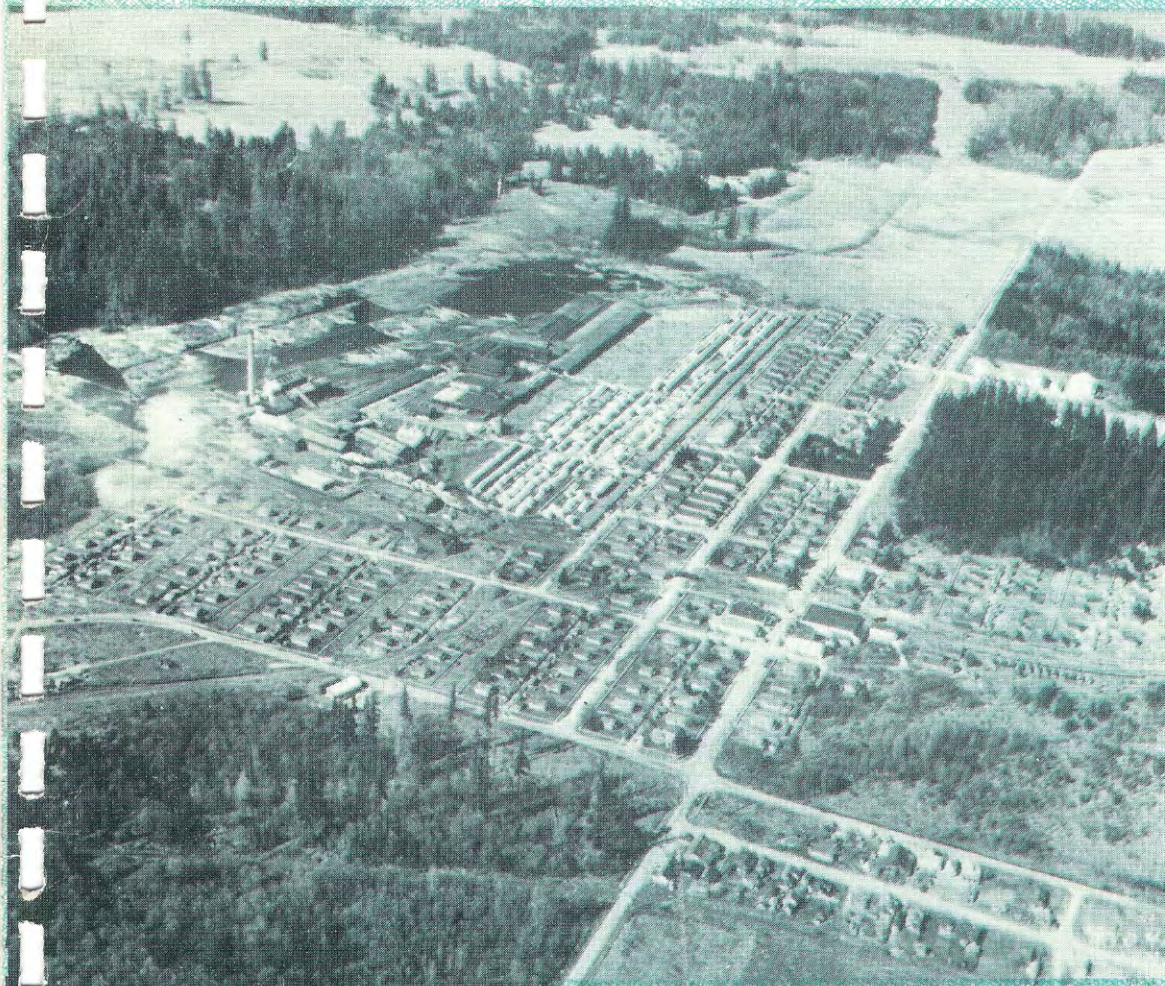


REMEMBERANCES AND RECIPES



Onalaska 1930

Onalaska PTO Cook Book

WA



REMEMBERANCES AND RECIPES

Onalaska PTO Cook Book
with a History
of
Onalaska

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

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COMPILED BY THE ONALASKA PARENT-TEACHER ORGANIZATION

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With love and appreciation, we would like to dedicate this cook book to Alberta Hamilton.

Alberta is one of the most highly loved and respected teachers Onalaska has ever had. Even after her retirement in 1973, Alberta is still here to help when we need her. All of us will remember her "Story Book Land" at our School Carnivals.

Most of all we would like to thank her for the wonderful job that she has done on gathering and writing the history for this cook book.



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ONALASKA

The Onalaska area was a great tree-covered wilderness in the latter 1800's, 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 country side, 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 Lycium Courses were held during the summer with Bill Blaire 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 "Tilton" with a store, school, and post office which some have told boasted a shoe string 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 the Bennett Road where Jake Blaire 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. 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 "Greenwood" 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 Grill also had the Grange store, called a Rochdale Store, up near the Grange, there was also a Half-Way 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 Teuscher R. 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 Drshay 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 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 1880's, one can understand that several families already had homesteaded in the Onalaska area. Among them were the Graves 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 Graves home with Mr. Carmachiel as teacher. The first School building was a tiny one-room log edifice and stood in a little cleared opening where the Loggers' 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 \$25.00 a month and were charged \$5.00 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 Carlisles 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 Kelly's 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 news papers, 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 age 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 Carlisles came to set up a mill. Since the most cleared and level spot in the center of their acquired timberland was the old Graves 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, Wis. in 1886, Onalaska, Ark. 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 La Crosse. He was a well-educated, genial man who love 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 Behrings'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 roar,
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 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, Wash. 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 some one at Littell and hauled to Onalaska by Harry Arnold with a wagon and 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 the World War One 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. These said in effect, "Come to a country of year-round warm climate, rich vegetation where cattle graze out all winter, and black berries grow on every stump." Soon after the new mill began work, more than a 1000 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, Kan. which was the original home of the Carlisles. Now the mill was named the "Carlisle, Pennell Lumber Co. 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 Mc Fadden the first woods foreman. The town then numbered about 1,250 people. The mill already employed about 1000 men among whom were the Japanese, Swedes, and Greeks. The Greeks had charge of the railroad track maintenance under Geo. Gramatti. They had their own cook house and bunk house, these stood where Bill Leteer'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 Ohatta called "George, the Jap" had the contract to furnish men for the green chain usually Japanese. These people had their own Cook House and their homes occupied the area back where the apartments and laundramat are now. This was known as "Jap Town". The Company Cook House was run by Mrs. Jerry Lewis and Mrs. Bill Gray and stood near the first store and Masonic Hall. Three annexes were built near by for rooming houses for the 250 men boarders who had no other quarters. Their meals were served in the company Cook House 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 blue prints 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

it's own garage and woodshed. The houses next built were the permanent residences of officials, foreman and 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 Drug Store. This stood on the corner across from the big garage. When the Odd Fellows and Rebekah's met seats were shoved back to make room. Space up here was also shared with Dr. Hogberg's first Dentist Office (later Dr. Morrison's) and also the Scammongirl'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 more enjoyable, made and put up bright new curtains over the windows. There was so little to see anytime 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 back yard on which they rode. But now the elder Mr. Carlisle was aging and got around in an electric wheel chair. 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), and Kenneth Carlisle (a cousin) 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 wreck 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 was 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 doctor's big house, now Kelly's. 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 awhile 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 finally by Clyde Jacka. The town garage, now owned by Buck Lyons, was built and rented to Jack Weaver. The first barber shop was built by the Burger Bar spot. The back of this shop was occupied by the first pool hall. Mr. Biedlman and Mr. Plunket managed these.

When Carlisles 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. Osborne was agent. When the mill went out the depot sat unused for awhile 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. Mallonee then bought it from him.

The Newaukum Valley Rail Road was laid along the south side of the depot, across main street or Carlisle Ave., followed along on the north side of the garage, and finally curved to the south and back of the Standard Bulk Station on it's 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 R.R. otherwise known as the C.C.& C. It ran along the backside 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 any where 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, 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 \$1.00 a round trip or \$.75 one way. On the same trip he carried the mail.

Several of those who helped in key positions to keep things going in the Carlisle operations were: Kelly Briggs who ran the logging train; Jay Rankin fired the locomotive; Jake Reiger was woods foreman and later Joe Flannigan; Mr. Prince took care of the Boiler Room which was in back of Mrs. Lyon's house; Harry Morris was night man and head painter for awhile. Ollie Jar was time-keeper; Bob Finney was log scaler for Carlisle in the mill. Old Mr. Kettleson up on the Burntridge Hill, where the Burtons now live, did all the first black-smithing 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 black-smithing for the company.

This building later became 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 John Dow house.

The other business buildings were still waiting their turn on the west side of Carlisle Ave. by the Depot. The big mill could turn out much lumber in a minimum time - 250,000ft. per day - so building was speeded up. Now a block of buildings was laid out stretching from the railroad tracks south to Zoph's Drug Store on the corner. These fronted on a wide board walk. First in line by the tracks was the Post Office with Alan Austin as Postmaster and later Wilbur Stonex for many years. Beside this was the large Company Store with a self-supporting roof. 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 Co. Following was a bakery and lunch counter run by Etta Young with Eddie Greer helping. Baked goods were supplied by the Winlock Bakery. Sandwiched between this and the Drug Store were two other businesses, Geo. Farnham's Real Estate Office and Barney 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. Behind the Drug Store was the Shoe Maker 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 Boy's School (Green Hill) in Chehalis and a congressman, worked using his 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, begun in 1915, had been completed. This was enlarged to twice its size later. Also in 1918 the theater, now just razed by Everett Lyons, was built to furnish amusement for the people in this rather isolated community.

In spite of Mr. Carlisles beautifully written brochures that flattered our warm winters, 1919 was called by some "the year of the blue snow." They tell 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 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 Legionaires had been shot and an IWW man had been hanged under "Hangman's" (Melon 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's, 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 3 men with guns came to Henry's home, they thought he was I.W.W or a sympathizer because he'd 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 1960 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, Wash., you have committed a gross misdemeanor".

Onalaska even boasted a lady sharpshooter at one time. One day, being on the alert and constantly watchful, she thought she saw a faint movement behind a stump in front of her house, grabbing the gun, she fired away at the spot where she thought something moved, a hat flew in the air and someone yelled, "Don't Shoot". Knowing it was a spy

looking for her boy, who she declared had been unjustly put into, and who had just escaped from Green Hill and was at that moment hidden over the root cellar, she told him the next time she'd "shoot to kill so don't come back".

During these early years, the Graham Land Co. was organized. This was under the Real Estate Agent, Geo. 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 "farm" lands were made available to people on long term contracts at about \$40.00 an acre. To serve those people who bought cows and began selling milk from the little "Stump Ranches", the Carnation Milk Co. collected milk daily in the early years. The company was located in Chehalis where Callison's plant is now. In later years the Borden Co. 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 the highway 508. During those early times when people began flocking in and getting jobs, the 225 houses did not supply everyone. Those with out 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 far sighted 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 Justices, 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 R. 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 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 Extines Barber Shop for many years. When she quit and Darrell Dow built his shop and went to barbering, the filling station then expanded to include her little shop. Back at that time Beryl Wood pulled an old bus 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 Club house. A business which few have known about existed once south of town on the Gish Rd. 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 Rd. many years later-David Jensen's Chicken Processing Plant at the corner of Gish and Jensen Rd.

Back in July 1922 the Union H.S. District No.1 was organized and consisted of Districts No. 78, 201 and 215. Forty - two students moved into the new building on Nov. 9, 1923 from their temporary quarters above the Drug Store. This building was remodeled inside from time to time. Men well remembered as superintendents here through the years were : "Pop Rogers, Mr. Bye, Mr. Duncan, Mr Secoy, Bill Beuch, and Mr. Fitts. The first two principals of the grade school were Mr. Hughes and Mr. Anderson and his wife. Mr. Baylor will be remembered as principal of the grade school for many many years. He was followed by Bill Eastman and Mr. Vandeburg.

In 1939 Alberta Thomsen Hamilton 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 inovations. Old fashioned desks that had been removed from the first grade were utilized. Palmer Lumber Co. saved and donated all the news print 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, 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: Ida Rosander, Aurora Temple, Lolita Temple, Rosetta Dluhosh, Devota Anderson, Ethel Alspach, and Sarah Sabin, 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 Carlisles, 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 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 class rooms 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 Superintendents 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 home made body that had benches on each side and one down the middle. In winter, side curtains were rolled down to protect passengers. This bus service left much to be desired at that time, Onalaska had other assets. Their basket ball boys won county championship different times. Their girls basket ball 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 personel, 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 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 Seattle Schools. Thomas Kinsman earned the nations 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 Rosenkilde 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 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 H. S. Mary Temple is a teacher in Edmunds. We are proud of all these and the probable 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 it's size. But yet it offered the public facilities and conveniences such are found in the average incorporated town today as: modern water system with state tested water at no charge; good sewage system; and 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 pick-up, and streets gravelled 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 view points, insights, and ideas of "pros" and "cons" have been gathered together concerning Onalaska's "years of trouble". And all these led to the demise of Onalaska as known before the big "Strike" and the Depression years.

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 Co. from 1914, when the mill was started, until 1928. It began

to taper off after that time because of the world wide depression. There had been 425 people employed in the logging operations alone which, it was estimated, directly furnished a livelihood to over 1500 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 saw mills all over the country were closed.

At the beginning of 1928 the mill was running 2 shifts and continued until November when the night shift was taken off. The day shift continued to work 40 to 48 hrs. a week. On 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 time 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%. 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 Lumberman) 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% 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 Jan. 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 cent per hour before 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 cent and feeding a big family". During the years of Depression, 28 cent 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. W.A. Carlisle, only words of kindness and praise, such as: "She had a real heart for people, she was a nice person". 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". "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 forth coming". An old couple said, "She was good to us and our big family and said if we ever 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 Cook House 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 publicised as the ideal Pension Plan.

TOWNSEND SONG

(Tune: "Silver Threads Among the Gold")

1. Comrads, I am growing old, Time is teasured 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 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.

Mrs. E. G. Wilson
Portland, Oregon

According to the Advocate, in Aug. 1933 the N.R.A. went in the effect and set minimum wages in the N.W. Lumber Industry at 42½ cent an hour. In April 1934 the 4 L increased their minimum wage to 45 cent per hour, substantial raises were given many, but not all, especially unskilled laborers. In 1934 also the A.F. of L. came to Onalaska and orgainzed the Loggers and Sawmill Workers Union No. 19280. Then in early 1935 the Sawmill and Timber

Workers Union No. 2511 was organized.

At 10 a.m. on May 3, 1935 some of the men in the mill quit their work and at once 46 men went out of the gate and 45 more men drifted out within the next half hour or so making a total of 91. On Monday May 6th a general notice was posted by the Company advising all employees that the operations were closed down indefinitely. Then on June 25th another notice was posted by the Company definitely discharging all former employees. After two months out of work, some 132 former employees, who worked inside the mill fence, started a movement with the idea of approaching the Company with a plan whereby operations could be resumed. The plan was accepted. On Aug. 5, 1935 the mill was reopened under "SCAB" labor as the strikers called them. By the end of Aug. 1935 there were 301 on the payroll, only 175 were old employees and 125 were new ones. They published an article in the Advocate stating they "had a right to work when, where, and for whom they pleased without outside interference of any kind whatsoever. That these rights were granted under the state of Washington and U. S. Constitution, and they had a right to protect these rights".

A soup kitchen was set up for the Strikers in the Union Hall. They approached the Company making several requests among which was a raise, but which were refused. The strike lasted for nearly 3 years. When the mill shut down there were no lights. Lamps were brought in to use again. Single strikers were evicted from the Annexes or Dormitories. It is said some lived in tents down by the Newaukum River for awhile. Some went other places and got work. Others stayed and fought or starved it out as the case may be. People on the little country stump ranches lived on what they raised and canned fish they caught by hook, gaff, pitch fork, and often by hand in the shallow riffles as the fish came up the Newaukum River to spawn. Some would can as much as one or two hundred quarts of Salmon (smoked or otherwise). Everyone that went hunting during season had their wild meat. Some had no meat to kill. Only bare necessities were bought with money from their only source, milk from few cows. This also had to pay for chick feed plus hog and cow feed. They made their own butter and had their own eggs. There was the W.P.A. then too, but many could not get on and had to tough it out.

The strikers picketed along the mill road (the other side the Masonic Hall) to keep the "SCABS" from going in to

work. The Company then put up "No Trespassing" signs and tried to keep them off the road. But the court said it was a public road since it had been used by all people over seven years, so the strikers continued to picket there. There were a few fights. As in the Civil War one brother was for and another would be against, then the company tried to shut them off the streets, but again the court ruled in favor of the people. Main Street up town was serviced by the county maintenance crews as it was part of a county road that went clear through, so it could no longer be called private. A big hearing was held in Chehalis at the Court House between the Company and the Strikers. The Company lost and had to pay back wages to any who had them coming. This was, however, deducted from the wages of those who had gone other places and worked during that time. Some of those who stayed in Onalaska and sat it out received as much as \$3,500. back pay. They had toughed it out and lived one way or another while the others had worked, and now they received a veritable fortune in one lump sum. It was literally the making of some - a start, a real lease on life. And the others had really no more than ever before - they'd lived.

The mill did resume work, as well as the woods. That made the start in 1938. Work continued till 1942 when the mill suspended operations. Due to some bad management, we're told, they had incurred debts. The Company had taken up all their track east into the woods and had to rebuild it. They had mortgaged their timber holdings up Cinebar Way. In the meantime Weyerhaeuser had bought up the mortgages and decided to keep the timber for themselves. The Company was thus out of timber and had to quit. Mr. W. A. Carlisle had died of cancer before this time and only the other members of the family had been carrying on. The mill was sold to a big Jewish firm "Bean and Block" who dismantled it, selling off all good parts and the rest for scrap. Before completion a spark from a scrapper's torch ignited the remains and it burned to the ground. The death of the lumber mill was complete.

Nothing now remains to draw attention to Onalaska except the huge smoke stack which has become a landmark and can be seen for some distance. It towers 225 ft. and the site on the old mill pond offers excellent spring fishing for some, being stocked with trout. It also affords good conversation about the fate of the old Stack. Old timers say each ring on the large chimney represented a day's pour of concrete. Speculation still abounds on what to do with the smoke stack. Some have suggested making it

into an observation post, fire watchers stand, or plane-spotter tower. Others offer bitter words to anyone who wishes to change the shape of the stack which Onalaskans consider a distinctive mark in their community. One wants to photograph it and mount the shot on picture post cards. Another would like to see it cut down and chopped up into convenient quonset-type cabins to rent to anglers who clog the area every spring at the opening of trout season. Some suggest dynamiting the tower because it's a menace to hunters and fishermen in the area. One old fellow said, "It'd sure make a nice lot of post holes." Another would like to put in floors every so many feet up and a circular stair case and utilize the structure for many kinds of purposes that would benefit the community such as a library, or Youth Hobby Spot, or Museum, etc. However, regardless of future fate, the night preceding the spring opening of trout fishing, literally hundreds of fishermen's campfires can be seen at the base of the big stack. It is seemingly indestructible and may stand for the rest of this century and maybe the next 100 years also.

Although the old smoke stack stood intact, the town of Onalaska began to disintegrate and its demise along with that of the mill was rather sad. The Company began to sell off all the houses except those on Carlisle Avenue and one row on the street just west and parallel to it. Houses ranged from prices of \$100 for 4-rooms to \$300 for the 5-rooms and 6-room ones. These were moved to spots as far away as Randle and in every direction. Some were moved whole while others were cut in half and even thirds and moved, then joined again. Onalaska was rapidly becoming a ghost town. The old club house became the Masonic Temple. The old Office Building was remodeled inside into an apartment house. However, at that time work was scarce, and few people came to rent, and the building was finally razed as was the big Cook House. The tables and utensils, and any other furniture, etc., were sold off to whomever was interested and the rest was thrown on the dump (this was mostly retrieved immediately by waiting people). Vene Hendricks bought the Greek's Cook house and Dorm. He razed one and made Bill Letteer's barn from the other.

World War II was now of uppermost consequence and after Pearl Harbor, every Japanese was suspect. All Japanese in Onalaska were given two choices. They could either

go back to Japan is they wished or go to a concentration camp in Seattle. A few elected to return to their native land, but most felt they were Americans and elected rather to be interned for the duration. Their houses were moved out and "Jap Town", as other parts of town, was no more. What once were homes was now only cultivated fields.

The three big annexes were turned over to the State for a "Honor or Trustee Camp" in late 1943 and early 1944. Trustees were moved here then from Walla Walla and lodged in those buildings. Several men from Onalaska, among them Dave Arnold and Ben Lester, were hired as guards. The trustees were transported to the Winston Creek Area along with guards where they cut wood each day for the prison. They hauled this wood by truck and loaded it on C.C.C. cars and shipped it to Walla Walla. This lasted about 2 years, then the camp was disbanded, and the men were returned to Walla Walla. After vacating those three big 2 story buildings that had just been painted and redecorated, all furnishings were sold. But the sad part came later after this was done. Dr. Stevens, then living in Onalaska, literally begged to buy one of these for a Lying In Hospital where he could treat people. Other new people, who had come in, begged to buy them and remodel into new homes. But to the dismay and against all pleading of the people, these well-built structures were torn down and burned. People were told that since the buildings were State property they could not be released to private parties for use. This act completed the demise of Onalaska as known during mill years, as well as adding to the ghostly appearance of the town.

