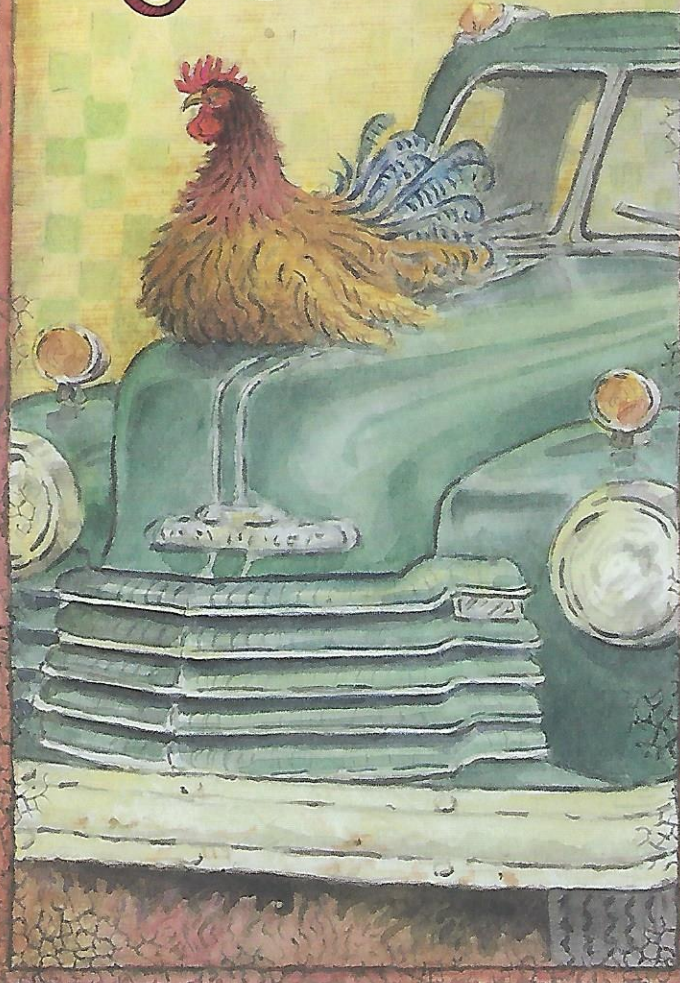


# COOKIES & CANDY



Cookies & Candy



## Helpful Hints

- Push animal shaped cookie cutters lightly into icing on cakes or cupcakes. Fill depressed outlines with chocolate icing or decorating confections.
- Fill flat bottomed ice cream cones half full with cake batter and bake. Top with icing and decorating confections.
- To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin back and forth until they are the right size.
- To decorate cookies with chocolate, place cookies on a rack over waxed paper. Dip the tines of a fork with chocolate, and wave the fork gently back and forth making wavy lines.
- A gadget that works well for decorating sugar cookies is an empty plastic thread spool. Simply press the spool into the dough, imprinting a pretty flower design.
- Some holiday cookies require an indent on top to fill with jam or chocolate. Use the rounded end of a honey dipper to make the indent.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleaning is also easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.
- Dipping strawberries in chocolate? Stick toothpicks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.
- Cut-up dried fruit sometimes sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Cutting dessert bars is easier if you score the bars as soon as the pan comes out of the oven. When the bars cool, cut along the scored lines.

## THIS & THAT

### **B & K HOT DOG SAUCE**

*Bev Faulkner*

<b>2-lb. ground beef</b>	<b>1 tsp. salt</b>
<b>1/4 c. chopped onion</b>	<b>2 c. catsup (not Brooks)</b>
<b>4 1/2 tsp. chili powder</b>	<b>2/3 c. water</b>
<b>1/8 tsp. cumin</b>	<b>2 tsp. vinegar</b>

Mix ground beef and water together. Add the rest of the ingredients. Place in heavy saucepan. Cook. Simmer for 1 hr. Do not brown hamburger. After the meat has simmered add 2 tsp. vinegar.

### **CALIFORNIA SALAD SEASONING**

*Megihann Kinney*

<b>3/4 c. grated Parmesan cheese</b>	<b>1 tsp. chives</b>
<b>1/4 c. parsley flakes</b>	<b>1 tsp. hot pepper flakes</b>
<b>1 tsp. garlic powder</b>	<b>1/2 tsp. salt</b>
<b>1/2 tsp. fresh ground pepper</b>	

Combine all ingredients and store in an air tight container. Use by sprinkling on salads, cucumbers, and tomatoes.

### **CARAMEL APPLES FONDUE**

*Susie Kinney*

<b>1-lb. caramels</b>	<b>1 sm. can evaporated milk</b>
<b>1/3 c. miniature marshmallows</b>	

Stir often until melted. Slice apples and dip in caramels.

### **CARAMEL DIP**

*Jean Pritchard*

<b>1 pkg. Kraft caramels</b>	<b>1 c. sour cream</b>
------------------------------	------------------------

Melt 1 pkg. caramels with a little water. Mix in 1 c. sour cream. Dip apples or any kind of fruit.

### **CARAMEL PARTY MIX**

*Jean Pritchard*

<b>1 bag microwave popcorn</b>	<b>1 stick butter</b>
<b>4 c. Life cereal</b>	<b>1/4 c. light Karo</b>
<b>2 c. pretzels</b>	<b>1/2 tsp. baking soda</b>
<b>2 c. nuts</b>	<b>1 tsp. vanilla</b>
<b>1 c. brown sugar</b>	

Cook sugar, butter, and Karo. Bring to a boil. Lower heat for 5 min. Quickly add: baking soda and vanilla. Pour over dry mixture. Bake 30 min. at 250°. Stir after 15 min.



**CELERY SEED DRESSING***Mary Teel*

<b>2/3 c. sugar</b>	<b>1/3 c. vinegar</b>
<b>1 tsp. dry mustard</b>	<b>1 c. salad oil</b>
<b>1 tsp. salt</b>	<b>1 tsp. celery seed</b>
<b>1 sm. grated onion</b>	

Blend sugar, dry mustard, salt, onion and 1/2 of the vinegar. Add oil gradually, and then add remaining vinegar in small amounts. Blend until thick and add celery seed.

