

Tasty
Treats

WRIWC

NOVEMBER 1977

WILTON MANORS WOMEN'S CLUB

This cookbook has been compiled by the Home Life Department as a ways and means project of the Wilton Manors Women's Club.

The names of the members who have contributed recipes appear by each recipe.

You may have a copy of our last cookbook printed in 1952, titled "Treasure of Personal Recipes".

We hope you enjoy our cookbook and we wish to thank those who contributed recipes, the advertisers, and YOU for purchasing a copy.

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CHAMPAGNE PUNCH

by Mrs. Jean Bertram

1 large can pineapple juice
1 package lemon cool aid
1 quart water
1 cup sugar
2 teaspoons almond extract
1 large bottle ginger ale
1 quart champagne

Mix all above except ginger ale and champagne. Leave overnight in icebox if possible. Put in ginger ale add champagne and ice when time to be served.

Suggest freezing ice in a square tupperware or freezer container, as ice cubes melt too fast and this ice will last for a long time.

Also suggest, if for a large party to get two quarts of ginger ale and 2 qts. of champagne which can be added when the punch bowl starts to get empty. Will make a large punch bowl with original recipe.

RIPE OLIVE SPREAD

by Mrs. Shirley Cain

2 Packages (8 oz.) cream cheese-softened
1/2 Cup Sour Cream
1/2 Cup Bacon, cooked & crumbled
1 Cup chopped ripe olives
1 Tablespoon chopped chives
2 Teaspoons prepared horseradish

Beat cream cheese until fluffy.

Mix in sour cream, bacon, olives, chives
and horseradish.

This also makes a good dip.

CURRY DIP

by Mrs. Helen Huck

For: Cauliflower, celery, carrots, etc.

1 cup mayonnaise
1 ts. each of the following:
 curry powder
 prepared mustard
 dry mustard
 vinegar
 horseradish
 grated onion
1/2 ts. garlic powder

MEXICAN SALAD

by Mrs. Lois Perkins

- 1 large head lettuce
- 1 pound sharp grated cheese
- 1 large chopped onion
- 2 cans (15½ oz.) ranch style beans
- 3 tomatoes diced
- 1 bottle Kraft Catalina dressing

Mix above ingredients, let set for 30 minutes.

Just before serving crush one large bag of Taco Doritos, add to salad and toss.

ORANGE SALAD

by Mrs. Nancy White

- 1 family size Orange jello
- 1 pt. orange sherbert
- 1 Can Mandrin oranges (drained)
- 2 C. hot water

Dissolve jello in hot water, mix in sherbert, stir, cool, add oranges.

Miniature marshmallows optional.

FRUIT GINGER ALE SALAD

by Mrs. Charles H. Lindfors

3 oz. pkg. Lemon Jello
Dash of Salt
1 cup chilled Gingerale
18 oz. can Peneapple Tidbits
1/2 cup slivered Almonds
1 cup hot water
1/4 teas. Paprika
1 cup canned white grapes

Disolve Jello in boiling water.
Add salt, paprika-gingerale.
Blend.
Refrigerate until slightly jelled.
Then add pineapple tidbits, grapes & almonds.
Return to refrigerator until firm.

CHICKEN SALAD SUPREME

by Mrs. Lena Duhy

2 tblsp. Knox Gelatine
2 C. cut up chicken
2 C. Cream of chicken soup
1/4 C. cold water
1/4 C. Mayonnaise

Heat 1/2 C. soup, add soaked gelatine and
1 tsp. chicken base or bouillon cube.
Fold in chicken and mayonnaise.
Chill and mold.

Add topping: 1 pkg. lemon jello
1 C. boiling water
1 Jar orange & cranberry
relish
1/4 C. chopped celery

Pour over chicken and sprinkle with saute'd
almonds.
Serve on lettuce with mayonnaise if desired.

SANDWICH

by Mrs. Norma Friberg

1 can tunafish
2 tbs. chopped olives
2 tbs. relish
2 tbs. onion (grated)
2 tbs. green pepper
1/2 cup mayonnaise
4 hard boiled eggs
1/4 cup diced cheese

Enough for 9 buns.

Put in square pan. Wrap in foil.

Put in oven for 20 minutes.

CRANBERRY SALAD

by Mrs. Dorothy Klendworth

2 cups cranberries (ground)
1 large or 2 small oranges (ground)
1½ cups sugar
1 pkg. lemon jello
1 1/3 cups boiling water
1 cup chopped celery
3/4 cup chopped nuts

Mix cranberries, oranges and sugar and let stand 1 hour.

Dissolve jello in boiling water.

Add to cranberries mixed with other ingredients.

Pour in dish and chill. May also be poured in ring mold and chilled, and center filled with chicken or mayonnaise.

