

Heavenly Helpings

**First Presbyterian Church
Lincoln, Illinois
2007**

BACON-WRAPPED WATER CHESTNUTS (RUMAKI)

Sandy Blane

**1 lb. bacon
Water chestnuts**

**SAUCE:
1/2 C. catsup
3/4 C. sugar**

Cut water chestnuts in half. Wrap half slice bacon around half water chestnut. Secure with toothpick. Place in glass dish and bake at 350° for 30 minutes. Remove. Dip in sauce mixture. Return to oven for additional 20 minutes.

Note: Once you know how to do this, you can use a third slice of bacon around the water chestnut.

CHEESE STUFFED MUSHROOMS

Sandy Blane

**1 1/2 lbs. fresh mushrooms
3/4 C. mayonnaise
10 slices bacon, cooked and crumbled; you can use Bacon Bits
Seasoned salt**

**1 medium onion, chopped fine or minced onion seasoning
1 1/2 C. shredded sharp Cheddar cheese**

Wash mushrooms and remove stems. Mix mayonnaise, bacon, onion, chopped stems, and seasoned salt to taste. Stuff mushrooms and place on greased cookie sheet. Sprinkle with cheese and cover with foil. Bake at 325° for 15 to 20 minutes.

Note: If making ahead of time and refrigerating, cover with Saran Wrap. Replace with foil before baking.

Make me an answer to someone's prayer.

CATTLEMAN'S SPREAD

Donna Miller

1 C. chopped pecans
2 T. butter
2-8 oz. pkgs. cream cheese,
softened
1 C. sour cream

1/2 tsp. garlic powder
2-2 1/2 oz. pkgs. Buddig
dried beef, chopped
4 tsp. diced onion

In skillet, sauté pecans in butter until golden; set aside. Beat cream cheese until smooth. Add sour cream and garlic powder. Stir in beef and onion. Spread into greased 8" square baking dish. Top with pecans. Bake uncovered at 350° for 20 minutes or until heated through. Serve with crackers or breadsticks.

CURRIED CHEESE SPREAD

Judy Busby

8 oz. cream cheese
1/2 stick butter
1 1/2 C. grated Cheddar
cheese

1 tsp. curry powder
2 T. chutney
2 to 3 green onions

Mix all ingredients together and spread on plate or platter. Top with chutney and sprinkle with chopped green onion. Serve with crackers.

SHRIMP SPREAD

Gretchen Plotner

1/2 C. mayonnaise
1/2 C. sour cream
1/4 C. catsup

1 small can shrimp
1 tsp. lemon juice
1 tsp. horseradish

Drain shrimp. Place on paper towel to help absorb juice. Mix the other ingredients. Add shrimp, If big crowd to serve, double all ingredients. Serve on any crackers or use Scoop Fritos or something similar.

When weeding, the best way to make sure that you are removing a weed and not a valuable plant is to pull on it. If it comes out of the ground easily, it was a valuable plant!

HOLIDAY CHEESE BALL

Martha Holland
Ruth Kapik

3 large pkgs. Philadelphia
cream cheese
1 jar bacon flavored cheese
2 T. minced onion

1/4 tsp. garlic salt
1 T. parsley flakes
1 T. cream
Chopped nuts

Soften cream cheese. Add bacon flavored cheese, onion, garlic salt, and parsley flakes. Beat until very well mixed. Roll in nuts. Garnish with pimento or sliced olives, if desired. Refrigerate overnight. This makes one large or two small cheese balls. If you cannot find bacon flavored cheese, you can use Kraft Old English as a substitute.

PEPPER PEACH CHEESE BALL

Shirley Ritchhart

2-8 oz. cream cheese,
softened
1/2 C. pepper peach jelly
2 T. chopped onion

1 T. chopped jalapeno
1/4 C. shredded Monterey
Jack cheese

Cream together well and chill for 1 hour. Form into a ball. Chill. Can be made up to 48 hours ahead. Serve with Scoops.

JUDY'S COCKTAIL HOT DOGS

Rhoda Holland

2 lbs. hot dogs
1 C. brown sugar

1/4 C. vinegar
1 tsp. dry mustard

Cut each hot dog into 4 or 5 pieces. Simmer at least 1 hour.

*The true measure of loving God
is to love Him without measure.
St. Bernard*

VEGETABLE PIZZA

Rhoda Holland

2 pkgs. crescent rolls
12 oz. cream cheese
1/4 C. mayonnaise
1/2 tsp. seasoned salt
1/2 tsp. dill weed
1/2 tsp. garlic powder

Spread crescent rolls out on a cookie sheet. Press edges together to make one big crust. Bake at 375° for 10 minutes or until lightly browned. Cream together the remaining ingredients and spread on cooled crust. Top with finely chopped vegetables as desired: tomatoes, cucumbers, green onions, green and red peppers, cauliflower, mushrooms, green and black olives, cheese, carrots, etc.

ORANGE JULIUS

Beth Green

6 oz. frozen orange juice
1 C. milk
1 C. water
1/2 C. sugar
1 tsp. vanilla
12 ice cubes

Combine until smooth in blender. Serves 8.
Note: This has been included on our Christmas breakfast every year.

PUNCH FOR 50

Nell Toomey

1 pkg. cherry Kool-Aid
1 qt. water
1 1/2 C. sugar
1 can frozen lemonade
1 can frozen orange juice
1 large can pineapple juice
2 qts. ginger ale
1 qt. club soda

PRESBYTERIAN PUNCH

Evelyn Jenkins

1 can Hawaiian Punch
1-6 oz. can unsweetened pineapple juice
1-6 oz. can frozen lemonade
1/4 C. lime juice
1 btl. club soda

Mix first four ingredients and chill. Just before serving, add club soda.

RO-TEL CHEESE DIP

Brennan Boss

2 lbs. Velveeta cheese
1 can Ro-Tel tomatoes or 1 can Ro-Tel tomatoes with chili peppers

Melt in saucepan, or place in a crock pot, stirring often while it melts. Serve with tortilla chips. Dip and enjoy.

VEGETARIAN CHEESE CHIP DIP

Linda Zinser

1 lb. shredded cheese: Colby Jack, taco or Mexican
1 bunch green onions, sliced
1 green pepper, chopped
1 or more tomatoes, chopped
Green Goddess salad dressing

Mix first four ingredients together. Toss with Green Goddess dressing, just enough to coat. Serve with tortilla chips.

SHRIMP DIP

Mildred Holland

1-8 oz. pkg. Philadelphia cream cheese
1 C. catsup
2 tsp. minced onion
2 cans shrimp, drained
Dash pepper
Tabasco, as much as you desire

Soften cheese; then add other ingredients. Mix with electric mixer or blender. Refrigerate overnight to season. Serve with vegetables or crackers.

TACO DIP

Melody Anderson

8 oz. cream cheese
16 oz. sour cream
1 T. Worcestershire sauce
1 tsp. garlic powder
1 env. taco mix seasoning, dry
Shredded lettuce
1 tomato
Shredded Cheddar cheese

Mix all ingredients together. Spread in serving dish and top with lettuce, tomato and shredded cheese. Serve cold with taco chips.

J & D'S TACO SOUP

Charlise Leesman

1 lb. ground beef	2 cans black beans, drained
1 small onion	2 cans corn, drained
2-16 oz. cans stewed tomatoes	1 pkg. taco seasoning
2-16 oz. cans water	Shredded Cheddar cheese
	Frito corn chips

Brown ground beef and onion. Add tomatoes, water, beans, corn and taco seasoning. When serving, add cheese and chips on top of each bowl.

