

NAPLES COOK BOOK - 1963

Greatest of thanks to Derek Marchi, Brett Marchi and Jana Landel for sharing their family's well-used cookbook and the contents of Carolyn Marchi's, their mother's, scrapbook (assembled with memories stretching from the mid-'60s to the late '70s). With Carolyn's kids' blessing, we photographed each page of the cook book and compiled it into a PDF document which follows. Rewind with scores of vintage recipes contributed by PTA members and Naples residents 62 years ago! Heads up...Campbell's Soup and Jell-o abound!

In 1963, Naples Elementary's PTA published Naples Cook Book... a 76-page compendium of popular recipes of the time, as contributed by PTA members, school staff, faculty, and Naples neighbors. Though we're not certain, it was likely a project to raise funds for school amenities and student activities. The dedication reads: "With our sincere appreciation, this book is dedicated to the many who contributed so generously of their time, all the way from submitting recipes, to the cover, the typing, proof-reading, mimeographing, counting, etc., 'til the final book was assembled."

Pages photographed, uploaded and reassembled on 12/10/2025 as this PDF by John Angelo, Editor Naples News

NAPLES
COOK
BOOK



Carolyn Marchi
1964

NAPLES COOK BOOK

A COLLECTION OF FAVORITE RECIPES

BY MEMBERS AND FRIENDS

OF THE

NAPLES ELEMENTARY PARENT-TEACHER ASSOCIATION

TABLE OF CONTENTS

APPETIZERS	1 - 4
BREADS	5 - 9
SALADS	10 - 15
MAIN DISHES	16 - 40
VEGETABLES	41 - 43
DESSERTS	44 - 48
COOKIES	49 - 54
CAKES.	55 - 62
PIES	63 - 67
CANDY	68 - 70

* * *

DEDICATION

With our sincere appreciation, this book is dedicated to the many who contributed so generously of their time, all the way from submitting recipes, to the cover, the typing, proof-reading, mimeographing, counting, etc., 'til the final book was assembled.

- APPETIZERS -

THREE CHEESE DUNK

Mimi Crane

- | | |
|----------------------------------|-------------------------|
| 1 c cottage cheese, well drained | 2 T mayonnaise |
| 1 c grated cheddar cheese | 1 T horse-radish |
| 2 oz. bleu cheese, mashed | few drops tabasco sauce |
| 3 green onions, finely chopped | salt and pepper |

Blend cheeses together. Add remaining ingredients. Pile in Bowl. Stud with pretzels.

CHEESE AND SARDINE DIP

Mimi Crane

- | | |
|---------------------------|-----------------------------------|
| 3 T milk | 2 3-oz. pkgs. cream cheese |
| 1 T mayonnaise | 1 t Worcestershire sauce |
| 1 T finely chopped onion | 2 t lemon juice |
| 1 T finely chopped celery | 1 3-3/4 oz. can sardines (minced) |

Mix cheese with milk. Add remaining ingredients and mix well. Serve with Fritos.

AVOCADO-TOMATO DIP

Beebe Mattson

- | | |
|----------------------|---------------------------|
| 1 or 2 ripe avocados | 2 drops tabasco sauce |
| 1/2 t salt | 1 t Worcestershire sauce |
| 1/4 t garlic salt | 3 T green onions, chopped |
| 1/4 t pepper | |
| 2 T mayonnaise | 1 tomato, chopped |
| 1/4 c milk or cream | |

Blend the above ingredients, except for the tomato, in a blender. Add more milk if needed to blend. Mix in chopped tomato and serve with chips or crackers.

CHILI DIP

Eleanor Beland

Heat one can of Hormel's chili without beans.
Add, while stirring constantly, 1 pkg. of sliced yellow American cheese -
one slice at a time. Place in chafing dish and keep warm. Use Fritos for dipping.

MUSHROOM MAGIC (hors d'oeuvre)

Jeanne Costello

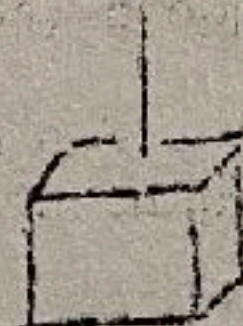
Clean and remove stems of the fresh mushrooms. Set whole mushrooms aside. Saute stems in butter, add: (minced) 2 T dry Sauterne wine, 1/2 pt. whipping cream (not whipped), 1 t nutmeg

Bring to boil. Fill mushrooms with mixture, add small pat of butter. BROIL for 5 min. or until mushrooms brown. (These can be prepared in the morning before serving in the evening. The above proportions are for 2 dozen mushrooms.

TOASTED CHEESE BREAD APPETIZERS

Joan Dirk

Cut bread in 1/2 inch cubes, toast in the oven, dip in beaten egg, roll in parmesan and roman cheese. Put under broiler until puffed and brown. Serve with toothpicks.



BRAUNSWEIGER DIP

Helen Bagley

8 oz. Braunsweiger (softened) 3 oz. cream cheese
1/2 to 2/3 c sour cream 1/4 t onion salt
2 dashes tabasco sauce 1/2 t lemon juice
1/4 t Worcestershire sauce

Place in blender or mixer and mix well. Chill.

HOT HORS D'OEUVRES

Jeanne Salta

Cut thin white bread into squares or triangles. Spread with butter, creamy cheese, and a little chili powder. Wrap around a stuffed green olive. Secure with toothpick. Brush with melted butter. Broil until golden. Serve hot.

FROZEN MIXED VEGETABLE SNACKS

Ann Merrill

Right out of the freezer, put frozen mixed vegetables in a cup or bowl. Serve with dinner or as a snack. Quite tasty just as they are, and so easy.

CHILI CHEESE DIP

Jackie Miller

1 large onion
1/4 c butter
2 T flour

1 c Half & Half
1/2 lb. jack cheese, shredded
1 small (4 oz.) can green chiles

Rinse seeds from chiles and dice. Mince onion and cook in butter until wilted. Add flour and stir over heat for 2 minutes. Gradually stir in Half & Half and stir until smooth. Add cheese and chiles and serve on toasted tortillas for lunch (serves 4) or in chafing dish as dip.

VEGETABLE DIP

Pat Crook

1 8-oz. pkg. softened cream cheese	1 t lemon juice
1/4 t garlic salt	1 t worcestershire sauce
1/2 t onion powder	3 drops tabasco sauce
1/2 t sweet basil	1/4 c evaporated milk
1 t celery seed	

Put all, except milk, into 1-1/4 qt. bowl. Mix at low speed, gradually add milk. Cover. Chill several hours. Serve with raw carrot and celery strips, green onions, cauliflower, etc., letting guests dip as they do chips.

TUNA GUACAMOLE

Helen Bagley

1 6-1/2 or 7-oz. can tuna	1 t chili powder
2 avocados	1 t worcestershire sauce
1/4 c mayonnaise or salad dressing	1/2 t hot pepper sauce
2 T lemon juice	1/4 t salt
1 T grated onion	

Drain and flake tuna. Cut avocados in half lengthwise; remove seeds. Peel avocados and mash until smooth. Add mayonnaise, lemon juice, onion, chili powder, worcestershire sauce, pepper sauce and salt. Mix well. Cover tightly and chill at least 1 hour. Serve with corn chips, potato chips or crackers. Makes 2 cups dip.

GUACAMOLE

Irene Stanford

2 medium-size avocados
2 t lemon juice
1/2 tomato, chopped
1 T onion, chopped fine

1/2 t chili powder
dash of garlic salt
6 slices crisp bacon, crumbled
salt and pepper

Mash peeled avocados with fork; stir in lemon juice, tomato, salt, pepper, onion and chili powder. Add bacon and chill in refrigerator. Serve with corn tortillas cut into fourths and fried in oil until crisp. Use tortilla chips for dipping. Yield 2 cups.

LEMON CHEESE SPREAD (for toast or hors d'oeuvres)

Miss Elizabeth Rogers
2nd-3rd grade teacher, 1963-64

1 lb. sugar
4 lemons

6 eggs
1/2 lb. margarine

Place lemon rind and lemon juice in pan with sugar. Use double boiler. Simmer until sugar has dissolved. Add margarine and let it melt. Stir in well-beaten eggs. Stir until thick. Do not let mixture boil. Makes 3 large cups.

NUTS AND BOLTS (Party Snacks)

Harriette Ekocs

1 package each: Cheerios, Rice Chex, Wheat Chex
2 packages Slim Jane pretzels

Melt 1/2 lb. margarine and add to same 1 T celery salt, 1 T garlic powder (or 2 T. garlic salt) and 8 T worcestershire sauce. Preheat oven to 250°. Pour melted margarine and spices over cereal mixture and bake for 1 hr or more, stirring every 15 minutes with a wooden spoon. Let cool and store in coffee cans.

"GRASSHOPPERS"

Virginia Mathews
Principal, Sept. '63-Nov. '64

Wrap seeded dates with bacon strips. Skewer with toothpicks and broil. Grasshoppers will need to be turned once to cook bacon. (Place them on broiling rack covered with perforated foil. Use broiler pan to catch drippings.) Small onions and olives may also be prepared this way with bacon.

- B R E A D S -

ORANGE ROLLS

Jacque Kemp

1 package of 9 Parker House rolls (already cooked).

Blend:

1/2 cup butter or margarine

1 cup granulated sugar

Add:

juice from 1 orange

grated peel from 2 oranges

Blend well and spread this mixture all over each roll (inside, 4 sides and top). Put $\frac{1}{2}$ slice orange inside each roll. Place in 9x 13 baking pan. Bake in 350° oven about 20 minutes.

WHITE BREAD

Barbara Pendergast

1 cup milk

1 cup water

3 Tbsp. sugar

1 pkg. Dry Yeast

2 tsp. salt

6-6- $\frac{1}{4}$ cups sifted flour

1/3 cup butter

Scald milk - cool, add sugar, salt and melted butter. Add yeast to warm water. Let dissolve, then add flour - 3 cups at a time. Place on floured board. Knead until smooth. Place in greased bowl. Let rise until double. Punch down. Shape into 2 loaves, let rise till double. Bake at 350° until done. Brush top with melted butter as soon as done.

DATE NUT BREAD

Pat Roice

2 c dates, sliced thin

2 t soda

1 T shortening

1 t salt

1 c sugar

1 t vanilla

1 egg

1 c chopped nuts

2 c flour

1 $\frac{1}{2}$ c boiling water

Pour boiling water over dates and let cool. When cool, add vanilla and egg. Sift dry ingredients together. Add to cool date mixture. Add nuts. Bake in 2 greased loaf pans at 350° for 1 hour.

BANANA NUT BREAD

Marion Lawhead

Mix together ($\frac{1}{4}$ cup soft shortening
 ($\frac{3}{4}$ cups sugar
Beat in (1 egg
Stir in ($\frac{2}{3}$ cups mashed bananas (about 2)
 (3 tablespoons sour milk or buttermilk
Sift together (2 cups sifted flour
 ($\frac{1}{2}$ teaspoon double action baking powder
 ($\frac{1}{2}$ teaspoon baking soda
 ($\frac{1}{4}$ teaspoon salt
Stir in ($\frac{1}{2}$ cup chopped nuts
Line a greased 5 x 10 x 3 inch bread pan with waxed paper, pour in the batter.
Bake about 1 hour in moderate 350° oven. (This is very good.)

APPLESAUCE NUT BREAD

Barbara Straight

2 c flour	2 Tbsp. oil
1 cup sugar	1 cup nuts (chopped)
3 tsp. baking powder	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ tsp. soda	1- $\frac{1}{2}$ Tsp. cinnamon
$\frac{1}{2}$ tsp. nutmeg	1 egg, beaten
1 cu. apple sauce	

Sift dry ingredients, add walnuts. Beat egg, add applesauce and oil. Add dry ingredients. Stir until blended. Bake in greased 8 x 8 x 4 bread pan. Bake at 325° for one hour.

CARROT BREAD

Peg Johnson

Sift together: 2 c sifted flour	2 t cinnamon
in lge. bowl 2 t baking soda	$\frac{1}{2}$ t salt
Add: $1\frac{1}{2}$ c sugar	3 eggs
$1\frac{1}{2}$ c cooking oil	2 t vanilla beat until well blended

Fold in 2 c grated raw carrots and 1 c chopped nut meats. Pour into 2 greased bread loaf tins. Bake for 1 hour at 300°. Keeps well. Can be frozen and served later.

BANANA BREAD

Florence Wozny

1/3 cup shortening
1 egg, well beaten
1/2 tsp. salt
1 tsp. baking powder
1/4 tsp. cloves
3 ripe bananas, mashed
1 tsp. vanilla

1 cup sugar
2 cups flour
1 tsp. soda
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 cup milk
1/2 cup walnuts, chopped (optional)

Cream sugar and shortening. Add well beaten egg. Mix dry ingredients separately, add to sugar mixture. Mash very ripe bananas and add milk and vanilla. Combine with sugar mixture. Stir in nuts. Bake in 350° oven in large bread loaf pan lined with wax paper for approximately 55 minutes.

BANANA NUT BREAD

Constance Thomas
Teacher, 5th & 6th

1/2 cup butter
2 cups flour
1 tsp. baking soda
3 bananas (mashed)

1 cup sugar
2 eggs
1/2 tsp. salt
Nuts

Blend - pour mixture into pan (meat loaf size) - bake at 350° - 1 hour (or until done)

CHEESE PAN BREAD

Shirley Sammons

4 Tbsp. butter
1/2 cup chopped onions
1-1/2 cup biscuit mix
1/4 tsp. salt
1 Tbsp. sesame or poppy seeds

1 egg, beaten
1/2 cup milk
1/2 cup cottage cheese
1/4 cup grated bulk cheese
(such as Cheddar, American, etc.)

Melt half the butter in skillet and brown onions lightly. Blend biscuit mix and salt in large mixing bowl and add egg, milk, and cottage cheese, stirring well after each addition. Stir in the onions and butter in skillet and turn dough into buttered 8 x 2 inch round pan. Melt remaining butter and pour over top. Sprinkle with bulk cheese and poppy seeds, and bake in hot oven (425°) about 20 minutes, reduce heat, bake another 5 minutes until golden brown. Serves 6 to 8.

DILL BREAD

Merriann K. Hoffman

1 pkg. Dry Yeast
1 cup cream style cottage
cheese (heated lukewarm)
1 Tbsp. onion
1 tsp. salt
1 unbeaten egg

1/4 cup warm water
2 Tbsp. sugar
1 Tbsp. butter
2 tsp. dill seed
1/4 tsp. soda
2-1/4 - 2-1/2 cup flour

Soften yeast in warm water. Combine in mixing bowl, cheese, sugar, onion, butter, dill seed, salt, soda, egg and yeast mixture. Add flour to form stiff dough, beating well after each addition. Cover and let rise in warm place (85-90°) until double (50-60 min). Stir down dough and turn into well-greased 1-1/2 qt. round casserole. Let rise until light - 30-40 min. Bake (uncovered) 350° 40-50 min. Brush with soft butter and sprinkle with salt. Excellent with ham.

