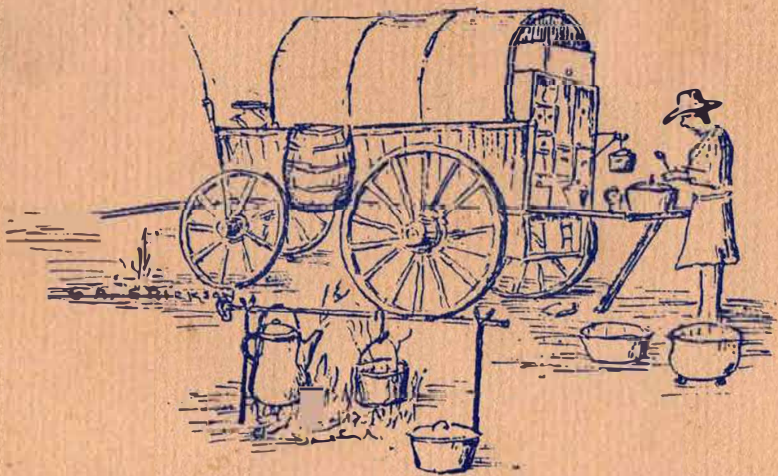


# Rustlers Grub

by ROCKHOUNDS



THE MINNESOTA MINERAL CLUB IS PROUD TO  
PRESENT THIS COOKBOOK OF FAVORITE RECIPES  
SUBMITTED BY ITS MANY MEMBERS.

THE CLUB WAS FORMED IN 1945 IN  
MINNEAPOLIS-ST. PAUL TO PROMOTE INTEREST IN  
MINERALOGY AND LAPIDARY, AND PRESENTLY HAS A  
MEMBERSHIP OF ABOUT 300. MONTHLY MEETINGS  
HAVE BEEN HELD FOR 40 YEARS, WITH FIELD  
TRIPS SCHEDULED DURING THE SUMMER. A GEM  
AND MINERAL SHOW IS HELD EACH YEAR WITH  
EXHIBITS AND DEMONSTRATIONS TO INTEREST THE  
YOUNG AS WELL AS THE ELDERLY IN OUR VERY  
FASCINATING HOBBY.



**I**n the beginning, when the Lord created  
Rocks as the building blocks for the earth,  
the Angels of Heaven inquired,

"Sire, because Rocks are inert, who  
shall know their role in the Universe?  
Because they are inanimate, who shall  
reveal their great beauty and charm?  
Because they are inarticulate, who shall  
speak up for them? Because they are  
immobile, who shall take pieces of them  
about for all to see?"

**T**he Lord replied,

"I shall make a special breed for  
that noble mission; and, thenceforth,  
among all others, the breed shall be  
known as Rockhounds."

**A**nd, thus, it came to pass.

A ROCK

I am but a humble Rock  
A beauty God has wrought  
They say the church was built on me,  
That I'm far more mighty than the sea.  
Some folks look and toss me aside  
While others cherish me with pride.

Time passes on as time must do,  
And when man's life on earth is through  
In loving memory of the dead,  
A Rock is placed above the head.

Author unknown

## QUALIFICATIONS FOR BEING A GOOD ROCKHOUND

LOVE OF OUTDOORS - where else can you find rocks?

STRONG BACK OR GOOD JUDGEMENT - rocks gain weight with every step.

SENSE OF HUMOR - being able to appreciate other's finds after you have just stepped over it.

ONE LEG SHORTER THAN THE OTHER - it helps on the side hills.

CHEERFUL - SMILE - even if every muscle and bone in your body aches.

ADVENTUROUS - daring to take that road, though it looks like it goes straight up.

DETERMINATION - willingness to go again after you swore you never would.

IMAGINATION - visualizing a beautiful gem from a plain looking rock.

PERSISTENT - not satisfied until you have examined every rock in the dig twice.

CONGENIALITY - you can hunt alone, but it's more fun and safe in a group.

by Helen Schooner, Via Achates  
and others

## TABLE OF CONTENTS

|                         |    |
|-------------------------|----|
| BREADS                  | 1  |
| BARs AND COOKIES        | 7  |
| CAKES                   | 25 |
| CASSEROLES & HOT DISHES | 31 |
| DESSERTS                | 43 |
| MEAT & FOWL             | 49 |
| PASTRY                  | 53 |
| SALADS                  | 59 |
| SOUPS                   | 69 |
| VEGETABLES              | 73 |
| THIS 'N THAT            | 79 |

### TABLE OF MEASURES

|                                 |                      |
|---------------------------------|----------------------|
| 3 teaspoons (tsp.) . . . . .    | 1 tablespoon         |
| 4 tablespoons (Tbsp.) . . . . . | 1/4 cup              |
| 16 tablespoons . . . . .        | 1 cup                |
| 2 cups . . . . .                | 1 pint               |
| 4 cups . . . . .                | 1 quart              |
| 4 quarts . . . . .              | 1 gallon             |
| 8 quarts . . . . .              | 1 peck (dry measure) |

### SUBSTITUTIONS & EQUIVALENTS

- 1 Tbsp. cornstarch = 2 Tbsp. flour
- 1 square (1 oz.) = 3 Tbsp. cocoa plus 1 Tbsp. butter
- 1 whole egg = 2 egg yolks
- 1 cup sour milk = 1 Tbsp. lemon juice or vinegar plus sweet milk to make 1 cup.
- 1 cup milk = 1/2 cup evaporated milk plus 1/2 cup water.
- 1 pound of butter = 2 cups
- 1 Tbsp. cornstarch = 2 Tbsp. flour for thickening
- 10 graham crackers = 1 cup fine crumbs
- 1 cup uncooked rice = 3 to 4 cups cooked rice
- 1 cup whipping cream = 2 cups whipped



"If you can't see the bright side,  
Polish the dull side."

THE LODGE CORN BREAD

Carol Carlson

|               |                          |
|---------------|--------------------------|
| 2 eggs        | 3 cups flour             |
| 1 cup sugar   | 1 cup milk               |
| 1/2 tsp. salt | 1 1/2 tsp. baking powder |
| 1 cup oil     | 3/4 cup cornmeal         |

Blend eggs and sugar together. Add salt and oil. Add remaining ingredients and beat until smooth. Place in a greased 12x4 1/2' x 2 1/2 inch loaf pan, or 2 regular bread pans. Bake at 350° about 35 minutes. Serve with honey and butter.

CINNAMON ROLLS

Gen Bjorgum

|                   |                   |
|-------------------|-------------------|
| 1 stick oleo      | 2 Tbsp. milk      |
| 1 cup brown sugar | cinnamon and nuts |

Melt together and pour 1/2 in bundt pan. Sprinkle in some nuts. Put 2 or 3 cans of Pillsbury buttermilk bisquits on top and pour remaining syrup and sprinkle more nuts. Bake at 350° for 25 minutes.

SPOON CORN BREAD

Muriel Brandt

1 cup boiling water to which is added 1/2 cup yellow corn meal - stir constantly. Cook until thick. Remove from heat.

|                    |                    |
|--------------------|--------------------|
| Add: 1/2 tsp. salt | 1 cup milk         |
| 1/2 Tbsp. butter   | 2 beaten egg yolks |

Beat the 2 egg whites and fold into batter. Pour into greased 8" sq. pan. Bake at 375° for about 50 minutes.

## DO-IT YOURSELF BAKING MIX

Muriel Brandt

Sift together:

12 cups flour  
5 tsp. baking powder  
2 1/2 tsp. salt

Cut in 2 cups shortening. Store in airtight container in refrigerator.

To make pancakes:

2 cups above mix  
2 eggs  
1/4 cup buttermilk

Thin as desired.

To make biscuits:

2 cups above mix  
2/3 cup milk

Mix lightly - drop by tablespoon on greased pan. Bake 350° till brown.

## BANANA NUT BREAD

Adine Zimmerman  
Evelyn Donais

2 cups flour )  
1 tsp. soda ) Sift together.  
1 tsp. salt )

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

Cream shortening and vanilla. Add sugar. Beat until light. Add eggs, one at a time. Add alternately dry ingredients and mashed bananas.

Fold in: 1 cup ch. maraschino cherries  
1 cup chocolate chips  
1/2 cup ch. nuts

Pour into a greased loaf pan. Bake 1 hour at 325°.

## LEMON BREAD

Elsie Erickson

2 Tbsp. butter              1 grated rind of lemon  
1 cup white sugar        1/2 cup sweet milk  
1 1/2 cups flour            2 eggs  
2 tsp. baking powder    1/2 cup chopped nuts

Combine butter, sugar, flour and baking powder. Add lemon rind and milk. Beat 2 min. at medium speed. Add eggs and fold in nuts.

Put in greased loaf pan or 2 small pans and let stand 30 minutes, then bake at 350° for 45-60 minutes.

While bread is still warm pour over 1/2 cup powdered sugar dissolved in 1/4 cup lemon juice. Let stand before removing from pan.

## POPPY SEED BREAD

Collette Felton

3 eggs                      2 1/4 cups flour  
2/3 cup oil                1 1/2 cups sugar  
1 1/4 cups evaporated milk 4 1/2 tsp. baking powder  
1 tsp. vanilla              1/4 cup poppy seed

Preheat oven to 350°. Grease and flour two 9x5" loaf pans.

Lightly beat eggs in large mixing bowl. Add oil, milk and vanilla and beat well. Add dry ingredients and poppy seed, beating until smooth. Turn into pans. Bake 40-50 minutes until tests done.

## BLUEBERRY BREAD

Collette Felton

|                             |                        |
|-----------------------------|------------------------|
| 2 Tbsp. butter              | 1 tsp. baking soda     |
| 1 cup sugar                 | 1/2 tsp. salt          |
| 2 eggs                      | 1/2 tsp. baking powder |
| 2 cups flour                | 1 cup sour cream       |
| 1 1/4 cup fresh blueberries |                        |

Combine butter, sugar and eggs. Sift together flour, soda, salt and baking powder. Add sour cream alternately with dry ingredients. Fold in blueberries. Bake in 9x5" loaf pan at 350° for 1 1/4 to 1 1/2 hours. Makes one loaf.

## BOSTON BROWN BREAD

Inna Elliot

|                         |                  |
|-------------------------|------------------|
| 2 cups yellow corn meal |                  |
| 1 cup flour             | 1/2 cup sugar    |
| 1 cup buttermilk        | 1/3 cup molasses |
| 1 cup sweet milk        | 1 tsp. salt      |
| 1 egg, well beaten      | 1 tsp. soda      |

Mix all dry ingredients except soda. Add beaten egg. Add sweet milk and molasses. Add buttermilk and soda beaten together. Pour mixture into round bread tin and place on trivet in a large sauce pan with water in bottom and cover. Steam for 1 1/2 to 2 hours over low flame.

## PUMPKIN NUT BREAD

Collette Felton

|                      |                             |
|----------------------|-----------------------------|
| 2 cups flour         | 1 cup libby's solid pumpkin |
| 2 tsp. baking powder | 1 cup sugar                 |
| 1/2 tsp. soda        | 1/2 cup milk                |
| 1 tsp. salt          | 2 eggs                      |
| 1 tsp. cinnamon      | 1/4 cup softened butter     |
| 1/2 tsp. nutmeg      | 1 cup chopped pecans        |

Sift together first 6 ingredients. Combine pumpkin, sugar, milk and eggs in mixing bowl. Add dry ingredients and butter; mix until well blended. Stir in nuts. Spread in well greased 9x5" loaf pan. Bake at 350° for 45-55 minutes or until toothpick inserted in center comes out clean. Makes 1 loaf.

## CHEESE EASTER BREAD

Inna Elliot

|                       |                                   |
|-----------------------|-----------------------------------|
| 6 egg yolks           | 1 lb. pressed farmers cheese      |
| 1 cup sugar           |                                   |
| 1/4 lb. melted butter | 1 large philadelphia cream cheese |
| 1 cup raisins         |                                   |

Beat egg yolks with sugar until white. Cream pressed cheese and cream cheese. Mix above well. Add raisins and mix. Place in a 9x13 pan and bake at 350° till pink on top - check with knife - if it comes out clean paska is baked. Let cool in dish. Be careful to not overbake!

Dining was a pleasure in B.C.  
(Before calories that is!)

APRICOT BREAD

Inna Elliot

|                      |                      |
|----------------------|----------------------|
| 1 cup diced apricots | 1/4 tsp. soda        |
| 1 cup sugar          | 1 tsp. salt          |
| 2 cups flour         | 1/4 cup cold water   |
| 2 Tbsp. shortening   | 1/2 cup orange juice |
| 1 egg                | 1/2 cup chopped nuts |

Soak apricots for 30 minutes in warm water - drain.  
Cream together sugar and shortening. Add egg and mix. Stir water into orange juice.  
Sift together dry ingredients and add alternately with liquid. Fold in apricots and nuts.  
Place into greased loaf pan and let stand 20 min.  
Bake at 350° for 55 minutes.



*What's a Rockhound, You Ask!*

*A rockhound is a kind of nut  
Whose mind is slightly undercut,  
He swings a pick and drives a jeep  
And dreams of agate in his sleep.  
He'll pick up any kind of stone  
Or piece of glass or even bone.  
If he can't name it, he'll assert  
That he has found a piece of chert.*

*-Anonymous-*

DATE BARS

Doris Erickson

- 1 cup melted butter
- 1 cup brown sugar
- 1 1/4 cups flour
- 1 1/4 cups oatmeal
- 1 tsp. baking soda

Sift dry ingredients together and rub into the melted butter as for pie crust. Take 1/2 of this mixture and spread on buttered pan. Then spread date filling over this and cover with rest of crumbs. Bake at 300 for 45 minutes.

- Date filling: 1 pound dates cut up  
1 cup water (part orange juice can be used)  
1 cup sugar

Boil dates, sugar and water until thick. Let cool and spread over crumb mixture after adding chopped nuts. Cool and cut into bars. Make date filling first so that it will cool and be ready to use.

LEMON CHEESE BARS

Carol Carlson

- 1 Duncan Hines pudding recipe yellow or lemon cake mix
- 1 8oz. pkg. cream cheese, softened
- 1/3 cup sugar
- 1 tsp. lemon juice
- 1/3 cup oil
- 2 eggs

Mix dry cake mix, 1 egg and 1/3 cup oil until crumbly; reserve 1 cup. Pat remaining mixture lightly in an ungreased 9x13 pan. Bake 15 minutes at 350°.

Beat cheese, sugar, lemon juice and one egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool. Cut into bars.