**CELERY SEED SALAD DRESSING***Pastor Doris Smith*

<b>2/3 c. sugar</b>	<b>1/3 c. catsup</b>
<b>1 tsp. salt</b>	<b>1 tsp. celery seed</b>
<b>1 tsp. paprika</b>	<b>1 c. oil</b>
<b>1 tsp. grated onion</b>	

Combine sugar, salt, paprika, onion, catsup, and celery seed in blender. Beat in oil 1-2 T. at a time very slowly. Makes about 1 2/3-2 c. Store in refrigerator.

**CHICKEN MARINADE***Helen Good*

<b>1/2 c. brown sugar</b>	<b>1 T. minced onions</b>
<b>1/2 c. soy sauce</b>	<b>1 clove garlic</b>
<b>1 T. dry wine</b>	

Heat to boil for 5 min. Cool, pour over chicken. Let stand 4-6 hours or overnight. Grill chicken. While cooking brush with remaining sauce.

**CHOCOLATE ICE CREAM SAUCE***Eileen Bowser*

<b>2 c. sugar</b>	<b>2 c. boiling water</b>
<b>1/4 c. flour</b>	<b>1/4 c. butter or margarine</b>
<b>2/3 c. unsweetened cocoa</b>	<b>1 tsp. vanilla</b>
<b>dash salt</b>	

Mix together sugar, flour, cocoa, salt, and water. Add margarine. Bring to a boil; lower heat, and cook for 5 min. stirring constantly. Remove from heat and add vanilla. Serve warm or cold.

**ELEPHANT EARS***Oretha Stiffler*

<b>1 3/4 c. flour</b>	<b>1 egg</b>
<b>1/3 c. milk</b>	<b>sugar</b>
<b>3 T. melted margarine</b>	<b>salad oil</b>
<b>1/2 tsp. salt</b>	<b>cinnamon</b>
<b>1/2 tsp. baking powder</b>	

Mix flour, milk, margarine, salt, baking powder, and egg with 1 T. sugar until dough holds together. Turn onto floured surface and knead until smooth. Divide into 36 balls or less. Chill 1 hr. Place 2 balls about 3 in. apart, between 2 sheets of waxed paper. Roll balls thin. Heat 1 in. salad oil in frying pan. Fry a few at a time about 45 sec. on each side. Coat with sugar and cinnamon.

### **FRENCH SALAD DRESSING**

*Mary Teel*

**2 c. Mazola oil**  
**4 c. catsup**  
**2½ c. sugar**  
**1 c. sweet pickle juice**  
**1 c. vinegar**

**2 tsp. celery seed**  
**2 tsp. salt**  
**2 tsp. paprika**  
**3 sm. buds garlic**  
**1 sm. onion grated**

### **FROZEN SUCKERS**

*Lee Ann Rock*

**1 pkg. Jell-O any flavor**  
**1 pkg. Kool-Aid same flavor as Jell-O**

**¾ c. sugar**  
**2 c. hot water**  
**2 c. cold water**

Dissolve contents of 1 pkg. Jell-O and 1 pkg. Kool-Aid and ¾ c. sugar in 2 c. hot water. Add 2 c. cold water. Pour into ice cube trays and freeze. Add sticks when they're almost firm.

### **GRAPE SUNSHINE BUTTER**

*Linda Erp*

**4 c. blue grapes, no water**

**4 c. sugar**

In large heavy pan, pour sugar over grapes. Stir and cook over medium heat until boiling. Boil slowly about 25 min. stirring often. Put through colander or sieve, stir juice and put in jelly jars and seal. Keeps in freezer well.

### **JELLY SURPRISES**

*Brooke Huffman Teel*

**4 pkgs. Knox unflavored gelatin**  
**4 c. boiling water**

**2 (3-oz.) boxes Jell-O any flavor**

Combine all ingredients and stir until dissolved. Put into oblong pans and let gel. Cut into squares.

### **MEGIHANN'S MARINADE**

*Megihann Kinney*

**¾ c. soy sauce**  
**1 c. olive oil**  
**1 c. orange juice**  
**½ tsp. garlic powder**  
**½ tsp. ground ginger**

**¼ c. prepared mustard**  
**½ c. Worcestershire sauce**  
**1 c. red wine vinegar**  
**1 tsp. lemon pepper seasoning**

Blend all ingredients in blender. Use this marinade on meats, vegetables, shish-kabobs. Marinate meat and vegetables at least 24 hours.

### **MICROWAVE CARAMEL CORN**

*Pastor Doris Smith*

**15 c. popped corn**  
**1 c. brown sugar**  
**½ tsp. salt**

**1 stick margarine**  
**½ c. light Karo**  
**Pam**

Combine brown sugar, margarine, salt, and Karo. Don't stir! Cook on high for 2 min. Add baking soda and stir. Cook on high for 1 min. Use 2 large brown paper

(continued)



grocery bags (one inside the other). Spray inside lightly with Pam. Dump popped corn in. Pour sauce over top. Fold tops down and microwave 90 sec. on high. Shake sacks. Microwave 45 sec. Shake. Microwave 30 sec. Pour out on cookie sheets and cool. Store in tightly closed container.

### **MIRACLE CHOCOLATE FUDGE FROSTING**

*Joan Eiser*

**1 lb. powdered sugar**  
**1/2 c. cocoa**  
**1/4 tsp. salt**  
**1/4 lb. butter**

**6 T. milk**  
**1 tsp. vanilla**  
**nuts optional**

Combine all ingredients except nuts in top of double boiler. Place over simmering water and stir until smooth. Remove from heat, cool, stirring constantly until spreading consistency. Frost. Enough for 2 9" layers.