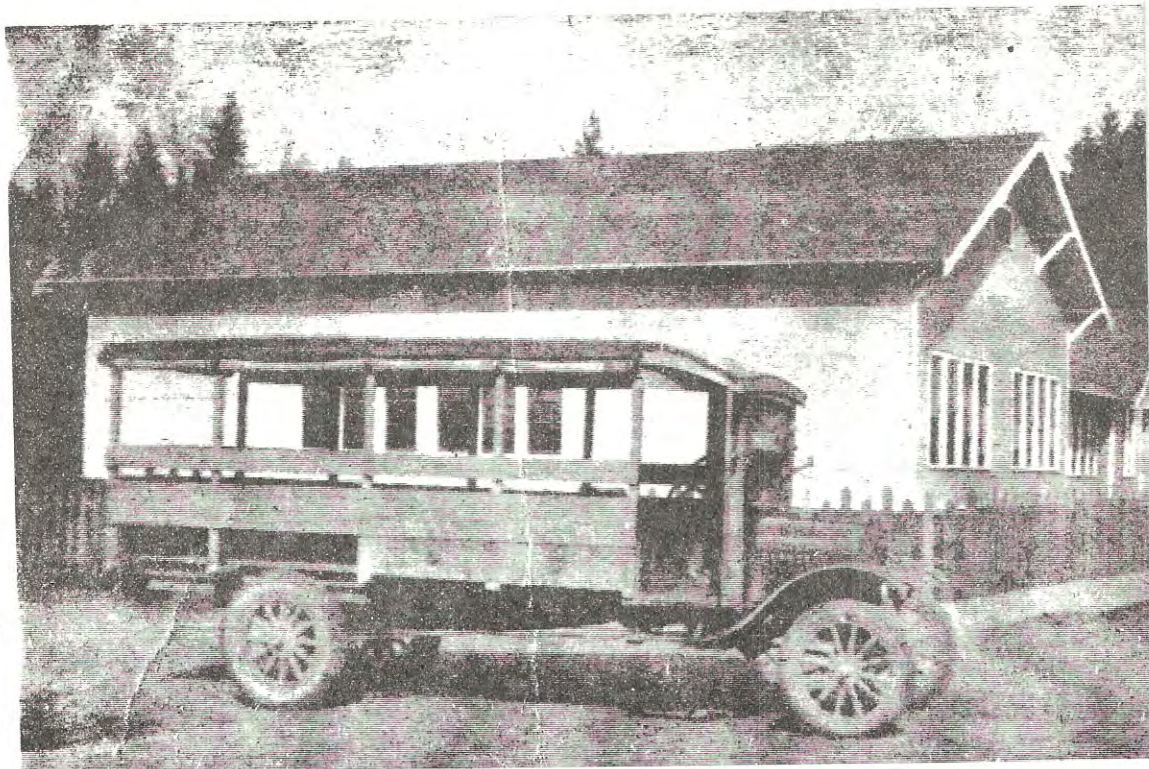
But for news of the big dams going in on the Cowlitz River, Onalaska would probably have lain dormant for some longer time. However, because of this, it was felt workers would be looking for houses and new action became apparent. The land, that had been turned from home sites back to cultivated fields, was now again laid out in well planned streets. New modern homes were built by Kerr and Paine. Onalaska no more has the appearance of a mill and logging town with every house alike in color and construction. It is developing a personality expressive of changed ideas and ways of living. We now have a supermarket and two sets of apartment houses, a new Seventh Day Adventist Church, and many new people have moved in round about. We are in the middle of being a nice, friendly little town with our special distinguishing feature yet-our smoke stack-to remind us of former years.



Onalaska's first store later became the pool hall and barber shop.

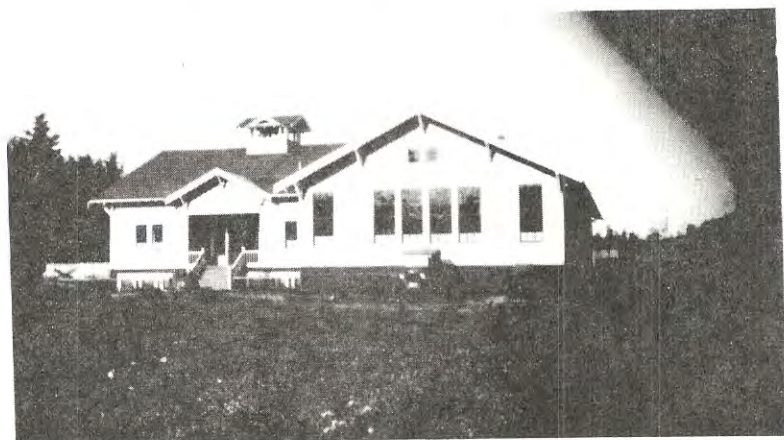


Martin's Texaco station was built at the corner of Jorgenson and Parnell in 1929.



Students traveled to and from the high school in this Ford "bus"

The old grade school as it originally looked (below) and after additions (right).



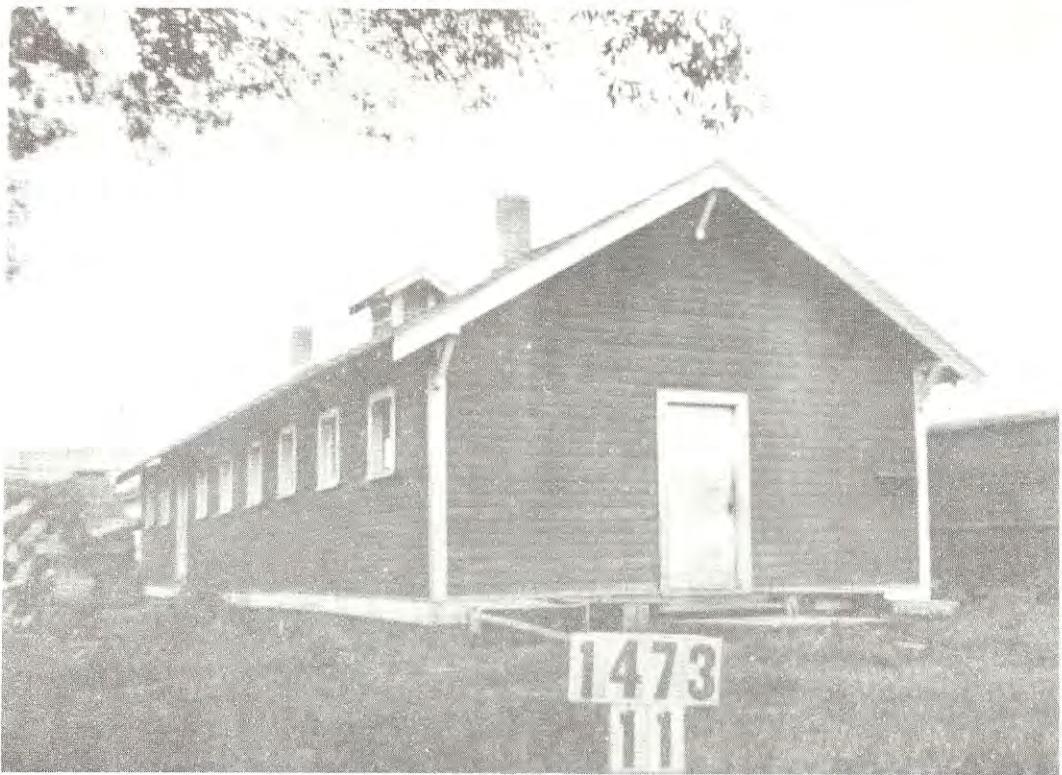


' in 1927.



The first school, built in the 1880's, stood at the site where the Burger Bar now stands.





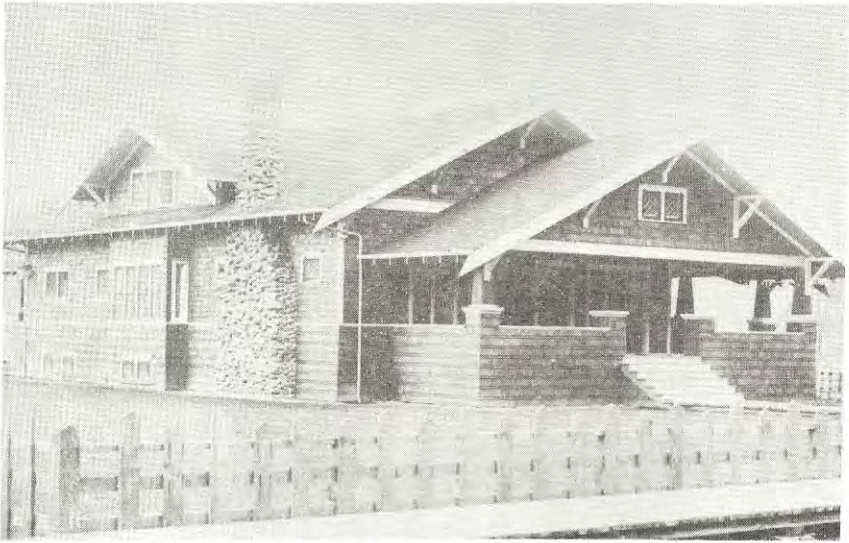
This bunk house was built in 1917 to house the mill workers. (picture taken 1936.)



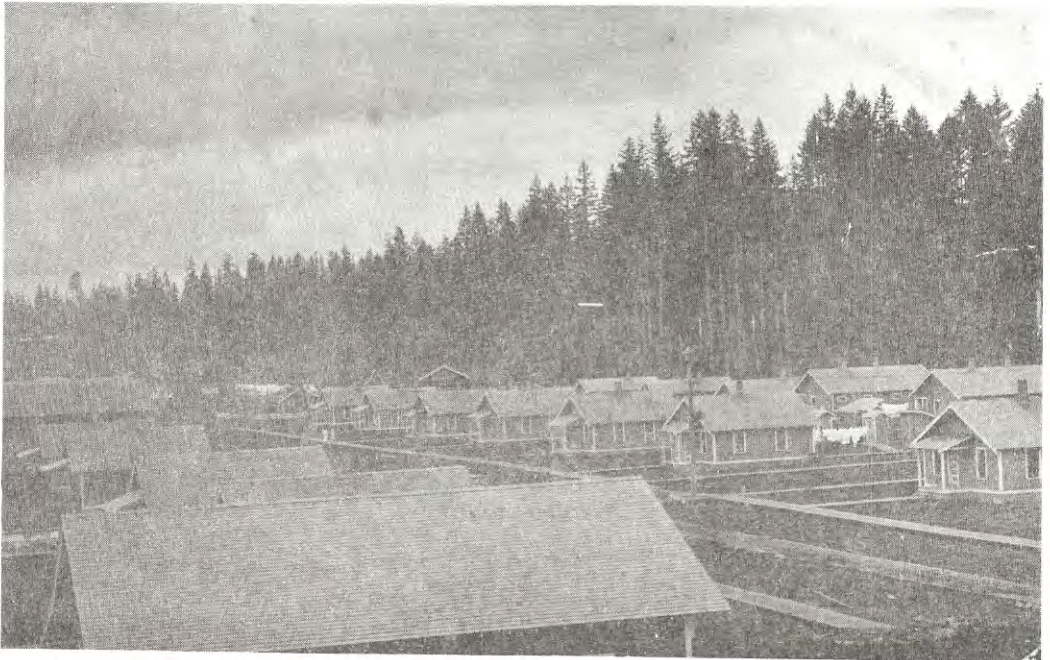


Steam "donkeys" were used to pull the logs out of the woods.





The big Carlisle house as it looked when first completed.



This view, looking north, shows Central Avenue from about 2nd Street in the early days.

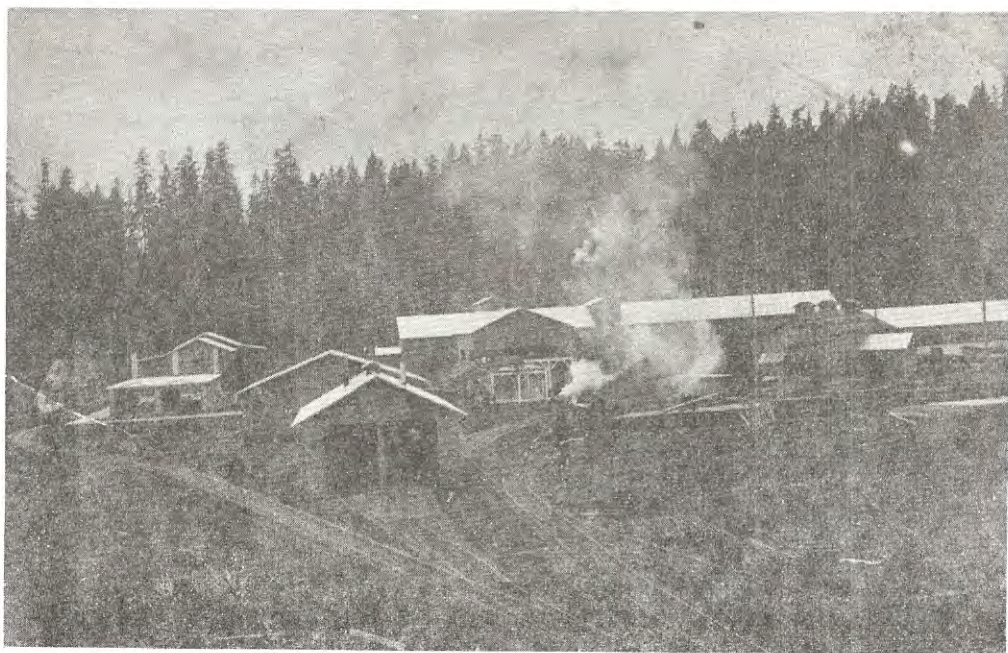


This work train carried workers from Onalaska to the woods.



These ladies made up the shake crew during World War I.





The railroad entrance to the mill looked like this from the east prior to the building of the large smoke stack.





The Standard Oil plant was constructed in 1935.



The bravest and best of the Onalaska fire dept.

Beverages



Sauces and Dressing

— BLUEBERRY SAUCE

Margaret Beck

1/2 C. sugar
1/8 tsp. nutmeg
2 tsp. cornstarch

Mix above ingredients; add:

dash salt
1/2 C. water
2 C. blueberries

— Cook until thick, clear and boiling. Add 2 tsp. lemon juice. Serve over pancakes, ice cream, etc.

— COWBOY SAUCE

Elsie Long

2 cubes butter
1 qt. water
1 1/2 qts. tomato juice
1 1/2 Tbsp. dry mustard
1/4 C. sugar
3 Tbsp. salt
4 Tbsp. paprika
1 clove garlic

3 Tbsp. chili powder
1 tsp. red pepper
2 Tbsp. Worchester sauce
1 C. vinegar
2 Tbsp. tabasco sauce
3 Tbsp. black pepper
1 finely chopped onion

— Mix ingredients together and boil gently 30 minutes. Keep refrigerated.

— DRESSING FOR GREEN SALAD

Opal Lester

1 C. oil
1 C. sugar
1 C. vinegar
1 tsp. salt
2 green peppers (chopped fine)
2 large onions, grated

— Put in blender, allow to stand at least 2 hours before using.

— FRENCH DRESSING

1/2 C. oil
1/3 C. catsup
1 Tbsp. paprika
1 Tbsp. grated onion

1/4 C. vinegar
1 Tbsp. sugar
juice of 1/2 lemon
1 tsp. salt

— Beat above ingredients well.

FRENCH DRESSING

1 can tomato soup	salt and pepper
1 1/2 C. oil	1 1/2 Tbsp. worcestershire sauce
1 C. vinegar	1 grated onion
1 scant tsp. dry mustard	1 clove garlic
sugar to taste	

Shake well to mix; also before using.

SHERBERT SALAD

Violet Anderson

2 pts. sherbert	1 pt. whipping cream
1 pkg. soft macaroons, broken into bits	1/3 C. maraschino cherries, cut small
1 1/2 C. small marshmallows	1/2 C. chopped nuts

Soften sherbert, add rest of ingredients; fold in whipped cream.
Freeze. Can be made day before.

FRUIT SALAD DRESSING

1/2 C. sugar	2 tsp. flour
1/2 tsp. salt	1/2 tsp. dry mustard
1 egg	1/3 C. lemon juice
1/2 C. pineapple juice	1 Tbsp. butter

Mix flour, sugar, salt, and mustard. Add egg, mix well. Add lemon juice and pineapple juice. Cook slowly until thickened, then add butter. May use orange juice instead of lemon juice.

LOW COST SALAD DRESSING

Doris Coble

Boil until thickened:

1/2 C. flour
1 1/2 C. water
2 Tbsp. oil

In blender, mix with the above:

1 egg
2 Tbsp. vinegar
2 Tbsp. sugar
2 Tbsp. prepared mustard
Salt to taste

Drip in :

1/2 C. oil

Keep refrigerated.

COFFEE-SHERBERT DRINK

Hildegard Wiedemann

3 1/2 C. cold milk
1/2 C. triple strength coffee,
chilled

2 Tbsp. sugar
1 tsp. orange extract
Orange sherbert

In a large bowl blend together milk, coffee, sugar and orange extract. Pour into chilled punch bowl, and top with small scoops of sherbert.

PUNCH

Margaret Extine

1 large lime jello
2 C. boiling water
Dissolve jello in water; add 1 large can lemonade
3 C. cold water
Pour in 2 large bottles of gingerale
Add ice cubes.

RUSSIAN TEA

Margaret Beck

2 C. orange instant breakfast drink
1 C. sugar
1/2 C. instant tea
1 tsp. cinnamon
1 tsp. cloves

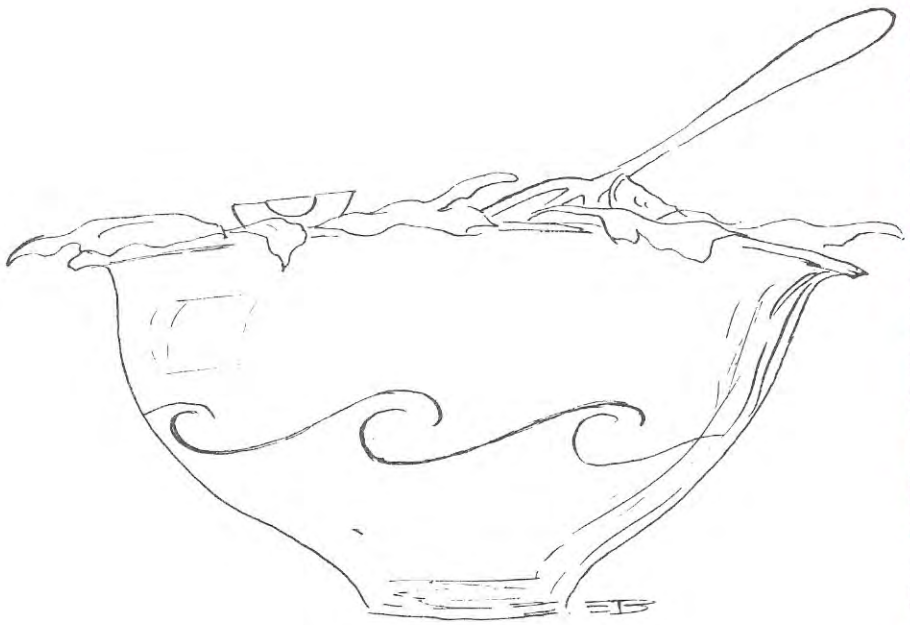
Mix together; Use 2 heaping teaspoonsfull for each cup of boiling water. Good also with a package of lemonade mix added.

PUNCH

Carol Kerrigan

4 pkg. lime kool-aid
2 large cans pineapple juice
2 C. sugar
2 quarts ginger ale
1 pt. lime sherbert
2 qts. cold water
Mix ingredients.

Salads



FIVE CUP SALAD

Ethel Alspach

- 1 C. pineapple tidbits, well drained
- 1 C. flaked coconut
- 1 C. mandarine orange slices, well drained
- 1 C. miniature marshmallows
- 1 C. commercial sour cream
- 1/2 to 1 C. chopped pecans
- Marachino cherries for garnish

Mix all ingredients. Chill several hours or overnight. Garnish with cherries.

JELLO SALAD

Patti Borg

- 1 lg. pkg. orange jello
 - 1 pt. cottage cheese
 - 1 pt. cool whip (any whipped topping)
 - 1 can crushed pineapple, drained
 - 1 can mandarine oranges, drained and diced
- Mix together and chill.

SAURKRAUT SALAD

Linda Hanson

- 1 C. sugar
 - 1/2 C. oil
 - 1/2 C. water
- Mix:
- 1/2 C. celery
 - 1/2 C. green peppers
 - 1 small onion
 - 1/2 C. grated carrot
 - 1 large (2 1/2) can saurkraut
- Drain kraut by pressing with hands. Add other ingredients and let stand overnight. Decorate with pimento.

COLESLAW

- 3 or 4 C. coarsly shredded green cabbage (use shredder)
 - 1/2 C. red or green pepper, cut in fine strips
 - 2 Tbsp. minced onion
 - 1/2 C. mayonnaise
 - 1/4 C. milk
 - 1 Tbsp. cider vinegar
- Salt and pepper.

In a mixing bowl, combine first 3 ingredients and toss to mix. Combine next 3 ingredients and beat until smooth. Pour over first and toss. Season with salt and pepper to taste. Serves 4

CRANBERRY JEWEL SALAD

Ethel Alspach

- 1 6-oz. pkg. strawberry jello
- 2 C. boiling water
- 1 C. applesauce
- 1 8-oz. pkg. cream cheese, softened
- 1 C. chopped celery
- 1 16-oz. can jellied cranberry sauce, chilled and cut into cubes

Dissolve jello in boiling water; stir in applesauce. Gradually add to cream cheese, beating until smooth. Chill until partially set; stir in celery and fold in cranberry cubes. Chill.

