


Kentone Bicentennial cookbook
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Kentone Bicentennial Cookbook



Mentone Bicentennial Cookbook

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Mentone Bicentennial Commission

To preserve a small part of our heritage by
including cooks and recipes from the past.

To provide new or different recipes for
present and future cooks.

To provide funds for the restoration of
Milbern School.

1976

EXPRESSION OF APPRECIATION

Our thanks to each one who took time to contribute recipes, and to the many who encouraged us in this project. We regret any errors or omissions that may have occurred.

Cookbook Committee

Melva Smith

Eula Smith

Pearl Horn

Mary Griffis

Mildred Fowler

Art - April Cook

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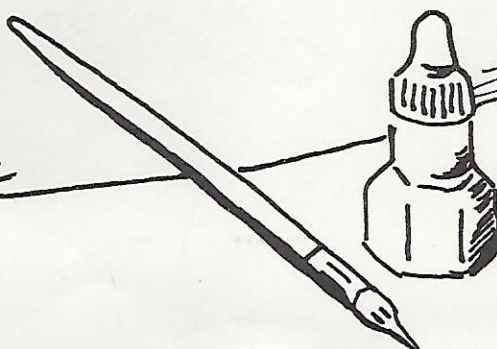
Helen Good

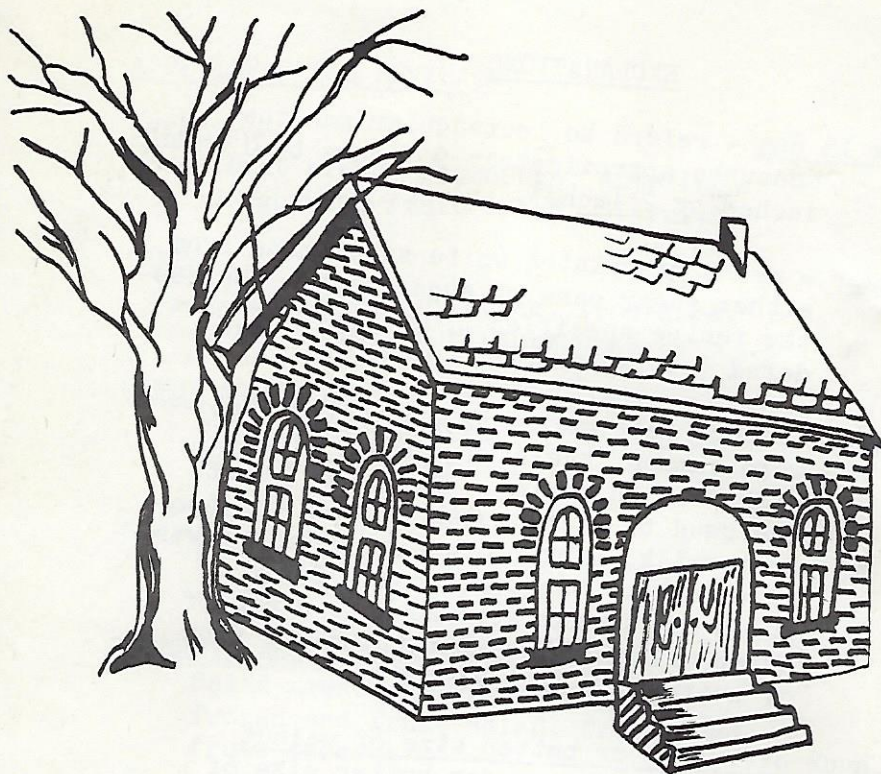
Connie Haney

Grace Sullivan

Jerry Smith

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On July 14, 1888 Austin Milbern sold ground to Harrison Township for a school. Harrison Township sold the land back to Lillie D. Eaton on April 18, 1925. Between these dates classes were held in a typical brick one-room school located three miles east and one mile north of Mentone on Shilling Road at the corner of Road 775.

EXPLANATIONS

9 x 13 pan - refers to rectangular pan that measures approximately 9 inches by 13 inches by 2 inches.

Sugar - means granulated white sugar made from either sugar cane or sugar beets. Unless the recipe specifies brown sugar or powdered (confectioners') sugar.

Milk - Before refrigeration and pasteurization were common, there was plenty of sour milk used in baking. The word "sweet" was used to distinguish between the two. Buttermilk, a by-product of churning was often used. One tablespoon of lemon juice or vinegar stirred into a cup of sweet milk may be substituted for sour or buttermilk in baking.

Chunk of butter or butter size of walnut
Try 2 tablespoons for butter size of egg--use 4 tablespoon.

Carob - Powder made from pods of carob tree or also called St. Johns Bread.

Quince - Golden apple-shaped fruit widely used for preserves.

Soda or Baking soda - Sodium bicarbonate

Scald - To heat almost to boiling point.

Scant - Not quite

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Equivalents

3 teaspoons = 1 Tablespoon

4 Tablespoons = $\frac{1}{4}$ cup

16 Tablespoons = 1 cup

2 cups = 1 pint

2 pints = 1 quart

4 quarts = 1 gallon = 16 cups

1 pound = 2 cups margarine

1 stick = $\frac{1}{2}$ cup margarine

$\frac{1}{2}$ fluid ounce = 1 Tablespoon

8 fluid ounces = 1 cup

Your Notes:

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Beverages

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Recipe For Life

- 1 cup of good thoughts
- 1 cup kind deeds
- 1 cup consideration for others
- 3 cups forgiveness
- 2 cups well-beaten faults

Mix thoroughly and add tears of joy, sorrow, and sympathy for others. Fold in 4 cups prayer and faith to lighten other ingredients and raise the texture to great heights of Christian living. After pouring all this into your daily life, bake well with the heat of human kindness. Serve with a smile.

Cocktail Meatballs

1 lb. ground lean beef
1 egg
1 slice bread (made into crumbs)
salt

Make 50 small meatballs. Brown on all sides in 2 tablespoons shortening.

Sauce:

1 c. catsup	2 T. Heinz 57 sauce
1/4 c. sugar	2 T. vinegar
2 T. Worcestershire sauce	1/4 c. water

Combine ingredients and pour over meatballs. Simmer. Serve hot.

From Ladies Eastside Symphony Group, Indianapolis
Submitted by Jodie Cook

Tiny Meatballs

Meatballs:

1 lb. hamburger
small minced onion
salt and pepper

Make into small balls. Put on cookie sheet. Bake 20 - 25 min. at 350°.

1/2 bottle catsup (Medium size)

1/2 jar apple jelly (large)

Simmer until blended. Serve in a chafing dish.

Pearl Horn

Chanticleire Cooler

In a tall glass put 3/4 orange juice and 1/4 soda water. Add a few fresh orange and grapefruit sections. Top with a scoop of citrus-flavored sherbet. Garnish with orange or lime slice on glass. This is a refreshing summer drink.

Carin Roy

Coffee

Take a good-sized cupful of ground coffee, and pour into a quart of boiling water, with the white of an egg and the crushed shell. Stir well together, adding a half cupful of cold water to clear. Put into the coffee-boiler and boil for about a quarter of an hour; after standing for a little while to settle, pour into your coffeepot, which should be well scalded, and send to the tables. The coffee should be stirred as it boils.

From the Everyday Cookbook 1893
Shared by Mildred Fowler

Easy Red Punch

1 pkg. cherry Koolade	1 46 oz. can pineapple
1 pkg. raspberry Koolade	juice
2 c. sugar	1 qt. gingerale
2 qt. water	1 pt. raspberry sherbet

Mix Koolade, sugar, water and pineapple juice. Chill several hours if possible. Add chilled gingerale at serving time. The Sherbet garnish is optional.

Eula Smith

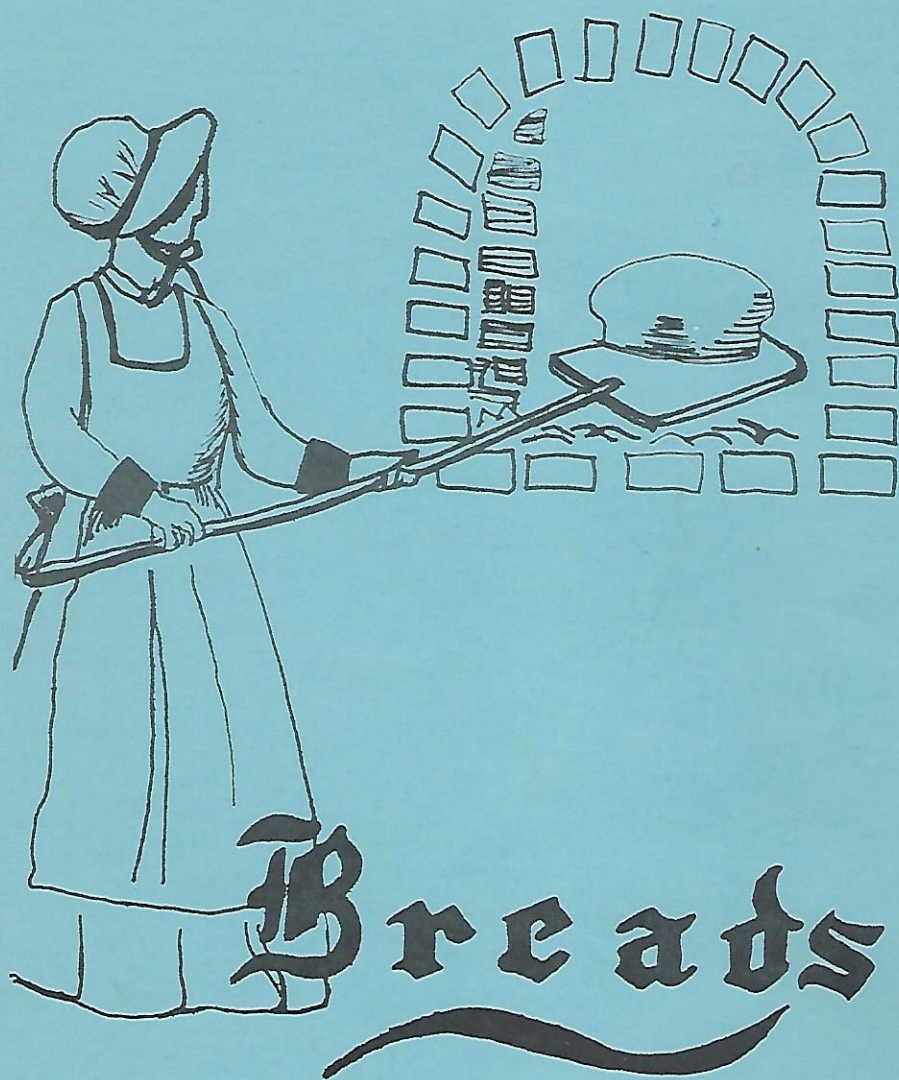
Slenderizing Super-Shake

What every dieting girl needs: a drink that tastes as sumptuous as a double malted and provides a protein-high 120-calorie lunch or snack! Put into blender 1/2 cup skim milk, 2 packets Sweet 'nLow, 2 tsp. vanilla extract, 1 raw egg, 1 to 1 1/2 cups ice. Mix at high speed 4 min. Results are frothy, creamy, yummy.

Mrs. Frank D. Smith

My grandmother Bybee always said anything with much sugar in also needs a little salt. Even when she made hot chocolate she added a small pinch of salt and a bit of vanilla.

Elma Zent



Too Make Oat Cakes (1702)

"Take a 1/4 of a peck of flouer, a pint of yest if it bee new 1/2 pint of it to bee sad, and the Liquor Resonable hot, but not boyled, and when the Dow is made Cover it. . . to Rise-and when thay are Could, out Lay the Caks upon a Linen Cloath or woulen, and Cover them warme with a Cloathe an other qr of an houer and then bake them when they have Lain a while-then turne them once or twise-."

Shared by Doris Cooper

Yeast Bread

Thursday Evening, Making the Yeast--

4 medium-sized potatoes	1 level teaspoon salt
1 cake yeast	1 level teaspoon sugar

Pare and boil potatoes and rub them through a wire strainer into a five-pound lard pail, with the water in which they were boiled. Add salt, and sugar and when cold add the yeast cake which had been soaked in 1 cup of cold water. Let this stand until Friday evening, well covered. Small families should divide recipe, as this makes a large quantity of bread. There should be 5 pints of this mixture.

Friday Evening, Making the Sponge--

Fill the five-pound lard pail to the brim with cold water, and empty the contents of the pail into a vessel large enough to contain the sponge. Add to this 1 level teaspoon sugar and 1 level teaspoon of salt; stir into this yeast mixture enough flour to make a batter which can be easily beaten with a spoon. Beat until smooth, cover and let stand overnight on kitchen table. Every variety of yeast bread made is started with this same homely sponge.

Saturday Morning, Making the dough--

If the whole quantity of sponge is made into white bread, add 1 cup sugar, 1/2 cup lard and 1 tablespoon salt to sponge in bread raiser, and enough flour to make a dough just stiff enough to hold its shape when molded. Knead until smooth and elastic (about 20 min.), brush over top with melted lard, and put into a greased bowl. Cover and allow it to stand until it doubles in bulk. Mold into pans, filling pans half full. When dough is well rounded over tops of pans, bake in a moderate oven 1 hour.

From a booklet --Coar Garage, E.M.F. and Flanders Autos, 1914. Starter can be stored in cellar and replenished with potatoes-----Lois Paxton

From the standpoint of economy, home baking is desirable. Even with the high prices of flour, there is still a saving. With flour at \$8 per barrel, the following table gives you an accurate estimate of the saving:

1 barrel of flour.....	\$ 8.00
12 pounds of lard at 12 1/2¢.....	1.50
6 pounds of sugar at 7¢.....	.42
3 pounds of salt at 1¢.....	.03
yeast for 60 bakings at 2¢.....	1.20
total.....	\$11.15

These materials, with water used as a liquid will make over 300 loaves of bread, making the cost a little over 3 1/2 cents per loaf.

From Better Baking with Indiana Flour Pamphlet
Shared by Lois Paxton

Crumpets

Take one quart of dough from the bread early in the morning. Break three eggs separately, both to be whipped to a froth; mix them in the dough and add warm milk until it is the consistency of buckwheat cakes. Beat well and let rise until breakfast time. Have the griddle hot and greased, pour on the batter in small cakes and bake brown. From Ransom's Family Receipt Book 1896
Shared by Eula Smith

Hot Rolls

1 cup milk, scalded	1 tsp. salt or less
1/2 cup butter or oleo	2 beaten eggs
1 cup lukewarm water	1 tsp. or less lemon
2/3 cup sugar	extract
flour approximately 7 cups	2 pkg. yeast

Cut butter or oleo into milk and cool. Combine other ingredients. Use enough flour to stir. Let rise. When doubled in size, shape into rolls and let rise again. Bake at 375° to 400° 10 to 12 minutes.

Mary Griffis

Swedish Tea Ring

Basic Orange Yeast Bread----

2 packages yeast, dry or cake
3/4 cup lukewarm orange juice
1/2 cup shortening
3/4 cup orange juice, heated

1/2 cup sugar
1 tablespoon salt
3 eggs well beaten
5 3/4 to 6 cups
sifted all-purpose
flour

Sprinkle yeast in lukewarm orange juice, let stand 5 to 10 minutes; stir until yeast is thoroughly dissolved. Add shortening to orange juice; stir gently melted. Pour over sugar and salt in mixing bowl; cool to lukewarm. Stir in yeast mixture. Add eggs and 3 cups flour; beat well. Add enough flour to make a soft dough. Turn dough onto a floured board; knead gently until smooth and elastic. Put dough in oiled bowl; turn once to bring greased side up. Cover and let rise in warm place (80-85 degrees) until double in bulk.

Tea Ring:

1/3 basic orange yeast bread dough
1 tablespoon melted butter
1/4 cup sugar

1 teaspoon
cinnamon

1/4 cup each: chopped citron, cherries, nuts, raisins

Roll dough into rectangle, about 15 x 12 x 1/4 inch. Brush with melted butter. Mix sugar with cinnamon; sprinkle on dough. Top evenly with mixture of fruits and nuts. Starting at the long side, roll as for jelly roll. Place on greased baking sheet. Form into circle; seal ends firmly together. Cut 1 inch slices almost thru with scissors. Turn each slice partly on its side. Let rise until doubled in bulk. Bake at 375 degrees for 20 to 25 minutes. While still warm, frost with glaze. Garnish with additional nuts and fruits.

Glaze:

Mix 3/4 cups sifted confectioner's sugar and 1 tablespoon water.

Melva Smith

Golden Crescents

2 pkg. active dry yeast	2 eggs
1 cup warm water	1/2 cup shortening
1 cup sugar	(part oleo)
1 tsp. salt	4 cups Gold Medal flour

Dissolve yeast in warm water. Stir in sugar, salt, eggs, and shortening and 2 cups of the flour. Beat until smooth. Mix in remaining flour until smooth. Mix in remaining dough from sides of bowl. Cover; let rise in warm place 1 1/2 hours. Divide dough and roll each in a 12 inch circle; spread with butter. Cut in 16 wedges; roll from rounded edge. Place rolls with point under on a greased baking sheet; cover and let rise 1 hour or until double in size. Heat oven to 400° and bake 12 to 15 minutes or until golden brown. Brush with butter. Yield: 32 rolls

Mrs. Isabella Lantz

Angel Biscuits

5 cups flour	1/2 cup sugar
3 tsp. baking powder	1 tsp. soda
1 cup shortening	1 tsp. salt
2 pkgs. dry yeast	3 Tbsp. warm water
2 cups buttermilk	

Dissolve yeast in warm water; sift dry ingredients together, cut in shortening. Add buttermilk and yeast to dry ingredients. Knead and put into well greased bowl. Cover and allow to rise. Punch down and cover with a wet towel or plastic wrap. Refrigerate until wanted. Pinch off what is needed and keep rest of dough refrigerated.

May roll and cut in biscuits or make individual ones by rolling between hands. Bake in a hot oven, 450° until golden brown.

Makes 4 dozen luscious biscuits

This recipe came to me from a friend in Texas, Belma Roberts.

Mary Kate Goodman

Sourdough Basic Starter

1 pkg. yeast

2 T. sugar

2 cups flour

2 1/2 cups water

Combine in a stone crock or bowl; beat well. Cover and let stand 24-48 hours in a warm place. Refrigerate starter between bakings. To replenish starter stir in 1 cup flour and 1 cup warm water for each cup removed.

Sourdough Biscuits

1 1/2 c. flour

1/2 teaspoon salt

2 teaspoons baking powder

1/4 c. butter or oleo

1/4 teaspoon soda

1 c. starter

Sift dry ingredients; cut in butter. Add starter. Mix. Turn dough out on floured board and knead lightly. Roll dough 1/2 inch thick and cut. Place in greased 8x8 inch pan; brush with melted butter. Let rise 1 1/2 hrs. in warm place. Bake in hot oven (425) for 20 minutes. Makes 12 1 1/2 inch biscuits.

Sourdough Hot Cakes

1 cup starter

2 cups milk

2 cups flour

1 teaspoon salt

About 12 hours before serving hot cakes, mix above ingredients and let stand in a covered bowl in warm place. Just before baking add to the above

2 teaspoons baking powder

2 eggs

3 T. melted shortening

2 T. sugar

Mix well and bake on lightly greased hot griddle. Good done in small "Silver Dollar" size cakes. Serves 8.

Beth Holt

Dutch Cakes (Old Fashioned)

3 medium sized potatoes
1/2 cup granulated sugar
1 1/2 cup potato water
1/2 cup water with 1 cake yeast in it
1 cup flour & beat and set to rise

After about 2 hours add 3 beaten eggs and
1 1/4 cup sugar, 1/2 cup shortening, scant 1 tsp.
salt & stiffen to soft dough. Leave to rise till
morning about 5 o'clock make into cakes, dried
pears in holes made with tip of finger or put
in cream and sugar.

I have copied the recipe just the way it is
in my old cook book. I have revised this recipe
and use it at least once a year.

Louise Bucher

Dutch Cakes (Revised)

2 cups mashed potatoes	1/2 cup warm water
1/2 cup sugar	1 cup flour
1 pkg. yeast	

Place yeast in water for few minutes; add
sugar and potatoes. Mix well and then add flour.
Let rise 2 hours.

3 eggs	1 1/2 cup granulated sugar
3/4 cup shortening	1 tsp. salt
butter preferred	
1 cup milk, warm	

Beat eggs well. Have the shortening soft
and add all the ingredients to the above batter.
Then add, gradually, 7 cups of flour. Let rise
2 hours until light. Grease seven 9-inch pie
pans (I use foil ones) and divide dough among
them. Let rise 1/2 hour. In the meantime make
crumbs with: 1 cup shortening (part butter)

3 cups brown sugar
3 cups flour

Also mix 2 cups light cream with 1/2 cup
maple syrup. When the cakes are light, punch
deep holes with your thumb and place the crumbs in
them. Then add liquid. Bake 375° for 20 to 25 min.

I love to give these at Christmas and usually make 3 batches to give. They freeze well and are best when served warm.
Louise Bucher

Bread Dough Dumplings

Make the raised dough into biscuits as for baking and let rise. Make a dip from 3 tincupfuls boiling water, 1/2 tincupful maple syrup, 1 teaspoon cinnamon, 1/2 teaspoon allspice and a little salt. Drop into this about 6 of the biscuits, cover with a tight lid weighted down, cook 20 minutes. Remove kettle from fire and after a few minutes remove lid. Serve hot with the dip and sweet cream.

From Farmers Guide Cookbook
Shared by Mary Barkman

Boston Brown Bread

2 T. vegetable shortening	1 tsp. salt
1/4 cup sugar	1 1/2 tsp. baking pd.
1 egg	1 3/4 cup buttermilk
3/4 c. molasses	2/3 c. raisins
2 1/4 c. whole wheat flour	3/4 c. yellow cornmeal
	1 1/2 tsp. soda

Cream shortening and sugar; beat in egg and molasses. Mix dry ingredients and add alternately with milk; beat smooth. Fold in raisins. Put in two well-oiled 1 lb. coffee cans. Fill only a little over 1/2 full. Cover with greased foil lid, (foil tied with string). Put rack in bottom of deep kettle; add boiling water 1/2 way up sides of mold. Cover; steam over low heat 2 1/2 hours. Add more boiling water if necessary.

Beth Holt

Doughnuts

2 T. shortening, melted 1/2 tsp. nutmeg
3/4 cups sugar 1/2 tsp. mace
2 eggs 1/2 cinnamon
3 1/2 cups sifted flour 1 cup milk
4 tsp. baking powder

Mix shortening, eggs, sugar; sift dry ingredients. Mix and add milk. Chill dough; then roll out on a floured board. Let stand 10 to 20 minutes. Cut with doughnut cutter and drop in hot grease. Turn over once. Cool and powder with confectioners' sugar.

Ruth Heighway

Puff Balls

1 tinfull sour milk 1 or 2 eggs
1 tsp. soda salt about like biscuits
1 tablespoonfull sugar

Stir in flour till about as stiff as drop dumplings. Take a little on a spoon and drop in a pot or pan of hot grease as you do for doughnuts.

This takes the place of bread.

From my mother, Mrs. Mary (Dorland) Horn
Submitted by Mrs. Howard (Thelma) Clipp

Puff Balls

2 cups sifted flour 1 tsp. cinnamon
1/4 cup sugar 1 tsp. vanilla
3 tsp. baking powder 1 egg
1/2 tsp. salt 1/4 cup vegetable oil
1 tsp. nutmeg 3/4 cup milk

Beat eggs; add oil, milk and a few drops of sweetner such as Sucaryl. Mix well. Add dry ingredients. Drop by spoonfuls in hot oil, like doughnuts, turning once. When cool, roll in confectioners' sugar.

In memory of Bess Bidelman
Submitted by Ruth Heighway

Virginia Spoon Bread

6 cups white cornmeal
4 quarts milk
2 dozen eggs

1/2 cup butter or oleo
3 tablespoons salt

Put cornmeal into large kettle; add milk. Mix thoroughly and cook over medium heat until thick, stirring constantly. Remove from heat. Separate eggs. Beat whites until stiff; then yolks till thick; add yolks to cornmeal mixture; add butter and salt. Blend well; fold in egg whites. Pour into 4 ungreased 9x13 pans. Bake in moderate oven (350 degrees) 45 to 55 minutes. Makes 50 servings.

An old cookbook suggested this bread to go with Brunswick stew.
Sandra Simpson

Spoon Bread

1 cup yellow cornmeal
2 tsp. sugar
2 c. boiling water

5 T. onion butter
1 c. cold milk
4 eggs

Preheat oven to 375. In large bowl mix cornmeal and sugar; stir in water and onion butter. Add milk and beat in eggs, one at a time. Pour into greased 1 1/2 qt. casserole and bake 50 minutes or until set. Serve hot. 8 servings.

Agnes Tibbets

Corn Bread

1/2 cup sugar
1 egg
1 c. sour cream

1/2 cup cornmeal
1/2 cup flour
1 tsp. soda
1 tsp. salt

Mix all together and stir well with spoon. Pour into greased and floured pan (9x9). Bake at 350.

