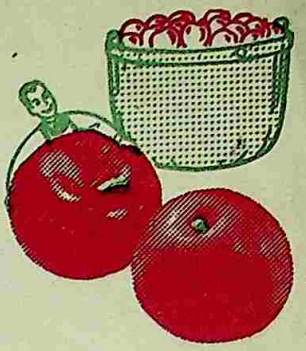


APPLES



HOMEMAKERS--THE APPLES ARE HERE LET'S USE THEM IN OUR MEALS PROM START TO FINISH.

REMEMBER THESE OLD ONES?

Stewed Apples

Wash apples, pare if desired, quarter, and core. Add small amount of water; cover and cook slowly until tender. Add sugar to taste -- about 1/4 cup sugar to 4 medium apples -- and continue cooking until sugar dissolves. Add 1/2 inch stick cinnamon or 1 to 2 cloves, if desired. Serve hot or cold.

Applesauce

Cook apples same as for Stewed Apples. Before adding sugar, press thru sieve or colander; beat until smooth if apples are soft. Add sugar and cook until sugar dissolves.

Apple Dumplings

Peel and core 6 apples. Fill with brown sugar, raisins, butter and cinnamon. Peaches can be substituted in the recipe and honey can be used instead of the brown sugar if the cinnamon is omitted.

Dough

3 cups flours
1 tablespoon salt
9 tablespoons water
1 1/2 teaspoons baking powder
6 tablespoons lard

Roll out 1/4 inch thick and cut in squares. Fit squares around apples and place folded side down in buttered pan. Prick top of dumplings with fork.

Sauce

1 cup of brown sugar or 1/2 cup brown sugar and 1/2 cup honey or 3/4 cup corn syrup.
1 tablespoon cornstarch
3 tablespoons butter (or other fat)
1 1/2 cups water (1 cup with honey) or (syrup)

Cool sauce and pour into pan around dumplings. Brush top of dumplings with egg white and sprinkle with powdered sugar. Place dumplings in greased 8-inch square cake pan.

LET'S TRY SOME NEW ONES.

Apple Crisp Pudding

4 cups of sliced apples
1/4 cup sugar
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/4 cup honey
1/3 cup shortening
1/3 cup sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups toasted bread cubes
1 1/2 cups corn flakes

Mix apples with combined sugar, spices and honey. Turn into greased shallow baking pan. Blend shortening and sugar; add eggs and flavoring; beat well. Mix with bread cubes and corn flakes and spread over apples. Bake in a moderate oven (375 F) 40 to 45 minutes or until apples are tender and top is brown. Yield: 6 servings (1 9 by 9 inch pan or 8 1/2 inch round casserole).

Apple Bran Muffins

2 tablespoons shortening
1/4 cup sugar
3/4 cup grated raw apples
1 egg
1 cup bran
1/2 cup milk
1 cup sifted flour
3/4 teaspoon salt
2 1/2 teaspoons baking powder

Blend shortening and sugar thoroughly; add egg and beat well, stir in apple, bran and milk. Let soak until most of moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400 F) about 30 minutes. Yield: 12 muffins (2 1/4 inches in diameter)

Fruit Roll-Up

Biscuit Dough
(Made with 2 cups flour)
2 cups chopped tart apples
1/2 cup raisins
1 1/2 teaspoons cinnamon
1 cup sugar or corn syrup
1/4 teaspoons nutmeg
1 cup water
1 tablespoon butter

Roll biscuit dough 1/4 inch thick, spread with apples and raisins. Sprinkle with cinnamon. Roll up and slice like cinnamon rolls (1 inch wide). Place cut side down in greased baking pan. Combine sugar, nutmeg, water and butter; bring to a boil and pour over rolls. Bake. Temperature 375 degrees F. Time-50 minutes. Serve with top milk. Serves 8.

Danish Apple Dessert

1 1/2 tablespoons butter or margarine
3 cups corn flakes, wheat flakes or bran flakes.
2 cups applesauce.
Melt butter in a small skillet. Crush and add cereal flakes and heat slowly until crisp and golden brown, stirring constantly. Place a thin layer of applesauce in dessert dishes. Add a layer of flakes, then a layer of applesauce. Repeat, topping with applesauce. Serve at once with cream or thin custard sauce. Yield: 4 to 6 servings.

Apple Dressing

3 cups fresh bread cubes
1/4 teaspoon pepper
1 teaspoon salt
1 cup water
1/4 cup chopped celery
1 cup diced apples
1 tablespoon grated onion

Combine all ingredients and place around meat or in separate pan. Bake one hour.

Applesauce Cookies

1/2 cup shortening
1/4 cup sugar
3/4 cup corn syrup
1 egg
2 cups sifted enriched flour
1/2 teaspoon cinnamon
1/4 teaspoon cloves
1 teaspoon salt
1/2 teaspoon baking powder
1 cup sweetened applesauce
1/2 cup raisins
1/2 cup chopped nuts

Cream together shortening and sugar. Add syrup gradually, beating well. Beat egg and add. Sift together flour, cinnamon, cloves, salt, soda and baking powder. Add alternately with applesauce to creamed mixture. Add raisins and nuts. Drop by teaspoonfuls on greased baking sheets. Bake in moderately hot oven (400 degrees F) 15 minutes.
Yield: 6 1/2 dozen 2-inch cookies.

Applesauce Cake

1/2 cup shortening
1 1/2 cups sugar
2 beaten eggs
1 cup thick, unsweetened applesauce
2 cups flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1 cup chopped, seeded raisins

Thoroughly cream shortening and sugar; add eggs and beat well. Add applesauce, then sifted dry ingredients. Beat smooth and fold in raisins. Bake in waxed-paper-lined 8-inch square pan in moderate oven (350 degrees F) 45 to 60 minutes. Serve plain or frosted. This cake will remain moist several days in closely covered container.

Applewiches

Slice apple in thin slices. Spread with peanut butter and top with another apple slice. Garnish a plate -- use as a salad -- or just serve it to the children after school with bread-butter and a glass of milk.

Home Service Department
GAS SERVICE COMPANY
ST. JOSEPH, MISSOURI

CHOCOLATE PUDDING CAKE

1 c. firmly packed brown sugar
½ c. cocoa
2 c. hot water
12 quartered marshmallows
1 pkg. chocolate cake mix
1 c. nutmeats
whipped cream

In a 13x9x2-inch baking pan mix the brown sugar, cocoa and water. Blend well. Scatter the marshmallows over the top. Prepare the cake mix according to package directions, spread this mixture over the mixture in the pan. Top with the nut meats and bake at 350 degrees for 45 to 50 minutes. There will be a rich pudding under the cake. Serve with a generous serving of whipped cream.

EGGLESS, BUTTERLESS, MILKLESS CAKE

1 c. brown sugar
1½ c. raisins
1 c. lard or shortening
½ tsp. nut meats
1¼ c. water
1 c. sugar
1 tsp. cinnamon
½ tsp. cloves

Boil 3 minutes.
When cool add:

1 c. nut meats
1 tsp. salt
1 tsp. soda
2 c. flour
1 tsp. baking powder

Bake in greased loaf pan for 45 min. at 350 degrees. Top with Caramel Frosting.

RAW APPLE CAKE

4 c. peeled and chopped apples
2 tsp. soda
2 c. sugar

Mix well and let stand 30 minutes.

In mixing bowl beat 2 eggs, 1 c. corn oil. Add apple mixture. Add 3 c. sifted cake flour., 2 tsp. cinnamon, ½ tsp. salt. Mix well and pour into greased and floured 9x13-inch pan. Before putting in oven add topping.

Topping

1 c. brown sugar
1 tsp. cinnamon
6 T. butter

Mix and add ½ c. or more nuts. Sprinkle over top of batter. Bake 40 minutes in a 375 degree oven. Test with toothpick.

Hint: When apples are in season, peel and chop and put in plastic bags and freez e. These are just as good as fresh apples.

APPLE SAUCE CAKE

4 c. finely chopped apples
1 c. begetable oil
2 c. sugar

Mix and set aside.

2 c. flour
½ tsp. baking powder
2 tsp. cinnamon
1½ tsp. soda
1 tsp. salt

Sift together and mix with above mixture.

2 eggs, well beaten
1 c. walnut meats, chopped
2 tsp. vanilla

Add to above. Bake 40 to 50 minutes in a 350 degree oven.

Caramel Icing

2 c. brown sugar
½ c. water
1 egg white

Boil sugar and water until it forms a ball. Pour into stiffly beaten egg white, and add vanilla and nuts, chopped.

ALL-COFFEE CHIFFON CAKE

2 eggs, separated
2¼ c. flour
1 tsp. salt
½ c. coffee
½ c. cooking oil
1½ c. sugar
3 tsp. baking powder
½ c. milk
1/8 tsp. soda
2 tsp. vanilla

Beat egg whites until frothy, gradually beat ½ cup sugar until stiff and glossy. Sift remaining sugar, flour, baking powder, salt into bowl. Combine milk, coffee, and soda. Pour oil, ½ coffee and vanilla into flour mixture and mix well. Add rest of coffee and egg yolks. Mix well and fold in egg whites. Pour into two 8 inch pans and bake for 30 minutes in a 350 degree oven.

QUICK CARAMEL FROSTING

½ c. butter
1 c. firmly packed brown sugar
¼ c. milk

Melt butter, add brown sugar and cook over low heat 2 min., stirring until mixture comes to a boil. Remove from heat and cool. Add confectioners' sugar until of right consistency to spread.

DROP FRITTERS

2 c. prepared biscuit mix
2 tsp. sugar
1 c. chopped apple
1 tsp. cinnamon
1 egg
1½ c. milk

Combine prepared biscuit mix, sugar, cinnamon, egg, and milk in a bowl. Beat until smooth. Fold in chopped apple. Drop by tablespoonfuls into deep hot fat (375 degrees). Fry until golden brown. Drain on paper toweling. Serve hot, with syrup or honey, or rolled in sugar. Makes about 5 dozen fritters.

COTTAGE CHEESE PINWHEEL ROLLS

Filling:
3 T. melted butter
¾ c. firmly packed brown sugar
2/3 c. chopped nuts
½ tsp. vanilla
½ tsp. almond extract

Rolls:
1 pkg. active dry yeast
½ c. warm water
2½ c. sifted all-purpose flour
1 egg, beaten
¼ c. sugar
1 tsp. salt
½ c. butter
1½ c. cottage cheese

To prepare filling: In small bowl combine butter with brown sugar, vanilla, almond extract and nuts until well mixed; set aside. To prepare Rolls: Dissolve yeast in water. In mixing bowl sift together flour, sugar and salt. Cut in butter until mixture resembles fine corn meal. Add cottage cheese, egg and yeast mixture; mix well. (If necessary, add more flour if dough is too moist to handle.) On lightly floured board, roll out dough to a 14-inch square. Spread the filling on dough; roll up like a jelly roll and mark off 18 slices. Cut and place slices on buttered baking sheet; cover and set in a warm place to rise, about 2 hours or until doubled in bulk. Bake in a preheatdd 375 degree oven 20 to 25 minutes. Yield: 18 rolls.

CHERRY HATCHET

¼ c. milk
¼ c. sugar
½ tsp. salt
¼ c. warm water
3 T. butter
1 pkg. cake yeast
1 egg
2¼ c. unsifted flour
2¼ c. (1 lb. can) sour pitted red cherries
½ c. sugar
3 T. cornstarch
½ c. chopped pecans
1 tsp. grated orange peel
½ tsp. ground cinnamon

Scald milk; stir in ¼ c. sugar, salt and butter. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk mixtrue, egg and half of the flour; beat until smooth. Stir in enough additional flour to make soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 10 minutedds. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Meanwhile, drain cherries reserving 3/4 c. cherry liquid. Combine remaining ½ c. sugar and cornstarch in small saucepan. Gradually stir in cherry liquid being careful to dissolve all the cornstarch. Cook over medium heat, stirring constantly, until mixture comes to boil and becomes clear. Remove from heat. Stir in cherries, pecans, orange peel and cinnamon; cool. Punch dough down and divide in half. On a lightly floured board, roll each half to a 12x16 inch rectangle. Spread each with half the filling. Roll one rectangle in half, from the short side, forming a 6x6 inch square. Place on baking sheet and attach to one end of handle by pinching doughs together. Try to make end of hatchet head slightly smaller at handle end by shaping with hands. Slit the hatchet head in several places, like a pie crust, to allow steam to escape. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in moderate oven (375 degrees) 30 minutes. Ice with confectioner's sugar icing.

SPANISH CORN BREAD

1 (12 oz.) pkg. corn muffin mix
1 (12 oz.) can whole kernel corn with sweet peppers
2/3 c. milk
½ tsp. dry mustard
1 small onion, finely chopped
1 egg, beaten

Combine muffin mix, corn, mustard, and onion. Add egg and milk; blend according to package directions. Spread in greased 8x8x2 inch square pan. Bake in hot oven (400 degrees) about 20 minutes or until done. Serve warm. Makes 9 to 10 servings.

KOLACHES

1 c. shortening
3/4 c. sugar
1½ c. half& half cream
2 pkgs. dry yeast
1 T. salt
½ c. lukewarm water
3 eggs, well beaten
¼ tsp. mace
7 c. flour

Cream the sugar and shortening. Heat the half & half cream to the boiling point and add to the creamed mixture and stir until dissolved. Let cool until lukewarm or cooler. Add yeast which has been dissolved in the ½ cup of lukewarm water. Then beat eggs and add. Sift flour, salt and mace and add; stir until dough can be handled. Cover and put in refrigerator overnight. When ready to use, make any type of rolls preferred and let rise, at least two hours in a warm place.

To make kolaches, make into balls a little larger than walnuts and let rise till double. When double, make an indentation in the center and fill with desired filling. (Prune, apricot, cherry) Bake at 375 degrees for about 20 to 25 minutes. Brush with melted butter. (If making dinner rolls, omit the mace.

RAISED DOUGHNUTS

1½ c. scalded milk
½ c. sugar
2 eggs, beaten
4 to 5 cups flour
2 cakes yeast
1/3 c. butter or shortening
1 tsp. salt
1 c. mashed potatoes

Scald milk; add butter, potatoes, sugar and eggs. Mix well. Cool. When lukewarm add yeast and stir till yeast dissolves. Then add salt and flour. Let rise till double. Punch dough down, let rise again. Roll out and cut round. Dont cut holes. Let rise again. Poke finger through center and stretch. Fry in hot grease and turn only once.

Glaze:

1 lb. powdered sugar
big lump butter
1 T. cornstarch
1 tsp. vanilla

Pour hot water over this. Don't heat, but make fairly thin. Dip hot doughnuts into this glaze and cool on waxed paper.

SOUR CREAM PANCAKES

1 c. pancake mix
3/4 c. milk
1 egg
1 T. melted or liquid shortening
½ c. dairy sour cream

Place mix, milk, egg, shortening and sour cream in bowl. Stir until batter is fairly smooth. Pour batter onto hot, lightly greased griddle to make 4-inch pancakes. Turn pancakes when tops are covered with bubbles and edges look cooked. Makes 12 to 14 pancakes.

ALMOND COFFEE CAKE

10½ oz. pkg. coffee cake mix
¼ c. almond paste
½ c. milk
¼ tsp. mace
1 egg

Crumble almond paste into large bag of mix. Add mace, egg and milk. Follow package directions for mixing. (Batter will be slightly lumpy because of almond paste.) Squeeze bag to empty batter into special aluminum foil pan contained in package. (Do not grease pan.)

Sprinkle topping contained in smaller bag evenly over batter. Bake in preheated moderate oven (375 degrees) about 25 minutes. Open corner folds of pan for easy cutting and serving Serve warm. Makes 8 servings.

HAM 'N CHEDDAR WAFFLE BROIL

Makes 6 servings

1 c. pancake mix
1 tsp. dry mustard
1 c. milk
1 egg
3 T. melted or liquid shortening
1½ c. ground cooked ham
1½ c. grated Cheddar cheese
1/3 c. mayonnaise

For waffles, place mix, mustard, milk, egg and shortening in bowl. Beat with rotary beater until batter is fairly smooth. Bake in hot waffle iron until steaming stops. For topping, combine ham, cheese and mayonnaise. Spread on waffle sections. Broil about 5 minutes or until cheese is melted. Serve hot.

FRESH BLUEBERRY PANCAKES

Sift together 2 c. sifted flour, ¼ c. sugar, 3 tsp. baking powder, 1 tsp. salt and ½ tsp. ground cinnamon. Add 2 eggs, lightly beaten, 1½ c. milk and ¼ c. melted shortening. Mix lightly. Stir in 1¼ c. fresh blueberries. Pour batter from cup onto lightly greased hot griddle. Cook on both sides, turning when cakes are covered with bubbles. Serve with butter and maple syrup, if desired or spread with butter. Sprinkle with brown sugar and roll. 6 servings.

COFFEE WALNUT TORTE

5 eggs, separated
1 c. sugar
1 tbsp. instant coffee powder
½ c. sifted all-purpose flour
½ c. walnut meats, finely ground

Beat egg whites until soft peaks form. Add sugar gradually until mixture stands in stiff peaks. Beat egg yolks until thick and lemon colored; fold in. Fold in coffee, flour and walnuts gently but thoroughly until no white streaks remain. Pour into, greased and lightly floured 9-inch tube cake pan with removable bottom. Bake at 325 degrees for 1 hour. Cool on rack. Split cake into 2 to 4 layers as preferred. Fill and frost with Coffee Butter Cream and decorate with candy coffee beans if desired.

Coffee Butter Cream

2/3 c. soft butter or margarine
7 c. confectioners' sugar (about)
2 tbsp. instant coffee powder
2 tsp. vanilla
1/3 to ½ c. milk or light cream

Mix butter with 2 cups sugar until light and fluffy. Blend in instant coffee powder, and vanilla. Add remaining sugar and 1/3 cup milk alternately, beating until smooth and adding more milk if necessary for good spreading consistency.

HONEY-RAISIN BREAD

2 tbsp. shortening
1/3 c. liquid honey
3 tbsp. sugar
2 eggs
1 c. sifted all-purpose flour
2/3 c. whole-wheat flour
1½ tsp. baking powder
½ tsp. salt
½ tsp. soda
½ c. sour milk
½ c. scalded raisins
½ c. chopped pecans
½ tsp. grated lemon rind

Cream shortening, honey, and sugar thoroughly. Add eggs; beat until well mixed. Sift together flour, whole-wheat flour, baking powder, salt, and soda. Add dry ingredients and sour milk alternately to the creamed mixture and beat until well blended. Stir in scalded raisins (pour boiling water on raisins then drain it off), pecans, and lemon rind. Pour into greased loaf pan, 8½x4½x2½ inches. Bake at 350 degrees F. for 1 hour 10 minutes. Makes 1 loaf, about thirty-six ¼ inch slices.

ORANGE RAISIN ROUNDS

½ c. shortening
1 c. brown sugar, packed
1 egg
2 tbsp. orange juice
1 tbsp. grated orange rind
1 c. rolled oats
½ c. raisins
1 c. sifted flour
½ tsp. soda
½ tsp. salt
¼ c. coarsely chopped nuts

Cream shortening and sugar together. Add egg and beat well. Mix in orange juice, and grated rind, rolled oats and raisins. Sift together the flour, soda and salt. Combine with the creamed mixture. Add the nuts. Drop dough by teaspoonsfuls onto greased baking sheets. Bake at 350 degrees F. about 12 minutes. Makes about 30 cookies.

BRANANA MUFFINS

1 c. whole bran cereal
¼ c. milk
1 c. mashed ripe bananas (2 to 3)
1 egg
¼ c. soft shortening
1 c. sifted all-purpose flour
2½ tsp. double-acting baking powder
½ tsp. salt
¼ c. sugar

In mixing bowl, combine, bran, milk and mashed bananas. Add egg and shortening; beat well. Sift together dry ingredients. Add to banana-bran mixture, stirring only enough to dampen all flour. Do not beat or overmix. Fill greased muffin pans two-thirds full. Bake in moderately hot oven (400 degrees F.) for 30 minutes, or until cake tester inserted in center comes out clean and dry. Makes 12 medium muffins.

OVEN BAKED SPARE RIBS WITH SAUERKRAUT AND DUMPLINGS

Divide spare ribs into serving portions. Place on bottom of a heavy iron dutch oven with close-fitting top. Put a thick layer of sauerkraut over the ribs and bake 1½ to 2 hours in covered pan at 325 degrees.

Dumplings:

1½ c. flour
1 tsp baking powder
1 egg, well beaten
¾ c. milk
¼ tsp. salt

Mix all together well and place by spoonfuls on the sauerkraut. Replace cover on pan and bake 30 minutes longer at 350 degrees.

MACARONI AND CHEESE SOUFFLE

1 c. cooked elbow or 1" macaroni
4 well-beaten egg yolks
½ tsp. dry mustard
1/8 tsp pepper
1 c. process cheedar cheese spread
4 stiffly beaten egg whites

Chop macaroni fine. Preheat oven to 350 degrees. Grease a 1-qt. cassarole. Combine macaroni with egg yolks, mustard, and pepper. Soften cheese spread over low heat. Add gradually to macaroni mixture, stirring constantly. Blend well. Fold in egg whites. Pour into casserole and set in a pan of hot water. Bake about 35 minutes, or until set. Serve with cold cuts or sausage cakes and a salad of shredded carrots, diced apple, and raisins.

DINTY'S DELUXE

6 sandwiches

1½ c.(8 oz.) finely chopped corned beef
¾ c.(2½ oz.) shredded swiss cheese
3 T. mayonnaise
½ tsp. horseradish
¼ tsp. garlic salt
1½ c. shredded cabbage
2 T. mayonnaise
2 T. dairy sour cream
6 enriched French rolls
18 French fried onion rings

Combine corned beef, cheese, 3 T. mayonnaise, horseradish and garlic salt; blend well. Mix cabbage with 2 T. mayonnaise and sour cream. Spread corned beef mixture on bottom halves of rolls; broil until cheese melts. Spread top halves of rolls with cabbage mixture and top each with 3 onion rings. Serve open faced.

MEXICAN AMBASSADOR

6 sandwiches

6 enriched French rolls
butter
18 slices Canadian bacon
6 slices Cheddar cheese
1 avocado, peeled and chopped
1 T. lemon juice
½ tsp. salt
1½ c. shredded lettuce
¾ c. shili sauce

Split rolls; butter and grill bacon. Cover bottom of each roll with 3 slices bacon; top with cheese slice. Combine avocado, lemon juice and salt; place 2 T. mixture on each sandwigh. Top with ¼ c. lettuce and 2 T. chili sauce. Cover with roll top

GREEN GODDESS TURKEY SURPRISE

6 sandwiches

6 enriched hamburger buns, toasted
butter
1 egg
½ c. milk
6 slices (3 oz . each) uncooked turkey or chicken breast
6 slices (1 oz. each) Prosciutto ham
6 wedges (1 oz. each) Mozzarella cheese
½ c. enriched flour
½ c. corn flake crumbs
seasoned salt
6 slices tomato
6 lettuce leaves
6 T. Green Goddess salad dressing

Butter toasted buns. Beat egg and milk together. Place ham slice on pourlty slice, place sheese wedge on ham. Fold turkey and ham over cheese. Dredge with flour; dip in egg-milk mixture; and roll in corn flake crumbs. Sprinkle with seasoned salt. Fry until brown and drain. Place one cooked poultry breast on bottom half of bun. Place lettuce and tomato slice on top half of bun. Pour 1 T. Green Goddess salad dressing over each tomato slice. Serve hot.

CHILI

2 lb. ground beef
1 can (2½ oz.) tomatoes
1 8 oz. can tomato sauce
1 tsp. oregano
1 tsp. comino
1 T. parsley
1 tsp. sweet basil
4 cloves garlic
1 medium onion
¼ c. worcestershire sauce
1 tsp. chili pepper
2 cans red beans

Combine all in large saucepan till meat is done.

CHILI SAUCE

18 tomatoes
2 green peppers
2 medium onions
1½ c. sugar
2 c. vinegar
2 tsp. salt
1 tsp. ground cinnamon
½ tsp. ground cloves
1 tsp. allspice

Peel, core and chop tomatoes and green peppers and onions fine. Combine all ingredients. Boil slowly 4 hours or until sauce reaches desired thickness. Fill boiling hot into sterilized containers, seal.

PARTY PIZZA

Crust:
1 c. enriched corn meal
1 c. sifted all-purpose flour
1 tsp. salt
½ c. shortening, soft
1/3 c. cold water

Topping:
2 T. butter or margarine
1 c. charsely-chopped green pepper
1 lb Italian sausage, cooked crumbled and drained
1 c. coarsely-chopped onion
2/3 c. pizza flavor catsup
2 c. grated brick cheese
½ tsp. oregano

For crust, sift together corn meal, flour and salt. Cut in shortening until mixture resembles coarse crumbs. Add water, a tablespoon at a time, mixing lightly until dough can be formed into ball. (If necessary, add a little more water to make dough hold together.)

Turn out on lightly floured board or canvas; knead gently a few seconds. Roll out to form a 15x12 inch rectangle. Place on ungreased cooky sheet. Fold edges; flute; prick bottom with fork. Bake in preheated hot oven (425 degrees) 10 to 12 minutes.

For topping, melt butter in small fry pan over low heat. Add onion and green pepper; cook until tender; drain. Spread baked crust with catsup; sprinkle with sausage, onion and green pepper, cheese and oregano. Bake 10 to 15 minutes or until cheese is bubbly. Makes 4 servings.

HERB LOAF

Cut a slim, long, pound loaf of French bread into 32 equal-sized slices. Cut the slices on the diagonal, almost through to the bottom crust. Spread this herb butter between slices: Add ½ tsp. each of salt and thyme and ¼ tsp. each of savory and paprika to ½ c. soft butter or margarine. May add a dash of cayenne. Mix well. Wrap the Herb Loaf in aluminum foil. Prick the foil in several places with a fork and place in a hot oven (400 degrees) for 15 minutes, until piping hot and crusty.

SKILLET CORN BREAD

3/4 c. enriched corn meal
½ c. sifted all-purpose flour
2 T. sugar
2 tsp. baking powder
1 egg
1 c. milk
2 T. soft shortening
1 T. caraway seed
½ tsp. salt
1 cheddar cheese slice (7x4-in.) cut in 6 triangles

Sift together dry ingredients. Add egg, milk and shortening. Beat with rotary beater or spoon until smooth, about 1 minute. Do not overbeat. Stir in caraway seed.

Pour batter into hot, lightly greased 10-inch cast-iron skillet; cover. Place on grill over hot coal; bake about 15 minutes or until bottom is brown and top is set. To turn, place plate over top of skillet; invert skillet so corn bread is on plate brown side up. Slip corn bread into hot skillet. Bake about 7 minutes. Remove cover; arrange cheese triangles on top of corn bread. Cover; bake about 3 more minutes or until underside is brown. Cut in wedges; serve hot.

Note: To bake corn bread in oven, pour batter into greased 10-inch cast-iron skillet. Bake uncovered in preheated hot oven (425 degrees) about 20 minutes. Arrange cheese triangles on top of corn bread. Bake about 3 minutes longer or until cheese is melted. Makes 6 servings.

ORANGE NUT BREAD

3 c. flour
4 tsp. baking powder
¼ tsp. salt
1 c. sugar
½ c. chopped peanuts
1 egg slightly beaten
¼ c. orange rind, grated
1 c. orange juice
1/3 c. melted shortening or salad oil

Sift flour measure, add baking powder, salt and sugar. Sift together. Add peanuts. Mix orange juice, rind, shortening and egg; beat. Pour into dry ingredients and mix to moisten. Do not beat. Turn into greased loaf pan 9½x5½x3. Bake at 350 degrees about 1 hour. Remove from pan. Cool thoroughly.

SAVORY TUNA LOAF

3 cans (7 oz.) tuna fish
1½ c. soft fine bread crumbs
2 eggs
2 T. instant minced onion
1 T. parsley flakes
2 tsp. salt
1 tsp. ground thyme
¼ tsp. ground black pepper
¼ tsp. instant minced garlic
1 T. lemon juice
2/3 c. milk

Combine all ingredients and mix lightly. Pack firmly in greased 1½-qt. loaf pan or casserole. Bake in preheated moderate oven (350 degrees) 1 hr. or until browned. Turn out onto platter. Slice and serve, if desired, with mushroom sauce. Yield: 8 servings.

SAUERBRATEN

4 lb. rump or bottom round of beef
2 tsp. powdered mustard
2 T. parsley flakes
2 T. grated lemon peel
1 tsp. salt
½ tsp. ground thyme
½ tsp. whole black pepper
¼ tsp. ground sage
6 whole cloves
2 beef bouillon cubes
½ c. onion flakes
½ c. cider vinegar
2or 3 T. shortening
flour

Place beef in close-fitting pan. Combine mustard and 1 T. water; let stand 10 minutes for flavor to develop. Combine mustard with parsley flakes, lemon peel, salt, thyme, black pepper, sage, cloves, bouillon cubes, 2 cups boiling water, onion flakes, and vinegar; pour over meat. Cool. Place in refrigerator to marinate 24 hours, turning several times. Remove meat from marinade. Brown on all sides in shortening. Add marinade. Cover and simmer until tender, about 2½ to 3 hours. Remove meat and make gravy, using 1½ T. flour to each cup liquid left in pan. Yield: 8 to 10 servings.

HERBED BRAISED CHICKEN

½ c. all-purpose flour
1½ tsp. thyme leaves
1 tsp. paprika
1 tsp. salt
½ tsp. onion salt
½ tsp. celery salt
1/8 tsp. ground black pepper
3 to 4 lb. chicken, cut into pieces
¼ c. shortening

Combine flour and seasonings together in paper bag. Drop chicken into bag and shake to coat each piece with flour mixture. In skillet heat shortening. Add flour-coated chicken and fry in shortening until golden brown (20 to 25 minutes.) Turn to brown on all sides. Add 1 cup water. Cover and simmer 25 to 30 minutes longer. Yield: 6 servings.

MARINATED LAMB ROAST

Heat to boiling 2 cups beef stock, 2 T. lemon juice, 1½ tsp. whole allspice, 1 bay leaf, crumbled, 1 tsp. salt, 1 tsp. whole cloves, ½ tsp. ground thyme, ½ tsp. rosemary leaves and ½ tsp. ground black peppe . Pour over 5 pounds boned and rolled let of lamb. Cool. Marinate in refrigerator 24 hours turning several times. Roast in preheated slow oven (325 degrees) for 2 hours or until lamb is almost tender, basting several times with marinade. Remove cover and roast 1½ hours or until brown. 8 to 10 servings.

LUNCHEON MEAT AND VEGETABLE PIE

Dice 1 (12 oz.) can luncheon meat. Melt 2 T. butter or margarine in saucepan. Blend in 2 T. flour. Add 1 can (10½ oz.) condensed tomato soup (undiluted) and cook until thickened. Stir in 2 cups (1 pound can) mixed vegetables, diced meat, 1 tsp. instant minced onion, ½ tsp. ground thyme, ¼ tsp. salt, ¼ tsp. ground black pepper and 1/8 tsp. instant garlic powder. Turn into 10x6x2-inch baking pan. Top with 1 pkg. (8 oz.) refrigerated biscuits, separated. Bake in preheated hot oven (425 degrees) 15 to 20 minutes. Serve at once. 6 servings.

THYME CORN BUTTER

Combine ½ c. soft butter or margarine and ¼ tsp. ground thyme leaves; blend well. Serve with hot fresh corn on the cob. ½ cup.

SHRIMP IN PEPPERS

12 double crackers
4 large green peppers
1/4 c. catsup
2½ c. cooked, cleaned shrimp
1/4 c. butter or margarine

Cut tops from the peppers, removing seeds and membrane. Boil in salted water for 5 minutes. Drain upside down on a rack. Crush the crackers with a rolling pin between two sheets of waxed paper and place in a mixing bowl. There should be about 1 cup. Melt the butter or margarine over low heat; add the catsup and mix well. Then stir the mixture into the crumbs. Add the shrimp and toss together. Pack gently into peppers and place them in a shallow baking dish; pour about 1/2 inch water around the peppers. Bake in moderate oven (350 degrees) for about 20 minutes, or until completely heated through. Makes 4 servings.

CHICKEN PUFF

10½ oz. can cream of chicken soup, condensed
2 c. chicken, cooked, finely diced or ground
1/4 c. parsley, chopped
1/4 tsp poultry seasoning
6 egg yolks, beaten
6 egg whites, stiffly beaten

Preheat oven to 350 degrees (moderate). Grease a 2 quart casserole. Combine soup, chicken, and poultry seasoning, heat. Stir the hot mixture slowly inot well beaten egg yolks. Fold the chicken mixture and parsley into egg whites. Pour into casserole. Set in a pan of hot water and bake 35 to 45 minutes.

PAPRIKA MACARONI RAREBIT

Mix 1 tsp. powdered mustard and 1 tsp warm water, let stand 10 minutes for flavor to develop. Cook 8 ounces elbow macaroni in rapidly boiling salted water, according to package directions. Drain and rinse. In top of double boiler melt 2 T. butter or margarine. Shred 1 pound milk Cheddar cheese and add. Stir in mustard and 3/4 cup milk. Stir and cook over hot (not boiling) water until cheese has melted and mixture is consistency of heavy cream. Add 1/4 tsp ground black pepper, macaroni and 2 tsp paprika. Mix lightly with fork. Turn into hot dish. serves 4.

CHICKEN LIVERS WITH RICE

Saute 1/2 lb. chicken livers, cut in halves and 1/4 lb. chopped, cooked ham in 1/4 cup hot olive or salad oil in medium-sized skillet. Add 2 c. diced tomatoes, 1/4 c. onion flakes, 2 T. parsley flakes, 3 tsp. salt, 1 tsp paprika, 1/2 tsp ground black pepper, 1/4 tsp crumbled saffron (optional), and 1/4 tsp instant garlic powder. Cook until tomatoes are soft, 8 to 10 minutes. Add 1½ cups long grained uncooked rice, mix well and cook until rice is colored. Add 3 cups boiling water. Bring to boil and cook 10 minutes. Cover and place in preheated moderate oven (350 degrees) 35 to 40 minutes or until rice is tender. Toss lightly before serving. Serves 8.

GOLDEN STATE POTATOES

6 large(about 3 lbs.) California Long White Potatoes
½ c. butter or margarine
1/3 c. sliced fresh green onions
1/3 c. sliced fresh celery
½ lb. fresh mushrooms, coarsely chopped
1 tsp. salt
¼ tsp. ground black pepper
2 hard-cooked eggs, sieved
3 tbsp. grated Parmesan cheese
Chopped fresh parsley

Bake potatoes in preheated very hot oven (450 F.) 1 hour 15 minuites or until done. Cut ½-inch slice from top of each potato. Scoop out centers, keeping potato shells intact. Melt butter in skillet, add onions, celery and mushrooms and saute until tender, about 5 minutes. Add sauteed vegetables, salt and black pepper to potatoes. Toss with fork to mix well, breaking up potatoes, not mashing. Spoon into potato shells; sprinkle well with eggs mixed with Parmesan cheese. Return to hot oven for about 10 minutes, or until topping is lightly brown. Garnish potatoes with chopped parsley. serves 6.

STEAK MILANO

Yield: 8 servings

2 ¼" thick pieces round steak
2 8-oz. cans tomato sauce
1 clove garlic, finely chopped
¼ c. chopped onion
3/4 c. uncooked rice
1½ tsp. salt
1/8 tsp. pepper
1 4-oz. pkg. pizza cheese
2 T. margarine
½ c. water

Combine 1 can of the tomato sauce with the remaining ingredients except margarine and water and allow to stand 10 minutes. Spread one-half of the mixture on each piece of steak. Roll lengthwise, jelly-roll fashion; skewer, and tie. Brown rolls on all sides in hot margarine, in heavy skillet. Add remaining can of tomato sauce and the water. Cover and simmer for 1¼ hours until meat is tender.

BEEF BURGUNDY

Yield: 6 servings

2 lb. ¼"thick top round of beef
¼ c. flour
1½ tsp. salt
1 tsp. black pepper
3 T. margarine
½ c. coarsely chopped onion
1 clove garlic, crushed
1 T. finely chopped parsley
1 4-oz. can mushroom buttons, with liq.
2 T. brandy
1 T. beef extract
½ c. water
1 c. burgundy or other red wine
1 bay leaf

Cut beef into pieces approximately 2x3 inches in size and coat in flour combined with salt and pepper. Brown quickly on both sides in melted butter in skillet. Remove meat from pan and in remaining fat, lightly brown the onion, garlic and parsley, stirring constantly. Return meat to pan. Light burgundy in sour ladle and pour over meat. Add remaining ingredients. Cover and simmer for 1¼ to 1½ hours, until meat is tender. Remove bay leaf. Thicken gravy if necessary, and serve over fluffy rice.

SWEET POTATO PORK CHOP SKILLET

1 T. shortening
4 shoulder pork chops
4 medium sweet potatoes, peeled and thinly sliced
1 large onion, thinly sliced
1 medium green pepper, cut into rings
¼ tsp. thyme
¼ tsp. marjoram
salt and pepper
1 can(20 oz.) tomatoes--2½ cups

Melt shortening over medium heat; brown pork chops. Arrange potato slices, onion slices and green pepper rings over pork chops. Sprinkle with salt and pepper, thyme and marjoram. Top with tomatoes. Cover and cook over low heat 1 hour, or until chops and sweet potatoes are tender.

SWISS STEAK WITH CHEESE

1½ lb. 3/4" thick boneless beef round steak
1 tsp. salt
¼ c. flour, unsifted
1 c. water
3/4 tsp. worcestershire sauce
2 T. chopped onion
2 c. cooker or canned tomatoes
½ c. chopped celery
½ c. shredded carrots
1/3 c. shredded sharp cheddar cheese

Trim excess fat from meat. Heat trimmings in a large fry pan to get enough drippings to just cover bottom of pan. Discard trimmings. Cut meat into six equal servings. Mix flour and salt. Pound flour into meat; set aside remaining flour. Brown meat in drippings. Place meat in a 1½-quart casserole. Preheat oven to 325 degrees. Blend remaining flour with dripping in fry pan. Add water slowly, stirring constantly. Heat mixture, stirring constantly, until slightly thickened. Add worcestershire sauce, onion, tomatoes, celery, and carrots. Pour mixture over meat. Bake covered, about 2 hours. Uncover and bake 1 hour longer, or until meat is tender. Sprinkle cheese over meat. Return to oven for about 3 minutes or just until cheese melts.

BROILED SALMON STEAKS

¼ c. olive oil
2 T. lemon juice
½ tsp. salt
1/8 tsp. pepper
Bacon strips
Salmon steaks

Combine oil, lemon juice, salt, pepper. Marinate salmon in this mixture for 30 minutes in refrigerator. Preheat broiler for 5 minutes. Lay bacon strips on cold broiler griddle. Place salmon on bacon. Broil until brown. Turn and brown.

DILLY STEAK ROUND

1½ to 2 lb. round steak, ½ inch thick
½ lb. pork sausage
2 T. chopped onion
½ c. chopped celery
3 T. lard
1/3 c. chopped dill pickle
1½ c. prepared poultry stuffing
¼ c. water

Combine the pork sausage, onion, celery and cook over medium heat until the sausage is browned and the onion and celery are clear. Blend sausage mixture with dill pickle and stuffing and moisten with water. Spread dill dressing over round steak, roll up jelly roll fashion and tie securely with string. Brown steak on all sides in lard. When browned add ½ c. water. cover and simmer for 1½ to 2 hours or until tender. Slice for serving. Yield: 5 to 6 servings.

CHICKEN LORRAINE

4 slices of cooked chicken, ¼ inch thick.
2 T. butter
2/3 c. shredded cheddar cheese
2 c. light cream
salt and pepper
1 medium onion, chopped
4 eggs, slightly beaten
¼ tsp. paprika
1 unbaked 9 inch pie shell

Brown chicken slices and chopped onion in butter. Layer sliced chicken, onion, and cheese in pie shell. Combine beaten eggs, cream, salt, and pepper. Pour over chicken and onion and cheese in pie shell. Sprinkle with paprika. Bake in hot oven (400 degrees) for 10 minutes; reduce heat to 350 degrees and bake for 20 minutes more. Cut in wedges and serve six.

QUICK GOULASH

1 large can spagetti
salt and pepper
½ tsp. cinnamon, cloves
½ lb. ground beef
small onion
3/4 tsp. chili powder

Mix ingredients in skillet and cook until done and simmer until flavoring suits taste, about 25 minutes.

CHEESE FRANKFURTERS

Mix together ¼ lb. cheddar cheese, grated., 1 T. mayonnaise, 2 T. catsup. Use 4 frankfurters, cut lengthwise. Spoon mixture into frankfurters on buns. Place under broiler till cheese mels. Serve hot.

CHEESE AND FRANK SPREAD

4 cooked frankfurters
4 small sweet pickles, finely chopped
2 T. finely chopped onion
¼ tsp. celery salt
dairy sour cream
1 c. (4 oz.) shredded cheddar cheese
½ tsp. salt
dash pepper
hot dog rolls

Grind franks, or chop very fine. Add remaining ingredients, and moisten to spreading consistency with sour cream. Spread mixture on buttered hot dog rolls. Yield: 1½ cups.

BUTTERMILK MEAT LOAF RING

4½ cup ring mold
2 T. butter
1/3 c. chopped onions
1 egg, slightly beaten
1/3 c. quick-cooking oatmeal
½ tsp. monosodium glutamate
1 tsp. salt
1/8 tsp. pepper
1½ lb. ground chuck
2 T. chopped parsley
¼ c. catsup
mashed potato with grated cheese

In a small skillet melt butter; add onions and saute until tender. Meanwhile in a mixing bowl combine egg, buttermilk, oatmeal, monosodium glutamate, salt and pepper; mix thoroughly. Add ground chuck and parsley along with onions; blend thoroughly. Pack firmly into ring mold; bake 1¼ hours. Allow to stand 5 minutes; drain off excess drippings and turn out onto oven-proof platter. Place catsup over top of meat loaf. Fill center with grated Cheddar cheese. Place under broiler just until cheese melts.

UNUSUAL BEEF ROAST

medium to large beef roast
1 can cream of mushroom soup
1 can cream of celery soup
1 pkg. dry onion soup

Place roast in foil. Combine both cream soups and the onion soup and pour over roast. Enclose all in foil. Place in a shallow pan and bake at 250 degrees all day to serve for the evening meal. For a small roast, bake half a day. This meat has an unusual, delicious flavor, and is moist.

BEEF STROGANOFF

Melt 3 to 4 T. shortening in heavy iron skillet. Dip stew meat or chicken in flour and brown in fat. Put about 2 c. water in dutch oven and bring to boil. Add 1/2 c. Dubonnet or Wild Irish Rose wine (or rosemary), and meat. Brown drippings and make a thin gravy and pour over meat. Cook till tender. Fix potatoes, carrots and onion and cook till done. (Ruth Holwick, Muncie, Kansas)

WESTERN BEEF STROGANOFF

1 lb. ground beef
1/2 c. chopped onion
3/4 tsp. salt
Dash pepper
1/2 tsp. paprika
1 can cream of mushroom soup
1½ c. commercial sour cream
3/4 lb. hot buttered noodles

Brown ground beef, add onions and cook till tender. Drain off excess fat, add seasonings. Stir in soup, cook slowly, uncovered, 10 min., stirring frequently. Start noodles and work according to directions. Remove meat from heat and stir in sour cream. Serve over hot, buttered noodles; garnish with parsley. (This was a winner in the Wyoming CowBelles Cook-off for Mrs. Jack McQuiston, Slader, Wyo.)

EGG DUMPLINGS

2 eggs, separated
1 T. milk
1/2 tsp. salt
3 T. unsifted flour

Combine egg yolks, milk and salt; beat in flour, continue beating till light. Fold in egg whites which have been beaten until dry. Drop in boiling liquid. (Mrs. George Poe, 3305 North 11th, St. Joseph, Missouri)

INDIVIDUAL PIZZA

1 loaf round white bread
1 lb. ground beef
1/3 c. grated Parmesan cheese
1/4 c. finely chopped onion
1 tsp. oregano, crushed
Dash pepper
1 tsp. salt
1 6-oz. can tomato paste
3 to 6 oz. sliced Mozzarella cheese

Toast bread. Combine meat and next 6 ingredients; blend. Spread meat mixture on each round; broil 5" from heat 9 min., or till meat is done. Add cheese and broil till cheese begins to melt. (Mrs. Robert O. Simpson, 2935 Seneca, St. Joe)

COMPANY CASSEROLE

1½ lb. ground beef
Salt, pepper and onion to taste
1 c. minute rice
1 c. water
1 c. diced celery
1 can cream of mushroom or celery soup
1 can cream of chicken soup
1 tsp. soy sauce

Brown meat, seasonings and onion in skillet. Add remaining ingredients, pour in greased casserole, cover with 1 c. chow mein noodles, bake 45 min. at 350°. (Mrs. H. Hamilton, Kidder, Missouri)

HAMBURGER DISH

1 lb. ground beef
1 c. diced celery
1/2 c. cubed cheese
2 c. wide noodles, uncooked
1½ tsp. salt
3 T. catsup
1 c. water

Brown meat, then add other ingredients. Cover tightly and bring to boil. Simmer 20-30 min., stirring occasionally. May need to add more water. (Lulu Short Callao, Missouri)

NO-NAME HAMBURGER DISH

1½ lbs. ground beef, browned
1 medium onion, chopped
2 cans tomato soup
1 can water (more if needed)
Salt and pepper to taste
1/2 c. minute rice

Simmer until cooked down the way you like it. (Mrs. Maxine Linville, DeKalb, Missouri)

SPAGHETTI SAUCE

1 onion, chopped
2 T. salad or olive oil
1 lb. ground beef
1 tsp. salt
1/4 tsp. black pepper
1/2 tsp. Tabasco sauce
1 can condensed mushroom soup
1 can condensed tomato soup
Dash or red or cayenne pepper
1/2 tsp. chili powder
1 8-oz. pkg. long spaghetti

Brown onion in hot oil; add meat and seasonings, brown lightly. Cover and simmer 10 min. Add soups, cover and simmer 45 min. Stir often, as it sticks. Pour over prepared spaghetti. (Mrs. Norman L. Johnson, 724 South 14th, St. Joseph, Mo.)

To cook boney fish, dress and cut fish in pieces if they're large fish. Salt the pieces and put in pressure cooker. Add about 1" of water and 1/2 c. vinegar. Pressure at 20# for about 10 min. If you want them to look like salmon, add a little red cake coloring. (E.G.Sarver, Stanberry, Missouri)

QUICK SKILLET SUPPER

1 lb. seasoned ground beef
1 tsp. Worcestershire sauce
2 16-oz. cans Veg-all mixed vegetables
1 6-oz. can tomato paste
1/2 tsp. salt
2 c. prepared instant mashed potato
1/2 c. grated Cheddar cheese (optional)

Brown meat, adding Worcestershire Sauce. Drain juice from vegetables, add tomato paste, vegetables and salt to meat. Heat, stirring occasionally. Prepare instant potatoes as directed on pkg., and drop by spoonfuls around edge of skillet. Top with grated cheese and paprika. Place in hot oven until cheese melts. Remove from oven and serve while hot. (Mrs. Harold C. Paxton, Sr., Route #1, Box 142, Elmo, Mo)

BUNBURGERS

6-12 burger buns
1½ lbs. ground beef
2 T. chopped onions
1/2 c. chopped dill pickles
1 tsp. salt
1/8 tsp. pepper
4 T. sweet relish
1/2 c. American cheese, cubed

Hollow out buns, leaving bottom and 1/2" sides. Crumble up bread that has been cut from buns, put in mixture and mix well. Fill buns with mixture and wrap in aluminum foil, place on cooky sheet and bake for 20 min., or until cheese has run over the bun. May also use 2 8-oz. cans tomato sauce in mixture, but don't wrap in foil, as you have to spoon the sauce over buns and cook 5 min. longer.
(Mrs. Harold C. Paxton, Sr., Route #1, Box 142, Elmo, Missouri, 64445)

KRAUT NOODLES

1 8-oz. pkg. noodles
10 potatoes, peeled and cut in chunks
1 large can sauerkraut
Onions

Cook noodles, drain and fry. Cook potatoes, drain and fry until light brown. Drain kraut and fry, but never boil potatoes where kraut has been boiled! Fry as many onions as you like. Make layers and put some fried onion on top. Salt to taste. This can be made day before, just put in oven and warm it up. (Sent in by Mrs. Maud Withgett, 4713 Lowell Avenue, Lincoln, Nebraska, 68506, who says this is a German dish which has been in her brother-in-law's family over 75 years and was sent to her by her niece, Mrs. Helen Johnston, Polk City, Iowa)

ONE-DISH MEAL

1/2 to 1 lb. ground beef
Sliced raw potatoes
Sliced raw onion
Sliced raw carrots
1/4 c. rice
1 pt. tomatoes

Fry ground beef in 1 T. grease, add onion and cook until brown. Place all ingredients in buttered baking dish in layers, cover with tomatoes, cover and bake 3 hrs. at 350°. (Mrs. Maud Withgett, 4713 Lowell Avenue, Lincoln, Nebraska)

OLD FASHIONED NOODLES

Beat 1 egg. Fill half egg shell with water or cream and add a pinch of salt, enough flour to make a stiff dough. Roll real thin and cut into strips. Use plenty of flour on the board to keep from sticking. Have chicken or beef broth boiling and cook for a few minutes. (Mrs. R.E.Garner, Route #1, Box 4, Weatherby, Mo.)

FISH FRY BATTER (with 7-Up)

Add 1 egg and enough 7-Up to 1 c. pancake flour to make a thin batter. Let stand, and be sure it stays thin. Dip fish in batter and let lay about 20 min. Fry in deep, hot fat till light brown, at 400°. (Harold Endsley)

DROP EGG DUMPLINGS

1 c. flour
Salt to taste
2 tsp. baking powder
2 eggs
Milk

Put eggs in cup, finish filling cup with milk. Mix altogether, drop by small tsp. in boiling broth or fruit liquid, cover and steam approximately 20 min. over slow heat. (Mrs. Carl N. Campbell, 629 South 14th, St. Joseph, Missouri)

BEEF LOGS WITH BLEU CHEESE SAUCE

1 lb. ground beef
3/4 c. soft bread crumbs
1 egg, slightly beaten
2 T. milk
2 T. minced parsley
1 T. prepared mustard
1 T. shortening for frying
1 10½-oz. can cream of chicken soup
1/4 c. milk
1/4 c. crumbled bleu cheese

Combine beef with crumbs, egg, 2 T. milk, parsley and mustard. Shape into 8 logs. Place in skillet to brown. Blend together soup with 1/4 c. milk to velvety consistency. When logs are browned, pour over mixture, set on simmer for 20 min., covered. Then add bleu cheese for 5 min., or until cheese is melted. (Winner in CowBelles Cook-Off, Miss Joy Lowe, Cheyenne, Wyoming, printed in June, 1966 Wyoming Stockman-Farmer, sent in by Mrs. C.R.Shores, 6810 Mack, St. Joseph, Mo.)

CINNAMON ROLLS

1 c. milk
3/4 c. sugar
1/4 c. warm water
1 pkg. yeast
1/4 tsp. nutmeg
4½ c. flour
1/4 c. shortening
1/2 tsp. salt
2 eggs, beaten
1 c. mashed potatoes

Scald milk, add 1/4 c. sugar. Cool to lukewarm. In mixing bowl measure water and add yeast; stir. When dissolved, add milk and 2 c. flour, beat well till smooth. Cover with damp towel and let rise in warm place. Cream shortening and remaining sugar, stir in potatoes. Add salt and beaten eggs, stir into yeast mixture. Add remaining flour. Place in greased bowl, cover, let rise until double in bulk. Roll out 1/4" thick, spread with butter, sprinkle with cinnamon and sugar, roll up, seal edge, cut in 1" slices. Melt butter and brown sugar in baking pan, place rolls close together cut-side up. Let rise till double in size. Bake at 350° about 25 min. Invert pan so mixture will be on top. (Mrs. Jesse Coberly, Route #2, Chula, Missouri)

QUICK COFFEE CAKE

1 c. flour
1/2 c. sugar
3 level tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
4 T. melted butter
1 egg, well beaten
1/2 c. milk

Sift dry ingredients together 2 times. Mix into soft dough with remaining ingredients. Spread in shallow pan and sprinkle thickly with sugar and cinnamon. Bake in a quick oven and serve fresh and hot for breakfast. (Listener from Strang Nebraska)

YEAST STARTER

2 c. cubed potatoes
1 qt. water
2 tsp. salt
1/4 c. sugar
1 cake dry yeast

Cook potatoes in water until very soft. Force them through a ricer. Combine them with the water in which they were cooked, adding salt and sugar. Cool to lukewarm, then stir in yeast. Pour into a clean, scalded, then cooled 2 qt. jar. Cover and let rise at room temperature. Stir or shake down several times as foam rises until fermentation stops. Stor in covered jar in cool place. Use as needed until 1/2c. remains, then make starter again, using the remaining 1/2 c. starter in place of the cake of yeast required in start of this recipe.