EASY REAL FRENCH BREAD

Lee Stephenson

1 pkg. quick acting dry yeast
2 cups lukewarm water
4 cups sifted all-purpose flour
(or 4 cups new Wondra flour)

1 T. sugar
2 tsp. salt

Dissolve yeast in 1 cup lukewarm water. While yeast softens, sift flour, sugar, and salt together in a large bowl. Stir in softened yeast. Add just enough of 2nd cup of water to hold dough together. Mix until you have a soft rather sticky dough. Cover with a clean cloth, set bowl in warm spot (not direct heat) and let rise until double in size. (2 to 4 hours) When dough is high and spongy, loosen and slap it down to 10 to 15 slaps. Divide in 2 parts and place in well buttered 6" round or loaf pan. Butter tops liberally and spread dough with fingers to cover bottom of pan. Cover again and let rise to tops of pans. Pre-heat oven to 400° and bake 30 to 45 minutes. Bread will be a nice brown and fall easily from the pans when turned over and tapped lightly.

ALASKAN PANCAKES

Maryn Solosky

2 cakes of yeast- dissolved in 2/3 cup warm water. Add 2 cups bisquick, 1 cup milk and 1 egg. Beat with rotary beater until smooth. Fry on ungreased griddle.

SWEDISH WAFFLES

Ruth Luckemeyer
teacher, 5th grade

Mix together: 1 c flour
7/8 c water

1 T melted butter
salt

Whip: 1 c whipping cream, not too stiff, and fold flour mixture into cream. Makes 4.

STREUSEL COFFEE CAKE

Marilee Hoelscher
teacher, 6th grade

Mix: 3/4 c sugar
1/4 c shortening
1 egg

Sift together and add: 1-1/2 c flour
2 t baking powder
1/2 t salt

Add: 1/2 c milk

Spread batter into greased and floured 9" sq. pan. Cover with sliced apples, Italian plums or other favorite fruit, sprinkle with Streusel mixture. Bake for 30 min. at 375°.

Streusel Mixture

1/4 c brown sugar, 1/4 c powdered sugar, 2 T flour, 2 T melted butter.

CRANBERRY NUT BREAD

Lynn Raines

3/4 c sugar
1 egg
1-1/4 c orange juice
1 T grated orange rind

3 c Bisquick
3/4 c chopped nuts
1 c chopped cranberries

Mix sugar, egg, orange juice, rind and Bisquick. Beat 30 seconds, vigorously. Stir in nuts and cranberries. Bake in 350° pre-heated oven for 55-60 min. in 9x5x3 pan. (May be baked in 5 soup cans for 40 min. or #2 cans for 45-50 min. for small gifts)

QUICK NUT BREAD

Lois Lloyd

Sift together 2-1/2 c flour

3 t baking powder

in bowl: 1 c sugar

1/2 t salt

Add: 1 egg, well beaten and 1 c milk

Mix liquid with dry ingredients, only until dry ingredients are moist. Stir in 1 c chopped nuts. Bake 50 to 60 min. in 350° oven in greased, floured loaf dish until slightly browned. Test as you would cake. Let set until cooled - go around sides with knife & remove. Wrap in foil to keep fresh. Serve with butter, jelly or plain.

- SALADS AND SALAD DRESSINGS -

FIRE AND ICE SALAD

Pat Wilcox

(Especially good contrast for rich casseroles)

Combine the following in saucepan and boil fast for 1 minute:

1-1/2 c vinegar	1/2 t salt
1 c water	1/4 t pepper
1 t mustard seed	1-1/2 t sugar
(can be increased for more "heat")	1/4 t cayenne

Pour over immediately:

4 peeled and quartered tomatoes	2 large bell peppers, sliced in
1 large red onion, sliced and	(season all with salt) rings
ringed	

Set in refrigerator until thoroughly chilled. A delicious cold salad with "lots of fire".

CABBAGE AND PINEAPPLE SALAD

Myrna Yarborough

1 small head cabbage	1 small carton whipping cream
1 to 1-1/2 c small marshmallows	(or all purpose cream)
1 small can drained crushed pineapple	1/4 to 1/2 c sugar

Cut cabbage medium to fine. Add pineapple and marshmallows. Whip cream as one normally would, sweeten to taste with the sugar, fold into salad. Delicious light salad, especially good with ham.

BEAN SALAD

(a unanimous favorite)

1 #303 can wax beans	1 #303 can French green beans
1 #303 can cut green beans	1 #303 can kidney beans

Drain and mix with 1/2 red onion, chopped. Make 1 c favorite vinegar and oil dressing (or 1/2 c each of salad oil and vinegar, crushed garlic clove, salt and papper to taste). Slice remaining half of red onion and lay on top, and refrigerate at least 24 hrs. Serve with lettuce if desired. You may also add a can of garbanzo beans and/or a small can of pimentos for color.

GREEN GUEST SALAD

Nancé Winston

Allow to partially set: 2 pkgs. lime jello
1 pkg. lemon jello
1/2 amount of water
Add: 2 c farmers style cottage cheese and 1/2 c sliced maraschino cherries
Chill until firm. Serves 12.

1 c Miracle Whip salad dressing
1 large can crushed pineapple
1/2 c sliced walnuts

CORNED BEEF SALAD

Barbara Straight

Dissolve 2 pkgs. lemon jello in 3 c boiling water, let cool.
Add: 2 t vinegar
1 pt. Miracle Whip dressing
1 can corned beef, chopped
Mix together and chill 12 hours. Can be put into flat 12x8x2 Pyrex dish.

1 small onion, chopped fine or
1-1/2 c chopped celery grated
1 green pepper, chopped fine
1/2 c pickle relish

HARD-BOILED EGG AND LETTUCE SALAD - Excellent with soup. Maurcen C. Fitzpatrick

1 medium head lettuce, shredded
4 hard-boiled eggs, chopped
2 T vinegar or to taste
mayonnaise (to taste)
salt and pepper (to taste)
Toss lightly.

RASPBERRY-SOUR CREAM SALAD MOLD

Margaret Haden

1 pkg. raspberry jello
1 c boiling water
1 pkg. frozen raspberries
Dissolve jello in 1 c water only. Add frozen raspberries and stir until fruit separates and cools jello enough to thicken. Add pineapple and diced bananas and put half of mixture into mold, and chill for a few minutes. Keep remaining mixture at room temperature. When jello in mold is firm, spread with the sour cream and top with remaining mixture. Chill until firm. Serves 9, using 8" or 9" square pan. To serve 18 or 20, double the ingredients and make in large 9x13" pan.

1 can crushed pineapple, undrained
2 bananas (1 c.)
1 small carton sour cream

ORANGE JUICE SALAD

Peg Johnson

2 pkgs. lemon jello
1 c hot water
1 c cold water or juice from
canned fruits

2 6-oz. cans frozen undiluted
orange juice
2 11-oz. cans drained mandarin
oranges
1 can crushed pineapple

Dissolve jello in hot water. Add remaining ingredients. Chill.

BETT JELLO SALAD

Barbara Straight

2 pkgs. lemon jello
3 c hot water
3/4 c beet juice
4 T vinegar
2 T sugar

1/2 t salt
2 cans diced or shredded beets,
drained with exception of 3/4 c
juice mentioned above

Make jello as usual. Add other ingredients, except beets. Let jello be consistency of thick syrup, then fold in beets. Chill. Looks attractive in round mold served with cottage cheese in center.

CUCUMBER CREAM SALAD

Kathleen Irwin

1 pkg. (3 oz.) lime or lemon-lime
jello
1 t salt
1 c boiling water
2 t vinegar

1 t grated onion
dash of pepper
1 c sour cream
1/2 c mayonnaise
2 c drained, minced cucumbers

Dissolve jello and salt in boiling water. Add vinegar and pepper. Chill until very thick. Blend in sour cream and mayonnaise, then fold in cucumbers. Spoon into individual molds. Chill until firm. Unmold on salad greens. Makes 8 small molds.

FRUIT SALAD

Cora Chippendale

1 small can sliced peaches
1 small can mandarin oranges
1 small can coconut
1 small can pineapple tidbits

1/2 bag miniature marshmallows
1/2 pt. sour cream
Maraschino cherries, cut in half

Drain all the fruit well. Mix all ingredients, cover & put in refrigerator overnight.

GAZPACHO - SPANISH GELATIN SALAD

Shirley Stein

Heat until dissolved:

1 envelope Knox gelatin with
1 16-oz. can V-8 vegetable juice

Stir in: 2 T. vinegar few drops of Tabasco
2 T salad oil dash cracked pepper
1/2 t salt

Put mixture into refrigerator to jell. When thickened (not completely jelled),
add: 1 16-oz. can cut green beans, 2 sliced green onions (with some of
drained the green)
1 medium cucumber, diced 1 small can sliced mushrooms, drained
1/4 c diced green papper

This salad is served in a pretty salad bowl. Not to be molded. Garnish with sour cream and chives. Serves 4.

R/SPEERHY MOLD

Jacque Kemp

Dissolve 1 large (6 oz.) pkg. raspberry jello in 2 cups hot water. Add 1 pkg. frozen raspberries, 2 cups apple sauce, 1 t. lemon juice. Pour into oiled 1-1/2 qt. mold and chill until firm.

CAESAR SALAD (Originated by Chef Caesar

Janet Horton

Prepare 2 cups croutons by frying cubes of bread (preferably French bread) over a low flame in olive oil flavored with 2 split cloves of garlic. Into a garlic-rubbed wooden bowl tear 2 heads of chilled Romaine lettuce into medium-sized pieces and sprinkle with:

1/4 t Coleman's dry mustard	
1/4 t black pepper	
1/2 t salt (to taste)	Add: 6 T olive oil
1/2 c grated Parmesan cheese	juice of 2 lemons

Break 2 eggs (some people prefer to coddle them for 1-1/2 min.) on the greens and toss to mix thoroughly, but not so much as to bruise the greens, and until none of the egg is visible. Before serving, add the croutons, toss again and serve.

RAW CRANBERRY SALAD (Sweet but tart)

Ruth Luckemeyer
5th grade teacher

1 pkg. lemon jello
1 c sugar
1-1/2 c hot water
2 c halved cranberries

1/2 c nuts
1/2 orange - chopped
1/2 apple - chopped
1 c celery - chopped

Dissolve jello and sugar in the hot water. When thickened somewhat, add rest of ingredients and pour into mold or flat pan.

SHIRLEY'S SIAW

Mr. and Mrs. W. J. Murphy
Principal

Put in 1 med. head cabbage, about
large bowl: 2-1/2 lb.

1 small onion, chopped
1 green pepper, chopped

Bring to

rolling boil: 1/2 c Wesson oil, 1/2 c white vinegar, 3/4 c sugar and 1/2 t salt.
Drizzle over top of salad in bowl and let stand 1 hr. Then toss well and cover.
Place in refrig. 24 hours covered. (I put in qt. jars - makes about 2 qts.)

CRAB MEAT SALAD

Dorothy Legeman

2 c crab meat (2 flat tins)
1 c diced celery
2 T chopped sweet pickle
3 T chopped onion

2 hard-cooked eggs
1/2 t salt
pepper
1/2 c mayonnaise

The night before, mix the celery, pickle, onion, salt and pepper with the mayonnaise; refrigerate. Chill tins of crab meat. When ready to prepare, rinse and drain the crab meat; remove pieces of cartilage. Add to mayonnaise mixture.

MOLDED SALAD (tomato aspic with vegetables)

Mrs. Thos. J. Spence (Marjorie)
Kettering P.T.A. President

To: 1 can heated Heinz tomato soup (add 1/4 c water)
1 pkg. lemon jello (dissolve in soup)

Add: 1/3 c chopped celery
1/3 c chopped green pepper
1/3 c green onions, cut

1 small carton farmer style cottage
1 c mayonnaise cheese

Stir it all up, mold and chill. Garnish with thin cucumber slices and radishes.

- SALAD DRESSINGS -

THOUSAND ISLAND DRESSING

Ethel Dunn

Combine: 1 c mayonnaise 1/2 c chopped celery
1 t paprika 1/2 c sliced stuffed green olives
1/4 c catsup or chili sauce 1 small onion, grated
2 T vinegar 2 T minced parsley
1/4 c coarsely chopped walnuts 3 coarsely chopped hard-cooked eggs
Chill well and serve as desired. Serves 8.

ROQUEFORT DRESSING

Pat Crook

1/2 c sour cream 1/2 t salt
1/2 c buttermilk 1-1/2 c mayonnaise
3 T lemon juice 1-1/4 oz. Roquefort cheese
(2 T if canned) Add garlic salt or powder to taste
1/4 t dry mustard
Mix all together. Stir each time before serving.

ROQUEFORT DRESSING

Darlene Coultrup

1 large carton sour cream 2 T Worcestershire sauce
1 small jar Kraft Roka Blu 5 cloves garlic, crushed
cheese Salt and pepper to taste
4 T mayonnaise Chopped parsley, if desired
Mix well, preferably in blender. Makes about 1 quart.

RUSSIAN DRESSING

Mrs. Ruth Luckemeyer
teacher, 5th grade

1 can tomato soup 5 T grated onion
2/3 c vinegar 1 t salt
1/2 c oil 1 t pepper
1 T sugar 1 t dry mustard
1 t Worcestershire sauce Garlic cloves
Beat all ingredients in mixer. Store in refrigerator in glass jar.

- MAIN DISHES, VEGETABLES AND SOUPS -

BAKED CHICKEN SUPREME

Mrs. James Kelly (Sophie)

6 chicken breasts	1 c sour cream
1/8 c lemon juice	2 t Worcestershire sauce
2 t celery salt	1 t paprika
1/2 clove garlic (chopped fine)	salt and pepper
1 c bread crumbs	1/4 c butter or margarine
1/4 c shortening	

Wipe chicken breasts well. In large bowl combine sour cream, lemon juice, Worcestershire sauce, celery salt, paprika, garlic salt and pepper. Add chicken to sour cream mixture, coating each piece well. Stand in refrigerator covered with saran wrap for 6 hours, preferably overnight.

Next day - preheat oven to 350°. Remove chicken from sour cream mixture and roll in bread crumbs, coating well. Melt butter and shortening. Spoon half over chicken. Bake chicken 15 minutes and pour rest of butter mixture over chicken. Bake 15 more minutes or until chicken is nicely browned and tender.

NOEL CHICKEN A LA PARIS

(Must be good! 3 entered this one!)

Polly Murphy
Marilyn Carey
Mabel Smith

4 large or 6 med. chicken breasts	1 3-oz. can (2/3 c.) broiled mushroom crowns
1 can condensed cream of mushroom soup	1/2 c cooking sherry OR WHITE WINE
1 c sour cream	Paprika
1 CAN OR. CHICKEN SOUP	1/2 t. CURRY POWDER

Place chicken skin side up in 11-1/2 x 7-1/2 x 1-1/2" baking dish. Combine remaining ingredients (including liquid from mushrooms), pour over chicken. Sprinkle generously with paprika. Bake in moderate oven - 350° - for 1 to 1-1/4 hours or until tender. Serve with wild rice and rice (packaged combination). Serves 4 to 6.

CHICKEN COSMOPOLITAN

Jane Fortner, teacher
4th gr., 1963-64

1 cut-up fryer
Seasoned flour
3 T. butter or soft fat
1 can cream of mushroom soup

1 c water
1 pkg. frozen broccoli spears
1 c grated Cheddar cheese

Dry pieces of chicken between towels, and roll in seasoned flour. Saute in fat until brown on all sides. Remove from skillet. Combine soup and water with drippings in skillet, blending well. Return chicken to skillet, cover and simmer 45 min. or until tender.

Cook broccoli as directed on package; drain and arrange in greased shallow baking dish. Remove chicken from gravy mixture and place on broccoli. Pour gravy over all and sprinkle with cheese. Place in broiler under med. heat for 2 or 3 minutes to melt cheese and brown. Makes 4 servings.