In memory of my great-grandmother, Nellie Kercher
by Honey Kuhn

Rhubarb Bread

1 1/2 cups brown sugar 1 teaspoon vanilla
2/3 cup liquid shortening dash of nutmeg
1 egg dash of allspice
1 cup sour milk 2 1/2 cups flour
1 teaspoon baking soda 1 1/2 cups diced rhubarb
1 teaspoon salt 1/2 cup chopped nuts

Stir together as given and pour into 2 well-greased, floured loaf pans. Mix 1/2 cup granulated sugar and 1/2 cup butter and sprinkle this topping over the loaves. Bake at 325° for 40 minutes. Do not overbake. This is a moist bread and freezes well.

Submitted in memory of Lois Davison
By Ima Taylor

Pancakes

1 cup flour 1 egg
3 tablespoons sugar 1 teaspoon vanilla
dash salt 3/4 to 1 cup milk
3 teaspoons baking powder

Mix dry ingredients together. Add liquids. The amount of milk used is determined by the thickness of batter desired.

Donita Secrist

Dumplings

1 small teacupful flour pinch salt
butter, size of a walnut milk

Take flour and pinch of salt, rub well with the butter. Sprinkle in a little pepper, add sweet milk enough to form a stiff dough. Roll very thin, cut in small squares. Drop into boiling soup or broth and let boil 10 minutes.

This recipe was in a book published in 1886 in Dayton, Ohio

From Mrs. Dorothea Cullum

Submitted by Mrs. Tom (Jody) Harmon

Applesauce Bread

2 cups sifted flour	3 tsp. baking powder
1 cup chopped nuts (optional)	1/2 tsp. cinnamon
3/4 cup sugar	1/2 tsp. nutmeg
1 tsp. salt	1/2 tsp. baking soda
1/4 cup fat	1 egg
	2 cups applesauce

Mix dry ingredients together; cut in fat. Mix eggs and applesauce together and add to the rest of the ingredients until the dry particles blend in and disappear. Bake at 350 approximately 1 hour.

Connie Haney

Banana-Nut Bread

1/3 cup shortening	1 3/4 cups flour
1 cup sugar	1 tsp. baking powder
2 eggs	1/2 tsp. soda
1 cup mashed bananas	1/2 tsp. salt
1/2 cup nutmeats	

Cream shortening and sugar together; add eggs, Sift dry ingredients together and add alternately with mashed bananas. Add nuts. Bake in 350 oven 50-60 minutes. Very good.

Mrs. Gertrude Hill

Butterscotch Breakfast Rolls

2 cups flour, sifted	1 cup light cream
1/2 tsp. salt	1/4 cup soft butter
1 T. baking powder	1/2 cup brown sugar

Sift together flour, salt and baking powder. Add cream and mix until dough follows fork around the bowl. Roll on lightly floured board to a 6 x 12 rectangle. Spread with soft butter and sprinkle with brown sugar. Roll up like jellyroll and cut in 1 inch slices. Arrange in greased 9 inch pan. Bake at 400 degrees 20 to 25 minutes. Serve warm.

Ruth Heighway

Six Week Muffins

This mix can be kept (if in covered container) in your refrigerator for 6 weeks to be used as needed. Makes 4 1/2 dozen.

5 cups flour	1 cup shortening
3 cups sugar	4 eggs, beaten
5 teaspoons soda	1 quart of buttermilk
2 teaspoons salt	1 box Raisin Bran flakes, 15 oz.

Sift dry ingredients. Then add shortening and cut in dry mixture as for pie crust. Mix eggs and buttermilk and add to the mixture. Fold in Raisin Bran flakes. Bake as needed in greased muffin tins (or paper lined) in a 400° oven for 15 or 20 minutes. Very good.

Submitted by Elma Zent

German Ginger Biscuits

1 cup molasses	1 tsp. soda
1 cup sour cream or milk	1/2 tsp. salt
1 T. butter	1 tsp. ginger

Add enough flour to knead lightly. Roll to 1/2 in. thick; cut with cutter and bake at 375° for 15 min or till done.

From my aunt Anna Taylor
Submitted by Lulu Eaton

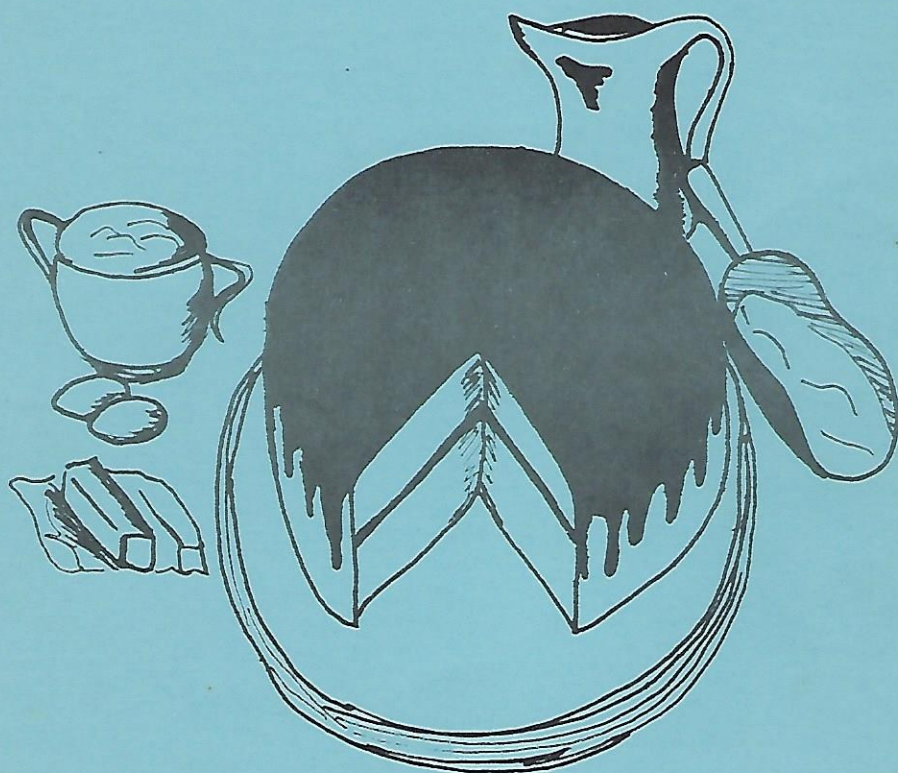
Baking Powder Biscuits

Mix:

2 cups flour
4 level teaspoons baking powder
1 scant teaspoon salt

Rub in 6 tablespoons shortening; stir in beaten egg mixed with 2/3 cup milk. Roll out or press out with fingers on well floured board. Cut and bake for 12 to 15 min. at 450°. Handle dough as little as possible.

Iris Fitzgerald



Cakes

Favorite Quick Supper

Measure 3 c. flour in a large bowl; answer telephone. Take large bowl off small son's head, sweep up flour. Measure 3 cups flour into large bowl. Measure $\frac{1}{4}$ cup shortening; answer door bell. Wash shortening from son's hands and face. Add $\frac{1}{4}$ c. shortening to flour. Mix well; rock crying baby for 10 min. Answer telephone. Put son in tub and scrub well. Scrape flour and shortening mixture from floor; add enough tears to relieve tension. Open 1 can of beans and serve with remaining strength.

Apple Cake

Mix together with a spoon. Don't overmix.

2 cups sugar

1 1/2 cups Crisco

2 eggs, 1 at a time

Sift together and add to above.

3 cups flour

1 tsp. soda

1/2 tsp. cinnamon

Add.

2 tsp. vanilla

3 cups raw apple

Grease and flour a 9 x 13 pan. Bake at 350°

for 50 minutes.

Peg Severns

Apple Cake

1 can apple pie filling

2 tsp. soda

2 c. sugar

3/4 tsp. salt

2 c. flour

2 eggs, beaten

2 tsp. cinnamon

3/4 c. oil

Put in bowl in order given. Mix well; bake in greased 9 x 13 pan at 350° for 40 to 45 minutes. Sprinkle powdered sugar on top when cake is done and cooled.

Mrs. Wilvin Teel

Apple Nut Cake

2 c. sugar

2 c. flour

2 eggs

2 tsp. soda

1/2 c. cooking oil or
softened oleo

2 tsp. cinnamon

1 tsp. vanilla

4 c. diced apples

1/2 tsp. salt

1/2 c. nuts if desired

Mix all together well and bake in 9 x 13 pan, well greased and floured, for 45 min. at 350°.

Bantha Curless

Crumb Cake

2 c. brown sugar 2 c. flour
1/2 c. butter or margarine
Mix like pie crust. Reserve 3/4 c. for topping.
To the remainder add:
1 c. buttermilk 1 egg
1 tsp. soda 1 tsp. vanilla
Mix well; pour in greased, floured 9-inch
square pan. Sprinkle on topping and bake at 350°
for one-half hour.

Ima Taylor

Lea's Chocolate Cake

3 c. flour 2 c. water
2 c. sugar 2 tsp. vanilla
2/3 c. cocoa 2 T. vinegar
2 tsp. soda 1 c. melted butter
1 tsp. salt

Sift dry ingredients. Make three wells. Place
water in one, melted butter in another and vinegar
in third. Bake in 9x13 pan at 400° until done. While
still warm, cover with 6-7 Hershey Bars and spread
them around as they melt.

Lea Hudson

Coffee Cake

3 eggs, beaten salt (optional)
4 T. sugar or 1/4 c. lemon flavoring
Melt 1/2 cup butter or oleo. When melted
add 1 cup milk. When lukewarm dissolve 1 cake or
1 pkg. yeast in this. Add to egg-sugar mixture.
Add enough flour to make a good dough. Let rise
overnight. Divide into thirds. Braid and let
rise 2 hours or so. Bake at 400° for 25 min. or till
brown. Cover with powdered sugar frosting and
put nuts over top.

Mrs. George Ford- My mother's recipe for over 40 years
Mary Griffis 16

Unbaked Fruit Cake

1 pound marshmallows	1 pound white raisins
1/2 cup milk	1 pound nutmeats
2 T. fruit juice	1 pound graham crackers,
1 pound glacéed fruit	rolled fine

Heat marshmallows and milk together until marshmallows are melted. Put everything in a large bowl and mix with hands. Place in a waxed or greased long pan and refrigerate for several days or a week.

Joy Miller

Strawberry Cake

1 cup sugar (white)	1 1/2 cups sifted flour
1 cup canned strawberries	2 T. melted butter
1 level tsp. soda	1 beaten egg

Add soda to strawberries. Mix and bake in loaf in slow oven.

From Mrs. Allen Dille
Submitted by June Aughinbaugh

We used one cup strawberries, frozen in syrup (thawed) and baked it in a loaf pan at 325° for 50 minutes. Salt and nuts may be added. Ed.

Eggless Cake

1 cup sour milk or buttermilk	1 tsp. allspice
1 cup sugar	2 cups flour
1 tsp. soda	1/2 cup raisins
1 tsp. cinnamon	1 T. lard
1 tsp. cloves	

Mix and bake in loaf pan in 350° oven for 30 to 35 minutes, test till toothpick comes out clean.

From a neighbor; Effie Riley
Submitted by Lulu Eaton

Real Old Spice Cake

2 c. brown sugar	1 tsp. soda
1 c. butter	1 tsp. nutmeg
1 c. dark molasses	2 tsp. cinnamon
1 c. strong coffee	2 tsp. cloves
4 eggs.	1 pound raisins
4 c. flour	1 pound currants

Sift soda and spices with the flour and set aside. Steam raisins and currants a few minutes--then cool. Before adding to batter, lightly coat raisins with flour.

Cream sugar and butter. Add molasses and eggs. Mix well. Then add flour mixture and coffee. Add raisins and more coffee if needed, but do not have batter thin.

Bake in an 9x13 pan in a moderate oven 350° (325° oven if using a glass pan) 3/4 hour or till cake tests done. Caution: Do not overbake. No need to frost; leave in pan.

A lady put this recipe in the Old Comfort Magazine stating her mother had used this recipe for fifty years. I have used this for a little over fifty years so it's definitely over 100 years old.

Mrs. Dewey L. Zolman

Banana Spice Cake

2 1/2 c. sifted flour	2/3 c. shortening
2 tsp. baking powder	1 1/3 c. sugar
1 tsp. soda	2 eggs, well beaten
1 tsp. salt	1 2/3 mashed bananas
1/4 tsp. cloves	2 tsp. vanilla
1 1/2 tsp. cinnamon	
3/4 tsp. nutmeg	

Sift dry ingredients. Cream shortening, sugar, and eggs until light and fluffy. Add flour mixture alternately with banana, beating well after each addition. Add vanilla and pour into greased layer pans or a 9x13 loaf pan. Bake in 350° oven for about 35 minutes or until done.

From Farmer's Guide Cookbook
Mrs. Wilvin Teel

7-Up Cake

1 pkg. yellow cake mix 4 eggs
1 pkg. instant pudding 3/4 cup oil
 (vanilla) 10 oz. 7-Up

Mix and bake in 9 x 13 pan. When done and slightly cool, add icing:

1 stick oleo 1 cup crushed pineapple,
1 T. flour undrained
1 1/2 cups sugar 1 cup coconut

Cook 5 to 7 minutes until thick and creamy.
Pour over cake.

Betty Stockman

Pineapple Dessert Cake

1 Jiffy cake mix - or any other 1 layer cake mix

Mix according to package directions and bake in a 9 x 13 pan. It will look terribly thin before baking, but spread it out the best you can. Bake according to package directions or 5 minutes less. Cool.
1 can (number 2) crushed pineapple, thoroughly drained.
Spread over cake.

8 oz. cream cheese

1/4 cup milk

Blend.

2 packages of vanilla pudding (use French vanilla if you can find it.)

2 cups milk

Add to cheese mixture and mix slowly with egg beater or at lowest speed of electric mixer until well blended, about 2 minutes. Spread over the pineapple. Top with Cool Whip or other topping. Garnish with coconut, colored sugar, or fruit if desired. Can be made ahead or frozen.

Mrs. Hobart (Lois) Paxton

Mrs. Harold (Madeleine) Fisher

*Similar recipes were submitted by Mrs. Paxton and Mrs. Fisher, so we have combined their suggestions. Both tell us this cake is good!

Date Cake

2 tsp. soda	2 eggs, beaten
3 c. dates, chopped	1 tsp. salt
2 c. boiling water	3 tsp. maple flavoring
2 c. sugar	2 c. nuts
3/4 c. shortening	2 c. flour

Pour water over dates and soda. Cool. Cream sugar and shortening; add eggs, salt and flour; then add date mixture, flavoring and nuts. Bake in greased 9 x 13 loaf pan 400° for 15 min., then 325° till done, about 35 minutes more. This is a large cake. A slightly larger pan could be used.

Icing for cake:

1/2 c. sugar	1/2 c. nuts
1/2 c. water	1 T. butter or oleo
1/2 c. dates	

Add together and cook till thick. Cool and spread on cake.

Mrs. Wilvin Teel

Sauerkraut Cake

2/3 c. oleo	1 tsp. soda
1 1/2 c. white sugar	1 c. water
pinch salt	1 tsp. vanilla
2 1/4 c. flour	2/3c. well-drained
1 tsp. baking powder	sauerkraut, chopped fine
3 eggs	1/2 c. cocoa

Mix soda, hot water and cocoa. Let cool. Beat oleo, eggs and sugar together. Sift flour, salt and baking powder together. Alternate dry ingredients with other mixture. Add vanilla. Last, add the kraut. Bake 350° for 45 min. If the kraut isn't chopped fine, it will be taken for coconut, so the chopping is optional.

Grace Sullivan

Quick Cake

1 box white cake mix	4 eggs
1/3 c. Wesson Oil	1 small box Jello (any flavor)

Mix and bake in moderate oven. Bake in angel food cake pan.

Frsoting:

1 box Instant vanilla pudding
1 pkg. Dream Whip
1 cup milk
1 tsp. vanilla

Whip pudding, Dream Whip, milk and vanilla until thick enough to spread. Spread on cooled cake.

Ruth Heighway

Burnt Sugar Cake

1 1/2 cups sugar	2 cups cake flour
1/2 cup butter	1 cup water
2 eggs (separated and	1 tsp. vanilla
whites beaten stiffly)	2 tsp. soda

Melt and brown 1/2 cup sugar and add 1/4 cup water to make syrup and cool. Cream butter and rest of sugar. Add egg yolks and beat well. Then add three tablespoons of syrup with vanilla. Add in egg whites. Bake at 350° for 25 min. or more in 2 9-inch cake pans.

Frosting:

Boil 2 cups sugar and 1 cup water until it threads and slowly add to two stiffly beaten egg whites. When spreadable add rest of brown sugar syrup. Frost cake.

From Bernice Leininger
Submitted by Louise Bucher

White Cake

White of two eggs in cup and butter to make half full and fill with sweet milk

1 cup sugar
1 1/2 cups flour
1 teaspoon baking powder

Was Golda Walters'
Submitted by Lois Miller

Lazy Daisy Oatmeal Cake

1 1/4 c. boiling water
1 c. Quaker or Mother's Oats (quick or old fashioned)
1/2 c. butter or margarine, softened
1 c. granulated sugar
1 c. firmly-packed brown sugar
1 tsp. vanilla
2 eggs
1 1/2 c. sifted all-purpose flour
1 tsp. soda
1/2 tsp. salt
3/4 tsp. cinnamon 1/4 tsp. nutmeg

Pour boiling water over uncooked oats; cover and let stand 20 minutes. Beat butter until creamy; gradually add sugar, beat until fluffy. Blend in vanilla and eggs. Add oats mixture; mix well. Sift together flour, soda, salt, cinnamon, and nutmeg. Add to creamed mixture. Mix well. Pour batter into well-greased and floured 9x13 pan. Bake in pre-heated 350° oven for 35 to 40 minutes or till done. Do not remove cake from pan.

LAZY DAISY FROSTING

1/4 c. butter or margarine, melted
1/2 c. firmly-packed brown sugar
3 T. half-and-half
1/3 c. chopped nutmeats
3/4 c. shredded or flaked coconut

Combine all ingredients. Spread evenly over cake. Broil until frosting becomes bubbly. Cake may be served warm or cold.

This is a modern recipe, but delicious.
Mrs. Harold D. Miller

Applesauce Cake

1 C. hot applesauce	1/2 c. raisins
1 c. brown sugar	1 tsp. cinnamon
1/2 c. shortening	1 tsp. allspice
1 tsp. soda	2 c. flour

From Alice Dunnuck
Submitted by Marie Coleman

Lightning Cake

2 eggs in a cup
butter size of an egg
Fill up with milk

1 cup flour
1 cup sugar
pinch salt
1 tsp. baking powder

From Treva Boganwright
Submitted by Lois Miller

*Bake 25 minutes in 350° oven in 8 x 8 pan.

Strawberry Jello Cake

1 white cake mix
1/2 cup water
1/2 cup strawberry juice

1 cup Wesson oil
4 eggs
1 pkg. strawberry Jello

Mix above ingredients and pour into a lightly greased 9 x 13 pan. Bake 350°.

Icing:

1 box powdered sugar
2 T. melted butter
1 cup strawberries

Mix and pour over warm cake.

Betty Stockman

Gooery Butter Cake

1 pkg. pound cake mix
4 eggs
1 stick melted butter
chopped nuts

1 pkg. (8 oz.) cream cheese
1 box (16 Oz.) powdered sugar
minus 1/2 cup

Preheat oven to 350°. Mix together pound cake mix, 2 eggs and melted butter. Pour into greased 9 x 13 pan. Mix together cream cheese, remaining 2 eggs and powdered sugar. Pour over cake layer. Sprinkle with nuts. Bake 35 to 40 minutes. Sprinkle with remaining 1/2 cup powdered sugar.

This is a marvelous and very rich cake.
Mrs. Frank D. Smith

Soft Gingerbread

1/2 c. lard	2 c. flour
1/2 c. sugar	1 tsp. baking soda
1/2 c. molasses	1/4 tsp. salt
2 eggs unbeaten	1 tsp. cinnamon
1 tsp. ginger	

Beat well together: lard, sugar, molasses and eggs added 1 at a time. Sift dry ingredients together and add to first mixture. Then add 1/2 cup boiling water. Bake in 350° oven in square pan for about 45-50 minutes. Cool, serve with whipped cream on top.

Maydean Dorsey Bowers

Ideal Gingerbread

1 c. shortening	1 tsp. soda
1 c. sugar	1 tsp. ginger
2 c. molasses	2 tsp. cinnamon
1 c. milk	3 c. flour
2 eggs	

Mix in order given.

In memory of Mrs. Horace Fowler
Submitted by Mrs. W.E. Fowler

Gingerbread

1 c. sugar	3 eggs
1 c. sorghum molasses	2 tsp. soda
1 c. lard or butter	1 tsp. ginger
4 c. flour	1 tsp. cinnamon
1 1/2 c. buttermilk	

Bake in 350° oven.

Mrs. Howard Clipp

Fruit Cake

2 c. sugar	2 c. water
1/2 c. lard	2 c. raisins
2 tsp. cinnamon	1 tsp. cloves

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Cook this 5 minutes. Cool; then add 3 cups flour and 2 tsp. soda sifted together. Add 1 cup of nuts and 1 beaten egg. Stir the mixture well and pour into lightly greased and floured loaf pans. Bake at 325-350°.

Do not substitute the shortening. Use lard. This cake stores well in freezer, is very rich and moist and is a very old recipe.

Alta K. Hudson

Delicious Cake

2 c. sugar	2 eggs
2 c. flour	1 #2 can crushed pineapple
2 tsp. soda	

Beat together and bake at 350° for 30 to 35 min.

Icing:

1/2 stick butter	1/4 box powdered sugar
1 tsp. vanilla	1 8 oz. cream cheese

Spread on while cake is hot. Use whipped cream topping if preferred.

Agnes Tibbets

Rhubarb Cake

1 cup rhubarb	2 c. flour (sifted)
1/2 cup butter	1 tsp. allspice
1 1/2 cups brown sugar	1 tsp. cinnamon
1 egg	dash of salt

Cook rhubarb with a little water to make a thick sauce, unsweetened. Sift together dry ingredients. Cream butter, sugar and egg. Add rhubarb sauce and dry ingredients. Nuts and raisins may be added. Bake in 350° oven. Serve with or without frosting.

Frosting Suggestion:

Cook 1 cup brown sugar, 1/2 cup water. Add confectioners' sugar to thicken to spread.

Sherri Shewman

Laudice's Pork Cake

1 pound ground pork	1 tsp. cinnamon
1 pound raisins	1 tsp. allspice
1 pound brown sugar	1 tsp. pepper
1 pound currants	1 tsp. nutmeg
1 pint molasses	butter the size of an egg
1 tsp. salt	2 eggs
1 tsp. cloves	1 T. soda dissolved in
	1 pint hot water

Stir in flour until it makes a fairly thick batter. Pour into 2 greased and floured bread pans. Bake about 2 hours at 300° or until matchstick comes out clean.

This makes good moist cakes - I have used it in place of regular mincemeat fruitcake at Christmas time - just add more fruit.

Mrs. Harold Fisher

White Mountain Cake

2 c. white sugar	1 tsp. cream of tartar
1 c. butter	3 c. flour
whites of 10 eggs	1 tsp. vanilla
1/2 tsp. soda	

Cream sugar and butter. Add alternately with dry ingredients. Last- add egg whites that have been beaten stiff but not dry. Bake in layers until done when tested with toothpick. 350° Ice with boiled icing. Boiled icing:

2 c. white sugar	1/4 c. white syrup
1/4 c. water	1 tsp. vanilla

Cook till spins thread from spoon. Pour slowly into 3 egg whites beaten stiff. Add vanilla and beat until consistency to spread between layers and on top.

This is an 1868 recipe and one my mother (Mrs. Larkin Fields) used to make. I took a first prize on it when I was 13.

Grace Sullivan

Carrot Cake

- | | |
|---------------------------------|------------------|
| 1 1/2 cups oil | 2 1/2 cups flour |
| 2 cups sugar | 1 tsp. soda |
| 3 eggs | 1 tsp. salt |
| 2 cups grated carrots | 1 tsp. cinnamon |
| 1 cup drained crushed pineapple | 1 cup nuts |
| | 1 tsp. vanilla |

Cream oil, sugar and eggs until light and fluffy. Add carrots and pineapple. Mix well. Add rest of ingredients and mix well. This is a large cake, so bake in 9 x 13 pan or larger. Bake in a 350° oven 35 to 40 minutes. Test with toothpick to be sure it is done. A cream cheese icing is good on this cake or powdered sugar icing using some of the pineapple juice for the liquid.

Mrs. Wilvin Teel

Chocolate Cake

- | | |
|-----------------------|--------------------|
| 2 cups flour | 2 eggs |
| 2 cups sugar | 1 tsp. vanilla |
| 1 stick oleo | 1 tsp. cinnamon |
| 1/2 cup vegetable oil | 1 tsp. soda |
| 1 cup water | 1/2 cup buttermilk |
| 4 T. cocoa | |

Mix flour and sugar in bowl, set aside. Bring oleo, oil, water and cocoa to a boil. Pour over the flour and sugar mixture and beat well. Add eggs, vanilla, cinnamon, soda and buttermilk and beat well. Pour batter in a sided cookie sheet 15 x 10 1/2. Bake at 400° for 20 minutes.

Icing:

- 1 stick oleo
- 6 T. milk
- 4 T. cocoa

Bring to a boil. Remove from heat. Add 1 tsp. vanilla, 1 box powdered sugar add 1 cup nuts. Spread on cake while hot.