MICROWAVE POTATO SOUP

Julie Kasa

1/4 C. chopped onion	1/2 tsp. mustard
1/2 C. diced celery	3 T. flour
2 T. butter	1 1/2 C. milk
2 C. frozen hash brown potatoes, partly thawed	1 1/2 C. grated Cheddar cheese
1-12 oz. can chicken broth	1 to 1 1/2 C. cooked, diced ham, optional

In microwave, cook onions and celery in butter for 2 minutes. Add potatoes, broth and mustard. Cook covered for 12 minutes or until potatoes are tender. Combine flour and milk. Add to potato mixture. Cook uncovered 9 to 10 minutes or until thick and bubbly, stirring three times. Add cheese and stir until melted. Add ham if desired.

All glory comes from daring to begin.

POTATO CHOWDER

Pat Bay

1/2 lb. bacon, cut in small pieces	12 drops hot sauce
1 C. chopped onions	1 C. sour cream
3 C. cubed, peeled potatoes	1 3/4 C. milk
1 C. water	1 can cream of chicken soup
1/2 tsp. salt	2 T. chopped fresh parsley or 1 T. dried parsley flakes

Cook bacon pieces until crisp. Remove and set aside. Add onion to bacon drippings and sauté. Pour off drippings. Add water, potatoes, salt and hot sauce. Bring to a boil. Cover and simmer until potatoes are tender. Stir in soup, sour cream, milk and parsley. Cook over low heat (do not boil). Stir in bacon pieces just before serving. Makes 4 to 6 servings. You may double or triple this recipe and can use cream of celery or cream of mushroom soup instead of all cream of chicken soup. I prefer cream of celery.

TACO SOUP

Kendall Martin

1 lb. ground chuck	2-15 oz. diced tomatoes with green chillies
1 onion, chopped	2-15 oz. cans pinto beans
1 pkg. Ranch dry dressing mix	1-15 oz. can black beans
1 pkg. taco seasoning mix	1-15 oz. can cream corn
1 C. water	1-15 oz. can whole kernel corn

Brown ground chuck with onion in medium pan; drain. Place all ingredients in large pot and simmer at least 30 minutes before serving. Very good served with corn bread or corn chips. Also good with 1/4 cup fresh cilantro chopped.

*All of us could take a lesson from the weather:
it pays no attention to criticism.*

CRYSTAL FRUIT BOWL

Diane Cherry Osborn

1 can pineapple chunks
1 can mandarin oranges
Fresh strawberries

Bananas
1 box lemon instant pudding

Mix juice from pineapple and oranges with pudding mix. Fold in fruit. Serve in crystal fruit bowl. Fruit should be glazed. Limit juice to adjust to mix for best results.

QUICK AND EASY CRANBERRY SALAD

Ruth J. Barry

2-3 oz. pkgs. cherry Jell-O
2 1/2 C. boiling water
1 carton frozen cranberry-
orange relish, thawed

1-8 oz. can crushed
pineapple with juice

Dissolve Jell-O in boiling water; stir in fruit. Pour into 7 1/2x11" Pyrex dish. Refrigerate.

MARGARET HODGSON'S FROZEN CRANBERRY SALAD

Jean Rankin Anderson

1-8 oz. cream cheese
1 T. margarine
2 T. sugar
1-1 lb. can whole cranberry
sauce

1-8 oz. can crushed
pineapple, drained
1/2 C. chopped nuts,
optional; I prefer walnuts
1-8 oz. Cool Whip, thawed

Soften cream cheese and margarine; mix together with sugar. Blend in cranberry sauce, pineapple, and nuts if desired. Then, add Cool Whip. Freeze.

*Success or failure is caused more by mental attitude
than by mental capacity.*

AUNT RUTH'S CRANBERRY- JELLO SALAD (A CHRISTMAS FAVORITE!)

Margo Schwab

2 regular pkgs. lemon Jell-O
1-#2 can crushed pineapple
1 can cranberry sauce
7 oz. ginger ale

1 small carton Cool Whip
1-8 oz. pkg. cream cheese,
softened
1/2 C. pecans

Drain 1 cup of juice from pineapple. Bring to a boil. Dissolve jello and let cool. Add crushed pineapple and cranberry sauce. Add ginger ale. Pour in 9x13" Pyrex dish. Let completely set in refrigerator. When set, spread whipped cream that has been mixed with cream cheese over jello and sprinkle with chopped pecans.

CRANBERRY SALAD

Charlotte Key

1-12 oz. Cool Whip, thawed
1-1 lb. pkg. cranberries,
shred in food processor

1 can crushed pineapple,
drained
1/2 bag walnuts, crushed

Mix all ingredients together. Keep refrigerated.

MARY BIRD'S CRANBERRY ICE

Joyce Kinzie

4 C. cranberries
2 C. water
2 1/2 C. sugar

Juice of 2 oranges
Juice of 1 lemon

Wash berries. Add water and cook until berries pop, about 5 minutes. Mash well through a fine sieve to keep tiny seeds out of pulp. Add sugar and stir until dissolved. Add the juices. Cool and freeze. Cover tray with waxed paper. This recipe makes two single ice cube trays. Frozen orange juice may be used as well as frozen lemonade. Use your own judgment as to tartness, but I used about 2 tablespoons frozen orange juice and about 1 tablespoon frozen lemonade.

LEMONADE SALAD

Jim Alexander

2-3 oz. pkgs. or 1-6 oz.
lemon Jell-O
2 1/4 C. boiling water

1-6 oz. can frozen lemonade
2 T. sugar
1-8 oz. Cool Whip

Mix Jell-O, water, lemonade and sugar. Put in refrigerator. When it starts to jell, fold in Cool Whip. Beat well. Return to refrigerator.

LILLIAN'S FRUIT SALAD

Rhoda Holland

2 C. drained mandarin
oranges
2 C. drained chunk pineapple

2 C. miniature marshmallows
2 C. sour cream

Mix all ingredients together and chill.

ORANGE JELLO SALAD

Ruth J. Barry

1-6 oz. pkg. orange Jell-O
2 1/2 C. boiling water
2 small cans mandarin
oranges, drained
1-8 oz. can crushed
pineapple with juice
1-6 oz. can frozen orange
juice, undiluted

TOPPING:
8 oz. cream cheese
1 C. milk
1-3 oz. pkg. instant vanilla
pudding

Combine Jell-O and boiling water. Add oranges, pineapple and orange juice. Stir until orange juice is melted. Pour all into a 9x13" dish and let congeal. For topping, soften cheese and add to milk and pudding, beating until smooth. Spread over Jell-O. Refrigerate. Serves 12 to 15.

Life is not a cup to be measured, but a cup to be filled.

OVERNIGHT SALAD

Janis Klockenga

2 eggs, well beaten
Juice of 2 lemons, about 2 T.
1/8 tsp. mustard
30 large marshmallows

1 pt. whipping cream
1 large can pineapple,
drained
1 C. nuts

Cook eggs, juice and mustard over low heat until mixture thickens, stirring constantly. Add 30 large marshmallows and stir until melted and set aside to cool. Beat whipping cream to soft peaks. Add pineapple and nuts to marshmallow mixture; then fold in whipping cream. Chill. Best to make it the night before.

SEA FOAM SALAD

Martha Holland

1-#2 1/2 can pears, drained
and mashed
1-3 oz. pkg. lime Jell-O
1-8 oz. pkg. Philadelphia
cream cheese, softened

2 T. cream
1 C. Cool Whip

Heat 1 cup of pear juice to boiling point. Pour over jello and stir until dissolved. Cool. Mix cream cheese and cream until smooth. Add jello mixture and beat with electric mixer. Chill until partly thickened. Fold in well drained mashed pears and Cool Whip. Chill until firm.

