

# History and Favorite Recipes



-of-  
**Onalaskans**


WA

*History and Favorite Recipes  
of  
Onalaskans*


*Compiled by  
Linda Hanson, et al.  
1997*

*Second Printing*

**Lewis County  
Genealogical Society**  
PO Box 782  
Chehalls, WA 98532



## Dedicated to the Onalaskans Who Bravely Served Our Country



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 FRED ALLYN  
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 WILLIAM ARNOLD  
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 EARL ATKINSON  
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(A conscientious effort was made to find names of all Onalaska people who have served our country. If names have been omitted, please accept our apologies.)



## ☞ EXPRESSION OF APPRECIATION ☞

The compilers and sponsors of this book would like to thank and express our appreciation to the Onalaska area residents whose splendid and generous cooperation has made this book possible.

We also wish to thank all those who generously helped in promoting the book, assisted in the sale, and contributed in many ways to the publication of this book.

*Linda Hanson*



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## ☞ A HISTORY OF ONALASKA ☞

*Written by Alberta Berg (Thomsen) Hamilton in 1975.  
Alberta retired from teaching in 1973 and has  
continued to be an inspiration to all who know her.  
Her history has been reprinted with her permission.*

The Onalaska area was a great tree-covered wilderness in the latter 1800s; yet it encompassed the homesteads of several farmers long before the town existed here. Several post offices and stores or schools on these homesteads also dotted the countryside, connected by rutted wagon tracks through the forests. Over Burnt Ridge Hill at the four corners was Grant Wright's store and post office at "Lacamas Corner." It was housed in Mrs. Vi Anderson's big white house which was later moved to its present site. At "Burnt Ridge," so called because the Indians had burned a large area for grazing and other purposes, was a school. Here Lyceum courses were held during the summer with Bill Blair teaching singing. The homestead where Adolph Jorgensen lives, west below Burnt Ridge Hill, was "Webster," the post office being in the Jorgensen home for many, many years. In later years Rudd Martin had a small store where Leonard Belongia now lives, which still later belonged to the Belongia family. To the east was "Shoestring," the present "Alpha." It was first "Filton" with a store, school, and post office which some have told boasted a shoestring once in its cancellation mark. "Cinebar" was then located across Bear Canyon. To the south and east was the Bennett School on the Gore Road, then called the Bennett Road, where Jake Blair lived. The "Brim" school and post office was on the Brim Road and "Ethel" school occupied the site across the road from Perry's store. [Margaret Olson Wallace, a long-time resident, states that the "Ethel" school, also known as "Greenwood," was situated at the corner of Highway 12 and Brim Road and that the "Hopewell" school was situated on the Tucker Road.] The Albert Olsen home at Ethel was once a Halfway House and "Central." They still have all the old telephone and switchboard paraphernalia in storage there yet. The "Hopewell" school stood on the Tucker Road near where it curves by Ortlies. To the north up the hill was Jake Hovies' Alpha Store and post office along with the school. Mike Griel also had the Grange store, called a Rochdale Store. Up near the Grange there was also a Halfway House, which is now Gene Unger's home. Mr. Wybright had a post office at "Sharon" near where George Keenan lives, and the "Dorn" or "Crawford" school was about one mile farther west. On what is now Highway 508 at Tauscher Road, toward Chehalis, was the Knox Post Office with C. P. Twiss in charge.

Back at this time the Onalaska area had no post office. People living here had the joy of navigating the trails to Napavine about once a month to pick up their mail. The first mail carried out near this area was brought on horseback by Pete Dershay from Forest to Knox, then up over Cook's Hill to Dorn or Crawford School house, to Alpha, and on to Cinebar. Mail to Webster and Lacamas Corner was brought on horseback from Toledo to Salkum and on to these two places.

Knowing that all these stores and post offices existed in this new country back in the 1880s, one can understand that several families already had homesteaded in the Onalaska area. Among them were the Graveses whose homestead Carlisle later bought, the John Arnolds (he preached on Sunday), Jorgensens, Randalls, Matt Schmitt, Hans Pries, and Purcells whose farm barn stood where the Assembly of God Church now stands.

The very first school was held in the old Graveses' home with Mr. Carnachiel as teacher. The first school building was a tiny one-room long edifice and stood in a little cleared opening where the Logger's Burger Bar now is. Among the pupils were the four oldest Arnold children: Harry, Charlotte, Isabelle, and Clarence Elsworth (Dave); John and Marion Randall; and Joe Purcell. School terms lasted only three months. The teachers were paid \$25 a month and were charged \$5 of that for board and room. John Arnold was on the first school board. His son, Elwood, still has all the old school records.

But already by 1910, even before Carlisle came, the little log school was being outgrown and had to be replaced. Matt Schmitt, who owned all the land from the edge of town to the Burchett Road, donated two acres on the south and a little back of where Kellys' house sits for a new school. Two men, Bruden and Reynolds, hauled lumber from Napavine for it; and two others, Fobble and Adams, built the new school. This new school building was called the Granit School and served in that spot until a new grade school was planned several years later on the site of our present high school after the Carlisles were here. At that time it was moved to the new location to be used as a manual training shop for the grades.

Due to the unexpected contribution of several additional clippings from some very, very old *Lewis County Advocate* and *Chehalis Bee Nugget* newspapers, many historical facts about early Onalaska and the Carlisles have been established. These were saved by Mrs. Goldie Walhaupt and have been preserved by Hedwig Young.

In 1899 W. A. Carlisle, whose name one hears mentioned so often, came here at the age of twenty-five with his father, the elder W. A. Carlisle. The purpose of their trip was to look for timber and a new mill site. But not until ten years later did they begin any real action. In 1909 then, O. O. Ort

was contacted and hired to buy up timber for future use and to survey all the land before the Carlises came to set up a mill. Since the most cleared and level spot in the center of their acquired timberland was the old Graveses' homestead, the elder Mr. Carlisle selected that for his town and mill site. This site he named "Onalaska."

Many people have wondered through the years where the name of Onalaska really came from, and the story is quite interesting. Also, Mr. Carlisle must have been quite fond of the name since he had previously had big mill operations successively in the towns of Onalaska, Wisconsin, in 1896; Onalaska, Arkansas, in 1890; and Onalaska, Texas, in 1905, which he had named as he did our own town. However, he did not originate the name as many people used to think. The name, we are told, is of Indian origin and Robert B. Hitchman of Seattle, a collector of Washington geographical names, turned up the following story about the name "Onalaska." In 1851 a Thomas G. Rowe laid out a town in Wisconsin on the Black River about five miles from LaCrosse. He was a well-educated, genial man who loved quoting poetry. A poem called *Pleasures of Hope* struck his fancy, and from the following lines he selected the name for his town:

Now far he sweeps, where scarce a summer smiles  
On Behring's rocks, or Greenland's naked isles,  
Cold on his midnight watch the breezes blow,  
From wastes that slumber in eternal snow;  
And waft across the waves' tumultuous road,  
The wolf's long howl from Onalaska's shore.

This poem, by Thomas Campbell, referred to the village now written "Unalaska" in the Aleutians. Finally, one "o" was dropped and the name was written "Onalaska." Since the word "Alaska" comes from a native Aleut word, Al-ay-ek-sa, meaning "great land," the name "On-alaska" seemed very appropriate.

So to this great wilderness land young William Armitage Carlisle came with his new bride, Henry Olga Walker, and his father in a new and beautiful Oldsmobile, the first car in this area. It is said that her father had given the bride one million dollars for a wedding gift. Then his father gave young W.A. a million dollar interest in the mill. Be that as it may, with all this they set up housekeeping in a tiny little house on the road by the old mill fence.

It should be noted here that Mr. Carlisle came to our town not from Texas, but from Carlisle, Washington, which is between what is now Aloha and Copalis Crossing. Here he was just concluding his latest big timber operations. The mill there later burned and was not rebuilt. Many of the



workers from there came here to continue working for him. Among them was the late Ernest Nelson.

The first mill machinery was acquired from someone at Littell and hauled to Onalaska by Harry Arnold with a wagon and a team. This mill was set up under the name of Guerrier, Ort, and Carlisle with Guerrier as Superintendent. They cut lumber with this mill to build a small store, post office, and several very, very small houses for the immediate use of their families. The store and post office were built across from the Masonic Hall. Mr. Carlisle obtained a temporary appointment as postmaster. There was also set up a shingle mill. During World War I women were hired to work in this as the men had been drafted. Lolita and Aurora Temple were among those hired.

By 1913 people began flocking into this new territory as the result of some brochures Mr. Carlisle had earlier sent East. They said in effect, "Come to a country of year-round warm climate, rich vegetation where cattle graze out all winter, and blackberries grow on every stump." Soon after the new mill began work, more than 1,000 residents had come in and occupied every available living space. This was the big boost Mr. Carlisle had hoped for.

Now Roy Welch, Jim McCutchen, and Charlie Cantivell were delegated as the planning committee to work with Mr. Carlisle to lay out the town of Onalaska. Streets were surveyed and staked out and the new streets were cut through, a great improvement over the hub-deep wagon tracks through the timber. The big saw mill, planer, and dry kiln were among the first buildings started in 1914. These were laid out just off the trail leading into Onalaska from the west, once called the "Milt Graves opening" because it was the only open spot where one could see out, the rest being so covered overhead with thick trees, it was a veritable tunnel.

This trail followed west of the supermarket along what was once called the "Dump Road." The large new mill was situated adjacent to a seventy-six acre pond, today called Carlisle Lake, which has since been given to the State by the Carlisle family for a sports and recreation area. Mr. Carlisle now brought Mr. Pennell, a former colleague, here from Atchison, Kansas, which was the original home of the Carlisles. Now the mill was named the "Carlisle-Pennell Lumber Company" and later was considered the "largest inland mill" in the world. Mr. Carlisle made O. O. Ort the first superintendent of the woods and Halley McFadden the first foreman of the woods. The town then numbered about 1,250 people. The mill already employed about 1,000 men, among whom were the Japanese, Swedes, and Greeks. The Greeks had charge of the railroad track maintenance under George Gramatti. They had their own cookhouse and bunkhouse; they

stood where Bill Leter's barn stands, as it was part of one of them. The Swedes had charge of stacking all the lumber off the green chain. A Japanese man, George Ohata, called "George, the Jap" had the contract to furnish men for the green chain, usually Japanese. These people had their own cookhouse, and their homes occupied the area back where the apartments and laundromat are now. This was known as "Jap Town." The Company cookhouse was run by Mrs. Jerry Lewis and Mrs. Bill Gray and stood near the first store and Masonic Hall. Three annexes were built nearby for rooming houses for the 250 men boarders who had no other quarters. Their meals were served in the Company cookhouse dining room on big ten- and twelve-foot tables.

After the mill, the Club House (now the Masonic Hall) and large office building beside it were erected. Adolph Jorgensen, born in 1884 on the spot where he lives today, helped haul lumber with his team for town buildings. As fast as lumber was cut, buildings were built according to the approved blueprints of the planning body. Mr. Carlisle had 225 four-, five-, and six-room houses built of the finest lumber and quite modern. But they all looked alike and were all painted a dull gray. Each house had its own garage and woodshed. The houses next built were the permanent residences of the officials, the foreman, and the superintendent, which were of a variety of shapes and painted different colors. These are still in use today.

Now again the town school was bursting at the seams. So, plans were made to build a grade school building where our high school sits. Since the Granit School building was to be moved to that site, Mr. Carlisle designated two company houses as temporary buildings until the new school should be completed later. These buildings were what is now the post office building and a house (which burned down) that stood on the vacant lot across from it serving 40 pupils. Then a high school became necessary. Having as yet no specific building, the first Onalaska Union High School was held upstairs in the I. O. O. F. Lodge Hall, called the "Swede" hall by the general public, over the building erected for the George Zoph Drugstore. This stood on the corner across from the big garage. When the Odd Fellows and Rebekahs met, seats were shoved back to make room. Space up here was also shared with Dr. Hogberg's first dental office (later Dr. Morrison's) and also the Scammon girl's first beauty parlor.

Several teachers who served the first Onalaska schools are still remembered by older residents still living in this area. Only one man teacher ever served during those years, a Mr. Painter. Among the others were the following women: Mrs. Uden (Dutch Uden's mother), Ida Jager, Rowena Carmachiel, May J. Goodman, Ida Mack, Lorena Vorce, Ida Pumphery, Donna Gifford, Tilly Smith, and Loma Pickens (nicknamed "Easy

Pickens" due to lack of discipline). One story is told of that year the teacher, wanting to pretty up and then fix the log room to be more enjoyable, made and put up bright new curtains over the windows. There was so little to see at any time out of them that the pupils did not want their only view of traffic on that main wagon track shut from view. So, as they went out to recesses, the pupils would jerk down a curtain and hang it high, even on the very high limb of a tree, where it could not be retrieved.

As 1915 came around, the separate mill buildings had all been completed. Mr. Carlisle's big house, which is surrounded by the high wire fence and now occupied by the Charles Wryzinske family, had been built. Dave Arnold hauled rocks from down by the Newaukum bridge on the Leonard Road to build the big fireplace in the house. At one time the elder Mr. Carlisle's two grandsons, Tommy and Billy, had a miniature railroad in the backyard on which they rode. But now the elder Mr. Carlisle was aging and got around in an electric wheelchair. Then the running of the mill became the responsibility of the son, W. A., who lived in the big house for many years. However, Carl Dingess and wife (Mr. Carlisle's sister), Baker Carlisle (a brother), Mrs. Porter (another sister), Kenneth Carlisle (a cousin), and Al LeClerc (Mrs. LeClerc is Kenneth's sister) all were here in later years in some connection with the mill. After a time Tommy and Billy were sent to private schools during the winter. After the parents and mill were gone, young Bill still came from Seattle and lived in the big house part time. Tommy had been killed in an auto accident as a young boy.

It now became apparent the fast-growing population had need of a place to worship. So on April 25, 1915, the Community Presbyterian Church was organized. But it was seven years later in 1922 that the church and parsonage were erected. Up to this time ministers coming here had to trudge through mud and rain, often without umbrellas and rubbers, to reach the out-of-the-way meeting places. In later years, about 1925, a second church, the Church of God, was organized. This was known for years as the Little White Church. Then about 1935 the Assembly of God Church came into being, using at first the old Union Hall in the big garage that stood by Ira's filling station.

The mill was operating in full swing by 1916. People were flocking and crowding in and something had to be done about business buildings. Careful planning with Bill Denio, who had taken Charley Cantwell's place and who was an expert construction engineer, brought into being other necessary important buildings. Among those built next was the doctor's big house (later Kellys'). Dr. Millington was the first company doctor to occupy it, then came others: Dr. McCloud, Dr. Smith, and Dr. Ward, who lived there the longest. Ever since, that corner has been called "Ward's Corner." A Dr.

Jarvis supplied for a while after Dr. Ward left. We should remember Dr. Stevens, who came later and lived among us. He was a faithful family (country style) doctor for several years. He had the reputation of being one of the best diagnosticians among all the doctors in the country. He is credited with having saved several lives around Onalaska by his ability to diagnose correctly and perform efficiently and quickly.

The big white building across from the depot (now Jacka's) was also built now to house the first store and post office up town on Main Street. Mr. Worford managed this store and Frank Mitchell was postmaster. This building later became a store with cold storage lockers. It was first owned by Mr. Hillyer and later by Clyde Jacka. The town garage, now owned by Buck Lyons, was built and rented to Jack Weaver. The first barber shop was built close to the Burger Bar spot. The back of this shop was occupied by the first pool hall. Mr. Biedlman and Mr. Plunket managed these. [recollections from Warren Jeffries, long-time resident: "I do not know what it was before 1930, but at that time it was the pool hall and barber shop. The spot where the Burger Bar building is located is almost on one of the railroad tracks running to the blacksmith and machine shop, between the pool hall and Jack Weaver's Garage. The Burger Bar building didn't exist at that time. The pool hall was the recreational building for the town. It would now be considered a tavern, but at that time there were items of interest for many more of the general population than in our present-day taverns. The front one third was devoted to notions, candy, sports equipment, and a soda fountain. The next section was a tavern arrangement and the pool tables and card tables were in the rear section. No minors were allowed past the first section. The management issued "hickey" coins or some called them "tokens." These were mainly used as a substitute for a nickel in the card games that took place. They worked in the "jukebox," the slot machines, and the pinball machines and were redeemable for cash or merchandise. At the tender age of ten, I had the shoeshine concession in the barber shop and the *Seattle Times* paper route for Onalaska."] ]

When Carlises began building the mill, they also started cutting ties for the necessary railroad that must be built to the closest point, Napavine, eleven miles to the west. Ties were cut in Onalaska and hauled to that town which was quite a job considering roads at that time. So, by the time these other first buildings had been constructed, the depot was also ready for use, and a Mr. Osborn was agent [Mr. Max Griffith preceded Mr. Osborn as depot agent]. When the mill went out, the depot sat unused for a while, until a trustee from the Honor Camp, who had earned his release while in Onalaska, bought the building and had a plumbing and electrical shop in it.

Mr. Les Mallonee then purchased it from him.

The Newaukum Valley Railroad was laid along the south side of the depot, across Main Street or Carlisle Avenue, followed along on the north side of the garage, and finally curved to the south and back of the Standard Bulk Station on its way to Napavine where it connected with four main lines. To the east, the railroad was laid parallel to the River Highway to Morton, now Highway 508, and on up into the Carlisle timber holdings.

There was also another railroad through Onalaska during mill days, the Cowlitz, Chehalis, and Cascade Railroad, otherwise known as the C.C.&C. It ran along the back side of Justice's Store and the Machine Shop and on to Chehalis. One facility Onalaska had that few people remember was the passenger service afforded by this C.C.&C. to those desiring or needing rides to anywhere along the line all the way to Chehalis. The coach was not a regular train passenger car. It somewhat resembled a large truck with seats and pulled by a gas car. It was on train wheels--two in back and four little wheels in front. Here is also a good place to remember Charley Sitton, who offered Onalaska people other passenger service--bus service. For nearly 20 years or so, Charley Sitton maintained service from Onalaska to Chehalis. He charged about \$1 a round trip or 75 cents one way. On the same trip, he carried the mail [Warren Jeffries adds that "Charley Sitton provided passenger bus service not only to Onalaska but on to Morton during his 20-year period of service. Besides bringing the mail, he brought small items of priority freight and the newspapers from the Twin Cities, Seattle, and Portland to the bus stop in front of Zoph's Drugstore."]

Several of those who helped in key positions to keep things going in the Carlisle operations were Kelly Briggs and Ted Jessen, who ran the logging trains; Jay Rankin, who fired the locomotive; Jake Reiger, who was woods foreman, and later, Joe Flannigan; Mr. Prince took care of the Boiler Room, which was in back of Mrs. Lyons' house; Harry Morris was night man and head painter for a while, Ollie Jar was timekeeper, and Bob Finney was log scaler for Carlisle in the mill. Mr. Kettleston, up on the Burnt Ridge Hill, where the Burtons now live, did all the first blacksmithing for the horses the company used. Later Joe and Ed Hitch built a machine shop in back of Justice's Store and took over the blacksmithing for the company. This building later became Mac McGee's Garage. All sidewalks were of wood in the beginning, and the building of these were under the direction of Clarence Van Allen. Jack Poore was the first electrician, "Pop" DeLano was pipe fitter, Joe Clyde held the position of Mill Superintendent. Grant Hogue was pile driver man and lived in the house later purchased by the John Dows.

The other business buildings were still waiting their turn on the west side

of Carlisle Avenue by the depot. The big mill could turn out much lumber in a minimum time—250,000 feet per day—so building was speeded up. Now a block of buildings was laid out stretching from the railroad tracks south to Zoph's Drugstore on the corner. These fronted on a wide board walk. First in line by the tracks was the post office with Allan Austin as Postmaster and later Wilbur Stonex for many years. Beside this was the large Company store with open ceilings to the post office and dry goods store. This afforded the townspeople groceries, hardware, and furniture. In this establishment, Percy Kelly worked for years. This was managed by Mr. Fleming and later by a Mr. Davis. In the back part of all this was an ice plant and Charley Sherman's Butcher Shop. On the other side was the dry goods department store. At one time this was run by the J. C. Penney Company. Following were two other businesses: George Farnham's Real Estate Office and Bower's Tailor Shop with a dry cleaning business in back. This was carried on in the old cement building now standing alone across from the Chevron garage. Sandwiched between these and the drugstore was a bakery and lunch counter run by Etta Young with Eddie Greer helping. Baked goods were supplied by the Winlock Bakery. Behind the drugstore was the shoemaker's shop.

Travel was very difficult over the rivers during those early days. A bridge was needed across the Newaukum River south of town. Jim Leonard, Superintendent of the Boys' School (Green Hill) in Chehalis, and a Congressman worked, using their influence to get a bridge built across this river. The road was then named the "Leonard Road."

The building of necessary establishments was still being pursued. The big grade school building at the north end of town, which had begun in 1915, had been completed. This was enlarged to twice its size later. Also, in 1918 the theater, later razed by Everett Lyons, was built to furnish amusement for the people in this rather isolated community. [Warren Jeffries remembers that a Mr. Johnson, from out of town, brought his portable projectors and movie film to exhibit in the theater building on one or two evenings in the week. Later he was succeeded by Mr. Peacock, who became a resident of Onalaska. Jack, his son, attended high school and helped him in the theater. His wife cashiered. It became a family operation and provided the community with a much-needed "escape" from the economic pressures of the "Depression." Later, the theater was purchased by Mr. Chet Weaver and much later (1950) by Bill and Calvin Lyons.]

In spite of Mr. Carlisle's beautifully written brochures that flattered our warm winters, 1919 was called by some "the year of the blue snow." They tell that it was so cold at one time that the plants froze in the houses at night with a lamp burning on either side of them. The trees were so thick that no



sun could get through to melt the snow and it hung on until late spring. And though this was cold, things were getting warm in other ways.

Another incident, taking place in Onalaska in the early years around 1919 or 1920, was the Company's first contact with any unions. These had not yet made themselves felt among the workers here. However, one kind of union was alive with fuses burning in other places. In Centralia the IWW (Industrial Workers of the World) was causing quite a stir. During an Armistice Day Parade some four Legionnaires had been shot and an IWW man had been hanged under "Hangman's (Mellen St.) Bridge." The whole state was seething, and feeling ran high not only in Centralia but in surrounding territory. The IWW sent representatives out to Onalaska to "speak" to the people. The speaking was to be held out in the open up in town on Main Street, just about in front of the Fire Hall. Remember, we've said the railroad went across the street right at this point. Quite a few men and women had gathered all around to hear what the speaker had to say. Carlisle, hearing about it, had the train brought up as close as possible to the crowd. They tied down the whistle so it was a constant and continuous noise. No one could hear anything and the group finally dispersed. The Company did not intend them to get a foot in the door. Also, at that time two men came to Henry Jorgensen's mill, east of town, looking for a job. He knew nothing about them, but needing men, he hired them. A day or so later, three men with guns came to Henry's home. They thought he was an I.W.W. or a sympathizer because he hired the two men. They went into his house, went through his records and papers, threw everything all around, messing up the house completely, and scaring his wife and children a great deal. Finding nothing, the men left. The I.W.W. name was "mud" in this state, and vigilante committees were organized to detect any radical or "Bolshevist" movements anywhere. Every gun shot was an alarm to move. Some men one day, just sitting around the table in a Pigeon Springs house visiting, heard a shot and all immediately grabbed guns and ran to shoot--it must be an I.W.W. Old Grandad Frazee had to stop them and tell them it was only a fellow getting himself a deer.

Adolph Jorgensen remembers another incident of early Onalaska. A group of workers held a meeting up in the I.O.O.F. Hall. He cannot remember any of the circumstances of "why" or under whose direction, but it had to do with "gun laws" in some way. Now his wife, going through some old magazines, found part of the answer in an old *Argosy* magazine. An article on "old weapons laws" in many cities and states in the U. S. carries this revealing note: "If you give a toy pistol to anyone under 18 years of age in Onalaska, Washington, you have committed a gross misdemeanor."

During these early years, the Graham Land Company was organized. This was under the Real Estate Agent, George Farnham's, direction. He had charge of the sale and contracting of Carlisle's logged-off lands to new people who were flocking in. These "farmlands" were made available to people on long-term contracts at about \$40 an acre. To serve those people who bought cows and began selling milk from the little "stump ranches," the Carnation Milk Company collected milk daily in the early years. The company was located in Chehalis where Callison's plant is now. In later years the Borden Company, located in Toledo, picked up milk as far away as Randle and served the Onalaska patrons on the way up and back.

We must not forget that all of Onalaska is not up on the hill. A nice part of it is south of Highway 508. During those early times, when people began flocking in and getting jobs, the 225 houses did not supply everyone. Those without a place to live picked up slabs cut from the logs at the mill, pieces of tin, and anything that would suffice to build with. Hans Pries who had bought the land south of the highway from Matt Schmitt now sold it off in lots and soon the area was spotted with little slab shanties thrown up for emergency dwellings. Hence, this lower part of town had always been known as "Slab Town." As people made enough from mill jobs to buy lumber for homes on little farms, Slab Town thinned out. There is always someone who is farsighted enough and wise enough to realize there will be trade for a business not owned by a company for whom everyone works. So, Harry Young built the big store and warehouse that is now Justice's Store. This was later run by Jim Mitchell and Russ Workman. Mr. Whitcomb built a barber shop and pool hall on the corner made by the Leonard Road and 508. Mr. Gillette built himself a second-hand store beside Whitcomb next to Justice's, leaving room for a road. Barney Bowers built a tavern where Charley Hendricks now lives. Dr. Morrison then built himself a neat little white office trimmed in blue right beside the store next to the Leonard Road. Slab Town had arrived. It was doing well. What with these businesses, it needed only a few more to become a nice little town unto itself. Now Frank Extine and Beryl Wood went into partnership. They built the filling station and beside it a huge garage which covered the space where the restaurant and barber shop now sit. The left or east side of this structure was partitioned off and finished into a long narrow room or hall where the Union members met and church was held on Sunday. Beryl Wood ran the garage while Frank Extine ran the filling station. Mr. Jacka later ran the station at that time, the east end of what is now Ira's station was then Margaret Extine's Barber Shop for many years. Later, Darrell Dow purchased the Barber Shop from Mr. Jay Rice and went to barbering. Back at that time Beryl Wood



pulled an old railroad car up in front of the big garage and made it into an attractive restaurant, which Edith Berg managed in 1939. Later again when there was no restaurant up town and Mrs. Berg had quit, Etta Young and Eddie Greer had a restaurant in a small building just west of Dow's Barber Shop. Years and years later this was for a time used as a Youth Hobby Clubhouse. A business which few have known about existed once south of town on the Gish Road where Harry Smoots lives. This was the Multnomah Box Factory. It didn't last too many years. When it folded up, the land was sold for farming. There was also another business on the Gish Road many years later--David Jensen's Chicken Processing Plant at the corner of Gish and Jensen Road.

Back in July 1922 the Union High School District No. 1 was organized and consisted of Districts No. 78, 201, and 215. Forty-two students moved into the new building on November 9, 1923, from their temporary quarters above the drugstore. This building was remodeled inside from time to time. Men well remembered as superintendents here through the years were as follows: "Pop" Rogers, Mr. Bye, Mr. Secoy, Mr. Radmaker, Mr. Duncan, Bill Beusch, and Mr. Fitts. The first two principals of the grade school were Mr. Hughes and Mr. Anderson. Mr. Baylor will be remembered as principal of the grade school for many, many years. He was followed by Bill Eastman and Mr. Vandeburg. ["It would be well to reflect for a moment on how close we came to losing our identity as an independent school district in the 1940s. Our present school district comprises 12 original districts as follows: Lucas Creek, Crawford, Bennett, Ethel, Brim, Knox, Alpha, Shoestring, Cinebar, Burnt Ridge, Hopewell, and Onalaska. The crisis arose when the Lewis County School Consolidation Committee, with State School Office backing, began pressuring small third-class districts into consolidated second-class districts. This committee felt that Onalaska was too small to maintain its entity and recommended its dissolution as follows: Cinebar, Shoestring, Alpha to Morton; Burnt Ridge, Bennett to Mossyrock; Brim, Ethel, Hopewell to Toledo; Chehalis acquiring the balance, probably leaving a small primary branch school in Onalaska. Only a large and angry protest mass meeting in the high school with state officials present blocked further action by the county committee to liquidate the Onalaska School District. This meeting marked the beginning of a consolidated community determination to maintain our independence." written by the late Wilbur Stonex to the Program Chairman of the Kiwanis Club on March 7, 1965.]

In 1939 Alberta Thomsen had the first kindergarten in Onalaska in the south front room of the grade school building. There were 35 pupils--four, five, and six years old. They came on the bus mornings, stayed all day, and went home on the bus at night. There were no provisions or innovations.

Old fashioned desks that had been removed from the first grade were utilized. Palmer Lumber Company saved and donated all the newsprint from between each sheet or pane of glass and small scraps of plywood which the little people played with or used in some kind of art work. Sears Roebuck donated all their short pencils for those who brought none of their own.

In later years our School District No. 300 was the first to be established under the State Reorganization Plan. On July 1, 1944, the District was organized to accommodate students from Ethel, Brim, Bennett, Knox, Burnt Ridge, Alpha, Shoestring, Hopewell, and Cinebar. At that time there were 350 grade and high school pupils. Some of the first teachers well remembered and still living among us today are as follows: Ida Rosander, Aurora Temple, Lolita Temple, Rosetta Dluhosh, Devota Anderson, Ethel Alspach, Sarah Sabin, and Irene Fitts. Tina Burchett came to the Onalaska District with the pupils from Burnt Ridge, where she had been teaching before the consolidation. She taught in our schools until her retirement. However, she is gone from our midst now, having died about three years after retirement.

The grade school building and high school along with the bus garage and Ag Shop were on a plot of 39 acres in size. But across the street was a 22-acre plot given by the Carlises on which a new elementary school building was erected in 1958. It has 16 rooms, library, offices, health room, kitchen, multi-purpose room, store, and boiler rooms. A large play shed affords shelter in bad weather. On the spot back across the road where the old elementary school stood is now standing a new high school of many buildings. This was built and ready for use in 1971. On the night of graduation for the last class that would ever attend in the old building, this older building burned down after commencement exercises were over. All valuables and materials had been removed, however. Just previous to this incident, a retirement reception had been held in the old building for Herdes Kelly, who had served as Home Economics teacher there for most of the building's life, and who is remembered with affection today as she lives in Onalaska.

After the new grade school building was being used, the old building was sold to Carl Steiger for \$500. He sold it in turn by rooms, or floors, or walls, or just items to people who did their own tearing apart and hauling. The basement was then filled in. There was much feeling in the district against the action taken with the old building. Many felt the south part over the basement could have and should have been kept and repaired to be used for necessary storage and extra classrooms that were immediately necessary. More than twice the amount received for the old building was then paid out for the building now being used for the Superintendent's office so they might

have an art facility.

Our pupils of today who ride the buses even from the edge of town are very fortunate. As far back as 1927 many, or really most, grade pupils from the country had to walk to school, even three miles away. Dave Powell, coming from Salkum way, picked up high school pupils only and passed up all grade pupils from first through eighth grades. At that time, bus service was contracted and those holding the contracts provided their own vehicles. One 1927 model was a Ford with a homemade body that had benches on each side and one down the middle. In winter, side curtains were rolled down to protect the passengers. This bus service left much to be desired at that time. Onalaska had other assets. Their basketball boys won county championships at different times. Their girls' basketball team of 1928 claimed state honors on their showing of points and games. In 14 games they were credited with 653 points; their opponents getting only 256. They won Lewis County and S. W. Washington honors in their class.

Not only in sports has Onalaska produced champions. Many of its graduates have gone on to play important roles in their community, state, and nation. They have become civil service employees, loggers, teachers, law enforcement personnel, Air Force officers, dairymen, nurses, farmers, and ministers. Following is a fair sample: Several alumni members have earned their doctoral degrees. Four of these winners were from the same graduating class: Theodore Burton, Glen Franklin, Bruce Wilkins, and Arnie Martin. Leroy Franklin built the first electric bell system in Onalaska High School while attending it. Later, he was employed by Stanford University, where he built the huge magnets, each as large as most ordinary houses, and set up their atomic energy facility. His sister, Laurel Franklin, has now earned her Ph.D. and is a consultant in the Seattle schools. Thomas Kinsman earned the nation's highest decoration in the Vietnam War. Eric Myer was appointed to the U. S. Coast Guard Presidential Honor Guard in Washington, D. C. Dan Steel was appointed to the U. S. Naval Academy at Annapolis. Anthony Thomsen attained the rank of Major in the Air Force and received a citation for inventing five different pieces of equipment that saved the Air Force up to \$1,000,000 a year. Dean Kempf and Elaine Keenan were married and became missionaries to Bolivia, while Steven Jensen is a minister. Dr. Jeanette Poore is Dean of Women and President of Everett Community College, while Marion Littleton is President of the Kaiser Foundation in Portland. Ed Rosenkide is another doctorate winner, as is Alden Blankenship, who was Superintendent of Schools in Tacoma at last knowledge. James Fitzgerald is a Data Processor in Tacoma, while Dick McNeely was a State Patrolman for a time in Seattle. Edith Thomsen Wiley is a Registered Nurse in Chehalis, and Judy Hope is a postal employee.

Norman Wisner is Principal of Tumwater High School. Mary Temple is a teacher in Edmonds. [Another outstanding alumni is Carl Sparks, who was a very successful coach, and after whom the stadium in Puyallup is named.] We are proud of all these and the others of whom we do not know who have achieved through the years.

First, let us remember the town was Company owned and was not incorporated, as was nearly all towns of its size. But yet, it offered the public facilities and conveniences as are found in the average incorporated town today as: modern water system with state-tested water at no charge, good sewage system, and a power plant making electricity available at rates comparable to the public utility rates in the state, well-lighted streets, sidewalks maintained, yards fenced and kept in repair, garbage pickup, and streets graveled and maintained—all this at Company expense, since they owned it. So, it had been a prosperous town and a good place to live. The Company also provided the men with a privilege not had in all mill towns, they issued brass money to men who needed an advance before pay day. Then the men could buy with this money at any Company store or facility. The drawn amount was then deducted from the regular pay check.

By interviewing many, many people who worked here all the big years of the mill, and are still living around Onalaska, to several who had moved to Seattle and other places, different cross viewpoints, insights, and ideas of "pros" and "cons" have been gathered together concerning Onalaska's "years of trouble."

According to a *Chronicle* report given the *Lewis County Advocate* in March 1936 the development and progress of Onalaska grew steadily with the Carlisle Lumber Company from 1914 until 1928. It began to taper off after that time because of the worldwide depression. There had been 425 people employed in the logging operations alone, which it was estimated directly furnished a livelihood to over 1,500 people. And even when the lumber business was at its worst in 1931, and for many months following, the operation of the mill was continued, supplying work for many employees while hundreds of sawmills all over the country were closed.

At the beginning of 1928, the mill was running two shifts and continued until November when the night shift was taken off. The day shift continued to work 40 to 48 hours a week. In November 1931 the mill started running six 5-hour days a week and never once dropped below 30 hours a week until the inauguration of the Lumber Code, whose authorities set the allocations. Not once in its history had the mill ever been closed, other than a few short times for necessary repairs. In 1931, when the wage scale was at the lowest point and lowest operating time was 30 hours a week, all rents in town were cut 50 percent. All these facts seemed to have welded a feeling of friendship

and cooperation between employer and employees

In the spring of 1933 the N.R.A. (National Recovery Act) and the Lumber Code were being worked out in Washington, D.C. All labor in the lumber industry was being urged to organize. The Carlisle employees at first could see no object in this as there had been no difficulties with employers. The 4-L. had a record of many years of harmonious relationship between employers and employees in other places. And since some kind of organization was being fostered and encouraged by the national administration, with its stressing of collective bargaining, the Company organized its own local Union Chapter of the 4-L (Loyal Legion of Loggers and Lumbermen) in June 1933.

One man said, "Sure, they already had a union now and did not need any other, but all the bosses and personnel belonged, and sat in, and the company had 75 percent of the say. Do you think any man who wanted to keep his job was going to get up and voice any complaints in a meeting like that?" However, regardless of this man's feelings, by January 1934 the 4-L had 355 members of a possible 411. One fellow said, "I had no gripe, I was making more than we'd had before and we were living." A woman said, "We did pretty good 'cause my man was a key man." Another man and his wife said, "I had steady work and I needed that 'cause we had a big family to feed. I was grateful." A woman said, "They sent a man clear up here from Florida to agitate and stir up men to ask for higher wages, and they sure did stir up all right. And that's not all, one man told me he was on the committee from the Union to ask to see the Company books. He said they were told no matter what books were brought out, to say they had been doctored. Now, that was being mean and lying and stirring up trouble purposely. And I wasn't for the strike. We were making good wages." From a man: "I started at 21½ cents per hour before the depression. By the time that hit us, I was up to 45; that was good, but I felt sorry for the poor devil working harder than I and getting only 28 cents and feeding a big family." During the years of the depression, 28 cents an hour was the minimum wage paid. Another woman said, "They were bigots and snobs." One other man told, "My girl worked for them, and W.A. was nice to her. When he knew there would be a strike for sure, he told her to take her money and be sure she laid in a supply of groceries for all of us at home 'cause there might not be many to get if a strike happened. She did as he advised her. When she went back the next day to work, he had found out I was a striker and fired her. That's the kind of guy he was."

Regardless of how the strikers felt about the company, not once has there ever been one word against Mrs. Kenneth Carlisle, only words of kindness and praise, such as, "She had a real heart for people; she was a nice

person." One person said, "If they'd all been like her, the mill could still be running." When the strike was on and people had no work and no money, the Company told the strikers to get out of the houses, but she set her foot down and told them they weren't putting men with families and no place to go out of those houses. I heard Mrs. Carlisle say, "There was no need for a strike. They could have done in the beginning what they had to do in the end and saved the mill and all the bad trouble. They were stubborn and wanted their way." Another stated, "Mrs. Carlisle would come and visit my mother who wasn't well. Once she told my dad that if there was ever a need for medical advice, she'd see that it was forthcoming." An old couple said, "She was good to us and our big family and said if we needed anything to let her know."

Having a big strike along with the Great Depression was not exactly like playing Frisbee. Food vouchers were issued and people went to the cookhouse to get their "bean tickets," as they were called. Ration cards were issued for gas, sugar, and many other things and food items. Times were very hard and the strike added to the miseries of many.

Right here should be inserted the song that held sway at that time, when depression pangs were felt worst and the "Townsend Plan" was being publicized as the ideal pension plan.

#### TOWNSEND SONG

(Tune: "Silver Threads Among the Gold")

1. *Comrads, I am growing old. Time is treasured more than gold.  
Now my hair is traced with gray. Soon they'll take my job away.  
All my savings swept away—away, all my work of yesterday.  
In this great land of the free, can't we build security?*

2. *Comrads, let's not weep and mope. We can still keep our one dear hope.  
Townsend Clubs are forming fast, bringing back good times at last.  
We'll get our annuity you'll see, that will bring prosperity.  
We can hold our standards high. Pride and faith can never die.*

3. *These old hands are tired now. Still I've got to live somehow.  
Younger folks are worried, too. Wishing they had work to do.  
How I'd like to step aside, aside. Give my job to youth with pride.  
Watch industry rise again, started by the Townsend Plan.*

#### CHORUS

*Comrads, I am growing old. Time is treasured more than gold.  
Fill my days with love and cheer. Sunset time of life is here.*

## ☪ ONALASKA ☪

*This history was written by  
Betty Osborn McIntosh in 1943 and has been  
reprinted with her permission.*

*Betty was the valedictorian of the class of 1943 and  
is now (1997) employed as a psychotherapist in private practice  
in Alamogordo, New Mexico.*

Onalaska was a little town in a big hurry. I say "was" because she's retired now. But in 29 years she grew, accomplished a life's work, and then settled down to exist quietly. In 29 years she efficiently and impressively bridged the span over which other towns and cities have labored for as long as centuries.

I didn't know her all that time, but only became acquainted after 1937. I remember the day we were to arrive; my imagination was busy running rampant. And no wonder--for what it had to work with was that Onalaska had rows of gray houses all alike, that it was a lumber mill town, and even counting hesitant transients, could locate but twelve hundred Onalaskans. To my urban-rooted concepts, this was fascinating and entirely different. I couldn't guess how different!

That first day we drove one hundred miles south of Seattle to Chehalis in Lewis County. Then nine miles farther on the same Highway 99 and we turned east onto a surface road that led to Onalaska. As we drove that last six miles over this irregular, dissipating road, we passed stump farms which were generally neat and well kept. We passed burnt-over lands with occasional jutting and forgotten snags. Interspersing and beautifying the approach to our future home were the tremendous and dignified Douglas fir trees, so characteristic of and important to that area. It was not at all unlike many logged areas in Washington until we turned a pronounced curve and drove up a slight inoffensive hill--Onalaska had outside plumbing!

It was like having your future dashed against the inconvenient past. Not only primitive plumbing, the sidewalks weren't even cement. They were weathered boards lying side by side. And the houses! They were gray all right, but who could imagine the monotonous effect of carbon copies strung one after the other, all gray with gray garages and gray, what I soon learned were, woodsheds. The sidewalk boards seemed to turn up on one side into level pickets, which hemmed in the square yard around each square house.

I had been told it was a lumber town. No one was ever more accurately informed. I wouldn't have been surprised if Pinocchio had thrown open a door and clomped down the wooden steps. More practically, how were we



ever to tell our home from all these others? The girl scout in me suggested picket notching. Certainly a resident couldn't spend her life counting streets and houses.

As time proved, neither was necessary. I was like an occidental visiting the Orient where unfamiliar similarities are blindingly obvious at first but fade into unimportance as individualities begin creeping through. Onalaska had more than her share of individuality. She was a planned and independent town with one purpose and surely a unique personality.

Her streets had names and numbers, but they got little use. It was always "I'll meet you in front of the drugstore, by the school house, or in front of Choinier's." Mr. Choinier was one of the many men who rode a bicycle to work each day. It looked awfully funny at first. So did the country boxes at the post office and the lady milkman [Ruby Sparks]. It seemed strange that people never locked their doors, that everyone spoke to everyone on the street and wondered who a visitor in town was. Sometimes it was like learning a new language to talk to the people. A thing was a rig, a donkey engine had nothing to do with a train, nor a scaler with a fish. Loggers wore tin pants that weren't really tin, just stiff enough to be.

The two hundred dwellings and block-long business district of the company town were compacted into about half a section of ground. Her houses did have similar floor plans, but ranged in size from four to ten rooms. All were wired for electricity and had running water. Quite unlike the first impressive house we saw, over a third had complete plumbing facilities. Steam heat from the mill left some woodsheds free to function as playsheds or storage rooms and dispelled my early qualms of having to spend winter days racing from woodshed to house beneath a stack of firewood and summer days piling wood in anticipation of winter.

Our first summer in Onalaska hadn't anything at all to do with firewood, unless it was reveling in it before it fell to such infamy. We investigated the surrounding woods, took bicycle rides up interesting side roads, pulled pennywinkles out of their tubelike shells for fishing bait, and most of all swam in the local swimming hole, in the Newaukum River. The Newaukum was a magnificent river which lurched along in front (to the south) of Onalaska, creating such necessities as swimming holes, weiner-roast beaches, and paradises for steelhead fishermen and moonlight strollers.

The entire beautiful and natural country was a sportsmen's paradise, for the hunter just as well as the fisherman. In back, to the north, Onalaska ran into rapidly rising foothills of the Cascades whose spontaneous beauty was a sharp contrast to the square streets, even houses, and planned industry of the village at their feet. The hills were fringed with thick second-growth timber and with the sedate virgin Douglas firs which here and there



dominated an area and on the eastern edge of the town flanked in sharply, where a park area had been preserved in its natural state.

Across the three-block width of houses, to the west, Douglas fir stood also, no less stately, but reshaped and restacked by the town's industry. Behind these straight lumber stacks stretched long, flat red buildings, a towering smoke stack, a belching burner--the mill known as one of the largest inland mills in the Northwest, which nourished and kept Onalaska.

It had kept Onalaska going since it first started cutting its lumber in June of 1916. Owned and operated in 1937 by what had been reorganized to the Carlisle Lumber Company, the mill had originally been conceived in 1898 by the Carlisle-Pennell Lumber Company. Principals George Pennell and William Carlisle had been lumbermen for years--first in wholesaling lumber and then after 1888 in successfully operating sawmills in Arkansas, Wisconsin, and Texas. Because they realized that continuous operation meant they must keep an eye to a future supply of lumber, as early as 1898 they began buying timber in Lewis County. By 1914 they were ready to concentrate their efforts on building up Onalaska in the comparatively new and sparsely settled state of Washington.

With their experience and farsightedness, they knew and built what they needed to begin with. First, they set up a small mill to cut lumber for the town and for the larger mill which was completed two years later. Building a town as a lump sum project wasn't an easy job, or an easy life. Construction was on the site of an old farm at an elevation of five hundred feet. Part of that farm's orchard remained right in Onalaska, across from the grade school. Its trees, deprived of their profession of supplying fruit for marketing, faithfully continued to bear prunes which served as ammunition in post-school battles for little Onalaskans.

The business of reconversion, from farm to town, was a muddy and wet life. For many workers the lumber company had to draw from surrounding farms. Some imported workers were billeted in the farms, some just in tents, others in an old hop house that was converted into a bunk and eating house. Before the natural springs, which were to supply the town with water, were capped and piped, men had to haul water to and from Onalaska by hand. Visitors and workers who had to drive to Onalaska must have felt they had accomplished a day's work just jogging and laboring over the series of wooden slabs that covered muddy stretches and constituted the only road into Onalaska from the main highway. Occasionally, travelers even had to stop and saw a path through a huge tree that had fallen across the "road."

By 1920 Onalaska was complete with the exception of her schools. Completed, she was recognized as the model company town of her day. She was equipped to cut the raw material from the woods, manufacture it on the

spot, and start it to market via her own railroad. In addition to employee homes, there were the necessary stores, a pool hall, show house, hotel, club house, depot, and church. From the beginning these buildings were all owned and leased out by the company. Employees and their families got cut rates to the one theater by buying tickets from company offices. In early history, payroll advances were paid in a trade currency and coin, good only in company stores. The theory was that men could purchase only necessities with advances. However, trade currency could easily be discounted with other employees for cash. Finally, a state law left the practice impotent by requiring that such credit or tokens be redeemable in cash, so the arrangement was discontinued.

The self-sufficient town supplied a company doctor by 1915. He dispensed his own medicine until 1917 when the drugstore started. Throughout the life of the operation, employees were given medical care and hospital facilities for a monthly fee of \$3 for families and \$1 for single employees.

The modern, complete sawmill was commonly referred to as one of the "wonders of the Northwest and one of the most splendidly equipped mills in the State." It was operated entirely by steam until 1919 when new turbines began supplying electricity for the entire operation. Production began then at a normal capacity of 250 thousand feet of lumber a day. Douglas fir, Western hemlock, and cedar lumber were manufactured in all sizes and shapes. A shingle mill produced red cedar shingles. The bulk of the output was shipped to the middle or central states, some to every state in the union. Foreign shipments were made through Olympia and Tacoma ports.

To meet the problem of connection with the four trunk line railroads 10 miles to the west at Napavine, the company simply constructed its own railroad, the Newaukum Valley Railroad Co. Granted the right-of-way to Napavine, the railroad operated as a common carrier and was separately incorporated, though ownership was retained by the mill owners. Typifying Onalaska's microcosmic construction, the Newaukum Valley had all the rights and organizational complications of any railroad. It enjoyed through rates to the eastern markets and could compete with freight rates of mills located on the trans-continental main lines. As a common carrier in its early days, the railroad ran a passenger coach on the daily train. After automobiles and auto stages came more prominently into the picture, anyone wishing to take advantage of the railroad's passenger service had to abandon convention and comfort, and with the conductor, swing onto the caboose which followed the carloads of lumber and raw logs to market. However, few ever took advantage of the adventure of watching the rolling country

from the elevation of the caboose turret or from its back platform, seeing distance converge the tracks.

The modern and progressive town of Onalaska wasn't caught with her school system lagging behind her industrial and commercial growth. Early grade school students started to school in a building at the south end of the main street which later housed the company doctor and became a town land mark, called by its name "Ward's Corner." By 1916 the nucleus of the permanent grade school had been constructed on a site in the northwest corner of town. High school began in a lodge room over the drugstore. By 1922 a Union High School was organized which served areas as much as 12 miles away, including districts of Ethel, Knox, Alpha, Shoestring, Burnt Ridge, and Cinebar. W. A. Carlisle constructed at cost a new high school building to the north of the grade school, which was moved into in 1923.

The long one-story yellow high and grade school buildings, side by side, were offset by virgin forest on three sides. The buildings were completely up-to-date. The high school was equipped with home economic and physic labs, the latest gym facilities, and lockers. When it was accredited in 1924, it had 67 students and four teachers. The grade school now serves 400 students, the high school 170--and between them they enjoy a staff of 22 instructors.

As a town, Onalaska was no less complete than her railroad. With the mail order help of Sears and Roebuck and Montgomery Ward, she met the day-to-day needs of surrounding farmers and of employees who came as far as 20 and 30 miles to work in the mill or in the woods. She offered them grocery, post office, drug, general store, cleaning, beauty parlor, and barber service. Then on Saturdays, as if realizing her limitations, she shared her hinterland with Chehalis. In fact, Onalaska residents joined the farmers in a weekly trip to the more complete supply center 15 miles away, where on Saturday afternoons Onalaskans met Onalaskans they hadn't seen all week. Wives replenished wardrobes from Sears, Profitts, or Nuces Department stores. Loggers and mill workers talked on Burnett's corner or over a beer at Bill's tavern, equally at ease in red hunting hats, plaid blazers, and even tin pants, or in business suits or sports outfits.

As I think back now of the difference between Onalaska and more sophisticated city life, this ease and naturalness is more outstanding than the gray houses and board walks. People knew one another. There weren't separate groups dividing your life, a group you matched wits with at school, one you were serious with at church, one you laughed with on Saturday night, a neighborhood collection of people you nodded to on the sidewalk. If you went to a Grange dance on Saturday night, you saw your high school teachers or people you would meet in church the next day. School board

members planned with men they had logged with, plowed ground with, or played basketball with ten years before. The church organist was the town piano teacher who kept house for her logger (former school teacher) husband and who entertained the ladies' missionary society with a left-handed Harpo Marx number.

People developed a more consistent idea of their own individuality than in a society where they are tossed from specialized group to specialized group, where their accomplishments are deformed by the constant stretching or squelching of varying values. They weren't much bothered by pretense. Pretense can be held for one group, for a little while, but not all the time.

It was a company town because the company owned the industry and the town and everyone worked for the company. But the company part extended over into inter-recreation, inter-living, and understanding.

Onalaska's one church should make Brotherhood Week workers feel they are searching for a found art. It was called Presbyterian because the founders had been Presbyterians. But Onalaskans who were not of that particular faith soon discovered they didn't have to travel 15 miles to worship or study the Bible. Baptists, Methodists, even Episcopalians worked together. Bridal and baby showers, farewell parties, Boy Scout meetings and teachers' receptions were held in the church basement. Antoin himself couldn't surpass the quality of food provided at one of the church basement potluck meals that the women loved to sponsor with the slightest provocation.

I remember particularly the Christmas parties. A ceiling high cedar or pine was moved inside the church and decorated. Church people and non-church goers, grown children and babies, farmers and loggers crowded the pews, hung over the balcony, and stood in the back of the church. Children took their first timid steps as entertainers, reciting poetry or singing carols. Parents and Sunday School teachers held breaths, looked as though they were about to tight-rope walk the great divide and smiled at the end as if they had. There was usually a pageant or cantata by older, more sure-footed entertainers of the community. And Santa Claus was always there. You knew he was coming by the anticipation that ran through the program, by the spirit of the young Onalaskans who crowded the stage at his first "Merry Christmas." You knew it was really he, until someone pulled off his beard. You knew he had been there by the sacks of candy and fruit that everyone who could crowd into the category of child carried off.

At the Christmas parties there would be sure to be some of the Japanese whose fathers and husbands worked in the mill. They lived in their own settlement on the east side of town, mixing Japanese customs, such as their community bath house, with American, as they wished. Many of the older

people spoke only Japanese, but the children took active part in school and social activities. The town seemed to have discarded the racial problem as they had many other problems. There were no negroes in town. There may or may not have been Jews. No one ever seemed to notice.

In the simplicity of their lives, Onalaskans weren't inclined to rush around grabbing for "their share" of "culture." They enjoyed the local show which operated six nights a week, where the less forward boys moved down to sit with their girls after the lights went out, and where all the "big" kids congregated in the back left corner and Mrs. Peacock, the manager's wife, fought a losing battle with order. They went "in town" to shows, attended grange dances, or went to Woody's Nook. They met at the pool hall, talked at the drugstore, or played baseball on Sunday afternoons. They made wagers on high school football and basketball games or descended upon newly married couples for food and drink in what was called a chiverie, or a "suspected surprise party." If someone wanted to read the classics or travel to Seattle for a concert, it was quite up to them. If someone could speak six different languages and sing in three, it made no difference as long as he realized it wasn't important in getting along with people.

If Onalaska is a typical logging town, then I object to its being referred to as "rough." Grammar was poor, but there was less swearing than prevails in university groups. The people were not immune to the universal gossip, but cut throat, self-promoters had to look elsewhere for a good battle. What was much more outstanding were the times Mrs. Wildman, the town's best seamstress, stopped in to help my mother adjust a suit jacket. When we moved to the house with the two big fir trees in the front yard, Mrs. Brady, the organist who played Harpo Marx, brought over a hot dish for dinner. There were few tragedies in Onalaska. The volunteer fire department had a rare opportunity to use their practiced skills the night Richardsons' house burned. The next day a more than ample supply of emergency clothing had been offered and a substantial sum donated through school, church, and mill. Weddings were never private affairs, rather occasions for friends to offer assistance and for unusually practical and numerous gifts to be proffered.

A fight in town on Saturday or any other night was a rare thing. A Hollywood night club could outbrawl Onalaska pool hall any night. The loggers seemed to confine their excesses to the fabulous meals served in the dining room for the men who lived in the bunkhouses. There were "eye witness" stories of one man's consumption of a dozen eggs for breakfast and whole pies for dinner. It was an eater's heaven where the quality of the food was exceeded only by the quantity which was put in the center of the table, and buckers and fallers used their own method of selection.

In this center of men, surely the toughest, supposedly the roughest,

there was neither jailer nor city ordinances. The commissioned deputy faithfully sat in the depot each night, or strolled the streets, but wouldn't have had a jail to put a prisoner in if he had one. The town boasted of never having had a robbery, and the first justice of the peace, who served in the early rougher days, still enjoys telling of having large law books which he opened before him when he pronounced sentence, but which he never read.

Onalaska was never an organized town. Any collections, civic projects, or charities were spontaneous or through the church or company. There was never a mayor or council. The men's club sponsored scout troupes and instigated such civic improvements as the company didn't take care of. Water came from three springs on the hill. Electricity and steam were also supplied by the mill. Roads (I was always ridiculed for calling them streets) were maintained by the Company, until later years when we drove around little holes, accepted and named the bigger ones.

Easygoingness and lack of extremes--any observer would have said of this town. Comparatively speaking, there was no unemployment problem, for the mill had a level of employment beyond which there was no purpose in anyone coming to town. There were no real slums since all the houses had been constructed at one time. There were the unavoidable shades of living between the people who had better and lesser paying jobs, or between the people who spent their money differently. There was one end of town barely comparable to slums, where there were outside accommodations, no steam heat or wall paper, and where larger families lived in smaller houses. But right in town there was no extreme suffering from poverty or complete lack. "Carlisle row," one block of dwellings, housed the owners and managers of the mill. The houses were slightly larger, varied some architecturally, but neither sumptuous nor fabulous as a few of the town's people were bound to picture them. There was the unavoidable feeling of "the Carlises" among some of the people who, no matter where they went or worked, would think in terms of two classes, managerial and worker.

Kenneth Carlisle, vice president and manager of the company, is a man whose first aim has always been to do the nearest thing to right that he knew. Soft-spoken, he never swore, but could get the men to do what he wanted because he worked with them and knew them. His family took an active part in community and church activities and was one of the happiest I have ever known. Kenneth Carlisle's principles were reflected in the company's policies. He explains the unusual harmony and cooperation in town by the fact that the company carefully screened prospective employees and chose workers for character as well as ability. It chose married men when possible, avoiding the transient, carefree, irresponsible logger. When the first agitation for employee representation began, the company joined

the 4-L (Loyal Legion of Loggers and Lumbermen) which was a union with equal representation of managers and crews from member mills. The company from then on paid the wages the 4-L recommended, sometimes exceeded them.

And yet, Carlisle Lumber Company was caught in the strike hysteria of the 30s and wounded beyond repair. On May 13, 1933, 91 of the 217 employees walked off the job without previously notifying the company. It was at the instigation of an A.F. of L. affiliate union which the company claimed was not the official bargaining agent of the men. It was during the time the company was operating at a loss rather than close down and put the men out of work.

With the walkout, the company closed down and did not reopen until August 5 after a group of employees submitted a plan whereby they would return to work, renounce former union affiliation, and form another union. The company offered re-employment to anyone on this basis. The reopening met with violence and rioting by the A.F. of L. union which was countered by the State Patrol and sheriff's men. Damage to equipment, through bombings and fires, amounted to about two thousand dollars, and a split in feeling in the community arose which could never be repaired. A hearing ruling in favor of the strikers was appealed up to the U. S. Supreme Court, where about five years later it was sustained that the Carlisle Lumber Company would have to rehire any of the strikers who wished and pay all of them back wages from the time they were dismissed.

In the latter part of 1940, the owners decided it was the proper time to liquidate what standing timber they had and close. They installed additional machinery, worked two shifts, and cut five hundred thousand feet of lumber a day. They shipped as many as 40 carloads of finished lumber and 400 carloads of logs per day. On May 30, 1942, the sawmill cut its last log, and one month later the planer finished its work.

In April 1942 an editorial in the *Chehalis Advocate* read:

While it has not been mentioned by company officials, probably one reason for the closing of the operation was the verdict rendered against the lumber company for wages it was forced to pay workers while they were on strike a few years ago. This amounted to nearly \$160,000.00, and the recipients did not do a single day's work to earn it . . . one of the inconsistencies of the award was that all through the depression the mill operated a sufficient portion of the time to give the men enough work to support their families. This was done at a



loss when many similar concerns closed down completely. The Carlisle operation has been one of the best in Lewis County. The men who headed the concern have been real citizens . . . Lewis County regrets the necessity which is causing the permanent suspension.

I feel as if I were writing an obituary ten years late. I've spoken of Onalaska in terms of the past throughout because, though a few houses remain, the planned, unique Onalaska—the Onalaska with a purpose and an individuality, is no more. She had her death warrant signed the day in 1940 when her owners decided she had served her purpose. As she was born and lived, she died a rapid and planned death. As she had existed, defying convention, with a surprise for anyone who came to her expecting just another town, so she finished her job and left.

Onalaska left, little by little, but refusing to stay and suffer lingering decay. As soon as news was released that she was through with business, her occupants began spreading throughout Washington and Oregon, wherever they found the town that would best replace her. As they left, her houses were sold, but here is where Onalaska did it differently. Her houses weren't to be left in their natural surroundings. Long before the sawmill cut its last log, the houses were being mounted on wheels, or truck beds, and one by one taken from their homes. Like a drawn-out funeral march their exodus stretched from days to months. Onalaska's neatly plotted blocks began looking like partly used punchboards. Where the Poores lived the well-kept gardens aimlessly encircled a square of dirt. Mrs Brady's home was marked by only half a standing picket fence and across the street from home, where the Lightfoots lived, there was only a garage.

Four years later I went back, feeling as if I should be bearing flowers. We drove up the slight, inoffensive hill. To the left was a long flat stretch of open, uncultivated land, looking as if it had never seen a town. To the extreme west, a defiant smoke stack was the only memorial to the magnificent mill. The machinery had been sold and carried away as the houses. A fire had cremated the remaining mill buildings.

We drove a few blocks on, turned left on the main street. Doc Ward's corner was still there. The house, though, was now white instead of the characteristic gray. It was that way all along the main street. New, alive, varied colors made the town look prosperous, but not like Onalaska. One side of the business district was completely razed. On the other the show house and garage remained. The depot was an electric shop. One of the houses was a small store. The post office had been moved into a former house. At the north end of the street, the schools remained, repainted, and



prosperous.

A new Onalaska has made a new life for herself! Its school is a center for an even larger area than before. The town is described as a self-reliant agricultural, industrial, and business center. Claiming territory 20 miles long and 12 miles wide, the community has 430 families listed on post office rolls. Wilbur Stonex is still postmaster as he has been for over 15 years.

[Onalaska's first post office was a fourth-class office located in the first Carlisle company store (now Nylla's Variety) in 1915. W. A. Carlisle was the first postmaster succeeded by Frank Mitchell. The rapidly growing town soon elevated the office to third class, and Mr. Allan Austin was appointed postmaster in 1919 and served with distinction until a change of administration in Washington D.C. caused his retirement on December 31, 1934. Wilbur Stonex held this office from January 1, 1935, to April 30, 1959, when age caused his mandatory retirement. Elvin Jorgensen, a lifetime resident of Onalaska, then served for 18 years--16 years as postmaster. Elvin was followed by Judy (Hope) Wentzel. Judy worked in the post office for 31 years, 3 months, and 15 days; but she adds, "Who's counting?" Judy served as postmaster for 15 years of that time. She retired on June 27, 1992. The present postmaster is Mr. Kenneth (Kirt) Schmidt.]

Onalaska still operates without being incorporated. Her former mill pond, covering 76 acres, has been donated by the Carlisles to the state and may be restocked as a "fisherman's paradise." Perhaps Onalaska will boom again. Today only 24 of her former houses remain.

We drove around that same day to where our home had stood beneath the two big fir trees. The big fir trees had spread out over the walk. Between them stood the gate, fenceless and purposeless--unless, perhaps, as a shrine behind the new Onalaska to the old Onalaska.