Sally Heighway

Coconut Hot Milk Cake

2 eggs	1 c. flour
1/2 c. milk, scalded	1 tsp. baking powder
1 1/2 T. butter	1 tsp. vanilla
1 c. sugar	

Scald milk with butter. Beat eggs and sugar together. Add sifted flour and baking powder and vanilla. Last- add slightly cooled milk. Bake at 350° for 35 minutes.

Icing:

10 T. brown sugar	1 c. cocoanut
4 T. cream	nutmeats, if desired

Mix together and spread on cake while still warm. Brown under broiler until melted. Cake is better when eaten warm. Serves 6

Mrs. Marvin Romine

Fruit Cocktail Pudding Cake

2 c. flour	1 medium can fruit Cocktail
2 tsp. soda	(drained)
1/4 tsp. salt	fruit cocktail juice
1 1/2 c. sugar	1/2 c. nuts
2 eggs, beaten	1/4 c. brown sugar

Sift flour, soda, salt together. Mix in sugar and eggs. Add fruit juice and beat well. Fold in fruit cocktail. Put mixture in 9x13 greased pan. Sprinkle nuts and brown sugar over top. Bake 350° at least 40 minutes.

Icing:

1/2 c. Milnot	1 stick butter
3/4 c. sugar	1 tsp. vanilla

Combine and boil for 3 minutes. Cool and spread on cool cake.

Peg Severns

Mock Whipped Cream Frosting

1/4 c. flour	1/2 c. oleo
1 c. milk	2 c. granulated sugar
1/2 c. Crisco	2 tsp. vanilla

Cook the milk and flour until very thick. Cool. Mix until light and fluffy, the Crisco, oleo, sugar and vanilla. Add milk mixture and again beat until fluffy. Freezes well.

From a neighbor, Joyce Watson, Indianapolis, Indiana
Submitted by Jodie Cook

Blueberry Tea Cake

1 egg	1/2 tsp. soda
1 cup sugar	1 3/4 cups flour
1 T. shortening	1/2 tsp. baking powder
pinch of salt	1 cup blueberries
1/2 cup sour milk	vanilla

Cream sugar and shortening, add egg and beat well. Add milk alternately with the flour that has been sifted with soda, salt and baking powder. Sprinkle a little of the flour on the berries and stir into batter carefully. Add vanilla, and put in greased layer cake pan or muffin tins. Bake at 350°.

From Mrs. Harvey Rostiser
Submitted by Mildred Fowler

Prize Streusel Filled Coffee Cake

1 1/2 c. sugar	3 c. flour
1/2 c. soft shortening	4 tsp. baking powder
2 eggs	1 tsp. salt
1 c. milk	

Mix sugar and shortening together. Stir in the eggs and milk. Sift flour, baking powder and salt together and stir in. Spread 1/2 batter in greased and floured pan. Sprinkle with 1/2 of Streusel mixture. Add remaining batter and sprinkle with remaining Streusel mixture on the top.

Streusel.

2 c. brown sugar (packed)	8 T. butter (melted)
8 T. flour	1 c. chopped nuts
8 tsp. cinnamon	

Bake at 325° for 40 min.

Vicki Swihart

Scripture Cake

2 cups Judges 5:25 (last clause)
3 cups Jeremiah 6:20
3 1/2 cups I Kings 4:22
2 cups I Samuel 30:12
2 cups Nahum 3:12
1/2 cup Judges 4:19 (last clause)
6 Isaih 10:14
2 teaspoons I Corinthians 5:6
1 tablespoon Exodus 16:31 (last clause)
1/2 cup Genesis 43:11
dash Leviticus 2:13
II Chronicles 9:9 to taste

Follow Solomon's advice, Proverbs 23:14
for making good boys and you will have a good
cake.

For spice to taste, try 1 tsp. cinnamon, 1/2
tsp. cloves, 1/4 tsp. ginger. Bake in angel
food or Bundt cake pan for approximately 50 minutes.

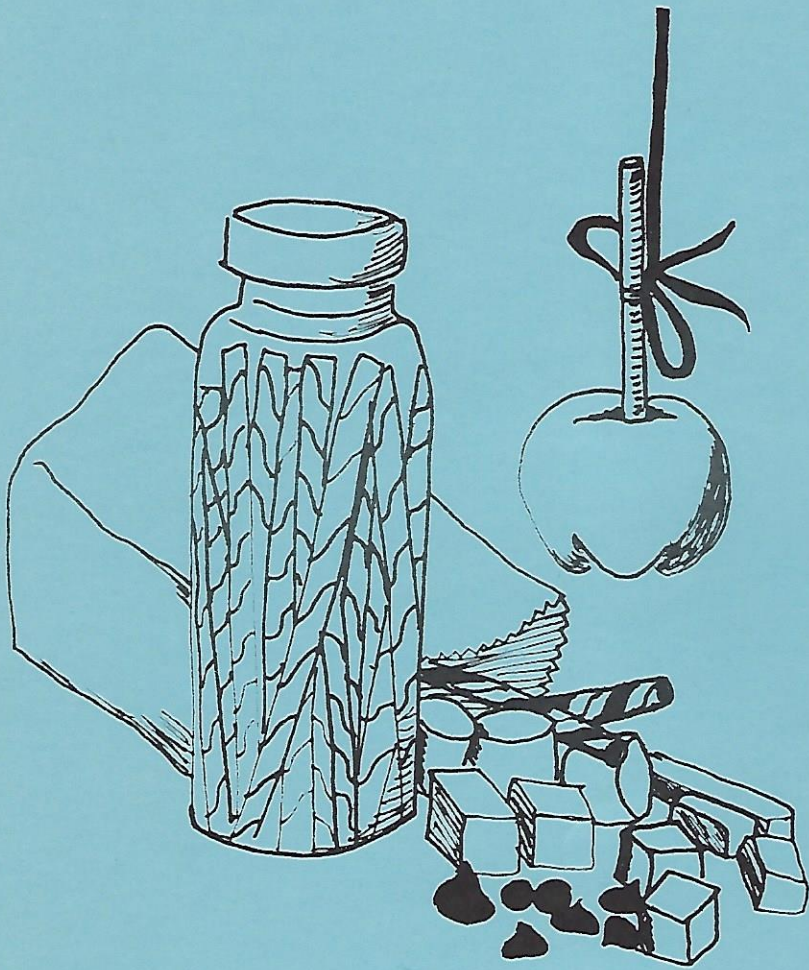
Ingredients in order: butter, sugar, flour,
raisins, figs, milk, eggs, baking powder, honey,
almonds, salt, spices. Dates may be substituted for
some of the figs and raisins.

Shared by Doris Cooper and Beth Holt

Leaves of red sassafras make a good addition
to candy and icing.

From O.L. Romig

Shared by Lois Paxton



Candies

Butterscotch Candy

1 cup granulated sugar
1 cup brown sugar
3 T. vinegar
butter size of a walnut
1/2 cup water

Combine ingredients and boil until a sample forms a hard ball when tested in cold water.

From Harold's mother, Mary Eaton
Submitted by Mrs. Harold (Lulu) Eaton

Buckeyes

- 1/2 c. white corn syrup
- 1 lb. Parkay margarine (melted)
- 2 lbs. peanut butter (Jif)
- 2 lbs. confectioner's sugar
- 1 bar paraffin
- 2 12 oz. packages Nestles chocolate chips

Mix melted margarine and peanut butter until smooth. Stir in corn syrup until smooth then add confectioner' sugar and beat until smooth with a wooden spoon. Form into balls. Refrigerate for an hour or so on cookie sheets with waxed paper. Melt chocolate chips along with 2/3 bar paraffin in top of double boiler. Stick toothpick into balls and dip halfway into chocolate. Set on wax paper until set. Refrigerate. Yield: over 200 balls

Mrs. Beverly Baker

Buttermilk Candy

- 1 c. buttermilk
- 2 c. sugar
- 1 tsp. soda
- 2 T. light Karo

Combine buttermilk and soda in a 3 quart heavy saucepan and let stand 20 minutes; then bring to a boil. Combine sugar and light Karo and add to above mixture. Stir well to dissolve sugar and bring to a boil, stirring occasionally. Add 1/4 cup butter or margarine. Cook to soft ball stage, stirring occasionally. It will turn medium brown color. Remove from heat, let cool to lukewarm. Beat until mixture loses gloss and starts to thicken; then stir in 1 cup (chopped) nuts. Pour into an 8" square buttered pan and let cool. Cut into 36 pieces. This is very good.

From Carol Rathbun Boyer
Submitted by Elma Zent

Good Caramels

2 c. sugar
2 c. white corn syrup
1/2 c. butter or oleo
2 c. Milnot
1 tsp. vanilla
1 c. nuts

Boil sugar and corn syrup to 245°. Add butter. Then add Milnot, slowly, stir and keep it boiling. Also add the vanilla. Cook to 240°, add the nuts and pour into 9x13 greased pan to cool. This needs to be stirred all the time. Cut in squares and wrap in wax paper.

Mrs. Wilvin Teel

Fudge

3 c. sugar (white)	2 heaping T. peanut butter
1 c. white Karo	1/2 c. nuts (pecans or
1 c. milk	walnuts)
3 T. Hershey's cocoa	1 T. butter

Mix first 5 ingredients and cook, stirring constantly until mixture boils. Cook until it forms a firm ball in cold water. Remove from heat and stir. Add peanut butter. When nearly ready to set add the nuts. Pour on platter lined with waxed paper. Cut into strips which can later be sliced.

June Aughinbaugh

Foolproof Chocolate Fudge

4 c. sugar
1 large can Carnation milk
1/4 lb. butter or margarine
pinch of salt

Cook in a heavy container; to a soft ball stage. Boil at a full rolling boil for approximately 7 minutes. Stir constantly as it sticks easily. Remove from fire and let stand until it stops boiling. Then Add:

1 can marshmallow cream
2 pkg. of chocolate bits or 1 large pkg.
1 1/2 tsp. vanilla

Beat until creamy then add 1 cup chopped nuts (if desired). Pour in a large buttered pan and when cool, cut in squares.

Elma Zent

Peanut Butter Fudge

2 1/2 lb. brown sugar
About 6 oz. Milnot
1/2 lb. oleo
salt to taste
1 can (1b. 12 oz.) peanut butter

Cook the sugar, Milnot, oleo and salt until soft ball stage. Remove pan from heat and mix in peanut butter. Place pan in cold water and stir until it begins to set. Pour into greased 9 x 13 baking dish.

From Mrs. Earl (Lela) Besson
Submitted by Linda Cochran

No Cook Peanut Butter Fudge

1/2 c. light corn syrup	1 tsp. vanilla
3/4 c. peanut butter	1/2 tsp. salt
1/3 c. soft butter	4 c. powdered sugar (sifted)

Combine syrup, peanut butter, salt and vanilla. Beat until blended. Gradually add sugar until very stiff. Turn out on board and knead until blended, working in pecans. Press into a buttered dish. Chill and cut in pieces.

Sherri Shewman

(butter should be added
to first mix)

Chocolate Fudge

1 c. milk	2 T. butter
2 1/2 oz. bitter chocolate	1 t. pure vanilla or 1 T. imitation vanilla
3 c. granulated sugar	1 c. chopped nuts
3 T. white Karo	

Dissolve chocolate in milk, over low heat. Add sugar and Karo and cook to 340°, or to soft ball stage when a small amount is added to cold water. Cook at low temperature. Remove from fire and add butter and vanilla. Do not stir after removing from heat, although do stir occasionally while cooking. Cool to lukewarm at room temperature. Beat until fudge loses its gloss; add nuts, and pour immediately into 8 inch square cake pan.

Annabel Mentzer

Soda Cracker Fudge

2 c. sugar	2/3 c. milk
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Boil hard three minutes and add:

24 soda crackers, rolled 6 T. peanut butter
6 oz. package of butterscotch chips or half chocolate and half butterscotch.

Nuts may be added if desired. Beat all together until glossy. Pour onto 9x9 buttered pan or plate.

Maxine Haney

Dried Orange Or Lemon Peel

Grate peel on fine grater from several pieces of fruit. Grate peel only, not white membrane. Set to dry on glass dish at room temperature one day. Store in airtight jars. Use as a spice, or combine with sugar for topping for hot breads and cakes. Good on pancakes and stirred into hot tea.
(1/2 c. sugar with 1/4 c. orange or lemon peel.)

Mrs. Harold Fisher

Peanut Brittle

2 c. sugar 2 c. peanuts, unroasted
3/4 c. light syrup 1/4 tsp. salt
1/4 c. baking molasses
1 c. water 1 tsp. margarine
1 tsp. soda

Combine sugar, corn syrup and molasses in heavy skillet or pan. Cook slowly; stir till sugar dissolves. Cook to soft ball stage. Add peanuts, and salt. Cook to hard crack stage stirring constantly. Remove from heat; add butter and soda. Stir to blend. Mixture will bubble. Pour onto buttered large plates or platters. Cool partially by lifting around edges with spatula. Moving under mixture so it won't stick when firm but still warm turn over, pull edges to make thinner. Break in pieces, when cold.

Mildred Fowler

Raspberry Divinity

1/2 c. hot water 2 egg whites (or 1/4 c.)
3 c. sugar 1 pkg. raspberry gelatin
3/4 c. light syrup

Cook sugar, syrup and water to hard ball stage or 250° stirring often. Beat egg whites until foamy, add gelatin and continue beating until egg whites form a peak. Slowly beat in the hot syrup mixture. Continue beating until mixture will hold a shape. Add nuts and drop quickly on wax paper or pour into greased pan.

Lois LaMar

Sassafras Candy

Grate bark, boil, strain. Add 3 cups of sugar into 1 1/2 cups boiling sassafras tea. Boil until hard boil stage. Then let harden and break into small pieces.

From O. L. Romig
Submitted by Lois Paxton

Russian Mint Patties

2 sticks butter
2 c. powdered sugar
4 squares melted chocolate
4 eggs
2 tsp. vanilla
1 tsp. peppermint
25 crushed vanilla wafers
whipped cream and cherries

Crush vanilla wafers. Place 1 T. crushed wafers in bottom of each section of muffin pan. Cream butter and sugar. Add melted chocolate. Add eggs, one at a time, beating each time. Add vanilla and peppermint. (Should be consistency of cold cream). Place in each muffin cup and freeze. To serve, top each patty with whipped cream and cherry. Can be frozen and stacked in freezer.

From a friend Vie Rosche, Indianapolis
Submitted by Jodie Cook

Toffee

3/4 c. butter or margarine
1 1/2 c. firmly packed brown sugar
1/4 tsp. salt
1 tsp. vinegar
2 T. water
1/2 lb. milk chocolate or part dark sweet chocolate
1 c. finely chopped pecan meat
1/2 tsp. vanilla or rum extract

In heavy 2 quart saucepan melt butter; add sugar, salt, vinegar and water. Stir over moderate heat until sugar is dissolved and boiling starts. Cook stirring often to 260° on candy thermometer (hard ball stage). Cook over moderate heat stirring continually to 295-300° (hard crack stage). Remove from heat and add flavorings. Pour in buttered pan to depth of 1/8 inch. Spread warm melted chocolate on one side of hot toffee and cover thickly with pecans. Loosen candy, turn entire piece over, coat second side. Let stand in cold room or refrigerator until chocolate is dry. Break in pieces. Store in tight container.

Mildred Fowler

Sponge Candy

1 c. sugar
1 c. dark Karo syrup

1 T. vinegar

Combine in saucepan, cook over medium heat without stirring until 300° (or until brittle when dribbled in cold water.) Remove candy from heat. Quickly add baking soda; stir well. Pour into buttered 9 x 9 pan. Do not spread. Cool. Crack

Carin Roy

Sea Foam

2 c. sugar
1/2 c. white Karo

1/2 c. water
3 egg whites

Combine syrup, water and sugar. Cook till it forms a brittle ball in cold water. Beat egg whites stiffly. Add syrup to egg whites and beat till it forms a peak. Drop on buttered platter. Nuts may be added.

Ruth Heighway

Strawberries

1 6 oz. pkg. strawberry Jello
1 7 oz. pkg. of flaked coconut
1 can Eagle Brand milk

Mix ingredients together and put in refrigerator to set, about four or five hours. Take teaspoon and spoon out size of berries desired, shape and roll in red sugar crystals. Take green maraschino cherries and shape to look like hulls. Fasten with tooth picks.

From Mrs. Opal Miller
Submitted by Mrs. Joy Miller

Wheat Germ Candy

2 1/2 c. wheat germ 1 c. powdered milk
1 c. sorghum 1/2 c. coconut or more

Mix well and put in square cake pan. Smooth out and spread a thin layer of carob powder over it and a layer of chopped nuts. Cut in small squares.

Kathleen King

Vinegar Candy

3 c. sugar
1/2 c. water
1/2 c. vinegar

Stir before putting on stove but not after. Add 1 teaspoon butter when partly done. Just before taking off of stove, stir in 1/2 tsp. of soda. Pull with tips of fingers.

From Mary (Dorlan) Horn
Submitted by Mrs. Howard Clipp, Elkhart, Ind.

Texas Trash

1 1/2 c. Cheerios 1 c. Corn Chex
1 1/2 c. Wheat Chex 2 c. thin pretzel sticks
1 1/2 c. Rice Chex 1 c. mixed nuts

Stir together in large flat pan (Broiler pan works well on many stove models). Mix well:

1/3 c. melted oleo 1 tsp. onion salt
4 tsp. Worcestershire 1/2 tsp. garlic salt
sauce 1 tsp. celery salt

Drizzle over cereals and mix well with 2 forks to coat. Bake at 275° for about 1 hr. Stir every 10 - 15 minutes with the forks. Cool and store in an airtight container at least 24 hours before serving to blend flavors. Makes 1/2 gallon mix.

As the name indicates, this recipe came straight from Texas, where we ate it and enjoyed it when we lived there.

Mary Kate Goodman

Baked Caramel Corn

1/2 lb. (1 cup) butter or oleo 1/2 tsp. cream tarter
2 cups brown sugar 1/2 tsp. soda
1/2 cup white karo pinch salt
8 to 12 quarts popped corn

Cook butter, sugar and syrup for 5 minutes or to soft ball stage. Remove from heat and add soda, cream of tarter and salt. Mix well and pour over corn. Bake at 200-225degrees for 1 hour. Stir two or three times during baking. Add nuts if desired. This will keep crisp in a tight container.

Similar recipes were submitted by
Mrs. Wilvin Teel, Ruth Heighway and Donita Secrist

Jello Popcorn Balls

1 cup light corn syrup 1 small pkg. Jello (any flavor)
1/2 cup sugar popped corn

Bring syrup and sugar to a full boil; remove from stove and add 1 small package Jello. Stir until well dissolved; then mix well thru a small dishpan of popped corn. When cool enough, form into balls.

From Glenys Rogers
Submitted by Elma Zent

Sorghum Crackerjack

7 to 8 qts. popped corn
1 cup sorghum
1/4 tsp. soda

Put popped corn in a large dishpan. In a skillet put 1 cup of sorghum. Boil till large bubbles form, stirring constantly so it won't scorch. When a few drops in cold water make a hard crack, take off stove, add soda and mix well. Soda makes it fluffy. Pour this over the popcorn and mix well.

Oretha Stiffler

Granola

6 c. quick oatmeal 1/2 c. oil
1 c. coconut 1/2 c. honey or brown sugar
1 c. wheat germ 1/3 c. water
1/2 c. sunflower seeds 1 1/2 tsp. salt
 1 1/2 tsp. vanilla

Put in large flat pan and bake 2 hours at 250° stirring often. Add 1 c. raisins or other dried fruit as desired. Keeps well in tight container.

Mrs. Wilvin Teel

Mary Kate's Crackerjack

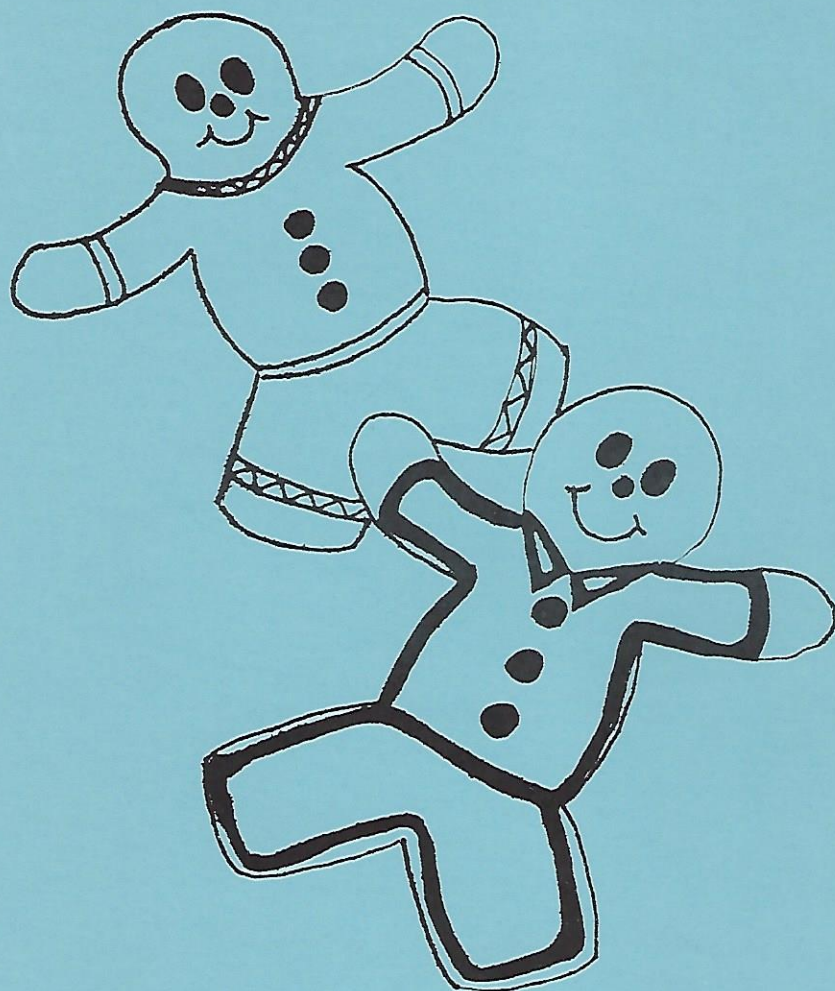
1 c. brown sugar, packed 1/2 c. light or dark
1 c. white sugar Karo syrup
1/2 stick oleo (1/8 lb.)

Stir together in a 1 1/2 qt. saucepan. Cook and stir to hard crack stage (300° on candy thermometer). Remove from heat. Quickly stir in 1 tsp. baking soda and 1/2 tsp. cinnamon. It will be foamy. Pour quickly over 5-6 qts. popped, salted corn. Stir with 2 forks to coat well. Spread out to cool and break in pieces. Store in an air-tight container, if there's any left! This recipe makes 5 - 6 quarts and is the result of trial and error to get it the way we wanted it to taste. With 4 boys and friends in, we sometimes make 2 batches, but don't try to double the recipe. It's too much.

Mary Kate Goodman

Plain Butter Taffy

Boil until it brittles, 2 c. brown sugar, 1/4 c. molasses, 2 T. each vinegar and water and 1/2 tsp. salt. When nearly done add 1/4 c. butter, and after removing from fire, flavor with Rawleigh's Vanilla, Vanillin and Coumarin. Pour on buttered plate, and before it hardens, mark in squares with a knife.



Cookies

Sugar cookies top the list of old-fashioned favorites.

Sugar Cookies

1 cup brown sugar
1 cup cane sugar
1 cup lard

Cream these ingredients together. Add to the sugar and lard mixture, 2 fresh eggs and 1 teaspoon vanilla or lemon. Beat in 4 cups unsifted flour and 3 teaspoons baking powder and 1 teaspoon soda alternately with 1 cup sweet milk. Just before cookies are ready to go into oven, sprinkle with a pinch of sugar. Bake at 450° for eight to ten minutes. Makes 5 dozen cookies. This recipe has become one of our family's favorites.

From my mother-in-law, Leola M. Simpson
Submitted by: Sandra Simpson

Sugar Cookies

1 1/3 c. granulated sugar	1 teaspoon soda
2/3 c. brown sugar	1 teaspoon baking powder
1 c. butter	4 c. flour
2 eggs	1/4 teaspoon salt
1 c. buttermilk	1 teaspoon vanilla

Cream together: sugar, butter, and eggs. Sift together: flour, soda, baking powder, and salt. Add alternately with buttermilk to the creamed ingredients. Chill dough. Roll out and cut in desired shapes. Sprinkle with sugar. Bake at 400° -425° for 7-10 minutes.

Fern Besson

Sugar Cookies

1 1/2 cups sugar	1 tsp. baking powder
1/2 cup lard	pinch of salt
1 or 2 eggs	nutmeg or vanilla
1 tsp. soda	flour to stiffen
1 c. sour milk	

Georgianna Grubbs

Old Fashioned Sugar Cookies

2 c. sugar, part brown
1 c. lard, softened (may use shortening, if desired)
1 c. sour cream and milk, mixed half and half
2 eggs
2 tsp. soda
1 tsp. baking powder
Pinch of salt
5 c. flour
1 tsp. vanilla

Beat well: eggs, sugar, lard and sour cream mixture. Add: 3 c. of the flour sifted with remaining dry ingredients. Add vanilla. Mix well. Add remaining 2 c. flour or just enough to make soft dough. Roll to 1/4 inch thickness; cut with large round cookie cutter, and bake at 350° for 12 - 15 minutes or until light brown. Cookies may be sprinkled with sugar before baking. Makes about 18 large cookies.