### **NEVER FAIL EGG NOODLES**

*Cindy Spitler*

**1 egg plus 3 egg yolks**  
**3 T. cold water**  
**1 tsp. salt**

**2 c. flour**  
**chopped parsley optional**

In a mixing bowl beat egg and yolks until light and fluffy. Add water and salt. Mix well. Stir in flour. Turn onto a floured surface. Knead until smooth. Divide into thirds. Roll out each portion to 1/8 inch thickness. Cut noodles to desired width. Cook immediately in boiling salted water or broth for 7-9 min. until tender. Drain or leave in broth and sprinkle with parsley if desired. Yields 5 1/2 c. Uncooked noodles may be stored in refrigerator 2-3 days or frozen for 1 month.

### **NEVER FAIL MERINGUE**

*Mary Teel*

**1 T. cornstarch**  
**6 T. sugar**

**1/2 c. water**

Cook till thick and clear. Cool. Beat 3 or 4 egg whites till stiff. Add cornstarch mixture after it is cool to egg whites and beat for 5 min.

### **PAN COAT**

*Cindy Spitler*

**1/2 c. shortening**

**1/4 c. flour**

Mix shortening and flour together well.

### **PLAY DOUGH**

*Lee Ann Rock*

**2 c. water**  
**1 c. salt**  
**1 T. cooking oil**

**2 T. alum**  
**2 1/2 c. flour**  
**food coloring**

Heat water and salt until bubbles form around edges. Remove from heat. Add oil, alum, and coloring. Add flour all at once. Mix. Then turn out and knead until smooth and spongy. Store in air tight containers.

### **RED BEET JELLY**

*Oretha Stiffler*

**4-5 red beets**  
**5 c. water**  
**3 c. beet juice**  
**1/8 c. lemon juice**

**1 pkgs. Sure-Jell**  
**4 c. sugar**  
**1 pkg. raspberry Jell-O**  
**1 pkg. raspberry Kool-Aid**

Cook 4 or 5 red beets in 5 c. water. Use 3 c. of the beet juice. Add lemon juice and Sure-Jell and bring to a boil. Add sugar, Jell-O, and Kool-Aid. Boil 6 min. Strain and pour into jars and seal with paraffin.

### **REINDEER MIX**

*Julie Baker*

**6 c. Corn Chex**  
**2 c. pretzels (rods or twists)**  
**1 c. peanuts**

**2 c. Cheerios**  
**1 lb. white chocolate or almond bark**  
**bag M & Ms**

Mix together in very large bowl all ingredients except M & Ms and white chocolate. Melt white chocolate in double boiler or microwave. Pour over dry ingredients. Mix until completely coated. Add M & Ms. Mix together. Put on cookie sheet and put in refrigerator for at least 1 hour until set. Break apart into smaller pieces. Store in airtight container.

### **SCENTED PLAY DOUGH**

*Sharon Kindig*

**1 1/4 c. flour**  
**1/2 c. salt**  
**2 tsp. cream of tartar**

**1 pkg. unsweetened Kool-Aid**  
**1 c. boiling water**  
**1 T. oil**

Mix flour, salt, and cream of tartar. Add dry Kool-Aid. Add boiling water and oil. Mix together. While cooling, knead until smooth. Store in an airtight container.

### **SCHOOL PASTE**

*Fay Whetstone*

*Miss Templin, 5th grade teacher*

**1 c. sugar**  
**1 T. alum**  
**1 c. flour**

**1 qt. water**  
**30 drops clove oil**

Mix dry ingredients. Then add water a small amount at a time until smooth. Cook until thick in the top of a double boiler. Add 30 drops of clove oil. Put in small glass jars.

### **SHORT-CUT CHILI SAUCE**

*Rosemary Bazini*

**3 qt. chopped, peeled tomatoes**  
**3 c. chopped celery**  
**2 c. chopped onion**  
**1/4 c. salt**  
**2 c. sugar**

**1/4 c. packed brown sugar**  
**1 1/2 tsp. pepper**  
**1 1/2 tsp. mixed pickling spices**  
**1 c. white sugar**

Combine tomatoes, celery, onions, green pepper, and salt. Let stand overnight. Drain in colander, but do not press vegetables. Place vegetable mixture in large kettle and add sugars, pepper, pickling spices (tied in a cheesecloth bag) and vinegar. Bring to a boil; reduce heat and simmer, uncovered 15 min. Remove spices. Ladle into hot jars; adjust lids. Process in boiling water bath (212°) 10 min. Remove jars and complete seals unless closures are self-sealing. Makes 5 pts. Serves 5



**SNACK***Iris Thompson***1 pkg. oyster crackers**  
**1/2 c. oil****1/2 pkg. Ranch dressing mix**  
**1 T. dill weed**

Stir all together. Spread on cookie sheet. Bake 5 min. at 300°.

**STRAWBERRY PRESERVES***Viola E. Gruenewald*  
*Eldora Calvert***4 c. whole strawberries**  
**2 T. vinegar****4 c. sugar**

Add no water as the vinegar makes enough liquid. Wash and stem berries. Measure 4 c. and add vinegar and boil 3 min. Add sugar. Bring to boil and boil rapidly 9-10 min. Remove from fire. Pour into flat pan. Stir often. Let stand 24 hrs. While cold, pour into jars and seal.