*The Sunday School teacher told his eager-beaver class  
that "we are here only to help others."*

*One little boy asked, "Well, what are the others here for?"*

*--Presbyterian Life*

## ☞ HISTORY ☞ Onalaska, Washington

*Written in 1943 by Kenneth Carlisle, Vice President of  
Carlisle Lumber Company*

**THE NAME:** The story behind the name "Onalaska" is this: The Carlisle-Pennell Lumber Company, a partnership with the home office in Atchison, Kansas, and partners William Carlisle and George Pennell, built their first small mill after being in the wholesale lumber business for a number of years in a little town in Arkansas which they built and named it Cotton Belt, Arkansas. This was about the year 1888. They were successful and secured a large block of timber about fifty miles from their first mill with the idea of erecting a larger mill when this first one was cut out.

During the last year of the Cotton Belt operation, the partnership was not only looking for the above block of timber but were also looking for a complete mill that they might secure second hand from some of the timbered areas in the northern states that were rapidly cutting out their timber about that time. In about 1893 they located such a sawmill as they were looking for and purchased same with about two months of standing timber. They operated the mill until they finished up the timber and then moved the complete unit, even including what wood construction was usable, which was considerable.

The above sawmill was discovered in Onalaska, Wisconsin, and as it was the partners' idea to build up a new town near the center of their new timber holdings in Arkansas, and Arkansas not having an Onalaska, and the partners not having a name for their new town, they decided to name the new operation after the old mill or Onalaska, Arkansas. Construction of the mill was started immediately and as soon as their first mill at Cotton Belt was through with their timber there, the new mill was ready and they moved their crew and started up, hiring what additional men were needed. This was about 1894.

This mill was a successful operation and was able to operate until 1908 before using up their timber supply. Like their first operation, when they saw the end of same approaching, they looked for more timber finding a suitable block for a still larger mill in Texas. Near the end of the Arkansas plant, they began construction of the Texas mill, which when completed was the second largest mill in Texas, cutting two hundred fifty thousand feet of

lumber per day. I should mention here that the first mill at Cotton Belt cut about forty thousand feet per day and the next mill at Onalaska, Arkansas, cut about one hundred thousand feet per day.

As the Onalaska, Arkansas, operation had been successful, it was thought advisable, when looking for a name for their new Texas operation, to continue on with the name Onalaska, Texas not having a town of this name. The company continued that plant until 1910 at which time they sold out to the West Lumber Company of Houston, Texas.

About 1898 the company began buying timber in Lewis County, Washington, with the idea of eventually building a mill there. When construction was started, the location had to be named and as there was no Onalaska in Washington, and the name was so well liked, it was the most natural thing to continue with the name, so Onalaska, Washington, was established.

**DATES OF FOUNDING:** Early in 1914 a small mill was set up to cut lumber for the larger mill that was to follow and to cut lumber for a few houses. Several houses were completed and the large mill was ready to cut lumber in June of 1916. The larger mill, capacity about two hundred thousand feet, continued to cut lumber for the yard and more houses and there was some lumber shipped the following months. Houses continued to go up and the town was completely built about 1920. The town houses consisted of two hundred dwellings, a large store, drug store, lodge rooms, cleaning establishment, pool hall, garage, meat market, bakery, picture show, depot, church, carpenter shop, and car shop for the railroad. Also, a hotel, four hotel annexes for night shift, large club rooms for athletic events, office, and church manse. The town was well laid out, streets running north and south and east and west; all yards were fenced and there were wood sidewalks throughout the whole town. The houses were all wired for electricity and running water; over a third of the houses had bathroom facilities, and a good number were papered. Nearly all the houses had garages. There were alleys throughout the town which were well graveled. Nearly all the streets were well graveled also. Pure water was supplied in abundance from three springs tunneled into the hillside near the town and protected from contamination by steel doors. All of the town buildings were painted gray, and all the mill buildings were painted a pleasing red. Later years about thirty-five houses were steam heated and all the commercial buildings, too--the steam coming from the saw mill. This was a great luxury.

Originally the sawmill was operated entirely by steam but in 1919 new turbines were purchased and the entire mill operation was then operated by electricity, some changes made other than this which then gave the sawmill a daily capacity of two hundred fifty thousand feet per day. The operation

continued this way, with some intermittent night shift operations, until the latter part of 1940 at which time the owners decided it was the proper time to liquidate what standing timber they had and close up. Additional machinery and men were installed in the woods, contract loggers hired, and a night shift put on at the mill. For many months they cut five hundred thousand feet of lumber in the mill, two shifts per day, and also shipped a like amount of logs each day. The sawmill cut its last log on May 30, 1942, and the planer finished up their work on July 3, 1942. The logs, some logs, continued to be shipped until about the middle of July 1943. As soon as all buildings and equipment were not further needed, they were dismantled and sold, a great many of the houses were sold and moved intact.

In 1916 a grade school building was erected, later added to in order to take care of 200 children; and about 1922 a high school was built which was a Union High School, and later a fine gymnasium was added. Both of these schools were up to date in equipment and teachers and produced some very fine students and some very fine athletes.

**EARLY DAYS.** The early days in Onalaska were typical of most all new towns that had to be built up in a hurry. The very first workers consisted of some of the farmers living close by and by some men who moved in with the farmers, a few men lived in tents, and an old hop-house close by was converted into a bunk house and eating place. Water came from wells and had to be carried quite a distance. It differed from some new towns in that it did not have any rough element. The employees were carefully screened, as was true for the remainder of the operation, and a good class of men came to live there.

The first building erected was a small store and office building. The first residence was a five-room house for the manager. These were built in 1914. By 1916 about 100 houses were built and, of course, occupied. There was always a waiting list for houses, and they were filled just as fast as they went up. The company chose married men, when available, for their crew.

While the town and mill were being built, a railroad was being constructed to Napavine, Washington, over which the products of the mill were to be shipped. This was a distance of a little over ten miles but was completed shortly before the big mill started up and, of course, was ready for the mill's output. This railroad was a separate corporation owned by the mill owners and was classed as a common carrier, enjoying through rates to the eastern market where most of the lumber was shipped. This enabled the mill company to compete on freight rates with mills located on the transcontinental main lines. It should have been stated that Napavine was located on the Northern Pacific Railway Co., the Great Northern Railway Co., and the Union Pacific Railway Co.—the Milwaukee Railway Co.

serving Napavine in the latter years. The name of this railroad was the Newaukum Valley Railroad Company. They operated one train each day, except Sunday to Napavine and return to Onalaska. The train was a mixed train in that a passenger coach was part of the equipment and carried many passengers before automobiles and auto stages came into the picture.

The closest town of any size was Chehalis, some fifteen miles away. The road through Onalaska connected with Highway 99 just six miles away at a point about nine miles south of Chehalis. Chehalis was a fine little city about five or six thousand population and with some very good and nice stores, which later afforded the Onalaska people a nice place to trade in competition with the company store and for things that the company store did not handle such as some clothing and house furnishings.

The latter part of 1915 the company had its own doctor who dispensed his own medicine, until in 1917 the drug store was completed and started in business. The doctor was connected with a Centralia clinic where all of the worst cases of illness were taken and all operations were performed. Centralia was a city of about ten thousand population and located about four miles north of Chehalis on Highway 99. This arrangement continued during the life of the operations. At first the working agreement with the clinic provided that \$1 be collected from each of the employees, that is \$1 per month, for which the employees received all medical care necessary, together with hospital facilities, for all illnesses with the exception of certain incurable and contagious diseases. About 1925 this sickness and hospital arrangement was changed to include the families, all of them, for a monthly fee of \$3 for the men with families and \$1 for all single employees. This was a very fine arrangement and was a great saving to everyone.

The stores and office building, in fact all the commercial buildings, were finished the latter part of 1916 and the early part of 1917. The Club House was built in 1917.

**PRODUCTS AND MARKETS:** At the time the big mill in Onalaska was built, it was one of the largest sawmills in the Northwest. Since that time a few larger mills have been built. Besides a sawmill, Onalaska had a medium-sized shingle mill. Douglas fir, Western hemlock, and cedar (red) lumber was manufactured in all sizes and shapes and a very fine red cedar shingle was produced in the shingle mill. The bulk of the lumber was shipped to the middle or central states, but shipments were made into practically every state in the union. Some foreign was developed, and these shipments were usually to Olympia and Tacoma where they were picked up by boat.

**ORGANIZATION AND PERSONNEL:** The Carlisle-Pennell Lumber Company was incorporated in the state of Kansas sometime prior to 1914,

date not known by the writer, and the great majority of the stock was owned by William Carlisle and family and George W. Pennell and family. Both families resided in Atchison, Kansas, but from the beginning of the Onalaska plant, William Carlisle spent practically all of his time there. Mr. Pennell was not active in the coast operation, remaining in Kansas to look after what affairs had to be handled back there. About 1922 Mr. Pennell passed away, and it was decided to move the corporation to Washington inasmuch as that was by far where the principal business was being conducted and where all but one of the officers were making their homes. After Mr. Pennell passed away, his stock in the company as well as his families' stock was purchased by Mr. Carlisle. The name of the corporation was changed on April 10, 1924, to Carlisle Lumber Company with home office in Onalaska, Washington. William Carlisle was president of the concern and his son, W.A. Carlisle, was vice-president and manager. Mr. William Carlisle passed away in June of 1924 in Onalaska, and his son W. A. was elected president and continued to manage affairs.

During the construction of the big mill, a labor shortage existed in the northwest and by the time it was ready to operate, it was not possible to obtain enough white men to man all the jobs. Some 34 Japs were hired to come and live there and worked for the most part in the mill and yard, contracting their work under George Ohata, foreman. During the life of the mill, their work was very satisfactory, and as they were in on the ground floor, so to speak, they were accepted as fellow workers by the rest of the crew and well liked until the war with Japan started. Several years prior to the war, some changes were made in the mill and yard, and it was thought advisable to change some of the Jap jobs to white labor with the result that at the time of the start of the war, only about sixteen Japs were employed. The company was urged by the armed forces of the Government to keep these Japs employed until they could be properly evacuated to Japanese camps, which evacuation took place several months later. [George Ohata and his family had already returned to Japan before the evacuation.] After the war started, the feeling of a great number of the white population was very tense against the Japs; at the same time a great number of the white people stood for fair treatment to those here and trouble was avoided. Some of these remaining Japs had been with the company many years and had raised families here sending their children to the Onalaska schools.

The Company had selected their men carefully, and they were very proud of their crew, however, in an organization employing 500 men, there are bound to be some that are easily swayed and some union activity began to creep into the mill and logging operations. This activity was creeping into nearly all of the mills in the Northwest and several of the mills, the larger

ones especially, were signing working agreements with the Loyal Legion of Loggers and Lumbermen, commonly known at the time as the 4-L. This union was a hangover from World War I and was conducted with an equal number of directors selected by vote from each of the managements of the mills included in their memberships and the crews of such managements. This made for a very fair settlement of all disputes and for very fair working agreements. This union was in operation in Onalaska several months prior to the time an election was ordered by the National Recovery Administration. This election was held December 17, 1934, to determine by what person, persons, or organization the employees of the Carlisle Lumber Company desired to be represented for the purpose of collective bargaining. The result of this election and what followed is covered in another paper.

The early leaders of the town were those connected with the management, the different department heads and the heads of the different commercial enterprises, together with the minister of the church and some other of the civic-minded employees. The operation schedule in the early days was ten hours per day and six days per week so not a great deal of time was left for outside work or for civic enterprises. However, there were some church activities, holiday stunts, boxing and wrestling bouts at the club house, and parties enough to take up any slack time a person had.

To call one attraction to mind, which was promoted by all of the citizens of Onalaska, it was decided to have a mammoth celebration on July 4, 1918. Several meetings were held at the club house, committees chosen, and plans carefully laid for a really big time. Banners for cars were gotten out and sent to other towns, and the event was advertised in a number of the leading papers of the state. The leading attraction was to be an airplane flight landing and taking off from a field at the edge of town. At that time airplanes were scarce, and a great number of the grown population and more of the children had never seen one. Other attractions were a merry-go-round, dancing, wrestling and tumbling by the Japanese, foot races, and other athletic events. A large pavilion, open air, was constructed for the dancing event, as well as two large cold drink stands. Water was piped to the pavilion and the drink stands in a small clearing made in the stand of fir trees near the grade school. Parking areas were cleared and arranged. Everything that you could think about was done for this occasion. The flyer who was to bring in the airplane came down from Tacoma to look over the field and everything was in readiness.

Well, the great day finally arrived, and the people swarmed into the town from every direction, giving proof of an advertising job well done. The event had been too well advertised for the number could not be taken care of. Some disappointments occurred. First the flyer, a Mr. Barns, phoned



down from Tacoma the night of July 2 stating that he was entering the flying service and had taken some shots that had made him sick, and he didn't dare to take his plane in the air. The writer of this history left Onalaska early the next morning to see Mr. Barns to try and talk him into going through with the plans or to get someone else to take his place. Nothing could be done and in view of the publicity given to this particular stunt, notices were sent to a number of papers for immediate publication to try and stop as many folks as possible, especially those looking forward to this particular event. A great many did not hear of the disappointing news until they arrived at the scene. They were not very well pleased. Next, the merry-go-round broke down early in the day for the balance of the time, I think from being overloaded all the time it had been running. It was a hot day and cold drinks were in great demand. The pipe line running to the cold drink stands would not furnish enough water to mix the drinks that were being called for, and to supply any kind of drinking water service at all, three of the committee spent most of the afternoon carrying water from their homes close to the park, a two and half gallon bucket in each hand. Brother, what a day!

❖ *On the Lighter Side* ❖

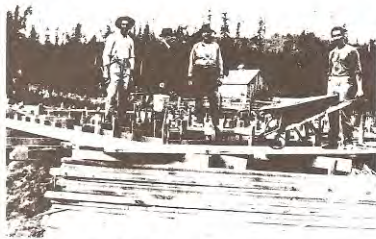
*I eat my peas with honey,  
I've done it all my life,  
It makes the peas taste funny,  
But it keeps them on my knife.*

--Author Unknown





In the early days of construction



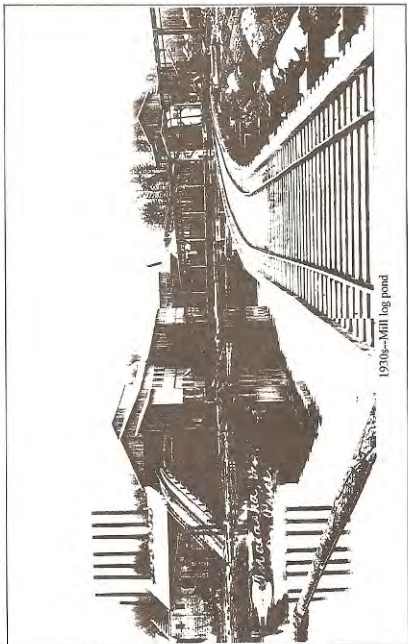
W. A. Carlisle (with bucket) and construction crew



Scaler scaling logs. The scaling stick was called the "cheater stick" by the fallers and buckers. The crosscut saw was also called a "misery whip" and "Swede fiddle."  
Location of photo unknown.



1924—Steam Donkey



1930s--Mill log pond



1915--L683 Baldwin #7. Log train



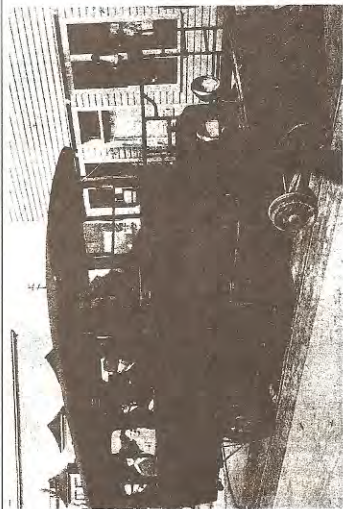
Early 1920s--Photo taken on arrival in Onalaska from dealer in Tacoma. The drive shaft was removed so that the engine could be towed.



W. A. Carlisle in gangway. Taken at sled yard east of town.



1942--Brooks-Alco Locomotive #522 Mikado type.  
Left to right: Theodore R. (Ted) Jessen, Engineer; Edgar Smith,  
Fireman; John Hunt, Brakeman; Harlen Smith, Brakeman

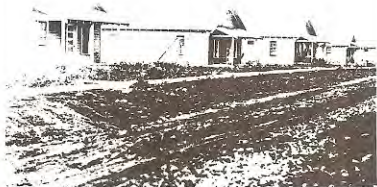


This was called the "galloping goose," and it probably rode that way to passengers. Funny contrivance, a motorized train car really ran from Chehalis to Oniaska during the time when huge Carlisle Lumber Company was getting started there. It used street car tracks through Chehalis and then the Chehalis, Cowhitz, and Cascade Railway rails to Oniaska.

Location for photo is near intersection of Pacific and National Avenues in Chehalis. (The Daily Chronicle, 10/10/66)



W. A. Carlisle's house when first completed.

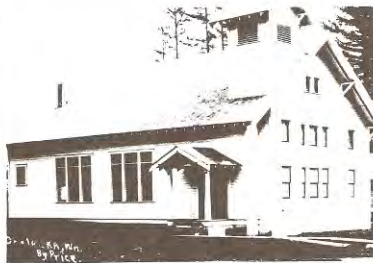


By 1916 about 100 houses were built and occupied.





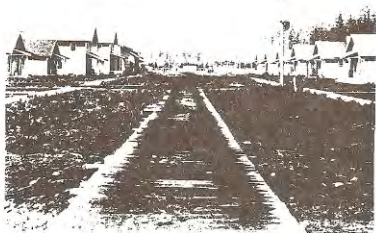
1920s--The Mill Yard



1922--Onalaska Presbyterian Church  
(Rev. Gerald M. Allin is the present pastor.)



1930s—Aerial view of downtown Onalaska



Houses (200 dwellings) continued to go up, and the town was completely built about 1920, according to the history written by Kenneth Carlisle.



About 1916--Omalaska



About 1916--Onalaska



1936—left to right: the Presbyterian Church, the depot, and (sharing the long building) the post office, the company grocery store and the dry goods



1936—Sharing this building were (left to right) cleaners, real estate office, Etta Young's bakery, and Zoph's Pharmacy. The shoe repair shop is at the back of Zoph's. The first Onalaska Union High School was held upstairs in the I.O.O.F. lodge hall.



Onalaska Theater in the process of being razed by Everett Lyons. It was operated by Ray Peacock in the 1930s; and according to an ad in the 1939 yearbook, admission was 10 and 27 cents. Later purchased and operated by Chet Weaver and much later (1950) by Bill and Calvin Lyons.



The Standard Oil plant was constructed in 1935. J. W. Weaver and son (Chet) were the distributors of Standard Oil products. The building is now occupied by Country Horse and Farm Supply and owned by Russell and Janet Wright.



1930s--Onalaska



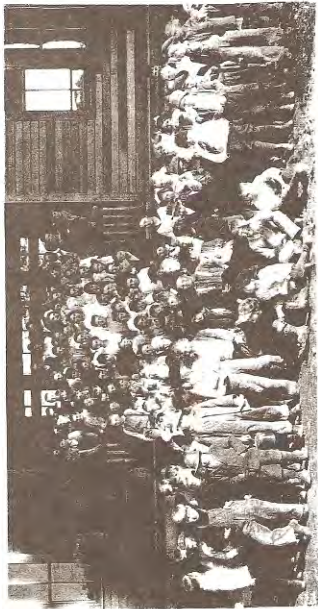
1930s--Onalaska





1. By 1910, even before Carlisle came, the little log school was being outgrown and had to be replaced.

2. Eddie Arnold; Dave Arnold; Jack Arnold; Charlotte Arnold; Mrs. Tillie Smith Gish, teacher, and Joe Purcell—outside of the first schoolhouse



ONALASKA GRADE SCHOOL BUILDING—1917-1918. Four classrooms and two offices constructed in 1917. All-school photograph. Teachers in rear: Flora Hunting, Ida Jaeger, Agnes Clippinger. Some of the pupils are as follows: Lester Smith; Lawrence Arnold, Bob and James Cantwell; Marian Robertson; Margaret, Henry, and Lawrence Uden, Percy and Adeline Kelly; Robert Shamley, Francis Reiger, Elsie Madden; Pete, Chris, George, and Andrew Hennicksen; Iris Betts; Charlie Montgomery. Building was heated by a wood-burning furnace. Walls were unfinished bare lumber.



1924—Onalaska Union High School



1917—Onalaska Grade School



The Onalaska Grade School (above) built in 1917 soon proved inadequate and four more rooms were added probably around 1920.



The first graduating class from the newly built Onalaska Union High School. clockwise, (starting at the top): Merna Elliott, Frederick Krogh, Harriett Hanson, Olava Hanson, Mildred Denio, Douglas Kitzelman, Margaret McFadden, Jasper Burton. In the center is Melvin Jacobson.



1926 basketball champs—standing (left to right): Harold Sparks, Les Smith, Don Kertchen, Mr. Porter (coach), Harry Oest, Rob and Dale Johnson, kneeling (left to right): Carl Sparks and Bill Elliot. (Carl Sparks became a very successful coach, after whom the stadium in Puyallup is named.)



1928 Onalaska Union High School girls' basketball champs--left to right: Miss Doris Curtis, coach; Mildred Puckett, Nellie Powell; Adelia Stuetzer; Autumn Berg; Florence Choiniere; and Harriet Balfour.



Ethel (Greenwood) School was located on the  
corner of the Brim Road and Highway 12.  
Built in 1906 and remodeled in 1929.





### **A History of the Alpha School**

Written by the Sixth Grade Class, 1937

(James Burnside, Ellen Thayer, Violet Jacobsen)

The first school established on the Alpha Prairie was in 1872 by the people of Alpha. They elected Dan Bowers, Harry Hanson, and William Johnson as their directors. They hired LaRena Hanson to teach the 54 pupils in the school. Mr. Sterns was superintendent at that time.

The school was built on the south side of the Alpha Road across from the present cemetery on Dan Bowers' land now owned by Henry Uden. The schoolhouse was built of logs. The dimensions were 16 by 20 feet. There were no desks, only rough log benches, and the pupils held their books in their laps. The only book they had was a reader. They wrote on slates. The pupils went to school but three months in the spring usually April, May, and June.

In about 1891 the school board of directors decided to build a schoolhouse where the present one now stands so it would be more centrally located. It was painted white, and it had three windows on each side. The inside was but one room, and there was a platform at the end opposite the door which had the teacher's desk on it. When they moved to this second schoolhouse, the teacher had no clock. Mrs. Myer was the closest inhabitant with a clock; so when it was time for school to take up, she would hang out a white flag and the teacher would ring the bell. In 1912 they built the present schoolhouse; and the old one was sold to Mike Griel, who is now using it for a garage.

Onalaska

1932



Harold Berg



Elizabeth Thompson



Christine Swanson



Ernest Miller



Helen Hudson



Elizabeth Reynolds



Virginia Stone



Walter Berg



Harold Johnson



Ernest Johnson



Christine Erickson



Harold Stone



Ernest Johnson



Ernest Johnson



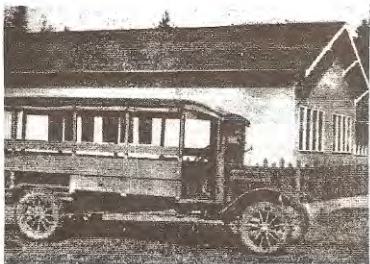
Ernest Johnson



Christine Erickson

ONALASKA UNION HIGH SCHOOL

Graduating class of 1932



This 1927 Onalaska High School bus was a Ford with a homemade body that had benches on each side and one down the middle. In wintertime, side curtains were rolled down to protect the passengers. At that time bus service was contracted, and those holding the contracts provided their own vehicles.



1936—Onalaska Grade School, Fifth Grade Class—Front row: (left to right) Jim Blankenship, Nancy Carlisle, Harry Ketcham, Margaret Oldoren, Wayne Myhre, Polly Inowa, Amy Fajoiki. Second row: Russell Workman, Lois Swearin, Ed Fickett, Jean Arnold, Harley Cook, Masami Kiyono. Third row: Cecil Rankin, Kathleen Stonex, Danvil Blankenship, Lorraine Spence, Dale Wood, Alice Blair, Bill Grabenhorst. Fourth row: Arthur Estine, Lois Miller, Wendell Beckwith, Rose Fleming, Darrell Dow, Anne Hogue. Fifth row: Beth Bower, Warren Jeffries, Helen Bowden, Ed Ward, Evelyn Jensen, Chet Fickett, Ruth Greeley.



1943—Onalaska High School Assembly Hall (Missing are the Japanese friends and classmates who were sent to "camps" a few months after the Japanese attack on Pearl Harbor on December 7, 1941.)



1940-41—Hopewell School, Ethel, Washington

Back row: Helen Lindeman, Herb Harmanson, Alice Lindeman

Middle row: Victor Schuttie, Esther Higgins, David Higgins, Florence Lindeman, Ron Schuttie

Front row: Ruth Higgins, (unknown) Higgins

Alice Rosander, teacher (not in the photo)



1936—Alpha School. Top row (left to right): Mrs. Price (teacher), Albert Sinclair, Marian Westerman, (unknown), Don King, Ellen Miller, (unknown), Mr. Nelson Brewer (teacher). Second row: Paul Miller, Ellen Thayer, Hector Schafer, Violet Jacobsen, Irwin Prentice. Third row: (unknown), Kenneth Burnside, John Myer, Howard Thayer, James Burnside, Maurice Jacobsen. Bottom row: Forrest Thayer, Nylla Miller, Dick Kitchell, (unknown).



1939 Cinebar School. Teachers: Colcen Oestricher and Robert Roland. Back row (left to right) Betty Fosssett, Helen Jacobsen, George Fosssett, Josephine Kalnoski, Allen Linn, Shirley Linn, Joe Poe, Frances Quick, Polly Poe. Middle row: Barbara Quick, Neva Madden, Jean Guenther, Ruth Kennedy, Patsy Jacobsen, Betty Jacobsen, Naomi Davis, Faythe Oestricher, Doris Madden, Nancy Fosssett. Front row: Bill Faas, Alvie Davis, Jim Pamel, Bill Jacobsen, Arvid Kalnoski, Clarence Davis.



1930--Bennett School. The last class to attend Bennett School (on the Gore Road) Top row (left to right): Gladys Bays, (unknown), (unknown), Gabe Stanley, Oma Bays, Dick Bays, J. D. Atkins, Ella Twiss (teacher). Third row: (unknown), (unknown), Wayne Cadell. Second row: (unknown), (unknown), Bernice Blankenship, Shirley Gunsolley, Edwin Ward, Neil Wright. Front row: (unknown) Cusick, (unknown), W. D. Atkins, Bud Gunsolley, Clyde Blair, Skip Gunsolley.

The Bennett School, as Clyde Blair recalls, was situated on an old 40-acre homestead. The 40-acre parcel, which included the school, was purchased by his father, Jake Blair, in 1920. There was a stipulation that if the school consolidated, the building and the acre would revert to the present owner of the land. The schoolhouse itself was a two-room building. On Sundays it was used for church and Sunday School; additionally, in the summer it was used for Bible School and other activities of the community. The old schoolhouse was torn down in the 1940s.

Probably the first school on the Gore Road (about 1885) was a log schoolhouse, which was located on the southern end of the Clement farm. The roads were merely trails through the timber, and everyone walked or rode horseback. It was a small log affair, 16 feet by 24 feet, with a lean-to on the back for wood and a lean-to on the front for a porch. It was ceiled inside with boards and bats; it had two windows on each side with window casings and door painted white. The desks were double, homemade affairs of plank. The blackboards were homemade from boards and painted. The roof was of shakes. In 1906 the school was held at the new schoolhouse at Ethel (Greenwood).



1937—Shoestring School. Back row (left to right): Cecil Sherwood, Gerda Belland, Theodora Frase, Richard Johnson. Fourth row: Ruby Irwin, Duane Skiff, Barbara Parnell, Newt Curry, Margaret Lloyd. Third row: Dick Parnell, Victor Derkacht, Doris Fitzhugh, Eldred Katyryniuk, Eddy Rickenbacker. Second row: Kenneth Curry, Vivian Curry, Daryl Wilson, Gloria Clark, John Parnell, Rosie Katyryniuk. First row: (unknown), Nellie Baron, Ronald Hawkins, (unknown), Mary Derkacht, Viola Parnell. Teachers: DeVota Anderson and George Rowe.



1943-44—Burnt Ridge School, 5th through 8th grades. Front row (left to right): Grace Franklin, Richard Hope, Bobby Loewe. Middle row: (unknown), Ray Flagg, Charley Jorgensen, Keith Whiting, Lee Mitchell, Richard Ragan. Back row: Mrs. Tina Burchett (teacher), Norma Lee Davis, Norma Erickson, Marilyn Locke, Joann Williamson, June Ragan, Dorothy Franklin, Hellen Mitchell.





Onalaska Middle School



Onalaska Elementary School—built in 1958. In a campaign in 1957 for a levy for a new elementary school, the final result was a mere two votes over the required 60 percent voter approval. Mark Stodman is the present Principal, and Sharon Bower is the Assistant Principal.



1972--The old Onalaska High School reduced to ashes. Smoking rubble was all that was left of the Onalaska High School after an intense fire destroyed the structure. Officials said the blaze was ignited by one or more arsonists. Officials say it could be significant that, only a few hours before the fire was discovered, 1972 commencement exercises were completed in the new building. (Chronicle Staff Photo)



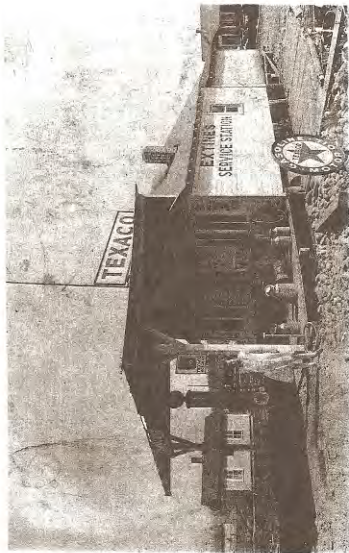
The new Onalaska High School--built and ready for use in 1971. The final act in Onalaska's school history to date was the awarding of a contract for a new Middle and Senior High School. Presently, Dr. Robert Kraig is the Superintendent and Bill Huizinga is the High School Principal.



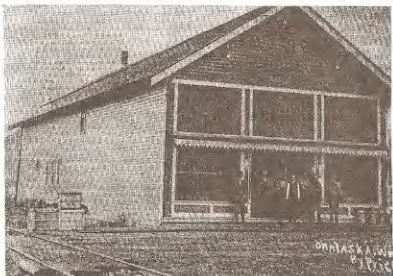
left to right: Jim Mitchell, Russ Workman, Dale Johnson, Chet Martin, Justice General Store has served the community since it was opened by the Mitchell and Workman families. It was built by Harry Young in the early days. Later, Mr. Justice owned the store for many years. The present owners are Brad and Sandy Stewart, who have operated the store since 1989. It is believed that Justice General Store is the third-longest continually operated store in the state.



Photo taken in 1997: Sandra Stewart, owner (standing); customer, Pat Davis, seated.



Frank Extine's Service Station on Highway 508. Mrs. Margaret Extine standing in front.  
Mary (Extine) Myer is unsure of the date—probably 1930s.



1920s--This building was the first store and post office. Later it became a pool hall and barber shop. Subsequently, the building became a store with cold storage lockers. Now owned by Nylla (Miller) Justice.

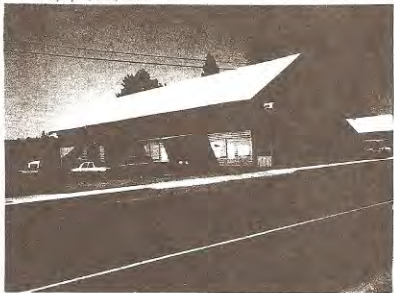
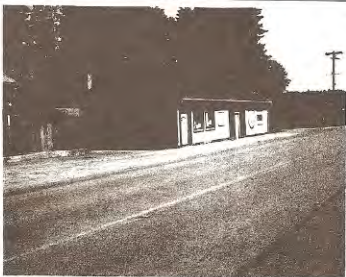


Photo taken 1997--Nylla's Variety as it looks today.



1948—Onalaska Mercantile owned by Clyde Jacka for 27 years. Clyde Jacka behind the counter. John Jacka in the front of the store.  
(Now Nylia's Variety)



Pete's Custom Meats (since 1984), owned by Pete Wherry, was originally a machine shop and blacksmith shop; later it was Mac McGee's Auto Repair.



Alexander's Lumber Mill, Inc., has been in operation for over 40 years. The mill was purchased from Herb Thompsen about 1949 or 1950. It is situated on State Highway 508 and is owned by Dale and Dorothy Alexander.



Onalaska Fire Department--When the mill closed, the old fire hull was given to the fire department by Baker Carlisle. It was the jitney shop in the mill. It was moved to the old post office concrete foundation and added to later. Gerald High is the present Fire Chief.



Some of the first courageous volunteer firemen. Ernie Grandchamp was Fire Chief from 1928 to the closing of the Carlisle mill.





1947--Volunteer firemen: (Back row) left to right: Byrl Gwin (Commissioner), Fountain Butcher, Ed Young, Les Mallonee, Harold Justice, Larry Lydon, George Oest, Bob Bradley, (Front row) R. G. Paxton, Archie Morrison (Fire Chief), Neil Lyons, Clyde Jacka, Dick McGee, Howard Newfield.



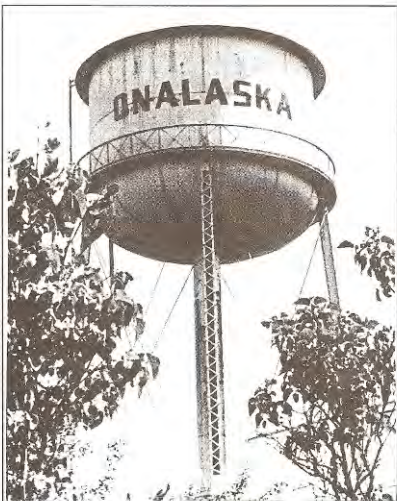
The old depot in 1920. Mr. Max Griffith preceded Mr. Osborn as depot agent. The building was later purchased by Les Mallonee, who had an electrical shop. It is now occupied by Onalaska Electric and owned by Mark Myhre.



Darrell Dow at the entrance to Dow's Barber Shop. Darrell has the distinction of having owned and operated the longest-lasting business in Onalaska by a sole owner. Darrell, a life-time resident, started barbering on February 6, 1947, and retired in 1989. Additionally, he was a volunteer fireman for 36 years.



Onalaska's first supermarket—Brenda's Country Market, located on State Highway 508, was built by Dale Alexander in the late 1970s. Photo shows Brenda and Roy Elliott, owners.



The historic Onalaska water tower was demolished by the Aurora Engineering Company. Onalaska resident, Pete Wherry, called two separate meetings in an attempt to save the historic tower.

*The Lewis County News/July 24, 1996*



A plaque dedicated to the memory of Baker and Leah Carlisle now rests in front of the new elementary school for their generous contributions to the town, the school, and the community of Onalaska.



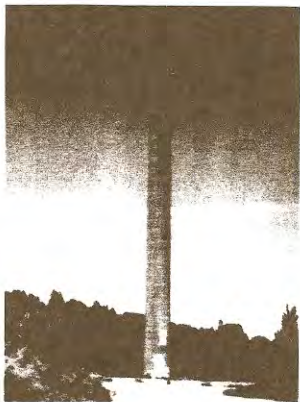
Seventh Day Adventist Church, situated at 177 Kerr Road, Onalaska. Rev. Bob Lebard is the present minister.



First Church of God, situated on State Highway 508, was established in the early 1930s.



Onalaska Assembly of God, situated on the Leonard Road, was established about 1935. Pastor David McManus is the present minister.



*Rising against the sky,  
the 225-foot smokestack  
remains as a memorial to the mill and the  
hard-working men who made it a success.*

## ☪ HISTORY OF THE COMMUNITY ☪ PRESBYTERIAN CHURCH OF ONALASKA

**For the church's 40th anniversary celebration in 1955, the late Martin Jacobsen wrote a history of the congregation. The late Wilbur Stonex added to the history in 1965 for the church's 50th anniversary and again in 1975 for the 60th anniversary.**

The Onalaska Community Presbyterian Church grew out of work that had begun in the summer of 1911 by R. D. Everett, a Sunday School Missionary from the American Sunday School Union. The church was officially organized April 25, 1915.

After a two-week revival campaign to arouse interest in the community, the Alpha Presbyterian Church was organized May 4, 1913. On May 18, 1913, the first church meeting was held in Onalaska.

In 1914, when the Carlisle Lumber Company moved into the Onalaska community and began construction of its large mill and logging operations, it soon became evident that there was a need for a place of worship for the fast-growing population.

On January 11, 1925, members of the Alpha Church were received by letter into the Onalaska Church, and the Alpha Church was disbanded.

In 1938 the mill operations were suspended and eventually closed by the Carlisle family. With many people leaving the community, it became increasingly difficult to support a minister. Arrangements were made with the Chehalis and Centralia Presbyterian Church ministers to alternate Sunday afternoon services in Onalaska.

Throughout the years the congregation has had a series of ministers and has continued to grow and to be active in the community. Onalaska Presbyterian Church ministers from its inception, April 25, 1915:

- Rev. Grant Merchant, April 15, 1915 to March 1917
- Rev. Clinton Cook, April 1917 to March 1918
- Rev. George Crawford, February 1919 to April 1922
- Rev. Joseph M. Robinson, April 1922 to 1925
- Rev. John Keith, January 1926 to September 1927
- Dr. S.E.P. White, November 1927 to November 1937
- Rev. James Otter, January 1938 to September 1942
- Rev. Carl James, September 1945 to August 1949
- Rev. Elmer Rosenkilde, February 1950 to May 1956

- Rev. David Mann, March 1957 to April 1959
- Rev. Kenneth Robinson, September 1959 to January 1965
- Rev. Ron Soucy, May 9, 1965, to January 1970
- Rev. George Merrin, January to September 1970  
(Temporary Supply pastor)
- Rev. Charles White, September 10, 1970, to 1972
- Rev. Lehr Newhouse, October 1, 1972, to February 1975  
(Supply on weekends only)
- Rev. Reed Zakhary, March 15, 1975, to December 1979
- Rev. Gerald M. Allin, December 1979 to 1981 (Stated Supply)  
Installed in 1981 to present time (1997)

[Rev. Gerald M. Allin, a tireless spiritual leader, has the distinction of having served the Onalaska Church longer than any other pastor in its history. Rev. Allin and Dorothy Allin, a gifted musician, have successfully maintained the existing activities of the church and have been continually increasing their ministry. In recent years the Lord has led them to an additional ministry in Presbyterian Marriage Encounter under the umbrella of Worldwide Marriage Encounter.]

There appears to be a blank area in the Onalaska Presbyterian Church records regarding the church's activities and membership in the first twenty years of its life. The 40-year history written in April 1955 records the organization of the Onalaska Church on April 25, 1915, and lists the organizing ministers and officials, the members, baptisms, elders, and trustees elected. Thereafter, the history is primarily a short resume of the individual ministers' tenure.

In case they were not included in a church register prior to the present Clerk's book, which begins in May 1943, we hope that those present at the 50th anniversary can add to the list recorded below:

- Mrs. Tina Burchett is listed as the earliest member, May 4, 1913
- Mrs. Charles Shay, admitted to membership June 13, 1918
- Mr. and Mrs. Ellsworth Robinson, admitted June 4, 1922
- Mr. and Mrs. Martin Jacobsen, admitted January 9, 1927
- Mr. and Mrs. Loren Brenneis, admitted January 9, 1927

During this period the following very active officers deserving recognition include:

- Mrs. Grant Hogue, Sunday School Superintendent
- E. H. Robinson and Kenneth Carlisle, elders



Mrs. Faye LeClerc, Sunday School Secretary  
Mr. Roy Stone, Sunday School Treasurer  
Mrs. Olive Sparks, Sunday School Superintendent  
and Primary Department  
Mrs. Jay Rankin, Sunday School Teacher  
Mrs. Kenneth Carlisle, High School Class Teacher  
Mr. W. F. Bailor, Sunday School Boys' Class Teacher

I wish that the earlier ministers' pastorates had been recorded in more detail. I think that the early struggles of a newborn church grow more interesting and valuable as they fade deeper into the past.

Dr. S.E.P. White was pastor from November 1, 1927, until near his death in November 1937. He was a man of serious mien and scholarly reserve, a fluent and forceful pulpit speaker, without emotional overtones or gestures. He concluded his sermons leaning slightly forward, resting his forearms on the pulpit, climaxing his message with a low, earnest presentation, even exhortation, of Christian truths that made a deep impression upon his listeners. Dr. White possessed a little-publicized Christian trait of being in close personal touch with the poor and needy individuals and families of the community. An example of this: About 1930 the Ethel community Sunday School sponsored a Thanksgiving offering of canned meats, vegetables, fruit, dressed chickens, and one goose. Since no Ethel families would admit to being objects of charity, the offerings were brought to Dr. White who directed its distribution to families in Onalaska. Dr. White knew and served the material and spiritual needs of the community far beyond his immediate congregation.

Even after his stroke in 1937, he insisted on carrying on his pastoral duties. It was a scene of compassion and sadness to see him taken in his wheelchair down the manse steps, across the street to the church, to carry on his labor of love for his flock.

During Dr. White's tenure, the town, the Carlisle Lumber Company, and the church probably reached their peaks as a close-knit prosperous community of clearly defined limits, confined mainly to the area immediately adjacent to the town. Surrounding communities were dependent for religious experiences upon local Sunday Schools and Bible study groups, meeting at Alpha, Shoestring, Cinebar, Burnt Ridge, Bennett, and Ethel.

After the mill closure and the liquidation of the company townsite, the outlying school districts formed the Onalaska consolidated school district. Their small local religious groups faded; the Onalaska Church dropped to a mere skeleton of its former self, after which the Church began to build itself again from the wider field of the nearby pioneer communities (which had

now lost their old isolated identities) into a consolidated, positive, and cohesive force for spiritual expression and development.

An instance of this wider field of church service is the fact that Mrs. Barney Hite and Mrs. Frances Finney came to the Onalaska Church from the Bennett Sunday School, and Mrs. Annie Peterson and family, Mrs. Coutts, the L. D. Brenneis family, John D. Olson, and the Stonex families came from the original Greenwood Sunday School, established about 1900 in the Ethel schoolhouse.

Rev Otter entered the Onalaska pastorate at a critical and difficult time. He served from January 16, 1938, to September 1942. The mill strike had rent the community into separate hostile groups, and the church suffered in the strife and ill feeling that followed.

The closing of the mill in 1940 saw many of the former parishioners leaving. The darkest days of the town and the church were approaching, like the menacing clouds of a thunderstorm. Nevertheless, Rev. Otter added 27 names to the membership rolls, which was no small matter under the circumstances. There is one instance (at least) that featured Rev. Otter's service here that is unique, at least to some of his flock. He was one of the few who preached a sermon on the Holy Spirit in a manner that clearly revealed to his listeners the importance of this member of the Trinity and its relationship to the hearts and lives of present-day Christians. This sermon deserves a more important future than burial in a sermon barrel. It would be a creditable addition to the published literature of the modern Christian Church.

*The Church's history from September 1942 until September 1945:*

This three-year period marked the most critical period of the Onalaska Community Presbyterian Church. The mill and the main business buildings were torn down. Approximately 160 houses were sold and moved away or demolished, leaving about 40 houses to mark the place where a town had flourished. Onalaska tottered on the brink of becoming another western ghost town that died when its resource was gone. Onalaska could be aptly compared to a sinking ship, from which the passengers and part of the crew had fled in the lifeboats, while a skeleton crew remained aboard with barely enough members to man the pumps and stoke a single boiler. The bridge is empty save for a shadowy guardian angel that holds the wheel. For one and a half years only three names were added to the church rolls.

In September 1945 the Rev. Carl James from the Centralia Presbyterian Church accepted the call to become full-time pastor at Onalaska. Rev. Carl and Mrs. James must have been born to take chances, for they left the Centralia Church and assumed the burden of restoring the Onalaska Church to a place of eminence in the Columbia Presbytery. The best proof of the

success of their venture is revealed that in the four years of their pastorate prior to their departure in August 1949, eighty names had been added to the Church rolls.

If any single phrase could describe their ministry, it would probably be Carl's sincere, warm extroversion, which is so essential for success in effective personal contacts in a rural community.

Rev. Elmer Rosenkilde became pastor of the Onalaska Church in February 1950 and continued until May of 1956. This pastorate of 6 1/3 years added 94 new members to the church rolls; hence it can be classified as a very successful and profitable stewardship for the church and its pastor.

Rev. David Mann served a relatively short term of two years, but he maintained the church's successes and progress at a rate comparable with his predecessors with 38 members added to the church.

The Rev. Kenneth and Mrs. Robinson's pastorate over five years added 63 new members. The strength of their ministry lay primarily in their appeal to the youth and young adults of the community and in the increased social and spiritual activities of these groups within the church organization and government.

Church membership withdrawals, dismissals, and deaths over the years take a heavy toll in a static community such as Onalaska. No minister can be blamed for these inroads upon his church. Our church here in Onalaska is continually witnessing our youth, growing up in the church and moving away to more promising fields of livelihood. One of the duties that devolves upon the small churches is to rear its youth in a Christian environment and then toss them into the Maelstrom of modern urban centers, where it becomes their moral and spiritual duty to help neutralize the latter's moral decadence. It is a sign of strong vitality if we can hold our own in membership under the present economic conditions of our community.

The past ten years has shown a marked increase in the church's organized groups, in their membership, and activities. These now include youth groups, Anchor Club, Onalaska Presbyterian Women's Association, Tacoma Mission Christmas gifts, New Year's Eve and Halloween parties, Christmas Eve vespers, father and son banquets, mother and daughter banquets, bowling, skating and skiing excursions, and the Men's Club. Permanently organized, actively functioning committees in ten fields of church administration and action.

Some of the church's progress is illustrated in the following programs.

1. The adoption of a closer relationship by sponsorship of "OUR" missionary, Mr. Smith.
2. A close personal contact with and aid to Dean and Elaine Kemp, missionaries in Bolivia from Onalaska's own local families.

3. In 1964 the congregation assumed the sponsorship and responsibility for Dagoberto Alphonso, a Cuban refugee and his family.
4. Eight stained glass windows installed in May 1960. These windows were received from the Methodist Church of Centralia.
5. A fine educational unit, 18 by 44, two-story addition, was completed to adequately house the expanding Sunday School and the numerous social and spiritual activities that constitute the church's life. In order to effect a loan from the Synod, it was necessary to incorporate under the laws of Washington. This was done March 6, 1961.

No history of this church, no matter how brief, would be complete without including the dedication of Martin Jacobsen and his many years of Christian service in this church and its Sunday School as a member, a teacher, and an officer. An early instance of Martin Jacobsen's Christian service: On July 6, 1913, the church session gathered to select a pastor. Rev. Grant Merchant, a young minister from New Jersey was obtained; and he, his wife, and baby girl arrived in August. When their furniture arrived in Chehalis, Martin Jacobsen took a team and wagon with a hay rack on the wagon bed and helped Rev. Merchant move and get settled in the old Summersett house (where Charles Ziegler and family later lived). Before his sudden death, Martin had been active in numerous commissions, committees, boards, and organizations devoted to social service and human welfare in all forms in his community, county, and statewide. But in all of his activities and interests, his church and his God were foremost. His memory can best be preserved by emulating his example.

**☪ COMMUNITY PRESBYTERIAN CHURCH OF ONALASKA ☪  
LOOKING BACK, 1975 to 1995  
EIGHTIETH ANNIVERSARY**

by Helen Mallonee, Mary Rhodes, Gail Wrzesinski

The Community Presbyterian Church of Onalaska began these past two decades in 1975 with a membership of 156. As of December 31, 1994, the membership was 156. The total number of church members cannot clearly indicate the spiritual growth nor community scope of the church. This history will try to describe some events of the last twenty years which have enriched and enhanced the meaningful existence of this church.

Wilbur Stonex was the church historian from 1965 until his death in 1987. He brought life and spirit to his historical writings due in part to his long membership and active participation in church work. The congregation appreciated his work and misses his contribution to our continuing history. Still a part of our membership are his widow, Flora Stonex; daughter, Grace Lyons; and granddaughter, Debby Blankenship.

Pastor Reed S. Zakhary and his wife Saizaf were with us starting March 15, 1975. At that time Rev. Lehr Newhouse and his wife Marge ended their time in Onalaska as stated supply. Their stay with us had been fruitful spiritually as well as in preserving and improving church facilities.

Our youth choir, the Solid Foundation, came into full bloom under the leadership of Dean and Mary Zanger and Helen Mallonee. Members were Diana Kirk, Mary Jane Glass, Denise Birdwell, Monica Keenan, Kim Reichert, Vicky Friermood, Judy Littleton, Judy Fortney, Lisa Hager, Maggie Myer, Anna Glass, Laurie Wrzesinski, Scott Sherman, Lance Wrzesinski, Don Birdwell, Dale Birdwell, Brian Wrzesinski, Barry Wrzesinski, Rob Kirk, Tim Hager, Rob Blair, Kerry Vance, and Joel Myer.

The group sang together for about two years, and during that time they took a number of trips in the old school bus that Chuck Wrzesinski bought. With hard work by the kids and the help of Willie Glaze, that old bus was painted a light green and had "Solid Foundation" painted on its side. The girls wore special dresses made by Carol Earns. They made trips to places such as Port Orchard, Hoquiam, Kennewick, and White Salmon in Washington. They even went to Vernonia, Oregon, where they ended up lost on an old logging trail but managed to get back safely.

Dean and Mary Zanger directed the singing; Helen Mallonee was the pianist; Les Mallonee was chaperone, mechanic, and caretaker for the pianist; Chuck Wrzesinski was the bus driver, his wife Gail was chaperone; and son Jamie was the mascot.

The adults were always proud of the group. Wherever they went, the young people were praised for their talents and good behavior. On several of the trips, the group stayed in homes in the community where they sang. This experience will live forever in the hearts of all who were a part of it and formed part of the fabric of music which has always been interwoven into the worship service.

The church newsletter, *The Herald*, was published monthly in 1977. Linda Fortney served as editor and typist, while Wilbur and Flora Stonex did the addressing and mailing. In 1986 we began sending the newsletter to all post office boxholders in Onalaska, hoping to reach community members with a Christian message. Maxine Zard was editor at that time. At present the newsletter is published five times a year. Ione Jorgensen is the editor, and Maxine Zard is in charge of printing and distribution. There is a question now whether the expense of mailing to all Ony residents is becoming prohibitive.

In December of 1979, Rev. Gerald Allin and Dorothy, Dan, and Beth came as stated supply when Reed Zakhary left the community. In February of 1981, Jerry was installed as our assigned minister. There seems to have been a meeting of the hearts between the Allins and the congregation, for Jerry and Dorothy are still here and a vital part of our church.

Jerry feels that one of the most rewarding spiritual developments in these past fifteen years has been the development of Fellowships. Pastor Allin says he followed the "tradition" that had been begun by Rev. Chuck White of having lay witness missions. These inspiring weekends bring adults and youth from other churches to tell the story of their faith journey. How they found God's help in times of divorce, death, job loss, and depression helped our Onalaska folks to put God into their lives. Small group faith struggle-sharing has over the years brought spiritual growth and depth to many persons. Fellowships which are currently meeting are Jorgensen (originally Wrzesinski), Bauer, Larson, and Young Adults.

In 1981 Jerry and Dorothy became clergy team leaders for marriage encounter. These weekend experiences are designed to improve marriage relationships. Jerry and Dorothy are in demand as sensitive and caring leaders. Members of our own congregation have found the experience meaningful. In the larger sense, such activities serve to strengthen the vitality of the family in our increasingly fragmented society.

The United Presbyterian Women have worked on innumerable projects over the years. They have purchased stoves, a dishwasher, and other equipment for the kitchen; they contribute generously to missions and make many other offerings to worthy causes. One of their biggest responsibilities is to keep the Men's Club members' noses to the grindstone. There is never

a lack of some worthwhile job that they say needs doing. Their big money-raisers are the two rummage sales and Mother-Daughter Banquet. Their members and delegates attend the Presbyterial in Olympia. They host Tea and Praise each February. All nine churches in our area send delegates to share this occasion, which is for the purpose of worship, sharing ideas, and making Christian friends on a broader scale. Their annual picnic is held at Flora Stonex's lovely picnic area.

The Presbyterian Men's Club might be described as the hard-working heart of the church. They have a breakfast meeting once a month for fellowship and devotions. The programs vary and may present information of local, national, or international interest. The men plan the Father-Son Banquet, Sweetheart Dinner, and Fall Harvest Banquet, then perform the work necessary to put them on. They discuss requests for maintenance work, make appropriate plans, then do the work. Members of the Men's Club are so modest that a complete story of all they accomplish may never be told, but there isn't much that happens around our church that they haven't had a hand in.

In May of 1984 Helen and Les Mallonee retired after some forty years of devoted service to the church. Helen has played the organ and piano and also served as choir director. Actually, she has participated in virtually every activity in the church from time to time. Les served as custodian and much, much more. Some of his creative work may be seen in the ceiling lights in the sanctuary--he made them! The two of them worked as elders and deacons and belonged to women's and men's organizations. Les passed on in 1991, to the sorrow of all. His memory is kept alive in the Les Mallonee Memorial Fund, from which a new sound system was purchased. Helen retired as choir director, but is still a lively member of the congregation.

Also, in 1991 the church purchased the Mallonee property. Helen still lives there and will continue to do so for as long as she wishes.

We have been so fortunate to have had Helen as our main musician over the years that we are likely to regard inspiring music as a "given" in our worship services. For example, when Dorothy Allin presides at the piano or organ, with Sarah Frase playing as well, we tend to think their skill comes automatically and easily. When Sonja Reichert leads the choir in special music at Easter, Christmas, and other occasions, as well as every Sunday, we might forget the hours of practice that have gone into the performance. Our musicians and choral groups are good because they work at it. They add an inestimable amount to our worship service.

The skill and charm of our very own Good News Singers, a ladies' barbershop quartet, have been achieved only through hours of enthusiastic practice. Their members got together around 1991, inspired by Marge



Wilkins. Singers are Dorothy Allin, Marge Wilkins, Sonja Reichert, Patti Brooks, Kay Anderson, and Sarah Frase. They worked together on their presentation for nine days prior to their debut at the Mother/Daughter Banquet. They were an instant success. Since then, they have performed in many churches and for many occasions, including the Daffodil Festival in Tacoma. We are proud of their professional quality performances.

The deacons are one of the hardest-working groups in our church family. They prepare and serve food for weddings, funerals, and other ceremonies as called upon to do so. They visit and send flowers to the sick. They contribute to families in need, visit the elderly, distribute baskets at Christmas and Easter. They serve the church and the community in many ways—cheerfully and energetically. They deserve our thanks.

The Session is the group charged with the operation of the church. It is made up of ten elders who have been elected by the congregation. These elders serve as committee members (two per committee) for Worship and Music, Evangelism, Membership and Mission Stewardship, Budget, Finance and Administration, and Property and Grounds. Being an elder is a very responsible job and involves a great deal of work. The Session meets once a month, and the various committees meet as required. One of the most touching scenes of 1994 was when Chuck Wrzesinski, a presiding elder, took part in the ordination of his son Barry as an elder.

One of the elders also acts as president of the corporation to oversee payment of taxes and other governmental obligations. That position is currently held by Chuck Wrzesinski. The elders and the pastor together direct the business of the church. That they have done this successfully is attested to by the general well-being of the buildings and grounds. Carpeting in the sanctuary is newly replaced; interior paint in the sanctuary and fellowship hall is good, the Church Education Building (formerly the manse) has been remodeled, refurbished, and roofed; the preschool annex area is in good shape. The debt on the Mallonee property has been greatly reduced, the parking lot will be resurfaced in 1995, and the kitchen has been renovated. Jim Sabin restored and installed six more stained glass windows on the west side of the church. The Men's Club put new sidewalks around the church and C. E. Building and repaired the damage done in an auto accident to the lower stairway entrance to the Fellowship Hall.

Church facilities are being used to the fullest extent by church and community groups. These include quilting, aerobics, Men's Life, Intercessors, Young Adults, A.A., Ethel Circle, TOPS, Single Christian Friends, and more.

One of the longest-lived church groups is the Ethel Circle, which has been in existence longer than any of its members can remember. These



ladies meet once a month for fellowship and devotions. They contribute to many organizations among which are Young Life, the rug fund, the food bank, and SOMMA. A game of Bible trivia serves to challenge and educate them at meetings. They make quilts to be raffled off with proceeds going to one of their many charities.

In 1989 Children's Church was started, headed by Young Adults. After the special children's message in the course of church service, the children go to the C. E. Building with adult supervision. The only troubling aspect of this arrangement is that the adult supervisors must give up joining the congregation for the sermon and Bible readings. Time may reveal an answer to this dilemma.

Sunday School is well attended with 32 children and 7 teachers. Currently, the superintendent is Edna Pinkerton, who replaced Karen Duryea and Nancy Kalnoski. Adult class has about 20 attendees and is taught by Chuck Wrzesinski.

The Youth Group has been meeting on Sunday night from 5 to 7 p.m. In addition to activities for fun and recreation, the Youth help with Vacation Bible School; serve at church dinners, and, in general, are involved in church work. Sarah Frase has been very active in working with the Youth. She leads a youth choir which has sung for church services.

Jeff and Melody Smith as youth leaders led many of the activities, but have now moved on into a church in California. Our present youth leader, Benji Skinner, and his assistant, Amy Steele, are fitting in with our church family very well. In its second year, Young Life is flourishing. This group meets Wednesday evenings and is for the purpose of introducing young people to some religious knowledge. It is nondenominational and open to high-school-age youth. In addition to Young Life, Benji spends half a day per week at the high school where he meets with students before school and offers counseling.

We have not forgotten our fellow churches in our desire to promote healthful growth in our own. A sizable contribution went to the new Cornerstone Church in Olympia, and we help out with the Lewis County Association of Churches. Our donations go also to the organizations who care for the homeless, hungry, and abused, to institutions of higher Christian learning, to charities such as the Salvation Army and SOMMA (food bank). We help support Christian radio KACA and contribute to missions in South America and elsewhere.

During the past twenty years we have improved and enlarged our physical and spiritual church homes. This has been done only by the cooperation of each member of the congregation with the other, the leadership of a dedicated pastor and his wife, and the Christian love in all of their hearts.

☪ SHOESTRING VALLEY COMMUNITY CHURCH ☪

104 Frase Road

Onalaska, Washington

Jason Willoughby, Pastor



The Shoestring Valley Community Church came into existence as the result of tent evangelism. At first they met in the Shoestring schoolhouse for services. Several families had a desire to have their own meeting place, which was in 1929. The lumber used was from a mattress factory. Logs used for the foundation were donated by a family in the community and brought to the present site by horses. In 1945 the church was condemned because of the condition of the building. Once again, services were held in Shoestring School. Several families in the community restored the church for services; this was done in 1968. After this, the church was closed for a time; then in 1976, once again, the church was opened. Remodeling was done, then in 1978 a full-time pastor was called. Now we have a new Sunday School and wing and a new sanctuary has been completed.

The following article appeared in the newspaper [Sorry, there was no date on the article; Rev. Pynch was pastor at the time].

“After worshiping in a building that has been part of the landscape of Shoestring Valley near Onalaska for almost 60 years, Shoestring Valley Community Church is ready to dedicate a new building to the Lord for His service,” said the pastor, the Rev. Steven Pynch.

Pynch indicated the building, located at 104 Frase Road, Onalaska, has been appraised at over \$200,000, but the church didn't spend nearly that amount building. Most of the labor and some materials were donated.

The dedication for the nondenominational community church will be Sunday, September 15, from 2 to 4 p.m.

The building, which has been in the works since August 1979, consists of a multipurpose classroom/fellowship wing and a sanctuary. The bell from the old building has been installed in the new.

The church was built on a cash basis debt free. The education wing began in August 1979 with the help of members of Hard Hats for Christ, a national organization of construction missionaries, based in Longview under the direction of Jim Hodges. The sanctuary was started in June 1981.

The Rev. Bill Mefford, pastor from 1978-1982, will speak Sunday morning and assist with the dedication in the afternoon. He and his wife Peggy are now pastors in Corvallis, Oregon.

The current pastor, Pynch, and his wife, Robin, and their two children, Jonathan and Mary Beth, have been at the Shoestring Church since November 1982.

"Too many people have been involved in the building to mention them all," Pynch said, and added, "However, one man, Doc Peheim, spent more hours than many men combined and deserves special tribute for his efforts in building the new sanctuary. His funeral February 9, 1985, the first service held in the sanctuary even though work wasn't quite complete."

The church's original building was constructed in 1929. Sunday School rooms were added around 1946.

Several denominations have used the building through the years including The Salvation Army and American Sunday School Union. During the depression in the winter of 1934-1935, the building was used as a mattress factory.

In the Columbus Day storm of 1962, the old sanctuary was blown over, but was pulled up by tractors and is still standing but will be torn down this fall.

The dedication service Sunday will include a slide presentation of church history. The church was closed from 1971-1976 and reopened with a Sunday School by several couples--Bill and Cora Smith, Arnold and Pauline Roller, and Warren and Patti Borg.

**☪ HISTORY OF THE FIRST CHURCH OF GOD ☪**  
by Katherine Davis

The Onalaska First Church of God began holding cottage prayer meetings in the home of Lewis Hemenway in 1932. The first part of the present church property was donated by the Carlisle Lumber Company in 1933. The church was officially incorporated in 1934.

The church's first pastor was Ed Greeley (1932-1936), and over the past 60 years there have been 19 pastors.

Construction of the present church building began on June 12, 1949, under the ministry of Pastor Lester W. Smothers. The church was completed in 1958, while William C. Winters was pastor. A dedication service was held on October 14, 1958. While Egart Wirch was pastor in 1965, the church was able to purchase the Alice Davis property adjacent to the church. This house was remodeled into the Fellowship Hall. The breezeway was added in 1967 when Thomas Purcell was pastor.