Contributed by Eileen Bowser

Old Fashioned Sugar Cookies

2 c. sugar	1/2 tsp. salt
1 c. shortening	3 tsp. baking powder
2 eggs	3 1/2 c. flour
1 c. milk	1 tsp. lemon flavoring
1 tsp. vanilla	

Cream sugar and shortening together. Add eggs; mix well. Beat in milk, vanilla, and lemon extract. Sift together dry ingredients. Add to creamed mixture. Mix well and drop with teaspoon onto greased cookie sheet. Gently press with a glass that has been dipped in sugar. Bake at 350° for 9 minutes. Do not let brown. Ice when cool if desired.

Mrs. Wayne Baker

Sugar Cookies

1 cup fat drippings	1 1/2 tsp. vanilla
from your bacon	1/2 tsp. salt
2 cups of sugar	2 tsp. baking powder
2 eggs	about 5 cups flour
1 cup buttermilk	1/2 cup cooked raisins
1 tsp. soda in milk	

Sift 3 cups flour in a bowl. Mix drippings in with your fingers and add sugar, baking powder, milk and eggs. Stir all together. Add more flour, about 2 cups. Make as soft dough as you can handle. Roll 1/3 in. thick and cut 4 inches in diameter with a round cutter with a crimp on the edge. Sift sugar on top. Place 1 jumbo raisin in center of each cookie.

This was my Grandma's and there were no regulators on oven in those days. You tested the heat with your hand.
Edith Ummel

Blue Ribbon Sugar Cookies

2 1/2 c. sugar	dash salt
1 c. lard or butter	1/2 tsp. soda
3 eggs	1 tsp. vanilla
1 cup sweet milk	2 tsp. baking powder
	flour

Cream sugar and shortening. Add soda to flour. Mix, drop by spoonfuls and flatten with a fork.

Mrs. Isabella Lantz

Fixing double recipes saves time and money.
Serve one and freeze one.

Pearl Horn

To chop nuts quickly, put into paper bag and roll with the rolling pin.

Alta K. Hudson.

Sorghum Cookies

1 pint (2 cups) sorghum 1 c. sour milk
1/2 c. sugar 1 level T. soda
1 c. butter 1 level T. ginger
Flour to make a stiff dough
Roll out. Bake in 350° oven for 8 - 10 minutes.

From my mother, Mrs. Granville Horn
Submitted by Mrs. Thelma Clipp

Sorghum Molasses Cookies

1 c. sorghum molasses 1 tsp. baking powder
1 c. sugar 3 eggs
1 c. lard 1 tsp. cinnamon
1/2 c. boiling water 4 1/4 c. flour
1 tsp. soda nuts or raisins optional
Combine molasses, sugar and lard. Add boiling water
and soda. Add half of the flour and stir well. Stir in
eggs, the rest of the flour, cinnamon and baking powder.
Stir well; add nuts and raisins if desired. Drop with
a teaspoon on greased cookie sheet and bake in 350°
oven approximately 10 minutes. Yields 5 1/2 dozen.

Mrs. Wayne Baker

Old Fashioned Soft Molasses Cookies

1 c. brown sugar 1 tsp. cinnamon
1 c. sorghum 1/2 c. hot water
1 c. Crisco or shortening 1 T. soda
1 egg 1 tsp. salt
1 tsp. ginger 5 c. flour
Mix soda in water. Mix all together in order
given. Refrigerate till dough is chilled. Make into
rolls. Wrap in freezer wrap. Chill again or freeze.
Cut in slices 1/4 inch thick and bake in a 350° oven
for 10 minutes. Makes 3 rolls.

Pearl Horn

Great-Great-Grandmother Lindsay's Gingerbread Men

1 cup molasses	1 cup sugar
1 cup lard	1 egg
1 1/2 tsp. baking soda	2 tsp. ginger
flour	

Melt lard and molasses and add soda. Cream sugar and egg and add to above. Add ginger and enough flour to make dough stiff enough to roll (about 5 cups). Roll out on floured board and cut with gingerbreadman cutter. Bake in moderate oven.

Carin Roy

Mrs. Remey's Ginger Cookies

1 cup lard	2 teaspoons soda
1 cup dark or granulated sugar	1 cup sweet milk
1 cup molasses (Orleans)	pinch salt
1 teaspoon ginger	1 teaspoon baking powder
	1 quart flour

Agnes Surguy

Molasses Cookies

Cream together
1 cup lard or part butter
1 cup sugar

Add to mixture 1 cup sorghum or molasses and 3 eggs. Cream together and add 1 cup sour cream. Add 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon soda, pinch salt, and 1 teaspoon vanilla. Add enough flour to roll out. Bake at 350 degrees for 10 to 12 minutes. Frost with powdered sugar frosting. Makes 4 to 5 dozen.

From my husband's grandmother, Mrs. John Simpson
Submitted by Sandra Simpson

Save butter wrappers to grease pans and casseroles.

Pearl Horn

Old Favorite Cookies

2 c. sugar	1 tsp. cinnamon
1 c. butter and lard, mixed	
2 eggs, well beaten	5 tsp. milk
3 c. rolled oats	1 c. raisins
1 tsp. salt	2 1/2 tsp. soda
3 c. flour	

Mix soda with flour. Combine all ingredients. Pinch off a piece of dough about size of a walnut for each cookie. Bake in 350° oven 8 - 10 minutes

In memory of Olivia Longaere
Submitted by Mrs. Thelma Clipp

Oatmeal Cookies

4 c. flour (sifted)	1/2 tsp. salt
4 c. quick oatmeal	2 tsp. cinnamon
4 c. brown sugar (packed)	1 lb. raisins
2 tsp. soda	1 tsp. vanilla

Sift dry ingredients; make well in dry ingredients. Add 1 heaping cup lard (lard must be used to make these cookies waxy and chewy) and 4 eggs, well beaten. Mix well. Let set in refrigerator. Roll in balls; mash down with glass. Brush top with mixture of 1 beaten egg and 1/2 cup milk. Makes several dozen. Freezes well.

From Burns the Baker
Mrs. Kenneth Romine

Poor Man's Cookies

2 c. brown sugar	1 1/2 tsp. cinnamon
2 eggs	1 tsp. vanilla
1 1/2 sticks margarine	3 c. flour
2 c. raisins	1 tsp. soda
1 c. hot water	1 tsp. baking powder
1 pkg. chocolate bits	dash of salt

Mix sugar, eggs and margarine together. Boil raisins and hot water 10 minutes; cool 5 minutes. Combine all ingredients and mix well. Spread on a well greased cookie sheet. Bake 20 to 30 minutes at 350°. Take from the oven and while it is still hot spread with or drizzle on a mixture of confectioners' sugar and water. (Use 2 cups powdered sugar.)

Retha Hart

Date Pinwheel Cookies

1 cup white sugar	1 teaspoon vanilla
1 cup brown sugar	4 cups sifted flour
1 cup shortening	1 teaspoon salt
3 eggs, beaten	1 teaspoon soda
Date mixture:	
1/2 cup water	1/2 lb. or more chopped
1/2 cup sugar	dates

Cook the date mixture until thick; cool. Cream together the sugars and shortening. Add eggs and vanilla. Sift together the dry ingredients and add to the mixture. Roll dough 1/2 inch thick. It's better to divide the dough in half before rolling it. Spread the date mixture and roll up as a jelly roll. Let stand a few hours or overnight and cut. Bake at 375° degrees. Makes 5-6 dozen cookies.

From Mrs. Edward Wise
Submitted by Mrs. Esther Wise

Mexican Wedding Cakes

1/2 lb. butter	1/2 cup finely chopped
4 T. Confectioners' sugar	nuts
2 cups flour	1 teaspoon vanilla
pinch salt	

Cream butter; add remaining ingredients and mix until blended. Shape into small pieces. Bake in slow oven 300° - 350° about 15 minutes, or until light brown. Bury in powdered sugar a few days. Dough can be chilled before shaping.

Fern Besson

Chocolate Cookies

- 1 cake Baker's chocolate, soaked in a cup of warm water
 - 3 eggs
 - 1 c. of lard and butter (butter preferred)
 - 2 c. granulated sugar
 - 5 c. flour
 - 1 tsp. soda
 - 1 heaping tsp. of baking powder
- Beat the whites of the eggs and fold in with the flour.
- 1 tsp. vanilla
- For the top:
The whites of three eggs beaten stiff and powdered sugar to stiffen.

From Grandmother Kistler and Mrs. Amanda Leininger
Submitted by Louise Bucher

Scotch Shortbread

- 1 c. butter
 - 1/2 c. powdered sugar, packed in cup, then sifted
 - 2 c. sifted flour
- Cream butter. Blend in sugar gradually. Add flour gradually; knead to blend well. Roll to 1/4 inch thick rectangle on lightly floured board. Cut into 2 inch squares. Place on ungreased baking sheet 1/4 inch apart. Bake at 350° 18 - 20 minutes or until a delicate golden color. Makes 3 dozen. Heavenly with strawberries and ice cream.

An old cookbook recipe submitted by Jodie Cook

Good Cream Cookies

- | | |
|-----------------------|----------------------|
| 2 c. granulated sugar | 1 c. butter |
| 1 c. sour cream | 2 eggs, beaten |
| 1 tsp. soda | 2 tsp. baking powder |
| 1/2 tsp. nutmeg | |

Cream sugar and butter; add sour cream, beaten eggs, soda, baking powder and nutmeg. Add flour to make a soft dough that can be rolled and cut into cookies. Bake.

This recipe is in memory of my mother, Nellis Kercher, who always made these with real butter and cream.
Alta K. Hudson

Butterscotch Brownies

1/2 c. oleo	1 c. flour
2 c. brown sugar, packed	2 tsp. baking powder
2 eggs	1 tsp. salt
1/2 c. nuts	1 tsp. vanilla

Melt oleo over low heat. Stir in sugar until blended; add eggs. Sift dry ingredients and add to sugar-shortening mixture. Beat with mixer 2 minutes if desired; stir in nuts. Spread in a greased 9 x 13 pan; bake 20 to 25 minutes at 350°. (Brownies appear to be soft when removed from oven because interior is supposed to be soft.) Cut while warm in squares. When a tooth pick comes clean, they are done.

From Lola Norman
Submitted by Eula Smith

Marge Swank's White Cookies

1 1/2 cups sugar	2 eggs in a cup, then fill
1 cup oleo	with sweet milk
pinch of salt	1 teaspoon vanilla
1 teaspoon soda	

Cream sugar and oleo; add eggs, milk, salt, soda and vanilla. Add enough flour to make a soft dough. Roll on a floured surface to desired thickness. Cut and sprinkle a little sugar on top of each cookie. Bake at 375°-400° or until slightly brown.

Peg Severns

Ice Box Cookies

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 beaten eggs
1 tsp. vanilla
1/2 c. nuts

1 1/2 c. flour
1 tsp. soda
1 tsp. salt
3 c. oatmeal
1/2 c. coconut

Cream shortening and sugar together. Add eggs; then add the flour, soda, salt, oatmeal and coconut. Mix well; add vanilla and nuts. Form into rolls. Chill overnight and slice. Bake at 350°

From Mildred Fawley
Submitted by Betty Fawley

Carrot Cookies

1/2 c. shortening
1/2 c. oleo or butter
3/4 c. white sugar
2 eggs
1 1/4 c. mashed cooked
carrots

2 c. flour
1/4 tsp. salt
1 c. shredded coconut
1/4 c. pecans
2 tsp. baking powder

Cream shortening, butter or oleo, and sugar. Beat in eggs and carrots. Sift dry ingredients and stir into butter mixture. Stir in coconut and nuts. Drop by teaspoonfuls on greased cookie sheet. Bake 10 - 12 minutes at 375°.

Grace Sullivan

No Bake Cookies

2 c. sugar
1/3 c. cocoa
1/2 c. milk
1 stick butter

1 c. chunky peanut butter
1 tsp. vanilla
3 c. quick rolled oats

Place sugar, cocoa, milk and butter in a large saucepan and bring to rolling boil. Boil for 1 minute. Remove from heat and add peanut butter, vanilla and oats. Stir until well mixed. Drop by teaspoonfuls on waxed paper or a cookie sheet.

Janice Hatfield

Drop Cookies

1 3/4 c. sugar	4 c. flour
1 c. lard	3 tsp. baking powder
3 eggs	1 cup milk
salt	flavoring

Drop by tablespoonfuls on cookie sheet and
bake in quick oven (Try 375).

From Alice Dunnuck
Submitted by Marie Coleman

Yankee Doodle Dandies

Melt 1 package (6oz.) semi-sweet chocolate bits
and 1 package (6oz.) butterscotch bits in top of
double boiler over hot water. Remove from heat.
Quickly stir in 2 cans (3oz. each) chow mein noodles
and 1/2 cup chopped peanuts or cashews until they
are evenly coated. Drop by teaspoonfuls onto wax
paper. Chill. Store in refrigerator until ready to
serve. Makes 36.

Esther Markley

Snickerdoodles

1 cup soft shortening	2 3/4 cups sifted Gold
1 1/2 cup sugar	Medal flour
2 eggs	2 teaspoons cream of
1/2 tsps. salt	tartar
1 tsp. salt	

Mix thoroughly together the shortening, sugar
and eggs. Sift together and stir in dry ingredients.
Chill dough. Roll into balls the size of small
walnuts. Roll in mixture of 2 tablespoons sugar
and 2 teaspoons cinnamon. Place about 2 inches
apart on ungreased baking sheet. Bake until lightly
browned, but still soft or 8 to 10 minutes in 400
oven.

Donita Secrist

Pineapple Cookies

- | | |
|--|----------------------|
| 1 c. white sugar | 4 c. flour |
| 1 c. brown sugar | 2 tsp. baking powder |
| 1 c. shortening | 1 tsp. soda |
| 2 eggs | 2 tsp. vanilla |
| 1 c. crushed pineapple
(with the juice) | 1/2 tsp. salt |

Cream sugar and shortening together; add eggs, pineapple and vanilla. Sift dry ingredients together and add to above mixture. Drop by teaspoonfuls on a greased cookie sheet and bake at 375° for 15 minutes or until done.

From Nellie Zent
Submitted by Elma Zent

Pineapple Cookies

- | | |
|------------------------|------------------------|
| 1 c. shortening | 1/2 tsp. baking powder |
| 1 c. brown sugar | 1/2 tsp. salt |
| 1 c. white sugar | 1/2 tsp. soda |
| 1 c. crushed pineapple | 4 1/2 c. flour |
| 1 c. chopped nuts | 2 tsp. vanilla |
| 2 eggs, well beaten | |

Mix shortening, sugar, salt and vanilla and add eggs. Add pineapple; then flour, soda and baking powder which have been sifted together. Drop on greased cookie sheet and bake at 350°. Makes 8 dozen.

Mildred Fowler

Prize Mince Meat Cookies

- | | |
|-----------------|---------------------|
| 3 1/2 c. flour | 1 1/2 c. sugar |
| 1/2 tsp. salt | 3 eggs, well beaten |
| 1 tsp. soda | 1 1/2 c. mincemeat |
| 1 c. shortening | |

Cream shortening; add sugar gradually and cream together until fluffy. Add egg; beat until smooth.

Stir in mincemeat. Sift flour, salt and soda. Gradually add flour mixture, mixing well. Drop by tsp. 2 inches apart on baking sheet. Bake 12 minutes at 400 degrees. Makes 48 cookies.

From Mrs. Nellie Kercher
Submitted by Mary Frances Hudson

Banana Drop Cookies

1 cup sugar	1 c. mashed bananas
2/3 c. shortening	2 1/4 c. sifted flour
2 eggs	2 tsp. baking powder
1 tsp. vanilla	1/4 tsp. soda
	3/4 tsp. salt

Six oz. of chocolate and 6 oz. butterscotch bits may be added. Drop on greased cookie sheet. Bake at 400 degrees 12 minutes.

From Alice Dunnuck
Submitted by Marie Coleman

Drop Cookies

2 cups brown sugar	1 c. seedless raisins
1 cup shortening (butter or lard)	2 eggs, beaten
1/2 cup water	4 c. flour
1/2 cup coffee	3 tsp. baking powder
1 teaspoon soda	3/4 teaspoon salt
	vanilla

Cream together brown sugar and shortening. Dissolve soda in coffee; sift baking powder and flour. Combine ingredients and drop by teaspoonful onto baking tins and bake in quick oven (350 to 375).

From Farmers' Guide Cookbook
Submitted by Mrs. Harold D. Miller

Twinkle Drops

1/2 c. shortening	1/2 tsp. salt
1/2 c. brown sugar	1/2 tsp. soda
1/4 c. white sugar	1 1/2 c. oats, uncooked
1 egg	1/2 - 1 c. coconut
1 tsp. vanilla	1 c. small gumdrops, halved
1 c. flour	1/2 c. chopped nuts

Cream shortening and sugar together; add egg and vanilla. Sift together and add flour, salt and soda. Stir remaining ingredients in. Drop by teaspoonfuls on greased cookie sheets. Bake in preheated oven 375° 10 - 12 minutes. Makes 3 or 4 dozen. Variation: omit coconut and gumdrops and add 1 cup chocolate chips.

Melva Smith

Billy Goat Cookies

1 c. shortening	2 1/2 c. flour
1 1/2 c. brown sugar	1 tsp. cinnamon
3 eggs, beaten	1 c. dates
1 1/4 tsp. soda	1 c. nuts

Blend shortening and sugar until creamy; beat in eggs. Mix soda and water; then stir into creamed mixture. Add flour and cinnamon which have been sifted together. Add dates, raisins and nuts, mixing well. Drop by teaspoonfuls on greased cookie sheets. Bake in hot oven (400) for 10 minutes. If desired, dough can be kept in refrigerator and baked as needed.

Joy Miller

Mother Paulus' Rolled Oats Cookies

1 c. white or brown sugar	1 tsp. cloves
1 c. lard or butter	1 tsp. cinnamon
2 well-beaten eggs	1 tsp. allspice
1 c. raisins, cooked-drain	1 tsp. vanilla
1 1/3 c. raisin juice	2 c. rolled oats
1 tsp. soda	2 c. flour

Cream sugar and shortening; add eggs and raisins. Combine raisin juice and soda. Sift dry ingredients.

Combine all ingredients and let set at least 15 or 20 minutes. Drop on greased cookie sheet. Bake at 400°.

This is a very old recipe.
Blanche (Paulus) Whitmyre

Marshmallow Treats

1/4 cup butter or margarine
6-10 ounces regular marshmallows (about 40) or 4 cups
miniature marshmallows, or 2 cups marshmallow creme
5 cups Kellogg's Rice Krispies

Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted. Remove from heat. Add Rice Krispies and stir until well coated. Press mixture evenly and firmly into buttered 9 x 13 pan. cut into squares when cool. 24 squares (2 in.)

Betty Smith

Forgotten Cookies

2 egg whites	1 cup chopped pecans
2/3 cup sugar	1 cup chocolate bits
pinch salt	1 cup corn flakes or
1 tsp. vanilla	Rice Krispies
1 cup coconut (optional)	

Beat egg whites until foamy (eggs should be at room temperature before beating.) Gradually add sugar and continue beating until stiff. Add salt and vanilla and mix well. Add remaining ingredients. Preheat oven to 350°. Drop cookies by spoonfuls on unfreased foil-covered cookie sheet. Place cookies in oven and immediately turn off oven. Leave cookies in closed oven overnight. Don't peek as this will spoil the cookies. Yields 2 dozen

Mrs. Howard Horn

My Memories

There is a place in Indiana
Where I'll always want to be
Its a place my heart will linger
And of course again I'll see.

It's my home along the river
My Grandpa's farm, you know
For ever since a little girl
It's there I long to go.

The woods of stately maples
And the cow paths winding thru
I've traveled them in the mornings
When the grass was wet with dew.

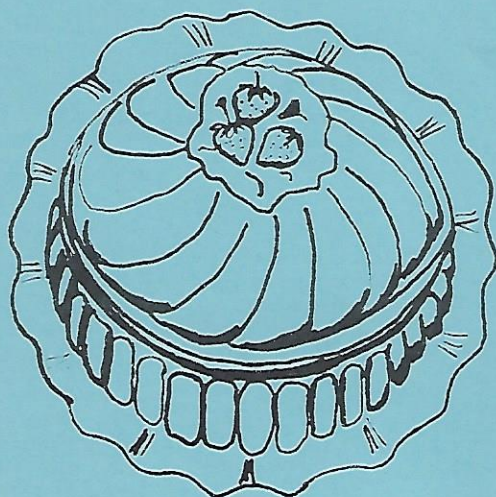
I've traveled them in the evenings
To find the cows you know
Sometimes the darkness overtook me
And to the house I'd go.

I had a dear and trusted friend
A neighbor girl close by.
We walked the cowpaths hand in hand
And soon a cow we'd spy.

One night the darkness overtook us
And frightened we became
We'd hunted the woods and crossed the creek
But the cows stayed hid just the same.

My Grandpa and my Grandma
Has been so good to me
And all my life I'll appreciate
The woods and the maple trees.

Ruth Davis Sept. 1935
Submitted by Pearl Horn



Salads & Desserts

Sweet And Sour Dressing

5 - 6 slices bacon	1/2 tsp. salt
1/4 c. chopped onion	1/3 c. water
2 tsp. flour	1/4 c. vinegar
4 tsp. sugar	

Fry bacon; remove from skillet; save 1/4 c. drippings. Cook onion in skillet till tender, not brown. Blend in flour, sugar, salt; add water and vinegar. Cook till thick. Add bacon and pour over lettuce, swiss chard or dandelions.

Mrs. Wilvin Teel

Cooked Salad Dressing

2 eggs, slightly beaten	1 T. prepared mustard
1/2 cup sugar	1/2 cup vinegar
1 T. flour	1/2 cup water
1 teaspoon salt	

Blend all ingredients; cook slowly, stirring constantly, until thick.

From Mrs. Sharon Miller
Submitted by Mrs. Joy Miller

Homemade Salad Dressing

3 cups sugar	1 tablespoon celery seed
1 cup catsup	1 tablespoon salt
1 teaspoon garlic powder	1 tablespoon minced onion
1 tablespoon paprika	

Mix and beat on medium speed for 1/2 hour. Then add 3 cups Wesson oil and 1 cup of vinegar. This makes a big batch. Half of this recipe makes nearly 2 pints. Keep in refrigerator.

From Mrs. Mary Kehoe
Submitted by Esther Wise

Grandmother Goodman's Mayonnaise

1 cup vinegar	2 eggs, beaten
1 cup water	2 rounded T. flour
1 cup sugar	pinch salt
1 tsp. dry mustard	

Put vinegar and water in 1 quart saucepan and bring to a boil. Turn off. Mix remaining ingredients in a bowl. Pour egg mixture into vinegar-water mix, slowly, stirring until mixed well. Return to heat. Cook over medium-low heat stirring constantly until mixture boils and is thickened. Pour into glass jar and store in refrigerator. When ready to use, thin with a little cream, half and half or whole milk, as this is a very thick mayonnaise. Makes 1½ pts. This is so good for salad, fruits or general use.

This recipe came to me through Roger's Aunt Letha Brown. Ola Wertenberger Goodman was her mother and Roger's grandmother.

Mary Kate Goodman

Honeywell Salad Dressing

1 c. vinegar	2 1/2 c. sugar
1 c. catsup	1 tsp. salt
1 1/2 c. oil (Wesson)	1 T. onion juice or dried onion
1 T. celery seed	
1 T. paprika	

Put all in blender or beat hard with mixer. Very good.

Grace Sullivan

Salad Dressing

2 1/2 c. sugar	1 T. salt
1 c. vinegar	1 onion, grated (or whole if mixed in blender)
1 c. catsup	
3 c. oil	1 T. celery seed
1 T. paprika	

This makes a large amount. You might try half recipe first.

Mrs. Wilvin Teel

Thousand Island Dressing

- | | |
|-------------------------|--------------------------|
| 1 c. mayonnaise | 2 T. sweet pickle relish |
| 3 or 4 T. cider vinegar | 1 hard-cooked egg, |
| 2 tsp. sugar | finely chopped |
| 1/4 c. catsup | |

Blend first 4 ingredients and fold in relish and egg. Chill until ready to use. Makes about 1 1/2 cups.

Marsha Scott

Talma Dressing For Slaw

- | | |
|---------------------------|--------------------------|
| 1 qt. Wesson oil | 1 T. salt |
| 1 qt. sugar | 3 ground onions |
| 1 qt. cider vinegar | 3 mangos (may be canned) |
| 1 T. mustard | 3 pimentos |
| 1 T. Worcestershire sauce | |

This recipe was used at Talma School in the 1950's. Divide by six for home use. (2/3 c., 1/2 tsp., and 1/2) Shake well.

Eula Smith

Celery Seed Dressing

- | | |
|--------------------|------------------|
| 2/3 c. sugar | 1/3 c. vinegar |
| 1 tsp. dry mustard | 1 c. salad oil |
| 1 tsp. salt | 1 T. celery seed |
| 1 onion | |

This can be mixed in blender. If a mixer is used, grate the onion and add the oil last, a little at a time.