CAULIFLOWER SALAD

by Miss Mabel Pitts

1 large cauliflower (core removed and
thinly sliced)
4 stalks celery, diced
1 can (10 oz.) frozen condensed cream
of shrimp soup, thawed (or use regular
canned soup)
1/2 cup mayonnaise
Mandarin oranges

Combine cauliflower and celery in a
salad bowl.

Combine soup and mayonnaise and blend
in a blender until smooth.

Pour dressing over salad and toss lightly.

Chill. Garnish with Mandarin oranges.

Serves 6.

PEPPER CABBAGE SALAD

(Pa. Dutch)

by Mrs. Margaret Clements

Head of cabbage
a pepper (green, red or yellow)
5 tablespoons sugar
1 tablespoon salt
1/2 cup water
1/4 to 1/2 cup vinegar

Chop, grate, or grind head of cabbage
and a pepper.

Add 5 tbs. sugar and 1 tbs. salt.

Mix, then pour on vinegar and water.

TUNA SALAD

by Mrs. Helen Daines

1 can tomato soup, heat and add to one package Philadelphia Cream Cheese crumbled.

Dissolve two envelopes gelatine in 1/2 cup cold water.

Cool and add:

1/2 cup chopped celery

1/4 cup chopped onion

1 cup mayonnaise (small)

1 can tuna (broken up)

Congee and serve.

Can be prepared in loaf pan, sliced and serve on lettuce with additional mayonnaise.

STUFFED TUNA BUNS

by Mrs. Betty Bierds

Combine these items:

1/4 pound american cheese-diced

3 hard-boiled eggs-chopped

7 oz. can chunk tuna

1/2 cup mayonnaise

2 tablespoons each:

green pepper chopped

onion chopped

stuffed olives chopped

sweet pickle chopped

Stuff mixture into six hamburger buns.

Wrap buns in aluminum foil.

Heat in a 350° oven for thirty minutes.

SALAD DRESSING

by Mrs. Irma Kreulen

2 cups sugar
1 cup catsup
1 cup vinegar (cider)
2 cups Wesson or Mazola Oil
1 Tablespoon grated onion
1 Tablespoon grated garlic toe
1 Tablespoon salt
1 Tablespoon celery seeds

Mix well in blender.
Makes over a quart.

FRUIT SALAD DRESSING

by Mrs. Florence McElhattan

1/2 cup mayonnaise
1/2 cup sour cream
2 1/2 tablespoons confectioners sugar
1 1/2 tablespoon lemon juice

Chill one hour.

Makes 1 1/4 cup.

MOLDED SHRIMP OR
TUNAFISH SALAD

by Mrs. Betty Prince

2 packages Lemon jello dissolved in
1 cup boiling water. Let cool until
half set.

In top of double boiler, bring to
boiling point 1 can tomato soup -
while hot beat in 3 (3 oz.) packages
cream cheese. Let cool.

Whip in 1 cup mayonnaise.

Use either large can tuna or 1 pound
fresh shrimp - cut fine 1 cup celery,
1 green pepper, 1 med. onion, 1 can
drained peas.

Place in oiled pan.

Let set for at least 12 hours.

WATERGATE SALAD

by Mrs. Vi Lingo

1 package Pistachio Pudding (jello)
1 large can chunk pineapple
1 cup small marshmallows
1 cup coconut
1 cup sour cream
1 cup (small package) cool whip

Mix all together and make the day before.

I like to cut the pineapple chunks
smaller, also you use the Jello as it
comes from the package, plus do not
drain pineapple.

Serves 8

SQUASH BAKE

by Mrs. Anne Toth

2 lbs. summer squash (cooked in salt
water until almost tender)
3/4 cup grated carrots
1/2 cup chopped onion
5 Tablespoons butter
1 can cream of chicken soup
1 cup sour cream

Saute carrots and onions in the butter.
Mix together with the other ingredients.
Put in greased casserole dish.
Sprinkle 1/2 cup cheddar cheese and
stuffing crumbs on top.
Bake about 30 minutes or until nicely
browned in medium oven.

HUTZ-PAH

(For a different tasting vegetable)

by Mrs. May Miller

Cut up and cook separately the same
number of potatoes and carrots.
Mash separately, adding butter and milk.
Then mix together and put in buttered
casserole.
Cover with grated sharp cheese.
Top with buttered bread crumbs.
May be prepared ahead of time.
Put in 350° oven 1/2 hour before serving.

SCALLOPED EGGPLANT

by Mrs. Helen Huck

1 large eggplant diced (4 cups)
1/3 cup milk
1 can condensed cream of mushroom soup
1 slightly beaten egg
1/2 cup chopped onion
3/4 cup packaged herb seasoned stuffing
1 recipe cheese topper
 Cheese Topper: Finely crush 1/2
 cup herb stuffing, toss with 2
 tablespoons melted butter.