In 1974 "Tea and Praise" was started by Ella Conley to give the ladies of the community a chance to have fellowship.

The church bought the McAllister property on the Leonard Road (12 acres with a house and barn) in 1975 to be used as a parsonage. Ron Smith was pastor at that time. Lloyd Mulkins was installed February 7, 1982.

Those who served the Onalaska First Church of God:

Ed Greeley	1932-1936
Frank C. Davis	1938-1940
R. L. Austin	1940-1942
Cora G. Macomber	1943-1944
H. B. Wilson	1944-1945
Clifford Ruby	1945-1948
Lester W. Smothers	1949-1952
William C. Winters	1953-1961
Egart Wirch	1961-1966
Thomas H. Purcell	1966-1969
Clifford M. Ruby	1969-1972
Ronald A. Smith	1972-1976
Charles T. Milliman	1977-1978
William J. Thomas	1979-1980
Wayne and Kathi Sellers	1980-1981
Chauncey R. Baker	1981-1981
Lloyd L. Mulkins	1981-1989

Michael Hahn	1989-1991
Stanley Blair	1992-1994
Robert Adams	1995-1996

*One version of why Adam and Eve were expelled from the Garden of Eden was contributed by a student from a Christian school as follows:*

*One day Cain and Abel were talking to Adam, their father, and asked him just why it was they couldn't go back to the beautiful home that God had given them. After thinking for a moment, Adam said, "Well, boys, it's like this: One day your mother decided to eat us out of house and home."*

*—Eleanor Doan*

☞ MY MEMORIES OF ONALASKA ☞  
—GROWING UP ON THE CARLISLE FARM  
by Ruby (Sparks) Meyer, Class of 1936

When my family came from Idaho in 1922, there wasn't a house available to live in. For families who were waiting for houses, big tents with wooden floors and sides were rented to them. These tents were behind the high school building.

Later, a house next to the manse was available, so we moved in there. This made it really handy for my dad, Clayton Sparks, as he was taking care of a big team of horses that were kept in a red barn behind this house. Dad didn't work in the mill, but used these horses and a wagon to haul mill ends to families for their stoves.

I guess W. A. Carlisle liked the way Dad handled the horses and offered him a job as manager of a farm he had in mind.

This farm was better than 80 acres and skirted the edge of town, along the mill pond, up the hill, and all the land across the road (which is now the Hamilton farm).

Dad helped plot the farm, and the first thing done was to move the barn from town up to the farm. It was enlarged and a milking parlor added to it.

My mom had the opportunity to choose the type of house to be built on the farm. After living next to the manse for four years, she asked that a duplicate of the manse be built. We moved in the new house in 1926.

The farm took shape with other buildings going up. A chicken and brooder house was built that housed baby chicks and 300 Rhode Island Red hens. The eggs went to the Carlisle store, along with capons that we raised.

There was a herd of 48 Jersey milk cows. My dad and brothers—Carl, Bert, Bob, and Harold (when he was there)—did the milking. Don was too little, but there were many other things that he could do. The milk was cooled and bottled, which was a very modern procedure for that time of the twenties. The milk bottles were washed in big vats with brushes run by electricity and were sterilized in a steam closet. We all helped to bottle and cap the milk. Bert or Harold drove the milk truck; and Bob, Don, and I delivered the milk night and morning to our customers. On the side of the truck was printed, "You can whip our cream, but you can't beat our milk." Two other dairies were allowed to deliver in town, Lees and Rays.

There was a slaughterhouse and other buildings that housed pigs and sheep. Beef cattle were also raised on the acreage across the road. When there was an oversupply of pigs or lambs, they were loaded in box cars and sent to the slaughter yards in Portland. If meat was needed in the butcher shop in Onalaska [Onalaska Meat Market, Chas. Sherman, proprietor], the

meat was butchered on the farm.

We had several horses on the farm. Billy and Tommy Carlisle's horses were there in the summertime and were taken to Seattle in the winter when the boys returned to school up there.

Opal, my sister, and I liked to get up early in the morning and jump on a horse and bring in the cows to be milked.

Mom was noted for her homemade ice cream. When the church would have a social, my mom's ice cream was a "must." The Sparks boys would crush the ice and take turns cranking the freezers.

Every year on Easter Sunday the church held Sunrise Services up on the hill behind the house. In the wintertime, when the snow was deep, that same hill was alive with laughter from all the kids that came with their sleds.

As the years passed, Harold went away to work, Carl went to college, and Bert and Opal graduated. The strike changed everything, and my happy childhood on the Carlisle farm was just a memory.

❖ *Food for Thought* ❖

*On eating an apple  
And finding inside  
A hole deeply burrowed  
But unoccupied  
Don't pity yourself  
As you frantically squirm,  
But think of the worry  
You've given the worm.*

—William W. Pratt

☞ REFLECTIONS ON THE FORMER ☞  
ONALASKA MILL TOWN COMMUNITY  
(Between 1931 and 1938)  
by Warren Jeffries

*Warren is the independent owner of  
Warren L. Jeffries & Associates, a real estate  
brokerage and appraisal firm in Chehalis.*

Like most trips of nostalgia, my reflections and reminiscences have been triggered by the historical sketch of this area which appeared in the 1975 Onalaska Parent-Teacher Organization cookbook. Certain topics brought back fond memories of good friends and happy childhood experiences in an era of real community and people interdependence.

My family (my dad, mother, brother, and I) moved to Onalaska from Chehalis at the end of August in 1931. Dad and my stepgrandfather, Wilmot Howard, had secured a job at the Carlisle Lumber Company. My uncle, Ernest Grandchamp, had become Onalaska fire chief two years earlier. We moved into the only available house, which was a small four-room "Company dwelling" directly behind and across the alley from the Presbyterian Church. This house had one bedroom, a living room, a dining room, and a kitchen. It had a porch across the front and one across the back of the dwelling. These porches had wood steps down to a wood sidewalk. The entire yard was fenced with a wood picket-type fence; and one wood sidewalk went to the front gate and the other one angled first to the woodshed, then to the two-holer outside "Chick Sales type" toilet building and then to the back gate. The front gate opened onto a planned, but nonexistent street, which was nothing but grass and weeds. Facing on the other side were dwellings occupied by the Japanese people.

During the time we were moving into this house, we would notice the noses of Japanese children, about the ages of my brother and me, pressed against the windows with interest in our every "getting settled in" activity. Every time I would try to make contact or attempt to make an acquaintance, my potential playmates would scamper off, either in fear or shyness.

By day's end we were mostly settled in; and my mother suggested that we take in the local movie, which was being shown in the Onalaska Theater next to Weaver's Garage. A Mr. Johnson, from Tacoma, came to Onalaska on Tuesday and Friday nights with his portable projectors and a different "movie." I later learned that he did likewise in Mossyrock, Toledo, and Winlock, except on different nights. The folks paid their 15-cent fees and the 9-cent fees for my brother and me, and we saw a cartoon, a short



travelogue, a newsreel, and a main feature film. The cartoon was always shown again after the feature film. This delighted the kids and adults alike. Times were difficult financially for almost everyone. Entertainment and laughter seemed to make it easier to cope.

Since there was no place to put my mother's old square tub, a Maytag washing machine, we put it against the wall on the back porch of our recently acquired dwelling. Imagine our surprise when we arrived home after the movie and found a 100-pound sack of rice and about a 40-pound fresh salmon draped over this machine. We discovered later that this was a customary way the Japanese community welcomed newcomers to their area of town. They proved to be excellent neighbors, my first playmates, and good friends.

The neighbor to the south and over the yard-dividing fence turned out to be the town barber, Mr. Virgil Cupp. Next to his yard on the south was the gravel loader and pit. This was just east of the railroad depot building and was one of those attractive, but dangerous areas in which we just had to play. Luckily, so far as I know, no one was hurt while playing there. The neighbor across the alley next to the church was a planer-mill straw boss, Clarence Jacobson, and his family. The neighbor to the north and directly across the street from our house was the Carl Lovin family. He was Hook Tender in the woods crew. Kitty-corner across the street from our house and directly across the street from the church lived Dr. White, the Presbyterian minister, and his wife. Directly east, across the nonexistent street from our house, lived the Tomoike family. Directly east and across from the neighboring Cupp residence was the Japanese cookhouse and a very small two-room dwelling occupied by a man named Nokamura, who later taught me to swim. Behind this and beside the cookhouse was the community "bath house." A man was designated by Mr. Ohata to change the water in the large wooden tub each day and to build a fire under the concave rock and concrete tub end to heat the water. The bath house served the entire Japanese community. The cookhouse was established to feed the single Japanese mill workers or those without their families. These workers were grouped and housed in ordinary company houses within the confines of the Japanese settlement.

Everything pertaining to activities by the Japanese people was directed by the big Japanese boss named George Ohata. He contracted directly with Carlisle Lumber Company for so many men to do specific jobs and for a certain amount of money. The jobs for which he contracted were for tasks that most Caucasian workers shunned. He would then recruit his workers from other existing Japanese communities and offer to pay them the bare minimum for which they would work. This amounted to a very small

percentage of the lowest wage paid to a Caucasian worker. Most of these older first generation Japanese immigrants dreamed of saving enough out of their paltry earnings to return to Japan and live like royalty on the equivalent of 25 cents a day for the rest of their lives. Most of them regularly sent money savings to the National Bank of Yokohama, Japan.

I suppose our house would have been considered to be within the Japanese settlement as, perhaps, were the houses of the Cupps and the Lovins. There was one other Caucasian person living among the Japanese at that time. His name was Bill Miggie (the spelling may be inaccurate), and he was the town constable. He maintained a kennel of bloodhound dogs, which were utilized by the Sheriff's Department on several occasions. His house and kennel was the farthest east in the Japanese settlement and was next to the railroad tracks leading out of town. Not counting his house or the Lovins', Cupps', or our house, there were about 35 single family homes and one cookhouse occupied by the Japanese.

Along Carlisle Avenue, south of and adjacent to the Jacobson house and on the same side of the tracks, was the depot building. At the time we arrived in Onalaska, Mr. Max Griffith was the depot agent and his father, the senior Mr. Griffith, was the railroad conductor for the Carlisle Lumber Company's operation. The Max Griffith family lived north of and adjacent to the minister, Dr. White. Mrs. Griffith (Mildred) was the daughter of Mr. Bill Denio, who was one of the people initially involved in establishing the town of Onalaska. There was a railroad spur ending between the Jacobson house and the depot building. This is where the caboose for the train was parked when not in use. It was certainly another one of those attractions that get kids into trouble. The depot agent's son, Billy, and I were no exceptions. We could usually find an open window in which to gain entry. This was a particularly attractive activity on rainy and windy days. Sometimes we were allowed in the depot for short periods of time. This was a fascinating place. The office area was always a scene of official activity relating to the railroad operation. The warehouse area always had marvelous and wondrous things stored there for pickup or shipment. Many strange and exciting agricultural items from Sears and Roebuck or from Montgomery Ward would be received and housed there for the owners to pick up.

Across Carlisle Avenue from the depot was the tavern/pool hall and barber shop. This building was open from floor to ceiling in the pool hall and tavern section, but had normal nine-foot ceilings in the barber shop area. The area over the barber shop was used for storage and accessed by ladder from the pool hall side. The tavern/pool hall served beer and wine and had several pool tables and card tables for the recreational use of those desiring

the activities. It was strictly an up-and-up operation in this very family-oriented community. However, I can't remember seeing or hearing of any woman ever going farther than the first ten feet inside the door--usually, this was a wife looking for a wayward husband on pay day. The barber shop ran along the north side of the building from the front to about the middle. It had two barber chairs in the front and a beauty shop area at the rear portion. I don't remember a beauty shop operation there, but there was usually only one barber on duty during the week. However, on Saturday another barber would sometimes be imported to help out. Many of the woods crew would come in on that day, the only one they had off when the shop was open. Later, there was a shoe shine stand in the rear area, which I operated a few years hence.

The railroad tracks ran east and west, just south of the depot and the tavern/pool hall. Across the tracks from the tavern/pool hall was Weaver's Garage with a vacant lot next to it, then the theater building. Across the tracks from the depot were the post office and general store. This was a very large structure with a feed storage building at the rear. The buildings were connected by a wood-loading dock and access decking. Connected to and part of the building was the dry goods department store. This was about two thirds the size of the grocery department and carried almost anything the residents would buy in the clothing or dry goods line. Behind the grocery department was the butcher shop and meat department. The fresh vegetables were also handled in this department, probably due to the plumbing and refrigeration potential. Behind the butcher shop was the ice plant. Here 100-pound blocks of ice were frozen in rectangular molds. These were then cut into various-sized chunks and delivered to customers using ice boxes.

Just south of the dry goods store wall was a vacant area between the store building and the next building, which was a two-story structure and housed the tailor shop, bakery, drugstore, shoe repair shop, and the I.O.O.F. Hall. The I.O.O.F. Hall was a multipurpose facility on the upper floor. Many of the local clubs and other organizations would meet in this area. For a while, after we came to Onalaska, the dentist's office was located here. The dentist, Dr. Morrison, later moved into a facility he had built by Workman's Grocery Store. This was located in the lower part or "Slab Town" area of Onalaska. The tailor and his wife, Mr. and Mrs. Barney Bauer, operated the tailor shop and dry cleaning establishment in this building. A concrete walled structure was built behind this building where the use of the volatile cleaning solutions would be less prone to cause a destructive fire if ignited. Next to the tailor shop was the bakery. Here baking had been done for years prior to our arrival. However, competition

from prepackaged bread and pastry sold at the grocery store rendered this operation unprofitable. The bakery in Winlock then took over and began retailing some of its products out of this facility. Etta Young operated the bakery. She also served short-order meals in conjunction with the bakery goods. My weakness for her hamburger sandwiches and fresh custard pie seemed to cause my lawn mowing wages to evaporate. Next to the bakery was the drugstore, operated by Mr. and Mrs. George Zopf. It boasted a full-service soda fountain at the front of the store, which was the epitome of pleasure for those who appreciated such gastronomical delights. The rear part of the store was devoted to the pharmaceutical activities and storeroom area. Behind the drugstore and at the rear of the building was the shoe repair shop. For many years it was operated by a man of German descent; I believe his name was Heinie Huff. He was an artist with shoes and had everything in equipment that was needed to make shoes. Probably his most notable skill was in the area of caulk boot repair for the men working in the woods. I spent many parts of cold, rainy days watching him work at his machine.

*[There exists a loyalty and a sincere, friendly cohesiveness among all Onalaskans, past and present—a camaraderie which has continued throughout the years. As you take time to review the proud history of Onalaska, we hope that it will rekindle some warm memories.]*

# Recipes

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# ***Appetizers & Beverages***



## CRAB DIP

Kathy Armitage

- 8 oz. cream cheese
- 1 tsp lemon juice
- 3 tsp Worcestershire sauce
- 3 tbsp chopped green onions
- 1/2 lb imitation crab

Soften cream cheese, stir in lemon juice, Worcestershire sauce and onions. Flake crab and add to mixture. Serve with Wheat Thins or other crackers.

## FRENCH ONION DIP

Flora Stonex

- 1/2 cup Best Foods Real Mayonnaise
- 2 cups sour cream
- 1 pkg (1.9 oz) Knorr french onion soup and recipe mix

Stir all ingredients until well mixed. Cover. Chill. Makes 2 1/2 cups.

## SPINACH DIP

Flora Stonex

- 1 cup Best Foods Real Mayonnaise
- 1 1/2 cups sour cream
- 1 pkg (10 oz) frozen chopped spinach, thawed and drained
- 1 pkg (1.4 oz) Knorr vegetable soup and recipe mix
- 1 can (8 oz) water chestnuts, drained and chopped (optional)
- 3 green onions, chopped

Stir all ingredients until well mixed. Cover. Chill. Makes 3 cups.

## OLD EL PASO THICK 'N CHUNKY SALSA DIP

Kay Dunlap

Pour 1/4 cup Old El Paso Thick 'n Chunky Salsa, Homestyle Chunky Salsa or Thick 'n Chunky Picante over 1 pkg (8 oz) Philadelphia Cream Cheese. Serve with tortilla chips.

MARIE'S HORSERADISH & BACON DIP Judy Phillips

Chop, fry and drain 8 slices bacon  
1/4 cup horseradish  
1 cup sour cream  
1 cup mayonnaise  
4 to 10 drops Tabasco sauce

Stir ingredients together. Good as a vegetable dip or on crackers or chips.

PINTO BEAN DIP

Flora Stonex

1 can (29 oz) pinto beans, rinsed and drained  
1 1/4 tsp salt, divided  
1/4 tsp pepper  
1/8 to 1/4 tsp hot pepper sauce  
3 ripe avocados, peeled and pitted  
4 tsp lemon juice  
1 cup (8 oz) sour cream  
1/2 cup mayonaise  
1 envelope taco seasoning mix  
1 cup sliced green onions  
2 medium tomatoes, chopped  
1 1/2 cups (6 oz) shredded cheddar cheese  
1 can (2 1/4 oz) sliced ripe olives, drained  
Tortilla chips

In a bowl, mash beans with a fork. Stir in 3/4 tsp salt, pepper and hot pepper sauce. Spread onto a 12" serving plate. Mash avocados with lemon juice and remaining salt; spread over bean mixture. Combine sour cream, mayonaise and taco seasoning; spread over avocado layer. Sprinkle with onions, tomatoes, cheese and olives. Serve with tortilla chips. Yield: 25-30 servings.

A recipe that is as old as time itself, yet always delightfully new. They call it simple friendship; beloved, tried and true.



## SALMON ROLL DIP

Jane Gillis

1 can salmon  
1 pkg (8 oz) cream cheese  
1 tbsp lemon juice  
1 1/4 tsp Liquid Smoke  
1/4 tsp horseradish  
1/4 tsp salt  
Chopped walnuts  
Parsley

Soften cream cheese. Drain and flake salmon. Mix all ingredients except walnuts and parsley. Form into ball. Chill. Roll in chopped nuts and parsley.

## VEGETABLE DIP

Kathy Nelson

2/3 c mayonaise	2/3 c sour cream
1 tsp parsley flakes	1 tsp onion soup mix
1 tsp BeauMonde seasoning mix	1 tsp dill weed

Mix all together.

## SHRIMP OR CRAB DIP

Stephanie Evans

Shrimp (fresh or canned) or Crab (fresh or canned)  
2 pkg (8 oz) cream cheese  
Add mayonaise to texture  
Garlic powder or creamed  
Lemon pepper  
2 tbsp jalapeno salsa  
Onion, chopped fine  
Celery, chopped fine

Use hand electric mixer and mix all ingredients except shrimp (or crab). Beat until smooth. Add shrimp (or crab). Mix together by hand. Chill. Serve cold. Keep cold!

## FRUIT ON A SLICE

Kay Dunlap

1 pkg (8 oz) cream cheese, softened

1 jar (7 oz) marshmallow cream

3-4 tbsp milk

Whole strawberries, melon and kiwifruit, cut into bite-size pieces

Mix cream cheese, marshmallow cream and milk until smooth. Thread fruit on wooden skewers. Serve with dip.

Yield: 1 1/2 cups dip.

## STRAWBERRY YOGURT DIP

Kay Dunlap

Combine 1 tub (8 oz) thawed Cool Whip with 2 cartons (8 oz each) of Breyer's Strawberry Yogurt. Add 1 cup mashed fresh strawberries. Mix well. Serve as a dip with fresh fruit. Makes 5 cups.

Recipe can be halved.

## REFRESHING CITRUS DIP

Kay Dunlap

1 pkg (8 oz) Philadelphia Brand cream cheese or Philadelphia Brand Neufchatel cheese (which is 1/3 less fat than cream cheese), softened

1/2 cup frozen orange juice concentrate, thawed

Place cream cheese and concentrate in blender or food processor container, cover. Blend until smooth. Refrigerate. Serve with assorted fruit dippers.

Makes 1 1/2 cups.

Swallow your pride occasionally. It's non-fattening!

### THREE CHEESE BALL

Wini Meyer

- 1 pkg (8 oz) cream cheese
- 4 oz shredded cheddar cheese
- 4 oz shredded blue cheese
- 1 tbsp minced onion
- 1 tbsp Worcestershire sauce
- 1/2 c chopped walnuts

Leave cheese at room temperature for approximately 2 hours. Place all ingredients except nuts in a mixing bowl. Whip with mixer until all ingredients are combined. Shape into ball and roll in chopped nuts. rap and chill in refrigerator.

### CRAB BALL

Jeannie Frase

- 1 tbsp Worcestershire sauce
- 1 can crab meat, drained
- 2 pkgs (8 oz each) cream cheese, softened
- 3 green onions, chopped
- Seafood sauce (Nalley's is good)

Simply combine first 4 ingredients and form into a ball. Refrigerate to allow flavors to mix. To serve, pour sauce over the ball and serve with crackers.

### CRAB BALL

- 1 cup chopped imitation crab
  - 8 oz cream cheese
  - 1 tbsp Worcestershire sauce
  - 1/4 cup chopped onion
- Mix all together and shape into ball. Cover with cocktail sauce.

### COCKTAIL SAUCE

- 1/2 cup ketchup
  - 1 tsp Dijon mustard
  - 1 tsp horseradish
  - 1 celery stock, finely chopped
  - 1 tbsp chopped parsley
- Spread on crackers.

### SPICED TEA

Sharon Hanson

- 1 1/2 cups lemonade mix (Wylers)
- 2 cups Tang
- 1 1/2 cups instant tea
- 1 1/2 cups sugar
- 1 tsp cinnamon
- 1 tsp cloves

Mix all together. Use 2 teaspoons per cup of boiling water.

### CAPPUCINE MIX

Katy Schulz

- 1 cup instant coffee creamer
- 1 cup instant cocoa
- 2/3 cup instant coffee
- 1/2 cup sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg

Combine all ingredients. One serving = 3 tablespoons to 6 ounces of hot water.

### HOT CHOCOLATE MIX

Nancy Edwards

- 3 cups powdered milk
- 3/4 cup sugar
- 1/2 cup cocoa
- Dash of salt

Sift the ingredients into a large bowl. Pack the mix into airtight containers. Makes 4 1/4 cups. Use 4 tablespoons of the mix to 8 ounces of boiling water. Stir until the chocolate mix is dissolved. Garnish with marshmallows or whipped cream.

There is no right way to do the wrong thing.

## INSTANT KAHLUA

June Hansen

Boil for 7 minutes:

3 cups sugar

4 cups water

Add 1/2 cup instant coffee. Boil 3 minutes more.

Add 1 quart Vodka and 7 teaspoons pure vanilla.

## INSTANT RUSSIAN TEA

Melody Smith

1 1/2 cups instant tea

4 cups Tang

1 cup lemon powdered drink

2 cups sugar

4 tsp cinnamon

2 tsp cloves

1/2 tsp salt

Mix all together. Use 2-3 tsp per cup of water.

## BREAKFAST DRINK

Janet Morgan

1 1/2 cup orange juice

1 tbsp dry milk

1 banana

1 tbsp sugar

7-8 ice cubes

Crush ice. Blend well. Juice can be changed for a different taste.

## CANADIAN APPLE WINE

Debra Dobyns

4 bags Red Apple Herb Tea

1 quart water, boiling

1/4 cup apple cider vinegar

Steep 4 bags Red Apple Herb Tea in water. Refrigerate overnight. Add

1/4 cup apple cider vinegar to cold herb tea, then mix with Diet 7-Up or sparkling water and serve chilled.

## CITRUS SQUIRTS

2 cups orange juice

1 cup grapefruit juice

1/2 cup lemon juice

2 tbs light corn syrup

2 1/2 cups sparkling bottled water

Combine juices and syrup in blender. Just before serving stir in sparkling water.

## QUANTITY FRUIT PUNCH

Charlotte Muir

8 cups water

1 16-oz can frozen orange juice concentrate

1 12-oz can frozen lemonade concentrate

2 46-oz cans unsweetened pineapple juice

2 1/2 cups sugar

1/4 cup lime juice

Ice cubes

4 28-oz bottles ginger ale, chilled

2 28-oz bottled carbonated water, chilled

Fresh strawberries, halved lengthwise (optional)

Oranges, thinly sliced (optional)

Combine water and frozen concentrates, stir to dissolve. Stir in pineapple juice, sugar, and lime juice, stir to dissolve sugar. Chill. To serve, pour half of the mixture of juices over ice in a large punch bowl. Slowly pour in 2 bottles of the ginger ale and 1 bottle of the carbonated water, stir gently to mix. Garnish with strawberries and orange slices, if desired or top with pineapple sherbet. Repeat with remaining ingredients when needed. Makes 90 (4 oz) servings.

## ORANGE JULIUS

Kay Dunlap

6 oz frozen orange juice concentrate

5 tbs powdered milk

1 tsp vanilla

1 3/4 cup cold water

3 tbs sugar

Cubed or crushed ice

Put all ingredients together in blender and blend on high until ice is ground very fine.

## HOT CIDER

Melody Smith

1/2 cup brown sugar  
1/4 tsp salt  
2 qts cider  
1 tsp whole allspice  
1 tsp whole cloves  
3 cinnamon sticks  
Nutmeg

Mix and heat to almost boiling. Let simmer and fill your house with this sweet aroma. Good to drink too!

## TROPICAL BERRY BLAST

Kay Dunlap

Combine 1 ripe banana, quartered  
1 can (8 oz) crushed pineapple, drained  
1 cup milk  
1/2 cup fresh or frozen strawberries or raspberries

Place in blender or food processor container. Cover. Blend until thick and smooth. Serve immediately. Makes 2 servings.

## RUSSIAN TEA (FRIENDSHIP TEA OR SPICED TEA) B. J. Brashear

2 cups Tang  
1 3/4 cup sugar  
3/4 cup instant tea (Nestea)  
1/2 tsp cinnamon  
1/4 tsp ground cloves  
Lemonade mix for 2 quarts

Mix all together. Store in a sealed jar. 2-3 teaspoons per cup with boiling water.

This recipe was given to me by a cousin, Pam Hiestand. It is great for any cool, wintry day. It is also a soothing drink when you have the flu or a cold. Packaged in a pretty jar, it makes a great gift for lots of occasions.

## AUNT ALANA'S CAFE GUMBO

David Oster

Roy's mother-in-law told me I'd better get an old family recipe in the book or be lion food, so here goes:

Her legal name was Georgia but we all called her Georgie and when Cousin Victoria's kids couldn't pronounce Atlanta right she somehow became Aunt Alana. Her recipe originates from Confederate Kentucky via Lexington, Missouri. It is an acquired taste, but, as any good Southerner can tell you, chicken soup is better for you than coffee. Consider it an ounce of prevention.

Take one ounce of Mountain Grown or equivalent quality coffee per two cups, straight Starbucks or Millstone Columbian Supreme will do nicely too. The point is no cheap coffee! Add a dash of chicory root (it is against the law to serve coffee without chicory in the South); one ounce per cup chicken soup, one level teaspoon of honey.

Directions: Put coffee and chicory and honey in the percolator tray, pour chicken soup over it, then make coffee as you would normally.

Note: A cup is 8 oz. not these 6 oz. doo-dads most restaurants give you. Serve near a full cookie crock.

## CHOCOLATE MINT COFFEE

Nancy Edwards

1/2 cup non-dairy powdered creamer

1 cup sugar

1/4 cup instant coffee (decaf or regular)

1/4 cup cocoa powder

6 hard peppermint candies, broken into several pieces

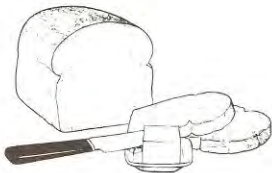
Place all ingredients into blender or food processor and process until the candies are pulverized. Store in airtight containers. Makes 3 cups.

To serve, place 1 1/2 tbsp in 6 oz of boiling water. Stir until mixture is smooth. Garnish with whipped cream and stir with a candy cane.

The only food that never goes up in price is food for thought.



# ***Bread & Rolls***



## ZUCCHINI BREAD

B. J. Brashear

3 large eggs	1 tsp baking soda
1 tbsp vanilla	1/2 tsp baking powder
1 cup Canola oil	1 tsp salt
2 cups grated zucchini	1 tsp cinnamon
2 cups white flour	1/2 tsp lemon rind
2 cups sugar	1 cup raisins

Sift the flours into a bowl. Mix all ingredients, in the order given, into a large bowl. Pour into greased pans. Bake at 350 for 1 hour or until a toothpick inserted in the middle comes out clean. Makes 2 loaves or 20 cup cakes.

## APPLE ORANGE BREAD

Cindy Hanson

2 large unpeeled baking apples, cored and quartered
1 large unpeeled orange, quartered
1 1/2 cups raisins
2/3 cup shortening
2 cups sugar
4 eggs
1 tsp lemon extract
4 cups all-purpose flour
2 tsp baking powder
1 1/2 tsp baking soda
1 tsp salt
2/3 cup orange juice
1 cup chopped walnuts

In a blender or food processor, process apples, oranges and raisins until finely chopped. Set aside. In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition, beat until light and fluffy. Beat in extract. Combine dry ingredients, add to creamed mixture alternately with orange juice. Stir in fruit mixture and nuts. Pour into 3 greased 8 in. x 4 in. x 2 in. loaf pans. Bake at 350 for 50-55 minutes or until a wooden pick inserted near the center comes out clean. Cool in pans 10 minutes before removing to wire racks to cool completely. Yield: 3 loaves.

## PUMPKIN BREAD

Deanna Tiede

3 1/2 cups flour	2 tsp soda
1 1/2 tsp salt	1 tsp cinnamon
1 tsp nutmeg	1 cup oil
2 cups canned pumpkin	4 eggs
3 cups sugar	1/3 cup water

Bake 350 for 1 hour. Makes 3 loaves.

## BISHOP BREAD

Inez Tomlinson

Mix together: 2 cups flour (not sifted)

- 1 cup brown sugar
- 1/2 cup Crisco (or margerine)
- 1/2 tsp salt

Set aside 3/4 cup for topping later. Add to the rest of the flour mixture:

- 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 1 tsp cinnamon
- 1 egg, well beaten
- 3/4 cup sour milk (add 1 tbs vinegar to fresh milk)
- 3/4 cup chopped nuts
- 1 cup raisins

Bake at 400 for 25 minutes in greased square pan. Sprinkle 3/4 cup topping over the batter before baking.

## ZUCCHINI COCOA BREAD

Evelyn Miller

1 1/2 cup sugar	1 cup oil
1 cup zucchini (blend zucchini until milky in blender)	
1 tsp vanilla	1/2 tsp salt
1 egg	2 cups flour
1/2 cup cocoa	1 1/2 tsp baking soda
1/2 cup cold coffee	

Mix together all ingredients except coffee. This is thick. Mix well.

Now add coffee and mix. Makes 2 loaves. Bake 325 for 45 minutes.

## BREAD PUDDING

Sharon Hanson

8 slices of white bread  
1 tbsp + 1 tsp margerine  
1 1/3 c milk  
2 tbsp sugar  
2 eggs  
1 tsp vanilla  
1/2 tsp cinnamon  
2 tbsp raisins  
1 box instant vanilla pudding

Toast bread. Spread with margerine. Cube bread. Scald milk (4-7 min. in microwave). Beat eggs, add sugar, cinnamon, vanilla. Stir in milk. Mix well. Add bread and raisins. Mix well. Pour into 8x8" baking dish. Bake at medium power in microwave for about 10 minutes. Mix the vanilla pudding according to directions on box and spoon over the bread pudding. ENJOY!

## BATTER RHUBARB BREAD

Jim Johnson

1 1/2 cup brown sugar	1 tsp soda
2/3 cup liquid shortening	1 tsp vanilla
1 egg	2 1/2 cups flour
1 cup sour milk	1 1/2 cup finely chopped rhubarb
1 tsp salt	
1/2 cup chopped nuts	
TOPPING:	
1/2 cup sugar	2 tbsp butter
1/2 tsp cinnamon	

Combine brown sugar and shortening. Stir in egg, sour milk and vanilla. Add sifted dry ingredients. Stir in rhubarb and nuts. Pour into 2 well greased loaf pans. Combine topping ingredients and sprinkle on top. Bake 325 about 40 minutes. DO NOT OVERBAKE!

## HINT:

Cut flowers will last longer if you keep them in a solution of 2 tablespoons of vinegar and 3 teaspoons sugar to a quart of water.

## BANANA BREAD

Debbie Dobyns

- |                     |                            |
|---------------------|----------------------------|
| 1 1/3 cup soft oleo | 2 cups sugar               |
| 8 eggs, beaten      | 3 cups mashed ripe bananas |
| 2 cups nuts         | 7 cups flour               |
| 8 tsp baking powder | 2 tsp salt                 |
| 2 tsp soda          |                            |

Bake at 350 for 1 hour. Makes 3 loaves.

## PUMPKIN BREAD

Linda Hanson

- |                      |                     |
|----------------------|---------------------|
| 4 cups sugar         | 1 tsp baking powder |
| 4 cups pumpkin       | 4 tsp soda          |
| 1 cup oil            | 1 tsp cloves        |
| 5 cups sifted flour  | 1 tbsp cinnamon     |
| 1 cup ground walnuts | 1 tsp salt          |
| 1 cup raisins        |                     |

Mix sugar, pumpkin and oil together. Sift flour, salt, soda, baking powder and spices together. Grease 3 loaf pans and divide mixture into pans. Bake at 350 for 1 hour. Cool on racks after taking out of pans. Freezes well.

Note: I find that it takes about 1 1/2 hours to bake! Candied fruits or drained crushed pineapple or extra raisens makes a richer bread.

## DATE BREAD

Carroll Brown

- |                         |                         |
|-------------------------|-------------------------|
| 1 1/2 cup chopped dates | 1 tsp baking powder     |
| 1 tsp soda              | 1/2 tsp salt (optional) |
| 1 cup boiling water     | 1/4 cup shortening      |
| 1 cup sugar             | 2 eggs                  |
| 1 tsp vanilla           | 2 cups flour            |
| 1/2 cup chopped nuts    |                         |

Sprinkle soda over dates. Pour boiling water over all and let cool. Cream shortening and sugar. Add dates. Add eggs and vanilla. Add dry ingredients to date mixture. Stir and then add nuts. Bake in 2 small loaf pans at 350 for 40-45 minutes.

## BANANA BREAD

Ron Hockett

1 cup sugar	1/2 cup butter or margerine
2 eggs	3 bananas, mashed
3 tbsp sour milk	1 tsp soda
2 cups flour	1/4 tsp salt

Blend well the sugar, butter and eggs. Add hananas. Put soda into milk. Add soda and milk mixture to creamed mixture alternately with the sifted flour. Bake slowly in 350 oven for 1 hour. Makes 1 large loaf or four small loaves. Grease pans well.

## BANANA OAT BREAD

Chad Riffe

1/2 cup butter or margerine	1/2 tsp cinnamon
1/2 cup sugar	1 1/2 cup ripe mashed bananas
2 eggs	1/4 cup milk
1 cup flour	1 cup regular or quick oats
1 tsp baking soda	1/3 cup raisins
1/2 tsp salt	

In large bowl, cream butter with sugar until light and fluffy. Beat in eggs. Mix flour, baking soda, salt and cinnamon. Add to creamed mixture alternately with bananas and milk. Stir in oats and raisins. Pour into greased 9x5x3 loaf pan. Bake at 350 for 1 hour or until done. Cool 10 minutes and turn out of pans.

## VELVET BANANA BREAD

Evelyn Miller

5 large ripe bananas	4 eggs, well beaten
1 cup shortening	2 cups sugar
4 cups sifted flour	2 tsp soda
1 tsp salt	1 cup walnuts

Beat bananas until liquid. Combine with eggs and set aside. Cream together shortening and sugar until fluffy. Add banana mixture and blend. Add sifted dry ingredients and stir until smooth. Fold in nuts. Grease loaf pans, 3 medium size, pour in and bake at 350 for 45-50 minutes or until done.

## BANANA APPLESAUCE QUICK BREAD Fern M. Thayer

1/2 cup shortening	3/4 cup sugar
2 eggs	3 tbsp buttermilk or sour milk
2 cups flour	1 tsp soda
1 medium banana, mashed - add applesauce to make 1 cup	

Cream shortening and sugar. Add eggs one at a time. Cream well. Add banana. Add flour mixture alternately with buttermilk. Bake in bread pan in 350 oven for 1 hour.

## LEMON BREAD

Katherine Davis

6 tbsp butter or margerine	1 1/4 cup sugar
1/4 tsp salt	2 eggs
1/2 cup milk	1 1/2 cup sifted flour
1 tsp baking powder	Grated rind and juice of 1 lemon

Cream butter and 1 cup sugar. Add eggs and mix well. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk. Stir in lemon rind and place in a greased and floured 9x5 loaf pan. Bake in preheated oven 350 for 1 hour. Mix remaining 1/4 cup sugar with lemon juice while the bread is baking, then stir occasionally. Remove bread from oven and pierce all over with a toothpick. Pour lemon glaze over the top, then cool. Place bread on a rack to cool.

## ZUCCHINI PINEAPPLE RAISIN NUT BREAD Katherine Davis

3 eggs	3 cups flour
2 cups sugar	2 tsp soda
1 cup salad oil	1 tsp salt
2 tsp vanilla	1/2 tsp baking powder
2 cups grated zucchini	2 tsp cinnamon
1 can (8 1/4 oz) well drained	crushed pineapple
1 cup nuts	1 cup raisins

Beat eggs, add sugar, oil and vanilla and beat until light and fluffy. Stir in zucchini and pineapple. Combine flour, soda, salt, baking powder, cinnamon, nuts and raisens. Stir gently into zucchini mixture. Pour into 2 greased and floured loaf tins. Bake 1 hour or until done at 350.

## CHOCOLATE PEAR BREAD

Peggy Zuelich

3 eggs	1 1/2 cup sugar
1 cup oil	2 tsp vanilla
3 cups mashed pears	3 cups flour
1/2 cup cocoa	1 tsp salt
1 tsp baking soda	1/2 tsp baking powder
1 1/2 tsp cinnamon	1/2 cup chopped nuts

Beat eggs until light and fluffy and add sugar. Beat until well blended. Stir in oil, pears and vanilla. Sift dry ingredients and stir into egg mixture with nuts. Pour into 2 greased and floured loaf pans. Bake at 350 for 1 hour or until done. Cool on rack. Chill before slicing.

## ZUCCHINI BREAD

Kay Dunlap

1 cup sugar	1 cup brown sugar
1 cup salad oil	3 eggs, beaten
3 cups grated zucchini (leave skin on)	3 tsp vanilla
1 tsp salt	3 cups flour
3 tsp cinnamon	1 tsp soda
1/2 cup nuts (optional)	1/4 tsp baking powder

Combine sugars, salad oil and eggs. Beat until well blended. Add zucchini and vanilla. Mix salt, flour, soda, cinnamon and baking powder and sift into creamed mixture, blending well. Add chopped nuts. Pour into greased and lightly floured loaf pans. Bake 325 for 45 minutes to 1 hour or until knife inserted in middle comes out clean. Makes 2 loaves.

## BANANA BREAD

Katherine Davis

1 cup bananas, mashed	1 1/2 cups flour
1/2 cup oil	1 tsp soda
1 1/2 cups sugar	1/2 tsp salt
4 tbsp buttermilk or sour milk	1 cup nuts, chopped
1 tsp vanilla	3 eggs

Combine bananas, oil, sugar, milk, vanilla and eggs, mix. Combine flour, soda and salt. Add to banana mixture. Add nuts. Bake in 2 greased and floured loaf pans for 40-45 minutes at 350.



## PUMPKIN BREAD

Katherine Davis

4 eggs, beaten	2 tsp soda
3 cups sugar	2 tsp (scant) salt
1 cup salad oil	1 tsp allspice
2 cups pumpkin	1 tsp cinnamon
3 1/2 cups flour	1/2 tsp cloves
1 tsp baking powder	2/3 cup water

Combine eggs, sugar and oil. Add pumpkin and blend. Sift dry ingredients, add to mixture. Add water and nuts, blend. Pour into 3 greased and floured loaf pans. Bake at 350 for 1 hour. Mixture may be stored in freezer. Yields 3 loaves.

## BANANA BREAD

Bev Lyons

This makes a moist and delicious bread.

1/3 cup shortening	2/3 cup sugar
2 eggs	1 3/4 cup flour
2 tsp baking powder	1/4 tsp baking soda
1/2 tsp salt	1/2 cup mashed bananas
1/2 cup chopped nuts	

Cream shortening, sugar and eggs until light and fluffy, about 4 minutes with hand mixer. Sift together flour, baking powder, baking soda and salt. Add half of flour mixture and half of the bananas to the creamed mixture. Blend well. Add remaining flour and bananas. Blend until smooth. Add nuts. Pour into greased and floured loaf pan. Bake 1 hour at 350 or toothpick test.

## CARMEL BISCUIT RING-A-ROUND

Linda Hanson

1/3 cup brown sugar	1/3 cup nuts
3 tbsp margarine	1 can biscuits
1 tbsp water	

Put first 3 ingredients in microwave for 1 minute, stir in nuts. Cut biscuits into quarters. Stir to coat each piece. Put custard cup in center of dish. Microwave 2 min 30 seconds uncovered. Let stand 2 minutes.

## SPICE BREAD IN A JAR

Charlotte Muir

2/3 cups shortening	2 2/3 cup sugar
2 cups applesauce	2/3 cup water
4 eggs	3 1/3 cups flour
2 tsp soda	1/2 tsp baking powder
1 1/2 tsp salt	1 tsp cinnamon
1 tsp cloves	1 cup chopped walnuts
1 cup raisins	

Cream shortening and sugar until light and fluffy. Add applesauce, water and eggs. Mix well. Add flour, soda, baking powder, salt and spices and mix well. Stir in raisins and nuts. Spray 7 wide mouth pint jars with non-stick cooking spray. Fill jars 2/3 full. Bake at 325 for exactly 45 minutes. Remove jars from oven, one at a time and seal quickly with 2 piece lids, pressing bread down if necessary. Let stand until cool. Give as gifts - use only jars suitable for canning. Makes 7 jars, 8 servings per jar. 120 calories per serving.

## OATMEAL BREAD

Elinor Nelson

2 cups boiling water	1 cup rolled oats
1/3 cup shortening	2 tsp salt
1/2 cup sugar	1/2 cup molasses
2 pkg yeast	2 eggs
5 1/2 cups sifted flour	

Combine boiling water, rolled oats, shortening, salt, sugar and molasses. Cool to lukewarm. Add 2 packages yeast. Mix well and blend in eggs. Add flour. Mix until well blended. (This dough will be softer than a breaded dough). Cover and place dough in refrigerator at least 2 hours. Shape chilled dough in 2 loaves on a well floured board. Place in greased pans and cover. Let rise in warm place until double (about 2 hours). Bake at 350 for 1 hour.

## BEAR TRACKS

Aaron Hockett

2 pkg dry yeast	1/4 cup very warm water
1/2 cup sugar	3/4 cup lukewarm milk (scalded & cooled)
1/2 tsp salt	
1/2 cup soft margerine	2 eggs
About 5 cups sifted flour	

Dissolve yeast in water. Let stand. Pour milk in large bowl with sugar, salt and margerine. Stir in eggs and yeast. Add half of flour, beat until smooth. Add rest of four and blend until batter leaves sides of bowl. Dough will be soft. Put on floured cloth. Knead 50 times. Put in greased bowl, let rise for 1 hour. Punch down, turn and let rest for 15 minutes. Roll 1/2" thick on floured board. Cut into 3x1" strips. Let rise while heating oil to 375. Cut edge on one side past middle 4 times. Fry in oil until golden brown. Shake in sugar in paper sack.

## BUTTERHORNS

Evelyn Miller

Delicious and so easy!

4 cups sifted flour	3 tbsp sugar
1/2 cup margerine	1/2 tsp salt
1/4 cup warm water	2 pkg yeast
1 cup warm milk	2 eggs, beaten

Mix flour, sugar, salt and margerine (like pie dough). Mix yeast with warm water, add warm milk and beaten eggs. Dough will not be stiff. Cover and refrigerate overnight. Divide in half. Roll each in oblong and spread butter, brown sugar and cinnamon. Roll up and cut into 1/2" slices, place on cookie sheet and flatten each roll with hands. Allow to raise until double. Bake 12-15 minutes at 350. Dough can be used for other sweet rolls. Lightly frost rolls.

## SYRUP

Linda Hanson

Cook until sugar dissolves on medium heat.

1 cup light brown sugar
1/4 cup butter
2 tbsp corn syrup
1/4 cup water

Pour over cinnamon rolls. Let rise. Bake 350 for 25-30 minutes.

## GRAMS REFRIGERATOR ROLLS

Maxine Zard

4 cups flour	1 1/2 cups scalded milk
1/2 cup shortening	2 eggs, beaten
1/2 cup sugar	1 yeast cake
1 tsp salt	

Soak yeast in 1/2 cup of the scalded milk plus 2 tbsp of the sugar. Put dry ingredients in large bowl, mix in all wet ingredients, stir well. Cover and store in refrigerator at least 4 hours - up to one week. Use amount wanted. Roll out and cut in wedges and roll wedges. Let rise and bake 10 minutes at 375.

## CAKE MIX CINNAMON ROLLS

Flora Stonex

1 box yellow or white cake mix	2 pkg instant yeast
3/4 tsp salt	5 cups flour
2 1/2 cups hot water	

Mix in bowl and let rise double. Punch and roll out. Spread with butter, brown sugar and cinnamon. Add raisins and nuts if desired. Roll up and cut. Place in greased pan and let raise. Put topping on. Bake at 350 for 25-30 min.

## TOPPING:

1/4 cup butter	4 tbsp light Karo syrup
1 cup chopped nuts	

Drizzle over rolls before baking.

## CINNAMON NUT RING

Judy Riffe

1 loaf Rhodes frozen dough (white)	Brown sugar
Butter	Cinnamon
Nuts, optional	

Place 3 cups water in microwave, bring to boil (6-8 min). Place frozen loaf in greased pie pan. After water has boiled, place bread dough in microwave in the pan. On full power set for 30 seconds. Leave door closed and wait 20 minutes. Set for 30 seconds again and wait 20 minutes. If bread is not thawed, repeat 30 seconds and wait 20 minutes. When thawed, roll bread dough out in about a 9x13 rectangle. Spread with butter, sprinkle cinnamon and brown sugar. Add nuts. Roll up and make a circle. Pinch ends together. Place in pie pan with seam down. Place in conventional oven at 375 for about 20 minutes. Add a glaze if desired.

## GRAM'S REFRIGERATOR ROLLS

Maxine Zard

4 cups flour  
 1/2 cup shortening  
 1/2 cup sugar  
 1 tsp salt

1 1/2 cups scalded milk  
 2 eggs, beaten  
 1 yeast cake

Soak yeast in 1/2 cup of the scalded milk plus 2 tbsp of the sugar. Put dry ingredients in large bowl, mix in all wet ingredients, stir well. Cover and store in refrigerator at least 4 hours - up to one week. Use amount wanted. Roll out and cut in wedges and roll wedges. Let rise and bake 10 minutes at 375.

## CAKE MIX CINNAMON ROLLS

Flora Stonex

1 box yellow or white cake mix  
 3/4 tsp salt  
 2 1/2 cups hot water

2 pkg instant yeast  
 5 cups flour

Mix in bowl and let rise double. Punch and roll out. Spread with butter, brown sugar and cinnamon. Add raisins and nuts if desired. Roll up and cut. Place in greased pan and let raise. Put topping on. Bake at 350 for 25-30 min.

## TOPPING:

1/4 cup butter  
 1 cup chopped nuts  
 4 tbsp light Karo syrup

Drizzle over rolls before baking.

## CINNAMON NUT RING

Judy Riffe

1 loaf Rhodes frozen dough (white)  
 Butter  
 Nuts, optional

Brown sugar  
 Cinnamon

Place 3 cups water in microwave, bring to boil (6-8 min). Place frozen loaf in greased pie pan. After water has boiled, place bread dough in microwave in the pan. On full power set for 30 seconds. Leave door closed and wait 20 minutes. Set for 30 seconds again and wait 20 minutes. If bread is not thawed, repeat 30 seconds and wait 20 minutes. When thawed, roll bread dough out in about a 9x13 rectangle. Spread with butter, sprinkle cinnamon and brown sugar. Add nuts. Roll up and make a circle. Pinch ends together. Place in pie pan with seam down. Place in conventional oven at 375 for about 20 minutes. Add a glaze if desired.

## LITTLE ROLLS

Charley Wickert

1 tbsp dry yeast	3 tbsp sugar
1 egg	1/3 cup oil
1 quart warm water	1/2 tbsp salt
1/2 cup dry milk (optional)	2-3 pounds of flour

Combine yeast, sugar, egg, oil, and water in a large steel bowl. Allow to stand for 5 minutes. Mix in enough flour to reach a batter-like consistency. Beat out all lumps with a wire whisk. Sprinkle salt on top (and dry milk). Pour more flour in and stir it in with a wooden spatula until it reaches the consistency of pond scum. Cover and let stand until tripled in volume. Using well greased hands, pull dough out in 1/2 to 1 cup pieces and let rise 10 minutes on a well greased cookie sheet. Bake at 400 for 20 minutes or until well browned.

## SPECIAL CINNAMON ROLLS

Flora Stonex

2 pkgs dry yeast	1/2 cup warm water
8 cups white flour	1 pkg (3.4 oz) instant vanilla pudding mix
2 cups warm milk	1/2 cup sugar
2 eggs, slightly beaten	2 tsp salt
1/2 cup vegetable oil	
1/4 cup butter, melted	

## FILLING:

1 cup packed brown sugar	2 tsp cinnamon
1 cup raisins	1 cup chopped walnuts

## GLAZE:

1 cup powdered sugar	1-2 tbsp milk
1/4 tsp vanilla	

In a mixing bowl, dissolve yeast in water. Add flour, pudding mix, milk, eggs, sugar, oil, and salt. Mix well (do not knead). Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch down. Turn onto a lightly floured board; divide in half. Roll each half into a 12"x8" rectangle; brush with butter. Combine filling ingredients; spread over dough. Roll up from the long side; seal seam. Slice each roll into 12 rolls; place cut side down in two greased 13x9x2 baking pans. Cover and let rise until nearly doubled, 45 minutes. Bake 350 for 25-30 minutes or until golden brown. Combine glaze ingredients; drizzle over rolls. Cool in pans on wire racks. Yield: 2 dozen.

## BETTY FAY BREAD

Marie Phillips

2 cakes yeast                      4 cups warm water

Mix together in large bowl until yeast is dissolved. Add:

1 tbsp salt                          4 tbsp sugar

1/4 cup oil                          7-9 cups white flour

Add 1/2 of the flour and mix and beat really well. Gradually add rest of flour until quite stiff. Flour a bread board and knead really well. Divide in half, place in 2 bread loaf pans, let rise until double. Bake at 350 for 45 minutes. It will make 3 loaves but they will not be so big.

## REFRIGERATOR ROLLS

Charlotte Muir

1 cup boiling water                1 cup shortening

1 cup sugar                          1 1/2 tsp salt

2 eggs, beaten                      2 pkg dry yeast

1 cup lukewarm water            6 cups flour

Combine boiling water, shortening, sugar and salt. Blend and cool. Add eggs. Sprinkle yeast into lukewarm water, stir until dissolved. Combine with egg mixture. Blend in flour. Knead 7-10 minutes. Place dough into a clean greased bowl, cover and place in refrigerator.

This will keep a week to 10 days and may be used as needed. About 3 hours before using rolls, shape, using only enough extra flour to make them easy to handle. May also divide the dough in half and roll each half out until about 1/2 " thick. Cover with melted butter, cinnamon and brown sugar. Roll up for cinnamon rolls, then slice and place in greased pans. Allow rolls to rise until double in bulk. Bake in 325-350 oven for 15-20 minutes for dinner rolls or 25-30 minutes for cinnamon rolls.

**FOOD FOR THOUGHT:** One kind word can warm the coldest day and the coldest heart.

**HINT:** Add a teaspoon of butter when cooking cranberries, the foam will be eliminated.

## FLORA'S ROLLS

Flora Stonex

Mix together:

2 tbsp yeast                      1/2 cup warm water

1 tsp sugar

Add

2 cups warm water              1/2 cup dry milk (full)

2 tbsp gluten flour (get at health food store)

1 1/2 cups flour

Mix all together, then add 2 eggs, 1/2 cup oil, 3/4 cup sugar and 1 tbsp salt. Cover and let set and rise. Save enough oil to grease the bottom of bowl. Add 2 cups flour - mix. Add 2 cups more - mix. Add 1 cup more - mix. Put 1 heaping cup of flour on the counter, knead dough. Add 1/2 cup or so more so dough is not sticky. Cover and let rise. Punch down, roll out with rolling pin. Butter. Cut into strips and roll up for rolls. Let rise. Bake 350 less than 20 minutes.

## POCKET BREAD

Peggy Zuclich

5 cups warm water              2 tbsp yeast

4 tbsp oil                          2 tbsp salt

9 cups white flour              3-4 cups whole wheat flour

Dissolve yeast in water. Add oil and mix in 6 cups flour; beat very well until dough is smooth and stretchy. Add the salt and begin adding remaining flour cup by cup. Knead until no longer sticky. Then turn on to a floured board. Stop kneading when dough is firm and smooth but not stiff. Return to bowl, brush with oil and let rise until double. Punch down. Weigh out 4 oz. Shape and let rest 10 minutes. Roll out 1/4" thick flat cakes. Rest again for 5-10 minutes. Bake on oven floor about 5 minutes. Cut in half. Oven temperature 450.

## YEAST

Margaret Wallace

This is a depression days recipe.

1 pint buttermilk

Bring to a boil, stir in enough cornmeal to make it quite thick. Let cool, then stir in a yeast cake soaked in water. Let raise overnight. Next morning stir in 1/2 cup bread flour. Let raise until light, then stir in cornmeal until you can roll it out on a board, until thickness of yeast cake. Cut up in yeast cake size. Dry, store in sugar sack. Hang up.



## BASIC SWEET ROLL DOUGH

Geana Dobynt

6-7 cups all purpose flour	1/2 cup sugar
2 tsp salt	2 pkg dry yeast
1 cup water	1 cup milk
1/2 cup margarine or butter	1 egg

In large bowl, combine 2 cups flour, sugar, salt and yeast; blend well. In small saucepan, heat water, milk and margarine until very warm (120-130F). Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in an additional 3 cups flour until dough pulls cleanly away from sides of bowl. On floured surface, knead in 1-2 cups flour until dough is smooth and elastic, about 8-10 minutes. Place dough in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place until light and doubled in size, about 45-60 minutes. Punch down dough several times to remove all air bubbles. Divide dough in half. Shape and bake each half as directed in the following recipe.

TIP: To make dough a day ahead, after first rise time, punch down dough, cover and refrigerate dough overnight. Shape dough and let rise as directed in recipe.

## ORANGE ROLLS

Geana Dobynt

1/2 recipe Basic Sweet Roll	2 tbsp margarine or butter, melted
1/3 cup sugar	2 tsp grated orange peel

### ORANGE FROSTING:

1/2 cup powdered sugar	1 tbsp margarine or butter, melted
1-2 tbsp orange juice	

Generously grease 18 muffin cups. On lightly floured surface, roll dough into 18"x12" rectangle. Spread with 2 tbsp melted margarine. In small bowl, combine sugar and orange peel; blend well. Sprinkle over dough. Starting with 18" side, roll up tightly, pressing edges to seal. Cut into 18 slices; place cut side down in greased muffin cups. Cover loosely with greased plastic wrap and cloth towel. Let rise in warm place until light and almost doubled in size, about 30-45 minutes. Heat oven to 350. Uncover dough, bake 15-20 minutes or until golden brown. Immediately remove from pan, cool slightly on wire rack. In small bowl, combine frosting ingredients, adding enough orange juice for desired spreading consistency. Frost warm rolls. Serve warm.  
Yield: 18 rolls.

## RED LOBSTER BISCUITS

Flora Stonex

2 cups Bisquick	2/3 cup milk or 1/2 cup cold water
1/2 cup grated cheddar cheese	1 stick of butter (see note)
1/4 tsp garlic powder or salt	Parsley flakes

Preheat oven to 450. Mix Bisquick, milk and cheese together. Put by spoonfuls on ungreased cookie sheet. Bake 8-10 minutes. Remove from oven. While biscuits are baking, melt butter, add parsley flakes and garlic powder to the butter. Brush on tops of biscuits as soon as they come out of the oven.

NOTE: Another recipe says 2 tbsp of melted butter.

## HIGH RISE BISCUITS

Lori Perkins

2 cups flour	2 tsp sugar
2 tsp baking powder	1 tsp soda
1/3 cup Crisco shortening	2/3 cup canned milk
2 tbsp vinegar	1 tsp salt

Heat oven to 450. Measure flour, baking powder, soda, salt and sugar into large mixing bowl. Cut in shortening. Measure canned milk and add vinegar to milk. Let set for a minute or so. Add to flour mixture. Gently, with fingers, mix dough until moistened and holds together. Do not overwork dough! Pat dough onto floured board 1-2 " thick. Cut out biscuits. Place on ungreased baking pan or lined with parchment paper. Bake 10 minutes at 450 or until light golden brown. Makes about 10-12 biscuits depending on size of biscuit cutter.

## LOCUST BLOSSOM FRITTERS

Margaret Wallace

2 eggs	2 tbsp milk
Pinch of salt	1 tsp baking powder
1 tbsp sugar	
Enough flour to make thin batter	

Beat eggs and add rest of ingredients in order. Dip a cluster of blossoms in batter and fry in deep fat. Hot, so as to fry quick. Take out and roll in powdered sugar.

## ANGEL BISCUITS

Bev Lyons

Dissolve 1 pkg yeast in 1/2 cup warm water. Sift together:

5 cups flour	1 tsp soda
3 tsp baking powder	1 tsp salt
3 tbsp sugar	

Cut in 3/4 cup shortening. Add 2 cups sour milk, scalded. Add dissolved yeast; work until well moistened. Put in covered bowl in refrigerator. Use as needed. Roll out 1/2" thick. Cut with biscuit cutter and roll in butter. Bake 12 minutes at 400.

## BAKING POWDER BISCUITS

Buck Hanson

2 cups flour	2 tsp sugar
4 tsp baking powder	1/2 tsp salt
1/2 tsp cream of tartar	1/2 cup shortening
2/3 cup milk	

Sift dry ingredients together. Cut in shortening until shortening is size of small peas. Add milk and stir until most of the flour mixture is moistened. Turn out on bread board. Knead 7-8 times. Roll on lightly floured bread board. Cut with biscuit cutter. Place on baking sheet. Bake 450 for 15 minutes or until golden brown.

## ANGEL BISCUITS

Flora Stonex

2 pkg dry yeast	1/4 cup warm water
2 cups warm buttermilk	5 cups flour
1/3 cup sugar	1 tbsp baking powder
1 tsp soda	2 tsp salt
1 cup shortening	Melted butter or margarine

Dissolve yeast in warm water. Let stand 5 minutes. Stir in the buttermilk; set aside. In a large mixing bowl, combine flour, sugar, baking powder, soda and salt. Cut in shortening with a pastry blender until mixture resembles coarse meal. Stir in yeast/buttermilk mixture; mix well. Turn out on a lightly floured surface; knead lightly 3-4 times. Roll to a 1/2" thickness. Cut with a 2 1/2" biscuit cutter. Place on a lightly greased baking sheet. Cover, let rise in warm place about 1 1/2 hours. Bake at 450 for 8-10 minutes. Lightly brush tops with melted butter. Yield: About 2 1/2 dozen.

## OVERNITE FRENCH TOAST

Judi

1 loaf raisin bread or whatever	5 eggs
2 egg yolks	1 cup light cream
3/4 cup brown sugar	2 tsp pumpkin pie spice
1 tsp maple flavoring	1 tsp vanilla
3 cups milk	1/4 cup melted butter or margarine

Arrange 8 slices bread in bottom of 2 greased 8" square baking pans. In large bowl, beat eggs, yolks, cream, brown sugar, pie spice and flavorings. Gradually add milk, beating until well blended. Pour over bread. Cover. Chill overnight. Remove from refrigerator 30 minutes before baking. Drizzle with butter. Bake uncovered at 350 for 45-60 minutes or until knife inserted in center comes out clean. Serve warm. Serves 6-8.

## ZUCCHINI PANCAKES

Roger Berg

2 cups zucchini	2 eggs
2 tbsp butter	2 tbsp cheese
1/3 cup pancake mix	

Mix all together in a bowl. Pour on hot griddle. Cook 'til done.

## GOLDEN PUFFS

Sarah Hanson

2 cups flour	1/4 cup sugar
3 tsp baking powder	1 tsp salt
1 tsp nutmeg	1/4 cup oil
3/4 cup milk	1 egg

Measure flour and sift. Blend dry ingredients. Add oil, milk and egg. Mix well with fork. Drop by teaspoonfuls into hot fat (375). Fry about 3 minutes, or until golden brown. Drain. Roll warm puffs in cinnamon/sugar mixture. Makes 2 1/1 dozen puffs.

## CORN BREAD

Ruby C. Meyer

1/2 cup butter	1 1/2 cups flour
1 cup sugar	2 tsp baking powder
2 eggs	1/2 tsp salt
1 cup cornmeal	1 1/2 cups milk

Cream butter and sugar, add eggs and beat well. Add cornmeal, dry ingredients and milk. Pour into greased baking dish. Bake 30-40 minutes at 375.

## JOHNNYCAKE

Jackie Smothers

2 cups cornmeal	2 cups sour milk
1 tsp salt	2 eggs, beaten
1 tsp soda	2 tbs melted shortening
2 tsp sugar	

Sift dry ingredients together and add milk, eggs and shortening. Mix well. Pour into greased pan and bake in hot oven, 400, for 30 minutes or until done. Serves 9-10

## HUSH PUPPIES

Kay Dunlap

This recipe is about 40 years old. To my beloved grandmother, Mrs. Lelia Outlaw, who gave me this recipe and who was a very special part of my life when I was a little girl and even throughout my adult life. Thank you so very much for everything you taught me as I was growing up and learning to be my own person. Your guideness, your careness, and most of all your love and understanding. I will always miss you and you will forever be in my heart.