Mrs. Wilvin Teel

French Dressing

1 1/2 c. sugar	1 1/2 c. salad oil
1 large or two small onions, chopped	1/2 c. vinegar
1/2 c. catsup	1 tsp. celery seed

Mix sugar, onion, and catsup with mixer. Slowly add other ingredients. Makes 1 qt. of dressing. Store in refrigerator. Shake well before using.

Marsha Scott

Cabbage And Beet Salad

2 cups shredded cabbage	2 T. grated onion
1 cup shredded beets	1/2 c. mayonnaise
	1/2 tsp. sugar

Toss cabbage and beets together. Mix onion, mayonnaise and sugar. Mix vegetables with dressing. Serves 6.

Mrs. Joy Miller

Low Calorie Bean Salad

1 can green beans	Dressing:
1 can wax beans	3/4 cup vinegar
1 can red beans	1/2 cup sugar or sweetener
1 cup celery	to equal 1/2 cup
1 green pepper	1 tsp. dry mustard
1 med. onion	1 tsp. oregano
1/2 cup carrots	2 T. parsley flakes

Mrs. Wilvin Teel

24-Hour Vegetable Salad

6 cups chopped lettuce	16 oz. crisp drained bacon
salt, pepper and sugar	2 c. shredded Swiss cheese
6 sliced hard-cooked eggs	1 c. mayonnaise
1 10 oz. pkg. frozen peas	1/2 c. sliced green onion
	paprika

Put 3 cups of lettuce in bottom of large bowl; sprinkle with salt, pepper and sugar. Add a layer of eggs and salt. Layer in order: peas, lettuce, bacon and cheese. Spread mayonnaise over top, sealing to edge. Cover and chill 24 hours. Garnish with onion and paprika. Toss before serving. 12 to 15 servings.

Agnes Tibbets

Bean Sprout-Kraut Salad

- 1 16 oz. can sauerkraut, drained
- 2 cups fresh bean sprouts or 1 16 oz. can bean sprouts rinsed and drained
- 2 T. finely chopped green pepper
- 1 2 oz. jar pimiento, drained and chopped
- 1/2 c. sliced celery 1/2 c. vinegar
- 1/4 c. chopped onion 1/4 c. salad oil
- 1/2 c. sugar

Combine vegetables. In screw-top jar, combine sugar, vinegar, and oil; cover and shake to dissolve sugar. Pour over vegetables, tossing to coat. Cover; refrigerate overnight. Serve on lettuce-lined plate, if desired. Makes 6 to 8 servings.

Marsha Scott

German Potato Salad

- 12 medium potatoes 3/4 c. sugar
- 2 medium onions 1/2 pt. coffee cream
- 1/2 lb. bacon 1/2 c. vinegar
- 3 eggs

Boil potatoes with jackets on. Chop onions. Peel potatoes while hot and slice in bowl; layer with onions. Fry bacon; pour grease over potatoes. Crumble bacon; set aside.

Dressing: Place eggs, sugar and coffee cream in skillet bacon was fried in. Beat; cook until it starts to boil. Add vinegar. Pour over potatoes; garnish with bacon. Serve immediately.

From my mother-in-law, Mrs. C. C. Cook
Submitted by Jodie Cook

Corn Salad

12 ears of corn
1 large head of cabbage
6 or more mangos or peppers
2 1/2 c. brown sugar
1 T. salt
1 T. celery seed
1 T. ground mustard
3 quarts vinegar
Parboil corn in water for 15 minutes. Mix ingredients well and boil 2 minutes.

From Aunt Anna Taylor
Submitted by Lulu Eaton

Mixed Vegetable Salad

1 pkg. (20 oz. bag) frozen mixed vegetables (Cook according to package directions and drain.)
1 small onion, minced
1/2 cup chopped celery
1 small green pepper, cut fine
1 can (1 lb.) red kidney beans (drained)
Cook the following until thick and clear:
1/2 cup sugar
1/2 cup vinegar
(weaken some)
1 tablespoon flour
1 tablespoon mustard
1/2 teaspoon salt
Cool; pour over vegetables. Slivered almonds are good sprinkled over the top.

Mrs. Frank D. Smith

Rhineland Salad

1 cup sugar
1/4 cup vinegar
2 cups sauerkraut
1 cup chopped celery
1/2 cup chopped onions
2/3 tablespoon chopped red pepper or mango
Mix sugar and vinegar and boil 1 minute. Let cool then pour over mixture of other ingredients. Let stand overnight or 8 to 12 hours before serving.

Mildred Fowler

Olive Wreath Mold

1 6 oz. pkg. lime Jello	24 slices of olives
2 cups boiling water	1 cup shredded American cheese
4 T. lemon juice	1 cup finely chopped nuts
2 cups Cool Whip	1/2 tsp. salt
2/3 cup sliced olives	1 cup celery

Dissolve Jello in 2 cups boiling water; add lemon juice and chill till syrupy. Add other ingredients (except the 24 olive slices); mix well. Place 24 olive slices in greased mold. Add mixture and chill.

Peg Severns

Cucumber Relish

1 pkg. lime-flavored gelatin	
1 3/4 cups hot water	dash of pepper
1/4 cup vinegar	1/2 teaspoon scraped onion
1/2 teaspoon salt	2 cups drained, chopped cucumber

Dissolve gelatin in hot water; add vinegar and 1/4 teaspoon salt. Chill. Add 1/4 teaspoon salt, pepper and onion to cucumber. When gelatin is slightly thickened, fold in cucumber mixture. Turn into half-size individual molds. Chill until firm. Unmold; serve with cold cuts or fish. Makes 12 half-size molds.

Mrs. Joy Miller

Delicious Salad

1 pkg. lemon Jello, mixed according to package directions.
3 hard-cooked eggs, chopped
2 teaspoons onion, chopped fine
salt to taste
1 cup celery cut very fine (I slit the stalk with a fine paring knife)
1 cup mayonnaise, mixed with Jello when it begins to set.
Mix together and mold.

Mrs. Howard Horn

Milnot Jello Salad

- 1 No. 2 can pineapple, grated and drained(reserve liquid)
- 1 No. 2 can pears, drained and mashed (reserve liquid)
- 16 large marshmallows
- 1 13 oz. can Milnot
- 1 pkg. lime Jello

Add marshmallows to 1 1/4 cups of juice drained from fruit and boil until marshmallows are melted. Dissolve the package of jello in the hot juice and marshmallow mixture. Cool until partly congealed. Whip Milnot. Fold in Jello and fruit. Pour into 9 x 13 dish. Chill until firm. Slice and serve. Nuts may be added.

Mrs. William (Linda) Cochran

Marie Applegate's Cottage Cheese Salad

- 1 large or 2 small boxes of orange Jello (dry)
- 1 large box cottage cheese
- 1 large tub Cool Whip
- 1 large can crushed pineapple(draind)
- 1/2 cup pecans

Mix all together in dish and let set 3 - 4 hours.

Peg Severns

Frosted Salad

- | | |
|---|-----------------------|
| 1 box orange Jello | lemon juice |
| 1 box lemon Jello | 4 c. boiling water |
| 1 large can pineapple,
crushed and drained | 3 or 4 sliced bananas |

Prepare Jello in usual manner; add fruit. When set, cover with dressing:

- | | |
|---------------------------------------|-----------------|
| 1 cup pineapple juice | dash of salt |
| 1 egg | lemon juice |
| flour | chunk of butter |
| 1 cup cream, whipped and
sweetened | grated cheese |

Using the juice of the pineapple, make a boiled dressing. Add chunk of butter. It should be fairly

thick. When cold, add whipped cream and spread on Jello. Sprinkle with grated cheese (the kind you get in a can).

From Isabel Johns, Riverside, California
Submitted by Pearl Horn

Apple Jello Salad

2 pkg. lemon Jello	2 large apples, unpeeled,
1 cup hot water	diced
16 large marshmallows	1 cup crushed pineapple,
1 cup cold water	drained
1/2 cup chopped nuts	

Dissolve Jello in hot water; add marshmallows and stir over low heat until melted. Add cold water and let set until it starts to thicken. Add fruit and nuts.

Topping:

1/2 cup sugar	2 tsp. lemon juice
2 eggs	Dream Whip

Combine sugar, eggs and lemon juice; cook over low heat. Cool and fold in prepared Dream Whip.

Betty Fawley

Pearl Horn submitted similar recipe from Evelyn Taylor

Orange Salad

2 pkg. orange Jello	1 pint orange sherbet
2 cups boiling water	1 cup mandarin oranges,
1 cup crushed pineapple,	(small can, drained)
drained	

Dissolve Jello in hot water. While still hot add sherbet and fruit. Mix and chill in refrigerator.

From Nellie Zent

Submitted by Elma Zent

Instead of peeling whole apples, cut them in half; then quarter. Cut out the core and then peel.

Alta K. Hudson

Apricot Cheese Delight

- 1 pkg. orange Jello
- 1 can crushed pineapple
- 1 can chopped apricots

Make Jello according to package directions. Drain the fruit and reserve the juice. Add fruit to partially set Jello and return to refrigerator to set.

Topping:

- 1/2 cup sugar
- 1/4 teaspoon salt
- 2 T. flour (or cornstarch)
- 1 egg, well beaten
- 1 cup juice (from above fruit)

Combine ingredients and cook over low heat until thickened (stir). Cool and add to whipped cream. Spread on set Jello and sprinkle top with grated Kraft cheese. Refrigerate until serving time.

Submitted by Elma Zent

Make Ahead Jello Dessert

- 1 pkg. cherry Jello
- 1 1/1 cups cold water
- 1 pkg. strawberry Jello
- 1 cup pineapple, crushed or chunk (drained)
- 2 cups hot water
- 2 cups miniature marshmallows

Dissolve Jello in hot water; add cold water. Let set till jelly like; then add pineapple and marshmallows. Let stand while making topping.

- 1/2 cup sugar
- 1 egg, beaten
- 1 cup pineapple juice
- 1 T. oleo or butter
- 2 T. cornstarch or flour

Boil until it thickens; cool. When cool stir in 1 package prepared Dream Whip or 2 cups prepared topping. Sprinkle with cheese or nuts if desired.

Pearl Horn

Mint Jello

- 1 6 oz. pkg. lime Jello
- 2 c. boiling water
- 1/4 tsp. peppermint flavoring
- 1 envelope Dream Whip
- 2 c. cold water
- 8 chocolate cream-filled cookies, finely crushed

Dissolve Jello in hot water; add cold water and flavoring. Chill until slightly thickened. Measure 1 3/4 c. Jello into 9 x 5 inch loaf pan and chill about 5 minutes. Blend whipped Dream Whip into remaining Jello. Carefully spoon 1/3 of creamy mixture into the pan. Sprinkle 1/2 cookie crumbs. Repeat these two layers and spoon the remaining creamy mixture on top. Chill until firm - about 4 hours. Unmold. Garnish with additional whipped topping and cookie crumbs if desired. 10 - 12 servings.

Marie Coleman

Paper Cup Frozen Salad

1 lb. sour cream	2 bananas, diced
2 T. lemon juice	4 drops red food color
1/2 c. sugar	1/2 cup chopped pecans
1/8 tsp. salt	24 Bing or sour cherries,
1 8 oz. can pineapple,	well drained
tidbits, drained	

Combine sour cream, lemon juice, sugar, salt, pineapple, banana pieces and enough red food color to give a pink tint. Lightly fold in nuts and cherries. Spoon into fluted paper muffin cups which have been placed in a muffin tin. Freeze. Remove from freezer about 15 minutes before serving to loosen paper cups. Peel off paper cup and turn salad upside down to serve. These are attractive when they are stacked in a pyramid with greens stuck in between the salads. Makes 12 servings.

Mildred Fowler

Fruit Salad

1 can peach pie filling
1 small jar maraschino cherries, drained
1 can mandarin oranges, drained
1 can chunk pineapple, drained

Stir these all together; then add two or three bananas.

Mrs. Wilvin Teel

Cranberry Salad

1 qt. cranberries	1 cup chopped celery
3 1/2 cups water	1 cup small marshmallows
3/4 cup minute tapioca	1 cup chopped nutmeats
2 1/4 cups sugar	3 apples, diced

Bring water and cranberries to boil and slowly add tapioca and sugar. When cold add remaining ingredients.

Mrs. Gertrude Hill

Orange And Apple Tapioca

4 c. peeled, sliced apples	1/2 tsp. cinnamon
3/4 c. sugar	1/4 tsp. nutmeg
3 T. oleo	1/2 c. water
2 tsp. lemon juice	1/4 tsp. salt
1/4 c. tapioca	1 c. fresh orange sections
	2 c. water

Combine first 8 ingredients in skillet and cook about 15 minutes. Remove apples to serving dish. Add oranges, tapioca and 2 cups water to skillet. Let set 5 - 10 minutes; then cook and pour over fruit. Stir after 20 minutes.

Mrs. Wilvin Teel

Dessert Tapioca

1 cup sugar	5 cups water
1/2 teaspoon salt	1 3 oz. pkg. cherry Jello
1/2 cup plus 1 tablespoon Minute tapioca	

Bring sugar, salt, water and tapioca to boil; stir for 15 minutes. Stir in Jello and let set overnight in refrigerator. Fold in:

- 1 large Cool Whip or Dream Whip
- 3 bananas, sliced
- 1 small can pineapple chunks
- 1/2 cup miniature marshmallows
- 1/2 cup maraschino cherries, diced

Mix well and let set till flavors blend.

Peg Severns

Rhubarb Sauce

8 cups cut-up rhubarb	1 tsp. salt
1/2 cup minute tapioca	1 tsp. cinnamon
3-4 cups sugar	4 cups water
2 T. butter or oleo	

Mix all ingredients in a 5 - 6 qt. kettle. Let stand at least 5 minutes. Then, stirring often, bring to boil over medium heat. Simmer until rhubarb is tender (10-15 minutes). During this time I taste a spoonful of sauce (after I have cooled it a bit) to see if it is sweet enough. Add more sugar if desired. Chill before serving. Makes 3 qts.

Strawberry-Rhubarb Sauce: Use 6 cups rhubarb and 2 cups strawberries. Keep other ingredients the same. This recipe may be canned: Sterilize jars and lids and can while boiling hot. Process 15 - 20 minutes in a boiling water bath. Makes 3 qts. This is my own recipe. I experimented until I got it the way it tasted good to us.

Mary Kate Goodman

Cranberry Salad

1 lb. cranberries	2 boxes lemon Jello
1 orange	2 cups hot water
1 small can crushed pineapple	2 cups sugar

Grind cranberries and orange and add to cool Jello. Add pineapple. (Nuts, ground apple and ground celery may be added.) Chill.

Mrs. Harold D. Miller

Hot Fudge

1 cup sugar	1 cup hot water
2 T. flour	1 tsp. vanilla
1/3 c. cocoa	1 T. butter
1/4 tsp. salt	

Cook first four ingredients till thick. Add vanilla and butter.

Peg Severns

Frozen Cherry-Pineapple Dessert

- 1 can Thank You Cherry pie filling
- 1 can crushed pineapple (#2 can, drained)
- 1 large can Eagle Brand milk
- 1 Cool Whip (large)
- 1 cup chopped nuts

Mix first four ingredients and pour into 9 x 13 pan. Sprinkle nuts on top and freeze.

From Helen Brown
Submitted by Elma Zent

Frozen Fruit Sherbet

- 2 cups sugar
 - 2 cups hot water
 - juice of 2 lemons
 - 1 can (6 oz.) frozen orange juice concentrate, thawed and undiluted
 - 2 bananas, coarsely chopped
 - 1 can (16 oz.) crushed pineapple
 - 1 small bottle maraschino cherries, chopped
- Dissolve sugar in hot water. Mix this with remaining ingredients. Pour into bowl. Stir several times while it is freezing. Cover and store. Remove from freezer 30 minutes before serving for easier handling. Serve as dessert. It is excellent after a heavy meal.

Esther Markley

Low Calorie Frozen Dessert

- 1 6 oz. can frozen juice concentrate, orange or pineapple
 - 1 1/4 c. cold water
 - 1 T. liquid sweetener or equivalent to 1 c. sugar
 - 1/2 c. dry milk powder
- Blend; freeze partially. Whip. Freeze several hours until solid.

From Eula Smith
Submitted by Pearl Horn

Homemade Ice Cream

3 cups white sugar 5 junket tablets
5 eggs 3 T. vanilla
4 quarts milk (to make it richer, use 1 pint of cream
and 3 1/2 quarts milk)

Put junket tablets in enough water to dissolve. Set aside. In a large pan, beat the eggs well; add sugar, milk and cream. Set on stove. Stir till lukewarm. Now put this into your ice cream can. Add vanilla and junket tablets; agitate slightly. Let set till cool. Freeze with plenty of salt and crushed ice. Fill the can only about 3/4 full to allow room for expansion. Makes 5 quarts.

This is an old family favorite.
Oretha Stiffler

Homemade Ice Cream

3 pkg. French Vanilla instant pudding
5 eggs dash salt
1 1/2 cups sugar 2 tsp. vanilla
1 can Eagle Brand condensed milk or 1 large can Milnot

Use electric mixer to mix pudding according to package directions. Add remaining ingredients and mix well. Add enough milk to fill to container line. Freeze as your freezer directions state. Yield: 6 quarts.

Pearl Horn

Frozen Cheese Cake

1 8 oz. cream cheese 3 egg whites, beaten
1 cup sugar 1 pkg. Dream Whip, beaten
3 egg yolks graham cracker crust

Beat cream cheese, sugar and egg yolks; fold in beaten egg whites and Dream Whip. Pour over graham cracker crust (save some crumbs for the top) in 8 inch square pan. Freeze until hard.

Norma Knoop

Strawberry Frozen Dessert

- 4 3/8 cups whipping cream, whipped
- 5 cups powdered sugar
- 1 pound butter or margarine, softened
- 2 1/2 cups chopped nuts
- 10 eggs
- 8 3/4 cups frozen strawberries, thawed
- 2 cups cookie or graham cracker crumbs

Cream butter and sugar; beat eggs well and blend into creamed mixture. Add strawberries and nuts; fold in whipped cream. Chill the mixture. Line bottom of 18 x 15 inch pan with half of crumbs, put mixture in pan and put rest of crumbs on top. Freeze at least 24 hours. Serves 50.

Louise Bucher

Blueberry Dessert

- 2 pkg. (8 oz.) cream cheese
- 1 cup sugar
- 2 eggs
- 3/4 stick of oleo or butter, melted
- 1 1/4 cups graham cracker crumbs
- blueberry pie filling
- Dream Whip or whipped cream

Mix cheese, sugar and eggs with mixer. Press graham cracker crumbs into baking dish. Spread cheese mixture over the crumbs and bake 15 minutes at 350°. Then spread blueberry pie filling over this and top with Dream Whip or whipped cream.

In memory of my sister-in-law, Mrs. Donald (Jeanne) Horn
Submitted by Pearl Horn

Graham Cracker Pudding

- | | |
|------------------------|------------------------------|
| 1 1/2 cups brown sugar | 1 pkg. graham cracker crumbs |
| 2 T. cornstarch | ground peanuts or |
| 1 cup milk | bananas |

Mix brown sugar, cornstarch and milk; boil until it is like thick gravy. Roll graham crackers into crumbs. Put 1/2 graham cracker crumbs in dish; then layer of pudding. Repeat until dish is full. Peanuts and bananas are optional.

Mrs. Pearl Horn

Banana Pudding

1 pint milk (scalded)	3 eggs, slightly beaten
3/4 cup sugar	1 T. butter
3 T. flour	1 tsp. vanilla
pinch salt	bananas
	graham cracker crumbs

Add sugar, flour, salt and eggs to milk and cook until thick. Take from fire and add butter and vanilla. Put layer of bananas, and then graham crackers; then layer of pudding. Continue till dish is full. Top with cracker crumbs.

From my mother, Mary Sands
Submitted by Lulu Eaton

Banana Split Dessert

1 box graham cracker crumbs	finely chopped nuts
1 stick butter or margarine	maraschino cherries
1 T. brown sugar	
1 lb. box confectioners' sugar	
2 sticks butter or margarine (softened)	
2 eggs, well beaten	
4 bananas, sliced	
1 #303 can crushed pineapple (well drained)	
1 large container Cool Whip	

Combine graham cracker crumbs, 1 stick of butter or margarine and brown sugar; press in 9 x 13 pan. Bake at 350° for 10 minutes. Let cool. Blend confectioners' sugar, 2 sticks softened margarine or butter and eggs; pour over cooled crust. Place fruit over second layer. Spread Cool Whip over fruit and sprinkle with nuts. Top with maraschino cherries. Refrigerate before serving.

Penny Haney

Plum Pudding

1 cup sour cream	1 teaspoon soda
1 1/2 cup sugar	2 teaspoons cinnamon
1 cup raisins (floured)	1/2 teaspoon nutmeg
2 eggs	1/4 teaspoon cloves

flour to make a stiff batter

Spiced gumdrops, citron, and candied peels may be added. Mix in order given. Mix the soda, cinnamon, cloves and nutmeg with a little flour. Add enough flour to make a stiff batter. Use coffee can or molds; cover with wax paper and steam according to directions with slow cooker.

Sauce for pudding:

1 1/2 cups sugar	1 tablespoon flour
2 teaspoons butter	boiling water
	vanilla

Beat sugar and flour with butter to a cream; add boiling water and vanilla. Boil for a few minutes. This makes a thin sauce.

I got this recipe from my mother. It had been brought over from England. I remember as a little girl Mother making this at Thanksgiving or Christmas. She would wet a cloth, then flour it, then put the pudding in cloth and steam. Nowadays with the slow cookers and pressure cookers it is much easier and quicker.

From Mrs. William Harrison

Submitted by Mrs. Earl Butt

Apple Crisp

4 cups sliced apples	1 cup sugar
1/2 c. hot water	1/2 cup butter
1 tsp. cinnamon	3/4 cup flour
	1 c. grated cheese

Place apples in baking dish. Mix water and cinnamon together and pour over apples. Work flour, sugar, butter and cheese together until crumbly. Spread over apples. Bake at 325° until tender.

Marie Coleman

Glorified Rice

1/2 cup rice	1/2 cup crushed pineapple,
1 pint (2 cups) milk	(drained)
pinch of salt	1/2 cup whipped cream or topping

Boil rice, milk and salt together until rice is tender. Add sugar to suit your taste. Cool. Add pineapple and whipped cream or topping.

From an aunt of Howard Horn, Mrs. Stella Snider
Submitted by Mrs. Howard Horn

Lemon Torte

1 cup flour	8 oz. Philadelphia cream
1 stick oleo	cheese (room temperature)
2/3 cup chopped nuts	1 cup powdered sugar
2 pkg. instant lemon pudding	1 cup Cool Whip
	3 cups milk

Mix flour, oleo and nuts; pat into a 9 x 13 pan and bake 15 minutes in 350° oven. Remove crust from oven and cool. Mix cream cheese, powdered sugar and Cool Whip; spread evenly over cooled crust. Mix instant pudding and milk. Spread evenly over above layer. Additional nuts may be sprinkled over top or nuts may be omitted from crust if desired. Refrigerate.

From Lena Eaton
Submitted by Elma Zent

Apple Pudding

sliced apples	1/2 cup water or milk
1 T. butter	1 cup flour
1/2 cup sugar	1 tsp. baking powder

Butter a baking dish and fill 1/2 full with sliced apples. Pour over them a batter made of other ingredients. Bake until brown in 350° oven. Serve with cream and sugar. Other fruit may be used.

From my sister, Zeta Parker
Submitted by Lulu Eaton

Fresh Rhubarb Roll

Combine 1 1/2 cups sugar, 1 1/2 cups water; cook 5 minutes. Pour in a greased rectangular baking pan. Make biscuit dough by sifting together 3 cups sifted flour, 3 teaspoons baking powder, 1/2 teaspoon salt, and 1/3 cup sugar. Cut in 1/2 cup shortening; add 1 cup milk and stir lightly. Knead on floured board. Roll into a 12 inch square 1/3 inch thick. Brush with 3 tablespoons melted butter; spread dough with 3 cups cut rhubarb and roll as jelly roll. Cut in slices and place in syrup in pan. Bake in very hot oven (450°) for 40 minutes. During baking baste with sauce made by cooking together 1 cup of cut rhubarb, 1/2 cup sugar, and 2/3 cup water. Serves 8.