Cook diced eggplant in boiling salted water till tender, 6 - 7 minutes. Drain.

Meanwhile gradually add milk into soup. Blend in egg.

Add drained eggplant, onion and stuffing.

Toss lightly to mix, turn into greased 10 x 6 x 1/2" baking dish.

Sprinkle cheese topper over casserole.

Top with 1 cup shredded sharp cheese (or American processed cheese).

Bake in moderate oven 350° for 20 minutes or until hot.

Serves 6-8.

SCALLOPED EGGPLANT

by Mrs. Trudy Faillace

1 Medium sized eggplant
1/3 cup butter
2 eggs
1/4 teaspoon pepper
1/2 cup grated American cheese
1/2 cup sautern
1 cup soft breadcrumbs
1/2 teaspoon salt
2 tablespoons finely chopped onion

Pare eggplant and cut in 1/2 inch cubes.

Cook in wine until tender, 10 minutes.

melt butter and pour over crumbs.

beat eggs lightly with salt and pepper
and (undrained) eggplant, onion and
buttered crumbs.

Turn into shallow pan greased, or
baking dish, top with cheese.

Bake in moderate oven 350° degrees F
25 to 30 minutes until set.

(BE SURE EGGPLANT IS UNDRAINED.)

SHRIMP IN HERB BUTTER
with MUSHROOMS

by Mrs. Lou Leaver

1/3 stick of butter
1 clove garlic, crushed
2 teaspoon worcestershire sauce
1/2 teaspoon basil
3 to 4 large Fresh Mushrooms sliced
6 to 8 medium size shrimp cooked & peeled
1 to 2 tablespoons grated parmesan cheese

Heat butter in a pan and add garlic, worcestershire sauce and basil and sliced mushrooms. Cook over high heat 3 minutes. Add shrimp and cook one minute longer. Remove shrimp and mushrooms mixture to an individual remerin. Sprinkle with parmesan cheese and broil until the cheese is lightly browned.

Makes 1 serving.

FLANK STEAK - CHOPPED

by Mrs. Ethel Stilwell

1 large flank steak (have butcher cut steak in half and freeze $\frac{1}{2}$ for future)
1 or 2 green peppers
2 or 3 tomatos
1/4 cup soy sauce (only-not more)
1 teaspoon sugar
little oil - no other seasonings
If quantity of steak is increased do not increase soy sauce - too salty.

Cut steak across grain in roughly 2 inch strips, less than $\frac{1}{2}$ inch wide. Gently brown steak in little oil in electric frying pan. Cut peppers into strips and tomatos into quarters and add to steak along with soy sauce. Sprinkle sugar over tomatos. Cover. Simmer very slowly for 20 to 30 minutes or until tender.
(Good flank steak can be bought at Smitty's)

Serves 2 to 4.

BELGIAN CUCUMBER

by Mrs. Margaret Bassett

4 Medium cucumbers
1 cup yogurt
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{2}$ teaspoon salt
Snipped fresh dill

About 20 minutes before serving:

1. Wash and pare cucumbers: cut into $1\frac{1}{4}$ " chunks.
Cook in boiling salted water 10 min.,
or until tender-crisp.
2. Meanwhile beat together yogurt,
mayonnaise, salt, and egg yolk.
Bring almost to boil. Drain
cucumbers, heap on serving dish.
Top with sauce. Serve, sprinkled
with dill.

Makes about 6 servings.

HOLLY FARM POTATOES

by Mrs. Katherine Wellman

Melt 1 stick of butter.
Wash and slice 5 medium size potatoes.
(Do not peel)
Put 2 slices of bread in blender -
mix bread crumbs with small can of
Parmesan Cheese and 1 tablespoon of
Parsley flakes.
Dip potatoes in butter then in bread
crumb mixture.
Spray pan with Pam.
Salt and pepper potatoes.
Bake 350° for 45 minutes or until done.

TURKEY NOODLE ENCORE

by Mrs. Nortie Walker

- 8 oz. medium noodles
- 2 1/2 cups diced cooked turkey
- 6 servings broccoli cooked and drained
- 8 oz. processed American Cheese shredded
- 1 1/2 cans (10 1/4 oz.) condensed cream of chicken soup.
- 1 soup can of chicken broth or water
- 1 can (3oz.) Durdee's french fried onions

Cook noodles as directed and drain well. Place noodles in well buttered 13x9x2 pan. Cover with turkey and broccoli, top with half of cheese.

Blend soup with broth (warm) pour over.

Sprinkle with remaining cheese.