1/2 cup chopped white onion	1/2 cup chopped green onion
1 cup yellow cornmeal	1 cup plain flour
2 tsp baking powder	1 tsp salt
1 tsp pepper	1 egg
3/4 cup buttermilk	

Beat egg and milk real good, then add all other ingredients and mix well. Drop by tablespoonfuls into deep fryer until hush puppies float to the top and are golden brown. Serve hot with butter.

## MUFFINS

Dianna Tiede

1 cup oatmeal	2-3 mashed bananas
1/2 - 1 cup applesauce	1/2 cup brown sugar or 1/4 cup honey
1/4 cup boiling water	2 egg whites
1 1/2 cup flour	2 tsp baking powder
1/2 tsp soda	

Bake 350 for about 20 minutes

## ALISSA'S BEST MUFFINS

Alissa Brown

1 3/4 cup flour	1/2 cup sugar
2 1/2 tsp baking powder	1 egg, well beaten
3/4 cup milk	1/3 cup cooking oil

Stir together thoroughly the flour, sugar and baking powder, make hole in center. Combine egg, milk and oil. Add all at once to dry mixture. Stir just til moistened. Fill well greased muffin pans or paper cup lined muffin pans 2/3 full. Bake at 400 for 20-25 minutes. Makes 12 muffins. NOTE: You may add 1/2 - 1 cup of fruit with liquids.

## WHEAT GERM MUFFINS

Kathy Armitage

2/3 cup Bisquick	1/3 cup wheat germ
1/4 cup sugar	1/2 tsp vanilla
1 egg, slightly beaten	1/3 cup water
2 tbsp melted butter	

Combine Bisquick, wheat germ and sugar. In a small bowl, combine egg, water and melted butter. Beat smooth with rotary beater. Add to the dry ingredients. Stir just until well moistened. Spoon into greased muffin tins. Fill 2/3 full. Bake 25 minutes at 375.

## DONUT HOLES OR DOUGHNUTS

Flora Stonex

2 eggs	1 cup sugar
1/3 cup oil	1 tsp salt
1 tsp soda	1 cup buttermilk
1 tsp nutmeg	3 tsp baking powder
3 1/2 cups flour	

Beat eggs, add sugar and oil. Mix well and add salt, soda, buttermilk, nutmeg and baking powder. Stir well. Add 3 cups flour, mix well then add the other 1/2 cup. Fry in hot oil, 350 degrees.

HINT: Shortly before taking cupcakes from the oven, place a marshmallow on each for the frosting.

FOOD FOR THOUGHT: One of the mysteries of life is how a boy who wasn't good enough to marry your daughter can be the father of the smartest grandchild in the world.

2 cups brown beans (boil day before in plain water until tender)  
 4 cups cornmeal                      1/2 cup flour  
 1 tsp soda

Put large kettle of water on stove to boil. (Use largest pan in units)

Put next size pan on stove with water in it and bring it to a boil also.

Put corn shucks in glass cake pan. Set aside.

Bring beans back to a boil. Put cornmeal, flour and soda in large mixing bowl. Mix well. Add boiling beans and some of the juice to the cornmeal mixture to form a stiff dough. Pour boiling water from small pan on stove into the cake pan with the corn shucks in it. Take a couple of softened corn husks and pull into strings. Tie two strings together to make one long string. Make several of these longer strings. Take corn husks out of water and dry on paper towel. Shape cornmeal/bean mixture into a small ball with hands. Place this mixture onto the husk. Fold husk carefully around dough and tie in the middle with the strings. Place in a large stew pot and cook on medium heat for 30-45 minutes.

#### OATMEAL CARROT MUFFINS

Flora Stonex

1 cup old fashioned oats	1/2 cup raisins
1 cup skim milk	1/2 cup shredded carrot
1/2 cup sugar	1/2 cup packed brown sugar
1/4 cup vegetable oil	2 egg whites
1 tsp grated orange peel	1/2 cup all purpose flour
1/2 cup whole wheat flour	1 tbsp baking powder
1/2 tsp soda	

In a large bowl, combine oats, raisins and milk; stir well. Cover and refrigerate 2 hours or overnight. Combine carrot, sugars, oil, egg whites and orange peel, stir into oat mixture. Combine dry ingredients; stir into the batter just until moistened. Coat muffin cups with non-stick cooking spray or use paper liners; fill cups 2/3 full. Bake at 400 for 20-25 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack. Makes 10 muffins.

One muffin is 227 calories, 6 gm fat, 184 mg sodium, trace cholesterol, 40 gm carbohydrate and 7 gm protein.

HINT: Before chopping nuts in a food processor, dust them with flour. This keeps the nuts from sticking to the processor.

## LOW-FAT BANANA MUFFINS

Flora Stonex

- |                                 |                     |
|---------------------------------|---------------------|
| 2 1/2 cups all purpose flour    | 2 tsp baking powder |
| 1 tsp soda                      | 1 tsp cinnamon      |
| 1/2 cup unsweetened applesauce  | 1 cup sugar         |
| 3 egg whites (or 2 whole eggs)  | 1/2 cup oil         |
| 3-4 medium ripe bananas, mashed | 1 tsp vanilla       |

In large bowl combine flour, baking powder, soda and cinnamon. Combine remaining ingredients, stir into dry ingredients just until moistened. Coat muffin cups with non-stick cooking spray or use paper liners, fill cups 2/3 full. Bake 350 for 20-25 minutes or until test done. Cool in pan 10 minutes before moving to wire rack. Makes 15 muffins. One muffin has 163 calories and a trace of fat.

## CHERRY BLOSSOM MUFFINS

Flora Stonex

- |  |                        |
|--|------------------------|
| 1/4 cup egg substitute                 | 2/3 cup orange juice   |
| 2 tbsp sugar                           | 2 tbsp vegetable oil   |
| 2 cups low-fat buttermilk baking mix   | 1/2 cup chopped pecans |
| 1/2 cup sugar free cherry fruit spread |                        |

In bowl, combine egg substitute, orange juice, sugar and oil. Add baking mix, stir for 30 seconds. Fold in pecans. Coat muffin cups with non-stick cooking spray or use paper liners, fill cups 1/3 full. Top each with 2 tsp fruit spread; cover with remaining batter. Bake at 400 degree oven for 20-25 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack. Makes 9 muffins. One muffin has 241 calories and 10 gm fat.

## SPICY CRACKERS

B.J. Brashear

This recipe was given to me by Ruby White, an Eastern Star Sister in Dallas, Texas. It's a popular item at parties.

- |   |                                  |
|---|----------------------------------|
| 2 pkgs Soup & Oyster Crackers (Keebler makes a mini size) |                                  |
| 1 cup oil   | 1 tbsp garlic powder             |
| 1 tbsp dill weed  | 1 pkg Hidden Valley Dressing Mix |
| 1 tbsp Mrs. Dash Seasoning                                | (Original flavor), use dry       |
| 1 tsp red pepper (optional)                               |                                  |

Heat oil until just warm, add other ingredients, mix thoroughly, drizzle over crackers in a large container. Mix together until well mixed. Store in an air tight container. Keeps well.



# ***Canning & Freezing***



## STRAWBERRY-RHUBARB JAM

Kay Jarvela

2 pounds strawberries (4 cups mashed)  
 2 pounds rhubarb (8 cups of 1/2" pieces)  
 6 cups sugar

Wash fruit. Cut rhubarb into 1/2" pieces. Cover rhubarb with half of the sugar and let stand 1-2 hours. Crush berries and mix with remaining sugar and combine with rhubarb. Place mixture over low heat until sugar is dissolved, then boil rapidly, stirring frequently to prevent burning. Cook until thick. Pour into sterilized Kerr jars to within 1/4" of top. Seal with lids. Process in boiling water bath 10 minutes. Yield 10 - 8 oz jars.

## CANTALOUPE AND PEACH CONSERVE Shirley Ball

3 cups chopped cantaloupe	3 cups chopped peaches
4 1/2 cups sugar	2 lemons, rind and juice
1 cup chopped nuts	

Combine the chopped fruit and sugar, add the juice and rind of the lemon. Cook this mixture until thick and clear. Add nuts. Seal in clean jars. Makes 6 glasses.

## TRI-BERRY JAM

Flora Stonex

4 cups fresh or frozen blueberries  
 2 1/2 cups fresh or frozen raspberries  
 2 1/2 cups fresh or frozen strawberries  
 1/4 cup lemon juice  
 2 pkgs powdered fruit pectin  
 11 cups sugar

Combine berries and lemon juice. Crush fruit slightly. Stir in pectin. Boil, stirring constantly. Stir in sugar, return to a full rolling boil. Boil 1 minute, stirring constantly. Remove from heat, skim off foam. Pour hot into hot jars, leaving 1/4" head space. Adjust jars. Process for 15 minutes in a boiling water bath. Yield: About 6 pints.

WORTH CLIPPING: "How do you know when you're old? When you double your current age and realize you're not going to live that long."

## APPLE PIE FILLING

Jean Hager

4 1/2 cups sugar  
 2 tsp cinnamon  
 1 tsp salt

1 cup cornstarch  
 1/4 tsp nutmeg  
 10 cups water

Stir and cook until thick and bubbly. Add 3 tbsp lemon juice. Pack really tight (use a spoon to pack down in quart jar). Fill with the hot sugar mix, leaving 1/2" head space. Process 15 minutes for pints, 20 minutes for quarts.

## ZUCCHINI PINEAPPLE

Shirley Ball

1 gallon of peeled, chopped zucchini (if you prefer chunk, cube the zucchini)  
 3 tbsp pickling salt

Sprinkle salt over zucchini and let stand 2 hours. Drain and rinse with cold water. Mix zucchini with 4 cups sugar. Add one 46-oz can of pineapple juice and 2 1/2 cups lemon juice (if using concentrate cut in half). Cook until golden in color. Pack in hot jars and seal. Pressure at 5# for 8 minutes.

## DILL GREEN BEANS

Flora Stonex

1/4 tsp cayenne pepper  
 1 clove garlic  
 Put beans in next  
 Brine: 2 1/2 cups water  
       2 1/2 cups vinegar  
       1/4 cup salt

1 head of dill

Process for 10 minutes.

## FREEZER SWEET PICKLES

Evelyn Miller

4 cups sliced cucumbers "thin"      2-4 small onions  
 2 tbsp salt

Mix together and let stand 2 hours. Then drain.

1 1/2 cups sugar      1/2 cup vinegar

Bring to full boil, cool and add cucumbers and onions. Let stand 1/2 hour. Then freeze. They are crispy and real good!

## KOSHER DILL PICKLES

Jean Hager

1 quart vinegar  
3 quarts water  
Bring to boil. Add the following to each quart:  
1/8 tsp alum  
2 heads dill  
Cukes

1 cup canning salt

Seal jars and process.

## DILLY BEANS

Shirley Ball

2# trimmed green beans  
4 heads dill  
1 tsp cayenne pepper  
2 1/2 cups water

1/4 cup salt  
4 cloves garlic  
2 1/2 cups vinegar

Pack beans lengthwise into hot jars, leaving 1/4" head space. Into each pint add 1/4 tsp cayenne pepper and one clove garlic, one head of dill. Combine salt, water and vinegar and bring to a boil. Pour boiling hot over beans, leaving head space. Remove bubbles, adjust lids. Process in hot water bath for 10 minutes.

## FAKE PINEAPPLE (ZUCCHINI)

Margaret Wallace

1 can (46 oz) pineapple juice, unsweetened  
2 tbsp pineapple extract  
1 gallon peeled, diced zucchini

2 cups sugar  
1/4 cup lemon juice

Boil above ingredients 10 minutes. Put in jars, waterbath for 10 minutes. You may substitute orange juice and also grate zucchini for the crushed type pineapple.

HOW TO PRESERVE A HUSBAND: Be careful in your selection. Do not choose too young. When once selected give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, others are constantly getting them into hot water. This makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with love and seasoned with kisses. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared, they will keep for years.

## GREEN TOMATO SOY PICKLES

Evelyn Miller

2 gallons green tomatoes	12 good size onions
2 quarts vinegar	1 quart sugar
2 tbsp canning salt	2 tbsp ground mustard
2 tbsp black pepper	1 tbsp cloves
1 tbsp allspice	

Mix well chopped tomatoes and onions in stew pot with other ingredients and cook until tender. Put in jars and seal.

Good with meat, fish and beans. This recipe was used by my great grandmother.

## NANA'S SWEET PICKLES

Melody Smith

1 jar of garlic dill (4-6 oz)	3 cups sugar
1 cup cider vinegar	1 tbsp mustard seed
1 tbsp celery seed	

Empty pickles and rinse pickles and jar. Cut pickles into chunks. Bring ingredients to boil and pour over pickles. Keep refrigerated and are good to eat in 3 days.

## MIXED VEGETABLE RELISH

Ada Cox

Combine: (Be sure to drain each)

1 8.5 oz can whole kernel corn	1 8.5 oz can julienne green beans
1 8.5 oz can julienne carrots	1 8.5 oz can lima beans
1 8.5 oz can julienne beets	

Add:

1 cup chopped green pepper	1 cup chopped red pepper
1 cup chopped celery	1 chopped medium red onion

Bring to boil:

1 cup sugar	1/2 cup salad oil
3/4 cup vinegar	1 tsp salt
1 tsp pepper	

Cook until sugar is dissolved. Cool. Pour over veggies. Let stand in fridge overnight. Drain. (Liquid can be used to make a salad dressing by adding spices or for cooking vegetables). Will keep at least a week in the fridge. Serve with roast turkey, beef or pork.

## PICKLED FISH

Wayne Ellingson

4 lbs of fish

1st day - 1 cup pickling salt

1 quart water (enough to cover fish)

5th day - Drain

Rinse well

Cover with white vinegar

6th day - Rinse well

Boil: 2 cups vinegar

1 cup water

3/4 cup sugar

2-3 tbsp pickling spice

1 can white port wine

Layer fish with 6-8 onions and 1-2 lemons.

## LIVER PASTE

Kay Marie Jarvela

Liverwurst

Onion

6 oz cream cheese

Dill pickles

Mayonaise

## FROZEN CORN

Jean Hager

9 cups corn (raw, cut from the cob) 1/2 cup sugar (or less)

3 cups water Salt

Simmer 10 minutes. Cool and sack. Get juice with corn. Freeze. To serve, cook in its own juice.

## FROZEN CABBAGE SLAW

Shirley Ball

1 gallon finely sliced cabbage

2 tbsp salt

1 cup finely chopped celery

1 cup finely chopped carrots

1 cup chopped green pepper

2 cups sugar

1 cup vinegar

1 tsp celery seed

1 tsp mustard seed

Mix cabbage and salt and let stand 3 hours. Drain. Add celery, carrots and green pepper. Put sugar, vinegar, celery and mustard seed in sauce pan and bring to a boil. Boil gently until sugar is dissolved. Cool. Pour over vegetables and spoon into freezer containers.

## CANNED RHUBARB

Judy Riffe

Wash and cut into 1" lengths. Pack tightly into jars to within 1/2" of top. Fill with light or boiling syrup to within 1 1/2" of top of jar. Seal with lids. Process: 15 minutes for pints; 15 minutes for quarts in boiling bath water.

## CANNED PUMPKIN

Kay Jarvela

Wash pumpkin, remove seeds and pare. Cut into 1" cubes. Add water to cover, bring to a boil. Pack hot cubes into jars, leaving 1/2" headspace. Add 1/2 tsp salt to pints, 1 tsp salt to quarts. Cover with boiling hot cooking liquid. Seal with lids. Process pints 60 min; quarts 80 min; 10# of pressure.

## BERRY SYRUP

Mary Jane Dieter

4 cups sugar	1 cup water
2 cups boiling berry juice	1 cup light corn syrup

Combine sugar and water. Boil gently for 3 min. Remove from heat. Gradually stir in boiling berry juice. Add corn syrup. Boil for 2 minutes stirring. Seal in pint jars. Makes 3 pints.

You may use blackberry, blueberry or raspberry juice. Homemade apple cider with 1 tsp cinnamon may also be used.

**PRESERVE CHILDREN'S LIVES:** Take 1 large grass field, 1/2 dozen children, 2-3 small dogs, a pinch of brook, some pebbles. Mix the children and the dogs well together and put them in the field, stirring constantly. The brook over pebbles, sprinkle the field with flowers, spread over all a deep blue sky and bake in hot sun. When brown, remove and set to cool in the bathtub.

**HINTS:** Shine your leather or imitation leather shoes with .....a banana peel. Rub the peel on your shoes and buff with a soft cloth. The oils in the banana peel will make your shoes shine.

Place daffodils in a separate vase of water for half a day before combining them in a mixed bouquet. This way, their sap won't poison the other flowers.

# ***Soup, Salad & Vegetables***







## PAUL HARVEY'S WILD RICE SOUP

Linda Hanson

Paul Harvey says, "It's the best soup I ever tasted".

1/2 cup uncooked wild rice	2 cups water
2 tbsp butter or margarine	1 medium onion, minced
1 quart milk	2 cans cream of potato soup
1 lb. Velveeta cheese	

Optional: 10 strips crisp bacon-crumbled

In separate saucepan boil wild rice until done. Saute onion in butter until tender. Add water, milk and potato soup. Increase heat to medium stirring occasionally. When mixture is hot, add cheese in chunks to speed melting. When creamy add cooked wild rice. Garnish with bacon crumbled. Serves 6-8.

To make a creamy Wild Rice Soup: add 2 tbsp cooked wild rice, for each serving, to any cream of chicken, turkey, mushroom or celery soup.

## MUSGO SOUP

Jodi

24 oz V-8 juice	Meat
Veggies	Etc.

Start with V-8 in a BIG pot. If you have meat throw it in (if you like to cook you can brown it first; if you don't, don't --- unless it's hamburger, brown that). Now, chuck in veggies - any and all, cut to whatever size you like. Add the stuff you've been putting in the soup pot in the freezer. Now check the fridge, anything that hasn't grown a beard or otherwise began to reproduce can be thrown in. Simmer several hours. Great!

## CHICKEN NOODLE SOUP

Sandra Hanson

3 cans chicken broth	1 quart water
2 chicken bouillon cubes	1 tbsp dried minced onion
2 tbsp dried celery flakes	2 tbsp dried parsley flakes
1 1/2 cups grated carrots	6 potatoes, cubed
2-3 cups chicken, cooked and cubed	

Combine above, cook on low until potatoes are tender. Add 1/2 package of egg noodles, cook until done. Just before serving, add 1 1/2 pints of cream. Reheat, but do not boil.

## BROCCOLI SOUP

June Hansen

2 tsp olive oil	1/2 cup chopped onion
2 cups diced potatoes	4 cups chicken broth or water
1 tsp salt	2 cups chopped broccoli
Freshly ground pepper	1/2 cup skim milk

In a 3-quart sauce pan saute onion in oil until soft, not brown. Add broth and potatoes, bring to boil. Then simmer, covered, 10 minutes until soft. Add broccoli, simmer until soft. Puree in blender. Reheat. Stir in milk and heat through. Do not boil. Serves 4.

## WILD RICE SOUP

Sarah Hanson

2 cups cooked chicken	2 tbsp dried minced onion
2 tbsp dried celery flakes	1 chicken bouillon cube
4 cups water	1 can French Onion Soup
1 can chicken broth	1/2 tsp salt
1/2 tsp pepper	1/2 tsp oregano
1/2 tsp basil	1 cup uncooked wild rice

Mix, simmer for 1 hour. Add 2 cans cream of mushroom soup. Simmer 30 minutes more. Just before serving add 1 pint cream. Reheat, but don't boil.

## HOMEMADE CHICKEN STOCK

Chuck Riffe

6 chicken breasts, skinned and all visible fat removed  
6 stalks celery, including leaves  
1 small onion, peeled and studded with 3 whole cloves  
Several sprigs of fresh parsley plus any available stems  
8 peppercorns  
3 bay leaves

Place all ingredients in a large pot. Cover with water. Bring to rapid boil. Boil for 5 minutes and skim any debris from the top. Lower heat and gently simmer for 30-40 minutes uncovered until chicken is tender. Add more water, if needed, during the cooking. Remove chicken from the pot. When cool enough to handle, cut chicken from the bones and return bones to stock pot. (When completely cool, refrigerate the chicken to use in salads, soups, etc.) Continue to simmer the stock for 1 hour. Remove from heat and let cool. Strain the stock into covered containers and refrigerate. When all fat has congealed, carefully remove and discard. Stock may be refrigerated up to 1 week or stored in freezer up to 3 months.

## CREAM SOUP MIX

June Hansen

Mix together:

1 cup dry milk	3/4 cup flour (or 6 tbsp cornstarch)
2 tbsp chicken bouillon	1/2 tsp onion powder
Pepper	1/4 tsp dried thyme and/or basil (optional)

Store in covered container in refrigerator or cool place.

For 1/2 cup prepared soup use 2 tbsp mix and 1/2 cup water.

For 1 1/2 cup use 1/3 cup mix and 1 1/2 cup water.

For 10 3/4 oz condensed soup substitute, use 1/3 cup mix and 1 1/4 cup water. Mix until smooth. Bring to a boil or microwave for 2 1/2-3 minutes. Stir occasionally.

Suggested additions:

Cooked diced chicken	Diced cooked celery
Sauteed chopped mushrooms	Chopped cooked broccoli
Grated cheddar cheese	Chopped cooked cauliflower
Chopped parsley	

## TOFU SALMON OR TUNA SALAD

Betty Thirkill

1 tofu, in small cubes	1 pkg bean sprouts
Cherry tomatoes	Green onions
Head lettuce	Can salmon or tuna
1/4 cup soy sauce	1/4 cup vinegar
1 tbsp sesame seeds	1 tbsp sesame oil
Fresh ginger, grated to your taste and a small amount of garlic, mashed.	

## SEAFOOD SALAD

Linda Hanson

1/2 loaf bread (frozen)	1/2 small onion, diced
2 hard boiled eggs	1 cup mayonaise
1/2 cup celery, diced	1 can shrimp
1 can crab	

Remove crusts. Butter slices of frozen bread, then cube. Mix and keep in refrigerator overnight. In morning grate eggs and add remaining ingredients.

MOTHER'S CONGEALED PINEAPPLE SALAD Catherine Nabers

This recipe is from Muscle Shoals, Alabama, Kay Dunlap's mother.

1 3 oz box lemon jello	1 3 oz box lime jello
1 cup hot water	1 small can crushed pineapple
1 small container cottage cheese	1/2 cup Eagle Brand Milk

Mix all ingredients well. Chill in refrigerator.

LIME JELLO SALAD

Mary Fremersdorf

1 3 oz pkg lime jello	1 cup small marshmallows
1 cup boiling water	

Dissolve and stir together. Set aside to cool.

1/2 cup mayonaise	1 cup chopped cabbage
1/2 cup chopped walnuts	1 cup and juice crushed pineapple
1 cup whipping cream	

Fold the mayonaise, cabbage, walnuts and pineapple into the jello mixture when slightly thickened, but not set. Whip the whipping cream and stir or fold it into the rest of the jello mixture.

Note: I have used Dream Whip instead of whipping cream.

LAYERED SALAD

Linda Hanson

1/2 head lettuce, chopped	10 oz pkg frozen peas
1 cup celery, diced	1/4 cup green pepper, chopped
1/2 cup onion, chopped	4 hard boiled eggs, sliced
8 slices bacon, fry and break up	

Mix 2 tbsp sugar and 2 cups mayonaise

1/2 cup grated cheddar cheese

Put in large dish in order given. Cover. Refrigerate 8-10 hours.

CUCUMBER SALAD

Alice Semler

3 medium cucumbers, unpeeled and thinly sliced

1 cup apple cider vinegar

1 tsp Lite sweetener (or 1/2 tsp other artificial sweetener)

Salt and pepper to taste

3 tbsp chopped fresh dill

Put cucumbers into bowl. In a separate bowl, combine remaining ingredients. Pour over cucumbers and mix. Refrigerate. 2 servings.

## CHICKEN-N-RICE SALAD

Jeannie Frase

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 4 cups cooked rice              | 1 tsp curry powder                  |
| 3 cans orange segments, drained | 3 cups orange yogurt                |
| 3 cups white grapes             | 1 cup plain yogurt or mayonaise     |
| 3 stalks celery, cubed          | 3 bananas, sliced, optional         |
| 3 green onions, sliced          | 1 cup peanuts, optional             |
| 3 cups cooked chicken, diced    | 1 large can pineapple chunks, drain |

Combine rice, orange segments, grapes, celery, green onions, chicken and pineapple. Make dressing by combining curry powder, orange yogurt, and plain yogurt or mayonaise. Stir dressing into salad and refrigerate until serving. Serves approximately 14.

Optional: Add peanuts and sliced bananas before serving.

## HOT CHICKEN SALAD

Blanch Nelson

- |                                |                                    |
|--------------------------------|------------------------------------|
| 2 cups cooked chicken          | 2 cups sliced uncooked celery      |
| 2 cups chopped toasted almonds | 1 small can water chestnuts, drain |
| 1/2 tsp salt                   | 2 tbsp lemon juice                 |
| 1 cup mayonaise                | 1/2 cup shredded cheese            |
| 1 cup crushed potato chips     |                                    |

Combine all ingredients except cheese and potato chips. Toss lightly and put in greased casserole dish. Sprinkle with cheese and top with potato chips. Bake.

## CHICKEN ASPIC SALAD

Alice Semler

- |                          |                              |
|--------------------------|------------------------------|
| 1 pkg unflavored gelatin | 1/4 cup cold water           |
| 1 cup water              | 5 oz chicken broth (boiling) |
| 2 hard cooked eggs       | 5 oz chicken breasts, cooked |
| 1 stalk celery           | 2 radishes                   |
| 2 mushrooms              | 1 tbsp lemon juice           |
| Few drops soy sauce      | Dash chili powder            |
| 2 tbsp light mayonaise   |                              |

Dissolve gelatin in cold water. Add chicken stock and let cool. Chop other ingredients, mix and add seasonings. Add mayonaise to the cooled stock, then add this to the chicken and vegetable mixture. Stir and pour into a mold or loaf pan. Refrigerate at least 3 hours. Serve cold on a bed of lettuce. Yields 2 servings.

## CUCUMBERS WITH DRESSING

Flora Stonex

1 cup mayonnaise                      1/4 cup sugar  
 1/4 cup vinegar                        1/4 tsp salt  
 4 cups sliced cucumbers

In a bowl, combine mayonnaise, sugar, vinegar and salt. Add cucumbers; stir to coat. Cover and refrigerate for 2 hours. Yield: 6-8 servings. This is very good!

## MARINATED SLAW

Rose Bahr

8 cups shredded cabbage (1 1/2-2 lb) 2 tbsp chopped pimentos  
 1/2 cup chopped green pepper        3/4 cup chopped onion  
 1 cup sugar                                1 cup vinegar  
 1/2 cup water                              1 tbsp mustard seed

In a large bowl, combine the cabbage, pimentos, green pepper and onion. Toss lightly; set aside. Combine remaining ingredients in a medium saucepan, bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until slightly thickened. Pour over cabbage mixture. Cover and refrigerate overnight. Slaw will keep in the refrigerator for several days. Yield: 8-10 servings.

## CABBAGE SLAW

Judy Riffe

1 head of cabbage, chopped    1 green pepper, chopped  
 Onions, chopped  
 Sprinkle 1 cup sugar over the above. Boil together:  
 1 cup cider vinegar                      1 tsp dry mustard  
 1 tsp salt                                    1/2 cup salad oil  
 1 tsp celery seed  
 Pour over cabbage mixture. Refrigerate.

## CRANBERRIES ALA RANDLE

Donna Thompson

1 lb cranberries, chopped              2 cups sugar  
 1/2 cup white grapes, halved/seeded 1/2 cup red grapes, halved/seeded  
 1 cup walnuts, chopped                10 oz Cool Whip  
 Mix cranberries and sugar, let set in refrigerator overnight. Combine the remaining ingredients, return to refrigerator to cool. Enjoy!

## CABBAGE SALAD

June Hansen

1/2 or more head cabbage, shredded 4 green onions, chopped

1 pkg Top Ramen noodles, crushed

(Chicken flavor - save seasoning packet for dressing)

Toast 1/2 cup slivered almonds and 2 tbsp sesame seeds about 5 minutes until golden brown. Mix all of above ingredients.

DRESSING:

1 tbsp sugar 1/2 tsp salt

1/2 tsp pepper 1/2 cup oil

3 tbsp red wine vinegar 1 tsp seasoning salt

Seasoning packet

Add dressing just before serving.

## BLUEBERRY GELATIN SALAD

Evelyn Miller

1 pkg (6 oz) cherry jello 2 cups boiling water

1 can (15 oz) blueberries in syrup(not pie filling)

Mix jello, then add blueberries. Pour in 8"x2" dish. Chill until set. In bowl, beat together :

1 pkg (8 oz) cream cheese 1/2 cup sugar

1 tsp vanilla 1 cup (8 oz) sour cream

Spread on set jello. Sprinkle 1/4 cup chopped pecans over this.

VERY GOOD!

## ASPIC SALAD

Betty Tryon

1 pkg lemon jello 1 cup hot water

1 small can tomato sauce 1/4 tsp salt

1 tbsp grated onion 1 tomato sauce can chopped celery

2 tbsp vinegar 2-3 drops of Tabasco sauce

1 can drained shrimp

Dissolve jello with hot water. Add small can tomato sauce, salt, onion, vinegar and Tabasco sauce. Add shrimp and celery. Refrigerate to set.

## FRUIT AMBROSIA

Geana Dobyns

1 cup each:

Blueberries Peaches Strawberries

Raspberries Apples Orange

Honeydew Melon Cantaloupe

Cover with 7-up.



## ITALIAN SALAD

Joyce LeMonds

1 big pkg cooked shell salad noodles  
 Chopped cheddar cheese  
 Chopped green onions                      Chopped ham  
 Chopped green pepper                      Chopped ripe olives  
 Chopped tomatoes  
 Mix all together with mayonnaise (just to hold together).  
 This is good!

## BOW TIE PASTA

Kathy Armitage

Bow tie pasta                      4 1/2 oz black olives, sliced/chopped  
 Feta Cheese, crumbled              Fresh spinach, torn  
 Italian dressing  
 Cook pasta according to package directions. Drain and rinse under cold water. Add the rest of the ingredients EXCEPT THE DRESSING. Chill for 1-1 1/2 hours. Before serving, add the dressing to taste. Toss and enjoy.

## JUNE'S ONE CUP SALAD

Kathy Armitage

1 cup chunk pineapple (drained)      1 cup mandarin oranges (drained)  
 1 cup green grapes                      1 cup red grapes  
 1 cup sour cream                      1 cup coconut  
 1 cup mini marshmallows  
 Mix all ingredients together. Let sit overnight in refrigerator.

## APPLESAUCE SALAD

Opal Sparks Lester

1 3 oz pkg lime jello                      1 cup hot water  
 1 cup applesauce                      1 tbs lemon juice  
 1/2 cup chopped walnuts              1/4 cup chopped celery  
 1 3 oz pkg cream cheese              1/4 cup mayonnaise  
 Dissolve jello in hot water. Add applesauce and lemon juice. Put 1/2 of the jello in a 9" pan. Set until firm. Combine rest of ingredients and spread on firm jello. Add remaining jello and set until firm.

HINT: To prevent mold on cheese, wrap the cheese in a cloth that's been dampened with apple-cider vinegar, then seal in a plastic bag. The acid in the vinegar will ward off mold.

## MY MOM'S WHITE SALAD

Marie Phillips

1 large can crushed pineapple      1 lb seedless grapes, halved  
 Drain pineapple and mix with grapes. Let sit overnight.

1 cup sweet milk      4 egg yolks  
 Pinch of salt      Pinch of dry mustard  
 Juice of 1 lemon or 1/3 c juice      1 lb miniature marshmallows

Cook all of above (except grapes and pineapple) in double boiler. Cool and add 2 cups of Cool Whip. Add fruit and 1 lb. sliced Brazil nuts or almonds. Stir well and put in your best serving bowl to serve as this is very special.

## MOLDED CABBAGE-APPLE SALAD

Alice Semler

2 envelopes unflavored gelatin      3 cups water, divided  
 1/3 cup lemon juice      1 1/2 tsp Lite sweetener or 3/4 tsp  
 1/8 tsp salt, optional      other sweetener or to taste  
 2 tbsp apple cider vinegar      2 medium red apples  
 1 tbsp prepared horseradish      2 cups loosely packed shredded  
 1/2 cup celery, sliced      cabbage

Cut one apple in cubes, one thinly sliced for garnish. Soften gelatin in 1/2 cup of cold water. Boil 2 1/2 cups water, add lemon juice, sweetener, salt and vinegar. Mix with gelatin mixture. Pour 1/3 cup mixture into mold sprayed with Pam cooking spray. Chill until thickened. Lightly press apple slices, skin down, into gelatin, so pretty pattern shows when unmolded. Chill rest of gelatin mixture until consistency of unbeaten egg whites. Fold in apple cubes, horseradish, cabbage and celery. Place in mold. Chill until set. Makes 4 servings.

## PEG CORN SALAD

Blanche Nelson

1 can white corn      1 can petite peas  
 1 can french cut beans      1 small jar pimentos  
 1 cup finely chopped celery      1 bunch green onions or  
 1 green or red pepper      3/4 cup finely chopped  
 3/4 cup vinegar      1 cup sugar  
 1/2 cup oil

Drain all vegetables and place in salad bowl. Bring sugar, vinegar and oil to a boil; let cool. Pour over vegetables and let stand overnight or several hours.

## MEL'S GREEN BEAN SALAD

Judy Phillips

1 quart green beans	1/4 cup onion, chopped
1/2-3/4 lb. hamburger	1/4 cup mayonnaise
3/4 tsp salt	1/4 tsp pepper
1/2 tsp garlic powder	

Cook green beans. Drain well and cool in fridge. Fry hamburger until all red is gone from meat. Drain. Put in sieve and rinse under hot tap water to rinse out fat. Put back in fry pan and cook in 1/2 seasonings. Put on paper towel and cool in fridge. Mix all ingredients at least an hour before you serve to let flavors meld. Add more seasonings to taste.

## CRANBERRY SALAD

Evelyn Miller

1/2 lb. cranberries, chopped	1 cup sugar
1 small can crushed pineapple	1/2 cup nuts (almonds/walnuts)
16 large marshmallows, cut up (1 use small ones)	

Mix. Chill for at least an hour. Whip 1 cup cream and fold into other ingredients. (1 use Cool Whip) Pour in mold or pan and chill. This can be made the day before.

## APRICOT SALAD

Billie Makko

2 pkg (3 oz each) apricot gelatin	2 cups boiling water
1 pkg (8 oz) cream cheese	1 cup milk
1 can (20 oz) crushed pineapple, undrained	1 carton (4 oz) frozen whipped topping, thawed

Dissolve gelatin in boiling water and set aside. In a mixing bowl, beat cream cheese until smooth. Gradually beat in milk until smooth. Stir in gelatin. Add pineapple and mix well. Chill. When mixture begins to thicken, fold in whipped topping. Pour into a 2 1/2 quart serving bowl. Chill at least 2 hours. Yield: 8-10 servings.

**FOOD FOR THOUGHT:** To get something accomplished, it's only necessary to be half as busy today as you plan to be tomorrow.

If we can put a man on the moon, why can't we figure out a way to make gasoline out of zucchini?

Never let the seeds keep you from enjoying the watermelon.

## LIME COTTAGE CHEESE SALAD

Katherine Davis

- |                    |                         |
|--------------------|-------------------------|
| 1 pkg lime jello   | 1 cup cabbage, cut fine |
| 1 cup hot water    | 1/2 cup chopped celery  |
| 1/2 cup cold water | 3/4 cup cottage cheese  |
| 1/2 cup mayonnaise |                         |

Dissolve jello in hot water. Add cold water and mayonnaise; mix well. Place in refrigerator until it begins to set. Then mix in cabbage and cottage cheese. Place back in refrigerator until firm. Can be molded in a large pan or individual molds. Garnish as desired.

## SWEET AND SOUR SALAD

Linda Hanson

(use 16 oz cans; 1 of each)

- |                 |                |
|-----------------|----------------|
| Cut green beans | Kidney Beans   |
| Butter Beans    | Garbanzo Beans |
| Sliced Carrots  |                |
| Drain well.     |                |

1 can pineapple chunks (save 1/2 cup juice)

1 small green pepper, cut in strips

1 small onion, rings

1/4 cup salad oil

1/2 cup sugar

2/3 cup vinegar

1 tsp salt

1/2 tsp pepper

Combine drained vegetables, mix with pineapple, green pepper and onion; combine remaining ingredients and pour over bean mixture. Mix well. Refrigerate for 48 hours.

## SEAFOOD SALAD

Flora Stonex

1 loaf sandwich bread (put in freezer a couple hours or overnight)

Cut off the crust and butter it. Cut in cubes. Mix with:

1/2 cup chopped onion	4-6 hard boiled eggs
-----------------------	----------------------

Put in the refrigerator overnight.

6 HOURS before serving add:

- |                      |                   |
|----------------------|-------------------|
| 2 cans shrimp, drain | 1 can crab, drain |
| 1 cup chopped celery | 3 cups mayonnaise |

FOOD FOR THOUGHT: Jelly is the stuff you see on toast, neckties and piano keys.

## PRETZEL SALAD

Kay Dunlap

This recipe is great for the Christmas holidays, especially for "Christmas Open House".

First layer:

1 1/2 cup finely crushed pretzels      1/2 cup melted butter or margerine  
1/2 cup sugar

Mix all ingredients; spread evenly in a deep baking dish. Bake at 350 for 7 minutes; then cool.

Second Layer:

1 (8 oz) pkg cream cheese      1/2 cup sugar  
1 (12 oz) container Cool Whip

Mix all ingredients; spread over cooled pretzels.

Third Layer:

2 cups boiling water      1 large box raspberry jello  
2 boxes frozen raspberries

Dissolve jello in boiling water; cool with frozen berries stirring approximately 10 minutes. As you stir the jello, the mixture will thicken. Spread over cheese topping. Refrigerate and chill for several hours.

Note: Berries must stay frozen until ready to use. Do not unthaw!  
Strawberries may be substituted for strawberries.

## SUMMER CHICKEN SALAD

Scott Johnson

Spinach leaves

1 can (5 oz) chunk white chicken, drained  
1 cup cut up mixed fruit (oranges, strawberries, or nectarines)  
1/4 cup sliced celery  
1 tbsp sliced almonds  
1 tbsp sliced green onion  
2 tbsp non-fat mayonnaise dressing  
4 tsp orange juice

Orange slices and strawberries for garnish.

On salad plates, arrange spinach leaves, chicken, fruit, celery, almonds and green onion. In cup mix together mayonnaise and orange juice. Drizzle over chicken mixture. Garnish with orange slices and strawberries. (2 servings)

FOOD FOR THOUGHT: No woman lives long enough to try all the recipes she clips out of the paper.

## CRAB SALAD

Kay Dunlap

- 1 pkg of Louis Kemp Delights Chunks Crabmeat
- 1/2 cup Miracle Whip salad dressing
- 2 medium celery stalks, finely chopped
- 3 tbsp finely chopped onion
- 1-2 dashes of lemon juice (optional)

Chop up the chunks of crabmeat and combine with remaining ingredients. Thoroughly mix all ingredients; store in a tightly covered container and chill overnight. Serve with crackers. Makes 2 cups  
This is a great recipe for parties. I first served this at my 1984 Christmas party and again for my daughter's 4th birthday party. For both events it immediately became a very popular recipe and everyone wanted it.

## CHINESE SALAD

Ruby Ford

- |                               |                               |
|-------------------------------|-------------------------------|
| 1 small head green cabbage    | 1 small head red cabbage      |
| 1 8 oz can water chestnuts    | 2 stalks celery, chopped fine |
| 8 small green onions, chopped | 2 pkgs chicken Top Ramen      |
- Finely shred the cabbages. Mix with rest of above ingredients.
- |           |              |                               |
|-----------|--------------|-------------------------------|
| Dressing: | 3/4 cup oil  | 4 tbsp vinegar                |
|           | 4 tbsp sugar | Seasoning pack from Top Ramen |
|           | 2 tsp salt   |                               |

Mix dressing ingredients together. Pour over chopped vegetables. Keeps well.

## PINEAPPLE LIME RING

Kay Dunlap

- |  |                                   |
|--|-----------------------------------|
| 1 3 oz pkg lime jello                          | 1 cup boiling water               |
| 1/2 cup cold water                             | 1 tbsp lemon juice                |
| 1 8-oz pkg cream cheese, softened              | 1 1/2 cups miniature marshmallows |
| 2 8-1/4 oz cans crushed pineapple<br>(drained) | 1/2 cup nuts, chopped             |

Dissolve gelatin in boiling water; add cold water and lemon juice. Gradually add gelatin to cream cheese, mixing until blended. Chill until thickened but not set, fold in marshmallows, pineapple and nuts. Pour into a 6-cup ring mold; chill until firm. Unmold onto serving plate. Garnish with flaked coconut and miniature marshmallows, if desired. "Put some spring in your ring" Put pink, yellow and green miniature marshmallows in the center hole of your mold and sprinkle some coconut around the bottom edge of your jello mold. This is great for Easter, plus it's very colorful.

**BLUE CHEESE DRESSING**

Katy Schulz

1/4 lb. blue cheese

2 cups mayonnaise

1/4 cup vinegar

2 tbsp sugar

1 cup sour cream

Clove of garlic, minced

Mix together and refrigerate. Keeps well.

**THOUSAND ISLAND DRESSING**

Ruth Walker

1 cup salad dressing

2 tbsp chili sauce

1/4 cup catsup

Dash of Tabasco

1 cooked egg, chopped

1/4 cup relish

Dash scraped onion

Dash celery salt

Dash garlic salt

Dash Worcestershire Sauce

Mix together and refrigerate.

**BECKY K'S SALAD DRESSING**

Judy Phillips

1/2 cup sweet pickle juice or vinegar

1/2 cup sugar

1 cup salad oil

1 cup catsup or half chili sauce

1 tsp salt

1/2 tsp prepared mustard

1/4 cup grated onion or

2 tsp parsley flakes

2 tsp onion flakes

Put in jar, put lid on and shake well. Let sit for awhile to blend flavors.

**FRENCH DRESSING**

Linda Hanson

1 cup catsup

1 1/4 cup sugar

2 tsp mustard

1 small onion, chopped

2 cloves garlic, smashed

1 cup vinegar

Mix! That's all.

**MC GILVRA Y'S FRUIT SALAD DRESSING** Nancy McGilvray

1/4 cup pineapple juice

1/4 cup salad oil

1 tbsp honey

1/4 tsp salt

1 tsp curry powder

1 tsp lemon peel

1/4 tsp coriander

1 tsp poppy seeds

2 tbsp wine vinegar

Combine all in a jar and shake well. Refrigerate and shake before using.

## GREEK SPINACH PIE

"In honor of the Railroad Gang"

Dough for 10" crust: line 10" pan and make a high fluted edge. Cook 1 1/2 lbs fresh spinach or 2 10-oz pkgs frozen chopped spinach. Press out all moisture. Chop fine.

Saute in 2 tbsp butter: 1/2 cup chopped onion and 1 clove garlic, chopped. Stir in spinach.

In saucepan, melt 3 tbsp butter; stir in 3 tbsp flour, gradually stir in 1 1/2 cups milk. Stir over low heat until it thickens.

Stir in: 1 1/2 tsp salt, 1/4 tsp pepper, dash nutmeg, and the spinach mixture.

Beat 6 eggs until blended.

Stir into spinach mix, add 8 oz shredded mozzarella. Pour into pie shell. Bake at 350 for 40-45 minutes until puffed and firm to touch in center.

Garnish with any of the following: thin red onion slices, chopped ham, tomato slices, shredded cheese, diced or shredded meats or your choice.

## CABBAGE ROLLS

Betty Barton

1/2 cup uncooked rice

1/2 lb ground pork

1 tsp salt

1 tsp pepper

2 eggs

Sauce: 3 cans (8-oz) tomato juice

2 tbsp cooking oil

3 tbsp flour

1 lb ground beef

1/2 medium onion, minced

1 clove garlic

1 head cabbage

Boil cabbage in salt water 5 minutes. Mix rice, beef, pork, onion, salt, pepper, garlic and eggs together. Place spoonfuls of mixture in leaves that have been dusted with salt and paprika, and roll tightly. Place in a 2 qt casserole dish. Brown flour in oil and stir in tomato juice, cook until slightly thick. Pour over rolls, put in 300-325 oven for 2 hours. Cook slowly.

## GERMAN COOKED CABBAGE

Holly Bailey

3 cups shredded red cabbage

1 tart apple, chopped

Saute cabbage until tender in a non-stick pan sprayed with Pam. Add vinegar, apple and cloves. Simmer 1 hour.

1/4 cup apple cider vinegar

1 tsp cloves



## MARLA'S CARAWAY GREEN BEANS Judy Phillips

16-oz green beans, cut up	1/2 cup sour cream
1 tbsp flour	1/4 cup milk
2 tbsp finely chopped onion	1/2 tsp sugar
1/2 tsp salt	4 oz caraway cheddar cheese

Cook green beans in salted water, covered, about 25 minutes until tender. Drain. In a small saucepan blend together sour cream and flour. Stir in milk, onion, sugar, salt and a dash of pepper. Cook and stir over low heat until mixture bubbles. Add cheese, stir until melted. Pour over hot drained green beans. Toss to coat and serve.

## POTATO CASSEROLE Margaret Wallace

2 lbs Southern hashbrown potatoes	1 pint sour cream
1 tsp salt	2 cups grated cheddar cheese
1/4 tsp pepper	1 1/2 cup crushed corn flakes
2 tbsp dried onion	1/2-3/4 cup melted butter
1 can cream of chicken soup	

Toss gently the potatoes, salt, pepper, dry onion, soup, cheese and sour cream. Pour into a 9x13 Pyrex pan. Top with crushed corn flakes. Pour butter onto corn flakes. Bake 1 hour at 350.

## CREAMED PEAS AND POTATOES Flora Stonex

4 medium red potatoes, cubed	1 pkg (10-oz) frozen peas
1 tsp sugar	2 tbsp butter or margarine
2 tbsp flour	1/2 tsp salt
1/4 tsp white pepper	1 1/2 cups milk
2 tbsp minced fresh dill	

Place potatoes in saucepan; cover with water and cook until tender.

Cook peas according to package directions, adding the sugar.

Meanwhile, melt butter in a saucepan; add flour, salt and pepper to form a paste. Gradually stir in milk. Bring to a boil; boil for 1 minute. Add dill; cook until thickened and bubbly. Drain potatoes and peas; place in serving bowl. Pour sauce over and stir to coat. Serve immediately.

Yield: 6-8 servings.

## TROLLEY ONION RING BATTER Kay Jarvela

1 egg	1 cup flour
1 scant tsp salt	3/4 cup milk

Mix.

## SCALLOPED CORN

B. J. Brashear

2 eggs  
1/2 green or red pepper, diced  
2/3 cup milk  
3/4 cup crushed Ritz crackers  
1/4 tsp each salt and pepper  
1 small onion, diced  
1 can (17-oz) cream style corn  
2 tbsp butter or margarine,  
cut in small pieces  
1/8 tsp garlic

In bowl, beat eggs until frothy. Stir in remaining ingredients until well blended. Turn into a greased 1 quart casserole. Bake in 350 oven for 1 hour or until knife inserted in the center comes out clean.

## FROSTED CAULIFLOWER

Melody Smith

1 medium whole head cauliflower  
1/4 tsp salt  
3/4 cup grated cheddar cheese  
1/2 cup mayonnaise  
1-2 tsp mustard  
Paprika

Remove base from cauliflower. Leave whole and cook until tender. Mix mayonnaise, salt and mustard. Microwave 1 minute. Frost on cauliflower. Sprinkle with cheese. Microwave 1 minute until cheese melts. Sprinkle with paprika.

## ORANGE-N-NUT CARROTS

June Hansen

1 cup miniature marshmallows  
1/4 cup butter or margarine  
1/2 cup chopped nuts  
1/3 cup orange juice  
1 lb carrots, sliced and cooked

Over low heat, cook marshmallows, juice and butter until melted. Stir to prevent sticking. Add carrots and nuts. Heat through. Makes 4-6 servings.

## SWEET & SOUR CABBAGE

Judi C.

1 head red cabbage, sliced fine  
2 medium apples, unpeeled,  
sliced fine  
1 cup water  
2 medium onions, sliced fine  
4 slices bacon  
3 tbsp brown sugar  
6 tbsp vinegar

Cut bacon fine and fry until crisp. Pour off half the fat. Add cabbage, onions, apples, brown sugar and water. Cover and cook until tender, about 20 minutes. Add vinegar and let stand about 10 minutes over low heat. Serve warm.

## SCALLOPED CABBAGE

Helen Mallonee

(Try this if you're not crazy about cabbage)

4 cups shredded cabbage cooked 10-15 minutes, until tender. Place in casserole and cover with medium white sauce made from: 2 tbsp flour, 1 cup milk, 1 tbsp margarine, salt and pepper. Cover cabbage and cream sauce with shredded cheese and bake for 20-25 minutes in 350 oven.

## NIPPY BEET RING

Helen Mallonee

1 lb can beets, shredded	1 3-oz pkg raspberry jello
1/4 tsp salt	3 tbsp vinegar
2 tbsp horseradish (optional)	3/4 cup diced celery or pineapple

Drain liquid from beets, add water to measure 1 1/2 cups. Heat to boiling; add gelatin, stir to dissolve. Add salt and vinegar. Chill until slightly thickened. Stir in beets and celery or pineapple. Chill til firm.

## MOM'S SPECIAL POTATOES

Kim Ostlund

2 large pkg frozen hash browns	1 can cream of mushroom soup
1 can cream of potato soup	1 can cream of celery soup
1/2 onion, diced	1/2 tsp salt
1/4 tsp pepper	1 small container sour cream

Cheddar cheese

Thaw hash browns. Mix all soups together (no water), add onion, salt, pepper and sour cream. Mix well. Spread hash browns in a greased loaf pan. Top with mixture. Bake 1 1/2 hours at 350. Top with grated cheddar cheese and reheat for 10 minutes.

## STIR FRIED ZUCCHINI

Opal Sparks Lester

Cut 6 slices of bacon into 1/2" pieces. Place in skillet and fry until about half done. Drain grease, continue to fry until there is a little more grease. Add 1 medium chopped onion, medium zucchini, shredded, and 1 diced ripe tomato. Stir until vegetables are tender and bacon is cooked through. Serve on rice or plain.

**HINT:** After cutting an onion in half, put a little butter on the half that is left over, it will keep fresh and not mold.

## SWEET POTATO DISH

June Hansen

3 cups sweet potatoes, mashed	1 cup sugar
1/2 tsp salt	2 eggs, beaten
1/2 stick butter, melted	1/2 cup milk
1/2 tsp vanilla	

Combine, beat well. Place in baking dish.

Topping:	1 cup brown sugar	1/3 cup flour
	1 cup nuts	1/2 cup butter

Combine topping ingredients and place on top of sweet potato mixture. Bake 35 minutes at 350. Serves 15 people.

## SQUASH STUFFING

Louise Lloyd

2 lbs yellow summer squash or or zucchini, sliced (6 cups)	1/4 cup chopped onion
1 cup sour cream	1 can cream of chicken soup
1 8-oz pkg Stove Top stuffing (or stuffing mix)	1 cup shredded carrots
	1/2 cup butter or margarine

In saucepan, cook sliced squash and chopped onion in boiling water for 5 minutes, drain. Combine cream of chicken soup and sour cream. Stir in shredded carrots. Fold in drained squash and onion. Combine stuffing mix and butter. Spread half of stuffing in bottom of 12x7x2 baking dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake for 25-30 min at 350 or until heated through.

## SPINACH STIR FRY

Susan Zandell

Fresh spinach (also try bok choy or beet greens in place of spinach)

2-3 garlic cloves, minced	1 green onion, chopped
Oil	Soy sauce, to taste
Dash of sugar (optional)	Salt to taste (optional)

Wash spinach, drain in colander. Mince garlic and chop onion. Heat small amount of oil in wok or fry pan (for 1 lb spinach use about 2 tbsp oil). Fry garlic (do not brown) add green onions and quickly add spinach. Stir fry on high heat, add soy sauce, sugar and a dash of salt. Stir, place in serving bowl, garnish with sesame seeds or green onion. Serve with steamed rice.

A great dish to accompany Hot Pepper Chicken.

HINT: Bacon dipped in flour will not shrink.

## MARIE'S POT OF POTATOES

Judy Phillips

5 potatoes, peeled and thinly sliced

3/4 cup chopped onion

Sauce:

5 tbsp margarine

3/4 tsp salt

1/4 cup flour

1/4 tsp pepper

13 oz chicken broth

Paprika

1/4 cup mayonnaise

Put potatoes and onion in large casserole. Make sauce and pour over potatoes and onions. Top with paprika. Bake 1 hour 15 minutes in 350 oven.

## CANDIED SWEET POTATOES

Kay Dunlap

6 medium sweet potatoes

1 1/2 cup brown or white sugar

3 tbsp butter

(I use white sugar)

Dash of nutmeg and cinnamon

3 tbsp molasses

(or as much as you want)

Peel potatoes and cut in thick slices lengthwise, and put in a heavy duty iron skillet. Add just enough cold water to cover potatoes. Pour sugar over potatoes, sprinkle with nutmeg and cinnamon. Dot with butter and drizzle with molasses. Cook on top of stove on medium heat until potatoes are tender, stirring occasionally. Or - you can bake in oven at 400 for 30 minutes, or until potatoes are tender, basting occasionally.

## SQUASH CASSEROLE

Kay Dunlap

2 cups sliced yellow squash

1/2 cup chopped onion

1/2 cup milk

1/4 cup grated cheese

1/4 cup cracker crumbs

1 egg, slightly beaten

Salt and pepper to taste

In saucepan, cook sliced squash and chopped onion until done, drain. Mash and mix with milk and egg. Pour into buttered casserole dish and top with cheese and cracker crumbs. Dot with margarine. Bake at 350 for 30 minutes or until bubbly throughout.

HINTS: One tablespoon of molasses to 2 cups of white sugar makes a good substitute for brown sugar.

2 teaspoons of cocoa and 1/2 teaspoon butter equal 1 square of chocolate.

## POTATO CASSEROLE

Betty Jenkins Morris

2# frozen chunky hash browns	2 cans cream of chicken soup
1 pint sour cream	2 cups grated cheddar cheese
1/2 cup butter	1/2 cup chopped onion
1/4 tsp pepper	1 tsp salt

Saute butter and onions. Mix all together. Put in pan and top with 1/4 cup melted butter mixed with 2 cups crushed corn flakes. Bake 45 minutes in 350 oven.

## SQUASH HUSH PUPPIES

Kay Dunlap

2 cups grated yellow squash	1 egg, slightly beaten
6 tbsp flour	1 tbsp sugar
1 small onion, chopped	1/4 cup cornmeal

Salt and pepper to taste

Mix together the squash, onion and egg. Add remaining ingredients and mix well. If this is too soupy, then add more cornmeal. Drop by tablespoonful into deep fryer until hush puppies float to the top and are golden brown. Serve hot with butter.

This recipe is probably 35-40 years old. My mama, Catherine Nabers, gave me this recipe which originates back to her mother and my grandmother. The one thing I remember the most throughout my life was how extraordinary these two women were. Both women worked hard all their lives to help provide for the family. They may not have had much back in those days except a lot wisdom and courage and plenty of love to give to all of us kids.

## SCALLOPED CARROTS

Pat Hudson

4 cups sliced carrots	1/2 cup chopped onion
1/4 cup melted butter	1 cup shredded cheddar cheese
1 can cream of celery soup	1 cup seasoned croutons

Boil carrots until almost done. Saute onion in butter until soft. Drain water from carrots, toss sauteed onions over the carrots. Add cheese and soup. Mix together. Pour into buttered casserole dish. Top with croutons and drizzle with some melted butter. Bake 325-350 for 45 minutes. Very Good!

FOOD FOR THOUGHT: Most of today's worries are like puddles....tomorrow they will have evaporated.

# ***Pies, Pastry & Desserts***



## RHUBARB CUSTARD PIE

Naomi Dow

2 cups rhubarb, thinly sliced  
 3 eggs, beaten  
 1/4 tsp salt  
 1 tsp vanilla

1 cup sugar  
 Nutmeg and cinnamon  
 1/4 cup sugar  
 1 1/3 cup milk

Cover bottom of unbaked pastry shell with rhubarb; sprinkle with nutmeg and cinnamon, to taste. Cover with 1 cup sugar. Bake at 350 for 20 minutes. In the meantime, prepare custard: beat eggs, add milk, 1/4 cup sugar, salt and vanilla. Reduce heat to 300 oven. Pour over rhubarb and continue baking until custard is done (when knife inserted in the middle comes out clean when testing - custard is done.)

## ANGEL FOOD CAKE DESSERT

Flora Stonex

Juice of 1 lemon  
 1 cup sugar  
 1 pkg unflavored gelatin

1 cup orange juice  
 1 pint whipping cream  
 1 angel food cake

Dissolve gelatin in 1/4 cup cold water. Let stand 5 minutes. Add 1/4 cup boiling water, let set until slightly thick. Whip cream, add sugar, lemon and orange juice; fold into gelatin. Tear cake in small pieces; put part of cream mixture into 9x13 pan; add cake pieces and then the rest of the cream mixture. Chill.

## LEMON LUSH DESSERT

Kathy Nelson

1 cup flour  
 1/2 cup butter  
 1 tsp sugar  
 1 8-oz cream cheese,  
 softened

1 cup powdered sugar  
 2 cups Cool Whip  
 2 pkg instant lemon pudding mix  
 3 cups milk

Combine flour, butter and sugar; pat in the bottom of a 9x13 pan. Bake until light brown, about 20 minutes, at 350. Cool. Beat cream cheese, Cool Whip and powdered sugar together. Spread this mixture over cooled crust. Mix pudding and milk; beat for 3 minutes. Pour over cream cheese mixture and top with Cool Whip. Refrigerate.

HINT: Vegetable storage bags with tiny holes are perfect for storing fresh-baked muffins. The muffins stay nice and moist and don't get sticky.

FOOD FOR THOUGHT: A fish in the frying pan is worth a dozen in the creek.



**RHUBARB DESSERT**

Gerry Elefritz

5 cups diced rhubarb  
 1 cup sugar + 1 big tsp frutex  
 1 cup cold water

1 3-oz pkg cherry jello  
 1 box Jiffy Cake mix, white/yellow  
 Butter

Put rhubarb in a 9x12 pan. Sprinkle dry jello over the rhubarb. Sprinkle sugar over jello. Sprinkle dry cake mix over top of the other ingredients. Dot with butter. Pour water over the top. Bake at 350 for 35-40 minutes. Serve with whipped cream.

**BANANA SPLIT DESSERT**

June Hansen

Mix together:

1 cup melted margarine  
 2 cups graham cracker crumbs

2 tsp sugar

Pat in a 9x13 pan. Refrigerate for 1 hour.

2nd layer:

1/2 cup soft margarine  
 2 cups powdered sugar

1 egg, beaten  
 1 tsp vanilla

Cream butter, egg and vanilla. Add sugar. Put on top of crumb mixture. Refrigerate 1 hour.

Topping:

Slice 3-4 large bananas on top of second layer. Spread 2 pkg frozen strawberries over the bananas, then 1 19-oz can well drained, crushed pineapple. Cover with 1 cup whipped cream. Sprinkle 1 cup nuts on top. Chill. **MIGHTY GOOD DESSERT!**

**NELLIE & JOE'S KEY LIME DESSERT** Nellie Williams

1 1/2 cup graham cracker crumbs  
 1/2 cup butter or margarine, melted  
 6 egg yolks (no whites)  
 1 cup Nellie & Joe's Key Lime juice

1/2 cup sugar  
 2 cans SWEETENED condensed milk (not evaporated)

Prepare graham cracker crust by mixing graham crackers, sugar and melted margarine. Pat into 9x13 baking dish. Bake at 350 for 10 minutes. Let cool. Combine condensed milk, egg yolks and lime juice. Blend until smooth. Pour filling into cooled crust and bake at 350 for 10 minutes longer. Allow to stand for 10 minutes before refrigerating. Just before serving, garnish with a dab of whipped cream and lime slices.

**FOOD FOR THOUGHT:** What brings joy to a friend's heart is not so much the friend's gift as the friend's love.

## BANANA SPLIT BROWNIE PIZZA

Flora Stonex

3/4 cup shortening, melted	1/4 cup butter/margarine, melted
3/4 cup baking cocoa	2 cups sugar
4 eggs, beaten	1 tsp vanilla
1 1/2 cups flour	1 tsp baking powder

1/2 tsp salt

Topping:

2 pkg (8-oz each) cream cheese softened	2/3 cup sugar
1 ripe banana, sliced	1 can (8 oz) pineapple tidbits
1/4 cup chopped toasted pecans	1-2 cups fresh strawberries, halved
1 tbsp butter/margarine	1 sq. (1 oz) semisweet chocolate

In a large bowl, combine shortening, butter and cocoa. Stir in sugar, eggs and vanilla. Combine flour, baking powder and salt; stir into egg mixture. Spread evenly over a well-greased 12" to 14" pizza pan. Bake at 350 for 20-25 min. Cool. In a mixing bowl, beat cream cheese and sugar until smooth; spread over brownie crust. Drain the pineapple, reserving juice; dip banana slices in juice (then discard the juice).

Arrange bananas, pineapple and strawberries over cream cheese layer; sprinkle with pecans. In a small saucepan over low heat, melt chocolate and butter; drizzle over top of pizza. Chill for 1 hour. Refrigerate any leftovers. Yield: 12 servings. NOTE: Purchased caramel or strawberry sauce may be substituted for the chocolate topping.