From Mrs. Harry Badman
Submitted by Mrs. W. E. Fowler

Baked Devil's Float

1 cup sugar	1/2 cup milk
2 cups water	1 cup flour
2 T. butter	2 tsp. baking powder
1/2 cup sugar	1 tsp. vanilla
3 T. cocoa	1/2 cup nutmeats

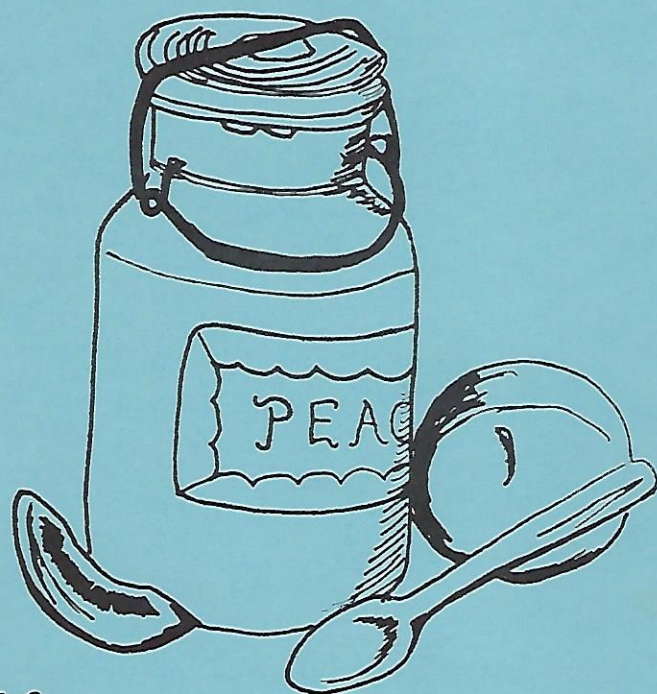
Boil 1 cup sugar and water for 10 minutes. Pour into a baking dish or pan. Cream the butter and add the sugar and cream well. Mix the dry ingredients alternately with the milk. Add the nuts. Drop by spoonfuls into the boiling syrup and bake in a moderate oven (350°) for 30 minutes. Serve with a sauce of whipped cream.

Joy Miller

Apricot Pudding

1 cup flour	2 T. butter
1/2 cup sweet milk	1 T. sugar
2 tsp. baking powder	2 eggs
1/2 teaspoon salt	

Grease individual molds, put in 1 tablespoon batter. Lay on top of this 1/2 of an apricot, cut side up. Fill



Jam & Jellies

Rhubarb Spread

5 cups rhubarb (cut up)
3 cups sugar

Pour sugar over rhubarb and let set overnight. In the morning cook until rhubarb is tender and well done. Stir in 1 pkg. of Strawberry Jello while still hot. Stir until well dissolved; then put in jars and chill. This tastes like strawberry jam. Yields 4 or 5 small jars.

Lois LaMar

Black Raspberry 1, 2, 3, Jam (Old Fashioned)

1 cup black raspberries (cleaned & washed)
2 cups rhubarb (chopped fine)
3 cups sugar (granulated)

Method: Wash and sterilize containers you wish to store the jam in. Place a saucer in refrigerator to later test jam. Wash and chop fine tender stalks of rhubarb and place in heavy kettle or saucepan over low heat and stir frequently until juice begins to form. Add black raspberries and sugar. Bring to boil with heat increased. Boil until a little jam (1/2 teaspoon) dropped on cold saucer from refrigerator seems the right thickness. Remove from stove and dip into containers and cover with melted paraffin; let cool and store. You will like this. It tastes like raspberry jam. Other amounts can be used, but use the same 1,2,3 ratio.

From my grandmother Lydia Bybee
Submitted by Mrs. Earl Zent

Lucille's Quince Honey

Grate fine or grind 5 quinces and 2 Grimes Golden apples. Add to boiling mixture 6 cups sugar and 2 cups water. Cook to jell stage. Seal.

Mrs. Harold Fisher

Rhubarb-Strawberry Jam

5 cups cut-up rhubarb
4 cups sugar
Jello

Mix together and let stand, stirring now and then, until it forms some juice. Let stand overnight if it's more convenient. Then bring to rapid boil and boil 10 minutes, stirring most or all the time. Remove from heat and add Jello; stir until dissolved. Put in jelly containers. This can be covered with paraffin or frozen, or even stored in refrigerator. This recipe can be varied to suit your taste. A 6 oz. can of crushed pineapple is good in it and different flavors of Jello can be used.

Mrs. Wilvin Teel

Rhubarb Jam

4 cups rhubarb, cut in 1/2 inch pieces
4 cups sugar
1 small (3 oz.) pkg. strawberry gelatin

Stir the rhubarb and sugar together and allow to soak overnight. Next morning, bring to a boil and boil 8 minutes. You will need to stir occasionally. Remove from heat. Stir in gelatin until completely dissolved. Pour into jelly glasses and seal with paraffin. Makes 6-7 glasses. (8 oz.)

This recipe was given to me by a cousin in Peru, Ind. several years ago. It's very good and pretty, too.
Mary Kate Goodman

Easy Jelly

2 cups rhubarb
2 cups sugar
3 oz. pkg. Jello

Cook rhubarb and sugar. Then add Jello.
Tastes like strawberry jelly. Refrigerate.

Pearl Horn

Quince Honey

4 large quince or 6 medium size
6 cups sugar
1 quart water

Let sugar and water boil. Add quinces which have been washed, peeled, cored, and ground through the food chopper. Boil 25 minutes. Seal in hot sterilized jars.

Original contributor: Mrs. George (Rosa) Smith
Submitted by June Aughinbaugh

Apple Butter (Lottwaerrick)

1 peck sweet cooking apples 2 tsp. cinnamon
1 quart cider 1/2 tsp. cloves
1 quart water 1/2 tsp. ground allspice
10 cups sugar

Wash apples, rubbing thoroughly if they have been sprayed. Core and cut into eights. Do not peel. Add cider and water and cook until apples are soft. Press through strainer or food mill. Put into a large kettle that will fit in your oven, or use two roasters. Mix in 5 cups sugar.

Bake in 350° oven. Every half hour, stir with a wooden spoon. (Use a timer to remind you.) After an hour of cooking, add remaining sugar and spices. Cook three more hours or until the butter is thickened and dark red. Pour into sterilized jars and seal.

Adapted oven method from Pa. Dutch Cookbook
Submitted by Harriet Abbey

My Grandmother Bybee always said: When pouring hot jam or jelly to put a silver spoon in the glass before pouring, to keep the glass from breaking.

Elma Zent

Strawberry Freezer Jam

Dissolve 1 box Sure-Jell in 1 cup hot water and boil 1 minute. Stir in 3 1/2 cups strawberries which have been stemmed, washed clean and drained. Add 4 cups of sugar. When thoroughly dissolved remove from fire and stir occasionally. When cold pour into freezer containers and freeze. Keep stored in freezer until ready to use; then in refrigerator as you use it. This makes delicious topping for ice cream, also. Strawberries may be added whole or mashed. I always measure them as whole and then mash them if I add them mashed.

From Elnora Craig
Submitted by Elma Zent

Kool-Aid Jell Spread

- 1 pkg. Kool-aid (any flavor)
- 1 pkg. Sure-Jell (or other fruit pectin)
- 3 cups sugar (have measured and ready)
- 3 cups water

Pour water into preserving kettle. Add Kool-aid and pectin, stirring until thoroughly dissolved. Place kettle over fire, stirring constantly. and bring to a rolling boil. Add sugar quickly, stirring constantly at first signs of active boil, remove from fire, skim quickly and pour into glasses before jelly sets. Makes 5 glasses.

Mrs. Hobart (Lois) Paxton

Sassafras Jelly

- 2 cups strong sassafras tea
- 1 pkg. pectin
- 3 cups strained honey

Boil sassafras tea and pectin. Add honey. Strain and put in jars. Jelly will thicken slowly.

From O.L. Romig
Submitted by Lois Paxton

Beet Jelly

Place 4 quarts scrubbed beets in water to cover.
Cook till done. 6 cups juice (If not enough add water).
2 pkgs. Sure-Jell
1/2 cup lemon juice

Boil above ingredients for 2 minutes. Add 8 cups
sugar and 2 small pkgs. raspberry jello. Boil 5 min-
utes and seal. (You can still see beet particles.)

Viola Funnell

Corn Cob Jelly

12 bright red corncobs
2 quarts water
1 package Sure-Jell
3 cups sugar

Break cobs up and boil in water 30 minutes. Re-
move from heat, strain to make 3 cups. Add Sure-Jell.
Bring to rolling boil. Add sugar and boil 5 minutes,
or to jelly stage.

Mrs. Hobart (Lois) Paxton

Add 1 tablespoon of cornstarch to each quart of
strawberry preserves. This will keep them from get-
ting strong.

From Mrs. Hiram Anglin
Submitted by Mrs. Joy Miller

To remove chewing gum from clothes, take a piece
of ice and hold over the gum for a few minutes.
Then brush off the gum.

Hints to Housekeepers pamphlet
Shared by Lois Paxton

Play Clay

1 cup flour
1/2 cup salt
1 teaspoon powdered alum

Add water to make a stiff dough. Food coloring may be added. Put into a plastic bag or closed container.

Mrs. Howard Horn

Dish Garden

4 T. salt	1 T. ammonia
4 T. blueing	3 or 4 drops mercurochrome
4 T. water	

Mix together and pour into rose bowl or a dish.

Mrs. Howard Horn

Write down what you want to say before you dial a long distance telephone call. This will save time and money.

Alta K. Hudson

Plant turnip seeds the twenty-fifth of July, wet or dry.

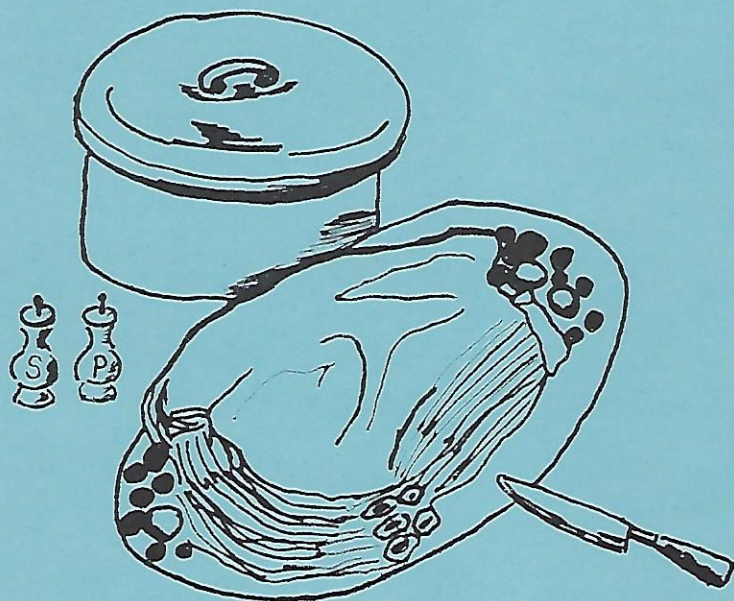
Mrs. Harold D. Miller

To cut fresh bread, heat knife between every four or five slices.

From a booklet shared by Carin Roy

Remove paint spots from cement steps and sidewalks by soaking spots with a strong solution of washing soda and water. This softens the paint so it can be scraped off.

Mrs. Joy Miller



Meat & Main Dishes

Elephant Stew

1 Elephant
2 rabbits (optional)
salt and pepper

Cut elephant into bite size pieces. This should take about 2 months. Add enough brown gravy to cover. Cook over kerosene fire about 4 weeks at 405°. This will serve 3800 people. If more are expected, 2 rabbits may be added but do only if necessary as most people do not like to find HARE in their stew.

Brunswick Stew

About 70 squirrels, cut up
2 large stewing chickens, cut up
6 gallons water
2 1/2 pounds salt pork, chopped
3 1/2 gallons cubed potatoes
4 gallons peeled tomatoes, chopped
2 1/2 gallons butter beans (lima beans)
1 gallon shredded cabbage (optional)
1 red pepper, chopped
3/4 cup black pepper
1 3/4 cup salt
1 pound sugar
1 gallon cubed carrots
2 1/2 gallons freshly cut corn

Clean, dress and cut up squirrels and chickens. If your folks are not ardent squirrel hunters, increase the number of chickens. If you use all chickens, this recipe will take about 24 stewing chickens.

Bring 4 gallons of the water to a boil in a 30 gallon iron kettle. Add meat. Cook, stirring frequently, until meat starts to come off the bone. (Take out pieces of bone before serving to small children.) Add remainder of water as needed.

Chop salt pork, fry out and add pork and drippings to boiling mixture. Add beans, potatoes, tomatoes, carrots and corn in order as each is prepared. Continue cooking and stirring until vegetables are tender.

Add cabbage and seasonings, and cook, stirring, 1 hour, until stew is thick and flavors well blended. Remove kettle from the coals to serving area by hooking the handle over a heavy pole, several helpers carrying each end. Makes 15 gallons.

From an old cookbook obtained from my mother-in-law, Leola Simpson. Also in this cookbook was a recipe for corn bread to go with the Brunswick stew. Sandra Simpson

Use hot water and a whisk-broom for sprinkling clothes.

Hints to Housekeepers Pamphlet
Shared by Lois Paxton

Kelly's Stew

1/2 c. rice (uncooked)	1 can tomato juice
2 lb. ground beef	salt and pepper
1/2 c. celery, chopped	to taste
2 cans red kidney beans	chili powder, if desired
2 cans tomatoes	1 medium onion, chopped

Brown rice in butter; add ground beef, onion, and celery and brown. Drain. Add remaining ingredients. Bring to boil, reduce heat and simmer for at least one hour.

This recipe was given to Dove Kercher by Dale Kelly when he was scoutmaster in Mentone in the late 1930's. Mr. Kelley cooked it in a large iron kettle over an open campfire at the Tippecanoe River Boy Scout Camp north of Mentone.

Contributed by Eileen Bowser

5 Hour Stew

2 lb. stew meat	3 or 4 potatoes, diced
2 c. tomato juice	2 pkg. George Washington
3 T. tapioca	seasoning
5 or 6 carrots, diced	salt

Mix all together. Cover and put in oven for 5 hours at 225° or use your crock pot.

Emma Zolman

Standard Cream Soup

2 T. Jelke Good Luck margarine	1 c. water
2 T. flour	1 tsp. salt
1 c. Jelke Good Luck	1 c. vegetable pulp
Evaporated Milk	

1. Melt Good Luck, rub in flour, and gradually add milk and water (previously mixed).

2. Cook until thick, add salt and vegetable pulp.

From an old pamphlet
Shared by Lois Paxton

Lyndes Latimer's Bean Soup

2 lbs. small navy pea beans
1 1/2 lb. smoked ham hocks
1 onion, chopped, braised in butter until light brown

To wash beans, run them through hot water until white. Pour 4 quarts hot water over beans; add ham hocks, and cover for a 3 hour boil. Do not stir. Salt is added just before serving. Serves 8

From Famous Bean Soup served at the Senate Restaurant in our nation's capitol.

Suggested by Mr. and Mrs. Chester Smith

With the cooperation of Mr. and Mrs. Wilber Latimer

Senator Bean Soup

1 lb. navy beans
1/3 c. butter or margarine or hamchopped or
1/2 lb. bacon slightly cooked
3 medium potatoes, cooked and mashed
1 c. celery
1 c. onion
1 tsp. salt
pepper
parsley

Wash beans. Cover with water; boil 1 min; let stand 1 hour. Add 2 1/2 quarts water. Boil or simmer 2 hours. Add butter or meat, potatoes, celery, onion, and salt. Simmer 1 more hour. Makes 4 1/2 quarts. Good in crockpot or slow cooker.

Beth Holt

Quick Lunch

Spread bologna slices with pimento cheese. Bake at 350° until meat curls into cups. Fill with hot buttered corn. Serve at once.

Agnes Tibbets

7 Layer Casserole

- (1) 1 c. uncooked rice
- (2) 1 can whole kernel corn, drained, sprinkle with salt and pepper
- (3) 1 8 oz. can tomato sauce with 1/2 can water
- (4) 1/2 c. chopped onion and green pepper, if desired
- (5) 1 lb. ground beef, salt and pepper
- (6) Another 8 oz. can tomato sauce and 1/4 c. water
- (7) Cover with 3 or 4 strips bacon

Bake 1 hr. at 350° in rectangular baking dish
1 1/2 to 2 inches deep.

Rosalind Mentzer

Escalloped Corn And Oysters

- 1 can of oysters (5 oz.) juice and all
- 1 can of corn (1 lb. 4 oz.)
- 1 c. of milk
- 10 cents American cheese, cut up fine
- 15 salted crackers, crumbled in
- 1/2 c. corn meal
- 3/4 c. melted butter

Put half of butter in corn and other half on top.
Bake 1 hour. Let top brown to golden brown. Cover off until done.

My aunt gave me this recipe over 40 years ago. It is very good, but adjustments would have to be made in size of cans, amount of cheese and crackers used, if cans are larger today; 10 cents worth of cheese today would be quite small

Hazel B. Linn

Hamburger Casserole

- | | |
|-------------------------|------------------|
| 6 medium potatoes | 1 medium onion |
| 1 can whole kernel corn | 1 can tomatoes |
| 1 can peas | 2 lbs. hamburger |
| 1 can green beans | |

continued....

Peel potatoes, slice into a 6 quart pan of casserole. Drain liquid from corn, peas, and green beans. Pour these over the potatoes. Salt and pepper hamburger; pat over evenly over mixture. Slice onion over hamburger. Pour tomatoes over top of all ingredients. Bake in a 350° - 375° oven for 1 1/2 hours. Serves 6 to 8 people generously.

From Mrs. Marie Harvey
Submitted by Darlene Bolinger

Lasagne

2 pounds hamburger	1 can tomato soup
1 chopped onion	1 can water
salt and pepper	1 jar Ragú spaghetti sauce
1 T. Italian seasoning	lasagne noodles
and/or oregano	cheddar or mozzarella cheese

Brown hamburger, onion, salt, pepper, and seasoning. Stir often for finer hamburger. Add tomato soup, water and sauce. Cook until thick. Meanwhile: Cook 1 box noodles in buttered water until about 3/4 done. Grate or slice cheese. Arrange in layers of noodles, sauce and cheese in buttered dish with cheese the top layer. Bake 350° for 25-30 minutes.

Connie Haney

Chicken Casserole

1 chicken cooked and diced	1 can chicken soup or broth
1 cup Minute Rice	1 can mushroom soup
1 pkg. mixed vegetables	

Place layers of chicken, rice and vegetables in 2 qt. oiled casserole. Pour soup over top. Bake 350° until light brown on top.

Grace Sullivan

Macaroni And Tuna Casserole

1 c. milk
1 can tuna
1 can mushroom soup
1 c. macaroni, uncooked
Stir all together; let set all night or all day.
Bake in 375° oven for 1 hour.

From Debbie Miller
Submitted by Joy Miller

Corn Sausage Casserole

4 eggs (well beaten)
2 1/2 c. cream style corn
(NO. 2 can)
1 c. soft bread crumbs
1 lb. sausage
1 tsp. salt
1 tsp. pepper
Mix all of the above together and pour into greased round 8 inch casserole. Spread catsup on top if desired. Set casserole in pan of water 1" deep. Bake at 350° for 1 hour.

Mrs. Wayne Baker

Baked Chili Spaghetti

NO. 3 can chili with beans
1 1/2 c. broken, uncooked spaghetti
1/4 c. chopped onion
1 c. grated sharp cheddar cheese
1 T. shortening
1/2 c. chopped green peppers (optional)
1 c. canned tomatoes
Cook spaghetti according to package directions. Lightly brown onions in shortening. Combine chili, spaghetti, onion, green pepper and tomatoes; mix thoroughly. Pour into a 12x7 1/2 greased baking dish. Sprinkle top with cheese. Bake in 350° oven 30 minutes; serve immediately. 8 servings

Mrs. Wayne Baker

Add 1 tsp. of dried & ground sassafras leaves to a kettle of soup or add 1 T. of leaves to a warmed up stew.

From O.L. Romig

Shared by Lois Paxton

Cornburger Skillet

1/2 pound ground beef 1 8 oz. can whole kernel
1/3 cup chopped onion golden corn, drained
salt, garlic salt and 1/2 cup grated American
pepper to taste cheese

Brown ground beef and onion in hot skillet. Drain off fat. Stir in seasonings and corn. Heat to serving temperature. Top with cheese and cover skillet. Heat till cheese melts. Serves two or three. This skillet meal can be put together in a hurry with keep-on-hand foods. Try it with other vegetables.

Mrs. Frank D. Smith

Blushing Bunny

2 1/2 tablespoons butter or margarine
2 1/2 tablespoons flour
3 10 1/2 ounce cans condensed tomato soup
1/3 pound cheese, cut in small pieces
salt and pepper

Melt butter and blend in flour. Add soup just as it comes in can. When thoroughly heated, add cheese. Stir gently until melted. Add salt and pepper. Serve on toast. 8 servings.

Melva Smith

Escalloped Chicken

1 cut-up chicken, cooked and taken off the bone
1 cup fine cracker crumbs
1 can mushroom pieces
1 cup oysters (optional)
salt and pepper to taste

Tear chicken in small pieces. Mix all ingredients together and cover with broth from the chicken. Bake at 350° for 1 hr. until brown and crispy on top. Serves 6

Mrs. Marvin Romine

Vegetable Meat Loaf

1/2 ground beef
1/2 ground pork
1 small onion, ground
3 med. carrots, ground
1 cup milk

2 eggs beaten
1 tsp. salt
3 med. potatoes, ground
pepper, if desired

All ingredients are to be ground, except the meat. They can be combined with water to cover in blender; chopped and drained. Combine ingredients and mix well.

Press into greased loaf pan and mold into shape. Bake 1 1/2 hours in moderate oven (325°). Green pepper strips may be added in last hour. Let stand 15 min. before serving.

Add 1/2 more to each measurement if a larger loaf is needed. This recipe may also be made using all beef plus 2 strips of bacon on top.

Mrs Leroy Norris

American Chop Suey

1 lb. ground beef
3/4 cup raw rice,
(not Minute rice)
1 med. onion, diced
1 cup celery, diced
1 teaspoon salt

1 green pepper, diced
1 No. 2 1/2 can (large)
tomatoes
2 medium cans mushrooms,
chopped

Sear and brown the meat, onions, celery. Add other ingredients and bake at 375° for 1 1/2 or 2 hours. Makes 2 quart casserole. Add more water if it becomes dry. Bake covered.

Betty Stockman

Chicken Chow Mein

1 chicken
(cooked and diced)
1 med. onion, chopped
1/4 c. butter
2 1/2 tsp. salt
1/4 tsp. pepper
2 T. chopped pimento

2 c. diced celery
1 1/2 c. water or broth
1/2 c. sliced water chestnuts
1 can (1 lb. 12 oz.) bean
sprouts, drained
1 jar sliced mushrooms
drained

Thickening:

3 T. cold water	1 1/2 T. soy sauce
3 T. cornstarch	1 1/2 tsp. sugar
1 T. brown gravy sauce	

Bring first ingredients to boil. Simmer 15 min.
Add thickening; cook until thickened, stirring constantly. Serve over rice or chow mein noodles. Serves 8

Grace Sullivan

Chicken And Rice

1 cup long grain rice	2 cans water
2 cans cream of chicken soup	1 chicken, cut-up
	1 pkg. dry onion soup mix

Pour 1 cup rice on bottom of 9 x 13 pan. Mix chicken soup with water. Pour 1/3 over rice. Arrange chicken on top. Pour rest of soup over chicken. Sprinkle onion soup mix over top. Cover with foil and bake 2 hours at 350°.

Betty Stockman

Baked Chicken

Cook 1 fat hen and save the broth. Bone and break into pieces. Put into a large bowl. Add
4 cups soft bread, torn into pieces
4 cups broth
4 eggs

Mix well and salt to taste. Put into baking dish and cover with 1 can mushroom soup as it comes from the can. Bake about 1 hr. in 350° oven. Serves 12

Marsha Scott

Keep long-handled tongs (like ones used in outdoor cooking) in kitchen drawer. They are handy for removing hard-to-reach items from top shelves.

Mrs. Harold D. Miller

Corn Meal Mush

1 qt. water	1/2 cup milk
1 tsp. salt	1 cup corn meal
1 T. sugar	1 T. shortening

Heat water; add salt and milk. When it starts to boil, add the corn meal, sugar and shortening. Keep stirring and cook slowly for 10 - 15 minutes. Pour into mold. When cold slice, flour and fry. (If the corn meal is moistened with cold water it will keep the mush from lumping while cooking.)

Alta K. Hudson

Crock Pot Corn Meal Mush

2 to 4 T. butter or margarine	
4 cups boiling water	2 cups cold water
2 cups corn meal	2 tsp. salt

Turn crock pot on high and grease sides. Pour the 4 cups boiling water into pot. Stir the cold water into the corn meal and add to the pot, along with the salt and butter. Cover and cook on high for 2 or 3 hours, stirring occasionally. Then pour into 2 loaf pans; cover with wax paper and let cool overnight. To serve, cut into 3/4 inch slices and fry in butter until browned. Serve plain or with syrup.

For Pennsylvania Dutch Scrapple, add precooked and chopped pork or sausage, sage and thyme to taste, 1 or 2 tsp. of each, Cook together as above.

Mrs. Wilvin Teel

Scrapple

Cook scraps of pork until meat is tender. Remove fat and bones and chop fine. Let the broth become cold and remove fat from top. Then return to fire and add the chopped meat and some salt. Thicken with corn meal as you do for mush. Add a little sugar and cook slowly.

Keep stirring and when cooked, pour into pan or mold. When cold cut in slices and fry brown.

This is an old recipe.
Alta K. Hudson

Grandmother's Easy Cheese Souffle'

1 cup milk, scalded	1 T. butter
1/2 to 1 cup bread crumbs	1/2 tsp. salt
1/4 lb. mild cheese	2 or 3 eggs
cut up	

Mix first five ingredients. Cook over low heat until smooth, stirring with fork. Beat egg yolks until lemon-colored and add to mixture. Beat egg whites (with clean beaters) until stiff. Cut and fold into mixture and pour into buttered 1-quart casserole. Bake 20 min. at 350. Bake longer for firmer product. This makes a nice light lunch or supper when served with a salad. Serves 4.