CARAMEL BARS

Jane Pieri

2/3 cup plus 4 Tbsp. margarine and butter  
 1/2 cup brown sugar  
 1 tsp. vanilla  
 1 1/2 cups flour  
 1 cup oatmeal  
 1 - 14 oz. can sweetened condensed milk  
 1/2 cup chocolate chips

Beat 2/3 cup butter, brown sugar, vanilla until light and fluffy. Stir in flour and oatmeal. Press mixture into 9x13 greased pan. Bake 15-20 minutes. Cool. (Oven 350°)

Topping: Bring milk to a boil. Reduce heat stirring constantly for 15 minutes - till golden and thickened. Stir in 2 Tbsp. butter until blended. Spread on crust. In double boiler melt chocolate chips and 2 Tbsp. butter. Drizzle chocolate evenly over top of caramel.

PEANUT BUTTER AND JAM BARS

Carol Carlson

1/2 cup sugar  
 1/2 cup brown sugar  
 1/2 cup shortening  
 1/2 cup peanut butter  
 1 egg  
 1 1/4 cups flour  
 3/4 tsp. baking soda  
 1/2 tsp. baking powder  
 1/2 cup raspberry jam  
 Glaze (below)

Heat oven to 350°. Mix sugars, shortening peanut butter and egg. Stir in flour, baking soda and baking powder. Reserve 1 cup dough. Press remaining dough in ungreased rectangular pan, 9x13. Spread with jam. Crumble reserved dough and sprinkle over jam. Bake 20 minutes. Cool. Drizzle with Glaze.

Glaze: 2 Tbsp. margarine or butter  
 1 cup powdered sugar  
 1 tsp. vanilla  
 1 to 2 Tbsp. hot water

Heat margarine until melted. Mix in powdered sugar and vanilla and hot water until desired consistency.

GINGER COOKIES (Molasses)

Joy Anfang

1 1/2 cups sugar  
 1/2 cup shortening  
 2/3 cup molasses  
 3 1/2 cups flour  
 1 Tbsp. vinegar  
 2 eggs  
 1 tsp. salt  
 3 tsp. baking powder  
 2 tsp. baking soda  
 1 tsp. cinnamon  
 1 tsp. ginger  
 1/2 tsp. cloves

Mix altogether and chill the dough. Form into small balls and bake in a 375° oven for 8-10 minutes.

SUGAR COOKY

Elsie Erickson

1 cup powdered sugar  
 1 cup white sugar  
 1 cup butter or margarine  
 1 cup vegetable oil  
 2 eggs  
 1 tsp. vanilla or almond  
 4 cups flour plus 4 heaping Tbsp.  
 1 tsp. salt  
 1 tsp. baking soda  
 1 tsp. cr. of tartar

Mix in order given and chill dough. Roll into small balls and flatten with a glass. Sprinkle sugar on top and bake 12 minutes at 350°. Large recipe - at least 6 dozen.

UNBAKED COOKIES

Joy Jones

4 cups sugar  
 4 tsp. cocoa  
 1 cup milk  
 1/2 lb. margarine

Stir together and bring to a rolling boil. Boil 2 minutes. Remove from heat. Add 2 tsp. vanilla and 6 cups uncooked oatmeal. Stir well and drop by teaspoonfuls on waxed paper. Refrigerate if necessary. Makes 8 dozen - recipe may be cut in two.

## SUGAR COOKIES

Pauline Richardson

1/2 cup butter  
 1/2 cup shortening  
 1 cup sugar  
 1 egg  
 2 cups flour

1/2 tsp. cr. of tartar  
 1/2 tsp. baking soda  
 1/2 tsp. salt  
 1 tsp. vanilla

Cream together butter, shortening and sugar. Add egg, beat. Add the dry ingredients. Mix well. Add vanilla.

Shape into balls, roll in sugar. Flatten with glass bottom dipped in sugar. Bake on greased cookie sheet 350° for 10-12 minutes.

## CHOCOLATE PIXIES

Joy Jones

Sift together; 2 cups sifted flour  
 2 tsp. baking powder  
 1/2 tsp. salt

Melt: 1/4 cup margarine and 4 squares chocolate. Cool. Blend in 2 cups sugar and 1 tsp. vanilla and 4 eggs, one at a time. Beat for 1 minute. Add 1/2 cup chopped walnuts. Add dry ingredients. Mix thoroughly and chill 15 minutes.

Shape dough into balls (1 tsp. for each). Roll in granulated sugar. Place on greased cookie sheet. Bake for 18 to 20 minutes at 300°.

## KING'S FAVORITES

Joy Jones

## First layer:

1/2 cup firmly packed brown sugar  
 1/2 cup butter or margarine  
 1 cup sifted flour

Cream butter and sugar and flour and mix well. Pat over bottom of ungreased 9x13 pan. Bake at 350° for 8 to 10 minutes.

## Second layer:

2 eggs  
 1 cup firmly packed brown sugar  
 1 1/2 tsp. vanilla  
 2 Tbsp. flour  
 1 tsp. baking powder  
 1/2 tsp. salt

1 cup chopped nuts  
 1 cup chocolate chips

Beat eggs, add sugar, beat until well mixed. Add vanilla, flour, baking powder, salt and chopped nuts. Blend. Spread over baked first layer. Sprinkle chips on top. Bake at 350° for 20 minutes.

## DIET COOKIES

Carol Carlson

1/2 cup margarine  
 1 1/2 tsp. Sucaryl  
 1 egg  
 6 Tbsp. unsweetened orange juice  
 1 cup oatmeal  
 2 cups flake cereal

1 cup flour  
 1 tsp. baking soda  
 1/2 tsp. salt  
 1/2 cup chopped nuts  
 1/2 cup raisins

Combine all ingredients. Drop on greased cookie sheet by rounded spoonful. Bake at 350° for 25 minutes.

CHOCOLATE BAKE BARS

Gen Bjorgum

In a large bowl mix 2 cups sugar and 2 cups flour.

Bring to a boil 2 sticks oleo, 1/2 cup cocoa and 1 cup water. Add to dry ingredients.

Add: 2 eggs 1 tsp. baking soda  
1/2 cup buttermilk 1 tsp. vanilla

Bake in a 10x15 jelly roll pan for 20 minutes at 400°.

Five minutes before cake is done boil together 1 stick oleo, 1/4 cup cocoa and 6 Tbsp. buttermilk. Add 1 pound powdered sugar, 1 tsp. vanilla and 1 cup chopped nuts.

Spread on cake when it comes HOT from oven.

TOMATO SOUP SPICE BARS

Elsie Erickson

|                          |                      |
|--------------------------|----------------------|
| 1 cup white sugar        | 1 cup raisins        |
| 1/2 cup shortening       | 1/2 cup chopped nuts |
| 1/2 cup milk             | 2 tsp. cinnamon      |
| 1 egg                    | 1 tsp. cloves        |
| 1 tsp. soda in small can | 1 tsp. nutmeg        |
| of tomato soup           | 1 1/2 cups flour     |

Mix in order given and spread on 9x13 greased pan and bake 30 minutes at 350°. When cool, use a basic powdered sugar butter frosting.

DELUXE BROWNIES

Pauline Richardson

|                             |                           |
|-----------------------------|---------------------------|
| 1 stick butter or margarine | 1 cup flour               |
| 1 cup sugar                 | 1/2 tsp. baking powder    |
| 4 eggs                      | 1 - 1 pound can chocolate |
| 1 tsp. vanilla              | syrup                     |

Beat together first four ingredients. Add remaining ingredients. Pour into greased 9x13 pan. Bake at 350° for 25-30 minutes. Do not overbake. Cool. Frost with frosting:

|               |                            |
|---------------|----------------------------|
| 6 Tbs. butter | 1 1/2 cups sugar           |
| 6 Tbs. milk   | 1 1/2 cups chocolate chips |

Combine butter, milk and sugar in saucepan. Bring to a boil. Boil 30 seconds, no longer. Remove from heat; add chocolate chips and beat until chips have melted. Frost.

COCONUT SQUARES

Doris Erickson

22 graham crackers (1 1/2 cups crumbs)  
2 Tbsp. sugar  
1/2 cup melted butter  
Mix and bake in 8x8 pan for 10 minutes at 350°.

Mix 1 can Eagle Brand condensed milk  
1 pkg. (7oz) flaked coconut  
1 tsp. vanilla  
and spread on top of baked crumbs. Bake at 350° until light brown or done. Ice with any flavored and colored butter icing you desire.

## ROCKY ROAD BARS

Harriet Hove

1 1/2 cup flour            1 tsp. vanilla  
 1 3/4 cup sugar            1 cup melted margarine  
 1/2 tsp. salt                1 cup nuts  
 4 eggs

Mix together and bake in 9x13 pan at 350°. 35-40 minutes. Remove from oven and cover with 4 cups miniature marshmallows while hot.

Topping: 1 cup brown sugar    1/4 cup butter  
           1/2 cup milk                1/4 tsp salt

Boil 3 minutes and add 1 cup powdered sugar and drizzle over marshmallows. Do not add more powdered sugar.

## DOUBLE GOOD RAISIN BARS

Loretta Heining

2 cups seedless raising    3/4 tsp. vanilla  
 1 15 oz. can sweetened    1 1/2 cups sifted flour  
   condensed milk            1/4 tsp salt  
 1 Tbs. lemon juice         1/2 tsp baking soda  
 3/4 cup butter or marg.    1 1/2 cups oatmeal  
 1 cup brown sugar         1/4 cup wheat germ

Preheat oven to 350°. Chop raisins and combine with sweetened condensed milk and lemon juice in saucepan. Place over medium heat, stirring constantly just until mixture begins to bubble. Remove from heat; cool slightly.

Cream together butter, brown sugar and vanilla. Sift together flour, salt and soda. Mix in oatmeal and wheat germ. Add to butter mixture; blend until crumbly and evenly mixed. Pat half of the mixture into a greased 9x13 pan. Cover with raisin filling. Sprinkle with remaining crumb mixture. Pat lightly. Bake 25 to 30 minutes until golden brown. Cool. Cut into bars.

## ENGLISH TOFFEE BARS

Doris Erickson

Grease a 9x13 pan or jelly roll pan with butter and line with whole graham crackers.

Melt 1 cup brown sugar and 1 cup butter. Boil for 2 minutes. Pour over graham crackers. Bake in 350° oven for 8 minutes. Let set 5 minutes.

Scatter 18 ozs. chocolate chips over the top. Put in oven again to melt the chips and then spread like frosting. Sprinkle 1 cup chopped nuts over the chocolate. Cut and take out of pan as soon as possible.

## APRICOT-DATE SQUARES

Loretta Heining

3/4 cup margarine or butter    1 1/2 cups oatmeal  
 1 cup packed brown sugar    1 1/2 cups flour  
 1 tsp. vanilla                    1 tsp. baking soda

Preheat oven to 350°. Cream margarine, brown sugar, and vanilla until light and fluffy. Combine oatmeal, flour and soda; blend with creamed mixture. Pat about 2/3 of mixture into a 9x13 pan. Press firmly into place.

Filling: 2 cups (11 oz.) dried apricots  
           1/2 cup chopped dates  
           1/2 cup brown sugar  
           1 1/4 cups water

Combine into saucepan, cover and cook slowly, about 20 minutes. Stir and mash apricots and dates into a pulp. Mixture should be fairly thick, with no free moisture after stirring and slightly cooling. Spread fruit mixture over dough. Add remaining crumb mixture over top; pat down lightly. Bake 30 minutes. Cut into squares when cool. Makes 24 squares.

## BUTTERY CARAMEL CRISPS

Doris Erickson

12 double graham crackers  
 2 cups white mini marshmallows (or more)  
 3/4 cup butter  
 3/4 cup firmly packed brown sugar  
 1 tsp. cinnamon            1 cup sliced almonds  
 1 tsp. vanilla                1 cup flaked coconut

Preheat oven to 350°. Place double graham crackers side by side in 2 rows (6 per row) into ungreased 15x10 jelly roll pan. Sprinkle marshmallows evenly over crackers.

In heavy 2 qt. saucepan combine butter, sugar, cinnamon and vanilla. Cook over medium heat, stirring constantly, until brown sugar is dissolved and butter is melted. Pour evenly over crackers and marshmallows. Sprinkle with almonds and coconut. Bake near center of oven for 8 to 12 minutes or until lightly browned. Cool completely. Yield - 4 dozen bars.

## MAGIC COOKIE BARS

Joy Anfang

1/2 cup margarine or butter  
 1 1/2 cups graham cracker crumbs  
 1 (14 oz.) Eagle brand sweetened condensed milk  
 1 6oz. pkg. semi-sweet chocolate morsels  
 1 (3 1/2 oz) can flaked coconut  
 1 cup chopped nuts

Preheat oven to 350° (325° for glass dish). In 9x13 pan melt margarine in oven. Sprinkle crumbs over margarine; mix together and press into pan. Pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients; press down firmly. Bake 25 to 30 min. or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temperature.

## RAISIN BAR COOKIES

Harriet Hove

Pour 1 cup hot water over 1 cup ground raisins. Add 1 tsp. baking soda. Cool.

Add 1 cup sugar            2 eggs  
 1 cup oleo                    1 1/4 cup flour  
 1 tsp. vanilla                1/2 tsp. salt  
 2 tsp. cocoa

Pour on greased cookie sheet. Sprinkle 3/4 cup chocolate chips and 1/2 cup chopped nuts on top. Bake at 350° for 30 to 35 minutes.

## CLUB CRACKER BARS

Adine Zimmerman

2 sticks margarine, melted  
 2/3 cup milk  
 2 cups graham cracker crumbs  
 2 cups angel flake coconut  
 2 cups brown sugar

Mix in large pan and bring to a boil. Boil 7 minutes, stirring constantly.

Line 9x13 pan with club crackers. Pour graham cracker filling over crackers. Put another layer of club crackers over the filling.

Frost with frosting - cool - cut.

Frosting:

1 pkg. chocolate chips  
 1/2 pkg. butterscotch chips  
 1 Tbsp. butter  
 1 tsp. vanilla

Melt chips in double boiler. Add butter and vanilla. Beat well. Spread over bars.

NUTMEG STICKS

Phoebe Nosker

Cream 1 cup butter or margarine  
2 tsp. vanilla  
2 tsp. rum flavoring

Add gradually 3/4 cup sugar and blend in 1 egg.

Sift together and add 3 cups sifted flour  
1 tsp. nutmeg  
1/4 tsp. salt

Mix well. Shape pieces of dough on sugared board into long rolls 1/2 inch in diameter. Cut into 3 inch lengths and place on ungreased cooky sheet. Bake at 350° for 12-15 minutes. Cool. Spread frosting on top of cookies. Sprinkle lightly with nutmeg. Makes approx. 6 dozen.

Frosting: 1/3 cup butter  
Cream: 1 tsp. vanilla  
2 tsp. rum flavoring

Blend in 2 cups powdered sugar and 2 Tbsp. cream. Beat until smooth and creamy.