MAXIME'S CHICKEN

Polly Murphy .)

3 chicken breasts - cut in 1/2
cooked and meat removed in
large pieces
2 cans cream of chicken soup

1/2 c mayonnaise
1/2 t curry powder
1 c grated cheese
2 pkgs. broccoli (cooked a little)

Alternate pieces of chicken and broccoli in baking dish. Cover with sauce. Bake 350° for 30 min. or until very hot.

CHICKEN AND RICE BAKE

Meriann K. Hoffman

1 cut-up frying chicken
1 can mushroom soup
1 soup can homogenized milk

1 small box minute rice
1 can celery soup
1 pkg. dry onion soup

Butter a 9"x13" baking dish. Combine in a sauce pan: rice, 2 soups and can of milk, heat thoroughly, but do not boil. Pour into baking dish, arrange raw chicken on top and sprinkle onion soup mix over all. Cover with foil. Bake at 300° for 1 hour then reduce to 200° for 1 hour more.

MIRACLE CHICKEN

Easy to prepare - popular with the men. (Easily prepared for informal meals when serving large groups.)

Virginia Mathews
Principal, Sept. '63-Nov. '64

1. Place frying size chicken pieces (clean and dry) in a flat baking dish with little or no overlapping of meat.
2. Pour Miracle French Dressing over each piece.
3. Bake in a slow oven approximately 300° for 1 hour. (This chicken will wait for serving if you keep in a low oven.) Cooking at a too high temperature will cause the dressing to burn.
4. If properly prepared, no basting or other seasoning is required. The dressing will cause the chicken to brown. No other kind of dressings seem to work in the same wonderful way as MIRACLE FRENCH.

ELECTRIC FRY SWEET SOUR PORK OR CHICKEN

Betty Kingsland

1-1/2 lbs. pork shoulder or 1 cut fryer	1/2 c water
1 can #2 size pineapple chunks	3 T soy sauce
1/4 c brown sugar	1 small bell pepper
2 T cornstarch	1/2 c thinly sliced onion
1/4 c vinegar	1/4 t salt

Cut pork in 2" pieces or chicken in parts. Cut bell pepper in 1/2" pieces. Brown meat, add water and steam until tender. Drain pineapple (save syrup). Combine sugar, cornstarch, soy sauce and salt. Add to meat. Stir until gravy thickens. Add pineapple, bell pepper and onion. Cook covered about 20 minutes. Serve with fluffy rice.

MACARONI LOAF

. Ruth Luckemeyer, teacher
5th grade

Cook	1-1/2 c broken macaroni	1 T chopped onion
Add:	1 c bread crumbs	3/4 t salt
	1 c diced or grated cheese	1 c milk
	1 T chopped parsley	2 beaten eggs
		1/4 c pimento

Bake in greased pan at 350° for 40 minutes.

BAKED FISH WITH CHEESE SAUCE

Kathleen Irwin

1 chopped onion	1 7-oz. pkg. spreading cheese
1 2-1/2 lb. halibut, or you	(like Velveeta) sliced
may use 2-1/2 lbs. of fillets	1-1/2 t Worcestershire sauce
1 t dry mustard	1 t salt
1/2 t pepper	1 c milk

Place onion and 1/2 the cheese in cavity of fish or between layers of fillets. Place remaining cheese on top of fish. Add remaining ingredients to milk and pour over fish. Bake in hot oven (400°) 25 to 30 minutes. Serves four.

FISH SOUFFLE

Adra Kober

(Use tuna, crab, shrimp or lobster)

Mix together:

1 lb. fish (i.e., 4 small cans tuna)	
1 dozen hard-boiled eggs	
(chopped)	2 c soft bread (crusts off - cube
2 c half and half	2 c Best Foods mayonnaise
salt, pepper, onion salt	

Place in casserole and top with buttered cracker crumbs. Bake 350° oven for 30 minutes. This amount fills two 1-1/2 qt. casseroles and serves 12-16. It may easily be divided for a family dinner.

CRAB LUNCHEON

Marilyn Carey

3 T butter	1 med. onion (chopped finely)
1/4 c chopped bell pepper	2 c cooked rice
1 can crab	1-1/2 c tomato juice
3 T flour	1/2 c mayonnaise

Saute onion and pepper in butter. Add flour and tomato juice. Salt to taste. Add crab and rice and mayonnaise. Place in casserole. Bake 30 minutes at 350°.

CHICKEN PAPRIKASH

Constance Thomas, teacher
5th-6th grade

1 3 lb. broiler fryer chicken
cut in serving pieces
1-1/4 t salt
1/2 c butter (or margarine)
1/4 c finely chopped onion
4 oz. wide noodles, cooked

1 t monosodium glutamate
(Accent)
2 t paprika
3/4 c water
1/2 c dairy sour cream

Sprinkle chicken with Accent, 1 t. salt, 1 t. paprika. Brown in butter. Add water and onion, simmer about 40 minutes or until tender. Remove chicken to serving platter. Add remaining salt and paprika to gravy in the pan. Blend in sour cream. Heat to serving temperature - stirring constantly. Do not boil. Spoon sauce over chicken. Serve with noodles. (Makes about 4 servings.)

CHICKEN NOODLE CASSEROLE

Barbara Straight

1 large can Chinese noodles
1/2 c milk or chicken broth
1 can bean sprouts
1 c onion
1 can mushroom soup

1 c chicken or 1 can tuna
1-1/2 c celery
1 cup bell pepper
Season all

The celery, onion, bell pepper should be largely sliced or coarsely chopped. Saute vegetables, combine other ingredients. Cook at 325°, 45 minutes. Add almonds on top.

SATURDAY CHICKEN

Polly Murphy

Whole chicken, cut up for frying
1/2 c butter, melted
1/2 c chopped green onions
(tops and all)
1/4 c chopped parsley

3 t. salt
1/4 t pepper
1 t paprika
2 T lemon juice
2 c ginger ale

Place chicken skin side down in greased pan. Mix all other ingredients together and pour over chicken and bake 1 hour at 375°. Keep basting a few times and it will get brown. Turn chicken and bake until well done.

HAWAIIAN SHRIMP CURRY

Mrs. James Kelly (Sophie)

6 T butter or margarine	1 t minced onion
6 T flour	2 c milk
1 c coconut milk, or use fresh milk plus 1 T sugar	1 T curry powder
1-1/2 lbs. fresh shrimp or 3 cans shrimp	2 t ginger
	1-1/2 T lemon juice
	1-1/2 c raw rice

Melt butter in top part of double boiler over direct heat; add onion and saute until limp and golden; stir in flour; add milk and coconut milk gradually and cook, stirring constantly until sauce is thickened and smooth. Blend curry powder, ginger and lemon juice together; stir into sauce. Last, add shrimp and cook over boiling water for at least 30 minutes before serving.

Meantime cook rice in boiling salted water until tender; drain and keep warm. Prepare about 2/3 c each of the following relishes:

** Ground or chopped roasted peanuts	** Chopped crisp bacon, or bacon and raw onion
** Mango or apricot preserves or marmalade	** Chopped hard-cooked egg
Shredded coconut	Chopped green pepper, green or ripe olives and preserved ginger

To serve, place a portion of the rice on each plate, ladle some of the steaming curry sauce over rice, and pile it all high with a spoonful of each relish. Serves six generously.

Note: The relishes marked with the ** are essential to the dish.

BOSTON CLAM CHOWDER

Jacque Kemp

Saute 1 medium onion (chopped) in 2 T butter. Cook until "just done" 2 diced medium potatoes in enough water to cover. Do not drain. Add to cooked potatoes - onions, 1 can evaporated milk (13 oz.), salt, pepper, 1 can Pioneer Brand Minced Clams and 4 T butter. Heat. Do not boil.

SHRIMP CREOLE

Jane Fortner, teacher
4th grade, 1963-64

Wash 3 pounds fresh shrimps. *Simmer in boiling water (salted) fifteen minutes. Save water in which shrimps were cooked. Shell the shrimps and remove black veins. Make a dark roux of 3 T shortening or salad oil and 3 T flour. Add 1 c water from shrimps. Then add:

1 medium green pepper	1 bay leaf, crushed
2 onions	1 clove garlic, minced
3 stalks celery (chopped fine)	1 can tomato paste
1/2 t thyme	1 pint more of shrimp water

Add shrimps. Season with salt and cayenne. Simmer one hour. Serve with freshly boiled rice. * Use cheese cloth bag of Crab Boil in water to cook shrimps. Serves 8

SHRIMP AND RICE

Barbara Pendergast

1 small onion	1/2 can (medium) tomatoes
1-1/2 c rice (not Minute)	Large piece of butter
2 cans medium shrimp	

Fry onion in butter. Add 1/2 can of medium tomatoes. Bring to a boil. Wash 1-1/2 c. of rice and add to tomatoes and onion. Add enough liquid to cover 1/4" above rice. Add large piece of butter and two cans medium shrimp. Bring to a boil, lower heat. Cook until dry. Loosen from bottom but do not stir. No salt.

SHRIMP DELUXE

Neva Francey

1-1/2 lbs. raw shrimp, cleaned	1/4 t salt
1/3 c butter	pepper to taste
1/2 lb. fresh mushrooms	2 t soy sauce (or more)
1 c sour cream	2 t parmesan cheese (or more)

Saute shrimp in butter 5 min., remove to shallow oven-proof plate. Add mushrooms to butter in skillet and saute. Stir in sour cream, pour sauce over shrimp, sprinkle with cheese. Place under broiler to heat. (a taste treat)

CHICKEN OR TUNA CASSEROLE

Dee Riedman

- | | |
|---------------------------------|---------------------------------------|
| 1 7-oz. can chicken | OR 1 7-oz. can tuna (rinsed) |
| 1 c coarsely chopped celery | |
| 1/4 c chopped green onions | 1 can mushroom soup, diluted with: |
| 1 3-oz. can Chinese noodles | 1/2 can water or milk |
| Lawry's Seasoned salt, to taste | 1 c almond nuts or cashew nuts, whole |

Mix together. Pour into casserole. Cover with coarsely crushed corn flakes. Bake 1 hr. at 300° until it bubbles well. If it dries out too much, cover with foil. Serves 6

CHINESE CASSEROLE

Barbara Straight

- | | |
|-----------------------------------|---------------------------------|
| 1 #2 can French-style green beans | 2 T soy sauce |
| 1 can mixed Chinese vegetables | 1 T brown sugar |
| 1 can cream of celery soup | 1/4 c sliced almonds |
| 1/2 t salt | 1 can O & C French fried onions |
| 1/2 t Season-all | |

Drain liquid from beans and Chinese vegetables. Combine all ingredients, except onions. (Rinse soup can with 1/4 c milk) Put into 1-1/2 qt. casserole. Bake at 350° for 25 minutes. Turn off oven, sprinkle onions on top, leave in oven remaining 10 minutes.

HALFBURGER CHINESE CASSEROLE

Ann Merrill

DO NOT STIR-----PUT IN LAYERS

First layer : 1 lb. ground sirloin, friedSecond layer: 1 c chopped onion
1 c chopped celery
1 can water chestnuts, sliced
1 small can mushroomsThird layer : 1 package frozen peas)
1 can cream mushroom soup) these two items mixFourth layer: 2 c Chipper Cracker smashed and sprinkled on top.

Bake at 350° for 25 to 30 minutes, or until bubbly around edges.

SAUSAGE MACARONI CASSEPOLE

Margaret Riley

1 package (8 oz.) Elbow Macaroni	2 T flour
1/2 lb. sausage meat	1/2 t salt
1 onion, sliced	1-1/2 c milk
1/2 green pepper, sliced	1/2 lb. American cheese (grated) (2 c.)

Cook macaroni according to package directions; drain. Fry sausage, onion and green pepper until lightly brown. Stir in flour and salt. Add milk; cook over low heat until thickened, stirring constantly. Place alternate layers of macaroni and cheese in a greased 1-1/2 qt. casserole. Pour sauce over all. Top with cheese. Bake in hot oven, 400°, for 25 minutes. Serves 6.

COMPANY CASSEPOLE

Barbara Knight

4 cups medium noodles (1/2# pkg)	1 8-oz. pkg. cream cheese
1 T butter	1/4 c sour cream
1 lb. ground round	1/3 c minced onion
2 8-oz. cans tomato sauce	1 T minced green pepper
1 c farmer style cottage cheese	

Cook noodles early, so they may cool. Saute meat in the butter. Stir in tomato sauce. Combine cottage cheese, cream cheese, sour cream, onions and green pepper. Grease 2 qt. casserole and spread in half of the noodles. Cover with cheese. Spread in remaining noodles and pour meat sauce on top. Chill. Put in 350° oven 1 hour before serving. Serves 6.

QUICK MAIN DISH - CLAUDIA'S CHILI AND MACARONI

Becky Broussard

1 can plain chili (or 1 pkg. frozen chili without beans)	
2 8-oz. cans tomato sauce (or 1 family size can)	
3 eggs, well beaten	1 grated onion
Dash of pepper	

Mix the above ingredients. Add 1 package (12 oz.) cooked salted macaroni (small shell or small elbow is best). Toss gently. Pour in buttered baking dish. Spread grated Parmesan cheese on top. Bake at 350° until bubbly done.

CHILI

Betsy Black

1 #2-1/2 can whole tomatoes
2 #2-1/2 can pinto beans
1 green pepper
2 medium large onions

1-1/4 lb. ground round
1 t chili con carne pepper
1 clove garlic
1/2 t cayenne red pepper

Break up meat and brown it. When brown add cut up onions, cut up bell pepper, cut up garlic. When onions, pepper, garlic are brown put into pot with whole tomatoes. Add seasonings; chili con carne pepper and pepper and salt. Cook with low flame for 2 hours or 4, add beans in time for them to warm. Serve with crackers and green salad. Serves about 6.

CHILI BEANS

Barbara Straight

1 lb. red beans
2 lbs. ground chuck or round
1 large onion
3/4 t garlic powder
Season-all
1 large can solid pack tomatoes

2 cans tomato sauce
1 T chili powder
1 T cumin
2 t salt and some pepper
pinch of sugar

Soak beans over night. Cook slowly for few hours. Meanwhile make sauce. Saute meat and onion, add seasonings, then other ingredients and let simmer. When beans are tender drain and add to meat mixture. Serve in soup bowls. Salt to taste.

BAKED BEANS WITH PINEAPPLE

Margaret Riley

Choose shallow baking dish, preheat oven 400°, then for each pound of canned baked beans stir in:

2 T brown sugar
1 T syrup drained from pineapple

1 T catsup
1 t prepared mustard

Bake for 30 min., then top with pineapple slices and bake for 30 minutes.

QUICK CHILI

Maryn Solosky

1-1/2 lbs. ground beef	1 can tomato soup
salt and pepper to taste	1 can tomato sauce
1/2 c chopped onions	chili powder may be added if you
2 cans (#2-1/2) Hunts Chili beans	like it hotter

Brown beef, add salt and pepper. Saute onions until transparent, then add to meat. Add beans, tomato soup and tomato sauce - chili powder if desired. This may be served as soon as it is good and hot or cooked for an hour or two.