Carin Roy

Roast Venson

Venison roast, 2 in. thick	1 cup boiling water
1/3 cup flour	1 can tomatoes
1 tsp. salt	1 medium sized onion
dash pepper	1/4 cup celery
	2 T. bacon fat

Pound steak with flour. Brown in fat. Add remaining ingredients and cook until tender. Add more water if needed.

This is a combination of recipes shared by
Beth Holt
Linda Cochran
Eula Smith

Bear Meat

Is best roasted or broiled, like beef or venison.

From old Lewis Cookbook shared by Mildred Fowler

Secret Barbecue Sauce

3/4 cup catsup	2 medium onions, minced
3/4 cup water	1 teaspoon salt
2 T. brown sugar	1 teaspoon paprika
2 T. Worcestershire sauce	1 teaspoon chili powder
2 T. white vinegar	1/4 teaspoon pepper

Combine all ingredients in pan and simmer 30 minutes. This makes one pint or enough to combine with one pound cooked ground beef to make six Sloppy Joes. It is also good on chicken, ribs, and round steak. Should be refrigerated to store and freezes well.

Mrs. Frank D. Smith

Barbecue Sandwiches

2 1/2 lb. beef	2 large onions
2 1/2 lb. pork	1 mango
1/2 c. vinegar	1 bunch celery
1/2 c. sugar	1 tsp. dry mustard
1/3 bottle Worcestershire sauce	salt
	pepper

2 No. 2 cans tomatoes

Cook beef and pork; shred. Cut vegetables in small pieces and add. Cook slowly 3 hours. Thickening, such as oatmeal, may be added near the last. Makes 25-30 sandwiches.

Eleanor Knoop

Barbecued Frankfurters

1/4 cup onions	1/2 tsp. salt
1 lb. hamburger	1/2 tsp. pepper
1 cup catsup or tomato juice	2 T. vinegar
1/2 cup water	3 T. Worcestershire sauce
2 T. brown sugar	1/2 T. prepared mustard
1/2 cup chopped celery	

Fry onion and hamburger together until brown. Add remaining ingredients; cover and simmer 20 minutes. Then add a package of 12 or more frankfurters to sauce. Cover and simmer 15 minutes more.

Retha Hart

Messing On Railroad Trains

The following bill of fare is considered appropriate for 100 men:

Breakfast:

Beef Stew: 30 pounds beef, 50 pounds potatoes, 2 pounds onions, 2 pounds flour.

Hot Biscuits: 24 pounds flour, 24 ounces baking powder, 6 pounds grease, 10 ounces salt.

Sirup: 3 gallons

Butter: 2 pounds

Coffee: 3 1/2 pounds coffee, 4 pounds sugar, 4 cans milk.

Suggestions to the mess sergeant--

- (1) Keep the keys to the icebox during journey.

Chipped Beef

Ingredients used:

15 pounds chipped beef
1 pound fat, butter preferred
1 1/4 pounds flour, browned in fat
2 cans evaporated milk
1 bunch parsley
1/4 ounce pepper
6 quarts beef stock

Melt the fat in the pan and add the flour: cook a few minutes; mix in the milk and beef stock, or water; stir the batter in slowly to prevent lumping; add the beef and cook a few minutes. Add the parsley and serve on toast. If beef is very salty, it should be scalded before cooking. Serves 60.

Both of these recipes are from "A Manual for Army Cooks (1916). Shared by Mildred Fowler

To Roast A Goose

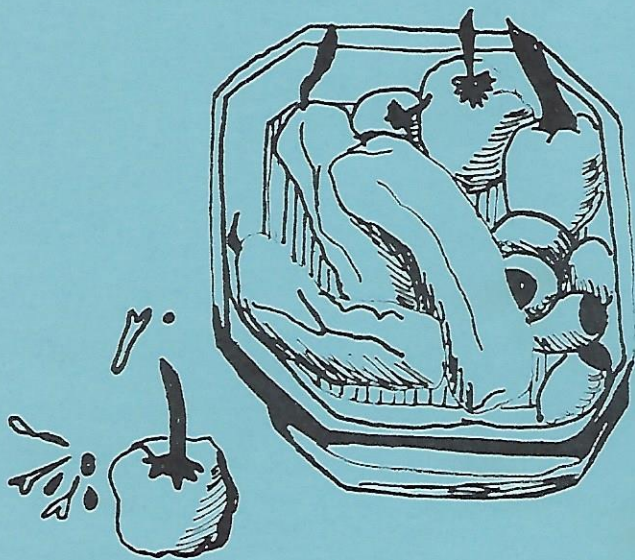
Having drawn and singed the goose, wipe out the inside with a cloth, and sprinkle in some pepper and salt. Make a stuffing of four good-sized onions, minced fine, and half their quantity of green sage-leaves, minced also, a large teacupful of grated bread crumbs, a piece of butter the size of a walnut, and the beaten yolks of two eggs, with a little pepper and salt. Mix the whole together, and incorporate them well. Put the stuffing into the goose, and press it in hard; but do not entirely fill up the cavity, as the mixture will swell in cooking. Tie the goose securely round with a greased or wetted string; and paper the breast to prevent it from scorching. The fire must be brisk and well kept up. It will require from two hours to two and a half to roast. Baste it at first with a little salt and water, and then with its own gravy. Take off the paper when the goose is about half done, and dredge it with a little flour towards the last. Having parboiled the liver and heart, chop them and put them into the gravy, which must be skimmed well and thickened with a little brown flour.

Send apple sauce to table with the goose; also mashed potatoes. A goose may be stuffed entirely with potatoes, boiled and mashed with milk, butter, pepper and salt.

You may make a gravy of the giblets, that is the neck, pinions, liver, heart and gizzard, stewed in a little water, thickened with butter, rolled in flour and seasoned with pepper and salt. Before you send it to table, take out all but the liver and heart; mince them and leave them in the gravy. This gravy is by many preferred to that which comes from the goose in roasting. It is well to have both.

If a goose is old it is useless to cook it, as when hard and tough it cannot be eaten.

From Everyday Cookbook 1893
Shared by Mildred Fowler



Pickles & Relishes

Bread And Butter Pickles

6 qts. sliced cucumbers	1/2 c. mustard seed
6 sliced onions	1 T. celery seed
1 1/2 qts. cider vinegar	1 1/2 T. tumeric pd.
5 cups gran. sugar	

Let cucumbers and onions stand in salt water for 3 hours, then drain. Bring the spices and vinegar to a boil. Add onion and cucumbers and heat but do not boil. Can hot.

From Vida Horn

Submitted by Esther Sarber

Bread And Butter Pickles

4 qts. sliced cucumbers, medium
6 med. white onions
1 green pepper
3 cloves garlic
1/3 cup salt
3 cups white vinegar
5 cups sugar
1 1/2 tsp. tumeric
1 1/2 tsp. celery seed
2 T. mustard seed

Slice cucumbers and onions thin, (use slaw cutter). Cut pepper in strips and whole garlic cloves. Sprinkle salt over layers as you work. Mix a tray or more of ice cubes in and put cubes on top, let stand 3 hours. Drain and divide into two batches and cook in two kettles.

Mix vinegar, sugar and spices in kettles, you might divide this as you mix it. Heat just till it boils up good. Seal in sterilized cans. These are quite crisp.

This was a Better Homes and Garden Recipe that I have used for nearly 40 years.

Bernice Rush

Chunk Pickles

7 lb. pickles
salt
3 pts. good vinegar
3 lbs. brown or granulated sugar
1 oz. allspice
1 oz. cinnamon bark
1 oz. celery seed

Wash cucumbers that are a little large for pickling whole. Soak in salt water strong enough to bear an egg, for three days. Then soak in fresh water for three days, changing the water each morning. Drain and cut into chunks and simmer on low heat in weak vinegar (do not Boil) with lump of alum the size of a walnut. Simmer three hours, then drain. Take the 3 pints of vinegar, brown sugar, allspice grains, cinnamon bark, and celery seeds and boil this mixture good. Pour over drained pickles. Put on low heat until pickles are heated through. Do not heat fast or let boil. This would make them shrivel. Pack in cans and seal or keep in a jar. Keep covered with the vinegar and they will keep perfectly.

My mother (Mrs. Dell Wagoner) made these pickles when I was a little girl and gave the recipe to me when I married. They are delicious.
Mrs. Harold D. Miller

We received a similar recipe in Memory of Bess Bidelman
The following is from her collection also.

Lime Pickles

7 lbs. pickles (thick sliced or cut in quarters, length-wise)
2 c. fresh lime
2 gallons water
2 qts. vinegar
4 1/2 c. sugar
1 tsp. celery seed
1 tsp. whole cloves
1 tsp. mixed spices
1/4 c. salt
1/4 tsp. alum

Let pickles soak in lime water for 24 hours. Drain and soak pickles in fresh water 3 hours. Drain. Mix vinegar, sugar and spices together. Pour over pickles and let stand overnight. Then boil gently for 35 minutes. Add some green food coloring for extra color and seal in jars while hot.

Refrigerator Pickles

Use a wide mouth gallon jar and slice enough pickles and 3 or 4 onions to fill jar. Can be packed good and full.

Mix:

3 cups vinegar	1 tsp. tumeric
3 cups sugar	1/4 cup salt
1 tsp. celery seed	1 tsp. alum
1 tsp. mustard	

This can be mixed cold or warm, so the sugar dissolves quicker. Pour over pickles and keep in refrigerator.

Mrs. Wilvin Teel

Pickle Relish

8 cup ground pickles	2 T. mustard seed
1 red mango	1 tsp. celery seed
1 green mango	4 to 5 cups sugar
1 large onion	2 cups vinegar

Grind together, the pickles, mangoes and onion and soak in 2 T. salt for 3 hours. Cook the spices until the mixture turns yellow. Add a little green food coloring and can hot. Makes 4 pints.

Mrs. Marvin Romine

Sheila's Relish

24 med. green tomatoes	4 tsp. mustard seed
8 med. onions	4 tsp. celery seed
4 red sweet peppers	4 cups sugar
4 green sweet peppers	1 1/2 cups vinegar

Grind and drain the tomatoes, onions and peppers and add 5 tsp. salt. Mix the spices, sugar and vinegar together and simmer for 15 minutes, stirring occasionally, put in hot sterilized jars and seal.

Iris Fitzgerald

Zucchini Squash Relish

Grind and let stand overnight:

10 c. squash 5 T. salt

4 c. onions

Take seeds out of squash, but don't peel. Next morning drain and rinse in cold water. Add:

2 1/4 c. vinegar 1/4 tsp. black pepper

5 c. sugar 2 tsp. celery seed

1 tsp. each of nutmeg, turmeric, dry mustard and corn-starch

2 green or one each red and green peppers, ground

Bring to boiling; can and seal. (I like to use green colored squash.)

Bernice Rush

Last Of The Garden

1 gal. green tomatoes, chopped fine (Sprinkle a little salt over them, let stand a few hours, then drain.)

1 gal. of cabbage, chopped fine

1/2 gal. corn, cut off cob, after it is cooked

1 gal. of string beans, cooked

1 gal. of hulled lima beans, cooked

1 gal. red kidney beans, cooked

1 dozen mango peppers, chopped fine

1 dozen onions, chopped fine

4 ripe cucumbers, quartered and cooked a little

1 gal. small cucumbers

6 carrots cooked

1/2 gal. cauliflower, cooked a little

1/2 gal. watermelon

1/2 gal. celery

Add together and cover with vinegar. To each gallon of vinegar, add 3 pounds brown sugar (I use white sugar),

2 T. of white mustard seed, 2 T. celery seed, ginger and pepper to suit taste. Boil all together 20 minutes.

Be careful not to use too sour vinegar.

From W. H. Stackhouse

Submitted by Joy Miller

Sandwich Spread

Grind;

3 red mangoes	3 carrots
3 green mangoes	3 onions
	3 green tomatoes

Chop fine (or grind) 1 stalk of celery (not bunch). If small cut 2. Mix above and add 2 T. salt. Let stand 1 hour and drain well.

4 T. flour	1 c. prepared mustard
2 c. sugar	1 1/2 pts. cider vinegar

Mix flour and sugar together and add mustard and vinegar. Cook until thick. Add other ingredients and cook 20 minutes. When cold add 1 pint salad dressing (Miracle Whip); seal cold and run parawax over it.

Blanche (Paulus) Whitmyre

Mustard

2 oz. dry Colman's mustard
1 c. sugar (I use less)
1 c. vinegar

Mix thoroughly in blender. Add 3 eggs. Beat well. Cook until thick, stirring constantly. Keep refrigerated.

From Edith King, Bremen, Ind.
Submitted by Joy Miller

Tomato Catsup

Cook 1 gal. chopped tomatoes, 1 onion and 1 T. mixed pickling spices until tender. Put -spices in cloth bag, being sure it stays down in tomatoes.

Put tomatoes in cloth bag, hang on clothes line to drain 1 or 2 hours, then put through food mill. Add 2 tsp. salt, 2/3 c. vinegar, 1 c. sugar and cook 10 minutes. Will make 2 or 3 bottles of catsup.

Mrs. Wilvin Teel

Dry Sugar Cure

For 200 lbs. pork use:

1/4 lb. saltpeter	1/2 lb. brown sugar
1/4 lb. black pepper	3 quarts salt

This recipe was given to my parents, Mr. and Mrs. Orven Heighway, by my grandfather, John Riley Black, when they did their first butchering in their new home in 1905.

Wanda Swick

Rendering Lard

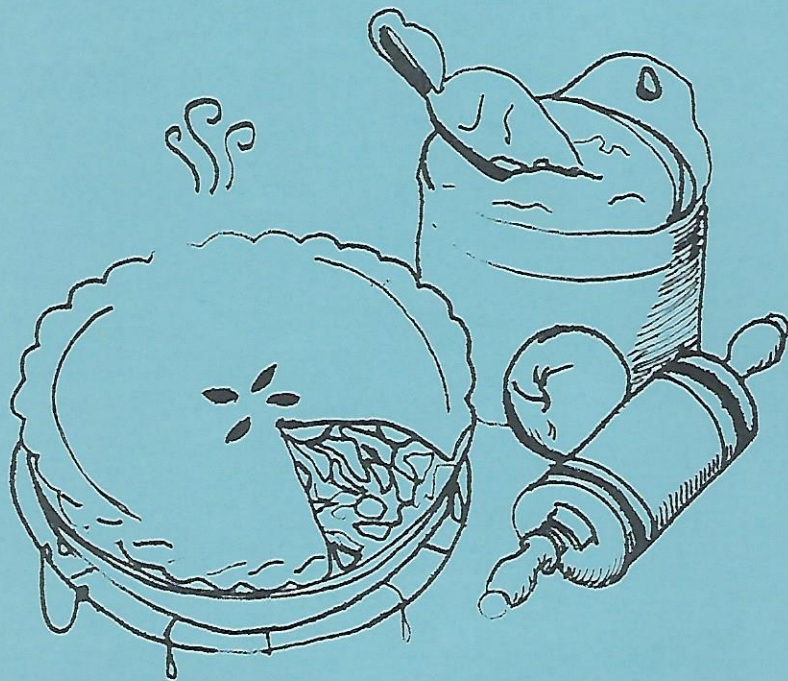
Trim all skin and lean meat from the lard fat. Then cut the fat into pieces about an inch square. Try to get them uniform in size so they will render evenly. An iron kettle is the best rendering vessel. Pour about a quart of water into the kettle and then fill it almost to the top with the fat. Start the cooking slowly and keep the fire moderate for some time. The temperature can be increased gradually, but it should be reduced when the fat blocks begin to turn brown. Stir the fat frequently from the beginning to the end of the rendering process, to prevent burning. When the cracklings are well browned and floating, remove the lard from the fire, take out the cracklings and press the lard from them.

Pure Pork Sausage

Cut 65 lbs. fresh, lean meat and 35 lbs. fat into small pieces. Mix 1 3/4 lbs. salt, 2 oz. fine sage, 1 oz. ground nutmeg and 4 oz. black pepper. Add to meat and put through the grinder, using the small plate. After it is well ground, mix thoroughly to be sure that it is uniformly seasoned. No water should be added if the sausage is to be stored away in bulk. If it is to be stuffed in casings, a little water may be necessary. to soften the meat so it will slip easily into the casings. Cook thoroughly before eating.

From Ollie Paxton

These last two recipes submitted by Lois Paxton



Pies

Family Pie

One handful of forgiveness
One heaping cupful of love
A full pound of unselfishness
Mix together smoothly, with complete faith in God.
Add two tablespoons of wisdom
One teaspoon of humor
One teaspoon of good nature for flavor
Then sprinkle generously with thoughtfulness.

This makes a wonderful family pie. One complete pie will serve any size family. Serve often and generously.

Mildred Fowler

Pie Crust

4 lbs. flour
2 1/4 lbs. lard
1 1/2 oz. salt
1 pt. ice water

Cut lard into flour and salt. Add ice water and stir with fork. Divide into desired amounts. May be frozen.

Mary Griffis

Never Fail Pie Crust

5 cups flour
2 tsp. salt

Cut in 2 cups lard and set aside.

In a 1 cup measuring cup, beat 1 egg, add 2 T. vinegar and fill cup with water. Stir together.

Add the egg, water and vinegar mixture to the flour and mix with a fork. Roll out as any other pastry. This can be tightly covered and stored in refrigerator for several days.

Emma Zolman

Butterscotch Pie

1 1/2 c. brown sugar 1 chunk butter (2T.)
1 T. flour 1 pinch salt
2 eggs 2 c. milk

Stir together ingredients. Cook until thickened.
Pour into baked pie shell.

From Mrs. Eli (Nellie) Julian
Submitted by Linda Cochran

Butterscotch Pie

Put into black iron skillet: 1 1/2 c. brown sugar, 2 T. flour (heaping), 2 egg yolks, 3 T. butter, and heat until dissolved. Add 1 1/2 c. sweet milk. Stir until it thickens and pour into baked pie shell.

Make a meringue of 2 egg whites and 2 T. sugar. Brown in oven. The iron skillet is essential to make it taste like real butterscotch.

Grace Sullivan

Butterscotch Pie

2 c. sweet milk 1/4 tsp. salt
1 1/3 c. brown sugar 2 eggs
5 T. white flour 2 T. butter

Scald 1 1/2 cups milk with brown sugar, but do not let come to a boil. Mix white flour with salt and 1/2 cup of cold milk, mix well. Add to the hot milk; stirring constantly over hot fire until it has boiled a few minutes. Then remove from fire and add beaten egg yolks. Return to fire and stir constantly until it boils. Add butter and remove from fire. Let cool slightly, then pour into a baked pie shell. Cover with beaten egg whites in which a little sugar is used, then place in oven to brown.

From Farmer's Guide Cookbook
Submitted by Mrs. Harold D. Miller

Carmel Pie

1 tablespoonful of flour
1 egg
Butter, size of walnut
1 tin cup of milk
1/2 tin cup of sugar

From Treva Boganwright
Submitted by Lois Miller

Chocolate Pie

1/2 cup sugar
2 T. flour (heaping)
3 T. cocoa (heaping)
2 egg yolks (slightly beaten)
1 3/4 cup water or milk
1 small chunk butter

Combine ingredients and cook until thick. Add pinch of salt and teaspoon vanilla. Cool, pour into 8 inch baked pie shell. Top with meringue or whipped cream.

This recipe is very old. It was given by the wife of Dr. Heffley, who was a Mentone doctor many years ago.
Submitted by Wanda Swick

Cottage Cheese Pie

1 cup cottage cheese
1/2 cup raisins
1/2 cup milk
1/2 cup cream
1 egg
pinch salt
2 T. flour

Beat eggs, add cheese, milk and cream. Beat. Stir in flour, pour into pie shell, sprinkle cinnamon over top. Bake 45 minutes. This pie has a very nice brown top.

(add raisins with flour)

Mrs. Howard Horn

Cream Pie

1 c. sugar
4 large T. flour
1/2 c. boiling water
1 can Milnot
2 T. butter
1/2 tsp. vinegar

Mix flour, sugar, butter and hot water. Add Milnot and vinegar. Pour in unbaked, 9 inch, pie shell and sprinkle with cinnamon or nutmeg. Bake at 400° for 45 to 60 minutes.

Lois LaMar

Grandma's Cream Pie

2 1/4 c. milk
2 egg yolks
3/4 c. sugar
4 T. and 3/4 tsp. flour
1 tsp. vanilla
1 small chunk butter

Mix together and heat in double boiler. Stir constantly until thick. Pour in baked pie shell.

Use left over egg whites and 1 tsp. sugar for meringue. Bake until golden brown at 350°.

From Della Dillingham
Submitted by Connie Haney

Crumb Pie

1 c. flour
1/2 c. brown sugar
1 tsp. baking powder
1 T. lard

Mix together. Put 1/2 in bottom of crust, then pour in 1/2 cup sugar and 1 c. boiling water and pinch of soda mixed together. Then put remaining 1/2 of crumbs on top. Bake in a 350° oven for 35 minutes or until done.

From my mother, Mary Sands
Submitted by Lulu Eaton

Green Tomato Pie

1 cup sugar
1 T. flour
6 T. lemon juice
1/8 tsp. salt
3 T. butter

Mix together, sugar and flour and sprinkle 1/2 of mixture in bottom of unbaked pie shell, then slice green tomatoes, enough to fill pie. Sprinkle on rest of sugar and flour. Then add lemon juice and salt and dot with butter. Sprinkle with cinnamon and place top on pie. Bake in a 375° oven until done.

Mrs. Joy Miller

College Pie

Syrup part:

1 egg
1 cup sugar
1 cup sorghum
1 pint cold water
1 tsp. vanilla

Divide in 4 or 5 pie shells.

Cake part:

2 cups white sugar	1 tsp. soda
1 cup lard	1 cup sweet or sour milk
1 egg	1 tsp. baking powder (heaping)
3 to 3 1/4 cup flour	

Drop 7 or 8 spoonfuls into each pie. Bake at 325° until golden brown.

Kathleen King

If you accidentally get something too salty, put in some sugar to counteract it.

Elma Zent

Lemon Pie

1 lemon
2 rounded tsp. grated lemon rind
1 T. flour
2/3 c. sugar
salt
juice from 1 lemon
2 egg yolks
butter size of a walnut 2 c. boiling water

Blend the lemon rind, flour, sugar and salt.
Add the lemon juice and water. Cook until thickened
(clear). Add quickly the egg yolks. Stir in the
butter. Pour into baked pie shell.

From Mrs. Charles (Bertha) Besson
Submitted by Linda Cochran

Molasses Pie

1 cup sorghum molasses 2 cups sugar
1 cup boiling water 3 cups flour
1 tsp. soda 1/2 cup butter

Rub flour, sugar and butter together. Mix
molasses, water and soda. Then pour in the other
mixture. Enough for 5 pies. Bake 350° oven for
45 minutes.

From my mother, Mary Sands
Submitted by Lulu Eaton

Karo Pecan Pie

1 cup Karo All-Purpose syrup
3 eggs, slightly beaten
1/8 tsp. salt
1 tsp. vanilla
1 cup sugar
2 T. margarine, melted
1 cup pecans, halves or chopped

Mix all ingredients for filling together, adding pecans last. Pour into pastry shell. Bake in 400° oven 15 minutes; reduce heat to 350° and bake 30 to 35 minutes longer. Outer edges of filling should be set, center slightly soft.

Pearl Horn

Pumpkin Chiffon Pie

3 egg yolks	1 T. gelatin
1 cup sugar	1/4 cup cold water
1/3 cup milk	Pumpkin pie spice
1 1/3 cup Libby pumpkin	3 egg whites

Beat egg yolks and 1/2 sugar until thick, then add pumpkin and beat well. Add milk and the amount of spice you like. Cook over direct flame until thick. Remove from heat and add gelatin that has been dissolved in the cold water. Cool. Beat egg whites and gradually add remaining 1/2 cup of sugar. Then add to cooked pumpkin mixture. Put into baked pie shell. Chill before serving. Makes 2 small or 1 large pie.

From Mildred Fawley

Submitted by Betty Fawley

Pumpkin Pie

1 1/2 cup pumpkin	1 tsp. cinnamon
1 cup brown sugar	1 tsp. nutmeg
1 cup white sugar	3 T. flour
2 cups milk	

Makes two pies.

Lena Igo

Shoo-Fly Pie

3/4 c. Dark corn syrup	1 c. sifted flour
1/4 c. cane molasses	2 T. shortening
1 c. boiling water	2/3 c. brown sugar
1 egg lightly beaten	1 unbaked 9 inch pie shell
1 tsp. Baking soda	

In medium sized mixing bowl combine corn syrup, molasses and water. Stir in soda. Beat a little molasses mixture in egg then stir into rest of the mixture.

With a pastry blender mix together flour, lard and sugar until mixture is crumbs. Mix 1 cup of the crumbs into molasses mixture and pour into shell. Scatter the rest of the crumbs on top. Bake at 400° for 25 min. Makes 1 pie.

Maydean Dorsey Bowers

Strawberry Pies

Fresh strawberries
2 boxes strawberry jello
2 cups hot water
1 cup cold water

Let Jello stand until partially set up. Stir in strawberries. Pour into two baked pie shells and top with whipped cream.