MICROWAVE ROCKY ROAD TREATS

Collette Felton

1 - 6oz. pkg. chocolate chips  
1/2 lb. (6 cubes) white almond bark  
1/2 cup peanut butter

6 oz. peanuts, spanish or dry roasted

Microwave chips first to melt, about 4 min on 50% power. Add almond bark and microwave again about 2 min on 50% power until all is melted. Add peanut butter and microwave another 3 min. at 50%. Mix together all ingredients and drop to teaspoonfuls on wax paper. Makes about 5 dozen.

CHOCOLATE BARK SANDWICH COOKY

Elsie Erickson

1 box of Town House crackers  
1 pkg. chocolate bark, melted in double boiler.

Spread crunchy peanut butter on one cracker. Top with another cracker. Holding with tongs dip into the melted bark and place on wax paper. Let stand until chocolate is solid. Will make at least 5 doz. sandwiches.

MILLION DOLLAR COOKIES

Lucille Martin

|                     |                      |
|---------------------|----------------------|
| 1/2 cup brown sugar | 1 tsp. vanilla       |
| 1/2 cup white sugar | 1/2 cup ch. nuts     |
| 1 cup shortening    | 2 cups flour         |
| 1 egg               | 1/4 tsp. baking soda |
| 1/2 tsp. salt       |                      |

Cream sugars with shortening, then add egg and vanilla, add nuts to flour, salt and soda. Then add to other mixture and mix well. Roll into balls then in granulated sugar. Press down with a glass dipped in sugar. Bake 350° oven for 8 to 10 minutes.

COCONUT DREAMS

Joy Jones

|   |                       |
|---|-----------------------|
| 1/2 cup sugar   | 2 cups unsifted flour |
| 1 cup butter (half margarine but must have half butter) | 1 cup flaked coconut  |
| Salt  |                       |

Cream sugar and butter, add flour in 4 stages mixing well after each addition. Fold in coconut and form in 2 rolls 2 1/2 " x 6". Refrigerate and slice. Bake on ungreased pan at 300° for about 25 minutes. But watch 'em!

## GERMAN BUTTER COOKIES

Susan Prust

1 cup butter  
1 cup powdered sugar  
1 egg  
2 1/2 cups flour  
1 tsp. vanilla  
1 cup candied cherries  
(red and green) ch.

Combine sugar, butter, egg and vanilla. Cream until smooth. Add flour and cherries (mix some flour with cherries and it will separate cherries a little). Knead and form into roll. Place on waxed paper. Chill, slice and bake at 325° about 12 minutes.

## APPLE PIE BARS

Barbara Lundgren

2 1/2 cups flour  
1 Tbsp. sugar  
1 tsp. salt  
1 cup shortening  
2 egg yolks plus milk to make 2/3 cup  
2 egg whites  
8-10 apples grated coarsley  
1 1/4 cups sugar  
1 1/2 tsp. cinnamon  
butter

Heat oven to 350°. Combine flour, 1 Tbsp. sugar and salt. Cut in the shortening until the size of small peas. Add egg milk mixture and stir with a fork.

Roll out half of the dough to a 15x12 pan on a lightly floured board. Place in pan. Mix sugar, cinnamon and apples. Spread over dough in pan. Drizzle with melted butter. Roll out remaining dough and place on top.

Beat egg whites until frothy. Brush over the top of the dough. Bake one hour. Remove from the oven and glaze while hot. Cut into bars when cool.

Glaze: 1 cup powdered sugar, half & half cream to make a thin glaze, using a little almond flavoring. Makes about 3 dozen.

## ALMOND FUDGE BARS

Collette Felton

2 cups brown sugar  
3/4 cup softened margarine  
2 eggs  
2 tsp. vanilla  
2 1/2 cups bisquick mix  
3 cups oatmeal  
1 pkg. (12oz) semi-sweet chocolate chips  
1 cup sweetened condensed milk  
2 Tbsp. butter  
1/2 tsp. salt  
1/2 cup ch. almonds  
2 tsp. vanilla  
1 cup ch. almonds

Preheat oven to 350°. Grease jelly roll pan (15x10).

Combine first 6 ingredients until uniform consistency. Heat chocolate chips, milk, 2 Tbsp. margarine or butter in saucepan over low heat, stirring constantly until smooth. Stir in 1/2 cup almonds and 2 tsp. vanilla. Press about 2/3 of the oatmeal mixture with greased hands into pan. Spread chocolate mixture over oatmeal layer. Drop remaining oatmeal mixture by spoonfuls on top. Sprinkle 1 cup almonds over oatmeal mixture; press lightly. Bake until light brown about 30 minutes. Cool completely. Cut into bars. 70 bars.

## LEMON CHEESE BARS

Loretta Heininger

1 Duncan Hines Pudding  
Yellow cake mix  
1 - 8oz. cream cheese softened  
1/3 cup sugar  
1 tsp. lemon juice

Mix dry cake mix, 1 egg and 1/3 cup oil until crumbly; reserve 1 cup. Pat remaining mixture lightly in an ungreased 13x9 cake pan. Bake 15 min. at 350°. Beat sugar, cheese, lemon juice and 1 egg until light & smooth. Spread over baked layer. Sprinkle with reserved crumb mix. Bake 15 min. longer. Cool. Cut into bars.

## THUNDER BUTTE BARS

Collette Felton

|                              |                                  |
|------------------------------|----------------------------------|
| 2 cups sugar                 | 1 1/2 cups flour                 |
| 1 cup butter or<br>margarine | 1 1/2 cups coconut               |
| 4 eggs                       | 1/4 tsp. salt                    |
| 1 tsp. vanilla               | 1 1/2 cups ch. nuts              |
|                              | 1 jar (7oz) marshmallow<br>creme |

Combine in order given, mixing well. Spread in a greased and floured 17x11" pan or one 8" square pan plus a 13x9" pan. (large recipe)

Bake in 350° oven 25 to 30 minutes. Remove from oven and spread with marshmallow creme. Cool.

Frost with chocolate frosting:

|                           |               |
|---------------------------|---------------|
| 2 1/2 cups powdered sugar |               |
| 1/4 cup softened butter   | 1/4 cup milk  |
| dash of salt              | 1/4 cup cocoa |

Beat until creamy and spread on cooled bars.

Will cut into 40 bars.

## OATMEAL CARMELETAS

Bev. Sporre

Melt 32 candy caramels in 5 Tbsp. cream or evaporated milk. Set aside to cool slightly.

Combine the following in large mixing bowl:

|                     |                       |
|---------------------|-----------------------|
| 1 cup flour         | 1 cup quick oatmeal   |
| 3/4 cup brown sugar | 1/2 tsp. baking soda  |
| 1/4 tsp. salt       | 3/4 cup melted butter |

Stir until all butter is absorbed and mixture is crumbly. Press half the crumbs into bottom of 9x13 pan. Bake at 350° for 10 min. Remove from oven and sprinkle with 1 cup chocolate chips and 1/2 cup chopped nuts. Cover with caramel mixture, spreading carefully. Sprinkle with remaining crumb mixture. Bake 15 to 20 minutes 350° until golden brown. Cut into bars while warm.



One day as I saw musing  
And without a friend,  
A voice came to me  
from out of the gloom  
Saying "Cheer up, things  
could be worse".  
So I cheered up and  
sure enough  
Things got worse.

### 7-LAYER BARS

Bev. Sporre

In 9x13 pan melt 3/4 stick oleo.  
Sprinkle in layers the following:

- 1 cup graham cracker crumbs
- 1 cup coconut
- 1 cup chocolate chips
- 1 cup butterscotch chips
- 1 cup chopped walnuts

Dribble on top 1 can eagle brand sweetened condensed milk.

Bake at 350° for 30 minutes. Cut into bars while warm.

### CARAMEL BARS

Louise Fisher

- |                        |                          |
|------------------------|--------------------------|
| 32 light caramels      | 1 tsp. baking soda       |
| 5 Tbsp. cream          | 1/2 tsp. salt            |
| 2 cups flour           | 1 1/2 cups melted butter |
| 2 cups oatmeal         | 1 cup chocolate chips    |
| 1 1/2 cups brown sugar | nuts                     |

Melt caramels with cream. Combine rest of ingredients except chips and nuts. Press half of crumbs in 9x13 pan. Bake 10 minutes at 350°.

Remove from oven and sprinkle with chips and nuts. Spread or pour caramel mixture over and sprinkle with remaining crumbs. Bake 15-20 minutes until brown. Cool and cut.

## LEMON SQUARES

Collette Felton

## Crust:

2 cups flour                      3/4 cup powdered sugar  
1 cup softened butter

## Topping:

4 eggs, beaten lightly              2 cups sugar  
4 Tbsp. bottled lemon juice      4 Tbsp. flour  
1 tsp. baking powder  
Powdered sugar to sprinkle over top.

Mix together crust ingredients by hand and press into an ungreased 9x13 pan. Bake in 350° oven for 20 minutes.

Mix together topping ingredients and pour on top of hot crust. Return to oven and bake 25 minutes longer. Cool and sprinkle with powdered sugar. Cut into bars.

## APRICOT COOKIES

INNA ELLIOT

1 lb. apricots                      1 whole lemon  
1 lb. powdered sugar              1 cup shredded coconut  
1 whole orange

Grind apricots, orange and lemon together. Add sugar and coconut. Mix well. Roll into small balls and roll in granulated sugar or coconut.  
Let stand for several days, then serve.

An adult is someone who has stopped growing - except in the middle.

"You're lucky if your job is hard -  
If it were easy somebody else  
would be doing it."

## BACARDI RUM CAKE

Peg Barrott

1 cup chopped pecans  
1 - 18 oz. pkg. yellow cake mix  
1 - 3 3/4 oz. pkg. instant vanilla pudding mix  
4 eggs  
1/2 cup cold water  
1/2 cup oil  
1/2 cup dark rum

Grease and flour 10" tube pan or a 12 cup bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts in pan. Bake 1 hour. Set on rack to cool.

Invert on serving plate, prick top with fork and drizzle and brush glaze evenly over top and sides.

Glaze: 1/4 lb. butter              1/4 cup water  
         1 cup sugar                      1/2 cup Bacardi dark rum

Melt butter in saucepan, stir in water and sugar. Boil for 5 minutes, stirring constantly, stir in rum.

## LEMON CAKE

Harriet Hove

1 pkg. lemon cake mix              3/4 cup water  
1 pkg. lemon jello                      4 eggs  
1/2 cup oil

Mix well and bake at 350° for 35 minutes. While hot, poke with a fork all over. Pour topping and let soak in.  
Topping: 2 cups sifted powdered sugar  
         Juice of 2 lemons.

WATERGATE CAKE

Doris Erickson

- |                                      |                         |
|--------------------------------------|-------------------------|
| 1 pkg. white cake mix                | 1 cup oil               |
| 1 pkg. instant pistachio pudding mix | 1 cup 7-up or club soda |
| 3 eggs                               | 1 cup chopped nuts      |

Combine all ingredients except nuts and beat 2 minutes with electric beater. Stir in nuts. Bake in 9x13 greased and floured pan for 35-40 minutes at 350°. Cool. Spread topping on.

- Topping: 1 pkg. instant pistachio pudding mix  
 1 1/2 cups milk  
 1 container (9 oz.) Cool Whip

Beat pudding mix with milk for 2 minutes. Fold in Cool Whip and spread on cooled cake. Refrigerate until served.

PINEAPPLE CAKE AND FROSTING

Rex Webb

- |   |                       |
|---|-----------------------|
| 2 eggs slightly beaten                      | 1 cup sugar           |
| 20 oz. can crushed pineapple juice and all. | 1 cup brown sugar     |
| 2 cups all purpose flour                    | 2 ts p. baking powder |
|   | 1 cup chopped nuts    |

Mix by hand (do not use electric mixer) Add nuts last. Put in ungreased 9x13 cake pan and bake at 350° for 45-50 minutes.

CREAM CHEESE FROSTING:

- 3 oz. pkg. Philadelphia cream cheese  
 1/4 butter or margarine  
 1/2 tsp. vanilla

Beat well, then gradually add 2 cups sifted powdered sugar and 1/2 tsp. ground ginger - optional. Frost cake and top with chopped walnuts.

GEORGIA PECAN - APPLE BUNDT CAKE Gen Bjorgum

- |                        |                       |
|------------------------|-----------------------|
| 3 cups flour           | 3 eggs                |
| 1 tsp. baking soda     | 2 tsp. vanilla        |
| 1 tsp. salt            | 1 cup chopped pecans  |
| 1 1/2 cups cooking oil | 2 cups chopped apples |
| 2 cups sugar           |                       |

Put chopped apples and sugar in large bowl and set aside stirring occassionally.

In another large bowl beat oil, sugar, eggs and vanilla. Beat in flour, soda and salt. Fold in apples and nuts. Spoon batter into greased bundt pan. Bake 1 hour 20 minutes at 325°.

- Topping: In saucepan combine 1/4 cup butter  
 1/4 cup brown sugar  
 2 tsp. milk

Bring to a boil for 2 minutes and pour over cooled cake.

STRAWBERRY SHORTCUT CAKE

Evelyn Donais

- 1 cup mini marshmallows  
 2 cups frozen sliced strawberries  
 1 pkg. strawberry jello

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

Grease bottom of 9x13 pan only. Sprinkle bottom of the pan with marshmalloes. Combine strawberries and jello, set aside.

Combine remaining ingredients until moistened. Beat 3 minutes at med. speed. Pour batter over the marshmallows, spoon strawberries over batter. Bake at 350° for 45-50 minutes.

## FRUIT COCKTAIL CAKE

Elsie Erickson

1 1/2 cups flour      1 tsp. vanilla flavoring  
 1 tsp. baking soda    1 tsp. almond  
 1 Tbsp. soft butter    1 can fruit cocktail and  
 1/4 tsp. salt            juice (large)  
 1 egg                    1/2 cup chopped nuts

Combine all ingredients in order given.  
 Pour into greased 9x13 cake pan. Mix and sprinkle  
 over top: 3/4 cup brown sugar 1 Tbsp. flour  
    1 Tbsp. butter            1/2 cup ch. nuts

Bake 40 minutes at 350°. Serve with ice  
 cream or whipped cream.

## APPLE SAUCE CAKE

Inna Elliot

1 cup sugar                    2 tsp. cinnamon  
 1/2 cup margarine          1 tsp. cloves  
 1 egg                            1 tsp. allspice  
 1 1/2 cups apple sauce      2 cups flour  
 2 tsp. soda dissolved in    1 cup raisins  
   little hot water            1/2 tsp. salt

Combine sugar and shortening. Beat in  
 egg. Sift dry ingredients. Add soda mixture  
 to egg batter and combine apple sauce and flour  
 with batter, beating after each addition until  
 smooth. Fold in raisins.