FRUIT SALAD

- 3 delicious apples
- 1/2 bag pecan bits
- dates
- 4 bananas, sliced
- 1 10-oz. can pineapple tidbits
- 3 Tbsp. sour cream
- 1 regular can S&W canned fruit cocktail
- 2 Tbsp. kraft mayonnaise
- 1/4 C. pineapple juice

Mix well and serve.

SHRIMP SALAD

Birdie Sinclair

- 2 1/2 C. cooked macaroni, shells
- 3 C. canned shrimp
- 1 C. sliced celery
- 1 1/2 tsp. salt or to taste
- 1 C. salad dressing
- 2 hard cooked eggs.
- 1/2 C. almonds

Mix well and serve. Serves 8.

COTTAGE CHEESE SALAD

Gertie Schreck

- 1 pkg. orange jello
- 1 pt. cottage cheese
- 1 small container cool whip
- 1 can fruit cocktail

Add jello to cottage cheese and mix well. Add fruit cocktail and cool whip. Mix well. Ready to eat.

YUMMY SALAD

Travis Stidham

- 6 egg yolks
- 1 Tbsp. vinegar
- 1 Tbsp. prepared mustard
- 1/2 tsp. salt
- 1 tsp. water

Cook in top of double boiler; cool slightly then blend with:

- 1 pint whipped cream
 - 2 (#2) cans diced pineapple chunks
 - 1 pkg. small marshmallows
- Let set 24 hours for full flavor.

GELATIN FRUIT SALAD

1 pkg. orange gelatin; 1 pkg. lemon gelatin. Mix with 2 cups boiling water, add 1 1/2 C. cold water. Let stand until thick as egg whites. Drain 1 (#2) can crushed pineapple and 2 cans mandarin oranges; add to gelatin with 2 sliced bananas, 40 miniature marshmallows.

Topping:

- 1 large or 2 small eggs, beaten
- 1 C. drained pineapple juice
- 2 Tbsp. butter or margarine
- 1/2 C. sugar
- 2 Tbsp. flour

Cook over low heat until thick. Cool; add 1/2 pint whipping cream, whipped. Spread on top of gelatin; sprinkle grated cheese on top.

Note: I use all juice, approximately 1 1/2 to 2 cups and increase all topping ingredients accordingly; also, cool-whip may be used instead of whipping cream.

Don't cook topping in aluminum pan; it will taste Eck!!!

PINK SALAD

Gerti Schreck

- 1 small package strawberry jello
- 1 small package Philadelphia cream cheese
- 1 flat can crushed pineapple
- 1/2 C. chopped nuts
- 1 C. boiling water
- 1 small container cool whip

Make a paste of cream cheese and jello. Add boiling water. Mix well. Add pineapple; mix well. Chill until set. Fold in nuts and cool whip. Chill for at least 1 hour.

SAURKRAUT SALAD

Judy McCune

1 lg. can saurkraut

1/2 C. sugar

1/2 C. salad oil

1/2 C. vinegar

Mix well and chill.

1 small green pepper

1 medium onion

1 small can pimentos

2 C. chopped celery

FLIP FLOP SALAD

1-#2 can crushed pineapple

1 8oz. pkg. cream cheese

2/3 pkgs. miniature marshmallows

2 small pkgs. lime jello or 1 lemon and 1 lime

3 C. boiling water

Mix 1/4 C. of pineapple juice and water.

1 pkg. dream whip.

Drain pineapple; add cold water to make 1 cup. Mix jello, boiling water and the juice and chill until partially thick. Combine dream whip which you have beaten up and the beaten cream cheese, pineapple, and marshmallows. Grease 10 x 14 in. pan with 5 Tbsp. mayonnaise. Pour in fruit mix and spread out--pour partially set jello on top and chill until set.

TIPS FOR CANNING

Marlene Ahmann

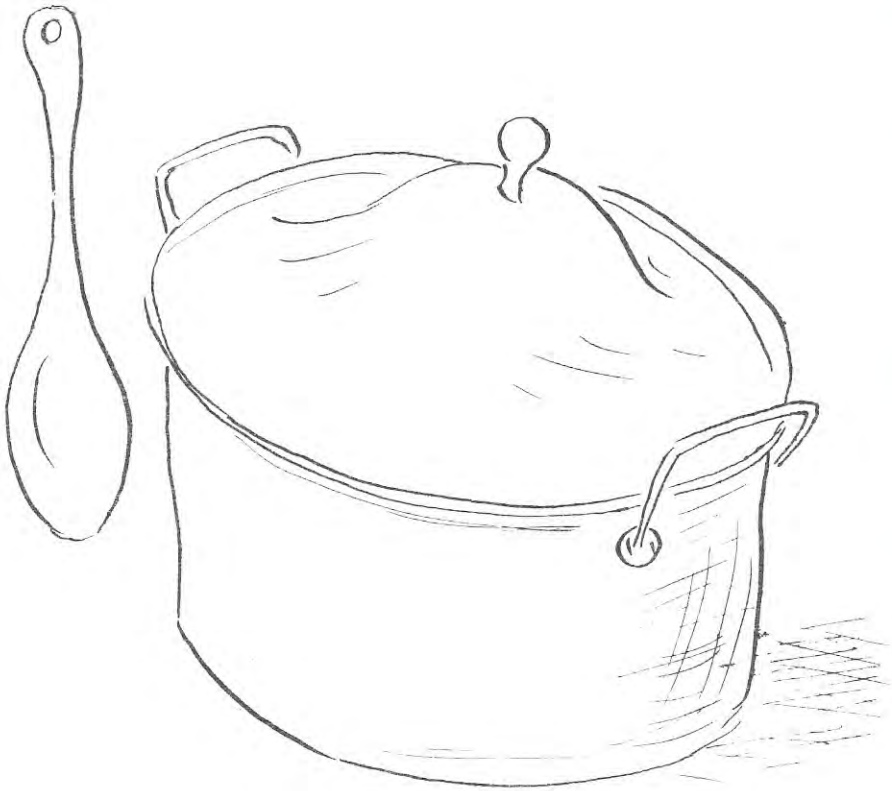
Drop a few drops of cooking oil in with lids when boiling them; it really does make them seal.

Put onions, green peppers and celery in with unpeeled quartered tomatoes in the blender then process according to the time table for longest cooking vegetables. Saves time and nutrients by not peeling. Also, saves space for the hard to get jars. The combination makes a good flavor for soups and stews.

Canning apple cider as is makes a good drink served hot with a stick of cinnamon in the cup.

Be sure to use vinegar with 5% acidity for pickle making.

MAIN DISHES



CORN MEAL N'CHILI DISH

Mike Arnold

Combine 2 1/2 cups cold water, 1 tsp. salt and 1 cup corn meal in saucepan over low heat. Cook until thick (about 15 min.) stirring constantly. Line sides of 1 1/2 quart buttered casserole dish with 2/3 of corn about 20 minutes. Remove from oven add 4 cups chili. Top with remaining corn meal mixture. Bake casserole crust in hot oven, 400° about 20 minutes. Serve with a salad.

CLAM LOAF FOR 4

A. Goyette

1 pt. Minced Clams with juice	2 eggs
1 cup bread crumbs or crackers	1 tsp. minced onions
1 cup pork sausage	salt and pepper to taste

Put in casserole dish and bake 1/2 to 3/4 hour at 350°.

AUTUMN SOUP

Kathleen Hummel

1 lb. ground beef	2 tsp. salt
1 C. chopped onion	1 tsp. kitchen bouquet
3 C. water	1/4 tsp. pepper
1 C. diced carrots	1 bay leaf
1 C. diced celery	1/8 tsp. basil
1 C. diced potatoes	1 28 oz. can tomatoes

In large saucepan, cook and stir meat until brown. Drain off fat. Cook and stir onions with meat until onions are tender, about 5 min. Stir in remaining ingredients except tomatoes. Heat to boiling. Reduce heat; cover and simmer 20 minutes. Add tomatoes; cover and simmer 10 minutes longer or until vegetables are tender.

BROWN STOCK

Margaret Beck

6 lb. beef soup bones, pieces	4 sprigs parsley
1 C. sliced onions	8 whole pepper corns
1/2 C. chopped celery, with leaves	2 tsp. salt
1 large bay leaf	

Combine ingredients and boil.

BEER BATTER

Emily Cox

Cut fish in thin strips.

Mix together :

1/4 C. flour

1/4 C. corn starch

1/4 C. beer

Beat and add 2 egg yolks. Season with salt and pepper. Beat egg whites stiff and fold into other ingredients. Dip pieces of fish into batter and deep fry in hot grease.

QUICK BAKED BEANS

Judy Wentzel

1 lg. can Van Camp pork & beans

1/4 C. molasses

1 can baked beans (B&M or S&W)

2 Tbsp. onion flakes

1 can Campbells Barbecue Beans

2 Tbsp. catsup

1/4 C. brown sugar

1 tsp. dry mustard

Mix all ingredients together and pour into 3 quart baking dish. Bake at 350° for 45 to 60 minutes. Serves 8 to 10.

SCALLOPED POTATOES AND WEINERS

Edna Kerrigan

5 med. potatoes, thinly sliced

1 Can cream of chicken soup

1/2 tsp. salt

1 Tbsp. butter

dash of pepper

1 lb. weiners

1/2 C. milk

Strips of cheese

Mix first 5 ingredients and put into a shallow greased casserole dish with a cover. Dot the top of potatoes with the butter. Bake 350° covered.

While baking, prepare weiners and cheese: Slit weiners lengthwise, but not clear through. Make cheese strips to insert in the slit in the weiners. Then when potatoes are tender, remove lid and leave off. Place weiners on top of potatoes, cheese side up, close together and bake until weiners are cooked and cheese melted.

PLAY DOUGH ORNAMENTS

Margaret Beck

2-3 C. flour

2 Tbsp. cornstarch

1 C. salt

1 C. warm water

Food coloring

Dissolve salt in water. Add flour, cornstarch. Add flour until dough is firm and pliable. Roll out and cut designs. Bake at 200° for 2 hours. Then paint with water colors.

HOME MADE NOODLES

Mrs. Josephine Vetter

3 cups flour
3 Tbsp. water

3 eggs
3 tsp. salt

Mix beaten eggs with water add flour and salt. Mix all ingredients. Divide in four pieces. Roll each one on lightly floured bread board until thin as paper. Let dry partially and then roll up as for cinnamon rolls and slice in 1/4 or 1/2 inch strips. If allowed to dry too much before cutting, they will break easily.

FOOL-PROOF DUMPLINGS

Mrs. Josephine Vetter

2 cups flour-sifted, with 4 tsp. baking powder, and 1/2 tsp. salt. 1 T. shortening, 1 beaten egg-milk.

Beat egg-put in cup and fill remainder 1 cup with milk crumb shortening into flour and mix with egg-milk mixture, let dough rest 10 minutes before dropping by spoonful into gently simmering broth. Steam gently covered for 10 minutes.

CHEESE BALL

Sharon Jones

2-8 oz. pkg. cream cheese
1/2 lb. sharp cheddar cheese
2 tsp. chopped parsley
1 tsp. grated onion
1 tsp. onion juice
1 tsp. dry mustard

2 tsp. chopped pimienta
2 tsp. Worcestershire sauce
1 can (2 1/2 oz.) deviled ham
1/2 cup crushed pecans
1 tsp. paprika
1/2 tsp. salt

Soften cream cheese, beat until mixed, add all ingredients. Beat until creamy, then add parsley and pimienta. Store in refrigerator until firm enough to handle. Shape as desired, and roll in crushed nuts. Wrap in saran wrap and store in refrigerator or freezer. Keeps indefinitely.

SWEET SALAD DRESSING

Sharon Jones

2/3 cup sugar
1 tsp. salt
1 tsp. paprika
1/4 cup vinegar
1 tsp. celery seed

juice of 1/2 lemon
1/3 cup onion, grated
1/3 cup catsup
1/2 cup salad oil

May be thrown into a blender, or not. May add blue cheese or anything else.

CHOP SUEY

Violet Anderson

Cooking time 10 minutes.

2 cups chicken

CHOP COARSELY:

2 medium onions

2 cups celery

1 green pepper

Cook these vegetables in 1/4 cup butter for 5 minutes. Add 1 1/2 cups chicken broth, 1 can of bean sprouts or 1 can mixed Chinese vegetables.

SAUCE:

2 Tbsp. cold water

2 Tbsp. soy sauce

2 Tbsp. cornstarch

1 tsp. salt

Mix together.

Add sauce and 2 cups chicken to vegetables, just cook until thickened. Serve with steamed rice and soy sauce. Some like chinese noodles in place of rice. Do not over cook vegetables. For something special add mushrooms, water chestnuts, bamboo shoots or pimiento.

FRIED RICE

1 cup long grain rice

1 can diluted chicken & rice soup

1/4-1/2 cup soy sauce (to taste)

1/4 cup chopped green onions

1 cup diced meat (chicken, pork etc.)

Fry rice until brown. Add soup and soy sauce. Cook in a covered pan until the rice is almost done. Add meat. Just before serving add the onions.

MEAT LOAF

Carol Kerrigan

2 lbs. ground beef

1 pkg. onion soup mix

1/3 cup catsup

1- 1 1/2 cup soft bread crumbs

3/4 cup warm water

2 eggs

Beat eggs in a large bowl. Stir in catsup, water, soup mix, crumbs, and meat. Mix well and bake at 350° for 1 hour.

OVEN-FRIED OYSTERS

Edith Nash

(Continued from previous page.)

Drain oysters, cut in half if large, and pat dry. Put the butter in a foil-lined 10 x 15 inch baking pan; place in the oven while it is pre-heating to 425 degrees. As soon as the butter is melted remove pan from oven. Combine the biscuit mix, corn-meal, garlic salt, paprika and pepper in a shallow pan or dish. Dip each oyster in the egg, then in the crumb mixture and roll in the melted butter to coat well. Arrange oysters side by side in the baking dish. Bake, uncovered, in a 425° oven for 15 to 20 minutes or until crisp and brown. Remove from oven, transfer to a serving platter, sprinkle with parsley, and serve at once. Pass lemon wedges at the table to squeeze over the top. The recipe makes four servings.

CORNED BEEF WITH CABBAGE

Andrea Pinkerton

5 lbs. corned beef
 cold water
 ½ clove garlic
 2 peppercorns
 3 carrots, peeled and quartered
 3 onions, peeled
 1 head cabbage, cut in wedges

Wash brine from corned beef, using 3 or 4 rinse waters. Cover with cold water; add garlic and peppercorns. Simmer until meat is tender (½ hour) for young beef; up to 5 hours for older beef. Add carrots and onions for last hour of cooking, cabbage the last 20 minutes. Serve corned beef on platter, with vegetables around it. Makes 6 to 8 servings.

GREEN RICE

Mary Mahoney

2 cups rice, wash, cook, and cool. Add sauce

2 eggs-beaten	1 Cup chopped parsley
2/3 Cup olive oil	garlic (to taste)
2 Cups grated cheese	2 cups milk
2 green onions (chopped)	

Bake 45 minutes. Oven: 350°.

SALMON CROQUETTES

Carol Kerrigan

Combine

1 cup thick white sauce

1 tsp. minced onion

1/2 tsp. lemon juice

Mix well

ADD salt, pepper and sage to taste. Chill overnight. Divide into 8 portions and shape into balls.

BLEND 1 egg and 1 Tbsp. water. Roll croquettes in cracker crumbs, then in egg mixture and again in crumbs. Chill again. Heat cooking oil to 390° degrees. Fry a few at a time, turning occasionally for 2 minutes until brown.

1 tsp. parsley (optional)

2 cups canned salmon

CHEESE LOG

Carol Kerrigan

1 jar Old English cheese

1/4 tsp. salt

2 Tbsp. parsley

1 8-oz. pkg. cream cheese

2 Tbsp. grated onion

nuts (chopped)

Mix all ingredients except nuts. Put nuts on waxed paper, Pour mixture over nuts. Chill 12 hrs. Slice

CHICKEN CONFETTI

4-5 lbs. broiler-fryer chicken, cut up

1 can (8-oz.) tomato sauce

1 can (6-oz.) tomato paste

2 Tbsp. snipped parsley

2 tsp. salt

1 tsp. basil

1/4 tsp. pepper

7-8 oz. spaghetti, cooked and drained

1 tsp. salt

1/8 tsp. pepper

1/4 cup salad oil

1/2 cup chopped onion

1 clove garlic, minced

2 cans (16-oz. each) tomatoes

grated Parmesan cheese

Wash chicken pieces and pat dry. Season with 1 tsp. salt and 1/8 tsp. pepper. In large skillet or Dutch oven, brown chicken in oil; remove chicken. Pour off all but 3 Tbsp. fat. Add onion and garlic; cook and stir until onion is tender. Stir in chicken and remaining ingredients except spaghetti and cheese. Cover tightly; cook chicken slowly 1 to 1 1/2 hours or until tender, stirring occasionally and adding water if necessary. Skim off excess fat. Serve on spaghetti; sprinkle with Parmesan cheese. Makes 4 to 6 servings.

FIVE HOUR STEW

Butch Weiher

2 lbs. stew meat, cut in bite size pieces
3-4 onions, cut in fourths
2 -3 potatoes, cut in eights
1 slice white bread, cubed
1 cup water
1 1/2 tsp. pepper

1 cup chopped celery
6 carrots cut in 1 inch pieces
2 8-oz. cans tomato sauce with
cheese

Combine all ingredients in 3 quart casserole, cover and bake at 250°, for five hours (crock pot may be used, but stew should be cooked all day and part of the time on high).

EMMA'S BEEF STEW

Butch Weiher

3 lbs. stew beef, cut in small pieces
2 cups mushroom soup
2 pkg. Lipton Onion Soup Mix

3/4 cup sherry wine
8-oz. can mushrooms

Pour into casserole including juice of mushrooms. Stir, cover and bake at 325° for 3 hours.

SEVEN SEAS CASSEROLE

Butch Weiher

Mix 1 1/3 cups water with 1 can cream of mushroom soup, 1/4 cup finely chopped onion, 1/4 tsp. salt, 1 tsp. lemon juice and dash of pepper in saucepan. Bring to boil over medium heat, stirring occasionally. Pour about half of soup mixture in to greased 1 1/2 quart casserole. Then in layers, add 1 1/3 cups minute rice, 1 pkg. partially thawed peas, and a can of tuna fish, drained, 1/2 cup grated cheddar cheese and dash of paprika. Cover and bake at 375° for 15 to 20 minutes, after 10 minutes cut through with a knife.

TURKEY DRESSING

Willie Glaze

2 eggs
1 tsp. salt

3 cups rice
4 cups uncooked popcorn

Mix ingredients thoroughly and stuff turkey. Cook at 400°. When popcorn pops and blows turkey's arse all over kitchen, turkey is done.

OLD-FASHIONED BAKED BEANS

Miss Schmit

3 cups (1½ lb) dried navy beans	¼ cup light brwon sugar, firmly packed
¾ lb. salt pork	2 teaspoons dry mustard
1 medium onion	1 cup light molasses
2 teaspoons salt	

1. Day before serving: Wash beans, discarding imperfect ones. Cover beans with 2 quarts cold water: refrigerate, covered overnight.

2. Next day: Drain beans. Turn beans into 6-quart kettle. Cover with 2 quarts cold water.

3. Bring to boil; reduce heat, and simmer, covered, 30 minutes. Drain, reserving liquid.

4. Preheat oven to 300°.

5. Trim rind from salt pork. Cut pork almost through, at ½-inch intervals.

6. Place onion in bottom of 4 quart bean pot or casserole dish. Add beans; bury pork, cut side down, in center of beans.

7. Heat reserved bean liquid to boiling.

8. Combine remaining ingredients. Stir in 1 cup boiling bean liquid. Pour over beans. Add about 1½ cups boiling liquid just to cover beans.

9. Bake, covered, 6 hours. Stir once every hour, so beans cook evenly. If they seem dry after stirring, add a little boiling water.

10. To brown top of beans, remove cover for last 30 minutes of baking time.

Makes 8 servings.

OVEN-FRIED OYSTERS

Edith Nash

2 jars (10 oz. each) small Pacific oysters

½ cup (½ lb.) butter or margarine

¾ cup biscuit mix (mix for baking)

3 Tbsp. yellow cornmeal

½ tsp. each garlic salt and paprika

¼ tsp. pepper

2 eggs, slightly beaten

2 Tbsp. chopped parsley

Lemon wedges

Dough

1 egg
 2½ Tbsp. Yeast
 ¼ C. Shortening
 2½ Tbsp. Sugar
 1 Tbsp. Salt
 2 C. Flour
 1½ C. Water (warm)

Sauce

2½ Tbsp. Fat
 3½ Tbsp. Onions (chopped)
 ¼ C. Celery
 1¼ Tbsp. Lemon Juice
 2½ Tbsp. Lemon Juice
 5 Tbsp. Water
 Tomato Paste
 5 Tbsp. Brown Sugar
 ¼ Tbsp Dry Mustard
 ½ Tbsp. Salt
 1/8 Tbsp. Garlic
 1 C. Cheese (grated)
 ¼ Tbsp. Oregano
 1 lb. Ground Beef

Saute onions and celery in fat until tender. Mix the remaining ingredients with sauted vegetables. Simmer for ½ hour.

Pour sauce over dough, sprinkle cheese on top. Bake in 400° oven for about 20 minutes.