From Mrs. Clarence (Myrtle) Leininger
Submitted by Linda Cochran

Azar's Strawberry Pie

1 cup sugar	2 T. strawberry jello
2 T. cornstarch	1 qt. strawberries
1 cup water	

Cook sugar, cornstarch and water until thick. Add the strawberry jello. Let cool. Add strawberries. Pour into baked pie shell. Top with whipped cream or Dream Whip.

Mrs. Joy Miller

Vinegar Pie

1 T. butter	1 T. cornstarch
1 scant c. sugar	1 tsp. cinnamon
1/2 c. vinegar	2 c. water
2 T. flour	

Boil together and bake as you would a custard pie. Bake at 400° in unbaked 9 inch pie shell. Serves 6. You can bake shell first if you care to, then fill as any soft pie.

Ruby Smith

Vinegar Pie

1 c. sugar	1 c. water
2 eggs	Small lump butter or margarine
2 T. vinegar	1/2 tsp. lemon extract
2 T. flour or cornstarch	

Combine sugar, eggs, vinegar, cornstarch and water in double boiler and cook until thick and smooth, stirring occasionally. Just before removing from heat stir in small lump of butter or margarine and lemon extract. Pour into baked pie shell. If desired, the pie may be topped with frosting or whipped cream.

Grace Sullivan

Mock Mince Pie

1 c. rhubarb	1 egg, beaten
1 c. seeded raisins	2 T. butter
juice of 1/2 lemon	spices to taste
1 c. sugar	

Mix together well, place in unbaked pie shell. Sprinkle with flour, cover with top crust and bake.

Shared by Mary Barkman

Sliced Apple Pie

1 unbaked 9 inch pie shell

5 cups sliced apples

1 cup sugar

1/4 tsp. salt

1/4 cup flour

1/4 tsp. nutmeg

1 cup Milnot

1/2 tsp. cinnamon

Slice or chop apples; heap into pie shell (they will shrink during baking). Combine remaining ingredients and pour over apples. Bake about 50 minutes at 400°.

From my mother, Opal Smith

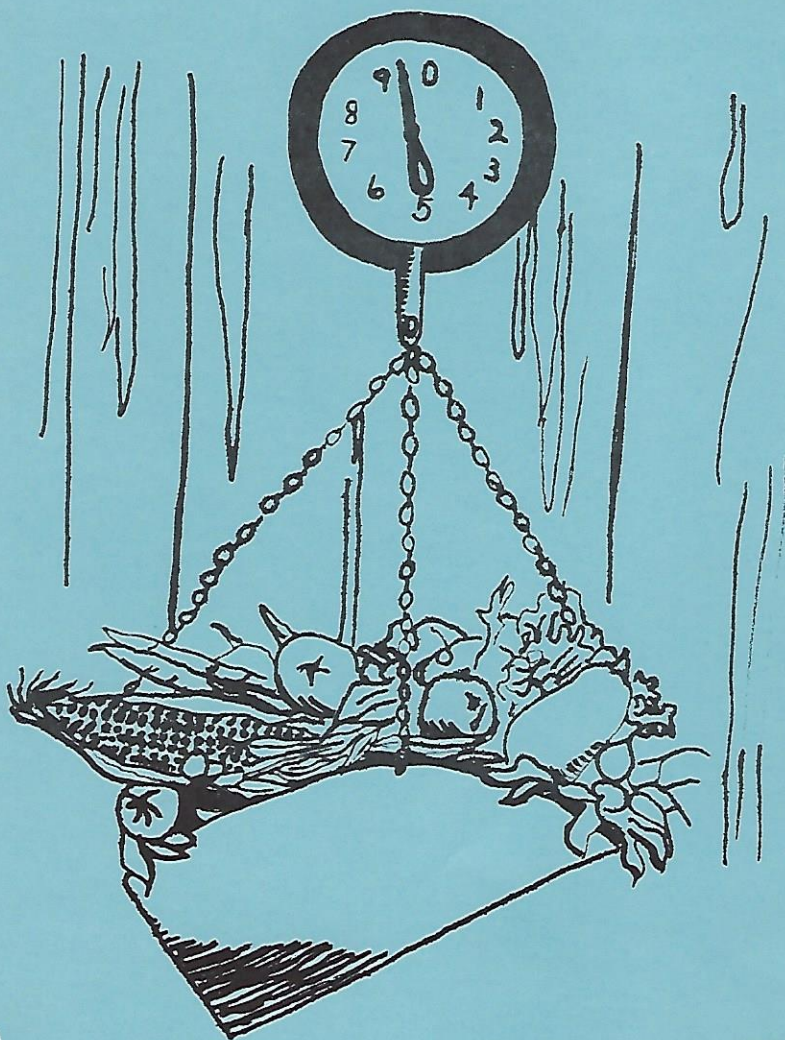
Submitted by Eula Smith

For Quarreling

Take a root of sassafras and steep in one pint of water. Put it in a bottle and when your husband comes in to quarrel, fill your mouth with it and hold until he goes out. A sure cure.

From a booklet

Shared by Mildred Fowler



Vegetables

d
res

Scalloped Asparagus

2 c. asparagus	2 T. flour
1 small pimento	1/4 tsp. salt
4 hard-cooked eggs	1 1/2 c. milk
2 T. butter	bread crumbs
1/4 c. American cheese	

If using fresh or frozen asparagus precook in boiling salted water. Canned asparagus need not be precooked. Lay 1 cup of the cut-up asparagus in bottom of greased baking dish. Over this spread the chopped pimento, diced eggs, and finely sliced cheese. Cover with remaining asparagus. Make a white sauce of the butter, flour, salt and milk. Pour sauce over asparagus; run knife thru mixture several times to blend in the sauce. Top with buttered crumbs. Bake at 400° for about 20 minutes or until lightly browned on top. Yields 4-6 servings.

From Mrs. Joy Hammett, Riley County, Kansas
Submitted by Mrs. Joy Miller

Asparagus With Almond Cheese Sauce

Cook 2 lbs. asparagus in 1 in. boiling salted water for about 20 min. or until stalks are tender. (Use 1/2 tsp. salt to 1 c. water.) Drain and keep hot.

To make sauce, melt 3 T. butter in a saucepan; add 3 T. flour, 3/4 tsp. salt, 1/8 tsp. pepper and blend. Gradually add 1 1/2 c. milk while stirring; cook over low heat until smooth and thick. Stirring constantly, fold in 1 c. grated American cheese until blended. Add 1 c. chopped or slivered toasted almonds to sauce, saving a few for garnish. Pour sauce over asparagus and serve.

Mrs. Marvin Romine

Potatoes for french frying will cook in less time if covered with boiling water and dried quickly, before frying.

Alta K. Hudson

Broccoli Casserole

2 pkg. frozen chopped broccoli
1 can mushroom soup
cheese

Cook broccoli in salted water; drain, but reserve broth and add to 1 can of mushroom soup and heat. Make layer of cooked broccoli and Velveeta cheese. Cover with mushroom broth and top with onion rings (French-Fried Canned). Bake for 30 minutes in moderate oven and serve.

From Sherri Shewman

Rice And Carrots

Reheat left-over rice in a double boiler and arrange on a platter in a mound. Surround with carrots that have been cooked until tender and seasoned with a little butter, pepper and salt. Serve as a vegetable course.

Shared by Lois Paxton

Carrot Casserole

5 med. to large carrots,	1/2 tsp. salt
peeled and sliced	1/2 c. grated cheese
3/4 c. water	4 soda crackers

Cook carrots in salted water until tender.
Add crackers and cheese. Melt cheese and serve.

Melva Smith

Dried Corn

8 pts. corn	1/2 c. sugar
1/4 c. salt	1 c. milk or cream

Boil 20 minutes and dry.

From Alice Dunnuck
Submitted by Marie Coleman

Grandma's Creamed Corn

- | | |
|------------------------|----------------------|
| 1 can cream-style corn | 5 tsp. butter |
| 2 eggs, beaten | 8 - 10 soda crackers |
| 1 c. milk | 1/2 tsp. salt |
| 2 T. sugar | Pepper |
| 1 tsp. cornstarch | |

Crumble soda crackers. Combine all ingredients, place in greased casserole and bake at 325° for 1 hour.

Emma Zolman

Corn And Cabbage Skillet

- | | |
|---|-----------------|
| 3 ears fresh corn or 1 10 oz. pkg. frozen whole kernel corn | |
| 2 c. shredded cabbage | 1/8 tsp. salt |
| 2 T. chopped onion | 1/8 tsp. pepper |
| 2 T. butter or margarine | |
| 1/2 c. cream style cottage cheese | |
| 1/4 c. dairy sour cream | |
| 2 T. grated Parmesan cheese | |
- Cut and scrape corn off cobs and cook in small amount of salted boiling water, 5 to 8 min. Drain. Cook cabbage in boiling salted water 7 min. In sauce pan, cook onion in butter till tender, stir in cottage cheese, sour cream, cheese, salt and pepper and stir until cottage cheese begins to melt. Combine half the cottage cheese mixture with corn, the other half with cabbage. Arrange cabbage outside skillet or casserole, fill center with corn. Heat thoroughly. Garnish with green pepper and carrot curls. Makes 5 to 6 servings.

Olive Tucker

For escalloped potatoes, slice and boil in salted water 5 minutes. Drain before putting into casserole.

Alta K. Hudson

Escalloped Corn

2 c. cream style corn	1/8 tsp. pepper
2 eggs, beaten	2/3 c. cracker crumbs
1 T. sugar	3 T. butter or oleo
1 c. milk	1 tsp. minced onion
1/2 tsp. salt	

Mix together. Put into greased casserole.
Bake 350° for 40 minutes.

Mary Griffis

Dandelion, Cowslip And Dock

The leaves, stalks and buds of cowslips can be used. Wash and pick over carefully, parboil about 10 minutes in boiling water, to which add 1/2 teaspoon soda, then drain and boil until tender with some lean, salt pork. Just before serving, add vinegar, salt and Rawleigh's Black Pepper. Dandelions should be picked before blossoming time. Wash, and discard the little stems or buds that would turn to blossoms, boil until tender, then drain and season with salt, Rawleigh's Black Pepper and butter. Use the leaves only of narrow dock and prepare the same as cowslips. The addition of a few horse-radish leaves is an improvement.

From 1914 Rawleigh's Almanac
Shared by Lois Paxton

Lye Hominy

For one gallon of hominy use three large or four small ears of corn. Shell the corn and cover with water in which has been dissolved two tablespoons lye (either lye from wood ashes or commercial).

Place corn over fire and stir until hulls are eaten off by lye. Remove from fire and begin washing grains in clear water, and as soon as grains are cool enough to rub between the hands, remove the eyes and hulls.

LYE HOMINY continued.....

It is now ready to cook. Place in water over a low fire and cook until tender. If kept on back of a wood or coal range, it will require a day for cooking. After the grains are tender set in cool place and it will keep for weeks. Cook to suit yourself.

From Treva Boganwright
Submitted by Lois Miller

Hominy

With Lye:

5 quarts white or yellow shelled corn - regular
big hominy corn is best.

5 oz. lye

6 quarts cold water

Soak 15 hours in a stone jar or enameled kettle, or until the hulls come off easily. Wash several times in cold water. When free of hulls, cook, changing water two or three times, more when first starting to cook. Any surplus may be frozen or canned.

With Soda:

1 gal. white or yellow shelled corn

8 heaping T. soda

2 gal. water

Place corn in stone jar, iron or enamel kettle; add water and soda. Stand 15 hours. Bring to boil in soda water and cook about 3 hours or until the husks loosen, adding more water if necessary during the cooking time. Drain, add clean water, rub off excess hulls, drain, cover with water, add 1 tsp. salt to each quart of hominy and cook until tender. Freeze or can.

Mrs. Harold Fisher

Green Bean Rarebit

3 c. white sauce 1/2 tsp. Worcestershire
1/2 tsp. paprika sauce
2 tsp. scraped onion 3/4 c. grated American
3 c. green beans Cheese

Add paprika, onion, Worcestershire sauce and cheese to white sauce. Cook and stir until cheese is melted. Add cooked green beans and mix well.

Serve over 8 hot baked potatoes which have been broken open and seasoned with salt and pepper. Makes 8 servings.

From a pamphlet shared by Carin Roy

Wilted Or Dutch Lettuce

Break apart 2 or 3 crisp heads of lettuce, slice in 4 or 5 green onions with the tender stalks, 2 or 3 boiled potatoes, 2 or 3 hard-boiled eggs, and sprinkle with salt and Rawleigh's Pepper. Cut about 2 ozs. fat salt pork in small cubes and fry crisp, then add one cup of vinegar, let it boil and pour it over the lettuce mixture and mix well with a wooden fork or spoon. Tender young dandelion greens can be used the same way.

From 1914 Rawleigh's Almanac
Shared by Lois Paxton

Red Flannel Hash

4 slices bacon
2 or 3 c. cooked potatoes, sliced
1 or 2 c. cooked beets, sliced
1 tsp. salt
onion (optional)

Fry bacon until crisp. Crumble. Add potatoes, beets and onions. Salt. Cook vegetables until slightly browned.

Betty Smith

Good Mashed Potatoes

Mash 8 potatoes as usual. - Serves 6

Add:

8 oz. cream cheese
small carton sour cream
garlic salt (optional)

Melt stick of oleo in baking dish, save half for top of potatoes. Mix potatoes and other ingredients: put into baking dish. Pour reserved oleo on top and sprinkle with paprika. Bake in 350° oven for about 30 minutes.

These can be made the day before and refrigerated, then baked the day they are to be served. I have frozen them for several days.

Grace Sullivan

Potato Casserole

2 cans mushroom soup	dash salt
2 T. butter	dash pepper
2 c. grated cheese	Milk- 2 mushroom soup
12 potatoes, sliced	cans full.

Mix together and bake at 350° for 1 hour or till done.

Peg Severns

Sweet Potato Casserole

Arrange layers of sliced cooked sweet potatoes and broken walnuts in a shallow baking dish. Make a sauce of 1 cup brown sugar, 1/2 cup orange juice and 1/4 cup butter, thickened with 1 T. cornstarch. Pour over potatoes and bake 1 hour at 325°. This makes a nice dish for a buffet luncheon.

Alta K. Hudson

Praline Topped Squash

2 pkgs. (12 oz. each) frozen squash
4 T. butter or margarine
1 tsp. salt
2 eggs, slightly beaten
1/2 c. firmly packed brown sugar
1/2 tsp. cinnamon
3 T. soft butter or margarine
1 c. pecans or walnuts chopped

Combine squash and 4 T. butter, salt and pepper in saucepan. Cook over low heat until squash is hot. Stir frequently. Add squash to eggs. Mix well. Pour squash into 1 quart casserole.

Combine brown sugar, cinnamon, butter and nuts. Sprinkle mixture over squash. Bake 350° for 30 minutes. Serves 6

Mrs. Marvin Romine

Scalloped Vegetables

1 pkg. frozen mixed vegetables (large)
Cook until tender, place in casserole in layers, with salt, pepper, butter and little flour and cheese. Add milk to be seen, then cover top with buttered crumbs and cheese. Bake until cheese is melted and milk bubbles through.

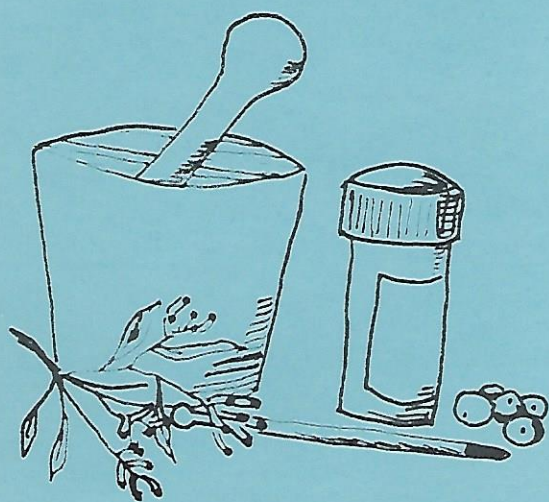
Mrs. W.E. Fowler

Do you like baked potatoes and squash? These can be improved by greasing the surface well with lard. This keeps the skin soft and causes less waste.

Joy Miller

My grandmother always added a teaspoon of sugar to corn or peas to bring out a better flavor.

Elma Zent



Remedies

100 Years Ago--The Good Old Days?

A receet for washing clothes

1. Bild fire in back yard to het kettle of rain water.
2. Set tubs so smooke wont blow in eyes if wind is pert.
3. Shave 1 hole cake lie sope in biling water.
4. Sort things. Make 3 piles...
1 pile white, 1 pile cullored,
1 pile werk briches and rags.
5. Stur flour in cold water to smooth, then thin down with bilin water.
6. Rub dirty spots on board, scrub hard, then bile.
7. Take white things out of kettle with broomstick handle, then rench, blew, and starch.
8. Spred tee towels on grass.
9. Hang old rags on fence.
10. Pore rench water in flower bed.
11. Scrub porch with hot sopy water.
12. Turn tubs upside down.
13. Go put on cleen dress, smooth hair with side combs, brew cup of tee, set and rest and rock a spell and count your blessings.

Shared by Jill Haney

Soap

5 lbs. lard or grease from fryings	1 can lye
2 1/2 pts. rain water	1/2 lb. borax
2 tablespoons sugar	1/2 pt. ammonia

Melt lard and if grease from fryings is used, strain through thin cloth before adding to lye mixture. Mix lye and rain water and let cool. Then add borax. Add melted grease to this mixture and when mixed together good, add sugar and ammonia. Stir until it thickens and then pour in boxes lined with bread papers. Cut into bars when cool and set. This must be made in a large stone jar and stirred with a wooden paddle. Don't use anything made of metal. Make outside or in an open building with plenty of fresh air. Keep children away when making soap.

Mrs. Kinder gave this recipe to me years ago and we made lots of soap using this recipe.

In memory of Mrs. Ner Kinder, Beaver Dam
Submitted by Mrs. Harold D. Miller

Home Made Soap

8 lbs of grease	1 lb. Borax
4 gallons rain water	1/2 lb. Rosen
2 cans Red Seal Lye	

Boil all together, after boiled adding rosen at the last

Copied from an old family cookbook
Original from Amanda Leininger
Submitted by Louise Bucher

To Clean Woodwork

1 tablespoon olive oil	2 tablespoons vinegar
1 tablespoon turpentine	1 quart warm water

From Mrs. Lester Horn, Hagerstown, Maryland
Submitted by Mrs. Howard Horn

Cleaner For Floors And Woodwork

1 cup ammonia
1/2 cup vinegar

1/4 cup baking soda
1 1/2 gallons water

Mrs. Howard Horn

Do you have lime deposits on your kitchen and bathroom fixtures? Pack vinegar soaked cotton around fixtures and let stand a few hours or overnight and it will brush away easily.

Joy Miller

Use vinegar to remove lime from zinc lids, tea kettles, flower vases and pottery. It can be diluted some for this. Save it for later cleaning if you would like to.

Joy Miller

Rub catsup on your copper bottom pans to make them shine.

Oretha Stiffler

When washing windows or woodwork where it is necessary to reach up, tie an old towel or cloth around the wrist to avoid having water run down the arm.

Mrs. Joy Miller

A tablespoon of ground mustard dissolved in dishwater will take away the odor of fish. This treatment will often remove stains from hands.

Joy Miller

Green Mountain Salve

2 lbs. resin 1/4 lb. beeswax
1/4 lb. burgundy pitch 1/4 lb. mutton tallow

Melt the above ingredients slowly. When cool add the following:

1 oz. oil of hemlock 1 oz. oil organum
1 oz. balsam fir 1 oz. wormwood
1/2 oz. verdigris (do not put this in if salve is to be used for open sores.)

When all of the above are well mixed pour all into cold water and work until cold enough to roll in hands. Make into rolls about 3/4 inch in diameter. Break into lengths of 5 or 6 inches and wrap in clean linen. Store in a cool place.

When needed for a wound, melt the end of one of the sticks with enough to spread on a sterile cloth to cover the wound. Put on sore while still warm and healing begins.

Mr. and Mrs. Morgan Ward used to make this salve. It was used by all the Ward families as they grew up.
Zoa C. Ward (Mrs. Rea H. Ward)

Recept Fore Heal Breast

take 1/2 tea cup ful of strong vinegar and pood in a scilet and take roson the size of a hickernut and twist the amound of bees wax and pood in vinegar guid to a boil then pood in a even tablespoon ful of black pepper and spread on a peas of muslin and pood an hot as you can bear it.

apply the recipe as soon as the breast is guiding soor.

This is the original spelling of a remedy dated July 26, 1880, submitted by Louise Bucher

A quick easy remedy for loose bowels is to swallow a few grains of nutmeg. Repeat if needed.

Mrs. Gertrude Hill

Old Fashioned Family Remedies

For Sore Throat - Take 1 cup weak vinegar and add 1 teaspoon salt. Use as a gargle several times a day.

For Winter Itch - Equal parts of rose water, glycerine and camphor with a few drops of carbolic acid added. Put in bottle and shake. Rub on skin.

For Hives - Mix 1 teaspoon lard with 1 teaspoon of sulphur. Rub on hives. This is also good for winter itch.

Croup - Put a lemon in oven and bake until soft; squeeze out juice and sweeten with sugar. Give 1 teaspoon every 2 hours.

Bedbug Poison (Bites) - Use white of egg or milk.

Alta K. Hudson

Remedies

Chew tobacco juice for a toothache.

Use a little tobacco juice in your ear for earache.

Make sheep button tea, steep and drink hot. This will bring the measles out and you'll feel better quickly.

In memory of Granville and Mary Horn

Make a bread and milk poultice and apply to any sores. This draws out any infections.

Myrtle Davis

Sure cure for a cold - Mash an onion till it is juicy; then add several tablespoons sugar to make a syrup-like mixture. Take a teaspoon of this 4 times a day.

In memory of my Dad, Charles Davis

For gall bladder attack, take juice of 1 lemon plus 1 tablespoon olive oil. Five minutes later, take 1 teaspoon Epsom salts in 1/2 glass hot water. Five minutes later drink one cup hot tea, no cream or sugar. Next the bathroom, and you'll feel like a new person.

Submitted by Mrs. Howard Horn

Dental Anaesthetic

Tincture of Aconite, one ounce
Chloroform, one ounce
Alcohol, one ounce
Morphine, six grains

Mix. To prevent the pain of extraction, and destroy sensibility in the gums by local application. Moisten two fledges of cotton with the liquid, and apply to gums for a minute or two over the tooth to be extracted.

Laurus sassafras - Sassafras Use bark of root, pith of twigs and extreme branches. Stimulant, and perhaps diaphoretic. Improves flavor of other medicine. Recommended for rheumatism, cutaneous eruptions.

Marrubium Vulgare - Horehound Tonic, aperient, pectoral and sudorific. Used for colds, asthma, catarrh and other chronic affectons of the lungs.

Mentha Peperita - Peppermint Powerful diffusive stimulant, anti-spasmodic, carminative and stomachic. Used in flatulent colic, hysteria, spasms or cramps of the stomach.

Nepeta Cataria - Catnip Carminative and diaphoretic in warm infusion. Used in febrile diseases and in flatulent colic.

Rubus Villosus - Blackberry Roots Excellent remedy in diarrhea, dysentery, cholera infantum

Trifolium Pratense - Red Clover Blossoms
Recommended in cancerous ulcers of every kind.

Ammonia applied two or three times on a fresh cold-sore will kill it. It will drive it away if used when the cold-sore is first felt.

Tilden & Company's Book of Formulae 1861
Shared by Earl Heckman

Sleep Cocktail

juice of 1/2 or whole grapefruit and 1 tsp. strained honey (no sugar) Take just before retiring. Relaxes nerves; tends to promote quiet restful sleep.

Mrs. Joy Miller

Dr. Chase's Recipes

General Washington's cure - For a cold of recent taking, eat just before stepping into bed, a hot roasted onion. Toast feet before fire during evening or soak them 15 to 20 minutes in warm water.

Take the inner bark of the poplar or whitewood, and when a friend wants a chew of tobacco let him take a chew of this bark. If he will follow this for 3 weeks he will not be troubled with a weak stomach or have any more desire for the filthy weed.

To ward off chills or ague - Hot lemonade - Roll a goodsized lemon, squeeze out the juice, cut the rind in slices, put in 2 or 3 tablespoonfuls of sugar and pour on 2/3 of a pt. of boiling water, stir well and cover up while the patient is getting into bed; then drink it all.

From an 1885 book shared by Linda Cochran

An AMA health education director, Dr. William W. Bauer, spent much time deriding folk medicine, but in later years came to the belief that Grandma was not always wrong. For example, the steaming kettle that filled the air with moisture is still a good treatment for the discomforts of a cold and croup.

Drug houses have renewed interest in the old herbs and plants in their search for new agents that would be cheaper than animal glands or synthetics.

From Indianapolis News 1976
Shared by June Aughinbaugh

For Blood Poisoning - 1 c. cornmeal, 1T. baking soda, 1tsp. salt, a large handful peach tree leaves. Place these in a pint of boiling water and bring to boiling point, strain and add the liquid to the dry ingredients and apply.

For Insomnia - Take a large handful of thyme and make a tea of this and drink just before retiring.

Herbalist Almanac 1933