**STRAWBERRY PRESERVES***Fay Whetstone*  
*Aunt Chloe Sarber***2 qt. strawberries****6 c. sugar**

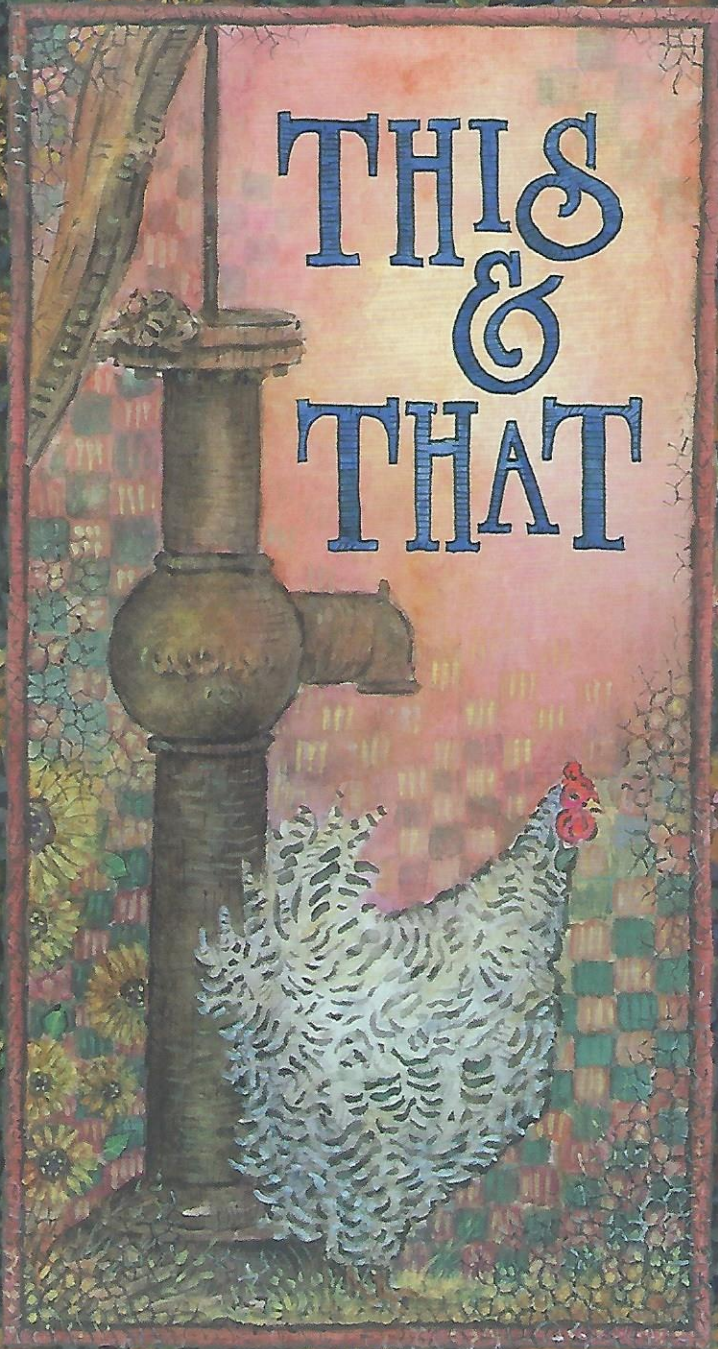
Wash and clean strawberries. Cover berries with boiling water. Let stand 3 min. Drain. Put back in large kettle and let come to boil in own juice. Boil at a rolling boil 3 min. Then add 3 c. sugar and boil 3 min. more. Then add 3 more cups of sugar and boil 3 min. more. Let stand overnight before sealing in cans.

**VINEGAR AND OIL DRESSING***Mary Teel***3 c. salad oil**  
**1 c. vinegar****2 pkgs. G. Washington seasoning**  
**1 tsp. Worcestershire sauce****WATER WHIPPED BASKED PASTRY SHELL***Cindy Spittler***3/4 c. shortening**  
**1 T. milk**  
**1/4 c. boiling water****2 c. flour**  
**1 tsp. salt**

Place shortening, milk, and water in a small deep mixing bowl. Beat at medium speed with an electric mixer until light and fluffy and liquid is incorporated into mixture. Add flour and salt. Beat at lowest speed until all dry ingredients are moistened. Divide dough in half. Shape each portion in a ball. Wrap in plasticwrap and chill at least 4 hrs. Remove one dough portion from refrigerator. Place between 2 (12 in. long) pieces of wax paper. Roll out to a 12 in. circle. Carefully peel one piece of wax paper from dough. Invert dough into a 9" pie plate. Remove remaining wax paper. Carefully fit dough in pie plate and flute edges. Prick bottom with a fork for a baked pastry shell. Dough may be stored in the refrigerator for up to 1 week. Bake pastry at 350° for 18 min. or until lightly browned. Cool. Yields 2 9" pastry shells.



# THIS & THAT



This & That



## Helpful Hints

- To refinish antiques or revitalize wood, use equal parts of linseed oil, white vinegar, and turpentine. Rub into the furniture or wood with a soft cloth and lots of elbow grease.
- To stop the ants in your pantry, seal off cracks where they are entering with putty or petroleum jelly. Also, try sprinkling red pepper on floors and counter tops.
- To fix sticking sliding doors, windows, and drawers, rub wax along their tracks.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste. Store the paste in the refrigerator.
- Applying baking soda on a damp sponge will remove starch deposits from an iron. Make sure the iron is cold and unplugged.
- Remove stale odors in the wash by adding baking soda.
- To clean Teflon™, combine 1 cup water, 2 tablespoons baking soda and ½ cup liquid bleach. Boil in stained pan for 5 to 10 minutes or until the stain disappears. Wash, rinse, dry, and condition with oil before using the pan again.
- Corning Ware can be cleaned by filling it with water and dropping in two denture cleaning tablets. Let stand for 30 to 45 minutes.
- A little instant coffee will work wonders on your wood furniture. Just make a thick paste from instant coffee and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be amazed at how new and beautiful those pieces will look.
- For a clogged shower head, boil it for 15 minutes in a mixture of ½ cup vinegar and 1 quart water.
- For a spicy aroma, toss dried orange or lemon rinds into the fireplace.
- Add raw rice to the salt shaker to keep the salt free-flowing.
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside one with cold water and setting them in hot water.