## CHOCOLATE ANGEL FOOD DESSERT Flora Stonex

2 cups (12 oz) semisweet chocolate chips	
3 egg yolks, beaten	1/4 cup milk
2 tsp sugar	2 cups whipping cream, whipped
1 angel food cake (10 oz)	

In the top of a double boiler over boiling water, melt chocolate chips. Combine milk, egg yolks and sugar; gradually add to chocolate, stirring constantly. Cook 2-3 minutes. Remove from heat; cool to room temperature. Fold in cream. Tear cake into bite-size pieces; place half in a greased 13x9x2 baking pan. Top with half of the chocolate mixture. Repeat layers. Cover and refrigerate overnight. Serve chilled. Yield: 16-20 servings.

FOOD FOR THOUGHT: God doesn't use an answering machine....He takes each call personally.

## ANGEL FOOD DESSERT

Helen Mallonee

1 cup orange juice	Juice of 1 lemon
1 pint whipping cream	1 cup sugar
1 envelope Knox gelatin	1 large tube angel food cake (at least a day old)

Dissolve gelatin in 1/4 cup cold water for 5 minutes. Add 1/4 cup boiling water and let it stand until slightly thick. Whip cream; add sugar, lemon and orange juice, fold into gelatin. Tear cake into small pieces and put in bottom of 9x13 dish. Cover with the above mixture and chill overnight.

## STRAWBERRY FLUFF DESSERT

Charlotte Muir

2 cups crushed pretzels	1/2 cup sugar
1/2 cup melted butter/margarine	1 8-oz pkg cream cheese
1 cup powdered sugar	1 16-oz container Cool Whip (will use in 2 separate amounts)
1 large pkg strawberry Jello	2 cans frozen strawberries, sweetened
1 1/2 cup boiling water	

Make crust with crushed pretzels, sugar and melted margarine. Press into the bottom of a 9x13 size pan. Bake at 350 for about 10 minutes. Set aside to cool. Dissolve jello in the boiling water. Cool down with the strawberries. Let set for about 5 minutes, stirring every so often. When partially set up, set aside about 1 cup of jello mixture. Pour remaining part of jello mixture over the crust. Allow to set until firm. Mix cream cheese with powdered sugar. Beat until well mixed. Add about 12 ounces of Cool Whip. Smooth over top of jello in pan. Mix remaining jello and Cool Whip together. Place on top of cream cheese mixture. Allow to set for several hours or overnight. When serving, garnish with a fresh strawberry. (May use raspberry jello and frozen raspberries for the same effect)

## DIABETIC ICE CREAM TREAT

Austin D. Jarvela  
& his Grandpa

2 1/2 cups Lite vanilla ice cream  
1 1/2 cups Lite Cool Whip  
1 tsp almond extract

Put in cupcake liners or flat-bottomed cones. Freeze.

## EASY CHEESECAKE

Ruby Ford

1 yellow cake mix

1 egg

1 stick margarine, softened

Mix together and press into 9x13 oblong cake pan.

1 8-oz pkg cream cheese, softened

2 eggs

1 box powdered sugar

Mix and spread over the first mixture. Bake at 350 for 35 minutes or until golden brown.

## ORANGE CHEESECAKE

June Hansen

(Made in microwave)

3 tbsp margarine

2/3 cup graham crackers crumbs

1 tbsp sugar

Melt margarine in microwave 45 seconds. Add crumbs and sugar. Press in glass pie pan. Cook on high 45 seconds; turn. Cook 45 seconds more.

6 oz cream cheese

Cook at 50% for 1 1/2 minutes.

1 egg, beaten

1/3 cup sugar

1/3 cup sour cream

Stir into cream cheese.

1 tsp fine orange peel

3 tbsp orange juice

1/4 tsp vanilla

Add to cheese mixture; mix well.

Pour into crust. Cook uncovered on medium 8-10 minutes until a knife comes out clean. Give pie plate a quarter turn every 2 minutes. Center will be slightly set but not firm. Cook 1/4 cup orange marmalade on high 30-60 seconds. Spoon on top of pie. Refrigerate for 3 hours.

Makes 6 servings.

## CHEESECAKE CHICAGO

Ruby Ford

1 1/2 cups flour

1 cup powdered sugar

1/2 cup chopped nuts

8 oz Cool Whip

1 1/2 cubes margarine, melted

2 small instant chocolate pudding

8 oz cream cheese

2 1/2 cups milk

Mix together flour, nuts and margarine. Press into oblong pan and bake at 350 for 15 min. Cool. Beat cheese and powdered sugar til smooth.

Add 1/2 of Cool Whip. Spread over crust. Next beat pudding and milk

for 2 min. Pour on and spread remaining Cool Whip on top. Refrigerate.

For variety, use any flavor instant pudding.

**STRAWBERRY CHEESE CAKE**

Betty Jenkins Morris

- |                                  |               |
|----------------------------------|---------------|
| 2 1/2 cups graham cracker crumbs | 1/2 cup sugar |
| 1 cup margarine                  | 4 eggs        |
| 1 cup sugar                      | 1 tsp vanilla |
| 2 8-oz pkg cream cheese          |               |

Heat oven to 350. Mix crumbs, 1/2 cup sugar and margarine. Press with fingers evenly in bottom of lightly floured and greased 13x9x2 pan. Beat eggs until thick and lemon-colored; beat in 1 cup sugar, cream cheese and vanilla until smooth. Pour this over the crumb mixture. Bake about 30 minutes. When completely cool, but Cool Whip on top of cream cheese mixture. Mix as directions on package - 1 pkg strawberry glaze mix. Let completely cool. Slice fresh strawberries, fold into strawberry glaze mixture that has been completely cooled. Spoon over Cool Whip mixture. Refrigerate until ready to use.

**EASY DESSERT**

Nadine Durazo

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 1 box yellow cake mix               | 1 can (20 oz) crushed pineapple |
| 1 large pkg instant vanilla pudding | (do not drain)                  |
| Ground walnuts                      | Cool Whip                       |

Mix yellow cake, following directions on box. Bake 30-35 min. or until done for a 9x13 pan. Remove from oven and while hot put undrained crushed pineapple on top of cake. While cake is baking mix instant pudding with 1 3/4 cup milk, beating with beater until thick. Spread over pineapple. Refrigerate. Just before serving spread Cool Whip over pudding so it looks like frosting. Sprinkle with nuts, if desired.

**RASPBERRY OATMEAL BARS**

Nylla Justice

- |   |                               |
|---|-------------------------------|
| 1 pkg Duncan Hines Deluxe<br>Yellow Cake Mix    | 2 1/2 cups quick cooking oats |
| 1 cup (12 oz jar) raspberry<br>preserves or jam | 3/4 cup butter or margarine   |
|   | 1 tbsp water                  |

Preheat oven to 375. Grease 13x9x2 pan. Combine dry cake mix and oats in large bowl; add melted butter and stir until crumbly. Measure half of crumb mixture (about 3 cups) into pan. Press firmly to cover bottom. Combine preserves & water; stir til blended. Spread over crumb mixture in pan. Sprinkle remaining crumbs over, pat firmly to make top even. Bake at 375 for 18-23 minutes or until top is light brown. Cool in pan, cut into bars. Store in tight container.

**PARTY CHEESECAKE**

June Hansen

"This is a real cheesecake!"

For cooky crust: 1 cup sifted flour    1/3 cup butter  
                           1/4 cup sugar            1 egg yolk  
                           1/4 tsp vanilla

Sift flour and sugar together. Make a well in center. Add butter, egg yolk and vanilla. Blend all ingredients quickly with hands, add a little water if necessary to hold dough together. Wrap in waxed paper and chill 1 hour. Place 1/3 of dough on bottom of 9" spring form pan. Roll dough to cover bottom completely, trim off excess with knife. Bake at 400 for 10 min. or until golden brown. Cool. Lightly butter sides of pan and place over base. Roll out remaining dough in strips. Line sides of pan with cooky strips pressing dough firmly against baked bottom crust.

For filling:    5 8-oz pkg cream cheese    1/4 cup heavy cream  
                           1 3/4 cup sugar                1 tsp grated orange rind  
                           3 tbsp flour                    1 tsp grated lemon rind  
                           1/4 tsp salt                     5 eggs  
                           1/4 tsp vanilla                 2 egg yolks

Beat cheese until light and fluffy. Combine sugar, flour and salt and blend into cheese. Add vanilla, cream, lemon and orange rind. Beat eggs and egg yolks until just blended. Add slowly to cheese mixture, mixing thoroughly. Pour filling into lined pan. Bake at 500 for 12 minutes until cooky dough is golden brown. Reduce oven temperature to 200 and continue baking for 1 hour. Turn off oven and allow cake to cool in closed oven at least 2 hours. Chill. Makes 12 servings.

**CHOCOLATE LUSH DESSERT**

Pat Hudson

1 cup flour                            1/2 cup butter or margarine  
 3/4 cup chopped walnuts        1 pkg (8 oz) cream cheese, softened  
 1 cup powdered sugar         1 16-oz Cool Whip, thawed  
 3 cups milk                         2 small pkg instant chocolate pudding

Combine flour, butter and walnuts, blend well. Pat into 13x9x2 pan. Bake 15 minutes at 350. Let cool. Combine cream cheese, powdered sugar and 1 cup Cool Whip, blend well. Spread evenly onto cooled crust in pan. Combine instant pudding and milk, stirring until smooth. Spread over cream cheese layer in pan. Spread with remaining Cool Whip. Chill thoroughly before serving. Makes 12 servings.

**FOOD FOR THOUGHT:** Make up your mind you can't do something and you're absolutely right.

**ITALIAN CHEESECAKE**

June Hansen

For crust: 2 cups sifted flour  
 1/2 tsp salt  
 1 tsp water

2/3 cup butter  
 2 tbsp dry sherry

For filling: 1 1/2 lbs ricotta cheese  
 1 tsp vanilla  
 4 eggs, slightly beaten  
 1/3 cup sugar

1 tbsp diced candied cherries  
 1/3 cup toasted chopped almonds  
 1 tbsp chopped citron  
 1 tbsp diced candied orange peel

Sift flour and salt together. Cut in butter. Add sherry and water, stirring with a fork. Wrap in waxed paper and chill 1 hour. Mix ricotta cheese, almonds, citron, orange peel, cherries and vanilla. Combine eggs and sugar, then add to cheese mixture, stirring until blended. Roll 2/3 of dough between 2 floured sheets of waxed paper in a circle to fit a 9" loose bottom cake pan or 10" pie plate. Fit rolled dough in pan. Fill with cheese mixture. Roll remaining dough and cut into 1/2" strips. Arrange strips in lattice pattern on top of filling. Crimp edges. Bake at 350 for 45 minutes or until lightly browned and crust is golden. Cool. Makes 6-8 servings.

**LEMON CUSTARD PUDDING CAKE**

Cheri Chambell

6 tbsp flour  
 2 cups sugar, divided  
 1 1/2 cups milk  
 2 tbsp lemon juice

6 tbsp butter or margerine, melted  
 4 eggs, separated  
 Grated peel of 1 lemon  
 Powdered sugar

In a large bowl, combine flour, butter and 1 1/2 cups sugar. Beat egg yolks, add to mixing bowl along with milk and lemon peel. Mix well. Add lemon juice. In another bowl, beat egg whites until stiff, slowly adding remaining 1/2 cup sugar while beating. Fold into batter. Pour into a greased 2 qt baking dish. Place in shallow pan of hot water and bake at 350 for 50-60 minutes, or until light brown. Serve warm or chilled with powdered sugar.

**BETTER THAN SEX CAKE**

Cheri Chambell

1 box yellow cake mix w/pudding  
 1 large Cool Whip  
 1 large crushed pineapple  
 Chopped nuts.

3-4 bananas, sliced  
 1 cup sugar  
 1 large instant vanilla pudding

Mix and bake cake according to package, put in 9x13 pan. Combine pineapple and sugar, bring to boil, boil 5 min. Make up pudding by directions, cool. Pour pineapple mixture over baked cake; cool. Arrange bananas over pineapple. Pour pudding over bananas. Top with Cool Whip and sprinkle with nuts.

## CARAMEL DUMPLINGS

Margaret Wallace

1 cup brown sugar                      2 cups boiling water

Butter size of an egg

Boil above ingredients together for syrup. Make a batter of 1/4 cup sugar, 1/4 cup milk, small piece of butter, 1 1/2 tsp baking powder, enough flour to make a stiff batter. Drop batter into syrup. Bake.

This recipe was used in Herdis (Hansen) Kelly's first year Home Economics class 1930-1931 at Onalaska High School. She taught there 40 years ago.

## DROP DOUGHNUTS

Flora Stonex

1/2 cup mashed potatoes (mashed      1/4 cup sugar

with milk and butter)                      1 egg, beaten

1/2 cup sour cream                              1/2 tsp vanilla

1 1/2 cups flour                                  1/2 tsp baking soda

1/4 tsp baking powder                          Cooking oil for deep fat frying

Additional sugar or powdered sugar, optional

In a bowl, combine potatoes, sugar, egg, sour cream and vanilla.

Combine dry ingredients; stir into potato mixture. Heat oil in an electric skillet or deep-fat fryer to 375. Drop dough by teaspoonfuls, 5-6 at a time, into hot oil. Fry for 1 minute per side or until golden brown. Drain on paper towels. Roll in sugar if desired. Serve immediately.

Yield: 3 to 3 1/2 dozen. VERY GOOD!

## PUFF BALLS

Jake Hanson

2 cups sifted flour                              1/4 cup sugar

3 tsp baking powder                              1 tsp salt

1 tsp nutmeg or mace                              1/4 cup Wesson oil

1 egg    3/4 cup milk

Sift dry ingredients together. Add oil, milk and egg. Stir with fork until thoroughly mixed. Drop by teaspoon into hot Wesson oil or fat. Drain. Roll in powdered sugar or cinnamon sugar.

FOOD FOR THOUGHT: The nice thing about having a garden is you can grow the vegetables your children won't eat instead of buying them.

The human tongue is only a few inches away from the brain, but when you listen to some people talk, the two seem miles apart.



## CANT LEAVE ALONE PUDDING

Lois Stall

Melt one stick of butter in deep baking dish or 12x9x2 baking dish. In another dish mix: 1 cup sugar, 1 cup flour, 2 tsp baking powder and 3/4 cup milk. Pour mixture over melted butter. Do not stir. Pour 1 can pie cherries (juice and all) over this. Do not stir. Pour over this 3/4 cup sugar. Do not stir. Bake in 325 oven for 1 hour. Serve warm or at room temperature. This is also delicious with frozen or canned peaches instead of the cherries.

## DATE NUT PUDDING

Naomi Dow

1 cup chopped dates	1/2 cup nuts
2 cups flour	1 cup milk
1 cup sugar	3 tsp baking powder
1/2 tsp salt	

Sift dry ingredients together; then mix with dates, nuts and milk.

Mix:

1 1/2 cups brown sugar	1 cup boiling water
------------------------	---------------------

Pour into 12x12 pan, then pour batter into sugar/water mixture. Bake in 350 oven for 30-35 minutes.

## APPLE RAISIN BREAD PUDDING Helen Thomsen

4 cups french bread, cut in large cubes	1/2 cup sugar
1 1/2 cups diced apples	2 tbsp liquid Butter Buds
1/3 cup raisins	(optional)
1 tsp vanilla	1 1/2 cups skim milk
1/4 tsp cinnamon	3 egg beaters (3/4 cup) 1/4
1/4 tsp nutmeg	

Combine bread cubes, apples and raisins and place in a 2 quart baking dish lightly sprayed with non-fat cooking spray. Combine remaining ingredients and pour over bread mixture. Bake at 350 for 45-50 minutes. Serve warm. Makes 8 servings. 216 calories each and .8 grams fat

## APPLE DUMPLINGS

Betty Barton

Peel and core apples, put in a pie crust or put in a shallow pan. Make sugar syrup of 2 cups sugar, 1 cup water, 1 tsp cinnamon, 1 tbsp butter and pour over dumplings. Bake at 350 for 1-1 1/2 hours. Baste every now and then.

## ENGLISH PUDDING

Chrissie Jones

1 tbsp butter	1/2 cup sugar
1 cup flour	1 tsp baking powder
1 tsp soda	1 tsp vanilla
1 tsp salt	1/2 cup raisins
1/2 cup milk	

Mix as for a cake and put into a 9x9 greased pan. Bring to a boil 1 cup brown sugar, 2 cups water and 2 tbsp butter. Pour over batter and bake 45-60 minutes at 350. Serve with whipped cream or ice cream.

## TOO EASY FRUIT COBBLER

Sande White

Melt 1 cube butter or margarine in 9x13 baking dish. Mix 4 cups of fruit (your choice) with 1 cup sugar and 2 tbsp cornstarch; mix well and pour over melted butter. In a medium size bowl mix 1 cup flour, 1 cup sugar, 2 tsp baking soda and 3/4 cup milk. Mix well and pour over fruit. Bake at 350 for 45 minutes. Let cool 20 minutes. Serve with whipped cream or ice cream. Serves 9-12.

## APPLE CRISP

Kayla Marie Dunlap

(From Under the Rainbow Nursery School) Age 4

5-6 apples peeled, cored and sliced  
Place in a greased baking dish. Mix together:  
1 cup flour                      1 cup sugar  
1 tsp baking powder            1 unbeat egg  
3/4 tsp vanilla

Mix all ingredients with a fork. Mixture should be crumbly. Spread on top of apples. Pour 1/2 cup melted butter on top of crumb topping and sprinkle with cinnamon. Bake at 350 for 35-45 minutes.

This is a nursery school tradition for 12 years!

## NEVER FAIL HOT WATER PIE DOUGH Katy Schulz

3/4 cup shortening	1/4 cup boiling water
1 tbsp milk	2 cups sifted flour
1 tsp salt	

Put shortening in bowl. Add hot water and milk. Beat with fork until smooth. Put in flour and salt. Stir quickly. Chill in waxed paper before rolling. Makes 1 8-9" crust.

## FRESH PEACH COBBLER

Kay Dunlap

4 cups peeled and sliced peaches or 2 medium cans of peaches  
2 cups sugar, divided  
1 cup flour  
1/2 tsp salt

1 stick margarine  
2 tsp baking powder  
3/4 cup milk

Preheat oven to 325. Combine peaches and 1 cup sugar, set aside. If using canned peaches in heavy syrup, omit one cup of sugar. Melt margarine in 9x13 glass dish. Combine all remaining ingredients; mix until all lumps are gone. Pour over margarine and spoon fruit on top of batter. Bake at 325 for 50-60 minutes.

This is my favorite pie to make and it's so easy! Other fresh fruits may be used. Serve warm with cream, milk, ice cream or frozen yogurt for a summer taste treat.

## BLUMBERRY PIE

Roberta Weiher

Mix together: 1 cup chopped rhubarb  
1 cup frozen blackberries  
1 cup sliced apples  
1 tsp lemon juice  
Sprinkle of salt

1 cup frozen strawberries  
1 cup frozen blueberries  
1 cup sugar  
5 tbsp flour

Pour into a 9 1/2" pie plate lined with pie dough. Put a few chunks of butter over fruit mixture. Cover with top pie crust. Sprinkle with sugar and bake at 425 until crust is nicely browned and juice bubbles through slits. Serve warm or cold.

## PINEAPPLE ANGEL PIE

Billie Marko

3/4 cup sugar  
1 can (20 oz) crushed  
pineapple (juice pk)  
2 egg yolks, slightly beaten

1/4 cup cornstarch  
2 tbsp lemon juice (optional)  
2 tbsp butter  
1 cup whipping cream, whipped

In a saucepan, combine sugar, cornstarch, pineapple, lemon juice, and butter. Cook over medium heat until thick. Add egg yolks and cook 1-2 minutes more. Chill until cold. Fold into whipped cream. Pour into a baked pie shell and chill 2-3 hours before serving.

HINT: Brush cream or milk on top of 2-crust pies for a nice brown pie.

## PEANUT BUTTER PIE

Kim Ostlund

1 graham cracker crust: 8-2 1/2" squares of graham crackers,  
crushed  
1/4 cup melted margarine  
2 tbsp sugar

Mix together and mold in a pie pan.

Filling: 1 quart (1/2 of a 1/2 gallon) vanilla ice cream  
1/2 cup Cool Whip  
1/2 cup peanut butter

Soften ice cream and Cool Whip. Mix all and pour into pie pan. Freeze for 2 hours.

## RHUBARB CUSTARD PIE

Lois King

2 cups rhubarb, cut into 1" lengths    2 cups sugar  
2 eggs    2 tbsp water  
2 tbsp flour

Put rhubarb in unbaked crust and cover it with other ingredients, which have been beaten into a creamy consistency. Bake in moderate oven until rhubarb is tender and custard is set.

## FRENCH LEMON PIE

Flossie Pohosky Sparks

4 eggs    1 cup white Karo syrup  
1 tsp grated lemon rind                1/3 cup lemon juice  
2 tbsp melted butter                    1/2 cup sugar  
2 tbsp flour

Beat eggs well, add Karo syrup, lemon peel, juice and butter. Combine sugar and flour. Stir into egg mixture. Pour into unbaked pie shell. Bake at 350 for 50 minutes. Top with Cool Whip.

## PEANUT BUTTER PIE

O. Kulp

1 9" graham cracker crust                1 8-oz cream cheese  
1 cup powdered sugar                    1/2 cup peanut butter,  
1/2 cup milk                                    creamy or chunky  
1 8-oz Cool Whip

Beat cream cheese until fluffy, mix in powdered sugar and peanut butter. Slowly add milk, mixing well. Fold in Cool Whip. Pour into crust. Refrigerate 2 hours or freeze. Sprinkle with chopped nuts or graham cracker crumbs.

Super, super delicious!

## FLAT APPLE PIE

Melody Smith

2 1/2 cups flour	1 cup shortening
1/2 tsp salt	1 egg yolk + enough liquid to make
Corn flakes	2/3 cup
8-10 thinly sliced apples	1 cup sugar
Cinnamon	Egg white
1 tbsp sugar	
Glaze: 3/4 cup powdered sugar	
Milk	
Vanilla	

Blend flour, shortening and salt; add liquid. Roll out 1/2 of the dough and put on cookie sheet. Take corn flakes and sprinkle 4-5 handfuls over the bottom crust, crushing as you sprinkle. Spread apples, sugar and cinnamon. Dot with butter. Roll out top crust, place over apples and seal edges. Take egg white and beat until stiff, add 1 tbsp sugar. Brush over top of pie. Bake at 375 for 45 minutes. Mix glaze to spreading consistency and apply to hot pie.

## SWEET INSPIRATIONS MUD PIE

Pam Courtney via  
Jeannie Frase

6 oz chocolate "Famous" cookies or 24 Oreos w/filling removed	Chocolate syrup
1 cube butter	Whipped cream
Crushed peanuts	Nuts
1 qt each of 2 kinds of ice cream (ie 1 chocolate/1 mint)	Marachino cherries
1 large butterfinger candy bar, crushed	1/3-1/2 cup peanut butter

Crush cookies, then combine with butter and peanuts and mash into bottom of a spring form pan. Layer softened ice cream into pan, one flavor at a time. Freeze solid. Spread with peanut butter and sprinkle with crushed butterfinger. Refreeze until ready to serve. Slice and serve with chocolate, whipped cream, nuts and a cherry.

## PINEAPPLE SOUR CREAM PIE

Lupe Elkin

1 5 1/2 oz pkg vanilla instant pudding	2 cups sour cream
1 8 oz can crushed pineapple w/juice	1 tbsp sugar
1 9" baked pie crust, cooled	

Combine instant pudding, pineapple and juice, sour cream and sugar. Beat slowly at lowest speed of electric mixer for 1 minute. Pour into pie crust. Chill about 3 hours and garnish with whipped topping to serve.

1 can (14 oz) sweetened condensed milk, divided	1 square (1 oz) unsweetened chocolate
1/2 tsp almond extract, divided	1 pastry shell (9"), baked
1 jar (10 oz) maraschino cherries, drained	1 pkg 8 oz cream cheese, softened
1 pkg (3.4 oz) instant vanilla pudding mix	1 cup cold water
Chocolate curls, optional	1 cup whipping cream, whipped
	1/2 cup chopped toasted almonds

In a saucepan over low heat, cook and stir 1/2 cup milk and chocolate until the chocolate is melted and mixture is thickened, about 4-5 minutes. Stir in 1/4 tsp extract. Pour into pastry shell; set aside. Reserve 8 whole cherries for garnish. Chop the remaining cherries, set aside. In a mixing bowl, beat the cream cheese until light. Gradually beat in water and remaining milk. Add pudding mix and remaining extract; mix well. Fold in whipped cream. Stir in chopped cherries and almonds. Pour over the pie. Chill 4 hours or until set. Garnish with whole cherries and chocolate curls if desired. Yield: 8-10 servings.

## TOFU PIE (LOW CHOLESTROL/LOW FAT) Betty Thirkill

1 6-oz box lemon jello (sugarless)	2 cups hot water
4 tbsp lemon juice	
Combine, cool and refrigerate until syrup consistency.	
2-3 drops lemon extract	1 block soft tofu, beaten smooth
2 8-oz Cool Whip	

Combine three ingredients (Suggestion: use an electric mixer then combine jello mix with tofu mix)

Fill two 8" already prepared butter-flavored pie crusts. Refrigerate until firm.

## BUMBLEBERRY PIE

Verna Brent

Pastry for a two-crust pie. One cup each fresh or frozen:

Blueberries	Raspberries
Sliced strawberries	Chopped Rhubarb
2 cups chopped, peeled apples	1 cup sugar
1/3 cup flour	1 tbsp lemon juice

Mix berries and apples well, sprinkle with 1 tbsp lemon juice. Mix 1 cup sugar and 1/3 cup flour, add to berry mixture and mix well. Spoon into pastry-lined pie plate. Top with remaining pastry. Bake at 350 for 50-60 minutes.

## BUTTERMILK PIE

B. J. Brashear

1 1/2 cup sugar                      3 eggs  
 2 tbsp butter or margarine      1/2 cup buttermilk  
 1 tsp vanilla                        1/4 tsp cinnamon

Beat eggs well. Add all the other ingredients to the eggs. Pour into 2 regular pie shells (1 deep dish). Bake at 325 about 1 hour til top is a nice even golden brown and doesn't look real moist in center. Note: This will rise in baking and fall when cooled.

This recipe was given to be by a really good friend, Julia Davis. It is a super rich pie and those of us with really "heavy duty" sweet teeth love it!! Caution: grown men have been known to fight like 2 year olds over the last piece. \*\*\*If you have someone that won't touch anything with buttermilk (because they HATE buttermilk) in it, just call this a "Jeff Davis Pie". They may change their minds about buttermilk!!

## PEANUT BUTTER PIE

Ruby C. Meyer

3/4 cup sugar                        3 tbsp cornstarch  
 1/2 tsp salt                         2 cups half & half, divided  
 2 eggs, beaten                      1 tsp vanilla  
 3/4 cups creamy peanut butter   1/4 cup brown sugar  
 1-1 1/2 tbsp water                1 9" pie crust, baked

In a large glass bowl, combine sugar, cornstarch and salt. Add 1 1/2 cups half and half and cook on high in microwave oven, stirring often until thickened. Combine eggs and rest of half and half. Add egg mixture and cook another 2 minutes. Remove and add vanilla and let cool. In a bowl, mix peanut butter, brown sugar and water to make a paste. Add peanut butter mixture to the cooled custard, pour into pie shell and top with Cool Whip. Yummy good!!

## APPLE PIE DELIGHT (Diabetic)

Ruby Sparks Meyer

Pastry for 9" two-crust pie

2 tbsp Equal                        1/4 cup flour  
 1/4 tsp nutmeg                      1/2 tsp cinnamon  
 Dash salt                            6 cups thinly sliced apples  
 1 tbsp margarine

In a mixing bowl, combine Equal, flour, nutmeg, cinnamon and salt. Add dry mixture to apples. Toss gently to coat apples. Fill the pastry lined pie plate with apple mixture, dot with margarine. Cover with top crust. Bake 15 minutes at 425, turn oven down and bake an additional 30 minutes.

## HOLIDAY PRALINE DELIGHT PIE

Chad Riffe

1/3 cup butter	1/3 cup packed brown sugar
1/2 cup chopped pecans	1 baked pie shell
3 cups milk	Dream Whip
Vanilla pudding & pie filling	or: 2 pkgs Jello pudding 3 1/2 cups milk

Heat butter and brown sugar with nuts. Spread in pie shell. Bake at 450 for 5 minutes. Cool. Prepare jello; cool. Measure 1 cup; cover with waxed paper and chill. Pour remainder into pie shell; chill. Prepare whipped topping, fold in 1 cup of pudding. Spread over pie filling. Chill.

## COOKIE SHEET APPLE PIE

Rose Bahr

3 3/4 cup all purpose flour	1 1/2 tsp salt
3/4 cup shortening	3 eggs, lightly beaten
1/3 cup milk	8 cups sliced peeled baking apples
1 1/2 cups sugar	1 tsp cinnamon
1/2 tsp nutmeg	1 cup crushed cornflakes
1 egg white, beaten	

In a bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Add eggs and milk; mix to form dough. Chill for 20 minutes. Divide dough in half; roll one half to fit the bottom and sides of a greased 15x10x1 baking pan. Arrange apples over crust. Combine sugar, cinnamon, nutmeg and cornflakes. Sprinkle over apples. Roll remaining dough to fit top of pan and place over apples. Cut slits in top. Brush with egg white. Bake at 400 for 15 minutes. Reduce heat to 350, bake for 25-30 minutes or until golden. Yield: 16-20 servings.

## APPLE TORTE

Naomi Dow

2/3 cup flour	1 1/2 cup sugar
3 tsp baking powder	3 tsp vanilla
1 tsp salt	2 cups diced apples
2 eggs, well beaten	1 cup chopped walnuts

Sift together flour, baking powder and salt. Add sugar and vanilla to beaten eggs, beat well. Add dry ingredients, apples and nuts, mix well. Bake in greased 8x12x4 pan for 45 minutes at 350. Serve with Cool Whip or ice cream.



## CHERRY TORTE

Irene Holm

- Crumble Crust:      2 cups flour  
                            1 cup butter  
                            1/2 cup brown sugar  
                            1 cup nuts
- Filling:                2 pkgs Dream Whip  
                            8 oz cream cheese  
                            1 cup powdered sugar  
                            2 cans Wilderness Cherry Pie mix

Mix the crust ingredients together as for pie crust. Press into pan and bake approximately 15 minutes at 400. Cool and chop with fork to crumble. Repress into bottom of 9x13x2 dish or pan. Beat together Dream Whip and cream cheese; add powdered sugar. Spread on crust; add the cherry pie mix and swirl together. Sprinkle nuts on top, if desired.

## PECAN PIE

Kay Dunlap

- |                   |                         |
|-------------------|-------------------------|
| 2 cups sugar      | 6 eggs, slightly beaten |
| 1 1/2 cups pecans | 1 cup white Karo syrup  |
| 1 tsp vanilla     | 3 tbsp butter           |

Combine sugar and butter; mix well. Add lightly beaten eggs, syrup, vanilla and the pecans. Mix all ingredients. Pour into two 9" unbaked pie shells and bake at 325 for 30-45 minutes.

This recipe comes from my aunt, Ernestine Outlaw, who was my inspiration and the one person who I could always depend on.

## MOM'S PUMPKIN PIE

Pat Hudson

- |                    |                         |
|--------------------|-------------------------|
| 2 cups pumpkin     | 3/4 cup evaporated milk |
| 2 eggs             | 3/4 cup whole milk      |
| 1 1/2 tsp cinnamon | 1 1/2 cups brown sugar  |

Beat eggs well, mix all other ingredients together, pour into large unbaked pie shell. Bake at 350 for 1 hour. Makes 1 pie.

This is the best pumpkin pie I have ever eaten!

FOOD FOR THOUGHT: About the only things most of us save for a rainy day are picnics and new shoes.



# ***Meat, Poultry & Seafood***



## TANGY MEATBALLS

Margaret Wallace

2 eggs  
2 cups quick oats  
1 can (12 oz) evaporated milk  
1 cup chopped onion

2 tsp salt  
1/2 tsp pepper  
1/2 tsp garlic powder  
3 lbs lean ground beef

Sauce:

2 cups catsup  
1/2 cup chopped onion  
1/2 tsp garlic powder

1 1/2 cups packed brown sugar  
1-2 tsp Liquid Smoke

In a large bowl, beat eggs. Add oats, milk, onion, salt, pepper and garlic powder. Add the ground beef, mix well. Shape into 1 1/2" balls. Place in two 13x9x2 baking pans. Bake uncovered at 375 for 30 minutes. Remove from the oven and drain. Place all of the meatballs in one of the pans. In a saucepan, bring all the sauce ingredients to a boil. Pour over meatballs. Return to the oven and bake, uncovered, for 20 minutes or until meatballs are done. Yield: 4 dozen

## LAZY MAN'S ROAST

Jane Gillie

3-4# rump roast  
1 1/2 tsp salt  
1 1/2 tbs brown sugar  
1/2 tsp dried sage

1 cup Burgundy or Claret  
10 whole black peppercorns  
3 bay leaves

Trim fat. Put ingredients in casserole. Cover very tightly. Cook in oven 4 hours at low heat 300-325.

## SAUTEED STEAK & ONIONS

Elaine Hanger

2 tbs oil  
1 1/2 # skirt or round steak  
cut into pieces  
2 tbs vinegar  
1/4 tsp salt

2 medium onions, sliced  
1/2 cup beef broth  
2 tbs catsup  
1/4 tsp thyme  
1/8 tsp pepper

Saute onions until brown; remove from pan. Brown meat, add onions and the remaining ingredients. Simmer until meat is tender.

HINTS: For quick and easy garlic breadsticks, split a hot dog bun down the middle and cut each half lengthwise. Butter each strip, sprinkle with garlic salt or powder. Place on a baking sheet and broil until toasted.

**SOUTH SEAS STEAK**

Marie Phillips

"Good for tough cuts of meat"

1-2# lean beef (chuck/sirloin)	1/2 cup salad oil
1 clove garlic	1/2 cup vinegar
1/4 tsp salt	1/2 cup sugar
1/2 tsp pepper	2 tbsp soy sauce
4 tbsp sesame seeds (optional)	Chopped onion

Place meat in a flat pan that can be covered (foil is fine). Mix all ingredients and pour over meat. Refrigerate overnight. When you are ready to cook, either broil or roast in the same pan. Baste with surplus sauce either way you cook it. Serves 6.

**"AFTERNOON OUT" PORK ROAST**

Jeannie Frase

1 envelope Onion Soup Mix	5# pork loin roast
1/2 cup water	1/4 cup flour

Line baking dish or pan with foil large enough to completely enclose the roast. Sprinkle soup mix in the center of the foil. After trimming excess fat, place the roast fat side down on the foil. Fold the foil over and seal securely. Bake at 300 for 3 1/2 hours (if only partially thawed, increase cooking time by 10-15 minutes per pound). Open foil- remove meat to warm platter and keep warm. For gravy, measure drippings; add enough water to measure 2 cups. Pour into saucepan; heat and thicken with paste made of 1/2 cup water and 1/4 cup flour. Boil and stir for 2 minutes.

**BARBECUED SPARERIBS**

Rose Bahr

4# pork spareribs, cut into serving size pieces	1 medium onion, quartered
1/4 tsp pepper	2 tsp salt

Sauce:

1/2 cup cider vinegar	1/2 cup packed brown sugar
1/2 cup catsup	1/2 cup chili sauce
2 tbsp chopped onion	1 tbsp lemon juice
1/2 tsp dry mustard	1 garlic clove, minced

Dash cayenne pepper

In large kettle or Dutch oven, place ribs and onions, sprinkle with salt/pepper; add enough water to cover ribs, bring to boil. Reduce heat; cover and simmer for 1 1/2 hours or until tender; drain. Combine sauce ingredients in saucepan; simmer uncovered for 1 hr or until slightly thickened, stirring occasionally. Arrange ribs on rack in broiler pan. Brush with sauce. Broil 5" from heat for 5 min. on each side, brushing frequently with sauce. Yield: 4 servings.

## MARIE'S BEER MEATBALLS

Judy Phillips

2 cups soft bread crumbs	2# hamburger
1# pork sausage	2 eggs
1/2 cup milk	1/2 tsp nutmeg
1/2 tsp dry mustard	1/2 tsp salt
1/2 tsp pepper	

Sauce:

1/4 cup brown sugar	1 bottle beer
1 bottle chili sauce	

Mix meatball ingredients and chill for 1 hour or so. Make into meatballs and brown in medium hot skillet. Put in casserole. Mix sauce and pour over; simmer in oven 1 hour.

## SICILIAN MEATLOAF

Cheri Chambell

2# hamburger	2 eggs
1/2 cup Italian bread crumbs	1 can Italian tomatoes
2 pkg thin sliced ham	1 pkg shredded mozzarella or jack cheese

Mix hamburger, eggs, bread crumbs and tomatoes well. Pat out in a sheet of plastic wrap to about 1/2" thick. Put ham on top of mixture to cover; then add cheese. Roll like you would a jelly roll. Put in pan seam side down, seal ends. Bake for about 1 hour at 350. If desired, place a little cheese on top the last 5 minutes of baking. Let sit 10-15 minutes before slicing.

## GONE ALL DAY STEW

Elaine Hanger

1 can tomato soup or crushed tomatoes	
1 can water	1/4 cup flour
1# stew meat	4 carrots, cut
1 onion, cut	4 small potatoes, cut
1 cup cut celery	1 cup mushrooms
2 beef cubes	1 tsp oregano
1 tsp thyme	1 tsp rosemary
1 tsp pepper	1 bay leaf

Mix soup, water and flour until smooth; add seasonings, vegetables and meat in a large roaster. Bake at 275 for 4-5 hours. (The crock pot works great too!)

FOOD FOR THOUGHT: It costs nothing to say something nice.

## MEATBALLS

Ina Breier

1# ground beef	3/4 cup oatmeal
1 egg	1/2 cup milk
1 tsp salt	1/2 tsp pepper
1/3 cup flour	2 tbsp fat
1/2 envelope dry onion soup	2 1/4 cups water

Mix beef, oats, egg, milk, salt and pepper. Shape into balls, roll in flour and brown in hot fat. Dissolve onion soup in boiling water. Add to meat balls and cook slowly 45 minutes. Sprinkle with Parmesan cheese before serving.

## BEEF BRISKET

Susan Weaver Potter

4-5# beef brisket	1 cup catsup
1 tsp hot sauce	1/4 cup brown sugar
2 tbsp mustard	2 tbsp flour
1/4 tsp cinnamon	2 tbsp Worcestershire sauce

Mix all together; cover and refrigerate. Place meat in a large cooking bag. Brush catsup/flour mix over both sides. Seal bag tightly.

Cook at 200 about 6 hours. The last 20-30 minutes open bag and brush remaining sauce. Turn at least once.

## CHUCK ROAST

Kay Dunlap

3-4# beef chuck pot roast	2 cans cream of mushroom soup
1 4-oz can sliced mushrooms	Potatoes, cut in chunks
Sliced carrots	Onions

Drain and rinse mushrooms. Sprinkle roast with garlic salt, pepper, and meat tenderizer. Brown roast on all sides in a heavy skillet using about 2 tbsp bacon drippings or Wesson oil. Put 1/2 can mushroom soup in the bottom of a large, heavy pyrex dish. Place roast on top of soup and arrange vegetables and mushrooms around the roast. Spread remaining mushroom soup over entire roast and the vegetables, then add 1/2 can of water. Cover with foil and bake 325 for 2 1/2-3 hours basting every 1/2 hour.

### Directions for pot roast in crock pot:

Prepare roast as above except cut meat to fit the crock pot. Add mushroom soup as above, put meat next, cover with vegetables (you will have to cut them thinner). Add 1/2 can water. Cook on low heat 6-8 hours. Note: Sometimes I use 3 cans of soup if I want a lot of gravy and of course you will need a pan of cornbread!

## CHICKEN NUGGETS

Sharon Hanson

2 chicken breasts (4 oz each)

1 egg

4 tbsp bread crumbs

1/2 tsp poultry seasoning

1 tbsp chopped parsley

Cut chicken breasts in bite-size pieces, approximately 1"x1"x1". Beat egg, add poultry seasoning and parsley. Dip chicken pieces in egg and roll in bread crumbs. Place on a Pam sprayed baking pan and bake at 350 for 30 minutes, turning once. Makes 2 servings.

## CHICKEN SHISH KEBAB

Eric Riffe

2 chicken breasts (4 oz each)

1/2 cup cider vinegar

1/2 tsp sweetener (Equal)

Dash soy sauce

2 cups mixed raw vegetables: onion, green pepper or zucchini

Cut chicken into 1 1/2" cubes. Mix marinade ingredients, pour over chicken and marinate for 3-4 hours or overnight. Cut vegetables in similar chunks. Thread chicken and vegetables alternately onto 2 skewers, 1/2 of each onto each skewer. Grill over medium heat until chicken is done and vegetables are tender crisp (10-15 min). Makes 2 servings.

## CHICKEN & GREEN CHILI

Ron Hockett

1 clove garlic, cut in half

2 tsp diced onion

1 chicken breast (4 oz)

Dash of cumin

ground or cut in small pieces

1 cup green chili, chopped

1 tsp oil

In non-stick skillet, saute garlic until brown; remove. Cook onion until tender and add chicken breast. Saute until almost done. Add cumin and green chile and cook a few minutes longer. Remove from heat and add oil. Yield: 1 serving

## TERIYAKI CHICKEN

Ruby Ford

1 cut-up chicken

1 cup catsup

1 cup brown sugar

1 cup soy sauce

Mix catsup, brown sugar and soy sauce, heat to boiling point. Pour mixture over chicken and bake at 350 for 1 hour. Turn chicken halfway through baking.



## STUFFED CHICKEN BREAST

Roberta Weiher

2-4 chicken breasts, cut in half, boned and pounded out. Lay 1 each: thinly sliced ham (pressed ham) and thinly pressed Swiss or mozzarella cheese. Roll up and pin with toothpick. Dip in milk and roll in Chicken Shake & Bake. Brown in oil and butter. Put in a baking dish. Add 1 can cream of chicken soup mixed with 1 pkg dry chicken gravy mix and 1/2 can water. Mix together and pour over chicken. Bake at 350 for 1 hour 20 minutes.

## CHICKEN BREASTS SUPREME

Mary Jane Dieter

6 boned, skinless chicken breasts      1 small pkg wafer beef halves

3 slices bacon, cut in half              1 can mushroom soup  
1/2 pint sour cream                      Slivered almonds

Cut beef into strips and place in a greased baking dish. Wrap the rolled chicken breast halves in the bacon slice halves. Place in the baking dish. Mix the soup and sour cream and pour over chicken. Sprinkle with paprika and slivered almonds. Bake 4 hours at 250. May be partially baked, then frozen. Finish baking before using.

This is a wonderful company do-ahead main dish. Nice served with rice pilaf.

## CHICKEN IN WINE SAUCE

Alison Cunningham

"Pollo Alla Montanara - Vienna"  
(European measure - 1 cup=8 oz)

2 (2#) frying chickens cut in serving pieces      1 tsp salt  
Freshly ground black pepper                      4 tbsp flour  
1/3 cup shredded boiled ham                      3 tbsp olive oil  
1 1/4 cups dry white wine                      1/2 tsp sage

Season the chicken pieces with salt & pepper and dredge with flour. Heat oil in large skillet. Add chicken and fry until golden brown on all sides. Add ham and saute for another 2 minutes. Add the wine and sage. Cover and bake in 375 oven for 40 min or until tender.  
Yield: 4 servings

This recipe is as Viennese as the Viennese Waltz in the "Wiener Backhendl" eaten in the cellars outside Vienna where you can taste the "Heurige" a young wine from the last vintage.

## HALIBUT

Kim Ostlund

3# halibut fillets (or a white fish)	2 cups sour cream
1 cup mayonnaise	1 cup finely cut onion
Paprika	Dry white wine
Bread crumbs	

Cut halibut into serving sizes; put in a bowl and cover with dry white wine; cover bowl and put in a cool spot to marinate 2 hours. Drain and pat as dry as possible, between two towels. Roll in bread crumbs and place in a single layer in a baking dish. Mix together sour cream, mayonnaise and onion. Spread over fish, smoothing out over edge of pan. Sprinkle with paprika. Bake at 500 for 15-20 minutes or until brown. Serve at once. VERY GOOD!

## HEARTY TUNA CASSEROLE

Flora Stonex

2 cans (6.5 oz each) chunk-style tuna	6 oz (3 cups) uncooked egg noodles
1/2 cup chopped celery	
1/3 cup sliced green onions	1/2-2/3 cup sour cream
2 tsp mustard	1/2 cup mayonnaise
1/2 tsp dried thyme leaves	1/4-1/2 tsp salt
1 small zucchini, scrubbed, sliced	1 medium tomato, chopped
1 cup shredded Monterey jack cheese	

Drain and flake the tuna. Set aside. Cook noodles according to package directions. Drain and rinse in hot water. Combine noodles with the tuna, celery and green onions. Blend in the sour cream, mustard, mayonnaise, thyme and salt. Spoon half the mixture into a buttered 2-quart casserole. Top with half the zucchini. Repeat layers. Top with the cheese. Bake at 350 for 30 minutes or until hot and bubbly. Sprinkle with the chopped tomato. NOTE: Flora uses turkey instead of tuna.

This is a great recipe to keep on hand for a quick meal. Zucchini and tomatoes add a fresh taste to the casserole.

## POACHED SOLE

June Hansen

Butter a flat baking dish. Lay sole in dish; top with onion slices. Add milk to cover fish; add pickling spice. Bake 30 minutes at 325. Delicious!

HINT: When breading chicken, coat with mayonnaise instead of egg. The mayonnaise clings to the chicken and doesn't drip like the egg does, plus it adds a nice flavor.

## TUNA BURGERS

Wini Meyer

Mix together:

1/4# American cheese, grated                      3 hard-boiled eggs, chopped

7 oz can tuna    1/2 cup mayonnaise

2 tbsp green pepper, onions, olives, sweet pickles and celery.

Place in hamburger buns and wrap in aluminum foil and bake for 20 minutes. VERY GOOD!

## CHEESY TUNA PIE

Jodi

1 cup shredded cheese

1/8 tsp nutmeg

1/4 cup chopped onion

Chopped celery

6 oz can tuna

3 oz pkg cream cheese

1 cup milk

3 eggs

3/4 cup Bisquick

Grease 9" pie plate. Grate in cheese. Mix in celery, onion and tuna. Grate cream cheese over top. Mix together milk, eggs, Bisquick and nutmeg; pour over. Bake at 400 for 30-35 minutes.

Transports easily and is good hot or cold or in-between.

## FRESH SALMON SPREAD

Kay Dunlap

3/4 lbs fresh salmon (filet with no bones)

3 (12 oz) containers of cream cheese, softened

3 stalks celery, chopped

1 small onion, chopped

Broil salmon in a small amount of water; remove skin from salmon.

Combine with all other ingredients and mix thoroughly until well blended. Store in a tightly covered container and chill for 2 hours.

Serve with crackers.

I served this at Kayla Marie's 5th birthday party and like many other recipes, it as well became very popular and everyone wanted it.

**HINT:** If picky eaters in your family don't like chunks of onion or green pepper in meat loaf, put those ingredients in the blender and blend before adding to the ground beef. Your meat loaf will be tasty and slice well.

**SALMON TICINO STYLE**

Alison Cunningham

"Salmone Alla Ticinese" - Switzerland

(European measure- 1 cup=8 oz)

4 (1/2 lb) salmon steaks

1/2 tsp salt

1/4 cup grated Emmenthaler swiss cheese (any swiss cheese can be used)

1 tbsp flour

1/2 cup sour cream

Fresh ground pepper

Dash of nutmeg

4 tbsp oil

1 lemon, thinly sliced

Sprigs of parsley

1 cup tomato sauce, optional

Sprinkle salmon steaks on both sides with salt. In a small bowl combine the cheese, flour, sour cream, pepper and nutmeg. Heat oil in large skillet and saute the salmon steaks over high heat about 30 seconds on both sides. Arrange the steaks in a buttered baking dish and spoon the sauce over. Bake at 375 for 10-15 minutes. Garnish with lemon slices and parsley sprigs.

Ticino is the "southernmost canton" of Switzerland, and here the sun and the food are somewhat Italian. This salmon dish prepared with grated cheese and sour cream is a Swiss/Italian mixture.

**SAUSAGE**

Linda Hanson

5 lbs hamburger

2 1/2 tsp mustard seed

2 1/2 tbsp coarse ground pepper

2 1/2 tbsp garlic salt

5 tsp Morton tender quick salt

1 tbsp Hickory smoke salt

1st day - Mix together and put in refrigerator.

2nd day - Mix again, cover and refrigerate.

3rd day - Make 5 rolls, put in pan on bottom rack in 140 degree oven and bake for 8 hours. Leave door open a little, turn every 2 hours.

**TARTAR SAUCE**

Chuck Riffe

Mayonnaise

Sweet pickle relish

Real lemon juice

Worcestershire sauce

Garlic salt

## BASIC BARBEQUE SAUCE

Ruby Ford

1 clove garlic (diced)  
2 green peppers, diced  
Dash of Liquid Smoke

2 (8 oz cans) tomato sauce  
1 large onion, diced  
1 lb brown sugar

Simmer together for 1 1/2 hours. Add to any cooked, diced meat.

## BASIC MEAT SAUCE

Marie Phillips

1/4 cup butter or margerine  
4 cloves garlic, chopped  
2 tbsp oregano  
1 bay leaf  
4 cups water  
2 tbsp salt  
2 tsp sugar

4 cups chopped onion  
5 lbs. ground beef  
2 tbsp basil  
3 cans (2 lbs each) tomato puree  
3 beef cubes  
1 tsp Tabasco  
1/4 tsp cinnamon

In large kettle, melt butter, add onion, garlic and cook until tender. Add ground beef, break up with a fork, cook until brown. Add remaining ingredients, simmer for 1 1/2 hours until flavors are blended and sauce has thickened. Turn into 1 quart and 2 quart freezer containers and refrigerate overnight and then freeze. Use with spaghetti noodles or rice. Makes 6 quarts.

This is great to have on hand for unexpected company, quick meals. Can defrost in slow microwave.

## CRANBERRY SAUCE

Betty Tryon

14 1/2-oz can of stewed tomatoes, then blended.

Heat in microwave, add 1 tbsp vinegar; add 1 pkg strawberry jello to heated tomatoes. Pour back in tomato can and put in refrigerator to set. U'mmmmm good!

## HOT SAUCE

Scott Card

1 can tomato sauce  
1 can tomato paste  
2 tsp salt  
2 tsp cumin  
12-15 drops Tabasco sauce

1 can Hunts Spice Sauce (opt)  
2 tbsp diced onions (or dried)  
2 tsp dried red peppers  
2 tsp garlic salt

Can use other tomato sauces; i.e. with herbs, etc.

## CONEY SAUCE

Linda Hanson

5 lb hamburger	1 cup water
Onions	3 cans tomato soup
1 1/2 tsp chili powder	1 tsp red pepper
2 tsp salt	Dash pepper
1 cup catsup	

Mix hamburger and water, brown, drain. Add rest of ingredients.  
Cook. Serve on buns; put chopped raw onions on top.

## SPAGHETTI SAUCE

Linda Hanson

1 large can tomato puree	1 large can tomato paste
1 large can water	1 small can water
4 tsp parsley flakes	1/4 tsp sweet basil
2 tsp salt	1/4 tsp pepper
Chili pepper	Red pepper
Onions	Hamburger

Mix all together and cook. Serve over cooked spaghetti.

## HAM GLAZE

Kay Dunlap

Drain 1 8-oz can crushed pineapple in unsweetened juice, drain reserving 1/4 cup of juice. In small saucepan, combine pineapple, the reserved juice and 3/4 cup Aunt Jemima syrup. Bring to boil, simmer for 5 minutes. Spoon glaze over ham during the last 30 minutes of baking time. Makes 1 1/2 cups glaze.

# ***Main Dishes & Casseroles***



## CHICKEN CASSEROLE

Candy Haskin

2 chicken breasts  
1/4 cup margarine  
1 can cream of chicken soup

1/2 cup mayonnaise  
3 tbsp lemon juice

Cut chicken breasts in 1" cubes, saute. Mix rest of ingredients together and pour over 3 cups cooked pasta or rice in 1 1/2 quart casserole dish. Top with 1 can of asparagus, drained and 1/4 lbs grated medium cheddar cheese. Bake until bubbly, about 30 minutes at 350.

## SPINACH CASSEROLE

Kay Dunlap

1 (10 oz) pkg of chopped spinach  
1 tbsp chopped onion  
3/4 cup grated white sharp  
cheddar cheese  
1/4 cup milk

1 egg, slightly beaten  
1/4 cup margarine, melted  
1 can cream of mushroom soup  
1 cup Pepperidge Farm herb  
seasoned stuffing

Cook and drain spinach well. Mix all ingredients; reserve some stuffing for topping. Put mixture in greased 1 qt casserole dish and bake at 350 for 30 minutes.

## QUICK CASSEROLE

Candy Haskin

1 lb browned ground beef  
1 can green beans

1 can tomato soup

Put in casserole cover with mashed potatoes and grated cheddar cheese. Bake at 350 until brown around edges, 30 minutes or so.

## MEAT AND POTATO PIE

Jodi

1 can cream of mushroom soup  
1 lb hamburger  
1 egg, beaten  
1/8 tsp salt  
Grated cheese

2 cups mashed potatoes  
1/4 cup chopped onion  
1/4 cup bread crumbs  
Pepper

Mix 1/2 can mushroom soup, hamburger, onion, egg, crumbs, salt and pepper. Press into 9" pie plate and bake at 350 for 25 minutes. Spoon off any fat. Cover with mashed potatoes and spread remaining soup over the top. Sprinkle with cheese and bake 10 minutes more.

HINT: To give gravy and stew great color and flavor, add a few teaspoons of soy sauce.



## MOM'S MACARONI & HAMBURGER Judy Phillips

3 cups macaroni  
1 large can stewed tomatoes  
1/4 cup chopped celery  
Salt to taste  
Pepper to taste

1 lb hamburger  
1/2 cup chopped onion  
2 cloves garlic, minced or  
garlic powder  
1/4 cup margarine

As you cook macaroni, fry the hamburger, onion, celery and garlic until browned. Drain hamburger. Drain cooked macaroni. Mix together. Drain some juice off tomatoes (save to moisten when reheated). Add to hamburger/macaroni and add margarine. I heat again on low on stove but you could put in casserole dish and bake for 20 minutes.

## CAMP-OUT DINNER Judy Phillips

1 large can Campbell's Vegetable Beef soup  
1 lb. hamburger  
1/4 tsp salt  
1/4 tsp oil

Brown hamburger in oil. Don't break up real small. Add soup and maybe just a little water. Heat until hot. Serve with slice of bread and butter.

## BREAKFAST CASSEROLE Kim Ostlund

8 slices of cubed bread  
2 lbs cooked link sausage  
2 1/2 cups milk  
3/4 tsp dry mustard

3/4 lb grated cheddar cheese  
4 eggs  
1 tsp salt  
1 can cream of mushroom soup

Dilute soup with 3/4 cup water. Layer bread, cheese, sausage. Repeat. Beat eggs, mix with milk, salt, mustard and soup. Pour over layers and cover. Refrigerate overnight. In morning, bake at 325 for 1 hour. Serves 6.

## TUNA CASSEROLE Marie Phillips

2 cans tuna  
1 1/2 cups uncooked macaroni or egg noodles

1 can mushroom soup

Cook the pasta, drain. Add the tuna and soup. If it doesn't seem as moist as you would like, add a little milk. You can sprinkle a bit of cheese grated over all and bake at 350 until it bubbles. Serves 2-3.

## MEXICAN RICE

Carroll Brown

2 cups cooked rice  
1 lb meat (ground beef or  
pork sausage)  
1 can corn

1 8-oz can tomato sauce  
Taco seasoning in package  
Chili powder to taste  
Cheddar cheese

Brown meat; drain, if necessary. Add taco seasoning and some water and let cook down. Rice can be prepared beforehand or at the same time. Mix all ingredients together and spread in a 13x9 pan. Cover with grated cheese and bake 1/2 hour. Can be made ahead and stored in refrigerator. Bake a little longer.

## BROCCOLI NUT CASSEROLE

Marie Phillips

2 small pkg chopped frozen broccoli  
or 1 large 20 oz pkg  
or 1 1/2 lbs raw  
2 eggs, well beaten  
3/4 cup sliced almonds -- or ---  
3/4-1 cup grated sharp cheese

1 can cream mushroom soup  
1 cup mayonnaise  
1 1/2 tbsp chopped onion flakes  
or 1 med onion, chopped  
1 small can water chestnuts

Cut and place broccoli in casserole with 1/2 cup water. Put in microwave on high for 5 minutes. Drain. Save a bit of cheese to put on top, but mix everything else and pour over broccoli. Mix very well. Top with cheese and bread crumbs. Bake at 350 for 40 minutes. This can be put together the day before. Even people who say they don't like broccoli ask for seconds!

## ZUCCHINI CASSEROLE

B. J. Brashear

4 cups grated zucchini  
3/4 cup green pepper, diced  
(about 1/2 of large bell pepper)  
1/4 cup Canola oil  
1 roll Ritz crackers, crushed  
(about 2 cups)

2 eggs  
1 cup diced onion  
1/4 tsp garlic powder  
2 cups grated cheese  
(I use mild cheddar)

Mix all ingredients in a large bowl. Pour in a greased casserole dish sprayed with Pam. Bake at 375 approximately 45 minutes, until a toothpick inserted in middle comes out clean.

FOOD FOR THOUGHT: Remember when family meals were carefully thought out instead of thawed out?

## SAUERKRAUT STEW

Marie Phillips

In the bottom of a casserole with a tight lid, put 4 carrots sliced and 2 big or 4 small potatoes and onion. Put in 1 Kielbasa sausage, cut into 3" lengths. Pour 1 quart sauerkraut over all. If it is real salty, pour off the juice and add about 1/2 cup water. Sometimes sauerkraut is too salty, other times you can use the juice for moisture. Bake at 325 for 2-3 hours.

## BACON CHEESE POTATOES

Evelyn Miller

8-10 medium potatoes (2 1/2-3 lbs) I cook potatoes with peelings on, then peel.

1/2 cup finely chopped onion

1 lb processed American cheese, cubed

1 cup mayonnaise

1/2 lb sliced bacon, cooked and crumbled

3/4 cup sliced ripe olives

Chopped fresh parsley, optional

Paprika, optional

Peel the potatoes and cube in a bowl. Mix potatoes with onion, cheese and mayonnaise. Transfer to greased 13x9x2 pan. Sprinkle with bacon and olives. Cover and bake 350 for 30 minutes or until heated through. If desired, sprinkle with parsley and paprika. VERY GOOD!

## SAVORY BEEF STEW

Jeannie Frase

2 lbs stew meat

2 1/2 tsp salt

1/4 cup oil

1/4 tsp pepper

1 1/2 cup chopped onions

1 bay leaf

1 large can tomatoes, chopped

6 medium carrots

or 12-16 oz V8 juice

3-5 medium potatoes

1 (10.5 oz) can beef broth

1/2 cup chopped celery

3 tbsp quick cooking tapioca

1 clove garlic

1 tbsp parsley flakes

Brown beef in hot oil. Add onion, tomatoes, tapioca, broth, garlic, parsley, salt, pepper and bay leaf. Bring to a boil. Put into a 3 quart casserole (or 9x13 pyrex). Cover. Bake at 350 for 1 1/2 hours. Add carrots, potatoes and celery. Continue baking for 1 hour or until vegetables are tender.

\*\*\*Tender and a wonderful flavor!

## SWEET POTATO CASSEROLE

B. J. Brashear

2 cups mashed, cooked sweet potatoes (approx 2 lb can)  
2 eggs, beaten 1/3 cup milk  
1 cup sugar 1/2 cup butter or margarine, melted  
1 tsp vanilla Topping (see below)

Combine sweet potatoes, sugar, butter, eggs, vanilla and milk. Mix well. Spoon into a 2 quart casserole. Cover with topping. Bake at 350 for 25-30 minutes.

Topping:

1/2 cup brown sugar 2 1/2 tbsp butter or margarine,  
1/4 cup flour melted  
1/2 cup pecans, chopped (optional)

Combine all ingredients, mixing well. Sprinkle on top of the potato mixture before baking.

This is a really good casserole from "down South". A favorite at Thanksgiving or Christmas, or any day of the year!

## SAUERKRAUT HOT DISH

Linda Hanson

1 can & jar drained sauerkraut 2 lbs hamburger  
Onion soup mix 1 can mushroom soup  
1 cup crushed egg noodles  
Mix together. Bake 1 hour at 350.

## SPINACH PIE

Opal Sparks Lester

1 large lemon, thinly sliced 2 eggs  
1 can tuna (12 1/2 oz) or 1 cup stuffing mix or soft bread  
2 cups chopped chicken, turkey crumbs  
or ham 1 small onion  
1/2 tsp thyme or marjoram 1 can cream of either chicken,  
1/2 cup milk celery or mushroom soup  
2 (10 oz) pkg frozen spinach 1 pkg corn bread mix  
thawed and drained

Preheat oven to 400. Arrange lemon slices on bottom of 10" round pan. Beat eggs, add tuna, stuffing mix, onion, soup and milk. Spoon half the mixture over the lemon. Layer spinach over that. Spread rest of tuna mixture on top. Mix corn bread mix and spread on top of tuna mix. Bake, uncovered, 20-25 minutes.

## CARROT-POTATO SCALLOP

Naomi Dow

3 tbsp flour	2 tsp salt (or less)
1/8 tsp pepper	1/2 cup diced celery
2 cups pared/sliced potatoes	2 cups pared/thinly sliced carrots
2 tbsp chopped onion	2 cups milk
3 tbsp butter	

Combine flour, salt and pepper. Arrange a layer of half the potatoes, then a layer of half the carrots in a greased 1 1/2 quart casserole.

Sprinkle each layer with celery, onions and flour mixture. Repeat. Pour on milk, dot with butter. Bake in 375 oven for about 45 minutes.