CABBAGE ROLLS

Vi Decker

1/2 cup uncooked rice	1 tsp. pepper
1 lb. Ground Beef	2 Eggs
1/2 lb. Ground Pork	1 Clove Garlic
1/2 Medium Onion - Minced	1 Head Cabbage
1 tsp. Salt	Optional-1 Can Pork & Beans

Sauce: 2 cans (8 oz) tomato juice
 2 Tbsp. Cooking Oil
 3 Tbsp. Flour

Boil Cabbage in salt water for 5 minutes to soften leaves. Mix first eight ingredients in order given. Place spoonfuls of the mixture in cabbage leaves that have been 'dusted' with salt and paprika, and roll up tightly. Place in 2 qt casserole dish.

Brown flour in oil, stir in the tomato juice, cook until it is slightly thickened. Pour sauce over rolls, put in oven for 2 hours and cook slowly. ½ hour before end of cooking time, add the pork & beans.

GREAT-GRANDMOTHERS SCALLOPED CHICKEN

Ellen Zelick

1 5-6 lb. Chicken	2 1/2 quarts water
1 tsp. salt	1 large onion, peeled & cut up
1 cup dry breadcrumbs	1/4 cup butter, melted

Place cut-up chicken, Salt, onion, and water in covered pan. Simmer slowly until meat is ready to leave bones, 2-3 hours. Remove pan from heat and let chicken cool in the broth. While cooling make the dressing and the sauce. When the chicken is cool enough to handle, remove from broth and take meat from bones in fair sized pieces, saving skin to use later in the sauce. Skim fat from broth and save 1 cup of fat for sauce. Grease one large (10x5) baking pan or two small ones. Put a layer of the dressing in the bottom of the pan. Cover with 1/2 the sauce. Make a layer of chicken and cover with the rest of the sauce. Stir crumbs in the melted butter until well coated, then sprinkle over top of chicken mixture in pan. Bake about 30 minutes in 400° oven until top is nicely browned and all is bubbling hot. This will serve a dozen people well.

DRESSING

(Any other dressing will work too)

Cooked giblets	1½ loaves of dry bread
½ cup butter	1 medium onion diced
1 tsp. sage	1 tsp. salt
pinch of pepper	3/4 to Cup hot chicken broth

Cook giblets in salted water until tender, drain and grind or chop finely. Cut crusts from bread and discard. Cut or tear bread in pieces or cubes. Melt butter in a large frying pan. Add onion and celery and saute about 5 minutes. Add dry bread ground giblets, sage, salt, and pepper. Mix well and moisten with broth.

SAUCE

Cook skin from chicken, ground (optional)	
1 cup milk	4 cups chicken broth
1 cup chicken fat	1 cup flour
1 tsp. salt	4 eggs slightly beaten

Add flour to chicken fat. Heat the broth with the milk and stir into fat and flour mixture. Cook on low heat stirring constantly until sauce thickens, add salt. Remove from heat and stir hot sauce in beaten eggs, slowly so sauce will not curdle. Return to heat for 5 minutes stirring constantly. Remove from stove and add ground chicken skin. Bake as directed.

CHILI CON CARNE

Kathleen Hummel

4 lbs. hamburger	1/2 tsp. cayenne pepper
5 T. oil	2 C. beef broth or consomme
2 C. coarsely chopped onion	1 lb. 13 oz. can tomatoes
4 cloves garlic (minced)	1 6 oz. can tomatoe paste
4 T. chili powder	1 tsp sugar
1 1/2 tsp. cumin seed	1 T. salt
1/2 tsp. oregano	1 to 2 T. corn meal to thicken if desired.

Brown meat. Remove from pan. Add more oil. Saute onion and garlic on med. heat until wilted but not brown. Stir in spices and coat onions. Add rest of ingredients. Cover and simmer 60 minutes. Uncover and simmer 40-50 minutes. Cool, cover and refrigerate overnight.

Divide into pint containers and freeze. To reconstitute: Thaw, add one can each kidney beans and tomatoes. Heat and serve.

CHOP SOUPY

Carol Kerrigan

Brown in 2 T. oil: 1 lb. round steak, cut in thin strips. Cover and cook until tender.

Add:

1 can drained mushrooms	1 1/2 C. sliced celery
1 C. chopped green peppers	1/2 C. green onions
1 Can beef broth	2 T. soy sauce

Cook covered until vegetables are tender. Mix 2 T. corn starch and 1/2 C. water. Stir into sauce, stirring until juice is thickened.

Serve over canned chinese noodles or rice.

OH, BOY SUPPER DISH

Clair Paulson

Brown together:	1 can cream of mushroom soup
1 lb. hamburger	1 can cream of chicken soup
1 medium onion, chopped	1 can water
1 C. chopped celery	3 T. soya sauce
add 1 cup cooked rice	

Put 1/2 can chinese noodles in bottom of baking dish. Add gunk, put rest of noodles on top, bake at 350° about 30-40 minutes.

BEEF STEW (large)

Mrs. Weiher

Brown 2 lbs. boiling beef cubes and then cover with hot water, boil until meat is tender and has rich broth add salt and pepper to taste, 2 cans tomato soup or 1 large can of tomatoes. 6 or 7 medium potatoes, large bunch of carrots, 1 onion if desired. Cook until tender.

BELGIAN BEEF STEW

Sharon Rottler

3 lbs. beef chuck	2 tsp. finely chopped garlic
1/2 cup flour	1 1/4 cup (1 - 10 oz. can) concentrated beef bouillon
1 tsp. salt	2 12 oz. cans of beer
1/8 tsp. freshly ground black pepper	2 tbsp. brown sugar
1/4 cup butter or margarine	1 bay leaf
1/4 cup vegetable oil	1/4 C. chopped fresh parsley
2 cups coarsely chopped garlic	
2 tbsp. cider vinegar	

Cut meat into 1 1/2 inch cubes. In a paper bag, put flour, salt, celery salt, and pepper. Add meat cubes, a few at a time, and shake in a bag to coat evenly. Repeat until all meat is floured. Mix butter and oil in a bowl, put in dutch oven or heavy saucepan. Saute meat a few pieces at a time, in butter-oil combination until meat is browned on all sides. As meat browns, remove from skillet., saute onion and garlic until onions are lightly browned. stirring all the while, add meat to pan with concentrated beef bouillon, beer, brown sugar, bay leaf and parsley. Bring to a boil, reduce heat, cover lightly and simmer 2 to 2 1/2 hours or until meat is fork tender. Stir in vinegar, remove and discard bay leaf. Serve immediately. Serves six

MEAT LOAF

Chris Rogers

1 lb. ground beef	2 EGGS
1 can of Chef-Boy-Ar-Dee's spaghetti sauce (meatless type)	
1 1/2 cups oatmeal	1 1/2 packages of the individual packages. One package of soda crackers that are wrapped in wax paper. Salt and Pepper.

Mix well in baking dish and bake at 350° for 45 min.

GOLD RUSH KRAUT CASSEROLE

Andrea Pinkerton

1 lb. can sauerkraut, drained
 12 oz. can whole kernal corn
 1 lb. ground pork
 1/2 cup chopped onions
 1 teaspoon salt
 1/4 teaspoon pepper
 1 tablespoon prepared mustard
 Dash of tabasco sauce
 Apple rings
 Catsup or chili sauce

Combine drained Kraut and corn, mixing well. Turn into 2 quart casserole pan. Combine pork, onions, salt, pepper, mustard and tabasco, mixing well. Spread over kraut mixture. Top with apple rings that have been dipped in catsup or chili sauce. Cover and bake at 350° for 1 hour.

YOUNG CHOW FRIED RICE

Mrs. James Beck

2-3 eggs	1/2 c. frozen or fresh peas
1/2 tsp. accent	1/2 tsp. sugar
3 tbls. minced onion	1-2 tsp. soy sauce
5 tbls. oil	1 1/2 tsp. salt
4 c. cooked unsalted cold rice	
1 .. diced ham, bacon or any meat	

Beat eggs and cook in 1 tbls. oil in pan. Remove and chop into bite sizes. Add 3 tbls. oil (or bacon greese) to pan and stir in oinio. Fold in rice, salt, meat, soy sauce and sugar. Cook on med. heat and add peas and garnish with chopped green onions just before serving.

CORN FRITTERS

Pat Trulson

2 C. canned creamed corn (#303)
 2 C. flour
 1 1/2 tsp. salt
 1/3 tsp. pepper
 Sprinkle of nutmeg
 3 tsp. Baking powder
 2 eggs (beaten separately)
 1 T. melted fat
 1 T. sugar

Sift dry ingredients twice. Add to corn, then add beaten eggs. Then fold in stiffly beaten whites (yolks). Fry in fat at 375°.

ZUCCHINI CASSEROLE

Pode Hendricks

1 medium onion, grated	½ C. grated sharp cheese
5 C. zucchini, grated	1/3 C. salad oil
1 green pepper, grated	2 eggs, beaten
2 C. bread or cracker crumbs	Salt and Pepper to taste
1 tsp. basil	

Mix well and top with grated cheese. Bake 1 hour at 350°.

ONE DISH MEAL

Francis Finney

Use as much ground pork or beef as needed. Brown 1 onion with a little celery. When nicely brown, add a can of tomato sauce. Let simmer. Boil macaroni, drain and add to meat mixture. Season with salt and pepper. For change use a little chili powder.

VEGETABLE BAKE

Francis Finney

Layer of sliced potatoes, season with pepper and salt.
Layer of sliced onion.
Layer of sliced hamburger, salted and peppered.
1 can of Pork & Beans.
1 can of tomato soup or sauce.
Bake 1 hour at 350°. Cover for 45 minutes.

HEARTY HODGEPODGE

Caroline Iviors

1½ lbs. ground beef
¾ cup chopped onion
1 clove garlic minced
3 cans condensed minestrone soup
1 31 ounce can pork and beans in tomato sauce
1½ cup chopped celery
1 T. worcestershire sauce
½ tsp. oregano

In large saucepan cook beef, onion and garlic until beef is browned and onion is tender. Stir in minestrone soup, beans and pork, 3 cups water, celery, worcestershire sauce and oregano. Simmer covered for 15 to 20 minutes.

1 1½ lbs. ground beef	¾ cup uncooked oats
¼ cup chopped onion	1½ teaspoon salt
¼ teaspoon pepper	1 cup tomato juice
1 egg	

Combine all ingredients in a bowl and mix well. Pour into a pan and bake at 350° for 1 hour and 15 minutes or until it is brown on the top.

SPECIAL FRUIT GLAZE FOR HAM

1 cup pineapple chunks, drained
 1 cup maraschino cherries, drained
 1 cup dried apricots, cut in half

Put apricots in pan with spoonful of water. Cook until soft but not mushy. Put in gallon jar add 3 cups sugar plus three fruits. Now add one cup Apricot Brandy. Stir gently until sugar is dissolved (may take 2-3 days). Then let set two weeks to bubble and work. Don't tighten lid, must allow air to get to it.

Each time you use some add one cup of fruit and one cup of sugar. About every two or three times add one cup of brandy.

CHICKEN DRESSING

Opal Lester

1 Chicken cooked (boned)
 Make dressing for bottom of baking dish.
 1 tsp. savory, ½ tsp. sage, ¼ cup onions, chopped fine, ¼ cup celery. Beat in 1 cube margarine (no water)
 4 cups chicken broth - 1 egg for each cup of broth-pour over chicken. Top with bread or cracker crumbs. Bake 1 hour.

RAISIN PINEAPPLE SAUCE FOR HAM

Margaret Extine

1 Cup white sugar	1 T WorcestersHITE Sauce
½ Cup Pineapple Juice	½ t Salt
2 T Flour	¼ t Pepper
2 T Butter	¼ t Mace
2 t Vinegar	¾ Cup raisins
¼ Cup crushed pineapple	

In top of double boiler combine juices. Bring to rolling boil over heat, then add all ingredients. Cook 5 minutes to blend flavors, thicken slightly. Stir occasionally. Keep warm over heated water until ready for use.

Real good for a ham and wild meats.

CHINESE CASSEROLE

Judy Wentzel

1 1/2 lbs. ground beef	1 can bean sprouts
1 cup chipped celery	1 can mushroom soup
1 1/2 cups water	1 can cream of chicken soup
1/2 cup raw rice	2 T. soy sauce
1 onion (small) chopped	3 oz. can Chow Mien Noodles

Crumble and brown beef and onion, add celery, water, bean sprouts, soups, soya sauce and rice, cook 15 minutes, pour into greased 3 quart baking dish. Cover and bake at 350° for 30 minutes. Take out and add noodles to top and bake 20 minutes more uncovered.

HERB CHICKEN

Patti Borg

In small saucepan combine 3 T. butter, 1/2 t. dry mustard, 1 t. thyme, 1/2 t. salt, 1/4 t. freshly grated lemon rind, and a dash of lemon juice. Stir over low heat until the butter is melted. Split 3 broilers and sprinkle with salt, pepper and thyme. Put on broiler and broil them skin side down for 10 minutes. Stick half lemon on end of long fork and using it as a dipper, baste chickens frequently with sauce. Place chicken in 350° oven. Bake covered for 30-45 minutes. Place sauce on chicken as cooking.

BAR-B-Q RIBS

Linda Hanson

1 cup hot coffee
 1 cup brown sugar
 1/2 cup vinegar
 1/2 cup catsup
 3 tsp. soy sauce
 salt, pepper, chili powder to taste
 Mix.

Pour over Ribs, bake.

Baste occasionally.

SWEET AND SOUR RIBS

Use pineapple juice (1/2) cup) omit catsup

OVEN COOKED RICE

Mrs. James Beck

2 C boiling water	1 C rice	1 T. butter
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Put in casserole. Cover tightly. Bake at 400° for 20-25 minutes. Remove from oven and let set 10 minutes before removing lid. Serve

VEGETABLES



MEATBALL VEGETABLE BAKE

Deloris Wallace

- 1 1/2 pounds ground beef
- 1 slightly beaten egg
- 1 cup cracker crumbs
- 1/4 cup milk
- 2 tbsps. dry onion soup mix
- Dash pepper
- 2 tbsps. salad oil
- 1 one pound can tomatoes
- 1/4 cup cold water
- 2 tbsps. all-purpose flour
- 1 tbsp. beef-flavored gravy base
- 1 1/2 cups carrots, sliced lengthwise and cut in thirds.
- 2 medium onions, quartered
- 1 cup bias-sliced celery chunks

Thoroughly combine meat, egg, cracker crumbs, milk, soup mix, and pepper. Shape into 8 to 10 meatballs. Lightly brown in hot oil in large skillet. Remove meatballs and drain off excess fat; add tomatoes. Blend water, flour and gravy base; stir into tomatoes. Cook till thick and bubbly. Add meatballs; carrots, onion, and celery. Cover, simmer 15 minutes. Pour into a 2 quart casserole. Cover; bake at 350° for 1 hour or till vegetables are tender. Serves 4 or 5

For extra filler, add 1 1/2 cups potatoes, cut in 1 inch chunks.

FROSTED CAULIFLOWER

Carol Kerrigan

1 head cauliflower

1/2 C. mayonnaise

2 tsp. mustard

Cheddar cheese, grated

Remove leaves and strip base of cauliflower. Wash. Precook in boiling salted water for 12-15 minutes. Drain. Place in ungreased shallow baking dish. Sprinkle with salt. Combine mayonnaise and mustard. Spread on top of cauliflower. Top with grated cheese and bake at 375° for 10 minutes.

PEAS AU GRATIN

Ethel Alspach

2 pkgs. frozen peas, salted, cooked, drained

2 (5 oz) cans water chestnuts, drained, sliced

1 can mushroom soup

1 (4 oz.) can mushrooms, drained

1 1/2 C. grated cheddar cheese

Combine ingredients in a lightly greased casserole dish. Bake in 350° for 25 to 30 minutes.

SWEET POTATO BALLS

Judy Wentzel

4 C. cooked mashed sweet potatoes

1/4 C. butter

1/2 C. brown sugar

1/4 tsp. salt

12 marshmallows

1/2 C. evaporated milk

1 C. crushed corn flakes

Mix potatoes, butter, sugar, and salt. Scoop up about 1/4 cup of mixture and shape around marshmallows to form a ball, dip in milk roll in corn flakes and place in buttered baking pan. Bake 20 min. at 350°.

ZUCCHINI SQUASH RECIPE

Slice zucchini 1/4 inch thick; melt butter, the amount desired, fry slices in butter a little while. Add a little oil to pan and zucchini and fry until nearly done, turning often; then add cooked cubed onion to this. Sprinkle on some garlic salt, scramble eggs without liquid and add to zucchini. Then add some brewers yeast and fry until eggs are done enough to turn mixture over to brown on the other side. Add a little more brewers yeast and more garlic. Serve hot.

Some like to add tomato sauce or serve with catsup I have served this several ways with different sauces. Mushroom sauce or white sauce with imitation bacon chips, etc. IT'S GOOD.

HAWAIIAN SAUCE

Mrs. Paul McLaughlin

1 C. catsup

1 C. honey

1 clove garlic

1 C. soy sauce

Add catsup, honey and soy sauce together, mix; add chopped garlic.

Can be used on ribs, steaks, and chicken, but you have to marinate the chicken first.

BAKED APPLES AND ONIONS

ELLEN Zelick

12 med. apples, peeled & sliced

Pinch of pepper

3 med. onions, peeled & sliced

1/2 C. dry breadcrumbs

2 Tbsp. butter

1 Tbsp. butter (for crumbs)

1 tsp. salt

1/2 C. water

Place about 1/2 the apples in the bottom of a buttered deep baking dish which has a lid. Cover this layer of apples with 1/2 the onion slices, which have been separated into rings. Dot with 1 Tbsp. butter and 1/2 the salt and pepper. Add a layer of the remaining apples, then the remaining onion slices and dot with 1 Tbsp. butter and the remaining salt and pepper. Toss crumbs in 1 Tbsp. of butter, which has been melted. Sprinkle over top of onions and apples in baking dish. Add 1/2 C. water. Cover and bake slowly at 350° until tender, about 2 hours. A little more hot water may be added if mixture begins to stick during baking. Will serve 8.

ZUCCHINI CASSEROLE

Ethel Alspach

3 C. zucchini squash (cut raw squash into 1 inch, bite-sized cubes and par-boil 3 to 5 min.)

1 1/2 C. soda cracker crumbs

3 eggs, beaten

1/4 C. margerine, melted

1/2 tsp. salt

1 (4 oz.) jar pimientos (diced)

2 C. shredded cheddar cheese

Mix all ingredients and pour into 2 quart casserole. Bake uncovered in 300° oven 30 to 40 minutes.

BAKED BROCCOLI

Ethel Alspach

Cook 2 packages broccoli in salted water according to directions. Drain and save 1/4 cup liquid.

1 can mushroom soup

2/3 C (1 small can) evaporated milk

Mix and heat milk and soup and broccoli water, pour over drained broccoli. Cover with 1 C. shredded cheddar sheese. Bake 25 minutes in a 350° oven. Then cover with onion rings and bake 10 minutes longer.

HAWIAAN TERIYAKI SAUCE

Beverly Mahoney

1/2 C. soy sauce

1/4 tsp. msg

1/4 C. brown sugar

1/4 tsp. pepper

2 Tbsp. olive oil

2 cloves minced garlic

1 tsp. dry ginger

Cut round steak into man-sized servings. Marinate meat in sauce overnight. Broil until brown on both sides. Serve with brown rice and fruit salad. Use drippings from broiled meat as a gravy for the rice and meat. (Suggestions for fruit salad---canned apricots, cherries, pears, peaches, and pineapple)

SUPER FROZEN CORN

Opal Lester

9 C. corn (cut half way through kernels

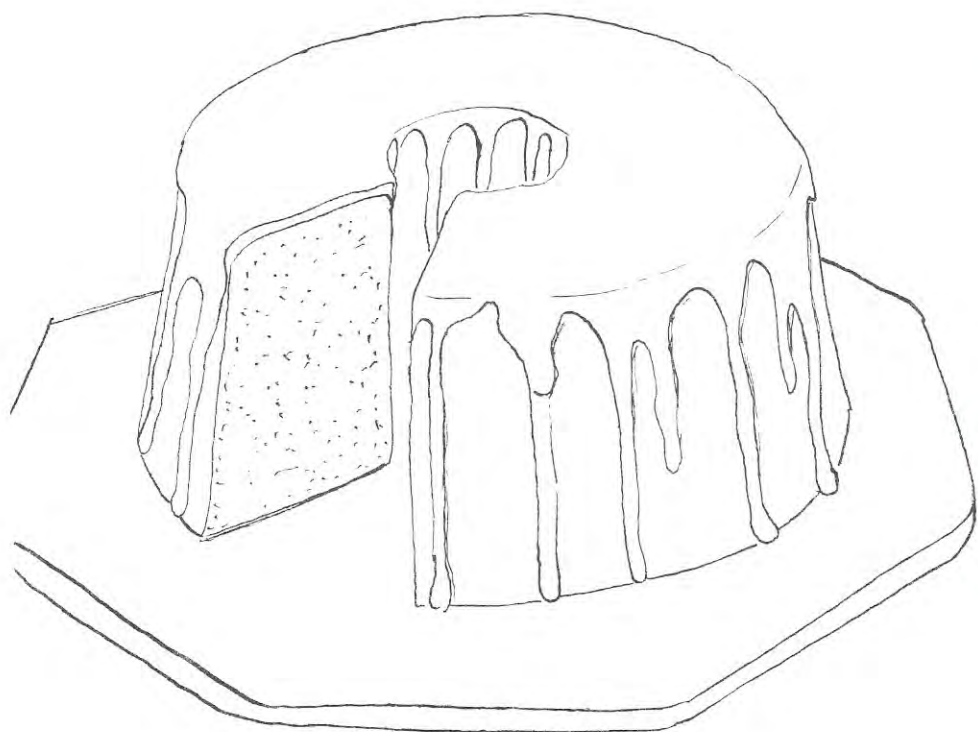
as for cream style and scrape cob) 1/2 C. sugar

3 C. water

Salt to taste

Cook until done (so corn is slightly thickened); cool overnight. Freeze.