Pour into a 9 inch square pan and bake at  
 350° 40-45 minutes.

## Caramel Icing:

2 cups brown sugar  
 1 cup cream or  
 1/2 cup butter  
 1/2 cup milk

Stir until sugar is dissolved. Cover and cook  
 3 minutes. Uncover and cook without stirring to  
 238° or 240°. Add 3 Tbsp. butter. Remove from  
 heat and cool to 110 F. Add 1 tsp. vanilla.  
 Beat until thick and creamy then spread.

## CREAM CHEESE FROSTING

Muriel Brandt

2 - 3oz. pkg. cream cheese, blend with  
 2 Tbsp. cream  
 Add 5 cups sifted powdered sugar  
 1 1/2 tsp. vanilla

Beat well and spread on cake.

## CREAMY WHIPPED FROSTING

Phoebe Mosker

Combine in a small pan 1 cup milk and 5 Tbsp.  
 flour. Mix until well blended. Cook over low  
 heat, stirring constantly until thick and smooth.  
 Remove from heat and cool thoroughly.

Combine in a large mixing bowl:

1/2 cup butter or margarine  
 1 cup sugar  
 1/2 cup shortening (Crisco)  
 Blend well.

Beat at high speed of mixer for 10 minutes.  
 Scrape sides frequently. Beat in cooled flour  
 and milk. Beat until stiff. Add 1 tsp. vanilla.  
 Mix well. Enough for 2 -9 inch layers, 9x13  
 inch pan or angel food cake. May be stored in  
 covered bowl in refrigerator 1 to 2 weeks.

## FUDGE FROSTING

Doris Erickson

2 cups powdered sugar      5 Tbsp. hot cream  
 Mix until sugar melts and is smooth. Add  
 a pinch of salt, 1 tsp. vanilla and mix.  
 Melt 1 stick of butter and 2 Or 3 sqs.  
 chocolate. Pour over the sugar mixture and beat.  
 This covers a 9x13 cake or double the bar  
 recipe.

CHERRY FRUIT CAKE

Betty Higginbotham

- 1 1/2 cups flour
- 1 1/2 cups sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 1/4 tsp. cloves
- 1/4 tsp. nutmeg
- 1/4 tsp. allspice
- 1 tsp. cinnamon

Sift together in large bowl.

- 2 (7oz) pkgs. chopped dates
- 1 lb. candied pineapple & cherry combo
- 2 (16oz) jars maraschino cherries
- 18 oz. pecan halves (4 cups)

Mix into dry ingredients until coated.

- 6 eggs beaten
- 1/3 cup maraschino cherry juice
- 3 tsp. rum flavoring
- 1/2 cup light corn syrup (or use honey)
- 1/2 tsp. almond extract

Mix and pour over fruit-flour mixture.

Grease three 4x8 or 6 baby loaf pans.

Line with foil so there is an overhang. Grease again. Spoon fruit cake mixture into pans and bake 1 3/4 hours at 300°. Cool 15 minutes and drizzle honey over cakes. Cool and store in baggies.

APPLE PYREEH (CAKE)

Inna Elliot

- 8 oz. philadelphia cream cheese
- 1/2 lb. butter
- 2 cups flour

Mix well.

Spread one half the dough on 9x13 pan.

Cut fresh apples over all.

Sprinkle with 1 cup sugar and 2 Tbsp. corn starch.

Cover with 2nd half of dough - punch holes with fork and bake at 350° for 1 hour.



NOTHING IS HARDER THAN A DIAMOND  
EXCEPT MAKING PAYMENTS ON IT.  
via Rock Box

WILD RICE AND HAMBURGER

Andy Webb  
Adine Zimmerman

- 1 1/2 lb. ground beef
- 1 can cr. mushroom soup
- 1 can cr. celery soup
- 3/4 cup wild rice
- 1 small jar sliced mushrooms
- 1 small onion diced
- 1 cup diced celery

- spices to taste:
- salt, pepper,
- celery salt,
- garlic salt,
- paprika. 1/4
- tsp. of each.

Brown ground beef. Cook wild rice in water about 45 minutes, saute celery and onion.

Mix all ingredients together. Thin soups with about 1 can of water. Beef bouillon cubes may be added if desired.

Put into a greased casserole and bake 1 1/2 hours at 350°. Add more bouillon if it becomes dry during baking.

WILD RICE CASSEROLE

Muriel Brandt

- 2 cups pre-soaked wild rice
- 1 can cr. chicken soup
- 1 cup Half & Half cream
- 1 Tbsp. minced dry onions
- 1/4 cup milk

- 1 small can ch mushrooms
- salt and pepper
- 2 Tbsp. butter
- 1/4 cup crisp bacon crumbles
- 1/4 cup grated cheddar cheese on top

Mix lightly together. Bake at 325° for 1 1/4 hour. Add milk if it seems too dry.

Lets pour some happy spirit in a great big mixing bowl, then add a few ingredients and lo! A Casserole!

## TUNA HOT DISH

Gen Bjorgum

2 cans tuna fish  
 4 oz. thin noodles  
 1 can asparagus, drained  
 small stems & pieces  
 1/4 lb. grated cheddar  
 cheese  
 2 oz. chopped almonds

1 can mushrooms  
 1 green pepper, chopped  
 1 can mushroom soup  
 1 can. cr. chicken soup  
 1/2 cup Miracle Whip

Pour boiling water through tuna. Cook the noodles. Mix the soups and Miracle Whip and heat thoroughly but do not boil. Arrange in layers in casserole and cut through with knife to mix. Bake at 350° for 1 hour.

## HAMBURGER STROGANOFF

Joy Jones

4 oz. noodles  
 1/4 cup onions  
 1 lb. ground beef  
 1/4 cup flour  
 salt and pepper

1/4 cup catsup  
 2 tsp. Worcestershire Sauce  
 1/4 cup mushrooms  
 1 1/3 cup buttermilk

Cook noodles, drain. Brown beef and onions. Remove from heat. Blend in flour, pepper and salt. Add catsup, Worcestershire Sauce, mushrooms and buttermilk. Mix well. Stir noodles into beef mixture. Turn into a greased casserole and bake 25 to 30 minutes at 350°.

## FRITO PIE

Harriet Hove

1 lb. hamburger  
 1/2 lb. Velveeta cheese  
 1 can tomatoes with green chilies  
 3 tsp. cumin spice

Fry hamburger till almost done. Add cumin and cook until done.

Combine cheese and tomatoes in saucepan and melt cheese.

Prepare ahead of time a salad of tomatoes, lettuce, onions, etc. Then pour hamburger mixture over salad, a layer of Fritos, then the cheese mixture. Delicious!

## QUICK AND EASY CASSEROLE

Muriel Brandt

Brown 1 lb. ground beef  
 1 chopped onion  
 1 cup raw rice  
 2 cups water  
 2 tsp. soy sauce

2 Tbsp. brown sugar  
 2 beef bouillon cubes  
 1 can cr. chicken soup  
 1 can cr. mushroom soup

Combine all ingredients in oven dish. Bake at 350° for 1 hour. Ten minutes before serving add 1 can onion rings and sprinkle of cashew nuts.

## CORNERD BEEF CASSEROLE

Gen Bjorgum

1 pkg. 8oz. noodles  
 1 12oz. can corned beef, diced  
 1/2 lb. American cheese, diced  
 1 11oz. can cr. chicken soup  
 1 cup milk

Cook noodles and combine all ingredients in a 2 qt. casserole. Top with crumbs. Bake 350° for 45 minutes.

## CHEESE AND HAM HOT DISH

Joy Jones

12 sliced bread, crusts removed and buttered.  
Put 6 slices in shallow buttered pan.

Grind 2 cups ham and 1 cup cheese. Put ham and cheese over bread. Cover with remaining 6 slices of bread.

Beat 4 eggs and add 2 cups milk. Pour over top. Refrigerate overnight, covered.

Bake uncovered 1 hour at 350°.

## CHOW MEIN

Pauline Richardson

|   |                               |
|---|-------------------------------|
| 1 tsp. butter                                   | 1/8 tsp. salt                 |
| 1 1/2 cups diced lean pork<br>or chow mein meat | 1 cup water                   |
| 1 large onion, chopped fine                     | 2 Tbsp. soy sauce             |
| 1 tsp. salt                                     | 1 can bean sprouts<br>drained |
| 1 1/2 cups ch. celery                           |                               |

Melt butter in skillet, add meat, cook until brown. Add celery, onion, salt, water, soy sauce. Cook over low heat until celery is soft. Thicken with water and corn starch. Add bean sprouts and cook until they are warm. Serve over chow mein, noodles or rice.

## HOT DISH

Elsie Erickson

|  |                                     |
|--|-------------------------------------|
| 1 1/2 lb. gr. beef browned<br>but not salted | 1 pkg. frozen mixed<br>vegetables   |
| 1 can cr. mushroom soup                      | 3/4 pkg. Liptons onion<br>soup mix. |
| 1 soup can water                             |                                     |

Mix altogether and top with Tator Tots. Bake 45 minutes to 1 hour at 350°.

## REAL CORNISH PASTY

Muriel Brandt

|                            |                   |
|----------------------------|-------------------|
| 1 cup shortening (or lard) | 1 tsp. salt       |
| 3 cups flour               | 3/4 cup ice water |

Mix as for pie crust. Roll out on floured board into about 6 - 8" circles.

Filling: 6 or 8 large potatoes, peeled and cut into cubes  
2 thinly sliced (or chopped) onions  
3 grated carrots  
1 1/2 lb. ground round steak, just slightly browned.  
Salt and pepper

On the dough rounds, put on a cooky sheet, put the diced potatoes, onion, grated carrot, layer of meat and seasoning until half of crust is full as for turnovers. Add 1 Tbsp. butter.

Bring dough up over raw ingredients and pinch well together across top, so no juices escape, being careful not to break crust. Bake 25 minutes at 375° - turn heat down to 350° and bake 20 minutes more.

Serve with hot gravy and more butter. With a tangy slaw on the side this makes a complete meal.

## MOCK CHOW MEIN

Laureen Jansky

|                              |                     |
|------------------------------|---------------------|
| 1 pound hamburger            | 1 1/2 onions        |
| 1 cup chopped celery         | 1 can mushroom soup |
| 1 can chicken rice soup      | 1 cup peas          |
| 1 can mushrooms, browned     | 1 cup water         |
| 1/2 to 3/4 cup uncooked rice | 1 Tbsp. soy sauce   |

Brown meat, add celery and onions. Mix all ingredients in casserole. Bake 1 1/2 hours at 325°. Stir occasionally. May be served over chow mein noodles.

**CHOW MEIN NOODLE HOT DISH**

Gen Bjorgum

- 1 lb. ground beef browned
- 1 cup chow mein noodles

Cook 3 cups chopped celery (large pieces) and 1 large onion until done. Add 3 Tbsp. soy sauce, 1 can cr. mushroom soup and 1 can tomato soup. Salt and pepper to taste. Bake 1 hour at 350°. Put noodles over top when serving.

**CHICKEN AND DRESSING BAKE**

Elsie Erickson

- 1 pkg. Brownberry Catherine Clarks herb seasoned stuffing mix
- 1 can cr. mushroom soup    2 well beaten eggs
- 2 cups chicken broth
- 2 1/2 cups diced cooked chicken
- 1/2 cup milk
- 2 Tbsp. chopped pimento
- chopped celery to taste

Toss stuffing with 1/2 can of the soup, broth and eggs. Spread in 11x7 baking dish. Top with chicken. Combine remaining soup with milk and pimento and pour over all. Cover with foil. Bake 45 minutes or till set at 350°. Serve with diluted cr. of mushroom soup over top.

**EASY CORN CASSEROLE**

Evelyn Donais

- 1/2 pound ground beef    1/2 pound ground pork
- small onion                green pepper
- 1 can cream corn        1 can chicken rice soup
- 2 tsp. salt                1 pkg. uncooked macaroni rings

Brown meat, onion and pepper. Combine with other ingredients. Bake at 350° 1 hour.

**HAMBURGER AND NOODLES**

Sheila Cloutier

- 1 cup sour cream                1 tsp. salt
- 1 pkg - 8oz - egg noodles    1/8 tsp. pepper
- 2 chopped onions              1 tsp. sugar
- 1 pkg - 3oz - cream cheese    2 cans (-8oz. each) tomato sauce
- 1 lb. ground beef                1/2 cup grated cheddar cheese
- 2 tsp. butter
- 1 small clove garlic, crushed

Cook noodles. Add onions to cream cheese and sour cream. Brown beef in butter. Add garlic salt and pepper, sugar and tomato sauce. Cover and simmer 15 minutes.

Place 1/3 of cooked noodles in bottom of greased 2 qt. casserole, then 1/3 of onion and 1/3 of the meat sauce mixture. Repeat layers. Sprinkle grated cheese over top and bake at 350° for 30 minutes. Serves 6.

**WILD RICE BARON**

Barbara Lundgren

- 1 cup raw wild rice              1 cup chopped onion
- 1 cup white converted rice    1/2 cup butter
- 4 cups water                    1/4 cup soy sauce
- 2 tsp. salt                      2 cups dairy sour cream
- 2 lb. lean ground beef        2 tsp. salt (or less)
- 1 lb. fresh mushrooms        1/4 tsp. pepper
- 1/2 cup chopped celery        1/2 cup slivered almonds

Gently cook wild rice in water for 25 minutes. Add 2 tsp. salt and the white rice. Cook 20 min. longer, drain. Brown ground beef. Rinse mushrooms, slice and saute with onions and celery in butter for 5 minutes.

Combine soy sauce, sour cream, salt and pepper. Add cooked wild and white rices, beef, vegetables and half the almonds. Toss lightly. Place mixture in lightly greased 3 qt. casserole. Bake 350° for 1 hour uncovered. Add water if needed and season to taste. Stir several times. Garnish with rest of the almonds. Serves 12-16.

## BROCCOLI AND HAM BAKE

Elsie Erickson

Add water to 6 oz. can evaporated milk to make 3/4 cup. Combine with:

|                                   |                    |
|-----------------------------------|--------------------|
| 2 cups cooked cubed ham           | 1 can cr. mushroom |
| 2 cups cooked rice                | soup               |
| 1/2 cup shredded processed cheese | 3 Tbsp. ch. onion  |

Pour boiling water over a 10 oz. pkg. of frozen broccoli to separate. Spoon 1/2 of ham, rice, cheese, onion and soup into a 10x6 baking dish. Top with broccoli, then remaining ham. Combine 1/2 cup crushed corn flakes and 3 Tbsp. melted butter. Sprinkle over top. Bake at 375° for 30 minutes. Makes 6 servings.