## KAY'S BAKED MACARONI & CHEESE Kay Dunlap

1 8-oz pkg cooked macaroni	1 8-oz carton cottage cheese
1 8-oz carton sour cream	1 egg, slightly beaten
1/2 cup milk	2 cups grated cheddar cheese
Salt to taste	

Cook macaroni according to package directions. Drain, rinse and set aside. Combine rest of ingredients. Add the macaroni and stir well. Pour into buttered 2 quart casserole dish and bake at 350 for 45 minutes. The last 5 minutes of baking, sprinkle on some grated cheese. 6-8 servings.

## SWEET POTATO CASSEROLE

June Hansen

2 eggs, beaten	3 cups mashed sweet potatoes (40 oz can)
1/4 cup sugar	
1 tsp vanilla	1/2 cup melted margarine
1/3 cup milk	

Beat eggs, add sweet potatoes, sugar, vanilla and margarine. Spoon into 9x13 pan. Sprinkle topping over all.

Topping:

3 cups cornflakes	2/3 cup melted margarine
1 cup brown sugar	1/2 cup nuts
1/2 cup raisens	

Bake at 350 for 30-40 minutes.

FOOD FOR THOUGHT: Advice should be consumed between two thick slices of doubt.

## RICE HOT DISH

Naomi Dow

1 cup dry rice  
 1 quart milk  
 1 can Spam  
 1 cup grated carrots  
 2 chopped green peppers  
 1 tbsp grated onion  
 3/4 cup nippy cheese  
 Salt & pepper

Mix and bake in greased casserole, uncovered, at 375 for 1 hour.

## CHICKETTI

The late Beryl Coufts

1 1/4 cups raw spaghetti  
 1/4 cup minced pimento  
 1/2 cup minced onion  
 1/2 cup chicken broth  
 1/8 tsp pepper  
 1 1/2 cups cooked cubed chicken  
 1/4 cup chopped green pepper  
 1 can cream of mushroom soup  
 1/2 tsp salt  
 1 3/4 cup grated cheese

Cook spaghetti 7 minutes in boiling water, drain and add cut-up chicken, minced pimento, green pepper, onion, 1 1/4 cup grated cheese, soup, broth and seasonings. Mix with 2 forks so as not to break spaghetti. Top with remaining 1/2 cup grated cheese. Bake at 375 until top is slightly browned.

## QUICK 'N EASY TUNA CASSEROLE

D. Allin

Make a white sauce of:

2 tbsp butter or margarine  
 2 tbsp flour

Cook together one minute, stirring constantly. Add 1 1/2-2 cups milk a little at a time to make a medium thick white sauce. Add 1 can tuna (water packed, drained) and 1 4-oz can mushroom pieces, drained. Mix well. Stir in 4-5 oz of broken up potato chips. Mix and put in microwave (flat) casserole. Sprinkle some potato chips over top and microwave for 2 minutes on high, turn dish around and microwave 2 more minutes or until heated well throughout. Microwave 1 more minute. Serve while hot. Makes 4-5 servings.

## QUICKEST EVER CHICKEN CASSEROLE

Kim Ostlund

1 cup rice  
 1 can cream of mushroom soup  
 1 1/2 cup water or milk (milk best)  
 1 can cream of chicken soup  
 1 can cream of celery soup  
 2 1/3 lb chicken thighs, breasts

Combine all ingredients except chicken in a greased casserole. Place chicken on top of mixture (skin if desired). Bake covered 1 hour 15 minutes at 350. Uncover and bake 30 minutes longer.

**RICE HAMBURGER CASSEROLE**

Naomi Dow

2 minced onions

1 clove garlic, chopped

5 tbsp butter

Cook to a golden color. Add 1/2 lb lean hamburger, prevent from caking by stirring often, when cooked add 2 tsp salt, dash of pepper and pinch of oregano. Mix with 3 cups cooked rice, 1 cup frozen peas and 2 1/2 cups canned tomatoes. Mix well. Pour into a greased baking dish, sprinkle with 3 tbsp grated cheese. Bake at 450 for 20 minutes.

**MEXICAN CASSEROLE**

Ethel Abshire

2 lb lean ground beef

1 large onion

Brown together. Add:

1 can mushroom soup

1 can chicken soup

1 small can mushrooms

1 small can chopped olives

1 small can Ortega green chilis

1 small can Enchilada sauce

1 small can water

(Los Paloses brand)

Cook all together for 20 minutes. Layer with 12 corn tortillas and 2 cups shredded cheddar cheese. Bake in 9x13 pan. Bake at 350 for 20 minutes, longer if cold.

**CHICKEN AND RICE**

Ethel Abshire

1 cut-up fryer, browned

1 cup rice, uncooked

Salt &amp; pepper

1 can mushroom soup

1 can chicken soup

1 can celery soup

Put rice in a 9x13 pan. Mix soups together in bowl. Rinse each can with a little water. Cover rice with soups. Place browned chicken on top. Bake 2 - 2 1/2 hours at 275 oven.

**POLISH REUBEN CASSEROLE**

Shirley Ball

2 cans cream of mushroom soup

1 1/3 cup milk

1 tbsp prepared mustard

1/2 cup chopped onion

2 cans (16 oz) sauerkraut  
(rinsed & drained)1 pkg (8 oz) uncooked noodles  
(medium width)

1 1/2 lbs Polish sausage, sliced

2 cups shredded swiss cheese

3/4 cup whole wheat bread crumbs

2 tbsp butter, melted

Combine soup, milk, mustard and onion. Spread sauerkraut in greased 9x13 pan. Top with uncooked noodles. Spoon soup mixture over noodles. Sprinkle with sausage pieces, then cheese. In small bowl stir together crumbs and melted butter, sprinkle over cheese layer. Cover lightly with foil. Bake at 350 for 1 hour or until noodles are tender. Yield: 8-10 servings.

Ingredients: Will make somewhere around 4-5 quarts of mouth waterin' "Buckeye Chili"

1. MEAT - About 3 pounds will do. This is one place where you need to make a decision, for simplicity's sake I'll use my own favorite, hamburger. You don't need the best hamburger you can buy, but after you cook it, be sure to get all the grease off it that you can. A better meat is a cheap steak cut into tiny quarter inch or so pieces.
2. ONIONS - about four fairly large onions will do.
3. JALAPENO PEPPERS - One cup. Use the sliced rings in jars, not fresh peppers. (Don't use the juice).
4. CHILI POWDER - About 1/2 cup
5. SALT - To taste
6. TOMATO JUICE--(V8 is good) - Two quarts will do
7. RED OR KIDNEY BEANS -- Three 15 1/2-oz cans

Cut the onions up in pieces about half the size of your thumb (peel 'em first), add the Jalapeno peppers and fry with the meat, salting to taste. (Don't leave out the salt. It needs to be there!) Fry until the meat is brown and then drain off the grease. While the meat is cooking, open the cans of beans (drain) and tomato juice and pour them in a kettle big enough to hold everything, add the chili powder, and, when once it's browned, the meat. Mix everything together and bring to a slow boil, then let simmer for about an hour. Now comes the hard part, you need to wait, until tomorrow 'til you sample it! The peppers will naturally be absorbed into the meat, juice and beans, making a much better bowl of chili. If you should ever end up with too much juice, add a handful or two of wide noodles. This will not change the taste at all and will make the whole mess a little thicker!

Give it a try. Watch your wimpy friends loosen their collars and, with sweating foreheads, and ask for seconds of your "Buckeye Chili"

Roger found this recipe by Dick Noel in a Mining Connection paper. He tried it and it is definitely collar loosening and forehead sweating good!

DOROTHY'S CROCK POT ROAST ITALIAN      Joyce LeMonds

5# or so rump roast, browned      1/2 c red wine vinegar

1 pkg dry onion soup mix      2 tbsp oregano

2 tbsp thyme      Pepper

Mix and cook 5 hours in crock pot. Slice thin and serve on Hoagy buns. Add a little juice as you eat. VERY GOOD!



## BAKED PORK CHOPS

Kay Dunlap

6-8 medium pork chops                      1 medium onion, sliced in rings  
1 medium green pepper, sliced            2 cans cream mushroom soup  
    in rings                                      1/2 can water

Season pork chops with salt, pepper and tenderizer. Brown chops on both sides in hot fat. Place a layer of mushroom soup on bottom of a large pyrex dish. Place 3-4 pork chops on top of mushroom soup, a layer of onion rings, green pepper rings and another layer of mushroom soup. Repeat a second layer of pork chops, onion rings, green pepper rings and remaining mushroom soup. Pour 1/2 can of water over casserole, cover with aluminum foil and bake at 350 for 45 minutes or until hot and bubbly. Note: Boneless pork chops are the best.

This is an old family recipe that my mama, Catherine Nabers, who lives in Muscle Shoals, Alabama used quite often for family gatherings.

## CHICKEN & RICE

Marie Phillips

1 can mushroom soup                      1 can water  
3/4 cups uncooked rice                      1/4 tsp paprika  
1/4 tsp pepper

4 skinless, boneless chicken breast halves

Place chicken in 9x12 pan. Mix all and pour over. Bake 350 for 1 hour. Serves 4.

## WILD RICE AND CHICKEN BREASTS      Linda Hanson

1 cup uncooked wild rice                      4 chicken breasts  
3 tbsp butter or margarine                      1/4 cup minced onion  
1/2 cup slivered almonds                      1/4 cup chopped pimento  
1 can cream of mushroom soup              1 cup sour cream  
1/2 cup chicken broth

Cook wild rice in 4 cups water, cover. Boil 50-55 minutes; drain. Brown chicken breasts in butter or margarine. Remove from pan. Brown onion. Brown almonds. Mix rice, onions, almonds and pimento. Place in a greased baking dish. Place chicken breasts on top. Mix soup, sour cream, broth, salt and pepper; mix until smooth. Pour over chicken. Bake at 325 for 1 hour.

Middle-aged Lament: My bifocals are adequate. My dentures are fine. My uplift is holding. But I sure miss my mind!

## SUNDAY CHICKEN DINNER

Fern Thompson

1 chicken, cut-up  
1 can cream of celery soup or  
cream of chicken soup  
1/4 pkg dry onion soup mix

1 can cream of mushroom soup  
1 can milk  
1 1/3 cups Minute rice or regular

Heat soups and milk; stir in rice. Put in pan, arrange raw chicken pieces on top of mixture. Sprinkle with dry onion soup. Seal with foil. Bake at 325 for 2 hours 15 minutes. You may broil this for brownness. Add milk if it seems too dry.

## OVEN BAKED CHICKEN

Margaret Burchett

2 broiler-fryer chickens  
2 cans cream of chicken soup

1/2 cup grated Parmesan cheese

Wash chicken and dry on absorbent towel. Place in single layer in baking pan (10x14 inch), skin side up. Blend together soup and cheese. Spread over chicken. Bake in 350 oven 1 1/2-2 hours or until chicken is tender and top well browned.

## TURKEY HASH

Kay Dunlap

1/4 cup Crisco shortening  
1/2 cup finely chopped onion  
2 cups diced, cooked potatoes  
1 tsp salt

1 cup sliced mushrooms  
2 cups diced, cooked turkey  
1 tbsp snipped parsley  
1/8 tsp black pepper

2/3 cup undiluted evaporated milk

Melt Crisco in skillet. Add mushrooms and onion and saute about 5 minutes. Remove from heat and stir in turkey, potatoes, parsley, salt and pepper. Gradually add evaporated milk, stirring gently. Heat mixture thoroughly (about 5 minutes). This can be doubled. Serves 6.

## CHICKEN/SOUR CREAM ENCHILLADAS

Louise Lloyd

Cook chicken and remove meat from bone. Cut in bite-size pieces. In saucepan, heat 1 pint sour cream, 2 cans cream of chicken soup and 1 4-oz can chopped mild green chilis. Heat and cook for 5 minutes. Place 2 heaped tablespoons of mixture in a heated corn or flour tortilla. Wrap the filled tortilla and place in a 13x9x2 lightly greased pan. Pour the remaining mixture over the rolled tortillas. Sprinkle with 3 cups grated cheddar cheese and top with 5-6 chopped green onions. Bake uncovered in a 350 oven about 30 minutes. Serves 4-6.

## CHILES RELLENOS

Judy Riffe

4 green peppers (hollowed)	2 slices bread soaked
1 lb ground meat	in 1/2 cup milk
1/2 cup raisens	1/2 cup ground pecans
1/4 tsp cloves	1/4 tsp cinnamon
1/2 tsp salt	4 slices cheese

Mix all ingredients well. Stuff peppers. Put in baking dish. Cover with Spanish Sauce (below). Bake 350 for 1 hour. Put cheese on top 10 minutes before serving.

Spanish Sauce:

1 can tomato paste	1/2 cup water
1 chopped onion	1 chopped green pepper
1 tsp salt	1/2 tsp pepper

Cook 20-25 minutes, stirring frequently.

## ENCHILADAS

Cindy Hanson

Cook 1 lb ground beef; when browned add salt, pepper and garlic to taste. Add 1 4-oz can of Ortega chopped green chilis.

Grate 1 lb of cheddar cheese.

Chop one medium onion.

One dozen corn tortillas, use a pancake turner to dip tortillas one at a time into simmering enchilada sauce (below). Place on a plate and put about 2 tbsp of meat mixture, a little onion and cheese on one side of tortilla and roll up. Place in a 13x9x2 pan. Spoon on a small amount of sauce on top. Sprinkle with grated onion and cheese. Bake in a 350 oven for 30 minutes.

Enchiladas Sauce:

Pour about 2 tbsp of oil in sauce pan. Add 3 tbsp chili powder, 1 8-oz can tomato sauce, salt and pepper, 1/4 tsp garlic powder, 3 cans water and 1/8 tsp cumin. Simmer 15 min. Thicken with cornstarch and water.

## MEXICAN RICE

Cindy Hanson

Put enough oil in pan to cover the bottom. Add 1 cup raw rice and 1/2 chopped onion. Cook, stirring until brown. Add:

1 1/2 cups water	1/2 cup tomato sauce
1 chicken bouillon cube	Salt and pepper
1 tsp Italian seasoning	1/4 tsp garlic powder

Bring to a boil; lower heat; cover and simmer for 15 minutes. Turn off heat and let set for 15 minutes. Serve.

## TAMALE PIE

Blanche Nelson

- |                              |                                 |
|------------------------------|---------------------------------|
| 1 large bag Doritos          | 1 can cream of chicken soup     |
| 1 can cream of mushroom soup | 1 can enchilada sauce           |
| 1/2 can milk                 | 1 lb hamburger, browned/drained |
| 4 cups shredded cheese       |                                 |

Heat soups in pan with hamburger; add milk. Layer in casserole dish with the Doritos and cheese; top with the can of enchilada sauce. Bake for 1/2 hour in a 350 oven.

## TAMALE PIE

Marie Phillips

- |                         |                              |
|-------------------------|------------------------------|
| 1 large onion           | 2 tbsp butter                |
| 1 1/2 cups ground round | 10-oz can tomato puree       |
| 1 can creamed corn      | 1 small can sliced olives    |
| 1 can mushrooms         | 2 cups milk                  |
| 3 tbsp chili powder     | 1 tsp salt                   |
| Dash of pepper          | 1 tsp Tabasco                |
| 1/2 tsp thyme           | 1/2 tsp cumin                |
| 1/2 tsp oregano         | 1/2 tsp ground chili peppers |

Peel and chop onion, saute in butter, toss in ground round. Cook and stir until meat loses its redness. Add everything else to meat and onion. S Spray a 9x12 pan with Pam and put into a 350 oven. Stir about every 15 minutes for 1 hour. You can put more or less of the hot stuff to suit yourself. Serves 6-8.

## MINI PIZZA

Ruby Sparks Meyer

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 lb cheddar cheese, grated      | 3 tbsp vinegar                    |
| 1 small can chopped black olives | 1 small can chopped Ortega chilis |
| 1 small can tomato sauce         | 1 small onion, chopped fine       |
| 1 tbsp Worcestershire sauce      | Salt, pepper and Accent to taste  |
- Mix all ingredients together. Use Buffet French bread, cut in thin slices. Spread with cheese mixture, place on cookie sheet under the broiler for a few minutes. Watch closely; serve warm.

Wisdom is the reward you get for a lifetime of listening when you would have preferred to talk.

How can I be over the hill when I never even got to the top?

My mind not only wanders, sometimes it leaves completely.

## SCHOOL LUNCHROOM PIZZA

Maxine Wherry

Opal Lester

This is Annie Peterson's and Van Guenther's pizza recipe. Together, they figured out this recipe to get the kids to eat the commodities. To this day, the cooks at Onalaska school still use this same pizza recipe.

Dough:

1 egg	1/4 cup shortening
2 1/2 tbsp yeast	1 tbsp salt
2 1/2 tbsp sugar	1 1/2 cup warm water
2 cups flour	

Mix, knead and let rise.

Sauce:

2 1/2 tbsp oil	4 tbsp chopped onions
1/4 cup celery	3 tbsp lemon juice
5 tbsp water	1 can tomato paste
5 tbsp brown sugar	1/4 tbsp dry mustard
1/2 tbsp salt	1/8 tbsp garlic
1/4 tbsp oregano	1 lb ground beef
1 cup cheese, grated	

Saute onions and celery in oil until tender, remove from pan, brown ground beef. Mix remaining ingredients, simmer for 1/2 hour. Shape dough on pan, pour sauce over dough, sprinkle cheese on top. Bake in 400 oven for 20 minutes.

## CALICO BAKED BEANS

Kim Ostlund

1/4 lb bacon, chopped	1 can lima beans
1 lb hamburger	1 can kidney beans
1/2 chopped onions	1 large can pork & beans
1 cup brown sugar	1/2 cup catsup
2 tbsp vinegar	1 tbsp prepared mustard
1 tsp salt	

Brown hamburger, add bacon and onion, saute. Make a sauce with other ingredients, except beans. Drain lima and kidney beans. Combine all. Bake at 300 for 1 1/4 hours.

HINT: When making homemade cherry pie, mix a small package of cherry jello into the filling. It gives the pie better flavor and a rich, appetizing color that brings people back for a second slice. Use raspberry jello when making a berry pie.

## BARBEQUE BEANS

Margaret Wallace

- |                                  |                                  |
|----------------------------------|----------------------------------|
| 1/2 lb ground beef               | 1/2 cup catsup                   |
| 1/2 large onion, chopped         | 1/2 tsp ground ginger            |
| 1/4 medium green pepper, chopped | Dash ground cloves               |
| 2 celery stalks, chopped         | 2 cans (31 oz each) pork & beans |
| 1/2 cup brown sugar              |                                  |

In a large skillet, brown beef with onion, green pepper and celery until meat is browned and vegetables are tender. Drain fat. Stir in brown sugar, catsup, ginger and cloves; add beans and mix well. Spoon into a 2 1/2 qt casserole. Bake, uncovered, at 350 for 1-1 1/2 hours or until beans are as thick as desired. Yield: 8-10 servings.

## CALICO BEANS

Mary Fremersdorf

- |   |                        |
|---|------------------------|
| 1 lb hamburger                                | 3/4 cup celery, cut up |
| 1 onion, chopped                              |                        |
| Brown and drain off fat. Add the following:   |                        |
| 1 cup catsup                                  | 1 cup brown sugar      |
| 1 tbsp prepared mustard                       | 3 tbsp vinegar         |
| Garlic powder to taste                        | Salt and pepper        |
| 1 can lima beans                              | 1 can red kidney beans |
| 1 can pork & beans                            | 1 can garbanzo         |
| 1 can pinto beans or other beans, if desired. |                        |

Mix all of above and stir well. Bake at 350 for 1 hour.

A little less sugar could be used, and I have added 1 cup cooked macaroni to it for a change.

## BUFFET BAKED EGGS

Mary Jane Dieter

- |                                 |                        |
|---------------------------------|------------------------|
| 1/2 cup butter                  | 12 eggs                |
| 1 1/2 cup grated cheddar cheese | 1 cup buttermilk       |
| 1/2 tsp salt                    | 2 tbsp chopped parsley |
| Parmesan cheese                 |                        |

Heat oven to 350. While heating, place butter in 9x13 glass dish and let melt. Whip eggs slightly with fork or whip. Add grated cheese, buttermilk, salt and parsley. Sprinkle with grated Parmesan. Bake uncovered for about 30 minutes until eggs are set. Garnish with crisp bacon. Serves 10-12.

This is a delicious brunch dish!

### 3 EGG OMELET

Jake Hanson

Saute onion, green pepper, celery, mushrooms. Beat 3 eggs and 2 tbsp milk; pour into medium hot pan. Sprinkle other ingredients over top; cover and cook slowly 5 minutes. Fold and cook 5 minutes more.

### EGG PUFF

Kay & Kayla Dunlap

10 eggs	1/2 cup flour
1 tsp baking powder	1/2 tsp salt
1 lb Jack Monterey cheese	1/2 cup butter, melted
1 pint small curd cottage cheese	2 4-oz cans green chilis

Beat eggs until lemon colored. Mix remaining ingredients and add to the egg mixture. Grease a 9x13 casserole dish with butter and pour the egg mixture into the dish and bake at 350 for 30-40 minutes.

When my daughter, Kayla Marie, was born, all my girlfriends in Gresham, Oregon all got together and gave us a baby shower and brunch. This is one of the dishes that was served for the brunch and has been a favorite ever since.

### IMPOSSIBLE QUICHE

Linda Hanson

Mix:

3 eggs	1 1/2 cups milk
1/2 cup Bisquick	1 cup cheese, grated

Add what ever extras sound good (vegetables, ham, etc.) Pour into a greased pie pan and bake until golden brown, at 350 for approximately 30-40 minutes. EASY!

### STROGONOFF FOR THE WORKING WIFE

Bev Lyons

1 lb hamburger	1 can cream mushroom soup
1/4 cup chopped onion	1/2 cup sour cream
Cooked noodles or rice	1/2 tsp paprika

Dash of pepper

In skillet, brown beef and onions. Use a potato masher to help separate the meat. Add soup, sour cream and seasonings, simmer 5 minutes. Serve over noodles or rice. Delicious with french bread and a tossed salad.

## DEVILED CRAB PATTIES

Ron & Kay Dunlap

3 (8 oz) cans of lump crab meat, the best you can buy. You may also use fresh crab meat, which is even better. Pick through the crab meat and pick out all the bones.

4 hard boiled eggs, chopped fine      1/4 cup onion, chopped fine

1/4 cup celery, chopped fine

Mix eggs with crab meat. Saute onion and celery in a small amount of butter. Add onion and celery to crab meat mixture and mix well. Make a heavy white sauce which consists of:

1/4 cup flour      1/4 cup butter or margarine

1/4 tsp salt      1/8 tsp pepper

1 cup milk

In a small saucepan melt butter or margarine. Stir in flour, salt and pepper. Add milk all at once. Cook over low heat, stirring constantly until thickened and bubbly. Cook and stir 1-2 minutes more. Mix white sauce with crab meat mixture, mix well. Add some Accent to bring out the flavor of the crab meat. Put crab meat in Tupperware bowl with lid and chill overnight in the refrigerator. The next day, make egg/water mixture: 2 eggs per cup of water. Make crab patties, dip into flour lightly, then into the egg and water mixture. Dip into cracker meal and again into the egg and water mixture. Last and final step, dip into crushed bread crumbs. Put patties on a tray lined with waxed paper and put into refrigerator for 3-4 hours. Heat heavy skillet with oil and fry the crab patties until brown on both sides. Makes 18-20 crab patties.

This recipe has been in our family for 25 years and originates back to my husband's aunt, Mrs Grace Krause, who owned and operated the Old Mainland Inn in Mainland, PA. Ron's mother, Mrs Kathryn Dunlap, a sister to Mrs Grace Krause, worked at the Mainland Inn and prepared the crab patties for the restaurant for 15 years.

## ISLAND SEAFOOD SAUCE

Kay Dunlap

1 carton (8 oz) plain yogurt      1/2 cup mayonnaise

2 tbsp catsup      1 tbsp lemon juice

1 tbsp minced onion      1/2 tsp celery seeds

Mix all ingredients in small bowl until well blended. Serve with crab patties, claws or baked fish. Makes 1 1/2 cups.

Note: Tartar sauce is just as good with the crab patties.



## SNOW PEAS WITH SHRIMP

Betty Thirkill

14 large raw shrimp	1/2 tsp sugar
1 tsp soy sauce	1 1/2 tsp cornstarch dissolved in 1 tbsp water
3 tbsp peanut oil	1/3 cup chicken broth
1/2 tsp salt	1 1/2 cups pea pods or 1 pkg frozen pods, partially thawed
1/2 cup water chestnuts, sliced	2 small stalks celery, cut crisscross in 1/4" slices
1/2 large onion, cut in half, cross- wise, then cut in small wedges	
1/2 large carrot, <u>thinly</u> sliced	

Shuck shrimp, de-vein. Mix sugar, soy sauce, cornstarch and water. Heat oil over high heat, add salt, turn shrimp all at once into pan, stir and cook 1 minute; add broth and vegetables. Cover and cook 1 1/2 minutes. Remove cover once to stir. Add soy sauce mixture. Stir for 30 seconds until sauce is lightly thickened and serve at once.

# ***Cakes, Cookies & Candy***



## TURTLE CAKE

Aaron Hockett

1 German Chocolate Cake mix      1 bag caramels  
3/4 cup butter                      1/2 cup evaporated milk  
1 cup real chocolate chips      1/2 cup pecans or walnuts  
Cool Whip (optional)

Grease and flour a 9x13 cake pan. Mix the cake mix according to directions. Pour 1/2 into greased cake pan and bake at 350 for 15 minutes. Melt the bag of caramels, evaporated milk and butter together on medium high heat. (Watch so it does not scorch, or use a microwave oven). Pour over cooled cake. Sprinkle chocolate chips and nuts over the top of caramel mixture. Pour rest of the batter on and continue baking for 20-30 minutes. Serve warm with Cool Whip or ice cream.

This was the Mothers Tea dessert in 1988.

## BLACK WALNUT CAKE

Connie Rakoz

2 cups sugar                          1/4 tsp salt  
1 cup butter                          1 tsp vanilla  
1 3/4 cup flour                      1 tsp lemon extract  
6 eggs                                  1 cup walnuts

Blend all ingredients (except nuts) on low speed until mixed. Switch to high for 5 minutes. Add nuts. Bake 1 hour 15 minutes at 325.

## RHUBARB CAKE

Gerry Elefritz

Cream 1/2 cup butter              1 cup brown sugar  
1/2 cup white sugar              1 egg  
Add:  
2 cups flour                          1 tsp soda  
1/2 tsp salt                          1 cup nuts  
1 cup buttermilk                  1 1/2 cups chopped fresh rhubarb

Put in a greased 9x12 cake pan.

Mix and cream together for topping:

1/2 cup white sugar              1 tsp cinnamon  
2 tbsp butter

Topping goes on before cake is baked. Bake at 350 for about 50 minutes.

FOOD FOR THOUGHT: Wear your smile; don't pin it on when you need it.

## JOHNSON'S RHUBARB CAKE

Fern Thompson

Mix together:

5 cups rhubarb, cut up

3 1/2 oz raspberry jello

1 cup sugar

3 cups mini marshmallows

Grease 9x13 cake pan. Add mixture and sprinkle with 1 white or yellow cake mix. Bake at 350 for 25-30 minutes.

## RHUBARB CAKE

Ruby Ford

1 1/2 cups sugar

2 cups flour

1/2 cup butter

1 tsp vanilla

2 eggs

1 tsp soda

1 cup sour milk

1/2 tsp salt

2 cups diced rhubarb

Mix and pour into oblong pan, 9x13. Sprinkle on top cinnamon and sugar. Bake at 350 for 40 minutes.

## RHUBARB CAKE

June Hansen

6 cups sliced rhubarb

1 cup sugar

3 oz strawberry jello

3 cups mini marshmallows

1 white cake mix, mix as usual

In a 9x13 pan, place rhubarb. Sprinkle sugar and jello over rhubarb.

Sprinkle marshmallows over jello. Cover with prepared cake mix. Bake 50 minutes at 350.

## BETTER THAN ANYTHING CAKE

Marie Phillips

Bake 1 yellow or white cake mix according to directions. While warm, poke holes all over with a wooden spoon handle. Refrigerate until cold. 1 large package vanilla instant pudding mixed with 2 cups milk and 8 oz cream cheese. Pour over cooled cake. Place on cake: 4 bananas sliced lengthwise, add Cool Whip over that. Add whatever, pecans, coconut or marachino cherries.

## MAYONNAISE CAKE

Cheryl Johnson

1 cup sugar

2 cups flour

6 tbsp cocoa

1 1/2 tsp soda

1 cup mayonnaise

1 cup cold water

Mix all. Bake at 350 for 35 minutes.

Excellent with ice cream over warm cake!

## WALDORF-ASTORIA PERFECT CHOCOLATE CAKE

Jackie Smothers

- |                           |                              |
|---------------------------|------------------------------|
| 4 tbsp butter             | 2 1/2 cups sifted cake flour |
| 2 1/2 cups sugar, divided | 2 tsp vanilla                |
| 4 sq. melted chocolate    | **2 tsp baking powder        |
| 1 1/2 cups milk           | 1 cup chopped nuts           |

3 eggs, separated

Cream butter and 1 1/2 cup sugar. Add melted chocolate. Beat in egg yolks thoroughly. Add flour and milk alternately to chocolate mixture. Beat egg whites until very stiff, then add remaining 1 cup sugar, beating well until thick and heavy. FOLD into cake batter. \*\*Sprinkle baking powder on top and fold in vanilla and nuts. Bake at 350 for 30-35 minutes.

### Frosting:

- |                     |                            |
|---------------------|----------------------------|
| 1/4 cup soft butter | 2 1/4 cups powdered sugar  |
| 1 beaten egg        | 2 squares melted chocolate |
| 1 tsp vanilla       |                            |

Blend well and frost above cake.

## BURNT SUGAR CAKE

Katy Schulz

- |                       |                            |
|-----------------------|----------------------------|
| 1/2 cup shortening    | 1/4 tsp salt               |
| 1 1/2 cups sugar      | 2 1/2 tsp baking powder    |
| 1 tsp vanilla         | 1 cup milk                 |
| 2 egg yolks           | 3 tbsp burnt sugar         |
| 2 1/2 cups cake flour | 2 egg whites, beaten stiff |

Thoroughly cream shortening and sugar; add egg yolks and vanilla; beat until fluffy. Add sifted dry ingredients alternately with milk, beating well after each addition. Add burnt sugar and fold in egg whites. Bake at 350 for 30 minutes. Cool and frost with Carmel Nut Frosting.

### Burnt Sugar

Melt 1/2 cup white sugar in a large skillet over LOW heat until dark brown and smooth. Remove from heat; add 1/2 cup boiling water; return to heat and stir rapidly until molasses- like syrup melts.

### Carmel Nut Frosting

- |                             |                     |
|-----------------------------|---------------------|
| 2 cups brown sugar          | 1/2 cup light cream |
| 1/2 cup butter or margarine | f.g. salt           |
| 1 tsp vanilla               | 1 chopped nuts      |

Combine all but nuts and vanilla. Stir over low heat until dissolved. Boil to soft ball stage, add nuts, vanilla and spread.

This is my favorite!

**CREAM CHEESE POUND CAKE**

Jodi

1 1/2 cups margarine  
 6 eggs  
 1 tsp vanilla  
 3 cups flour

8 oz cream cheese  
 3 cups sugar  
 1 tsp almond extract

Cream margarine and cream cheese. Add eggs and sugar (2 eggs and 1 cup sugar at a time), beating well. Beat...beat...beat...Add extract and beat some more. Add flour and beat another minute. Spoon into a greased and floured tube pan. Bake at 325 for 1 hour 25 minutes. Cool on a wire rack 5 minutes before turning out.

**CHOCOLATE EARTHQUAKE CAKE**

Evelyn Miller

1 2-layer size German Chocolate cake mix  
 1 cup chopped walnuts  
 1 8-oz pkg cream cheese, softened  
 2 tbsp unsweetened cocoa powder

1 cup coconut  
 1/2 cup butter, melted  
 4 cups powdered sugar  
 6 tbsp Cola (I used milk)

Grease bottom of a 13x9x2 pan. Spread walnuts and coconut evenly. Make cake according to directions, pour in pan over nuts and coconut. Then combine melted butter, cream cheese and powdered sugar; beat until smooth. Pour over cake batter. Bake at 350 for 45-55 minutes or until done. Cool. Cake top will crinkle.

Frosting:

2 tbsp cocoa  
 1/2 cup butter or margarine  
 2 cups powdered sugar

6 tbsp Cola  
 ( use milk or cream if I don't have Cola)

Combine cocoa, Cola, and butter in medium sauce pan. Bring to a boil, stirring constantly. Remove from heat. Pour over powdered sugar, beat until smooth, spread over cake.

**TOMATO SOUP CAKE**

Mary Taner

Cream together:

1 cup sugar  
 1 tsp salt

1/2 cup margarine  
 1 egg

Add:

1 small can tomato soup  
 1 tsp cinnamon  
 1/2 tsp ground cloves  
 1 1/2 cups flour  
 1/2 cup nuts

1 tsp soda  
 1/2 tsp nutmeg  
 2 tsp baking powder  
 1 cup chopped dates

Pour into a greased 8" square pan. Bake 40 minutes at 350 or until tested done. Make frosting of 1 cup sifted powdered sugar and small package of cream cheese. Stir together until smooth and frost cake.

RAISIN APPLE CINNAMON CAKE Evelyn Miller

2 cups sugar	2 eggs
3/4 cup vegetable oil	2 tsp vanilla
2 cups flour	2 tsp cinnamon
1 1/2 tsp soda	1/4 tsp salt
4 cups chopped tart apples	1 cup walnuts
1 cup raisins	

Combine eggs, sugar, oil and vanilla. Beat until light and fluffy. Add dry ingredients. Mix well. Add nuts and raisins. Put in a greased 13x9x2 baking pan. Bake at 350 for 40-45 minutes.

CARROT CAKE Geana Dobyms

In large bowl mix:

2 cups flour	2 tsp soda
1 3/4 cup sugar	2 tsp cinnamon

Make well in center and add:

1 cup oil	2 cups grated carrots
3 beaten eggs	1 cup crushed pineapple
1 cup crushed nuts	2 tsp vanilla
1 cup coconut	

Mix well. Put in a greased 9x13 pan.. Bake in 350 oven for 45-50 minutes.

Frosting:

1 8-oz pkg cream cheese	1/2 cup margarine
1 tsp vanilla	1 tsp maple flavoring

Powdered sugar to thickness desired

APPLESAUCE BRAN CAKE Buck Hanson

In a 1 1/2 quart bowl, mix:

1 cup All Bran cereal	1 1/4 cup milk
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Let stand 5 minutes. Add:

3/4 cup oil	2 beaten eggs
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1 cup applesauce

In large bowl, mix:

2 1/3 cups flour	1 1/3 cup sugar
1 tbsp baking powder	1 tsp soda
1 tsp nutmeg	2 tsp cinnamon
1/2 tsp salt	

Make well in dry ingredients. Stir in bran mixture only until mixed, then stir in 1 cup crushed nuts and 1 cup raisens. Put in greased bundt pan and bake in 325 over for 60-75 minutes. Dust with powdered sugar, if desired.

## PUMPKIN PIE CAKE

Betty Tryon

4 eggs, beaten slightly  
 1 cup sugar  
 1 tsp cinnamon  
 1/2 tsp cloves  
 1 large can pumpkin  
 1 tsp salt  
 1 tsp ginger  
 1 large can evaporated milk

Mix all together well. Put in a greased 9x13 pan. Pour a large box of yellow cake mix over. Melt 2 cubes of margarine and dribble over the top of cake mix; then sprinkle 1 cup chopped nuts over that. Bake for 1 hour in 325 oven on lower rack. The pumpkin will set like pumpkin pie.

## CHOCOLATE UPSIDE DOWN CAKE

M. Phillips

1 1/4 cup white sugar  
 1 tbsp butter  
 1/2 cup milk  
 1/4 tsp salt  
 1 cup flour  
 Whipped cream  
 1 1/2 tbsp cocoa  
 1/2 cup chopped nuts  
 1/2 cup brown sugar  
 1 1/4 cups boiling water  
 1 tsp baking powder  
 1/4 cup cocoa

Cream 3/4 cup white sugar and butter, add milk and stir well. Sift together flour, salt, baking powder and 1 1/2 tbsp cocoa. Add to first mixture; stir well. Put into a 9" square buttered baking pan. Sprinkle with nuts. Mix remaining white sugar, brown sugar and 1/4 cup cocoa together and spread over top. Pour boiling water over all. Bake at 350 for 30 minutes. Cool slightly in the pan. Top with whipped cream if you can handle the calories. Serves about 6. Double it and use a 9x13 pan.

## VELVET SPONGE CAKE

Evelyn Miller

2 eggs, well beaten  
 Cream together and beat until light. Add:  
 1 tsp lemon extract  
 Pinch of salt  
 Mix well,  
 1 cup flour, sifted  
 1 tsp baking powder

Sift flour again and add 1/2 cup to eggs and sugar. Beat well. Add 1 tsp baking powder to remainder of flour; add to the batter. Beat well. Last, add 1/2 cup boiling water. Stir well. Bake in a greased loaf pan in a quick oven, 400, for 30 minutes or until done.

This cake is one my grandmother made. It's easy to make, no shortening. Very good served with berries or other fruit, with whipped cream or ice cream.



### DEVIL'S FOOD CAKE

Mrs Foley

Cream together:

1/2 cup shortening

2 cups sugar, white and brown

Add:

2 eggs

1/2 - 1 cup sour cream

1 tsp soda, mix with sour cream

Stir together well and add:

2 cups cake flour

2/3 cup cocoa

1/2 tsp soda

3/4 cup boiling water

1 tsp vanilla

Walnuts, if desired

Bake at 350 for 35 minutes.

### RHUBARB CRUMB CAKE

Vivian Miller

1/2 cup sugar

1 tsp cinnamon

1 tbsp butter

1/2 cup shortening

1 1/2 cup brown sugar

1 egg

1 tsp soda

1 cup dairy sour cream

2 cups flour, sifted

1 1/2 cup rhubarb, cut in 1/2" cubes

1 tsp vanilla

1/2 cup chopped nuts (optional)

Combine sugar, cinnamon and butter; set aside. Cream shortening and brown sugar. Stir in egg, blend well. Combine soda and sour cream; add alternately with flour. Stir in rhubarb and vanilla. Turn batter into a greased 9x13 pan. Sprinkle with topping (sugar, cinnamon and butter) plus chopped nuts, if desired. Bake at 350 for 35-40 minutes.

Yield: 12-15 servings

### BURNT SUGAR CAKE

Evelyn Miller

1 1/2 cups sugar

1/2 cup butter

2 egg yolks

1 tsp vanilla or maple flavoring

1 cup cold water

(I use maple)

2 1/2 cups flour

2 tsp baking powder

1/4 tsp salt

5-6 tsp burnt sugar syrup

2 egg whites

Cream sugar and butter, add egg yolks; beat well. Add flavoring and water; beat well. Add 2 cups flour, beat well. Mix 1/2 cup flour with the baking powder and salt. Add the burnt sugar syrup; mix well. Fold in beaten egg whites. This makes a 3-layer cake. Bake at 350 until done. Frost with same flavor frosting. To make burnt sugar syrup: put some sugar in heavy pan, let get dark then add hot water. Let stand to dissolve.

My mother used to make this cake while raising the family. I also did the same.

### PUMPKIN CAKE ROLL

Billie Marko

3 eggs	1 cup sugar
2/3 cup canned pumpkin	1 tsp lemon juice (optional)
3/4 cup flour	1 tsp baking powder
2 tsp cinnamon	1 tsp ginger
1/2 tsp nutmeg	1/2 tsp salt
1 cup nuts, optional	

Beat eggs on high speed of mixer for 5 minutes. Gradually beat in sugar, pumpkin and lemon juice. Stir together the dry ingredients and fold into pumpkin mixture. Spread in a greased and floured 15x10x1" pan. Top with nuts, if desired. Bake at 375 for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at the narrow end, roll towel and cake together. Cool 2 hours, unroll.

#### Filling:

1 cup powdered sugar	4 tbsp butter or margarine
8-oz cream cheese	1/2 tsp vanilla

Beat until smooth. Spread over cake and re-roll. Chill thoroughly.

### SOUR CREAM CAKE

Grandma Fitzhugh

Beat: 2 eggs	1 cup sugar
1 cup sour cream	1 tsp soda
Sift together:	
Pinch of salt	1/4 tsp nutmeg
1 1/2 cups flour	1 tsp baking powder
1 tsp cinnamon	1/4 tsp cloves

Mix as for a cake and pour into 2 round greased cake pans. Bake at 350 until done. Cool. Frost with sweet whipped cream on top and in middle. Keeps in refrigerator.

### BANANA CAKE

B. J. Brashear

1 Duncan Hines Supreme Cake Mix	2 mashed bananas
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Nuts of your choice, optional (really ripe bananas work best)

Prepare the cake mix as directed on the box, add in the mashed bananas, and nuts. Bake as directed. While cake is baking mix up icing shown below. Apply to cake after it has cooled some.

#### Icing:

1 box powdered sugar	2 mashed bananas (really ripe ones)
1 stick butter/margarine, melted	1 tsp vanilla

This recipe was given to me by my sister, Gayle Porter. It makes a really moist cake.

### STRAWBERRY CAKE

1 box Pillsbury white cake w/pudding  
3 tbsp flour  
1/2 cup water  
1 cup frozen strawberries

Cheri Chambell

1 large box strawberry jello  
4 eggs  
1 cup oil

Combine all ingredients and mix well. Pour in a 13x9 cake pan. Bake at 350 until toothpick inserted comes out clean.

#### Frosting:

1/2 cup margarine  
1 cup strawberries

1 box powdered sugar  
1/2 tsp vanilla

Beat margarine; add sugar, alternating with strawberries and vanilla. Pour on cooled cake.

### APPLESAUCE CAKE

1/2 cup Wesson oil  
2 cups applesauce  
1 cup brown sugar  
1 cup raisens  
1 tsp vanilla  
1 egg  
2 tsp soda

B. J. Brashear

2 tsp cinnamon  
1 tsp cloves  
1 tsp nutmeg  
1 tsp salt  
1 tsp lemon extract  
2 1/4 cup flour

Mix all ingredients in large bowl until well blended. Pour into a greased and floured 9x13 pan. Bake at 350 for 40-45 minutes, until toothpick inserted in center comes out clean.

This recipe has been handed down in the family from Tony Thomsen's Grandmother Berg. It is a very moist cake and can be served warm or cold, with or without icing. You can ice it with your favorite icing; if I ice it I usually use a purchased Sour Cream Icing.

### WHIPPED CREAM CAKE

2 cups cake flour  
3 tsp baking powder  
1 cup heavy cream  
1/4 tsp salt  
1/2 cup water

Elenor Nelson

1 1/2 cups sugar  
1/2 tsp salt  
3 egg whites  
1 tsp vanilla or almond flavoring

Sift together the flour, sugar, baking powder and salt twice. Whip until stiff the heavy cream. In another bowl whip egg whites and salt together. Combine egg mixture and cream and fold gently together with vanilla or almond flavoring and water. Add to the flour mixture slowly and a small amount at a time. Fold in carefully. Put in a greased 9" pan or bundt pan. Bake at 375 for 45 minutes.

**CARROT CAKE**

Dianna Fielde

2 cups flour

2 cups sugar

1/2 tsp salt

1 tsp soda

2 tsp cinnamon

3 eggs

1 1/2 cups vegetable oil

2 cups finely grated carrots

1 tsp vanilla

1 cup crushed pineapple, drained

1 cup shredded coconut

1 cup chopped nuts, divided

Combine dry ingredients. Add eggs, oil, carrots and vanilla; beat until combined. Stir in pineapple, coconut and 1/2 cup nuts. Pour into a greased 13x9x2 baking pan. Bake at 350 for 50-60 minutes or until cake tests done. Cool.

Frosting:

2 pkg (3-oz each) cream cheese, softened

3 cups powdered sugar

6 tbsp butter or margarine, softened

1 tsp vanilla

Combine all in a small bowl, mix until well blended. Frost cooled cake. Sprinkle with remaining nuts. Store in refrigerator. 12-16 servings.

**BANANA CAKE**

Cheri Chambell

1/2 cup butter

2 cups cake flour

1 1/2 cups sugar

1/2 tsp soda or 1 tsp if sour

2 eggs, beaten

milk is used

1 tsp vanilla or lemon or both

1/2 cup sweet or sour milk

1/4 tsp salt

1 cup mashed banana

Cream butter; add sugar gradually. Add eggs and beat thoroughly. Add mashed bananas and flavorings. Sift dry ingredients together and add alternately with milk. Bake at 350 for 20-30 minutes.

For Banana Nut Cake add 1/2 cup chopped nuts to mixture. Frost with Cream Cheese Frosting;

**CHOCOLATE ZUCCHINI CAKE**

Irene Holm

1/2 cup soft margarine

1/2 tsp cinnamon

1/2 cup vegetable oil

1/2 tsp cloves

1 3/4 cup sugar

2 cups finely shredded zucchini

2 eggs

1/4 cup chocolate chips

1/2 cup sour milk

2 1/2 cups flour, unsifted

4 tbsp cocoa

1/2 tsp soda

1 tsp vanilla

Cream margarine, oil, sugar, eggs, vanilla and sour milk. Mix dry ingredients and add to creamed mixture. Beat well with electric mixer. Stir in zucchini; spoon batter into greased and floured 9x12x2" pan. Sprinkle chocolate chips on top. Bake at 325 for 40-45 minutes.

**APPLESAUCE CAKE**

Katherine Davis

- |                           |                       |
|---------------------------|-----------------------|
| 1 cup butter or margarine | 2 cups sugar          |
| 2 1/2 cups flour          | 2 cups raisins        |
| 2 cups nuts               | 2 cups hot applesauce |
| 2 eggs, well beaten       | 1 tsp salt            |
| 2 tsp cinnamon            | 2 tsp cloves          |
| 2 tsp soda                |                       |

Cream shortening and sugar; add eggs and blend well. Sift dry ingredients, add to the first mixture. Dredge raisins and nuts in part of the flour. Add hot apple sauce. Put in a greased 9x12 baking pan. Bake at 350 for 35-40 minutes. Take from the oven and top with 1 lb. brown sugar, dampened with cream or milk thin enough to spread, add 2 cups shredded coconut. Makes a large cake.

**CREAM OF COCONUT CAKE**

Lois Stall

- |                                 |                        |
|---------------------------------|------------------------|
| 1 pkg white cake mix            | 3 egg whites           |
| 2 tbsp oil                      | 1 1/3 cup milk         |
| 2 (4 oz each) cans coconut      | 1 can cream of coconut |
| 1 8-oz container whipping cream |                        |

Mix cake mix, egg whites, oil, milk and 1 can of coconut. Pour into a 9x13 greased cake pan. Bake at 350 for 20-25 minutes. Prick warm cake with fork. Pour cream of coconut over cake. Cool. Mix 2nd can of coconut and whipped topping. Spread and chill overnight.

**RICH COFFEE CAKE**

Alice Shay

- |                          |                    |
|--------------------------|--------------------|
| 1/2 cup butter           | 1/2 cup shortening |
| 1 cup brown sugar        | 1 cup white sugar  |
| 4 eggs                   | 2 tbsp molasses    |
| 3 1/2 cups flour, sifted | 1/2 tsp salt       |
| 5 tsp baking powder      | 1 tsp nutmeg       |
| 1 tsp cinnamon           | 1 tsp cloves       |
| 1 cup strong coffee      | 1 cup raisins      |
| 1 cup chopped walnuts    |                    |

Beat butter, shortening, brown sugar and white sugar together. Add eggs and cream well; add molasses. Blend in dry ingredients. Add coffee alternately with the flour mixture to the creamed mixture. Stir in raisins and walnuts. Pour into greased and floured 9x13 oblong pan. Bake about 45 minutes at 350. Cool. Frost with : 2 cups powdered sugar, 1/4 cup butter, 3 tbsp cream, 2 tsp vanilla. Blend well at high speed. If too thick to spread, add more cream.

This recipe has been handed down for 4 generations

OLD FASHIONED STRAWBERRY SHORTCAKE Jean Wood

2 cups flour  
3 cups baking powder  
1 tsp salt

3 tbsp sugar  
1/2 cup butter

Sift dry ingredients and cut butter into mixture. Beat 1 egg well, add 2/3 cup milk and add to dry ingredients. Bake in 2 buttered 8" cake pans for 12 minutes at 450. Cover bottom layer with sweetened sliced strawberries and also top layer. Serve with cream. Feeds 6.

My mother made this in the '20's -- different from the cake-type served today.

WACKY CAKE

Elaine Price

3 cups flour  
2 tsp soda  
2 cups sugar

6 tbsp baking cocoa  
1 tsp salt

Sift or mix together. Level off. Make 3 holes; add:

Hole #1 - 2 tbsp vinegar

Hole #2 - 2 tsp vanilla

Hole #3 - 10 tbsp melted shortening

Cover whole mix with 2 cups cold water. Mix well! Put in 9x13 baking pan and bake at 325 for about 45 minutes. No frosting necessary!

This recipe came from our Grandma. This is something the kids can do and great to serve with no frosting. A rainy day or special occasion.

QUICK CAKE

Naomi Dow

1 1/2 cups flour  
1 cup sugar  
1/2 tsp salt

1 tsp soda  
3 tbsp cocoa

Sift all dry ingredients together in round greased pan. Make 3 holes with spoon. Into 1st hole put 1 tbsp vanilla; in 2nd hole put 1 tbsp vinegar; in 3rd hole put 6 tbsp vegetable oil. Pour 1 cup cold water over above ingredients. Stir well with fork. Bake 25-30 minutes at 350.

FOOD FOR THOUGHT: Want a good recipe for soup? Just let your ice cream melt.

Home is where you hang your memories.

Dirty dishes have a tale to tell - while others may go hungry, we're eating very well!

### LEMON FUN CAKE

D. Allin

Mix together 1 box lemon or yellow cake mix (DON'T FOLLOW PACKAGE DIRECTIONS), 1 3-oz pkg lemon jello, 4 eggs, and 2/3 cup water. Mix together for 3 minutes. Add 3/4 cup cooking oil and mix well 1 more minute. Pour into greased 9x13 pan. Bake at 350 for 45-50 minutes or until done (cake pulls away from edges of pan). While cake is baking prepare glaze: Grated rind of 2 lemons, juice of 2 lemons and 2 cups powdered sugar. Mix well. When cake comes out of oven, poke holes evenly all over top with large serving fork, then pour glaze over, allowing topping to soak into the cake.

### FRESH APPLE CAKE

Kay Dunlap

3 eggs  
3 cups flour  
1 tsp salt  
2 tsp vanilla  
1 cup chopped nuts ( I use pecans)

1 1/2 cup salad oil  
2 cups sugar  
1 tsp soda  
3 cups chopped apples  
(3 large red apples)

Beat eggs and oil. Add remaining ingredients and mix well. Place in large greased baking pan and bake at 350 for 45 minutes.

Topping:

1/2 cup margarine  
1 1/2 cups brown sugar

2 tsp vanilla  
1 1/4 cup milk

Mix and bring to a boil and pour over hot cake.

### APRICOT NECTAR CAKE

Pat Kunkel

1 pkg yellow cake mix  
3/4 cup oil  
3/4 cup apricot nectar

1 pkg regular size lemon jello  
4 eggs

Combine above and mix well. Bake in a greased tube pan at 350 for 1 hour. Take out of pan and let cool 5 MINUTES. Ice with a mixture of the juice of 1 lemon and 1 cup powdered sugar.

### PUMPKIN PIE CAKE

Cindy Hanson

1 29-oz can pumpkin  
1 13-oz can evaporated milk  
2 tsp cinnamon  
1/2 tsp nutmeg  
1 cup margarine, melted

4 eggs  
1 1/2 cups sugar  
1 tsp ginger  
1 pkg yellow cake mix  
1 cup chopped nuts

Beat all except cake mix and put in a greased 9x13 cake pan. Sprinkle dry cake mix over mixture. Pour melted margarine over cake mix and sprinkle with chopped nuts. Bake at 350 for 1 hour. Top with whipped cream when serving.

**CHOCOLATE ZUCCHINI CAKE**

Naomi Dow

1/2 cup margarine

2 eggs

1/2 cup oil

1 tsp vanilla

1 3/4 cup sugar

1/2 cup buttermilk

Mix ingredients together, add and mix:

2 1/2 cups flour

1/2 tsp salt

4 tbsp cocoa

1 tsp soda

1/2 tsp cinnamon

1/2 tsp baking powder

1/2 tsp nutmeg

2 cups diced zucchini

1/2 cup chopped walnuts

Pour in a greased baking pan. Sprinkle 1/4 cup chocolate chips on top of batter. Bake at 325 for 45 minutes.

**KAY'S SOUR CREAM POUND CAKE**

Kay Dunlap

1/4 cup water

1/4 cup sugar

4 eggs

1/2 cup Crisco oil

1/2 pint (8-oz) sour cream

1 Duncan Hines butter cake mix  
(yellow cake mix)

Mix eggs and cake mix, add sugar, oil, water and beat until smooth.

Fold in sour cream. Preheat oven to 375 and bake for 45 minutes. (I

bake my cake on 350 for 45 minutes, it all depends on how hot your oven is).

Glaze:

1 cup sugar

1/2 cup water

1 tsp almond flavoring (you can substitute cherry or coconut flavoring)

Combine all ingredients. Boil for 1 minute. Pour over top of cake while both are still warm.

**LEMONY HONEY TOPPING**

Kay Dunlap

1/2 cup whipping cream

3 tbsp honey

1/2 tsp grated lemon peel

1 tbsp lemon juice

In a small mixing bowl combine whipping cream, honey and lemon

juice. Beat with electric mixer on low speed about 5 minutes or until

soft peaks form (tips curl). Gently fold in the lemon peel. Serve

immediately or chill for up to 1 hour. Serve over slices of cake or fresh fruit. Makes 1 cup of topping.

**FOOD FOR THOUGHT:** Why is it those who can wait 3 hours for a fish to bite can't wait 5 minutes for dinner?

Take care of your garden and keep out the weeds.....fill it with sunshine, kind words and deeds.



## RUM CAKE

Juanita Leonardo

1 cup chopped pecans or walnuts      1 yellow cake mix  
1 small box instant vanilla pudding      (no pudding in mix)  
4 eggs      1/2 cup cold water  
1/2 cup Wesson oil      1/2 cup Dark Rum  
(If cake mix has pudding in it, omit pudding. Use 3 eggs, not 4, and 1/3 cup oil, not 1/2 cup)

Mix as directed on cake mix box. Sprinkle nuts on bottom of greased, floured bundt pan. Pour batter over nuts. Bake 1 hour or until done. Set on rack or plate to cool. Poke top of cake with fork.

### Glaze:

1/2 cup butter (not margarine)      1/4 cup water  
1 cup white sugar      1/2 cup Dark Rum  
Melt butter, sugar and water in small pan. Boil 5 minutes on medium heat, stirring constantly. Pour in Rum, cook another minute. Remove from heat. Let cool, then pour onto top of cake.

## MILKY WAY CAKE

Kay Dunlap

8 Milky Way candy bars      1/2 cup butter  
1 cup pecans  
Mix together over low heat. Let cool and fold into batter.

### Batter:

1 cup Wesson oil      2 cups sugar  
4 eggs      2 1/2 cups flour  
1 1/4 cup buttermilk      1 tsp baking powder  
1/2 tsp soda      2 tsp vanilla  
Mix well and bake in 3 (8") cake pans at 350 for 25-30 minutes.

### Icing:

2 1/2 cups sugar      1 cup evaporated milk  
1/2 cup butter      1 pkg chocolate chips  
3/4 cup marshmallow cream  
Cook until it forms a soft ball when dropped into cold water. Fold in 3/4 cup of marshmallow cream and mix well, then spread on cake layers.

This recipe is about 38 years old and is one of my favorite cakes that my grandmother always baked for the kids! In memory to my grandmother, Mrs Lelia Outlaw, who always encouraged me to reach for the stars and to accomplish whatever life had to offer as long as I believed in myself; but more than anything, believe in God above.

HINT: Place a crust of bread on top of cabbage or sauerkraut when cooking, there will be no odor in the house.

## TOLLHOUSE CAKE

Cheri Campbell

(Works at Brenda's)

2 1/4 cups unsifted flour	1 1/2 tsp soda
1 tsp salt	1/2 cup butter, softened
1 1/2 cups brown sugar, packed	1 tbsp vanilla
2 eggs	1 1/4 cup milk
1/2 pkg mini chocolate morsels	

Preheat oven to 350. In small bowl, combine flour, soda and salt. Set aside. In large bowl, combine butter, brown sugar, and vanilla. Beat until creamy. Add eggs, one at a time, beating well after each.

Alternately blend in flour and milk. Stir in chips. Pour into 2 greased and floured 8" or 9" round pans. Bake 35 minutes. Cool 15 minutes. Remove from pans. Cool completely on wire rack. (DO NOT TEST WITH TOOTHPICK FOR CAKE MAY LOSE VOLUME)

## CHOCOLATE BUTTER POUND CAKE Juanita Leonardo

1 pound butter (2 cups) not margarine 3 cups white sugar

Cream together well.

5 eggs	3 cups flour (all purpose or unbleached)
1/2 tsp baking powder	Pinch of salt
1/2 cup cocoa	1 tsp vanilla
1 1/2 cups milk	

In small bowl, mix all dry ingredients. After creaming butter and sugar add one egg at a time and mix good. Then blend dry ingredients, a little at a time, alternating the dry ingredients with the milk and vanilla. Pour into a 12-cup bundt pan, greased and floured. Bake at 350 for 1 hour or until done.

### Chocolate Pudding Frosting:

1 4-oz box chocolate pudding (Cook 'n Serve, not Instant)

1/4 cup milk

1/4 cup butter

Combine in saucepan; bring to a boil over medium heat. Stir constantly. Cool 15 minutes and add:

1 tsp vanilla 2 cups powdered sugar

1 tbsp hot water

Mix well and frosting is done.

**HINTS:** The best time to shell Brazil nuts is after they have been frozen. They will crack more readily, and the meats will come out whole. Try this for any nuts.

Add 3-4 cloves to vacuum bag for fresh air scent.

## TOMATO SOUP CAKE

Fern M. Thayer

1 cup raisens, add 1 cup water and boil 5 minutes. Let them cool down. (I put cold water in the sink and put pan of raisens in to cool while I stir up the rest.

1 cup shortening	1 cup sugar
1 tsp soda	1 can tomato soup
2 cups flour	2 tsp baking powder
1 tsp cinnamon	1/2 tsp cloves
1 tsp nutmeg	

Blend shortening and sugar. Dissolve soda in tomato soup and add to sugar mixture. Sift dry ingredients together and add to mixture, stir in raisens and nuts. Pour in a buttered pan and bake in 350 oven for 50 minutes, or until toothpick comes out clean. (I double this recipe to make a bigger cake.

Frosting:

1 pkg cream cheese	1 1/2 cup powdered sugar
1 tsp vanilla	

This is the cake my eldest son wants for his birthday, plus a heart cake (chocolate) February 14th)

## BRANDIED FRUIT CAKE

Jim Johnson

Shake daily until you begin. Put in 1 gallon jar with loose lid.

1/2 cup starter juice	1 quart sliced peaches & juice
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2 1/2 cups sugar

Stir daily for 10 days. On 10th day add:

1 20-oz can pineapple with juice	2 1/2 cups sugar
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Stir daily for 10 days. On 20th day add:

2 9-oz jars marachino cherries, drained

2 1/2 cups sugar

Stir daily for 10 days. On the 30th day bake (makes 3 cakes)

Cake: (Makes 1)

1 1/2 cups brandied fruit	1 yellow or white box cake (without pudding)
2/3 cup oil	
1/3 cup starter juice	1 cup walnuts
4 eggs	1 small box instant vanilla pudding

Mix and pour in greased bundt pan. Bake at 350 for 60 minutes or til done.

Glaze: (For 3 cakes)

1 8-oz pkg cream cheese	1 box powdered sugar
1 tsp vanilla	1/2 cup margarine

Milk to thin

Mix well and frost cooled cakes.

## PUMPKIN CHIFFON CAKE

Bev Lyons

2 cups flour	1 1/2 cups sugar
1 tbsp baking powder	1 1/2 tsp cinnamon
3/4 tsp nutmeg	1/2 tsp salt
1/2 cup cooking oil	5 egg yolks
3 tbsp water	1 cup canned pumpkin
8 egg whites	1/2 tsp cream of tartar
1/2 cup chopped pecans/walnuts, if desired	

In a large mixer bowl, stir together flour, sugar, baking powder, cinnamon, nutmeg and salt; add oil, egg yolks, water and pumpkin. Beat with an electric mixer on low speed until combined. Beat on high speed about 5 minutes or until satin smooth. Transfer batter to another bowl. Combine egg whites and cream of tartar in the large bowl beat until stiff peaks form; gently fold about 1/4 of the pumpkin mixture into egg whites. Repeat until all pumpkin mixture has been folded into egg whites. Gently fold in nuts and pour batter into an ungreased 10" tube pan. Bake in 325 oven for 65-70 minutes or until top springs back when lightly touched. Invert cake (leave in pan); cool COMPLETELY. Remove from pan and frost with Cream Cheese Frosting.

### Cream Cheese Frosting:

In a mixer bowl, beat together 1/2 cup softened butter or margarine, 8-oz package of cream cheese and 1 tsp vanilla until light and fluffy. Gradually add 3 cups sifted powdered sugar, beat until smooth; add 1 tbsp milk. Gradually beat in 3 more cups of sifted powdered sugar, beat until smooth. Add more milk, 1 tsp at a time, to make it spreading consistency.