CAKES



CARROT CAKE

Mike Arnold

1 1/2 cups flour	1 tsp. baking powder
1 1/2 cups sugar	1 tsp. allspice
2 cups grated carrot	1 tsp. cinnamon
1 cup oil	1 tsp. nutmeg
1 cup nuts (opt.)	1/2 tsp. soda
3 eggs	1/2 tsp. salt

Sift dry ingredients together. Add egg yolks, carrots, nuts and oil. Beat well. Beat egg whites and fold into batter. Add raisins if desired. Bake in 9x9" pan at 350° for 50 minutes.

CREAMED CHEESE FROSTING

Mike Arnold

Mix. Together: 1-8oz. pkg. creamed cheese
1 stick margarine or butter
1 box powdered sugar
nuts chopped fine
1 tsp. vanilla

Mix well and spread on cooled carrot cake.

FRESH APPLE CAKE

Denny Cole

Chop 1 3/4 cup (about 2 med.) apples. Add 1 cup sugar let stand 10 minutes. Blend 1/2 cup melted butter, 1 egg in apple mixture: Add sifted 1 1/2 cup flour, 1 tsp. soda, 1/2 tsp. salt, 1 tsp. cinn., 1/2 tsp. nutmeg. 1/2 tsp. allspice. Stir just to blend: Fold in 1/2 cup walnuts, 1/2 cup raisins. Bake at 350° for 55 minutes in greased 8" square pan. Cool 10 minutes then remove from pan.

CHOCOLATE CARAMEL CAKE

1 pkg. Pillsbury Caramel Frosting Mix	Caramel Topping
1 pkg. Pillsbury German Chocolate Cake mix	Reserved frosting mix
1 cup water	1/2 cup nuts
4 eggs	2 Tbsp. butter or margarine (soft)
1/2 cup nuts	3 Tbsp. water

Grease and flour 13 x 9 inch pan. Measure 1/2 cup dry frosting mix; reserve remaining frosting mix for topping. In larger bowl, combine dry cake mix, 1/2 cup nuts. Blend and beat as directed on package. Pour into prepared pan. Bake at 350° for 30 to 40 minutes. Remove from oven and cool 15 minutes. Spread with topping.

TOPPING: In medium saucepan, combine reserved frosting mix, 1/2 cup nuts, butter and water. Stir over medium heat, until butter melts. Spread over slightly cooled cake.

SAURKRAUT CAKE

Aileen Goyette

2/3 cup butter or margarine

1 1/2 cup sugar

Cream together, add 3 eggs one at a time. Beat after each, then add:

2 1/4 cup. sifted flour

1 tsp. baking soda

1 tsp. baking powder

pinch salt

Stir in 2/3 cup rinsed and drained saurkraut chopped. Bake 30 minutes at 350° in floured 9x5x2" loaf pan. Stays moist and the saurkraut tastes like coconut.

CHEESECAKE

June Hansen

1 cup sifted flour

1 egg yolk

1/4 cup sugar

1/4 teaspoon vanilla

1/3 cup butter

Sift flour and sugar together. Make a well in center. Add butter, egg yolk and vanilla. Blend all the ingredients quickly with the hand, add a little water if necessary to hold dough together. Wrap in wax paper and chill 1 hour. Place 1/3 of dough on bottom of 9 inch pan. (spring form) Roll dough to cover bottom completely, trim off excess with knife. Bake at 400° for 10 minutes 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 cookie strips, pressing dough firmly against baked bottom crust.

FILLING:

5 (8 oz.) pkg. cream cheese

1/4 cup heavy cream

1 3/4 cups sugar

1 tsp. grated orange rind

3 Tbsp. flour

1 tsp. grated lemon rind

1/4 tsp. salt

2 egg yolks

1/4 tsp. vanilla

5 eggs

Beat cheese until light and fluffy. Combine sugar, flour, and salt and blend into cheese. Add vanilla, cream, lemon rind, and orange rind. Beat eggs and egg yolks until just blended. Add slowly to cheese mixture, mixing thoroughly. Pour filling into pan. Bake at 500° for 12 minutes until cookie dough is golden brown. Reduce oven temperature to 200° and continue baking for 1 hour. Turn off oven. Keep door closed at least 2 hours. Chill. Makes 12 large servings.

KARIPOPITA (WALNUT BUTTERCAKE)

1/2 cup soft butter	1 cup sugar
3 eggs, slightly beaten	1/4 cup butter
2 cups flour	2 tsp. baking powder
1 tsp. cinnamon	1/4 tsp. salt
1/4 tsp. cloves	2 cups ground walnuts

Cream butter till light and fluffy, gradually beat in sugar. Stir in eggs and milk and blend well, sift flour and sift flour again with baking powder, cinnamon, salt, and cloves. Slowly blend flour into creamed mix, stir in walnuts and blend well. Pour into greased 10 inch tube pan, bake at 350° F. for 35 minutes or till done, cool in pan for 10 minutes. Remove from pan and prick surface with fork, baste several times with syrup until the cake is soaked.

HONEY SYRUP

In sauce pan, mix in one cup each of water and sugar. Bring to boil. Stir in 2 Tbsp. honey, simmer, stirring occasionally.

STREUSEL TOPPED APPLE BUTTER CAKE

1 1/2 cup Pillsbury's Best all purpose flour	
3/4 cup firmly packed brown sugar	1 tsp. soda
1 egg	1 tsp. cinnamon
1/2 cup chopped dates or raisins	1/2 tsp. salt
1 tsp. vanilla	1 cup apple butter

Combine with butter in saucepan; mix well. Pour batter into greased pan. Generously grease bottom of 9 inch square baking pan. Melt 1/2 cup butter or margarine in a saucepan.

1/4 cup sugar	1/4 tsp. nutmeg
1/4 cup firmly packed brown sugar	1/4 cup butter or margarine, softened
1/4 cup all-purpose flour	1/2 cup chopped nuts
1/4 tsp. cinnamon	

Combine in mixing bowl. Sprinkle over cake batter. Bake at 350° F. for 40 to 45 minutes until top springs back when touched lightly in center.

RHUBARB CAKE

Carol Kerrigan

1 1/2 cup diced raw rhubarb	1 tsp. salt
1 1/2 cup brown sugar	1 cup buttermilk
1/2 cup butter or shorten	1/2 tsp. baking soda
1 egg	1 tsp. baking powder
2 cups flour	1 tsp. vanilla

Cream butter and sugar; add egg, salt; stir in milk, soda, and flavoring. Stir in flour and baking powder. Add diced rhubarb. Spread in greased and floured 9 x 13 inch pan. Sprinkle top with mixture of sugar and cinnamon. Bake in medium degree oven approx. 35 minutes.

COFFEE CHOCOLATE CAKE

Carol Kerrigan

Pour: 1 cup strong hot coffee over 1 cup brown sugar and 1 cube oleo. When melted, add:

1 3/4 cup flour	1/2 tsp. baking powder
1/2 tsp. soda	1/2 tsp. cinnamon
1/4 tsp. salt	1 egg
3/4 cup chocolate chips	1/2 cup nuts
1 tsp. vanilla	

Bake at 350° for about 20 minutes. Sprinkle with powdered sugar while cake is hot. This fills a small square pan.

FRUIT COCKTAIL CAKE

Sharon Jones

1 1/2 cup sugar	2 tsp. soda
1/2 tsp. salt	2 eggs
2 cups flour	1 can #303 fruit cocktail (undrained)

Combine all ingredients and mix well, pour into ungreased pan (9 x 13"). Bake 25 to 30 minutes at 400°F.

FROSTING

1/2 cup margarine	1/2 cup evaporated milk
3/4 cup sugar	

Bring to boil, boil for 2 minutes, add 1/2 cup coconut. Pour over cake.

CHOCOLATE PUDDLE CAKE

Mrs. Linda Zard

3 cups sifted flour	2 cups sugar
6 Tbsp. cocoa	1 tsp. salt
2 tsp. soda	

Sift all dry ingredients together into a large mixing bowl.

3/4 cup cooking oil	2 Tbsp. vinegar
2 tsp. vanilla	2 cups cold water

Mix together and then mix into dry ingredients until smooth. Bake in greased 9 x 13 inch pan, at 325° for 45 minutes.

PUMPKIN CAKE

Mrs. Vetter

2 cups sifted all-purpose flour	2 tsp. baking powder
1 tsp. baking soda	1/2 tsp. salt
1 1/2 tsp. cinnamon	1/2 tsp. ground cloves
1/4 tsp. allspice	1/4 tsp. ginger
2 cups sugar	4 eggs
1-1 lb. can (2 cups) pumpkin	1 cup vegetable oil
1 1/2 cups Kelloggs 40% Bran Flakes	16-oz. pkg. (1 cup) semi-sweet chocolate morsels
1 cup coarsely chopped nuts	Confectioners sugar glaze (optional)

Sift together flour baking powder, soda, spices, and sugar. Set aside. In a large mixing bowl, beat eggs until foamy. Add pumpkin, vegetable oil and Bran Flakes; mix well. Add sifted dry ingredients, mixing only until combined. Stir in chocolate morsels and nuts. Spread evenly in ungreased 10 x 4 inch tube pan. Bake in moderate oven 350° about 1 hour and 10 minutes or until wooden pick inserted near center comes out clean. Cool completely before removing from pan. Place on cake plate, drizzle with Confectioners sugar glaze, if desired. YIELD: 16 servings. Good keeping cake, stays moist.

BROWNIE CAKE

Birdie Sinclair

Sift together--

2 cups sugar

2 cups flour

1/2 tsp. salt

Melt---

1 stick margarine with 1/4 cup oil

4 Tbsp. cocoa

1 cup water

Bring to a boil and add to dry ingredients and ADD----

1/2 cup butter milk to which you add 1/2 tsp. soda

2 eggs

1 tsp. vanilla

Mix with the above and pour into jelly roll pan. Bake 20 minutes at 375°

Frost while warm.

ICING-----

1 stick margarine

2 Tbsp. cocoa

6 Tbsp. milk

Bring to a boil and pour over 1 pound powdered sugar.

APPLESAUCE CAKE

Margaret Extine

1 cup shortening

1 tsp. salt

2 cups sugar

2 tsp. cinnamon

2 eggs

1 tsp. cloves

2 1/4 cups flour

2 tsp. soda

After above ingredients are mixed together add 2 cups hot applesauce, 2 cups raisins and nuts may be added. Bake 50 minutes at 350°F. Makes large cake.

PINEAPPLE TORTE

Margaret Extine

1 egg

2 cups crushed pineapple (not drained)

1 1/2 cups sugar (try less)

2 cups flour

2 tsp. soda

Dash of salt

Mix in order given. Bake in long pan at 350°F. for 30 to 40 minutes. About 10 minutes before done mix 2/3 cup sugar, 2/3 cup canned milk, 1 cube ole. Cook, boil 6 minutes, add 1 tsp. vanilla and spread on hot cake.

VELVET MIDNIGHT CAKE

Troy Carter

Cream together:

1 cup of butter or margarine 2 1/2 cups of granulated sugar
4 eggs (beat until fluffy)

Dissolve 1 cup of cocoa in 2 cups of hot water.

Sift together:

3 cups of all purpose flour 1 tsp. salt
2 tsp. baking soda 2 tsp. baking powder (double acting)

With mixer at medium speed, add flour mixture to egg mixture alternately with cocoa mix. Add 2 Tsp. vanilla. Pour into pan 13 x 9 x 2 inch. Bake at 350° F. for 50 to 55 minutes. Will freeze good.

BROTHER DAN'S APPLE COBBLER

Kate Hadaller

Cream together:

2 Tbsp. shortening 1 cup sugar

Add 3/4 cup sweet milk

Then add:

1 cup sifted flour with 2 tsp. baking powder
a pinch of salt

Put 2 cups or more of chopped apples in a pan, add 1/2 cup of sugar and cinnamon to taste, pour over chopped apples. Pour 1 cup hot water over batter. Makes the cobbler nice and juicy. Bake at 350° F. about 45 minutes or until apples are done.

Good made with other fruits. If you want a larger cobbler add more fruit and sugar.

THANK GOD FOR DIRTY DISHES

Carol Kerrigan

Thank God for dirty dishes;
They have a tale to tell.
While others go hungry,
We're eating very well.

With home and health and happiness,
I shouldn't want to fuss;
For by this stack of evidence,
God's very good to us.

KENTUCKY GINGERBREAD

Pat Trulson

3 eggs	2 Tbsp. hot water
1 cup shortening (melted)	2 cups flour
1 cup sugar	1 cup boiling water
1 tsp. cloves, ginger and cinnamon	1 cup molasses
	2 tsp. soda

Oven 350°. Greasepan. Blend eggs, sugar, molasses, shortening, and spices. Beat til smooth. Dissolve soda in 2 Tbsp. hot water and stir in mixture, sift flour and stir in, beat well again, add boiling water and blend. Bake 45 minutes.

STRAWBERRY SHORTCUT CAKE

Oven 350° 13 x 9 inch cake

Generously grease bottom only of 13 x 9 inch baking pan. 1 cup miniature marshmallows. Sprinkle evenly over bottom of greased pan.

2 cups (two 10-oz. pkgs.) frozen sliced strawberries in syrup, completely thawed
1 pkg. (3 oz.) strawberry flavored gelatin

Thoroughly combine; set aside.

2 1/4 cups flour	1/2 tsp. salt
1 1/2 cups sugar	1 cup milk
1/2 cup solid shortening	1 tsp. vanilla
3 tsp. baking powder	3 eggs

In large mixer bowl, combine ingredients. Blend at low speed until moistened; beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter over marshmallows. Spoon strawberry mixture evenly over batter. Bake at 350° for 45 to 50 minutes until golden brown and toothpick inserted in center comes out clean.

PILLSBURY MOIST & HEARTY PICNIC CAKE

Grease the bottom of a 13 x 9 inch baking dish.

Prepare 1 package Pillsbury Vanilla frosting mix as directed on package.

Measure 1 cup of frosting for cake batter.

2 1/4 C. pillsbury all purpose flour

2 tsp. soda

1/2 tsp. salt

1 egg

1 C. prepared frosting mix

1 can (1 lb.) sliced peaches and juice

Combine; blend 1 minute at low speed; beat 3 minutes at medium speed. Pour into prepared pan.

1/2 C. flaked coconut

1/2 C. chopped nuts

1/2 C. firmly packed brown sugar

Combine ingredients; mix well; sprinkle over batter. Bake at 350° for 35 to 40 minutes until top springs back when touched lightly in center; cool. Thin remaining frosting with 1 to 2 Tbsp. milk; drizzle over cake.

ELMA LYONS FAVORITE NO EGG CAKE (Crazy Cake)

3 C. flour

1/2 C. wesson oil

2 C. sugar

2 Tbsp. vinegar

2 tsp. salt

2 C. water

2 tsp. soda

(optional: Nuts or flavor with 1 or 2 tsp. cinnamon)

6 Tbsp. cocoa

Combine the dry ingredients--add liquids--mix and bake at 375° for about 45 minutes or until a toothpick test shows it is done.

Cool and top with a thin powdered sugar glaze.

QUICK COFFEE CAKE

Maxine Wherry

Beat 2 eggs well; add 1 C. sugar; beat well. Add 1 Tbsp. melted butter.

1 C. milk

1/2 tsp. salt

2 C. flour

1/2 tsp. nutmeg

2 tsp. baking powder

Pour into greased pan and sprinkle sugar and cinnamon and chopped nuts. Dot with butter. Bake 350° for 25 minutes.

CHOCOLATE ZUCCHINI CAKE

Donna Kaut

1/2 C. margerine	1/2 tsp. baking powder
1/2 C. vegetable oil	1/2 tsp. baking soda
1 3/4 C. sugar	1/2 tsp. cinnamon
2 eggs	1/2 tsp. cloves
1 tsp. vanilla	2 C. diced zucchini
1/2 C. sour milk	1/4 C. chocolate chips
2 1/2 C. flour	4 Tbsp. cocoa

Cream margerine, oil, and sugar. Add eggs and vanilla and milk and mix. Add dry ingredients. Stir in zucchini. Spoon into greased and floured 9 x 12 x 2 pan. Sprinkle with chips. Bake in 325° for 40 - 45 minutes.

CRAZY CAKE

Brett Rogers

1 1/2 cups sifted flour	1 cup sugar
3 tbsp. sugar	1/2 tsp. salt
1 tsp. soda	1 tsp. vanilla
1 tbsp. vinegar	6 tbsp. wesson oil
1 cup cold water	

Sift all dry ingredients in a 9 inch ungreased pan. Make 3 wells. In one well put the vanilla, in another well put vinegar and into the 3rd well put the oil. Pour over all of the top 1 cup of cold water. Stir with a fork until mixed. Do not beat. Bake 30 minutes at 350°.

FRESH APPLE CAKE

Vicki Holding

Mix together:

4 cups diced apples

2 cups sugar

Add:

1 cup salad oil

3 beaten eggs

2 tsp. vanilla

Mix thoroughly, then add following ingredients to above:

2 cups flour

2 tsp. soda

2 tsp. salt

2 tsp. cinnamon

Add 1/2 cup chopped walnuts

Bake in greased and floured bundt or angle food pan. Test with tooth-picks. Bake at 375°

WACKY CHOCOLATE CAKE

Gladys Rushton

1 1/2 C. sifted flour
1 C. sugar
3 Tbsp. cocoa
1/2 tsp. salt
6 Tbsp. salad oil
1 Tbsp. vinegar
1 tsp. vanilla
1 C. cold water

Sift dry ingredients into 9 inch pan. Make 3 holes; measure oil in one, vinegar in one, and vanilla into last.

Pour cold water over all. Mix with rubber spatula until blended.
DO NOT BEAT.

Bake in 350° oven for 25-30 minutes or until cake tests done. Cool, frost if desired. Cut into squares and serve from pan.

CARROT CAKE

Veigh Swigert

Mix together:

4 eggs
2 C. sugar
1 1/2 C. oil
3 C. grated carrots

Sift together and add to the above ingredients:

2 C. flour
1 tsp. salt
2 tsp. baking soda
3 tsp. cinnamon

Pour into 9 x 13 cake pan and bake for 45 minutes at 325°.

ICING FOR CARROT CAKE

Mix together:

1/4 lb. margerine
1 8 oz. pkg. cream cheese
1 lb. powdered sugar
1 C. chopped nuts.

ORANGE CAKE

Serena Wisdom

1 pkg. lemon cake mix
1 pkg. instant pudding, lemon
3/4 C. oil
3/4 C. water
4 eggs

Put into a bowl and mix together. Pour into a 9 x 13 pan. Bake in 325° for 30 minutes or until cake tests done.

BROWNIE DROPS

Charlotte McGee

2 pkg. (4 oz. each) Baker's German Sweet Chocolate	
1 Tbsp. butter or margarine	2 eggs
3/4 cup granulated sugar	1/4 cup unsifted all-purpose flour
1/4 tsp. baking powder	
1/8 tsp. cinnamon	1/8 tsp. salt
1/2 tsp. real vanilla	3/4 cup finely chopped pecans

Melt chocolate and butter over hot water. Stir. Cool. Beat eggs until foamy, then add sugar, 2 Tbsp. at a time; beat until thickened (about 5 minutes). Blend in chocolate. Add flour, baking powder, cinnamon, and salt blend. Stir in nuts and vanilla. Drop by rounded tsp. onto greased baking sheet. Bake in moderate oven 350° until cookies feel "set" when very lightly touched---8 to 10 minutes.

PEANUTBUTTER ROUNDUP COOKIES

Mrs. Vetter

1 cup shortening	2 cups sifted flour
1 cup brown sugar	2 tsp. soda
3/4 cup white sugar	1/2 tsp. salt
2 eggs	1 cup quick cooking oats
1 cup creamy peanut butter	

Beat shortening and sugar together till creamy. Add eggs and peanut butter, beat well. Sift flour, soda, and salt. Add to creamed mixture, mixing well. Stir in oats. Shape dough in 1 inch balls. Place on ungreased cookie sheets. Press down with points of fork on each one. (HINT) Dip fork in flour to keep from sticking. Bake at 350° for 8 to 10 minutes. Makes 6 dozen.

SUGAR COOKIES

Carol Kerrigan

Very easy to roll and cut for parties or holiday baking

1 cup shortening	3 cups flour
2 tsp. baking powder	1 tsp. soda
1 tsp. salt	

Sift dry ingredients and mix with shortening as for pie dough. ADD:

2 well-beaten eggs	1 cup sugar
2 Tbsp. milk	1 tsp. vanilla

Bake about 5 to 8 minutes in 350° oven.

MY MOTHERS CHOCOLATE CAKE

Kathleen Hummel

Beat until light and fluffy:

1/3 cup shortening

1 cup sugar

1 egg

Cook until mixture is smooth:

1 cup boiling water

2 sq. baking chocolate (unsweetened)

Sift together:

1 1/3 cup flour

1 tsp. baking powder and 1 tsp. soda

1/2 tsp. salt

Add to Chocolate mixture:

1/2 tsp. vanilla

1/4 tsp. almonds

Gradually add sifted ingredients to the creamed mixture alternately with the chocolate.