Bake at 350° for 25 minutes.

Top with french fried onions and bake

5 minutes more.

Makes 8 generous servings.

HAM LOAF

by Mrs. Virginia Hartman

- 2 lbs. smoked ham
- 1 lb. fresh pork
- 5 slices bread in milk (as much as bread will absorb)
- 2 eggs
- Basting mixture:
 - 3/4 cup brown sugar
 - 1 teaspoon prepared mustard
 - 1/4 cup vinegar
 - 3/4 cup water

Grind ham and pork.

Mix in rest of ingredients and shape into loaf.

Put loaf in basting mixture.

Bake 1 1/2 to 2 hours at 350°, basting every 20 minutes.

CHICKEN BREASTS & CHIPPED BEEF

by Mrs. Betty Shaughness

4 Whole chicken breasts, boned & skinned
4 slices crisp bacon
1 can Cream of Mushroom soup (undiluted)
1/2 soup can sour cream
1 - 2½ oz. jar chipped beef (minced)
1/4 cup of sherry wine

Line baking dish with foil, cover with chipped beef, then chicken breasts with bacon on each.

Blend soup, sour cream, and add to casserole.

Bake uncovered at 300° for 2½ hours.

Add sherry to gravy.

Serve on wild rice mix.

Serves 4.

CHICKEN CASSEROLE WITH DRIED BEEF

by Mrs. Margaret Chabot

1/2 breast of chicken skinned, boned and rolled (8 pieces-4 whole breasts)

Dried Beef

4 bacon slices

1 can mushroom soup }
1 cup sour cream } mix

Arrange 8 slices of dried beef in buttered shallow casserole dish, top each with chicken breast, then 1/2 slice of bacon.

Bake at 350° oven for 30 minutes.

Remove from oven, top with soup-cream mixture, cook 30 minutes more.

Use sauce for gravy.

CRUSTY COMPANY CHICKEN

by Mrs. Mildred McMahon

- 4 Chicken breasts
- 1 cup raw rice (Min. or regular)
- 2 1/2 cup water
- 1 Package Liptons onion soup
- 1 can cream of chicken soup
- 1 - 4 oz. can mushrooms

Place rice in 9 x 13" buttered pan,
add water.

Place chicken on top of rice, skin side up.
Sprinkle dry onion soup on chicken, then
spoon over that the cream of chicken soup.
Sprinkle mushrooms around.

Bake uncovered 1½ hours to 2 hours at
350° degrees.

Add water to rice if it becomes dry
during baking time.

SWEET-SOUR PORK OR SPARERIBS

by Mrs. Pauline Frauman

Mix together the following and cook over
low heat until thickened stirring constantly.

- 3/4 cup sugar
- 1/8 cup soy sauce
- 1/3 cup vinegar
- 2/3 cup of water
- 3 tablespoons cornstarch

Brown pork or ribs cover with 1 cup of
water boil until tender. Pour off water
and saute meat with 1/4 cup of sliced
onion, 1 small cucumber 1/4 cut green
pepper (cut length way), 1/4 cup pineapple.
Add sweet sour sauce and serve with rice.
Serves 4-6.

BAKED CHICKEN IN WINE SAUCE

by Mrs. Ethel Walker

- 1 - 3 lb. broiler fryer (cut in serving
pieces):
3/4 cup flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 lb. butter or margarine
1/2 cup chicken stock
1/2 cup sauterne wine

Mix flour, salt and pepper and roll chicken pieces in it.

Saute chicken in butter until golden brown.

Place pieces in baking dish with chicken stock and add wine.

Cover dish and bake in slow oven, 350° for one hour or until the chicken is tender.

If desired canned or fresh mushrooms may be added and cooked along with the chicken.

Serves 4-6.

NO WORK MEAT LOAF

by Mrs. Helen Huck

- 1½ lbs. ground chuck
1 cup pepperidge stuffing
1-8oz. can seasoned tomato sauce
1 egg
1½ teaspoons salt
1/4 teaspoon pepper

Mix ingredients well. Shape in loaf in shallow baking dish or jelly roll pan.

Bake at 350° about an hour uncovered.

Serves 6.

CHICKEN'N DRESSING CASSEROLE

by Mrs. Marge Ratliff

4 or more chicken breasts (or thighs & legs)
1 stick margarine
1 package seasoned stuffing mix
(such as pepperidge)
1 can (10 3/4 oz.) mushroom soup
1 can cream of chicken soup
Chicken stock

Boil chicken pieces in water until tender.
Reserve stock from cooking. Pull chicken
from bones. Melt margarine in saucepan
and add stuffing mix, blending well.
Spray or grease a baking dish and place
stuffing on bottom.