WHITE BREAD MADE WITH STARTER

1½ c. warm, not hot, milk
3/4 c. starter
1/3 c. sugar
2 c. all-purpose flour

Beat thoroughly in a large bowl. Cover and let stand at room temperature overnight. In morning, add 2 T. sugar, 2 tsp. salt, 1/2 c. melted butter or lard, 4 c. flour. Add enough flour to dough so it is not too sticky. Mix well. Turn out on floured board, scrape all dough from bowl, butter or grease another large bowl for rising. Grease hands and knead dough for 10 min. Place dough in greased bowl, brush top of dough with melted grease or butter. Cover bowl and let rise till double in bulk. Knead down. Let rise again, then divide into 3 even parts. Make 3 loaves. Place in greased pans, let rise till double in bulk. Bake 50 min. at 350°. When done, brush top of loaves with melted butter. (Mrs. Irene Mead, Mound City, Missouri)

PUMPKIN BREAD

5 c. flour
4 c. sugar
4 tsp. soda
1 tsp. salt
3 tsp. pumpkin pie spice
3 beaten eggs
1 c. cooking oil
3 c. pumpkin
2 c. nutmeats (optional)

Stir altogether and make into 3 loaves, bake at 325° for 1½ hrs. (Mrs. Eva Matteson, 2102 Messanie, St. Joseph, Missouri)

CREAM PUFFS

Shells:
1/2 c. butter
1 c. boiling water
1 c. sifted flour
1/2 tsp. salt
4 eggs

Add butter in water, heat until butter melts, add flour and salt all at once. Cook, stir and vigorously until mixture leaves side of pan. Remove and cool 1 min. Add eggs, one at a time, beating after each, until smooth. Drop by heaping tsp. 2" apart on greased baking sheet. Shape with spoon. Bake at 450° for 10 min., reduce to 400° for 25 min., split open and fill with custard filling.

Filling:
1 c. sugar
1/2 c. flour
1/8 tsp. salt
1 c. heavy cream, whipped (optional)
3 c. milk
1½ tsp. vanilla
3 eggs

Combine dry ingredients and eggs in pan. Cook 15 min., stirring constantly, cool, add vanilla and whipped cream. (Kathy Koelzer, Onaga, Kansas)

SOURDOUGH DOUGHNUTS

2 c. flour
2 c. sugar
1 tsp. salt
1-1/3 c. warm water

Mix in a crock and set in a warm place until sour, 2 days or more. Put dough in bowl. Add 2 well-beaten eggs and 1/2 tsp. shortening. Mix and add 1-1/3 c. sugar, 1 tsp. each cinnamon, nutmeg and salt, 4 tsp. baking powder and 1/4 tsp. soda. Add gradually 3 c. flour. Roll, cut and fry in hot fat. Makes 5 doz. (Mrs Jack Reynolds, Route #4, St. Joseph, Missouri)

DATE COFFEE CAKE

3 c. sifted flour
6 tsp. baking powder
1/2 tsp. salt
1½ c. sugar
1/2 c. shortening
2 eggs, beaten
1 c. milk
2 tsp. banana flavoring
1/2 tsp. butter flavoring

Sift together the flour, baking powder, salt and sugar. Cut in shortening till fine. Add eggs, milk and flavorings. Blend into dry ingredients. Pour half of batter into 10x14" greased and floured pan. Cover with 1/2 of filling and a layer of batter and end with the remainder of batter on top.

Filling:

1 c. brown sugar
3 tsp. cinnamon
4 T. flour
4 T. melted margarine
1/4 tsp. coconut flavoring
1/2 tsp. burnt sugar flavoring
1/2 c. chopped nuts
1 c. coconut
1 c. chopped dates

Combine sugar, cinnamon and flour and add margarine, flavoring, nuts, coconut and dates. Bake 30-35 min. at 350°. Cut in squares and serve warm. (Mrs. Alphonse Kneib, 2807 South 40th St., St. Joseph, Missouri)

CARROT BREAD

2 eggs, beaten
3/4 c. vegetable oil
1 tsp. baking soda
1/4 tsp. salt
1 tsp. cinnamon
1½ c. sifted flour
1 c. sugar
1 tsp. vanilla
1 c. grated carrots
1/4 c. chopped pecans

Combine beaten eggs and oil. Add remaining ingredients and blend well. This is a stiff dough. Pour into greased and floured loaf pan and bake 1 hr. in preheated 350° oven. Top with powdered sugar and orange juice frosting. (Mrs. Merle Place, 519 Crescent, Independence, Missouri)

BROWN BREAD

1 lb. raisins
2 c. boiling water
1 tsp. baking soda
1 stick margarine
2 c. sugar
4 c. flour
1 tsp. salt
2 tsp. cinnamon
2 eggs
1½ c. ground nutmeats

Mix raisins, water, soda and margarine and let stand overnight. Next morning, add remaining ingredeints. Grease cans, fill cans half full, bake 1 hr. at 350°. Makes 6 loaves. (Mrs. Maude Dryden, 1506 North 17th St., St. Joseph, Missouri)

POTATO DOUGHNUTS

2 eggs, beaten
1 c. sugar
2 T. salad oil
1 c. mashed potatoes
1 c. milk
4½ c. flour
1 tsp. salt
4 tsp. baking powder

Beat eggs and sugar until light, add salad oil, mashed potatoes and milk; beat until smooth. Add sifted flour, salt, baking powder and roll 1/2" thick on lightly floured surface. Cut with doughnut cutter and fry in deep fat (375°) till golden brown. Put in a sack with sugar to coat them. If you haven't a deep fat thermometer, drop a few cubes of bread in fat; they should be brown in 1 min. if fat is right. (NOTE: may use sour milk instead of sweet milk. If you use sour milk, add 1 tsp. soda.) (Miss Minnie Schmidt, 6427 Cernech, Kansas City, Kansas, 66104)

ANGEL BISCUITS

4 c. flour
2 tsp. baking powder
1 T. sugar
1 tsp. salt
1 c. shortening
2 c. buttermilk
1 tsp. soda
1 pkg. dry yeast dissolved in 2 T. lukewarm water

Mix well. Knead on floured board. Store in refrigerator. To bake, pinch into small rolls. Let stand 15 min. and bake at 375° for 15-20 min. (Mrs. Tom Wright, Kansas...sent in by Mrs. Maude Withgett, 4713 Lowell Ave., Lincoln, Nebraska)

CALIFORNIA BURGERS

2 lbs. ground beef
1 c. shredded Cheddar cheese
1/3 c. finely chopped green onions
1/4 c. sliced stuffed olives
3 T. chopped green pepper
2 tsp. prepared mustard

Prepare 8 large burger patties from meat. Combine next 5 ingredients, mix lightly. Grill burgers on one side and turn. Top with cheese mixture and finish grilling burgers. Serve on toasted buttered buns. (Mrs. Jack Reynolds, Route #4

HOT BARBECUE SAUCE

2 c. finely chopped onions
2 cloves garlic, finely chopped
1 bay leaf (optional)
1 tsp. crushed pepper
1 tsp. dry mustard
1 tsp. salt
1 T. brown sugar
2½ c. chili sauce
3/4 c. olive oil
1/3 c. lemon juice and grated rind
2 T. terragon vinegar
2 tsp. Tabasco sauce
1/3 c. water

Combine all and bring to boil, reduce heat and cook for 15 min. (Barbara Wyat Faucett, Missouri)

BEANBURGERS

1/2 lb. ground beef
1 T. salad oil
1/2 tsp. salt
1/8 tsp. pepper
1/3 c. sliced green onions
1 1-lb. can pork & beans, drained
1/2 c. catsup
8 round buns

Brown meat in oil in large skillet, add salt, pepper and onion. Cook slowly till well done. Add beans and catsup and heat. Spoon onto buns. (From "Let's Eat Outdoors" sent in by Mrs. Florence Callis, 1521 Felix, St. Joseph, Missouri)

BEEFBURGERS

1 lb. ground beef
1 tsp. salt
1/2 tsp. pepper
2 T. grated onion
Herbs as desired
2 T. water, broth or milk

Mix ingredients gently, form lightly into 6 patties. Place on large piece of foil that covers charcoal grill over bed of coals. Broil 15 to 20 min. basting halfway through cooking period, with Spicy Barbecue Sauce. Meanwhile make biscuit dough, flour hands with Bisquick or flour, divide dough into 12 balls and flatten to size of hamburger patties. Turn hamburgers and put biscuits on foil next to them. Bake about 3 min. on each side. Serve hamburgers immediately between buttered biscuits with more barbecue sauce.

SPICY BARBECUE SAUCE

3 8-oz. cans tomato puree
3 cans water
1/4 c. vinegar
3 T. butter
3 T. Worcestershire sauce
2 T. onion flakes
2 T. celery flakes
1 tsp. black pepper
1/2 tsp. allspice
1/2 tsp. chili powder
1/2 tsp. cinnamon
1 tsp. paprika
1 tsp. mustard
1/2 tsp. nutmeg
2 tsp. Season-All
2 tsp. Barbecue spice
1/2 tsp. garlic salt
1/4 tsp. red pepper and cayenne (opt.)

In quart saucepan combine all ingredients, mix well. Bring to slow boil; reduce heat and let simmer at least 1 hr., longer if time permits. Makes about 1 qt (From "Let's Eat Outdoors," sent in by Mrs. Callis)

AMERICAN FRIJOLES

1/2 lb. ground beef
1 can pork & beans, drained
Chili powder, salt and pepper to taste
Cheddar or Longhorn cheese

Brown ground beef and combine with beans and seasonings. Garlic salt may be added, too. Cut cheese in strips about 1/8" thick to 1½" wide. Lay across beans, reduce heat, cover and simmer. When cheese begins to melt, stir very carefully and simmer awhile longer, but watch it carefully. (Ron Davis)

HAM ON HALVES

Spread deviled ham on English muffin halves. Top with pineapple slices and a mixture of brown sugar and butter. Broil till golden brown. (Mrs. Harold C. Paxton, Jr., Route #1, Box 142, Elmo, Missouri, 64445)

DOG-IN-A-BISCUIT

Secure frankfurters on end of clean peeled stick. Make biscuit dough, form balls of dough and roll between palms into a 4-5" strip. Wind strip of dough around frank, cover completely, pinch tightly at each end to hold on. Toast over coals turning slowly to bake thru and brown evenly about 5 min. (Mrs. Callis)

HINT: You may baste tough meat on outdoor cooking with vinegar, salt and pepper. Baste several times. (A listener from Hemple, Missouri)

CALIFORNIA BURGERS

2 lbs. ground beef
1 c. shredded Cheddar cheese
1/3 c. finely chopped green onions
1/4 c. sliced stuffed olives
3 T. chopped green pepper
2 tsp. prepared mustard

Prepare 8 large burger patties from meat. Combine next 5 ingredients, mix lightly. Grill burgers on one side and turn. Top with cheese mixture and finish grilling burgers. Serve on toasted buttered buns. (Mrs. Jack Reynolds, Route #4)

HOT BARBECUE SAUCE

2 c. finely chopped onions
2 cloves garlic, finely chopped
1 bay leaf (optional)
1 tsp. crushed pepper
1 tsp. dry mustard
1 tsp. salt
1 T. brown sugar
2½ c. chili sauce
3/4 c. olive oil
1/3 c. lemon juice and grated rind
2 T. terragon vinegar
2 tsp. Tabasco sauce
1/3 c. water

Combine all and bring to boil, reduce heat and cook for 15 min. (Barbara Wyatt, Faucett, Missouri)

BEANBURGERS

1/2 lb. ground beef
1 T. salad oil
1/2 tsp. salt
1/8 tsp. pepper
1/3 c. sliced green onions
1 1-lb. can pork & beans, drained
1/2 c. catsup
8 round buns

Brown meat in oil in large skillet, add salt, pepper and onion. Cook slowly till well done. Add beans and catsup and heat. Spoon onto buns. (From "Let's Eat Outdoors" sent in by Mrs. Florence Callis, 1521 Felix, St. Joseph, Missouri)

BEEFBURGERS

1 lb. ground beef
1 tsp. salt
1/2 tsp. pepper
2 T. grated onion
Herbs as desired
2 T. water, broth or milk

Mix ingredients gently, form lightly into 6 patties. Place on large piece of foil that covers charcoal grill over bed of coals. Broil 15 to 20 min. basting halfway through cooking period, with Spicy Barbecue Sauce. Meanwhile make biscuit dough, flour hands with Bisquick or flour, divide dough into 12 balls and flatten to size of hamburger patties. Turn hamburgers and put biscuits on foil next to them. Bake about 3 min. on each side. Serve hamburgers immediately between buttered biscuits with more barbecue sauce.

SPICY BARBECUE SAUCE

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3 cans water
1/4 c. vinegar
3 T. butter
3 T. Worcestershire sauce
2 T. onion flakes
2 T. celery flakes
1 tsp. black pepper
1/2 tsp. allspice
1/2 tsp. chili powder
1/2 tsp. cinnamon
1 tsp. paprika
1 tsp. mustard
1/2 tsp. nutmeg
2 tsp. Season-All
2 tsp. Barbecue spice
1/2 tsp. garlic salt
1/4 tsp. red pepper and cayenne (opt.)

In quart saucepan combine all ingredients, mix well. Bring to slow boil; reduce heat and let simmer at least 1 hr., longer if time permits. Makes about 1 qt. (From "Let's Eat Outdoors," sent in by Mrs. Callis)

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Chili powder, salt and pepper to taste
Cheddar or Longhorn cheese

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HINT: You may baste tough meat on outdoor cooking with vinegar, salt and pepper. Baste several times. (A listener from Hemple, Missouri)

AMERICAN CHOP SUEY

2 lbs. ground beef
1 onion, cut fine
1 can red kidney beans
1 large can tomatoes, cut up
1 pkg. spaghetti
1 small can pimientos
Garlic and salt to taste
1 can tomato sauce

Cook beef and onions in water until meat is done. Drain and add other ingredients to cook. Simmer about 1/2 hr. Cook spaghetti and drain and mix. (Mrs. Keith Johnson, 3212 Jackson, St. Joseph, Missouri)

POLISH SAUSAGE-BAKED POTATO

Grease casserole lightly with butter. Cut Polish sausage in small slices, not too thick, and line bottom of casserole. Put thick slices of potatoes on top, then slices of carrot. Add milk and cover. Bake at 450°. When done, sprinkle with parsley, if desired. (Betty Bennett, 6517 Grant, St. Joseph, Missouri)

LASAGNE

1 lb. ground beef
1 T. oil
2-3 cloves garlic
1 T. parsley flakes
1 tsp. basil
2 tsp. salt
2½ c. tomatoes
1 c. tomato paste
2 12-oz. cartons large flake cottage cheese
2 eggs, beaten
2 tsp. salt
1/2 tsp. pepper
2 T. parsley flakes
1/2 c. Parmesan cheese
1 pkg. Mozzarelli cheese
1 10-oz. pkg. lasagne noodles

Cook the first 8 ingredients for 1 hr., uncovered. Mix cottage cheese, eggs, salt, pepper, parsley flakes and Parmesan cheese in another bowl. Cook noodles according to directions on pkg. Arrange a layer of noodles in a buttered baking dish, top with a layer of meat, cottage cheese and Mozzarelli cheese. Repeat, making two layers of each. Bake for 1/2 hr., uncovered, at 375°. Let set a little while before serving. (Mrs. James Vaughn, Hemple, Missouri)

STUFFED PEPPERS

Cut tops off peppers, remove seeds and soak in strong salt water several hours. Fill with following mixture:

1 lb. ground beef
1 c. cooked rice
6 crackers, crumbled
Onion to taste
Salt and pepper

Place in well-greased pan and pour 1 qt. cooked tomatoes over all. Bake slowly about 2 hrs. About 20 min. before removing from oven, cover with strips of bacon and brown. (Mrs. C.R.Shores, 6810 Mack Street, St. Joseph, Missouri, 64504)

SALMON LOAF

Drain juice off 1 can salmon and save. Take out the bones from the salmon, add 3 eggs, well beaten, a handful of cracker crumbs (about 8 crackers). These should be rolled fine with a rolling pin. Add salt and pepper to taste, about 2 c. milk and onion to taste. Mix well, and bake in a loaf pan, about 9x9", at 350°, until firm. Test for doneness just like you would a custard pie, or until a knife inserted comes out clean. When salmon loaf is baked, spread with following sauce made from the juice which you have saved...strain the juice, add a little catsup according to your taste, bring to boil and thicken with cornstarch, Spread over salmon loaf. Cut in squares and serve. (Mrs. Ben F. Kracman, Schuyler, Nebr.)

STATE FAIR CASSEROLE

2 c. cooked whole kernel corn
1 c. Milnot
2 T. bacon drippings
3 T. all-purpose flour
1½ tsp. salt
1/4 tsp. pepper
3 T. Parmesan cheese
2 large tomatoes, sliced
Pinch of thyme
8 slices cooked bacon, crumbled

Heat bacon drippings, blend in flour, add Milnot, 1 tsp. salt, pepper and 1 T. Parmesan cheese. Simmer until thick, combine with drained corn and crumbled bacon in a 9" pie plate. Top with tomatoes, sprinkle with 1/2 salt, 1/2 tsp. pepper, thyme and 2 T. cheese. Bake at 350° for 25 min. Garnish with green peppers and onion rings. Brown in broiler. Serves 4. (Mrs. Harold C. Paxton, Jr., Elmo, Mo.)

BAKED CHICKEN

1 frying size chicken cut into frying size pieces. Beat 2 eggs with 1/2 tsp. liquid smoke. Take 1 39¢-size Barbecued Potato Chips, run the chips through the food chopper. Dip pieces of chicken in beaten egg, then roll in potato chips. Place chicken in buttered baking pan, bake 1 hr. at 350°. Season with salt and pepper. (Irene Mead, Route #2, Mound City, Missouri)

Hint: The maps that a youngster needs for his schoolwork will be handy, protected easy to use and out of the way if you glue them to the roller window shades in his room.

PRONTO PANCAKES

made in Signature Blender from
MONTGOMERY WARD

1 3/4 cups milk
2 eggs
1/4 cup soft shortening or oil
2 cups sifted flour
2 1/2 tsp. baking powder
1 tsp. salt
1/3 cup sugar (optional)

Have all ingredients room temperature. Put ingredients in blender container. Cover. Start on low speed. Then blend on high speed just until ingredients are combined. Pour small amounts on lightly greased preheated griddle. Brown on one side. Turn and brown on the other side. Pancakes are ready to be turned when top side in bubbly and slightly dry looking.

APPLESAUCE CAKE with MACAROON TOP

made in Signature Blender from
MONTGOMERY WARD

Sift into mixing bowl
2 cups sifted flour
1 tsp. cinnamon
1/2 tsp. cloves
2 tsp. baking soda
1/4 tsp. salt

Into container put
1/2 cup soft butter
1 cup brown sugar
1 egg
1 tsp. vanilla
1 1/2 cups applesauce.
Cover & blend on high speed for 30 seconds.
Turn off motor and add 1 cup broken walnuts.
Blend on high speed for 15 seconds. Combine with dry ingredients. Turn into 9 in. greased square pan & bake at 350 degrees-40 min.

Into container put 2 egg whites and one cup confectioner's sugar. Cover and blend for 8 seconds. Add 1 tsp. vanilla and 1 can ($3\frac{1}{2}$ oz.) shredded coconut. Cover and blend for 15 seconds longer. Spread on hot cake and brown under broiler for 3 to 4 minutes.

CANDY BAR PIE-by Barbara Jeschke-Doniphan Co. Kans.
Brenner Circle B 4-H Club

4 small chocolate candy bars
2 cups marshmallows
2/3 cup milk
1 cup whipping cream
1 graham cracker crust

Combine candy bars, marshmallows and milk. Heat until melted, stirring constantly Cool. Whip 1 cup cream and add to cooled chocolate mixture. Pour into crust. Let stand overnight before serving.

TERRARIUM as shown by Debbie Cavan-Andrew Co.-4-H

Any kind of clear glass container may be used.
Potting soil consists of 1 part charcoal, 1 part vermiculite and 2 parts sterilized potting soil.
Plants that may be used....varrigated peperonia, arrowhead, bronz aluminum, coleus, ribbon grass, pink brocade, ripple peperonia or hoya.

2 lbs. ground ham
2 lbs. ground fresh pork
$2\frac{1}{2}$ c. graham cracker crumbs
3 eggs
$1\frac{1}{2}$ c. milk
1 can tomato soup
1/2 can water
1/2 c. vinegar
$1\frac{1}{2}$ c. brown sugar
1 tsp. dry mustard

Combine first 5 ingredients and form into a loaf. Mix remaining 5 ingredients and pour over loaf. Bake 2 hrs. at 350°, basting several times. (Mrs. L.V.Cox, 3330 Olive, St. Joseph, Missouri)

HINT: Handle peaches as carefully as eggs! A thumb pressure mark on a peach means a dark spot within 30 min.

To perk up spaghetti sauce flavor, try adding a few ripe olives cut into wedges.

OCTOBER PACKET - 1966

THE GRACE CRAWFORD SHOW 3:30 to 4:00 P.M. CHANNEL 2 KFEQ TV St.Joseph,Mo.

Economy recipes using specials from our DRIVE IN MARKETS

TENDERLOIN-POTATO CASSEROLE

Peel potatoes and slice thin. Layer buttered casserole as follows: layer of potatoes, salt, pepper and sprinkling of flour; repeat. Add a top layer of potatoes and sprinkle cracker crumbs generously on top. Fill casserole with milk just to the cracker crumb topping. Bake 30 min. at 350 degrees, uncovered. Slice tenderloin in quarter inch slices. Dredge in seasoned flour and brown quickly in 2 tbsp. of hot fat. Remove from fat and place on top of potato casserole. Return to the oven and bake another 30 min. at 350 degrees.

Specially priced tenderloin at 75¢ per lb.-by the piece, required an 88¢ piece. Cost of casserole $ 1.10. Serves 6.

BANANA CREAM CAKE

Using two boxes of Jiffy Cake mix, prepare according to directions. Bake in two nine inch greased and floured cake pans. Cool. Prepare one box of Instant Vanilla Pudding according to directions. Spread layer of pudding mixture on top of the first layer. Cover with sliced bananas. Put second layer on top of first and spread remaining pudding on top. Again cover with sliced bananas.

Jiffy Cake Mix on special at 10¢ a box and bananas at 10¢ per lb. Cost of dessert about 60¢. Serves six.

HAM SALAD

Use 2 lb. piece of minced ham. Grind on medium blade of your grinder or chop very fine. Add 1/4 cup pickle relish or 4 sweet pickles, diced very fine. Add four hard cooked eggs, chopped fine (optional). Add just enough salad dressing to make the salad of spreading consistency.

Minced ham on special at 49¢ per lb. by the piece. Cost about $1.30

SMOTHERED CUBE STEAKS

Dredge six steaks in seasoned flour and brown quickly in two tbsp. melted Swiftening. Cover with 1 large yellow onion sliced very thin. Add 3/4 cup of water and turn heat to simmer for about 30 min. until steaks are very tender. Thicken juice and onion and serve as gravy, either over steaks or as an extra to serve with mashed potatoes.

Cube steaks on special at 99¢ per lb. Cost $ 1.48

HONEY CRUST APPLES

1/4 cup chopped dates
1/4 cup honey
2 tbsp. chopped pecans
2 tbsp. grated lemon peel (optional)
1/2 cup graham cracker crumbs
1 tsp. cinnamon
6 baking apples
1/3 cup melted butter
1 cup honey

Combine dates, 1/4 cup honey, pecans and lemon peel. Combine graham cracker crumbs and cinnamon. Core apples and peel the top third of each. Brush with melted butter and roll apples in cracker crumbs. Place apples in a baking dish. Spoon date mixture into center hole; pour remaining butter and honey over and around apples. Bake in a 400 degree oven for 30 min, spooning honey over apples every 10 min.

U.S. No. 1 Jonoathon Apples special 4 lb. bag just 39¢.

1 tsp. dry mustard

[illegible] first 5 ingredients and form into a loaf. Mix remaining 5 ingredients and pour over loaf. Bake 2 hrs. at 350°, basting several times. (Mrs. L.V.Cox, 3330 Olive, St. Joseph, Missouri)

HINT: Handle peaches as carefully as eggs! A thumb pressure mark on a peach means a dark spot within 30 min.

To perk up spaghetti sauce flavor, try adding a few ripe olives cut into wedges.

June Lamme
University Extension Center
Chillicothe, Missouri
June 30, 1965 KFEQ TV

QUICK, COOL MEALS FOR HOT SUMMER NIGHTS

A main dish salad is a meal in itself. It is quick and easy to prepare, yet is hearty and nutritious. You can build such a salad around meat, fish, eggs or cheese, salad greens and an appropriate dressing.

Or a quick refreshing supper might include an assortment of fruits arranged around a mound of cottage cheese or a scoop of sherbet.

A general pattern for a main dish salad menu might be: An appetizer, the salad of your choice, a bread accompaniment, dessert and beverage.

Tomato stuffed with chicken salad
Carrot bread sandwich
Hot tea with lemon
Frosty cream pie

Chicken Salad--Basic ingredients
1 cup cubed chicken
1 cup diced celery
½ cup salad dressing or mayonnaise

Add any of the following to taste: Pickle relish, hard cooked egg, olives, grapes (white seedless), almonds, etc. For a party salad add crushed pineapple and diced banana, and fold ½ cup whipped cream into the dressing. Toss lightly with a fork.

Carrot Bread

2/3 cup butter or margarine
1½ cups sifted all purpose flour
2 teaspoons double acting baking powder
1 cup finely ground carrots
1 cup seedless raisins
1 cup sugar
2 eggs
1 teaspoon ground cinnamon
½ teaspoon salt
½ cup chopped nuts

Place butter or margarine in a mixing bowl. Gradually blend in sugar. Beat in eggs. Sift together flour, baking powder, cinnamon and salt, and gradually add to mixture. Mix carrots, raisins and nuts. Turn into a well-greased lightly floured 9 by 5 by 3 inch loaf pan. Bake in preheated moderate oven (350 degrees F.) one hour. Let ripen one day before using.

Frosty Cream Pie

½ cup sugar
2 tablespoons flour
½ teaspoon salt
1 teaspoon gelatin
2 egg yolks
2 cups milk
1 tablespoon butter
1 teaspoon vanilla

1. Mix dry ingredients together (sugar, flour, salt, and gelatin).
2. Add 2 egg yolks and ½ cup of milk to the dry ingredients and beat with rotary beater until well blended. (Egg whites may be frozen separately and saved for meringue or other uses.)
3. Heat the remaining 1½ cups milk in a heavy pan, but do not boil.
4. Stir the heated milk into the egg-milk mixture. Cook over medium heat, stirring constantly, until mixture bubbles around the edge. Reduce heat and cook 1½ minutes longer. Do not overcook.
5. Set pan in cold water to cool filling; stir in butter and flavoring.
6. Pour cold filling into baked pie shell. (Freezes successfully.)

For variation ask your University Extension Center for "Frosty Cream Pies" circular.

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3 eggs
1½ c. milk
1/2 c. vinegar
1½ c. brown sugar
1 tsp. dry mustard

Combine first 5 ingredients and form into a loaf. Mix remaining 5 ingredients and pour over loaf. Bake 2 hrs. at 350°, basting several times. (Mrs. L.V. Cox, 3330 Olive, St. Joseph, Missouri)

HINT: Handle peaches as carefully as eggs! A thumb pressure mark on a peach means a dark spot within 30 min.

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HAMBURGER & DRESSING

Mix 1 lb. ground beef, 1/2 tsp. salt and 1/4 tsp. pepper well and form into patties

Sauce:

2/3 c. catsup
1½ T. brown sugar
2 tsp. vinegar
1/3 c. water
4 T. minced onion

Heat till bubbly.

Dressing:

4 c. bread crumbs
1/4 c. melted shortening
1 egg, beaten
1/2 tsp. salt
1/4 tsp. pepper
2 T. minced onion

Mix. Place half the meat patties in a baking dish and cover each patty with a tsp. of dressing. Top with another patty, pour sauce over and bake at 375° for 30 min., or till done. (Lillian Cline, Faucett, Missouri)

SPIRAL WEINERS

1 c. pancake mix
1/2 tsp. garlic powder
1/3 c. shortening
1/4 c. milk
8 wieners
Prepared mustard ad pickle relish

Heat oven to 425°. Place pancake mix and garlic powder in bowl. Cut in shortening until crumbly. Add milk, stirring lightly until mixture is dampened. Form into ball. Roll dough out on lightly floured board to form an 8x12" rectangle. Cut in 8 strips, each 12x1". Split wieners down center; fill with mustard and pickle relish. Wind a strip of dough around each wiener, spiral fashion. Bake on ungreased cooky sheet 10- 12 min.

OPEN-FACED CHILI SANDWICHES

1 lb. ground chuck
1 c. drained kidney beans
1/2 c. canned tomatoes
1 tsp. salt
1 tsp. chili powder
3/4 tsp. oregano leaves
1/8 tsp. instant garlic powder
1 T. instant minced onion
French bread
4 slices American cheese

Brown meat in skillet. Add beans, tomatoes, salt, chili powder, oregano, garlic powder and minced onion. Cook, uncovered, 10 min., or till thickened. Split French bread in half lengthwise. Top each half with chili mixture. Arrange cheese over top. Place under broiler to melt cheese. Cut into 6 servings.

OVEN-FRIED CHICKEN

1 frying-size chicken, cut in serving pieces

Salt lightly and dip into melted butter, then roll in crumbled rice krispies and place, skin side up, on a foil-lined large cooky sheet. Do not crowd pieces. Bake at 350° for 1 hr. or until tender. Do not need to turn this. Other seasonings may be added if desired. (Mrs. Emil Schank, Route #2, Savannah, Missouri, 64485)

BAKED FISH

Clean, wash and split fish, removing back bone and fins along with edge. Brush dry with cheesecloth. Brush pan with drippings. Place fish, skin side down, dust with salt, pepper and flour, pour over this 2 T. melted butter and 1/2 c. milk or water. Bake in hot oven 20-30 min. or until brown. Remove to hot platter and sprinkle with chopped parsley, lemon and serve. Cream Sauce may be used if desired (Mrs. Harold C. Paxton, Sr., Elmo, Missouri, 64445)

ONE DISH MEAL

4 pork chops
1 c. carrots, diced
1 c. tomatoes
1 c. potatoes, diced
1 c. peas
1/2 c. onion, diced
1 c. celery, diced
Salt and pepper

Combine vegetables, add salt and pepper, pour in baking dish; arrange pork chops on top. Cover and bake at 350° for 2 hrs. (Lydia Schrier, Savannah, Mo.)

HAM LOAF

2 lbs. ground ham
2 lbs. ground fresh pork
2½ c. graham cracker crumbs
3 eggs
1½ c. milk
1 can tomato soup
1/2 can water
1/2 c. vinegar
1½ c. brown sugar
1 tsp. dry mustard

Combine first 5 ingredients and form into a loaf. Mix remaining 5 ingredients and pour over loaf. Bake 2 hrs. at 350°, basting several times. (Mrs. L.V.Cox, 3330 Olive, St. Joseph, Missouri)

HINT: Handle peaches as carefully as eggs! A thumb pressure mark on a peach means a dark spot within 30 min.

To perk up spaghetti sauce flavor, try adding a few ripe olives cut into wedges.

BEEF SANDWICHES

3 lb. chuck or round steak, about 2" thick
Instant meat tenderizer
1/2 c. soft butter or margarine
2 T. prepared mustard
1 T. prepared horseradish
1 loaf French bread, about 18" long, halved lengthwise

Slash fat edges of steak, use meat tenderizer according to directions, broil about 2" from coals, total 25-30 min., turning often. Do not overcook. Blend butter, mustard and horseradish. Toast bread on grill. Keep hot in foil. Slice meat with sharp knife diagonally across grain, making very thin slices. Spread cut sides of bread with mustard-butter and stack meat slices on bottom half of loaf in 2 or 3 layers. Grind pepper over top and drizzle with meat juices. Put top of loaf on and cut into 8 sandwiches. (Janice Harris, Route #1, St. Joseph, Missouri)

TUNA SANDWICHES

Cook 1 pkg. noodles till done and drain. Add 2 T. butter and 6 hard boiled eggs, diced fine. Add 1½ cans tuna, 3 T. salad dressing, and mix. (Mrs. Robert Weaver, 1705 Beattie, St. Joseph, Missouri...good sandwich spread).

BONE-LESS FISH

Dress and clean the fish, then split down the middle of the back bone. Take lemon juice and pour along backbone; put in refrigerator. Everyonce in a while pour more on, or turn inlemon juice. Best to let set overnight. Next day, cook however you like. All the little bones have lost their hardness and only on very large fish will the backbone be even a little hard. For those with pressure pans or cookers, cook fish in them and all bones will be like canned salmon. It's good to dust a little garlic salt on fish when cooking. (Mrs. Albert C. Handke, Route #3, Troy, Ks.)

BAKED FISH

Pre-heat oven to 375°. Grease baking pan, wash and dry fish, rub salt into it with hands. Place fish in pan, place in oven for 10 min., remove and pour over it 1/2 c. milk and top with bread crumbs. Bake until flaky. Serve with:

Tartar Sauce:
1 c. mayonnaise
3 T. mixed pickle relish
2 tsp. minced parsley
1/4 tsp. salt

Mix and serve cold. (Mrs. J.C.Turner, Oregon, Missouri, 64473)

CREOLE GOULASH

1 c. tomato soup
1½ lb. ground beef
1 #2 can creamed corn
2 cloves garlic
1 large onion
1 lb. noodles
1/2 lb. longhorn cheese, grated
1 c. white sauce

Cook ground beef, onion, garlic, and soup together and simmer. Cook noodles until done. When done, grease large 3 qt. bowl, then put layer of noodles, sauce, etc., in layers on top of each other. Then pour white sauce (made of 1/2 c. water and 1/2 c. flour mixed together but not cooked) over it all. Top with cheese and bake 1 hr. at 350°. (Mrs. Bob Hayward, 415 South 6th, Savannah, Mo., 64485)

PORCUPINE MEAT BALLS

1 lb. ground beef
1 tsp. onion, chopped
1/2 c. milk
1/2 c. raw rice
1 egg
1 tsp. salt and 1/4 tsp. pepper

Mix ingredients, form into small balls and brown in skillet. Pour 2 c. tomatoes over and cook covered 60 min. on low heat, add water if moisture gets low. (Lydia Schrier, Savannah, Mo., 64485)

HORSERADISH SAUCE

2 T. butter
2 T. flour
1 c. milk
1 tsp. salt
3 T. lemon juice
1 T. sugar
2/3 c. horseradish

Melt butter in saucepan; blend in flour and mix well. Slowly add milk, stirring until well mixed, thick and smooth. Add remaining ingredients. Continue cooking over low heat until sauce is heated through. (Mrs. Norris L. Anderson, 3021 South 28th St., St. Joseph, Mo.)

PORK CHOPS IN RICE BEDS

6 pork chops
4 T. flour
1 T. parsley, chopped
1 tsp. paprika
2 cans (19½ Oz.) or 2½ c. boullion or beef broth
2 T. salad oil
1 c. uncooked rice
1/2 c. chopped onion
1 tsp. salt

Brown pork chops in salad oil after they have been rolled in flour. Remove from skillet, brown the rice in the drippings in pan with onion, chopped parsley, paprika and salt. Stir in broth when rice is brown. Add chops on top of rice, cover pan and simmer over low heat till rice is tender, about 40 min. (Mrs. W.J. Hatcher, 1309 West Lowell, Shenandoah, Iowa, 51601)

THE HEART IS A GARDEN

The heart is a garden where thought-
flowers grow,
The thoughts that we think are the
seeds that we sow;
Each kind, loving thought bears a
king, loving deed
While a thought that is selfish is
just like a weed.

We must watch what we think the
live-long day,
And pull out the weed thoughts and
throw them away;
And plant loving seed thoughts so
thick in a row
There will be no room for weed-
thoughts to grow.
(Author Unknown, sent in by Mrs.
Leonard Johnson, Dawn, Missouri)

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FRIENDSHIP

In friendship it's the little things
That mean the most of all...
The "let me help you with that"
things
That may seem very small.
The "I'll be glad to do it" things
That make your cares much lighter,
The "laugh with me, it's funny" things
That make your outlook brighter.
The "never mind the trouble" things,
The "yes, I understand,"
The interest and encouragement
In everything you've planned...
In friendship, it's the little things,
The friendly word or smile,
That add such happiness to life
And make it more worth-while.
(Author unknown, sent in by Mrs.
L.V.Cox, 3330 Olive, St. Joseph)

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GRANDMA'S DAY

Grandma had no bath to scrub,
No lavatory, stool or tub,
She had no hardwood floors to wax
She didn't file an income tax
She didn't taxi kids to school
(They walked or rode a horse or mule)
She hadn't any car to keep
And therefore no garage to sweep
She had no part in P.T.A.
No group of Brownies turned her gray
Den Mothers jobs were still unknown
And callers on the telephone
Didn't interrupt her day
She didn't have to turn away
A dozen salesmen from her door
Nor make a trip to the grocery store
No beauty parlor did she seek
In which to spend two hours a week
Nor did she ring for charities
Of course, she hadn't any breeze
But let me say right here and now
I think I understand just how
(If she did work from sun to sun)
Grandma got her housework done!
(By Gladise Kelly, sent in by Mrs.
Willard Thieman, Route #1, Pawnee
City, Nebraska)

MY GET UP AND GO HAS GOT UP & WE

How do I know that my youth is all
spent?
Well, my get up and go has got up and
went.
But in spite of it all I'm able to
grin,
When I think of where my get up has
been.
Old age is golden, so I've heard it
said
But sometimes I wonder as I get into
bed
With my ears in a drawer, my teeth in
a cup
My eyes on the table until I wake up.
Ere sleep dims my eyes I say to myself
"Is there anything else I should have
laid on the shelf?"
I'm happy to say as I close my door
My friends are the same, only perhaps
even more.
When I was young, my slippers were red
I could kick up my heels right over my
head.
When I grew older, my slippers were
blue
But still I could dance the whole
night through.
Now I am old my slippers are black;
I walk to the store and puff my way
back.
The reason I know my youth is all
spent,
My get up and go has got up and went.
But I really don't mind when I think
with a grin,
Of all the grand places my get up has
been.
Since I've retired from life's
competition
I busy myself with complete repetitio
I get up each morning, dust off my wit
Pick up the paper and read the obits;
If my name is missing, I know I'm not
dead;
So I eat a good breakfast and go back
to bed.
(Author Unknown, sent in by Mrs. L.V.
Cox, 3330 Olive, St. Joseph, Mo.)

***

THE CLOCK OF LIFE

The clock of life is wound but once
And no man has the power
To tell just when the hands will stop
At late or early hour.

Now is the only time you own;
Live, love, toil with a will--
Place no faith in "tomorrow" for
The clock may then be still.
(Anonymous, sent in by Margaret L.
Rice, Troy, Kansas)

***

A smart husband does not get so busy
bringing home the bacon that he forge
the applesauce. (Sent in by Mrs. Henry
Verspille, Route #1, Brooklyn, Iowa)

THE RED BIRD

As I looked out of my window
Among the roses, there he sat
The prettiest little red bird
His feathers dripping wet.
He didn't seem at all to mind
The rains of the summer storm;
As he sat there fluffing his feathers
From his heart there came a song.
Why can't we be like the little red bird?
When the skies are cloudy and grey
Sing out a song, and it won't be long
Till the clouds will roll away.
(Written and submitted by Mrs. Cleo McCulley, Rushville, Missouri)

***

EVERYBODY NEEDS A SMILE

A smile costs nothing, but gives much. It enriches those who receive, without making poorer those who give. It takes but a moment, but the memory of it sometimes lasts forever. None is so rich or so mighty that he can get along without it. A smile creates happiness in the home, fosters good will in business, and is the countersign of friendship. It brings rest to the weary, cheer to the discouraged, sunshine to the sad, and it is Nature's best antidote for trouble. Yet it cannot be bought, begged, borrowed or stolen, for it is of no value to anyone until it is given away. Some people are too tired to give you a smile. Give them one of yours, for none needs a smile so much as he who has no more to give.
(Author Unknown...send in by Carolyn Nikes, 2414 Doniphan, St. Joseph, Mo.)

***

THE END OF A PERFECT DAY

Grandmother, on a Winter day,
Milked the cows, and fed them hay,
Slopped the hogs, saddled the mule
And got the children off to school,

Did a washing, mopped the floors;
Washed the windows and did other chores;
Cooked a dish of home-dried fruit,
Pressed her husband's Sunday suit,

Swept the parlor, made the bed,
Baked a dozen loaves of bread,
Split some fire wood and lugged it in,
Enough to fill the kitchen bin,

Cleaned the lamps and filled them with oil
Stewed some apples she thought would spoil
Churned the butter, baked a cake,
Then exclaimed, "For Mercy sake,"

The calves just got out of the pen,"
Went out and chased them in again,
Gathered the eggs and locked the stable,
Back to the house where she set the table,

Cooked a supper that was delicious,
And afterwards washed up all the dishes,
Fed the cat, sprinkled the clothes,
Mended a basket full of hose.

Then pumped the organ and began to
"When you come to the end of a perf.
day."
(Author Unknown, sent in by Mrs. Carl Campbell, 629 South 14th, St. Joseph)

***

LOVE AND MARRIAGE

Take one girl and one boy,
Add months of courtship.
Wait for the sparks of love,
When love grows, add one diamond ring on girl's finger;
Then add showers of gifts for the bride-to-be.
Set her aside and watch her eyes light up with happiness.
Now is the time to add the groom.
Mix the girl and boy with wedding bells, congratulations and best wishes.
Put the two aside with the above ingredients.
Now, watch their love and happiness grow as the years go by.
(Written and sent in by Mrs. Virgil O.Bennett, 6517 Grant, St. Joseph)

***

A MESSAGE OF CONSOLATION

After the clouds, the sunshine;
After the winter, the spring;
After the shower, the rainbow;
For life is a changeable thing.
After the night, the morning
Bidding all darkness to cease;
After Life's cares and sorrows
The comfort and sweetness of peace.
(By Helen Steiner Rice, sent in by Mrs. Erven Long, Route #1, Albia, Ia.)

***

RECIPE FOR A HAPPY DAY

1 c. friendly words
2 heaping c. understanding
4 heaping tsp. time and patience
Pinch of warm personality
Dash of humor

Measure words carefully, add heaping cups of understanding, use generous amount of time and patience. Cook with gas on front burner. Keep temperature low, do not boil. Add dash of humor and pinch of warm personality. Season to taste with spice of life, serve in individual molds. (Reprinted from Union Observer, sent in by Mrs. Emma Jordan, 305 Highland Avenue, St. Joseph, Missouri)

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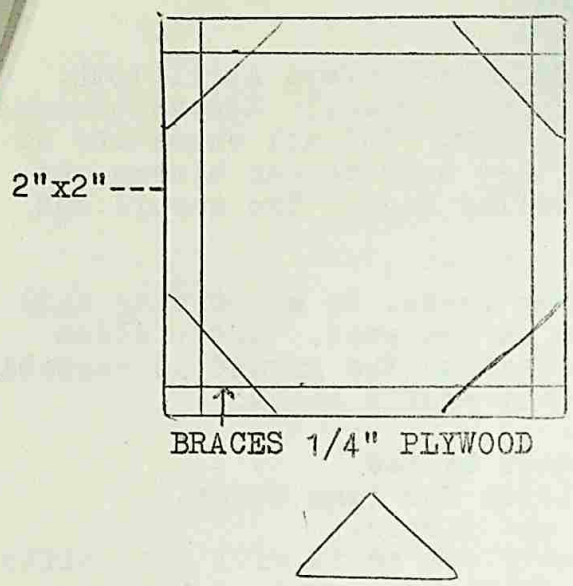
THE BRIDE COOK

She read all the fancy recipes
Each a first prize winner
Then opened up a can of beans
And called the groom to dinner.
(From 1918 Cookbook, sent in by Mrs. Margaret L. Rice, Troy, Kansas)

SOME SAY IT'S SO...women's faults are many, but men have only two...everything they say, and everything they do! (Sent in by Mrs. Margaret L. Rice, Troy, Kansas)

From: Curly, the Old Gardener
BRidge 9-2434

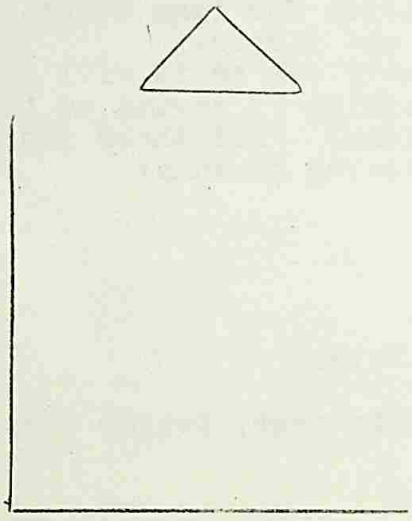
INSTRUCTIONS FOR MAKING COMPOST



Make 4 frames 3 ft. square out of 2-inch stock or rip a 2x4; it will make suitable stock. Brace each corner with 1/4" plywood triangle. Paint with a wood preserver. Cover with 1" mesh chicken wire, using poultry staples.

Nail 2 frames together to form an "L".

Take 4 eye screws and 4 screen door hooks. Place these at the top and bottom of "L's" so you can lock the "L's" together, forming a square. Cost, less than $5.00.



This cage will produce about 20 cubic feet of good black compost. There is no bottom or top. Set on level ground and fill with layers of compost material. I use my rotary mower with the mulching door closed to grind up leaves, weeds, hay ,grass, garbage (potato peelings, lettuce, cabbage leaves, etc.) may all be thrown in.

Put in a layer of the above mixture about 12 inches deep, then a layer of manure. Gardeners living in town can pick up a bushel or two at a time at the Stock Yards or from country friends. Make this 6 inches deep.

Sprinkle a cupful of dried blood meal over this, or any other nitrogenous material as this is what creates the bacterial action. Water this until the water starts out the bottom. Continue this until bin is full, being careful not to omit the blood meal, etc., and the water on each layer. Leave a basin on top of pile so water may be added if there is no rain.

After 4 days, unhook the "L's" and remove from pile. The pile will stand alone now. Fasten your "L's" together again and set the cage alongside the pile.

Take a fork and peel the layers from the pile and throw back into the empty cage again.

Be sure and add plenty of water again to each layer, putting the drier outside edge in the center of the cage. It is a good idea to dig into the center of the pile and place a thermometer before putting it back in the cage. The temperature should be around 150°. If not, add more blood meal or nigrogen products to step up the bacterial action. Repeat this every 4 days for 2 more times, adding on water each time. Ready the 16th day. This makes the finest, moist dark crumbly humus there is. Put this around plants, vegetables shrubs, trees, etc. Start another batch.

From: Curly, the Old Gardener
BRidge 9-2434

DO YOU WANT MORE BEAUTIFUL ROSES THIS YEAR?

FOLLOW THESE SIMPLE SUGGESTIONS:

Prune your hybrid teas, floribundas and grandifloras before April 10th. Prune out all discolored (brown or black dead or damaged wood.) Remove branches so none will criss-cross and cause damage to each other. Cut all canes off at the ground that are smaller than a lead pencil as they only weaken blooms and sap strength from the larger canes that were not killed back. You should cut them back to 18 inches to check growth.

Except for taking dead wood out of the climbing roses, do no pruning until after the blooming period is over. Climbers bloom on new wood. After blooming, cut off old wood that bloomed this year, as close to the ground as possible so all the strength will go to the new canes for next year's bloom.

To have beautiful, long-stemmed roses, they must be fed
Gypsum or agricultural lime provides calcium for long stems.
Bonemeal provides phosphorous for roots and fibers.
For established roses, sharpen a 2x4 (preferably oak so it will not split) and 10 inches from base of plant drive the 2x4, working it around so it can be pulled out, to a depth of 18 inches on all four sides. Fill these four holes to within 2 inches of the soil surface, with the following formula:

1 pint bonemeal
1 pint gypsum or agricultural lime
1½ gallons of peat
1/2 gallon of sand
Mix thoroughly.

Repeat this application every fourth year in March.

For those of you who are planting new roses this year, follow these instructions:

FORMULA #2
1/2 pint bonemeal
1/2 pint gypsum or lime
2 gallons peat (long fiber)
1 gallon coarse sand
Mix thoroughly.

Dig the hole 18 inches deep and large enough around so the roots can be spread out.

Pack enough peat and sand, mixed at the 2-peat, 1-sand ratio ,in the bottom of the hold so your new plant will set to where the graft knot is one inch below the soil surface. Then mix equal parts of formula #2 and good dirt to fill the hole up. Use at least 4 gallons of water on both the old and the new plantings after these applications. Then mulch with loose dirt 1-inch deep.

After the old or new roses have been treated as above, take 2 ounces of dried animal blood and work into the surface soil about one inch deep around each plant.

Then, when the first tiny buds appear, apply a rose fertilizer that contains about equal parts of nitrogen, phosphorous and potash at the rate of a cupful per plant, scratching it into the surface. Continue this practice every six weeks until September first.

Always water your roses early in the day so the foliage will dry before night, otherwise you will be inviting blackspot. I use Orthocide in controlling blackspot. Red spider is so tiny you need a microscope to see it, but it can ruin roses as easy as it can evergreens. I use Malathion for red spider control. As both of these materials are compatable, one spraying gives good insurance. Spray every 10 days.

FREE ESTIMATES

I have spraying service for flowers, shrubs and trees. Pruning shrubs and evergreens. Elm bark beetle control to stop Dutch Elm disease.
SPRAYING--TRIMMING--TOPPING--REMOVAL. ALL WORK GUARANTEED.
15-YEARS EXPERIENCE. $300,000 LIABILITY INSURANCE.
STUMPS REMOVED BY MACHINE

HAMBURGER & POTATO CASSEROLE

1 lb. ground beef
1 c. bread crumbs
1 T. chopped onion
1 beaten egg
1 tsp. salt
1/4 tsp. pepper

Mix all in a bowl and form into meat balls, size of a walnut. Brown in 2 T. shortening, then put in greased 2½ qt. casserole. Slice 5-6 medium potatoes over meat, heat 1 can cream of mushroom soup and 1 can milk. Pour over all and bake, covered, 1½ hrs. at 350° until potatoes are tender. (Mrs. Carl N. Campbell, 629 S. 14th, St. Joseph, Missouri)

SHIPWRECK CASSEROLE

In a greased casserole, layer the following:
1½ lb. ground beef, browned and seasoned to taste
Sliced onions
Sliced raw potatoes
1/2 can red kidney beans
1/2 c. uncooked rice
Chopped celery, if desired

Top with 1 can cream of tomato soup and enough water to cover ingredients. Bake, covered, 1 hr. at 350°. (Mrs. Carl N. Campbdl, 629 S. 14th, St. Joseph, Mo.)

TUNA CASSEROLE

1 c. drained peas
1 c. crushed potato chips
1 small can tuna
1 can cream of mushroom soup
1/2 c. milk

Mix together, bake 25 min. at 375°. (Mrs. A.T.Crull, 716 N. 11th, St. Joseph)

CORN CASSEROLE

1 can whole grain corn
1 small onion, chopped OR 1 T. dry onion
1 boullion cube
1 T. butter or margarine
1/4 c. or 1/2 c. grated cheese
1/4 c. water, more if needed

Saute onion in butter, add water and boullion cube, stir until dissolved, add corn and cheese, mix well and put into buttered baking dish. About 1 T. green pepper, chopped, or pimiento adds flavor and color. Add water to make it moist. Cover with browned buttered bread cubes or crumbs. Bake about 20 min. at 350° or until done. (Mrs. Robert P. Banks, 3717 Ayrlawn Drive, St. Joseph, Missouri)

CARAMEL SWEET POTATOES

12 small sweet potatoes
1 c. hot water
1½ c. brown sugar
1/2 tsp. burnt sugar flavoring
1/4 tsp. cinnamon
1/4 tsp. cloves
1 tsp. salt
2 T. butter, melted

Boil sweet potatoes in skins, then peel. While they are cooling, combine remaining ingredients and boil 10 min. Lay sweet potatoes in baking dish. Pour boiling sauce over and bake at 350° 30 min. 1 tsp. orange flavoring may be used instead of cinnamon and cloves. (Mrs. Irvin Splawn, Kidder, Missouri)

LUNCHEON SPECIAL

1 can green beans
1/4 lb. bacon, cubed
2 small onions, sliced
2 c. cubed, cooked potatoes
Salt and pepper

Fry bacon and onions together. Add to beans and potatoes and heat. Thicken with browned flour. (Mrs. L.H.Boettcher, Route #1, Fairview, Kansas)

CORNED BEEF HASH

1 12-oz. can corned beef hash
Diced celery
Diced onion
Diced green pepper
Diced green tomatoes
Diced potatoes
Corn
Green beans

Cook vegetables in salted water and combine with corned beef, bake, put catsup or barbecue sauce or spaghetti sauce on top. Season to taste, then bake. Fry an egg, soft, turn yolk on top and stir in. (Roy Henderson, Industrial City, Missouri)

CASSEROLE

1 lb. ground beef
2 c. water
1 c. uncooked rice (regular)
1 onion, chopped
1/2 c. celery, chopped
Little green and red pepper, chopped
Salt and pepper to taste
1 can tomato paste

Brown ground beef, onion, celery and peppers. Put with rice and cold water in 2 or 2½ qt. casserole, mix with tomato paste. Bake, covered, at 400° for 1 hr. (Mrs. Everett Stewart, Route #1, Box 116, Winston, Missouri)

Hint: Don't oversoak clothes! It will turn them gray. Do not soak more than 15 min. in water containing the instructed amount of detergent.

To remove fresh paint spots from furniture, dip fine steel wool in liquid wax and rub, then rewax.