Bake in 8" square pan for 30 minutes, at 350°. For layers, bake double recipe in 3-8" layers.

OATMEAL CAKE WITH CARMEL TOPPING

Gerti Schreck

1 1/2 cup boiling water

1/2 cup butter or margarine

1 cup Quick Oats

1 1/2 cup flour

1 cup brown sugar

1 Tsp. soda

1 cup white sugar

1/2 tsp. salt

2 eggs

1 tsp. cinnamon

1 tsp. vanilla

Pour boiling water over oats, let stand 20 minutes. Cream together brown sugar, white sugar, butter, vanilla and eggs. Add oats. Sift flour, soda, cinnamon and salt. Mix the dry ingredients with the oatmeal mixture. Pour into long pan. Bake for 40 minutes in 350° oven.

Topping

1 cup brown sugar

1 4 oz. can coconut

4 Tbsp. butter or margarine

1/2 cup chopped nuts

1/2 cup evaporated milk

Mix together. Spread on cake. Put in oven until golden brown on top.

CREAM CHEESE FROSTING

Linda Zard

1 - 3 oz. pkg. cream cheese

1 cube oleo

1 tsp. vanilla

1 # powder sugar

Cream cheese and oleo, add vanilla. Sift in powder, whip.

BROWNIES DELECTABLE

Vicki Holding

3 cubes butter	1 1/2 cup flour
3 cups sugar	1 cup cocoa
1 Tbsp. vanilla	1/2 tsp. salt
1 1/4 cup eggs (or 6 eggs)	1 1/3 cup chopped nuts

Cream butter thoroughly, add vanilla. Blend in beaten eggs, set aside. Sift flour cocoa, and salt together, and sift dry ingredients into creamed mix. Mix well. Add nuts, pour into greased pan. Bake at 350° for 25 minutes, cool and cut into squares.

STIR-N-DROP CHOCOLATE COOKIES

Judy Wentzel

2 eggs	1/2 tsp. soda
2/3 cup Wesson oil	1/2 tsp. Salt
1 tsp. vanilla	2 sq. chocolate melted
1 3/4 cup flour	1/2 cup nuts chopped
3/4 cup white sugar	

Beat eggs until blended, stir in oil and vanilla. Blend in sugar, sift in flour, soda and salt. Add melted chocolate and nuts. Drop on ungreased cookie sheet. Bake 8 to 10 minutes at 375°. Chocolate frosting is good on them too.

M & M CANDY COOKIES

1 cup shortening	2 1/4 cup sifted flour
1 cup brown sugar	1 tsp. soda
1/2 cup sugar	1 tsp. salt
2 tsp. vanilla	1/2 cup M & M's
2 eggs	

Blend shortening and sugar, add vanilla and egg, then mix. Add dry ingredients mixing till batter is blended well. Add and stir in M & M's. Spoon onto ungreased cookie sheet and top with M & M's. Bake 10 to 12 minutes at 375°.

COOKIE



EASY-GOING OATMEAL DROPS

Mary Hummel

1 cup raisins	1 cup dark brown sugar
1/2 cup hot water	1/2 cup chopped nuts (optional)
2 cups sifted flour	2 eggs, unbeaten
1 tsp. each soda and salt	3/4 cup salad oil
1 tsp. each nutmeg and cinnamon	
2 cups rolled oats	1 tsp. vanilla

Soak raisins in hot water; set aside. Sift flour with soda, salt and spices into mixing bowl. Blend in rolled oats, sugar and nuts. Beat eggs with fork, add oil, undrained raisins and vanilla. Pour into dry mixture. Stir JUST until blended. Drop by spoonfuls on ungreased baking sheet. Bake at 350° for 10 to 13 minutes. Makes 4 to 5 dozen.

DATE SQUARES

1 1/2 cups brown sugar	2 cups oatmeal
1 1/2 cups flour	1 tsp. baking soda
1 cup butter	

COOK dates for filling-----

1 tsp. vanilla	3/4 cup water
1/4 cup sugar	

Bake at 375° for about a 1/2 hour, until golden brown.

GINGER CRACKLES

June Hansen

2 cups sifted enriched flour	3/4 cup shortening
1 Tbsp. ginger	1 cup sugar
2 tsp. baking soda	1 egg, unbeaten
1 tsp. cinnamon	1/4 cup molasses
1/2 tsp. salt	Granulated sugar

Measure flour, ginger, baking soda, cinnamon and salt into sifter; sift twice; return to sifter. Cream shortening; add sugar gradually, creaming after each addition. Beat in egg and molasses. Sift dry ingredients over creamed mixture; blend well. Form dough into balls about 1 inch in diameter. Roll in granulated sugar; place 2 inches apart on ungreased cookie sheets. Bake in moderate oven (350°F.) 12 to 15 minutes, or until tops are slightly rounded, crackly and lightly browned. MAKES about four dozen.

COFFEE-NUT BARS

Doris Coble

1 1/4 cups sugar	3/4 tsp. salt
3/4 cup brown sugar	3/4 tsp. nutmeg
2 cups flour	3/4 tsp. allspice
1/2 cup butter	1 tsp. soda
1 cup nuts	1 cup sour milk (or buttermilk)
1 egg	1 Tbsp. instant coffee

Combine sugar, brown sugar, coffee, flour, and butter. Mix to mealy stage. Place 2 cups in 13 x 9" pan over chopped nuts. Make a batter of eggs, milk, soda, nutmeg, salt, allspice. Combine batter with remaining crumble. Pour over top of crumble in pan. Bake 45 minutes at 350°F.

CHOCOLATE CHIP

Mrs. C. E. Lloyd

1 cup margarine	2 cups flour
1 3/4 cup light brown sugar	1 6 oz. package chocolate chips
2 tsp. baking powder	1/2 cup nuts
1/2 tsp. salt	1 Tbsp. instant coffee
1 tsp. vanilla	

Mix well, pour into greased oblong pan. Bake at 350°F. for 40 min. You can sprinkle powdered sugar on top when cool. Cut into squares after slightly cool.

PINEAPPLE OATMEAL BARS

June Paxton

1/2 C. Butter	1 cup flour
1 cup brown sugar	1 tsp. baking powder
1 cup uncooked quick oats	1/2 tsp. salt

Cream butter and sugar, add oats, mixing well. Sift flour, baking powder and salt. Add to creamed mixture. Press half of crumb mixture firmly into greased and floured pan. (13 x 9 x 2) Make layer 1/4 inch thick. Spread with filling and cover with remaining crumbs. Press top down firmly. Bake at moderate oven 350° for 35 minutes. Remove from pan while warm. Cut into bars 1 x 3 inches when cold- Makes 1 1/2 dozen.

FILLING FOR OATMEAL BARS

1 cup crushed pineapple	3 tablespoons corn starch
3/4 cup sugar	1 tablespoons lemon juice
1/4 tsp. salt	1 tablespoon butter

Cook first 4 ingredients until thick and clear. Remove from heat and add lemon juice and butter.

DATE OATMEAL COOKIES

1 cup shortening	1 tsp. soda
1 cup brown sugar	1/2 tsp. salt
1 egg	2 cups flour
1/2 cup sour milk	2 cups rolled oats

Mix in order given, roll out.

FILLING

1 lb. dates	1/2 cup sugar
1 cup water	

Boil till thick, add vanilla.

CHOCOLATE CRINKLE COOKIES

Margaret Beck

1/4 cup butter	2 cups flour
4 squares chocolate (unsweetened)	2 tsp. baking powder
2 cups sugar	1/2 tsp. salt
4 eggs	1/2 cup chopped nuts

Melt and cool butter and chocolate. Add sugar and beat. Add eggs, one at a time, beating until smooth. Sift dry ingredients and add. Mix well. Chill overnight. Roll into small balls and coat with powdered sugar. Bake at 300° F. for 12 minutes.

GRAHAM CRACKER BARS

Margaret Beck

Line a 9 x 13 pan with whole graham crackers. Then boil the following:

1 cup brown sugar	1/2 cup butter
1/2 cup canned milk	1 cup crushed graham crackers
1 cup fine coconut	

Spread over 1st layer crackers and cover with another layer graham crackers. Let stand overnight. Cover with thin layer powdered sugar frosting. Cut and serve.

"MOMS" GINGER SNAPS (SOFT)

Judy Wentzel

1 cup sugar	1/2 tsp. salt
1 cup shortening	2 tsp. cinnamon
1 cup molasses	2 tsp. ginger
1/3 cup water	1 tsp. soda
3 cups flour	

Cream sugar and shortening, add molasses and water. Sift flour, salt, cinnamon and ginger and soda. Add to batter. Handle as soft as possible and as little as needed. Roll out 1/4 to 1/2 inch thick and cut into shapes. Bake at 350° for 8 to 10 minutes. Lard can be used also.

BANANA OATMEAL COOKIES

Louise Williams

3 cups flour
1/2 tsp. salt
2 tsp. cinnamon

2 cups sugar
1 tsp. soda
1 tsp. nutmeg

Sift together and ADD---

1 1/2 cups shortening
2 cups mashed bananas (real ripe)

2 eggs

Mix and ADD--

3 1/2 cups oats
1 cup raisins

1 cup nuts

BAKE at 375° F.

MARbled OATMEAL SQUARES

Margaret Beck

1 cup flour
1/2 tsp. salt
1/2 cup sugar
1/2 tsp. vanilla
1 cup nuts

1/2 tsp. soda Sift
1/2 cup butter
1/2 cup brown sugar
1 egg

Cream butter and sugars. Add vanilla and egg. Blend in flour mixture. Stir in nuts, spread in greased 9 x 13" pan. Sprinkle 1/2 cup chocolate chips over batter. Put in a 375° oven for 2 minutes. Remove and run a knife through to marble the batter. Return to oven and bake 11- 13 min.

OATMEAL COOKIES

Margaret Beck

1 cup shortening
1 cup sugar
1 cup brown sugar
3 cups quick oatmeal
1/2 cup coconut

2 eggs
1 Tbsp. vanilla
1 1/2 cups flour
1 Tbsp. salt
1 Tbsp. soda

Cream shortening and sugars. Add eggs and vanilla. Beat well. Add dry ingredients-sifted together. Mix in coconut and oatmeal. Drop by Tbsp. on ungreased pan. Bake 10 minutes at 350° F.

CHOCO-COCO NUT BARS

Karen Lewis

1 cup sifted flour
1/2 cup butter
1 1/2 cups brown sugar
1/2 tsp. baking powder
1/2 cup chopped nuts
1/4 cup flaked coconut

2 Tbsp. brown sugar
2 Eggs
1/4 cup sifted flour
1/4 tsp. salt
1 6 oz. pkg. semi-sweet chocolate pieces

Mix 1 cup flour and 2 tablespoons brown sugar in a bowl. Mix until crumbly, press firmly in 8" pan. Bake at 350° for 15 minutes or until set but not browned. Beat eggs with remaining brown sugar. Sift together flour, baking powder and salt and fold into mixture. Stir in nuts, chocolate pieces and coconut. Spread over baked cookie layer. Bake at 350° for 25-30 minutes. Cool slightly and cut into bars. Makes 1 1/2 dozen.

COCONUT NUT BARS

Mrs. Linda Zard

PART I

1/8 cup shortening
1/2 cup sifted flour

1/4 cup brown sugar

Mix together until crumbly. Pat into greased 7 x 11 x 2" pan. Bake at 350° for 8 minutes.

PART II

2 Tbsp. flour
1/4 tsp. salt
1 tsp. vanilla
1 cup nuts

1/2 tsp. baking powder
2 well beaten eggs
1 cup coconut

Mix together and pour over part I. Bake 350° for 30 minutes. Cut into bars while hot.

MACROONS

Sharon Jones

3 egg whites
1 cup sugar
1 cup shredded coconut

1/2 cup chopped pecans
1/2 tsp. vanilla
1 Tbsp. flour

Beat egg whites until light, slowly beat in sugar. Stir in coconut, corn flakes, nuts and vanilla. Add flour mix well. Drop from spoon onto greased cookie sheet. Bake 20-25 minutes or until brown on bottom at 300°. Yield 4 dozen (small)

DATE COOKIES

1 egg	1/2 cup flour
1/2 cup sugar	1/2 tsp. baking powder
2/3 cup dates chopped fine	1/4 tsp. salt
1/2 cup walnuts	

Beat egg until light, add sugar, dates, walnuts, sift flour, baking powder and salt. Drop by teaspoonful on greased cookie sheets. Bake for 7 minutes in 375° oven.

CHOCOLATE SCOTCHERROS

Travis Stidham

- (1) Bring one cup of sugar and 1 cup of light corn syrup to a boil. Remove from heat and blend 1 cup peanut butter-- then add to 6 cups of Rice Krispies.
- (2) Melt in double-boiler one 6 oz. package of chocolate chips. Spread over top of Krispies, chill until firm.
- (3) Buttered pan 13 x 9" pan.

APPLESAUCE COOKIES

Travis Stidham

2 cups flour	1/2 tsp. salt, cinnamon, cloves, and nutmeg
1/2 cup butter	1 cup applesauce
1 cup sugar	1 cup raisins
1 egg	
1 cup walnuts	

Sift together dry ingredients, except the soda! Stir the soda into the applesauce. Add egg to creamed mixture, then add Applesauce Gradually stir in all dry ingredients. Bake at 350° for 15 minutes.

CHEWY COOKIES

Karen Lewis

2 cups brown sugar	3/4 cups shortening
ADD AND MIX	
2 well beaten eggs	1 cup flour
1 tsp. vanilla	1 cup coconut

Put into a greased pan & bake 40 to 45 minutes at 325° (7 x 12" pan)
Let cook in pan. While still warm cut into pieces. Leave in pan till cold.

GLAZED FRESH-APPLE COOKIES

2 cups sifted flour	1 tsp. baking soda
1/2 cup soft shortening	1 1/3 cups brown sugar
1/2 tsp. salt	1 tsp. cinnamon
1 tsp. ground cloves	1/2 tsp. nutmeg
1 unbeaten egg	1 cup nuts chopped
1 cup finely chopped unpared apple	1 cup raisins
1/4 cup apple juice or milk	

Bake on greased cookie sheets at 400°. Makes about 3 1/4 dozen cookies.

CHEWY CRUNCHY COOKIE

1/3 cup shortening	1 cup brown sugar
1 egg	1 tsp. vanilla
1 cup sifted all-purpose flour	1/4 tsp. salt
1/4 tsp. soda	1/2 to 1 cup semisweet chocolate pieces
1/2 cup chopped walnuts	

Cream shortening and sugar. Add egg and vanilla, beat well. Sift together flour, soda, and salt; add to creamed mixture; mix well. Stir in chocolate pieces and nuts. Spread in greased, 11 1/2 x 7 1/2 x 1 1/2 inch pan. Bake in moderate oven (350°) 20 to 25 minutes. Cut in bars while warm. Makes 2 dozen.

BROWNIES

Elsie Long

2 sq. unsweetened chocolate
1 cup sugar
3/4 cup flour
1/2 tsp. salt

1/3 cup shortening
2 eggs
1/2 tsp. baking soda
1/2 cup nuts

Heat oven to 350°. Grease a square pan 8x8x2. Melt chocolate and shortening in double boiler. Beat sugar and eggs. Sift flour into measuring cup with wax paper underneath to catch over flow, level off top with a knife or spatula. (use 1/4 measuring cup 3 times) Blend baking powder and salt in third cup. Spread in greased pan. Bake 30-35 min. or until slight imprint remains when touched lightly with finger. Cool slightly and cut into squares. Makes 16 squares 2 inches each.

PEANUT BLOSSOMS

Elsie Long

You will need 1 large bag of Hershey Kisses before you start.
BAKE at 375° for 10 minutes, then 2 to 5 minutes.

Sift together:

1 3/4 cups sifted flour
1/2 tsp. salt

1 tsp. soda

Cream together:

1/2 cup shortening

1/2 cup creamy peanut butter

Gradually add:

1/2 cup sugar (granulated)

1/2 cup packed brown sugar

CREAM WELL

ADD 1 unbeaten egg and 1 tsp. real vanilla; beat well. Blend in dry ingredients gradually; mix well. Shape dough into balls; using a rounded teaspoon for each. Roll balls in sugar and place on greased baking sheets. Bake from 7 to 10 minutes. Remove from oven. Top each cookie with Hershey Kiss, pressing down firmly so cookie cracks around edges. Return to oven; bake 2 to 5 minutes longer until golden brown. MAKES 4 dozen.

HAND COOKIES

Mike Arnold

1/2 cup shortening (half butter)	1 tsp. baking powder
1 cup sugar	1/2 tsp. soda
1 egg	1/2 tsp. salt
1 tsp. vanilla	1/4 tsp. nutmeg
2 2/3 cup flour	1/2 cup sour cream

Mix shortening, sugar, egg and vanilla. Blend in remaining ingredients. Divide dough into three parts. Roll out to 1/4 inch thickness on floured board. Trace around hand. Cut remaining dough into desired shapes. Bake 6-8 minutes at 425°. Cool-decorate.

GINGER SNAPS

Margaret Extine

1 1/2 cups shortening	1/2 tsp. salt
2 cups sugar	4 tsp. soda
1/2 cup molasses	2 tsp. cinnaman
2 eggs	1 tsp. cloves
4 cups flour	1 tsp. ginger

Cream shortening and sugar, add eggs and molasses, then add dry ingredients. Mix well. Make ball about size of walnut. Dip top in sugar and put on greased cookie sheet. Bake 8 to 10 minutes at 375°.

PEANUT BUTTER BALLS

A. Goyette

2 cups powdered sugar	3/4 or 2/3 cup crunchy or
5 Tbsp. melted butter or margarine	creamy peanut butter
1 cup chopped nuts(optional)	

Combine mixture into balls, a little larger than olives. Melt 8 oz. of semi sweet chocolate, and 1 inch square of parafin in double boiler. Dip balls in chocolate and parafin mixture. Lift out with forks.

NO-BAKE CHOCOLATE COOKIES

Carol Kerrigan

2 cups sugar
1/2 cup milk
1 tsp. vanilla

3 Tbsp. cocoa
1/4 cup oleo
1/2 cup peanut butter

Mix ingredients and boil 1 minute. ADD: 3 cups quick (uncooked) oatmeal. Drop on waxed paper with a teaspoon. YIELD about 2 dozen.

PEANUTBUTTER BALLS

Troy Carter

1 cup peanutbutter (may be chunky)
2 cups powdered sugar

1 stick butter
1 cup ground nuts

Blend. CHILL overnight. Roll in balls and dip in melted baker red dot chocolate.

TOFFEE BUTTER BARS

Carol Kerigan

1 cup butter or margarine
1 cup sugar
1 egg

1 tsp. vanilla
2 cups flour
8 small Hershey bars

Cream butter, add sugar. Beat well, add egg. Beat until light and fluffy, add vanilla. Add flour and blend thoroughly. Spread in 11 x 17 inch cookie sheet. Bake at 350° for 15 minutes. Place candy bars on top of hot cake, return to oven for a few minutes until bars are softened. Remove from oven, spread bars over cake and sprinkle with chopped nuts.

GINGER CRINKLES

Carmen Marie Cole

Heat over to 350°. Mix 1/2 cup Wesson oil and one cup sugar, well. Add one egg, beat well. Stir in flour Tbsp. molasses. Sift dry ingredients; 2 cups flour, 2 tsp. soda, 1/2 tsp. salt, 1 tsp. cinnamon, 1 tsp. ginger. Roll dough in balls size of small walnuts and roll in granulated sugar to coat. Place on ungreased cookie sheet, three inches apart. Bake for 15 minutes. Cool on wire racks. Cookies will flatten and crinkle.

BLONDE BROWNIES

Linda Hanson

2 cups flour
1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
2 cups brown sugar packed

2/3 cup shortening melted
2 eggs
2 tsp. vanilla
1 cup chocolate chips

Mix flour, soda, baking powder, and salt. Add sugar to melted shortening; mix well. Blend in eggs and vanilla. Add flour mixture; mix well. Spread in greased 13 x 9 inch pan. Sprinkle with chips & nuts. Bake for 30 minutes at 350°.

ANGEL ZINGER COOKIES

Pat Trulson

1/2 cup margarine
1 cup flour

3 Tbsp. powdered sugar
1 cup broken walnuts

Cream butter and add sugar. Mix well. Add flour slowly. Mix and fold in nuts. Shape into balls. Bake 350° for 20 minutes.

FAVORITE SUGAR COOKIES

Opal Lester

3 cups flour
1 tsp. baking powder
3 eggs
Vanilla and Lemon Extract

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

Sift dry ingredients together. Cut in shortening, beat eggs and add with flavoring. Stir with fork. Bake 350° 10 to 12 minutes.

OATMEAL COOKIES

1 tsp. soda in 1/4 c. boiling water- (dissolved)
1 cup Crisco
1/2 cup brown sugar
1 1/2 cup flour

1/2 cup white sugar
3 cups oatmeal (uncooked)
1 tsp. vanilla

Mix the above well. Roll into 1" balls and flatten. Bake at 350° for 10 to 12 minutes.

MOLDING DOUGH

Pillsbury

- 3 ounce package Cream Cheese completely softened*
- 1/2 cup butter or margarine, completely softened*
- 1/2 cup firmly packed brown sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla, almond, rum, or peppermint flavoring

COMBINE ingredients in large bowl. STIR by hand until well blended. 1 2/3 cups Pillsbury best unbleached or all purpose flour** LIGHTLY SPOON flour into measuring cup: level off. ADD to creamed mixture, stirring by hand until dough forms a ball. KNEAD for 1-2 minutes, adding additional flour until smooth pliable, and not sticky. SHAPE by hand or with cookie cutters. BAKE at 350° for 10 to 15 min. for thin cookies and 15 to 22 for thick cookies. Cool for 5 minutes. Makes 2 dozen cookies.