TEEN-AGER'S FAVORITE

Helen Bagley

1 c ripe olives	1 c drained canned tomatoes
4 slices bacon	4 chopped frankfurters
1/2 c chopped onion	1-1/2 c diced process American cheese
2 T chopped green pepper	Toasted French bread

Cut olives into large pieces. Dice bacon and cook until crisp. Remove bacon and drain off all but 2 T fat. Cook onion and green pepper in fat until tender but not browned. Add tomatoes and frankfurters and heat thoroughly. Add olives, cheese and bacon and cook over low heat until cheese is melted. Serve spooned over slices of hot toasted French bread. Makes 6 servings.

PIZZA BY THE YARD

Gladdie Shelley

1 loaf French bread, 18" long	1/2 to 1 t crushed oregano
1 lb. ground beef	Dash pepper
1/3 c grated parmesan cheese	1 6-oz. can tomato paste
1/4 c chopped pitted ripe olives	3 tomatoes, peeled and sliced
1 t salt	6 slices sharp cheese

Broil meat and 7 ingredients (spread on loaf sliced lengthwise) 5" from heat, 12 min. Alternate tomato and cheese slices along top of meat and broil 1 or 2 minutes.

VEAL STROGANOFF

Joan Earle, teacher
6th grade until June 1964

1 lb. veal
1 c sliced onions
1 T Kitchen Bouquet
1 T dry mustard

1 can mushroom soup
1 small can mushrooms
Salt to taste

Cut veal in thin strips, marinate in Kitchen Bouquet, dry mustard and brown in hot fat. Add onions, soup, and mushrooms. Let simmer until veal is tender. Just before serving add 1 cup sour cream, 2 T catsup. Heat through and serve on cooked noodles.

ORIENTAL QUICKIE MAIN DISH

Dolores Wilson

1/3 c chopped onion
1/3 c chopped green pepper
2 T butter
1 can King crab (drain)

1 can cream of mushroom soup
1 can Chinese vegetables (don't drain)
1 can Chinese Noodles

Saute onion and green pepper in butter. Add canned soup and vegetables, simmer for a few minutes. Add crab meat, heat until it bubbles. May be thinned with water if desired. Serve over Chinese noodles. (Soy sauce is optional) Serves 4.

MIXED BEAN CASSEROLE

Ruth Brockway

Few slices bacon, diced
1 clove garlic, minced
1 medium onion, chopped
1 can #2-1/2 size Boston baked beans
1 can #2 or #303 size garbanzo beans
1 can #2-1/2 size S&W kidney beans
1 pkg. frozen lima beans (or canned) broken up

1/2 c catsup
3 T vinegar
1 t brown sugar
1 t dry mustard
1 t salt
1/4 t pepper

Start oven at 350°. Cook onion and garlic with bacon, until bacon is crisp and onion is limp. Combine with all other ingredients. Pour into 2-qt. casserole and bake 45 min.

MINUTE BEEF STROGANOFF

Jeanne Costello

3 minute steaks, cut in strips
brown meat in 2 T hot fat, add:
1 onion, sliced
1 clove garlic, crushed

Combine:

COOK FOR 5 MINUTES

1 can condensed mushroom soup
1 c dairy sour cream
1 3-oz. can mushrooms

2 t Worcestershire sauce
2 T catsup
salt and pepper to taste

Add to meat and heat.

Serve with poppy seed noodles. (add 1 T butter and 1 T poppyseed to drained, cooked noodles). Also can be served over rice.

BAR-B-Q SAUCE MEAT LOAF

Carolyn Marchi

1-1/2 lbs. ground beef
1 egg
2 slices bread (broken in small pieces)

1 small onion, chopped
1 large carrot, grated
1 can tomato sauce
salt and pepper

Mix all above ingredients together well. Place in shallow baking dish(7-1/2x11-1/2)

Combine:

1 can tomato sauce
2 cans water
3 T brown sugar, heaping

3 T vinegar
2 T prepared mustard

Pour over uncooked meatloaf and bake in 350° oven for 1-1/4 to 1-1/2 hrs. Serves 6.

"HURLLY HILTON" POTATOES

Jeanne Costello

Wash potatoes for baking (do not peel). Rub with cooking oil and butter. Sprinkle potatoes with mixture of:

Salt
pepper
Lawry's seasoning

Paprika
Monsodium glutamate
(Accent)

Bake as for regular potatoes, about 45 minutes in 400° oven. The taste is really great.

SWISS STEAK DE LUXE

Henry Dreyer - Zietans

Prepare thick Swiss steak by pounding in flour thoroughly. Brown both sides, salt to taste. When brown, turn fire very low, add one 8-oz. can of Italian Mushroom sauce (I prefer IXL brand, but any other will do). Simmer slowly until tender on top of stove (1-1/2 to 2 hrs). Remove meat to serving platter. Add small can of mushrooms (with liquid) to sauce meat has cooked in, and use this as a base for gravy. If you need more gravy, add 1/2 to 3/4 can of cream of chicken soup. Delicious served with baked potatoes.

NOODLE BEEF BURGUNDY

Shirley Stein

1 lb. noodles
2-1/2 lbs. ground beef
2 3-oz. cans mushrooms
2 onions, chopped

Enough boullion or consomme to cover
beef
6 T lemon juice
8 T good Burgundy
Large carton sour cream

Fry meat and onions and mushrooms in butter. When browned, cover mixture with boullion. Stir in lemon juice and Burgundy. Let simmer for 15 minutes. Salt and pepper. Stir in noodles and let cook. Add more liquid if necessary. When done, add sour cream to taste. Serves 8

HAMBURGER STROGANOFF

Meriann K. Hoffman

1/2 c minced onion
1 clove garlic, minced
1/4 c butter
1 lb. ground beef
2 T flour
2 T minced parsley

2 t salt
1/4 t pepper
8-oz. can mushrooms, sliced (drained)
10-1/2 oz. can cream of chicken soup
1 c sour cream

Saute onion and garlic in butter over medium heat. Stir in meat and brown. Stir in flour, salt, pepper and mushrooms. Cook 5 minutes. Stir in soup. Simmer uncovered 10 minutes. Stir in sour cream. Heat through. Sprinkle with parsley. Serve in ring of rice on a hot platter. Garnish with parsley bouquet. Serves 4 to 6.

BARBECUED BEEF

Jean Landes

3 lbs. beef, cut in cubes	1-1/2 t dried mustard
5 T butter or bacon fat	1/4 t paprika
1/4 medium onions, chopped	1-1/2 T Worcestershire sauce
2 cloves garlic, chopped fine	1 t curry powder
1-1/2 c tomato catsup	1 t Tabasco sauce
3/4 c cider vinegar	2 T minced parsley
1 c beef stock (1 boullion cube dissolved in 1 c hot water)	2 T minced chives
3/4 c cold water	1/4 t chili powder
1 T sugar	Generous dash ground pepper
	Salt to taste

Brown cut-up meat in fat. Add rest of ingredients. Simmer gently all day, stirring occasionally until the meat becomes shredded into the barbecue sauce. This is served with rice, pouring the sauce over rice. This recipe can also be used in a chafing dish, with small rolls sliced, as an appetizer; spoon the barbecue sauce onto the roll.

BUSY DAY ROAST

Becky Broussard

Place chuck, 7-bone or pot roast in tightly covered casserole (may still be frozen no need to de-frost). Sprinkle envelope of onion soup mix over the meat. Place (tightly covered) in slow oven (approx. 250 deg.) and leave there all day. No other seasoning needed. Carrots, potatoes or other vegetables may be added about an hour before serving time. Canned vegetables may be mixed with gravy just long enough to warm. When your family arrives at home, the kitchen aroma will make them think you've been slaving all day!

FLAMING SWORD (Larry Blake's)

Louise Gantz

Combine:	3 to 4 cloves garlic	2 T whole pickling spice
	1 T salt	3/4 c soy sauce
	1 T pepper	juice of 1/2 lemon
	6 T sugar	1 grated medium onion
	3 T olive oil	2 lb. cubed top sirloin

Refrigerate overnight. Skewer and broil 8 or 9 minutes. Serves 4.

WILD RICE CASSEROLE

Betty Cox

1/2 to 3/4 lb. pork sausage	1 medium onion chopped
1 medium green pepper, chopped	1/2 c chopped celery
1 c uncooked wild rice	1 can cream of chicken soup
1 can mushroom soup	1 can mushroom pieces - drained
1 small can pimento, drained and chopped	1 c grated American cheese
3/4 to 1 can water	

Brown sausage, add onion, celery, pepper. Cook until limp (10 to 15 minutes).
Drain excess fat. Add remaining ingredients - mix well. Pour into 3 qt. casserole.
Cover - bake 325° for 1-1/2 hrs. Do not substitute regular for Wild Rice.

BRAZILIAN RICE

Darlene Coultrup

3 c boiled rice	1/4 c melted butter
4 beaten eggs	1 lb. grated sharp cheddar cheese
1 c milk	1 pkg. frozen spinach (cooked)
1 T onion, chopped	1 T Worcestershire sauce
2 t salt	1/2 t marjoram
1/2 t thyme	1/2 t rosemary

Mix all other ingredients together, then stir in rice. Place in 2 qt. casserole
and bake for 35 minutes at 350°. Serves 8.

QUICK BROWN RICE

Kathleen Deeds

Minute Rice	Boullion cube
Mushrooms	Italian seasonings (optional)

Brown 1-1/2 c Minute Rice in 2 T. margarine, golden brown, so be careful. Salt &
pepper to taste. Dissolve 1 or 2 cubes of beef boullion in 1-1/2 c boiling water.
Pour this liquid over the rice, add 1 can mushroom stems and pieces, and sprinkle
1/4 t of Italian seasonings over the top. Clamp the lid on tight and let the rice
sit for 5 minutes. It is ready!

FRIDAY NIGHT SPAGHETTI SAUCE

Beverly Carson

1 small eggplant
1/4 c shortening or oil
2 cloves garlic
1 #2-1/2 can tomatoes
1 6-1/2 oz. can tomato paste
2 t sugar
1 small jar sliced pimientos

1 can anchovy fillets
1-1/4 t basil
8 sprigs parsley
1/2 t salt
Dash pepper
3/4 c sliced olives (9 lg. stuffed)
1/4 t Accent

Peel eggplant and cut into 1/2" chunks. Heat shortening or oil in a heavy skillet and fry finely chopped garlic until straw-colored. Add tomatoes, tomato paste, sugar, eggplant & cook over a low heat until eggplant is tender when pierced with a fork - about 10 minutes. While the mixture cooks, cut olives in slices and anchovies into little pieces. Toss these, along with sliced pimientos, basil, chopped parsley, salt, pepper and Accent. Cover and cook 20 minutes, stirring occasionally. Serve over spaghetti and sprinkle generously with Parmesan cheese.

LASAGNA

Gwen Palmer

1 lb. flat noodles - 1" wide
1 medium onion
6 T olive oil
1 lb. ground beef
1 lb. hot Italian sausage
2 large cans tomatoes

1 - 6-oz. can tomato paste
1 lb. ricotta cheese (add this to an egg and a little milk)
1/2 lb. mozzarella cheese
salt, pepper, basil, to taste

Brown ground beef, sausage and onion in oil. Add tomatoes. Add tomato paste with equal amount of water. Season with salt, pepper and basil. Simmer 2 hrs. Boil noodles 12 min. Cool under running water and drain. Place noodles on bottom of greased shallow baking dish (about 14"x9"). Cover noodles with half the sauce, add ricotta cheese (spread it over the sauce). Place thinly sliced mozzarella over the ricotta cheese. Then spread remaining sauce on top. Sprinkle with grated cheese if desired. Bake about 20 min. in 350° oven. Cool slightly before serving. Serves 6 to 8. If lasagna is made ahead of time and refrigerated, allow more baking time.

BEEF STROGANOFF

Peg Johnson

2 lbs. lean round steak,
cut into small strips
2 big brown onions, cut up

2 cans mushrooms

Pour mushroom juice into a bowl with: 3 T flour
Stir into a smooth paste and add: 3/4 c tomato juice
3/4 T Worcestershire sauce
2 c (1 pt.) sour cream

Brown onions in butter until they are translucent. Add mushrooms and seasoned sour cream mixture. Allow to cook a few minutes.

Sear meat quickly in a very hot skillet just until all the meat is browned on all sides.

Add onion-sour cream mixture to meat and simmer for 30 minutes, stirring frequently. Serve immediately over rice or refrigerate and serve the following day. The flavor improves with age.

STROGANOFF CASSEROLE

Pat Wilcox

2 slices of sirloin tips cut
into 1" sq. pieces (cubes)
Lipton onion soup plus
2 c boiling water
Medium package egg noodles

Small can mushrooms
1/4 c flour
1 T shortening (or fat)
1 small carton sour cream

Flour and brown sirloin cubes in fat. Cover meat with soup mixture and simmer until tender. This may be done in advance of serving time. 30 minutes before serving, pour meat and sauce mixture over cooked noodles, stir in sour cream and mushrooms. Bake for 30 minutes at 325°.

ENCHILADA CASSEROLE

Janet Horton

1 can (10 oz.) Mexican style
tomato sauce
1 can water
1 can (8 oz.) tomato sauce
1 lb. ground beef
1 large onion

2 cloves garlic, chopped
1 hard-boiled egg, chopped
1 can (4-1/2 oz.) chopped ripe olives
6 tortillas
1/2 lb. dry Monterey Jack cheese,
grated

Heat hot sauce, water and tomato sauce. Brown meat with onion and garlic, add egg, olives, and 1/2 c sauce. In a casserole layer tortillas (dipped first in hot sauce), meat mixture, and cheese. Pour over remaining sauce, top with cheese. Bake in 350° oven for 25 minutes. Serves 6.

TAMALE PIE CASSEROLE

Barbara Straight

1-1/2 lbs. ground chuck
1 onion, chopped fine
Season-all garlic powder
1 T chili powder
parsley
1/2 t cumin
2 cans tomato sauce

1 can bouillon soup
1 can whole kernel corn, or
1 pkg. frozen corn
1 pkg. (7-oz.) Fritos
1 can pitted olives
1-1/2 c grated cheddar, or
longhorn cheese

Brown beef and onion. Add spices and seasonings. Then add tomato sauce, bouillon soup and corn. Let simmer and bring to boil, add olives and Fritos. Turn into 2 qt. baking dish, sprinkle cheese on top. Bake at 350° for 30 minutes. Serves 6-8.

CORN CASSEROLE

Helen Megill

1 can cream corn
1 small onion, chopped
1/2 c bell pepper, chopped
1/2 c piniento, chopped
1 egg, slightly beaten

1/4 c milk
2 T melted butter
1/4 to 1/2 c cracker crumbs or meal
salt to taste

Mix all ingredients and place in a greased casserole. Cook 45 min. or until onion & pepper are cooked (300-325°). This is a nice accompaniment served with any meat, fish or poultry.

HEARTY HAMBURGER SOUP

Margaret Haden

3 T. butter or margarine	1 bay leaf
1 medium onion	4 celery tops
1-1/2 lbs. ground beef	6 sprigs parsley
1 can (1 lb. 12 oz.) tomatoes	1/2 t thyme
3 cans consomme (10-1/2 oz. size)	10 peppercorns
plus 2 cans water	1 T salt
4 medium carrots	

Melt butter or margarine in soup kettle and add coarsely chopped onion. Cook until limp, but not brown. Add ground beef and cook until it loses its raw, red look. Pour in tomatoes, consomme and water; add scraped quartered carrots, bay leaf, chopped celery tops and parsley, thyme, peppercorns and salt. Cover and cook over a very low heat for about 45 minutes. Delicious served plain or with toast rounds covered with grated Parmesan cheese bobbing on top. Serves 6 to 8.