HUSH PUPPIES

2 c. white or yellow cornmeal
1/2 tsp. baking soda
1 tsp. salt
1 egg
1 c. buttermilk
1 T. flour
1 tsp. baking powder
3 T. chopped green onion, tops and

Mix dry ingredients and add onion and buttermilk and egg. Drop by tsp. into fish grease and fry till light brown, drain on brown paper. (Mrs. Ora Leach, 5316 Pryor, St. Joseph, Missouri)

EASY-TO-FIX DINNER

6 small potatoes, peeled and quartered
1 can green beans
3 pieces Polish sausage, cut up
1 small onion
Salt & Pepper

Combine and cover with just enough water to barely cover sausage. Cook 1 hr. on top of stove. (Mrs. Donna Dowdy, 1018 7th Avenue, St. Joseph, Missouri)

SWEET-SOUR CARROTS

Clean 2 bunches carrots, slice diagonally, cover with salted water and cook until almost tender. Drain. Add 2 T. butter, 1/2 c. vinegar, 3/4 c. sugar (may use sugar substitute). Turn heat very low and simmer 5-10 min., stirring occasionally. Watc as they burn easily. (Marie Bennett, 1302½ Felix, St. Joseph, Missouri)

STUFFED PEPPERS

6 large green peppers
2 T. butter
2 cloves garlic, mashed
1 can condensed tomato soup, undiluted
2 chopped onions
1½ lb. ground beef
1/4 c. raw rice

Cut thin slice from stem end of pepper. Remove all seeds, drop into boiling wate salted, 5 min. Saute onions and butter, add beef and garlic. Stir with fork while cooking. Cook rice in boiling salted water till almost done, drain, add to beef mix ture and cool. Stand peppers upright in baking dish and fill with beef mixture. Pou tomato soup over peppers and bake at 350° 45-60 min. Serves 6. (Mrs. Simpson, St. Joseph)

STUFFED PEPPERS

1½ lb. ground beef
1 small onion
1/2 c. rice
1 pt. tomatoes
Salt and pepper

Mix altogether and stuff peppers; cook slowly in oven, may add 1 tsp. chili powder. (Helen McLaughlin, 225 E. Colorado, St. Joseph, Missouri)

STUFFED PEPPERS

1 lb. can salmon
1 onion, chopped
3/4 c. soft bread crumbs
3/4 c. milk
1 tsp. salt
1 egg, beaten
2 tsp. lemon juice

Stuff peppers with mixture. Top with buttered bread crumbs. Bake in buttered baking dish until peppers are tender, at 375°, 15-20 min. (St. Joseph listener)

HASENPFEFFER

8-10 pieces dressed rabbit or pheasant
1/4 c. fat
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. cloves
1/2 tsp. allspice
1 medium onion
2 heads garlic
2 bay leaves
1/2 c. vinegar
1 can tomato puree

Roll meat in flour and sprinkle with seasonings and fry till golden brown. Put i baking pan, cover with sliced onion, seasonings and puree and bake at 350° 1-1½ hrs Serves 8-10 people. (Mrs. H.W.Horner, 1606 North 20th, St. Joseph, Missouri)

ITALIAN SPAGHETTI SAUCE

1 tsp. chili powder
1 pt. liquid beef juices
1/2 c. Worcestershire sauce
1 c. tomato paste
1½ c. catsup
1 tsp. oregano
Good dash black pepper
1 tsp. red pepper
1/2 tsp. paprika
1 small stalk celery, diced fine
3 medium onions, diced fine
1 garlic bud
3/4 c. salad oil

Put in kettle and blend and simmer. Cook spaghetti, may serve with meat balls. (Mrs. John Sellars, 2315 St. Joseph Avenue, St. Joseph, Missouri)

For a quick meal, combine any meat, white sauce, mushrooms and a little Worcestershire sauce and bake...OR...cook rice, bread crumbs, or macaroni, add grated cheese generously, white sauce and a little onion and butter and bake. (Mrs. Logan, 1307 Mitchell Avenue, St. Joseph, Missouri)

ROASTING A TURKEY

Rub the cavity of the turkey with salt and pepper, then stuff it with pieces of celery. Rub the outside of turkey with salad oil, sprinkle with salt, pepper and paprika. Tie up the wings and legs securely so they will keep their shape. Place turkey on a large sheet of heavy-duty foil, foil must be large enough to wrap turkey well. Before wrapping, however, put 1/4 c. cold water and 1/4 c. salad oil on foil where turkey is resting. Then fold foil around turkey, securely fastening all ends, but leave it loose enough to allow air to circulate around turkey. Bake at 275°. (Quenton Birt, Clarksdale, Missouri)

BEEF & POTATO PATTIES

Beat one egg in a bowl, add 1 medium potato, grated fine; salt, pepper and grated onion to taste, and 1 lb. ground beef. Mixture may be a bit soft; shape into patties or drop by large spoonsful into hot grease, and flatten them. These are moist and have a very good flavor. (Mrs. Clarence Mapel, Clarksdale, Missouri)

ITALIAN SPAGHETTI

3 T. salad oil
1 onion, chopped
2 cloves garlic (or garlic salt)
1 lb. ground beef
Dry parsley leaves
1 can tomato soup
1 can skinless tomatoes
1 can tomato puree
1/2 tsp. cinnamon
1/2 tsp. chili powder
Worcestershire sauce to taste
Salt and pepper

Brown ground beef, parsley leaves, onion and garlic in salad oil. Add remaining ingredients and simmer for 1½ hrs. Serve over spaghetti. (Mrs. G.W.Moore, 808 N. 11th, Leavenworth, Kansas)

TATER-DIPPED CHICKEN

2-3 lb. cut-up frying chicken
Instant mashed potato flakes
Salt and pepper to taste
1½ tsp. poultry seasoning
1 egg; beaten
2 T. water
1/2 c. butter or margarine

Set oven at 350° and melt margarine in 9x13" pan. Combine in bowl the salt, pepper, poultry seasoning, water and egg. Dip chicken pieces in bowl mixture and then roll in dry potato flakes. Place chicken in the 9x13" pan and season again. Place in oven 1/2 hr., turn each piece and return to oven for another 1/2 hr. (Mrs. Cecil Hail, 505 W. Clinton, Indianola, Iowa)

HOME-MADE CHEESE

1½ gal. sour milk
4 T. fresh butter (never old)
3/4 tsp. soda
2/3 c. sour cream
1¼ tsp. salt

Cook milk 1/2 hr., stirring while cooking. Pour all in clean sack and drain. Press till dry. Unless all water is out, cheese will not be right. Then put the curd in a dish and add the butter and soda; mix well till all is fine. Press down and leave 2½ hrs. in warm place. Then put in top of double boiler and add cream and salt, cook until melted and looks like melted cheese. Pour out in bowl that has been greased. Wrap and let stand in cool place. Either can be used fresh, or let stand longer. (Mrs. W.J.Hatcher, 1309 W. Lowell, Shenandoah, Iowa)

CHICKEN CRUNCH

1 can cream of mushroom soup
1/4 c. milk
1 T. chopped onion
2 T. melted margarine
1 T. chopped parsley
2 lbs. chicken, cut up
1 c. finely crushed herb seasoned stuffing or bread crumbs

Mix 1/3 c. soup and 1/4 c. milk, onion and parsley. Dip chicken in this, then roll in stuffing. Place on shallow baking pan, 12x8". Drizzle melted margarine over chicken. Bake 375° 1 hr. Meanwhile, combine remaining soup and milk. Heat, stirring occasionally. Serve over chicken. If using just plain bread crumbs, add 1/2 tsp. poultry seasoning and 1/2 tsp. salt. (Mrs. George Gillen, 3381 Jefferson, Omaha)

CHICKEN & DRESSING LAYER

Cook 1 4½ to 5 lb. hen and remove meat from bones. Save the skin and the broth.
Dressing:
6 to 8 c. soft bread crumbs
2 stalks celery
2 beaten eggs
1 medium onion
1/2 tsp. baking powder
Salt and pepper to taste
1½ to 2 c. milk
1/2 tsp. sage

Put a layer of dressing in casserole, a layer of chicken and lastly a layer of dressing. Grind the skin and cover the top. Pour broth over it all until you can see it. Bake 1 hr. at 350°. (Mrs. Bertha Sanders, Shannon City, Iowa)

HAMBURGER GRAVY

Crumble ground beef in skillet, add salt and pepper, and brown. Add milk and flour to gravy consistancy. (Freda Turner, 408 North 6th, St. Joseph, Missouri)

SOUTH OF THE BORDER BEANS

2½ c. cooked pinto beans
1 lb. ground beef
4 c. canned tomatoes
2 onions, chopped
2 green peppers, chopped
4 tsp. chili powder
2 tsp. salt
4 c. boiling water

Combine ingredients, simmer until thick, about 2 hrs. (Mrs. E.M.Hockaday Route #6, Box 301, St. Joseph, Missouri)

MEXICAN CHILI

2 T. fat
3/4 lb. ground beef
2 large onions, sliced thin
1 #303 can or 2 c. tomatoes
2 tsp. salt
1 tsp. chili powder
1 clove garlic, minced
1/8 tsp. pepper
1/2 c. chopped green peppers
1 #303 can (or 2 c.) red kidney

Place fat, beef and onions in saucepan, cook, stirring constantly, until Add tomatoes, salt, chili powder, garlic, pepper and green pepper, mix well. to boil; cover and cook slowly for 20 min. Stir occasionally. Add beans, cov cook 10 min. longer. (Mrs. E.M.Hockaday, Route #6, Box 301, St. Joseph, Miss

LENTIL LOAF

1 c. lentils, cooked very dry (takes 1/2 c. dry ones to make 1 c. cooked)
1½ c. crushed corn flakes
1 c. pecans, chopped
1 large can evaporated milk
1/2 c. cooking oil
1 minced onion
1 egg, beaten
1/2 tsp. ground sage, or to tast
Pinch salt

Mix altogether, put in casserole and bake 45 min. at 350°, covered. (Mrs. William Wright, 322 W. Poplar, Troy, Kansas)

CAJUN MEAT PIE

Pastry:
3 c. sifted all-purpose flour
1½ tsp. salt
1½ c. shortening
2 egg yolks
1/2 c. cold water

Sift flour and salt together into mixing bowl. Cut in shortening with pastry blender. Mix egg yolks with water and add. Toss mixture lightly to form dough. Shape into ball. Wrap in foil or waxed paper, chill several hours or overnight.

Meat Filling:
1/2 c. sifted all-purpose flour
1/2 c. cooking oil
3 T. instant minced onion
3 T. water
2 T. finely diced celery
2 T. finely diced green pepper
1 c. water
1½ lb. ground chuck
2½ tsp. salt
1/4 tsp. ground black pepper
2 tsp. chili powder
1/2 tsp. powdered mustard
1/2 tsp. garlic powder
1/16 tsp. ground ginger
1 tsp. fresh lemon juice

Blend flour with oil, stir and cook until mixture is brown. Soften onion in water, add to flour mixture along with celery and green pepper. Stir and cook ove low heat 5 min. Remove from heat and stir in 1/2 c. water. Mix until well blended. Add meat and remaining 1/2 c. water. Stir and cook for 15 min. Stir in salt and spices, add lemon juice. Roll pastry to 1/8" thickness, line 10" pie plate, add meat filling. Roll remaining pastry 1/8" thick. Cut into half-inch wide strips and arrange over pie in lattice crust fashion. Trim excess pastry from edge of pie plate. Bake in prehcated 450° oven for 10 min., reduce heat to 350° and bake for 30 min. longer. 8 to 10 servings. (Mrs. Miller, 2001 Main, St. Joseph, Missouri)

CELERY AND WALNUT LOAF

4 T. butter
1 onion, minced
1 tsp. sage
1/2 tsp. thyme
salt
2½-3 c. whole wheat bread crumbs
1½ c. diced celery
Few celery leaves
1 c. nutmeats

Cook onion and other seasonings in butter for 2-3 min., add crumbs, celery and leaves and nuts broken in pieces. Mix thoroughly. Bake as a loaf and serve with mushroom sauce. (Mrs. Bessie Laws, Box 143, Quinter, Kansas)

TOP-OF-THE-STOVE MEAT LOAF

s. ground beef
dry bread crumbs
tomato soup
. finely chopped onion
g, slightly beaten
1 tsp. salt
Generous dash pepper
1 T. shortening
1/4 c. water
1/2 tsp. prepared mustard
2 slices process cheese, halved

ughly mix beef, crumbs, 1/4 c. soup, onion, egg, and seasonings. Shape nto 2 loaves; brown on both sides in skillet in shortening, cover; cook in. over low heat. Spoon off fat. Pour remaining soup mixed with water and on loaves; top with cheese, cook 10 min., uncovered. (B.Anderson, 1308 St., Lawrence, Kansas)

SOUTH OF THE BORDER BEANS

2½ c. cooked pinto beans
1 lb. ground beef
4 c. canned tomatoes
2 onions, chopped
2 green peppers, chopped
4 tsp. chili powder
2 tsp. salt
4 c. boiling water

Combine ingredients, simmer until thick, about 2 hrs. (Mrs. E.M.Hockaday, Route #6, Box 301, St. Joseph, Missouri)

MEXICAN CHILI

2 T. fat
3/4 lb. ground beef
2 large onions, sliced thin
1 #303 can or 2 c. tomatoes
2 tsp. salt
1 tsp. chili powder
1 clove garlic, minced
1/8 tsp. pepper
1/2 c. chopped green peppers
1 #303 can (or 2 c.) red kidney beans

Place fat, beef and onions in saucepan, cook, stirring constantly, until brown. Add tomatoes, salt, chili powder, garlic, pepper and green pepper, mix well. Bring to boil; cover and cook slowly for 20 min. Stir occasionally. Add beans, cover and cook 10 min. longer. (Mrs. E.M.Hockaday, Route #6, Box 301, St. Joseph, Missouri)

LENTIL LOAF

1 c. lentils, cooked very dry (takes 1/2 c. dry ones to make 1 c. cooked)
1½ c. crushed corn flakes
1 c. pecans, chopped
1 large can evaporated milk
1/2 c. cooking oil
1 minced onion
1 egg, beaten
1/2 tsp. ground sage, or to taste
Pinch salt

Mix altogether, put in casserole and bake 45 min. at 350°, covered. (Mrs. William Wright, 322 W. Poplar, Troy, Kansas)

CAJUN MEAT PIE

Pastry:
3 c. sifted all-purpose flour
1½ tsp. salt
1½ c. shortening
2 egg yolks
1/2 c. cold water

Sift flour and salt together into mixing bowl. Cut in shortening with pastry blender. Mix egg yolks with water and add. Toss mixture lightly to form dough. Shape into ball. Wrap in foil or waxed paper, chill several hours or overnight.

Meat Filling:
1/2 c. sifted all-purpose flour
1/2 c. cooking oil
3 T. instant minced onion
3 T. water
2 T. finely diced celery
2 T. finely diced green pepper
1 c. water
1½ lb. ground chuck
2½ tsp. salt
1/4 tsp. ground black pepper
2 tsp. chili powder
1/2 tsp. powdered mustard
1/2 tsp. garlic powder
1/16 tsp. ground ginger
1 tsp. fresh lemon juice

Blend flour with oil, stir and cook until mixture is brown. Soften onion in water, add to flour mixture along with celery and green pepper. Stir and cook over low heat 5 min. Remove from heat and stir in 1/2 c. water. Mix until well blended. Add meat and remaining 1/2 c. water. Stir and cook for 15 min. Stir in salt and spices, add lemon juice. Roll pastry to 1/8" thickness, line 10" pie plate, add meat filling. Roll remaining pastry 1/8" thick. Cut into half-inch wide strips and arrange over pie in lattice crust fashion. Trim excess pastry from edge of pie plate. Bake in preheated 450° oven for 10 min., reduce heat to 350° and bake for 30 min. longer. 8 to 10 servings. (Mrs. Miller, 2001 Main, St. Joseph, Missouri)

CELERY AND WALNUT LOAF

4 T. butter
1 onion, minced
1 tsp. sage
1/2 tsp. thyme
salt
2½-3 c. whole wheat bread crumbs
1½ c. diced celery
Few celery leaves
1 c. nutmeats

Cook onion and other seasonings in butter for 2-3 min., add crumbs, celery and leaves and nuts broken in pieces. Mix thoroughly. Bake as a loaf and serve with mushroom sauce. (Mrs. Bessie Laws, Box 143, Quinter, Kansas)

TOP-OF-THE-STOVE MEAT LOAF

1½ lbs. ground beef
1/2 c. dry bread crumbs
1 can tomato soup
1/4 c. finely chopped onion
1 egg, slightly beaten
1 tsp. salt
Generous dash pepper
1 T. shortening
1/4 c. water
1/2 tsp. prepared mustard
2 slices process cheese, halved

Thoroughly mix beef, crumbs, 1/4 c. soup, onion, egg, and seasonings. Shape firmly into 2 loaves; brown on both sides in skillet in shortening, cover; cook for 25 min. over low heat. Spoon off fat. Pour remaining soup mixed with water and mustard on loaves; top with cheese, cook 10 min., uncovered. (B.Anderson, 1308 Summit St., Lawrence, Kansas)

CHILI

3 lb. ground beef
1 medium onion, minced fine
1 clove of garlic
2 big T. chili powder
1 T. paprika

Put in heavy skillet and brown slowly. Drain off drippings, cook 1 lb, dry beans separately. Into meat put 1 small can tomato paste and 1½ to 2 c. catsup. Mix and let simmer slowly. May add red pepper. This will freeze. (Mrs. John Sellars, 2315 St. Joseph Avenue, St. Joseph, Missouri)

HAMBURGERS

1 lb. ground beef
1 tsp. salt
1 c. catsup

Make into patties and broil under broiler on both sides. (Mrs, Hubert Harms, Osborn, Missouri)

ONE-DISH MEAL

1 lb. ground beef
1 can vegetable-beef soup
1 can beans in chili gravy

Brown beef in a little shortening in large skillet. Add rest of ingredients and heat well. Serve on slices of bread, hot. May put chopped onions in skillet first and cook a little, then add meat. 1 c. mixed vegetables may be added, too, or cut green beans or corn. (Mrs. James McKinley, Route #2, Cameron, Missouri)

LUNCHEON CHICKEN

1 qt. stewed chicken
1 qt. broth
4 T. flour
4 T. chicken fat
1½ qts. bread cubes
1/4 c. melted butter
1¼ tsp. sage
1/4 c. light cream
3/4 tsp. salt
Pepper
2 T. finely chopped onion

Place chicken in greased casserole. Make gravy of broth, flour, fat. Mix bread cubes, butter, sage, cream, salt, pepper, and onion. Place this dressing in layer over chicken. Cover with gravy. Bake at 350° for 40-45 min. (Mrs, Elza Seymour, Ginsville, Missouri)

ITALIAN HASH

1 medium chopped onion
3-4 stalks celery
2 T. shortening
1 lb. (or more) ground beef
2 c. diced raw carrots
1 c. water
1 #303 can peas, liquid and all
1 can tomato sauce (small) diluted

Saute onion and celery in shortening. Add meat and stir until all of pink has gone from it. Add carrots and water and cook until carrots are tender. Add peas and tomato sauce and seasonings to taste. Simmer about 1 hr. Just about 20 min. before serving time, add 2 c. cooked macaroni (1 c. uncooked makes 2 c. cooked). Continue on low heat until ready to eat. (Mrs. L.V.Cox, 3330 Olive, St. Joseph)

CALIFORNIA NOODLES

Cook 1 pkg. krinkly American noodles as directed and put aside. Make a thin white sauce (about 2c.), add 1 can cream of mushroom soup, diluted with 1 can milk, 1 T. chopped green pepper, and 2 T. pimientos, chopped. Mix noodles into this. Pour 1/2 of mixture into large buttered casserole. Crumble 1 or 2 small cans of tuna over this, then cover with remaining noodle mixture. Top with buttered cracker crumbs or Ritz crackers, finely crumbled. Bake at 350° for 30 min. or until mixture bubbles. (Mrs. L.V.Cox, 3330 Olive, St. Joseph, Missouri)

CREAMED EGGS

1½ T. onion
1 T. green pepper
2 T. butter
1 can cream of mushroom soup
1/2 can milk
2 T. chopped pimiento
1 small can mushroom bits (or more)
1 tsp. Worcestershire Sauce
2-3 drops Tabasco (optional)
Salt and pepper to taste

Saute onion and green pepper in butter until tender but not brown, Add cream of mushroom soup and milk or thin white sauce, blend well. Add remaining ingredients and mix well. Cut 6 hard boiled eggs into quarters and add to above mixture. Mix all ingredients well and set aside to blend flavors, then reheat in double boiler or in oven. Serve on toast, cooked rice or Chinese noodles. To be a little fancy, make a rice mold and serve eggs in center. (Mrs. L.V.Cox, 3330 Olive, St. Joseph)

COLESLAW DRESSING

1 c. sugar
2 T. dry mustard
1 tsp. salt
1/2 c. vinegar
4 T. melted butter
1 tsp. celery seed (Optional)

Mix in blender, then add celery seed. Have at room temperature when you add it to chopped cabbage. May add grated carrot and green pepper. (Mrs. Cox, 3330 Olive)

EGGPLANT CASSEROLE

1 medium eggplant, cut in 3/4" cubes
2 medium onions, chopped fine
2 stalks celery, chopped fine
1/4 green pepper, chopped fine
1 can tomato sauce or soup
1/4 lb. grated cheddar cheese
2 oz. corn chips

Prepare and chop eggplant, onion, celery and green pepper. Steam until tender. Mix soup, cheese and corn chips together and add 1/2 of mixture to steamed vegetables, mix well and place in baking dish. Top casserole with remaining mixture. Bake at 350° until cheese is melted. Serve hot. (Mrs. W. Miller, 2001 Main)

CHICKEN HOT TAMALES

1 lb. chicken, cooked
1 medium onion
1/2 c. tomato sauce
Salt and red pepper to taste
Chili powder to taste
Corn shucks (inside soft ones)

Boil chicken until done, pick bones from meat and to 1# meat grind with onion, add tomato sauce, and seasonings. Moisten all with broth from chicken. Thicken rest of broth with cornmeal and cook until done. Wash inside shucks that are soft and small ones. Dry and lay one down, put layer of mush on, put on spoon of meat mixture, take edge of shuck and fold over to other side, covering meat with mush. Tie ends. Steam to keep warm until served. (Mrs. W.J.Hatcher, 1309 W. Lowell, Shenandoah, Iowa)

POTATO PUFFS

1 c. mashed potatoes
1 c. flour
1/3 c. milk
Salt and pepper to taste
2 tsp. baking powder

Fry in deep grease by tsp. making sure to put spoon in grease. (Mrs. Lewis Lawrence, 3421 Duncan, St. Joseph, Missouri)

BAKED POTATO BALLS

Combine 2 c. mashed potatoes and 1 well beaten egg, make into balls, roll in crushed corn flakes. Make depression in top of each ball, fill with butter. Bake on greased baking sheet about 20 min. at 425° or until brown. (Mrs. Gladys Mace, 309 North 17th, St. Joseph, Missouri)

SALMON SOUFFLE

1 c. salmon
2 T. butter
2 T. flour
1/8 tsp. salt
1 c. milk
4 eggs, separated

Make white sauce of butter, flour and milk and salt. When thickened, add flaked salmon with bones and skin removed. Remove from heat. Beat egg yolks and mix into white sauce and salmon and cool mixture. Add egg whites which have been beaten until stiff. Pour into buttered baking dish and bake at 350° 25-30 min., or until a silver knife comes out clean. (Mrs. Leonard Johnson, Dawn, Missouri)

BARBECUE SAUCE FOR SPARERIBS

3/4 c. catsup
3/4 c. water
2 T. vinegar
2 T. Worcestershire sauce
1 T. salt
1 tsp. paprika
1/2 tsp. black pepper
1 tsp. chili powder

Mix together and baste meat while roasting. (Mrs. Leonard Johnson, Dawn, Mo.)

GROUND BEEF-MACARONI CASSEROLE

1 lb. ground beef
1 onion, chopped
1/2 green pepper, chopped
1/2 pkg. cooked macaroni
1 can cream-style corn
1/2 c. grated cheese
1 can tomato soup
1/2 c. milk
Salt and pepper to taste
Chili powder to taste

Put in buttered casserole and bake at 350° 30 min. (H.W.Felch, 3220 Nanette Dr.

EASY AND DELICIOUS MEAT LOAF

To 1 lb. ground beef add 1 small can condensed milk, 1 egg, 1 pkg. dry onion soup mix. Mix well and put in casserole and bake at 325° for about 2 hrs. May top with tomato sauce if desired. The soup mix seasons it. (Lulu Short, Callao, Missouri)

BEAN CASSEROLE

1 #2 can kidney beans
1 #2 can butter beans
1 #2 can soup beans
1 #2 can pork and beans
1 lb. ground beef OR weiners
1/2 c. molasses
1/4 c. chopped onions
1/2 tsp. dry mustard
Salt and pepper

Fry ground beef made into small balls, or cut weiners into pieces. Put beans in casserole with meat in layers. Mix drippings with 1/2 c. molasses, chopped onions, dry mustard and seasonings. Pepper rings could be placed on top if desired. Liquid should cover at least half of beans. Bake at 350°, covered, 30 min., or until thoroughly heated. (Isabelle Boyles. Stewartsville, Missouri)

7-IN-1 CASSEROLE

Layer sliced potatoes
Layer sliced carrots
Layer drained peas
Layer chopped celery
Layer chopped onion
1 lb. ground beef, browned

Put ground beef on vegetable layers, pour 1 can tomato soup over and bake at 350° 1½-2 hrs. (H. W. Felch, 3220 Nannette Drive, St. Joseph, Missouri)

TUNA & PEAS

1 #1 can condensed mushroom soup
1/2 can milk
1 #300 can peas, well drained
1 #1/2 can tuna
Salt & pepper

Add milk to soup and heat to light gravy consistency. Add peas, tuna and seasonings. Heat thoroughly, serve over chow mein noodles or biscuits. (Mrs. George Albright, 922 N. 19th, St. Joseph, Missouri)

MAN-COOKED MEAL

1/4 c. chopped celery
1 small green pepper, chopped
1 large onion, chopped
1 clove garlic, chopped
2 T. shortening
2 tsp. salt
1 lb. ground beef
1 c. cooked rice or 2 medium potatoes, boiled and diced
2 tsp. chili powder
1 8-oz. can tomato sauce
1/8 tsp. pepper

Combine vegetables, brown altogether in shortening, add ground beef and brown thoroughly, add rice or potatoes and remaining ingredients and let simmer while mixing Topping:

1 c. sifted flour
3/4 c. yellow cornmeal
2 tsp. baking powder
1/2 tsp. soda
1 tsp. each salt and sugar
1 c. buttermilk
1/4 c. melted shortening
1 egg, well beaten

Sift together dry ingredients, combine with buttermilk, shortening and eggs. Add all liquid at once to dry ingredients, stir only till dampened, pour into a 9x9x2" pan, spread ground beef mixture over evenly. Over this pour cornbread mixture and bake at 425° approximately 40-45 min. Serve with tomato sauce. (Mrs. Harry Dinwiddie, 612 Hamburg, St. Joseph, Missouri)

DEER CHILI

1 #2 can kidney beans
1 large onion, sliced
1 green pepper, chopped
1 lb. ground deer meat
3 T. fat
1 #2½ can tomatoes
2½ tsp. salt
1/8 tsp. paprika
1/8 tsp. cayenne
3 whole cloves
1 bay leaf
1 to 2 T. chili powder

Brown onion, green pepper and meat in hot fat. Add tomatoes and seasoning. Simmer 2 hrs., adding water if necessary. About 10 min. before serving, add the beans and heat thoroughly. Serves 6 to 8. (From "Kansas Fish & Game Magazine," sent in by a listener in Atchison, Kansas)

CHICKEN-VEGETABLE CASSEROLE

1 10½ can condensed cream of mushroom soup
1/2 c. milk
2 c. diced, cooked chicken
1 pkg. frozen peas and carrots, cooked
1/4 c. chopped onion
1 T. chopped pimiento
2 T. chopped parsley
2 tsp. salt; pepper to taste

Combine in saucepan and heat to bubbling, pour into 2 qt. casserole, arrange biscuits over top.

Biscuits:

1¼ c. flour
3 tsp. baking powder
1/2 tsp. salt
3 T. shortening
1/2 c. rolled oats
2/3 c. milk

Mix flour, baking powder and salt, cut in shortening, stir in rolled oats and milk until dough follows fork. Knead a few times, roll or pat 1/2" thick and cut into desired shape. Bake 450° 10-15 min. or until brown. (B. Smith, Mooresville, Mo)

FRENCH FRIED ONIONS

1 c. flour
1/4 tsp. salt
1/2 c. milk
2 T. salad oil
1 egg
1/3 c. water

Combine all ingredients in a bowl and beat until smooth. Cut 2 or 3 large onions into 1/4" slices. Separate into rings. Dip in batter, let drain slightly. Fry in deep hot fat. Drain on paper towels. Serve hot. (Mrs. Eulah Hay, 804 Messanie)

Hint: Use left overs, especially at holiday time, to fix TV dinners. Place slices of meat, a spoon of potatoes and vegetables on aluminum plate and freeze. Saves time and money. Also, freeze sandwiches ahead of time to save time. (Mrs. Homer Wheeler, Route #8, St. Joseph, Missouri)

GOOSEBERRY SALAD

2 1-lb.-1 oz. cans gooseberries
1 c. sugar
Cold water
2 3-oz. pkg. lime flavored gelatin
1 c. crushed bananas
1/3 c. mayonnaise (mix with bananas)

Drain gooseberries, reserve syrup. Mix sugar with berries and place over low hea to just melt sugar. Add enough water to berrysyrup to make 2 c. and bring to boil; pour over gelatin. Stir until dissolved. Add 1½ c. cold water. Refrigerate until mixture mounds when dropped from spoon. Fold in gooseberries and bananas mixed with mayonnaise. Pour into 2 qt. mold or 12 individual molds. Good with pork. (B. Smith, Mooresville, Missouri)

FROZEN SALAD

1 c. sugar
2 eggs, beaten
1 c. crushed pineapple
2 T. butter
1 tsp. vanilla

Put layer of graham cracker crumbs in pan, pour in filling and freeze. (Mrs. James Turner, Route #2, Oregon, Missouri)

EASY DRESSING

4 T. sugar
2 T. salad oil
3 T. vinegar
1 tsp. salt

Put in jar and shake well. Good on lettuce. For cabbage salad, may add 1 tsp. celery seeds. (Mrs. Anna Chesnut, Dearborn, Missouri)

DRESSING FOR LEAF LETTUCE

2 T. bacon fryings
1 egg, slightly beaten
3 T. vinegar
2 T. sugar

Leave bacon fryings in skillet, beat rest of ingredients together, pour in skille and cook until thick. (Mrs. Anna Chesnut, Dearborn, Missouri)

SALAD

1 pkg. strawberry flavored gelatin
1 c. boiling water
1 can crushed pineapple, drained well
2 or 3 bananas, sliced

Dissolve gelatin and set until starting to chill, add drained pineapple and bananas. Keep pineapple juice, add water to make 1 c.

Topping:

1 c. pineapple juice
1 egg, beaten well
2 T. butter
2 T. flour
1/2 c. sugar
1 env. Dream Whip

Bring all but Dream Whip to a boil and set aside to cool. Mix Dream Whip according to directions, and add to cooked mixture. Put over top of gelatin mixture and chill. (Mrs. Elvin Hilsenbeck, Rea, Missouri)

"SURPRISE" SALAD

18 soda crackers, crushed fine
6 hard boiled eggs, chopped fine
Any kind of pickles, diced
3 or 4 pimientos, chopped fine
1 c. SAlad dressing

Mix altogether. (No one can guess what's in it). (Mrs. Orval Meeks, 2734 Duncan)

PEACH CREAM SALAD

Drain 1 #2½ can peaches. Heat 1/2 c. peach syrup, add enough water to make a full cup. Dissolve 1 pkg. lemon flavored gelatin and 1/4 c. sugar in hot syrup. Add cold water or ice to make 1 c. Slightly chill. Reserve 6 peach halves or 8 slices of peaches. Dice the remaining peaches and fold into gelatin, plus 1/2 c. cream, whippe Pour into a pan or mold. Arrange the 6 peach halves on top. (Mrs. Haines Crosby, New Cambria, Missouri)

24-HOUR SALAD

3 eggs
4 tsp. flour
1/2 c. sugar
1/4 tsp. salt
1/4 c. lemon juice
Pinch of dry mustard

Cook until thickened, and when cool, add 1 c. cream, whipped, plus:

2 c. marshmallows, diced or quartered
2 c. grapes, seeded (Tokay)
2 c. undrained, crushed pineapple
1 c. almonds, blanched and shredded

Let stand 24 hrs. before serving. (Mrs. Haines Crosby, New Cambria, Missouri)

CRYSTAL SALAD

1 pkg. lemon flavored gelatin
1½ c. hot water
1/2 c. pineapple juice
1/2 c. cream, whipped
1/2 c. salad dressing
1/2 c. diced apples, unpeeled
1/2 c. diced or crushed pineapple
1/2 c. celery, diced
1/2 c. miniature or cut-up marshmallows

Dissolve gelatin in hot water, adding pineapple juice. When begins to congeal, fold in whipped cream. Combine all remaining ingredients and fold into gelatin mixture. Chill until firm. (Mrs. Haines Crosby, New Cambria, Missouri)

SALAD

1 can (#2½) sauerkraut
1/2 c. green pepper (chopped)
1/2 c. red pepper (chopped)
1/2 c. onion, chopped
1/2 c. corn oil
3/4 c. sugar

Mix and refrigerate overnight. (Mrs. George Wright, Enterprise, Kansas)

SUNNY FRUIT SALAD

1 pkg. lime or orange gelatin
1 c.boiling water
3/4 c. cold water
1 c. oranges, diced or mandarin orange
1 banana, sliced

Dissolve gelatin in boiling water, add cold water and chill until thickened some what. Add fruit and put in 6 dome-shaped molds. Chill. Serve with mayonnaise, addin a few drops of green color and 1 tsp. sugar, stirring to dissolve sugar. (Mrs. George Gillen, 3381 Jefferson, Omaha, Nebraska)

MANDARIN ORANGE SALAD

2 pkg. orange flavored gelatin
2 c. boiling water
1 can frozen orange juice
1 can mandarin oranges, juice and all
1/2 c. cold water

Dissolve gelatin in boiling water, stir in frozen orange juice, stir until dissolved. Add cold water and oranges and juice. Chill until firm. (Mrs. Ernest Tritten, Helena, Missouri)

POTATO SALAD

8 or 10 diced potatoes
3/4 c. salad oil
4 hard cooked eggs
4 stalks celery, chopped
1 pimiento, chopped
1/2 green pepper, cut up (optional)
7 or 8 chopped sweet pickles (optional)
1 chopped onion, medium
Salt and pepper to taste
Mayonnaise to hold salad together

After potatoes have been cooked and diced, pour salad oil over them and refrig- erate for several hrs. Then pour as much of the oil off as possible. Combine the potatoes with the remaining ingredients and chill until serving time. (Mrs. Eulah Hay, 804 Messanie, St. Joseph, Missouri)

WHITE HOLIDAY SALAD

1/2 c. milk, heat to scalding
4 egg yolks, beaten stiff
Juice of 1 lemon
1½ lbs. white grapes, seeded
1 large can crushed pineapple, drained
1 lb. (or less)marshmallows, cut up

Combine eggs and scalding milk, stirring constantly while putting in eggs, cool, then add juice of lemon. Place grapes in 9x13" pan; over grapes put pineapple. Cove pineapple layer with marshmallows. Pour custard over layers in pan and top with 1 pt. whipped cream, drained maraschino cherries and cut fine and sprinkled over the whipped cream. Let set overnight. (Mrs. Cleo McCulley, Rushville, Missouri)

BLUEBERRY SALAD

3 pkg. red raspberry gelatin
3½ c. hot water
1 c. blueberries, juice and all
1 #2 can crushed pineapple and juice

Dissolve gelatin in hot water, add fruit, put in large pan and chill. Whip 1 pkg Dream Whip, add 1 3-oz. pkg. softened cream cheese and 1/2 c. mayonnaise and spread on top. (Mrs. Howard Taylor, 2023 N. Woodbine, St. Joseph, Missouri)

HOLIDAY SALAD

1 can mandarin oranges, drained
1 can pineapple tidbits, drained
1 c. sour cream
1 c. miniature marshmallows
1 c. coconut
Maraschino cherries (optional)

Combine and let set awhile. (Mrs. Steve Robinson, 2619 Monterey, St. Joseph, Mo.

GOOSEBERRY SALAD

1 #2 can gooseberries
1 c. sugar
1 pkg. lemon gelatin
1 env. plain gelatin
2 T. cold water
2 c. hot water, minus 2 T.
1/2 c. chopped pecans
1 c. diced celery
1/2 c. grated American or cheddar cheese

Bring gooseberries and sugar to boil, remove from heat, dissolve gelatin (lemon) in this. Soak plain gelatin in 2 T. cold water, dissolve in hot water. Put both mixtures together and cool until syrupy. Fold in remaining ingredients. Mold or pou into flat dish. Serve with any salad dressing. (B. Smith, Mooreseville, Missouri)

Hints: To tackle grass stains on children's garments, rub with cooking fat or oil and wash in hot suds. Bleach any remaining stain with hydrogen peroxide. Rinse well. To remove automobile grease, first scrape off excess; if wash- able, rub lard into spot until no more grease is picked up, then scrape off lard, rub area with soap or detergent, and launder. To remove fresh blood stains, soak in cold water, then wsh in warm suds. For stubborn stains, soa in salt water solution of 1/4 c. salt to 2 c. water before laundering.

STAY CRISP GARDEN SLAW

c. cabbage, shredded
2 carrots, shredded
1 green pepper, cut into thin strips
1/2 c. onion, chopped
3/4 c. cold water
1 env. unflavored gelatin
2/3 c. sugar
2/3 c. vinegar
2 tsp. celery seed
1½ tsp. salt
1/4 tsp. black pepper
2/3 c. salad oil

Mix first 4 ingredients. Sprinkle with 1/2 c. cold water and chill. Soften gelatin in 1/4 c. cold water. Combine sugar, vinegar, celery seed, salt and pepper and bring to boil. Stir in softened gelatin, cool until slightly thickened. Beat, gradually beat in salad oil. Drain vegetables, add dressing, mix until vegetables are coated with dressing. Serves 10. (Mrs. Loyd Foust, Leona, Kansas)

MACARONI SALAD

1 c. raw macaroni, cooked
1 c. chopped sweet pickles
2 hard cooked eggs, chopped
3 T. salad dressing
1 c. mixed vegetables, drained
1/2 c. celery, chopped

Cook macaroni in salted water till tender, add rest of ingredients, drain vegetables and add. Refrigerate. (Mrs. Louis Inman, Barnard, Missouri)

APPLE SALAD

1 pkg. lemon gelatin
1 c. hot water
1/2 c. cold water
1/2 c. crushed pineapple
2 c. chopped apples
3/4 c. white grapes
1 c. miniature marshmallows
1/2 c. chopped celery
2 bananas, sliced
1 c. whipping cream
2 T. sugar

Combine gelatin, hot and cold water, add crushed pineapple and chill until it begins to thicken. Add remaining fruit and marshmallows. Whip cream, add sugar, add to chilled gelatin mixture. The gelatin may be whipped. Fold in fruits and remaining ingredients. Chill. (Mrs. Leonard Johnson, Dawn, Missouri)

EGG & CHEESE SALAD

2 c. boiling water
2 pkg. lemon gelatin
1½ c. cold water
1/8 c. vinegar
1/2 c. salad dressing
1/2 tsp. salt
3 hard boiled eggs, diced
1½ c. American cheese, grated
2/3 c. celery, chopped
1 onion, chopped

Add hot water to gelatin, dissolve, add cold water, salad dressing, vinegar and salt. Beat. Chill. When starts to thicken, whip and add eggs, celery and onion. Chill. (Mrs. Leonard Johnson, Dawn, Missouri)

QUICK COBBLER

2 c. biscuit mix
1 c. sugar
1 c. 7-up or other liquid
1 can apple pie filling mix
1 can blueberries, drained
1/2 c. nuts

Mix biscuit mix, sugar and liquid in 9x13" pan, top with pie filling and blueberries and nuts. Bake at 350° 35 min. till lightly browned on top. (Mrs. Don Henderson, 1317 Cudmore, St. Joseph, Missouri)

QUICKIE FRUIT PUDDING

2 T. butter
1 c. brown sugar
1 pt. frozen fruit
2 c. soft bread crumbs

Melt butter in baking dish, add brown sugar and fruit, simmer 3-5 min., then spread bread crumbs over top. Place in pre-heated 350° oven for 10-12 min. Serve warm with cream of custard sauce. May use cake crumbs with 1/2 c. brown sugar instead of bread crumbs. (Listener in St. Joseph)

MIRACLE CHERRY PUDDING

1 lb. can unsweetened pie cherries
2 env. dietetic vanilla pudding mix
Dash salt
Non-caloric sweetener to equal 1/4 c. sugar
1/8 tsp. almond extract
Few drops red food coloring

Drain cherries, save 3/4 c. juice. Combine cherries and 1/2 c. juice in saucepan. Bring to boil. Combine pudding mix, salt, sweetener and 1/4 c. juice. Stir to form smooth paste. Slowly add to fruit while it's boiling. Stir well till mixture re-boils. Add extract and food coloring. Pour in serving dish. Let stand 2-3 hrs. or until set. About 77 calories per serving. (Listener in St. Joseph)

Hints: The "life-preserver" way to store clean woolen gloves, scarves and cashmere sweaters for the summer is to put them into perfectly clean fruit jars, along with moth crystals, then seal the jars tight.

When hanging a coat or dress on the line to air, use 2 coat hangers hooked in opposite directions, and the wind won't blow the garment off.

SOLOMON'S SOURDOUGH BREAD

. sourdough starter
c. warm water
tsp. salt
2 T. sugar
1/4 c. vegetable oil
2 egg yolks
5 to 5½ c. flour
1/2 tsp. soda

Mix ingredients with 3 c. flour, stir well. Add remaining flour until it forms a ball in bowl. Let rise about 1 hr. Knead until smooth. Shape in 2 loaves. Place in greased bread tins. Let double in bulk. Bake 10 min. at 400°, then 40 min. at 350°. (Mrs. Roscoe Burris, 211 Clayton, St. Joseph, Missouri)

SOUR DOUGH

2 c. flour
1 tsp. salt
3 T. sugar
1 tsp. dry yeast
2 c. lukewarm water

Stir until makes thin paste, put lid on and let set in warm place till it sours. Stir several times a day. In 2-3 days it will be ready. (Mrs. McKernan, 3221 Monterey, St. Joseph, Missouri)

BISCUITS

2 c. flour
4 T. baking powder
1/2 tsp. cream of tartar
1/2 tsp. salt
2 tsp. sugar
1 stick margarine
2/3 c. milk

Sift dry ingredients twice and mix in margarine till pebbly. Mix with milk and bake in hot oven 20 min. (Claude Myers, 3006 North 7th, St. Joseph, Missouri)

NO-KNEAD ICE BOX ROLLS

1 c. milk
1/3 c. sugar
1 tsp. salt
1/3 c. butter
1/4 c. lukewarm water
2 pkg. dry yeast (may use 1)
3 eggs
5½ c. flour (or a little more)

Scald together milk, sugar, salt and butter, cool and add to yeast and stir. Add eggs and beat well. Add 2½ c. flour and beat in electric mixer for 3 min. Remove and stir in rest of flour. Place in greased bowl, cover and let stand in refrigerator about 2 hrs. Shape into rolls, let rise about 2 hrs. and bake about 12 min. at 350°. Keep in refrigerator several days. Can be used as soon as mixed instead of chilling first. For cinnamon rolls, shape into small balls, dip in melted butter and roll in a mixture of brown sugar and cinnamon. Bake as usual. (Mrs. Edwin P. Weishaar, Box 101 Nortonville, Kansas)

SOUR CREAM COFFEE CAKE

1/2 c. (1 stick) margarine
1 c. sugar
2 eggs
2 c. sifted flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 c. (1/2 pt.) cultured sour cream
1 tsp. vanilla

Preheat oven to 325°. Cream margarine and sugar. Add eggs one at a time, beating well. Sift dry ingredients together. Add to creamed mixture alternately with sour cream, beginning and ending with flour. Stir in vanilla. Pour half of batter into buttered and floured 9x9" pan, cover with half of nut topping. Pour remaining batter over filling and top with rest of nut mixture. Bake approximately 40 min. or use 13x9" pan and bake 30-35 min.

Topping:

1/3 c. brown sugar, firmly packed
1/4 c. white sugar
1 tsp. cinnamon
1 c. pecans, finely chopped

(Unlike most coffee cakes which should be eaten right away, this one tastes good several days after its baked.Serve cool or warm. May also be frozen and later re-heated.)(Mrs. LaVerna Sigrist, Route #1, DeKalb, Missouri)

COCOA BREAKFAST MUFFINS

2-3/4 c. flour
1/3 c. cocoa
1½ tsp. salt
2 eggs, well beaten
1 c. raisins
4 tsp. baking powder
3/4 c. sugar
1/2 c. shortening
1¼ c. milk
1/3 c. chopped nuts

Preheat oven to 400°. Grease muffin tins. Sift flour with baking powder, cocoa, sugar and salt. Cut in shortening. Combine eggs and milk and add at one time to the flour mixture. Stir only to dampen flour, about 18 strokes. Blend raisins and nuts into the mixture. Do not overmix. Bake 20-25 min. May be frozen. Cool 45 min. before freezing. To reheat, wrap in aluminum foil and place in a 400° oven. Preheat for 20 min. (Mrs. L. H. Boettcher and Roberta Boettcher, Route #1, Fairview, Kansas)

Hint: Blow into hot water bottle before adding cork to keep sides from sticking together when stored. Adds life to bottle, too. (Mrs. Howard Taylor, 2023 N. Woodbine, St.Joseph, Missouri)

OVEN PANCAKE

3 eggs
1/2 c. flour
1/4 tsp. salt
1/2 c. milk
2 T. melted butter

Beat eggs with fork to blend, slowly add flour, beating constantly. Stir in salt, milk and butter. Grease a 10" iron skillet, pour batter into cold pan. Slip into oven heated to 450°, bake 18 min., then reduce heat to 350° and bake 10 min. longer. (Mrs. Walter Thomas, 3802 Ajax Road)St. Joseph, Missouri)

FRUIT-NUT BREAD

2½ c. flour
4 tsp. double-acting baking powder
1 tsp. salt
1 c. sugar
1/4 c. shortening
1/2 c. walnuts
1/2 c. dried peaches, cut fine
1/2 c. dried apricots, cut fine
1/2 c. prunes, uncooked, cut fine
1/2 c. mixed red and green maraschino cherries
1 c. milk
1 egg

Sift together flour, baking powder, salt and sugar. Cut in shortening thoroughly. Blend in nuts and fruit. Add milk and egg and beat 1 min. Turn into well-greased 9x5x3" loaf pan. Push batter into corners of pan. For well-rounded loaves, allow batter to stand in pan 20 min. before baking. Bake at 350° for 1 hr. This same recipe may be used for Orange Nut Bread, but omit the apricots and prunes and decrease milk to 3/4 c. and add 1/4 c. orange juice and 3 T. grated orange rind. (Mary Atherton, 1120 Riley, Atchison, Kansas)

DOUBLE-QUICK DINNER ROLLS

3/4 c. warm (not hot) water
1 pkg. active dry yeast
1/4 c. sugar
1 tsp. salt
2¼ c. flour
1 egg, beaten
1/4 c. soft shortening or margarine

Dissolve yeast in water in mixing bowl, add sugar, salt and about half the flour. Beat thoroughly 2 min. Add egg, shortening, then beat in gradually, remaining flour until smooth. Let rise in bowl 40-50 min. in warm place (85°). When ready for rolls, separate the dough in half, then each half in thirds. Now, grease 2 six-cup muffin pans. Divide the dough in small balls by pinching off the amount which will make 3 little balls in each muffin cup. Put in warm place to rise, about 30 min. Heat oven to 425°, bake 10-13 min. Makes 1 doz. clover-leaf rolls. (Mary Atherton, 1120 Riley, Atchison, Kansas)

A WONDERFUL DOUGHNUT RECIPE

1/4 c. lukewarm water
1 pkg.yeast
1 c. scalded milk
1/4 c. sugar
1/2 c. lard
2 eggs, beaten
6 c. sifted flour

Dissolve yeast in water, add remaining ingredients, leaving a little flour to roll out doughnuts. Let stand 1 hr. then punch down, let stand 1/2 hr., then roll and cut out and let rise till double; fry in hot fat, then dip in glaze.

Glaze:
2 c. sifted powdered sugar
1 c. orange juice
2 T. melted butter

(Mrs. Orpha Grace, Route #3, Albany, Missouri)

LUCILE'S CINNAMON ROLLS

2 pkg. yeast in 1/2 c. lukewarm water
1 T. sugar
Pinch of ginger
2 c. warm water
1/2 c. sugar
2 tsp. salt
3 eggs
1/2 c. melted margarine or butter
3 c. flour

Dissolve yeast in lukewarm water with 1 T. sugar and ginger. Add 2 c. warm water, 1/2 c. sugar, salt, eggs and melted margarine. Add 3 c. flour and then add 5 c. more flour and let rise double its bulk and divide in 4 pieces and roll out in a rectangle and cover with melted margarine and a generous amount of granulated sugar and brown sugar and sprinkle with cinnamon. Roll and cut and put in glass baking dish and put about a T. of sour cream or sweet cream and the sour cream should be home-grown kind not commercial and at least a T. granulated sugar on top of each roll and sprinkle with cinnamon. Let rise double and bake at 375° for 25 min. or until done. Watch carefully as they turn, especially when not in glass. (A Kitchen Klatter recipe, sent in by Mrs. E.D.Stewart, Route #1, Box 116, Winston, Missouri)

Hints: If you find mildew on clothing, first wash in hot suds, then moisten with lemon juice and salt, and dry the article in the sun. If stain persists, bleach with hydrogen peroxide. Rinse well.

If you're out of steel wool, for sticky pots and pans, crumple up a piece of aluminum foil and use it the way you use steel wool. Same effect.

PEANUT BUTTER PIE

2 eggs, separated
3 T. flour
1/2 c. sugar
1 tsp. vanilla
2 c. milk
2 rounding tsp. peanut butter

Beat egg yolks, mix sugar and flour, add peanut butter and vanilla and milk. Cook until thick, pour into baked pie shell. Use egg whites for meringue. (Mrs. Ray E. Sturgis, RFD #1, Graham, Missouri)

COTTAGE CHEESE PIE

1/2 c. (or more) cottage cheese
2 T. cream
1/2 tsp. salt
3/4 c. sugar
2 T. flour
1 c. milk
1 egg, well beaten
1 tsp. vanilla

Mash cheese very fine, add cream, salt, sugar, flour, milk and flavoring. Beat well, pour into pan lined with unbaked pastry. Sprinkle with cinnamon. Place in hot oven, 450°, immediately reduce heat to 350° and bake 45 min. (Mrs. John Helberg, Gower, Missouri)

SUPREME CHEESE PIE

Crust:
1/4 lb. butter
1 c. ground nuts
1/4 c. sugar

Mix and put in large pie pan. Pour in filling.

Filling:
2 pkg. cream cheese
4 lightly beaten egg yolks
1/2 c. sugar
1/2 c. flour
1/4 tsp. almond extract
1/4 tsp. vanilla extract
1 c. milk
1/2 tsp. vanilla
1/4 tsp. almond extract

Soften cream cheese, add egg yolks, sugar and milk. Beat till smooth, add vanilla and almond extracts. Bake at 350o 45 min. Topped with whipped cream. (Mrs John Helberg, Gowef, Missouri)

SHOO FLY PIE

1/2 c. light molasses or sorghum
1/2 c. milk
1/2 tsp. soda
3/4 c. sifted flour
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. ginger
1/2 c. sugar
1/4 c. butter

Combine molasses, milk and soda, blending thoroughly. Sift flour, salt, spices and sugar, blend butter into these ingredients with pastry blender to crumb consistency. Line 9" pie pan with pastry shell, spread half crumb mixture over pastry and molasses mixture, put remainder of crumbs evenly over top, bake at 450° for 10 min., reduce heat to 350° for 30 min. Cool and serve with vanilla ice cream or whipped cream. (Mrs. O.K.Miller, Route #2, St. Joseph, Missouri)

MILE-HI STRAWBERRY PIE

1 10-oz. pkg. frozen strawberries
1 c. sugar
2 egg whites
1 T. lemon juice
1/8 tsp. salt
1/2 c. whipping cream (or canned milk)
1 tsp. vanilla
1 10-inch crumb crust

Put thawed berries, sugar, egg whites, lemon juice and salt in large electric mixer bowl, beat at medium speed 15 min. or until mixture is stiff enough to hold its shape. Whip cream, add vanilla and fold into berry mixture. Pile lightly into pie shell. Freeze several hours or overnight. (Harriett Clouser, Hamilton,Mo.)