* TIP: Cream cheese and butter or margarine may be softened using an electric mixer. **Self-Rising flour not recommended. Left over dough may be kept in the refrigerator for up to 2 weeks; return to room temperature before using again.

IRIS SNODGRASS'S FAVORITE COOKIES (Banana Drop Cookies)

(Group A)

- 1 1/2 cup shortening
- 2 cups sugar
- 2 cups ripe mashed bananas
- 2 eggs
- 2 tsp. vanilla

(Group B)

- 3 cups flour
- 1 tsp. soda
- 2 tsp. salt
- 1/2 tsp. nutmeg
- 1 1/2 tsp. cinnamon
- 3 1/2 cups oatmeal

Cream group A well, then add group B. Drop on a cookie sheet and bake for 15 minutes. (approx.) at 375°

DESSERTS



BROWNIES FOR THE CROWD

Carol Kerrigan

1 1/2 C. flour
1 tsp. salt
2 C. sugar
8 Tbsp. cocoa
2 tsp. vanilla

1 C. oil
4 eggs
1/4 C. water
1/2 C. chopped walnuts

Mix all ingredients; add nuts. Bake in greased 9 x 13 pan about 30 minutes at 350° oven.

TOFFEE BARS

1 C. butter
1 C. brown sugar, packed
1 egg
1 tsp. vanilla

2 C. sifted flour
1-6 oz. pkg. choc. chips
1/2 C. slivered almonds

Cream together butter and sugar. Beat in egg and vanilla. Add flour and mix well. Spread in a greased 10 x 15 pan and bake at 350° for 15 to 20 minutes or until golden. Cool. Melt chocolate chips in the top of a double boiler over hot, not boiling water and stir until smooth. Spread over baked cookie sheet. Sprinkle with almonds. Let chocolate set, then cut cookie into bars or strips. Refrigerate until chocolate is firm. Makes 2-3 dozen.

APPLE PUDDING

1 1/2 tsp. baking powder
1 1/2 tsp. sifted flour
1/4 tsp. salt
1/2 tsp. cinnamon

3/4 C. sugar
2 eggs, beaten
3/4 C. milk
2 C. thinly sliced apples.

Sift dry ingredients together. Cream butter with the sugar. Add eggs, then the dry ingredients alternately with the milk. Spread half of the batter in a greased 8 x 10 dish, cover with sliced apples and top with remaining batter. Bake in moderate oven (375°) for 30 minutes. Serve warm with burnt sugar sauce. Makes 8 servings.

APPLE DESERT

2 sticks margarine
2 C. sugar
2 eggs
2 tsp. vanilla
Mix until fluffy.

To ingredients at left add:
2 C. sifted flour
1/2 tsp. salt
2 tsp. baking powder
4 C. diced apples
1 C. chopped nuts

Bake in greased 9 x 13 pan for 1 hour and 15 min. at 350°.

COCONUT SQUARES

- | | |
|----------------------|-----------------------------------|
| 1 cup sifted flour | 1/4 cup milk |
| 2 tsp. baking powder | 1 cup strawberry or raspberry jam |
| 1/2 cup white sugar | 1/4 cup white sugar |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1/4 cup shortening | 1 cup coconut |
| 2 eggs, separated | |

Sift flour, baking powder, salt into mixing bowl. Cut in shortening. Beat egg yolks, and add milk. Add to first mixture to make a soft biscuit dough. Put into 8" square pan which has been slightly greased, spread with jam, beat egg whites and sugar and vanilla and coconut. Spread on top of jam. Bake at 350° for 40 minutes. Cool, cut into squares.

APPLE CRISP

- | | |
|----------------------|---------------------------|
| 1 cup rolled oatmeal | 2 cups applesauce |
| 1/2 cup sifted flour | 1 cup brown sugar |
| 1/4 tsp. salt | 1/3 cup butter |
| (mix) | 1 tsp. grated orange peel |

Place 1/2 of mixture in a greased 8" square pan. Cover with the applesauce. Top with other half of mixture and bake at 350° for 40 min. Serve warm with ice-cream.

APPLE SLICES

- | | |
|------------------------|-----------------------------|
| 2 1/2 cup sifted flour | Rosalie (Pode) Hendricks |
| 1 T. sugar | milk |
| 1 t. salt | 2/3 cup crushed corn flakes |
| 1 egg, separated | 5 C. sliced, peeled apples |
| 1 cup. lard | 1 1/2 C. sugar |
| | 1 t. cinnamon |

Sift together flour, sugar and salt: Cut lard in with pastry blender or two knives.

Put egg yolk into measuring cup add milk to make 2/3 cup. Add lard mixture; mix just enough so dough shapes into a ball. Roll out half to 15" by 11" rectangle; transfer to baking sheet. Cover with corn flakes, then with apple slices. Mix sugar with cinnamon, sprinkle over apples; roll our other half of dough for top crust: Place overapples, pinch edges together.

Beat egg white until stiff; spread on top crust. Bake in hot oven (400°) 40 minutes, while hot, drizzle glaze over top. (mix 1 cup confectioner's sugar with 2 Tbsp. lemon juice) cut into 16 squares.

CRUNCHY TOP APPLE DESSERT

2 cups flour	1 cup sugar
3/4 cup Pillsbury coconut pecan or coconut almond frosting mix, reserve remaining.	
2 tsp. baking powder	1/2 cup milk
1/3 cup cooking oil	1 tsp. rum flavoring or almond extract, if desired
2 eggs	

In large mixer bowl, combine all ingredients; beat 3 minutes at medium speed, scraping bowl occasionally. Pour into greased 15 x 10 inch jelly roll pan.

4 to 5 cups (5 medium) peeled, sliced cooking apples or 2 cans (1 lb. 4 oz. each) pie-sliced apples, well drained.

Spoon apples evenly over batter.

REMAINING FROSTING MIX *****

1 1/3 cups sugar	1/2 cup chopped nuts
1/4 cup Pillsbury's Best All-Purpose flour	1 tsp. cinnamon
6 Tbsp. butter or margarine, softened	

Combine ingredients until crumbly; sprinkle to within 1/2 inch of edge of pan. Bake at 350° F. for 35 to 40 minutes until apples are tender and top is light golden brown.

STRAWBERRY DESSERT CREPES

Miss Schmidt

Crepes

3 eggs

1 C. unsifted flour

1/8 tsp. salt

1 C. milk

2 Tbsp. butter or margarine
melted

Whole strawberries

Make crepes: In bowl beat eggs well with fork. Add flour and salt, beating until smooth. Gradually beat in milk and 1/4 C. water, and continue beating until smooth. Refrigerate, covered, until ready to use--at least 30 minutes.

To cook crepes: Slowly heat 8 inch skillet with sloping sides, until a drop of water sizzles and rolls off.

For each crepe, brush pan lightly with butter. Pour in about 1/3 C. batter, rotating pan quickly to spread batter completely over bottom of skillet.

Cook until lightly browned on bottom--about 30 seconds. Turn and brown lightly on other side. Turn out onto serving plate (or keep warm in oven while making rest.)

Fill each crepe with 1/2 C. strawberries. Top with 3 Tbsp. sour cream. Fold over crepe. Sprinkle with confectioners sugar. Garnish with more sour cream and strawberries. Serve at once. Makes 8 serv.

Strawberry Filling

2 pt. fresh strawberries, washed,
hulled, sliced, and tossed with
brown sugar

2 C. dairy sour cream or whipped
cream

Confectioners sugar

PLUM OR APPLE DATSCHI

Hildegard Wiedemann

2 cups flour

1/2 tsp. salt

1 pkg. yeast

1/4 cup lukewarm water

3/4 cup lukewarm milk

1 egg

1/4 cup margarine

Make dough like you would for bread. Roll dough on regular sized cookie sheet. Cover with either plums (halves) or peeled and sliced apples (closely covered with apple slices).

Bake at 325° for approx. 20 minutes. Take out of oven and cover thoroughly with sugar and cinnamon.

Cover with loose paper and put back into the oven for a few more minutes.

RHUBARB CRUNCH

Carol Kerrigan

1 C. sifted flour

3/4 C. quick uncooked oatmeal

1 C. brown sugar

1/2 C. melted shortening

1 tsp. cinnamon

Mix til crumbly. Press half of the crumb mixture into a greased 9 x 13 pan. Cover with 4 C. diced raw rhubarb.

1 C. sugar

1 C. water

2 Tbsp. cornstarch

1 tsp. vanilla

Combine. Cook until thick and clear. Pour over rhubarb. Top with remaining crumb mixture. Bake in 350° for 1 hour.

BAKED RICE PUDDING

Carol Kerrigan

3/4 cup Minute Rice

1/3 cup sugar

1/3 cup raisins

2 3/4 cup milk

1/2 tsp; salt

Combine in saucepan. Bring to boil, stirring constantly. Reduce heat, cover, and simmer 10 minutes, stirring occasionally.

2 slightly beaten eggs

1/4 tsp. nutmeg

1 tsp. vanilla

Mix in 1-quart casserole. Slowly stir in rice mixture; blend well. Place casserole in a pan of hot water. Bake at 375° for 25-30 minutes or until top is set. MAKES 6-8 servings.

MYSTERY PUDDING

1 cup sifted flour

1 1/2 tsp. soda

1/2 cup brown sugar

1/2 cup nuts

3/4 cup sugar

1 1/2 tsp. salt

1/4 cup syrup from fruit cocktail

Mix together. Sprinkle top with 1/4 cup brown sugar, cook in oven for 50-60 minutes, 350° F.

CHERRY COBBLER A LA MODE

Miss Schmidt

Cherry Sauce

2 cans (1 lb. size) sour
red cherries, packed in
water

3 Tbsp. cornstarch

3/4 C. sugar

3 Tbsp. margerine

1 Tbsp. grated lemon rind

1/4 tsp. almond extract

Preheat oven to 350° F.

Make sauce: Drain cherries, reserving 1 C. liquid.

In medium saucepan, combine cornstarch, 3/4 C. sugar food color, reserved liquid. Bring to boiling over medium heat.

Add margerine, lemon peel, almond extract, and drained cherries; stir until butter is melted. Pour into 10 x 6 inch pan. Let stand while making topping.

Make cake topping: Into large bowl of electric mixer, sift flour, 3/4 C. sugar, baking powder and salt.

Add milk, shortening, and vanilla. Beat at medium speed 2 minutes, occasionally scraping bowl with scraper.

Add egg; beat 2 minutes longer. Spoon over sauce dish.

Bake 35-40 minutes, or just until topping springs back at touch.

Cool slightly. Serve warm, with ice cream. Serves 6.

* Sift before measuring.

Cake Topping

1 C. sifted all purpose flour*

3/4 C. sugar

1 tsp. baking powder

1/2 tsp. salt

1/2 C. milk

1/4 C. shortening

1 tsp. vanilla

Vanilla ice cream

MUD BAR HENS

Naomi Dow

Cream: 1 cup sugar

1/2 C. butter

Add: 2 eggs (putting aside one egg white)

1 1/2 C. sifted flour

1 tsp. baking powder

1/2 tsp. salt

1 tsp. vanilla

Spread about 1/4 inch thick in square pan.

Topping:

Beat the egg white stiff add 3/4 C. brown sugar, 1/4 at a time-- add 1/2 C. chopped nuts; spread on top of first mixture.

Bake in 375° oven approximately 30 minutes. Do not let meringue get too dark. Cut while hot.

PUMPKIN TARTS

1 1/2 C. milk
1-5 1/2 oz. pkg. vanilla
instant pudding
1 tsp. pumpkin pie spice
1 C. prepared whipped topping

Combine milk, pie filling mix, pumpkin spice, pumpkin, and whipped topping in a deep bowl. Beat at lowest speed of electric mixer for one minute. Fold in nuts and dates. Fill tart shells or pie shell. Chill until set, at least 3 hours. Garnish with additional whipped topping and nuts, if desired. Yield: eight tarts or one pie.

Mrs. C. E. Lloyd

1/4 C. chopped nuts
1/4 C. chopped dates
8 baked 3 inch pastry shells, cooled
or 1 baked 9" pie shell, cooled

RAISED POTATO DOUGHNUTS

1 pkg. dry yeast
1/4 C. warm water
1 C. scalded milk
1/4 C. shortening
1/4 C. sugar

Dissolve yeast in warm water. Combine sugar, salt, shortening, and scalded milk. Cool to lukewarm. Stir in yeast, potatoes, and eggs. Gradually add enough flour to make a soft dough. Turn on to floured board and knead until smooth and salted. Place in lightly greased bowl turn to grease top. Cover and let stand to rise about 1-1 1/2 hours or until doubled in bulk. Roll to 1/2 inch thickness; cut with doughnut cutter; cover and let rise about 30 minutes. Fry in deep fat or oil at 375°F. Drain on absorbant paper. Drop hot doughnuts into glaze and place on rack until glaze sets.

GLAZE:

1 lb. confectioners sugar
6 Tbsp. water
2 Tbsp. vanilla

Combine and stir until mixture looks like thick cream.

Mrs. Ken Staloch

1 tsp. salt
3/4 C. instant mashed potatoes
(or left over potatoes)
2 eggs, beaten
5-6 C. flour

CARROT PUDDING (from 150year old cookbook)

A. Goyette

1 1/2 C. flour
1 C. sugar
1 C. suet (ground)
1 C. raisins
1 C. grated carrots
1 C. potatoes, raw grated
1 Tbsp. soda

A little salt, spice; steam or boil 3 hours.

CREAM PUFFS

Elaine Urich

1/2 cup boiling water
1/4 cup butter

1/2 cup bread flour
2 eggs, unbeaten

- * Add butter to water, heat until butter melts
- * Add flour all at once, and stir vigorously until ball forms in center of pan.
- * Remove from fire. Add eggs, 1 at a time beating thoroughly after each addition.
- * Drop by spoonful on a greased pan, 2 inches apart to allow for spreading.
- * Bake 20 minutes at 450° F., reduce heat 350° F. and bake 15 to 20 minutes longer (tiny puffs bake in about 20 minutes)
- * Make a tiny slit in each puff immediately after removing from oven to let steam escape and prevent soginess.
- * Fill with whipped cream or filling.
- * Makes 6 large or 9 medium puffs or about 40 tiny puffs.
- *** 1 Tbsp. mixture makes 1 large puff; 1 tsp. makes 1 tiny puff.

OLD ENGLISH PUDDING

Elaine Urich

Put in a baking dish and let come to a boil. (electric fry pan 450°)

1 cup brown sugar
2 Tbsp. butter

2 cups hot water

Pour in batter: (reduce heat to 350°)

1 Tbsp. butter
1 cup flour
1/2 cup raisins or dates
1/2 tsp. salt
1 tsp. baking powder

1/2 tsp. vanilla
1/2 cup milk
1/2 tsp. soda
1/2 cup sugar

Bake in electric fry pan at 350° until no longer doughy, pudding will be soft.

BERRY COBBLER

Kelly J. Mahony

1 C. flour
2 tsp. baking powder
2 1/2 C. berries, drained
1/2 tsp. salt
1/4 C. butter
1 C. sugar
1/2 C. milk

Mix flour, baking powder and salt. Cream butter and 1/2 C. sugar and add sifted dry ingredients alternately with milk and beat until smooth. Pour batter in greased pan and put drained berries over batter. Sprinkle remaining 1/2 cup sugar over berries. Pour 1 C. berry juice over all. Do not mix. Bake in 375° oven for at least 45 min.

GERMAN SOUR CREAM TWISTS

Kathleen Hummel

3 1/2 C. flour
1 tsp. salt
1 C. shortening (part butter)
1 pkg. dry yeast
1 tsp. vanilla
1/4 C. warm water
3/4 C. thick sour cream
1 whole egg, plus 2 egg yolks
beaten
1 C. sugar

Sift flour, salt into mixing bowl. Cut in shortening. Dissolve yeast in warm water. Stir into flour mixture with sour cream, eggs, vanilla. Mix well with hands. Cover with damp cloth and chill 2 hours.

Roll 1/2 of dough on sugared board into an 8 x 16 rectangle. Fold ends toward center, ends overlapping. Sprinkle with sugar, roll again to same size. Repeat a third time. Roll to 1/4" thick. Cut into strips 1 x 4". Twist ends in opposite directions, stretching dough slightly. Put in shape of horseshoe on ungreased baking sheet, pressing ends to keep shape. Heat oven to 375°; bake about 15 minutes or until delicately browned. Take from sheet immediately. Makes about 5 dozen.

BREAD PUDDING

Carol Kerrigan

2 beaten eggs
2 1/4 C. milk
1 tsp. vanilla
1/2 tsp. cinnamon
1/4 tsp. salt
2 C. dried bread crumbs
1/2 C. brown sugar
1/2 C. raisins

Combine eggs, milk, vanilla, cinnamon and salt. Stir in bread crumbs, sugar and raisins. Pour mixture in baking dish, then place in another pan filled with water to 1 inch deep. Bake at 350° about 45 minutes, or until knife inserted into center comes out clean.

PUMPKIN BREAD

M. Ahmann

3 1/2 C. flour
2 tsp. cinnamon
2 tsp. soda
1 tsp. nutmeg
1/2 tsp. ginger
2 tsp. cloves
1 C. butter
2 C. sugar
1 1/2 C. pumpkin
2 eggs

Combine flour, spices, cream butter, sugar, and eggs. Add 1 1/2 C. raisins. Bake 350° for 1 hour. Makes 2 loaves.

PINEAPPLE PUDDING

Vi Decker

1 C. milk
1 lb. marshmallows
1 pt. whipping cream
1 can crushed pineapple
vanilla wafers or graham crackers

Heat milk and marshmallows until marshmallows are melted. Cool; whip cream and drain pineapple. Mix the first four ingredients well. Crush enough crackers or wafers to line an oblong cake pan. Pour in mixture and spread evenly, then sprinkle the top with crumbs. Refrigerate. When ready to serve, divide into portions and place a maraschino cherry in the center of each of the portions.

STRAWBERRY A LA COLONY

Miss Schmidt

2 pt. strawberries
1/2 C. sugar
1/3 C. Cointreau or Grand Marnier
1/2 pt. vanilla ice cream
1/2 C. heavy cream
1/4 tsp. almond extract

Gently wash berries in cold water. Drain on paper towels; hull. Turn into serving bowl. Sprinkle with sugar and Cointreau; toss. Chill 1 hour, stirring occasionally.

Let ice cream soften in refrigerator about 1 hour.

Beat heavy cream just until stiff. Fold in almond extract.

Gently fold whipped cream and softened ice cream into strawberry mixture. Serve at once. Makes 8 servings.

OVEN APPLE PANCAKE

Pat Trulson

2 egg yolks, beaten and add:
3 T. flour
1/4 tsp. baking powder
3 Tbsp. milk
dash of salt
1 Tbsp. lemon juice
1 C. chopped apples

Beat the 2 egg whites and add 2 T. sugar gradually. Fold in egg whites to the above mixture. Pour into greased 10 inch pie pan. Bake for 15 minutes at 400°. Sprinkle with cinnamon and sugar.

JELLO DESERT

Doris Logan

- 1 pkg. (3 oz.) jello
- 1 C. boiling water
- 1/2 C. cold water
- 1 C. vanilla ice cream

First dissolve jello; remove 1/2 cup and put in bowl. Add half cup cold water to the jello in the pan and put in the freezer until it thickens.

Add 1 C. of ice cream to the jello in the bowl. Remove thickened jello from the freezer. Put the ice cream-jello on the top of the thickened jello; chill 30 minutes. Serve.

JELLO DESERT -PINEAPPLE NUT

Janice Letteer

Dissolve:

- 1 pkg. lime jello
- 1 pkg. lemon jello
- 2 C. boiling water

Let stand until cool then add:

- 1 #2 can crushed pineapple
- 1/2 C. canned milk
- 1/2 C. mayonnaise
- 1/2 C. nuts
- 10 oz. cottage cheese
- 2 T. horseradish, if desired mold in a bowl.

BLUEBERRY COFFEE CAKE

Doris Logan

- | | |
|-------------------|-----------------------------------|
| 3/4 C. sugar | 2 C. flour |
| 1/4 C. shortening | 2 tsp. salt |
| 1 egg | 2 C. fresh or drained blueberries |
| 1/2 C. milk | 2 tsp. baking powder |

Mix thoroughly sugar, shortening and egg. Stir in milk. Measure in flour, baking powder, and salt. Blend in berries. Spread in a greased and floured 9 inch square pan. Sprinkle with crumb topping. Heat oven to 375°; bake 45 to 50 minutes.

PEANUT BUTTER BALLS

Carol Kerrigan

- 16 oz. jar chunk peanut butter (1 2/3 C)
- 1 lb. powdered sugar
- 3 1/2 C. rice krispies
- 8 oz. hershey candy bar
- 1/4 lb. margarine
- 1/2 bar paraffin
- 1/2 C. chocolate chips

Melt margarine and peanut butter; add sugar. Take off heat and add rice krispies. Melt paraffin, candy bar, and chocolate chips in double boiler. Dip balls in chocolate and place on waxed paper.