SCALLOPED POTATO-BACON-CHEESE BAKE

Beebe Mattson

4 raw potatoes	1 c milk
2 onions, sliced thinly	1 t salt
6 sandwich size slices sharp cheddar cheese	1/4 t dried sage
1 can cream of mushroom soup	1/4 t pepper
	6 slices bacon

Arrange a third of the potato slices in the bottom of a greased 2-1/2 qt. casserole. Top with a third of the sliced onions and 2 slices of cheese. Mix together the soup, milk, salt, sage and pepper and pour over a third of the soup mixture. Continue arranging ingredients in this order and lay strips of bacon across the top. Bake uncovered for 1-1/4 to 1-1/2 hrs. at 350° or until potatoes are tender.

CLAUDIA'S STUFFED BELL PEPPERS

Becky Broussard

Parboil 10 bell peppers which have been halved and cleaned. Peel and cut 1 medium size egg plant. Cook to a pulp and mash. Crumble 1/2 lb. ground meat into 1 T hot oil and brown. Mix the cooked meat and egg plant with about 1-1/2 c cooked rice. Meat, egg plant and rice should be of equal proportions. Add salt and pepper to taste. Stuff parboiled bell peppers. Top with bread crumbs. Place pappers in a shallow baking pan containing water to a depth of 1/2 inch. Bake at 400° for 30 min. Boiled finely diced shrimp may be substituted for meat.

NORWEGIAN MEAT BALLS

Kari Beringer

1/2 lb. ground beef	1 c milk
1/2 lb. ground lean pork	2 cans beef broth
1/2 lb. ground veal	1 t salt
1 small onion, chopped	pepper to taste
2 eggs, beaten	1/2 t nutmeg
1 cup bread crumbs	1/2 c sherry

add onion, crumbs & seasonings
Add meat to beaten egg mixture. Add, gradually, about 1 c milk. Mix well.
Roll in small balls; drop into simmering beef broth. When meat balls float to top, remove from broth until all have been cooked. Make a gravy out of broth; return meat balls to sauce, simmer 15-20 minutes. Add sherry.

MEAT BALLS IN SOUR CREAM

Jackie Miller

1 lb. ground beef	1/4 t oregano
3/4 lb. ground pork	1/2 c milk
1 c cracker crumbs	2 eggs
2 t salt	1-1/2 c sour cream
pepper	- - - - -
onion powder	1/2 c sour cream
1/4 t thyme	mushrooms, cooked (to taste)

Combine meat, crumbs, seasonings, milk and eggs. Mix well, form balls; brown in fry pan. Drain fat and add 1-1/2 c sour cream, stir, cover and simmer one hour. Before serving, add 1/2 c sour cream and mushrooms, heat and serve on noodles, or rice as main dish or in chafing dish with toothpicks as appetizers.

FIESTA CASSEROLE

Pat Wilcox

1 large can hominy (drained)	1 large chopped onion
1 can chili without beans	1 can chopped ripe olives (optional)
1 chopped bell pepper	sharp cheese

Saute bell pepper and onion until just tender, add drained hominy, salt and pepper. Heat through and stir in chili and olives. Simmer about 25 minutes. Top with cheese slices and bake in 325° oven until cheese melts. Serves 4.

BAKED MEAT BALLS IN MUSHROOM GRAVY

Carol Rhea

1 lb. ground chuck beef	1/4 t pepper
1/4 lb. ground shoulder pork	few grains allspice
1 medium onion, minced	1 c fine bread crumbs or cracker
1/2 c raw white rice	crumbs
1 egg, beaten	1 c hot milk
1-1/2 t salt	

Shape into golf ball sized balls after thoroughly mixing all the above ingredients. Place in a 2-qt. casserole. Mix together the following items:

1 can condensed cream mushroom soup	
1 c water	1/2 t bottled thin meat sauce
1/3 t pepper	1/2 t Worcestershire sauce
1/4 t salt	

Pour mixture on meat; cover and bake in 350° oven, 1 hr. 15 min. Serves 6.

CHAFING DISH MEAT BALLS

Joan Earle, teacher
6th grade, until June 1964

2 lbs. top ground round	1/4 t pepper
1 egg	large dash cayenne
small onion, grated	1 t (heaping) dill seed
1 t salt	

Make meat balls. Cook fast in 1/4 lb. butter

<u>Sauce:</u>	2 T butter	2 bouillon cubes
	2 T flour	1 t prepared mustard
	1 t wine vinegar	1/2 t currant jelly
	1 t dry mustard	salt, pepper to taste
	1 c boiling water	

Make broth of bouillon cubes in boiling water. Make roux of butter and flour until light brown - take off fire. Add slightly cooled broth, little at a time, stir to keep smooth. Place on simmer fire and stir until creamy. Add vinegar to mustard and blend. Add slowly to broth mix. Then add jelly, salt and pepper to taste. Boil 3 minutes. Keep meat balls and sauce separate until ready to serve.

MEAT PATTIES A LA WILLIAMS

Robert Williams
Caretaker

Combine: 1 lb. ground meat 1 t prepared mustard
onion chopped fine seasoning to taste
2 slices bread (moisten and squeeze) 1/2 c canned milk

Make into patties, and fry until almost done; then put into baking dish. Make plenty of gravy in skillet used for frying; add 1 T Worcestershire sauce to gravy and pour over the patties. Bake at 450° for 10 minutes, then at 350° for about 45 minutes.

TERIYAKI STEAK

Eve Dobkin

1-1/2 lb sirloin tip, top or 1 nice chili or green pepper
regular round steak, 1" thick 3 green onions
1-1/2 c (or less) Teriyaki sauce 4 nice sized potatoes
1 pkg. frozen Italian green 1 can water chestnuts
beans or Chinese snow peas

Slice steak into thin slices. Marinate in Teriyaki sauce 30 to 45 minutes. Heat Dutch oven or large covered skillet. Drain steak, put in skillet, cover and turn down fire to medium heat. Pare and slice potatoes, add to steak. Takes 15 min. to get done. Add the green beans or peas during this time. Clean and slice pepper and green onion. Bang package of frozen vegetable to break ice. Add pepper, onion, frozen vegetable to steak and potatoes. Add spices if desired. Cover. Cut up water chestnuts, drain, then add to steak mixture when potatoes and vegetables are ready. Steak and potato amounts can be increased with no harm to general taste. Serves two ravenous adults and two to four healthy kids. Serve up with Chinese noodles, toasted.

SHRIMP NASIGORIN (a popular dish with 6th graders at Camp Hi-Hill)

Marilee Hoelscher
6th grade teacher

1-1/2 c rice cooked in chicken 1 c cooked peas (frozen)
broth 2 eggs scrambled dry, then broken
1 lb. shrimp, cooked into small pieces with fork
1/2 c sauted mushrooms Soy sauce to taste.
2 T chopped green onions

Mix all together. Serves 6.

- V E G E T A B L E S -

TASTY GREEN BEANS

Virginia Mathews
Principal Sept. '63-Nov. '64

2 pkgs. frozen green beans
(French cut)

1 can mushroom soup
1 can French fried onions (O.C.)

Cook green beans until barely tender, add salt, place in casserole by layers:
Green beans, mushroom soup (spread with spoon), French fried onions (O.C. brand).
Save enough onions for the top.
Bake in 350° oven for 30 minutes.

ZUCCHINI SPANISH

Adra Kober

1 medium-sized onion, chopped
1 clove garlic, minced (optional)
2 T olive or salad oil
2 lbs. small or medium-sized zucchini
Salt and pepper to taste
1/4 lb. (1/2 c) pimiento cheese, cubed
1 8-oz. can tomato sauce, to which you add 1 T. brown sugar

In a frying pan with heavy cover, saute onion and garlic in oil until tender.
Cut unpeeled zucchini into 1/4 to 1/2 inch slices, and stir in. Sprinkle with salt and pepper, cover, and cook over low heat until done. Do not add water. Carefully stir in tomato sauce and cubed cheese; cook slowly about 5 minutes longer, or until cheese is melted and mixture is heated through. Serves 6.

PEAS SHERRY

Dee Riedman

Cook and drain: 1 pkg. frozen peas

Add and warm: 1 can mushroom soup,
undiluted
1/4 c sherry wine
(more or less to taste)

2 hard cooked eggs, chopped
1/4 c chopped almonds

Serves 4.

APPLE PUDDING (to accompany meat)

Shirley Stein

2 cubes butter
1 c sugar
1-1/2 c sifted flour
4 eggs

2 cans Comstock Apple Pie Filling
3 T lemon juice
1/2 t cinnamon
1/4 t salt

Melt butter, add sugar, flour, salt, cinnamon, lemon juice. Beat together thoroughly. Add beaten eggs and apples. Bake in a greased casserole (I use square pyrex) for 45 minutes at 350°. Check that it is baked thoroughly before serving. To be served hot with meat. Serves 6 to 8.

CRANBERRIES FOR THANKSGIVING - Quick, Easy

Mrs. Joan Earle

1 pkg. cranberries (qt.)

1 c cold water

Bring to boil, cook 6 minutes at good boil. Mash, then add 2 c sugar, stir, just heat thoroughly until sugar is melted.

CRANBERRY RELISH

Arlene Lanigan

1 lb. cranberries (raw)
1 orange
5 apples

(nuts may be added)
2 c sugar

Put fruit through food chopper. Add sugar. Chill.

HOT OLIVE POTATO SALAD CASSEROLE

Helen Bagley

4 c diced cooked Calif. long white potatoes
1/2 c sliced celery
1/4 c (or more) sliced imported pimiento-stuffed green olives
1 c grated Swiss cheese
1/2 c mayonnaise
1/2 t onion salt - salt and pepper to taste

Method: Combine all ingredients - mix well. Turn into greased 1-1/2 qt. casserole. Cover and bake at 350° for 30 minutes or until thoroughly heated. 4 servings.

- D E S S E R T S -

RITZ TORTE

Polly Murphy

3 egg whites, beaten stiff
add
1 c sugar
1 t rum extract } into whites

20 Ritz crackers - crumbled
2/3 c chopped pecans

Add crackers and pecans to egg white mixture, put in well-buttered baking dish and bake at 350° for 35 minutes.

Beat

Topping

together: 1/2 pt. all purpose cream whipped 3 T powdered sugar
OR 1-1/2 t instant coffee
1 pkg. Dream Whip - whipped

ANGEL FOOD DELIGHT

Joyce Betson

Heat: 1 c orange juice
1 c pineapple juice

Scant cup of sugar

Pour over 1 pkg. lemon jello. Stir, cool until thickened. Add 1 pt. whipping cream, whipped (fold in). Break 1 small angel food cake in small pieces and add to mixture. Pour in 8 x 12 pyrex dish. Chill 8 hours. May be made the day before serving. 10 Servings.

QUICK BERRY DESSERT

Jane Morrell

1 3-oz. pkg. raspberry or strawberry jello 1 pkg. frozen berries
1/2 pt. (1 c) vanilla ice cream

Dissolve jello in 1 cup hot water. Add frozen berries, break up and stir. Add ice cream and stir until blended. Refrigerate for 20 minutes or more. May be used as a filling in a baked pie shell, baked tart shells, or graham cracker pie shell. (or may be served as a pudding) Top with whipped cream if desired.

CHERRY TORTE

Carolyn Marchi

1 can (# 303) cherries, drained
(reserve juice)
1 egg beaten well
2 T melted butter

Pour egg over cherries, then add melted butter. Let stand. Sift together:

1 c sifted flour	1 t soda
1-1/4 c sugar	1/4 t salt
1 t cinnamon	

Add cherry mixture to sifted dry ingredients. Stir, do not beat, until mixed. Bake in lightly greased 8" square pan, at 350° for 45 to 50 minutes. Turn upside down when finished.

Sauce

1 c cherry juice (add water to make full cup)	1/2 c sugar
1 T cornstarch	dash of salt

Cook until clear. Then add 1 T butter and red food coloring. Cut torte into squares, cover with sauce, then top with whipped cream.

PEPPERMINT DESSERT

Barbara Straight

Line buttered dish - 11x8x2 with crushed graham crackers - chocolate graham preferred. 2 cups.

Whip: 1 pint whipping cream	
Add: 1 c crushed peppermint candy	1/2 c chopped nuts
1 c small marshmallows	2 t vanilla

Put into lined dish, sprinkle few crushed chocolate or plain graham on top. Chill for a few hours or over night. Serve in squares.

CHOCOLATE DESSERT

Pat Roice

3/4 c sugar
1 T butter
1/2 c milk
1 c flour

1-1/4 t salt
1 t baking powder
1-1/2 T cocoa

Cream together sugar and butter. Sift dry ingredients together and add, with milk, to creamed mixture. Pour into greased baking dish 8x8x2. Then mix together:

1-1/4 c boiling water
1/2 c chopped nuts
1/2 c sugar

1/2 c brown sugar
1/4 c cocoa

Pour over cake mixture. Bake at 350° for 35 minutes. Cool and serve with whipped cream. Makes 8 servings.

PARTY JELLO DESSERT

Diane Woodman

1 large pkg. cherry or
strawberry jello
1 c hot water
juice from canned pineapple
1 large pkg. cream cheese

1 c crushed pineapple (drained)
1/4 to 1/2 c chopped cherries
1 c chopped walnuts
1 pt whipped cream

Dissolve jello, hot water and pineapple juice in large bowl. Blend in softened cream cheese. Allow above ingredients to partially jell. Add pineapple, cherries, and walnuts. Blend well with above ingredients. Fold in whipped cream. Refrigerate for at least 2 hours. Can be served in individual molds. This amount should serve 12 to 15.

FROZEN LEMON DESSERT

Jacque Kemp

Whip: 1 c cream
Fold in: 1 can Eagle Brand condensed milk
1/2 c lemon juice

Line an 8x8x2 pan with a graham cracker crust (bottom only). Pour mixture into crust and sprinkle with additional graham cracker crumbs. Freeze. Serves 9.

GRAPE-NUTS PUFF PUDDING

Ethel M. Dunn

1 T. grated lemon rind
2 T flour
4 T butter
1/2 c sugar
4 T Grape-Nuts

1 c milk
2 egg yolks, well beaten
2 egg whites, stiffly beaten
3 T lemon juice

Add lemon rind to butter and cream together with sugar until light and fluffy. Add egg yolks and beat well. Add lemon juice, flour and Grape-Nuts, and milk, mixing well. Fold in egg whites. Turn into greased baking dish and place in pan of hot water.

Bake in slow oven (325°) one hour and 15 minutes.
When done, pudding has cake-like layer with custard below.

CHERRY COBBLER

Mrs. K. E. Maxwell

1 can cherry pie filling
1/2 box white or yellow cake mix

1 cube margarine
1 c chopped walnuts

Butter one eight-inch square cake pan. Fill pan with cherry pie filling. Pour over top, one-half box cake mix. Cover with one cube melted margarine and chopped walnuts. Bake in 350° oven 45 minutes to one hour.
Top with whipped cream.

HOT FUDGE SAUCE

Betty Cox

Combine in top of double boiler:

1/2 c butter
2-1/4 c confectioners sugar

2/3 c evaporated milk
5 sq. bitter chocolate

Cook 30 minutes over hot water, do not stir. Beat until smooth. This can be stored in the refrigerator and reheated.