STRAWBERRY SALAD OR PRETZEL SALAD

Leta Herrington

2 C. pretzels, measure out;
then crush
3 T. sugar
3/4 C. margarine, melted
8 oz. cream cheese, softened

1 C. sugar
2 C. Cool Whip
6 oz. pkg. strawberry Jell-O
1 large pkg. frozen
strawberries

Mix first three ingredients and press into 9x13" greased pan. Bake at 400° for 6 minutes; don't let pretzels burn. Cool. Then mix next three ingredients. Spread over cooled crust. Mix Jell-O with 1 1/2 cup hot water. Cool until syrupy. Add strawberries. Pour over cream cheese layer and refrigerate until ready to serve. Cut into squares.

Note: Leta is Paul Gilmore's wife. Paul was our pastor from 1992-2002.

BANANA BREAD

Shara Lee

2 C. flour	1/2 C. oleo
1 tsp. soda	1 egg
1 tsp. salt	1/2 C. buttermilk
1 tsp. baking powder	1 tsp. vanilla
1 1/4 C. sugar	1/2 C. walnuts

Mix flour, soda, salt, baking powder together. Cream 1 1/4 cups sugar and oleo; add egg, buttermilk, vanilla and 1/2 cup walnuts. Bake in bread pan at 350° 30 to 40 minutes until toothpick comes out dry.

Note: If diabetic, substitute Splenda for sugar. The texture will be slightly different.

BANANA NUT BREAD

Crissy Hoffert

2 C. flour	2 1/2 to 3 bananas, mashed
1/2 tsp. baking soda	1 C. sugar
2 eggs	1 tsp. lemon juice
1/2 C. soft oleo	1 C. pecans, coarsely crushed
1 1/2 T. sour milk	
1 1/2 tsp. baking powder	

Sift into a bowl the flour, baking powder, and soda. Puree bananas. Add rest of ingredients except nuts and blend to mix well. Pour over dry ingredients; add nuts and stir lightly to mix. Bake in well greased loaf pan, 9x5x3", at 350° about an hour.

BANANA NUT BREAD

Carrie Osborn

1/4 C. oil or margarine	2 C. flour
2/3 C. sugar	2 tsp. baking powder
1 egg	1/2 tsp. baking soda
1 C. mashed ripe bananas	1/2 C. chopped nuts
1/4 C. water	

Preheat oven to 350°. Cream margarine and sugar. Beat in egg. Stir in bananas. Add remaining ingredients. Pour into 9x5" loaf pan. I use glass and reduce heat to 325°. Remove from pan and cool on rack. Bread is done when toothpick inserted in center comes out clean.

ZUCCHINI BREAD

Ruth Goebel Aldendifer

3 eggs	2 tsp. soda
1 C. white sugar	1/2 tsp. baking powder
1 C. brown sugar, not packed	2 tsp. salt
1 C. vegetable oil	1/2 C. wheat germ
2 big tsp. maple flavoring	2 C. grated zucchini
1 big tsp. vanilla	1 C. chopped nuts
2 1/2 C. flour, not sifted	

Grate the zucchini on a coarse grater. Don't peel, but core out big seeds. Heap the cups but not hard packed. Beat the eggs, white and brown sugar, and vegetable oil all together well. Using a mixer, add maple flavoring, vanilla, flour, soda, baking powder, salt and wheat germ. Add the zucchini and nuts. Mix together. Bake at 325° in a long pan or 2 small loaf pans about an hour or until tester comes out clean. You may need to put double thickness aluminum foil on top so it doesn't burn. Spray pans very well so it doesn't stick. Best recipe I have ever used!

CHRISTMAS MORNING ROLLS

Carolyn Reynolds

1 bag of 24 frozen dinner rolls	1/2 C. butter
1 small pkg. butterscotch pudding mix, not instant	3/4 C. brown sugar
	3/4 tsp. cinnamon
	1/2 C. chopped nuts

Arrange frozen rolls in a greased bundt pan or angel food cake pan. Sprinkle dry pudding mix over rolls. Cook butter and remaining ingredients over low heat until sugar is dissolved and mixture boils. Pour over rolls. Cover tightly with foil (spray underside with Pam spray) and let stand on counter overnight. Next morning, bake at 350° for 30 minutes. Let stand 5 minutes, then invert carefully onto serving dish. Leave foil on until last 10 minutes of baking time.

Abraham Lincoln was awarded a patent for a device that lifted boats over shoals. He was the only President to ever receive a patent.

SAUSAGE BREAD

Ron Ritchhart

1 lb. sausage
1 green pepper, chopped
1 onion, chopped
2 eggs, beaten
4 oz. Parmesan cheese
1 loaf frozen bread

Brown sausage, green pepper, and onions. Add eggs and cheese. Thaw one loaf frozen bread dough. DO NOT LET RISE. Roll dough out on cookie sheet, and spread meat/cheese mixture on dough. Roll up like a jelly roll. Brush with melted oleo. Bake at 350° for 30 minutes. May be used for breakfast or as an hors d'oeuvre.

HERBED DINNER ROLLS

Charlise Leesman

3 T. grated Parmesan cheese
1/4 tsp. thyme
2-8 oz. pkgs. crescent rolls
1 egg white, beaten
Poppy seeds

In small bowl, mix Parmesan cheese and thyme. Preheat oven to 375°. Separate crescent roll dough into eight rectangles. Press perforations together on each rectangle. Brush some egg white over rectangles. Sprinkle cheese mixture over six rectangles. Stack three cheese-topped rectangles, then top with a plain rectangle. Repeat with remaining four rectangles. Cut each rectangle lengthwise in half; then cut each half crosswise in half. Cut each quarter into two triangles. Sprinkle rolls with poppy seeds; bake on large cookie sheet 10 to 15 minutes. Makes 16 rolls.

ROLLS

Cince Bowns

1 egg
1/2 C. sugar
1 1/2 tsp. salt
2 C. lukewarm water
1 pkg. dry yeast
3 C. flour
3 T. melted butter
3 1/2 to 4 C. flour

Mix the egg, sugar, salt, water and yeast. Add 3 cups flour and stir. Add the melted butter and mix. Add 3 1/2 to 4 cups flour and knead. Let rise. Double punch down. Form into rolls and place in a greased 9x13" pan. Bake at 400° for 20 minutes.

SAUCY CARROTS (COPPER COINS)

Judy Rader

2 lbs. carrots
2 medium green peppers
1 onion
1/2 tsp. salt
DRESSING:
1 can condensed tomato soup
1 T. Worcestershire sauce
1 T. dry prepared mustard
3/4 C. sugar
1/2 C. salad oil
1/4 C. vinegar

Slice and cook carrots in salted water until tender. Layer in bowl with chopped green pepper and minced onion. Cover with dressing and refrigerate overnight.

DRESSING: Mix one can undiluted tomato soup, prepared mustard, sugar, salad oil, and vinegar. Heat dressing just until all ingredients are blended. May be served hot or cold.

CARROT CASSEROLE

Burnetta "Bernie" Depuy

2 lbs. carrots, pared and sliced
1/2 C. butter or margarine
1/3 C. brown sugar
1/4 lb. Velveeta cheese
12 Ritz crackers, crushed

Boil carrots 10 minutes. Drain and put in a 9x13" baking dish. Sprinkle with brown sugar. Melt cheese and margarine together and pour over carrots. Top with cracker crumbs and bake 30 minutes at 350°.