# INDEX OF RECIPES

## APPETIZERS & BEVERAGES

BANANA SLUSH	1
CHEESE BALL	1
CHEESE SAUCE	1
CHRISTMAS TEA	1
COCKTAIL MEAT BALLS	1
COCKTAIL MEATBALLS	2
COOL YOGURT SMOOTHIE	2
CRYSTAL PICKLES	2
DELI VEGGIE DIP	2
DEVILISH CHEESE LOG	3
EASY CHEESE DIP	3
EASY MEATBALLS	3
EVA MAE'S SAUSAGE APPETIZER	3
FRUIT SLUSH	3
GO LICK A LIZARD	4
HAM ROLL	4
HOLIDAY MIX	4
HOT BEEF DIP	4
HOT BONELESS WINGS	4
HOT CHEESE DIP	5
HOT CHEESE PUFFS	5
HOT SPICED CIDER	5
MEXICAN CHEESE DIP	5
NACHO CHEESE DIP	5
OPEN FACE SANDWICH	5
PEG'S DEEP FRIED CHICKEN SQUARES	6
PICKLES	6
PUNCH	6
RHUBARB PUNCH	6
SALSA	7
SANDY'S DELIGHT CHEESE SPREAD	7
SHRIMP DIP	7
SHRIMP DIP	7
SLUSH PUNCH	7
SPINACH ARTICHOKE DIP	8
SPINACH VEGETABLE DIP	8
STRAWBERRY AND PEACH EYE-OPENER	8
STUFFED MUSHROOMS	8
SWEDISH MEATBALLS	9
SWEET DILL PICKLES	9
TACO BEAN DIP	9
TACO DIP	9
TAI CHICKEN WRAPS	10
TEXAS CAVIAR	10
TEXAS CAVIAR	10
TOMATO RELISH	11
WARM PUNCH	11
WASSAIL BOWL	11

## SOUPS & SALADS

ALICE MOLLENHOUR'S PEA CASHEW SALAD	13
AMBROSIA SALAD	13
ANGEL HAIR PASTA SALAD	13
APRICOT JELLO	13
APRICOT SALAD	14
APRICOT SURPRISE	14
AUTUMN FRUIT SALAD	14
BEAN SALAD	14
BECKY'S ROMAINE SALAD	15
BROCCOLI SALAD	15
BROCCOLI SALAD	15
CABBAGE RAMEN SALAD	15
CANADIAN CHEESE SOUP	16
CAULIFLOWER SALAD	16
CAULIFLOWER SALAD	16
CHEDDAR CHEESE SOUP	16
CHERRY SALAD	16
CHICKEN SALAD HUBANERA	17
CORN RELISH SALAD	17
CRANBERRY SALAD	17
CRANBERRY SALAD	17
CREAM OF BROCCOLI SOUP	18
CREAMY COLESLAW	18
EASY CHILI	18
EASY CREAM OF BROCCOLI SOUP	18
EGG DROP SOUP	19
FAMOUS-BARR'S FRENCH ONION SOUP	19
FRESH VEGETABLE SALAD	19
FROSTY FRUIT SALAD	19
FROZEN COLESLAW	20
GRAPE SALAD BY AVIS FACKLER	20
INSTANT FRUIT SALAD	20
JELLO SALAD	20
LIGHT & TASTY APPLE SALAD	21
LOW-CAL VEGETABLE SALAD	21
MANDARIN ORANGE MOUSSE	21
MIXED FRUIT	21
MOLDED MEXICAN SLAW	22
OLIVE GARDEN SALAD	22
PERFECTION SALAD	22
PINEAPPLE SALAD	23
PIZZA MACARONI	23
POTATO SOUP	23
RAMEN NOODLE SALAD	24
RASPBERRY JELLO	24
RIVAL SOUP	24
SOUTHWESTERN BEEF & POTATO SOUP	24
SPICY CHEESEBURGER SOUP	25
SPINACH SALAD	25



SPINACH SALAD	25
SUNSHINE FRUIT SALAD	26
SUNSHINE SALAD	26
SWEET-SOUR PASTA SALAD	26
TACO BEAN SOUP	26
TACO SALAD	27
TAFFY TAN APPLE SALAD	27
TORTILLA SOUP	27
TROPICAL FRUIT SALAD	27
VEGETABLE CHEESE SOUP	28
VEGETABLE SALAD	28
WILLA'S HAMBURGER SOUP	28
WILTED LETTUCE SALAD	29

**VEGETABLES & SIDE  
DISHES**

BAKED CORN	31
BROCCOLI & CAULIFLOWER CASSEROLE	31
BROCCOLI & CAULIFLOWER CASSEROLE	31
BROCCOLI CASSEROLE	31
BROCCOLI RICE CASSEROLE	31
BUTTERNUT SQUASH WITH APPLES	32
CALIFORNIA BLEND CASSEROLE	32
CALIFORNIA CASSEROLE	32
CHEESE POTATOES	33
CHEESE POTATOES	32
CORN SPOON BREAD	33
CREAMY MASHED POTATO BAKE	33
CROCK POT DRESSING	33
DUTCH POTATOES	34
FRESH MUSHROOMS WITH CHEESE	34
GREEN RICE	34
HASH BROWN CASSEROLE	34
MASHED POTATO CASSEROLE	35
MIXED VEGETABLE BEAN DISH	35
MIXED VEGETABLE CASSEROLE	35
PENNSYLVANIA DUTCH SCALLOPED TOMATOES	35
RICE CASSEROLE	35
RICE CREAM	36
SCALLOPED POTATOES	36
SCALLOPED POTATOES	36
SCALLOPED POTATOES	36
SIMPLE DRESSING	36
SKILLET BEANS	37
SPINACH FLORENTINE	37
SWEET AND SOUR BAKED BEANS	37
SWEET POTATO CASSEROLE	37