Dilute soup's with equal amounts of chicken
stock. Place chicken on top of stuffing.
Add diluted soups. Bake at 350 degrees.
45 minutes to one hour. 4-6 servings.

CELERY CASSEROLE ORIENTALE

by Mrs. Helen Jacobs

4 cups 1 inch celery slices
1 - 5oz. can water chestnuts thinly sliced
1 can condensed cream chicken soup
undiluted
1/4 cup diced pimiento
1/2 cup soft bread crumbs
1/4 cup toasted slivered almonds
2 tablespoons melted margarine

Cook celery slices in small amount of
salted boiling water until crisp-done,
about 8 minutes, leaving saucepan uncovered
to retain color; drain. Add drained and
thinly sliced chestnuts, soup, and pimiento.
Turn into 1 1/2 quart casserole. Toss bread
crumbs with toasted almonds in melted
butter; sprinkle over casserole. Bake
uncovered in monerate oven 350 degrees
about 35 minutes or until golden brown.

BROCCALI CASSEROLE

by Mrs. Jean Bertram

2 cans creamed Mushroom soup
3/4 cup celery, chopped
3/4 cup onion, chopped
1 stick of butter or oleo
2 cups minute rice
1 - 8oz. jar of papst cheese (Whiz)
2 packages frozen broccali, defrosted

Let broccali defrost-mix all other ingredients in pan and pour into greased casserole dish and add broccali.

Bake 325° degrees until it bubbles, then reduce heat to 300 and continue cooking till most of moisture is gone, about 30 to 40 minutes.

Will keep if left over, or can freeze it.

Serves 12. Cut everything in half for smaller amount.

LOBSTER LORAINÉ

by Clay Leaver (possible new member!!)

1 lb. lobster
2 teaspoon salt
1 stick of butter or margarine
juice of 2 lemons
garlic powder to taste
1/3 cup of Triple Sec Liqueur
1/3 Cup of Anisette Liqueur

Boil lobster in salt water 6 min.-or lightly pink, then take from shell and cut in bite size pieces. Heat butter in a pan - add to it garlic powder. Mix then add lobster and saute 3 minutes, then add Triple Sec & Anisette. Cook 2 minutes more. Serve immediately on bed of rice-white. With it serve a green salad, and Blue Nun - white wine.

CALAMONDIN MARMALADE

by Mrs. Ruth Harn

Wash & sterilize about ten average-size jars (4 oz.)

Measure 4 cups whole calamondins. Wash carefully. Cut and remove seeds, putting seeds in pan of water and simmer (pectin is around seeds so you don't need added pectin.)

Grind fruit either in blender, or by food grinder. If you use blender be sure and measure the water that you use. Measure ground fruit and use one cup of ground fruit to two cups of water, (using water in which seeds were simmered also.) Bring to boil and cook for 15 minutes.

Into large saucepan measure 3 cups of stock. Bring to boil. Add 3 cups of sugar and stir to dissolve. Cook rapidly, (about 5 minutes after rapid boil starts). Stir constantly to prevent burning. Remove from heat and cool to 190 degrees.

Ladle into sterilized jars.

This recipe originally came from booklet (Using Florida Citrus Fruit) and was put out by Agricultural Extension Service, Gainesville, Fla.

MIRACLE LIME PIE

by Mrs. Billie Hooper

1 can frozen limeade (6 oz. size)

1 can Eagle Brand Milk

1 small Cool-Whip

Mix together. (2 drops of green food color may be added). Pour into graham cracker crust. Refrigerate at least 5 hours. DO NOT FREEZE. Will keep at least a week in fridge.

SAUCEPAN ORANGE DATE BARS

by Mrs. Geraldine Stine

1/2 cup oleo
1/2 cup sugar
1 tsp. grated orange rind
2 tbs. orange juice
1 cup sifted flour
1/2 tsp. soda
1 egg
1/2 cup chopped nuts
1/2 cup pitted dates

Frosting: 1 tbs. butter
1 cup sifted Conf. sugar
1½ tbs. orange juice
1 tsp. orange rind (cut
into squares)

Melt oleo in pan, remove add sugar, rind
juices. Add eggs, beat well. Add nuts
and dates, stir and blend. Butter 9" sq.
pan. 350° for 25 minutes. Don't over-
bake. Cool.
Spread with above orange frosting.

MURIEL'S BRAN MUFFINS

by Mrs. Orpha Ferrier

1 egg
1 small cup sugar
1/2 cup shortening
1 cup sour milk
1 tsp. soda
1 cup flour
2 cups "All Bran"
1 small tsp. salt

Mix ingredients.
Bake at 400° for about 15 minutes.