HELEN RANKIN'S CELERY CASSEROLE

Ruth Nickols

3 to 4 C. chopped celery
1 can water chestnuts, sliced and drained
1 can cream of chicken soup, undiluted
1 stick margarine
2 C. Ritz crackers, crushed
1/4 C. slivered almonds, not toasted

Cook celery in slightly salted water. Cook 7 minutes and drain. Add chestnuts and soup. Butter 8 1/2x11" casserole. Melt the margarine and add crackers and almonds. Top the casserole. Bake at 350° for 30 minutes.

CUCUMBERS WITH DRESSING

Sue Beaver

1 C. mayonnaise
1/4 C. sugar
1/4 C. vinegar

1/4 tsp. salt
4 C. sliced cucumbers

In a bowl, combine mayonnaise, sugar, vinegar and salt. Add cucumbers; stir to coat. Cover and refrigerate for 2 hours. Makes 6 to 8 servings.

Note: From "Taste of Home".

SWEET AND SOUR GREEN BEANS

Connie Boss

2 cans French green beans
1 medium onion, chopped
1/4 C. vinegar

1/2 C. sugar
4 pieces bacon

Fry bacon. Remove from grease. In grease, place sugar, vinegar and onion. Simmer for 10 minutes; then add beans and cook slowly for 30 minutes.

GRANDMA'S BEST GREEN BEANS

Pat Purseglove

2 cans green beans, regular
or French cut; drain off
most of liquid
4 to 5 slices bacon, cut up

1/2 C. celery, cut up
1 onion, cut up
Small can tomato sauce
Salt and pepper to taste

Mix all and cook slowly for 1 hour or more.

BARBECUE GREEN BEANS

Mildred Holland

2 cans green beans, drained
6 slices of bacon, diced and
fried

1 onion, sautéed
1 can undiluted tomato soup
2 T. brown sugar

Combine all ingredients. Place in casserole dish. Bake for 1 hour at 325°. Or, cook in microwave, but be sure bacon is cooked and fat drained off before mixing ingredients.

5-BEAN CASSEROLE

Gretchen Plotner

1 can baked beans
1 can lima beans
1 can butter beans
1 can red beans
1 can garbanzo beans
8 oz. bacon

1 small onion
1/2 C. vinegar
1 tsp. salt
1/2 C. brown sugar
1 tsp. garlic salt
1/2 tsp. dry mustard

Dice bacon and onion. Fry together until bacon almost done. Add vinegar, salt, garlic salt, dry mustard, and brown sugar. Simmer 20 minutes. Drain all beans except baked beans. Pour into casserole dish. Pour bacon mixture over beans. Do not mix. Bake at 350° for 45 minutes to an hour. Can be put in crock pot instead of oven.

BAKED BEANS

Recipe of Blanch Wilson,
Mother of Lois Leesman

2-16 oz. cans pork and beans
1/2 C. catsup
1/2 C. brown sugar

Mix in baking bowl. Place cut slices of bacon on top. Bake in 350° oven for 1 hour. Beans should not be runny and bacon on top cooked. Note: This was a favorite at Presbyterian potlucks.

BAKED BEANS

Jan Ulrich

2 large cans baked beans
1 small btl. catsup
1/2 chopped large onion
1 large chopped green
pepper
3 strips bacon, cooked and
crumbled

1 tsp. mustard
3/4 C. brown sugar
Garlic powder to own taste
Salt and pepper

Drain baked beans. Stir all together. Top with two strips bacon. Bake at 350° 45 minutes. Sometimes I add 1/2 cup chili sauce.

CORN PIE

Jill Apel

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|--------------------------------------|---------------------|
| 1 1/4 C. fine saltine cracker crumbs | 1/2 tsp. salt |
| 1/2 C. melted butter | 1/4 C. milk |
| 2 T. butter | 1 T. flour |
| 1 C. milk | 1/2 tsp. onion salt |
| 2 C. frozen corn | 2 eggs, beaten |

Mix cracker crumbs and butter, reserving 1/2 cup for topping. Line 9" pie pan with crumbs; set aside. Combine butter, milk, corn and salt in saucepan; bring to a boil. Reduce heat; cook for 3 minutes. Mix together milk and flour (make a smooth paste); add slowly to hot milk and corn mixture, stirring constantly. Cook 2 to 3 minutes until thick. Cool slightly; add onion salt and eggs. Pour in pan over crumbs and sprinkle with remaining crumb mixture. Bake in preheated 400° oven for 20 minutes; or 350° oven for 30 to 35 minutes.

SCALLOPED CORN

Marsha Dallas

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| 2 eggs, beaten | 1 box Jiffy corn muffin mix |
| 1 C. sour cream | 1 stick oleo |
| 1 can cream-style corn | |
| 1 can whole kernel corn, drained | |

Melt the oleo in a 9x13" baking dish or 2-quart casserole. Combine the remaining ingredients and bake covered at 350° for one hour. Remove the cover for the last 15 minutes of the baking time.

SCALLOPED CORN

Ruth Nickols

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| 2 cans corn: 1 cream-style and 1 whole kernel | 1 C. fine cracker crumbs |
| 3 beaten eggs | 3/4 C. cream or milk |
| | 3/4 C. chopped green pepper |

Butter 9" casserole. Add corn mixture. Dot with butter. Bake 30 to 45 minutes until done. I often brown pork chops and put them in bottom of casserole and top with scalloped corn. This, I bake, at 325° for one hour.

GRANDMOTHER BRINKER'S BAKED LIMA BEANS

Margo Schwab

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| 1 lb. dried lima beans | 1 lb. lean bacon or ham; 1/2 lb. fried and 1/2 lb. diced, uncooked |
| 3/4 C. white sugar | 1/2 tsp. baking soda |
| 1/2 T. salt | |
| 1/3 C. dark molasses | |
| 2 small onions, sliced | |

Soak lima beans overnight, sort and rinse. Cover with water in a cooking pan. Add 1/2 teaspoon baking soda and bring to a boil. Drain and mix with sugar, salt and molasses. Place onion and bacon in the bottom of the baking dish. Cover with bean mixture and cover with water and foil. Place in a slow 275 to 300° oven for 6 hours. Remove foil last 1/2 hour to absorb moisture. Can be made 2 to 3 days ahead and becomes more flavorful when reheated.

GOURMET NOODLES

Ruth Nickols

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| 1/4 C. butter | 1 T. lemon juice |
| 1/2 lb. sliced mushrooms | 1 1/4 C. condensed consommé |
| 1/4 C. chopped onion | 4 oz. medium noodles |
| 1/4 C. sliced almonds | |
| 1 small clove garlic, minced | |

Melt butter. Add mushrooms, onions, almonds and garlic; lightly brown. Add lemon juice and stir in consommé. Add noodles. Reduce heat; cover and simmer until noodles are tender.

CHEESE HASH BROWNS

Donna Miller

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|------------------------------|---------------------|
| 2 lbs. frozen hash browns | 1 stick oleo |
| 1/2 lb. Velveeta cheese | 1 pt. half and half |
| 4 oz. Cheddar cheese, grated | |

Melt cheese, oleo and half and half together; pour over potatoes. Mix all together. Pour in greased 9x13" dish. Bake 1 hour at 350°.

PARMESAN POTATOES

Martha Holland

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| 4 medium red potatoes,
thinly sliced | 1/4 C. Parmesan cheese |
| 1 small onion, thinly sliced | 1/8 tsp. pepper |
| 3 T. oleo, melted | 1/8 tsp. garlic powder |

Place half of potatoes in a greased 11x7" baking dish. Top with onions and remaining potatoes. Drizzle with butter. Sprinkle the Parmesan cheese and seasonings. Bake uncovered at 450° 30 minutes until potatoes are golden brown and tender.