## SCRIPTURE CAKE

Carmen James

1 1/2 cup Judges 5:25 (last clause)	II Chronicles 9:9*
2 cups Jeremiah 6:20	Pinch of Leviticus 2:13
2 tbsp I Samuel 14:25	1/2 cup Judges 4:19 (last clause)
6 Jeremiah 17:11	2 cups Nahum 3:12
1 1/2 cups I Kings 4:22	2 cups Numbers 17:8
2 tsp Amos 4:5 (powdered)	2 cups I Samuel 30:12

Whip first 3 ingredients til light. Beat 6 Jeremiah yolks and add. Add Kings, Amos, Chronicles and Leviticus, sifted together, alternately with Judges. Fold in Nahum, Numbers, and Samuel, then also the 6 Jeremiah whites, beaten stiff. Bake in a greased 10" tube pan for 2 hours at 300. Note: Line pan with greased brown paper.

\*2 tsp cinnamon, 1/2 tsp ginger, 1/2 tsp cloves and 1 tsp nutmeg.

## NO COOK MARSHMALLOW FROSTING Billie Marko

2 egg whites 1/4 tsp salt  
1/4 cup sugar 3/4 cup light corn syrup  
1 1/4 tsp vanilla

Beat egg whites with salt until soft peaks form. Add sugar, 1 tsp at a time, beating until smooth and glossy. Continue beating and add syrup a little at a time, beating after each addition until frosting peaks. Fold in vanilla. Can add food coloring for color. Frosts 2 9" layer cakes.

## CREAMY FROSTING

Cheri Campbell

Works at Brenda's

1/3 cup butter 1 cup Nestle's mini morsels  
1/4 tsp salt 1 tsp vanilla  
3 cups sifted powdered sugar 5 tbsp milk

In small sauce pan, melt butter. Stir in chips until melted. Transfer into small bowl, add salt and vanilla. Gradually beat in sugar, alternately with milk. Fills and frosts 2 9" cake layers. Makes about 2 1/2 cups.

## CREAM CHEESE FROSTING

Cheri Campbell

4 tbsp cream cheese 1 egg white, slightly beaten  
1 1/2 cup powdered sugar 1/2 tsp vanilla

Work cheese until soft; add other ingredients. Beat thoroughly.

## CUPCAKES THAT FILL THEMSELVES

Katherine Pernerl Hendricksen

Secretary-Carlisle Lumber Co.

1933-1940

1 pkg chocolate cake mix  
Dash salt  
1 8-oz pkg cream cheese  
1 egg  
1/3 cup sugar  
1 cup chocolate chips

Prepare cake mix as directed and fill 30 cupcake papers 2/3 full. Cream together softened cream cheese, sugar, salt & egg. Stir in chocolate chips. Drop by teaspoon in each liner. Bake at 350 for 12-15 minutes. Frost, if desired.

HINT: Put powdered sugar in meringue instead of granulated sugar to keep the meringue from gathering water, or "weeping" as we sometimes say.

**MARG'S OOIE GOOIE BARS**

Kathy Armitage

Mix: 1 cellophane package graham crackers, crushed

6 oz chocolate chips

1 can Eagle Brand Milk

Spread in a 11x7 pan. Sprinkle with chopped walnuts. Bake at 350 for 15-20 minutes.

**CUPCAKE CONES**

Scott Card

These "fun to make" cupcakes are baked right in ice-cream cones -- so they're completely edible! They are easy to make - -

Prepare cake mix as package directs. Fill flat-bottomed wafer ice-cream cones 2/3 full. Stand cones on a jelly-roll pan or cookie sheet. Bake according to package instructions for cupcakes. Cool. Frost and decorate with colored sprinkles.

**RHUBARB OR PEACH ROLY POLY**

Naomi Dow

2 cups flour

3 tsp baking powder

1/2 tsp salt

4 tbsp shortening

1 egg in cup add milk to make 2/3 cup

Rhubarb, peaches, or other fruit.

Sift dry ingredients into bowl and cut in shortening. Add egg milk mixture; knead lightly. Roll to 1/4" thick. Brush with melted butter and sugar. Spread with fruits. Roll as for jelly roll. Cut in 1" slices and place cut side down on greased 9x12 pan, allowing space between. Use following sauce over rolls. Bake 30 minutes at 375.

Brown Sugar Sauce:

3/4 cup white sugar

1 1/2 cups boiling water

3/4 cup brown sugar

1 1/2 tbsp butter

1 1/2 tsp flour

Grated rind &amp; juice of 3/4 lemon

Bring to a boil until dissolved and pour over above rolls.

**DATE CHOCOLATE CHIP TORTE**

D. Allin

1 cup dates, chopped

1 cup boiling water

1 tsp soda

1/2 cup margarine

1 cup sugar

2 eggs

1 1/2 cups flour, sifted

3/4 tsp soda

1/2 tsp salt

Mix dates, boiling water and soda; let cool. Cream margarine, sugar and eggs. Mix cooled date mixture with batter. Sift flour, soda and salt, add to batter. Pour into greased 9x13 pan. Sprinkle evenly over top: 1/3 cup sugar, 1 cup chocolate chips and 1/2 cup chopped walnuts. Press topping into batter. Bake at 350 for 35-40 minutes. Very rich!

### FRUIT COCKTAIL BARS

Kay Dunlap

- |  |                        |
|--|------------------------|
| 2 eggs                                     | 1 1/2 cups white sugar |
| 1 (10 3/4 oz) can undrained fruit cocktail | 1/2 cup applesauce     |
| 1 1/2 tsp soda                             | 2 1/4 cups flour       |
| 1 tsp vanilla                              | 1/2 tsp salt           |
| 1/2 cup chopped nuts                       | 1 1/3 cup coconut      |

Cream together eggs and sugar; blend in flour, soda and salt. Add fruit cocktail, applesauce and vanilla. Pour into a greased and floured 15x10 jelly roll pan. Sprinkle coconut and nuts on top the last 10 minutes of baking. Bake at 350 for 25 minutes.

Glaze:

- |                                  |                 |
|----------------------------------|-----------------|
| 3/4 cup white sugar              | 1/2 cup butter  |
| 1/4 cup evaporated milk or cream | 1/2 tsp vanilla |
- Mix all ingredients and boil only 2 minutes, stirring constantly. Spread over warm bars. This recipe freezes well.

### COCOA SQUARES

Juanita Leonardo

- |                      |               |
|----------------------|---------------|
| 1 cup butter, melted | 1/3 cup cocoa |
| 4 eggs               | 1 tsp vanilla |
| 1/2 cup canned milk  | 2 cups sugar  |
| 1 1/2 cups flour     |               |

Mix all together. Pour in greased and floured 9x13 pan. Put in oven at 350 for 20 minutes.

- |                               |            |
|-------------------------------|------------|
| 1 large jar marshmallow cream | 1 cup nuts |
| 1 cup coconut                 |            |

Mix together and spread on top of cake.

- |                     |                      |
|---------------------|----------------------|
| 1/2 cup canned milk | 1 box powdered sugar |
| 1/2 cup soft butter | 1/3 cup cocoa        |
| 1 tsp vanilla       |                      |

Mix together and spread on top of cream. Top it off with more nuts.

### LEMON BARS

Kelly Bluhm

- |                   |       |
|-------------------|-------|
| 1 yellow cake mix | 1 egg |
| 1/3 cup oil       |       |

Mix together. Pour a little over half of mixture in a 9x13 pan. Bake for 15 minutes at 350.

- |                        |               |
|------------------------|---------------|
| Mix: 8 oz cream cheese | 1/3 cup sugar |
| 1 tbsp lemon juice     | 1 egg         |

Beat until smooth; put over the baked layer and sprinkle the rest of the crumbs over the top and bake 15 minutes more.



### PUMPKIN BARS

1 can (16 oz) pumpkin  
4 eggs  
2 cups sugar  
1 tbsp pumpkin pie spice  
1 tsp soda  
1/2 tsp salt

Flora Stonex

3/4 cup oil  
2 tsp vanilla  
2 cups flour  
2 tsp cinnamon  
1 tbsp baking powder

Mix all together. Put in greased baking pan. Bake at 350 for 20-25 minutes.

### BROWNIES (ROCKY ROAD?)

1/4 cup butter or margarine  
1 cup sugar  
4 eggs

Scott Card

1 can Hershey's chocolate syrup  
(16 oz)  
1 cup flour

Cream sugar and butter; add eggs and chocolate. Fold in flour. Bake in jelly roll pan (I use 9x12 pan) for 30 minutes at 350. Put small marshmallows on hot brownies.

Frosting:

1 cup sugar

6 tbsp half & half

Bring to a boil and cook NOT MORE than 1 minute. Remove from stove and add 1 cup chocolate chips. Stir until slightly thick and pour IMMEDIATELY over marshmallows and brownies. Cut when cool.

### MRS LYLE'S LEMON BARS

1 cup butter  
2 cups flour

Mrs Lyle

1/2 cup powdered sugar  
Dash of salt

Mix and pat in a 9x13 or square pan. Bake at 350 for 15 minutes until barely brown. Beat:

4 eggs  
4 tbsp flour

2 cups sugar  
6 tbsp lemon juice

Pour over cooled crust. Bake at 350 for 20-30 minutes. Sprinkle with powdered sugar. GOOD!

### DELICIOUS LAYERED BAR COOKIES Dorothy Allin

1/2 cup melted butter or margarine  
1 cup graham cracker crumbs  
Melt butter in a 9x13x2 pan in oven. Sprinkle the graham cracker crumbs over the butter. Sprinkle the following evenly over the above:  
3 1/2 oz flaked coconut  
1 6-oz pkg butterscotch chips  
1 6-oz pkg chocolate chips  
1 cup chopped nuts

Pour over all this evenly, 1 can (15 oz) sweetened condensed milk. Bake at 350 for 30 minutes. Cut into squares while still warm.



### TOFFEE BARS

Geana Dobyns

1 cup soft butter

1 cup brown sugar

1 egg yolk

1 tsp vanilla

1 3/4-2 cups flour

Mix and pat in greased 10x13 cookie sheet. Bake at 375 for 15-18 minutes. Place 6 Hershey bars on top. Put back in oven for a minute. Spread melted bars evenly on top of baked bars. Add nuts on top.

### FRUITED LAYERED SQUARES

June Hansen

40 graham crackers

1 large Cool Whip, thawed or

4 small pkg instant coconut pudding

2 Dream Whip

(or 2 large pkgs)

2 cans mandarin oranges

3 1/2 cup COLD milk

1/2 cup toasted almonds, chopped

Line 9x13 pan with crackers. Blend pudding and milk; add Cool Whip, beat on high speed for 2 minutes. Dice oranges (save a few for garnishing), fold into mixture with nuts. Spoon 1/2 over crackers, add another layer of crackers, then remaining pudding mixture. Garnish with reserved orange sections. Chill 4 hours.

### SPECIAL K BARS

Eric Riffe

1 cup white Karo syrup

1 cup sugar

1 cup peanut butter

6 cups Special K cereal

Boil sugar and syrup; add peanut butter and mix well. Pour over cereal mix. Spread in buttered pan.

Frosting:

1 6-oz butterscotch chips

1 6-oz chocolate chips

1/4 cup peanut butter

Combine and melt. Spread over bars.

### MUD HENS

Naomi Dow

Cream 1 cup sugar, 1/2 cup butter. Add 2 eggs (rescuing 1 white until later). Sift, then add 1 1/2 cups flour, 1 tsp baking powder, 1/2 tsp salt, 1 tsp vanilla. Mix all together well. Spread about 1/4" thick in square pan.

Meringue Topping:

Beat the white of egg until stiff, add 3/4 cup brown sugar gradually; add 1/2 cup chopped nuts. Spread on top of the first mixture. Bake at 375 for 20-30 minutes. Meringue should be golden brown (not dark!). Cut in bars while hot.

FOOD FOR THOUGHT: An apple a day keeps the doctor away – but an onion a day keeps everyone away.

## TRUFFLE BROWNIES

Cheri Campbell

1/2 cup butter, cut into chunks  
1 1/2 cup sugar  
2 large eggs  
1/2 cup flour  
Sweetened whipped cream or  
or vanilla ice cream

3 oz unsweetened or bittersweet  
chocolate, cut into chunks  
1 tsp vanilla  
3/4 lb Truffles, any flavor with  
solid centers cut into 1" cubes

In a 2-3 quart saucepan combine butter and chocolate. Stir often over low heat until chocolate is melted and smooth. Remove from heat and beat in sugar, eggs and vanilla to blend well. Stir in flour and Truffle pieces. Pour batter into lightly oiled 9" square pan. Bake at 350 until brownie springs back in center when gently pressed, about 25 minutes. Let cool on rack. Cut into squares. Serve warm or cool. Top portions with whipped cream or vanilla ice cream, if desired.

## BROWNIES

Sandra Hanson

2 cups sugar  
2/3 cup oil  
1 tsp salt  
1 tsp vanilla

4 eggs  
1 3/4 cup flour  
1/2 cup cocoa  
Nuts

Cream sugar and eggs together. Add oil and dry ingredients. Stir in nuts. Bake for 25 minutes at 350.

Frosting:

1 cup sugar  
1/3 cup half & half

1 tsp cocoa  
4 tbsp margarine

Boil 1 minute. Cool. Frost brownies.

## BROWNIES FOR THE CROWD

Kathy Nelson

1 1/2 cups flour  
2 cups sugar  
2 tsp vanilla  
4 eggs

1 tsp salt  
8 tbsp cocoa  
1 cup oil  
1/4 cup water

1/2 cup chopped walnuts

Mix all ingredients; add nuts. Bake in a greased 9x13 pan for about 30 minutes in a 350 oven.

HINTS: Substitute 1/3 cup brown sugar plus 1/2 tsp ground ginger for 1/3 cup granulated sugar to your favorite apple pie recipe.

Vanilla ice cream gets a boost when it is topped with crushed chocolate mint cookies. Makes it a very refreshing dessert.

## BROWNIES

Jake Hanson

6 1-oz squares chocolate, melted

1 1/2 cup butter, creamed

3 cups sugar

6 eggs

2 cups flour

Bake at 325 for 25 minutes.

Frosting:

Boil together for 30 SECONDS:

1 cup sugar

1/4 cup butter

1/4 cup milk

Stir in 1 cup chocolate chips until smooth. Frost cooled brownies.

## ZUCCHINI LEMON BARS

Naomi Dow

1 1/4 cups sugar

3 eggs

1 cup oil

2 tsp grated lemon rind

1/4 cup freshly squeezed lemon juice

Combine above ingredients in medium bowl. Beat well by hand. Add:

1 3/4 cups finely shredded unpeeled zucchini. Mix well. Sift together:

2 cups flour

2 tsp soda

1 tsp salt

1/4 tsp baking powder

Stir into zucchini mixture. Fold in cup coarsely chopped walnuts. Pour into a 9x13 greased pan. Bake at 350 for 45-50 minutes or until cake springs back when lightly touched. Cool in pan, cut into bars.

## ROCKY ROAD BROWNIES

Mary Jane Dieter

2 cups flour

1 tsp vanilla

2 cups sugar

Dash cinnamon

1/2 tsp salt

2 cubes margarine (1 cup)

1 cup water

3 tbsp cocoa

2 eggs

1 tsp soda

1/2 cup buttermilk

Mix flour, sugar and salt. Bring margarine, water and cocoa to boil (in microwave or on stove top) and mix into the flour mixture. Add remaining ingredients and pour into a greased 10x15 pan. Bake at 350 for 20-30 minutes. Make frosting:

1/2 cup margarine

3 tbsp cocoa

6 tbsp milk

1 lb box powdered sugar

1/2 cup chopped nuts

1 tsp vanilla

Start the icing the last 5 minutes of baking time. Heat margarine, cocoa and milk, but don't boil. Add powdered sugar, nuts and vanilla. Beat. Sprinkle marshmallows over brownies as soon as they come out of the oven, then spread frosting. Cool and cut.

**BROWNIES**

Ron Hockett

3/4 cup flour  
 4 tbsp cocoa  
 1/2 cup shortening  
 2 eggs

1 cup sugar  
 1/2 tsp salt  
 1 tsp vanilla  
 1 cup nutmeats

Sift dry ingredients together. Add shortening, vanilla and eggs. Mix well. Stir in nutmeats. Pour into greased 8x8 square pan. Bake at 350 for 30-35 minutes.

**SOUR CREAM ANISE COOKIES**

Flora Stonex

1 cup shortening  
 1 cup honey  
 3 eggs  
 2 tsp soda  
 1/4 tsp salt

1 cup brown sugar, packed  
 1 cup (8 oz) sour cream  
 3 1/2 cups flour  
 \*3/4 tsp aniseed

\*Good to add a little more aniseed

In a mixing bowl, cream shortening and sugar; add the honey, sour cream and eggs; beat well. Combine flour, soda, aniseed and salt; add to creamed mixture and mix well. Drop by teaspoonfuls 2" apart onto greased baking sheets. Bake at 350 for 12-15 minutes or until lightly browned. Cool on a wire rack. Yield: About 8 dozen.

**REFRIGERATOR RAISIN COOKIES**

Chrissie Jones

1 1/2 cups raisins  
 1 cup brown sugar  
 2 eggs  
 1 tsp vanilla  
 1 tsp soda

1 cup white sugar  
 3/4 cup shortening  
 1 tbsp vinegar  
 3 cups flour  
 1 tsp salt

Boil raisins in water for 5 minutes and drain. Cream the sugars and eggs, add vinegar and vanilla. Add dry ingredients. Knead well and form into 2 rolls. Store in refrigerator. Slice and bake.

**SNICKERDOODLES**

Johnnie B.

1 cup soft shortening  
 2 eggs  
 1 tsp soda  
 1/4 tsp salt  
 2 tsp cinnamon

1 1/2 cups sugar  
 2 1/4 cups flour  
 2 tsp cream of tartar  
 2 tbsp sugar

Cream shortening, 1 1/2 cups sugar and eggs thoroughly. Sift together flour, cream of tartar and soda. Stir into creamed mixture. Chill. Shape dough into balls size of walnuts. Roll in the mixture of cinnamon and 2 tbsp sugar. Bake at 400 for 8-10 minutes.

## BUTTER COOKIES

Sharon Hanson

2 cups butter

1 cup sugar

2 tsp vanilla

1 egg

4 1/2 cups sifted flour

Cream butter and sugar until light and fluffy. Blend in vanilla and egg. Gradually blend in flour. Divide dough in fourths, refrigerate 2 hours or until dough is easy to handle. Roll out on well floured surface to 1/8" thickness. Cut out desired shapes with floured cookie cutter; place on baking sheets. For hanging: shape hole at top with wooden pick. Bake in 375 oven for 6-9 minutes, or until edges are lightly browned. Cool 1 minute before removing cookies. Cool, decorate with icing, if desired. Note: Soft margarine does not work well with this recipe, use cubes instead.

## BANANA DATE COOKIES

Judy Phillips

3 bananas

1 cup chopped dates

1/3 cup oil

1 tsp vanilla

1/2 tsp salt

2 cups oatmeal

1/2 cup chopped nuts

Mash bananas, leaving some pieces; add dates and oil. Beat together with fork. Add remaining ingredients and mix lightly. Let stand 15-20 minutes to allow oats to soak up moisture. Drop by teaspoon on ungreased cookie sheet. Bake at 400 for 20-25 minutes, until nicely browned. Loosen cookies and let cool on cookie sheet.

I got this recipe from Maxine Wright.

## SNICKERDOODLES

Natalie Smith

1 1/2 cups sugar

1/2 cup margarine

1/2 cup shortening

2 eggs

2 3/4 cup Gold Medal flour

2 tsp cream of tartar

1 tsp soda

1/4 tsp salt

2 tbsp sugar

2 tbsp cinnamon

Heat oven to 400. Mix 1 1/2 cups sugar, margarine, shortening and eggs. Stir in flour, cream of tartar, soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 tbsp sugar and the cinnamon. Roll balls in mixture to coat. Place about 2" apart on ungreased cookie sheet. Bake until set, 8-10 minutes. Immediately remove from cookie sheet. Makes about 6 dozen cookies.

FOOD FOR THOUGHT: Attitudes are contagious. Are yours worth catching?

**P-NUT BUTTER COOKIES**

Kathy Nelson

2 1/2 cups flour

1/2 tsp salt

1/2 tsp soda

1 cup butter or shortening

1 cup peanut butter

1 cup white sugar

1 cup brown sugar

2 eggs

Mix flour, salt and soda. Set aside. Mix butter and peanut butter, add both kinds of sugar and eggs. Stir flour mixture into peanut butter mixture. Drop dough from a teaspoon on baking sheet and flatten with a fork dipped in sugar. Bake at 375 for 10-15 minutes.

**LUSCIOUS SUGAR COOKIES**

Becky Jacobson

1 cup sugar

1 cup powdered sugar

1 cup butter or margarine

1 cup oil

2 eggs, well beaten

5 cups flour

2 tsp cream of tartar

1 tsp soda

1/4 tsp salt

2 tsp vanilla

With mixer, cream butter, oil and sugars very well. Beat in eggs and vanilla. Sift other ingredients together and stir into egg mixture. Chill. Roll into balls and sprinkle with sugar. Flatten and bake for 10-12 minutes at 350 oven.

**CHOCOLATE CHERRY BARS**

Melody Smith

1 pkg chocolate cake mix

1 21-oz can cherry filling

1 tsp almond flavoring

2 eggs, beaten

1 cup sugar

2 tbs margarine

1/3 cup milk

6 oz chocolate chips

Almond pieces

Whipped cream, optional

Combine cake mix, filling, flavoring and eggs. Stir until well mixed. Pour into greased 9x13 pan and bake at 350 for 35 minutes. In small pan, add sugar, butter and milk, boil, stirring constantly for 1 minute. Remove from heat and stir in chocolate chips until smooth. Pour over cooled bars. Add nuts and whip cream when serving.

**NO BAKE COOKIES**

Kathy Nelson

2 cups sugar

1/2 cup peanut butter

1/2 cup cocoa

2 tsp vanilla

1/2 cup milk

Walnuts

1 cube margarine

Coconut, etc.

3 cups quick oatmeal

Combine sugar, cocoa, milk and margarine; boil for 1 minute. Add oats, peanut butter and vanilla. Mix in either walnuts, raisens, coconut or peanuts. Drop them on a cookie sheet in a hurry or they will crumble.

## SNICKERDOODLES

Carroll & Alissa Brown

1/2 cup soft butter or margarine      1/2 cup shortening  
1 1/2 cup sugar                              2 eggs  
2 3/4 cup flour                                2 tsp cream of tartar  
1 tsp soda                                      1/4 tsp salt (optional)

Cream butter, shortening and sugar. Add eggs; beat until light. Add dry ingredients and mix. Roll into balls the size of small walnuts, roll in mixture of 2 tbsp sugar and 2 tsp cinnamon. Place 2" apart on ungreased baking sheet. Bake at 400 for 8-10 minutes.

## OATMEAL TOLLHOUSE COOKIES

Cheri Chambell

1 1/2 cup sifted flour                        2 eggs, unbeaten  
1 tsp soda                                      2 tsp vanilla  
1 tsp salt                                        1 tsp hot water  
1 cut butter flavored Crisco              1 cup nuts, optional  
3/4 cup brown sugar                         2 pkgs (14 oz) chocolate chips  
3/4 cup white sugar                         2 1/2 cups quick oatmeal

Sift flour before measuring; sift with soda and salt. Cream Crisco and brown and white sugar until light. Add eggs, one at a time. Add hot water, then sifted dry ingredients. Add nuts, if desired. Add chocolate chips and oatmeal. Mix thoroughly. Add vanilla, mix well. Drop by 1/2 teaspoon on greased cookie sheet. Bake at 375 for 8-12 minutes.

We like them chewy so I only bake them 8-9 minutes. When you store these cookies in a cookie jar, put a heel of bread to keep moist and chewy. Cool on paper bag when first taken from oven.

## OLD FASHIONED COOKIE

Carroll Brown

1 cup shortening                              2 cups sugar  
2 eggs    1 cup sour cream  
1 tsp vanilla                                    1/2 tsp soda  
4 tsp baking powder                        4 1/2 cup flour  
1/2 tsp salt, optional                         3/4 cup nuts

Cream shortening and sugar together. Add eggs, one at a time, continuing to beat. Add sour cream and vanilla. Sift dry ingredients together and add to creamed mixture. Roll on floured surface fairly thick. Cut with large round cutter. Place on cookie sheet, sprinkle with chopped nuts and bake at 350 for 15-18 minutes.

Inch by inch - life is a cinch - yard by yard - life is very hard

### GINGERSNAPS

Irene Holm

3/4 cup shortening

1 cup sugar

4 tbsp molasses

1 egg

2 cups flour

2 tsp soda

1 tsp cinnamon

Cream sugar and shortening; add molasses and egg. Beat. Add flour, soda and spices. Mix well. Form into balls about 3/4" in diameter, roll in sugar. Bake 2" apart on greased baking sheet for 8 minutes at 375. Cool slightly before removing from pan.

### MRS FIELD'S COOKIES

Kathy Nelson

2 cups butter

2 tsp soda

2 cups sugar

4 eggs

2 cups brown sugar

24 oz chocolate chips

4 cups flour

2 tsp vanilla

5 cups oatmeal

8 oz Hershey bar, grated

2 tsp baking powder

3 cups chopped nuts

1 tsp salt

Cream together butter, sugar and brown sugar. Mix together flour and oatmeal. Put small amounts into blender until it turns to powder. Blend oatmeal first, then mix with flour. Add salt, baking powder, soda, eggs and vanilla. Mix together. Add the chips, Hershey bar and chopped nuts. Bake on ungreased baking sheets. Make golf ball size cookies, 2" apart. Bake at 375 for minutes. Makes about 5 dozen.

### DATE PINWHEELS

Natalie Smith

3/4 lb pitted dates, cut up

1/3 cup sugar

1/3 cup water

1 cup brown sugar

1/4 cup shortening

1/4 cup margarine

1 egg

1/2 tsp vanilla

1 3/4 cup flour

1/4 tsp salt

Cook dates, sugar and water, stirring constantly until thickened. Cool. Mix brown sugar, shortening, margarine, egg and vanilla until smooth. Stir in flour and salt. Divide dough into halves. Roll each half into rectangle 11x7" on waxed paper. Spread half of the date filling on each rectangle. Roll up tightly beginning at 11" side. Pinch edge of dough into roll to seal. Wrap and refrigerate at least 4 hours. Heat oven to 400. Cut rolls into 1/4" slices. Place about 1" apart on ungreased cookie sheet. Bake until light brown, about 10 minutes. Immediately remove from cookie sheets. Makes about 5 dozen cookies.

FOOD FOR THOUGHT: Everyone knows what a warranty means-that whatever happens isn't covered.



## CHOCOLATE CHIP OATMEAL COOKIES Melody Smith

1 cup shortening	1 cup sugar
1 cup brown sugar	2 eggs
1 tsp vanilla	1 1/2 cups flour
1 tsp salt	1 tsp soda
3 cups oatmeal	1 6-oz pkg chocolate chips

Cream shortening and sugar. Add eggs and vanilla. Beat well. Sift dry ingredients, add to creamed mixture. Blend thoroughly. Add oatmeal and chocolate chips. Bake on ungreased cookie sheet at 325 for 12-14 minutes.

## PEPPERNUTS

Ethel Abshire

1 lb butter, no substitutes, do not use Crisco	3 tsp soda, dissolved
1/2 lb lard, no substitutes	in 1/2 cup sour milk
1 pint sugar	1 6-oz ground citron
1 large bottle white Karo syrup	1 lb ground walnuts
4 eggs, beaten	4 oz anise seed
Salt	5 lb flour

Mix well. Cover and let stand overnight in a cool place. Can be rolled out on a floured board and cut with a thimble. I make a long rope and pinch off pieces and press down with my fingers. Should be the size of a nickel.

This is a Christmas cookie and has been in my family forever.

## SOUR CREAM COOKIES

Ethel Abshire

Cream together:

2 cups sugar	1 cup butter, no substitutes
1 cup sour cream, no substitutes	(do not melt)
(do not use commercial sour cream, save your own)	3 eggs
1 tsp salt	1 tsp soda
1/2 tsp vanilla	1/2 tsp nutmeg
	3 1/2-4 cups flour

Roll out on floured board. Cut with cookie cutter or drop by teaspoonfuls and flatten with the bottom of a floured glass.

This is a very old family recipe.

HINT: If you add a teaspoon of vinegar to fat that you fry donuts in, the donuts will not absorb the grease.

When rolling out sugar cookies use powdered sugar on your board instead of flour. Cookies have a much better flavor and do not get hard.

## SNICKERDOODLES

1 cup shortening  
2 eggs  
2 3/4 cup flour  
1 tsp soda

Naomi Dow

1 1/2 cups sugar  
1 tsp vanilla  
2 tsp cream of tartar  
1/2 tsp salt

Cream shortening and sugar, add eggs and vanilla, mix together well. Sift together dry ingredients and stir into creamed mixture. Chill dough. Roll into walnut size balls. Roll into mixture of 2 tbsp sugar and 2 tsp cinnamon. Place on ungreased baking sheet 2 inches apart. Bake at 400 for 8-10 minutes to a light brown, but still soft. (These cookies puff up at first then flatten to crinkly tops) Yield: 5 dozen.

## TURTLE COOKIES

1 tbsp Wesson oil  
5 tbsp cocoa  
1/2 cup butter  
2 eggs

Pat Patrick

3/4 cup sugar  
1 cup flour  
1 tsp vanilla

Melt oil, cocoa and butter in a saucepan and cool. Beat eggs; stir in sugar, then add chocolate mixture. Fold in flour and vanilla. Drop by teaspoonfuls onto heated waffle iron. Bake about 90 seconds. Lift out by edges with fork. Frost, then sprinkle with nuts.

## CANDY COOKIES

1/2 cup sugar  
1 cup peanut butter  
1/2 cup coconut

Kathy Nelson

1/2 cup white Karo syrup  
2 cups corn flakes

Stir and bring to a boil the sugar and white Karo syrup; add peanut butter and corn flakes. Stir all together. Add coconut. Drop on waxed paper or cookie sheet.

## MELTAWAYS

1/2 lb butter or margarine  
3/4 cup corn starch

Scott Card

1/3 cup powdered sugar  
1 cup flour

Cream the butter, add powdered sugar. Sift together the flour and corn starch, add to creamed mixture. Make in balls. Bake at 350 for 12 minutes.

Cream together 3 oz package of cream cheese and 1 cup powdered sugar, add 1 tsp vanilla and food coloring. Frost cookies.

FOOD FOR THOUGHT: Your day goes the way the corners of your mouth turn ----SMILE!

### RAISIN JUMBO COOKIES

Evelyn Miller

2 cups raisins  
2 cups sugar  
3 eggs  
4 cups flour  
1 tsp salt  
1 1/2 tsp cinnamon  
1/4 tsp allspice

1 cup water  
1 cup shortening  
1 tsp vanilla  
1 tsp baking powder  
1 tsp soda  
1/4 tsp nutmeg  
1 cup nuts

Cook raisins and water 5 minutes, let cool. Cream sugar (can use brown and white sugar) and shortening, add eggs and vanilla. Add raisins and nuts; mix well. Add dry ingredients. Mix together well. Drop by spoon on cookie sheet and bake at 400 for 12-15 minutes.

### JELLO COOKIES

Alta Carroll

3 cups sugar  
3/4 cup shortening  
1 tsp vanilla  
1 (3 oz) jello, any flavor

1 tsp soda  
2 eggs  
2 1/2 cups flour

Mix all and roll into balls, teaspoon size. Flatten with glass with bottom dipped in sugar. Bake at 350 for 10 minutes or until brown.

### COCONUT REFRIGERATOR COOKIES

Marie

1 cup butter flavored Crisco  
1/2 tsp salt  
1 cup coconut  
1 cup nuts

2 cups sugar  
2 eggs  
3 cups flour  
2 tsp baking powder

Mix together, will be a stiff dough. Shape into 2" rolls, refrigerate. Slice then bake at 375 for 10 minutes. Can be rolled and frozen for about 6 months.

### PEANUT BUTTER COOKIES

B. J. Brashear

1/2 cup brown sugar  
1/2 cup butter or margarine  
1/2 tsp salt  
1/2 tsp soda  
1/2 tsp vanilla

1/2 cup granulated sugar  
1 egg  
1 cup peanut butter  
1 1/2 cups flour

Sift sugars together. Beat the butter until soft, add sugar gradually and blend until creamy; beat in egg, peanut butter, salt and soda. Add the flour to the batter, then vanilla. Roll the dough into small balls. (1-1 1/2") Place on a greased cookie sheet. Press the balls flat with a fork. Bake at 375 for about 15 minutes. Makes approximately 60 cookies. This is a really good recipe for Peanut Butter Cookies!

## CINNAMON TWISTS

Naomi Dow

In a metal saucepan, bring rapidly to boil 1 cup sour cream; take from the heat and add:

2 tbsp shortening

3 tbsp sugar

1 tsp salt

1/4 tsp soda

Stir mixture until well blended and lukewarm. Add 1 egg, well beaten and 1 cake of moist crumbled yeast. Stir until dissolved. Add 1 1/2 cups flour, beat thoroughly to form a thick smooth batter. Then add 1 1/2 cups flour and turn onto a board and knead 60 strokes; let rest for 15 minutes. Roll dough out to 18"x6"; spread dough with butter or margarine, then sprinkle half of dough with 1/2 cup brown sugar and 1 tsp cinnamon. Fold over and press lightly together to seal. Cut in small strips, twist, place on greased cookie sheet. Let rise 45 minutes. Bake at 375-400 oven for 10-15 minutes. Frost with thin powdered sugar frosting while hot. YUMMY!

## SLICED NUT COOKIES

Submitted by Mary Ann Weaver

(Don't know from where it came)

1 cup brown sugar

2 tsp soda

1 cup white sugar

1 tsp cinnamon

1 1/2 cups melted Crisco

1/2 tsp nutmeg

3 eggs, well beaten

1/2 tsp cloves

1 tsp salt

1 cup chopped nuts,

4 1/2 cups flour

blanched almonds are best

Cream Crisco with sugars. Add eggs, slowly mixing thoroughly; add nuts, then dry ingredients sifted together twice. Shape into roll about 2 1/2 to 3" in diameter. Put in Crisco'd pan in refrigerator overnight. When ready to bake them, slice thin, bake in hot oven 375 about 5 minutes. Makes about 75 cookies.

## SOFT LEMONADE COOKIES

Flora Stonex

1 cup butter or margarine

1 cup sugar

2 eggs

3 cups flour

1 tsp soda

1 can (6 oz) frozen lemonade

Additional sugar

concentrate, thawed, divided

In a mixing bowl, cream butter and sugar; add eggs. Combine flour and baking soda; add to the creamed mixture alternately with 1/3 cup of lemonade concentrate. Mix well. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 400 for 8 minutes. Remove to wire racks. Brush with remaining lemonade concentrate, sprinkle with sugar. Yield: 6 dozen. These go perfect with warm days, very moist cookie.

## NUT COOKIES

L. Hanson

Beat 2 eggs light, add 1 cup sugar and 1 cup of flour sifted with a small spoon of baking powder and a pinch of salt. Mix in 1 cup of finely chopped walnuts or hickory nuts. Drop by teaspoonful an inch apart in a large pan and bake in a moderate oven.

From 1891 church cook book.

## BUTTER COOKIES

Margaret Roller

1 egg  
3/4 to 7/8 cup brown sugar  
1 tsp baking powder

3/4 cup butter  
3 cups flour + 2 rounded tbsp  
3 tbsp milk

Cream together egg, butter and brown sugar. Sift flour with baking powder; add to creamed mixture alternately with milk. Bake at 350 about 10 minutes.

## ZUCCHINI NUT COOKIES

Cindy Hanson

1/2 cup shortening  
1 cup grated raw unpeeled zucchini  
1 tsp cinnamon  
1 cup raisins  
1 egg  
1 tsp soda  
1/2 tsp nutmeg

1/2 cup brown sugar  
2 cups flour  
1/2 tsp cloves  
1/2 cup sugar  
1/4 tsp salt  
1/2 cup chopped nuts

Cream shortening and sugars, beat in egg; add zucchini; sift in dry ingredients; add to creamed mixture; stir in raisins and nuts. Drop by teaspoon on greased cookie sheet; bake at 325 for 15 minutes until lightly brown. Yield: 3 dozen.

## SPLIT SECOND COOKIES

Robin Erickson

2 cups flour  
2/3 cup sugar  
3/4 cup butter  
Jam or jelly

1/2 tsp baking powder  
1 tsp vanilla  
1 egg

Sift flour and baking powder together. Set aside. Cream butter and sugar; beat in egg and vanilla, then add the flour mixture. Place on lightly floured surface and divide into 4 parts. Shape into 13" roll and 3/4" thick. Place on ungreased baking sheet 4" apart. Make a depression about 1/4" deep lengthwise down the center of each roll with a knife handle. Fill with jam or jelly. Bake at 350 until light golden brown, about 15-20 minutes. While still warm, cut into 1" diagonal bars. Cool completely.

### OLD FASHIONED SOUR CREAM COOKIES Helen Mallonee

1 cup sugar	3 cups flour
1 tsp salt	1 tsp soda
1 tsp nutmeg	1 cup shortening (preferably lard & butter)
1 cup thick sour cream	
1 egg	

Sift together sugar, flour, salt, soda and nutmeg. Add shortening and work into dry ingredients with finger tips. Add well beaten egg and part of sour cream, cutting liquid into the dry ingredients by means of a knife. Add balance of sour cream to form a soft dough. Let stand an hour or more and roll out. If desired, sugar may be sprinkled over dough after it is rolled out. Bake in hot oven 375.

### ORANGE DROP COOKIES

Margaret Wallace

1/2 cup Crisco	2 1/4 cups flour
1 cup sugar	1 1/2 tsp baking powder
2 eggs	1/2 tsp salt
1 tbsp grated orange rind	1/2 cup chopped nuts
1/2 cup orange juice	

Blend Crisco, sugar, salt, eggs, orange rind and juice. Stir in dry ingredients; add nuts and blend well. Drop from teaspoon to a greased baking sheet. Bake in 375 oven for 15-20 minutes or until delicately brown. Cover while still warm with:

#### Orange Icing:

1 tbsp orange juice	1 cup powdered sugar
1/2 tsp grated orange rind	1/2 tsp salt
1 tbsp Crisco	

Blend orange juice and rind with Crisco. Stir in powdered sugar, beat until smooth. Spread on cookies.

### MONSTER COOKIES

John Fine

1 lb margarine	3 lb peanut butter
2 lb brown sugar	4 cups white sugar
1 tbsp vanilla	1 tbsp corn syrup
1 dozen eggs	2 1/2 tsp soda
18 cups rolled oats	2 (12 oz) pkgs chocolate chips
1 (16 oz) pkg plain M&M's	

Mix together and bake at 350 for 15 minutes on ungreased cookie sheet. Makes 75-80 cookies.





## SUGAR COOKIES

Julie Lester Olsen

1 cup sugar	4 cups flour
1 tsp baking powder	1 tsp soda
1/2 tsp salt	1 cup shortening
2 eggs	1 tsp vanilla
1/3 cup milk	

Mix shortening with flour as for pie crust. Add soda and baking powder to sugar, then add beaten eggs and milk to sugar. Add this to the flour mixture, mix well. Let stand in refrigerator for an hour. Roll out and cut in desired shapes. Sprinkle with sugar. Bake at 350 for 12 minutes

## WALNUT/RAISIN DATE/CASHEW

L. Hanson

### ULTIMATE OATMEAL COOKIES

These are big, thick, chewy, delicious cookies! YIKES!

4 1/2 cups rolled oats	1 1/4 cups wheat germ
3/4 cup powdered milk	3/4 cup coconut flakes
2/3 cup walnuts or cashews	2/3 cup raisins or dates
1/2 tbsp cinnamon	1 cup honey
3/4 cup oil	3 eggs

Warm the honey, beat the eggs into the oil, then whip all three together until the mixture is smooth. Mix the rest of the ingredients together in a large bowl, making a "well" in the center. Pour the honey-oil-egg mixture into the "well" and then quickly toss, stir and turn the mixture, using your hands to get to the bottom of the bowl. When it is evenly mixed together, let the dough sit 20-30 minutes, covered. (This helps the dough bind, and the cookies won't crumble as easily) Portion the batter out as well-packed 1/4 cup blobs on the greased cookie sheets. Squash the cookies so they are just about 1/2" thick and rounded. Bake at 325 to 350 for about 15 minutes until they are a nice light brown.

## PERFECT RAISIN COOKIES

Ellen Tate & Marie Phillips

2 cups raisins	1 cup water
1 tsp soda	1 cup shortening
1 tsp baking powder	1 tsp vanilla
1 tsp cinnamon	2 cups sugar
1/4 tsp nutmeg	4 cups flour
1 cup chopped nuts	1/2 tsp salt
3 eggs	

Boil raisins and water for 5 minutes. Cool; add soda. Set aside. Cream shortening, sugar and eggs; add all including raisins, mix well. Drop by teaspoon. Bake 425 for 12 minutes. Store in tight container. Makes 6 dozen soft cookies.



### SUGAR COOKIES

1 lb butter or margarine  
3 eggs  
8 cups flour  
1/2 cup milk

Mix together. Bake at 375. Makes 10-12 dozen.

Trudie

2 1/4 cups sugar  
8 tsp baking powder  
1 tsp salt  
2 tsp vanilla

### PEANUT BUTTER COOKIES

1 cup sugar  
1 cup peanut butter  
2 eggs  
2 tbsp baking powder  
2 1/2 cups flour

Mix sugars, peanut butter and shortening together; then blend in eggs and vanilla. Add dry ingredients. Mix thoroughly. Drop on cookie sheet. Bake 9-10 minutes at 375. Enjoy!

June Hansen

1 cup brown sugar  
1 cup shortening  
1 tsp vanilla  
1 tsp soda

### NO BAKE COOKIES

2 cups sugar  
1 tsp vanilla  
1/4 cup butter or margarine  
3 cups oatmeal

Boil sugar, milk, vanilla, cocoa, butter and peanut butter in a saucepan for 1 minute. Remove from heat and add oatmeal and coconut. Mix until coated. Drop by spoonful onto waxed paper and let harden.

Yield: 3 dozen

Amy Nicholson

1/2 cup milk  
3 tbsp baking cocoa  
1/2 cup peanut butter  
1/2 cup coconut

### DATE BALLS

2 cups sugar  
4 eggs  
1 cup flour  
2 cup chopped nuts

Grease a 12x16 pan. Mix all ingredients, pour into pan. Bake 30 minutes at 350. Remove from oven. Stir with wooden spoon while hot. Cool; shape into balls 1". Roll in sugar.

Jean Hager

1 tsp baking powder  
1/2 tsp salt  
2 cups chopped dates

### COOKIES FROM CAKE MIX

To one cake mix of any flavor, add 1-2 eggs, 2 tbsp shortening and 2 tbsp water for crisp cookies, 1/4 cup for soft cookies. Can be formed into a roll and chilled, then sliced for refrigerator cookies, dropped by spoonful for drop cookies or rolled into balls and flattened for decorative cookies. Bake 375 for 8-10 minutes. Can add nuts, fruit, chips, etc.

Flora Stonex

## CHRISTMAS ROCKS

Donna Gillis

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| 1 tsp soda                          | 1/2 cup butter                    |
| 1/2 cup shortening                  | 1 1/2 cups brown sugar            |
| 1 tsp vanilla                       | 2 eggs                            |
| 2 1/2 cups flour                    | 1 tsp salt                        |
| 1 1/2 tsp cinnamon                  | 1 tbs hot water                   |
| 2 cups pitted dates (cut in thirds) | 2 cups candied cherries (halved)  |
| 2 cups candied pineapple (diced)    | *1 cup pecans or walnuts          |
| 1 cup blanched almonds              | 1 cup Brazil nuts (cut in thirds) |

Cream butter, shortening, brown sugar and vanilla. Add eggs, beat until fluffy. Sift flour (leaving 1/2 to 1 cup aside to coat fruit) with salt and spices; add to creamed mixture alternately with soda dissolved in hot water. Blend well. Toss prepared fruit in with remaining flour. Work into cookie dough by hand. Drop by teaspoon 1" apart on greased cookie sheet. Bake at 375 for 15 minutes. Makes 12 dozen cookies. Have fun!! This is my mother's recipe. (\* She uses walnuts.)

## MOLASSES COOKIES

Mike Crawford

- |                    |                   |
|--------------------|-------------------|
| 3/4 cup shortening | 1 cup brown sugar |
| 1 egg              | 1/4 cup molasses  |
| 2 1/4 cups flour   | 2 tsp soda        |
| 1/4 tsp salt       | 1/2 tsp cloves    |
| 1 tsp cinnamon     | 1 tsp ginger      |

Cream shortening and brown sugar. Add egg and molasses. Sift dry ingredients together. Gradually add to creamed mixture. Chill dough for 2 hours. Shape into small walnut-size balls. Roll in granulated sugar. Bake at 400 for 10-12 minutes.

## CHOCOLATE CHIP COOKIES

Scott Card

- |                              |                       |
|------------------------------|-----------------------|
| 1/2 cup shortening           | 1 tsp vanilla         |
| 1/2 cup granulated sugar     | 1/4 cup brown sugar   |
| 1 egg, well beaten           | 1 1/4-1 1/2 cup flour |
| 1/2 tsp salt                 | 1/4 - 1/2 tsp soda    |
| 1 pkg (6 oz) chocolate chips | 1/2 cup chopped nuts  |

Cream sugars, vanilla and shortening. Add egg. Beat thoroughly. Sift dry ingredients together. Add gradually to creamed mixture. Stir in chocolate chips and nuts. Drop by spoonful onto cookie sheet. Bake at 375 for 10-12 minutes.

HINT: Oatmeal cookies are extra special when you use chocolate-covered raisins instead of plain raisins.

## NO BAKE PEANUT BUTTER COOKIES Sarah Hanson

1/2 cup Karo syrup, honey or molasses 1/2 cup sugar  
1 cup peanut butter 2 cups Special K cereal or other  
dry similar cereals

Put syrup and sugar in saucepan. Put on stove and bring to a boil. Remove from heat and stir in peanut butter. Add cereal. Drop by spoonfuls on metal tray or waxed paper. Let cool for a few minutes before eating.

## HOOT OWL COOKIES

Sandra Hanson

3/4 cup butter or margarine 1 cup brown sugar  
1 egg 1 tbsp vanilla  
2 1/2 cups flour 2 tsp baking powder  
2 tsp salt 4 tbsp cocoa  
1/2 tsp soda Chocolate chips

Cashew nuts

Cream butter/margarine, sugar and vanilla together. Beat in egg. Add flour, salt, baking powder and soda gradually (stirring last of flour in by hand). Remove 2/3 of dough to floured surface. Blend cocoa into remaining 1/3 of the dough. Roll out half the light dough into 10" by 1/2" strip. Shape half the dark dough into 10" long roll. Place dark dough on strip of light dough. Mold light dough around dark and wrap. Wrap in waxed paper and chill 30 minutes, or until firm enough to slice into 1/8" slices. Repeat with other half of dough. Place 2 slices together on greased baking sheet to resemble owl's face. Pinch corners to make ears. Place chocolate chips in center for eyes, cashew nut for beak. Bake 8-12 minutes at 350.

## PEANUT BUTTER COOKIES

Chuck Riffe

1 cup flour 1/2 tsp soda  
1/4 tsp salt 1/2 cup shortening  
1/2 cup brown sugar 1/2 cup white sugar  
1 egg, unbeaten 1/2 cup peanut butter  
1 tbsp water 1/2 tsp vanilla

Put into a large bowl the shortening, sugars, egg, peanut butter, water and vanilla. Beat for 2 minutes on medium speed on mixer. Sift together the flour, soda and salt. Gradually add to the creamed mixture. Drop by spoon and press with fork that has been dipped in flour or water. Bake at 325 for 15-20 minutes.

HINT: For best apple pie, use half light brown sugar and half white sugar instead of all white sugar mixed with the apples and cinnamon.

## MARSHMALLOW TREATS

Judy Riffe

1/4 cup margarine or butter  
6 cups Rice Krispies  
1 pkg (10 oz, 40) regular marshmallows or 4 cups miniature  
Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add Rice Krispies cereal. Stir until well coated. Spread into buttered 9x12 pan. Cut into squares when cool.

## CHOCOLATE OATMEAL NO BAKE COOKIES Eric Riffe

1/2 cup butter  
1/2 cup milk  
1 tsp vanilla  
2 cups sugar  
4 tbspc cocoa  
1/2 cup coconut  
3 cups quick cooking oatmeal

Place butter, sugar, milk and cocoa in a saucepan. Put on burner and bring to a boil. Boil for 2 minutes. Take off stove. Add vanilla, coconut and oatmeal. May add peanut butter, if desired. Drop by spoonfuls onto waxed paper lined cookie sheet. DO NOT BAKE!

## OATMEAL COOKIES

Jennifer Riffe

2 eggs  
2 cups oatmeal  
5 tbspc juice from raisins  
1 cup sugar  
1 tsp nutmeg  
1 tsp vanilla  
1 cup raisins  
1 tsp soda  
1 cup butter  
2 cups (scant) flour  
1 tsp cloves

Cream butter and sugar. Add eggs. Boil raisins in water until fresh in appearance. Save 5 tablespoons of juice from raisins (pour the rest down the sink). Put soda in the 5 tbspc of raisin juice. Sift dry ingredients together, then add alternately to creamed mixture with liquid. Stir in raisins and oatmeal. Drop by spoonfuls onto cookie sheet. Bake at 400 for 8-10 minutes.

## DROP SUGAR COOKIES

Cindy Hanson

2 cups butter  
2 cups powdered sugar  
4 eggs  
2 tsp cream of tartar  
1/2 tsp lemon extract  
2 cups shortening  
2 cups granulated sugar  
8-9 cups flour  
2 tsp soda

Mix all ingredients together. Roll in small balls and flatten with glass dipped in sugar. Bake at 350 for 10 minutes. Yield 150 cookies.

### CHOCOLATE CRINKLES

Dave Hanson

1/2 cup vegetable oil	4 sq. unsweetened chocolate
2 cups granulated sugar	(4 oz) melted
4 eggs	2 tsp vanilla
2 cups flour	2 tsp baking powder
1/2 tsp salt	1 cup powdered sugar

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by dipping method or by sifting. Stir flour, baking powder and salt into oil mixture. Chill several hours or overnight. Heat oven to 350. Drop teaspoonfuls of dough into powdered sugar. Roll in sugar; shape into balls. Place about 2" apart on greased cookie sheet. Bake 10-12 minutes. Do not overbake! Makes about 6 dozen cookies.

### AGGRESSION COOKIES

Cathie Cochran

3 cups brown sugar	3 cups butter or margarine or
6 cups oatmeal	1 1/2 cups each
1 tbsp soda	3 cups flour

Put all this in a huge bowl and mash, knead, squeeze. (The more you knead, mash, squeeze and beat the dough, the better you feel and the better the cookies taste); then form it into small balls, midway between filbert size and English walnut size and place on an ungreased cookie sheet. Butter the bottom of a small glass, dip it in granulated sugar and mash the balls flat, keep doing it. (You need butter the glass bottom only once or twice, but redip it in sugar for each ball) Then bake at 350 for 10-12 minutes. Supposed to make about 15 dozen cookies; depends on the size you make the balls.

### APPLESAUCE COOKIES

Fern M. Thayer

3/4 cup shortening	1 cup brown sugar
1 egg	1/2 cup applesauce
2 1/4 cups flour	1 tsp soda
3 tsp cinnamon	1/4 tsp cloves
1 cup raisins	1/2 cup nuts

Mix together shortening, brown sugar and egg. Stir in applesauce. Sift dry ingredients and add to creamed mixture. Stir well. Add raisins and nuts. Drop on greased cookie sheet, bake at 375 for 10-12 minutes.

FOOD FOR THOUGHT: The best-sellers in many bookstores are cookbooks and diet books. One tells you how to prepare your food - the other tells you how not to eat it.

### ROSY ROCK COOKIES

1 3/4 cups flour  
1 tsp baking powder  
2 tsp cinnamon  
1 cup butter or margarine  
1 can tomato soup, undiluted  
1 cup seedless raisins

Elva Smoots

1 1/3 cups sugar  
1/2 tsp soda  
1 tsp allspice  
1 egg  
2 1/2 cups quick oatmeal  
1 cup chopped walnuts

In large bowl, stir together flour, sugar, baking powder, soda and spices. Add butter, egg and soup. Beat at medium speed for 2 minutes, scraping sides and bottom of the bowl. Stir in oats, raisins and nuts. Drop by rounded teaspoonfuls 1 1/2" apart on greased cookie sheet. Bake in 350 oven 12-15 minutes or until lightly browned. Makes 8 dozen cookies. Can substitute 2 1/2 tsps of pumpkin pie spice for the cinnamon and allspice.

### PEANUT BUTTER COOKIES

1 cup shortening  
1 cup brown sugar  
2 1/2 cups flour  
1/2 tsp soda  
1/2 tsp salt

Kay Dunlap

1 cup sugar  
1 cup peanut butter  
2 eggs, beaten  
2 tsp baking powder  
1 tsp vanilla

Mix shortening, sugars and peanut butter together, then add all other ingredients. Roll into small balls (about 1"). Press flat with bottom of glass and mark with a fork. Place 2" apart on an ungreased cookie sheet. Bake at 350-375, depending on your oven, for 6-8 minutes. Cool about 1 minute before removing to a wire rack. This is an old family recipe from the south!

### GINGER THINS

3/4 cup butter  
1 egg, beaten  
1 1/2 cup flour, sifted  
1/2 tsp soda  
1/2 tsp cinnamon

Pat Black

1 cup brown sugar  
1/4 cup molasses  
1/4 tsp salt  
1/2 tsp cloves  
1/2 tsp ginger

Cream butter, sugar, beaten egg and molasses. Sift flour before measuring then resift with the salt. Add to creamed mixture; add soda and spices. Stir until smooth. Put dots of 1/8 tsp of dough 1" apart on a buttered or oiled cookie sheet and bake 5-6 minutes at 325. Cool cookie sheet on a rack. Cookies snap off if you twist the sheet gently. Do it again until you're finished. Makes 300 3/4" wafers. These little cakes, served between meals in China, are called "dot hearts". They should be no larger than a quarter, if they are, they will toughen. ENJOY!

### PEANUT BUTTER CUPS

Jodi

- |  |                             |
|--|-----------------------------|
| 1 1/2 cups crushed graham crackers<br>or Rice Krispies | 2 cups chunky peanut butter |
| 3/4 cup margarine, melted                              | 1 lb powdered sugar         |
| 1/2 cup margarine                                      | 6 oz chocolate chips        |

Mix crumbs, peanut butter and powdered sugar. Stir in melted margarine. Pat into 9x13 pan. Melt chocolate chips and margarine together and spread over. Cool and cut into squares.

### VINEGAR TAFFY

Jodi

(But no vinegar taste)

This works best on those low-humidity days that sometimes surprise us.

- |                         |                  |
|-------------------------|------------------|
| 2 cups sugar            | 1/2 cup vinegar  |
| 1/8 tsp cream of tartar | 2 tbsp margarine |
| Pinch of salt           |                  |

Boil to "firm ball" stage (at first the odor will clear your sinuses which is an added benefit --- don't chuck it out!) Pour into buttered plates until cool enough to handle, then pull and fold, pull and fold, until it's hard and white or you're tired. Lay out on waxed paper in twisted ropes. Break into wonderful mouthfuls.

"The decline of our society is due to the break-down of family values and raising kids without enough taffy pulls".

### CHINESE NOODLE CANDY

Kathy Nelson

- |                                |                       |
|--------------------------------|-----------------------|
| 1 10 oz pkg butterscotch chips | 1/2 cup peanut butter |
| 2 cups miniature marshmallows  | 1 can Chinese noodles |
| 1 cup peanuts                  | (2 cups noodles)      |

Melt butterscotch chips and stir in peanut butter. Mix in a large bowl the marshmallows, Chinese noodles and peanuts. Pour first mixture over the noodles mixture and mix well. Drop by teaspoon on waxed paper.

### FRANGOS

Terri Spencer

- |                        |   |
|------------------------|---|
| 1/2 cup butter         | 1/2 cup powdered sugar                        |
| 2 eggs                 | 2 tsp vanilla                                 |
| 2 cups chocolate chips | 2 tbsp rum or almond or<br>peppermint extract |

Cream butter and powdered sugar. Add eggs; beat well, add vanilla. Melt chocolate chips and add to butter mixture. Beat well. Add the flavoring. Pour into a greased pan or molds. Chill. Cut into squares.



### PEANUT BUTTER FUDGE

Blanche Nelson

3 cups sugar  
2/3 cup evaporated milk  
1 cup chopped nuts  
1 12-oz pkg peanut butter chips

3/4 cup margarine  
1 7-oz jar marshmallow creme  
1 tsp vanilla

Stir together sugar, milk and margarine. Put over medium heat, stirring constantly. Boil 5 minutes or until candy thermometer reaches 234. Remove from heat, gradually stir in peanut butter chips, then add the rest of the ingredients. Mix until well blended and pour in a well greased 9x13 pan. You can use chocolate chips and make chocolate fudge.

### CARMEL CORN

Donna Thompson

2 cups brown sugar  
1 cup butter

1/2 cup white corn syrup  
1 tsp salt

Combine all of above and bring to a boil. Boil for 5 minutes. Remove from heat and add 1 tsp soda. Pour over popped popcorn in a large roaster which has been sprayed with Pam. Stir well, bake uncovered at 250 for 1 hour, stirring every 15 minutes. Freezes well!

### CRYSTAL CUT CANDY

Debbie Dobyms

2 cups sugar  
1/2 cup water

1/2 cup light corn syrup  
Dash salt

Combine all and bring to a boil, cook to "hard crack stage" or 290 on a candy thermometer. Add 4-6 drops food coloring and 4-6 drops of oil of cinnamon or oil of wintergreen. Gently swirl to blend. Pour into pan (grease pan lightly and wipe out with paper towel). Cool until it has a crust enough to score, gently, without breaking through. Keep scoring until clear through candy. When hard, remove from pans and break into pieces. GOOD LUCK!

### OLD FASHIONED BUTTERMILK FUDGE Kay Jarvela

2 cups sugar  
1/2 tsp soda  
4 tbsp powdered buttermilk  
2 tbsp light corn syrup

1 cup water  
1/2 cup butter or margarine  
1 cup chopped pecans

In a 3-quart saucepan, mix sugar, soda, buttermilk and corn syrup. Stir in water, bring to a boil, stirring until sugar is dissolved. Add butter and cook, stirring occasionally, to the "soft ball stage" (236-238). It will turn a medium brown color. Remove from heat and cool to lukewarm (110). Beat until mixture loses its gloss and starts to thicken. Stir in pecans. Turn into buttered 8x8 pan. Cool until firm.



### WHITE FUDGE

1/2 cup butter or margarine  
4 1/2 cups sugar  
1 cup nuts  
Vanilla

Flora Stonex

1 12-oz can condensed milk  
1 1/2 sack of white chips  
Candied cherries

Cook milk, sugar and butter until reaches 236 on candy thermometer, take off burner. Stir in other ingredients and pour into cake size pan.

### BUTTER CRUNCH CANDY

1 cup butter  
2 tbsp light corn syrup

Marie Phillips

1 cup sugar  
(?) water

Cook butter and sugar until butter is melted, when it bubbles, add water and syrup. Stir often and cook until candy thermometer is 290. Add 3/4 cup chopped nuts. Pour into a greased 9x9 pan. When cool, melt 1 pkg chocolate chips and spread half over 1 side of slab of candy; when set, remove from pan, turn over and put remaining chocolate on reverse side. You have to use a hammer or something equal and break it up. Store in a tight container. This is a lot like Almond Roca.

### PEANUT BUTTER ROCKY ROAD

3 cups semisweet chocolate chips  
3/4 cup chopped walnuts

Ruby Sparks Meyer

3/4 cup peanut butter  
3 cups miniature marshmallows

In a large glass bowl, combine chips and peanut butter. Heat in a microwave oven on high for 2-2 1/2 minutes, stirring once half-way through cooking time. Stir again until chocolate is smooth. Stir in walnuts and marshmallows. Immediately spread in foil lined 11x7 pan. Refrigerate 1-2 hours. Keep in refrigerator.

### VINEGAR TAFFY

2 cups sugar  
1/2 cup water

Evelyn Miller

1/2 cup vinegar

Cook sugar, vinegar and water together until forms a hard ball in cold water. Pour on buttered plates and place 1 tsp vanilla on top. When cool, pull with buttered hands until white.

HINT: Add butterscotch chips to your apple pie for a special tasting dessert!

FOOD FOR THOUGHT: Life is like a buffet line -- there aren't any waiters, so you have to help yourself.

### MILLION DOLLAR FUDGE

1 cube margarine  
1 large can evaporated milk  
16-oz marshmallow creme  
2 cups chopped nuts

Put in saucepan and bring to boil the margarine, sugar and milk, Boil hard for 6 minute, stirring constantly. Remove from heat and add chocolate chips, marshmallow creme, vanilla and nuts. Stir in. Don't beat. Pour into a buttered pan and cool in refrigerator. I use a big round roaster.

Alice (Semler) de Ste Croix

4 cups sugar  
24-oz chocolate chips  
2 tsp vanilla

### DIVINITY

3 cups sugar  
1 cup water  
2 egg whites, beaten stiff  
1 cup nuts

Stir sugar, syrup, salt and water together, cook until sugar is dissolved or 237 on the candy thermometer. Take off burner and add 3/4 of sugar mixture in a small stream into egg whites. Continue stirring and scrape bowl often. Return rest of syrup to stove, cook until 250 (boil a little longer) on candy thermometer; pour into egg mixture, continue beating all the time until candy begins to thicken. Add vanilla, never stop beating until high gloss is gone; fold in nuts. Pour into well-greased pans or drop onto waxed paper.

Flora Stonex

3/4 cup white corn syrup  
1/4 tsp salt  
1 tsp vanilla

### MARSHMALLOW PEANUT BUTTER FUDGE

2 1/4 cups sugar  
3/4 cup evaporated milk  
1 cup peanut butter

Mix sugar, butter and evaporated milk in a heavy 2 quart saucepan. Stir over medium heat until sugar dissolves. Boil for 5 minutes, stirring constantly. Remove from heat; add marshmallow creme, peanut butter and nuts. Stir until thoroughly blended. Pour into a buttered pan. Cool in refrigerator. Makes 2 pounds. I use a big round roaster.