## SALMON NOODLE CASSEROLE

Sheila Cloutier

Cook 4 to 5 oz. noodles (or favorite pasta) drain and set aside

Combine 1/2 cup mayonnaise with 1/2 cup milk. Stir in 1 can cr. celery soup. Add a handful of shredded cheese if desired, and 1/2 tsp. dill weed. Gently stir in the cooked pasta and 6 to 8 oz. of salmon.

Pour into a 1 1/2 qt. casserole, cover, and bake in 350° oven for half an hour. Uncover and sprinkle with french fried onions. Bake 5 minutes more. Makes 6 servings.

Food for thought: Remember that a snowflake is one of Nature's most fragile creations, but look what can be done when they all stick together.

## HAM-EGG SOUFFLE

Muriel Brandt

|                               |                     |
|-------------------------------|---------------------|
| 3 cups cubed french bread     | 1 Tbsp. dry mustard |
| 3 cups cubed ham              | dash of pepper      |
| 1/2 lb. cheddar cheese grated | 4 eggs              |
| 3 Tbsp. flour                 | 3 cups milk         |
| 3 Tbsp. melted butter         |                     |

Grease casserole. Make 3 layers of bread, ham and cheese. Mix flour, dry mustard and pepper. Sprinkle with mixture with butter between each layer. Beat the eggs, add milk and pour over all. Cover and chill at least 4 hours or overnight. Uncover and bake at 350° 1 hour.

## MEAT BALL HOR'DERVE

Laureen Jansky

Sauce: 1/2 cup grape jelly  
18 oz. bottle chili sauce

|                 |                       |
|-----------------|-----------------------|
| 1 lb. hamburger | 1 egg                 |
| pinch of salt   | 1 Tbsp. chopped onion |

Form meat mixture into balls the size of a walnut. Place in cake pan. Pour sauce over meatballs and bake 45 minutes at 325°. Serve in sauce.

## BROCCOLI CASSEROLE

Evelyn Donais

|   |                     |
|---|---------------------|
| 1 - 20oz. pkg. of frozen broccoli                         | (fresh may be used) |
| 1 can cr. mushroom soup                                   |                     |
| 1/2 cup minute rice                                       |                     |
| 1 small jar of Cheez Whiz or 1 can of cheddar cheese soup |                     |
| 1 stick of margarine                                      |                     |
| 1 medium onion  |                     |

Saute onion in margarine and add to remaining ingredients. Put in casserole and top with croutons or buttered bread crumbs. Bake at 325° for 1 hour.

CHICKEN WILD RICE DINNER Evelyn Donais

- 1 cup wild rice or 1 pkg. of Uncle Ben's long grain & wild rice mixture
- 1 can cr. celery soup
- 1 can cr. chicken soup
- 1 can mushrooms
- 1/2 cup milk
- 1 fryer chicken set aside

Mix the above ingredients together. Pour into 9x13 pan. Arrange pieces of chicken on top of rice mixture. Sprinkle 1/2 pkg. onion soup mix over all. Cover with foil and bake for 2 hours at 350°.

SALMON CASSEROLE Elinor Gagne

- 1 - lb. can red salmon (remove bones and skin)
- 3 eggs beaten
- 1/4 cup milk
- 3-4 crackers, crushed
- 1/2 tsp. onion salt
- salt and pepper

Mix well and pour into greased baking dish and top with 3 more crushed crackers. Dot with butter and sprinkle with paprika. Bake at 350° 30-40 minutes. Serve hot.

Do not rush egg cooking -  
They are just like some people -  
They get tough when rushed.

MOCK CHICKEN CASSEROLE Betty Higginbotham

- 1 lb. ground beef
- 1 can chicken noodle soup
- 1 beaten egg
- 2 cups bread crumbs
- 1 cup milk
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 tsp. sage
- salt and pepper to taste

Bake in a shallow 8 inch dish for 1 1/4 hours at 350°.

QUICK MACARONI Louise Fisher

- 1 1/2 cups (7oz.) uncooked macaroni
- 1 lb. american cheese diced or 1/2 lb. velveeta
- 2 cups chicken or tuna
- 2 cans mushroom soup or 1 cr. of celery
- 3 chopped boiled eggs
- 2 cups milk

Season to taste and add 1 small onion diced and 1/4 cup chopped green pepper.

Combine all ingredients and refrigerate overnight. Bake in 9x13 pan at 350 for 1 hour.

TUNA FILLING FOR BUNS Elsie Erickson

- 1 can tuna fish
- 3 hard cooked eggs, diced
- 1 cup american cheese, diced
- 2 Tbsp. chopped green pepper
- 2 Tbsp. chopped onion
- 2 Tbsp. chopped olives
- 2 Tbsp. chopped sweet pickle
- 1/2 cup mayonnaise. Salt and pepper

Combine all ingredients and split weininger buns and fill. Wrap each in aluminum foil and heat until cheese melts - about 45 minutes.

## S POONBURGERS

Gen Mielke

|                          |                       |
|--------------------------|-----------------------|
| 1 1/2 lbs. ground beef   | 2 Tbsp. mustard       |
| 2 Tbsp. fat              | 1/2 cup chopped onion |
| 1/2 tsp. salt            | 2 Tbsp. ketchup       |
| 1 can chicken gumbo soup | 1/4 tsp. pepper       |

Brown meat in hot fat. Add onion and cook until golden brown. Add remaining ingredients. Simmer over low heat about 30 minutes. Serve on hamburger buns. Serves 6-8.



Desserts



## APPLE SLICES

Jane Pieri

2 1/2 cups flour      2 Tbsp. sugar  
 1 tsp. salt            1 cup shortening  
 Mix like for pie crust.

Put 1 egg yolk in cup and add milk to make 2/3 cup. Add to mixture. Roll out 1/2 to cover large cookie sheet. Crush 1 cup corn flakes over dough and slice 8-10 apples over flakes.

Mix 1 cup sugar, 1 tsp. cinnamon and sprinkle over apples. Dot apples with butter or margarine. Roll out remaining crust. Cover and pinch edges together.

Beat egg whites until stiff and brush over top. Bake at 400° 35 minutes.

Glaze with 1 cup powdered sugar and milk after slices cool.

## RHUBARB SPECIAL

Elsie Erickson

1/2 lb. butter or margarine  
 2 Tbsp. sugar      2 cups flour  
 Mix like for pie crust and pat into bottom of 9x13 pan or two 9" pie tins. Bake 10 min. 350°.

6 eggs separated      4 Tbsp. flour  
 2 cups sugar          6 cups cut rhubarb  
 1 tsp. salt            1 cup evaporated milk

Beat egg yolks, add milk. Mix sugar, flour and salt together and add. Then add rhubarb. Pour over baked crust and bake at 350° until done - about 45 minutes. Top with following meringue and bake at 450° until brown.

## Meringue:

12 Tbsp. sugar      2 tsp. vanilla  
 pinch of salt      6 egg whites  
 Whip until stiff.

PINEAPPLE - MANDARIN DESSERT

Sheila Cloutier  
Muriel Brandt

- 1 yellow cake mix
- 4 eggs
- 1/2 cup vegetable oil
- 1 - 11oz. can mandarin oranges with juice

Mix together as per directions on box. Pour into 9x13 pan and bake.

Topping:

Mix 1 pkg. vanilla instant pudding and 1-15oz. can crushed pineapple with juice together. Fold in one 9oz. Cool Whip. Spread on cake. Chill and store in refrigerator.

APPLE TORTE

Elsie Erickson

- 1 egg beaten
- 3/4 cup sugar
- 1/2 cup flour
- 1 1/2 cups sliced apples

- 1 tsp. baking powder
- 1 tsp. almond flavoring
- chopped nuts

Mix in order given adding apples and nuts last. Put the mixture into a greased 8" pie tin and bake for 40 minutes at 350°.

KENTUCKY DERBY PIE DESSERT

Sheila Cloutier

- 2 eggs slightly beaten
- 1 cup sugar
- 1/2 cup flour
- 1 stick margarine melted and cooled
- 1 cup walnuts
- 1 cup chocolate chips
- 1 tsp. vanilla

Mix in order given. Put into unbaked pie shell. Bake 30 minutes at 350°.

GLORIFIED RICE

Laureen Jansky

- 1 large can crushed pineapple drained
- 1 cup pineapple juice
- 1 small pkg. lemon jello
- 1 cup boiling water
- 2 cups cold cooked rice
- 1 pint whipping cream
- 1/2 cup sugar
- maraschino cherries

Drain pineapple saving juice. Dissolve jello in boiling water. Add pineapple juice and allow to thicken in refrigerator (about 1 1/2 hour). Whip to consistency of heavy cream - it will be frothy and double in amount. Add pineapple to rice and fold into whipped jello. Whip cream and add sugar. Add to jello mixture. Chill overnight. Before serving, top with cherries.

LAYERED REFRIGERATED DESSERT

Betty Higginbotham

- LAYER 1: 1 cup flour                      1/2 cup ch. nuts  
1/2 cup melted butter

Press into square pan and bake 15 minutes at 300° and cool.

- LAYER 2: 8oz. phil. cream cheese softened  
1 cup powdered sugar  
1 tsp. vanilla

Mix and fold into one half of a 9 oz. carton of cool whip. Spread over 1st layer.

- LAYER 3: Prepare 2 pkgs. instant pudding (any flavor) mixed with 2 1/2 cups milk. Pour over 2nd layer.

- LAYER 4: Spread balance of cool whip on top - Garnish with chopped nuts or toasted coconut. Refrigerate until ready to serve.

## PRUNE PUFF

Inna Elliot

1 cup pulp of cooked prunes  
 1 Tbsp. lemon juice  
 4 eggs, separated

1/4 cup sugar  
 Bit of salt

Chop the stewed, pitted prunes very fine or run through blender. Combine prunes with lemon juice. Beat the egg whites until stiff and the yolks until thick and light colored.

Add the sugar and salt gradually to the yolks and continue beating. Combine the prune pulp with the yolk mixture. Fold in the beaten whites. Spoon the mixture lightly into a buttered baking dish; set the dish in a pan of hot water. Bake in 350° oven for 45 minutes or until the center is firm. Serve hot with custard sauce.

## Custard Sauce:

2 cups milk  
 4 egg yolks or  
 2 whole eggs  
 1/4 cup sugar

few grains salt  
 1 tsp. vanilla or rum

Scald the milk in the top of a double boiler. Beat the eggs slightly with sugar and salt. Pour into milk gradually - return mixture to top of double boiler. Cook over hot water and stir constantly until the sauce coats a metal spoon. Remove from heat and strain. If the sauce should start to curdle, beat vigorously with a rotary beater until smooth. Add the vanilla or rum. Serve hot or cold. This makes about 2 1/2 cups.

The only people who never make mistakes  
 are those who never do anything.

## ICE CREAM DESSERT

Betty Higginbotham

1/2 cup brown sugar  
 1/3 cup butter  
 2 cups coarsely crushed rice chex/corn chex

1/2 cup almonds or pecans  
 1/2 cup flaked coconut

Melt brown sugar and butter over low heat - bring to a boil and stir in other ingredients. Press 1/2 the mixture into 8x8 pan. Chill this while you soften 1 quart vanilla ice cream to spreading consistency. Spoon over crust and top with remaining crumbs. Freeze. 12-15 servings.

## ROCKINITIONS

- ROCK CHISEL - one who chisels someone else's pickings.
- TUMBLER - one who falls down a rock pile.
- QUARTZ - two pints of rocks.
- ZINC - where you wash two tired feet.
- APPETITE - what you get on a long field trip.
- GARNET - what you say when a rock drops on your foot.
- CONGLOMERATE - a group of rockhounds.
- PETRIFIED - what you are when you see just what you are looking for.
- LEAVERITE - just what it says, leaverite there for a beginner to find.

by Carl Tooley via Rock Trails



"...And he plays by ear!"

If at first you don't succeed,  
Do it the way they told you to.

#### CHICKEN DELIGHT

Loretta Heininger

|                                |                                    |
|--------------------------------|------------------------------------|
| 4 large chicken breasts        | 4 Tbsp. lemon juice                |
| 1 can (20 oz) pineapple chunks | 2 Tbsp. sherry                     |
| 1/2 cup syrup from pineapple   | 3 Tbsp. flour                      |
| 1 cup catsup                   | 1/4 cup oil                        |
| 6 Tbsp. sugar                  | 1 1/2 Tbsp. toasted<br>sesame seed |
| 4 Tbsp. soy sauce              |                                    |

Remove skin and bones from chicken. Cut breast into bite size chunks (2x2). Drain pineapple, reserving syrup.

Combine syrup, catsup, sugar, soy sauce, lemon juice and sherry. Simmer 10 minutes.

Meanwhile, flour chicken pieces and brown quickly in heated oil in 10 in. skillet. When chicken is brown (about 10 minutes) drain well and remove to dutch oven. Add pineapple chunks. Pour sauce over all and sprinkle with sesame seeds. Simmer on top of stove for a half hour. Green pepper may be added just before serving. 4-6 servings. Goes well over cooked rice, baked potato or potato salad.

#### SPICY MEATBALLS

Muriel Brandt

|                         |                    |
|-------------------------|--------------------|
| 3/4 lb. ground beef     | 1/2 cup milk       |
| 3/4 lb. ground pork     | 2 eggs, beaten     |
| 1 cup fine bread crumbs | 1 tsp. oregano     |
| 1/2 cup Parmesan cheese | 2 tsp. salt        |
| 1 Tbsp. minced parsley  | 1/2 tsp. pepper    |
| 2 cloves garlic, minced | 1 Tbsp. shortening |

Mix all ingredients except shortening. Form into 1" balls (30 to 35). Brown on all sides in shortening. Cover and continue cooking on low heat 30 minutes.

## MUSHROOM MEAT BALLS

Gen Bjorgum

1 lb. ground beef      1 cup milk  
6 slices bread        1/2 tsp. nutmeg

Soak fresh bread in milk. Add meat, onions, salt and pepper and nutmeg. Form into balls. Place in a flat casserole. Pour mushroom soup mixed with some water over top. Add mushrooms if desired. Bake at 350° for half an hour.

## BEEF JERKY

Pauline Richardson

1 1/2 lb. meat, brisket or family steak  
1 tsp. liquid smoke  
1/3 tsp. garlic powder      1/4 cup soy sauce  
1/3 tsp. pepper              1/4 cup Worcestershire  
1 tsp. onion powder              Sauce

Freeze meat slightly, then cut thin. Mix remaining ingredients, marinate meat overnight. Spread on cookie sheet. Bake at lowest oven setting 6-7 hours.