HASH BROWN POTATO CASSEROLE

Pat Diersing

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| 2-1 lb. 11 oz. pkgs. frozen
Ore-Ida square hash
brown potatoes; do not use
toaster hash browns | 1 finely chopped onion,
optional |
| 1 stick butter | 1 tsp. salt |
| 8 oz. Velveeta cheese | 8 oz. sour cream |
| 1 pt. half and half | 6 crisp bacon slices,
crumbled |

Layer 9x13" pan with the Ore-Ida hash browns. This makes two layers of potatoes (you will have two squares left over). In separate pan, combine and melt butter, Velveeta cheese, half and half, onions and salt. When completely melted, pour over the hash brown potatoes. Bake in 350° oven for 45 minutes. Take out of oven and spread 8 ounce sour cream over hot casserole. Sprinkle the bacon crumbs on top. Put back in 350° oven for another 15 minutes. Great for brunches.

TATER TOT CASSEROLE

Lori Beekman

- | | |
|---|--|
| 1 lb. hamburger, browned
and drained | 1 can cream of chicken soup |
| 1 can cream of mushroom
soup | 1 bag frozen tater tots |
| | Shredded Cheddar cheese,
about 2 C. |

Put drained hamburger in 2-quart baking dish. Mix soups together and pour over hamburger. Cover with tater tots. Bake at 350° for 35 minutes. Cover with cheese and bake 10 minutes longer.

TARA'S VEGETABLE DISH

Marilyn Kasa

- | | |
|----------------------------------|------------------------|
| 1 pkg. frozen vegetables | 1 tube Ritz crackers |
| 2 T. mayonnaise | 1 stick butter, melted |
| 1 medium onion, chopped | |
| 3/4 lb. grated Cheddar
cheese | |

Cook vegetables; drain. Mix with mayonnaise, onion and cheese. Place in greased casserole. Top with finely crushed crackers. Pour melted butter over and bake at 350° for 30 minutes. Serves 6.

*When we first bend over the cradle of our own child,
God throws back the temple door, and reveals to us
the sacredness and mystery of the father's and mother's
love to ourselves.
Henry Ward Beecher*

BUTTERMILK PANCAKES

Pat Baker

1 C. buttermilk	1/2 tsp. salt
1 egg	1 tsp. baking soda
3 T. butter, melted	1 tsp. vanilla or 1 T. pancake syrup
3/4 C. all-purpose flour	

Put buttermilk, egg and melted butter in a mixing bowl. Stir briskly until the mixture is smooth and blended. Stir flour, salt and baking soda in small bowl. Stir into the buttermilk mixture only until the dry ingredients are moist, leave lumps. Spoon onto medium hot griddle that is slightly greased. Cook until bubbles break on top. Turn pancake and cook briefly. Keep warm until enough are cooked to serve. Makes 12-3" pancakes.

SWEDISH PANCAKES

Julie Kasa

4 eggs, well beaten	1/2 C. flour
Salt to taste, optional	1 C. milk
4 T. sugar	1/3 C. melted butter

Mix in order given. Cook a fourth of batter at a time on a hot griddle. Flip when almost set. Roll up and serve with syrup or fruit.

MEXICAN CHILI

Cince Bowns

1 lb. hamburger	1 can yellow corn
1 can white corn	1 small onion, diced; optional
1 can kidney beans	1 pkg. dry Ranch dressing
1 can chili beans	1 pkg. dry taco seasoning
1 can black beans	

Brown hamburger and onion. Do not drain any vegetables. Add the rest of the ingredients. Heat through. Serve with sour cream and chopped onions.

ITALIAN BEEF

Karen Sams Davis

3 1/2 lb. rump roast	1 1/2 tsp. salt
4 C. hot water	1 tsp. pepper
4 beef bouillon cubes	2 dashes garlic salt
1 1/2 tsp. oregano	

Pour over meat. Bake in covered dutch oven or stock pot in 350° oven for 3 hours. You may also cook it on top of the stove, reducing heat to low or simmer after it comes to a boil. Refrigerate overnight. Slice or shred and return to broth to reheat. Serve on hoagie rolls with pepperoncinis.

ITALIAN BEEF

Stephen Kasa

3 to 4 lb. chuck roast	1 T. pepper
1 T. salt	1 T. dry mustard
1 T. garlic powder	1 C. water
1 T. Worcestershire sauce	

Place salt, garlic powder, Worcestershire sauce, pepper and dry mustard in bottom of crock pot. Add 1 cup water. Place roast in crock pot and add water to cover. Simmer at low for 9 to 12 hours. Remove meat; remove bone and shred meat. Serve on poor boy buns.

SLOPPY JOES

Debbie Schweitzer

1 lb. lean ground beef	3/4 C. water
1 medium onion, chopped	1/2 tsp. dry mustard
3/4 C. ketchup	2 T. brown sugar
1/4 tsp. Tabasco	1/2 bay leaf
1/8 tsp. chili powder	

Brown beef and onion; drain. Add remaining ingredients and simmer.

BEEF BURGUNDY

Ruth Nickols

1 to 1 1/2 lbs. strips of beef	1 can water
Butter	Fresh or canned mushrooms
1 can cream of mushroom soup	1/2 C. burgundy wine
	Flour gravy

Brown strips of beef in butter, salt and pepper; sprinkle with garlic. Add soup, water, mushrooms, and wine. Make flour gravy and add to mixture. Simmer gently until meat is tender and sauce over the meat is like gravy. Serve hot meat over cooked noodles.

EASY STEW

Ruth Kapik

Stew meat	Celery
Potatoes	Flour
Carrots	Bouillon cubes
Onion	

In a roasting pan, sprinkle in 2 to 3 tablespoons flour. Then put in the roaster any amount of stew meat to fit your group. Move the meat around to coat with the flour. Then add potatoes, carrots, onion and celery, again to fit the number to be served. Dissolve two bouillon cubes in hot water. Pour over the meat and vegetables. Put in slow 300 to 325° oven for 2 1/2 to 3 hours. Remove all vegetables with slotted spoon to serving bowl, leaving only the juice. Add 2 or 3 tablespoons flour and cook to thicken. Pour over meat and vegetables.

Note: This recipe is quite variable, as you can make whatever amount you will need, using more bouillon cubes and water if you make a large amount.

*Hatred stirs up dissension,
but love covers over all wrongs.
Proverbs 10:12*

CHICKEN ENCHILADAS

Susan Harmon

4 boneless, skinless chicken breasts, cooked and diced	16 oz. sour cream
1 lb. shredded mozzarella cheese	2 cans cream of chicken soup
1 lb. shredded Monterey Jack cheese	1 small can diced green chilies
1 lb. shredded mild Cheddar	10 large flour tortillas
1 bunch green onion tops, diced	13x9" casserole pan

Cook chicken breasts by boiling, microwaving or grilling. Dice. Set aside in small bowl to cool. Mix all cheeses in large bowl; set aside. In medium bowl, mix sour cream, soup and chilies; set aside. Place diced green onion tops in small bowl; set aside. Spread approximately 1/3 cup sour cream/soup mixture in bottom of casserole pan. Place tortilla on a dinner plate. Spread heaping tablespoon of sour cream/soup mixture over tortilla. Place handful of diced chicken down middle of tortilla. Cover chicken with large handful of cheese mixture. Sprinkle few green onion pieces over cheese. Roll tortilla over filling and place in casserole pan, seam side down. Repeat with remaining tortillas. Use remaining sour cream/soup mixture to cover tops of tortillas. Sprinkle with remaining cheese and green onion pieces. Cover pan with foil and bake at 350° for 30 to 40 minutes. Can be made ahead and frozen. Thaw in refrigerator overnight. Adjust cooking time as needed.