APPLESAUCE TORTE

Irene Muno

3 eggs, separated
1 #2 can applesauce (2-1/2 c)

1 can Eagle Brand condensed milk
Juice and rind of 1 lemon

Beat the egg yolks well with the other ingredients. Then fold in beaten egg whites lightly. Crust:

Roll 1 package Holland Rusks, mix with
1/2 c melted margarine or butter and 1/2 c sugar

Line spring form pan with crust mixture, pour in above applesauce mixture and bake at 350° for 30 minutes. Serve with whipped cream.

CHEESE CAKE

Mr. and Mrs. M. J. Murphy
Principal

Crush 16 graham crackers (double), mix with 1/4 lb. butter. Spread in pie pan. To 2 well beaten eggs add 3/4 c sugar, 1 T vanilla, then add 4 small pkgs. Philadelphia cream cheese. Mix until smooth. Bake at 350° for 30 minutes. Spread 2 c sour cream mixed with 1 T of vanilla, and bake for 3 min. at 470°.

HOMEMADE ICE CREAM

Dorothy Legeman

Combine: 3 1-pt. cartons half and half
3 c sugar
1 T vanilla

Add to: 1 6-oz. can frozen lemonade (thaw until mushy)
1 6-oz. can frozen orange juice " " "
3 mashed bananas

Mix together, put into electric or hand freezer and turn. Fruits other than banana may be used.

QUICK AND EASY FROSTING

Fern Poe

Use a package of instant pudding mix (such as lemon for a lemon chiffon cake or white angel food, chocolate for a marble or chocolate cake, butterscotch for spice, etc.,) and substitute 1 cup of heavy cream for one of the two cups of milk required.

- COOKIES -

TOFFEE BARS

Maryn Solosky

1 c shortening
1 c brown sugar
1 egg
1 t vanilla

2 c sifted flour
7 oz. pkg. semi-sweet chocolate chips
1/2 c chopped nuts

Cream shortening and sugar until light and fluffy. Add egg and vanilla. Mix well. Add flour and combine. Spread 1/4 inch thick on cookie sheet (12x18). Bake in mod. oven (350°) 15 minutes. Melt chocolate chips over surface while still hot. (you can just spread these over the surface if you put them on immediately after removing from oven). Spread evenly. Sprinkle top with nut meats and cut at once into bars.

BETTY'S CARROT COOKIES

Becky Broussard

1 c shortening
3/4 c sugar
1 egg, slightly beaten
1 c cooked mashed carrots (#303 - 1 lb. can just right)

2 c flour
1 t baking powder
pinch of salt

Cream shortening; add sugar, slightly beaten egg and carrots. Add flour which has been sifted with baking powder and salt. Drop from teaspoon on well-greased cookie sheet. Bake approx. 15 min. at 350°. Glaze while hot.

Glaze: Sifted powdered (confect.) sugar mixed with melted orange juice concentrate. If this seems too strong full strength, dilute it slightly. Mix to good spreading consistency. Glaze cookies while they are hot. Very good.

OATMEAL CHOCOLATE CHIP COOKIES

Roberta O'Toole

(1/2 c marg) 1 c shortening
3/4 c brown sugar
3/4 c white sugar
2 eggs
1 t salt + 1/3 t. cinna.
1 t soda 1/4 t. nutmeg

1-1/2 c flour
2 c old fashioned oats + 1/2 c old wheat germ
1 c chopped walnuts
1 1/2 t vanilla
2 pkgs. chocolate chips (6 oz. size)

Mix in the order listed. Bake at 350°. Makes 9 dozen. 10 to 12"

delicious oatmeal - 49 - "Our Favorites Used & Proved" Pg. 109

WALNUT YUM YUMS

Arlene Ianigan

1/2 c butter
1 c sugar
2 well beaten egg yolks
1-1/2 c flour

pinch salt
1 t baking powder
vanilla to taste

Cream butter and sugar, add eggs, mix flour, vanilla and spread in bottom of well-greased and floured cake layer pan. (8 or 9" square).

2 egg whites
1 c brown sugar
1 c nut meats

pinch salt
vanilla

Beat egg whites well, add brown sugar, nut meats, vanilla and salt. Spread over first mixture. Bake 30 minutes at 350°. Cut when cool.

NO COOK - PEANUT SCOTCH COOKIES - Easy

Joan Earle, teacher 6th grade
1963-64

1 pkg. (6 oz.) butterscotch morsels
1/2 c peanut butter

1 (3 oz.) can Chow Mein noodles
2 c miniature marshmallows

Melt butterscotch morsels over hot water and stir in peanut butter. Mix noodles and marshmallows in large bowl and add butterscotch mixture. Drop by teaspoonful on wax paper until set.

QUICK COOKIES (Unbaked)

Henry Dreyer - Zietans

2 c granulated sugar
1/2 c milk

1/4 lb butter
4 T cocoa

Boil above for 1 minute. Add 1 t vanilla, 1/2 c chunk peanut butter, 3 cups quick oatmeal. Drop on waxed paper by teaspoon.

"SPECIAL" TOLL HOUSE COOKIES

Ann Merrill

To favorite Toll House Cookie recipe (or one printed on chocolate chip package) add: 1 or 2 cups of wheat germ. Delicious. And they are good for everyone!

CARDAMOM COOKIES

Sheila B. Schaeffer

2/3 c butter or margarine
1-1/2 c sugar
1 unbeaten egg
2 T milk
1/2 t vanilla
2 t grated lemon rind

2 c sifted flour
1/2 t baking powder
(double acting)
1/4 t soda
1 t ground cardamom

Cream butter. Add sugar and cream well. Stir in egg, milk, vanilla and rind. Mix thoroughly. Blend in sifted dry ingredients gradually. Chill dough for easy handling. Roll portion at a time on pastry cloth very thin (1/8 to 1/16" thickness.) Cut with pastry wheel into diamonds. Sprinkle with cardamom or place a piece of candied peel or half a pecan in center. Place on greased cookie sheets in moderately hot oven (400°) 5 to 7 minutes. When they are only slightly brown on edges they are done. Scorch easily. A very crisp cookie, flavor improves with age.

BROWNIES (Thin and chewy)

Shirley Sammons

Put into double boiler 2 sq. unsweetened chocolate and 1/2 c butter. Let it melt. Take top part of boiler to work table and add to the chocolate and butter:

1 c sugar
1/2 c flour
1/4 t salt

Beat well and add 2 well beaten eggs. Flavor with 1 t vanilla. Beat again. Spread thinly on greased cookie pan. Sprinkle with chopped nuts. Bake in 400° oven approximately 15 minutes. Cut and remove from pan immediately. Let cool on rack.

PECAN BALLS

Jacque Kemp

1 c butter
4 T sugar
1 t vanilla

2 c sifted flour
2 c pecans (ground or put in
blender) (about 9 oz.)

Cream butter, add sugar and remaining ingredients. Roll into small balls. Bake at 325° for 30 minutes. Roll in (or shake in bag) powdered sugar (better sifted) while hot and again when cold. Makes 2 to 3 dozen.

OLD FASHIONED SOUTHERN TEA CAKE COOKIES

Becky Broussard

1 heaping cup sugar
1 c butter
2 eggs
1 level t soda

3 T buttermilk
3 c sifted flour
1/2 t salt
1 t vanilla

Cream butter and sugar, add beaten eggs. Alternate dry ingredients with milk and add vanilla. Roll out thin, cut, sprinkle sugar over top and bake about 10 min. at 350°. (avoid adding extra flour except on board. Helps to chill dough before rolling)

PERSIMMON COOKIES

Marilyn Carey

1/2 c shortening
1 c sugar
1 beaten egg
1 c pureed persimmon pulp
1 t soda
1 t vanilla
2 c flour

1/2 t nutmeg
1 t cinnamon
1/2 t cloves
1/8 t salt
1 c nuts
1 c raisins

Cream shortening and sugar, add beaten egg, persimmon with soda dissolved in it. Then fold in sifted dry ingredients, then the nuts and raisins. Drop by teaspoon and bake about 20 min. in 350° oven.

JACKIE MILLER'S ENGLISH TOFFEE COOKIES

1 c butter
1 c sugar
1 egg, separated

2 c flour
1 t cinnamon
2 c pecans

Lynn Denczi

from Sunset to Sunrise
1/2 walnut
Cream the butter and sugar until smooth. Add egg yolk and mix thoroughly. Sift flour, measure, and sift again with the cinnamon. Add flour to creamed mixture, using your hands to blend together lightly but thoroughly. Spread in an even layer over entire surface of a greased cookie sheet (about 10x15). Work with your palms to smooth the surface. Beat the egg whites slightly; spread on top to completely cover. Sprinkle the chopped nuts over all, pressing them into the dough. Bake in a very slow oven (250°) for 1 hr. Cut in 1-1/2" squares while still hot. Cool. Makes 6 doz.

BOURBON BALLS

Harriet Boyle

2 c vanilla cookies crushed
1 c chopped nuts
1/3 c bourbon

2 T cocoa
2 T Karo (blend with cocoa)

Form in balls. Roll in powdered sugar. Store in cookie tin.

PEANUT BUTTER COOKIES

Ethel M. Dunn

EXCELLENT !

1/2c 1/4 c shortening
1/2c 1/4 c butter or margarine
1c 1/2 c brown sugar
1c 1/2 c granulated sugar
1c 1/2 c peanut butter

2 1 egg
3c 1-1/2 c flour
1c 1/2 t salt
2c 1 t soda
nuts optional

Sift dry ingredients together and add to other mixtures. Drop by teaspoon on cookie sheet and flatten with fork. Bake in moderate oven (350°) ~~12 to 15 minutes.~~
11 MINUTES

BROWNIES

Mrs. James Kelly (Sophie)

1/2 lb. butter
4 eggs
1 c flour
2 c sugar

4 oz. (squares) chocolate
1 c chopped nuts
2 t vanilla

Melt chocolate and butter. Cool. Pour in dry ingredients and beat with mixer. Add eggs and vanilla and beat well. Bake in 12x12 square pan at 350° for about 35 or 40 minutes. Very easy and delicious!

PEBBERNODDER (DANISH)

Joan Earle, teacher
6th grade, to June '64

1 lb. flour
1 lb. brown sugar

1 egg
1 T ginger

Add enough milk to be able to roll dough. Roll to about thumb-size thickness. Leave stand for awhile then cut and bake in 375° oven until brown. (These are hard, if you wish them softer, add 1/2 c butter or more.) Good with coffee and kids love 'em with milk.

YULE LOG

Joan Earle, teacher
6th grade, to June '64

45 graham crackers (1/2 double
one equals 1)
24 diced marshmallows

1 box chopped dates
3 c walnuts, chopped
1/2 c heavy cream

Roll graham crackers into crumbs. Combine marshmallows, dates and walnuts, then mix with 2/3 c crumbs. Add cream and mix. Shape into roll (or 2 medium rolls). Roll in remaining crumbs - wrap in wax paper, refrigerate. Slice.

KLEYNER (DANISH CHRISTMAS COOKIE)

Joan Earle, teacher
6th grade, to June '64

3 eggs
1 c sugar
1/2 c butter
5 T milk

4 c flour
salt
vanilla



Roll out dough to 1/4 inch thickness, cut in strips about 1"x3". Make a slot in middle of strip, take one corner and pull through slot. Cook in pan of hot grease like doughnuts - until brown.

COCONUT BARS

Arlene Ianigan

1 c Eagle Brand milk (condensed)
2 c crushed graham crackers

2 c coconut
1 c nutmeats

Mix well. Bake 20 minutes at 350° in greased square pan.

CHOCOLATE OATMEAL COOKIES

Mrs. Thomas J. Spence
Kettering P.T.A. President

1-1/2 c sugar
1/2 c canned milk
1 cube butter

2 oz. unsweetened chocolate
1/8 t salt
(other ingredients listed below)

Put all ingredients in large pan, bring to hard boil, boil for 1 minute. Take from heat. Add 1/4 c peanut butter, 3 c oatmeal, 1 c walnuts, cut up, 1 t vanilla. Mix thoroughly until cool. Spoon onto oil paper.

NORWEGIAN STICKS

Hjordis Leon
Teacher, Grades 1 and 2

1 c butter
1 c powdered sugar
2-1/4 c flour

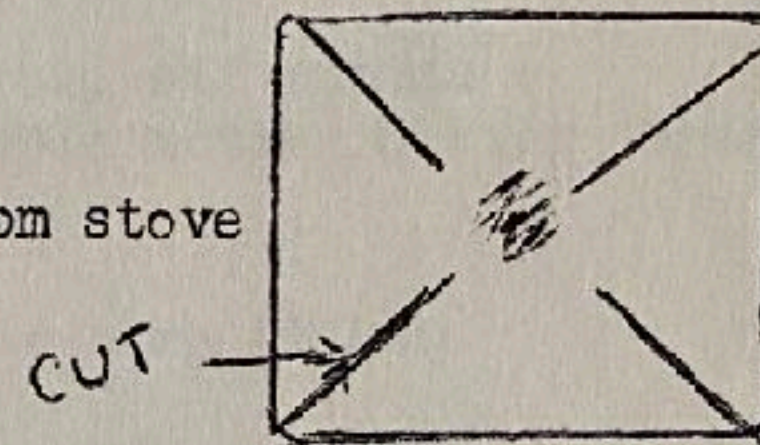
1 egg
1 t cream of tartar
1/2 t soda

Cream sugar and butter. Add egg. Add flour mixed with cream of tartar and soda. Roll into long (about 3") rolls, finger thickness. Brush with beaten egg white. Bake like cookies in 320° oven, until lightly golden.

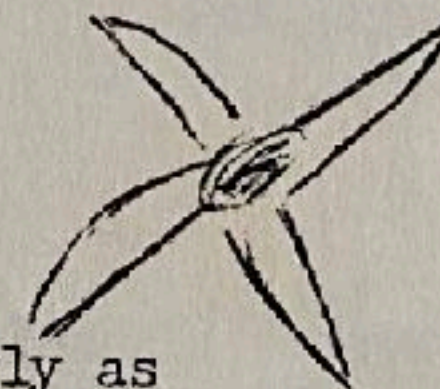
FINNISH STARS (a traditional Christmas sweet in Finland)

Vera McAllister
Playground Director

Filling: Soak: 1 lb. prunes in
3 c water sweetened with
1-1/2 c sugar
Cook: Simmer until soft and remove from stove
Remove pits
Add: 2 T lemon juice
1 T grated lemon rind



Pastry: Whip: 1-1/2 c cream until stiff
Sift
together: 4 c Pillsbury Best All Purpose flour
1-1/2 t baking powder
1/4 t salt
Add: Flour mixture to whipped cream, a cup
at a time, using your hands with a
gentle squeezing motion working as quickly as
possible.



Gently roll out pastry to pie crust thickness. Cut into 3" squares. Place 1 t of filling in the center. Cut and fold like a pin wheel. Place carefully on a cookie sheet and bake at 450° for 3 to 5 minutes. Filling may be crushed pineapple or other fruit, instead of prunes.

SNICKERDOODLES

Mary Pomtier

Mix together: 1 c shortening 2 eggs
1-1/2 c sugar
Sift together: 2-3/4 c sifted flour 1 t soda
(& stir in) 2 t cream of tartar 1/2 t salt

Chill dough. Roll into balls the size of small walnuts. Roll in mixture of:

2 T sugar
2 t cinnamon

Place on ungreased baking sheet, bake in 400° oven 8 to 10 minutes, until lightly browned, but still soft. Makes 5 dozen 2-inch cookies.