VEGETABLE BARS	38
VEGETABLE CASSEROLE	38
VEGETABLE CASSEROLE	38
VIDALIA ONION CASSEROLE	38
ZUCCHINI CASSEROLE	39

**MAIN DISHES**

ANNETTE'S ITALIAN BEEF	41
BAKED BREAKFAST	41
BAKED CHICKEN	41
BAKED OATMEAL	41
BAKED ZITI	42
BARB HOLLOWAY'S BAKED CHICKEN	42
BAR-BA-CUE	42
BEEF AND BEAN MACARONI	43
BEEF AND NOODLE CASSEROLE	43
BEEF 'N CHEESE FOLDOVER	43
BEEF STROGANOFF	43
BEEF STROGANOFF	44
BEST BREAKFAST CASSEROLE	44
BLINTZ PANCAKES	44
BREAKFAST CASSEROLE	44
BREAKFAST HASH	45
BREAKFAST PIZZA	45
BREAKFAST PIZZA	45
BURGER CUPS	45
CABBAGE IN SKILLET	46
CAVATINI	46
CHICKEN CARUSO AND RICE	46
CHICKEN CASSEROLE	46
CHICKEN CASSEROLE	47
CHICKEN ENCHILADAS	47
CHICKEN WORKOUT SUPPER	47
CHICKEN-N-CHIPS	47
CHINESE CASSEROLE	48
CHINESE HAMBURGER CASSEROLE	48
CRACKER BARREL CHICKEN CASSEROLE	48
DAD'S HAM AND POTATOES	49
DRIED BEEF CASSEROLE	49
EASY LASAGNA	49
ELEGANT CHICKEN	49
ENCHILADAS	50
GOOEY BUNS	50
HAM LOAF	50
HAMBURGER AND CHEESE CASSEROLE	50
HAMBURGER AND NOODLES	51
HAMBURGER CASSEROLE	51
HOT TURKEY SALAD	51
HUNTER'S STEW	51
IMPOSSIBLY EASY CHEESEBURGER PIE	51



ITALIAN STUFFED SHELLS	52
KRISPY CHICKEN	52
LASAGNA	52
LI'L CHEDDAR MEAT LOAVES	53
LIMA STEW WITH MEAT BALLS	53
MAGGIE'S ACAPULCO	
CHICKEN	53
MAKLOUBEH (ARABIC DISH)	53
MEAT BALLS	54
MEAT LOAF	54
MEAT LOAF	54
MEAT LOAF IN THE ROUND	55
NO PEEK CHICKEN	55
NORTH DAKOTA STEW	
(MICROWAVE)	55
ONE DISH CHICKEN & RICE	
BAKE	55
ONE-DISH CHICKEN AND RICE	56
OVEN-FRIED CHICKEN	
CUTLETS	56
PANCHO'S PARTY SURPRISE	56
PENELOPE'S ORIGINAL MEAT	
LOAF	57
PORK CHOPS ON RICE	57
QUICHE	57
REUBEN CASSEROLE	57
RIGATONI	58
ROTINI	58
SALMON LOAF	58
SATURDAY NIGHT CHICKEN	58
SAUCED ROUND STEAK	59
SAUSAGE CASSEROLE	59
SAUSAGE MACARONI &	
CHEESE	59
SAUSAGE PILAF	59
SAUSAGE POTATO	
CASSEROLE	60
SHORTCUT LASAGNA	60
SKILLET CHICKEN DINNER	60
SLOPPY JOES	60
SPAGHETTI	61
SPAGHETTI PIE	61
SPANISH CHICKEN	
CASSEROLE	61
SPANISH HOT DOGS	61
SPINACH CHEESE PIE	62
STROGANOFF IN A BUN	62
STUFFED CABBAGE STEW	62
STUFFED CUBE STEAK	62
STUFFED GREEN PEPPERS	63
SUNSHINE BREAKFAST LOAF	63
TATER TOT CASSEROLE	63
TENDERLOIN CASSEROLE	63
TEXAS HASH (MICROWAVE)	64
TURKEY NOODLE BAKE	64
WIENERS AND BEANS	64
WILD RICE CASSEROLE	64
YUMMY YAM AND POTATO	
CASSEROLE	64

ZUCCHINI CHEESE SPECIAL	65
ZUCCHINI SKILLET	65

## BREADS & ROLLS

ANGEL BISCUITS	67
BANANA LOAF	67
BANANA NUT BREAD	67
BANANA NUT BREAD	67
BISCUIT BITES	68
BRAN MUFFINS	68
CHRISTMAS BREAKFAST	
RINGS	68
CORNBREAD	69
DILLY BREAD	69
ENGLISH MUFFIN LOAVES	69
FRUIT SWIRL COFFEE CAKE	69
MONKEY BREAD	70
OATMEAL MUFFINS	70
ONION PATIO BREAD	70
ORIGINAL PUMPKIN BREAD	71
PARKERHOUSE ROLLS	71
PEACH BREAD	71
POPPY SEED LOAF	71
PUMPKIN BREAD	72
REFRIGERATOR ROLLS	72
SOUR CREAM COFFEE CAKE	72
SPUDINI BREAD	73
SPUDNUTS	73
SWEET ROLLS	73
TVHS ROLLS	73
WILLA'S BANANA BREAD	74
WOODMAN'S WIFE	
CORNBREAD	74

## DESSERTS

ANGEL BARS	75
APPLE CAKE	75
APPLE CAKE	75
APPLE CRISP	76
APPLE CRUMB PIE	76
APPLE RAISIN WALNUT CAKE	76
APPLE ROLY POLY	77
AZAR'S STRAWBERRY PIE	77
BABY FOOD BARS	77
BAKED LEMON PUDDING	78
BANANA SPLIT CAKE	78
BETTER THAN ALMOST	
ANYTHING CAKE	78
BLUEBERRY ANGEL DESSERT	78
BREAD PUDDING	79
BREEZY BROWNIES	79
CHEESE CAKE	79
CHERRY CHEESECAKE	79
CHEWY BLONDE BROWNIES	80
CHOCOLATE MOUSSE CAKE	80
CHOCOLATE PUDDING	80