STOVE TOP CHICKEN CASSEROLE

Debbie Schweitzer

1 stick margarine	4 chicken breasts, cooked and diced
1-6 oz. chicken Stove Top dressing	Approx. 2 soup cans chicken broth
1 can cream of celery soup	
1 can cream of chicken soup	

Melt margarine; add Stove Top dressing mix. To mixture, add cream of celery soup that has been diluted with 2/3 to 1 soup can chicken broth. Place half of mixture in bottom of 9x13" pan. Layer chicken next. Then dilute cream of chicken soup with 2/3 to 1 soup can of chicken broth and pour over chicken. Add remaining half of Stove Top mixture to casserole. Bake in 350° oven for 30 to 45 minutes, until bubbly. A little extra broth can be added if top layer seems too dry.

CHICKEN AND RICE

Julie Kasa

1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
1 can beef and noodle soup
1/2 soup can of water
1 1/3 C. Minute rice
4 to 6 chicken breasts

Combine soups and water in large bowl. Stir in rice. Put in 9x13" pan, lined with aluminum foil. Place chicken on top. Cover lightly with foil. Bake for 2 1/2 to 3 hours at 325°.

EASY CHICKEN & DUMPLINGS

Sandy Blane

Cream of chicken soup
Cooked chicken
2/3 C. milk
2 C. Bisquick baking mix

Bring can of soup and 1 1/2 cans of water to boil. Cut up chicken and place in soup. Mix Bisquick and milk until soft dough forms. Drop by spoonfuls onto boiling stew. Cook uncovered over low heat 10 minutes. Cover and cook 10 minutes. Makes 10 to 12 dumplings.

CHICKEN STRATA

Millie Anderson

9 slices bread, trimmed
1/4 C. soft butter, spread on bread
4 C. chopped cooked chicken
1 1/2 C. sliced mushrooms
7 oz. can sliced water chestnuts
9 slices sharp Cheddar cheese
1 can cream of mushroom soup
1 can celery soup
4 eggs
2 C. milk
1 small jar pimento
1 tsp. salt
1 C. bread crumbs
2 T. butter

Put sliced bread on bottom of 9x13" pan. Then layer chicken, mushrooms, cheese, and chestnuts. Heat soup until bubbly. Beat eggs, milk and pimento. Pour over top. Set overnight. Butter crumbs and add before baking. Bake at 350° for one hour.

PARMESAN BAKED CHICKEN

Pat Baker

1/3 C. butter, melted
4 chicken breasts
1/2 C. fine dry bread crumbs
2 T. grated Parmesan cheese
1 tsp. basil leaves
1 tsp. oregano leaves
1/2 tsp. garlic salt
1/4 tsp. salt
1/4 C. butter
1/4 C. white wine
1/4 C. chopped green onion
1/4 C. chopped parsley

Combine bread crumbs, Parmesan cheese, basil, oregano, garlic salt and salt. Dip chicken breasts into melted butter; then coat in crumbs. Place skin side up in a lightly greased baking dish. Bake at 375° for 50 to 60 minutes until golden. Meanwhile, melt 1/4 cup butter; add wine, green onion and parsley. When chicken is brown, pour sauce over and bake for 3 to 5 minutes.

HONEY MUSTARD GRILLED CHICKEN

Crissy Hoffert

1/2 C. Hellmann's mayonnaise
2 T. deli mustard
1 T. honey
1 tsp. apple cider vinegar
2 green onions, chopped
4 boneless, skinless chicken breasts

Blend first five ingredients. Season with salt and pepper. Grill or broil chicken. Brush with two-thirds of mixture until cooked. Serve with remaining third of mixture. This recipe is best on the grill.

*O Lord, help my words to be gracious and tender today,
for tomorrow I may have to eat them.*

COLCANNON

Charlotte Key

3 lbs. potatoes, scrubbed
2 sticks butter
1 1/4 C. hot milk
Black pepper

1 head cabbage, cored and
finely shredded
1 lb. ham or bacon, cooked
4 scallions, finely chopped

Steam potatoes in their skins 30 minutes. Peel them. Chop up with knife before mashing. Mash thoroughly; add one stick butter in pieces. Gradually add hot milk. Season with black pepper. Boil cabbage in unsalted water. Add 2 tablespoons butter to tenderize it. Cover with lid 2 minutes. Drain thoroughly. Return to pan. Chop into small pieces. Add cabbage, scallions and ham to mashed potatoes, stirring gently. Make an indentation on top. Put 1 tablespoon butter into each indentation.

SALMON SOUFFLÉ

Marilyn Steiger

2 T. melted butter or
margarine
1 C. milk
1/2 tsp. salt
Dash of pepper
2 stiff beaten egg whites

2 T. flour
2 well beaten egg yolks
1/4 tsp. nutmeg
1 lb. or 14 oz. can salmon,
flaked
Lemon, if desired

Make white sauce of butter, flour and milk by mixing flour and butter. Then stir in milk and cook until it thickens. Slowly add small amounts of sauce to beaten egg yolk; stir into remaining sauce. Add salt, nutmeg, pepper, and flaked salmon. Fold in beaten egg whites. Bake in greased 1 1/2-quart casserole or individual dishes at 325° for 45 minutes. Garnish with lemon, if desired. Makes 4 to 6 servings.

SALMON PATTIES

Karen Sams Davis

1 can salmon with liquid
2 eggs
1 sleeve of crushed saltines
2 T. minced parsley
1/4 tsp. salt

1/8 tsp. pepper
2 T. lemon juice
1 small onion, chopped
4 T. vinegar

Combine all ingredients. Form into patties and fry until browned on both sides.

HAMBURGER CASSEROLE

Glenn Osborn
Recipe of Margaret Osborn

1 1/2 lbs. ground beef
1 C. chopped onions
1 can cream of chicken soup
1 small carton sour cream
3/4 tsp. salt
1/4 tsp. pepper

1 C. medium noodles
1 C. soft bread crumbs
3 T. melted margarine
1 can cream of mushroom
soup

Preheat oven to 350°. Brown beef. Add onions and cook until tender. Add soups, sour cream, salt and pepper. Mix. Stir in cooked and drained noodles. Pour into 2-quart casserole. Mix bread crumbs with margarine and sprinkle on top. Bake 30 minutes.

PAM'S SPAGHETTI SAUCE

Carolyn Reynolds

1 1/2 lbs. lean ground beef
or bulk sausage
1 jar Classico sauce, tomato
and basil flavored
1 small can tomato paste
1 small can tomato sauce
1 1/2 tsp. dried oregano

2 tsp. garlic powder
1 tsp. salt
1/2 tsp. dried basil
1 bay leaf
3 T. brown sugar
1/2 C. water

Brown the beef with 1 teaspoon garlic powder. In a large pot, combine rest of ingredients and then add beef mixture. Simmer for about 1 hour.

If we really want to love, we must learn how to forgive.

EASY OVEN STEW

Susan Rohrer

In memory of Helen Musa Rankin

2 lbs. stew meat
2 tsp. salt
1/2 tsp. pepper
1 diced medium onion
3 or 4 cubed potatoes
2 sliced carrots

2 cut up stalks of celery
2 C. tomato juice
1 C. water
1 T. sugar
3 T. tapioca

Put all ingredients in a roaster. Cover and bake at 325° for 3 1/2 to 4 hours.

BUBBLE AND SQUEAK!