SALTED PEANUT-OATMEAL COOKIES

Betty Rogers

Cream and blend ingredients in the order given:

1 c butter 2 c flour, sifted with
2 c brown sugar 1 t double acting baking powder and
2 unbeaten eggs 1 t soda
1 t vanilla

Stir in: 1-1/2 c quick rolled oats 1 c corn flakes
1-1/2 c Spanish salted peanuts

Drop by heaping teaspoons onto greased cookie sheet. Bake at 375° for 9 to 12 min. Makes 5 dozen.

OVERNIGHT OATMEAL DROP COOKIES (moist and chewy)

Pat Crook

4 c quick rolled oats 1 c salad oil
2 c brown sugar, packed
- - - - -

Later, add: 2 eggs, well beaten 1 t almond or vanilla extract
1/2 t salt (no flour)

Suggested variations: Add 1 cup of any of the following:

Chopped nuts, coconut, raisins or chopped dates

Sift brown sugar into oats (to avoid brown sugar lumping when it comes in contact with the oil). Blend, add oil and mix well. Let stand at room temperature overnight (or minimum of 8 hrs.). Heat oven to 325°. Add rest of ingredients into oat mixture and blend well. Drop by teaspoon onto greased cookie sheets, bake 15 min. Allow to cool slightly so they may be easily removed. Makes about 5 dozen.

- C A K E S -

"14 CARAT" CARROT CAKE

Lee Stephenson

2 c all-purpose flour
2 t baking powder
1-1/2 t soda
1 t salt
2 t cinnamon
2 c sugar

1-1/2 c Wesson oil
4 eggs
2 c grated carrots (medium fine)
1 c crushed pineapple (well drained)
1/2 c chopped nuts

Sift together flour, baking powder, soda, salt and cinnamon. Add sugar, oil, eggs and mix well. Add grated carrots, drained pineapple, nuts and mix well. Turn into 3 greased and floured 9" round cake pans.

Bake at 350° for 35-40 min. until tests done. Cool on rack 15 min., then turn out of pans and cool.

Frost and fill with cream cheese frosting.

Cream Cheese Frosting

Cream: 1/2 c butter
1 8-oz. pkg. cream cheese
1 t vanilla
Beat in: 1 lb. sifted powdered sugar.
Add: 1/4 c or more well drained crushed pineapple.

MRS. BLANCHE WAGNER'S DATE CAKE

Becky Broussard

1 8-oz. pkg. Dromedary dates,
pitted (chopped)
2 c boiling water

2 level t soda
Mix these ingredients and set
aside to cool

2 c sugar
1/4 lb butter or margarine
pinch of salt

2 eggs
2-2/3 c sifted flour
1 c nuts

Cream butter and sugar and add eggs and other ingredients, and mix well. Line baking pan (loaf) with waxed paper. Bake 1 hr. at 325°. Keeps well.

DATE CAKE

Maryn Solosky

1-1/2 c boiling water
1-1/2 c sifted flour
1 t soda
1 t vanilla
1 egg

1 c sugar
1 t baking powder
1/4 t salt
1/4 c butter
1-1/2 c dates cut fine

Pour boiling water over dates, soda and butter. Let stand a short time; then stir until dates are broken up. Beat egg, salt and vanilla together, add sugar gradually and beat until thick, add rest of ingredients. Bake at 350° for 20 to 25 minutes in 11x14 pan.

Spread:

1 c sugar
3/4 c water

1 T butter
1/2 t salt

Cook until slightly thickened. Serve warm over cake and top with whipped cream.

LEMON JELLY ROLL

Lee Stephenson

Make filling first and let cool thoroughly.

Filling: 1 c sugar
 ~~3-1/2~~ T cornstarch } mix well together 1 egg
 juice and rind of one lemon 1 c water

Cook until thick, stirring constantly. Cool.

Cake: 3 eggs
 1 c sugar
 3 T orange juice

1 c cake flour
1 t baking powder
1/3 t salt

Beat eggs and sugar until thick, add juice. Sift flour, salt and baking powder together. Add to batter and mix well. Pour into wax paper lined 10x15x1/2" pan. Bake 15-20 minutes at 350°. Turn upside down and cover pan with very damp cloth. Then cover cake a few moments with damp cloth and you will be able to peel the waxed paper right off. Spread while hot with filling and roll immediately. Wrap in waxed paper to hold shape while cooling. Sprinkle with powdered sugar before slicing.

← *
LEMON MINNIE CAKE

VANILLA MINNIE 1 PKG. LEMON CAKE MIX
1 SM. PKG. INST. VANILLA PUDDING
3/4 C WATER 4 EGGS
3/4 C OIL 3 T. POPPY SEEDS

Jane Morrell
Florence Wozny

Place all ingredients in large bowl all at once:

1 pkg. lemon or yellow cake mix (not chiffon) 1 pkg. lemon jello (dry)
3/4 c water 4 eggs, whole
3/4 c cooking oil

Beat all at medium speed for 4 minutes. Bake in greased large pan (12x12 or 9-1/2x13) for 30-50 min. in 325° oven. Remove cake from oven when done. Poke full of holes with meat fork. While still hot pour over the cake a mixture of:

2 c powdered sugar
rind of 1 lemon + 2 T. butter
juice of 2 lemons 1/2 c

Let soak in until ready to serve. Especially good while still warm, but excellent when cool, too.

NORWEGIAN APRICOT-CREAM LAYER CAKE

Kari Beringer

Whip until stiff:

5 large eggs and 1 c sugar

Sift together: 1 c flour

1 c potato starch
1 t baking powder

(no flavoring)

Fold sifted dry ingredients into egg-sugar mixture. Pour into lightly greased spring form pan. Put in COLD oven, then set oven to 350°. Bake for 45 min., or until cake tests done with toothpick. Cool. Remove from pan and cut into 3 or 4 layers.

Filling:

Take large can of apricots, remove pits of course, and drain, (save juice).

Mash. Whip 1 pt. whipping cream and fold apricot pulp into this cream.

Spread between layers. Sprinkle top of cake with about 1/2 c of the apricot juice. For variety, sherry wine can be substituted for this liquid.

Refrigerate overnight. This is important, as it allows the cake to absorb the apricot flavor and becomes moist.

Same day as serving, frost with 1/2 pt whipping cream, sweetened. Suggested

ety: Instead of apricots, use frozen strawberries, raspberries, crushed pineapple, or raspberry jam.

LAZY DAISY CAKE

Beverly Carson

1 med. size can fruit cocktail (drain and save)
1 egg, beaten
1 c sugar
1/4 c fruit cocktail liquid
1 t soda
1/2 t salt
1 c flour
1/2 t vanilla

Cream egg and sugar; add sifted flour, salt and soda. Beat well. Add cocktail liquid and vanilla, then drained fruit cocktail and blend. Pour into greased and floured 7x11 baking dish. Sprinkle with following topping:

1/2 c brown sugar 1/2 c nuts 1/2 t cinnamon

Bake in oven at 350° for 40 minutes. Serve with whipped cream.

APPLESAUCE FRUIT CAKE

Kay Rudd - Florence Wozny
Jane Morrell -

1 #2 can applesauce (1-3/4 c)
1-1/2 c sugar
1 c nuts, broken
3/4 cube butter, melted
1/4 c cytron) see below
2 c raisins, for substitutions
2-1/2 t soda
1 round t cinnamon
1 round t cloves
3 c flour
1 t vanilla

SIFT TOGETHER. SIFT
SMALL AMOUNT OVER
FRUIT.

Mix in order given. Use large spoon. Don't need mixer. Bake 1-1/2 hrs. at 325° in large angel food pan ungreased (put waxed paper in bottom). For cytron and raisins, you may substitute 2-1/4 c of anything your family likes, such as candied cherries or pineapple, currants, peels, chopped dried apricots or prunes.

EASY WINE CAKE

~~Agnes Mankle~~ MARY HOPE

1 pkg. yellow cake mix
1 sm pkg. instant vanilla pudding (sm) plus 2T
4 eggs
3/4 c cream sherry wine
1 t nutmeg
3/4 c oil

Dump all in mixing bowl - mix 5 minutes at medium speed. Bake in tube pan at (Well Greased) 350° for 45-50 minutes. Sprinkle with powdered sugar. Sets better as it ages. TURN OUT ON CAKE RACK AT ONCE.

CHOCOLATE YEAST CAKE

Betty Boulding

2/3 c shortening	1-2/3 c flour
1-1/2 c sugar	1/2 t salt
2 eggs	2/3 c milk
2 sq. chocolate	2/3 c chopped walnuts
2/3 t soda	1-1/3 T boiling water & 2/3 t soda
1 cake compressed yeast dissolved in 6 T lukewarm water	

Cream shortening, add sugar gradually and cream thoroughly. Blend in well beaten eggs, stir in chocolate, melted and slightly cooled; add dissolved yeast. Add flour to cream mixture alternately with milk. Blend in nuts. Let stand in mixing bowl in refrigerator overnight covered with damp cloth.

In morning, take out and let stand in kitchen about an hour. Blend in soda dissolved in boiling water. Stir until well mixed. Pour into 2 well greased 9" layer pans.

Bake 30 to 35 minutes at 350°.

Fill with golden cream filling and frost with Chocolate Fluff frosting.

Chocolate Fluff Frosting

Cream 4 T butter, add 3/4 c powdered sugar and blend. Add 1 t vanilla, 3 sq. unsweetened chocolate, melted and 1/4 t salt. Beat 2 egg whites until stiff, but not dry. Add 3/4 c powdered sugar, 2 T at a time, beating after each addition until blended. Continue beating until mixture will stand in peaks. Add to chocolate mixture, folding gently but thoroughly, only enough to blend.

CRUMBLE CAKE

Pat Roice

1 c brown sugar	1 c nuts, chopped
2 eggs	12 graham crackers, rolled
1 c milk	1 t baking powder

Mix all together. Bake at 350° for 30 minutes. Cool. Take spoon and crumble. Serve with whipped cream.

BLACK SOUR CREAM CAKE

Margaret Mason

1-1/2 c raisins
2 c flour
1-1/2 c sugar
1/2 c cocoa
1 t cinnamon
1 t cloves
1/2 t nutmeg

3 t shortening
1 t baking soda
1 t salt
1 c chopped walnuts
1 c sour cream
2 eggs
1 t vanilla

Heat oven to 325° and grease 8" tube pan. Rinse and drain raisins. Blend all ingredients together well and pour into tube pan. Bake 1-1/4 hours. Invert on wire cake rack and let cool. Keeps well

QUICK CHOCOLATE PUDDING-CAKE

Peg Johnson

1 pkg. vanilla pudding
(not instant) with
2 c milk

1 pkg. devil's food cake mix
1 pkg. (6-oz.) semi-sweet
chocolate chips

Cook pudding according to directions on package with 2 c. milk. Remove from heat. Stir in the package of cake mix. Pour into greased pan (about 9-1/2"x13") and sprinkle the chocolate chips over the top. Bake in 350° oven from 35 to 40 min. Serve warm or cold.

EASY BANANA CAKE

Lethia Mylius
Past-Pres. 1947-48

Make two layer yellow cake. When cooled, cover the layers with sliced bananas and frost with sweetened whipped cream (or Dream Whip). Chill.

DESSERT COFFEE CAKE

Jane Fortner, 1963-64
4th grade teacher

Sift together: 3 c cake flour
1 t baking powder

1 t baking soda
1 t salt

Carolyn m. '94

Mix together: 1 c sugar
1 c (2 sticks) margarine
3 eggs

**if reg. flour remove 6 T.
this equals 3 c. cake flour*

Beat this well. Add the flour mixture to the sugar mixture alternately with 1 c sour cream (commercial) and beat after each addition. Add 1 t vanilla. Do not overbeat this mixture, but just until mixed thoroughly.

Mix together: 3/4 c chopped walnuts
3/4 c brown sugar
1 t cinnamon

Bake in spring pan. Put about 1/3 of the batter and cover with almost half of the nut mixture; put 1/3 more batter and cover with almost off of remaining nut mixture. Put remaining third of batter and sprinkle lightly with rest of nuts. You do not have to be too careful in putting the layers of batter and nuts in the pan; it doesn't make too much difference if they are not perfect. Bake for 1 hour at 350°.

FRUIT-TOPPED CHEESE CAKE

Shirley Albert

Take 20 graham crackers and roll into fine crumbs. Add 2 T sugar, 1/3 c of soft butter. Mix ingredients and put in the bottom of pan or glass pan 12x8x2". Heat oven to 350°, set pan in oven and leave about 8 to 10 min. Take out and let cool.

Mix together in blender or mix by hand: 1 pint of D.Zert whipping cream
1/2 c sugar
1 8-oz. pkg. cream cheese

Whip until smooth. Pour over graham crackers and set in refrigerator about 2 hrs. Take out, and put 1 can of blueberry pie fruit or cherry pie fruit over mixture and return to refrigerator until ready to use. Cut into squares for serving.

CHEESE CAKE

Dee Riedman

Prepare crust: 1-1/2 c graham cracker crumbs)
1/4 c powdered sugar } pat into pie pan
1/2 cube butter }

While it chills, prepare the filling:

Beat together: 2 8-oz. pkgs. Philadelphia cream cheese
1/2 c sugar 2 large or 3 medium eggs
3 T milk 1 t vanilla

Pour into crust.

Bake in 350° oven for 20 minutes. Take out of oven and spread topping:

Combine: 1/2 pt. sour cream, 1/4 c sugar, 1 t vanilla

Return to oven for 5 minutes at 450°. Let stand in refrigerator overnight.

MARGARET DAVIS' SUGAR CUSTARD CAKE

Becky Broussard

Cream well: 2 c granulated sugar and 2 sticks margarine.
Add: 5 eggs, one at a time, beating well after each addition.
2 c sifted plain flour and 1 t vanilla (almond may be substituted for variety).

Bake in small tube or loaf pan approx. 40 min. at 350°. Do not overbake. Powdered sugar may be sprinkled over top for variety.

PRUNE CAKE

Irene Stanford

1 c brown sugar	2 c flour
1 c white sugar	1/2 t cinnamon
1 c cooking oil	1/2 t nutmeg
3 eggs	3/4 t salt
1 c buttermilk	1/4 t allspice
1 t soda	1 c cooked prunes (chopped)
1 t baking powder	1 c nuts (chopped)

Beat eggs into sugar and oil. Mix spices, nuts and prunes into sifted flour and baking powder. Add this to eggs and sugar mixture alternately with the buttermilk (stir the soda into the buttermilk beforehand). Bake 45 minutes in 350° oven or until cake tests done.

- P I E S -

GRASSHOPPER PIE

Mr. and Mrs. M. J. Murphy
Principal
Jeanne Costello

Crust: 1 1/4 chocolate cream filled cookies,
crushed, and 2 T butter

Filling: 2 1/4 marshmallows
1/2 c milk
1 c whipping cream

1/4 T green Creme de Menthe
2 T white Creme de Cacao

Press melted butter and cookie crumbs into an 8" pie pan. Melt marshmallows with milk over hot water. Stir in liqueur and cool. Fold in whipped cream (or Dream Whip) and pour into pie shell. Freeze and serve frozen.