LOAF CAKE

1 pkg. cake mix
1 pkg. instant pudding mix
2/3 c. sour cream
3/4 c. warm water
4 eggs

Combine cake and pudding mixes, cream and water and mix well. Add eggs 1 at a time, mixing well after each. Mix entire batter 10 min., bake in greased angel food or loaf cake pan 45 min. at 350°. Remove while hot (Ruth Frisbee, 608 S. 9th)

STRAWBERRY SWIRL

21 graham crackers, crushed
1 stick butter or margarine, melted
1/3 c. sugar
2 c. strawberries, sliced
2 T. sugar
1 pkg. strawberry gelatin
1 c. boiling water
1 c. additional liquid (some juice)
1/2 tsp. strawberry flavoring
1/2 c. milk
1/2 lb. marshmallows
1 c. heavy cream, whipped

Make graham cracher crust from crumbs, margarine and 1/3 c. sugar, press into 9x11x2" pan, chill. Combine strawberries and 2 T. sugar, set aside 1/2 hr. Dissolve gelatin in hot water, add juice and flavoring. When starts to thicken, add berries and chill. Melt marshmallows in milk, cool to room temperature, whip cream and fold into marshmallows. Swirl the 2 mixtures together and gently put in crust. Chill. (Mrs. Leonard Johnson, Dawn, Missouri)

MARSHMALLOW CREME

Soak 1 tsp. unflavored gelatin in 2 T. cold water
Boil 1 c. white syrup to firm ball stage
Beat 1 egg white, pour syrup over, add gelatin mixture and beat till thick. Will keep. (Freda Turner, 408 North 6th, St. Joseph, Missouri)

FRENCH CREME

Sift 2 c. confectioner's sugar into 4 T. soft butter. Sift in gradually and beat till smooth and creamy. Beat in 1 whole egg and 1 tsp. vanilla. To dispense with th unfinished taste, let any uncooked confectioner's sugar filling or frosting stand over hot water 10-15 min.,Before spreading on cake, cool to right consistency. (Mrs. Roger McCartney, Route #1, Box 87, Osborn, Missouri)

CHEESE CAKE

1½ c. graham crackers, rolled fine
1/4 lb. melted butter
3 T. sugar
4 eggs
1½ c. sugar
1 8-oz and 1 4-oz. pkg. cream cheese
1 tsp. vanilla
1 c. sour cream
1 tsp. vanilla
4 T. sugar

Combine graham cracker crumbs, melted butter and 3 T. sugar and press in pie pan and bake 5 min. at 350°. Beat eggs, 1½ c. sugar, cream cheese and vanilla and pour into crust and bake 20 min. at 375°. Cool well. On top of pie put sour cream, vanil and sugar mixed together. Spread over top and bake 8 min. (no more) at 400°. (Mrs. Marguerite Martin, 210 East Hyde Park, St. Joseph, Missouri)

HELLO DOLLY

1 stick margarine, melted
1 c. graham cracker crumbs
1 c. chocolate chips
1 c. nutmeats
1 c. coconut
1 can sweetened condensed milk

Melt margarine in baking pan, mix other ingredients as given, then pour in bakin pan. Do not stir. When baked, cut into squares. Bake 20-30 min. at 350°. (Mrs. Raymond L. Deters, Oneida, Kansas)

BAKED CHERRY TORTE

1 egg
1¼ c. sugar
1 c. flour
1/4 tsp. salt
1/2 tsp. soda
1 tsp. cinnamon
1 T. melted butter
1 tsp. almond extract
1 c. well-drained cherries

Beat egg, gradually add sugar and beat till sugar is dissolved. Sift together dry ingredients and add to above mixture. Add butter and almond extract. Add cherries, save juice for sauce, and put in greased pan. Sprinkle 1/2 c. chopped pecans or other nuts over top of batter and bake at 350° about 45 min.

Sauce:
1/2 c. sugar
1 T. cornstarch
Dash salt
2 drops almond extract
1 c. cold cherry juice (water to make 1 c.)
1 T. butter
Red Food coloring if desired

Combine sugar, cornstarch and salt in pan, add cherry juice, stir and cook till thick and no cornstarch taste remains, remove from fire, add butter and almond extract, and food coloring. Cut cake torte in squares and spoon sauce over it. May add a blob of whipped cream if desired. (Mrs. C.O.Thompson, 3206 Olive, St. Joseph.

PEANUT BUTTER ICE CREAM PIE

Whip 1/2 c. whipping cream. Place 1 qt. vanilla ice cream in mixing bowl, let soft- en. Fold in 1/2 c. chunk style peanut butter. Carefully fold in whipped cream. Quickly spoon in ice cream mixture. Put into chilled graham cracker crust. Sprinkl reserved crumbs over top or edge of pie. Freeze about 5 hrs. or overnight. Let set out 10-15 min. before serving. Makes 9" pie. Cover with plastic wrap before freezi (Mrs. Vincent Bumbacher, 625 Roy, St. Joseph, Missouri)

EASY DELICIOUS PARTY PIE

4 egg whites
1¼ c. sugar
1 tsp. vanilla
14 saltine soda crackers, crushed fin
1 c. chopped nuts

Beat egg whites stiff, add sugar slowly, add vanilla, cracker crumbs and nuts. Pour into 9" buttered pie plate, spread up over sides, too. Bake at 350° for 30 mi Serve with ice cream or whipped cream after cooled. (Mrs. Artis Clymens, Hopkins,

JIFFY DESSERT

Mix small cake mix as directed, add 1/4 c. salad oil, pour in ungreased pan, sprinkle entire box of pudding pie filling, sprinkle nuts over top (optional), pou 2 c. boiling water over, bake 20-25 min. at 350°, or 325° in glass. (Mrs. Claude Barnes, Savannah, Missouri, Route #3)

GOLDEN ROLLS

c. carrots, cooked and mashed
c. carrot liquid
cake yeast
1/4 c. lukewarm water
1/4 c. sugar
4 T. soft shortening
1 tsp. salt
1 egg, separated
5 c. or a little less flour

Cook 4-6 carrots and mash, dissolve yeast in lukewarm water, add carrots and liquid with sugar, shortening, salt and beaten yolk. Mix sponge with 1½ c. flour, let rise until double in bulk, add beaten egg white and remainder of flour. Let rise again. Knead lightly and shape into rolls. Brush tops with melted butter, let rise again till light. Bake at 400° 20-25 min., makes about 3 doz. (Mrs. Carl N. Campbell, 629 South 14th, St. Joseph, Missouri)

COFFEE CAKE

1½ c. flour
3 tsp. baking powder
3/4 c. sugar
1/4 tsp. salt
1/4 c. butter or margarine
1 egg, beaten
1/2 c. milk
1 tsp. vanilla

Combine dry ingredients, cut in butter, mix milk and eggs to dry ingredients.

Filling:

1/2 c. brown sugar
3 tsp. flour
2 tsp. cinnamon
1/2 c. nuts or 1 tsp. walnut flavori
2 T. melted butter

Pour half the batter in a greased and floured 9x9" pan, spread filling on this and add rest of batter. Bake at 350° 35 min. (Mrs. Leo F. Miller, Stanberry, Mo.)

SPRINGTIME SALAD

1 pkg. lemon gelatin
1 pkg. lime gelatin
Scant 4 c. liquid
3 T. vinegar
1/2 c. sugar
2 c. diced celery
1 small can crushed pineapple
6 medium sized pickles

Dissolve gelatins in liquid, add vinegar and sugar and let cool. Add remaining ingredients and chill until set. (Edna Mae Mein, Cole Camp, Missouri)

QUICK GINGERBREAD

1½ c. flour
1 tsp. baking soda
1 tsp. ginger, OR half ginger and half cinnamon
1/2 tsp. salt
1/2 c. molasses
1/2 c. white sugar
1 unbeaten egg
1/2 c. soft shortening
Boiling water

Measure flour just as it comes from sack into sifter with soda, salt and spice. Sift into mixing bowl. Add molasses, sugar and egg but do not mix. Measure shortening into measuring cup, then fill to 1 c. level with boiling water. Stir and when shortening is nearly melted, pour into other ingredients. Stir until well mixed, pour into greased 8x8" pan and bake at 350° 30 min. Cool in pan on rack, serve warm or cold. (Edna Mae Mein, Cole Camp, Missouri)

PEANUT BUTTER BREAD

1-3/4 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. brown sugar
1/3 c. peanut butter
1 egg
1 c. thick buttermilk

Grease 8x4x2½" pan, sift flour, measure and resift 3 times with soda and salt, blend sugar and peanut butter well. Add eggs and beat until smooth. Add flour mixture and buttermilk alternately in 3 portions, beating until smooth after each. Turn into prepared loaf pan, bake at 350° 1 hr. (Mrs. Bessie Laws, Quinter, Kansas)

PRUNE-NUT BREAD

1 c. cooked prunes
1/2 c. orange juice
1/2 c. hot water
2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
3/4 c. sugar
1 T. shortening, melted
2 eggs
1/2 c. nutmeats, chopped

Grease an 8x4x2½" loaf pan. Cut prunes from pits, add hot water to orange juice and pour over prunes. Let stand 10 min. Sift flour, measure, resift 3 times with next 4 ingredients. Add shortening and egg to softened prunes, then add flour mixture and beat thoroughly. Stir in nuts, pour into prepared pan and bake in moderate oven till done. (Mrs. Bessie Laws, Box 143, Quinter, Kansas)

Hint: When there are scorch stains on bottom of iron, wash them off with cloth dipped and wrung out of sudsy water.

To remove fish and cabbage odors from cooking utensils, soak them in a vinegar, soda and water solution, then wash in sudsy water, rinse and dry.

RHUBARB PIE

3 c. diced rhubarb
3 slices torn-up fresh white bread
2 eggs
2 T. melted margarine
2 T. lemon juice
2 c. sugar

Put rhubarb aside. In bowl combine with electric mixer the eggs, margarine, lemon juice, sugar and bread bits. Put half the batter in an unbaked pie shell. Top with rhubarb and then rest of batter. Add top crust and bake 1 hr. at 350°. (Mrs. Cecil Hail, 505 W. Clinton, Indianola, Iowa)

CHOCOLATE PIE

3/4 c. sugar
2 egg yolks
1/4 tsp. salt
7 small T. flour
2 c. milk
2 sq. unsweetened chocolate

Cook till thick, add 1 tsp. vanilla. (Mrs. Ernest Burrell, 803 Garden, St. Josep

CHOCOLATE DREAM PIE

1/3 c. cocoa
1/3 c. flour
3/4 c. sugar
1/4 tsp. salt
1 T. butter
1¼ c. Milnot
1¼ c. boiling water or 1 whole can Milnot
2 eggs
1 tsp. vanilla

Mix dry ingredients and gradually stir in hot Milnot, cook over low heat till thick. Stir small amount of hot mixture into beaten eggs and gradually stir back and cook 1 min. longer. Add vanilla, butter and cool slightly. (Mrs. Lillian Cline, Faucett, Missouri)

CHOCOLATE MARVEL PIE

6 oz. pkg. chocolate chips
2 T. sugar
4 eggs, separated
3 T. milk
1 tsp. vanilla

Over hot water, melt chips, sugar and milk. Cool and beat in egg yolks, one at a time. Stir in vanilla. Beat egg whites till stiff. Fold into chocolate mixture. Pour into baked pie shell. Refrigerate for a couple of hours or overnight. (Mrs. Cecil Hail, 505 W. Clinton, Indianola, Iowa)

RAISIN PIE

1 baked pie shell
1 lb. raisins
1½ T. cornstarch
1/4 c. sugar
Pinch of salt
1 beaten egg

Cook raisins with enough water to cover. Thicken with cornstarch and sugar, add salt and beaten egg. Cool before adding to baked crust. Pour into crust and cover top with 1 c. black walnuts. Place back in oven for about 7 min. (Mrs. George Martin, 210 East Hyde Park, St. Joseph, Missouri)

CHOCOLATE CHIP PIE

15 marshmallows
1 c. whipping cream (or Milnot)
1/3 c. milk
1 oz. semi-sweet chocolate

Combine marshmallows, add milk, heat, watching carefully, in double boiler. Whip cream until stiff, add vanilla. Add whipped cream, 2 tsp. at a time to the cooled, congealed marshmallows. Grate chocolate into filling, place in graham cracker shell. Grate more chocolate on top. (Mrs. Emma Jordan, 305 E. Highland Avenue, St. Joseph)

RAISIN PIE

2 c. raisins
3/4 c. flour
1 T. butter
1 T. vinegar
1¼ c. sugar
Little salt
2 beaten egg yolks

Cook raisins in water to cover, then add otheringredients, but save eggs till last. When cooked through, add beaten egg yolks and remove from heat. Pour into baked pie shell and use egg whites for topping. (Mrs. Henry Verspille, Route #1, Box 127, Brooklyn, Iowa)

SOUR CREAM RAISIN PIE

1 c. raisins
1 c. sour cream or sweet cream
1 c. sugar
1 egg
1 T. flour

Cook together and put in baked pie crust. Top with whipped cream when ready to serve. (Mrs. Henry Verspille, Route #1, Box 127, Brooklyn, Iowa)

Hint: After laundering cotton tablecloths, hang them in the closet on a padded hanger. This prevents creases caused by keeping folded in a drawer.

Dumplings should be dropped in water with a spoon that has been first dipped in boiling water. Repeat after each dumpling is dropped. You'll have evenly sized dumplings, and they'll drop from the spoon easily.

RHUBARB CREAM PIE

egg yolks
1 c. sugar
2 T. flour
1 T. melted butter or margarine
2½ c. fresh rhubarb, cut up
Meringue

Beat egg yolks, add sugar mixed with flour and melted butter. Stir until smooth. Arrange cut rhubarb in pastry lined pie pan (unbaked) alternately with sugar mixture ending with sugar mixture. Meringue may be put on top. Bake in hot oven for 15 min. or until done. (Mrs. Henry Verepille, Box 127, Route #1, Brooklyn, Iowa)

LEMON PIE

1 c. sugar
1/4 tsp. salt
4 T. cornstarch
2 T. (scant) vinegar
1½ c. boiling water
2 T. butter
3 eggs
2 tsp. lemon extract

Combine sugar, salt and cornstarch. Add vinegar and boiling water, blend until smooth and cook over low heat till clear. Add butter and egg yolks and lemon extract. Stir well and pour in 9" baked pie shell. Make meringue of 3 egg whites and 6 T. sugar. Beat till egg whites stand in stiff peaks, spread on pie and brown in 400° oven. (Mrs. Orville Romang, Route #1, Amity, Missouri)

PEANUT BUTTER PIE

2 T. cornstarch
2½ c. sweet milk
2 egg yolks
1 c. sugar
1 T. vanilla
3 T. peanut butter

Cook egg yolks, milk, sugar, vanilla and cornstarch until thick. When thick, stir in peanut butter. Top with meringue made with egg whites. (W.L.Couch, Graham, Mo.) (NOTE: Never cook any kind of nuts in pie filling as it takes the taste all out)

APPLE-DATE TURNOVERS

1 pkg. pie crust mix
3/4 c. apples, peeled, cored and diced
1/4 c. dates, cut in small pieces
1/4 c. sugar
1/4 tsp. nutmeg
1/4 tsp. ginger
1 T. butter

Prepare pie crust mix, roll dough 1/8" thick, cut in 5" squares. Mix apples and dates and combine dry ingredients and add to fruit. Put 2 T. fruit in center of each pastry square and dot with butter, dampen edge with water and fold diagonally and seal together. Prick top. Bake on greased cooky sheet at 450° 15-20 min. May top with powdered sugar icing. (Mrs. Alphonse Kneib, 2807 South 40th, St. Joseph)

OLD-FASHIONED APPLE TURNOVERS

3 c. sifted flour
1 tsp. salt
1 c. shortening
9-10 T. cold water
2/3 c. granulated sugar
1 tsp. cinnamon
1/4 tsp. each cloves and nutmeg
4 c. sliced apples

Sift together flour and salt, cut in shortening, over this sprinkle cold water. Roll out 1/8" thick, cut into 10 5" squares. Combine sugar, and spices. Divide apples equally over pastry squares, sprinkle with sugar mixture, dot with butter. Moisten edge and fold over to form triangle, seal edges with fork and cut small slits in top. Brush lightly with cream and sugar. Bake at 425° 30-35 min.

Orange Sauce:

3 T. flour
1/2 c. sugar
1 c. orange juice
1½ T. lemon juice
2 T. butter

Mix together thoroughly and cook over low heat, stirring constantly till begins to boil. Remove from heat and serve over turnovers. (Mrs. Harry Dinwiddie, 612 Hamburg, St. Joseph, Missouri)

CHERRY CUSTARD PIE

1 qt. fresh or canned cherries
3/4 c. sugar
1 egg
1 T. flour

Line pie tin with unbaked pastry, add drained cherries, cover with sugar. Beat egg in cup with flour, fill cup with milk. Pour over cherries. Bake at 450° for 15 min., then reduce heat to 350° until knife comes out clean. (Colleen Barnes, Route #1, Lawrence, Kansas)

PIE CRUST

4½ c. flour
1 tsp. salt
1½ c. lard
1 egg
1/2 c. water
1 T. vinegar

Cut lard into flour and salt; beat egg, add water and vinegar. Mix into flour and refrigerate several hours, covered. Roll and cut desired size circles and place on flat heavy cardboard between two sheets of waxed paper. Cover all with aluminum foil and fold under edge of cardboard. Place in freezer. These thaw quickly, and with a can of prepared fruit pie filling, a pie's ready in a jiffy. (Mrs. Glen Holloway, Ridgeway, Missouri)

GUMDROP BARS

2 c. pre-sifted flour
1/2 lb. soft gumdrops, cut up
1/2 c. finely cut nuts
1 T. flour
3 eggs
1-1/3 c. sugar
1/4 tsp. salt
1 tsp. grated orange rind OR 1/2 tsp. lemon rind
1/4 c. evaporated milk

Turn ovento 325°, grease 9x13" pan, sift flour before measuring. Mix gumdrops, nuts and 1 T. flour together; beat till light and lemon-colored eggs, continue beating while adding gradually the sugar, stir in salt, rind and milk, add flour in thirds, beating continually till smooth. Stir in gumdrops and spread in pan, bake 40 min., remove from oven, let stand 5 min., cut in 1x4" bars, makes 3 doz. (Mrs. John Palmer, Route #6., St. Joseph, Missouri)

DAFFODILLIES

1 c. margarine
1 c. sugar
2 eggs
3 c. all-purpose flour
1 tsp. soda
1 6-oz. can frozen lemonade concentrate

Cream together margarine and sugar. Add eggs, beat till light and fluffy. Sift together flour and soda, add alternately to creamed mixture with 1/2 c. thawed lemonade concentrate. Drop dough from tsp. 2" apart onto ungreased cooky sheet. Bake in hot oven, 400°, about 8 min., or till lightly browned around edges. Remove from oven, brush hot cookies lightly with remaining lemonade concentrate, sprinkle with sugar. Remove cookies to cooling rack. Makes 4 doz. (Mrs. Margaret L. Rice, Troy, Kansas)

CHOCOLATE HEARTS OR STARS

3 sq. chocolate
1 lb. powdered sugar
3 egg whites
1 tsp. vanilla extract

Melt chocolate over hot water, add sugar and mix well; work to stiff paste with unbeaten egg whites, then add vanilla. If paste seems too soft, add more powdered sugar. Break off in small pieces and roll 1/4" thick, sprinkling the board and paste with granulated sugar instead of flour. Cut with cooky cutter. Place on cooky sheets, oiled just enough to prevent sticking. Bake in moderate oven. When done, they will feel firm to the touch, a solid crust having formed over the top. (Mrs. Margaret L. Rice, Troy, Kansas)

SOUR CREAM DROP COOKIES

2 c. granulated sugar
1 c. shortening (part butter)
1 egg, unbeaten
1 T. grated orange or lemon peel
1 c. commercial sour cream
3½ c. all-purpose flour
1 tsp. salt
1/2 tsp. soda
1 T. baking powder

Cream sugar and shortening until fluffy. Add egg and flavoring and beat well. Mix in sour cream, then sifted dry ingredients and mix well. Drop by rounded tsp. on ungreased cooky sheets. Flatten slightly with bottom of glass dipped in granulated sugar. Press pecan or walnut half or raisins or cherry into top if desired. Bake at 375° for 10-14 min. (Venice Cox, 3330 Olive, St. Joseph, Missouri)

CARAMEL NUT BARS

4 eggs
1 c. white sugar
1 c. brown sugar
1-3/4 c. sifted all-purpose flour
1¼ tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. nutmeg
1/2 c. medium chopped walnuts
1/3 c. coarsely chopped pecans

Beat eggs in mixing bowl until thick and lemon colored. Gradually add sugars, continuing to beat until mixture is smooth. Fold in sifted dry ingredients and walnuts. Spread batter in greased oblong pan, sprinkle pecans on top, patting into batter, with back of tablespoon. Bake. Cut into 1½x2" bars. (Cordelia Locker, Sabetha, Kansas)

COOKIES

1 c. brown sugar
1 egg white
1 c. pecans

Bake at 350° for 15-20 min. Makes 1½ doz. Put cookies on squares of waxed paper before baking. (Mrs. Roy Patterson, Route #2, Box 330, St. Joseph, Missouri)

Idea: For Shamrocks, color refrigerator cooky dough green. Divide into four parts, roll each into a roll 1" in diameter and about 10" long. Wrap in plastic wrap and chill. Heat oven 400°. Cut rolls into 1/8" slices, place slices with sides touching on ungreased baking sheet. Press sides together. Cut stems from another slice. Bake about 7 min. Makes 6 doz. (Mrs. Wanda McNair, Union Star, Missouri)

Hint: After using your steam iron, always empty the water immediately to help lengthen the life of your iron.

CHOCOLATE PEANUT BUTTER BALLS

c. peanut butter
box. powdered sugar
stick butter or margarine
3 c. Rice Krispies
1 large (25¢) Hershey bar
1 6-oz. pkg. chocolate chips
3/4 sq. paraffin

Cream together peanut butter, powdered sugar and butter. Stir in rice krispies. Melt Hershey bar, chocolate chips and paraffin over hot water. Make balls of first 4 mixture and dip in chocolate. Cool on waxed paper. (Janice Lager, 3804 Messanie)

APPLE BUTTER CAKE

1 c. apple butter
2 eggs
2 T. water
1 c. brown sugar
2 sticks butter, room temperature
1/2 lb. box seeded raisins (not seedle
1/2 c. walnuts, chopped
2 c. flour
1/2 tsp. salt
1/2 tsp. soda

Mix together apple butter and eggs, combine in mixer with water, brown sugar and butter and beat. Add raisins and walnuts, turn mixer down and add dry ingredients which have been combined in sifter. Sift into mixer while running. Bake in greased and floured pans 1 hr. at 350°, starting in cold oven. (Claude Myers, 3006 N. 7th)

SHAMROCK COOKY

1 c. shortening
1 c. powdered sugar
1 egg
1-2 tsp. peppermint flavoring
2½ c. flour
1 tsp. salt
1½ tsp. green food coloring

Cream shortening, sugar, eggs and flavoring. Stir in flour, salt and food coloring. Shape in marble size 3 pieces and shape with fingers to resemble shamrock. Add a piece for stem. Sprinkle with green sugar. Bake 9 min. at 375°. (Mrs. Oliver Wyat Faucett, Missouri)

APPLESAUCE CAKE

1 c. sugar
1/2 c. butter
1½ c. sweetened applesauce
1/2 c. dates
1/2 c. walnuts
1 c. raisins
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. salt
3 c. flour
2 tsp. soda dissolved in 1 T. cold water

Bake at 350°. (Margaret Muff, 2609 Green Valley Road, St. Joseph, Missouri)

APPLESAUCE CAKE

2-3/4 c. flour
2 c. sugar
1/4 tsp. baking powder
1½ tsp. soda
1½ tsp. salt
3/4 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
1/2 c. soft shortening
1/2 c. water
1½ c. unsweetened applesauce
2 eggs
1/2 c. chopped walnuts
1 c. raisins, cut up

Mix and bake at 350° 45-50 min. (Mrs. O.K.Miller, Route #2, St. Joseph, Missouri)

RED DEVIL'S FOOD CAKE

1/2 c. cocoa
1/3 c. cold water
1/2 c. shortening
1 c. sugar
2½ c. cake flour
3 egg whites
1-1/3 tsp. soda
1/8 tsp. salt
1 c. cold water
1 tsp. vanilla
3/4 c. sugar
1 tsp. boiling water

Mix cocoa and cold water and set aside. Cream shortening, sugar and salt, add cocoa mixture, add alternately water and flour, beat egg whites, add 3/4 c. sugar and vanilla. Beat as for meringue and add to cake mixture. Dissolve soda in hot water and add last. Beat altogether 50 strokes. Bake in 3 layers at 350° in waxed paper lined pans, till done. (Mrs. Fred Moenning, Leona, Kansas)

PEPSI COLA CAKE

3/4 c. shortening
2 c. sugar
3 c. flour
2 tsp. baking powder
1/2 tsp. salt
8-oz. Pepsi
3 egg whites, beaten stiff
1/2 to 1 c. nutmeats

Mix all ingredients down to Pepsi. Stir in Pepsi, but do not use mixer. Fold in egg whites and nuts. Batter is thick. Grease and flour pan. Bake sheet pan 25-30 min., angel food pan 60 to 75 min. at 350°. For a top with no icing, sprinkle brown sugar on top before baking. Turn baked side up. (Delores Simpson, 2935 Seneca)

Hint: Before mixing cake mix, beat egg whites stiff but not dry. Then mix cake as directed on box. Fold in egg whites, will be more moist. (Mrs. Tom Downing, 314 W. Walter Lane, St. Joseph, Missouri)

ORANGE SLICE CAKE

1 c. (2 cubes) butter
1½ c. sugar
4 whole eggs
3 c. flour
1/2 c. buttermilk
1 tsp. soda
1 tsp. salt
1/2 c. flour
1 lb. dates, cut up
1 4-oz. can flake coconut
2 c. chopped nuts
1 lb. orange slices, cut up

Add eggs to butter and sugar, then add 3 cl flour alternately with buttermilk i which soda and salt have been stirred. Mix 1/2 c. flour with dates, coconut, nuts and orange slices. Add all this to batter. Place in greased tube pan, bake 2½ hrs. at 250°. Take out of oven and immediately pour over cake Orange Sauce.

Orange Sauce:
Mix 1 c. fresh or frozen orange juice with 2 c. powdered sugar. Cool in pan overnight. (Mrs. Hubert Kerns, Easton, Missouri)

BROWN VELVET CAKE

1 c. white sugar
1 c. brown sugar
1/2 c. shortening
1/2 c. sour cream
1/2 c. cold water
2 egg yolks
5 T. cocoa
4 T. boiling water
2¼ c. cake flour
1/4 tsp. salt
1 tsp. soda
1 tsp. vanilla
2 egg whites, beaten stiff

Cream sugar and shortening, add egg yolks, and cocoa which has been dissolved in boiling water and cooled. Sift flour, salt and soda together and add alternately with sour cream and cold water. Fold in stiffly beaten egg whites and bake in oblong pan at 350° 30 min.

Frosting:
1 c. sugar
1/4 c. cocoa
1/4 c. milk or cream
1/2 stick butter

Boil 1 min. Remove from heat. Let set until cool. Beat and add 1 tsp. vanilla. (May need to add few drops milk) (Mrs. Ernest Tritten, Helena, Missouri)

TRULY DIFFERENT CUP CAKES

4 sq. semi-sweet chocolate
2 sticks margarine
1½ c. chopped pecans
1-3/4 c. sugar
1 c. flour
4 large eggs
1 tsp. vanilla

Melt chocolate and margarine together over low heat, placing margarine sticks on bottom of pan and laying chocolate on top. Then add pecans. Combine sugar and flour in a bowl. Beat together eggs and vanilla, add to flour-sugar mixture and mix together, then add chocolate mixture. Do not beat, just fold in. Fill paper muffin cups 3/4 full. Bake at 325° for 35 min. Makes around 20-22 cupcakes. (Mrs. Gilbert Kendall, 2901 Gene Field Road, St. Joseph, Missouri)

CHOCOLATE BUTTER MALLOW CAKE

Use any good chocolate cake mix and bake as directed on pkg. Bake in 13x9x2" pan. When done, remove from oven, let stand 10-20 min., then pour over top this Butterscotch Filling:

1 c. brown sugar, packed
3 T. flour
1 c. milk
2 egg yolks, slightly beaten
2 T. butter
1 tsp. vanilla
1/2c. chopped pecans

Combine sugar and flour in saucepan, gradually stir inmilk, cook over medium heat, stirring constantly until mixture thickens and boils. Boil 1 min., stirring constantly. Remove from heat, add egg yolks and boil 1 more min., add butter and vanilla. Cool. Spread on cake and then sprinkle nuts over top. Then spread this Marshmallow Frosting:

2 egg whites
1½ c. sugar
1/4 tsp. cream of tartar
1 T. light corn syrup
1/3 c. water
1/4 lb. marshmallows, quartered
1/2 sq. unsweetened chocolate, melted

Combine egg whites, sugar, cream of tartar, syrup and water in top of double boiler. Place over boiling water and beat with electric mixer until mixture stands in peaks. Remove from heat, add marshmallows. Continue beating until thick enough to spread on cake. Dip back of spoon in melted chocolate and swirl over top. (Mrs. Louis Inman, Barnard, Missouri)

Hint: Add 1/2 tsp. baking soda in dishwater with detergent to make dishes sparkle. (Mrs. Clarence Mapel, Clarksdale, Missouri)

For Teflon, combine 2 T. baking soda, 1/2 c. liquid bleach and 1 c. water, boil 5-10 min., then treat again with salad oil. (Listener in St. Joseph)

RED CHOCOLATE CAKE

c. flour
¼ tsp. soda
1/4 tsp. salt
1/2 c. butter or margarine
1 c. white sugar
2 whole eggs
2 sq. chocolate
3/4 c. sour milk
1 tsp. vanilla
1/3 c. boiling water

Cream sugar and butter, add eggs and beat. Add melted chocolate and sour milk. Stir in flour, soda and salt, then pour in hot water and beat in lightly but thoroughly. It's important to put cake together this way. (Mrs. W.J.Hatcher, 1309 W. Lowell, Shenandoah, Iowa)

GRANDMA'S RED CHOCOLATE CAKE

2½ c. sugar
2 T. shortening
2 eggs
1 T. vinegar
1½ tsp. soda
1 c. sour milk
2½ c. sifted flour
1/2 tsp. salt
1/3 to 1/2 c. cocoa
1 c. boiling water
1 tsp. vanilla

Cream sugar and shortening, add eggs, beat well. In another bowl blend sour milk, vinegar and soda, add to creamed mixture. Sift dry ingredients and add, then add boiling water and vanilla. Pour into greased, floured layer pans and bake at 350° till done. (Mrs. Artis Clymens, Hopkins, Missouri)

POPPED CORN CAKE

1 c. sugar
1/3 c. water
3/4 tsp. salt
1/3 c. white corn syrup
1 tsp. vanilla
1/4 tsp. soda

Combine sugar, water, salt and corn syrup in saucepan, stir till sugar is dissolved. Continue cooking but don't stir. Cook to firm ball stage. Remove from heat, add vanilla and soda, stir only to blend through hot syrup. (May tint syrup with food coloring if desired). Put 3 qts. popped corn in large buttered pan, pour hot syrup over popped corn, stir all until well coated. Have large buttered angel food cake pan or mold ready. Pour popped corn in pan and press lightly so it will hold together, but be careful not to crush corn. Let cool. Turn out of pan and decorate with nuts, cinnamon red hot candies, gumdrops, or anything you desire. (Mrs. Artis Clymens, Route #1, Hopkins, Missouri)

JUDY'S CHOCOLATE COVERED CHERRY CANDY

1 box powdered sugar
4 T. butter
Pinch of salt
1 tsp. vanilla
1 pkg. chocolate chips
4 T. sweetened condensed milk
1/3 c. nuts, crushed fine
1 medium sized bottle maraschino cherries, drained
1/4 lb. paraffin

Cream butter, sugar together, add milk a little at a time, add salt, vanilla, and blend very well. Roll each cherry in cream fondant until well covered. Chill. Add nuts to rest of fondant and shape it around cherry balls. Melt chocolate and paraffin over hot water, dip fondant cherry nut in chocolate. Place on waxed paper to cool. (Mrs. Artis Clymens, Route #1, Hopkins, Missouri)

GRANDMOTHER TRUMAN'S POUND CAKE (over 200 years old)

1 lb. sugar (2 c.)
1 lb. butter
9 large eggs, separated
1 lb. flour (4 c.)
1 tsp. lemon extract

Mix sugar and butter, add beaten egg yolks. Add extract and flour gradually and last add stiffly beaten egg whites. Bake in tube pan in a slow oven, 300°, for 1 hr. (Sent in by Mrs. Lavena Jahnke, St. Joseph, Missouri)

SALAD DRESSING CAKE

2 c. flour
1 c. sugar
2 T. cocoa
Pinch salt
1½ tsp. soda
1 c. hot water
1 c. salad dressing
1 tsp. vanilla

Sift together flour, sugar, cocoa and salt. Dissolve soda in hot water. Add salad dressing. Add to sifted ingredients 1 tsp. vanilla. Bake at 350° for 45 min. in 13x9" pan. (Mrs. Fae Hestand, 319 Alabama, St. Joseph, Missouri)

CRAZY CAKE

1½ c. sifted flour
3 T. cocoa
1 c. sugar
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vinegar
1 tsp. vanilla
5 tsp. salad oil

Put flour, cocoa, sugar, soda and salt in 8" square cake pan, greased. Sift together these ingredients, then put vinegar, vanilla and salad oil in, pour 1 c. water over and mix well and bake at 350° 35 min. (Janice Conz, 2105 St. Joseph Ave.)

PUMPKIN BUTTER

1 large can pumpkin
2½ c. brown sugar
1/4 lb. butter
Cinnamon to taste

Season with salt to take fresh taste out. Cook to thickness desired, eat like apple butter. (Wanda Weiser, 3009 Penn, St. Joseph, Missouri)

STRAWBERRY PRESERVES

Husk or cap a gallon of strawberries, then put them in a large pan or bucket that has enough water to cover with 1 T. soda, and let set 20 min. Remove and rinse. Add a gallon of sugar to the gallon of berries and boil 25 min., stirring occasionally. Remove from heat and let cool in pan and let set overnight and seal cold. They will not be real thick, but make almost as many preserves as there were strawberries. They never go to sugar if kept for a length of time and are not strong. (Mrs. Ralph Dills, Darlington, Missouri)

SUGAR STARCH

1/4 c. water
Scant 3/4 c. sugar

Mix together in small pan over low heat, stir until clear and not sugary. Don't boil. Dip crocheted pieces in warm water, then in sugar mixture, then wrap in bath towel to remove as much water as possible.

PUSSY WILLOWS

1/4 glycerine
3/4 water

Mix to make about 1 c. Place pussy willows in it to preserve. This is good for any heavy leafed or heavy stemmed plant. (Ruth Holwick, Muncie, Kansas)

REDUCER'S DRESSING

1/2 c. tomato juice
1/2 tsp. salt
1/2 tsp. Worcestershire Sauce
1 tsp. onion juice
2 T. lemon juice

Beat altogether and store in refrigerator. Shake before using. (Mrs. Alphonse Kneib, 2804 South 40th, St. Joseph, Missouri)

CARP

Scale carp, cut head and tail off, get a pine board 2" long and wider than the fish Tack fish to board, rub with salt, pepper and stuff with bread crumbs. Put in slow oven and bake at 250°. Remove from oven. Throw fish away and eat the board, it doesn't have as many bones!

EGGS BY THE CUP

1 c. whole eggs = 7 small, 6 medium, 5 large or 4 extra large eggs
1 c. egg whites = 10 small, 8 medium, 7 large or 6 extra large eggs
1 c. egg yolks = 18 small eggs, 16 medium, 14 large or 12 extra large eggs.
(A USDA survey, taken from Capper's Weekly, and submitted by Bertha Irsik, Everest, Kansas)

ELECTROCULTURE

Take coffee cans, cut top and bottom out. Put plastic cover on bottom, and punch holes in it with ice pick or paring knife. Mix together thoroughly 2/3 dirt and 1/3 peat moss, and put in can. With fingers or pencil, punch 4 holes in dirt and drop a seed in each hole. Cover over with dirt, wet thoroughly first time and set in sunny window. When plants are put in garden (about May 15) take plastic cover off bottom so roots can get into soil for moisture. Drive an iron stake at each end of row, about 4 ft. high (steel post or iron pipe). String #18 galvanized wire across top above tomato plants. For climbing tomato plants, get reinforcement steel or iron pipe and run up iron pipes to top of wire. If it's damp and cool, get Blossom Set and use according to directions on first cluster of blossoms that appears. Leave about 1/2" of can out of ground so cutworms can't get to them. Leave best one of four plants in can when planting in garden. (Curly Watson)

CRYSTALS

3 T. iodized salt
3 T. blueing
1 T. water

Mix and pour in a shallow bowl. In3 days add 1 T. water. In 3 more days add 1 more T. water. (Mrs. Emma Jordan, 305 E. Highland Avenue, St.Joseph, Missouri)

LOW CALORIE WHITE SAUCE

2 tsp. butter or margarine
1 T. flour
1 c. skim milk
1/4 to 1/2 tsp. salt
Dash pepper
Dash paprika (optional)

Melt butter in saucepan over low heat, or use double boiler, add flour and seasonings; stir until blended and smooth. Add skim milk slowly, stir constantly until mixture thickens and is smooth. If sauce must stand, place over hot water and cover tightly. (Listener in Lawrence, Kansas)


Red Devil's Food Cake
The Dark 'n' Handsome Mousse
The Dangerous Double Chocolate Roll

SIX IMMORAL CHOCOLATE DESSERTS!



By Margo Rieman

The only thing more wicked than chocolate must surely be a forbidden love affair but can a girl stay good *forever?* Valentine's Day is almost here. Most men *adore* chocolate. Very well, now is the time to take ¼ cup of cocoa, ¾ cup of sugar, 3 tablespoons of rum, etc., etc., etc.

The Dark 'n' Handsome Mousse

(for dark 'n' handsome men)

3 squares (3 ounces) unsweetened chocolate
¼ cup milk
3 tablespoons rum, brandy (or strong *coffee)*
4 eggs
⅛ teaspoon salt
⅛ teaspoon cream of tartar
¾ cup sugar
½ teaspoon pure *vanilla extract*

Put the chocolate and milk together in the top of a double boiler over hot water and stir until smooth. Blend in the rum or brandy, and remove from the heat.

Beat the egg whites until foamy, add the salt and cream of tartar, and beat until soft peaks form. Gradually add ¼ cup of the sugar and continue beating until the mixture holds a stiff peak.

Separately, beat the egg yolks until thick and pale and then beat in the remaining sugar. Gently, stir the egg yolk and sugar mixture into the chocolate mixture and add the vanilla. (**Please don't** use synthetic vanilla in this luscious dessert!)

Carefully, **fold** the egg whites into the mixture. Spoon into individual pots or one pretty bowl and chill thoroughly. Serves four to six.

Double Chocolate Roll

For the roll:
4 eggs, separated
¾ cup sugar
1 teaspoon vanilla extract
1 teaspoon rum or brandy
¾ cup sifted cake flour
¼ cup cocoa
½ teaspoon salt
½ teaspoon cream of tartar
confectioners' sugar

Heat oven to 375°. Grease one 15 x 10-inch jelly-roll pan. Line it with waxed paper and grease the paper thoroughly. Set aside. Beat the egg yolks well and gradually add the sugar continuing to beat until the mixture is light and creamy. Blend in vanilla and rum or brandy.

Sift together flour, cocoa and salt and gradually fold the mixture into the egg yolk mixture. Beat egg whites until foamy; add cream of tartar and continue beating until soft peaks form when beater is raised. Carefully fold egg whites into cocoa mixture, blending well.

Spread batter evenly in the prepared pan and bake in preheated oven for 12 to 15 minutes or until cake springs back when lightly touched. While cake bakes, spread a tea towel and sprinkle well with confectioners' sugar. Turn cake out onto towel and remove paper. (Use a pointed knife, if necessary to peel off paper.) Using towel to help in rolling, roll cake up jelly-roll fashion and cool on wire rack.

For the filling:
½ pint sour cream
⅓ cup sifted powdered sugar
3 tablespoons cocoa
1 teaspoon pure vanilla extract
¼ teaspoon salt
½ cup chopped, toasted almonds
Mix all together until smooth and well-blended.

To assemble the roll:
When roll is cool, remove the tea towel and unroll it on waxed paper. Spread with the filling and roll up again. (Use the waxed paper to help get it started rolling.) With the aid of the paper, transfer to a long board or platter and then cut away excess waxed paper. Sprinkle with more powdered sugar and chill thoroughly. Serves eight to ten.

Creamy Chocolate Chiffon Pie

1 envelope unflavored gelatin
¼ cup cold water
2 squares (2 ounces) unsweetened chocolate, grated
½ cup boiling water
4 eggs, separated
1 cup sugar
¼ teaspoon salt
1 teaspoon pure vanilla extract
1 baked pie shell
whipped cream
shaved chocolate or toasted almond slivers

Soften the gelatin in cold water. In the top of a double boiler over hot water, mix the two squares of chocolate, grated, into ½ cup boiling water and stir until hot and smooth. Stir the softened gelatin into this mixture and continue to stir until the gelatin is dissolved. Remove from the heat.

Beat the egg yolks until thick, add ½ cup of sugar, vanilla and salt. Beat until well blended. Add to the chocolate mixture and let cool.

Beat the egg whites until stiff and beat in the other half cup of sugar. When the chocolate mixture begins to thicken, fold in the egg whites carefully. Pour into the baked pie shell and chill. Just before serving, garnish with whipped cream, shaved chocolate or toasted almond slivers.

(continued on page 119)

Desserts photographed by Irwin Horowitz. Food stylist, Phyllis MacDonald.

SIX IMMORAL CHOCOLATE DESSERTS!

(cont. from page 84)



Chocolate Sugar Plums

½ pound sweet chocolate
⅓ cup milk
¼ pound sweet butter
2 egg yolks, beaten
½ cup chopped almonds
grated unsweetened chocolate

Cut the sweet chocolate into small bits and put, with the milk, in the top of a double boiler over hot water. Stir until melted and blended, then stir in the butter until you have a smooth mixture. Remove from the heat and cool for 10 minutes. Mix in the beaten egg yolks and almonds, then chill until firm. Form into small balls and roll in grated unsweetened chocolate. Chill again before serving.

Red Devil's Food Cake

For the cake:
¼ cup butter
1 cup sugar
2 eggs, unbeaten
½ cup sour milk
¾ teaspoon soda
½ teaspoon salt
½ teaspoon cloves
1 teaspoon baking powder
1¼ cups flour
2 squares bitter chocolate
hot water
1 teaspoon vanilla

Cream the butter and sugar together, then stir in the eggs to make a batter. Stir the soda into the sour milk and set aside.

Sift the salt, cloves and baking powder with the flour.

Shave the bitter chocolate into 2 tablespoons of hot water in the top of a double boiler and stir, over heat, until melted. Scrape into a measuring cup and add enough more hot water to make half a cup of chocolate and water blended together.

Alternately, add the soda-milk mixture and the flour mixture to the egg batter in small amounts, beating after each until blended. Finally, stir in the chocolate and beat smooth, adding the vanilla last.

Grease and flour two 8-inch cake pans and divide the batter between them. Bake in a preheated 350° oven for about half an hour. Remove from pans to a cake rack to cool.

For the frosting and filling:
2 squares unsweetened chocolate
1 teaspoon butter
1½ cups powdered sugar
⅓ cup hot water
1 teaspoon vanilla
whole walnuts

Melt the chocolate with the butter in the top of a double boiler over hot water. Scrape into a bowl and add the sugar, stirring the water in gradually while beating to make a smooth mixture. Add the vanilla last and let stand until thick enough to spread. Use for both filling and frosting. Decorate the top and sides of the cake with walnut halves.

Fiendish Fudge Brownies

2 cups sugar, sifted
4 eggs, beaten
¼ teaspoon salt
4 ounces unsweetened chocolate
1 stick butter (4 ounces)
1 teaspoon vanilla
1 cup flour, sifted
1 cup coarse chopped walnuts

Combine the sugar, beaten eggs and salt and beat until smooth.

Pour the chocolate, broken in bits, in the top of a double boiler over hot water and melt till smooth. Let cool and then stir into the egg-sugar mixture, along with the vanilla. Beat smooth and then stir in flour, stirring just enough to make mixture smooth. Fold in nuts gently.

Pour into a greased and floured 9-by 13-inch cake pan and bake in a preheated 325° oven for 30 minutes. Cool and cut into squares or oblongs.

THE END

Caper of the Golden Bulls (continued)

"It wasn't intentional, you realize. No hard feelings?"

"Of course not. Such things shouldn't come between friends."

In a chair near the entrance to the hotel, a tall and formidably proportioned man in a black raincoat lowered his newspaper and watched Peter pass through the revolving doors. Then he popped a mint into his mouth and sucked on it. There was an odd lack of animation in his face and eyes; like a sluggish, heavy animal behind a fence, he seemed to regard the world without interest or curiosity. He might have been thirty or forty; his blond hair was clipped short, and his eyes were clear and patient under a pattern of scars that were drawn on his forehead as precisely as the lines in a tick tack toe game. When he stood, however, slapping the newspaper under his arm and stepping out toward the information desk, it was evident he had been trained to handle his big body with economy and precision. At the counter, he smiled at Pepe, and said in careful, unaccented English: "The man you were speaking with a moment ago—can you tell me something about him?"

He analyzed Pepe's expression and drew out a wallet.

Peter went home and drank four large brandies before going to bed. He tried valiantly the following morning. He rose, showered, brushed his teeth, thought calmly of what lay ahead of him, and then went wearily back to bed.

Much later came soft footsteps, an aroma of coffee.

"Take it away, Adela. Please."

"It's not Adela, it's me," Grace said. "May I open the curtains?"

"Good God, no."

"What's the matter, Peter? Why are you avoiding me?"

The bed sank slightly with her weight. Waves of sluggish liquids sloshed about in Peter's head. He turned his head. She sat on the edge of the bed, her back hollowed out as if she were seated on a show horse. She wore a white chiffon dress and her shoulders were bare. In the gloom she towered above him like a lovely iceberg floating serenely on dark polar seas.

"I'm desperate," he said.

"I feel so helpless. Do you want to go to bed with me?"

"No, darling." This was a first, he realized with panic.

"Please tell me why you're acting so strangely. I can't bear to see you like this."

Peter looked into her splendid loving eyes, luminous now with unshed tears, and came to a decision: He told her everything.

"What a horrid little bitch this Angela must be! Would she really throw your old friends to the wolves?"

"She most certainly would!"

"Peter, you aren't pulling my leg, are you?"

"Damn it, of course not!"

"Seriously. You went about Europe breaking into banks, stealing all kinds of money?"

"In England too."

"But why? And please don't say because they were there. You must have had a good reason."

He managed to sip some coffee. Since he had gone this far, there seemed no point in not making a clean breast of things.

"All right. I've never told anyone before. And I'd appreciate it if you'd keep all this to yourself. It makes me appear an even greater fool than I actually am." He sighed. "During the war I bombed a cathedral by mistake. It was at night so I didn't kill anybody. But I felt terrible about it. It preyed on my mind. Imagine how you'd feel if you ran through a red light and killed Albert Schweitzer! Well, I felt even worse."

"Oh, darling, I do love you. But aren't you being too hard on yourself? It was wartime. You were flying a mission. You were over enemy territory."

"No. I was returning from a mission. I was over Manchester."

"Well, I suppose that makes a difference."

"It was eight hundred years old," he said gloomily. "It had taken three generations of laborers and artisans to build it. I found all this out later, of course. They all had to go to confession before starting work in the morning. Each stone was put in place by men with theoretically spotless souls. Then I fly by, mooning about steaks and beer and girls, and drop a bomb on it. The bomb-release mechanism is secured by throwing a switch to the right. To the *right*! That's printed in block capitals in the manual. I yawned and threw it to the left. My silly name made it all the more ghastly."

"I don't understand."

"Churchman. Peter *Churchman*. I'm not particularly religious or anything. But something is very wrong when a man named Churchman destroys a cathedral. So I decided to send them a contribution. It seemed the least I could do. I went into business, at which I was no good at all. Then I saved some money and tried my luck at Monte Carlo. I didn't see how I could miss. I

WATERMELON RIND PICKLES

1 large watermelon rind
1/2 c. salt
5 lbs. brown sugar
1 qt. vinegar
1 pt. maraschino cherries & juice
3 sticks cinnamon bark
1 tsp. whole cloves

Cut rind in 1" squares and soak in 4 qts. cold water in which 1/2 c. salt has been dissolved. Let stand overnight. In the morning, drain rind and cook in clear water till tender. In meantime, make syrup of other ingredients. Drain rind again, add to syrup and bring to boil. Again stand overnight. Next morning, bring to boil and while hot place in jars and seal. By letting mixture stand overnight, the cherries will give the pickles a very pretty color. Put spices in cheese-cloth bag and pound before adding them to syrup. (Mrs. Marvin Dotson, Route #2, St. Joseph, Missouri)

WATERMELON MARMALADE

Peel 1 medium-sized watermelon, leaving just a line of pink. Grind with coarse blade of food chopper. Put it with juice in a kettle. Simmer till tender. Grind with the fine blade two oranges, rind and all. Measure and put just half as much sugar with rind. Simmer till an amber color, and thick. Add either a jar of maraschino cherries, cut up, or pineapple (may use pineapple topping). Put in jars, cover with a little paraffin, and seal tight. (Mrs. George Degan, 5111 North Arcadia, St. Joseph, Missouri)

GREEN TOMATO PICKLES

1 gal. green tomatoes
6 onions
1/2 c. salt
1½ c. sugar
2 pods of hot red peppers
1 T. ground mustard
1 T. mustard seed
1 T. celery seed
1 T. allspice
1 T. horseradish
1 T. whole black pepper
4 c. vinegar

Slice tomatoes and onions, sprinkle with pickling salt, let stand overnight. Drain. Boil sugar and seasonings with vinegar 5 min. Tie spices in a bag, cool slightly, add tomatoes and onions and simmer 30 min. Pack into hot jars and seal at once. (Mrs. Marvin Dotson, Route #2, St. Joseph, Missouri)

TOMATO SOY

2 gal. sliced green tomatoes
12 good sized onions, sliced
2 qts. vinegar
1 qt. sugar
2 T. salt
2 T. ground mustard
2 T. black pepper
1 tsp. ground cloves
1 tsp. allspice

Combine and let simmer 30 min. DO NOT BOIL. Pack in jars and seal. (Mrs. Leo Gabriel, 2525 Garfield, St. Joseph, Missouri)

DELLA'S CUCUMBER RELISH

6 medium cucumbers
3 green peppers
2 red peppers
6 medium onions

Grind all with medium blade on food chopper. Put all in three containers. Sprinkle 2 T. salt over all three. Let stand 3 hrs. and drain. Heat 1 c. vinegar and 1 c. sugar with these spices tied in a bag...1 T. mixed pickling spices, 1 T. celery seed and 1 stick cinnamon. Add cucumbers, onion and peppers, bring to boil and cook 15-20 min. Seal while hot. (Mrs. Paul Brown, Rushville, Missouri)

CORN SALAD

8 c. corn
4 c. green pepper
2 c. red pepper
1 c. onion
1 c. celery, ground
5 c. vinegar
2 c. sugar
1/2 c. salt
3 c. cucumbers, chopped
1 T. mustard seed

Grind all vegetables but corn. Cut corn from cob. Mix altogether and boil 45 min. and seal. May add 1qt, navy beans which have been cooked almost tender. (Mrs. Norman Roberts, Amazonia Road, St. Joseph, Missouri)

SENF GHERKIN

Peel ripe cucumbers, cut in halves lengthwise, scrape out seeds with spoon, cut each half in fourths and soak in water overnight. Drain and make syrup of 2 c. white vinegar, 1 c. water, 1 c. sugar, 1/2 tsp. mustard seed and 1 tsp. mixed spices. Bring to boil, add cucumbers and boil about 3 min. Pack pickles solid in clean jars. Add 1 tsp. salt and 1/2 onion sliced to each quart. Cover with syrup and seal at once. (Kerr Canning Book)

CANNING GREEN BEANS

Break and wash beans, cover with 1/2" water over top. Put in 1½ c. vinegar and 9 tsp. salt for 10 qts. Boil 1½ hrs. and seal in jars. (Kay Battles, 3815 Powers Drive, St. Joseph, Missouri)

MARINATED ONIONS

Peel and cut onions in slices. Cover with ice cubes for 2 hrs. Drain. Marinate in following: 1/4 c. sugar, 1/4 c. vinegar and 1/4 c. salad oil. If you let them marinate overnight, it's better. Delicious, especially with steak or roast beef. (Mrs. Ben F. Kracman, Schuyler, Nebraska, 68661)

EUROPEAN KRAUT

2 cans sauerkraut, drained
6 slices bacon, fried & drained and crumbled
6 wieners, sliced
1 lb. pork sausage, fried & crumbled
6 slices salami, diced
1 onion, diced
1 clove of garlic, minced
1 c. catsup
1 can of beer

Mix altogether, put in baking pan and bake 1 hr. at 350°. (Mrs. Irene Mead, Route #2, Mound City, Missouri)

FRIED CAULIFLOWER

Small head of cauliflower
2 eggs, slightly beaten
1/2 c. grated cheese
1/2 c. cracker crumbs
Salt & pepper to taste

Separate the cauliflower and wash in cold water. Cook in small amount of water till just tender. Drain. Beat eggs slightly, add cracker crumbs, grated cheese, seasonings and cauliflower. Heat a skillet with 3 T. butter or bacon grease. Pour in the mixture and fry as for an omelet. When brown, turn and brown on other side. Serve while hot. (Mrs. Irene Mead, Mound City, Missouri)

FRIED CUCUMBERS

Quarter 4 cucumbers, boil in water 3 min., drain and season with salt and pepper. Roll in flour, saute in a little butter till tender. (Mrs. Elwood Burton, 3120 Monterey, St. Joseph, Missouri)

FRIED CUCUMBERS

Peel and slice cucumbers, soak in salt water, wash off salt water, dip in egg and cornmeal and fry. (Kay Battles, 3015 Powers Drive, St. Joseph, Missouri)

FRIED SQUASH BLOSSOMS

Wash blossoms, let stand in weak salt water awhile, drain on paper towel, dip in milk, then in flour. Fry in hot oil, slowly, till brown. Salt. Drain on paper toweling. (Mrs. Elwood Burton, 3120 Monterey, St. Joseph)(May dip in 1/2 c. milk, 1 egg and salt before frying)

FRIED ELDERBERRY BLOSSOMS

Pick blossoms with plenty of stem left on them. Wash well and soak in salt water. Drain on paper towel, dip in light waffle batter and fry in butter. (Marie Bennett, 1302½ Felix, St. Joseph, Missouri)

MASHED POTATO BALLS

Combine left-over mashed potatoes with 1 egg, a little flour and chunked American cheese. Make small balls, roll in crumbs and fry in deep fat. (Dorothy Barbaresso, 2713 Oakland, St. Joseph, Missouri)

SAUERKRAUT BALLS

Follow above recipe, omitting cheese and adding well-drained sauerkraut.