HAMBURGER PIE

- 1 - 9 inch unbaked pie shell
- 3/4 lb. lean ground beef
- 1/2 C. mayonnaise
- 1/2 C. milk
- 2 eggs, beaten
- 1 Tbsp. cornstarch
- 1 1/2 C grated sharp cheddar cheese
- 3/4 C. green onions

Brown meat in skillet. Drain off fat and set aside. Blend milk, eggs, mayonnaise and cornstarch. Stir in cheese and meat. Pour into pie shell. Top with green onions. Bake at 350° for 30 to 40 minutes. Serves 4 to 6.

SWEDISH MEAT BALLS

- 2 eggs, beaten
- 3/4 C milk
- 1 1/4 C soft bread crumbs
- 1 1/2 lbs. ground beef
- 1 1/4 tsp. salt
- 3 tsp. shortening
- 1 - 15 oz. can onion soup

Stir eggs, milk and crumbs together. Mix with meat and salt. Make into meat balls. Brown on all sides in shortening and then add soup and simmer 15 minutes turning several times.

PINEAPPLE-LIME PIE

by Mrs. Virginia Marini

1 Graham cracker or regular crust

Mix together:

- 1 can (16 oz.) very well drained
crushed pineapple
- 1 can Eagle Brand milk-condensed
- 9 oz. can frozen Limeade-undiluted
- 1 carton whipped topping (10 oz.)

Chill several hours.

Serves 8 to 10

CHRISTMAS FRUIT BUNS

by Mrs. Nancy White

- 2 C flour
- 1/2 C butter or oleo
- 5 Tbsp. brown sugar
- 1 pkg. seeded raisins
- 1/4 lb. dates (optional)
- 1/2 lb. candied cherries
- 1 C nuts
- 1 Can sweetened condensed (Eagle Brand)
Milk

Mix flour, butter and brown sugar and spread on bottom of cookie sheet. Spread raisins, dates, cherries, and nuts on dough. Cover with 1 Can sweetened condensed milk. Cut while warm. Bake at 275° for 45 mins.

QUICK BISCUITS

by Mrs. Lettie Leaver

2 cups flour
1/2 tsp. salt
3/4 cup milk
3 tsp. baking powder
1/4 cup shortening

Mix well and roll on floured board to 1/2 inch thickness. Cut in squares and bake 12 to 15 minutes at 450 degrees.

DANISH KRINGLE

by Mrs. Alice Myers

Dissolve 1 yeast cake in 1/2 cup warm water. Warm 1 cup milk, add e egg yolks well beaten. Sift 4 cups flour, 4 Tbs. sugar and 1 tsp. salt. Mix 1 cup shortening into this mixture (like pie crust) then add milk, yeast, egg yolks. Let raise in cool place over night.

Divide dough in three parts, roll thin and spread with beaten egg whites. Sprinkle with brown or white sugar, and cover with raisins or any filling. Turn end edges over first, then side folded over and let raise about 3 hrs. Bake 30 minutes and frost and sprinkle with nut meats while warm. Bake in moderate oven.

EASY LIME PIE

by Mrs. Mildred Aucamp

2 - 8 oz. package of lime yogurt
1 large cool whip (container)
Mix and put in graham cracker pie crust.
Let refridgerate 2 hours.

BANANA BREAD

by Mrs. Helen Mullock

1 cup sugar
1/4 tsp. salt
1/2 cup shortening (Crisco)
2 eggs well beaten
1 tsp. soda
3 large bananas crushed
1/2 tsp. baking powder
1 cup walnuts
2 cups sifted flour

Cream sugar, shortening add eggs and bananas. Sift flour, baking powder, salt and soda add to mixture. Add nuts.

Bake at 350° for 45 to 60 minutes.

I bake in two loaf pans. Very good.

OATMEAL CAKE

by Mrs. Gi Gi Mack

Pour 1 1/4 cup boiling water over 1 cup rolled oats and let cool.

Cream 1/2 cup (one stick oleo)
1 cup white sugar
1 cup light brown sugar
2 whole eggs

Beat and add to oatmeal.

Sift 1 1/2 cup all-purpose flour
1 tsp. soda
1/2 tsp. salt
1 1/2 tsp. cinnamon
1/2 cup nut meat

Add to first mixture and bake 350° for 40-45 minutes.

After cooking add while cake is hot -
topping:

1/2 cup b. sugar 1 1/4 cup ev. milk
6 tbls. oleo 1 tsp. vanilla

TWO-TONE CHEESE CAKE

by Mrs. Alice Myers

1½ cups graham crackers or Zwieback crumbs
crush fine, sift and measure.

¼ cup sugar

¼ cup melted butter

Combine ingredients. Grease 9 or 10 inch loose bottom round pan (without tube) with 1 teaspoon shortening. Cover sides of pan with 1 cup of above mixture, having it come about 1 inch from top of pan. Put rest of mixture on bottom of pan. Keep cool while preparing filling.