Alice (Semler) de Ste Croix

1/4 cup butter or margarine  
5 oz marshmallow creme  
1/2 cup chopped nuts (optional)

### PEANUT BUTTER CREAMS

1/4 cup powdered sugar  
1/2 cup condensed milk  
Mix - shape - eat!

Linda Hanson

1 cup chocolate chips  
1 cup peanut butter

**MICROWAVE CARMEL CORN**

Mary Jane Dieter

1/2 cup butter

1/4 cup light corn syrup

1 cup brown sugar

1 tsp soda

3-4 quarts popped popcorn

Bring the butter, corn syrup and brown sugar to a boil in a Pyrex quart measuring cup in the microwave. Boil for 2 minutes. Add the soda. Put the popped corn in a big paper bag and add the boiled mixture. Shake. Cook on high for 1 1/2 minutes. Remove bag and shake again. Return to the microwave for 1 1/2 more minutes. Pour carmel corn from bag onto waxed paper and separate clumps. Cool for about 5 minutes.

**EASY CHOCOLATE COVERED CHERRIES** Juanita Leonardo

1/4 cup butter, softened

2 cups powdered sugar

1 tbsp light cream or milk

3 drops almond extract

Cream butter and sugar, add cream or milk and almond extract, mix until blended. Mixture will be thick pliable fondue, if too sticky work more powdered sugar in 1/2 tsp at a time.

2 6-oz jars of cherries, drained and dry

1 12-oz bag semi-sweet chocolate chips (milk chocolate)

1 tbsp shortening

Dry cherries on paper towel. Mold small amount of fondue around cherries, about 1 tsp should cover each cherry. Set on waxed paper tray. Refrigerate. Melt chips and shortening in double boiler. Dip cherries, one at a time, in chocolate. Remove with a fork on to waxed paper. Chill. Store in refrigerator.

**SALT WATER TAFFY**

Linda Hanson

2 cups granulated sugar

1 cup light corn syrup

1 1/2 tsp salt

2 tbsp margarine

1/4 tsp oil of peppermint

7 drops food coloring

Mix sugar, syrup, salt and 1 cup water in saucepan. Cook slowly, stirring constantly until sugar dissolves. Cook to "hard ball stage" (265) without stirring. Remove from heat, stir in remaining ingredients. Pour into a buttered pan. Cool until comfortable to handle. Butter hands; gather taffy into a ball and pull. When candy is light in color and gets hard to pull, cut into fourths. Pull each piece into long strands and cut with buttered scissors. Wrap in waxed paper.

**FOOD FOR THOUGHT:** The secret of contentment is knowing how to enjoy what you have.

One of the benefits of inflation is that the kids can no longer get sick on a nickel's worth of candy.

### NEVER FAIL DIVINITY

3 cups sugar  
1/2 cup cold water  
1 tsp vanilla

Kay Jarvela

1/2 cup light corn syrup  
2 egg whites

Place sugar, syrup and water in pan over medium high heat. Stir only until sugar is dissolved. Then cook until "soft ball stage" at medium heat. Beat egg whites until stiff. Continue beating as you pour 1/2 of the syrup over egg whites. Continue beating until rest of syrup cooks to "hard ball stage". Add to other mixture gradually while still beating. Add vanilla and beat until you can drop with spoon. Add nuts, if desired. Makes 35-40 pieces.

### PEANUT BRITTLE

2 cups sugar  
1 cup water  
1/4 tsp salt  
1 tsp butter

Kay Jarvela

1 cup light corn syrup  
2 cups unroasted Spanish or  
Virginia peanuts  
1/4 tsp soda

Combine sugar, corn syrup and water; cook slowly, stirring until sugar dissolves. Cook to "soft ball stage" (238). Add peanuts and salt. Cook to "hard crack stage" (290); stir constantly. Remove from heat, add butter and soda, stir slightly. Pour evenly into well greased shallow pans. Cool partially by lifting around edges with knife. When firm, turn. When cold, break into pieces. Makes 2-3 dozen pieces.

### MARSHMALLOW FUDGE

2 1/4 cup granulated sugar  
3/4 cup evaporated milk

Kay Jarvela

1/4 cup butter or margarine

Stir over medium heat until sugar dissolves. Boil for 5 minutes, stirring constantly. Remove from heat and add:

1/2 jar marshmallow creme  
1/2 cup chopped nuts

1 cup chocolate chips

Stir until chocolate is dissolved. Pour into a buttered dish or pan.

HINT: For crisp, flaky biscuits that split open easily for buttering, roll biscuit dough thin, then fold it in half before cutting.

FOOD FOR THOUGHT: Yesterday is experience...tomorrow is hope... today is getting from one to the other.

All new dishes fade, the newest oft the fleetest...of all pies ever made, the apple's still the sweetest.

GRANDMA'S MILLIONAIRE CANDY      Juanita Leonardo

1 bag Kraft caramels                      3 tbsp canned milk

2 cups pecans

Melt caramels and milk in double boiler. When melted, add pecans. Leave in double boiler so it will stay warm as you teaspoon it onto greased cookie sheet. Set in refrigerator until real cool, at least 1 hour. Melt 1 giant plain Hershey chocolate bar and 1/2 bar paraffin wax in double boiler. Leave this in hot water while you dip caramels in the chocolate. Use fork or toothpick for this.

Note: It is best to double the caramels and pecans, as you have enough chocolate mixture for the recipe to be doubled.

NUT GOODIE BARS                      Pat Hudson

1 12-oz pkg chocolate chips              1 12-oz pkg butterscotch chips

1 square unsweetened chocolate

Melt above over low heat, then add 2 cups peanut butter. Spread half of this in a 12x16 pan and put in freezer.

Filling:

2 sticks margarine                      1/4 cup dry vanilla pudding mix

1/3 cup evaporated milk

Bring to a boil, remove from heat and add 1 tsp maple flavoring and 2 lbs powdered sugar. Spread over chocolate. Chill to set. Add 1 lb Spanish peanuts to remaining half of chocolate mixture and spread over filling. Chill and cut in bars. Keep in freezer. Makes 10-12 dozen. VERY GOOD!

PUPPY CHOW                      Pat Hudson

1 stick margarine                      2-oz chocolate chips

1 cup peanut butter

Melt margarine and chocolate chips, blend in peanut butter. Pour over 1 box Crispix cereal. Stir. Put 2 cups powdered sugar in a grocery bag and add cereal mixture, shake. Pour on waxed paper on cookie sheet. Break up and chow down!

ALMOND ROCA                      Pat Hudson

1 large 1-lb Hershey bar, grated; mix with 9 oz toasted almonds, chopped fine. Sprinkle half on bottom of cookie sheet. Cook together 1 lb. butter and 2 cups sugar; stir constantly until crack stage (300). Pour over the chocolate and nut mixture. Top with remaining chocolate and nuts. Press lightly with waxed paper. Cut in squares. GOOD!

# GREEK RECIPES

IN HONOR OF PAST AND  
PRESENT GREEK'S LIVING IN  
THE ONALASKA AREA AND  
IN MEMORY OF THE  
RAILROAD GANG

It has long been my belief that if one enjoys food with great flavor, food prepared from a culture that is not particularly wealthy is a fine choice. Those that do not have the means to enjoy caviar or truffles have learned to replace that experience with foodstuffs made from common items.

The secret to a wonderful eating experience is, in most cases, the delicate use of herbs and spices. Not all cultures treat these things equally, with some cultures preferring a rather bland diet, while others prefer a full bodied taste.

Greeks, due to a rather impoverished life, have learned to make anything edible become something to behold. Imagine one making a stew of nothing more than onions and game meat, with all concerned standing about drooling until such time that the meal is served. The recipe below is just such a treat. While it may not sound very interesting, withhold judgment until it is tasted. This meal is guaranteed to please the most discriminating eater.

By all means, do not serve this wonderful taste treat without a generous amount of oven warmed french bread and a glass of wine. Cut the slices thick, and dip the bread in the sauce. *Kali orexi!* (Good appetite) *Yia Sou!*

#### STIFATHO

Harold & Susan Vordos

2 pounds stew meat (venison or elk is a fine choice)

3 quarts peeled and pierced boiling (small) onions

1 cup water 1/2 cup vinegar

Salt & pepper to taste 1 can tomato paste

1 can tomato sauce 1/2 cup olive oil

7 cloves chopped garlic 2 tsp mixed pickling spices

Tie the mixed pickling spices in a cheese cloth bag, or a clean piece of muslin. Discard the bag and contents after the meal is cooked. Brown the meat well in a hot skillet using a little cooking oil. Place browned meat in a large pan and combine all the ingredients. Bring to a boil and cook at a low boil until the onions begin to fall apart. Stir occasionally. If needed, add additional water while cooking. Sauce should end up thick and rich, not watery.

The meal should be served with the onions tender but still intact. Do not cook beyond the point where they begin to fall apart.

FASOLYA YIANI  
(Green Bean Stew)

LaVeta Arnold

1 onion, diced  
1/4 cup peanut oil  
1 cup water  
Salt & Pepper

1 garlic clove, chopped  
1 lb green beans  
1 10-oz can tomatoes

Saute onion and garlic in oil. Break or cut green beans in half; add to the onion and garlic. Cover and let steam for 1/2 hour, mixing often. Add water and tomatoes, season with salt and pepper. Cook 15 minutes or until tender. Serves 4.

GRANDMAS TOMATO SOUP

LaVeta Arnold

Add 1 quart tomatoes

1/2 tbsp sugar

Put in saucepan, bring to a boil, add 1/2 tsp baking powder. Stir in 1 cup evaporated milk. Serve.

PASTICHIO ME KIMA  
(Baked Macaroni and Meat)

6 tbsp butter  
2 lb ground chuck  
1/2 tsp pepper  
1/4 cup tomato paste  
1/2 cup grated Parmesan or  
Romano cheese

1 cup chopped onions  
1 tbsp salt  
1/2 tsp cinnamon  
1 lb cooked macaroni  
2 eggs

Cream Sauce Topping

Melt butter in skillet. Saute onions for about 5 minutes. Add ground chuck; brown. Cover; cook for about 20 minutes. Add salt, pepper, cinnamon and tomato paste; continue to cook for another 10 minutes, stirring to prevent sticking. Combine with macaroni. Add cheese and eggs; blend well. Pour into lightly greased 9x12 baking dish. Cover evenly with Cream Sauce Topping. Bake 375 for about 30 minutes or until custard is set. Cut into serving pieces. Serves 8.

Cream Sauce Topping:

1/2 cup butter  
1 quart warm milk  
1/2 tsp salt

3/4 cup flour  
4 eggs

Melt butter, add flour. Stir in warm milk slowly; stir until smooth. Beat eggs slightly; add hot mixture slowly to eggs to prevent curdling. Add salt, cook until thickened.



## ARTICHOKES WITH LAMB-WHEAT STUFFING

- |                               |   |
|-------------------------------|---|
| 1 1/2 lb ground lamb          | 3/4 cup cracked wheat                                 |
| 1 large onion, chopped        | 2 tbsp pine nuts (optional)                           |
| 3 cups hot vegetable bouillon | 1/3 cup chopped fresh mint<br>or 2 1/4 tsp dried mint |
| 1 tsp seasoned salt           | 1 tsp grated lemon peel                               |
| 1/4 tsp pepper                | 6 artichokes, cooked                                  |
| 2 tbsp lemon juice            |   |

Brown lamb in large skillet, stirring frequently. Drain off excess fat. Add remaining ingredients except artichokes. Cover and cook over low heat, stirring occasionally, until wheat and onion are tender and liquid is almost all absorbed. Fill artichokes with lamb mixture. Arrange in oiled baking dish; cover. Bake in 350-degree oven for 10-15 minutes, or until heated through. Sprinkle with additional pine nuts. 6 servings.

## HORTA

(Cooked Dandelion Greens)

- |                         |                  |
|-------------------------|------------------|
| 2 medium onions, minced | 2 tbsp olive oil |
| 2 cups dandelion greens | Salt & Pepper    |
| Lemon slices            |                  |

Brown onions in oil; mix in fresh dandelion greens; toss until greens are cooked, about 15 minutes. Season and garnish with lemon slices.

LaVeta Arnold

## TYROPITAKIA (Greek Cheese Triangles)

- |                              |   |
|------------------------------|---|
| 1 lb phyllo                  | 5 eggs                                      |
| 1 1/2 lb feta cheese         | 1 large carton large-curd<br>cottage cheese |
| 2 tbsp butter                |   |
| 1 lb unsalted butter, melted |   |

Cut phyllo into 2" strips. Cover strips with damp towel until ready to use. Mix together eggs, feta cheese, cottage cheese and butter. Brush strips with unsalted butter. Add 1 tsp filling. Roll strips into triangles and bake until brown on edges. May be frozen by placing wax paper between each layer of triangles. Makes 125 triangles.

## POPOVERS

- |                    |              |
|--------------------|--------------|
| 1 cup sifted flour | 1/2 tsp salt |
| 1 cup milk         | 2 eggs       |

Preheat oven to 400. Beat milk and eggs together; add flour and salt. Mix just until smooth, using a fork. Pour into well greased muffin cups 3/4 full. Bake until golden brown, approximately 40 minutes. Makes 5-9 popovers. Serve hot.

LaReina Arnold

### FALAFEL (Pieta Bread Sandwich)

1 pkg dry yeast	2 cups flour
2/3 cup warm water	1 tbsp oil
1/2 tsp salt	1/8 tsp sugar
3/4 lb ground beef	1/2 tsp oregano
1/2 tsp garlic salt	Freshly ground pepper
3 cups chopped lettuce	1 tomato, diced
1/2 cucumber, chopped	1/3 cup sour cream
1/3 cup mayonnaise	

Combine yeast and 3/4 cup flour in bowl. Combine water, oil, salt and sugar; add to flour mixture. Beat on low speed of mixer for 1/2 minute, scraping side of bowl. Beat on high speed for 3 minutes. Stir in remaining flour by hand. Knead dough until smooth, about 5 minutes. Cover dough with a bowl; let rise for 30 minutes. Punch down. Divide into 6 equal parts; shape into balls. Let dough rise for 10 minutes. Roll each ball to a 5" circle. Cover; let rise for 20 minutes. Bake in 400 oven for 10 minutes or until lightly browned. Pan fry meat with spices. Mix vegetables with mayonnaise and sour cream. Slice pieta bread open at one end. Place meat mixture inside; top with lettuce mixture. Makes 6 sandwiches.

### COCONUT OATMEAL COOKIES

LaReina Arnold

1 cup flour	1/2 cup brown sugar
1/2 tsp soda	1 egg
1/2 baking powder	1 tsp vanilla
1/2 tsp salt	1/2 cup oats
1/3 cup margarine	1 cup coconut
1 cup sugar	

Cream margarine and sugar together; add brown sugar, egg and vanilla. Add dry ingredients together and add to creamed mixture. Beat, add oats and coconut. Bake 6-8 minutes at 375. Cool before removing from cookie sheet.

### SPRITZ COOKIES

LaReina Arnold

1 cup soft butter	2/3 cup sugar
3 egg whites (or 1 whole egg)	1 tsp almond extract
2 1/2 cups sifted flour	

Mix butter, sugar and egg whites together; add flour and work together with spoon. Put in a cookie press and press onto cookie sheet. Bake at 400 for 7-10 minutes.

## PHAEDRA'S FRENCH LACE

Brenda Elliott

4 1/2 - 5 cups flour

2 pkgs dry yeast

1 cup milk

1/2 cup sugar

1/2 cup shortening

2 tsp salt

3 eggs

In large mixing bowl, combine 2 cups flour and yeast. In saucepan heat milk, sugar, shortening and salt just until warm (115-120 degrees). Add eggs to dry mixture; beat at low speed with electric mixer for about 1/2 minute. Beat at high speed for 3 minutes. By hand, stir in enough flour to make moderately stiff dough. Turn out on floured surface and knead for 5 minutes. This can all be done with a dough hook on mixer. Let rise in greased bowl for 1 hour. Roll dough out in two 12' squares. Spread cream cheese filling down a 3" strip in center of dough. With shears or knife, snip or cut towards the center in strips. Then fold the strips of dough over the filling, alternating from side to side. Place it on a greased baking sheet. Bake at 350 for about 35-40 minutes or until golden brown.

### Cream Cheese Filling:

1 8-oz pkg cream cheese, softened

1/2 cup sugar

1 tsp vanilla

2 egg yolks

When done baking, let cool slightly before icing.

1 cup powdered sugar

1/4 tsp vanilla

1 1/2 tbsp milk

From a spoon, drizzle icing back and forth across loaf.

I use lemon pie filling or blackberry filling for a change. I'm sure any cooked pudding would work great.

## YIAOURTOPETA (Yogurt Cake)

1/2 cup butter

1/2 tsp soda

2 cups sugar

Pinch of salt

2 1/2 cups flour

1 cup yogurt

2 eggs

Cream butter and sugar. Beat in eggs. Sift flour, soda and salt together, add half to butter mixture, then mix half of yogurt, then flour, then yogurt. Pour batter in greased 10x14 pan or angel food pan. Bake at 375 for 30-40 minutes. Remove from oven and pour cooled syrup over hot cake.

### Syrup:

2 3/4 cup water

1 3/4 cup sugar

Stir together, bring to a boil. Continue boiling for 10 minutes; then cool.

**BERRY COBBLER**

Donna Arnold

1/4 cup margarine, softened

1/2 cup sugar

1/2 cup milk

1 cup flour

2 tsp baking powder

Cream together the margarine, sugar and milk; add flour and baking powder. Mix well and spread in a 2 quart greased casserole dish or pan. Put 2 to 2 1/2 cups of berries on dough and 1 cup of berry juice. Sprinkle 1/2 cup sugar over berries. Bake at 375 for 45 minutes.

**BLACKBERRY PIE**

Donna Arnold

4 cups blackberries

1 cup sugar

1/4 cup tapioca

1/2 tsp lemon juice

1 tbsp margarine

Mix sugar with tapioca. Pour over berries. Sprinkle lemon juice over berries, dot with margarine.

**SESAME CANDY**

LaVeta Arnold

2 cups sugar

1/2 cup honey

1/2 cup water

1 cup sesame seeds

Blend sugar and honey in pan. Add water and cook over low heat, stirring frequently, for about 12 minutes or until mixture reaches a "soft ball stage" on candy thermometer. Remove from heat and add sesame seeds. Spread on greased pan to 3/4" thickness. When cooled, cut into 2"x1" pieces. Makes 2 dozen pieces.

**TRIANAFILLO GLYKO**

LaVeta Arnold

(Rose Petal Jelly)

1 lb rose petals

2 lbs sugar

1/2 tsp sour salt or

1 cup water

1 1/2 lemons juiced

Only petals from very sweet smelling roses may be used for jelly. Remove the white tip from each rose petal and carefully wash petals. Cover the bottom of a saucepan with sugar. Add a layer of rose petals and cover with sugar, repeat petals/sugar layers until all petals and sugar have been used. Add water; add sour salt or lemon juice. Bring to a boil, cover and simmer until sugar forms soft ball when a little is dropped on a cold saucer. Remove from heat and cool. Pour into serving dishes or jars.

## CHEESE PASTRIES

1 8-oz pkg cream cheese      3 oz Gruyere cheese, finely shredded  
1 egg                                2 tbsp parsley, chopped fine  
5 sheets phyllo dough        1/2 cup butter, melted

Preheat oven to 375. Beat cream cheese until light. Add Gruyere cheese. Add egg, beat until blended. Add chopped parsley. Brush 1 sheet phyllo dough lightly with melted butter. Cut into 3" wide strips about 14" long. Place 1 heaping teaspoon cheese filling in one corner of phyllo strip; fold over, making a triangle. Continue folding so that bottom edge is always parallel to the alternate side edge. Place on ungreased baking sheet. Repeat procedure. Bake for 10 minutes or until puffed and golden brown. Phyllo dough may be purchased prepared in the Greek section of imported food stores. Yield: 2 1/2 dozen.

# ***This and That***



### GOOD HOME-MADE SOAP

Evelyn Miller

Put in a crock, 1 can lye; pour over 1 quart water. Let cool to not over 80 degrees. Add 1/2 cup borax, dissolved in water. Mix together 1/2 cup each of ammonia and kerosene. Have 5 pounds of clean grease (tallow is the best, I use lard) heated warm 120 degrees. Pour lye into grease slowly. Then add ammonia and kerosene. Stir slowly with stick about 10 minutes or until thick and creamy. Pour into strong box or pan lined with old cloth. When cooled and set, cut in bars.

### HAND LOTION

Margaret Wallace

2 oz glycerine

1/4 oz gum tragacanth

1 oz alcohol

1 oz perfume

1 oz bay rum

Place gum tragacanth in 1 pint of warm water, let stand overnight. Next A.M. add bay rum, glycerine, alcohol and perfume. Then add enough water to make one quart.

### WINDOW WASH

Margaret Wallace

1/4 cup ammonia

3 tbsp denatured alcohol

1 quart water

This is a depression days recipe.

### SNOW 'SCREAM

Jodi

Beat together 1 egg, 1/2 cup sugar, vanilla and milk or cream. Gather clean fresh snow in a cold bowl. Mix together fast and eat immediately.

### PLAY DOUGH

Jodi

2 cups water

Food coloring

2 cups flour

4 tsp cream of tartar

1 cup salt

4 tbsp oil

Put food coloring into water. Combine all ingredients and cook over low heat until it clumps together. Turn out and knead a few times. Store in a covered plastic container.

### BIRDFEEDER

Kayla Marie Dunlap

Age 4 1/2 1997

String

Creamy peanut butter

Medium size (3") pine cones

1 cup any type birdseed

Attach the string by tying a knot to the pine cone stem. With a knife, spread the peanut butter all over the pine cone. Place the birdseed in a pie tin. Roll the pine cones in the birdseed until covered. Hang the pine cones high on a tree out of reach of any cats. The birds will be grateful!

## CLAY

2 cups baking soda  
1 cup cornstarch

Kayla Marie Dunlap

1 1/4 cups cold water

In a medium saucepan combine all of the ingredients. Over medium heat cook the mixture for 4-5 minutes or until it thickens and pulls away from the sides of the pan. With a spoon transfer the clay to a pie tin. Cover with a damp cloth and allow to cool. On a flat surface covered with waxed paper, knead the clay for 2 minutes. Sculpt as desired, then allow to dry overnight on a piece of waxed paper. Paint with acrylic colors and shellac. Store any remaining clay in a resealable bag.

## FINGER PAINTS

3 tbsp sugar  
2 cups cold water  
Food coloring of choice

Kayla Marie Dunlap

1/2 cup cornstarch  
Ivory liquid soap

In a medium saucepan over medium low heat, combine the sugar and cornstarch. Stir well and add cold water. Stir constantly until well blended and the mixture begins to thicken, about 15 minutes. Divide the mixture into 4-5 plastic containers such as margarine tubs. Add food coloring to make the desired colors and add a couple of drops of Ivory liquid soap to help with the cleanup. Be sure to spread newspaper over the "artist's" work area and dress appropriately for messy fun. Create masterpieces on fingerpaint paper, butcher paper or even waxed paper.

## CREATIVE DOUGH

1 cup flour  
1/2 tsp salt  
1 tbsp vegetable oil

Madison Riffe

2 tsp cream of tartar  
1 cup water  
1 tsp vanilla, if desired

About 15 drops favorite food color

Cook all ingredients in 1 1/2 quart saucepan over medium heat 4-5 minutes, stirring vigorously, until mixture forms a ball. Remove dough from saucepan and let stand on counter 5 minutes. Knead dough about 30 seconds or until smooth and blended. Cool completely. Store in airtight container in refrigerator. Kids will mold and shape this dough to their imaginations' delight!



## THE 10 ESSENTIALS FOR SUCCESSFUL WEIGHT REDUCTION

1. Eat only when seated at the dining room table (never in front of the television, while standing or walking, etc.) Give your meal your full attention. Eat slowly (spend at least 20 minutes to eat your meal). Take small bites, chew your food well. Lay your fork down between each bite.
2. Avoid starches and sweets (green vegetables and occasional fruit will give you the necessary carbohydrates to trigger the use of fat cells, stored energy).
3. Drink at least 6-8 (8 oz) glasses of water daily (8-10 is preferred)
4. You may have juice, but only V-8 or tomato.
5. Absolutely no oranges or orange juice.
6. Drink no more than 1 to 2 diet soft drinks per day, only:  
Fresca (No Colas, Tab or Root Beer)  
Diet 7-up  
Diet Shastas
7. Only 1 glass of 2% or skimmed milk per day (avoid if possible).
8. Limit your intake of coffee and tea; use "Sweet 'n Low" or "Sweet 10" and skimmed milk instead of sugar and cream.
9. Absolutely No Beer! You may have an occasional glass of 12% dry white or red wine.
10. Your last food intake should be at least 4 hours before retiring. Avoid beef. No pork.

## TAKE TIME FOR TEN THINGS

1. Take time to work --- it is the price of success.
2. Take time to think --- it is the source of power.
3. Take time to play --- it is the secret of youth.
4. Take time to read --- it is the foundation of knowledge.
5. Take time to worship --- it is the highway of reverence and washes the dust of the earth from our eyes.
6. Take time to help and enjoy friends -- it is the source of happiness.
7. Take time to love --- it is the one sacrament of life.
8. Take time to dream --- it hitches the soul to the stars.
9. Take time to laugh -- it is the singing that helps with life's loads.
10. Take time to plan -- it is the secret of being able to have time to take time for the first nine things.

Why just stop and smell the roses when you can eat them too?

If you're planning your garden and would like to include some edible flowers you can cook with, consider daylilies, carnations, marigolds, calendulas, nasturtiums and roses. The more fragrant the flower, the sweeter the flavor. The hostess of a bridal shower served pink petit fours topped with deep pink pansies, "While pansies don't have much flavor, they made my dessert very special", the hostess notes. The blooms from some herbs like sage, mint and rosemary can also give a dish distinctive flavor. Fresh flowers are best cut in the cool morning, washed, dried and refrigerated until you use them.

With such exciting uses for flowers in recipes, don't forget a centerpiece!

The following pages of recipes were submitted to us with no name. We didn't want to omit them (they all sound so good) so we are printing them without the name of the person submitting them.

#### HOLIDAY CHEESE BALLS (GRAMP DEAN)

1 jar American Sharp Cheese (Old English) 1 jar bacon flavored cheese  
1 3-oz pkg cream cheese Chopped onion  
Dash garlic salt Chives  
Dash onion salt

Mix above ingredients together. Refrigerate to firm up; then roll into a ball. Roll in chopped walnuts until covered. Refrigerate until ready to use.

#### SOURDOUGH PANCAKES

2 cups flour 2 cups warm water

1 pkg yeast

Set in warm spot overnight. In the morning take out 1/2 cup of starter and refrigerate. Add to starter:

2 eggs 1 tbsp salt

1 tbsp sugar 1 tsp soda

2 tbsp oil

To set starter:

The night before add 2 cups flour and 2 cups water. Remember to take out 1/2 cup each morning before adding other ingredients.

#### REFRIGERATOR MUFFINS

Pour 1 cup boiling water over 2 cups Kellogg's All Bran and cool. Cream 1 1/4 cup sugar and 1/2 cup salad oil and 2 beaten eggs. Sift 2 1/2 cups flour with 1/2 tsp salt and 2 1/2 tsp soda. Add 1 cup Nabisco 100% Bran and 1 cup dates, raisins or prunes. Now add this alternately with 2 cups buttermilk to the egg mixture. Mix in the cooled bran and store in covered container in the refrigerator and use as needed. Bake at 350 for 20 minutes. (No need to stir batter)

#### SUPER MUSTARD SAUCE

Beat 2 egg yolks until firm. Add:

1/3 cup vinegar 1/3 cup sugar

1 tbsp flour 1/3 cup prepared mustard

1/3 cup butter

Mix all ingredients except butter and cook until thick in double boiler. Add butter last. Cook until melted. Refrigerate. Nice with pork, beef or sausage.





### CHERRY SURPRISE PUDDING

1 cup flour	1 1/2 tsp baking powder
1/2 cup sugar	1/4 tsp salt
1/4 cup shortening	1 egg, unbeaten
1/2 cup milk	1 tsp vanilla
1/8 tsp butter flavoring	

Sift dry ingredients into bowl. Add shortening, egg, milk, vanilla and butter flavoring. Beat on low speed for 2 min. Pour into greased 8" square pan. Place over batter: 2 cups drained sour cherries (water packed) and 1/2 cup sugar. Add to cherry juice, water enough to make 1 cup of juice, 1/2 tsp almond extract and 1/4 tsp red food coloring. Pour juice over cherries and batter. Bake at 325 for 1 hour. Serve warm.

### ALMOND ROCA BARS

1 cup butter	1 egg yolk
1/2 cup brown sugar	1 tsp vanilla
1/2 cup white sugar	2 cups flour

Cream together butter, sugars, 1 egg yolk beaten, vanilla and flour. Spread on cookie sheet and bake at 375 for 15-20 minutes. Frost with 1 10-oz bar of Hershey chocolate or chocolate chips. Melt and spread on top with 1 cup chopped almonds or walnuts.

### MINTA'S APPLE CRISP

4 medium apples, peeled, cored and sliced	1/2 cup flour
1/4 cup butter, softened	1/2 tsp cinnamon
1 cup Post Grape-Nuts Flakes	1/2 cup brown sugar

Arrange apple slices in a 9" square baking dish. Beat butter; mix in sugar, flour and cinnamon. Stir in cereal. Sprinkle over apples. Bake at 375 for 35-40 minutes. Serve warm. Makes 8 servings.

### PEANUT BUTTER COOKIES

1/3 cup shortening	3/4 cup peanut butter
1/2 cup sugar	3/4 cup dark corn syrup
1 egg	1 cup sifted flour
2 tsp baking powder	1/4 tsp salt
4 cups oven-popped rice cereal	1/4 tsp soda

Blend shortening, peanut butter and sugar thoroughly; add corn syrup. Add egg, beat well. Add sifted dry ingredients and rice cereal which has been crushed into fine crumbs; mix well. Form into 1" balls. Place on lightly greased baking sheet. Flatten with fork dipped in flour to make criss-cross pattern. Bake at 375 for 8-10 minutes. 3 1/2 dozen.

## PUMPKIN TORTE

1/4 cup butter, softened	3/4 cup brown sugar
2 eggs	1 1/2 tsp vanilla
1 cup canned/cooked pumpkin	3/4 cup wheat germ, regular
2/3 cup flour	2 tsp baking powder
1 tsp pumpkin pie spice	1/4 tsp salt
1 1/2 cups whipping cream	

Wheat Germ Praline Crunch

Cream butter with sugar. Beat in eggs, vanilla and pumpkin. Combine wheat germ, flour, baking powder, pumpkin pie spice and salt. Stir into creamed mixture. For each layer, measure about 6 tbsp batter onto a greased upside down 8" round layer cake pan. Spread to cover bottom evenly. Bake in 350 oven 10 minutes or until dry. Loosen layer from pan with long metal spatula. Invert onto wire rack to cool. Repeat with remaining batter to get 7 layers. Whip cream until stiff peaks form. Spread cake layers with whipped cream. Sprinkle each with Praline Crunch. Stack. Makes 6-8 servings.

### Wheat Germ Praline Crunch:

Melt 1/4 cup butter in small saucepan. Stir in 1/2 cup sugar. Place over medium high heat and stir constantly until sugar melts and mixture is light brown in color. Remove from heat. Add 1/2 cup wheat germ and stir until all liquid is absorbed. Turn out onto foil, spreading into thin layer. Cool. Crush with rolling pin.

## APPLE DUMPLINGS WITH BRANDY SAUCE

4 cups flour	1 cup lard
1/2 cup cold water	1/2 tsp salt

16 tbsp fresh sliced Washington apples, brushed lightly with cinnamon, nutmeg and dotted with butter. Cut flour, lard and salt together as if for pie crust. Add water. Roll out dough. Cut in 8 squares. Place 2 tbsp of sliced apples on each square. Wet edges of dough and fold over to form dumpling in a square shape. Bake in 400 oven until brown 20-30 min.

### Brandy Sauce:

2 cups water	1/4 cup pineapple juice
1 cup brown sugar	Juice of 1/2 orange
1/2 cup white sugar	Juice of 1/2 lemon
1/2 tsp salt	3 tsp brandy or brandy flavoring
2 tbsp cornstarch	3 tbsp butter
1 tsp rum flavoring	

Combine water and sugars and bring to a boil. Add salt. Dissolve cornstarch in a little water to soften and add to sugar mixture. Add remaining ingredients and simmer until thickened slightly.

## PEANUT BUTTER AND CRUNCH COOKIES

1 3/4 cup flour  
3/4 cup butter or margarine  
1/2 cup granulated sugar  
2 eggs  
1 3/4 cup (8 oz pkg) Nestle Crunch Baking Pieces

3/4 tsp soda  
3/4 cup brown sugar, packed  
3/4 cup creamy peanut butter  
1 tsp vanilla

Combine flour and soda in small bowl. Beat butter, brown sugar, granulated sugar and peanut butter in a large mixer bowl. Beat in eggs and vanilla. Gradually beat in flour mixture. Stir in Nestle Crunch Baking Pieces. Drop by well-rounded teaspoons onto ungreased baking sheet. Bake until golden brown or soft enough for yourself.

## GOOEY BUTTER CAKE

1 pkg yellow cake, without pudding  
1 egg  
1/2 cup butter or margarine, melted

Mix above ingredients together and spread in greased and floured 9x13 cake pan.

1 8-oz pkg cream cheese, softened  
2 eggs  
3/4 of a 1 lb box powdered sugar  
1 tsp vanilla

Mix together and pour over cake mixture. Bake at 350 for 30 minutes. Cool until firm.

## EASY YUMMY BROWNIES

2/3 cup butter or margarine  
1 1/2 cup sugar

1/4 cup water

Heat just to boiling, remove from heat. Add:  
6 oz chocolate chips  
2 tsp vanilla

Stir until melted. Add 4 eggs, 2 at a time, stir well. Stir in:  
1 1/2 cup flour  
1/2 tsp soda  
1/2 tsp salt (optional)

Mix in 1 cup chopped nuts and more chips. Pour into a 13x9 greased, floured cake pan. Bake at 325 for 50 minutes.

## BROWNIES

6 oz chocolate chips  
2 cups sugar  
1 tsp vanilla  
1 tsp baking powder  
6 oz chocolate chips

2/3 cup shortening  
4 eggs  
1 1/4 cup flour  
1 tsp salt

Melt chocolate chips and shortening, add rest of ingredients. Bake at 350 for 30 minutes.



## CHOCOLATE BARS

2 cups flour	1 cup sugar, divided
3/4 cup butter	4 oz sweet chocolate
1 cup Karo syrup	3 eggs
2 tsp vanilla	2 cups nuts

Mix flour, 1/2 cup sugar; cut in 1/2 cup butter. Press into greased foil lined 13x9 pan. Bake for 20 minutes at 350. Microwave chocolate and 1/4 cup butter on high for 1 1/2 minutes. Stir until chocolate is completely melted. Stir in syrup, sugar, eggs and vanilla, pour over crust. Sprinkle with nuts. Bake 30 min. Cool, cut in bars.

## CHOCOLATE PECAN PIE BARS

3 cups unsifted flour	2 cups sugar, divided
1 cup butter or margarine, softened	1/2 tsp salt
1 1/2 cups Karo corn syrup	6 squares semi-sweet chocolate or 6 oz German sweet chocolate
4 eggs, slightly beaten	2 1/2 cups chopped pecans
1 1/2 tsp vanilla	

Crust: Grease bottom and sides of 15x10x1 baking pan. (Be certain sides of baking pan are 1" high). In large bowl beat flour, 1/2 cup sugar, butter and salt until mixture resembles coarse crumbs; press firmly & even in pan. Bake at 350 for 20 minutes. Filling: Meanwhile in 3 quart saucepan, stir corn syrup and chocolate over low heat just until chocolate melts. Remove from heat. Stir in remaining sugar, eggs and vanilla until blended. Stir in pecans. Pour filling over hot crust, spread evenly. Bake in 350 oven for 30 min. or until filling is firm around edges and slightly soft in center. Cool in pan on wire rack. Makes 48 bars.

## BANANA CARROT BREAD

1/2 cup butter or margarine	3/4 cup sugar
2 large eggs	1 cup ripe bananas, mashed
2 cups sifted flour	2 tsp baking powder
1/2 tsp cinnamon	1/2 tsp salt
1/4 tsp soda	1/8 tsp cloves
1 cup chopped pecans or walnuts	3/4 cup grated carrots
1 tsp vanilla	

Cream together butter and sugar until light and fluffy; beat in eggs, one at a time. When thoroughly blended, add mashed bananas. In another bowl, sift together flour, baking powder, spices, soda and salt. Sift the flour mixture into banana mixture. Add nuts, grated carrots and vanilla. Pour into greased and floured loaf pan 9x5x3. Bake in 350 oven for 1 hour or until you have tested with toothpick. Let cool in pan 20 minutes, turn out on rack and cool completely.

### LEMON BREAD

1/3 cup melted butter	1 tsp salt
1 1/4 cup sugar	1/2 cup milk
2 eggs	1 tbsp grated lemon peel
1/4 tsp almond extract	1/2 cup chopped nuts
1 1/2 cup sifted flour	3 tbsp fresh lemon juice
1 tsp baking powder	

Blend well butter and 1 cup sugar; beat in eggs, one at a time. Add extract. Sift together dry ingredients; add to egg mixture alternately with milk. Blend just enough to mix. Fold in lemon peel and nuts. Turn into a 8 1/2x4 1/2x2 3/4" oven proof glass pan. Cut paper liner for pan from waxed paper or paper sack. Grease both pan and paper. Bake in slow oven 325 for 70 minutes or until loaf tests done. Mix lemon juice and 1/4 cup sugar; immediately spoon over hot loaf in pan. Cool 10 minutes. Remove from pan; peel paper from loaves, cool on rack. Do not cut for 24 hours. Makes 1 loaf. Wrap cooled bread.

### ZUCCHINI BREAD

2 cups sugar	1 cup oil
3 eggs	2 cups shredded zucchini
1 tsp vanilla	3 cups flour
1/4 tsp baking powder	1 tsp soda
1/2 tsp salt	1 tsp cinnamon
1 tsp ginger	1 tsp cloves
1 cup chopped walnuts, if desired	

Cream sugar, oil, eggs, zucchini and vanilla. Sift together dry ingredients and add to creamed mixture. Bake 2 loaves at 325 for 1 hr.

### LEMONADE PIE

6 oz can frozen lemonade	4 1/2 oz container Cool Whip
1 can Eagle brand milk	1 tsp vanilla
Dash of salt	

Blend all ingredients together and pour in graham cracker crust. Refrigerate for several hours. Pink lemonade and a few drops of red food coloring may be used. This pie is rich, so cut into small servings.

### HERSHEY PIE

Melt and mix: 1/4 cup milk  
1 extra large Hershey bar with almonds  
20 large marshmallows or 2 cups miniatures  
Cool completely; add 1 cup Dream Whip or whipped cream. Pour in shell and chill.

## BLACK WALNUT DATE BREAD

3/4 cup black walnuts, finely chopped    1 cup sliced dates  
1 1/2 tsp soda                                    1/2 tsp salt  
1/4 cup shortening                            3/4 cup boiling water  
2 eggs    1/2 tsp vanilla  
1 cup sugar                                      1 1/2 cups sifted flour

Combine nuts, dates, soda and salt in mixing bowl. Add shortening and boiling water. Let stand 15 minutes, stir to blend. Beat eggs slightly, add vanilla. Sift in sugar and flour and stir until dry ingredients are moistened. (This is a very stiff mixture) Add to date mixture, mixing until well blended. Grease 4 soup cans (10 1/2 or 11 oz size). Pour batter into cans, filling 2/3 full. Cover with aluminum foil. Bake in moderate oven, 350, for 25 minutes. Remove foil and bake 10 minutes longer or until center tests done. Cool 15 minutes and remove from cans. Cool completely. To freeze leave in cans, wrap, seal, label and freeze, or wrap loaves in foil. To serve thaw in cans or wrapper on rack at room temperature.

## PEANUT BUTTER PIE

2 cups milk                                      1/2 cup sugar  
3 tbsp flour                                    1/2 cup peanut butter  
6 tbsp corn syrup

Cook on medium heat until thickened. Add:

2 egg yolks                                    1 tbsp butter  
1 tsp vanilla

Pour into baked pie shell.

## BANANA CREAM PIE

1 Keebler Ready chocolate pie crust (6 oz)  
1 pkg (4 serving size) instant vanilla pudding  
1 envelope (1 1/3 oz) whipped topping mix  
1 1/2 cups cold milk  
1/2 tsp vanilla  
2 medium bananas

In mixing bowl, combine pudding mix, whipped topping mix, milk and vanilla and beat on low speed of mixer until blended. Increase speed and beat until very thick, about 3 minutes. Pour 1/3 of mixture into crust. Layer slices of banana on top, reserving 1/2 banana for garnish. Pour remaining filling into crust. Chill 2 hours. Garnish with sliced banana and additional whipped topping just before serving, if desired. Note: To prevent darkening, dip banana slices for garnishing in lemon juice.

### WALNUT PASTRY CRUST

1 cup flour  
1/4 cup powdered sugar

1/2 cup butter

1/4 cup finely chopped nuts

Mix all together until soft and pliable. Press against sides and bottom of a 9" pie plate. Prick bottom well. Bake 12 minutes at 400.

### GROUND NUT PASTRY CRUST

1 1/2 cups finely chopped nuts  
2 tbsp butter

3 tbsp sugar

Mix all together. Press in a 9" pie pan. Bake about 8 minutes at 400. Can use Brazil, pecans, walnuts, or bleached almonds.

### GINGERSNAP PASTRY CRUST

24 snaps (9" pan) 18 snaps (8" pan)  
1/3 cup butter (9" pan) 1/4 cup butter (8" pan)

Mix together, press in pie pan. Bake 8 minutes at 375. Cool before filling.

### VANILLA WAFER CRUST

35 wafers (9" pan) 24 wafers (8" pan)  
1/3 cup butter (9" pan) 1/4 cup butter (8" pan)

### CHOCOLATE WAFER CRUST

18 wafers (9" pan) 14 wafers (8" pan)  
1/3 cup butter (9" pan) 1/3 cup butter (8" pan)

Mix together. Press in pie pan. Bake 8 minutes at 375. Cool before filling.

### GRAHAM CRACKER CRUST

9" pan  
1 1/2 cups crumbs  
1/4 cup sugar  
1/3 cup butter

8" pan  
1 1/4 cup crumbs  
3 tbsp sugar  
1/4 cup butter

Mix together. Press in pie pan. Bake 8 minutes at 375. Cool before filling.

### MINTA'S STRAWBERRY FLUFF

2 pints fresh strawberries  
1 8 oz non-dairy whip cream

1 big box strawberry jello

Make strawberry jello in large mixing bowl, let jello set and when done add fresh strawberries, sliced thin. Whip in the whipped cream. Put in the refrigerator and serve anytime.

### MINTA'S CLAM CHOWDER

- |                               |                               |
|-------------------------------|-------------------------------|
| 1 26 oz cream of chicken soup | 2 cans (15 1/4) whole corn    |
| 1 (6 1/5) can clams           | 5 slices bacon, cooked        |
| 1 finely sliced celery        | 2 baby carrots, finely sliced |
| 9 medium size potatoes        | 1 can full milk               |

Boil potatoes until almost done. Drain water out; add cream of chicken soup, milk, carrots, celery, bacon, corn and clams (with juice). Mix off and on until thickened how you like it. Then add crackers. Serves 10.

### LENTIL SOUP

- |                       |                  |
|-----------------------|------------------|
| 2 cups lentils        | 6 cups water     |
| 1 can stewed tomatoes | 2 bouillon cubes |
| 1/2 diced celery      | 4 diced carrots  |
| Hot links or kielbasa | Seasoned salt    |

Mix all but the sausage; simmer an hour or until you want to eat, adding water as needed (I like mine pretty thick). Add cup up sausage the last 15 minutes of cooking time.

This is heaven-in-a-bowl with cheese melting on top and crusty bread or whole wheat muffins in hand.

### LAYERED TUNA BAKE

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 2 cans (6 oz) tuna, drained     | 1/2 cup shredded cheddar cheese |
| 1/4 cup onion, chopped          | 1/4 cup chopped celery          |
| 1/4 cup chopped toasted almonds | 2 tbsp lemon juice              |
| 1 egg                           | 1/2 tsp salt                    |
| 1/14 tsp pepper                 | 2 cups Bisquick                 |
| 2/3 cup milk                    | 1/4 cup mayonnaise              |
| 1 egg yolk, beaten              |                                 |

Mix tuna, cheese, onions, celery, almonds, lemon juice, egg, salt and pepper. Mix Bisquick, milk, mayonnaise. Beat vigorously 20 strokes. Spread half the dough in dish, top with tuna mix. Brush with egg yolk. Bake until deep golden brown for 25-30 minutes.

### MINTA'S SHRIMP SALAD

- |                  |                  |
|------------------|------------------|
| 2 cans shrimp    | 4 radishes       |
| 1 head lettuce   | 4 green onions   |
| 1 medium tomato  | 3 baby carrots   |
| 1 large cucumber | 1 cup mayonnaise |

Mix lettuce, shrimp, tomato, cucumber, radishes, onions, carrots and mayonnaise together, after you slice and cut the things you wish. You may want to add salt and pepper or even bell peppers.

## CHICKEN SQUARES

8 oz cream cheese softened	5 tsp melted margarine
4 cups, cooked, cubed chicken	1/4 cup milk
1/4 tsp pepper	2 tbsp minced onion
2 tbsp chopped pimento	2 (8 oz) pkg crescent rolls
3/4 cup salad croutons, crushed	1/2 tsp salt

Preheat oven to 350. Combine cream cheese, 4 tbsp margarine, chicken, milk, salt, pepper, onion and pimiento. Mix well. Separate dough into 8 rectangles. Spoon chicken mixture onto the center of each rectangle.

Pull each of the 4 corners of dough to the top center of filling. Twist to seal. Place on cookie sheet. Brush with remaining melted margarine. Sprinkle with crouton crumbs. Bake 20-30 minutes.

Serving Suggestion: Mushroom sauce: Combine 1/2 cup milk and can of cream of mushroom soup in a small saucepan. Blend well. Heat until bubbly. Serve over chicken squares. Serves 8.

## PORK CHOP IN FOIL

1 pork chop	1 potato, cut up
2 slices of onion	1/2 cup frozen peas
2-3 tbsp mushroom soup	2 tbsp milk

Put into foil and cook 1 1/2 hours at 350. Make certain foil is airtight.

## HOT CRAB SANDWICH

1/4 cup butter	1/4 cup flour
1/2 tsp salt	Dash pepper
2 cups milk	1 1/2 cup shredded cheddar cheese
2 cans (7.5 oz) crab meat	2 cups chopped celery
3 hard cooked eggs	Whole grain bread

In saucepan, melt butter, stir in flour and seasoning. Remove from heat. Gradually stir in milk, cook over medium heat, always stirring. Add cheese until thick. Remove from heat, stir in crab meat, celery and chopped eggs. Serve over toasted bread.

## HAM APOLLO

1/4 cup onion	2 tbsp margarine
2 tbsp flour	1/2 tsp salt
Dash pepper	1 1/2 cups milk
1 cup diced ham	4 oz green noodles, cooked

Cook onion, margarine, flour, salt and pepper. Gradually stir in milk until thick. Add ham and 1/2 cup Parmesan cheese; alternate with noodles in 1 1/2 quart casserole. Top with additional cheese. Bake 350 for 25 minutes.

## PORK CHOP POTATO CASSEROLE

4-6 pork chops, thin to medium (I use boneless tenderloin sections)	1 can cream of mushroom soup 6-8 potatoes, peeled and sliced 1/4" thick
--	---

Brown pork chops as if to fry. Place potatoes in casserole dish, add salt, pepper and a little butter. Pour undiluted soup over potatoes (sometimes I use an extra 1/2 can for more gravy). Pour a little of drippings from pork chops over soup for flavoring. Stir just a little, gently. Place pork chops on top of mixture, cover, and bake at 300-350 for 1 1/2-2 hours or until potatoes are tender.

## SPICE CHICKEN

1 3-4 lb chicken, cut up	4 tbsp butter
1/2 tsp salt	2 garlic cloves, minced
1 medium onion, finely chopped	1/2 cup chicken stock
1/3 cup white vinegar	1 tbsp sugar
1 tbsp Worcestershire sauce	1 1/2 to 3 tsp crushed red pepper
1 tsp paprika	

Place chicken pieces in large baking dish. In saucepan, mix remaining ingredients and bring to a boil for 1 minute. Pour sauce over the chicken and bake uncovered for 1 1/2 hours at 350, basting occasionally. Remove chicken, tilt pan and spoon off fat. Serve sauce with chicken.

## DRURY'S SAUERKRAUT BALLS

1/2 lb ham	1/2 lb pork
1/2 lb corned beef	1 medium onion, chopped
Pinch of parsley	2 cups flour
1 tsp dry mustard	1 tsp salt
2 cups milk	2 lbs sauerkraut
1 beaten egg	Fresh bread crumbs

In a meat grinder, grind the ham, pork and corned beef. Mix in the onion and parsley and fry until brown. Drain. Sift flour with dry mustard and salt and add to meat mixture with the milk. Cook together in large pan and stir until fluffy. Cool, then add sauerkraut and put the entire mixture through a food chopper twice and mix thoroughly. Roll into balls about the size of walnuts. Dredge in flour and dip in beaten egg. Roll in fresh bread crumbs and deep fat fry. Serve hot. Yields about 25 balls.

### NOODLE DISH

1 pkg Chinese noodles (try 3/4 pkg) 1 can cream mushroom soup  
1 can tuna 1 jar pimento cheese  
2 hard boiled eggs Salt & Pepper  
1 1/4 soup can of milk Buttered bread crumbs  
Heat soup and milk and melt cheese in it. Add cooked noodles, tuna and chopped eggs. Cover with buttered bread crumbs. Bake 1/2 hour at 350.

### TAMALE PIE

1 lb hamburger, small pieces, cooked 1 small can whole kernel corn  
1/2 green pepper 1/2 cup onion  
2 stalks celery 1 can tomato paste  
1 tsp chili powder 1 tbsp Worcestershire sauce  
1 cup grated cheese 1 can mushrooms  
1 can tomato soup Salt/Pepper  
Cooked spaghetti, 4 oz  
Mix well. Put in 9x12 pan. Bake 45 minutes at 350.

### CHICKEN DELIGHT

Put chicken in greased pan. Cover with 1 can cream of celery soup, 1 can cream of chicken soup, 1/2 cup cooking sherry, 1/2 cup water & 1 can of mushrooms. Cover with chopped green onions & 1 cup grated cheddar cheese. Bake 325 for 1 1/2 hrs. Serve over rice or noodles.

### ZUCCHINI CASSEROLE

1 1/2 lb zucchini (1/2" thick), boiled for 3 minutes  
1 cup instant rice 1 onion, chopped  
1 cup grated cheese 1 can mushroom soup  
1 lb ground beef 1 tsp salt  
1 tsp oregano 2 cups cottage cheese  
Drain zucchini and place in buttered 9x13 pan, then a layer of hamburger mixture, layer of cottage cheese and layer of zucchini. Top off with grated cheese. Bake in 350 oven for 35-40 minutes.

### TUNA CASHEW

1 can mushroom soup 1/4 cup water or milk  
1 can tuna, chunk style 1 cup chopped celery  
1/4 cup chopped onion 1/2 cup cashews, whole  
1 tbsp lemon juice 2 cups Chinese noodles  
1 jar Pimento cheese, optional 2 hard boiled eggs, optional  
Combine all ingredients except 1/2 cup noodles. Pour into casserole. Sprinkle with remaining noodles. Bake at 325 for about 40 minutes.



## CHICKEN & RICE CASSEROLE

2 cups chicken, 1" cubes	1 can cream of chicken soup
1 cup milk	1 cup sliced mushrooms
2/3 cup quick rice	1 envelope onion soup mix
1/4 tsp poultry seasoning	1/2 cup shredded cheddar cheese

Combine all ingredients except cheese in 1 1/2 quart casserole. Cover. Cook on high in microwave 14-15 minutes, stirring twice. Cover. Let stand 10 minutes before serving.

## RICE PARISIAN

Brown lightly 1/2 cup uncooked rice and 1/3 cup sliced cooked mushrooms (4 oz can drained) in 2 tsp butter. Stir in 1 can Campbell's onion soup and 1/2 soup can of water. Cover. Cook over low heat about 25 minutes until rice is tender. Serves 4.

## ENCHILADAS & SAUCE

Tortillas:

1 cup flour	1/2 cup cornmeal
1/2 tsp salt	1 1/2 cups cold water

Mix flour, cornmeal and salt, stir in cold water. Mix well. Pour in lightly greased saute pan and turn once.

Sauce:

2 tbsp onion	2 tbsp oil
1 tbsp flour	1 quart canned tomatoes, drained
1 clove garlic, minced	2 tbsp chili powder
1 tsp salt	1/2 tsp Tabasco sauce

Brown onion in oil, stir in flour, tomatoes, garlic, chili powder, salt and Tabasco sauce. Pour sauce in tortilla. Fill with cheese. Roll. Pour leftover sauce over tortillas. Cover with cheese. Bake at 350 for 20-25 minutes.

## GRANDMA'S CHOCOLATE PUDDING

1 cup sugar	1/2 cup baking cocoa
1/4 cup flour	2 cups water
3/4 cup evaporated milk	1 tsp vanilla
Pinch of salt	

In a saucepan, combine sugar, cocoa and flour. Add water and milk; stir until smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cook until thick, about 1 minute. Remove from heat, stir in vanilla and salt. Cool to room temperature, stirring several times. Pour into serving bowl or individual dishes. Serve warm or cold. 4-6 servings.

## DESSERT BARS SUPREME

### Base:

1 pkg desired flavor Pillsbury Plus cake mix

1 1/2 cup quick oats

1 cup chopped nuts

1/2 cup margarine or butter

1 egg

### Filling:

1 can desired flavor Pillsbury Ready to spread frosting supreme

8 oz pkg cream cheese, softened

2 eggs

Heat oven to 350. Grease 13x9 pan. In large bowl combine base ingredients; mix until crumbly. Remove 2 cups for topping; press remaining crumbs into prepared pan. In large bowl, blend all fillings ingredients, beat at highest speed until smooth and creamy. Pour over crust. Sprinkle reserved crumbs over fillings. Bake at 350 for 45-55 minutes or until firm when pan is lightly shaken. Store in refrigerator. Makes 36 bars.

### Recommended flavor combinations:

Base: Cake

Fillings: Frosting

Lemon Cake

Lemon Frosting

Strawberry Cake

Strawberry Frosting

German Chocolate Cake

Milk Chocolate

Devils Food Cake

Vanilla

Dark Chocolate Cake

Sour Cream Vanilla

Dark Chocolate Cake

Double Dutch

Yellow Cake

Chocolate Fudge

A conscientious effort was made to include all recipes submitted in this cookbook. If any have been omitted, please accept our apologies.

## JAPANESE RECIPES

THESE RECIPES ARE GIVEN IN HONOR OF THE  
JAPANESE WORKERS WHO WORKED THE GREEN  
CHAIN AT THE CARLISLE MILL

### RICE PIZZA

Sandy Stewart

1/3 cup minced onion

2 1/2 cups cooked rice

2 eggs, beaten

3 tbsp melted butter

Mix together. Line a 12" pizza pan with rice mixture. Bake 12 minutes at 350 until set.

#### Topping:

1 8oz can tomato sauce with cheese 1/2 tsp basil

1/2 tsp oregano

1 cup shredded cheese

1 can mushrooms

1/2 can sliced olives

Pepperoni or whatever

Spread topping on rice. Bake 20-25 minutes at 350.

### BEEF MISOYAKI

10 pieces beef, thin slices

2 1/2 tbsp sesame seeds

1 tbsp soy sauce

2/3 cup miso\*

2 tbsp sugar

1/2 tsp MSG

Toast sesame seeds in frying pan. Pulverize in suribachi. Add miso to sesame seeds and mix well. Add sugar, soy sauce and MSG. Broil or fry. Heat leftover miso sauce and serve with beef.

\*Miso is soy bean paste

### PAPER WRAPPED CHICKEN

1/2 tsp vegetable oil

1/2 tsp soy sauce

1 tsp Chinese parsley, minced

1 tsp green onions, minced

1/2 tsp red seasoning sauce

1 pinch salt

(Hoy Sein Jeong)

1 pinch MSG

1 cup fillet uncooked chicken, cut in

1" square thin slices

Combine everything but chicken in large mixing bowl. Add the chicken and marinate for 1 hour. Wrap each piece of chicken in 3" square of foil securely with all loose corners tucked in. Deep fry wrapped chicken for 5 minutes. Drain on absorbent toweling and serve immediately.

### EASY PICKLED CABBAGE

1/4 cup vinegar

1/4 cup sugar

1/4 cup salt

2 cups cold water

Mix above, bring to a boil and pour over cabbage which has been cut in quarters. Red dried peppers may be added. Keep in a covered plastic bowl in refrigerator.

## TEMPURA BATTER

1/2 cup flour	1 tbsp oil
1/2 cup cornstarch	1 tbsp vinegar
1 egg white or 1 whole egg	1 tsp soda
1/2 cup water	

Blend all ingredients with wire whip until smooth. Chill before using.

## BEER BATTER FOR TEMPURA

1 can of cold beer	1 egg
3/4 tsp baking powder	Pinch of salt, to taste
1 1/4 cup flour	

Mix well with wire whip. Dip shrimp, oysters, vegetable slices and deep fry in hot oil.

## SUKIYAKI

Sukiyaki Sauce:

1/2 cup soy sauce	2 tbsp mirin (sweet rice wine)
1/4 - 1/2 cup sugar	1/4 tsp MSG
1 cup stock	

This is enough sauce for:

1 lb tender beef, sliced thin	1 celery stalk, sliced
1 bunch green onions, 1" pieces	1/2 bunch spinach, 1-2" pieces
1 16-oz bamboo shoots, sliced	4 large dried mushrooms, soaked and sliced
1 block tofu, 1" cubes	

Mix sauce ahead of time in a jar. Put in 1/3 of meat into a hot pan oiled with beef suet or a little vegetable oil. Pour 2/3 of the sauce over meat; add 2/3 of the assorted ingredients. Do not stir but turn over ingredients gently while cooking. Cook for 10-15 minutes. Serve and replenish the pan with additional meat and vegetables.

## MARINATED MUSHROOMS

2/3 cup tarragon vinegar (or more to cover)	
1/2 cup olive oil	1 clove garlic, crushed
1 tbsp sugar	2 tbsp water
1/2 tsp salt	Coarse grind black pepper
Tabasco, Mexipepper (optional)	1 medium onion, thinly sliced and separated into rings
1 lb fresh button mushrooms (size of a quarter)	

Wipe mushrooms with damp cloth, first cutting off barest tip of stem. Place in a bowl with the sliced onion. Combine all other ingredients and pour over. Cover and refrigerate. These can be made several days in advance. To serve, drain very well and serve icy cold.

## HO DONG CUPCAKES

1 cup sugar	1 cup water
1 tsp soda	1/3 cup oil
1/4 cup cocoa	1 tsp vinegar
1 1/2 cups flour	1 tsp vanilla

1/2 tsp salt

Filling:

1 pkg (8 oz) cream cheese, softened	1/8 tsp salt
1 egg	1 6 oz pkg chocolate chips
1/3 cup sugar	

Combine cream cheese, egg, 1/3 cup sugar and 1/8 tsp salt; beat well. Stir in chocolate pieces and set aside. In another bowl, blend 1 cup sugar, soda, cocoa, flour, 1/2 tsp salt, water, oil, vinegar and vanilla. Fill cupcake tins one-half full with batter. Place heaping teaspoon of cream cheese mixture on top of each. Bake at 350 degrees for 25-30 minutes. Frost with chocolate frosting.

## KUROMAME (Japanese Black Beans)

2 cups Japanese black beans	1/4 cup soy sauce
2 cups sugar	2 level tsp soda
1 level tsp salt	4 cups cold water

Soak beans in water overnight. Drain beans, add sugar, salt, soy sauce, baking soda and 4 cups cold water in a fairly good size pot with fitted lid. Cook over very low heat and simmer for 6 hours. Do not open lid while cooking.

A conscientious effort was made to include all recipes submitted in this cookbook. If any have been omitted, please accept our apologies.

❖ *Excuse the Typographical Errors* ❖

*The typographical error  
Is a slippery thing and sly.  
You can hunt 'til you are dizzy,  
But it somehow will get by.  
'Til the pages are off the presses,  
It is strange how still it keeps.  
It shrinks down in a corner,  
And it never stirs or peeps.  
That typographical error,  
Too small for human eyes--  
'Til the ink is on the paper,  
Then it grows to mountain size!*

*--Credit not necessary*

Friday August 4, 1916

# ONALASKA IS NOW OPEN FOR BUSINESS YOU KNOW THE REST

---

Arrangements have already been made for: A Bank, Grocery Store, General Dry Goods Store, Drug Store, Meat Market, Doctor, Lawyer, Blacksmith, Shoemaker and one Sawmill.

We want: Another Sawmill, Hotel and Boarding House, Hardware Store, Bakery, Newspaper, Jeweler, Pool and Billiard Hall, Moving Picture House, and any other live business.

There is business here for business men and employment for the laborer. The Railroad is nearly completed. The depot has already been located in the center of the business district.

We will sell the first half of the business lots at \$200 for inside lots and \$225 for corner lots. Residence lots at from \$50 to \$150.

TERMS: Twenty percent cash; balance, monthly or quarterly installments, with 7 percent interest on deferred payments.

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We Are Selling Now  
Don't Wait!

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**B. A. Bartholomew**