(Jeanne Costello's variation of this recipe called for 2/3 c milk, rather than 1/2; suggests graham cracker or chocolate wafer crust; refrigerate, not freeze; and top with coconut colored with green food coloring.) Either way, it sounds delicious!

EGG NOG PIE

Florence Wozny

1 t unflavored gelatin
1 T water
1/2 c sugar
2 T cornstarch
1/4 t salt
1 c hot milk
3 egg yolks, beaten

1-1/2 t vanilla extract
1/4 t almond extract
1 c whipping cream
1/2 c chopped almonds (optional)
1/4 maraschino cherries, finely
chopped
1 baked (or crumb) pie shell

Soften gelatin in cold water. Mix sugar, cornstarch and salt, add to scalded milk. Cook until thick, stirring constantly over low fire. Stir small amount mixture into beaten egg yolks, return to pan and cook a little longer (until to boil). Add gelatin and extracts and cool. Fold in whipped cream & almonds & cherries. Pour into baked shell & sprinkle with nutmeg. Chill at least 4 hrs. Can be made a day ahead.

PECAN PIE

Charlotte R. Blevins

Beat together: 3 eggs (beaten slightly)
1 c sugar
1 c dark Karo syrup

1 t vanilla
a 39¢ pkg. pecans

Add to unbaked pie shell. Bake in hot oven at 400° for 10 minutes, turn down to 325° F. for 30 minutes or until knife comes out clean.

CREAMY RHUBARB PIE

Maureen O. Fitzpatrick

Filling: 2 c cut rhubarb
2 T flour
3 egg yolks, slightly
beaten
1 c sugar
1 c milk 1-1/2 T butter
dash nutmeg & pinch salt

Mix together, put into unbaked pie shell.
Bake in 400° oven 45-50 min. When done,
top with meringue.

Meringue: 1 T cornstarch
1/2 c water
3 egg whites
6 T sugar
1 t vanilla
pinch salt

Cook cornstarch and water in saucepan
until thick. Let cool. Add cooled
cornstarch mixture to remaining ingre-
dients. Beat until stiff. Put on cooked
pie and bake in 350° oven, 20 min. or
until nicely browned.

FUDGE PIE

Mimi Crane

4 sq. baking chocolate
1/2 c butter
2 c sugar
pinch salt

2 t vanilla
2/3 c sifted flour
4 eggs

Grease pie pan. Set oven at 325°. Melt chocolate.
Cream shortening, add sugar. Stir in chocolate, vanilla and flour. Beat until
smooth. Separate eggs, beat whites until stiff, yolks slightly. Stir in yolks,
fold in whites. Bake 50-55 min. Serve very cold with whipped cream.

CRACKER PIE

Maryn Solosky

3 egg whites beaten stiff
3/4 to 1 c sugar
12 soda crackers, crumbled

1 c chopped nuts
1 t vanilla

Mix above ingredients together. Place in buttered 9" pie tin. Bake 20 minutes
at 350°. Top with whipped cream

LEMON CHIFFON PIE

Joan Dirk

1 envelope unflavored gelatin	6 T lemon juice
1/4 c cold water	1/2 t salt
4 eggs, separated	1 t grated lemon rind
3/4 c sugar	1/2 c heavy cream, whipped

Chill crust. Sprinkle gelatin over cold water; set aside. Combine slightly beaten egg yolks, 1/4 c of the sugar, lemon juice and salt in the top of a double boiler over boiling water. Cook, stirring constantly for 7 minutes, or until mixture is smooth and thickened. Stir in the softened gelatin, and rind. Remove from heat. Beat egg whites until they form soft peaks when beater is raised. Slowly add remaining 1/2 c sugar, continue to beat until stiff. Fold into lemon mixture. Turn into baked (or crumb) crust. Chill until firm. To serve: top with whipped cream.

FRESH LIME PIE

Janet Horton

Deep 9 inch pie tin. Prepare a baked pie shell.

Filling: Soak 1 T Knox gelatin in 1/4 c water, combine, stir and cook in a double boiler until the consistency of custard:

1/2 c sugar	1/2 t salt
1/2 c fresh lime juice	4 beaten egg yolks

Stir in the dissolved gelatine and add 1 t grated lime rind. Chill these ingredients.

Whip until stiff: 4 egg whites

Beat in very slowly: 1/2 c sugar

In a separate bowl

beat until stiff: 1 c heavy cream

When the custard begins to thicken, beat it with a wire whisk until it is fluffy. Fold in the egg whites. Fold in the cream, fill the pie shell, chill the pie thoroughly before serving. The cream may be reserved for the top. In that case, add to it:

1 t vanilla
3 T powdered sugar

LEMON CHESS PIE

Margaret Davis

Put into large bowl and toss lightly with fork:

1-1/2 c sugar
2 T flour

1 T corn meal

Add:

4 unbeaten eggs
1/4 c melted butter or margarine
1/4 c sweet milk

1 T grated lemon rind
1/4 c lemon juice

Beat well with rotary or electric mixer. Pour into unbaked pie shell and bake at 325° or 350° until done. (Begin at 350° and reduce to 325°.)

SWEET POTATO PIE (SOUTHERN STYLE)

Margaret Davis

1 c mashed sweet potato
(can use squash or pumpkin)
1 stick (1/4 lb.) margarine
1-1/2 c sugar

5 eggs
1 6-oz. can evaporated milk
1/2 t vanilla
1/2 t lemon flavoring

Melt margarine in hot potato, add sugar; add eggs one at a time. Then add milk and flavoring. Pour into unbaked pie crust and bake at 350° until firm. Increase heat to 400° for last few minutes of cooking.

STRAWBERRY PIE

Laurie Creasey

1 qt. berries
1-1/2 c water
1 c sugar
1-1/2 T cornstarch

1 T gelatin
1/4 c water

1 pie shell baked

Slice berries. Cook 1 c berries in water until soft, strain and add hot liquid to sugar and cornstarch, stirring. Cook until thick and clear. Add gelatin which has soaked in 1/4 c cold water. Cool until it starts to set. Add rest of berries. Pour into baked pie shell. Top with whipped cream. Chill.

BLACK-BOTTOM PIE

Helen Bagley

1 envelope unflavored
gelatin
3/4 c sugar
1/8 t salt
1 egg yolk
3/4 c milk

4 sq. unsweetened chocolate
**1 c evaporated milk, whipped
1 t vanilla
1 9-inch baked pie shell

1 c whipping cream

Mix gelatin, sugar, salt, egg yolk and milk in top of double boiler; add three squares of the chocolate. Cook over hot water until chocolate is melted, stirring occasionally; remove from heat. If necessary, beat with egg beater until smooth. Chill. Fold in whipped evaporated milk and vanilla. Pile into cooled pie shell. Chill. Whip cream, sweetened to taste, and spread over top of pie. For Halloween, blend in 1/4 c grated orange rind. Shave remaining chocolate into curls. Sprinkle over topping. Yield: 1 9-inch pie.

**To whip evaporated milk, pour one cup into freezer tray. Chill in freezing compartment until tiny ice crystals form at edges (about 1/2 hr.). Pour into cold bowl; whip rapidly with cold beater until stiff.

QUICK CHOCOLATE PIE

Barbara Frame

5 small size Hersey bars
(almond or plain)
16 large size marshmallows

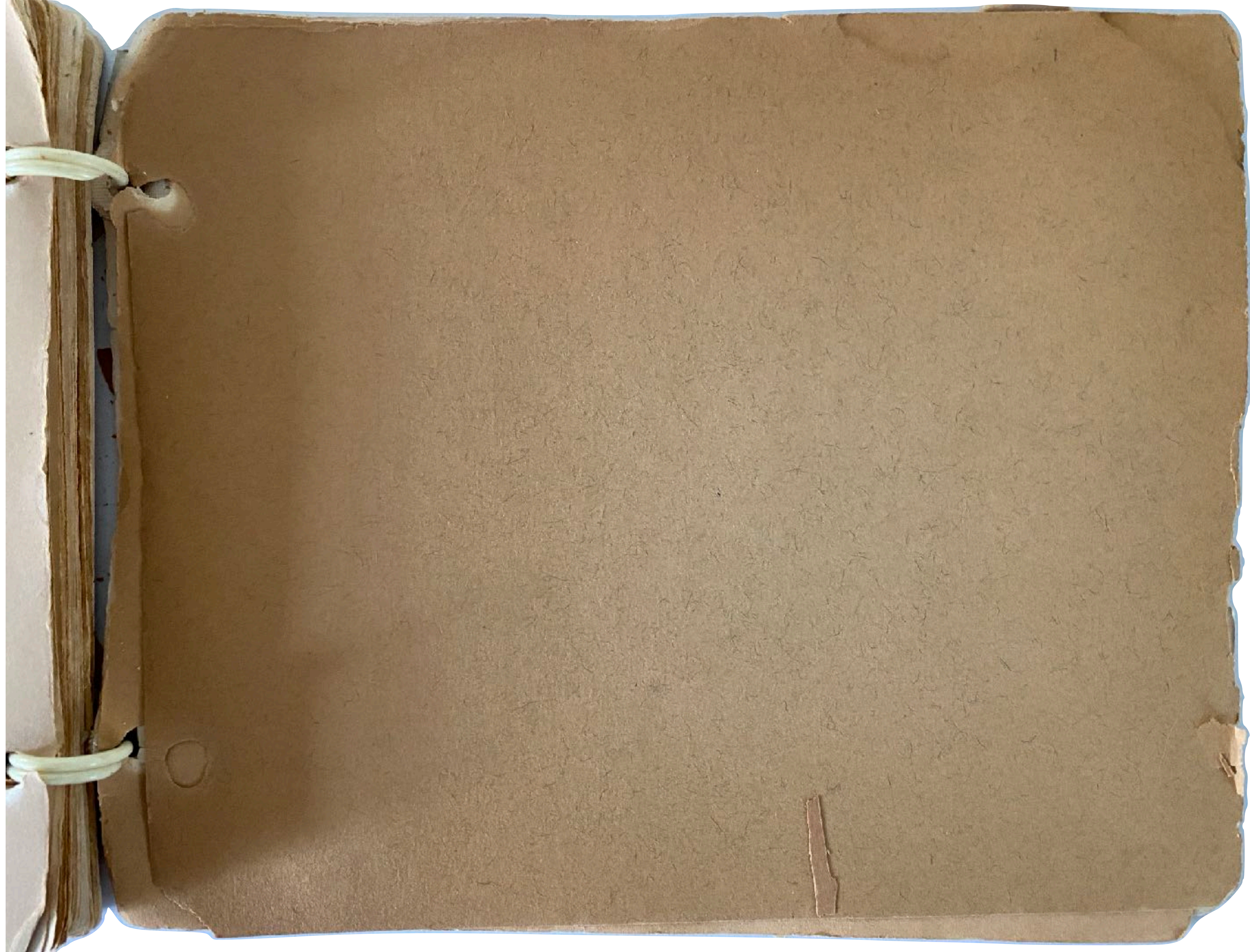
1/2 c milk
1 c cream, whipped

Melt Hershey bars and marshmallows over low heat. Mix in milk. Cool. Fold in the whipped cream. Pour into baked pie crust or graham cracker crust. Top with additional whipped cream at serving time.

PRUNE PIE

Fern Poe

Press 1 c cooked prunes through collander. Spread in baked pie crust. Cover with whipped cream (or Dream Whip). Sprinkle with chopped walnuts. Chill.



- CANDIES -

NO-COOK CHOCOLATE CHEWS

Louise Gantz

2 T butter	1 t vanilla
1/2 c light or dark corn syrup	3 c confectioners sugar, sifted
2 sq. unsweetened chocolate, melted	3/4 c nonfat dry milk solids

Blend softened butter and corn syrup; stir in chocolate and vanilla. Combine sugar and dry milk and gradually add to syrup mixture. Knead until thoroughly blended. Form into rolls and cut into 1 inch pieces.

PEANUT BUTTER FUDGE

Joan Jorgensen

2 c sugar	1 6-oz. pkg. semi-sweet chocolate pieces (1 c.)
2/3 c milk	1 t vanilla
1/2 pt marshmallow creme	
1 c chunk-style peanut butter	

Butter sides of heavy 2 qt. saucepan. In it combine sugar and milk. Heat and stir over medium heat until sugar dissolves and mixture comes to boil. Then cook to soft-ball stage (234°). Remove from heat; add remaining ingredients and stir until blended. Pour into buttered 9x9x2" pan. Score in squares while warm; cut when firm.

DIVINITY FUDGE

Agnes Markle

3 c granulated sugar	1/4 t salt
1 c Karo - red label	3/4 c chopped nuts
1/2 c water	1 t vanilla
2 egg whites	

Combine sugar, Karo, water and salt; boil to 260°. Beat egg whites stiff and gradually beat in the boiling syrup. Whip until it begins to stiffen; add vanilla and nuts; beat more and pour into a pan lightly oiled. Cut into squares when cold.

MAPLE FUDGE

Agnes Markle

1 c pure maple syrup
1 c brown sugar

1/2 c milk
1-1/2 T butter

Combine in saucepan. Cook slowly to 236°. Let cool to 110°. Beat until candy is creamy, thick enough to hold its shape and has lost its shiny appearance. Press into pan and cut into squares.

CHOCOLATE FUDGE - QUICK

Joan Earle, teacher
6th grade to June 1964

2/3 c cream (one small can
Carnation evaporated milk)
1-2/3 c white sugar
1/4 t salt

1-1/2 T cocoa
1 t vanilla
1/4 c butter

Mix sugar and cocoa well, add cream and salt - stir. Cook 9 minutes, stir in butter and vanilla and return to cook until butter melts, beat while hot.
Cook in iron skillet only.

PENUCHI

Ruth Luckemeyer
teacher, 5th grade

Boil to soft ball stage: 2 c brown sugar
1/2 c milk
4 T butter

Cool.

Add: 1 c nut meats
vanilla
pinch of cream of tartar

Beat until creamy.

FRUIT CAKE CHOCOLATE DROPS

Marian Beckman

Melt in double boiler: 3 1-oz. squares of semi-sweet chocolate
(or 1/2 of a 6-oz. pkg. of chocolate chips)

Cut fruit cake into cubes (approximately 1"), dip into melted chocolate, and sprinkle tops with chopped pecans. Chill to harden.

FRUIT BALLS

Marian Beckman

1/2 lb. pitted dates (or 1 lb.
with pits)
1 lb. dried figs
1 lb. seeded raisins

1/2 lb. crystallized ginger or
candied orange peel
1 lb. pecan nuts

Cut stems from dried figs, and put above ingredients through coarsest cutter of the meat grinder. Shape into small balls. (If too stiff, add 1 or 2 T lemon juice). Roll in confectioners sugar.

SUGARED NUTS

Arlene Lanigan

1 c brown sugar
2 c nuts
3 T condensed milk

Boil sugar, milk 3 minutes. Add salt, 1 t vanilla, add nuts and beat. Pour on oiled paper.

MINTED NUTS

Becky Broussard

1 c granulated sugar
1/4 c water
1 T light Karo syrup
1 T marshmallow cream

1 t peppermint extract
2 c nut meats (any kind - pecans
are especially good)

Boil together sugar, water and Karo syrup. One minute after mixture has reached a full, rolling boil, remove from heat. Add marshmallow cream and peppermint extract. Add nuts. Stir until mixture loses its sticky, glossy, yellowish look and becomes thicker and whiter. Drop by spoon on wax paper. Move very fast once this stage is reached.