First Part of Filling:

1 pound Philadelphia cream cheese

½ cup sugar

3 eggs

¾ teaspoon vanilla

Combine all ingredients. Beat 2 or 3 minutes. Pour into pan. Bake in preheated oven, 375° f., for 20 minutes. Remove from oven, place on cake rack for 15 minutes. Raise temperature of oven to 475°F.

Second Part of Filling:

½ cup granulated sugar

1 teaspoon vanilla

1 pint commercial soured cream

Mix above with spoon until blended. Pour carefully over first part of cooled filling. Spread evenly. Bake in 475 F. oven 10 minutes. Let stand in room temperature 5 to 6 hours. Store in refrigerator.

ICE CREAM PIE

by Mrs. Ruth Osborne

Melt in double boiler:

1/3 bar of german's sweet choc.

1/2 stick oleo or butter

8 large marshmallows

Pour mixture over TWO (2) cups Cocoa Krispies. Stir well. Press into a nine inch pie plate (well greased with butter).

Fill shell with softened ice cream. Shave chocolate or add "choc sprinkles" on top. Freeze.

FUDGE PIE (NO BAKE)

by Mrs. Dorothy Johnson

Crust: 1/4 cup melted oleo
25 vanilla wafers (crushed)
1/2 cup pecans (crushed)
Mix & press in 9" pan.

Filling: 3/4 cup oleo
1 cup & 2 tsp. sugar
2 sq. bitter choc. (melted)
1 tsp. vanilla
3 whole eggs

Cream sugar and oleo - add chocolate & vanilla. Add 1 egg at a time - beating 4 minutes after each egg. Pour into pie shell. Refrigerate.
Keeps one week in refrigerator.

STRAWBERRY ICE CREAM PIE

by Mrs. Harriet Kellogg

1 pkg. strawberry jello
Dissolve in scant cup of boiling water.
Add 1 pint vanilla ice cream and fold
in until blended.
Add 1 box of frozen strawberries and
1/4 cup of juice.
Put in pie shell and refrigerate when
both are cool.

WHEAT GERM APPLE CRISP

by Mrs. Trudy Faillace

4 cups sliced peeled apples
1 tsp. cinnamon
1 tsp. salt
1/4 tsp. nutmeg
1/4 cup water
1 cup wheat germ
1 cup sugar
1/4 pound butter

Place sliced apples in buttered 10x6x2
inch baking dish.
Sprinkle with cinnamon, salt, nutmeg and
water. Rub together wheat germ, sugar
and butter. Spread mixture over apples.
Bake in a preheated 350°F oven for 40 mins.
Serve warm.

DREAM PIE

by Mrs. Phyllis Wipplinger

cracker crust
1 large 9 oz. cool whip
2 yogurt - any flavor
Fold together, pour, get cold.

RUM CAKE

by Mrs. Ines Quick

Cake:

1 cup chopped nuts
1 pkg. yellow cake mix
1 - 3 3/4 oz. Instant vanilla pudding mix
4 eggs
1/2 cup cold water
1/2 cup oil
1/2 cup dark rum

Glaze:

1/4 cup butter
1/4 cup water
1 cup granulated sugar
1/2 cup dark rum

Preheat oven 325°.

Grease and flour tube pan.

Sprinkle nuts over bottom of pan.

Mix all cake ingredients together.

Pour batter over nuts in pan.

Bake 1 hour.

Set on rack to cool.

Invert on serving dish. Prick top.

Drizzle glaze on top and sides.

Glaze: Melt butter in saucepan.
Stir in water and sugar.
Boil 5 minutes stirring
constantly.
Stir in rum.
Decorate top with candied cherries.

CHEESE CRISPS OR COOKIES

by Mrs. Katherine Wellman

Cream 2 sticks of butter (1C) with 2 cups of flour - add 2 cups of sharp grated cheese (mix with hand). Add 2 cups of rice crispies - dash of red pepper or paprika. Make small ball and spank until thin. Bake on ungreased cookie sheet 375° for 8 to 10 minutes or until slightly brown.

Two cups of Crushed nuts can be added instead of rice crispies.

To use as cookies sprinkle with powdered sugar while still warm - leave on pan until slightly cool before removing - store in tupperware.

CHERRY DESSERT

by Mrs. Wanda Scupholm

1 can cherry pie filling, stir in

1 drop of almond flavoring

Spread in 8 x 8 pan.

1/2 box yellow cake mix - sprinle on cherries plus nuts.

Pour over above, 1 stick of melted margarine.

Bake 1 hour 325°

Serves 8

Serve with cool whip or ice cream.