FRIED OKRA

Wash okra. Combine 1 or 2 eggs, salt, pepper, milk or cream, also combine cracker crumbs, flour and cornmeal. Dip okra in milk solution, roll in crumbs and fry in deep hot fat. (Mrs. R. Gullick, Route #4, Box 300, St. Joseph, Missouri)

OKRA: Cut in 1/4" slices, put in 2 green tomatoes, chopped; 1 onion; garlic (optional). Cook altogether with salt, pepper and butter. Take thin cream sauce or cheese sauce and mix in. (Mrs. Gullick)

-Take top off okra, wash and put in pan and sprinkle with vinegar. Put a little oil in frying pan. Layer in broth and tomato sauce and cook till done without getting too soft.

-Take 2 medium raw potatoes, peeled and sliced as for pan-fried potatoes, 2 medium sliced onions and 6 or 8 stalks or pods of okra, washed. Leave stem end on till sliced in circles, then throw stem away. By leaving stem on till sliced, it doesn't become sticky, and it's easier to handle. Heat skillet with bacon grease, corn oil and some butter whichever one can use. When hot, put in potatoes, onions and okra on top, cover and fry slowly. (Bessie L. Wood, Rea, Missouri)

HINT: A flat potato masher makes a handy tool for lifting poached eggs out of the pan. It slides easily under the egg and lets the water drain off before slipping egg onto the serving plate.

SANDWICH SPREAD

1/3 c. black walnuts, chopped
1 c. carrots, shredded
1/2 c. salmon, broken finely
Mayonnaise and seasonings
Mix all to spreading consistency. (Florence Callis, 1521 Felix, St. Joseph, Mo.)

SANDWICH SPREAD

10 medium sized carrots
3 green peppers
3 red peppers
2 T. salt
Grind carrots and peppers, sprinkle salt over and let stand several hours or overnight. Drain and pour scalding water over and drain, then add 10 ground sweet pickles.
Dressing:
3/4 c. sugar
3 T. flour
1 tsp. ground mustard
1 pt. weak vinegar
1/4 c. butter
4 eggs, well beaten
1 c. cream
Cook in double boiler until smooth. Cook vegetables in 1 c. water. Boil rapidly for 5 min., add dressing and seal. (Mrs. Maud Withgett, 4713 Lowell, Lincoln, Neb.)

BUTTERHORN ROLLS

2 cakes yeast
1/4 c. lukewarm water
1 tsp. sugar
1 c. milk
1/2 c. butter
1/2 c. sugar
3 eggs
4-5 c. flour
1 T. salt
Dissolve yeast in 1/4 c. water, add sugar and let stand about 10 min. In saucepan heat to lukewarm, then cool before adding yeast the milk, butter and 1/2 c. sugar. Add yeast mixture, eggs, flour and salt. Knead just enough flour to make a real soft dough. Let rise and knead down, let rise again. Divide in half, roll each half in a circle, sprinkle with melted butter, sugar and cinnamon. Cut in pie shapes, roll up like a crescent. Let rise and bake at 375° for 30 min. When cool, frost with following: 1/4 lb. margarine and 1/4 c. brown sugar. Bring to boil, add 1/4 c. milk and leave on stove until heated through. Remove from stove and add enough powdered sugar to make a thin icing. Add 1 tsp. vanilla and spread evenly over rolls. (Mrs. Marguerite Martin, 210 E. Hyde Park, St. Joseph, Missouri)

BREAD

1 pkg. yeast
1/2 c. lukewarm water
1 c. milk, scalded
2 T. sugar
2¼ tsp. salt
1½ T. shortening
1 c. water
6½ c. flour
Dissolve yeast in lukewarm water. Scald milk, then in a bowl add sugar, salt and shortening. Add 1 c. water and cool to lukewarm, add yeast and start adding flour. Knead for awhile and let rise, put into rolls and let rise again. (Mrs. Robert Stephenson, 2309 Cardinal Lane, St. Joseph, Missouri)

BREAD PUDDING

Pour egg nog over broken bread in buttered dish. To make egg nog, use 1 c. milk, 1 egg, 1½ T. sugar and vanilla. Sprinkle cinnamon and sugar over top before baking. (Dorothy Barbaresso, 2713 Oakland, St. Joseph, Missouri)

APPLE ROLLS

Roll on bread board a shell of biscuit dough about 1/4" thick. Spread with butter and chopped apples, sprinkle with sugar and cinnamon, roll up and cut in rounds about 2" thick. Place in baking pan. Bake and serve while warm with or without cream. (Barbara Wyatt, Faucett, Missouri)

APPLE COBBLER

Place a layer of chopped apples in the bottom of a round pudding pan that has been well oiled. Sprinkle generously with sugar and a bit of grated nutmeg or cinnamon. Make a baking powder biscuit dough, adding enough extra liquid to make the mixture soft enough to drop from a spoon. Bake in a moderate oven, 350°, until the apples are soft and the crust is brown, about 30 min. When done, turn the pudding upside down onto a plate so the apples are on top. Serve with cream and sugar, or with a hard sauce. (Mrs. Harold C. Paxton, Sr., Route #1, Box 142, Elmo, Missouri)

DUTCH HONEY

1½ c. sugar
1 c. syrup
1/2 c. sweet cream
1 large T. butter
Mix and cook until thick and beat when cool. (Mrs. Maud Withgett, 4713 Lowell, Lincoln, Nebraska)

Hint: To rewhiten yellowed clothes, add a pinch of cream of tartar to wash load.

Hint: Black coffee often will remove stains from a dark suit.

WATERMELON PRESERVES

Rind from 30-lb. watermelon
1 gal. water
3 T. salt
1 qt. white cider vinegar
1 pt. cold water
5 lb. sugar
1/2 small bottle oil of cloves
1/2 small bottle oil of cinnamon
2 T. whole black pepper
1 bottle maraschino cherries

Mix water and salt. Peel rinds and cut in 1" cubes. Place in water and let stand 24 hrs. Remove rinds from salt water, cover with fresh water and boil until tender. Remove rinds and cover with ice cube water. Make a syrup by mixing remaining ingredients together and boiling briskly for 30 min. Remove chilled fruit from ice cube water. Put in hot syrup and boil 30 min. or more. Let stand overnight. On 3rd day add chopped maraschino cherries and juice. Bring to boil. Seal in sterile jars immediately. Let stand 30 days to season before using.
(Lola Downing, DeKalb, Missouri)

PEAR BUTTER

Wash pears and slice without removing peel, or cores, and place in heavy kettle with just enough water to cover bottom. Cook till soft and force thru sieve. Measure and add 1/2 as much sugar as pulp. Add spices. Cook, stirring frequently, till smooth and thick enough to spread. Pour immediately into hot sterilized jars and seal at once. (Dorothy Barb reader, 2715 Oakland, St. Joseph, Missouri)

CANNED RABBIT

Clean rabbit, wash and soak in salt water, break legs and back, cut in two, pack in quart jars with 1 tsp. salt and water and cold pack 3 hrs. in pressure cooker at 15# pressure. (Bill Queen, 625 E. Missouri Ave., St. Joseph, Missouri)

CARP FISH

Take backbone out of large fish, cut in chunks and pack in jars with 4 T. vinegar and 2 tsp. salt. Put lids on...no water. Cold pack 3 hrs. at 15# pressure.
(Bill Queen, 625 E. Missouri Ave., St. Joseph, Missouri)

APPLE BUTTER

16 c. thick apple pulp
1 c. vinegar
8 c. sugar (half brown, half white)
4 tsp. cinnamon
1/2 tsp. nutmeg

Pare and grind apples. Mix in spices well. Cover and bake at 350° for 1½ hrs., stirring every 20-30 min. Seal in sterile jars while hot. Delicious!
(Ethel Parks, Route #1, Cameron, Missouri)

HINTS...HINTS...HINTS...HINTS...HINTS...HINTS...HINTS...HINTS...HINTS...HINTS...HI..

**In peeling tomatoes, if you slice them first, you can just peel the outside off easily. (Mrs. David Frederick, Falls City, Nebraska)

**Add butterscotch chips or peanut butter chips to oatmeal cookies for a different, delicious flavor. (Peggy Burkert, 830 South 23rd, St. Joseph, Missouri)

**Eliminate waste when measuring molasses or syrup by greasing the cup lightly.

**Keep lemons fresh longer in a tightly closed jar of water in the refrigerator. A cut lemon will also stay juicy for several days if a piece of waxed paper is pressed firmly over the cut end.

**Use cereal to stretch meat. Add crushed cereal flakes to a meat loaf, or toss cereal flakes with melted margarine and grated cheese for a casserole topping.

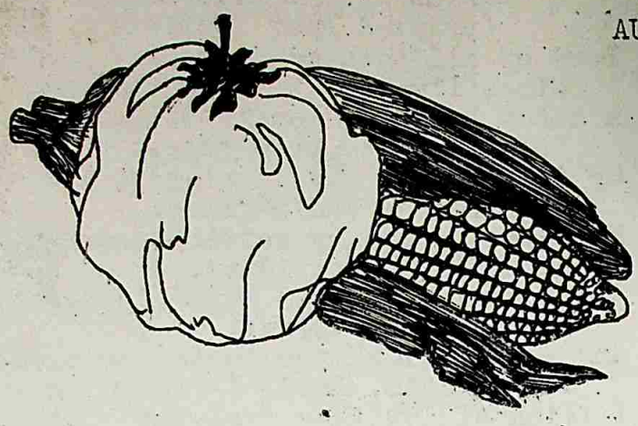
**To lessen dark discoloration of elbows, stained cuticles and fingernails, apply lemon juice to the area.

**There's an easy way to remove crayon marks from vinyl tile or wood floors...just wipe with a cloth dipped in paste wax.

**Veils or lace collars can be made crisp and fresh again by ironing them between two sheets of waxed paper.

**One soother for sunburn is a soak in a tub of cool water laced with a cup of baking soda. The soda keeps the soreness down and helps prevent blistering.

**Ceramic tiles around bathtubs and in shower stalls often look cloudy or discolored due to hard water and soap film. If ordinary wiping with detergent and water fails, try a special "conditioning" treatment. Make a solution of 1 c. powdered water conditioner mixed with a half pailful of water. Using a sponge, scrub the tile well, then rinse with clean water. To make glazed wall tile sparkle, wipe it with a soft, dry towel.



Q & U

SUMMER RAIN
(by Edsel Ford)

Let man and beast be thankful now
As storms assail the summer sky,
The roof is good and hay's in the mow.

A thunderhead upon its brow
Writes promises on land gone dry.
Let man and beast be thankful now.

Free the mare quickly from the plow!
Round up the lambs if they're not too spry!
The roof is good and hay's in the mow.

The sky breaks like a springmade vow:
It could not earlier supply.
Let man and beast be thankful now.

The rain regenerates the bough,
The earth, the heart, the gladdened eye.
Let man and beast be thankful now
The roof is good and the hay's in the mow.

***

THE GUY IN THE GLASS
(Copied from News from the Sheraton Park Hotel, 7/66)

When you get what you want in your struggle for pelf,
And the world makes you king for a day,
Then go to the mirror and look at yourself,
And see what that guy has to say.
For it isn't your Father, or Mother, or Wife
Whose judgement upon you must pass,
The fellow whose verdict counts most in your life
Is the guy staring back from the glass.
He's the fellow to please, never mind all the rest,
For he's with you clear up to the end,
And you've passed your most difficult, dangerous test,
If the guy in the glass is your friend.
You may be like Jack Horner and chisel a plum
And think you're a wonderful guy,
But the man in the glass says you're only a bum,
If you can't look him straight in the eye.
You can fool the whole world down the paythway of years,
And get pats on the back as you pass,
But your final reward will be heartache and tears,
If you've cheated the man in the glass.

MY FARM
(Author Unknown)

My farm to me is not just land
Where bare, unpainted buildings stand;
To me, my farm is nothing less
Than all created loveliness.
My farm is not where I must soil
My hands in endless, dreary toil,
But where, through seed and swelling pod
I've learned to walk and talk with God.
My farm to me is not a place
Outmoded by a modern race...
I like to think I see less
Of evil, greed and selfishness.
My farm's not lonely, for all day
I hear my children shout and play,
And here, when age comes, free from fears,
I'll live again, long joyous years.
My farm is a heaven--here dwells rest,
Security and happiness...
Whate'er befalls the world outside
Here, Faith, Hope, and Love abide.
And so my farm is not just land
Where bare unpainted buildings stand-
To me, my farm is nothing less
Than all God's hoarded loveliness!
(Taken from the P.C.A. Farmer and sent in by Mrs. Lillian Cline, Faucett, Mo.

***

THE STORM
(by Elizabeth Searle Lamb

Dark, dark roll in the clouds
Ahead of a fury of wind...
Twisting the straining tree tops when it comes
Flattening the green grass blades.
Oh, but there is a glory in the storm
And I lift my face to the rainlash
Brace my feet against the wind.
Swiftly, swiftly passes the storm
And the sun breaks through
In a thousand prism-sparkles
Against wet petal-dripping leaf...
The brown thrasher in full voice again
And the swallow-tail riding an air draft
Dust-free and greenly fragrant...
I, too, have been cleaned, made new.
(Taken from the June 28th Capper's Weekly and sent in by Mrs. Harold C. Paxton, Jr., Elmo, Missouri)

GOSSIP TOWN

(Author Unknown)

Have you ever heard of Gossip Town
On the shore of Falsehood Bay?
Where Old Dame Rumor, with rustling gown
Is going the livelong day?
It isn't far to Gossip Town,
For people who want to go
The Idleness Train will take you down
In just an hour or so.
The Thoughtless Road is a popular route
And most folks start that way,
But it's steep down grade;
If you don't look out
You'll land in Falsehood Bay.
You glide through the Valley of Vicious Folks,
And into the Tunnel of Hate
Then crossing the Add-to Bridge, you
Walk right into the City Gate,
The principal street is called "They Say,"
And "I've Heard" is the public well,
And the breezes that blow from Falsehood Bay
Are laden with "Don't-you-tell!"
In the midst of the town is Tell-Tale Park--
You're never quite safe while there,
For the owner is Madam Suspicious Remark
Who lives on the street, Don't Care,
Just back of the Park is Slander's Row,
'Twas there that Good Name died,
Pierced by a dart from Jealousy's bow,
In the hand of Envious Pride.
From Gossip Town, peace has long-since fled,
But Trouble, Grief and Woe
And Sorrow and Care you'll meet instead
If ever you chance to go.
(Sent in by Mrs. George Dunlap, 815 South 38th, St. Joseph, Missouri

***

NEIGHBOR

(By Fay Blodgett Shores)

This morning I planned to visit
My neighbor across the way;
Intentions were good, but somehow
Some duties kept me away,

Now she's gone to meet her Maker...
"Forgive my neglect," I pray;
Good neighbors are friends to treasure...
I'll visit a friend today.

***

FLOWER LANGUAGE

January--Snowdrop for consolation
February--Primrose for constancy
March--Violet for modesty
April--Daisy for content or innocence
May--Hawthorne for hope
June--Rose for love, or Honeysuckle for sweetness
July--Waterlily for eloquence
August--Poppy for consolation for the sick
September--Goldenrod, becautious, or Morningglory for affection
October--Hope for injustice
November--Chrysanthemums (red for Love, yellow for sighted love, and white for truth)
December--Holly for foresight.
(Sent in by Mrs. Louis Inman, Barnard)

PRAYER IN THE KITCHEN

(printed from "Christian Life")

Lord of all pots and pans and things,
Since I've not time to be
A saint by doing lovely things, or
Watching late with Thee,
Or dreaming in the dawnlight, or
Storming heaven's gates,
Make me a saint by getting meals and
Washing up the plates.
Although I must have Martha's hands,
I have a Mary mind;
And when I black the boots and shoes
Thy sandals, Lord, I find,
I think of how they trod the earth
What time I scrub the floor;
Accept this meditation, Lord,
I haven't time for more.
Warm all the kitchen with Thy love,
And light it with Thy peace.
Forgive me all my worrying, and make
All grumbling cease.
Thou who didst love to give men food,
In room or by the sea,
Accept this service that I do--
I do unto Thee.
(Sent in by Mrs. John Hutton, 1035 E. Hyde Park, St. Joseph, Missouri)

***

LIFE'S WEAVING

(Author Unknown)

My life is but a weaving
Between my God and me;
I may not choose the colors,
He knows what they should be
For He can view the pattern
Upon the upper side,
While I can see it only
On this, the under side.
Sometimes He weaveth sorrow,
Which seemeth strange to me;
But I will trust His judgement,
And work on faithfully;
'Tis He who fills the shuttle,
He knows just what is best;
So I shall weave in earnest
And leave with Him the rest.
At last, when life is ended,
With Him I shall abide,
Then I may view the pattern
Upon the upper side;
Then I shall know the reason
Why pain with joy entwined,
Was woven in the fabric
Of life that God designed.
(Sent in by Mrs. Vincent T. Finnegan, Route #2, Box 184, Guthrie Center, Ia.

***

MIDDLE AGE

Middle age has caught up with me
And I can't decide
If it's the age or the middle
I'd like most to hide.
(by Fay Blodgett Shores)

***

CHOICE

A one-arm driver
Is usually found,
Walking up church aisle
Or he's carried down!
(by Fay Blodgett Shores)

HINTS

When making jelly, substitute 2 c. honey for 2 c. sugar, when using pectin. When not using pectin, use 1/2 honey and 1/2 sugar.

For a two-crust pie, sprinkle and spread a bit of flour on bottom crust before putting filling in. (Strang, Nebraska, listener)

When towels and wash cloths become thin, tear them apart down center and sew the outer edges together. They'll wear as long as a new one. (Strang, Nebr. listener)

The secret of good sandwiches is in having the filling well seasoned. Experiment with a little celery salt, onion salt, paprika, etc. (Mrs. E.H.Molt, Box 124, Horton, Kansas, 66439)

To cook macaroni, spaghetti, noodles, etc., bring the required amount of salted water to a full boil, then add the spaghetti (or whatever). Let water return to a boil, stir well, cover tightly and remove fromheat. Let it set for 20 min., do not peek. Then drain and it's ready for whatever you want to do with it. (From "Heloise", sent in by Mrs. Norman L. Johnson, 724 South 14th, St. Joseph, Mo.)

When cooking soup beans, add 1 T. castor oil to 1 lb. beans and cook as usual to eliminate formation of gas. (Mrs. Norman Oshel, King City, Missouri)

As a delicious substitute for potatoes and gravy, take a can of cream of chicken soup and prepare as soup. When soup comes to a boil, add dumplings (prepared as the dumpling recipe on Bisquick box, they're perfect every time).
(Mrs. James Wilson, 904 Price Blvd., Atchison, Kansas, 66002)

When chopped nuts are called for, put them in a plastic bag, then roll with rolling pin. You won't use but almost half as much as is called for. (Mrs. B.W.Rose, Baltic Avenue, Kingsville, Missouri)

When using angel food cake mix, sprinkle the dried egg whites over the cold water in a bowl as directed. Then let this stand 20-30 min. Then proceed as directed, and the results will delight you. The egg whites have been so thoroughly dried they need time to soak! (Mrs. Cecil Gripe, 2404 Mitchell Avenue, St. Joseph, Missouri)

When putting nylon stockings on, wet fingers under water faucet and no more snags or runs from rough hands. (Mrs. Gripe)

String matching buttons on a thread and tie ends together before putting them into button box. Saves time hunting and matching buttons. (Mrs. W.J.Hatcher, 1309 W. Lowell, Shenandoah, Iowa, 51601)

Combine equal amounts of semi-sweet chocolate bits and salted peanuts and serve in a small bowl. (Mrs. Hatcher)

Window Cleaner: 1 c. cheap rubbing alcohol, 1 c. water and 1 c. white vinegar. Shake well and put in spray dispenser. (Mrs. Henry Verspille, Route #1, Box 127, Brooklyn, Iowa, 52211)

Before painting metal porch furniture, rub the bare metal parts with vinegar and allow to dry. The adhesive qualities of the new paint will be much improved and will not peel. (Mrs. Wm. L. Couch, Box 862, Graham, Missouri, 64455)

To remove the rust and discoloration from the chrome and other bright trim on your car, crumple and wad a piece of aluminum foil, dip in water and rub the affected area vigorously. (Mrs. Couch)

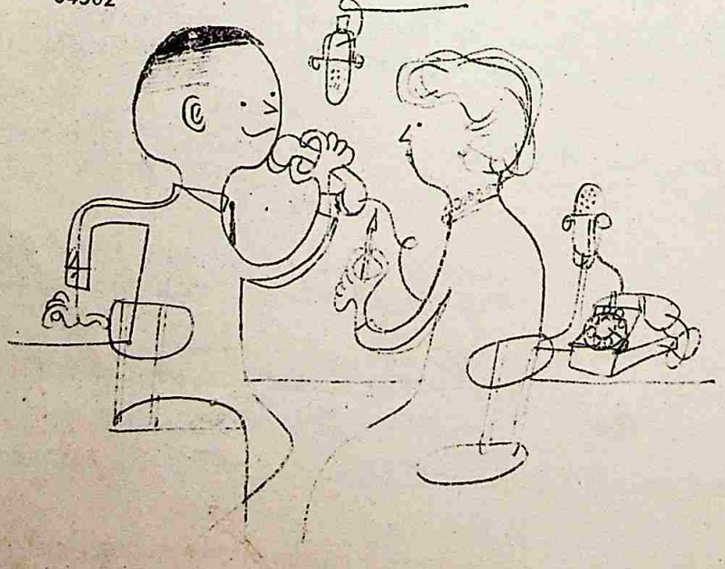
Add 1/4 c. relish to 2 c. cooked green beans, add 2 T. butter to season. (Mrs. Glen Woodcock, Route #1, Box 152, St. Joseph, Missouri, 64506)

Make meat loaf and instead of baking, make into patties and fry as hamburgers. (Mrs. Woodcock)

To make a variety of bright garnishes at one time for frosty beverages, place a berry, cherry, wedge of lemon, orange or lime, or a thin strip of peel in each compartment of an ice-cube tray. Fill with water and freeze as usual.

If your ruffled nylon curtains are wilted-looking, wash and dry them, then dip them into a starch solution made with 1 T. cold-water starch to 1 qt. cold water. To drip-dry quickly, use a series of spring-type clothespins to clip the hemmed edge of each curtain to a clothesline.

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Mrs. O. L. Bird
2124 Main Street
St. Joseph, Mo. 64505

(June)

CREAMED CUCUMBERS

1 or 2 cucumbers
1 large white onion
Salt
1/2 c. salad dressing
2 T. sugar
2 T. vinegar

Peel and slice cucumber and onion and soak in cold water with salt for 1 hr. Drain off water. Mix salad dressing, sugar and vinegar, and pour over cucumbers and onions and sprinkle with pepper. (Mrs. Jon Snyder, 1515 South 20th, St. Joe)

HOT POTATO SALAD

Boil potatoes and peel while hot, add a little onion and have ready the sauce to pour over it, boiling hot. Salt and pepper to taste.
Sauce:
Cube bacon and fry nice and brown, add vinegar as strong as one likes, let boil good and pour over potatoes and onion, mix and serve at once. (Mrs. C.F.Klein, 4702 Frederick, St. Joseph, Missouri)

CUCUMBER SALAD

1 pkg. lime gelatin
3/4 c. boiling water
1 c. mayonnaise
2 3-oz. pkg. cream cheese (room temp.)
1 tsp. horseradish
2 T. lemon juice
3/4 c. grated, unpeeled cucumber
1/4 c. spring onions, tops and all

Dissolve gelatin in boiling water, cool slightly. Add Mayonnaise, cream cheese, horseradish and lemon juice. Cool to quiver. Stir in cucumber which has been drained and squeezed, and onions. Chill and serve. (Mrs. R.V.Wilson, Filley, Neb.)

GELATIN SALAD

1 pkg. orange gelatin
1 c. boiling water
1 c. cold water
1 c. whipping cream
2 slices American cheese, grated
1/2 c. nuts
1/4 c. coconut

Prepare gelatin with water, let cool. Whip cream, add cheese, nuts and coconut. Add to gelatin and chill. (Mrs. John Sellars, 1914 Washington Ave., St. Joseph)

"MOST DELICIOUS SALAD"

1 8-oz. pkg. cream cheese
2 T. mayonnaise
1 #2 can pineapple tidbits, drained
1 #2 can fruit cocktail, drained
1 6-oz. pkg. small marshmallows
16 maraschino cherries, quartered
1/2 c. nuts, chopped fine
1 c. whipped cream

Cream cream cheese and mayonnaise together. Mix together remaining ingredients and fold in cream cheese-mayonnaise. (Mrs. H.D.Walters, 3205 Doniphan, St. Joe)

GELATIN SALAD

1/4 c. butter
1/3 c. sugar
3 beaten egg yolks
1 can pineapple
1 pkg. orange gelatin (or any flavor)
3 egg whites
1/2 c. sugar

Cream butter and sugar, add egg yolks and pineapple. Boil 1 min. and then dissolve gelatin in it. Cool until begins to thicken. Beat egg whites stiff with 1/2 c. sugar and fold into thickened mixture. Refrigerate until firm. (Mrs. Jack Bechtold, Route #2, Horton, Kansas, 66439)

PIMIENTO SALAD

1 small can pimientos
24 soda crackers
3 hard-boiled eggs
3 large sweet pickles
Salad dressing

Crush crackers to fine crumbs, chop eggs, pickles and pimientos into bowl, add salad dressing, salt and pepper if more is desired. Chill and serve on a nest of lettuce, topped with a spoon of cottage cheese. (Mrs. Carl N. Campbell, St. Joe)

MIXED VEGETABLE SALAD

Drain 1 can each green and wax beans, 1 can red kidney beans. To drained beans, add 1 sliced onion, 1 sliced green pepper, 2 stalks celery sliced diagonally, 1 small can diced carrots, drained. Make dressing of 3/4 c. sugar, 2/3 c. vinegar, 1/2 c. salad oil, 1 tsp. salt and 1/2 tsp. pepper. Pour over vegetables, mix well and marinate 24 hrs. covered. (Harriett Clouser, Hamilton, Missouri, 64644)

STRAWBERRY GELATIN

2 boxes strawberry gelatin
2 c. boiling water
1 box frozen strawberries, thawed
1 can whole berry cranberry sauce

Dissolve gelatin in water, let set until syrupy, then stir in berries and sauce. Let set till firm, cut in squares and top with whipped cream. (Mrs. George Dunlap, 815 South 38th, St. Joseph, Missouri)

RIBBON SALAD

1 3-oz. pkg. lemon gelatin
1 envelope unflavored gelatin
1/4 c. cold water
1 1-lb. can fruit cocktail, drained
1/2 c. syrup from fruit cocktail
1 pt. creamed cottage cheese
1 3-oz. pkg. cherry gelatin

Lightly oil a 9x5x3" loaf pan. Prepare lemon gelatin according to pkg. directions. Pour into pan, chill until firm. Soften unflavored gelatin in cold water. Bring fruit cocktail syrup to a boil, remove from heat and dissolve unflavored gelatin in hot syrup. Stir into cottage cheese. Add fruit cocktail. Spread evenly over lemon gelatin. Chill until firm. Prepare cherry gelatin according to pkg. directions, chill until mixture mounds when dropped from spoon. Put over cheese layer. Chill until firm. Unmold to serve. (Mrs. Glen Woodcock, Route #1, Box 152, St. Joseph, Missouri, 64506)

SUNSET SALAD

1 3-oz. pkg. lemon or orange gelatin
1/2 tsp. salt
1½ c. boiling water
1 8-3/4 oz. can crushed pineapple
1 c. coarsely grated carrots
1/3 c. chopped pecans.

Dissolve gelatin and salt in boiling water. Add undrained pineapple (may use tidbits). Chill until very thick, about 1½ hrs. Then fold in carrots and pecans. Chill till firm. (Mrs. Glen Woodcock, Route #1, Box 152, St. Joseph, Missouri)

RASPBERRY SALAD

2 boxes raspberry gelatin
2 c. boiling water
1 pkg. frozen red raspberries
1/2 c. cream, whipped (or topping mix)

Dissolve gelatin in boiling water, add raspberries, stir gently and let set. When starting to thicken add whipped cream, folded in gently. (Mrs. R.V.Wilson, Filley, Nebraska)

MACARONI SALAD

1 c. uncooked macaroni, cooked in salted water till tender, then drained
1 small can tuna, broken into pieces
1/4 c. diced celery
1/4 c. chopped dates
1/4 c. chopped nuts
1 T. lemon juice
1/3 c. salad dressing or mayonnaise

Toss all together and chill before serving. (Mrs. Alphonse Kneib, 2807 South 40th St., St. Joseph, Missouri)

GOLDEN FRENCH DRESSING (2 cups)

2 tsp. prepared mustard
1 T. salt
1½ tsp. sugar
1/4 tsp. pepper
1 tsp. Worcestershire sauce
1/2 c. vinegar
1½ c. salad oil
Clove of garlic (optional)

Measure all ingredients into bottle or jar. Cover tightly and shake well. Chill several hours. (Mrs. R.V.Wilson, Filley, Nebraska)

FRENCH STYLE SALAD DRESSING

1 c. catsup
1 c. salad oil
3/4 c. sugar
1/2 medium onion, grated (not chopped)
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. Worcestershire Sauce

Combine all in a jar or bowl, shake or beat to mix well. Then add 3 T. lemon juice and enough vinegar to make 1 c. Shake or beat again. Shake before using. Makes almost 1 qt. (Harriett Clouser, Hamilton, Missouri)

DELICIOUS FROZEN CORN

Cut 4 qts. corn from cob, add 1 qt. water, 1 c. sugar, 4 heaping tsp. salt. Boil lightly for 10 min., cool and pack in containers to freeze; do not drain. The main thing in freezing vegetables is to have them thoroughly cool before placing in freezer. (Mrs. Anna Chesnut, Dearborn, Missouri)

GERMAN POTATO PATTIES

6-8 medium potatoes, pared & coarsely grated
1 medium onion, coarsely grated
2 T. flour
4 strips bacon, fried crisp & drumbled
2 eggs, beaten
1½ tsp. salt
Dash pepper
2 T. chopped parsley or parsley flake
Bacon drippings or 1/2 butter and 1/2 shortening for frying

Grate potatoes and onion on coarse grater and drain. Add rest of ingredients and drop by 1/3 c. into hot fat. Flatten with spatula. Brown and turn over carefully to brown on other side. Delicious with broiled steaks. (Mrs. Ronald Thomas, 3201 Messanie, St. Joseph, Missouri, 64501)

A pretty salad for summer is a scoop of cottage cheese on lettuce leaves and spoon cranberries over the cheese (Isabelle Boyles, Stewartsville, Missouri)

APPLESAUCE CAKE

2 c. sugar
1 heaping T. lard
1 egg
2 c. applesauce
1 tsp. soda dissolved in
1/2 c. hot water
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 c. chopped or ground nutmeats (opt.)
2½ c. flour
1 tsp. baking powder

Mix thoroughly and beat, pour into greased and floured pan, bake at 350° for 45 min. (Mrs. Carl Campbell, 629 South 14th, St. Joseph, Missouri)

CHOCOLATE APPLESAUCE CAKE

2 c. sugar
1/2 c. margarine
2 eggs
2 c. flour
1½ tsp. baking soda
1/2 tsp. salt
3 T. cocoa
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1½ c. applesauce
1 tsp. vanilla
1 c. nuts (optional)

Cream sugar and margarine, add eggs and beat. Sift together the dry ingredients and add alternately with applesauce, add vanilla and nuts. Bake in greased and floured pan at 350° for 35-40 min. (Mrs. George Poe, 3305 North 11th, St. Joseph)

PRUNE CAKE

3 eggs
1/2 c. shortening
1 c. sugar
1 c. chopped, cooked prunes
2/3 c. prune juice
2 c. flour
1 T. nutmeg
1 tsp. cinnamon
1 tsp. soda
1½ c. nuts

Combine and bake at 350° till done. (Mrs. Mary Etta Atkins, 2111 Savannah Ave., St. Joseph, Missouri)

FRUIT COCKTAIL CAKE

2 c. flour, unsifted
2 c. sugar
2 tsp. (level) soda
1 tsp. salt
2 eggs
1 #303 can fruit cocktail (2 c.)
1 tsp. vanilla

Sift together sugar and flour, soda and salt. Add eggs, fruit cocktail and vanilla. Bake at 325° in glass dish for 45 min.

Icing:

1 c. sugar
1 stick margarine
1 c. canned milk
1/2 c. chopped nuts
1/2 c. coconut

Cook sugar, margarine and milk until thickened, about 10 min. Remove from heat and add nuts and coconut. Pour over cake while still hot. (Mrs. B. J. Rose, Baltic Ave., Kingsville, Missouri)

PICNIC SPECIAL

1 pkg. yellow cake mix
1 6-oz. pkg. semi-sweet chocolate chips
2/3 c. sweetened condensed milk
2 T. water
2 tsp. vanilla
Nutmeats

Prepare cake mix according to directions on pkg. Melt chocolate over hot water, remove from heat. Add milk, water and vanilla to melted chocolate and stir until smooth. Line bottom and sides of 12x8x2" baking dish with double thickness of waxed paper. Pour in semi-sweet mixture. Pour cake mix gently over chocolate mixture. Bake at temp. recommended on cake pkg. until cake tests done. Invert cake on rack, lift off baking dish. Let stand 2 min. Peel off paper. Decorate by pressing nuts into hot frosting, let cool. Cut in 2" squares to serve.
(Mrs. Cecil Gripe, 2404 Mitchell Avenue, St. Joseph, Missouri, 64507)

QUICK FROSTING

Whip 1 can sweetened condensed milk until fluffy. Add 1 pkg. (any flavor) of Kool Aid and whip to desired fluffiness. (Mrs. Gripe)

EGG YOLK CAKE

11 or 12 egg yolks (left from making angel food cake)
2 c. sugar
1/2 tsp. salt
2 c. cake flour
2 tsp. baking powder
1 c. milk
6 T. butter

Heat milk to boiling point, add butter and let cool. Beat egg yolks till thick and lemon colored. Gradually add sugar and beat constantly till thick, add 2 tsp. vanilla. Mix dry ingredients and add gradually with milk-butter mixture. Bake in an ungreased angel food cake pan or in layers at 350° for 25-30 min.
(Mrs. Leonard Roberts, 3513 Sacramento, St. Joseph, Missouri)

APPLESAUCE CAKE

2 c. sugar
1 heaping T. lard
1 egg
2 c. applesauce
1 tsp. soda dissolved in
1/2 c. hot water
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 c. chopped or ground nutmeats (opt.)
1½ c. flour
1 tsp. baking powder

Mix thoroughly and beat, pour into greased and floured pan, bake at 350° for 45 min. (Mrs. Carl Campbell, 629 South 14th, St. Joseph, Missouri)

CHOCOLATE APPLESAUCE CAKE

2 c. sugar
1/2 c. margarine
2 eggs
2 c. flour
1½ tsp. baking soda
1/2 tsp. salt
3 T. cocoa
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1½ c. applesauce
1 tsp. vanilla
1 c. nuts (optional)

Cream sugar and margarine, add eggs and beat. Sift together the dry ingredients and add alternately with applesauce, add vanilla and nuts. Bake in greased and floured pan at 350° for 35-40 min. (Mrs. George Poe, 3305 North 11th, St. Joseph)

PRUNE CAKE

3 eggs
1/2 c. shortening
1 c. sugar
1 c. chopped, cooked prunes
2/3 c. prune juice
2 c. flour
1 T. nutmeg
1 tsp. cinnamon
1 tsp. soda
1½ c. nuts

Combine and bake at 350° till done. (Mrs. Mary Etta Atkins, 2111 Savannah Ave., St. Joseph, Missouri)

FRUIT COCKTAIL CAKE

2 c. flour, unsifted
2 c. sugar
2 tsp. (level) soda
1 tsp. salt
2 eggs
1 #303 can fruit cocktail (2 c.)
1 tsp. vanilla

Sift together sugar and flour, soda and salt. Add eggs, fruit cocktail and vanilla. Bake at 325° in glass dish for 45 min.

Icing:

1 c. sugar
1 stick margarine
1 c. canned milk
1/2 c. chopped nuts
1/2 c. coconut

Cook sugar, margarine and milk until thickened, about 10 min. Remove from heat and add nuts and coconut. Pour over cake while still hot. (Mrs. B.W.Rose, Baltic Ave. Kingsville, Missouri)

PICNIC SPECIAL

1 pkg. yellow cake mix
1 6-oz. pkg. semi-sweet chocolate chips
2/3 c. sweetened condensed milk
2 T. water
2 tsp. vanilla
Nutmeats

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Whip 1 can sweetened condensed milk until fluffy. Add 1 pkg. (any flavor) of Kool Aid and whip to desired fluffiness. (Mrs. Gripe)

EGG YOLK CAKE

11 or 12 egg yolks (left from making angel food cake)
2 c. sugar
1/2 tsp. salt
2 c. cake flour
2 tsp. baking powder
1 c. milk
6 T. butter

Heat milk to boiling point, add butter and let cool. Beat egg yolks till thick and lemon colored. Gradually add sugar and beat constantly till thick, add 2 tsp. vanilla. Mix dry ingredients and add gradually with milk-butter mixture. Bake in an ungreased angel food cake pan or in layers at 350° for 25-30 min. (Mrs. Leonard Roberts, 3513 Sacramento, St. Joseph, Missouri)

RHUBARB CAKE

1½ c. sugar
1/2 c. shortening
1 egg
1 tsp. vanilla
1 c. sour milk
1 tsp. soda
2 c. sifted flour
2 c. diced rhubarb

Dissolve soda in sour milk. Combine sugar, shortening and egg and mix well. Add flour and milk alternately, then add fruit last.

Topping:
Mix 1/2 c. brown sugar, 1/2 tsp. cinnamon and chopped nuts. Sprinkle on batter, bake 1 hr. at 325°. (Lura Apgar, 1026 Lincoln, St. Joseph, Missouri)

A SPICY CAKE

1/2 c. shortening
1/2 c. brown sugar
1 1/2 c. white sugar
2 eggs
2 c. flour
2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/4 tsp. nutmeg
1/2 tsp. allspice
1/2 tsp. cloves
1 tsp. cinnamon
1 c. beer

Cream shortening and sugars, add eggs and beat. Sift dry ingredients and add alternately to creamed mixture with beer. Bake at 350° for 40-45 min.

Icing:
Melt 1/2 c. butter, add 2/3 c. sugar and 1/3 c. syrup. Boil 2 min., remove and cool; stir in 2 T. milk, add 2 c. sifted powdered sugar. Beat until thick enough to spread. (Mrs. William C. Brown, 2916 South 29th, St. Joseph, Missouri)

CAKE

2 large eggs
1 c. brown sugar, firmly packed
1 c. white sugar
2 c. unsifted flour
1/2 tsp. salt
2 tsp. baking powder if cream is sweet
OR 1½ tsp. baking powder and 1/2 tsp. soda if cream is sour
2 c. good thick cream (sweet or sour)
1 tsp. maple flavoring

Beat sugars and eggs together. Sift dry ingredients. Add alternately with cream to sugar-egg mixture. Add flavoring. May need a bit more flour as batter should be quite thick (no butter or shortening). Makes 2 8 or 9" layers. Very moist, keeps well. Grease and flour pans, bake 25-30 min. at 350°.

This Caramel Icing is good on it:
1 c. brown sugar, firmly packed
1 T. cornstarch
1/2 c. cream
1 tsp. margarine
1 tsp. maple flavoring

Combine brown sugar, cornstarch and cream and boil 3 min., stirring constantly. Remove from heat, add margarine and flavoring; beat, add powdered sugar to thicken or add 1 T. at a time hot water if it cools too much to spread between layers and on top. (Goldie Uber, Plattsburg, Missouri, 64477)

CHOCOLATE CANDY COOKIE CAKE

1/2 c. margarine
1 c. sugar
2 eggs
3/4 c. flour
1/4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1 6-oz. pkg. chocolate chips
1/2 c. chopped walnuts

Cream margarine and sugar, stir in eggs one at a time. Sift dry ingredients and add to creamed mixture. Stir in vanilla, chips and nuts. Bake in 7x11" pan about 25 min. Glaze with thin powdered sugar icing and cut insquares while still warm. (Mrs. Willard Thiemann, Route #1, Pawnee City, Nebraska, 68420)

PASTEL POUND CAKE

1 pkg. white or yellow cake mix
1 pkg. gelatin, any flavor (3-oz. size)
3/4 c. water
1/2 c. salad oil
4 eggs, unbeaten

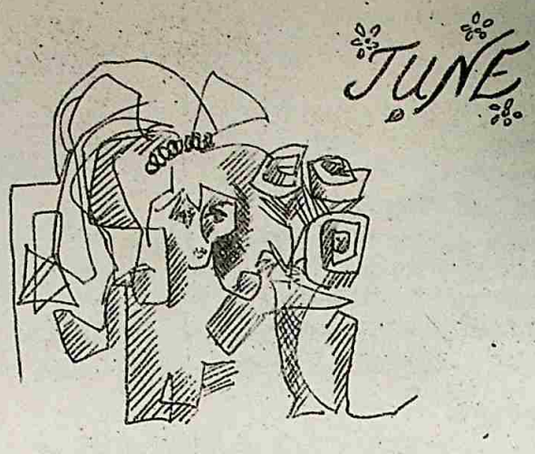
Beat 3 min. till smooth and creamy, bake in 10" tube pan at 350° for 50-55 min. or in any other pan. Put glaze on it, or use 7-Minute Frosting.

7-MINUTE FROSTING:
2 egg whites, unbeaten
1¼ c. sugar
1/2 c. water
1 pkg. flavored gelatin
Dash salt
2 tsp. white corn syrup
(Mrs. Calvin Hutton, 1035 E. Hyde Park, St. Joseph, Missouri)

CHOCOLATE ICING

1/3 c. soft butter
1 whole egg
2 c. sifted powdered sugar
1 tsp. vanilla
2 sq. melted chocolate (or 8 T. cocoa and 1 T. butter)

Beat well. (Mrs. William C. Brown, 2916 South 29th, St. Joseph, Missouri)



GOD IS
(Ord L. Morrow)

I lean upon the garden wall,
And looking on my garden small,
These foolish words I then recall:
The fool contends that God is not!
Not God? in gardens? when the eve is cool?
No God to fashion rose and vine?
Ah, this I know, from time to time,
God walks in mine!
(Sent in by Mrs. John Hutton, St. Joseph)

***

It's not the things that can be bought
that are Life's richest treasures,
It's just the little "heart gifts"
that money cannot measure--
A cheerful smile, a friendly word, a
sympathetic nod
Are priceless little treasures from the
storehouse of our God---
They are the things that can't be
bought with silver or with gold,
For thoughtfulness and kindness and
love is never sold---
They are the priceless things in Life
for which no one can pay,
And the giver finds rich recompense
in giving them away.
(By Helen Steiner Rice, sent in by
Mrs. L.V.Cox, 3330 Olive, St. Joseph)

***

There's an old Chinese proverb, that
if practiced each day,
Would change the whole world in a
wonderful way--
It's truth is so simple, it's easy to
do,
And it works every time, and success-
fully, too--
For you can't do a Kindness without a
reward,
Not in silver nor gold, but in joy
from the Lord--
You can't light a candle to show
others the way
Without feeling the warmth of that
bright little ray--
And you can't pluck a rose, all frag-
rant with dew,
Without part of its fragrance re-
maining on you.
(By Helen Steiner Rice, sent in by
Mrs. L.V.Cox, 3330 Olive, St. Joseph)

ONE FOR THE ROAD

Dear Lord, before I take my place
Today behind the wheel,
Please let me come with humble heart
Before Thy throne to kneel--
And pray, that I am fit to drive
Each busy thoroughfare,
And that I keep a watchful eye
Les some small child be there.
And keep me thinking constantly
About the Golden Rule
When driving past the playground zones
Or by some busy school.
Then, when I stop to give someone
His right to cross thestreet,
Let me--my brother's keeper be
And spare a life that's sweet.
Please make me feel this car I drive
You gave me to enjoy,
And that its purpose is to serve
Mankind--but not destroy.
(Copyrighted by Catherine Clark...re-
printed in January, 1966 "Guideposts"
and the March 1, 1966 "Faith Reporter")

***

Doubt sees the obstacles;
Faith sees the way.
Doubt sees the darkest night;
Faith sees the day!
Doubt dreads to take a step;
Faith soars on high;
Doubt questions, "Who believes?"
Faith answers, "I!"
(Taken from the February, 1966 "Guide-
posts")

***

THE OTHER FELLOW
(Edgar At Guest)

Whose luck is better far than ours?
The other fellow's.
Whose road seems always lined with
flowers?
The other fellow's.
Who is the man who seems to get
Most joy in life, with least regret,
Who always seems to win his bet?
The other fellow.
Who fills the place we think we'd like?
The other fellow.
Whom does good fortune always strike?
The other fellow.
Whom do we envy, day by day?
Who has more time than we to play?
Who is it, when we mourn, seems gay?
The other fellow.
And yet, my friend, who envies you?
The other fellow.
Who thinks he gathers only rue?
The other fellow.
Who sighs because he thinks that he
Would infinitely happier be,
If he could be like you or me?
The other fellow.
(Sent in by Mrs. Carl N. Campbell, 629
South 14th, St. Joseph, Missouri)

***

Remember when you point your finger ac-
cusingly, you have three fingers point-
ing at yourself!

DON'T BLAME THEM

We read in the papers and hear on the air
Of killing and stealing and crime everywhere.
We sigh and we say as we notice the trend,
"This YOUNG generation! Where will it end?"
But can we be sure that it's THEIR fault alone,
And that maybe a part of it isn't OUR own?
AreWE less guilty who place in their way
Too many things that can lead them astray?
Too much to spend and too much idle time;
Too many movies of passion and crime;
Too many books not fit to be read,
Too much evil in what they hear said:
Too many juke-joints and too many bars,
Too many hot-rods and rattletrap cars,
Too many reasons for children to roam,
Too many parents who don't stay at HOME.
KIDS don't make the movies, they don't write the books
That paint a gay picture of gangsters and crooks:
KIDS don't make the liquor, they don't run the bars;
They don't make the laws, and they don't buy the cars.
They don't sell the reefers that addle their brain,
That's all done by OLDER FOLKS greedy for gain.
Delinquent teenagers! OH how we condemn,
Decry and disparage and criticize them.
WE'RE shocked at their morals, amazed at their crimes
And grieve that we live in such perilous times.
By the Rule of the Blameless, the SAVIOUR made known,
Who is there among us to cast the first stone?
REMEMBER this saying, for OH it's so true,
And that label "Delinquent" fits OLDER ones, TOO!

(Written by Harold Remely, Jr., a Jefferson City high school student during the Governor's Traffic Safety Conference...reprinted from "Your Electric Reporter" Savannah, Missouri, and sent in by Mrs. Lillian Cline, Faucett, Missouri)

***

PRESCRIPTION FOR HAPPY LIVING

For Head--kind thoughts and understanding.
For Lips--truth, kind words and a smile.
For Ears--courteous attention and wholesome listening.
For Eyes--friendliness and sympathetic understanding.
For Hands-honest work and thoughtful deeds.
For Heart--Love for God, for life and for others.

(By Mrs. Murrell Elson in the PTA Magazine, sent in by Mrs. E. Baldwin, 6602 Carnegie St., St. Joseph, Missouri.)

***

He who cannot pray when the sun is shining will not know how to pray when the clouds come.

THE 101ST BLOW

(Jacob A. Riis)

When discouraged by my slow progress, I go and look at a stone cutter hammering away at his rock, perhaps a hundred times without as much as a crack showing in it. Yet at the 101st blow, it will split in two, and I know it was not that last blow that did it, but all that had gone before.

***

TEN MOST WANTED MEN

1. The man who tries to be the right example to every child rather than talk about it.
2. The man who has a passion to help rather than a passion to be helped.
3. The man who is willing to say, "I was wrong. I'm sorry."
4. The man who will look at temptation squarely and say, "No."
5. The man who puts God's business above any other.
6. The man who throws himself totally into a project, then gives the credit for its success to his helpers.
7. The man who has a ready smile and a pat on the back for others.
8. The man who brings his children to church rather than sending them.
9. The man who can see his own faults before he sees the faults of others.
10. The man who gives his money, time and talent without thought of return.

(Taken from the April, 1966 issue of "Guideposts")

***

OUR LIPS & EARS

(Anonymous)

If you your lips would keep from slips,
Five things observe with care:
Of whom you speak, to whom you speak,
And how and when and where.
If you your ears would save from jeers,
These things keep meekly hid:
Myself and I, and mine and my,
And how I do and did.

(Sent in by Mrs. E. Baldwin, 6602 Carnegie, St. Joseph, Missouri)

***

HAPPINESS

(Copied)

Take a heaping cup of Patience,
And a big heartful of Love;
Add two handsful of Generosity
To all of the above;
Then blend in a dash of Laughter
And some Understanding, too;
Sprinkle generously with Kindness
And Memories, old and new;
Add a lot of Faith and mix well
To make it rich and sweet,
And enjoy a heaping portion
With everyone you meet.

(From Mrs. Tom Dowdy, 1013 7th Ave.)

THUNDERBOLT SAUERKRAUT CHOCOLATE CAKE

2/3 c. margarine or butter
1½ c. sugar
3 eggs
1 tsp. vanilla
1/2 c. cocoa
2¼ c. flour
1 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
1 c. cold water
2/3 c. sauerkraut (rinsed and drained).

Cream butter and sugar, add eggs and vanilla and beat well. Sift together the dry ingredients and add to egg mixture with cold water. Lastly, stir in chopped sauerkraut. Bake at 350° for 30 min. or until done.(Sent in by Mrs. Dannie Wulff, Route #1, LaMonte, Missouri...Mrs. Emil Schank, Route #2, Box 125, Savannah, Missouri...and, Mrs. Fred C. Flack, 1214 Cheyenne St., Leavenworth, Kansas)

YEAST CAKE

1 c. yeast batter (as for making bread)
1 c. sugar
1/2 c. lard
1 c. raisins (rolled in flour)
1 c. water
1½ c. flour
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. ground cloves
1 tsp. soda

Mix together and beat well; bake in greased and floured layer pans in moderate oven till done when tested with toothpick or broom straw. Stays moist and very delicious when frosted lightly with butter or your choice frosting. (Mrs. Carl N. Campbell, 629 South 14th St., St. Joseph, Missouri)

OUR FAVORITE DEVILS FOOD CAKE

6 T. cocoa
1 c. boiling water
1/2 c. lard or shortening
2 c. sugar
2 egg yolks, beaten
1 c. sour milk
2½ c. flour
2 level tsp. soda
1/4 tsp. salt
2 egg whites, stiffly beaten

Mix cocoa with boiling water and cook until thick; set aside. Cream shortening and sugar, add egg yolks, cooled cocoa mixture and mix well. Add sour milk. Measure flour, sift with remaining dry ingredients and add to above mixture and beat until smooth. Add 1 tsp. vanilla and lastly fold in egg whites. Pour into prepared greased and floured 8" cake pans and bake at 350° for 35 min. or until cake tests done with toothpick. (Mrs. Harold G. Walker, Union Star, Mo., 64494)

PRUNE CAKE

1 c. salad oil
1 c. sour milk (or 1 c. sweet milk plus 2 tsp. vinegar)
3 eggs
2 c. sugar
1 c. cooked prunes, pitted & mashed
1 c. nuts

Combine salad oil, milk, egg and sugar in large bowl and beat. Sift flour and measure 2 c., sift three times with 1 tsp. soda and 1 T. baking powder. Add to creamed mixture alternately with prunes. This will be a thin batter. Do not use more flour. Put in two 9" layer pans, greased and floured. Bake 45 min. at 350°, and put together with:

Caramel Frosting:
Stir 3/4 c. brown sugar in 3 T. milk to dissolve, bring to boiling point and remove from heat. Add lump of butter, vanilla and powdered sugar to spreading consistency, put layers together. (Mrs. Merle Place, 519 Crescent, Independence, Mo.)

CHERRY CAKE

1 c. sugar
3/4 c. butter, or margarine and a few drops of butter flavoring
3 eggs
1/3 c. sweet milk
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. vanilla
1 c. drained tart red pie cherries

Cream butter and sugar, add eggs. Sift dry ingredients and add alternately with milk. Add vanilla and cherries, bake in 3 8" round or 2 9" pans. Frost with: 1 c. sugar and 1/2 c. cream (or 1/3 c. milk with 1/4 c. butter or margarine). Boil 3 min., cool to lukewarm. Add 1/2 tsp. vanilla and beat well. (Mrs. Glenn Castle, Shenandoah, Iowa, Route #1, Box 200)

HOME-MADE ICE CREAM

4 eggs
1/2 tsp. salt
2½ c. sugar
2 T. vanilla
4 c. cream
5 c. whole milk

Beat eggs and salt until light and fluffy. Gradually add sugar and beat until thick. Add vanilla, cream and milk, pour into 1 gal. freezer and freeze, using 1 part salt to 5 parts crushed ice. (Mrs. Emil Schank, Route #2, Savannah, Mo.)