## WILD CHINESE RICE &amp; PORK CHOPS      Gen Bjorgum

1 - 6oz. box Uncle Bens long grain wild rice  
1 can Cr. mushroom soup  
1 1/4 cups water  
1 - 16 oz. can chinese vegetables, drained  
6 lean pork chops  
black pepper to taste

Mix contents of rice, soup and water in a 2 qt. casserole. Add chinese vegetables. Arrange pork chops on top. Sprinkle with black pepper. Bake one hour and 20 minutes at 350°. Serve with chinese noodles and soy sauce.

## SPARERIBS &amp; SAUERKRAUT

Inna Elliot

3 lbs. or more spareribs      1 qt. sauerkraut  
1 tsp. salt                      1/2 tsp. caraway seed  
1 med. onion, chopped        2 tsp. sugar  
1 cup or more boiling water   salt and pepper

Cut spareribs into serving pieces. Brown them in a pan or broiler. Place the ribs in a large pan, add the salt, onion and water. Cover and simmer for 1 1/2 hours or until tender.

Taste the kraut for acidity. If necessary rinse in water, drain well, and add to the meat. Mix in the caraway seed and sugar. The addition of sugar gives the kraut milder flavor. Season to taste. Cook, uncovered, for about 30 minutes. Serve with mashed or baked potatoes.

## NO PEEK BEEF STEW

Rev Sporre

2 lbs. stew meat or round steak cubed  
4 stalks cenery cut into 2 inch pieces  
6 carrots cut into 2 inch pieces  
6 or 8 potatoes, quartered  
small onions - whole  
1 can tomatoes including liquid  
1/3 cup minute tapioca

Mix tomatoes and tapioca together then add vegetables and meat and bake at 250° for 5 hours. Do Not Peek.

## GLORIFIED HAM SANDWICH

Gen Bjorgum

12 sliced day old bread    12 oz. cheddar cheese  
1 lb. ground ham            3 1/4 cups milk  
4 beaten eggs                1/2 tsp. salt  
1/2 tsp. dry mustard        1 Tbsp. grated onion

Trim crust from bread and butter. Line buttered 9x13 dish with 6 slices. Cover with coarsely grated cheese, then ham. Cover with 6 slices bread - buttered side up. Mix other ingredients and pour over bread. Refrigerate overnight. Bake 1 1/2 hours at 325°. Serve with mushroom sauce.

## SHAKE IT - BAKE IT

Susan Prust

1 cup fine dried bread crumbs  
1/4 cup flour                    1 Tbsp. paprika  
1 tsp. salt                      1/2 tsp. pepper  
1 tsp. poultry seasoning

Mix well. If used for chicken, cut up first and then dip in water or milk before shaking in above mixture.

Place on a greased baking sheet and put small amount of butter on top of each piece. Bake 50-60 minutes at 375°. This mixture can be stored in covered container.

Pastry



Frank and Ernest

JEWELRY  
BIRTHSTONES

THE FIGHT

St. Paul Pioneer Press



I WAS BORN ON  
LABOR DAY.  
MY BIRTHSTONE IS  
A GRINDSTONE.

1957

Memory is what makes you  
wonder what you forgot to do.

PECAN PIE

Muriel Brandt

1 1/4 cup dark syrup      1/4 cup melted butter  
1 cup brown sugar      1 1/2 cups chopped pecans  
4 eggs beaten  
1 tsp. vanilla

Mix altogether and pour into unbaked 9"  
crust and arrange 1/2 cup pecan halves on top.  
Bake at 350° for one hour until it tests done.

DANISH PUFF

Peg Barrott

1 cup flour  
1 or 2 Tbs. water      1/2 cup butter

When mixing puff pastry, use softened butter.  
Add water 1 Tbsp. at a time and use fingers to  
mix together. Mix as for pie crust. Pat on  
cookie sheet 10x15 in two long 3" wide strips.  
Use heel of hand to shape dough.

Place one cup water and 1/2 cup butter in  
saucepan - heat to boiling, remove from heat,  
add 1 cup flour all at once and beat with a wire  
whisk until smooth. Immediately add the first  
of 3 eggs, beating very vigorously after adding  
each egg. Add 1 tsp. almond extract. Smooth  
this mixture on the strips and bake 50 to 60  
minutes at 350°. Frost while still warm with  
icing - powdered sugar, melted butter and almond  
extract.

## GRAHAM CRACKER PIE

Pauline Richardson

17 graham crackers, rolled fine, saving a few for top  
 1/3 cup butter  
 1/3 cup sugar  
 1/4 cup shortening

Melt butter and shortening together. Pour over cracker crumbs and sugar. Mix well. Shape into a 9 inch pie pan. Bake 8 minutes at 350°. Cool while preparing filling.

## Filling:

2 cups milk                    1/8 tsp. salt  
 3 eggs, separated            1 cup sugar  
 7 Tbsp. flour                 1 tsp. vanilla

Measure sugar, flour, salt. Mix in yolks. Slowly add milk. Cook in double boiler until thick. Add vanilla. Pour into prepared crust.

## Meringue:

3 egg whites                 1/4 tsp. cr. of tartar  
 6 Tbsp. sugar                1/2 tsp. vanilla

Beat eggs and cr. of tartar until stiff peaks. Slowly add sugar and vanilla.

Spread on top of pie. Make sure to seal edges. Sprinkle remaining cracker crumbs on top. Bake at 350° until meringue is brown.

## STRAWBERRY PIE

Laureen Jansky

Clean and prepare fresh whole strawberries and arrange in graham cracker crust.

Boil 1 1/2 cups water. Add 3/4 cups sugar and 2 Tbsp. cornstarch. Boil mixture 2 minutes, stirring constantly. Add 1 small package strawberry jello and a dash of red food coloring. Mix well. Pour over the berries. Chill at least 6 hours. Serve with whipped cream.

## CREAM PUFFS

Jane Pieri

1 cup hot water                1/2 cup butter  
 1 cup flour                     4 eggs

Heat butter and water until it boils. Add flour all at once. Beat thoroughly. Cook 3 to 5 minutes until mixture clings to spoon and leaves side of sauce pan. When cool add eggs, one at a time. Beat until thoroughly mixed. Drop by Tbsp. on buttered pan. Bake 45 min. at 350°.

Serve with ice cream in between and chocolate, butterscotch or strawberries over the top for a dessert. Can also be used with ham ala king in them for a luncheon.

## LEMON CLOUD PIE

Muriel Brandt

1 cup flour                     1 slightly beaten egg  
 1/2 tsp. salt                    1 tsp. grated lemon & rind  
 1/3 cup shortening            1 Tbsp. lemon juice

Cut together first 3 ingredients, add egg and juice and rind. Bake in 9" pie tin at 375° until brown.

## Filling:

1 cup sugar                     1/3 cup lemon juice  
 1/4 cup cornstarch            2 eggs, separated  
 1 cup water                    4 oz. pkg. soft  
 1 tsp. grated lemon rind     cream cheese

Mix first five ingredients together with egg yolks and cook, boiling until transparent, stirring constantly for one minute. Remove from heat and add cream cheese. Blend well and cool. Beat the egg whites, gradually adding 1/4 cup sugar. Blend in the filling and pour into the pie shell. Chill before serving.

STRAWBERRY - RHUBARB PIE Muriel Brandt

1 1/2 cups sugar 1/4 tsp. salt  
3 Tbs. tapioca 1/4 tsp. nutmeg

Combine in a large bowl. Add 2 cups cut up rhubarb and 1 cup fresh sliced strawberries. Mix well. Let stand 20 minutes and spoon into 9" unbaked pastry shell, dot with butter, moisten edge and top with lattice crust.

Bake for 15 minutes at 400°. Turn heat down to 375° and bake 15 to 20 minutes more or until crust is golden brown.

PUMPKIN CHIFFON PIE Elsie Erickson

2/3 cup sugar 3 slightly beaten egg yolks  
1 env. unflavored gelatin 3/4 cup milk  
1/2 tsp. salt 1 can pumpkin  
1 tsp. cinnamon 3 egg whites  
1/2 tsp. nutmeg 1/3 cup brown sugar  
1/8 tsp. cloves

Mix first 6 ingredients. Stir in egg yolks and milk. Cook and stir over low heat until mixture thickens slightly when spooned.

Beat egg whites to a soft peak. Gradually add 1/3 cup sugar, beating to a stiff peak. Fold in pumpkin and cooked mixture. Pour into a baked 9" graham cracker crust. Chill overnight. Serve with whipped cream.

ALMOND HERSHEY PIE Muriel Brandt

1/2 cup milk  
16 large marshmallows  
1 - 8oz. almond hershey bar

Melt together in double boiler - chill thoroughly. Fold in 1 cup whipping cream whipped. Pour into baked pie shell and let stand at least 6 hours.

CHERRY CHEESE TARTS Laureen Jansky

4 - 8oz. pkgs. cream cheese  
1 1/2 cups sugar  
4 eggs pkg. vanilla wafers  
1 Tbsp. vanilla cherry pie filling (can)

Cream cheese and sugar. Add eggs and vanilla. Place vanilla wafer in cupcake liner - fill 1/2 full with butter. Bake 15 minutes at 375°. Top with cherry pie filling. Makes 36. Blueberry pie filling may also be used.

KRISTIANA KRINGLE Muriel Brandt

1/4 lb. margarine or 1 cup flour  
butter 1 Tbsp. water  
Work as for pastry. Let chill to set.  
Roll very thin and spread in 9x13 pan.

Melt 1/4 cup margarine, add 1 cup water and bring to a boil. Remove from heat. Add 1 cup flour - stir until it forms a ball. Add 3 eggs, one at a time, beating well after each egg. Add 1 tsp. almond extract. Mix. Spread on top of crust. Bake at 400° for 45 minutes until top is well done. It puffs up like a cream puff.

Remove from oven and spread powdered sugar frosting over and top with chopped nuts.

LEMON TART

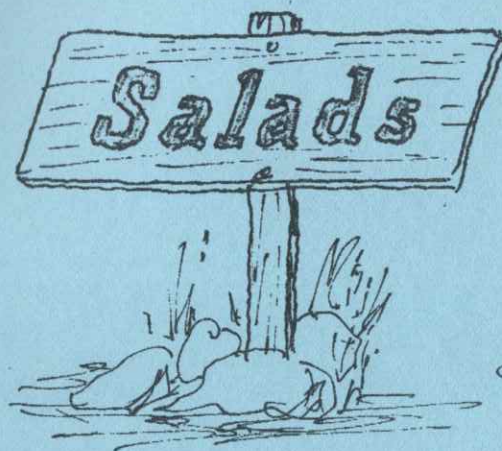
Inna Elliot

1 1/4 cups sugar  
1 cup + 2Tbsp. butter, melted  
5 beaten eggs  
1/4 cup fresh lemon juice  
1 1/2 tsp. grated lemon rind  
1/2 tsp. vanilla

Prepare a 9 inch pie shell or graham cracker crust. Bake.

Combine 1st 6 ingredients in top of double boiler. Place over simmering water and beat until thick.

Pour into shell and chill until firm. Decorate with walnut halves or marzipan.



I'm so used to being tense  
that when I'm calm I get nervous.

The problem is how to stay in  
the groove without making it a rut.

ITALIAN ELITE SALAD

Carol Carlson

Cut to salad-size pieces as appropriate:

1 bunch fresh broccoli  
1 box cherry tomatoes  
1/2 red or white onion  
1 - 4oz. can sliced mushrooms or fresh  
1 - 6oz. can water chestnuts (optional)  
5-6 ribs celery  
1/2 head cauliflower (or more)  
1 can pitted black olives  
5-6 carrots

Combine vegetables and pour 1 bottle  
Italian dressing (Wishbone) over mixture. Chill.

SAUERKRAUT SALAD

Harriet Hove

1 large can drained sauerkraut  
1 green pepper chopped fine  
1 jar pimento chopped fine  
2 cups celery, chopped fine  
1 large onion, chopped

Mix 1 1/2 cups sugar  
2/3 cup vinegar  
1/2 cup salad oil

Pour over above ingredients and refrigerate.  
Keeps well several weeks. 6-8 servings.

## VEGETABLE SALAD

Harriet Hove

1 small can drained peas  
 1 can french green beans, drained  
 1 can whole kernel corn, drained  
 1 jar pimento, chopped  
 1 cup chopped green pepper  
 1 cup chopped celery  
 3-5 green onions and tops, chopped

Bring to a boil the following:

1/2 cup vegetable oil  
 3/4 cup cider vinegar  
 1 cup sugar  
 1 Tbsp. water  
 1 tsp. salt and pepper

Cool and pour over vegetables. Will keep  
 2 weeks in refrigerator. Serves 10.

## CARROT SALAD

Mea Isakson

Cook 2 pounds of fresh carrots until tender. Drain.  
 1 green pepper, chopped and 1 medium onion, chopped.

Dressing: Boil together the following:

|                       |                             |
|-----------------------|-----------------------------|
| 1 can tomato soup     | 1 tsp. salt                 |
| 1 cup sugar           | 1/2 tsp. black pepper       |
| 3/4 cup white vinegar | 1 tsp. prepared mustard     |
| 1/2 cup salad oil     | 1 tsp. Worcestershire sauce |

Pour this over the carrots, onion and pepper.  
 Chill a few hours in refrigerator before serving.

## FRUITED CHEESE SALAD

Pauline Richardson

3 cups cream style cottage cheese  
 4 cups cool whip  
 2 - 3oz. pkgs orange/pineapple jello  
 1 - 13 1/2 oz. can pineapple tidbits, drained  
 1 - 11 oz. can mandarin oranges, drained

Blend together cottage cheese and cool whip.  
 Beat until blended. Stir in dry gelatin. Fold  
 in pineapple and oranges. Press into a 7-8 cup  
 mold. Chill 8 to 10 hours. Serves 12.

## WATERGATE SALAD

Carol Carlson

1 large carton cool whip  
 1 pkg. instant pistachio pudding mix  
 1 can crushed pineapple, undrained  
 marshmallows as desired  
 1 large can drained mandarin oranges

Mix together. Put in bowl and chill.

## OVERNITE TAPIOCA SALAD

Elsie Erickson

Beat 2 egg yolks. Add 1 1/2 cups milk and scant  
 1/4 cup tapioca.  
 Boil above and then remove from the heat.  
 Add 1/2 bag of marshmallows, stirring to melt. Cool.

Beat 1 cup whipping cream. Add 1 can mandarin  
 oranges and 1 can crushed pineapple, both drained.

Add tapioca mixture. Mix in remaining  
 marshmallows. Refrigerate overnight. Put into  
 a nice glass bowl to serve.

## CRANBERRY MOLD

Loretta Heininger

- 1 - 6oz. pkg. raspberry jello
- 2 cups boiling water
- 1/4 tsp. cinnamon
- dash of cloves
- 1 - 16oz. can whole berry cranberry sauce
- 1 1/2 cups chopped apple
- 1/2 cup chopped celery

Dissolve gelatin in boiling water. Add spices and cranberry sauce. Chill until thickened. Fold in apples and celery. Pour into a 6 cup mold or bowl and chill until firm.