CLASSIC NEW YORK		PUMPKIN CHIFFON PIE	96
CHEESECAKE	81	PUMPKIN PIE	96
COCOA PIE	81	PUMPKIN PIE	96
COCONUT MACAROON PIE	81	PUMPKIN ROLL	96
COUNTRY APPLE DESSERT	81	PUMPKIN SNACK BARS	97
CRANBERRY MOUSSE	82	PUMPKIN TRIFLE	97
CRAZY CHOCOLATE CAKE	82	QUICK AND EASY PEACH	
CREAM PIE	82	COBBLER	97
CREAM PIE	82	RAISIN CUSTARD PIE	97
CRUNCHY PUDDING DESSERT	82	RASPBERRY CREAM PIE	98
CUSTARD PIE	83	REFRIGERATOR PIE	98
DATE NUT PUDDING	83	RHUBARB COFFEE CAKE	98
DEATH BY CHOCOLATE	83	RHUBARB CUSTARD PIE	98
DECADENT CHOCOLATE		RHUBARB RUMBLE	99
DELIGHT	83	RHUBARB TORTE	99
DELIGHTFUL RHUBARB	84	RITZ CRACKER DESSERT	99
DIRT PUDDING	84	ROCKY ROAD BARS	99
DREAM BARS	84	STRAWBERRY DESSERT	100
DUTCH APPLE PIE	84	STRAWBERRY GLACE PIE	100
EASY PEANUT BUTTER PIE	85	STRAWBERRY PRETZEL	
ECLAIR CAKE	85	DESSERT	100
FANNIE MAY-LIKE CAKE	85	SUGAR CREAM PIE	100
FRENCH ALMOND CAKE	86	THE NEXT BEST THING TO	
FRESH APPLE CAKE	86	ROBERT REDFORD	101
FRESH APPLE CAKE	86	THIN CHOCOLATE CAKE	101
FROSTED PUMPKIN BARS	87	TWINKIE CAKE	101
FROZEN FRUIT SALAD	87	WACKY CAKE	102
FRUIT COBBLER	87	ZIP QUICK DELICIOUS	
FRUIT PIZZA	87	ORANGE CAKE	102
FUDGE SUNDAE PIE	88	ZUCCHINI PIE	102
GOOEY BUTTER CAKE	88	ZUCCHINI PIE	103
GUGELHKUPF	88		
HOMEMADE ICE CREAM	89		
INDIVIDUAL CHEESE CAKE	89		
ITALIAN CREAM CAKE	89		
LEMON LUSH	89		
LEMON PUDDING DESSERT	90		
LORNA DOONE DESSERT	90		
LUSCIOUS LIME JELLO			
SQUARES	90		
MAYONNAISE CAKE	90		
MOM'S STRAWBERRY CAKE	91		
MOTHER'S APPLE DUMPLINGS	91		
MYSTERY DESSERT	91		
NOT-SO-SWEET PECAN PIE	92		
OATMEAL PIE	92		
ORANGE SHERBET	92		
OREO MOUSSE	92		
PAT IN THE PAN PIE CRUST	92		
PEACHES AND CREAM	93		
PEACHES AND CREAM			
CHEESECAKE	93		
PEACHES AND CREAM PIE	94		
PEANUT BUTTER PIE	94		
PEANUT BUTTER PIE	94		
PECAN TARTS	95		
PINEAPPLE ORANGE CAKE	95		
PINEAPPLE SPONGE	95		
PUDDING CAKE	95		

### COOKIES & CANDY

ALMOND TOFFEE BIT	
COOKIES	105
BANANA DROP COOKIES	105
BUCKEYES	105
BUCKEYES	105
CHOCOLATE CHIP COOKIES	106
CHOCOLATE CHIP COOKIES	106
CHOCOLATE FUDGE	106
CHOCOLATE PEANUT BUTTER	
BALLS	106
CHRISTMAS MERINGUE	
COOKIES	107
CHURCH WINDOW COOKIES	107
COCONUT CHIK COOKIES	107
CREAM CHEESE COOKIES	107
CRUNCH AND MUNCH	107
DATE GOODIES	108
DOUBLE CHOCOLATE	
CRUMBLE BARS	108
EASY PEANUT BUTTER	
BROWNIES	108
ENGLISH TOFFEE	109
FORTUNE COOKIES	109



GRANDMA BERGER'S ORANGE SLICE COOKIES	109	MIRACLE CHOCOLATE FUDGE FROSTING	120
HELEN'S CHOCOLATE TURTLES	109	NEVER FAIL EGG NOODLES	120
KELLY'S BANANA MOCHA BUTTERSCOTCH BROWNIES	110	NEVER FAIL MERINGUE	120
LEMON COOKIES	110	PAN COAT	120
LEMONADE COOKIES	110	PLAY DOUGH	120
MEREDITH'S CHOCOLATE CHIP COOKIES	110	RED BEET JELLY	121
MOLASSES COOKIES	111	REINDEER MIX	121
MOLASSES COOKIES	111	SCENTED PLAY DOUGH	121
NIGHTY-NIGHT COOKIES	111	SCHOOL PASTE	121
NO BAKE COOKIES	111	SHORT-CUT CHILI SAUCE	121
NO COOK FONDANT	111	SNACK	122
NUTTY CANDY	112	STRAWBERRY PRESERVES	122
OATMEAL-PEANUT BUTTER-CHOCOLATE CHIP COOKIES	112	STRAWBERRY PRESERVES	122
O'HENRY BARS	112	VINEGAR AND OIL DRESSING	122
PAUL'S CARAMEL CORN	112	WATER WHIPPED BASKED PASTRY SHELL	122
PEANUT BLOSSOMS	113		
PEANUT BRITTLE	113		
PEANUT BUTTER CANDY	113		
PEANUT BUTTER COOKIES	113		
PEANUT BUTTER FUDGE	113		
PECAN PUFFS	114		
ROCKS BY GRANDMA SPITLER	114		
SCOTCHAROOS	114		
SNICKERDOODLES	114		
SNICKERS SURPRISES	115		
SODA CRACKER FUDGE	115		
SUGAR COOKIES	115		
SUGAR COOKIES	115		
SUGAR COOKIES	116		
SUPER DUPER CHOCOLATE COOKIES	116		

#### THIS & THAT

B & K HOT DOG SAUCE	117
CALIFORNIA SALAD SEASONING	117
CARAMEL APPLES FONDUE	117
CARAMEL DIP	117
CARAMEL PARTY MIX	117
CELERY SEED DRESSING	118
CELERY SEED SALAD DRESSING	118
CHICKEN MARINADE	118
CHOCOLATE ICE CREAM SAUCE	118
ELEPHANT EARS	118
FRENCH SALAD DRESSING	119
FROZEN SUCKERS	119
GRAPE SUNSHINE BUTTER	119
JELLY SURPRISES	119
MEGIHANN'S MARINADE	119
MICROWAVE CARAMEL CORN	119