ICE CREAM CUSTARD

2 c. milk
1 T. flour
3/4 c. sugar
1/4 tsp. salt
2 egg yolks, beaten
2 c. heavy cream
1 T. vanilla

Scald 1½ c. milk, mix flour, sugar and salt and add remaining cold milk; add scalded milk to that. Cook in doubleboiler about 7 min., stirring constantly; stir into egg yolks, cook 2 min. more, add cream and vanilla and freeze. Makes 1½ qts. (Barbara Wyatt, Faucett, Missouri)(NOTE: May use Half and Half)

ICE CREAM

4 eggs
2½ c. sugar
6 c. milk
4 c. light cream
2 T. vanilla
1/2 tsp. salt

Beat eggs till light, add sugar gradually, beating till it thickens. Add remaining ingredients and mix thoroughly. (1 gal.)(Mrs. George Ferbert, Route #1, St. Joe

COCONUT ICE CREAM

1 qt. cream
1 pt. milk
3 eggs
1½ c. sugar
1 c. grated coconut (fresh)
Rind and juice of 1 lemon

In top of doubleboiler, beat eggs and lemon rind. Add milk and sugar, cook and stir till thickens. Add coconut and set aside to cool. When cool, add lemon juice and cream. Freeze. (Mrs. Mary Carle, 4138 Mitchell, St. joseph, Missouri)

CHOCOLATE COOKIE DESSERT

1 large pkg. chocolate cookies with cream filling
1 pkg. large marshmallows
1 pt. whipping cream
1 c. chopped nuts
1 c. milk
4 to 5 bananas, sliced

Melt marshmallows in 1 c. milk over medium heat until dissolved. Cool. Roll cookies into crumbs and line bottom of a 13x9" baking pan with half the cooky crumbs. Whip cream and fold marshmallow mixture into cream. Add bananas and nuts. Spread over crumbs in pan. Sprinkle remaining cooky crumbs over top and refrigerate. (Mrs. Charles Smith, 3126 Miller Avenue, St. Joseph, Missouri)

CARAMEL APPLE CRUNCH

Take about 1/2 c. brown sugar and enough cream to make a paste; put in bottom of 7x12" baking dish. Pour sliced, cooked and sweetened apples over this (be sure there is some juice on the apples). Sift together 1 c. sugar, 1 c. flour, pinch of salt, 1 tsp. baking powder. Add 6 T. butter, shortening or sour cream and 1 tsp. flavoring. Mix until it crumbles like meal. Stir in 1 whole egg. Crumble on top of apples and bake until brown, about 40 min., at 350°. Serve with cream, ice cream or whipped cream. Any canned fruit may be used...omit caramel mixture with most other fruits. (Mrs. Lewis Wilson, Easton, Missouri)

ICE BOX DESSERT

2 pkg. strawberry gelatin
2 c. boiling water
1 c. fruit juice (plus water if needed)
2 pkg. frozen strawberries (10-oz. size)
1 qt. strawberry ice cream

Dissolve gelatin in boiling water, add juice, berries and ice cream and stir till ice cream melts. Break up an angel food cake and place in 9x13" baking dish. Pour gelatin mixture over cake. Let stand overnight in refrigerator. Add 1/2 c. chopped nuts, serve with whipped cream and strawberries over top. (Mrs. George Martin, 210 E. Hyde Park, St. Joseph, Missouri)

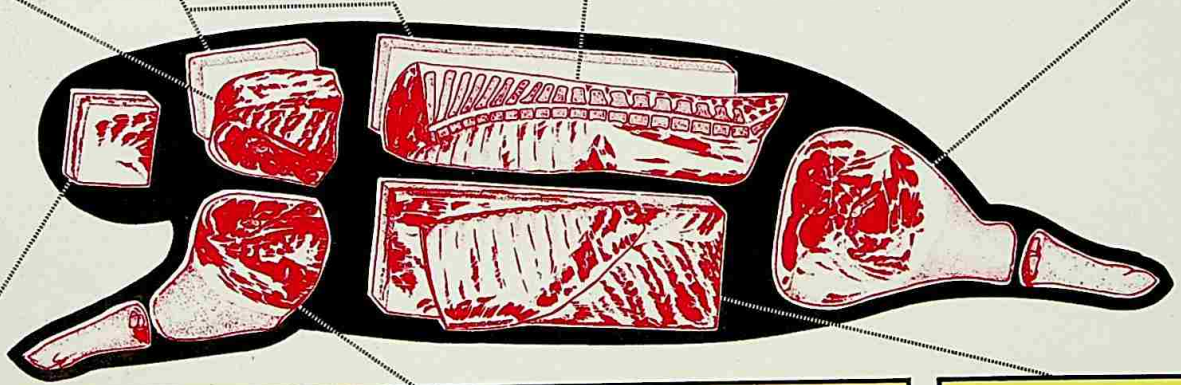
RHUBARB DESSERT

1 c. graham cracker crumbs
4 tsp. sugar
3 T. butter or margarine, melted
3 c. finely diced fresh rhubarb
1/2 c. sugar
2 tsp. unflavored gelatin, softened in
2 T. cold water
1 3-oz. pkg. strawberry gelatin
1 c. boiling water
1/2 c. sugar
1/4 c. flour
1 c. milk
1 tsp. vanilla
2 c. heavy cream, whipped

Combine crumbs, sugar and butter and press into bottom of 2 qt. oblong casserole, greased on bottom only. Bake at 350° for 7 min. Cool. Line sides of spring form pan with waxed paper. Meanwhile cover fruit with sugar, let stand 1 hr. Simmer until rhubarb loses crispness. Drain, save liquid. Add water to liquid to make 3/4 c. Dissolve gelatin in boiling water, stir in 3/4 c. liquid, chill till syrupy. Meanwhile combine sugar, flour and milk, bring to boil, reduce heat and cook, stirring constantly for 2 min., or until thickened. Remove from heat. Stir in vanilla and gelatin, let stand 5 min. Fold in whipped cream. Whip syrupy gelatin mixture until fluffy. Fold in rhubarb, then fold in half of whipped cream mixture. Alternately spoon the strawberry gelatin mixture and the remaining whipped cream mixture into crust lined pan. Swirl with knife, chill overnight. (Mrs. Walter V. Kamler, Box 127, Stewartsville, Missouri)

PORK CHART

RETAIL CUTS OF PORK — WHERE THEY COME FROM AND HOW TO COOK THEM



Boston Butt — Roast

Rolled Boston Butt — Roast

Blade Steak — Braise, Panfry

Smoked Shoulder Butt — Roast (bake), Cook in Liquid, Broil, Panbroil, Panfry

Sausage* — Panfry, Braise, Bake

Porklet — Braise, Panfry

Fat Back — Panfry, Cook in Liquid

Lard — Pastry, Cookies, Quick Breads, Cakes, Frying

Blade Loin Roast — Roast

Center Loin Roast — Roast

Tenderloin — Roast, Braise, Panfry

Rolled Loin Roast — Roast

Sirloin Roast — Roast

Back Ribs — Roast (bake), Braise, Cook in Liquid

Rib Chop — Braise, Broil, Panfry

Loin Chop — Braise, Broil, Panfry

Sirloin Chop — Braise, Broil, Panfry

Butterfly Chop — Braise, Broil, Panfry

Blade Chop — Braise, Broil, Panfry

Top Loin Chop — Braise, Broil, Panfry

Country Style Backbone — Roast (bake), Braise, Cook in Liquid

Canadian Style Bacon — Roast, Broil, Panbroil, Panfry

Smoked Loin Chop — Broil, Panfry

Smoked Ham Shank Portion — Roast (bake), Cook in Liquid

Smoked Ham Butt Portion — Roast (bake), Cook in Liquid

Rolled Fresh Ham (leg) — Roast (bake)

Smoked Ham Boneless Roll — Roast (bake)

Canned Ham — Roast, (bake)

Sliced Cooked "Boiled" Ham — Broil, Panbroil, Panfry

Smoked Ham Center Slice — Broil, Panbroil, Panfry

Jowl Bacon — Cook in Liquid, Broil, Panbroil, Panfry

Pig's Feet — Cook in Liquid, Braise

Fresh Hock — Braise

Smoked Hock — Cook in Liquid

Arm Roast — Roast

Fresh Picnic — Roast

Smoked Picnic — Roast (bake), Cook in Liquid

Canned Luncheon Meat* — Roast (bake), Broil, Panbroil

Arm Steak — Braise, Panfry

Rolled Fresh Picnic — Roast

Canned Picnic — Roast, (bake)

Salt Pork — Broil, Panbroil, Panfry, Cook in Liquid, Bake

Spareribs — Roast (bake), Braise, Cook in Liquid

Sliced Bacon — Broil, Panbroil, Panfry, Bake

Slab Bacon — Broil, Panbroil, Panfry, Bake

*These items may come from several areas of the pork side.

NLS&MB

APPLESAUCE OATMEAL COOKY

1/2 c. shortening
1 c. sugar (brown or white)
1 egg
1½ c. sweetened applesauce
2 c. flour
1 tsp. salt
1/2 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. allspice
1 c. rolled oats
1 c. raisins
1 c. nuts

Beat shortening and sugar till creamy and blend in egg and applesauce. (This may separate, but will blend evenly later). Sift dry ingredients and add to creamed mixture. Stir inoats, raisins, and nuts. Drop by tsp. on greased sheet, bake at 375° 12-15 min. (Mrs. Roy Patterson, Route #2, St. Joseph, Missouri)

CHOCOLATE BANANA DROPS

2¼ c. flour
1/4 tsp. baking soda
2 tsp. baking powder
1/2 tsp. salt
2/3 c. shortening (soft)
1 c. sugar
2 eggs
1 tsp. vanilla

Cream shortening, sugar, eggs and vanilla. Sift dry ingredients, mix together until creamy, add 1 pkg. semi-sweet chocolate bits, melted; add flour mixture alternately with 1 c. mashed bananas. Drop by tsp. on ungreased cooky sheet. Bake at 400° 12-15 min. (Mrs. Chester Christian, Box 83, Cowgill, Mo. 64637)

CHOCOLATE MARSHMALLOW DROP COOKIE

1/2 c. soft butter
1 c. brown sugar
1 egg
2 sq. chocolate, melted
1-3/4 c. flour, sifted
1/4 tsp. soda
1 tsp. baking powder
1/2 c. milk
1/2 tsp. vanilla
1/2 c. chopped nuts
24 marshmallows

Cream butter and sugar. Add egg, vanilla and chocolate and beat well. Add sifted dry ingredients alternately with milk. Add nuts. Drop on greased cooky sheet and bake at 350° for 10 min., then remove from oven and put half a marshmallow on top of each one. Put back in oven for 2 min. Take from oven and press marshmallow down to spread over top of cooky. Let cool and frost with chocolate icing. May be made without marshmallows.

Chocolate Icing:

1 box powdered sugar, sifted
1½ sq. chocolate
1/2 stick butter
1 tsp. vanilla

Melt chocolate with butter, combine with remaining ingredients and enough milk for spreading consistency.

(Mrs. Ronald Thomas, 3201 Messanie, St. Joseph, Missouri, 64501)

SPRINKLE BARS

Melt 1/2 stick margarine or butter in a 9x13" pan. Sprinkle over 1 c. crushed graham crackers, then 1 c. chocolate chips, then 1 c. butterscotch chips, 1 c. shredded coconut and 1 c. pecans. Pour over all this 1 15-oz. can sweetened condensed milk. Bake at 350° for 1/2 hr. Cool and cut in bars. (Mrs. Cecil Hail, 505 West Clinton, Indianola, Iowa,50125)

PEANUT BLOSSOM COOKIES

1-3/4 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. shortening
1/2 c. peanut butter
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla

Combine flour, soda and salt and set aside. Cream together shortening and peanut butter. Slowly add sugars, then egg and vanilla. Beat and add dry ingredients. Roll into small balls (walnut size or smaller) and roll in white sugar. Place on greased cooky sheet and bake 10 min. at 375°. Remove from oven and quickly press chocolate candy star into each cooky. Return to oven for 3-5 min. more. (Mrs. Cecil Hail, 505 W. Clinton, Indianola, Iowa)

CHOCOROON COOKIES (moist)

1½ c. flour
2/3 c. Nestle's Quik cocoa mix
1½ tsp. baking powder
1/4 tsp. salt
1/4 c. sugar
2 eggs, separated
1 T. milk
1/2 tsp. vanilla
1/2 c. butter

Sift flour with cocoa mix, baking powder and salt. Cream butter and sugar well. Add 2 egg yolks, milk and vanilla, beat well. Blend in dry ingredients. Mix well and chill. Roll out dough 1/3 at a time on floured surface. Cut in half lengthwise. Spread the following on only half that has been divided. Place plain half on top and cut in 3/4" strips. Bake at 325°for 12-15 min. (Filling on back of this page)

CHOCOROON COOKIES (Con't)

Filling:
2 egg whites
1 tsp. almond extract
1/2 tsp. vanilla
1/4 C. sugar
1 7-oz. pkg. grated coconut
1 T. water

Beat egg whites, almond and vanilla until soft mounds form. Gradually add sugar and beat until stiff peaks form. Fold in coconut and water and spread over dough. (Mrs. George Martin, 210 East Hyde Park, St. Joseph, Missouri)

MOLASSES GINGER COOKY

1½ c. bacon fat
2 c. sugar
2 T. molasses
2 eggs
4 c. sifted flour
4 tsp. soda
1 tsp. ginger
2 tsp. cinnamon
1 tsp. cloves

Mix bacon fat and sugar, add eggs and molasses and mix well. Sift flour, soda and spices together and add to batter. Chill 1 hr. Make into balls size of walnut, roll in sugar. Place on ungreased baking sheet. Bake at 350° 8-10 min. (Mrs. George Gillen, 3381 Jefferson St., Omaha, Nebraska, 68107)

OATMEAL COOKY MIX

3 c. flour
2 tsp. salt
2 tsp. soda
1 tsp. baking powder
2 c. white sugar
2 c. brown sugar
2 c. shortening
6 c. quick oats

Sift flour, soda, salt, baking powder and both sugars well. Add shortening and blend until mixture is crumbly; stir in oatmeal. Stor in container in refrigerator. Makes 4 qt. mixture. To use, mix 2 c. misture, 1 egg and 1 tsp. vanilla. Bake at 350° 8-10 min., using 1/2 tsp. dropped on ungreased cooky sheet about 2" apart. (Mrs. Estalene Frey, Sabetha, Kansas)

SOUR CREAM DROP COOKIES

1 c. sour cream
1 c. sugar
1 egg
1 tsp. baking powder
Pinch of salt
1 tsp. vanilla

Mix stiff with flour. Bake at 350° 10-15 min. (Mrs. J.C.Turner, Oregon, Mo.)

CHOCOLATE-OATMEAL SQUARES

3/4 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 c. margarine
1/4 tsp. butter flavoring
6 T. brown sugar
1 tsp. vanilla flavoring
1/2 tsp. water
1 egg
1 c. quick cooking oats
1/2 c. chopped nuts
1/4 tsp. black walnut flavoring
1 c. chocolate chips

Sift together the flour, soda and salt. Cream butter, sugar, flavorings, egg and water. Add dry ingredients and blend well. Add oats and nuts. Spread into a large pan and sprinkle chocolate chips over the top. Bake at 375° for 2½-3 min., then open oven, slide out rack and with a knife cut the chocolate bits into the batter and continue baking 12-14 min. more. Cut while warm. Be careful not to over-bake. (Mrs. Eulah Hay, 804 Messanie, St. Joseph, Mo. 64501)

SKILLET COOKIES

3/4 c. sugar
2 eggs, well beaten
1 c. dates, chopped
1 c. sugar-coated cereal
1 c. chopped nuts
1 tsp. vanilla
1 c. cornflakes
1½ c. coconut

Combine sugar, dates and eggs in skillet, cook over medium heat, stirring constantly until mixture pulls away from side of pan, about 5 min. Remove from heat and stir in vanilla and nuts carefully, stir in cereal. Cool slightly and moisten hands in cold water and shape into small balls, and roll in coconut. (Sent in by Mrs. Bessie Laws, Box 143, Quinter, Kansas)

SNICKER DOODLE COOKIES

1 egg
1 c. sugar
1/2 c. butter
3/4 c. sweet milk
1 tsp. soda
1/2 tsp. cream of tartar
Flour

Cream butter and sugar, add egg and beat. Sift dryingredients with enough flour to make a stiff dough. Add alternately with milk. Drop from spoon onto greased cooky sheet (spaced apart). Sprinkle with sugar and cinnamon and bake in a fairly hot oven until brown. (Mrs. George Morris, DeKalb, Missouri)

RHUBARB PUDDING

1 c. sugar
1 T. shortening
1 egg
1½ c. flour
½ c. sour milk
1 scant tsp. soda
2 c. fresh rhubarb, cut up

Mix all together and bake 30-40 min. at 350°.

Sauce:
1 c. sugar
2 T. flour
1 tsp. vanilla
1 c. cold water
½ c. butter

Mix sugar, flour and water together and boil till thick. Remove from heat, add butter and vanilla. (Mrs. W.A. Inman, 2615 S, 19th, St. Joseph, Mo.)

DATE-NUT PUDDING

1 c. dates, cut up
1 level tsp. soda
2 eggs
1 c. sugar
1 c. boiling water
2 level T. butter
1½ c. sifted flour
½ c. walnuts

Add boiling water to dates and soda and let stand while preparing other mixture. Blend butter and sugar. Add beaten eggs. Add date mixture and blend thoroughly. Add sifted flour and fold in walnuts. Pour into greased 8" square tin and bake at 350° for 45 min. Serve plain or with favorite pudding souce. (May use prunes instead of dates and omit nuts) (Mrs. Glenn Wagoner, Oregon, Mo., 64473)

CARAMEL PUDDING

Melt ¼ c. sugar in heavy skillet, stirring until a rich brown. Remove from heat. Slowly add ½ c. boiling water. Return to heat, stir well, until smooth. Combine ¼ c. sugar, 3 T. cornstarch and ¼ tsp. salt in saucepan. Blend in 2 c. milk. Stir in caramel syrup, cook and stir over medium heat till thick. Cook 2 min. more. Add 1½ tsp. vanilla. Pour into bowls. Add Caramel Trim and chill.

Caramel Trim:
Melt ½ c. sugar in heavy skillet over low heat, stirring constantly. When golden remove from heat and immediately drizzle over pudding. The syrup hardens to crackly candy. (Mrs. Roy Patterson, Route 2, Box 330, Savannah, Mo.)

CARAMEL DUMPLINGS

1 c. sugar, browned to light brown
2½ c. boiling water
Pinch of salt
1 tsp. vanilla

Cook these ingredients until a syrup.

Batter:
½ c. sugar
1 T. butter
½ c. milk
Pinch of salt
1 tsp. baking powder
1 tsp. vanilla

Cream butter and sugar, add salt, baking powder, vanilla and milk. Add enough flour to make a stiff dough. Drop by tsp. on caramel syrup. Brown in 350° oven for 25 min. Serve warm with whipped cream. (Mrs. E. Baldwin, 6602 Carnegie, St. Joseph, Mo., 64504)

APRICOT WHIP

Whip 1 c. whipping cream or topping mix. Fold in 1 c. miniature marshmallows, 1¼ c. diced canned apricots and ½ c. shredded coconut. Mix lightly and serve in sherbet glasses. (Mrs. George Dunlap, 815 S. 38th St., St. Joseph, Mo., 64507)

BOYSENBERRY DESSERT

Heat 1 lb. marshmallows and 1 c. juice drained from 1 can boysenberries over water and cool. Add 1 c. cream, whipped, or dessert topping mix and boysenberries. Fold in gently. Place graham cracker crumbs in bottom of 9x13" pan. Pour in cooled mixture, top with more crumbs. Chill. (Mrs. R.V.Wilson, Filley, Nebraska)

DESSERT

Make Bisquick according to directions, adding an egg to make a soft dough. Roll out, cover with fruit. Boil 3/4 c. sugar and 1 c water. Roll dough as for jelly roll, cut in 1" slices, drop slices in hot syrup and bake at 450° for 20-30 min. (Mrs. A. Lloyd, 3307 Metropolitan, Kansas City, Kansas)

RHUBARB CRUNCH

Put 4 c. cut-up rhubarb in an 8x8" pan. Combine 1½ c. sugar and 2 T. flour and sprinkle over fruit. Top with following mixture:
1 c. flour
1/2 c. white sugar
1/2 c. brown sugar
1 c. oatmeal
2/3 c. butter or shortening
1/2 tsp. baking powder

Combine until crumbly. Bake in slow oven 1 hour. Serve plain or with whipped cream or ice cream. (Mrs. Maud Withget, 4713 Lowell Ave., Lincoln, Nebraska)

OATMEAL PIE

2 eggs, well beaten
1 c. sugar
1/2 c. white corn syrup
3/4 c. oatmeal
3/4 c. coconut
1/2 c. Milnot
1/2 stick margarine, melted
1 tsp. vanilla

Mix together and put in unbaked pie shell. Bake 15 min. at 400°, then 25 min. at 300°. (Mrs. Setta Schottel, Clarksdale, Mo., 64430)

RHUBARB WHIPPED CREAM PIE

2 T. unflavored gelatin (2 envelopes)
½ c. cold water
2½ c. cooked rhubarb
1 c. sugar

Soften gelatin in cold water. Heat rhubarb and sugar to boiling. Fold in gelatin and stir. Cool and fold in 1 c. cream, whipped. Pour into graham cracker crust and chill.

Crust:
1½ c. crumbs, ¼ c. sugar and ½ c. butter.
(Mrs. J.C. Turner, Oregon, Mo., 64473)

GOOSEBERRY MERINGUE PIE

1 pt. gooseberries
1/2/ c. water
3/4 c. sugar
1/4 tsp. vanilla
1/4/ tsp. salt
3 egg yolks, beaten
1/4 c. flour

Drain syrup from gooseberries and add water, sugar, salt and flour. Stir in egg yolks and cook until thick. Add vanilla, gently fold in gooseberries and pour into baked pie crust when cooled. Make meringue of egg whites, beaten stiffly with 6 T. powdered sugar, ¼ tsp. cream of tartar; then pile lightly on pie and bake in 400° oven until nicely browned. (Margaret Van Horn, Tabor, Iowa)

BUTTERMILK PIE

3 egg yolks
1 c. sugar
1 T. warm butter
1 c. sugar
2 T. flour
2 c. buttermilk

Beat egg yolks to lemon color, add sugar and butter. Mix all together, then add second cup of sugar, flour and add to first mixture, then add buttermilk and bake in unbaked pie shell at 375°. Use egg whites for meringue for top of pie. May add 1 tsp. lemon extract to pie filling and ½ tsp. to meringue. (Mrs. Homer Weese, Route 1, Darlington, Mo., 64438)

MARASCHINO CHERRY CHIFFON PIE

Graham cracker crust or baked pastry shell
1 4-oz. bottle maraschino cherries, chopped
1 envelope plain gelatin soaked in ¼ c. cold water; set aside

In top of double boiler slightly beat 3 egg yolks, 1/8 tsp. salt and 1/2 c. sugar. To this add cherry juice and 1 T. lemon juice and enough water to make 3/4 c. liquid. Cook over hot water till it coats a spoon. Add softened gelatin and mix well. Set aside to cool, but don't let congeal. Beat 3 egg whites till foamy. Add 1/2 c. sugar minus 1 T., a little at a time. Beat till forms stiff peak but not dry. Fold gelatin mixture into cherries. Put into crust. Put whipped cream slightly flavored, around edge, make a swirl of whipped cream in center, and garnish with more maraschino cherries. (Mrs. E.L. Dishner, 521 E. Colorado, St. Joseph, Mo.)

CREAM PIE

2/3 c. white sugar
1 heaping T. flour
2 c. sweet cream (not too thick)
2 beaten egg whites

Mix sugar and flour well, add cream, fold in egg whites; pour into 9" unbaked pie crust and bake in moderate oven until custard is done. Sprinkle nutmeg on top before baking. (Mrs. Mabel Wackernagle, Savannah, Mo.)

PIE CRUST

Beat 1 c. lard until fluffy. Add 1 egg, continue beating and add 1 T. vinegar, 5 T. water, then add 3 c. flour, 1 tsp. salt. Makes 2 large 2-crust pies or 5 single crust pie shells. (Helen E. Dozier, Box 81, Maitland, Mo.)

CHOCOLATE REFRIGERATOR PIE

Mwlt 20 marshmallows in 1/2 c. mild, melt in this mixture 4 milk chocolate bars. Cool. Add 1 c. cream, whipped, add 1 tsp. vanilla. Pour into graham cracker crust and chill. (Catherine Readner, 1318 N. 20th, St. Joseph, Mo.)

CHIP CHOCOLATE PIE

Make your favorite cream pie filling, adding 1 c. chocolate chips. When cool, spread on meringue, top with 1/4 c. chips and brown in oven. (Mrs. Jack Horner, 2242 N. 22nd, St. Joseph, Mo.)

AUGUST PACKET-1966

THE GRACE CRAWFORD SHOW 3:30 to 4:00 P.M. KFEQ-TV CHANNEL 2 St. Joseph, Mo.

RICH EGG BREAD

demonstrated by Lois [illegible]llsch, Rockport, Mo.

1/4 cup warm water
1 pkg. active dry yeast
1/2 cup lukewarm milk
1 tbsp. sugar
1 tsp. salt
1 egg
1 tbsp. soft butter or shortening
2 3/4 cup flour

Dissolve yeast in warm water. Add remaining ingredients except half the flour. Mix until smooth. Mix in rest of flour. Turn into greased bowl. Cover and let rise until double in bulk. Punch down. Knead until firm and elastic. Let rise again until double in bulk.

Remove from pan and follow one of the two following recipes.

NEW ENGLAND RAISIN BREAD

Add 2/3 cup raisins to basic recipe. Prepare dough as for regular loaf bread.

JEWISH CHALLAH

Divide dough into three parts: roll each into 14 inch strand. Place close together on baking sheet; braid loosely. Let rise. Bake at 375 degrees, 25 to 30 minutes. Brush with egg yolk glaze made by mixing 2 tbsp. water with well beaten yolk. Sprinkle with poppy seeds, and brush with egg yolk glaze and sprinkle with poppy seeds before baking.

SHAPING HOLIDAY BREADS

demonstrated by David Lippold and Eileen Zimmerman, Amity, Mo.

1 cup lukewarm water
2 pkgs. yeast
1 tsp. sugar
1 cup milk scalded and cooled
1/2 cup shortening (part butter)
2/3 cup sugar
1 1/2 tsp. salt
2 whole eggs or 4 egg yolks
grated rind and juice of 1/2 lemon
7 cups of flour or more

Stir first three ingredients together. Mix next four ingredients together. Add eggs and mix both mixtures together. Stir in flour, mixing well after each addition. Turn out onto floured board and knead until smooth. Let rise in greased and covered bowl until double in bulk. Take out, knead again and divide dough. Pat out flat about quarter of an inch thick. Cut in strips and roll. Form Christmas tree by shaping rolls of dough into rings. Start tree with five rings, then four, then three, etc. to make a trinagle shape tree. For Easter Bunny, use ring of dough for body, with tips of dough for ears and tail. Let rise and bake at 350°. Frost tree by drizzling with confectioners sugar frosting.

PINEAPPLE PARFAIT PIE

demonstrated by Nancy Ketchem, Route 3, St. Joseph, Mo.

1 1/4 cup liquid (pineapple juice and water) (drain juice from one 3½oz. can crushed pineapple)
1 pkg. lemon gelatin
1 pt. vanilla ice cream (softened)
1 cup crushed pineapple

Bring liquid to a boil. Stir in gelatin until dissolved. Stir in ice cream and the crushed pineapple. Refrigerate until thick. Pour into graham cracker crust.

CRUST: 1 1/3 cups graham cracker crumbs, 2 tbsp. sugar and 1/4 cup melted butter

Mix above ingredients together and press into a 9 inch pie pan. Bake at 350° about 5 minutes. Cool.

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demonstrated by Lois [illegible]llsch, Rockport, Mo.

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1 pkg. active dry yeast
1/2 cup lukewarm milk
1 tbsp. sugar
1 tsp. salt
1 egg
1 tbsp. soft butter or shortening
2 3/4 cup flour

Dissolve yeast in warm water, Add remaining ingredients except half the flour. Mix until smooth. Mix in rest of flour. Turn into greased bowl. Cover and let rise until double in bulk. Punch down. Knead until firm and elastic. Let rise again until double in bulk.

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Divide dough into three parts: roll each into 14 inch strand. Place close together on baking sheet; braid loosely. Let rise. Bake at 375 degrees, 25 to 30 minutes. Brush with egg yolk glaze made by mixing 2 tbsp. water with well beaten yolk. Sprinkle with poppy seeds, and brush with egg yolk glaze and sprinkle with poppy seeds before baking.

SHAPING HOLIDAY BREADS

demonstrated by David Lippold and Eileen Zimmerman, Amity, Mo.

1 cup lukewarm water
2 pkgs. yeast
1 tsp. sugar
1 cup milk scalded and cooled
1/2 cup shortening (part butter)
2/3 cup sugar
1 1/2 tsp. salt
2 whole eggs or 4 egg yolks
grated rind and juice of 1/2 lemon
7 cups of flour or more

Stir first three ingredients together. Mix next four ingredients together. Add eggs and mix both mixtures together. Stir in flour, mixing well after each addition. Turn out onto floured board and knead until smooth. Let rise in greased and covered bowl until double in bulk. Take out, knead again and divide dough. Pat out flat about quarter of an inch thick. Cut in strips and roll. Form Christmas tree by shaping rolls of dough into rings. Start tree with five rings, then four, then three, etc. to make a trinagle shape tree. For Easter Bunny, use ring of dough for body, with tips of dough for ears and tail. Let rise and bake at 350°. Frost tree by drizzling with confectioners sugar frosting.

PINEAPPLE PARFAIT PIE

demonstrated by Nancy Ketchem, Route 3, St. Joseph, Mo

1 1/4 cup liquid (pineapple juice and water) (drain juice from one 3½oz. can crushed pineapple)
1 pkg. lemon gelatin
1 pt. vanilla ice cream (softened)
1 cup crushed pineapple

Bring liquid to a boil. Stir in gelatin until dissolved. Stir in ice cream and the crushed pineapple. Refrigerate until thick. Pour into graham cracker crust.

CRUST: 1 1/3 cups graham cracker crumbs, 2 tbsp. sugar and 1/4 cup melted butter

Mix above ingredients together and press into a 9 inch pie pan. Bake at 350° about 5 minutes. Cool.

AUGUST PACKET-1966

THE GRACE CRAWFORD SHOW 3:30 to 4:00 P.M. CHANNEL 2 St. Joseph, Mo.

SWEDISH TEA RING

as demonstrated by Judy Gabbart, Stanberry, Mo.

1 package active dry yeast
1/4 cup warm water
1/2 cup milk, scalded
1/4 cup shortening
1/4 cup sugar
1 tsp. salt
2 1/2 cups flour
1 tsp. vanilla
2 eggs

Dissolve yeast in warm water; to scalded and cooled milk add shortening, sugar, salt. Beat eggs to lemon color. Add vanilla, milk mixture and yeast mixture. Add flour about 1/3 at a time. Knead dough for 10 minutes on floured board. Allow to rise in a greased and covered bowl until double in bulk. Remove to floured board and shape into roll. Roll out to approximately 9x13 size. Brush with melted butter. Spread with favorite filling. Judy used 1/2 cup candied fruits, chopped; 1/2 cup walnuts; 1/2 cup sugar for her filling. Roll lengthwise; seal edge; shape in a ring; snip almost to center all the way around at 1 inch intervals. Pull sections apart. Let rise till double. Bake in 375° oven about 20 minutes. Spread with icing. Trim with candied cherries.

BUBBLE COFFEE CAKE

as demonstrated by Rita Walkup, Agency, Mo.

1 cup milk, scalded
1/3 cup sugar
1 tsp. salt
1/4 cup butter
1/4 cup lukewarm water
1 cake compressed yeast
1 egg, beaten
4 cup flour (approximately)

Dissolve yeast in water. Add sugar, salt and butter to scalded milk. Cool.

To lukewarm water add yeast mixture and well beaten egg. Add half of the flour and beat until smooth. Add remaining flour and stir well...until dough leaves sides of the bowl. Turn out on floured surface and knead until satiny. Place in greased bowl; cover with damp cloth and let rise until couble. Bake at 375° about 25 minutes. Punch down well. Turn onto floured surface and shape Make balls size of large walnut. Dip balls of dough into melted butter and then in cinnamon and sugar filling mixture. Place in tube pan alternating layers until three layers are in pan. Cover and let rise until double in bulk. Bake at 375° about 25 minutes. Let cool in pan.

FILLING: 3/4 cup melted butter, 1 cup sugar and 2 tsp. cinnamon.
Frost with confectioners sugar and decorate with maraschino cherries or nuts after removing the cake from the pan.

CARAMEL FEATHER CAKE

as demonstrated by Terry Thiesfeld, Rockport, Mo.

4 eggs beaten light
2 cups sugar
2 cups flour
2 tsp. baking powder
1 cup milk
2 tbsp. butter

Beat eggs until light; add sugar, beat again. Add 2 cups flour, sifted with the baking powder. Stir. Heat milk and butter to boiling point. Pour into batter and beat. Makes a very thin batter. Bake in 9x13x2 pan. When done, remove from oven and top with the following mixture: 6 tbsp. melted butter, 1/2 cup brown sugar, 1 cup flaked coconut. Spread over warm cake and return to oven until mixture bubbles.

PUNCH (correction to July group)

1 pkg. raspberry Kool Aid
1 pkg. pineapple-grapefruit Kool Aid
1½ c. sugar
3 bottles Fresca
1 can fruit punch
1 pkg. black raspberry gelatin dissolved in a little hot water
3 qts. water
(Florence Callis, 1521 Felix, St, Joseph, Missouri)

PUNCH

Mix 2 pkg. Kool Aid in 1 can frozen concentrated fruit juice and enough water to make 1 gal. (Becky Olson, Easton, Missouri)

PUNCH

Mix canned cranberry juice with two-thirds amount of FRESCA!
(Peggy Burkert, 838 South 23rd, St. Joseph, Missouri)

PUNCH

2 c. sugar
2 c. water
1 small can M.C.P. Lemon Juice
1½ qts. water
1 pt. sherbet

Boil sugar and water and add lemon juice. (May be done a day or so ahead if you wish). Add water and sherbet, any kind, and ice cubes. Serves several.
(Listener in Hemple, Missouri)

FRESH LEMONADE SYRUP

2 c. sugar
2 c. water
1 c. fresh lemon juice
Dash of salt
Lemon peel

Combine sugar, water, lemon juice and salt in saucepan. Boil 5 min. Remove from heat. Add peel, let stand 5 min. Remove peels and discard. Cool syrup. Store in covered jar in refrigerator. When ready to use, spoon 4 T. into a tall glass, add ice and finish filling with water. Approx. 3 c.

ROOT BEER PARFAIT

10 or 12-oz. container root beer
1/2 pt. chocolate ice cream
1/2 pt. vanilla ice cream
2-4 T. thick chocolate syrup

Place a large scoop of chocolate ice cream in bottom of each glass (2). Pour root beer slowly into each glass to 3/4 full. Top each with scoop of vanilla ice cream. Drizzle with chocolate syrup.

MOCHA PUNCH

6 c. very strong coffee
12 tsp. sugar
Whipped cream, sweetened to taste
1 c. cream
6 scoops vanilla ice cream

In a punch bowl place enough large pieces of ice to chill bowl thoroughly. If possible, put in refrigerator till ready to serve. Remove ice. Wipe bowl dry. Add cream and sugar to coffee, pour into bowl. Add scoops of ice cream. Top with blobs of sweetened, freshly whipped cream. Serve 1 scoop of ice cream with its topping of whipped cream in each glass. Serves 6.

RASPBERRY-MINT COOLER

6-7 sprigs of mint
1/2 c. fresh red raspberries
1 qt. lemonade

Rinse and shake excess water from mint sprigs. Chill all but 1 sprig in refrigerator. Bruise remaining sprig and set aside. Sort, rinse and drain thoroughly the raspberries. Crush in large bowl and add bruised mint sprig. Add lemonade. Stir to blend ingredients. Chill in refrigerator. Remove mint before serving. Garnish each serving with one of the chilled sprigs of mint.

GINGER GRAPE JUICE

2 whole cloves
1/2 small stick cinnamon
3 T. lemon juice
3 T. sugar
1 qt. grape juice
2 c. ginger ale

Tie spices in cheesecloth. Add lemon juice, sugar and grape juice and cook over low heat 15 min. Chill thoroughly. Just before serving, add ginger ale.

EMERALD FROST

1/2 c. mint jelly
1/2 c. water
3 tsp. lime juice
Lemon sherbet
FRESCA
Lime slices

Heat jelly and water to make a syrup. Cool, then add lime juice. Fill tall glasses with scoops of lemon sherbet; top with 2 tsp. mint syrup. Fill each glass with FRESCA and garnish with slice of lime.

CHOCOLATE ICE CREAM CUSTARD

2 c. milk
1 T. flour
1 c. sugar
1/4 tsp. salt
2 egg yolks, beaten
2 c. heavy cream, (or half and half)
2 sq. chocolate, melted
1 tsp. vanilla

Scald milk, mix flour, sugar and salt, cook over hot water 7 min. Stir hot mixture over egg yolks, cook 2 min. longer and cool. Add cream and melted chocolate and vanilla. Makes 1½ qts. (Barbara Wyatt, Faucett, Missouri)

ICE CREAM

1 pkg. raspberry gelatin
1 c. boiling water
1½ c. sugar
1 c. cold water
1 lemon
1 c. orange juice
3 bananas
1 c. milk
2 c. heavy cream

Dissolve gelatin in hot water, add sugar and dissolve, then add 1 c. cold water and cool. In blender mix juice of the lemon, the orange juice and bananas. Mix altogether with milk and cream. Makes 1/2 gal. (Peggy Burkert, 838 S. 23rd)

ICE CREAM DESSERT

Slice an angel food cake in two to make 3 slices lengthwise. Put 2 flavors of sherbet between slices, put back together and ice with whipped cream and freeze. (Florence Callis, 1521 Felix, St. Joseph, Missouri)

ICE CREAM DESSERT

1/2 lb. chocolate sandwich cookies
1 stick margarine
1 c. powdered sugar
2 eggs, slightly beaten

Roll cookies into fine crumbs. Combine margarine, powdered sugar and eggs. Cook until begins to thicken, then cool. In a 9x13" pan put a layer of cookie crumbs, then a layer of custard, a layer of soft vanilla ice cream, then a layer of crumbs. Freeze. (Mrs. Curtis Fisher, Agency, Missoni)

RICE PUDDING

1/3 c. uncooked rice
4 c. milk, scalded
1/3 tsp. salt
1/4 tsp. sugar
2 T. butter

Combine all in flat baking dish, place in slow oven, 350°, and bake 1½ hrs. or till rice is tender, thick and creamy. Stir every 15 min. with fork, carefully turning under browning topping and scraping edges down. Serve hot or cold. (Mrs. Harold Hendrickson, 1320 North 12th, St. Joseph,Missouri)

BLUEBERRY DELIGHT

First, spread graham cracker crust (8 crackers, 6 T. soft butter) into pie plate and bake 10 min. at 350° and cool.
Second, mix 2 T. milk, 1 c. powdered sugar, 1 8-oz. pkg. cream cheese and spread over crust.
Third, spread 1/2 c. pecans, chopped, over.
Fourth, spread 1 pkg. dessert topping mix, prepared, over.
Fifth,top with 1 can blueberry pie filling. Refrigerate. (Mrs. Keith Taylor, 3301 Mandan Lane, St. Joseph, Missouri)

FRUIT SUPREME

1 stick soft margarine
1 pkg. graham crackers
1 8-oz. pkg. soft cream cheese
1 c.sifted powdered sugar
1 env. dessert topping mix, prepared
Fruit

Cream together the graham cracker crumbs and margarine and spread in bottom of a dish. Mix until creamy the cream cheese and powdered sugar and mix into topping mix. Pour fruit on top of crumbs and topwith cream cheese mixture. May top with crumbs if desired. (Mrs. Robert Stephenson, 2309 Cardinal Lane)

CHEESE CAKE

1 pkg. lemon gelatin
1 c. boiling water
1/2 c. cold water
1/2 tsp. lemon flavoring
1 can Milnot or 1½ c. whipping cream
1 8-oz. pkg. cream cheese
1 c. sugar

Dissolve gelatin in hot water, add cold water and flavoring and chill till syrupy, then whip. Whip Milnot or cream, and cream cheese with sugar. Add whipped cream to gelatin mixture, fold cheese into gelatin mixture, pour into graham cracker crust in a 9x11x2" pan. To make crumb crust, crush 18 graham crackers and mix with 1 stick margarine. May sprinkle crumbs over top. (Mrs. Leonard Johnson, Dawn, Missouri)

HINT: To make sewing easier and neater, cut face off pattern and glue to outside of a manilla envelope: place pattern pieces inside envelope. (Barbara Wyatt)

ORANGE CAKE

1/3 c. butter
Grated rind of 1 orange
1/2 c. sugar
2 egg yolks
1/2 c. sugar
1½ c. flour
1 rounded tsp. baking powder
1/2 c. milk
2 egg whites, well beaten

Cream butter and rind, beat in 1/2 c. sugar and egg yolks. Mix second 1/2 c. sugar, flour and baking powder and add to first mixture alternately with milk. Add beaten egg whites and bake in 3 layers at 350° till done.

ORANGE FILLING:

1 c. orange juice
Juice of 1/2 lemon
1/3 c. sugar
3 level T. cornstarch
1 T. butter
1 egg, beaten

Scald orange and lemon juices. Stir in cornstarch mixed with sugar, stir and cook till it thickens; cook over hot water 10 min. Add butter and beaten egg, and cook till egg is set. Put on and between cake layers. (Barbara Wyatt, Faucett, Mo.)

CHOCOLATE CAKE FROSTING

3 T. flour
1 c. milk
1 c. sugar
1 tsp. vanilla
1 c. butter or margarine

Blend flour and milk, cook till thick, stirring constantly. Let stand until cold. Cream sugar and butter till very fluffy and almost white. Add to first mixture and blend well; add vanilla and mix. Should look similar to whipped cream. (Geraldine Noah, 2213 South 9th, St. Joseph, Missouri)

CHOCOLATE CAKE

2 c. sugar
1 stick margarine
2 eggs
2 c. flour
1 tsp. salt
1 tsp. cinnamon
1/2 c. cocoa
1 c. hot water
1 tsp. soda
1/2 c. sour milk

Cream sugar and margarine, add eggs and beat. Sift flour, salt and cinnamon. Dissolve cocoa in hot water and add alternately with flour. Dissolve soda in sour milk and add last. (Mrs. D.L. Golden, Route #4, Savannah, Missouri, 64485)

BLACKBERRY OR RASPBERRY CAKE

1 c. butter
2 c. sugar
1/2 c. sour cream
3 eggs
1 tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. allspice
3 c. flour
1 c. blackberries or raspberries

Cream sugar, butter and eggs. Add sour cream and soda. Mix well, then add berries. Add dry ingredients and mix well. Bake at 350° for 30 min. or till done. (Mrs. Irgil Buie, 1812 County Line Road, St. Joseph, Missouri)

APPLE SURPRISE CAKE

2 c. apples, unpeeled and chopped
1 c. sugar
1½ c. plus 2 tsp. flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 c. nuts
1/2 c. cooking oil
1 egg, beaten
1 tsp. vanilla
1/2 c. coconut

Mix apples and sugar in large bowl and let stand until juice forms. Sift flour, soda, salt and cinnamon and add to apples, stir well. Add remaining ingredients and mix well. Bake in greased 6x10" or 8x8" pan at 350° for 40-45 min.

Topping:

4 T. butter
2 T. milk
1/2 c. brown sugar
1/2-1 c. coconut

Combine butter, milk and sugar, bring to boil, add coconut and spread over cake and put under broiler until bubbly, or just cook this topping till thick and spread on cooled cake. (B.E. Smith, Mooresville, Missouri)

CREAM CAKE

1½ c. all-purpose flour
7/8 c. sugar
1½ tsp. baking powder
1/8 tsp. salt
1 egg
1 c. heavy cream

Sift dry ingredients into mixing bowl. Add egg, cream and vanilla. Beat 2 min. Pour into lightly greased and floured 8x8x2" pan and bake at 350° for 35 min. (Real good for strawberry shortcake)(Mrs. Willard Thiemann, Rt.#1, Pawnee City, N.)

Hint: Paste silver polish can be used to clean the starch off the bottom of an electric iron.

OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1½ c. flour
1 tsp. salt
1 tsp. soda
3 c. oatmeal
1/2 c. nuts

Combine above, drop on ungreased cooky sheet, bake at 350° for 10 min. (Mrs. D.L.Golden, Route #4, Savannah, Missouri, 64485)

OATMEAL COOKIES

1/2 c. shortening
1-1/3 c. brown sugar
1 tsp. vanilla
2 eggs
1 c. flour, sifted
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
1/3 c. water
1½ c. oatmeal
1/2 c. nuts
1 c. raisins

Cream shortening, sugar and vanilla, add eggs; combine flour, soda, cinnamon and salt. Add alternately with water. Add oats, nuts and raisins. Drop by tsp. on greased cooky sheet, bake 15 min. at 375°. (Peggy Reed, 2231 South 9th, St. Joseph)

OATMEAL COOKIES

1 c. raisins
2 c. water
1 c. sugar
1/2 c. margarine
1 egg
1 tsp. vanilla (may use 2 tsp. coconut or 1 tsp. maple)
1 c. flour, sifted
1 c. oatmeal
1 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
Little nutmeg
1 c. milk

Cook raisins in water for 15 min., cool and drain. Cream sugar, margarine, egg and flavoring. Add flour, oatmeal, soda, salt, cinnamon and nutmeg alternately with milk. Add raisins, mix and bake in greased baking pan about 40 min. at 350°. Cut in bars. Don't over-bake. (Elizabeth Reno, Savannah, Missouri)

GRAHAM CRACKER FILLING

Combine 2 Hershey bars, softened, 1 tsp. butter or margarine, 1 c. powdered sugar and enough Milnot or cream to mix, put between graham crackers. (Mrs. Mary Arnold, 908 Alabama, St. Joseph, Missouri)

GRANDMA'S COOKIES

1/2 c. butter
1/4 c. sugar
1 egg, separated
1/2 tsp. vanilla
1/2 tsp. baking powder
2 T. full milk
Little grated orange rind
1¼ c. flour
3/4 c. nuts, ground

Combine egg yolk, vanilla and rind; add to butter, sugar and milk and beat well. Add flour and baking powder and mix and chill. Shape in tiny patties, dip in slightly beaten egg white, dip in nuts. Bake at 325° till lightly brown. (Mrs. Eugene J. Wallace, Cameron, Missouri)

HAWAIIAN DROP COOKIES

2 c. flour, sifted
2 tsp. baking powder
1/2 tsp. salt
2/3 c. shortening
1¼ c. sugar
1/2 tsp. vanilla
1/2 tsp. almond extract
1 egg
1/4 c. well drained crushed pineapple
1/2 c. coconut

Sift together flour, baking powder and salt. Cream shortening, sugar and extracts. Beat in egg until mixture is fluffy. Blend in pineapple and dry ingredients. Drop by tsp. on ungreased cooky sheet 3" apart. Sprinkle with coconut. Bake at 325° about 20 min. Better if stored for 24 hrs. (Lulu Short, Callao, Missouri)

OVERNIGHT MACAROONS

4 c. quick cooking oatmeal
2 c. brown sugar
1 c. salad oil
2 eggs, beaten
1 tsp. salt
1 tsp. almond flavoring

The night before, mix oatmeal, sugar and oil. Next morning, add eggs, salt and flavoring. Drop from tsp. onto greased cooky sheet, bake at 325° for 15 min. Remove immediately from pan. (Mrs. U.J.Johannes, 308 North 16th, Leavenworth, Kans.)

NUT-CHOCOLATE BARS

2/3 c. shortening
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 c. sifted all-purpose flour
1/2 tsp. soda
1/2 tsp. salt
1 c. chocolate chips
3/4 c. nuts, chopped

Cream shortening and sugars, add vanilla and eggs; beat well. Sift dry ingredients add to creamed mixture; mix well. Stir in cips and nuts. Spread in pan, bake at 350 20-25 min. Cut in bars while warm. (Mrs. Leonard Johnson, Dawn, Missouri)

OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1½ c. flour
1 tsp. salt
1 tsp. soda
3 c. oatmeal
1/2 c. nuts

Combine above, drop on ungreased cooky sheet, bake at 350° for 10 min. (Mrs. D.L.Golden, Route #4, Savannah, Missouri, 64485)

OATMEAL COOKIES

1/2 c. shortening
1-1/3 c. brown sugar
1 tsp. vanilla
2 eggs
1 c. flour, sifted
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
1/3 c. water
1½ c. oatmeal
1/2 c. nuts
1 c. raisins

Cream shortening, sugar and vanilla, add eggs; combine flour, soda, cinnamon and salt. Add alternately with water. Add oats, nuts and raisins. Drop by tsp. on greased cooky sheet, bake 15 min. at 375°. (Peggy Reed, 2231 South 9th, St. Joseph)

OATMEAL COOKIES

1 c. raisins
2 c. water
1 c. sugar
1/2 c. margarine
1 egg
1 tsp. vanilla (may use 2 tsp. coconut or 1 tsp. maple)
1 c. flour, sifted
1 c. oatmeal
1 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
Little nutmeg
1 c. milk

Cook raisins in water for 15 min., cool and drain. Cream sugar, margarine, egg and flavoring. Add flour, oatmeal, soda, salt, cinnamon and nutmeg alternately with milk. Add raisins, mix and bake in greased baking pan about 40 min. at 350°. Cut in bars. Don't over-bake. (Elizabeth Reno, Savannah, Missouri)

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Combine 2 Hershey bars, softened, 1 tsp. butter or margarine, 1 c. powdered sugar and enough Milnot or cream to mix, put between graham crackers. (Mrs. Mary Arnold, 908 Alabama, St. Joseph, Missouri)

GRANDMA'S COOKIES

1/2 c. butter
1/4 c. sugar
1 egg, separated
1/2 tsp. vanilla
1/2 tsp. baking powder
2 T. full milk
Little grated orange rind
1¼ c. flour
3/4 c. nuts, ground

Combine egg yolk, vanilla and rind; add to butter, sugar and milk and beat well. Add flour and baking powder and mix and chill. Shape in tiny patties, dip in slightly beaten egg white, dip in nuts. Bake at 325° till lightly brown. (Mrs. Eugene J. Wallace, Cameron, Missouri)

HAWAIIAN DROP COOKIES

2 c. flour, sifted
2 tsp. baking powder
1/2 tsp. salt
2/3 c. shortening
1¼ c. sugar
1/2 tsp. vanilla
1/2 tsp. almond extract
1 egg
1/4 c. well drained crushed pineapple
1/2 c. coconut

Sift together flour, baking powder and salt. Cream shortening, sugar and extracts. Beat in egg until mixture is fluffy. Blend in pineapple and dry ingredients. Drop by tsp. on ungreased cooky sheet 3" apart. Sprinkle with coconut. Bake at 325° about 20 min. Better if stored for 24 hrs. (Lulu Short, Callao, Missouri)

OVERNIGHT MACAROONS

4 c. quick cooking oatmeal
2 c. brown sugar
1 c. salad oil
2 eggs, beaten
1 tsp. salt
1 tsp. almond flavoring

The night before, mix oatmeal, sugar and oil. Next morning, add eggs, salt and flavoring. Drop from tsp. onto greased cooky sheet, bake at 325° for 15 min. Remove immediately from pan. (Mrs. U.J.Johannes, 308 North 16th, Leavenworth, Kans.)

NUT-CHOCOLATE BARS

2/3 c. shortening
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 c. sifted all-purpose flour
1/2 tsp. soda
1/2 tsp. salt
1 c. chocolate chips
3/4 c. nuts, chopped

Cream shortening and sugars, add vanilla and eggs; beat well. Sift dry ingredients add to creamed mixture; mix well. Stir in cips and nuts. Spread in pan, bake at 350 20-25 min. Cut in bars while warm. (Mrs. Leonard Johnson, Dawn, Missouri)

ICE CREAM SALAD

1 pkg. lemon gelatin
1 c. hot water
1 c. vanilla ice cream
1 c. cottage cheese
1 c. crushed pineapple, drained
1 c. nuts, chopped

Dissolve gelatin in hot water and let cool. Add remaining ingredients and refrigerate. (Mrs. Ralph Johnson, Cosby, Missouri)

FROSTED FRUIT SALAD

1 pkg. lemon gelatin
1 pkg. orange gelatin
2 c. hot water
1½ c. cold water
1 large can crushed pineapple, drained
2 diced bananas
1 c. miniature marshmallows

Dissolve gelatins in hot water, add cold water and chill slightly. Add fruits and marshmallows and pour in 9x13" dish and chill. Frost with following mixture:

2 T. flour
1/2 c. sugar
1 egg, beaten
1 c. pineapple juice

Mix and cook until thick, then add 2 T. butter. Let stand till cold. Whip 1 pkg dessert topping mix and fold into cooked mixture. Spread on gelatin, top with chopped nuts or grated cheese. (Mrs. Ralph L. Johnson, Cosby, Missouri)

CHEESEBERRY SALAD

1 pkg. cherry gelatin
1 c. hot water
1 1-lb. can whole cranberry sauce
2 T. lemon juice

Dissolve gelatin in hot water. Add cranberry sauce and lemon juice. When cool, pour into refrigerator tray and chill until thickened.