Gloria Read

1 chicken bouillon cube
2 carrots or a few baby
carrots, cut in bite size
pieces

1 medium potato, cubed
1/4 cabbage, cut up
1/2 pkg. breakfast sausage
links, cut in 1/4's

Boil 1 1/2 cups water, covered, in 2-quart saucepan with chicken bouillon. Cut up all the vegetables and sausage into bite-sized pieces. Add vegetables to saucepan in this order: carrots first, potatoes second, then cabbage on top. Cover to steam cabbage, but do not stir. Fry sausage bits in a skillet. Pat grease from pan, but do not rub away seasoning. Drain vegetables and add to skillet. Stir. Yum! Serves 3 people.

*For every cup and plateful, God,
make us truly grateful.*

Amen.

FAST FIXIN' CHOCOLATE CHIP CAKE

Beth Green

1 pkg. Duncan Hines devils
food cake mix
1/4 C. melted butter
2 eggs
1 1/4 C. water

1-4 serving size pkg.
chocolate pudding, instant
1-6 to 12 oz. pkg. chocolate
chips

Preheat oven to 350°. Coat pan bottom with butter. Stir remaining ingredients in pan 2 minutes until blended. Scrape sides and spread batter evenly in pan. Bake for 35 to 45 minutes until toothpick inserted near center comes out clean. Cooled cake may be sprinkled with powdered sugar. Use a knife to loosen cake from sides; cut and serve directly from pan. Store leftover cake loosely covered. For chocolate lovers, a classic fudge frosting is good on this, too!

FAMOUS TEXAS CAKE & FROSTING

Judy Busby

2 C. flour
2 C. sugar
1/2 C. shortening
1 stick oleo or 2 sticks oleo
3 T. cocoa
1 C. boiling water
2 eggs
1/2 C. sour milk
1 tsp. soda

1 tsp. vanilla
FROSTING:
1 stick oleo
3 T. cocoa
6 T. milk
1 box powdered sugar
1 tsp. vanilla
1 C. nuts, optional

Boil shortening, oleo, cocoa and boiling water. Add to flour/sugar mix. Add eggs, sour milk, soda and vanilla. Bake in 11 1/2x17" jelly roll pan at 350° for 25 to 30 minutes. Frost while warm. FROSTING: Mix by hand and boil in saucepan one stick oleo, 3 tablespoons cocoa, and 6 tablespoons milk. Add and beat together one box powdered sugar, 1 teaspoon vanilla and 1 cup nuts, optional.

PERFECT POUND CAKE

Pat Baker

1 C. butter, soft
3 C. sugar
6 eggs
1 C. sour cream

1/4 tsp. soda
3 C. sifted flour
1 tsp. vanilla or lemon
extract

Sift flour and measure. Resift twice with soda; set aside. Cream butter and sugar slowly, beating constantly to cream well. Add eggs, one at a time; beat well after each. Stir in sour cream. Add flour mixture, half at a time, beating well. Stir in extract. Pour batter into a well greased and floured 10" tube or bundt pan. Bake in moderate 325° oven for 1 hour 15 to 20 minutes or until cake tests done. Place on rack to cool 5 minutes. Loosen cake around edges with dull side of knife. Turn cake onto a rack to cool.

RED VELVET CAKE

Stacy Olson

1 C. shortening: 1/2 oleo and
1/2 Crisco
1 1/2 C. sugar
2 eggs
1 oz. red food coloring
2 T. water
1 C. buttermilk
1 T. vinegar
1 tsp. baking soda
2 T. cocoa

1 tsp. salt
1 tsp. vanilla
2 1/2 C. cake flour
FROSTING:

1 stick butter
1 C. milk
3 T. flour
1/2 C. Crisco
1 C. powdered sugar
1 tsp. vanilla

Cream shortening and sugar. Add eggs. Mix food coloring, water and cocoa; add to first mixture. Add flour, salt and buttermilk; then add vanilla. Very last, add vinegar and soda. Bake at 350° for 30 minutes.

FROSTING: Put milk and flour in a pan; cook until thick like paste. Cool in refrigerator. In another bowl, mix Crisco, sugar and vanilla. Whip mixtures together until creamy; then frost.

WHITE TEXAS CAKE

Debbie Schweitzer

2 sticks margarine
1 C. water
2 C. sugar
1 tsp. salt
2 C. plus 2 T. flour
1 tsp. baking soda
3 eggs
1/2 C. buttermilk

1 T. vanilla
FROSTING:
1 stick margarine
4 T. milk
Approx. 2 lbs. powdered
sugar
1 T. vanilla
1 C. nuts, optional

Bring oleo and water to a boil. Remove from heat, add sugar, salt, flour and baking soda. In small bowl, beat eggs, buttermilk and vanilla. Combine both mixtures and beat well. Spread in greased, floured jelly roll pan. Bake at 350° for 20 minutes. Cool and frost.
FROSTING: Bring oleo and milk to a boil. Add sifted powdered sugar, vanilla and nuts. Spread on cooled cake.

WHITE BUTTERMILK CAKE & ICING

Shirley Opper

2 C. sugar
1/2 C. shortening
3 egg whites
1/2 tsp. salt
1 tsp. vanilla
1 tsp. soda
1 3/4 C. buttermilk

2 3/4 C. flour
CREAMY WHITE ICING:
1 C. milk
1/4 C. flour
1 C. sugar
1 C. Crisco
2 tsp. vanilla

Cream together sugar and shortening. Add 3 egg whites, one at a time, beating well after each. Add salt and vanilla; beat. Dissolve soda in 3/4 cup buttermilk and mix until foamy. Add alternately the buttermilk soda combination with flour (add about 1/3 of soda combination, beat 1/3 flour, beat). Last, add 1 cup buttermilk and beat 1 minute. Bake at 350° for 35 minutes in 9x13" pan. Cool completely before adding icing.

ICING: Mix milk and flour; cook slowly, stirring constantly until very thick. Cool. Beat sugar and Crisco until creamy and fluffy. Add vanilla; beat. Combine cooled mixture with sugar mixture and beat well. Spread on cooled cake.

WHITE CHIP BROWNIES

Sandee Deilkes

- | | |
|---|--|
| 1 C. all-purpose flour | 3/4 C. butter or margarine,
melted |
| 1/2 C. Nestle' Toll House
baking cocoa | 2 tsp. vanilla extract |
| 3/4 tsp. baking powder | 3 large eggs |
| 1/4 tsp. salt | 2 C. Premier white morsels,
divided |
| 1 1/4 C. granulated sugar | |

Preheat oven to 350°. Grease 9" square pan. Combine flour, cocoa, baking powder and salt in medium bowl. Beat sugar, butter and vanilla extract in large mixer bowl. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in 1 1/2 cups morsels. Spread into prepared pan. Bake for 25 to 30 minutes or until wooden pick inserted near center comes out slightly sticky. Cool in pan on wire rack. Brownies will sink in center when cooled. Microwave remaining morsels in heavy-duty plastic bag on medium-high (70%) power for 30 to 45 seconds; knead. If necessary, microwave at additional 10 to 15 second intervals; kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over brownies. Chill for 5 minutes. Cut into squares.

SPECIAL K BARS

Ken Schweitzer

- | | |
|--------------------------------------|---------------------|
| 1 C. sugar | 1 C. nuts, optional |
| 1 C. white syrup | Hershey bars |
| 3 1/2 C. Special K cereal | |
| 1 small jar crunchy peanut
butter | |

Dissolve sugar and white syrup over low heat. Do not boil. Add peanut butter, Special K and nuts. Press into a buttered 9x13" pan. Put Hershey bars on top and put under broiler for one minute. Spread chocolate over top.