OATMEAL CAKE

Sharon Jones

1 1/2 cup boiling water poured over 1 cup regular oatmeal (let stand 20 minutes)

Mix together:

1 cup brown sugar

1/2 cup shortening

2 eggs

1 1/2 cup flour

1 tsp. soda

1/2 tsp. cinnamon

1/2 tsp. salt

1 tsp. vanilla

Add oatmeal and bake in 9 x 13 inch pan, greased and floured. Bake 350° F. oven, 30 to 35 minutes. Let cool 10 minutes.

TOPPING: 1 stick margarine, 1/2 cup brown sugar, 1/2 cup milk, (1 cup nuts), 1 cup coconut, 2 tsp. vanilla. Mix together and spread over cake, put under low broiler for 10 minutes and watch.

Pies



PUMPKIN PIE

Rosellen Newhall

2 eggs, slightly beaten	1/2 tsp. ginger
2 C. canned pumpkin	1/4 tsp. cloves
3/4 C. sugar	1 2/3 C. evaporated milk
1/2 tsp. salt	1 9" unbaked pie shell
1 tsp. cinnamon	

Mix filling ingredients in order. Pour into pie shell. Bake at 425° F. in oven for 15 minutes. Reduce temperature to 350° and bake 45 minutes or until knife inserted in center comes out clean.

FRENCH MINT PIE

Janice Letteer

4 squares unsweetened chocolate, melted	1 C. butter
1/2 pkg. vanilla wafers crushed (1 cup)	2 tsp. peppermint extract
	2 C. powdered sugar
	4 eggs.

Melt chocolate and crush wafers. Cream butter, adding extract. Beat in sugar. Pour in melted chocolate, add eggs, one at a time, beating thoroughly until mixture is fluffy and stiff. Spread a spoonful of crumbs in cupcake paper. Drop mixture on sprinkled crumbs and then sprinkle top with more crumbs. Freeze. Serve frozen. Makes 16

PEACH CARMEL PIE

June Paxton

5 T. butter	3/4 C. brown sugar
1/4 C. peach juice	1/4 tsp. nutmeg
3 T. flour	1/2 tsp. salt
3 tsp. lemon juice	

Cook until thick. Pour over peach halves in unbacked pie shell. Criss-cross dough for top crust. Bake 375° F. for 30 minutes or until browned.

HUNTS POINT BLUEBERRY PIE

Pat Trulson

Single pie crust	1 tsp. vanilla
4 C. fresh blueberries	1/4 tsp. salt
2/3 C. sugar	1/2 tsp. nutmeg
1/4 C. flour	1 C. whipping cream

Whip up either your favorite pie crust recipe or buy an unbaked pie shell. Dump the blueberries atop the crust. Mix all the other ingredients, schlump it over the berries, bake it in a 400° oven for 45 minutes, allow to cool, then chill in refrigerator.

PINEAPPLE ANGEL PIE

Kathleen Hummel

Meringue shell:

2 egg whites, at room temp.

1/2 tsp. vanilla

1/4 tsp. cream of tartar

1/2 C. sugar

dash salt

Combine egg whites, cream of tartar, salt, and vanilla, beat until foamy. Gradually add sugar, about 1 Tbsp. at a time, beating constantly until very stiff and glossy. Spread on bottom and sides of buttered 9 inch pie tin. Bake in 275° oven for 1 hour. Cool away from drafts before filling.

Pineapple Filling:

3/4 C. sugar

2 Tbsp. lemon juice

1/4 C. cornstarch

2 Tbsp. butter

dash salt

2 egg yolks, slightly beaten

1-20 oz. can crushed pineapple

1 C. whipping cream, whipped

packed in juice

In a saucepan combine sugar, cornstarch and salt. Gradually stir in pineapple, lemon juice and butter. Cook over medium heat, stirring constantly until thick. Gradually add a little hot pineapple mixture to eggs, then combine with hot pineapple mixture in saucepan. Cook 1 to 2 minutes more. Chill until cold. Fold into whipped cream. Pour into meringue shell. Chill 2 to 3 hours before serving.

FLAKY PIE CRUST

Gayla Guenther

3 C. flour

1 egg, well beaten

1 tsp. salt

1 Tbsp. vinegar

1 1/4 C. shortening

4 Tbsp. water

Mix flour, salt, shortening in mixing bowl. Beat egg, vinegar, and water; drizzle over coarse crumbs. Chill one hour before rolling. This makes 2 double crusts or four shells.

CHERRY NUT PIE

1 8 inch. baked pie shell
1-16oz. can pitted sour cherries
2/3 C. sugar
2 1/2 Tbsp. cornstarch
1/8 tsp. salt

Andrea Pinkerton

1/4 tsp. almond flavoring
Few drops red food coloring
1/2 C. chopped nuts
Whipped cream or ice cream

Drain cherries and add enough water to cherry juice to make 1 cup liquid. Mix sugar, cornstarch and salt. Add sugar mixture to cherry juice. Cook, stirring constantly, until thickened. Remove from heat and add cherries, almond flavoring and coloring. Cool. Add nuts and pour into pie shell. Chill in refrigerator. Serve topped with whipped cream or ice cream.

GRASSHOPPER PIE

Crust:

16 chocolate wafer cookies crushed and mixed with 5 Tbsp. butter; pat into 9 inch pie tin to form crust.

Filling:

Melt 25 large marshmallows in 1/2 C. milk; let cool thoroughly. Whip 1/2 pint pastry cream and add 2 Tbsp. creme-de-metthe and 1 1/2 tsp. white creme-de-cocoa. Fold into marshmallow mixture and then pour into chocolate crust. Chill at least 4 hours before serving. Grate semi-sweet chocolate over pie.

I have found that this pie is better if not made more than 6 hours ahead.

FRESH STRAWBERRY PIE

Denny Cole

4 C. hulled strawberries
3/4 C. water and crush 1 C. of berries. Simmer 3 minutes. Strain and add water to make 1 cup. Combine 3/4 C. sugar, 3 Tbsp. cornstarch, 1/4 tsp. salt; add the strained juice, stir smooth and cook 'til smooth and clear, about 3 minutes.

Cool til just warm, then spoon over the rest of berries and put into cooked pie shell; chill. Pile high with whipped cream or whipped topping.

SPICE 'N EASY APPLE CRUNCH PIE

1 1/2 C. all purpose flour
2 tsp. sugar
1 tsp. salt
1/2 C. cooking oil
2 Tbsp. milk

In 9" pie pan, combine flour, sugar and salt. Pour oil and milk over dry ingredients; mix well; pat in pan. Flute edges if desired.

2/3 C. sugar
1/4 C. all purpose flour
1 tsp. cinnamon
3 to 4 C. (4 med.) cooking apples
1/4 C. dairy sour cream

Combine all ingredients; mix well; spoon into crust.

1/2 C. grapenut cereal or 1 C. crispy rice cereal
1/3 C. all purpose flour
1/3 C. firmly packed brown sugar
1/2 tsp. each cinnamon and nutmeg
1/8 tsp. grated lemon peel, if desired
1/4 C. butter or margerine, softened

Combine all ingredients; sprinkle over apple filling.

Bake at 375° for 40-45 minutes until apples are tender and topping is golden brown. If self-rising flour is used; omit salt.

MOTHER'S AND MARY'S APPLE PIE

Rosellen Newhall

6-8 tart apples, peeled, cored
and sliced
3/4 to 1 C. sugar
2 Tbsp. flour
dash of nutmeg
2 Tbsp. butter
dash salt
1/2 to 1 tsp. cinnamon

Combine sugar, flour, spices and dash of salt. Mix with apples. Line 9 inch pie plate with pastry. Fill with apple mixture; dot with butter. Adjust top crust, cut slits; seal. Sprinkle with sugar. Bake at 400° F. for 50 minutes or until done.

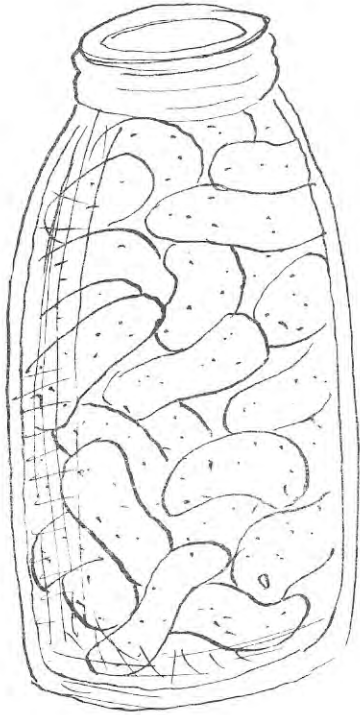
FRESH BLUEBERRY PIE

"Pode" Hendricks

1 baked pie shell, 9"
4 C. fresh or frozen blueberries
1 C. sugar
3 Tbsp. cornstarch
1/4 tsp. salt
1/4 C. lemon juice
1 Tbsp. butter

Line pie shell with 2 cups blueberries. To make filling, cook remaining berries with sugar, cornstarch, salt and lemon juice over medium heat; add butter and pour over berries in pie shell. Cool; serve with whipped cream topping.

MARSHMALLOW



MEXICAN RELISH

Emily Cox

2 qt. chopped ripe tomatoes
2 C. chopped onion
6 green peppers
Add 1/2 C. salt; let stand over night then drain.
Add: 4 C. sugar
4 C. cider vinegar
1 C. white mustard seed
2 C. celery or cabbage or a cup of each
3 red peppers
Heat and seal in jars.

SWEET PICKLES

Margaret Beck

1 gallon cucumbers, washed and split
1 gallon boiling water
1 C. canning salt
Let stand 6 days. Stir every day; then water. Drain; add 1 Tbsp. alum and 1 gallon boiling water. Drain after 24 hours; then cover with boiling water for 24 hours. Drain and cover with :
Boil 2 1/2 qts. vinegar
6 C. sugar
2-3 Tbsp. pickling spices
For 3 mornings, drain into kettle, add 1 C. sugar and bring to a boil. Pour back over pickles. On third morning heat pickles to seal.

PICKLED BEETS

Carol Kerrigan

2 C. sugar
2 C. water
2 C. strong vinegar
1 tsp. cloves
1 tsp. allspice
1 Tbsp. cinnamon
Boil syrup and beets together 10 minutes. Put in hot sterilized jars and seal. Makes enough syrup for about 3 quarts.

DILL PICKLES

Elaine Urich

20-25 dill size cucs.

To each quart ADD:
1 clove garlic
1 hot red pepper
1 cup salt
grapes leaves (optional)
1/8 tsp. powdered alum
2 heads dill
1 quart vinegar
3 quarts water

Wash cucs--let standing in cold water overnight. Pack in sterilized jars. To each quart add alum, garlic, dill and red pepper. Combine salt, vinegar, and water, heat to boiling. Fill jars. Place grape leaf in each jar and seal. Makes 6-8 quarts depending on size of cucs.

SWEET PICKLE MORSELS

Deloris Wallace

Use fresh, firm medium cucumbers. Wash and cut into chunks. Pour boiling water over them and let stand overnight. Next morning pack solidly into jars.

Make a solution of:

3 3/4 cups vinegar
3 cups sugar
4 1/2 tps. celery seed
4 1/2 tps. tumeric
3/4 tsp. mustard seed

Boil the solution 5 minutes. Pour boiling hot over cucumbers in jars. Put on lid, screwing tight. Process in boiling water bath for 5 minutes. Solution fills 6 pint jars.

Note: If sweeter pickle is desired, double sugar measurement.

DILL PICKLE'S

BONNEVIV BROOKS

Use firm med. size cucumbers, wash and pack into jars that you have put a head of dill, 3 sections of garlic and 1/4 teas. of Alum.

POUR OVER CUCUMBERS A SOLUTION OF:

1 qt. White Vinegar
3 qt. Water
3/4 Cup Plain Salt.

Make a small bag of Pickling spice and put in the above solution and boil for 10 min.

NOTE: Pickles will be ready to eat within a week.

SWEET PICKLE (CHUNK)

Elaine Urich

20 (or more) medium cucs (washed). Cover with boiling water, let stand for 4 days, changing water every day on the 5th day drain and slice in chunks and pour over boiling syrup--

1 quart vinegar
2 Tbsp. salt

1/2 medium package pickling spice
8 cups sugar

Reheat and pour over for 3 mornings. On last morning bring to boil and seal in hot jars.

SWEET "DILL" CHIPS

Bonnie Brooks

3 cups sugar
2 Tbsp. dill seed
3 cups vinegar

2 Tbsp. mustard seed
2 Tbsp. salt

Bring these ingredients to a boil, then add 1 or 1 1/2 gallons sliced cucumbers and bring to a boil. Can hot and seal.

CRISP PICKLE SLICES

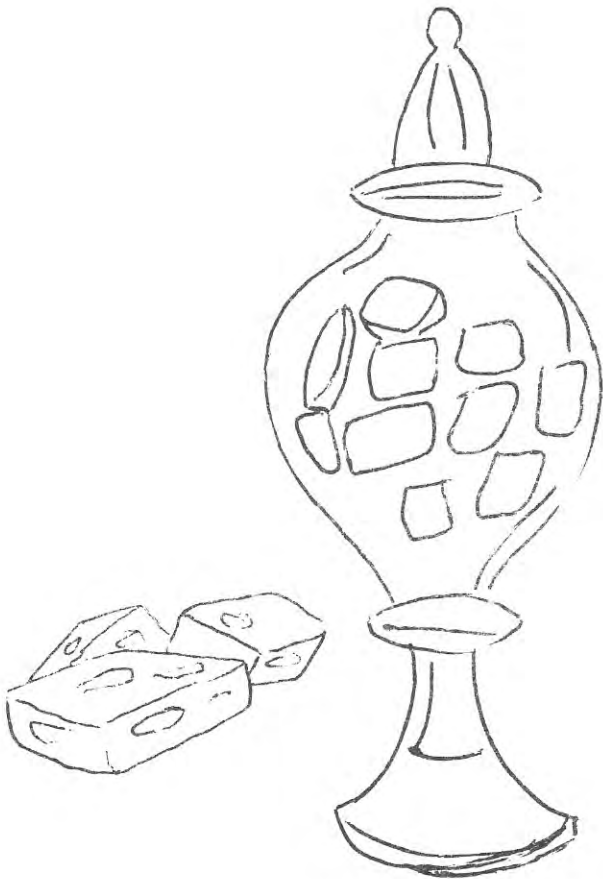
RoSellen Newhall

4 quarts sliced unpeeled cucumbers
2 green peppers, sliced
1/3 cup pickling salt
3 cups cider vinegar
1 1/2 tsp. celery seed

6 cups white onions, sliced
3 cloves garlic
5 cups sugar
1 1/2 tsp. turmeric
2 Tbsp. mustard seed

Combine cucumber, onion, green pepper, and garlic cloves. Add salt, cover with cracked ice: Mix thoroughly. Let stand 3 hours, drain well. Remove garlic. Combine remaining ingredients: Pour over cucumber mixture. Bring to a boil. Fill hot jars to 1/2" of top. Adjust lids. Process in boiling water for 5 minutes. Makes 8 pints.....

CONFECTIONS



CHOCOLATE BON BONS

Margaret Beck

1 cube butter

1/4 C. canned milk

2 C. powdered sugar

11 oz. coconut

1 tsp. vanilla

Mix well and chill well. Form into balls about the size of a large filbert. Place on waxed paper on a cookie sheet. Chill again.

Melt in the top of a double-boiler without letting water in bottom part boil:

6 oz. chocolate chips

1 oz. (1 sq.) unsweetened

1/4 cake parafin

chocolate

Place toothpick in chilled ball and dip into the chocolate mixture. Place back on waxed paper. Coat hole with aid of spoon. Chill and keep refrigerated.

FINGER JELLO

Miss Schmidt

In one container dissolve and stir well:

5 envelopes unflavored gelatin

2 C. tap water

Bring to a boil:

2 (6 oz) pkg. flavored jello

2 C. hot water

1 C. sugar

Mix the two together and pour into a 9 x 13 pan. Doesn't melt. In one hour it will jell and may be eaten with fingers.

KNEADED FUDGE

Naomi Dow

2 T. melted butter; add 2 C. granulated sugar; 2 to 4 tsp. cocoa; dash of salt, mix well; then add 1/3 C. light corn syrup and 1/2 C. milk.

Stir until it starts to boil. Boil exactly three minutes or until soft-ball stage. Cool slightly. Beat 'till it thickens, add 1 tsp. vanilla. Pour into a pan and knead with a knife or by hand. Shape into a roll. Nuts may be added as you are kneading. Cool; slice as needed.

CREAM CHEESE MINTS

Margaret Extine

2 1/2 C. powdered sugar

3 oz. softened cream cheese

Flavor to taste, (about 1/4 tsp.) food coloring.

PEANUTBUTTER FUDGE

Sue Newhall

Butter the sides of heavy 2 qt. saucepan. In it combine 2 C. granulated sugar and 2/3 C. milk. Stir over medium heat, stirring constantly, till sugar dissolves and mixture boils. Cook to soft ball stage (234°) Remove from heat; quickly add 1/2 pint jar of marshmallow cream, 1 C. chunk style peanutbutter, one 6oz. (1 C.) semi-sweet chocolate chips, and 1 tsp. vanilla. Pour into buttered 9 x 9 x 2 pan. Cut when firm.

PEANUT BRITTLE

Linda Long

2 C. sugar	dash salt
1/2 C. water	1 heaping tsp. soda
1 C. light karo syrup	1 tsp. vanilla
2 C. raw peanuts	

Combine sugar, water, and syrup in heavy large pan and boil to the hard ball stage. Remove from heat. Add raw peanuts and salt. Mixture will be quite thick. Return to fire, boil to golden brown and the nuts smell done. Take from fire. Add baking soda and vanilla. Pour out on buttered pan, let cool and break in pieces.

(When unable to get raw peanuts substitute 6 1/4 oz. can salted peanuts and omit salt in recipe.)

POPCORN BALLS, CARMELED

Robin Nott

1/4 C. butter or margerine	1/2 (15 oz.) can (2/3 C.) sweet- ened condensed milk
1 C. brown sugar	
1/4 C. light corn syrup	1/2 tsp. vanilla
5 quarts popped popcorn	

In saucepan, melt butter, add brown sugar, corn syrup and bring to a boil. Add milk, cook to soft ball stage, remove from heat and add vanilla. Pour over popcorn and form into balls.

OLD-TIME POPCORN BALLS

Carol Kerrigan

2 C. sugar	1 tsp. vanilla
1 1/2 C. water	1 tsp. vinegar
1/2 tsp. salt	5 quarts popped corn
1/2 C. lt. corn syrup	

Butter sides of saucepan. In it combine sugar, water, salt, corn syrup and vinegar. Cook to hard ball stage, stir in vanilla. Slowly pour over popped corn; stirring just to mix well. Butter hands lightly; shape popcorn balls. Makes 15-20

SPICED HARD CANDY

Mike Arnold

3 3/4 C. sugar

1 1/4 C. white Karo syrup

1 C. water

Method: Mix together and stir until dissolved. Put in thermometer until temperature reaches 300°. Remove from heat. Add 1 tsp. coloring and 1 tsp. flavoring. Fix two cookie sheets sifted powdered sugar about 1/4 inch thick. Pour 1/2 of the mixture on each sheet. Sprinkle powdered sugar on top. Let candy cool, then snip with scissors. Color with food coloring and flavor with desired extract.

FROSTING FOR CHOCOLATE CAKE

Carol Kerrigan

1 C. powdered sugar

3 oz. cream cheese

2 Tbsp. butter or margerine

1 tsp. vanilla

Mix well and spread on cake.

EASY BOILED FROSTING

Sharon Jones

3/4 C. white corn syrup heated to boiling point. In separate bowl beat 2 egg whites until stiff, but not dry; fold in pinch of salt; add syrup; beat until soft peaks. (Cocoa may be added for chocolate)

WHITE TAFFY

Janice Letteer

1/3 C. corn syrup

2 Tsp. soda

1 C. sugar

1 tsp. vanilla

2 Tbsp. vinegar

1/3 C. water

Cook to soft ball. (Sugar, water, syrup) add vinegar and soda; let cool. Then pull till snow white.

CARMEL POP CORN

Dan & Carol Bates

2 C. brown sugar

1 tsp. butter flavoring

1/2 C. corn syrup

1 tsp. salt

1 C. butter

6 quarts popped pop corn

1 tsp. soda

Boil sugar, butter and salt for 5 min. Remove from heat and add soda and butter and flavoring. Stir well over popped corn. Spread on cookie sheet. Place in oven at 200° for 1 hour stirring every 15 min. Remove from oven and cool.

CREAMY CHOCOLATE FUDGE

Rosellen Newhall

2 C. sugar

1/8 tsp. salt

2-3 squares chocolate

2 Tbsp. butter

2 Tbsp. corn syrup

1 tsp. vanilla

2/3 C. milk

Combine sugar, chocolate, syrup, milk and salt in a pan. Cook to 236° or until a few drops will form a firm ball in cold water. Remove from stove and cool for 10 to 15 min. Add butter and vanilla. Beat with electric mixer until it loses glossy surface, pour immediately onto a buttered plate. If candy hardens and cannot be poured add:

1 Tbsp. milk or 2 Tbsp. corn syrup and beat until smooth. Pour immediately.

CARMELS

Margaret Beck

2 C. sugar

1 3/4 C. white Karo syrup

1/2 lb. butter

1 (4 1/2 oz.) can evaporated milk
or cream

Combine and cook to 210°. Turn heat to medium and stir constantly until firm ball (246°). Add:

1 1/2 Tbsp. vanilla

1 C. chopped nuts

Stir and pour into buttered cookie sheet. Cool, turn out and cut into squares. Wrap each piece individually.