1 8-oz. pkg. cream cheese
1 c. cream, whipped
1/2 c. nuts, chopped

Soften cream cheese, whip until light and fluffy. Fold in whipped cream and nuts. Spoon this mixture over thickened gelatin mixture. Freeze unwrapped in tray about 3 hrs. Let stand at room temperature about 10 min., then slip salad onto sheet of Saran Wrap, label and store in freezer until needed. 6-8 servings. (Mrs. C.R.Shores, 6810 Mack Street, St. Joseph, Missouri, 64504)

PEACH MELBA SALAD

2 c. peaches
1 3-oz. pkg. lemon gelatin
2 T. lemon juice

Drain peaches, reserving syrup. Combine syrup and 2 T. lemon juice, add cold water to make 1 c. Dissolve gelatin in 1 c. hot water, add juice, chill till partially set, then add peaches. Pour in 6 half cup molds. Chill. Spread with:

1 3-oz. pkg. cream cheese, softened
2 T. mayonnaise
2 T. pecans

Cream together, then spread with:

1 10-oz. pkg. frozen red raspberries
2 T. lemon juice
1 3-oz. pkg. raspberry gelatin

Drain raspberries, reserving juice. Combine syrup and lemon juice. Add cold water to make 1 c. Dissolve gelatin in 1 c. hot water. Add juice, chill till partially set. Add berries. Pour over cheese, chill till firm. (Margaret Van Horn, Tabor, Iowa)

EGG SALAD TOMATO CUPS

4 medium sized tomatoes
1 3-oz. pkg. cream cheese
Light cream
3 hard-cooked eggs, chopped
2 T. green pepper, chopped
1/2 medium sized cucumber, chopped
1/2 tsp. salt
1/4 c. salad dressing

Peel tomatoes, cut slice off each top and scoop out centers with tsp. Sprinkle lightly with salt. Invert to drain. Blend cream cheese with enough cream to soften and line tomato shells with cheese mixture. Combine remaining ingredients, fill tomato cups, chill, pass additional dressing. (Margaret Van Horn)

WINNIE LIGHTNER'S SALAD

1 can kidney beans, drained
1 onion
1/2 stalk celery
Sweet pickles
2 hard-boiled eggs
Few pimientos

Chop pickles, onions, eggs, celeryand pimientos very fine. Add whole beans and mix well with mayonnaise which has been mixed with vinegar. Chill and serve on lettuce. (Catherine Readner, 1318 North 20th, St. Joseph, Missouri)

Hints: Use a paint roller dipped in detergent suds to clean dirty window screens. Working out of doors, lay each screen across 2 carpenter's horses or other uprights. Run the sudsy roller over the screen, then rinse with a hose.

When dark wood is scratched, rub a cut walnut meat on the scratch to restore color.

Before filling a brass or metal planter with soil, line the interior with some aluminum foil. It will thus prevent the planter from rusting.

DELICIOUS APPLE PIE

5-6 Jonathan apples
1/2 c. sugar
2 T. flour
1 tsp. nutmeg

Dice apples as for pie and mix with remaining ingredients. Separately, mix 1/2 c. flour, 2 T. lemon juice and 1 stick butter or margarine. Mix together till crumbly. Place apple mixture in unbaked pie shell and top with crumb mixture. Put in brown paper sack, close ends of sack and bake at 425° for 45 min. (Mrs. Clara Ryan, 1430 North 11th, St. Joseph, Missouri)

PIE CRUST

2 c. flour
1/2 c. oil
Pinch salt
5 T. real cold water

Mix altogether, roll out between waxed paper. Makes 1 pie. (Mrs. Ryan)

MOCK APPLE PIE

2 9" pie crusts
36 Ritz crackers
2 c. water
2 c. sugar
2 tsp. cream of tartar
2 T. lemonjuice
Butter or margarine
Cinnamon

Break crackers coarsely into pastry-lined pie tin (or leave them whole). Combine water, sugar and cream of tartar in saucepan, boil gently for 15 min. Add lemon juice. Cool. Pour syrup over crackers, dot with butter or margarine and sprinkle with cinnamon. Cover with top crust. Cut slits in top crust. Bake in hot oven, 425°, 30-35 min, until crust is golden brown. (Mrs. Glen Woodcock, Route #1, Box 152, St. Joseph, Missouri, 64506)

ST. PATRICK'S DAY PIE (good anytime)

1 9" crumb crust
1 pkg. unflavored gelatin
1/4 c. cold water
2 c. milk
3/4 c. sugar
1 T. cornstarch
1/4 tsp. salt
4 egg yolks, well beaten
1½ sq. unsweetened chocolate
1/2 tsp. mint flavoring

Melt chocolate over hot water. Dissolve gelatin in 1/4 c. cold water. Scald milk in double boiler. Mix together the sugar, cornstarch and salt and stir slowly into milk, stirring constantly. Cook until it coats a silver spoon, then remove a portion of this custard and stir into the beaten egg yolks. Return to double boiler to cook 3 min, longer, then add the dissolved gelatin and stir well. Divide custard into 2 portions. In one half add melted chocolate and mint flavoring, stir thoroughly, and then spoon into a crumb crust. Place in refrigerator till firm.

Second Layer:

4 egg whites
1/8 tsp. cream of tartar
1/2 c. sugar

When remaining half of custard is cool, fold into it the egg whites which have been beaten stiff. Cream of tartar should be added when the whites are frothy, and then the sugar should be added slowly just as if were making a meringue. This layer will be very fluffy and white. Spread it carefully over the chocolate layer and return to refrigerator until just before ready to serve. At this time, whip 1 c. heavy cream till stiff, adding to it carefully 2 T. sugar, 1/4 tsp. mint flavoring and a few drops of green food coloring. Pile whipped cream over pie. A quickly-made decoration for any pie with a whipped cream topping is to run a potato peeler down the side of any chocolate bar. Just a few tiny curls of chocolate scattered over the top will give it an extra fancy look. (Mrs. Brenda H. Schlorff, 701 W. Third St., Cameron, Missouri, 64429)

PECAN PIE

1/3 c. butter
1/2 c. sugar
1/2 c. light corn syrup
1/2 c. maple syrup
3 eggs, well beaten
1¼ c. broken pecans
1/4 tsp. salt
3/4 tsp. vanilla
1 9" pie shell, partially baked

Cream butter, add sugar and continue creaming while adding the combined syrups. Blend all thoroughly, then beat the eggs in with the nuts, salt and vanilla. Turn into partially baked pastry shell and return to moderate oven (350°) for 20 min., or until no filling adheres to the tip of a knife. Serve cold with or without a whipped cream topping. (Mrs. Harold C. Paxton, Sr., Rt #1, Box 142, Elmo, Mo.)

PUMPKIN PIE

1 large can pumpkin
1 c. brown sugar
1 c. white sugar
1/4 tsp. cloves
3 tsp. cinnamon
2 tsp. ginger
1 tsp. salt
4 eggs, beaten
1 can evaporated milk
1 c. milk
2 9" pie shells, unbaked

Beat eggs in large bowl or pan, add milk, add pumpkin and mix. Add remaining ingredients and mix well. Pour into shells, bake at 350° for 1 hr. or until done. (Dorotha Lager, 3804 Messanie, St. Joseph, Missouri)

VEGETABLE DISH

3 carrots, sliced
2 stalks celery, sliced
4 small Bermuda onions, left whole
1 turnip, cubed
Water
1 tsp. salt
2 T. butter
1 tsp. sugar

Put vegetables in pan with small amount of water and salt. Cover and cook till almost tender, then add butter and sugar and simmer until tender. (Mrs. George Gillen, 3381 Jefferson Street, Omaha, Nebraska, 68107)

CANDIED SWEET POTATOES

1½ c. sugar
2/3 c. evaporated milk
1 pkg. miniature marshmallows
2 T. butter

Combine and put on stove on low heat. Cook until marshmallows are melted. Pour over cooked sweet potatoes and put in oven to brown.

BAKED CARROTS

Cook 3 c. sliced carrots until tender in boiling salt water; drain, reserving 1-2/3 c. (scant) liquid. Mash carrots well. Add 1/2 c. finely minced onion, 2 T. butter, 2 T. grated cheese (or more), salt and pepper to taste. Mix well, place in well-buttered baking dish, pour reserved liquid over and bake 15 min. at 425°. (Lillian Cline, Faucett, Missouri)

CHEESE MARINATED ONIONS

4 thinly sliced medium onions
3 oz. bleu cheese
1/2 c. salad oil
2 T. lemon juice
1 tsp. salt
1/2 tsp. sugar
Dash of pepper
Dash of paprika

Separate onions in rings. Mix remaining ingredients and pour over onions. Refrigerate about 4 hrs.

BARBECUED BEANS

1 lb. ground beef
1/2 c. onion, chopped
1/2 tsp. salt
1/4 tsp. pepper
1 1-lb. 12-oz. can pork & beans
1/2 c. catsup
1 T. Worcestershire sauce
2 T. vinegar
1/4 tsp. Tabasco

Brown beef and onion; pour off fat. Add remaining ingredients, mix well. Pour into 1½ qt. casserole. Bake at 350° 30 min. (Lulu Short, Callao, Missouri)

CARROT ROAST

1 c. cooked macaroni or rice
1 T. sugar
1½ c. cooked carrots
1 small onion
1/2 c. peanut butter
1 T. butter
1/4 tsp. sage (or more)
Pinch of salt
1 egg

Cook carrots and onion together and mash while hot and mix in peanut butter, butter, sage and salt and egg. Mix well with remaining ingredients and bake 1 hr. (Mrs. Merle Place, 519 Crescent, Independence, Missouri)

GREEN TOMATO MINCEMEAT

1 peck green tomatoes
1 qt. sliced apples, fresh or dried
1 lb. seedless raisins
1 lb. suet, chopped
Cinnamon, cloves & nutmeg to taste
Few grains of salt
2½ lbs. brown sugar
3 lemons

Cut tomatoes in small pieces; sprinkle with salt and let stand overnight. Drain in the morning, add sufficient water to prevent sticking, cook 30 min., stirring frequently. Let stand again. Add lemon juice, grated rind and white of 1 lemon, cut in small pieces to tomatoes. Add apples, raisins, suet, spices and sugar. Simmer slowly, stirring often, till tomatoes and apples are tender and spices blended. Pack in fresh sterilized jars. (Mrs. Margaret Landrum, White Cloud, Kansas)

CARROT BALLS

2 c. sieved cooked carrots
1½ c. soft bread crumbs
1/2 c. shredded cheese
1 beaten egg white
Salt & Pepper

Combine carrots, crumbs and cheese. Add egg white and seasonings. Form into balls the size of a walnut. Roll in crushed cornflakes. Bake at 350° for 30 min., or until brown. Garnish with parsley. (Mrs. Carl N. Campbell, 629 South 14th)

Hint: If cheese comes wrapped in foil or waxed material don't remove the wrapper. Just slice through as the cheese is used.

Rapid boiling and frequent stirring cause bean skins to break during cooking. Boil gently, don't overcook and stir only if necessary.

RICE DELIGHT SALAD

1½ c. minute rice, prepared as on box
1/2 pkg. colored miniature marshmallows
2 c. canned peaches, drained & diced
2 c. English walnuts, chopped fine
1 pt. whipping cream

Whip cream until stiff, then add rest of recipe carefully. Spoon into your favorite bowl and chill in refrigerator overnight or until firmly set. (May use dessert topping mix instead of cream)(Mrs. Wilma LaFevers, 8112 East 100th Terrace, Kansas City, Missouri, 64134)

RED HOT SALAD

1 pkg. cherry gelatin
1 c. hot water
1/4 c. red hots
1 c. diced celery
1 c. diced apples
1/2 c. chopped nuts

Dissolve gelatin in 1/2 c. boiling water. Heat water and red hots and dissolve them. Stir now and then as they heat. Add gelatin and cool down with rest of water. Let cool and add celery, apples and nuts. (Mrs. Merle Place, 519 Crescent Drive, Independence, Missouri)

LEMON & LIME SALAD

1 pkg. lemon gelatin
1 pkg. lime gelatin
1 c. boiling water
1 c. salad dressing or mayonnaise
1 c. small curd cottage cheese
1 #2 can crushed pineapple
1 tsp. horseradish
1 can Milnot, chilled and whipped

Dissolve gelatins in boiling water. Add salad dressing and beat with rotary beater till smooth. Add cottage cheese, pineapple, horseradish and whipped Milnot. Let set overnight to ripen. (Mrs. Merle Place, 519 Crescent, Independence)

QUICK SALAD

Combine 1 can red kidney beans with a chopped onion and 3 hard-cooked eggs. Mix together with 4 T. salad dressing, add 1/2 tsp. salt and pepper. Place on lettuce leaves and top with 1 T. cottage cheese. (Mrs. Harold C. Paxton, Sr., Route #1, Box 142, Elmo, Missouri)

BANANA FRENCH SANDWICH

3 eggs, beaten slightly
1 T. sugar
1/3 c. milk
1/4 tsp. nutmeg

Add sugar to slightly beaten eggs, then milk and nutmeg. Beat well and then dip in 6 slices of bread. Brown bread lowly on both sides in a lightly greased pan or griddle. Peel and slice 2 fully ripe bananas over 3 of the French toast slices. Top with remaining French toast to make the sandwich.

QUICK CHERRY COBBLER

1 c. biscuit mix
1/3 c. rich milk or canned cream
1 T. sugar
1 c. cherry pie mix
1/2 tsp. cherry flavoring

Mix flavoring in cherry pie filling and put some in muffin tins that have been lined with cupcake liners. Mix bisuit mix, milk and sugar and put some on the pie filling. Bake at 350° for 15 min. or 20 and serve warm with cream or ice cream. (Mrs. E. Baldwin, 6602 Carnegie, St. Joseph, Missouri)

DATE PUDDING

1 c. dates, chopped
1 tsp. soda
1 c. boiling water
1/2 c. butter
1 c. sugar
1 egg, beaten
1½ c. flour
1/2 c. English walnuts

Dissolve soda in boiling water and add to dates. Mash dates well and cool. Cream sugar and butter, add dates, egg, flour and walnuts. Bake in flat pan. Cool and serve with dessert topping mix or whipped cream. (Mrs. Bessie Adkins, 102 West Main, Savannah, Missouri, 64485)

MARASCHINO MERINGUE GLACE

Soften 1 qt. peppermint ice cream. Fold in 1/3 c. each chopped red marashino cherries and chopped toasted filberts. Freeze. At serving time, scoop ice cream into 6 meringue nests (about 4" each). Drizzle 1 to 2 T. cherry liqeuer or maraschino cherry syrup over each. Garnish with stemmed red cherries.

PIE FILLING DESSERT

Pour pie filling mix in bottom of 9x6" glass baking dish. Sprinkle 1 pkg. white Jiffy cake mix over filling. Slice maragarine in thin slices and lay on top of cake mix until it covers cake mix. (Use about 1/4 lb. margarine). Bake at 350°... the cake is done when the filling cooks up through the cake mix and the cake mix is brown. (Mrs. Nellie Teeter, Route #1, Pattonsburg, Missouri, 64670)

For dessert, try Banana Ambrosia. Peel and slice 2 oranges and bananas and combine in a bowl. Sprinkle with 1/2 c. flaked coconut and a little sugar, then chill. Makes 4-6 servings.

SCOTCH EGGS

1 lb. sausage
6 hard-cooked eggs
1 beaten egg
Salt, pepper and paprika
Bread crumbs

Remove shell from hard-cooked eggs, put sausage around it, dip in egg and roll in crumbs. Fry in hot fat until brown, cut in halves and serve hot. (Mrs. E.H. Molt, Box 124, Horton, Kansas, 66439)

MOTHER'S OLD-FASHIONED BAKED BEANS

3 teacups uncooked beans
1/2 pt. strained tomatoes
1/2 c. sugar
6 slices bacon, cut into small pieces
2 small onions, chopped
1/2 c. molasses or sorghum
Salt to taste

Place beans in bean pot, add water, put in oven and cook till beans are almost tender, then add remaining ingredients. Cover pot and bake a half a day to a day in a slow oven. (Mrs. Carl N. Campbell, St. Joseph, Mo.)

EGGPLANT LOAF

1 eggplant
2 c. tomatoes, chopped
1/2 c. celery, chopped
3 T. butter
Salt
1/4 c. green peppers, chopped
1/4 tsp. paprika

Cut eggplant into 1" slices crosswise, add to rest of ingredients, which have been combined. Put into a buttered casserole. Cover and bake for 20 min. in a moderate oven, uncover and bake for 10 min. to brown top. (Mrs. Bessie Laws, Box 143, Quinter, Kansas)

SWEET-SOUR CARROTS

1/4 c. sugar
1/4 c. vinegar
1 T. cornstarch
3 T. butter

Mix together sugar and cornstarch. Add vinegar, stir while cooking until thick and clear. Add butter and pour over hot carrots. (Mrs. Irvin Splawn, Kidder, Mo.)

GREEN BEANS SUPREME

1 qt. fresh, frozen or canned green beans
1 medium onion, chopped
1 c. cream of mushroom soup
1/2 tsp. salt

Cook beans in small amount of salted water, drain. Fry bacon in skillet, remove bacon, pour off fat, leave only 1 T. fat in which to fryonion. Stir in undiluted soup and salt. Add beans and top with bacon. Cook on low heat, or bake in oven about 45 min. (Mrs. Chester Christian, Box 83, Cowgill, Missouri)

HOMEMADE AMERICAN TYPE CHEESE

Take 50 or 100 lbs. of whole, sweet milk (be sure it's sweet!). Heat milk in a clean tub to 86° F., stirring occasionally. If you desire to color the cheese, add the coloring tablets as directed as soon as milk is put on stove to heat. To 50 lbs. milk use 3/4 rennet tablet dissolved in a little cold water; stir briskly 3 min. Set off to cool and curd to set. When curd is thoroughly set, take your hand and cut lengthwise and crosswise into small squares. With hand, remove curd from sides and bottom of tub. Return to heat and heat to 98°F. stirring carefully and slowly with hands all the time it is heating. Remove from heat and let stand a few minutes. Dip off whey, straining through a cloth sack. With all curd bak in tub, sprinkle 1/2 c. sifted (not iodized) salt to the 50 lbs. Mix thoroughly; pour all curds into a sack, put into lard press; smooth top of sack, press for 12 hrs., gradually tightening down press. Take out, rub with clean cloth, rub grease all over, wrap in cheesecloth and let age 3 to 4 wks. (Mrs. Carl N. Campbell, 629 S. 14th, St. Joseph, Mo.)

PICKLED BEETS & BOILED EGGS

1 c. vinegar
3/4 c. sugar
Juice from can of beets
2 T. pickling spice
1 T. salt

Bring to boil and pour over 1 can beets and shelled hard-boiled eggs. Cool and chill. Hard-boiled eggs may be omitted and use 2 cans of beets instead of one, but just use 1 can of beet juice. (Mrs. Ronald Thomas, 3201 Messanie, St. Joseph, Mo.)

FAMILY FAVORITE

Fry bread slices till brown. Brown chopped onions in little shortening, cool. Add tomatoes (canned or fresh, cooked), salt, pepper and sugar to taste. Let get hot. Break in whole eggs and stir a little. Pour over fried bread and serve hot. (Mrs. James McKinley, Cameron, Missouri, 64429)

EGG SANDWICHES

Cut up pieces of sweet green pepper and onion, fry in butter until tender. Add 4 or 5 eggs and scramble together. Makes good sandwiches when topped with salad dressing. (Mrs. Chester Christian, Box 83, Cowgill, Missouri, 64637)

FREEZING CORN

Combine 20 c. corn, 1 c. sugar and 1/4 c. salt in large container. Mix together and heat to boiling. Let cool, put in containers and freeze. (Mrs. J.C.Turner, Route #2, Oregon, Missouri, 64473)

Pull shucks down, take out as many silks as possible, pull shucks back up over and secure with rubber band. Put in plastic bag and place in freezer. (Called in)

Cut off on bottom and top but don't pull silks off. Don't let air get to corn. Put in bag and put in freezer. (Called in by listener)

Cut corn off cob. Pur 15 c. corn in aluminum pan. Add 1/4 c. (4 T.) salt. Mix together. Boil the water, add cold water, cover and freeze. When open, let it stand, then cook in own juices. (Colleen Barnes, RFD #1, Box 12, Lawrence, Kansas)

CANNING GREEN BEANS

1 gal. green beans
1/2 gal. water
1/2 c. salt
1/2 c. vinegar
1/2 c. sugar

Mix altogether. Boil 20 min., seal hot. When open, parboil 5-10 min., then start as fresh green beans. (Mrs. Robert Toombs, 815 E. Hyde Park, St. Joseph, Mo.

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4 qts. green beans
2 tsp. sugar
3 tsp. salt
1/2 c. vinegar

Cover beans with water, mix remaining ingredients, pour over and cook 30 min. Seal in hot jars. When using, wash and cook. (Mrs. E.R.Townsend, Route #3)

***One of the questions that people ask when they write to the U.S.Department of Agriculture is: Can fruits and vegetables be canned without heating if aspirin is used? The answer is NO! Aspirin cannot be relied on to prevent spoilage of the canned food or to give you a satisfactory product. The only safe procedure for canning is an adequate heat treatment.

***If you're planning to can any fruits and vegetables this summer, here are some important reminders from the U.S.Department of Agriculture. You can process acid foods -- that's fruits, tomatoes and pickled vegetables -- in boiling water in a boiling-water-bath canner. But if you're canning <u>low</u>-acid foods, you should use a steam pressure canner. These low acid foods include asparagus, beans, beets, carrots, corn, peas, pumpkin, squash, mushrooms and potatoes. Low acid foods need a higher temperature for processing under home conditions than acid foods.

SPINACH

Clean, stem, and wash spinach until clean. Cook for 1/2 hour. Drain. Add 2 boiled eggs, chopped; 1 T. vinegar; 1/4 tsp. salt; 1/2 tsp. sugar, mixed. (Renna from St. Joseph...a Southern Missouri dish)

SCRAMBLED POTATOES

8 medium sized cold potatoes, boiled and diced
2 small onions, peeled and diced
4 pieces bacon, cut in small pieces
8 eggs
Salt and pepper

Fry onions with bacon pieces until light brown. Add potatoes and fry until brown and crisp. Break eggs into mixture, stirring while it cooks. Cook until eggs are set. Season well. Serve hot. May add a little grated cheese if desired. (Mrs. Chester Christian, Box 83, Cowgill, Missouri, 64637)

HINTS

To keep bananas from turning dark, slice with silver knife, or dip in pineapple or grapefruit juice 10-30".

Put a layer of marshmallows in bottom of pumpkin pie, then pour filling on top... marshmallows will come to top.

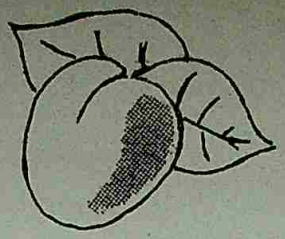
Soak potatoes in salt water 20 min. before baking...will bake more rapidly.

Put a peeled raw potato in refrigerator to take up odors.

For outdoor lights, soak building bricks in kerosene 24-30 hrs., hang with wire around them, light with match and they'll burn 3 to 5 hrs.

How to cook energy vegetables: beneath the ground vegetables, wash in cold water, start cooking in cold water, covered. Above-ground vegetables, start in boiling water, uncovered.
(All called in by Florence Callis, 1521 Felix, St. Joseph, Missouri)

Clara Underwood
Extension Home Economist
University Extension Center
Room 308 Federal Building
St. Joseph, Missouri 64501
Telephone - BR 9-1691



For:
The Grace Crawford Show
K. F. E. Q. - T. V.
Wednesday, July 27, 1966

PEACH PICKIN' TIME

Since the local peach crop was almost ruined by late freezes, most "peach pickin'" will have to be done in the store. A peach must look good to be good, but the red blush alone on the fruit is not a true sign of ripeness. A pale peach can be just as ripe as a red one. Look for a soft yellow or cream to gold ground color, which is a sign of ripeness. Do not "punch" fruit to test for ripeness.

If the peaches you buy are not fully ripe, let then ripen at room temperature. They will not ripen in the refrigerator. Keep fully ripened peaches in the refrigerator.

How many peaches shall I buy? The following table will serve as a guide.

1 pound (4 peaches) = 4 (1/2 cup) servings
8 or 9 peaches = one 8 or 9 inch pie
1 bushel (48 pounds)= 32 to 48 pints frozen
1 bushel (48 pounds)= 18 to 24 quarts canned
1 to 1 1/2 pounds = 1 pint frozen

CREAM PEACH PIE

4 cups sliced peeled peaches
1/2 cup sugar
1/2 teaspoon cinnamon
1 egg
2 tablespoons cream
1/4 cup brown sugar
1/2 cup flour
1/4 cup soft butter
Pastry for 9-inch single crust pie

Line 9-inch pie pan with pastry. Place peaches in pastry lined pan. Sprinkle cinnamon (if desired) and sugar over peaches. Beat together egg and cream and pour over peaches. Mix brown sugar, flour and butter together until crumbly and sprinkle over fruit in pie pan. Bake in 425° F. oven for 35 to 45 minutes until browned. Serve warm.

SIMMERED PEACH DUMPLINGS

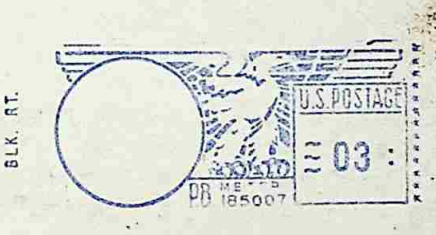
This recipe is almost like peach cobbler, but can be prepared without heating the oven.

1 quart fresh sliced peaches
2/3 cup sugar
4 tablespoons butter
1 cup flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2 tablespoons butter or shortening
1/3 to 1/2 cup milk

Put sliced peaches, sugar and butter in heavy pan with tight fitting lid. Bring peaches to boil.

Sift flour, salt and baking powder together. Cut fat into flour mixture until texture is like corn meal. Add enough milk to make a drop-biscuit dough.

Drop pieces of dough about the size of pecans over boiling peaches. Reduce heat, cover tightly and simmer for 15 to 20 minutes until dumplings are cooked through. Serve hot with cream or ice cream topping.



Q & U

Mrs. O. L. Bird
2124 Main Street
St. Joseph, Missouri
64505
(June)

(The following was read on "Speak for Yourself" one day this month, and we had several calls to print it in Q 'N' U, So, with the permission of the American Automobile Association, here it is:

AAA URGES RESPECT FOR THE COUNTRY'S NATIONAL SHRINES

WASHINGTON, D.C. -- The ugly American -- the tourist who visits the Nation's shrines, churches and monuments dressed as if he were attending a picnic -- is becoming of increasing concern to the travel industry.

The problem was pointed up in a letter received recently by the American Automobile Association from an interesting church for visitors in the mid-West.

"Because our church is listed in your (tour) book as one of the points of interest which tourists might visit," the letter said, in part, "we have been inundated with travelers in all forms of dress. Consequently, we have been unable to maintain the reverential mood and spirit which should prevail in our Santuary.

"Hence, we are earnestly requesting at this time that any information pertaining to the (church) which is contained in any of your publications be deleted."

The problem is particularly acute in the Nation's Capital. AAA's Mideastern Tour Book, which covers the Washington, D.C., area, offers these hints:

"There is increased local feeling in both government and civic circles concerning the mode of dress of tourists in Washington, D.C. We cannot expect others to respect the shrines and institutions which comprise this city if we, ourselves, do not treat them with dignity,

"Our garb, as do our manners, directly reflects our esteem for our national heritage. The many 'miracle' fabrics make it possible to dress tastefully as well as comfortably and thereby relegate the slacks and shorts from the buildings of the Nation's Capital to their proper place at home or in a resort."

In a recent letter to Arlington National Cemetery officials, Representative Theodore R. Kupferman of New York voiced similar views when he said he was appalled to see visitors to the cemetery wearing "attire more suitable to a public amusement park or beach."

He asked that a policy be established requiring visitors to dress in a manner "conforming to the propriety of the occasion."

The Congressman added:

"Arlington is not a public park; it is a sanctuary and final resting place for many of those who died in the service of their country. The dress of tourists is particularly disturbing to me because they also visit the gravesite of President John F. Kennedy dressed as if they were going on a picnic."

***

For 150 good sandwich recipes, write a postcard to: Sandwich Recipes, Lever House, Box 494, 390 Park Avenue, New York, New York.

The address of the American Dairy Association in Missouri is: "American Dairy Association, Box 29, Columbia, Missouri.

From the U.S.Department of Agriculture, this bulletin..."Money-Saving Main Dishes", Bulletin #43, 20¢ each. Write to the Superintendent of Documents, U.S.Government Printing Office, Washington, D.C. 20402
--And, for 15¢ each, "Cheese in Family Meals: A Guide for Consumers" from the same address in Washington, D.C.

For a free bulletin on protecting clothing and furniture from insect damage, drop a card to "Clothes Moths & Carpet Beetles," Agriculture Radio, Washington, D.C. 20250
--And, from the same address, another free bulletin, "How to use USDA Grades in Buying Food" (PA-708) from the Office of Information, U.S.Department of Agriculture, Washington, D.C. 20250

***

HINTS: Use shelf paper rather than newspaper to line your drawers. Treated shelf paper absorbs grease and repels moisture...and you don't run the risk of soiling your garments with the ink from newspapers.
--Avoid spills by placing a strip of adhesive tape around the top of a child's drinking glass to give him a better grip.

MARCH

If somebody asked me how many kinds of apple pie are baking right this minute in American kitchens, I'd say, "Oh maybe six or seven different kinds. Why?" And then whoever asked me that apple-y question would have the fun of telling me about a simply wonderful new cook book just published* which is all about pies, pies, and more pies, of every kind. In it are 29 different apple pie recipes, plus 20 more recipes for pies in which apples combine with other fruits or various mixtures.

The book is the Complete Pie Cook Book put together by the food editors of the Farm Journal. And how those girls can cook!

I'm glad to be reminded by their book that while apples are plentiful in our markets, it's a good idea to freeze a few of our favorite pies, either unbaked or baked.

To freeze an unbaked apple pie prepare the pie in a tin, aluminum or special paper pie pan designed for the freezer. Cut vents or prick with fork in top pastry. Freeze pie. Then cover with a second pan to protect the pie top. Tape the top pan in place and insert the whole thing in a plastic bag, or wrap in freezer wrapping. Seal, date, and label this package and place it in the freezer.

When you want to serve this frozen unbaked pie, unwrap it and bake on the lower shelf of a hot oven, 425 degrees F. about 10 to 20 minutes longer than a regular pie.

If you like to bake a pie before freezing it, bake as usual, remove from the oven before it browns. Let cool. Then freeze without wrapping. When frozen, package it just like the frozen unbaked pie and return the package to the freezer.

*Published by Doubleday

When you want to serve this frozen baked pie let it partially thaw in its wrapping at room temperature for 30 minutes. Then unwrap it, place it on the lower shelf in a moderate oven, at 375 degrees F. and bake 30 minutes or until warm and juices are bubbling.

One of the most unusual apple pie recipes in this new book is a party pie called Frosted Big Apple Pie which makes 25 servings. What you need for this pie is:

Pastry for a 2-crust pie plus pastry for 1 crust pie

(use a mix or your own recipe; add 1 beaten egg and 2 tablespoons lemon juice to mixture.)

5 pounds peeled thinly sliced tart apples (12 to 15 cups sliced)
4 tablespoons lemon juice
3/4 cup granulated sugar
3/4 cup brown sugar, firmly packed
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt

About 1 cup milk and 4 tablespoons granulated sugar and 4 tablespoons confectioners sugar.

Divide pastry in half; roll out one half and line an oblong baking pan 15 1/2-by 10 1/2 inches. Sprinkle lemon juice on the sliced apples, place half the apples in the pastry-lined pan. Combine the 3/4 cup granulated sugar with the brown sugar, spice and salt and sprinkle half of this mixture over the apples in the pan. Cover with the remaining apple slices and sprinkle with remaining sugar-spice mixture. Roll out the remaining half of the pastry and cover the apples, prick pastry with fork, crimp edge of pastry all around. Brush pastry top with milk and sprinkle with granulated sugar. Bake in a moderately hot oven 400 degrees F 50 minutes. Let cool. Drizzle top with milk mixed with confectioners sugar to make a thin icing. Let stand until topping is firm. Cut in squares to serve.

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If you want additional copies of this release, say how many on your return post card.

From: Mrs. Grace Crawford
GRACE CRAWFORD SHOW
KFEQ-TV CHANNEL 2
St. Joseph, Missouri



TELEVISION KITCHEN RECIPES

By: Mrs. Judy Hines
Home Service Director
St. Joseph Light & Power Co.
St. Joseph, Missouri

Chocolate Snappers

1 cup sugar
3/4 cup soft shortening
1 egg
1/4 cup corn syrup
2 - 1 oz. pkges. no-melt chocolate flavored ingredient
1 3/4 cups sifted flour
2 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. salt

Combine sugar, shortening, and egg in bowl; beat until creamy. Stir in corn syrup and chocolate ingredient. Sift together dry ingredients and add to chocolate mixture; mix well. Shape into balls, using 1 level tablespoonful for each; roll in sugar. Place on ungreased cookie sheets. Bake in a Flameless Electric oven at 350 degrees for 15 minutes. Let stand a few minutes before removing from pans. Makes about 3 dozen cookies.

Pineapple Surprise Cookies

1/2 cup butter
1 cup sugar
1 unbeaten egg
1/2 cup well drained crushed pineapple
2 cups sifted flour
1/2 tsp. salt
1/4 tsp. soda
1 1/4 cups (4 oz.) coconut
1 - 6 oz. pkg. semi-sweet chocolate chips

Cream butter and sugar together until fluffy. Beat in the egg. Stir in pineapple, then flour sifted with the salt and soda. Add coconut and chocolate; mix well. Drop teaspoonfuls 1 inch apart on lightly greased cookie sheet. Bake at 375 degrees in a Flameless Electric oven about 12 minutes, until lightly browned. Makes about 4 1/2 dozen cookies.

CRANBERRY BAVARIAN PIE

1 envelope unflavored gelatin
¼ c. cold water
1½ c. fresh cranberries
½ c. water
1 c. sugar
1 tbsp. flour
¼ tsp. salt
2 egg whites, stiffly beaten
¼ c. sugar
½ c. whipping cream
1 tsp. vanilla flavoring
1 bakes pie shell

Combine gelatin with cold water. Combine cranberries with ½ cup water and cook until skins pop. Mix together the 1 cup sugar and flour. Add to cranberries and continue to cook and stir until thickened. Remove from heat, add gelatin, stir to dissolve. Chill. Add salt to egg whites and beat until soft peaks form. Add ¼ cup sugar and continue beating until it stands in firm peaks. Whip the cream. Fold in vanilla. Gently stir the whipped cream into cranberry mixture. Lastly, fold in egg whites. Turn into cold, baked pie crust. Chill until firm.

KANSAS POPCORN CONFECTION

2 quarts popped corn
1 c. peanuts
1 c. sugar
1/3 c. molasses
1/3 c. water
1 tbsp. vinegar
1 tbsp. butter
¼ tbsp. butter flavoring
½ tsp. vanilla flavoring
1/8 tsp. soda

Pop corn and remove any hard unpopped kernels. Combine sugar, molasses, water, vinegar, and butter. Stir only until sugar is dissolved. Continue cooking without stirring until a "click" ball forms when portion is tested in cold water. Add flavorings and soda. This may foam a bit, so handle carefully. Mix well. Sprinkle peanuts over corn and pour syrup over all, mixing well. Cool. Separate into individual clumps. shape into balls, or press into a buttered pan and cut into bars or squares. Evelyn

HURRY UP FRUITCAKE

2½ c. flour
1 tsp. soda
2 eggs
1 28-oz. jar mincemeat
1 can sweetened condensed milk
1 c. nuts, chopped
2 c. mixed candied fruits
¼ tsp. salt
1 tsp. burnt sugar flavoring

Combine ingredients in order given. When well mixed, turn into 2 greased loaf pans. Bake at 300 degrees for 1½ to 2 hours, or until firm and nicely brown on top.
Evelyn

CHERRY DAPPLE TAFFIES

1½ c. cooked asparagus cuts and tips
2½ c. sifted flour
2 tsp. baking powder
½ tsp. soda
1 tsp. salt
1½ tsp. cinnamon
3/4 tsp. nutmeg
1-3/4 c. light brown sugar
2/3 c. shortening
2 eggs
1 tsp. lemon extract
1½ c. raisins
1 c. chopped walnuts

Drain asparagus. Sift together flour, baking powder, soda, salt, cinnamon and nutmeg. Set aside. Cream sugar and shortening thoroughly. Blend in eggs, asparagus, lemon extract. Add dry ingredients; mix well. Stir in raisins and walnuts. Drop by teaspoons onto greased cookie sheets. Bake at 375 degrees for mo minutes. Serve the cookies plain or frosted. Makes 5 dozen.

Frosting

Melt 1 cup butterscotch morsels with ¼ cup water and 2 tablespoons butter. Add 2 cups powdered sugar and ¼ cup finely chopped maraschino cherries.

MARMALADE DROP BISCUITS

2 c. sifted enriched flour
1 tbsp. baking powder
1 tsp. salt
¼ c. shortening
3/4 to 1 c. milk
½ c. orange marmalade

Grease medium muffin pans. Preheat oven to 450 degrees. Into mixing bowl sift together 2 cups flour, 1 tablespoon baking powder and 1 teaspoon salt. Cut in ¼ cup shortening until mixture resembles coarse crumbs. Blend in 3/4 to 1 cup milk to make a thick drop batter. Into each muffin cup place 2 teaspoons marmalade. Drop batter on top of marmalade, filling pans half full. Bake 12 to 15 minutes, or until golden brown. Remove from pans immediately.

COOKIE GIANT

1-1/3 c. sifted cake flour
¼ tsp. baking soda
1/8 tsp. salt
½ c. shortening
¼ c. sugar
¼ c. light corn syrup
1 egg
1 c. flake coconut
1½ tbsp. grated orange rind
¼ c. orange juice
Easy Orange Glaze

Sift flour with soda and salt. Cream shortening. Gradually add sugar; cream until light and fluffy. Blend in corn syrup. Beat in egg. Stir in coconut and orange rind. Add flour mixture alternately with orange juice, stirring until well mixed. Grease and flour a baking sheet; then outline an 8-inch circle. Spoon dough into center of circle and spread evenly within outlined area. Bake at 350 degrees for 15 to 20 minutes, or until cake tester inserted into center comes out clean. Prick top of cookie with wooden pick and spoon Easy Orange Glaze slowly over cookie, allowing it to run into the holes. Cool; place on serving platter. Makes 12 servings.

Easy Orange Glaze

2 tbsp. orange juice
3/4 c. sifted confectioners' sugar
1 tbsp. butter, melted

Gradually blend orange juice into sugar. Stir in butter. Spoon slowly over cake. Makes ½ cup glaze.

TWO-WITH-ONE CAKE

2½ c. sifted cake flour
1½ tsp. baking powder
½ tsp. baking soda
1 tsp. salt
1-2/3 c. sugar
3/4 c. butter or margarine, at room temperature
2 tsp. grated lemon rind
3/4 c. buttermilk or sour milk
1 tsp. vanilla
3 eggs
Butter frosting

Sift flour with baking powder, soda, salt, and sugar. Stir butter to soften; add lemon rind. Add flour mixture, buttermilk, and vanilla. Mix until all flour is dampened; then beat 2 minutes ar medium speed of electric mixer or 300 vigorous strokes by hand, Scraping bowl occasionally. Add eggs and beat 1 minute longer with electric mixer or 150 strokes by hand. Pour batter into a 15x10-inch jelly roll pan, which has been lined on bottom with paper. Bake at 350 degrees for 30 minutes, or until cake tester inserted into center comes out clean. Cool 10 minutes. Remove from pan. Peel off paper; cool completely. Cut cooled cake lengthwise and crosswise through the middle to make 4 rectangular layers. Frost as directed with Butter Frosting.

Butter Frosting

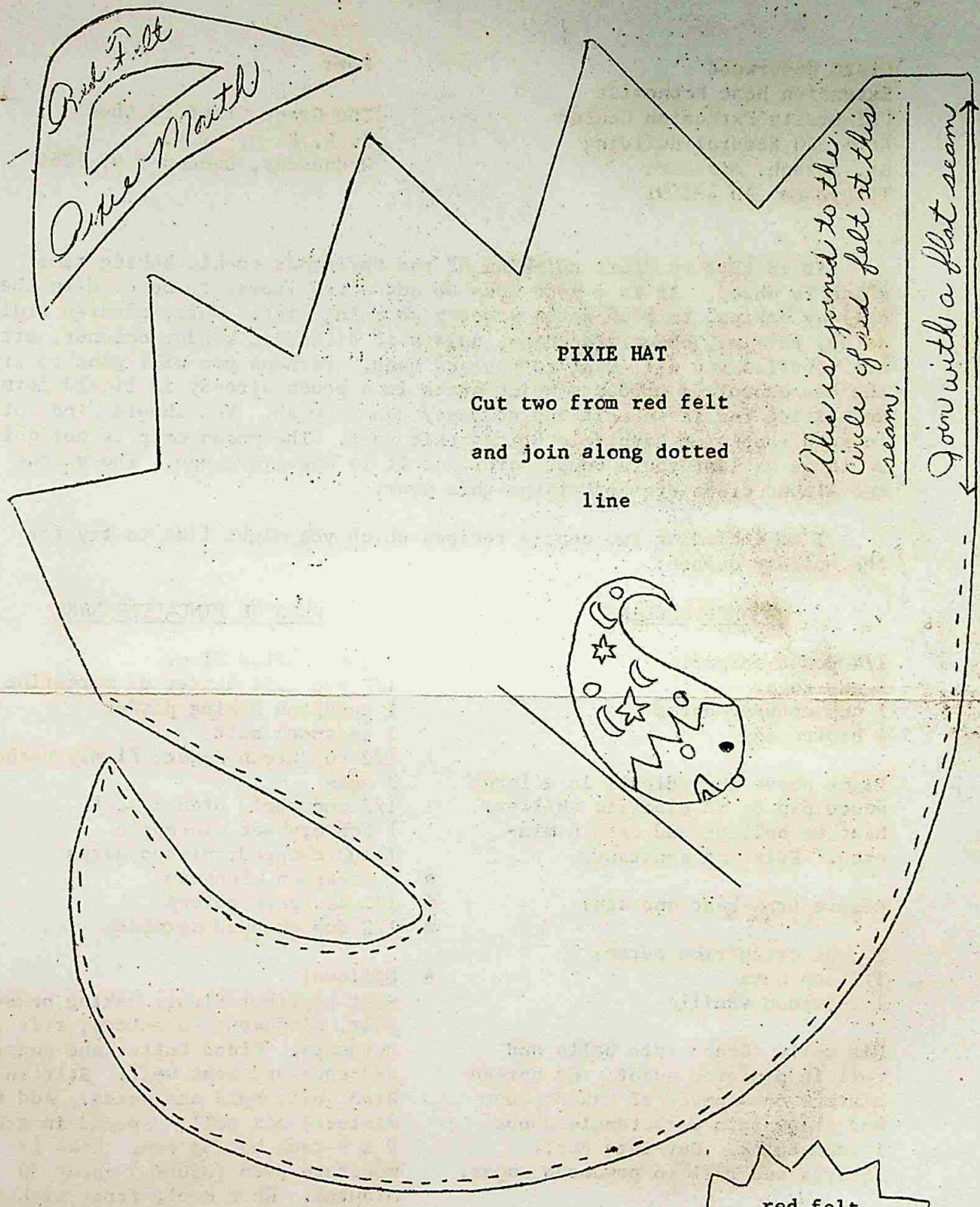
½ c. butter or margarine
Dash salt
4 c. unsifted confectioners' sugar
4 tbsp. (about) milk
1½ tsp. vanilla
1 square unsweetened chocolate, melted

Cream butter; add salt and part of sugar gradually, blending after each addition. Add remaining sugar, alternately with milk, beating vigorously after each addition until smooth and creamy and of proper spreading consistency. Blend in vanilla. Divide mixture in half. Add melted chocolate to one part, blending well. Spread tops of layers with frosting, using plain mixture for two layers, chocolate for remaining two layers. Arrange each layer cake on a serving plate. Decorate each cake as desired, using chocolate sprinkles, colored sugars, or gumdrops.

BANANA QUICK BREAD

1/3 c. shortening
2/3 c. sugar
2 eggs, slightly beaten
1-3/4 c. sifted all-purpose flour
2-3/4 tsp. double-acting baking powder
½ tsp. salt
1 c. mashed ripe bananas (2 to 3)

Beat shortening until creamy and glossy (2 minutes at medium speed on electric mixer). Gradually add sugar, beating until light and fluffy after each addition. Add eggs and beat until thick and pale lemon in color. Sift dry ingredients; add alternately with bananas; blend thoroughly after each addition. Grease bottom only of loaf pan (9x5x3-inches). Turn batter into pan. Bake in moderate oven (350 degrees F.) for 60 to 70 minutes or until cake tester inserted in center comes out clean. and dry. Let bread partially cool in pan, 20 to 30 minutes, before turning onto rack.



PIXIE HAT

Cut two from red felt

and join along dotted

line

red felt
12 inch diameter
for backing.
After fastening
this to Pixie,
glue to 8 inch
cardboard circle.

Materials:

5 inch styrofoam ball
Bells for the ears
Buttons or sequins for the eyes
Felt or ball for nose
Sequins to trim hat

Clara Underwood
Extension Home Economist
University Extension Center
Room 328 Federal Building
St. Joseph, Missouri
Telephone AD 4-1691

For:

The Grace Crawford Show
K. F. E. Q. T.V.
Wednesday, December 9, 1964

It is time to start thinking of the Christmas cookie baking time which is ahead. It is a good idea to add a few items, to be used in the holiday baking, to each weeks grocery shopping list. Nuts, candied fruits, dates, raisins, chocolate chips, sugars of different kinds, coconut, etc. are supplies you will want to have on hand. Perhaps you will want to try the new chocolate products which comes in a pouch already in liguid form. No waiting for it to melt and no messy pan to wash. You should find nuts in good supply at favorable prices this year. The pecan crop is not quite so large as last years bumper crop but it is above average. The walnut and almond crops are both large this year.

I am including two cookie recipes which you might like to try for the holiday season:

UNBAKED COOKIES

1/4 pound margarine
1 cup sugar
1 cup chopped dates
1 beaten egg

Place above ingredients in a large sauce pan or an electric skillet. Heat to boiling and cook 6 minutes. Stirring constantly.

Remove from heat and add:

3 cups crisp rice cereal
1/2 cup nuts
1 teaspoon vanilla

Mix well. Shape into balls and roll in powdered sugar. Or spread mixture on a piece of waxed paper and shape into a rectangle about 1 inch thick. Cut into small squares and roll in powdered sugar.

FROSTED PINEAPPLE BARS

2 cups sifted flour
1/2 cup soft butter or margarine
1 teaspoon baking powder
1 teaspoon salt
1/2 cup brown sugar, firmly packed
2 eggs
1/2 cup whole bran cereal
1 cup crushed pineapple
1 cup chopped, pitted dates
* 1 teaspoon cinnamon
* 1/2 teaspoon nutmeg
* 1/2 cup chopped nutmeats

* Optional

Sift together flour, baking powder, salt, cinnamon and nutmeg; stir in nutmeats. Blend butter and sugar; add eggs and beat well. Stir in All-Bran, pineapple and dates. Add flour mixture; mix well. Spread in greased 9 x 9-inch baking pan. Bake in moderate oven (350°F.) about 30 minutes. When cool, frost with a glaze made by adding 1 tablespoon boiling water to 1 cup sifted confectioners' sugar. Cut into bars to serve. Decorate with candied fruits and silver dragees, if desired. Yield: 32 bars, 3 x 1 inches.

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For:
The Grace Crawford Show
K. F. E. Q. T.V.
Wednesday, January 27, 1965

FEATURE RED TART CHERRIES

Tart red cherries are high on the list of plentiful foods for February. Cherries are a natural for February desserts, so plan to serve them often and in a variety of ways.

CHERRY COBBLER

3 cups red sour pitted cherries
1 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 cup cherry juice
1/4 teaspoon red food coloring
1 tablespoon butter or margarine
1 teaspoon lemon juice
1/8 teaspoon almond extract

Drain cherries thoroughly. In a saucepan combine sugar, cornstarch, and salt. Gradually stir in cherry juice. Add food coloring and bring to a boil. Cook and stir 10 minutes, or until thickened and clear. Remove from heat and add butter, lemon juice, and almond extract. Stir in drained cherries. Pour mixture into a baking dish. Place in a very hot oven (450°F.) for 10 minutes.

For topping use your favorite biscuit recipe to which you add 2 tablespoons sugar and 2 tablespoons melted butter. Roll biscuit dough about 1/4 to 1/3 inch thick and cut a circle or square a little smaller than baking dish. Place this on a cookie sheet and bake at 450° for 15 minutes or until golden brown. Place baked biscuit on top of cherry filling. Serve with vanilla ice cream. (The remainder of biscuit dough can be baked as biscuits.) The topping could also be made by using a biscuit mix to which you add sugar and additional shortening.

Try these suggestions for red tart cherries:

CHERRY DESSERT PIZZA . . . Roll pastry dough into 12-inch rounds, place on pizza baking sheet and turn up edge slightly. Bake 8 to 10 minutes in 450°F. oven. Prepare sauce, using liquid drained from red tart cherries. Thicken with flour, sweeten to taste and season with salt and lemon rind. Add red food coloring as needed for bright red sauce. Cover hot pastry shell with a layer of well drained red tart cherries. Dot with creamed cottage cheese and then top with the cherry sauce. Return to 450°F. oven for 5 minutes. Cut into wedges and serve immediately.

CHERRY MUFFINS . . . Fold well-drained red tart cherries into muffin batter. Bake. Serve hot with cherry marmalade.

CHERRY TURNOVERS . . . Fill Flaky turnovers with almond-flavored red cherry sauce. Bake until golden brown. Serve warm as is, a la mode or with hot chocolate syrup.

CHERRY FESTIVAL . . . Use cherry juice as part of the liquid when preparing cherry flavored gelatin. When slightly thickened, fold in drained red tart cherries, sliced bananas and miniature marshmallows. Chill until firm. Trim each portion with whipped cream.

CHERRY ECLAIRS . . . Fill fresh baked eclairs with vanilla ice cream and top with a slightly thickened, almond-enhanced cherry sauce.

OCTOBER PACKET - 1964

From: THE GRACE CRAWFORD SHOW 12:00 to 12:30 P.M. CHANNEL 2-KFEQ TV, St. Joseph, Mo.

BEEF IMPERIAL

1/4 cup flour
1 tsp. salt
1/4 tsp. pepper
1 lb. boneless beef in cubes
1/4 cup shortening
1 cup water
10½ oz. can cream of mushroom soup
2 tbsp. catsup
1 lb. can onions, drained or
1 cup cooked small onions
Potato Puffs: 2 cups mashed potato flakes,
1 tbsp. butter & 1 egg

Combine flour, salt and pepper; coat beef cubes with mixture. Brown in shortening in medium skillet. Add water. Simmer 1 hour until tender. Stir in soup, catsup and onions. Pour into 2 qt. casserole. Top with potato puffs.

Potato Puffs - Combine 1/4 cup potato flakes with butter. Prepare remaining potato flakes as directed in the 4-serving recipe, decreasing water to 1 cup. Stir in egg. Drop mixture by spoonfulls on top of casserole. Sprinkle with buttered potato flakes. Bake at 400 degrees for 20 to 25 min. until golden brown.

TEEM DATE BARS

1/2 cup butter or margarine
1/2 cup brown sugar, firmly packed
1 1/2 cups flour
3 eggs
1 cup brown sugar,
1/4 cup flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
1 can coconut
TEEM DATE FILLING

Date filling; Heat 1 bottle of TEEM with 1 lb. pittled dates (chopped) in saucepan. Stir until thickened, add 1/2 cup chopped nuts. Set aside to cool.

Cream butter and 1/2 cup brown sugar until light and fluffy. Add 1 1/2 cups flour and mix until mixture resembles coarse crumbs. Press firmly into bottom of ungreased 9 x 13 in. pan. Bake at 350 degrees for 15 min. Meanwhile, beat eggs until foamy. Gradually ad the 1 cup of brown sugar; Beat until thick. Add dry ingredients. When dry ingredients are well mixed, add vanilla. Spread TEEM DATE FILLING over baked crust, then top with egg mixture. Bake 20 to 25 min. more until brown. Cool. Cut into squares or bars.

BROWNIES

2 eggs
1 cup sugar
1/3 cup melted butter
2 packets of the red-blended chocolate
2/3 cups flour
1/4 tsp. salt
1/2 tsp. baking powder
1/2 cup broken nut meats
1 1/2 tsp. vanilla

Beat eggs well; beat in sugar gradually. Then add melted butter and chocolate. Mix thoroly. Mix dry ingredients and add to the chocolate mixture; Stir in nuts and vanilla. Bake in greased 8 in. square pan at 350 degrees about 25 min. Cool and cut in squares.