## LEMON FRUIT FREEZE

Lynn Pieri Morgan

- 2/3 cup butter or margarine
- 1/3 cup sugar
- 7 cups rice or corn chex cereal (crushed to 3 cups)
- 1 - 14oz. can Eagle brand sweetened condensed milk
- 1/2 cup Real lemon juice
- 1 - 21oz. can lemon pie filling
- 1 - 17oz. can fruit cocktail, drained
- 2 cups whipped topping

In medium saucepan melt butter. Stir in sugar, then crumbs, reserving 1/3 cup for garnish. Pat crumbs firmly on bottom of 9x13 pan. Bake at 300° for 12 minutes. Cool.

In large bowl mix sweetened condensed milk and real lemon. Stir in pie filling and fruit cocktail. Pour over crust. Top with whipped topping and crumbs (1/3 cup). Freeze for 4 hours. Remove from freezer 20 minutes before cutting. If desired, garnish with lemon slices. Serves 12-15.

## CHERRY SALAD

Gen Bjorgum

- 1 can cherry pie mix
- 1 can drained crushed pineapple
- 1 can Bordens sweetened condensed milk
- pecans as desired
- 1 - 8oz. cool whip

Combine first 4 ingredients. Fold in cool whip. Refrigerate at least 2 hours before serving.

## EASY FRUIT SALAD

Evelyn Donais

- 1 large can pineapple with juice
- 1 large can mandarin oranges
- 1 jar of maraschino cherries

Drain cherries and most of the oranges. Fold in 1 pkg. of lemon or vanilla instant pudding. Let stand several hours or overnight.

## FROG EYE SALAD!

Sheila Cloutier

- 1/4 cup sugar
- 1 scant Tbsp. flour
- 3/4 tsp. salt
- 1/2 cup pineapple juice
- 1 egg beaten
- 1 Tbsp. lemon juice
- 2/3 cup "acini Depepe" (soup macaroni)
- 1 - 4 1/2 oz. cool whip
- 1 can chunk pineapple
- 1 can mandarin oranges

Combine sugar, flour and salt. Gradually pour in pineapple juice and egg. Cook over moderate heat until thick. Add lemon juice. Cool to room temperature.

Bring 1 quart water to a boil and add macaroni. Cook about 10 minutes, drain, and combine with egg mixture. Refrigerate overnight. Add cool whip and fruit the next day. Chill and serve.

## SPAM SALAD

Gen Bjorgum

- 1 can Spam
- 1 small bottle stuffed olives
- 3 hard cooked eggs
- 1 small can mushrooms

Grind the above ingredients together.

- 1 cup yellow cheese, grated
- 3 ribs celery, finely cut
- 1 small onion chopped
- 1 small jar pimentos, chopped

Cook and drain 1 pkg. macaroni rings. Add above ingredients and add mayonnaise thinned to desired consistency. Best if allowed to stand a few hours.

## TOMATO AND CUCUMBER SALAD

Barbara Lundgren

- |                                |                              |
|--------------------------------|------------------------------|
| 1 Tbsp. vinegar                | 1 onion thinly sliced        |
| 2 Tbsp. oil                    | dash of basil                |
| 1/2 tsp. salt                  | 1/2 cucumber thinly sliced   |
| 1/4 tsp. freshly ground pepper |                              |
| 1/4 tsp. sugar                 | 2 large tomatoes, sliced     |
|                                | 1 green pepper in thin rings |

Combine vinegar, oil, salt, pepper, sugar and basil. Pour over vegetables. Chill for a least 2 hours to blend flavors. Serves 4.

## HOT CORN SLAW

Harriet Hove

- |                         |                         |
|-------------------------|-------------------------|
| 1 can whole kernel corn | 3 cups shredded cabbage |
| 5 slices bacon          | 1/2 tsp. celery seed    |
| 2 tsp. sugar            | 3 Tbsp. vinegar         |
| 1 tsp. salt             |                         |

Fry bacon until crisp. Drain. Add 1/4 cup corn liquid, sugar, salt and cabbage to bacon fat. Cook until tender. Add celery seed, vinegar, crumbled bacon and corn. Heat. Serves 6-7.

## SHRIMP SALAD

Gen Bjorgum

- |   |                        |
|---|------------------------|
| 1 pkg. lemon jello                                | 1 Tbsp. green pepper   |
| 1 cup boiling water                               | 1 Tbsp. onion          |
| 1 tsp. salt                                       | 1/2 cup chopped celery |
| 2 3oz. pkgs. cream cheese                         | 3 hard cooked eggs     |
| 1 cup salad dressing                              | 2 cups large shrimp    |
| 1/2 cup whipped cream<br>(measure after whipping) |                        |

Toss altogether and put into 8x8 pan and let set.

## YUM-YUM SALAD

Bev Sporre

- 20 oz. can crushed pineapple drained
- 1 can cherry pie mix
- 1 can eagle brand sweetened condensed milk
- 8 oz. cool whip

Mix altogether and chill.

## BLUEBERRY SALAD

Mea Isakson

## First layer:

- 1 pkg. (3oz.) raspberry jello
  - 2 cups hot water
- Pour into a 9x13 pan after jello is dissolved. Chill until firm.

## Second layer:

- 1 envelope gelatin (plain)
  - 1/2 cup cold water
  - 1 cup coffee cream (or milk)
  - 1 cup sugar
  - 1 tsp. vanilla
  - 1 - 8oz. pkg. softened cream cheese
  - 1/2 cup chopped nuts
- Soften gelatin in cold water. Heat cream and sugar until hot (but not boiling). Add softened gelatin to real hot milk and sugar. Mix in until smooth. Cream cheese and vanilla. Add nuts. Pour over slowly over first layer and chill until firm.

## Third layer:

- 1 -3oz. pkg. raspberry jello
  - 1 cup hot water
  - 1 can blueberry pie mix
- Dissolve jello in hot water, add blueberry pie mix. Pour over cheese layer and chill.

## BRISTOL MALLOW MOLD

Collette Felton

- 2 - 3oz. pkgs. orange jello
- 2 cups boiling water
- 1 - 10 oz. bottle ginger ale
- 1 1/2 cups orange sections
- 1/2 cups green grapes, halves
- 2 cups mini marshmallows
- 1 cup sour cream
- 1/3 cup chopped pecans

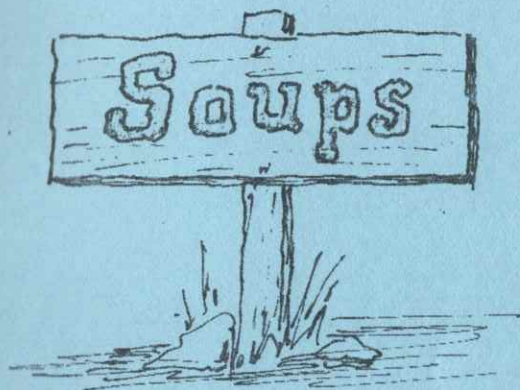
Dissolve orange gelatin in boiling water. Add ginger ale. Chill until slightly thickened. Fold in fruit. Pour into 9" tube pan and chill until firm. Unmold. Combine marshmallows and sour cream. Spoon on top of mold. Sprinkle with nuts. Serves 8.

## 9 - LAYER SALAD

Gen Mielke

- Use 9x13 pan. Break lettuce until pan is 1/2 full.
- 2 -- 1 1/2 cup chopped celery
  - 3 -- 1 cup green onions chopped
  - 4 -- 1 pkg. frozen peas
  - 5 -- 1 1/2 cup green pepper, chopped
  - 6 -- Combination each of 1 1/2 cup salad dressing and sour cream
  - 7 -- 3 Tbsp. sugar
  - 8 -- 1 cup grated cheese
  - 9 -- 12 slices bacon fried and crumbled.

Cover with saran wrap and refrigerate 24 hours. Cut into squares.



#### GLOSSARY OF ROCKHOUND TERMS

- GEOLOGIST** - Person who learned about rocks in school.
- ROCKHOUND** - Person who learned about rocks the hard way.
- PEBBLE PUP** - Smart-mouthed kid who knows more about rocks than I do.
- FIELD TRIP** - Impossible trek to inaccessible place for non-existent specimens.
- GEOLOGIST'S PICK** - Handy gadget that you always have with you when you don't need it, and leave at home when you do.

GRAND PORTAGE LODGE SQUASH SOUP Peg Barrott

3 cups frozen or fresh cooked squash. If fresh, remove seeds and cube.

3 cups water

1 Tbsp. chicken base or instant bouillon

1/4 cup onions, chopped

1/4 cup celery, chopped

1 Tbsp. butter for sauteing

salt and pepper to taste

1/2 tsp. dill weed

1 - 13oz. can evaporated milk ( or can use  $\frac{1}{2}$  &  $\frac{1}{2}$ )

1 Tbsp. melted butter

2 Tbsp. all purpose flour

1/4 lb. bacon, chopped, fried and drained, optional.

Heat squash in the 3 cups water for about 15 minutes. Put in a blender and puree, then transfer the liquid back into a saucepan.

Saute onions and celery in butter and add to squash, season with chicken base, then salt and pepper to taste. Add dill weed and milk. Then heat. Combine 1 Tbsp. melted butter and flour for thickening soup, stirring until smooth. Add bacon. Makes 8 cups.

WILD RICE SOUP

Barbara Lundgren

2 Tbsp. butter

1 Tbsp. minced onion

1/2 cup flour

4 cups chicken broth

2 cups wild rice, cooked

1/4 tsp. salt

1 cup half & half

2 Tbsp. dry sherry

minced parsley and

chives

Saute onion in melted butter. Blend in flour and broth. When thick, add rice and salt; simmer. Blend in half and half and then parsley and chives. You can add 1/2 cup diced ham and diced cooked carrots if desired.

### HAMBURGER SOUP

Peg Barrott

2 Tbsp. butter  
1 onion, chopped  
1 1/2 lbs. lean ground beef  
1 quart tomatoes  
1 can beef consomme  
2 soup cans water  
1 Tbsp. salt

4 carrots, chopped  
4 celery tops, ch.  
1 tsp. thyme  
parsley to taste  
10 peppercorns  
1/2 cup barley

Saute onions in butter. Brown beef and drain off fat. Add all other ingredients and simmer covered for 1 1/2 to 2 hours.

### ONION SOUP

Elsie Erickson

Melt 2 Tbsp. butter and add about 1 1/2 pounds sliced onions. Brown well. Add about 2 cups water and 2 dissolved chicken bouillon cubes. Season to taste. Add two diced raw potatoes. Cover and cook until potatoes are done. Grate swiss cheese on top and serve.

### HOME MADE BROCCOLI SOUP

Muriel Brandt

Put cooked broccoli through blender until just chopped. Pour into large saucepan.

Make a white sauce of:

1 Tbsp. butter melted and blend in 1 Tbsp. flour. Add 1 cup milk gradually (removing from heat first). Add to broccoli. Add more milk to desired thinness. Add 1 Tbsp. dry onion, 1 Tbsp. dry parsley flakes, salt and pepper. Heat. Add 1/2 cup grated cheddar cheese and let melt before serving. Float croutons on top of each serving.

### PROVENCAL VEGETABLE SOUP

Inna Elliot

3 quarts water  
2 cups diced carrots  
2 cups diced potatoes  
2 cups chopped onion  
2 cups green beans or small pkg. frozen  
2 cups kidney beans  
1/2 cup broken spaghetti

1 slice stale bread, crumbled  
3 cloves garlic, mashed  
4 Tbsp. tomato paste  
1 1/2 tsp. basil  
1/2 cup grated parmesan cheese  
1/2 cup olive oil or oil  
pinch of pepper

Boil carrots, potatoes and onions in salted water for 40 minutes. Then 20 minutes before serving add green beans, kidney beans, spaghetti, bread and pepper to boiling soup. Boil slowly for 15 minutes - taste for seasoning.

While soup is cooking place mashed garlic, tomato paste, basil and cheese into soup tureen or large kettle. Blend with a wooden spoon. Add olive oil, a little at a time beating constantly. When ready to serve mix 1 cup of soup with tomato paste. Pour in remaining soup. Makes 6 to 8 servings. Serve with french bread.

# Vegetables



WITH EXTRA CARE I CHOSE THE STONE.  
I SAWED, PREFORMED AND DOPPED IT.  
NEXT SANDED TO MIRROR SHEEN, AND  
THEN, BY DANG, I DROPPED IT!  
Ozark Earth Science News

## ZUCCHINI STEW

Howard Pieri

2 large zucchini (2½ x 12")  
 4 stalks celery  
 1 - 2" onion  
 1/4 green pepper  
 3 large cloves garlic  
 1 sprig thyme  
 2 sprigs marjoram  
 1 pinch oregano

1 cup sliced okra  
 (optional)  
 1 qt. tomatoes  
 salt and pepper  
 couple shakes of garlic  
 1 tsp. chili powder

Combine and cook until tender. This can be eaten alone or served over rice. Freezes well.

## CARROT RELISH

Mae Kushlan

5 cups carrots, (approx. 2 lbs.)  
 1 green pepper, sliced or chopped  
 1 medium onion, sliced thin in rings  
 3/4 cup vinegar  
 1/2 cup salad oil  
 1 cup sugar  
 1 can undiluted tomato soup  
 1 tsp. salt  
 1 tsp. dry mustard  
 1/2 tsp. pepper  
 1 tsp. worcestershire sauce

Slice carrots and cook until tender. (do not overcook - steamed are good.) Drain. Mix all other ingredients well and mix with carrots, green peppers and onions. Let set at least 8 hours or overnight. Will keep about 3 weeks in refrigerator.

## 4 BEAN BAKE

Carol Carlson

- 1 lb. bacon - cut in pieces and fried until crisp.
- 2 - 16 oz. cans pork & beans
- 1 - 16 oz. can kidney beans
- 1 - 16 oz. can lima beans
- 1 - 16 oz. can butter beans

Put in a casserole along with the bacon.

1/4 cup vinegar with 1/2 cup brown sugar - mix with some of the bacon grease until sugar is melted and add to the beans. Slice one onion and place on top of the beans. Bake at 350° for one hour stirring occasionally.

## CALICO BEANS

Loretta Heining

- |                               |                             |
|-------------------------------|-----------------------------|
| 1/2 lb. bacon                 | 1 lb. ham cut in 1/2" cubes |
| 1 med. onion chopped          |                             |
| 3/4 cup brown sugar           | 2 - 15oz. cans              |
| 1/2 cup chili sauce or catsup | baked beans                 |
| 1 - 8oz. can tomato sauce     | 1 - 15oz. can red           |
| 2 Tbsp. vinegar               | kidney beans                |
| 1 tsp. dry mustard            | 1 - 15oz. can lima          |
|                               | beans                       |
|                               | 1 - 15oz. can butter        |
|                               | beans                       |
|                               | 1 - 15oz. can pinto         |
|                               | beans or garbanzas          |

Fry bacon until crisp. Crumble. Drain beans and combine all ingredients. Baked 350° for 45 minutes. 12-14 servings.