CHOCOLATE CHIP BARS

Jean Peters

- | | |
|--------------------|---------------------------|
| 2 sticks margarine | 1 tsp. vanilla |
| 1 C. sugar | 2 C. flour |
| 1 C. brown sugar | 2 1/2 tsp. baking powder |
| 2 T. water | 1/2 C. walnuts, chopped |
| 2 eggs | 1 C. milk chocolate chips |

Use a 9x13" pan, greased and floured. Melt margarine in saucepan; add sugar and water, blending well. Cool. Add eggs and vanilla; beat well by hand. Blend flour and baking powder; add to above. Add rest of ingredients and pour in pan. Bake at 350° about 30 to 40 minutes. Don't over bake.

Note: I prefer Fleischmann's margarine.

SEVEN LAYER BARS

Lois Leesman

- | | |
|------------------------------------|----------------------------------|
| 1 stick margarine | 1 C. nuts |
| 2 C. graham cracker crumbs | 1 C. coconut |
| 1 small pkg. chocolate chips | 1 C. sweetened condensed
milk |
| 1 small pkg. butterscotch
chips | |

Melt margarine in 13x9" pan. Add cracker crumbs and press into pan. Add nuts evenly on crumbs, then layer the chocolate chips, butterscotch chips and coconut. Pour the sweetened milk over the top. Bake in 350° oven for 20 to 25 minutes until lightly browned. Cool before cutting. Can be frozen.

BUTTERSCOTCH SQUARES

Martha Holland

- | | |
|----------------------|------------------------------|
| 2/3 C. oleo, melted | 1/2 tsp. baking powder |
| 2 1/4 C. brown sugar | 1 C. chopped nuts |
| 3 eggs | 1-6 oz. pkg. chocolate chips |
| 2 3/4 C. flour | |

Mix melted oleo and brown sugar. Add eggs, one at a time; beat. Add dry ingredients, nuts and chocolate, all at once. Bake in buttered, floured 9x13" pan at 350° for 20 to 30 minutes. Cut in pan while warm. Sprinkle with powdered sugar, if desired.

HOT MILK CAKE

Judy Rader

4 eggs
2 C. flour
2 C. sugar
2 tsp. baking powder
1 C. milk
1 stick butter or margarine
1 1/2 tsp. vanilla

Beat eggs until very light, 5 minutes. Add sugar gradually; beat well. Add vanilla; then flour and baking powder. Mix well. In small saucepan, melt butter in milk at low heat. Slightly cool. Mix with rest of batter. Batter is thin. Bake at 400° for 35 to 40 minutes in a 9" tube or bundt pan. Do not use a two piece angel food cake pan. You may drizzle a glaze over top if desired. This cake is also good topped with fresh berries, peaches, etc.

WAR CAKE

Mildred Wickline

2 C. brown sugar
2 C. hot water
2 tsp. shortening
1/2 to 3/4 C. raisins
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
3 C. flour
1 tsp. baking soda
2 tsp. hot water

Mix brown sugar, 2 cups hot water, and shortening in medium size saucepan. Add raisins and salt, cinnamon, and cloves; boil for 5 minutes after it first bubbles. Remove it from stove and let cool. After cooling (be sure it cools completely). Add flour and baking soda that has been dissolved in a couple of teaspoons of hot water. Mix well. Pour into a greased tube pan and bake for one hour at 350 to 375°.

*Every one helps his neighbor, and says
to his brother, "Take courage!"*

CHRISTMAS CRANBERRY COOKIES

Mildred Holland

1/2 C. sugar
1/2 C. firmly packed brown sugar
1/4 C. soft butter
2 T. milk
1 T. lemon juice
1/2 tsp. vanilla
2 eggs
1 1/2 C. flour
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1 C. fresh cranberries, chopped
1/2 C. chopped pecans

In large bowl, combine sugar, brown sugar, and butter; beat well. Add milk, lemon, vanilla and eggs; blend well. Mix dry ingredients and add to beaten mixture; mix. Stir in cranberries and nuts. Drop on greased sheets. Bake at 325° for 15 to 20 minutes. Makes 3 dozen.

CANDY REESE CUPS

Carolyn Reynolds

1 stick margarine, at room temp.
1 box powdered sugar, sifted
2 C. peanut butter
1/2 tsp. vanilla
1 large bag chocolate chips
1/4 stick or less of paraffin wax

Mix margarine, powdered sugar, peanut butter and vanilla. Roll into small balls, about the size of a walnut. Chill. Melt 1/4 stick paraffin wax or less in some kind of container that is set in water. I used an old mayonnaise jar. In a double boiler, melt chocolate chips and then add some melted wax to it. The chocolate should be somewhat runny. Roll each of the peanut butter balls in the chocolate and then set them on wax paper. I put the wax paper on a cookie sheet so I can move them easily to a spot to harden.

FUDGE

Pat Laughlin

2 1/4 C. sugar	1/4 tsp. salt
1 C. Kraft cream or 16 large marshmallows	6 oz. semisweet chocolate pieces
3/4 C. Pet milk	1 tsp. vanilla
1/4 lb. margarine	1 C. nuts

Cook, stirring constantly, on medium heat until it boils. Remove from heat. Stir in vanilla and the morsels until they are melted and spread in 8" square buttered pan. Cool.

NEVER FAIL FUDGE

Pat Diersing

12 oz. evaporated milk	4 1/2 C. sugar
2 C. butter, at room temp.	3-12 oz. pkgs. semisweet chocolate chips
3 tsp. vanilla	

Mix sugar and milk in large cooking pan. Cook over medium-high heat until the mixture boils. Turn heat to low, cook for an additional 7 to 8 minutes while stirring. Remove from heat. Stir in butter until melted. Add chips and vanilla; stir until melted. Beat entire mixture with a mixer on high for 2 minutes. You may add nuts, if desired. Pour into jelly roll pan. Let stand for at least 2 hours before cutting.

PEANUT BRITTLE

Ann Kvitle-Bi

2 C. sugar	Pinch salt
1 C. white syrup	2 C. raw peanuts
1/2 C. water	1 tsp. vanilla
1 tsp. butter	1 T. baking soda

Boil first three ingredients until it spins heavy thread 295°. Add next three ingredients and cook until peanuts are done and turn slightly brown, stirring constantly. Remove from fire, add vanilla and soda. Pour on buttered cookie sheets or marble slabs. Stretch as thin as possible. Makes 2 1/2 pounds.

FRENCH DRESSING

Marian Spore

1 1/2 C. salad oil	2/3 C. vinegar
1 can tomato soup	1 tsp. salt
1/2 tsp. pepper	1 tsp. paprika
1 T. dry mustard	1 small onion, grated
1/2 C. sugar	

Add Worcestershire sauce. Shake vigorously.

RASPBERRY VINAIGRETTE DRESSING

Joyce Kinzie

10 T. sugar	2 C. tarragon vinegar
2 T. salt	10 oz. raspberry preserves
3/4 tsp. black pepper	3 T. honey
1 T. tarragon leaves	4 C. vegetable oil

Combine all ingredients and warm until the sugar and spices are dissolved. Then add slowly in a stream no bigger than a pencil, 4 cups vegetable oil. Beat as you add.

ALICE TRAPP'S ASPARAGUS SALAD

Mildred Holland

1 can cream of asparagus soup	3/4 C. chopped celery
1/2 C. water	1/2 C. chopped green pepper
1 pkg. lime jello	1/2 small chopped onion
1-8 oz. pkg. Philadelphia cream cheese	1/2 C. mayonnaise

Combine soup and water; heat until very hot. Add jello. Should be hot enough so jello will dissolve. Mix cream cheese and mayonnaise together and add celery, green pepper and onion. Combine this with soup/jello mixture. Put in dish or mold and chill.

The best thing to do behind a person's back is pat it.