PINEAPPLE CHEESE PIE

by Mrs. Lula Stanford

- 1 - 8 oz. pkg. Farmer's cheese
- 1 1/3 cups Ricotta cheese
- 1 tsp. vanilla
- 7 pkgs. sweet & low
- 2 pkgs. unflavored gelatin
- 2 cups crushed pineapple-in own juice

Drain juice from pineapple - set aside.
In blender put cheese, vanilla, sweetner,
3/4 of Pineapple. Blend until creamy.
Pour 2 tablespoons juice over pie pan,
put rest of juice in a sauce pan over low
heat, sprinkle gelatin on top until
dissolved. Add to mixture in blender -
reblend.

Pour 1/2 mixture in pie pan, cover with
remaining pineapple. Then pour rest of
cheese mixture over this.

Sprinkle with cinnamon and refrigerate.

BROWN SUGAR PIE

by Mrs. Katherine Wellman

- 2 cups light brown sugar (packed)
- 1/2 cup white Karo syrup
- 3 tablespoons milk (whole milk)
- 1 teaspoon vinegar
- 1/2 stick butter (do not melt butter, but
cut in small pieces and dot on top
of filling)
- 3 or 4 eggs - add one at a time and mix
well
- 1 teaspoon vanilla

Preheat oven 400° and bake 15 minutes.
Reduce heat and cook until thickened.

BESS TRUMAN'S PIE (If Democrat)
OH-SO-GOOD PIE (If Republican)

by Mrs. Virginia Hagen

- | | | |
|--------------|------------------|------------------|
| 1 T. Butter | $\frac{1}{2}$ t. | Cinnamon |
| 1 C. Sugar | $\frac{1}{4}$ t. | Cloves |
| 2 T. Vinegar | $\frac{1}{2}$ C. | Cut Walnuts |
| 1 T. Water | $\frac{1}{2}$ C. | Seedless Raisins |
| | 2 | Eggs (Beaten) |

Mix and put in unbaked pie shell.

Bake $\frac{1}{2}$ hour at 350° .

Serve with dash of whipped cream on top.

UNVELIEVABLE PIE

by Miss Alfreda Coan

- 4 Eggs
- 1 Stick Margarine or butter
- $\frac{1}{2}$ C flour
- 2 Cups milk
- $\frac{3}{4}$ Cups Sugar
- 1 Teaspoon vanilla
- 1 Cup flake coconut

Put all ingredients in blender or mixer.
Blend until thoroughly mixed. Pour into
a greased and floured 10" pie plate.

Bake in 325° oven 1 hour or until knife
comes out clean.

Pie comes out with crust on bottom,
custard filling and coconut on top.

Délicious.

CREME de MINT TORTE

by Mrs. Lucille Clark

Crust: 1 pkg. Oreo cookies (chocolate)
rolled fine and pressed into
heavily buttered pan (8x8 or 8x10)

Filling: 24 marshmallows-melt in double
boiler with 1/2 cup milk. Chill
until cold. Add 3 tablespoons
green creme de mint and 2 drops
peppermint extract. Fold in
1/2 pint cream whipped stiff.
Spread on chocolate crust and
sprinkle some chocolate crumbs
on top.

RITZ CRACKER PIE

by Mrs. Frieda Bendl

20 Ritz crackers, crumbled
3 egg whites
Pinch of salts
1/2 tsp. baking powder
1/2 to 2/3 cup of sugar
1 cup pecans-finely chopped
1 tsp. vanilla

Beat egg whites until stiff, add sugar &
salt gradually. Add baking powder and
vanilla. Add Ritz crackers, and nuts.
Bake in greased 9" pie pan 25 - 30 min.
at 350°.

QUANTITIES TO SERVE 100 PEOPLE

Coffee - 3 lbs.
Fruit Cocktail - $2\frac{1}{2}$ gallons
Fruit juice - 4 #10 Cans (26 lbs.)
Soup - 5 gallons
Meat Loaf - 24 lbs.
Ham - 40 lbs.
Beef - 40 lbs.
Hamburger - 30 - 36 lbs.
Chicken - (as ingredient) - 40 lbs.
Potatoes - 35 lbs.
Scalloped Potatoes - 5 gallons
Vegetables - 4 #10 Cans (26 lbs.)
Baked Beans - 5 gallons
Rolls - 200
Butter - 3 lbs.
Potato Salad - 12 Quarts
Fruit Salad - 20 Quarts
Lettuce - 20 heads
Salad Dressing - 3 Quarts
Pies - 18
Cakes - 8
Ice Cream - 4 Gallons
Cheese - 3 lbs.

To serve 50 people, divide by 2

To serve 25 people, divide by 4