## JANE'S ONION RINGS

Jane Pieri

- |                       |                           |
|-----------------------|---------------------------|
| 1 large bermuda onion | 2 tsp. salt               |
| 1/3 cup sugar         | 1 tsp. dill weed (in jar) |
| 1/2 cup white vinegar | 1/4 cup water             |

Slice onion thin. Mix together and shake up. Turn jar upside down.

## BAKED POTATO SLICES

Gen Bjorgum

Scrub 6 potatoes - don't peel. Cut in 1/4" slices. Mix together: 1/2 cup melted margarine  
1/2 pkg. dry onion soup  
1/2 cup water

Alternate above mixture with layers of potatoes. If desired, sprinkle parsley on top. Bake covered for 1 hour at 350°.

## CHEDDAR POTATOES

Muriel Brandt

- 1 can cr. cheddar cheese soup
- 3 oz. cream cheese
- 1 can cr. celery soup

Mix together in sauce pan and heat. Pour over 1 - 12oz. box hash browns (thawed) in buttered pan. Add 1/2 cup chopped onion and dash pepper. Bake at 400° for 45 minutes.

## BAKED SAUERKRAUT

Louise Fisher

- |                |                      |
|----------------|----------------------|
| can sauerkraut | 2 Tbsp. bacon grease |
| sliced apples  | 1 cup water          |
| brown sugar    |                      |

In a greased baking dish put a layer of sauerkraut and a layer of sliced apples. Sprinkle with approximately 1/4 cup brown sugar. Then layers again. Pour bacon grease and water over and bake for 1 1/2 hours at 325°.

POTATOES AND MUSHROOMS

Elsie Erickson

1 pkg. frozen french fries

Mix together 1 can cr. mushroom soup and 1 can water and milk. Add mushrooms if desired.

Put french fries in casserole and pour soup over. Cover with 1 cup grated American cheese. Bake to 20 minutes at 400°.

JALAPENO CORN PUDDING

Peg Barrott

|                         |  |
|-------------------------|--|
| 1 1/2 cups creamed corn | 2 eggs, beaten                             |
| 1 cup yellow corn meal  | 1/2 tsp. baking soda                       |
| 3/4 cup butter, melted  | 1 1/2 to 2 cups grated cheddar cheese      |
| 3/4 cup buttermilk      | 3 jalapeno peppers, diced, fresh or canned |
| 2 onions, chopped       |  |

Preheat oven to 350°. Grease 9" square baking pan. Combine first 7 ingredients in large bowl and mix well. Turn half the batter into pan. Cover evenly with half of cheese, then peppers, then remaining cheese. Top with remaining batter. Bake 1 hour. Let cool 15 minutes, then cut into squares.

BAKED TOMATOES

Pauline Richardson

|                                    |                                |
|------------------------------------|--------------------------------|
| 4 fresh tomatoes                   | 1 Tbsp. grated Parmesan cheese |
| 1 or 2 cloves garlic, chopped fine | 1/4 tsp. tarragon              |
| 1/4 tsp. basil                     | 1/8 tsp. black pepper          |

Cut tomatoes in half. Place in shallow baking dish, flat side up. Combine seasonings and cheese and sprinkle over tomato. Bake at 350° for about 30 minutes or until tender. Serves 8.

BAKED VEGETABLE CASSEROLE

Elsie Erickson

|                                 |  |
|---------------------------------|--|
| 1 can mixed vegetables, drained | 1 pkg. frozen chopped broccoli, thawed |
|---------------------------------|--|

Put layers of vegetables, broccoli, vegetables, broccoli in casserole dish. Pour following sauce over layers:

|                        |                       |
|------------------------|-----------------------|
| 1 can cr. chicken soup | 1/2 tsp. lemon juice  |
| 2 Tbsp. milk           | 1/2 cup Miraclic Whip |

Top with slices of Velveeta cheese. Cover with Catherine Clarks sage and onion stuffing mix. Bake 45 minutes at 350° covered, 5 to 10 minutes more uncovered. Large recipe but yummy.

DAIRY POTATO BAKE

Barbara Lundgren

|   |                              |
|---|------------------------------|
| 1 - 2lb. bag frozen hash brown potatoes, thawed |                              |
| 1/2 cup melted butter                           |                              |
| 1 tsp. salt                                     | 1 1/2 cups dairy sour cream  |
| dash of pepper                                  | 2 cups grated cheddar cheese |
| 1/2 cup chopped onion                           |                              |
| 2 cans cr. chicken soup                         | paprika                      |

Combine all ingredients except paprika. Turn into a greased 9x13 baking pan. Sprinkle with paprika. Cover and bake at 350° for 1 hour and 15 minutes. Serves 10-12.

ESCALLOPED CORN

Elinor Gagne

|                            |                         |
|----------------------------|-------------------------|
| 1 - 1 lb. can creamed corn | 1/2 tsp. onion salt     |
| 3 beaten eggs              | salt and pepper         |
| 1/4 cup milk               | 3 soda crackers crushed |

Mix well and pour into buttered casserole and top with 3 more crackers crushed. Dot with butter and sprinkle with paprika. Bake at 350° for 1/2 hour.

FRESH CUKES

Mea Isakson

1/2 cup cream  
1/2 cup mayonnaise  
1/4 cup sugar  
1/4 vinegar

Mix together. Add finely chopped onion and sliced cukes. Marinate 2-3 hours in the refrigerator before serving. Stir a couple of times.

MIXED VEGETABLE CUSTARD

Phoebe Nosker

In a greased casserole mix together:

2 beaten eggs  
3 1/4 cups milk  
2 Tbsp. instant onion, minced  
1 tsp. salt (optional)  
1/8 tsp. pepper

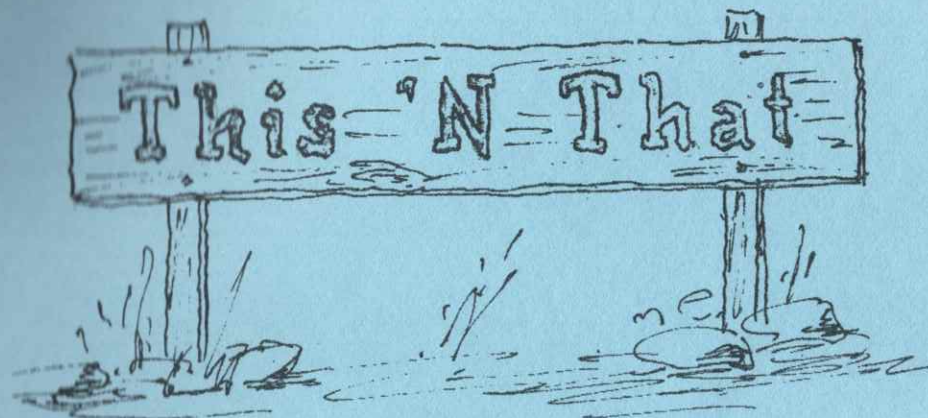
Rinse 1 - 10oz. pkg. frozen mixed vegetables. Separate. Drain. Add to above mixture. Bake at 325° for 70-80 minutes. Serves 6. Only 75 calories a serving.

CARROTS - UKRANIAN STYLE

Inna Elliot

10 carrots  
1 or 2 stalks of celery  
onion as desired  
1 green pepper  
1 medium potato  
1 - 8oz. can tomato sauce  
ketchup

Grate first 5 ingredients on coarse grater. Then cook with little butter, salt and pepper to taste.



MANY TOMBSTONES ARE CARVED  
BY CHISELING IN TRAFFIC.  
Mountain Gem

From Susan Prust --

RECIPE FOR ROCKHOUNDS BOOYA

To 100 Quartz Lime Juice add:

90 Tiger Eyes  
80 Snake Skins  
70 Thumb Nails  
60 Blood Stones  
50 Cats Eyes  
40 Carats  
30 Thunder Eggs  
20 Spider Webs  
10 Chunks A Bolone

Boil till almost done. Add 1  
Peacock or 1 Aqua Marine for  
color.

Serve in crystal bowls and use  
sterling silver.

AND FOR DESERT WE'LL HAVE PY. RITE?

### LIVER PATE

Joy Jones

1 lb. liverwurst mashed with fork  
1/2 tsp. garlic powder  
1/2 tsp. sweet basil  
3 Tbs. minced onion

Mix, shape into ball or mound. Roll in pecan meal.

### VANILLA CARAMELS

Muriel Brandt

1 cup sugar  
1 cup heavy cream  
1 cup light corn syrup

Cook together to thread spinning stage -  
230° on candy thermometer.

Add 4 Tbs. sweetened condensed milk. Cook to  
240° or until small amount of syrup forms a firm  
ball in cold water. Add 4 Tbs butter and 1 tsp.  
vanilla. Remove from heat, stirring just enough to  
mix. Pour into buttered pan and cool. Cut when  
cold and wrap individual pieces in squares of  
waxed paper.

### VEGETABLE DIP

Pauline Richardson

1/2 cup sour cream  
1 cup Miracle Whip  
1 pkg. Good Season Italian dressing  
4 tsp. cider vinegar  
8 tsp. salad oil  
little red pepper

Stir together. Chill. Serve with fresh  
carrot strips, celery sticks, green pepper strips,  
cauliflower flowerets, etc. Keeps in refrigerator  
for 3 weeks.

## CANAPE

Joy Jones

1 clove of garlic mashed in press  
 3 squirts of worchestershire sauce  
 1/2 lb. philadelphia cream cheese

Spread on cooked corned beef or drief beef.  
 Roll up, cut in pieces and serve with drinks.

## CHEESE BALL

Sheila Cloutier

1 jar Old English cheese spread  
 1/2 jar Roka Blue cheese spread  
 2 large Philadelphia cream cheese  
 1/2 small onion  
 1 cup sunflower nuts or pecans

Let cheese stand at room temperature until soft. Mix cheeses and onion and some of the nuts. Roll into a ball and roll it in the rest of the nuts to coat. Refrigerate.

## VEGETABLE DIP

Mea Isakson

1/4 cup milk, or less  
 1/2 lb. cubed velveeta cheese  
 1/2 cup sour cream  
 finely ch. green pepper  
 finely ch. onion

Heat cheese and milk in microwave, until cheese softens. Add rest of the ingredients. Stir until smooth.

## WASSAIL

Laureen Jansky

|                        |                      |
|------------------------|----------------------|
| 2 qts. apple cider     | 2 cinnamon sticks    |
| 1 tsp. allspice        | 1/2 cup orange juice |
| 1/2 tsp. ground cloves | 2 Tbsp. lemon juice  |
| 1/4 tsp. nutmeg        | 1/2 cup sugar        |

Combine all ingredients in a 3 qt. casserole or kettle. Microwave on high for 15 to 18 minutes or heat on stove for 30 to 40 minutes. Strain and serve.

## ZUCCHINI JAM

Mea Isakson

6 cups, peeled and grated zucchini squash.  
 Add water and boil until clear. Drain well in a strainer.

Add the following to the drained zucchini:

1 cup crushed pineapple and juice  
 6 cups sugar  
 1/2 cup lemon juice  
 2 - 3oz. boxes of apricot jello

Mix. Cook 6 minutes. Pour into sterilized jars and seal.

## RHUBARB AND ORANGE JAM

Betty Higginbotham

6 cups rhubarb  
 4 cups sugar

Mix and let stand overnight. Then boil for 20 minutes. Add 1/2 lb. candy orange: slices cut fine. Boil 6 more minutes. Stir - seal - store. Makes 3 pints.

## HAM AND CHEESE BRUNCH BITES

Susan Prust

3/4 cup shredded cheddar cheese  
 1/2 tsp. dry mustard  
 1 1/2 Tbsp. milk  
 pinch of cayenne (red pepper)  
 1 - 4 1/2 oz. can deviled ham  
 1 egg  
 1 can refrigerated crescent dinner rolls  
 1/2 Tbsp. poppy seed

Preheat oven to 400°. Combine first four ingredients. Combine half of the cheese mixture with deviled ham and egg (reserving remaining cheese mixture for topping).

Separate crescent dough into 4 rectangles. Press 2 rectangles over bottom of ungreased 8" square pan.

Spread ham and cheese mixture over dough. Place remaining 2 rectangles over ham and cheese, gently stretching to cover. Spread with reserved cheese mixture. Sprinkle with poppy seed. Bake 20 minutes till brown. Cut into 25 small squares.

## CHOPPED BEEF SPREAD

Adine Zimmerman

1 - 8oz. pkg. cream cheese, softened  
 1 cup finely snipped corned beef or  
 (small 3 oz. pkg. of luncheon meat)  
 1/4 cup well drained pickle relish  
 1 tsp. dry mustard

Beat cream cheese until fluffy. Add remaining ingredients and blend well. Turn into container. Makes about 2 cups.

Serve on tray with an assortment of crackers. Keeps about 1 month in refrigerator. May be frozen by packing into air tight container. Allow to come to room temperature and blend before serving.

## EGG RINGS

Inna Elliot

3 eggs, hard boiled  
 7 ounces sugar  
 3/4 cup butter  
 1 lemon rind, grated  
 pinch of salt  
 3 cups flour

Work like pie pastry. Chill dough. Cut desired size with carrot cutter. Roll in cinnamon and sugar mixture. Bake at 400° until firm.

## CHEESE BALL

Betty Higginbotham

1 - 8oz. pkg. cream cheese  
 1 jar kraft roka blue  
 1 jar kraft old english cheese  
 1 minced onion or 1 Tbsp. dried onion  
 1 Tbsp. garlic powder  
 Mix well and form into a ball. Roll in chopped walnuts.

## PICKLED BEETS

Pauline Richardson

Large can beets, drained. Reserve liquid.  
 1/2 of reserved liquid  
 1/2 cup sugar  
 2 whole cloves  
 1 cup vinegar  
 1 bay leaf  
 medium onion, thinly sliced  
 Bring all ingredients (except beets) to a boil. Pour over beets. Refrigerate until cold.

ROCK CANDY

Murray Prust

1 cup water in a small pan. Cover and bring to a gentle boil. Turn off heat and add 2 cups sugar. Stir well until sugar is dissolved. Let cool.

Pour sugar solution into a tall glass. Tie a piece of clean white string to a pencil or stick and place stick across top of glass so that the string hangs down into the cooled liquid solution. Now put the glass in a cool place a few days. Wait several day and candy will form on string.