100 WHOLE CHOCOLATE FLAVOR  
 101 FROSTING  
 102 NEW & PAID BREAD  
 103 HEAVY PAID MESSAGE  
 104 PAN COAT  
 105 RAY DOLLAR  
 106 RED BERT JELLY  
 107 POWDER PAID  
 108 SCOTCH RAY DOLLAR  
 109 SPOCK PARTS  
 110 SHEET CUT ONLY RANGE  
 111 SNACK  
 112 STRAWBERRY PRESERVE  
 113 STRAWBERRY PRESERVE  
 114 VEGAN AND OR DRESSING  
 115 WATER WHIPPED BAKED  
 116 GASTBY SHELL

117 SHAWNA BERRY'S CHAMPA  
 118 BLUE COOKIES  
 119 HELLO'S CHOCOLATE  
 120 TURTLES  
 121 KELLY'S BROWN MOCHA  
 122 BUTTERBREAD CHOCOLATE  
 123 LEMON COOKIES  
 124 LEMON COOKIES  
 125 MERRITT'S CHOCOLATE  
 126 OOPS COOKIES  
 127 MORGAN'S COOKIES  
 128 MORGAN'S COOKIES  
 129 MOUNTAIN COOKIES  
 130 NO COOK FOREWIT  
 131 HILTY OMEGA  
 132 OATMEAL MOUNTAIN BUTTER  
 133 CHOCOLATE CHIP COOKIES  
 134 CHERRY BARS  
 135 PAID & CHAMPA CORN  
 136 PEANUT BLOSSOM  
 137 PEANUT BUTTER  
 138 PEANUT BUTTER CANDY  
 139 PEANUT BUTTER COOKIES  
 140 PEANUT BUTTER PLOON  
 141 PINE RICE  
 142 RICE BY SHAWNA BUTLER  
 143 RICE PAKES  
 144 SWEETBREADS  
 145 SWEETBREADS  
 146 SWEETBREADS  
 147 SWEETBREADS  
 148 SWEETBREADS  
 149 SWEETBREADS  
 150 SWEETBREADS  
 151 SWEETBREADS  
 152 SWEETBREADS  
 153 SWEETBREADS  
 154 SWEETBREADS  
 155 SWEETBREADS  
 156 SWEETBREADS  
 157 SWEETBREADS  
 158 SWEETBREADS  
 159 SWEETBREADS  
 160 SWEETBREADS  
 161 SWEETBREADS  
 162 SWEETBREADS  
 163 SWEETBREADS  
 164 SWEETBREADS  
 165 SWEETBREADS  
 166 SWEETBREADS  
 167 SWEETBREADS  
 168 SWEETBREADS  
 169 SWEETBREADS  
 170 SWEETBREADS  
 171 SWEETBREADS  
 172 SWEETBREADS  
 173 SWEETBREADS  
 174 SWEETBREADS  
 175 SWEETBREADS  
 176 SWEETBREADS  
 177 SWEETBREADS  
 178 SWEETBREADS  
 179 SWEETBREADS  
 180 SWEETBREADS  
 181 SWEETBREADS  
 182 SWEETBREADS  
 183 SWEETBREADS  
 184 SWEETBREADS  
 185 SWEETBREADS  
 186 SWEETBREADS  
 187 SWEETBREADS  
 188 SWEETBREADS  
 189 SWEETBREADS  
 190 SWEETBREADS  
 191 SWEETBREADS  
 192 SWEETBREADS  
 193 SWEETBREADS  
 194 SWEETBREADS  
 195 SWEETBREADS  
 196 SWEETBREADS  
 197 SWEETBREADS  
 198 SWEETBREADS  
 199 SWEETBREADS  
 200 SWEETBREADS

THIS & THAT

201 B & K HOT GOD RANGE  
 202 CARAMEL SALAD  
 203 CARAMEL  
 204 CARAMEL APPLE TOPIES  
 205 CARAMEL DIP  
 206 CARAMEL FROSTING  
 207 CREAMY BREAD CHEESE  
 208 CREAMY BREAD CHEESE  
 209 CREAMY BREAD CHEESE  
 210 CREAMY BREAD CHEESE  
 211 CREAMY BREAD CHEESE  
 212 CREAMY BREAD CHEESE  
 213 CREAMY BREAD CHEESE  
 214 CREAMY BREAD CHEESE  
 215 CREAMY BREAD CHEESE  
 216 CREAMY BREAD CHEESE  
 217 CREAMY BREAD CHEESE  
 218 CREAMY BREAD CHEESE  
 219 CREAMY BREAD CHEESE  
 220 CREAMY BREAD CHEESE  
 221 CREAMY BREAD CHEESE  
 222 CREAMY BREAD CHEESE  
 223 CREAMY BREAD CHEESE  
 224 CREAMY BREAD CHEESE  
 225 CREAMY BREAD CHEESE  
 226 CREAMY BREAD CHEESE  
 227 CREAMY BREAD CHEESE  
 228 CREAMY BREAD CHEESE  
 229 CREAMY BREAD CHEESE  
 230 CREAMY BREAD CHEESE  
 231 CREAMY BREAD CHEESE  
 232 CREAMY BREAD CHEESE  
 233 CREAMY BREAD CHEESE  
 234 CREAMY BREAD CHEESE  
 235 CREAMY BREAD CHEESE  
 236 CREAMY BREAD CHEESE  
 237 CREAMY BREAD CHEESE  
 238 CREAMY BREAD CHEESE  
 239 CREAMY BREAD CHEESE  
 240 CREAMY BREAD CHEESE  
 241 CREAMY BREAD CHEESE  
 242 CREAMY BREAD CHEESE  
 243 CREAMY BREAD CHEESE  
 244 CREAMY BREAD CHEESE  
 245 CREAMY BREAD CHEESE  
 246 CREAMY BREAD CHEESE  
 247 CREAMY BREAD CHEESE  
 248 CREAMY BREAD CHEESE  
 249 CREAMY BREAD CHEESE  
 250 CREAMY BREAD CHEESE





MORRIS PRESS  
COOKBOOKS