REFRIGERATOR COOKIES

1 cup shortening
1 cup brown sugar
1/3 cup white sugar
3 eggs
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
3 cups flour

Add nuts, coconut, dates, or raisins.

Cream shortening, add sugars and beat well. Add eggs and beat until fluffy. Sift together dry ingredients and stir into first mixture. Add nuts, coconut, or whatever you wish. Divide dough into 3 parts, roll in wax paper and chill thoroughly. When ready to bake, slice very thin-approximately 1/8 in. thickness-and bake at 375 degrees 8 to 10 min. until lightly browned. These freeze well.

REFRIGERATOR FRUIT SALAD

1 3 oz. pkg. cream cheese
2 tbsp. cream
2 tbsp. lemon juice
1 cup canned pineapple
1 cup orange sections
1 cup Royal Anne cherries
1/3 cup pecans
maraschino cherries
1/3 cup mayonnaise
1 cup whipping cream
2 tbsp. sugar

Mix cheese thoroughly with 2 tbsp. cream. Add mayonnaise, lemon juice, & a dash of salt. Whip cream. Combine fruits & nuts and add to 1st mixture. Stir. Gently fold in cream, freeze. Use individual molds, a single large mold or ice cube tray.

UPSIDE DOWN APPLE PIE

1/2 cup butter or margarine
1 1/4 cups firmly packed brown sugar
5 tart apples, peeled & sliced
2 tbsp. light brown sugar
1/3 cup chopped walnuts
Pastry for 1 crust pie (use 1 egg for liquid when mixing crust)

Cream butter and brown sugar together and spread in bottom of pie plat (9 in. size). Slice the apples over the mixture; sprinkle the apples with the light brown sugar and nuts. Mix pie crust, using 1 egg, roll & place over fruit in pan. Crimp pastry edge & & gash the top in a few places. Bake at 400° 15min. lower heat to 350° & bake 15 Min. longer. Turn out upside down on a round platter. Scrape syrupy bottom in pan over fruit. Serve warm with or without cream.

From: Mrs. Grace Crawford
GRACE CRAWFORD SHOW
KFEQ-TV CHANNEL 2
St. Joseph, Missouri



By: Mrs. Judy Hines
Home Service Director
St. Joseph Light & Power Co.
St. Joseph, Missouri

Banana Fudgies

1 - package (6 oz) semisweet chocolate pieces
2 eggs
1/2 cup sugar
1 cup mashed bananas (about 2 medium sized)
1/2 cup sifted flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla
1 cup chopped walnuts

Melt chocolate pieces. On a "Flameless" electric range, this can be done on the lowest heat without a double boiler. Otherwise, melt the chocolate in the top of a small double boiler over simmering water. Remove from heat. Beat eggs well in a medium sized bowl; beat in sugar gradually; stir in melted chocolate and mashed bananas. Sift flour, baking powder and salt; add to chocolate mixture and blend well. Stir in vanilla and nuts. Pour into a greased 8X8X2 inch baking pan. Bake in a 350 degree oven for 40 minutes or until done. Cool completely in the pan - then cut into 2 inch squares.

Cranb

MARCH PACKET-1965

From THE GRACE CRAWFORD SHOW 12:00 to 12:30 P.M. CHANNEL 2-KFEQ TV-St.Joseph,Mo.

HONEY PEANUT BUTTER COOKIES

1/2 cup shortening
1/2 cup honey
1/2 cup peanut butter
1/2 cup brown sugar
1 egg, well beaten
2 cups flour
1/2 tsp. salt
1/2 tsp. baking soda

Cream shortening, honey, brown sugar and egg, peanut butter & salt until light and fluffy. Stir in flour & soda. Mix well. Chill. Form into small balls of dough. Place on greased cookie sheet & press with fork. Bake at 350 degrees 8 to 10 min.

ANGEL COOKIES

3 cups flour
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt
1/2 cup black walnuts, ground
1/2 cup shortening
1/2 cup butter
1/2 cup brown sugar
3/4 cup white sugar
1 egg
1 tsp. vanilla

Sift dry ingredients together. Cream shortening, butter sugars & egg until light and fluffy. Combine dry ingredients, vanilla and walnuts with creamed mixture. Roll dough into bite size balls. Dip top side of ball in water and then in sugar. Place sugar side up on ungreased baking sheet. Bake at 400 degreens for 10 to 12 min. The sugar coating gives the cookie a shiny surface when baked.

WHITE BUTTERMILK CAKE

2 cups sugar
2 egg whites
1/2 tsp. salt
1 3/4 cup buttermilk
1 tsp. soda
1/2 cup shortening
2 e/4 cup flour
1/2 tsp. baking powder
1 tsp. vanilla

(except soda)

Cream sugar and shortening. Drop in egg whites and beat well. Sift dry ingredients/ together. Add 1 cup of buttermilk alternately with flour mixture. Beat until well blended. Add vanilla. Add 1 tsp. soda to 3/4 cup buttermilk. Stir until it foams and add to cake mixture. Bake for 20 to 25 min. in 350 degree oven in three 8" or 2 9" greased and floured pans. FROSTING- Make a paste of 1/2 cup milk and 2 1/2 tbsp. flour. Cook over low heat until thick, stirring constantly. Cool. Beat together 1/2 cup shortening, 1/2 cup sugar and 1/4 tsp. salt. Add paste and beat until fluffy. Fold in 1/2 tsp. vanill and 1/2 cup chopped nuts. Use 1/3 mixture for filling between layers. Then add 1 cup powdered sugar to remainder for top and sides of cake.

ANGEL SALAD

2 pkgs. lime gelatin
2 cups hot water
2 - 3 oz. pkgs. cream cheese
1 small can crushed pineapple (drained)
1 2 oz. jar pimentos, chopped fine
1 cup celery, diced fine
1 cup pecans, chopped fine
1/2 pt. whipping cream, whipped & mix

Mix gelatin in hot water. Cool. Mash softened cream cheese/with remainaining ingredients (except cream). Fold mixture into gelatin and cool until syrupy. Fold in cream & mold. Serves 12.

NOVEMBER PACKET-1964

From: THE GRACE CRAWFORD SHOW 12:00 to 12:30 P.M. CHANNEL 2 KFEQ TV,St.Joseph,Mo.

BEEF UPSIDE DOWN PIE

1 1/2 cups sifted flour
2 tsp.baking powder
1 tsp.salt
1 tsp.celery salt
1/4 tsp white pepper
3 tbsp.shortening
3/4 cup milk
1/4 cup chopped onion
1 can condensed tomato soup
1 lb.ground beef

Brown beef in skillet. Add onion and cook slowly until it becomes transparent. Add tomato soup and half can water. Pour into 9 in.pie dish. Mix dry ingredients. Add shortening and cut into meal like consistency. Add milk all at once. Pat into a nine inch round shape, and place on top of meat mixture. Bake at 450 degrees until lightly brown. Turn upside down on platter or tray. Serve in wedges.

STUFFED MINUTE STEAKS

4 minute steaks
1/4 tsp.salt
pepper to taste
2 tbsp.flour
1 cup soft bread crumbs *
1/4 tsp.poultry seasoning
1 tsp.minced onion
2 tbsp.butter, melted
2 tbsp.water
1/3 cup rice, cooked
2½ cups canned tomatoes
1/4 tsp salt
2 tbsp.butter
* Use RAINBO real bread for stuffing

Wipe steaks with damp cloth; roll in mixture of salt, pepper, and flour. Combine crumbs, poultry seasoning, onion, butter and water to make the stuffing. Place steaks out flat, and cover half with 1/4 of the stuffing. Fold steaks over and fasten with toothpicks or skewers. Place in greased shallow baking dish. Place rice around meat or rolls. Add tomatoes, salt, and butter. Cover dish and bake at 350 degrees about 1 hour or until steaks are tender. Alternate - any favorite stuffing recipe may be used.

CINNAMON CANDY SALAD sent in by Mrs.Chas.Elliott, Burlington Jct.,Mo.

Dissolve: 1 pkg cherry gelatin in 1 cup hot water.

Dissolve 1/2 cup red cinnamon candies in 1/2 cup boiling water. Stir until dissolved. Add enough cold water to make 1 cup, and add to first mixture.

Add 1 cup chopped apples, 1 cup chopped celery and 1/2 cup chopped nuts (pecans or English walnuts are best). Pour into mold. Chill until set. Good as a dinner salad or served with sandwiches for a lunch.

MERINGUE CAKE

6 egg whites (beaten stiff)
1 1/2 tsp.baking powder
2 cups sugar
1 1/2 tsp. vinegar
2 cups coconut
24 soda crackers (rolled fine)
1/2 cup nutmeats

Combine all ingredinets and put in 9 x 13 greased cake pan.
Bake at 300 Degrees for 35 min.

CLOVED FRESH POACHED PEARS

2 c. sugar
3 c. water
1/8 tsp. salt
8 fresh firm pears
Whole cloves
1 tsp. pure vanilla extract

Place sugar, water and salt in a saucepan. Mix well. Bring to boiling point and boil 1 minute. Peel, halve and core pears. Stud with 2 or 3 whole cloves. Add to the boiling syrup. Cover, Boil gently 15 minutes or until tender. Cooking depends upon the ripeness of the pears. Remove from heat. Add pure vanilla extract. Serve cool or warm. Garnish poultry or meat platter with poached halves. Yields: 16 halves.

COFFEE POPCORN BALLS

10 c. popped corn
1 can (6-3/4 oz.) salted peanuts, chopped
1 c. sugar
½ c. light corn syrup
½ c. strong coffee beverage
2 tbsp. butter or margarine

Combine popcorn and peanuts in a large bowl. Combine sugar, corn syrup, coffee and butter in saucepan. Stir over low heat until sugar dissolves. Cook over medium heat, without stirring, to 270 degrees or until a small amount of syrup dropped in cold water separates into threads which are hard but not brittle. Pour syrup evenly over popcorn mixture. Toss lightly. Shape into balls with lightly buttered hands. Makes 12 balls.

MINCEMEAT BRAIDS

2 c. sifted enriched flour
1 tbsp. baking powder
1 tsp. salt
2 tbsp. sugar
¼ c. shortening
1 egg
½ to 2/3 c. milk
1½ c. mincemeat

Preheat oven to 425 degrees. Sift together 2 cups enriched flour, 1 tablespoon baking powder, 1 teaspoon salt and 2 tablespoons sugar. Cut in ¼ cup shortening until mixture resembles coarse crumbs. Beat one egg; blend in ½ cup of milk. Add liquid all at once to flour mixture, stirring until flour is moistened. If necessary, blend in more milk to make a soft dough. Turn out onto lightly floured surface and knead gently 30 seconds. Divide dough in half. Roll out each half into an 8x10-inch rectangle. Spread 3/4 cup mincemeat on center third of each rectangle. For each braid, cut dough from outer edges in toward filling, forming 1-inch wide ribbons. Lace ribbons across filling, alternating sides. Place on ungreased baking sheet and bake for 15 to 20 minutes, at 425 degrees, or until golden brown. 2 braids.

CHERRY MARMALADE PIE

1 1-lb. can tart red cherries, drained
2 tbsp. cornstarch
½ c. sugar
Dash salt
1 c. cherry juice (add water to make 1 c.)
1 tbsp. butter
1 recipe of pastry for 2 crust 9-inch pie
1/3 c. orange marmalade
1/3 c. toasted slivered almonds

Combine cornstarch, sugar and salt; add cherry juice. Cook stirring constantly until thick. Add cherries and butter, Cool. Line a 9-inch pie plate with pastry; spread bottom with orange marmalade; sprinkle with almonds. Spread cherry filling over marmalade and almonds. Adjust top crust; flute edge. Bake in a 425 degree oven 30 to 35 minutes. If desired, spread with glaze of thin confectioners' sugar.

ORANGE TWISTERS

2 c. sifted enriched flour
1 tbsp. baking powder
1 tsp. salt
¼ c. shortening
½ to 3/4 c. milk
2 tbsp. sugar
1 tsp. grated orange rind

Set our baking sheet. Preheat oven to 450 degrees. Into mixing bowl sift together flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Blend in milk to make soft dough. Onto lightly floured board or pastry cloth turn out dough knead gently 30 seconds. Roll out to 8-inch square. Mix together sugar and orange rind. Sprinkle over dough; fold dough in half. With sharp knife cut into 12 equal strips about 2/3-inch wide. Twist strip, sealing ends, and place on baking sheet. Bake 10 to 12 minutes, or until golden brown.

ALMOND RASPBERRY TARTS

2 c. powdered sugar
2 eggs well beaten
1 c. almonds, chopped
raspberry jam
whole almonds
pastry

Blend eggs, sugar and chopped almonds together well. Roll pastry very thin and line tart tins. Put a spoonful of jam into each tart, then a spoonful of egg, sugar and nut mixture. Top with a whole almond. Bake at 400 degrees until pastry browns.

BUTTERMILK FUDGE

2 c. sugar
1 tsp. soda
1 c. buttermilk
2 T. white cornsyrup

Put this in a large pan--cook to soft ball stage (238 degrees). Remove from heat and add ¼ c. butter and cool. Beat until cream. Add ½ c. chopped pecans, and 1 tsp. vanilla. Pour into a butter pan and cut in squares.

EASY CANDY

6 c. cereal (puffed wheat)

Heat in oven at 300 degrees. Pour in grease bowl. Melt 3 c. minature marshmallows with 6 or 8 oz. of chocolate and ¼ c. margarine. Pour over heated cereal and press into pan. Large peanuts could probably be added.

LIME-'N-CHOCOLATE SUMMER PIE

Makes one 9-inch pie

1 c. uncooked rolled oats
½ c. firmly-packed brown sugar
½ tsp. salt
1/3 c. butter or margarine, melted
1 oz. melted unsweetened chocolate
1 tsp. vanilla
one 3½ oz. pkg. key-lime flaver pie filling

Heat oats in shallow baking pan in preheated moderate oven 350 degrees about 10 minutes. Combine oats, brown sugar and salt in medium-sized bowl.

Add melted butter, chocolate and vanilla; mix well. Press firmly onto bottom and sides of 9-inch pie plate. Chill about 1 hour.

Prepare pie filling according to package directions for a chiffon pie. Pour into pie shell. Chill until set, about 4 hours. Decorate with chocolate curls or lime wedges, if desired.

FRESH PLUM CHIFFON PIE

1 envelope unflavored gelatin
1/3 c. cold water
3 eggs, separated
3/4 c. sugar
¼ tsp. salt
3/4 c. milk
1 tsp. vanilla extract
¼ c. sugar
1 9-inch baked pie crust

Soften gelatin in water. Combine egg yolks and ½ c. of sugar in top part of couble boiler. Stir in salt and milk. Cook over hot water (not boiling), stirring constantly, until mixture coats a metal spoon. Remove from heat. Add softened gelatine and vanilla. Beat egg whites until they stand in soft peaks, gradually beat in remaining ¼ c. sugar. Fold into gelatin mixture. Turn into chilled baked pie crust. Chill several hours before serving. 6 servings.

FRESH PLUM CRISP

3/4 c. sifted all-purpose flour
½ c. light br. sugar, firmly packed
1 tsp. ground cinnamon
2 lb. fresh plums, quartered
½ tsp ground nutmeg
¼ tsp salt
½ c. butter or margarine

Combine flour, sugar, cinnamon, nutmeg and salt. Cut in butter with pastry blender or 2 knives until mixture is in large curmbs. Arrange plums in 8-inch square baking pan. Top with crumb mixture. Bake in preheated moderate oven(375 degrees) 35 minutes. Serve warm with heavy cream or ice cream, if desired. 6 to 8 servings.

ALMOND ANGEL PIE

30 round butter crackers
small amount of butter
¼ tsp. cream of tartar
4 egg whites
1 c. sugar
1 c. ground blanched almonds
½ tsp. almond extract
½ pt. heavy cream
3 T. confectioners' sugar
1 c. strawberries, sliced
a few whole strawberries

Roll the crackers into fine crumbs. There should be about 1 c. Divide the crumbs into 2 ½-c. portions. Butter the botton and sides of a nine-inch pie plate and sprinkle with about ½ to 2/3 of the first portion of crumbs. Sprinkle cream of tarter over egg whites and beat until stiff but not dry; gradually beat in sugar. When mixture holds stiff peaks, remove beater and fold in second ½ c. crumbs, add almonds and almond extract. Spread mixture over crumbs in the pie plate. Sprinkle all over with remaining crumbs from first ½ c. Bake in 300 degree oven 30 to 35 min. or until top feels crusty and inside soft when gently pressed with tops of fingers. Remove from oven and cool on a rack away from drafts. Do not refrigerate. When ready to serve, whip cream sweetened with conf. sugar and fold in sliced berries.

CRANBERRY RAISIN PIE

½ c. seeded raisins
2 T. sugar
1 T. lemon juice
1 c. boiling water
1 T. cornstarch
2 c. cranberry sauce

Cook raisins in boiling water for 10 min. Drain and add enough water to raisin liquid to make 1 cup. Mix sugar and cornstarch. Slowly stir raisin liquid into sugar mixture. Cook 10 to 15 min, stirring constantly. When mixture is clear and thick, add raisins, lemon juice and cranberry sauce.

Pour into a pastry shell and place strips of pastry over the top, in lattice fashion. Bake at 425 degress for 40 minutes.

FRESH PEACH JELLY ROLL

1 c. sifted cake flour
1¼ tsp. baking powder
¼ tsp. salt
4 eggs, separated
3/4 c. sugar
3 T. fresh orange juice
2 tsp. grated fresh orange peel
1 tsp. pure vanilla extract
¼ c. sugar
1 lb. fresh peaches
2 T. sugar
1 c. heavy cream

Lightly grease 15½x10½x1 inch jelly roll pan. Line with wax paper; grease paper and set aside. Sift together flour, baking powder and salt. Reserve. Beat egg yolks until thick and lemon colored. Gradually beat in 3/4 c. suagr. Blend in orange juice and peel and vanilla. In separate bowl beat egg whites until they hold soft peaks. Gradually beat in ¼ c. sugar. Fold into egg yolk mixture. Add flour mixture to battr; gently fold in until mixture is smooth. Turn into prepared pan, smoothing batter to touch sides and corners of pan. Bake in preheated moderate oven (350 degrees) 20 to 25 minutes or until done. While cake bakes, place towel on pastry board; sift confectioners' sugar over it. Remove cake from oven and turn onto sugared towel; peel off wax paper. Roll up in towel; cool. Peel peaches by dipping in boiling water for a few seconds and slipping off skins. Cut into thin slices. Gradually add remaining 2 T. sugar to cream and whip until stiff. Unroll cake and spread with whipped cream. Arrange peaches on top. Reroll. Refrigerate ½ hour before serving. Yield: 8 servings.

FRESH PEACHES AND CHEESE

6 large fresh peaches
1 T. fresh orange juice
2 pkg. (3 oz.) cream cheese
¼ c. crumbled Blue cheese
2 T. milk
salad greens
mayonnaise

Cut peaches in half and remove pit; brush cavities and cut portions of peaches with orange juice. Set aside. Soften cream cheese and mix with Blue cheese and milk; mix well. Spoon into cavities of peach halves. Put 2 halves together and wrap in foil; repeat. Chill until cheese is firm, 1 to 2 hours. Cut peaches into quarters. Serve on salad greens as a salad with mayonnaise. Yield: 6 servings.

FROZEN SALAD

½ lb. cream cheese softened with pineapple juice
1 medium can pineapple tidbits
1 can maraschino cherries
1 pt. sherbet, any flavor.
2 sliced bananas
½ to 1 c. pecans

Mix all together and pour into a 6 x 9-inch pan and freeze. Cut in squares and serve

WATERMELON JELLY

2 envelopes unflavored gelatin
½ c. cold water
4 c. diced fresh watermelon
¼ c. sugar
2 T. fresh lemon juice
1/8 tsp. salt

Soften gelatin in cold water. Place over hot water (not boiling) to dissolve. Put watermelon through sieve. Add sugar, lemon juice and salt. Stir in gelatin. Chill until firm and ready to serve. Serve in sherbet glasses. Top with whipped cream, if desired. Yield: 6 servings.

"MISSOURI" OLD-OLD APPLE BUTTER RECIPE

Wash, quarter and cook apples in enough water to cover. Drain off the excess juice. Run pulp through strained. Take 10 cups of apple pulp and put in a flat pan. Add 9 cups sugar, 3/4 c. vinegar. Stir to dissolve the sugar. Put into the oven at 400 degrees until it starts to cook, then cook at 300 degrees to 325 degrees for about 30 minutes. Add 2 tsp. cinnamon to a cup of sugar. Add red food coloring if desired. Return to the oven and cook until the apple butter sheets from a spoon, or just a little while after putting in the first cup of sugar. Seal in pint jars. Will use about a half-bushel of apples.

FRESH CHERRY PARFAIT

2 c. fresh sweet cherries, halved and pitted
¼ c. sugar
¼ c. fresh lemon juice
2 T. water
1 envelope unflavored gelatin
¼ c. sugar
¼ c. cold water
3 eggs, separated
1/3 c. sugar
¼ tsp. salt

Combine 1 cup of the cherries, the ¼ c. sugar, lemon juice and 2 tablespoons water; simmer covered, over low heat 5 minutes. Drain, reserving 3/4 c. juice and cherries; chill. Soften gelatin in 1/4 c. cold water. Combine egg yolks and the 1/3 c. sugar in top part of double boiler. Stir in salt and chilled cherry juice. Cook over hot water (not boiling) or very low heat until mixture coats metal spoon, stirring constantly. Remove from heat. Add softened gelatin. Chill until mixture is about as thick as fresh egg whites. Fold in chilled cherries. Beat egg whites until they stand in soft peaks; gradually beat in the remaining ¼ c. sugar. Fold into mixture of gelatin. Chill. Just before serving fill parfait glasses with layer of gelatin mixture and remaining 1 cup cherries, starting and ending with gelatin mixture. Garnish, if desired, with whipped cream. Yield: 6 servings.

FRESH CHERRY SAUCE FOR POULTRY

2 lb. fresh sweet cherries
½ c. sugar
½ c. water
1/8 tsp. salt
1 T. cornstarch
1 T. water

Remove cherry stems and pits. Place in saucepan with sugar, water and salt. Cover, bring to boiling point, reduce heat and simmer until tender, 5 to 8 minutes. Blend cornstarch with water, add to cherries and cook 2 to 3 minutes or until sauce has thickened slightly and is clear. Serve as sauce with poultry. Yield: 3½ c.

FRESH CHERRY AND BLUEBERRY COMPOTE

½ c. sugar
1 c. water
1 T. fresh lemon juice
2 c. pitted and halved fresh sweet cherries
3/4 c. fresh blueberries
fresh mint for garnish

Combine sugar, water and lemon juice in saucepan. Bring to boil and boil 2 minutes. Cool and then chill. Fill sherbet dishes with cherry halves and blueberries. Pour chilled syrup over fruit. Garnish with mint. Yield: 4 servings.

EGG AND BAKED BEAN SALAD

4 chopped hard-cooked eggs
2½ c. well drained baked beans
½ c. sliced celery
¼ c. chopped parsley
1/3 to ½ c. finely chopped onion
1 T. mayonnaise
1 tsp. prepared mustard
1 to 2 tsp. prepared horseradish
½ tsp. salt
1/8 tsp. pepper
several leaves lettuce
3 slices crumbled, cooked bacon

Combine eggs, beans, celery, parsley, and onion. Blend the mayonnaise with the seasonings. Stir into egg mixture. Chill at least 1 hour. Serve on crisp lettuce. Garnish with bacon.

BAKED LIMA BEANS AND TOMATOES

¼ c. cooked lima beans
¼ c. chopped onion
¼ tsp. chili powder
1½ tsp. salt
2 c. (1 lb.) canned tomatoes
¼ c. brown sugar
1 T. vinegar
3 slices finely chopped cooked bacon

Preheat oven to 375 degrees. Combine ingredients, except bacon, in a 1½ quart casserole. Sprinkle bacon on top. Bake 1½ hours.

CHOW-CHOW

12½ lb. green tomatoes
8 large onions
10 green bell peppers
3 T. salt
1 qt. vinegar
6 hot peppers
1 T. cinnamon
1 T. allspice
¼ tsp. cloves
3 T. dry mustard
few bay leaves
1 3/4 c. sugar

Chop tomatoes, onions, and peppers together and cover with salt. Let stand overnight. Drain and add the hot peppers which have been chopped and the vinegar and spices (spices tied in a cheesecloth bag) and sugar and allow to boil slowly until tender, about 15 minutes. Pack tightly into sterilized jars and seal at once.

YELLOW TOMATO PRESERVES

Wash small firm yellow tomatoes. For each pound of tomatoes, take:
3/4 c. water
3/4 pound sugar
¼ lemon, thinly sliced
1 piece of ginger root

Boil lemon for 5 minutes in a little of the water. Boil the remainder of the water with the sugar, for 5 minutes to make a syrup. Add the tomatoes, ginger root and lemon, and the water in which the lemon was boiled. Boil until the tomatoes are clear and the syrup somewhat thick. Remove scum and pour the preserves into hot sterile jars, seal and store in a cool dark place.

GREEN TOMATO MINCE MEAT

To 1 pint of well-drained chopped green tomatoes, add 1½ pints chopped tart apples.
3 c. sugar
1 lb. raisins (seedless are best)
1 tsp. salt
1 tsp. allspice
1 tsp. cloves
¼ c. vinegar

Mix all together and simmer until thick. Bring to a rapid boil and seal in sterilized jars.

SCALLOPED TOMATO CASSEROLE

Combine 1 tablespoon instant minced onion with 1 tablespoon water; let stand 5 minutes to soften. Cut 6 large tomatoes into slices 1-inch thick. Place layer in buttered 1½ quart casserole. Combine onion, ½ c. fine cracker crumbs, 1½ tsp. salt, 1 tsp. ground thyme and ½ tsp. ground black pepper. Sprinkle a layer over tomatoes. Dot with 1 tablespoon butter or margarine. Repeat until all tomatoes, crumb mixture and butter are used. Sprinkle top with ½ c. grated American cheese. Bake in preheated moderate oven (350 degrees) for 45 minutes.

BAKED STUFFED CARROTS

6 large, uniform-sized carrots, cooked
¼ c. finely chopped green onions, plus tops
2 T. finely diced celery
2 T. finely diced green pepper
1 T. homemade mayonnaise

Skin carrots; hollow out centers with sharp end of begetable peeler. Combine onions, green pepper, celery and mayonnaise; stuff carrots with mixture. Brush lightly with olive oil. Place in a 8x8x2 inch dish. Bake at 325 degrees for 25 minutes. Garnish with chopped chives or parsley.

POTATO CANDY

3/4 c. potatoes, cooked in as little water as possible, and then mashed to smooth paste in their own water
1/3 c. honey
3/4 c. pure peanut butter
3/4 c. raw mixed nuts and sunflower seeds
½ c. coconut

Mix well the potatoes, honey and peanut butter. Then stir in chopped nuts and seeds and coconut. Place on waxed paper in refrigerator until firm. May be made into any shape desired.

NOODLES AND PEAS ROYALE

3 T. vegetable oil
¼ c. butter
1 pkg. (8 oz.) fine noodles
½ chopped onion
¼ tsp. garlic powder
1 tsp. salt
¼ tsp. pepper
2 cans (13 3/4 oz. each) chicken broth
1 6 oz.-can undiluted evaporated milk
1 10 oz. pkg frozen peas

In large 10-inch skillet heat oil and butter. Add noodles, onion and seasonings; pour liquids over ingredients; mix well. Place peas in center. Cover and continue to cook for 15 minutes, stirring occasionally, until noodles are tender. Makes 6 to 8 servings.

FRESH POTATO OMELET

1 small fresh onion
1 Calif. long white potato
3 tbsp. butter or margarine
3 eggs, beaten
1 tsp. salt
¼ tsp. ground black pepper
Paprika for garnish
Fresh parsley for garnish

Peel and thinly slice onion and potato. Melt butter in 8-inch heavy skillet. Add onions and potatoes. Cook only until tender. (DO NOT BROWN.) Combine eggs, salt and black pepper and turn into skillet. Shake pan to let eggs settle under vegetables. Cook slowly until eggs are set. Crease a line through center and fold in half. Garnish with a sprinkle of paprika and fresh parsley. Serves 2.

TOMATO-RICE CASSEROLE

1 pkg. (7-oz.) precooked rice
3 large tomatoes, peeled and diced
1 pkg. (6-oz.) sliced process white American cheese
½ c. crumbled blue cheese
1 tbsp. chopped parsley
1 can(14-oz.) chicken broth
1 tsp. salt
1 tsp. sugar
5 drops red pepper seasoning

Make 2 layers each of the rice, tomato slices, American cheese and blue cheese in a greased deep 6 cup baking dish. Heat chicken broth with salt, sugar and red-pepper seasoning to boiling in a small saucepan; pour over layers; cover. Bake in moderate over (350 degrees) 30-minute or until liquid is absorbed and rice is tender. Sprinkle with chopped parsley.

Mrs. Frank Mazar

EGGS IN A NEST CASSEROLE

4 c. sliced peeled onion
2 tbsp. butter or margarine
1 can (1-lb.) hominy, drained
1 tsp. salt.
¼ tsp. pepper
4 eggs
4 tbsp. light or table cream

Saute onions in butter or margarine just until golden in a medium size frying pan; stir in hominy, salt, and pepper; cook 3 minutes longer. Spoon into a shallow 4-cup baking dish. Make 4 hollows in mixture to form "nests". Break eggs, one at a time, into a cup and place one in each nest. Spoon cream over eggs. Bake in moderate oven (350 degrees) 20 minutes or until eggs are cooked as you like them.

Mrs. Frank Mazar

LEMON-SOUR CREAM BREAD STUFFING FOR BAKED FISH

Saute (in 2 tbsp. butter or margarine) ½ cup chopped celery and ¼ cup chopped onion-combine with 1 pint soft bread crumbs. For the flavor twist, add to - taste measures of grated lemon rind, salt, paprika, diced peeled lemon, and ¼ cup sour cream. Place stuffing in cavity or 2-lb. fish- try lake trout and bake.

TOMATO SCALLOP

Place 1½ cups browned, buttered soft bread crumbs in a greased casserole. Combine 1 (#2) can tomatoes, 1 tablespoon sugar, salt and pepper to taste and ¼ cup, each, chopped onion and celery and pour over crumbs. Bake in a moderate oven (350 degrees) until mixture boils around the edge, or about 30 minutes. Remove from oven and top with ½ cup more of browned, buttered crumbs.

ONE DISH DINNER WITH HAMBURGER

Grind 2 cups potatoes, 1 cup carrots, and 1 cup onions real fine. Add to 1-lb. of hamburger. Add 2 cups milk, 2 eggs beaten, pinch of salt and pepper. Bake in loaf pan. Top with buttered bread crumbs. Bake about 1 hour at 375 degrees.

Mrs. George Martin

ALLSPICE COFFEE CAKE

1½ c. sifted all-purpose flour
3 tsp. baking powder
1½ tsp. ground allspice
½ tsp. salt
1 c. brown sugar, packed
¾ c. milk
1/3 c. shortening, melted
1 T. butter or margarine, melted
¼ tsp. ground cinnamon
1 egg, beaten

Sift flour with baking powder, 1 tsp. of the allspice and salt into mixing bowl. Add 3/4 c. of the brown sugar and mix well. Combine egg with milk and stir into dry mixture with melted shortening. Mix only until blended, 30 to 35 strokes. Turn into greased 8x8x2-inch cake pan. Bake in preheated 350 degree oven for 40 minutes or until done. Remove from oven and brush top with melted butter. Mix remaining ¼ c. brown sugar with remaining ½ tsp. allspice and cinnamon; sprinkle over top. Return to oven for 5 minutes. Cool slightly. Cut into squares and serve warm. 9 servings.

CHOCOLATE CHIFFON CREAM

1½ c. milk, scalded
3 eggs, separated
½ c. sugar
2 tsp. flour
½ tsp. ground allspice
1/8 tsp. salt
2 sq. semi-sweet chocolate, melted
1 T. strong cold coffed
½ tsp vanilla extract
lady fingers

Comvine 2 to 3 T. of the scalded milk with egg yolks, ¼ c. of the sugar, flour, allspice and salt. Mix well. Add to remaining milk and cook over low heat or hot water until custard coats a metal spoon, stirring constantly. Remove from heat. Add chocolate, coffee and vanilla to custard. Cool. Beat egg whites until they form soft peaks. Add remaining ¼ c. sugar gradually, beating until eggs are stiff but not dry. Fold into chocolate custard. Chill. Serve in sherbet glasses, lined with lady fingers. Garnish. with whipped cream, if desired. 4 servings.

LEMON DESSERT

1 box lemon cake mix--make as directed on box, put in 2 layer cake pans and bake. When done, cool.
1 can lemon pie filling mix--put half of this lemon pie filling between cake layers.
Whip 1 package whipped topping, as directed on package. Fold other half lemon pie filling into topping, and cover entire cake with this mixture. Chill very well before serving.

FROSTED COOKIE MINT LOG

20 chocolate sandwich cookies
1 c. heavy cream, whipped
¼ tsp. peppermint extract
½ tsp. grated orange rind

Spread the cookies with whipped cream and peppermint extract combined. Press them together in a shallow pan, forming a long roll. Spread the top and sides of the roll with the rest of the cream and sprinkle the top with orange rind. Chill for 12 hours. Just before serving, garnish with fresh orange slices, to serve, cut roll in diagonal slices. Yields 8 wervings.

DATE THINS

Cream ½ c. margarine and 1 c. brown sugar. Add one egg and beat well.
Sift together 1 c. flour, 3/4 tsp. salt, ¼ tsp. baking powder and ½ tsp. soda. Add the dry ingredients with 2 T. cream. Then stir in 1½ c. pitted dates, sliced, and 1/3 c. chopped walnuts. Space the drop cookies about 4 inches apart and bake at 325 degrees for 10 to 15 minutes.

JIFFY WALNUT BARS

To make about 24 jiffy walnut bars, cream one-half cup of margarine until it is soft and fluffy, blend in 3 T. sugar. Add one c. flour gradually, mixing until smooth. Pat into a 9-inch square pan and bake 15 minutes at 375 degrees. Beat 2 eggs lightly into a mixing bowl. Sift in 2 T. flour, o tsp. baking powder and ¼ tsp. salt. Stir in one c. chopped walnuts, one-half c. quick-cooking oats, ½ c. flaked coconut, 1 c. brown sugar, and ½ tsp. vanilla. Spoon over shortbread, reduce the heat to 325 degrees and bake 25 to 30 minutes longer.

PECAN PRALINES

1 c. brown sugar
1 c. white sugar
½ c.cream
2 T. butter
1 c. pecans

Dissolve sugar in cream and boil to a thread (228 degrees) stirring occasionally. Add butter and nuts and cook until syrup reaches soft-ball stage (236). Cool. Without disturbing, heat until thickened, but still glossy and drop by tablespoonfuls on greased cookie sheet. Candy will flatten into long cakes.

PUMPKIN CAKE

2½ c. cake flour
½ c. shortening
1 tsp. salt
¼ tsp ground cardamon seed
3 eggs, slightly beaten
1/3 c. milk
1½ c. sugar
4 tsp. baking powder
1 tsp. cinnamon
¼ tsp. ground clove
1 c. pumpkin

Sift flour; measure, and resift into large mixing bowl. Cut in the shortening with pastry blender or two knives until particles are the size of coarse cornmeal. Sift together the sugar, baking powder, salt, cinnamon, cardamon seeds and cloves, and add to the flour mixture; stir to mix. Add the eggs and beat until smooth. add the pumpkin and beat again until smooth. Gradually add the milk and blend well. Turn into 8 inch cake pans. Line the bottoms with thin plain paper. Bake at 375 degrees for 25 minutes or until cake tests done. Cool 5 minutes in pan, turn out on cake rack and cool thoroughly. Put together with a Rum Nut Frosting between layers and on top and sides.

Rum Nut Frosting

¼ c. butter
1 tsp. rum
2 T. hot water
2 c. sifted confectioners' sugar, firmly packed
¼ c. chopped nuts

Heat butter in skillet until delicately browned. Blend into the sugar and mix thoroughly. Add rum. Stir in hot water, a tsp. at a time, until icing is of proper consistency to spread easily. Stir in chopped nuts. Spread between layers and on sides and top. Enough for 2 8-inch layers. (A ¼tsp. rum flavoring may be substituted for the rum if desired.)

CARROT CAKE

3 c. finely grated carrots
1½ c. salad oil
4 eggs, beaten
1 tsp. salt
3 tsp. cinnamon
2 c. sugar
2 c. flour
2 tsp. soda
2 tsp. vanilla
nuts and raisins id desired

Mix eggs, sugar and salad oil. Combine flour, soda, salt, and cinnamon. Blend together well, carrots and vanilla. Bake at 325 degrees for 40 to 50 minutes, or until done.

Butter Icing

1 stick butter, cream cheese, powdered sugar, nuts if desired.

CARROT CAKE

1½ c. salad oil
2 c. sugar

Beat until sugar dissolves and add:

4 eggs (add 1 at a time), beat well after each one.
add 3 c. grated raw carrot
1 c. angel flake coconut
½ c. chopped nutmeats
Sift: 3 c. flour
2 tsp. soda
1 tsp. cinnamon
3 T. cocoa
1 tsp. salt

Add to mixture alternately with ¼ c. buttermilk or applesauce. Bake in large 9x13-inch greased loaf pan at 350 degrees for 45 go 50 minutes. Cool. Can be iced, but doesn't need to be.

SAUCY PINEAPPLE COFFEE CAKE

1 pkg. coffee cake mix
1 egg
¼ c. flaked or shredded coconut
1 T. sugar
one 8-3/4 oz. can crushed pineapple
½ c. milk
1 T. cornstarch

Drain pineapple well, reserving the juice. Add 1 egg and ½ c. milk along with ¼ c. of the drained crushed pineapple to 1 pkg coffee cake mix.

Mix the topping contained in the package with ¼ c. flaked or shfedded coconut, then sprinkle over the batter. Bake in a preheated oven (375 degrees about 25 minutes.

For the pineapple sauce, add enough water to the reserved pineapple juice to make 1 c. liquid. Combine 1 T. cornstarch and 1 T. sugar in a saucepan; add the liquid and cook over low heat, stirring constantly, until thickened and clear. Add the remaining crushed pineapple; heat thoroughly and serve atop the warm coffee cake.

Prepared by Ruby G. Larson
Extension Home Economist
Holt County, Oregon, Missouri
For Grace Crawford TV Program
April 21, 1965

CARE AND STORAGE OF KITCHEN KNIVES

How many times a day do you reach for a kitchen knife? Is it within easy reach at the area where it is to be used, or do you have to walk across the kitchen for it? Do you have trouble keeping knives sharp? Have you stopped to consider the difference between a sharp and a dull knife in relation to:

1. The time it takes to do a given task;
2. How appetizing and appealing you can make food look;
3. How much easier it is to prepare food when you have a sharp knife;
4. Dull knives can be dangerous - you have to force the blade, which can lead to accidents.

Just as an artist needs a collection of paints and brushes to create a masterpiece, so you, too, need knives for the job -- knives that are sharp, and within easy reach. Neglected knives are sorry pieces of equipment.

To keep knives sharp DO --

1. Use only for their intended purpose.
2. Cut food on a wooden cutting board, not on the metal or plastic work surface.
3. Place the cutting board on the counter top - not on a metal pan nor in the sink.
4. Store knives in the area where they are to be used.
5. Protect the blades in storage.
6. Wash, rinse and dry knives immediately after you have completed the task.

If you want to keep knives in good condition DON'T --

1. Cut string, metal, paper, or hard bones with a knife.
2. Use them as a can opener, a screw driver, or prying tool.
3. Soak knives in water for long periods of time.
4. Knives should not be washed in an automatic dishwasher unless the handles are labeled heat and moisture resistant by the manufacturer.
5. Heat blades in a flame. Heat will destroy the temper of the steel.
6. Throw them in a drawer unprotected.

STORAGE OF KNIVES

Storing equipment, utensils, and supplies in the area of first use, applies to the storage of knives as well. For example, knives that are used to dress and cut up chicken, prepare fruits and vegetables are handiest when stored near the sink. This saves unnecessary steps in preparing food for the table, for canning or freezing.

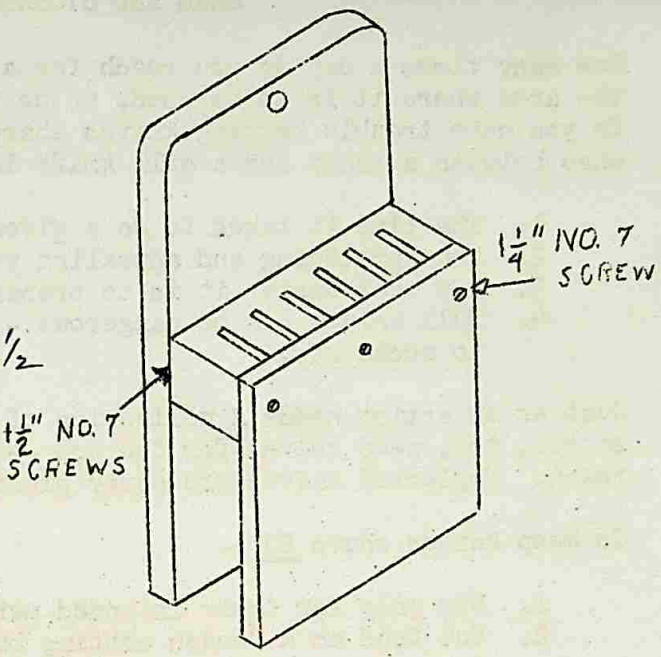
Knives should be stored either in a drawer or on a wall rack especially designed for this purpose. You may have a set of knives in a holder. This can be stored in the drawer or hung on the wall.

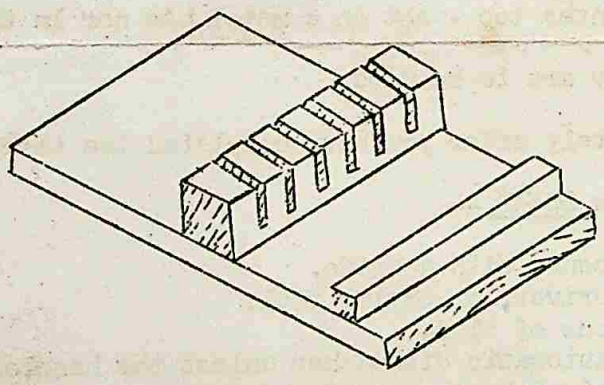
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Types of Storage

Magnetic holders are satisfactory for small knives such as paring knives, but larger knives are too heavy. Also, they are expensive.

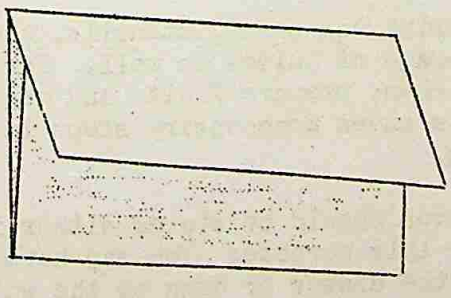
Knife holders are available in some department stores. Wooden holders are not difficult to make, if you have the materials, tools, and a little know-how. Many 4-H members have made a knife holder as one of their articles in woodwork (similar to the one illustrated). It requires a piece of lumber 7 ~~1/2~~ x 12 x 3/4 inches for the base, one piece 7 x 7 x ~~3/4~~ 1/2 inches for the front, one piece 2 x 2 x 7 with slots sawed an inch apart to within 1/2 inch from the lower edge. These are sanded, finished and assembled with 1 1/2 inch No. 7 screws for the back and 1 1/4 inch No. 7 screws for the front. Attach a hanger or two to the back so as to mount it on the wall.





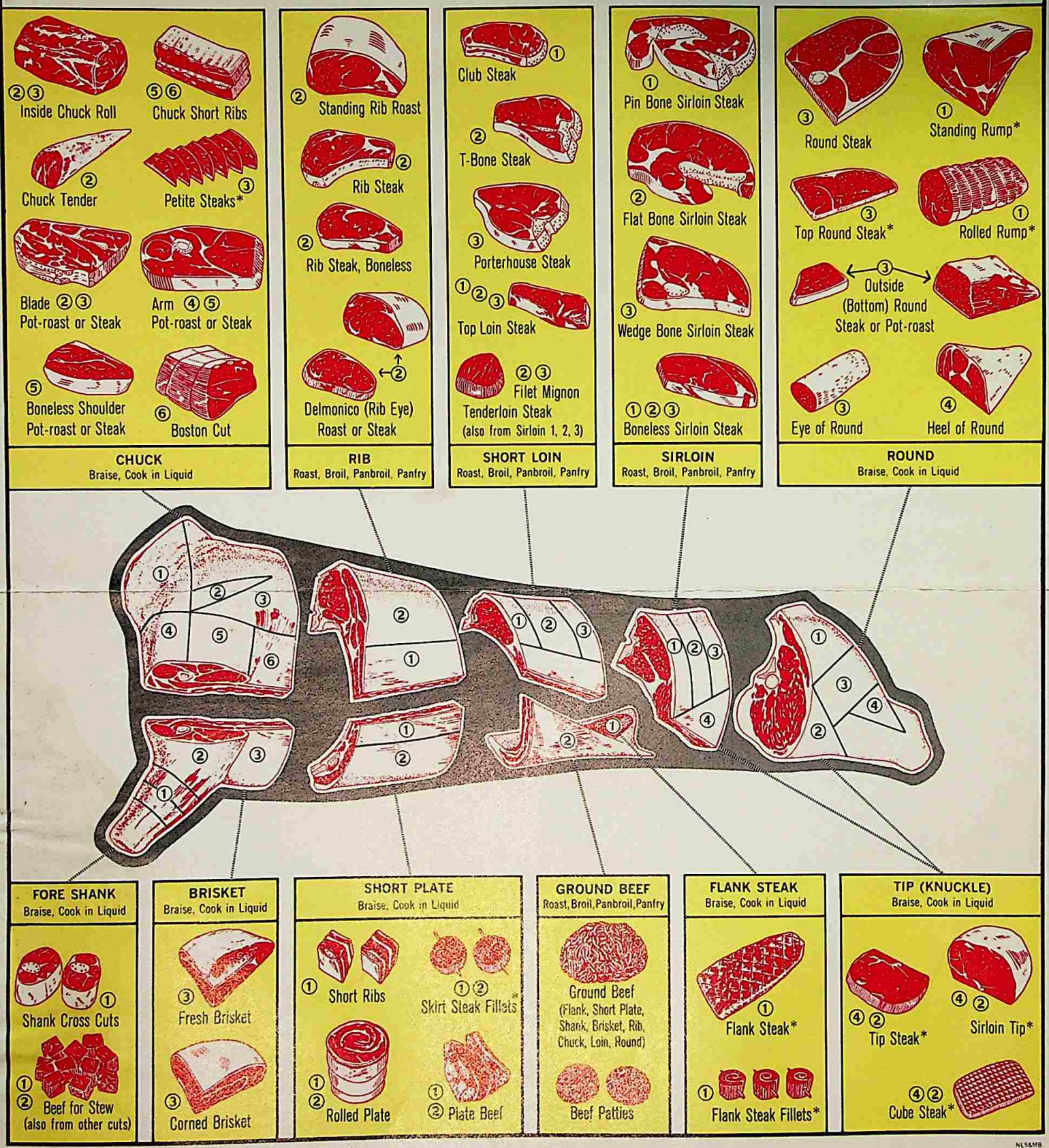
A rack may be made to be used in the drawer. It is very similar to the wall rack except that it does not have the 7 inch square piece on the front; instead it uses a narrow strip attached to one end for the blade points to rest on. This rack may be made any desired size. The blades are placed in the slots with the cutting edge down, and the handles pointed toward you so that they are easy to grasp.

Cardboard sheath can be made to slip over the blade to protect the cutting edge. Use lightweight cardboard similar to a manila folder. Measure the width and length of the blade. Allow a little at the end so as to protect the point, and make it 2 1/2 times the blade width. Fold it to fit the blade, bring the extra lap to the top of the sheath and glue. Place it under a weight until the edge is firm. These can be made to slip over the blade when knives are stored loose in the drawer. The sheath not only protects the blade but may protect the fingers when reaching in the drawer for a knife.



BEEF CHART

RETAIL CUTS OF BEEF — WHERE THEY COME FROM AND HOW TO COOK THEM



NLS&MB

* May be Roasted, Broiled, Panbroiled or Panfried from high quality beef.

Courtesy of
KANSAS LIVESTOCK ASSOCIATION
In Cooperation With
KANSAS BOARD OF AGRICULTURE

JUNE PACKET - 1965

THE GRACE CRAWFORD SHOW Mon thru Fri 3:30 to 4:00 P.M. KFEQ TV-Channel 2

STRAWBERRY GLACE PIE

1 qt. strawberries
1 cup water
1 cup sugar
3 tbsp. cornstarch
1 3 oz. pkg. cream cheese
1 9" pie shell

Clean berries. Simmer 1 cup berries and 2/3 cup water about 3 min. Blend sugar, cornstarch and remaining 1/3 cup water: add to boiling mixture. Boil 1 min., stirring constantly. Cool. Spread cream cheese, whipped with 4 tbst. cooked mixture over bottom of pie shell. Cover with berries and then pour cooked mixture over the berries. Refrigerate until firm- - about 2 hours. Serve with DREAM WHIP TOPPING.

STRAWBERRY PARTY PIE

Crust - 1/2 cup butter)
1/4 cup brown sugar) Mix together with pastry blender or two knives till crumbly
1 cup sifted flour)

Stir in 1/4 cup finely chopped pecans & 1/4 cup shredded coconut. Pack into 9" pie pan (as for a graham cracker crust). Bake at 350 degrees until lightly browned.

Filling: Combine
1 cup white sugar
3 tbst. cornstarch
1/2 tsp. salt
1 7 oz. bottle 7 Up

Cook on medium heat, stirring constantly until very thick. Add enough red food coloring to make mixture as red as strawberries. Cool. Very gently stir in 3 cups of sliced fresh strawberries. Pour into crust. Top with JUSTRITE VANILLA ICE CREAM and serve
Chill at least two hours

FORK COOKIES

1 cup CRISCO
1 cup white sugar
1 cup brown sugar (firmly packed)
3 eggs
1 tsp. salt
1 tsp. cream of tarter
1 tsp. vanilla
1 tsp. ginger (if desired)
4 cups all purpose flour

Cream CRISCO and sugars until very creamy. Add eggs and beat until fluffy. Sift together dry ingredients and add 1/3 at a time, mixing thoroughly after each addition. Chill. Roll into balls the size of a walnut and place on ungreased cookie sheet. Press down with a fork and bake at 375 degrees until lightly browned...about 10 min. Omit the ginger for plain cookies.

RASPBERRY CREAM PIE

9"
1 pastry shell
2 cups black raspberries
3/4 cup sugar
3 tbst. cornstarch
1 cup liquid
1 8 oz. pkg. cream cheese
1 8 oz. can crushed pineapple (drain and reserve juice)
3 tbst. sugar

Add pineapple juice and water to make 1 cup liquid. Blend in sugar and corn starch and cook over medium heat, stirring constantly, until very thick. Stir in berries. Cool. Whip cream cheese and blend in pineapple. Spread in bottom on pie shell and top with berries. Chill.

1 teaspoon ... with a fork until blended ... Cover. Bake 5 minutes longer. ...

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For:
The Grace Crawford Show
K. F. E. Q. - T. V.
Wednesday, June 9, 1965

C H E E S E C A K E

JUNE IS DAIRY MONTH

Are You Getting Enough Milk - Young or old. You need milk. How much depends upon your age. Children under 9 years need 2 to 3 cups daily; children 9 to 12, 3 or more; teen-agers, 4 or more; adults of all ages, 2 or more cups.

These latest recommendations of U. S. Department of Agriculture nutritionists appear in "Getting Enough Milk," a recently revised publication issued by U S D A's Agricultural Research Service.

The booklet points out the place of milk in diets for either gaining or losing weight. It describes the many kinds of milk on the market and explains what the labels mean.

Forty-nine recipes containing milk are included as well as other suggested ways of getting milk into meals.

For a free copy of "Getting Enough Milk," HG-57, send a postcard to the Office of Information, U. S. Department of Agriculture, Washington, D.C. 20250. Give your name and address; ask for HG-57.

CHEESE CAKE

Crust

20 graham crackers (1½ cups crumbs)
6 Tablespoons butter or margarine
½ cup granulated sugar
½ teaspoon cinnamon

Place crumbs in mixing bowl. Melt butter, add sugar and cinnamon. Blend with crumbs. Pour into cold frypan and press mixture to cover bottom and form a small rim at sides. Reserve ¼ cup crumb mixture for topping.

Filling

2 eggs
1/3 cup sugar
1 - 8 oz. package cream cheese (room temperature)
1 teaspoon vanilla
1 teaspoon grated lemon rind
1 tablespoon lemon juice

Combine eggs, sugar, vanilla, lemon juice, and lemon rind in* blender glass. Blend on high speed ½ minute. Add cream cheese. A small amount at a time. Cover, blend on low, stopping to scrape down. Pour into crust and spread evenly. Cover frypan, close vent. Bake at 300 degrees for 20 minutes or until set. Close with following:

Topping

1 carton commercial sour cream
1 teaspoon vanilla
2 tablespoons sugar
¼ cup crumbs

Beat with a fork until blended and spread over cheese mixture. Sprinkle with crumbs. Cover. Bake 5 minutes longer. Uncover, cool, Cut into desired servings.

* Food mixer may be used as well as a blender glass