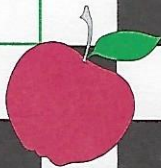
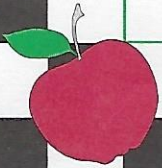
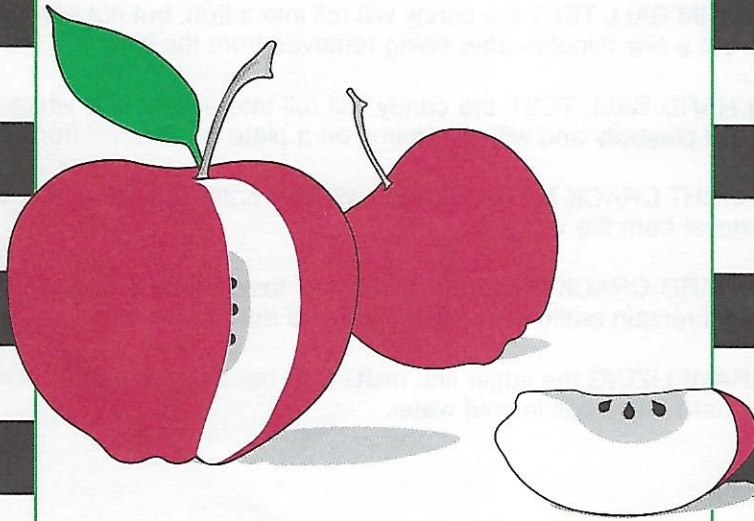
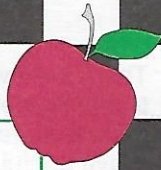
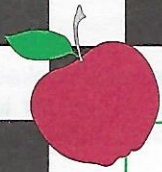


Miscellaneous



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm, but not hard ball. It will flatten out a few minutes after being removed from the water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING** the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

MISCELLANEOUS

APPLE AND RHUBARB SAUCE

6 apples, cored and sliced
1 pt. rhubarb, cut in pieces

½ c. light brown sugar
Small hot candy cinnamon

Cook apples, rhubarb, and brown sugar until sugar is dissolved. Add a few cinnamons. Mixture should become pink.

Bernice Rule

BROWN SUGAR SYRUP

1 c. brown sugar
A few grains salt
½ c. water

½ tsp. vanilla
1 Tbsp. cornstarch

Mix brown sugar, salt, water, and cornstarch together in saucepan. Boil, cover, and simmer for 10 minutes. Remove from heat; add vanilla. Serve.

Justin Perry

CARAMEL DIP

1 (8 oz.) pkg. cream cheese
½ c. sugar
½ c. brown sugar

1 tsp. vanilla
½ c. nuts

Mix. Microwave 1 minute. Stir. Microwave 1 more minute. *Delicious when served with apple slices.*

Kathi Kinney

CARAMEL FROSTING

1 c. brown sugar
½ c. butter

⅓ c. milk + ¼ tsp. vinegar
2 c. powdered sugar

Add all together. Boil 2 minutes. Cool until thick and add powdered sugar.

Lynne VanCleave

CHOCOLATE ICING

¼ c. oleo
½ c. cocoa
⅛ tsp. salt

1 tsp. vanilla
7 Tbsp. milk
1 box powdered sugar

Melt or cream oleo; add cocoa, salt, and vanilla. Mix and add milk and sugar alternately. Beat until creamy.

Benita Glass

COCONUT-PECAN FROSTING

1 c. evaporated milk
1 c. sugar
3 egg yolks, slightly beaten
½ c. butter
1 tsp. vanilla
1⅓ c. coconut
1 c. chopped pecans

Combine evaporated milk, sugar, egg yolks, butter, and vanilla. Cook and stir over medium heat until thickened (about 12 minutes). Add coconut and pecans. Cook until thick enough to spread, beating occasionally. Makes 2½ cups.

CHICKEN BARBEQUE SAUCE

1 qt. water
1 pt. vinegar
½ c. salt
⅛ c. sugar
1 tsp. black pepper
1 lb. oleo
½ oz. Worcestershire sauce

Mix. Dip all parts in sauce. Keep spreading sauce as you grill.

CHICKEN OR TURKEY DRESSING

1 loaf bread
Diced celery
Diced onion
Broth (chicken or turkey)
4 eggs
Salt
Pepper
1 tsp. poultry seasoning

Break bread in large bowl. Put celery and onion in pan; cover with broth. Cook 20 minutes. Break 4 eggs in bowl (slightly whipped). Add salt, pepper, eggs, and seasoning to bread. Put broth over bread with onion and celery. Make real moist. Grease pan well and pour dressing in. Leave room for expansion. Bake at 350° until golden brown.

Betty Fawley

COLESLAW DRESSING

1 c. mayo
Scant ¼ c. vinegar
½ c. sugar
1 tsp. salt
¼ tsp. celery seed
¼ c. oil

Combine and blend with hand mixer. Will keep in refrigerator sometime. (I pour over a package of coleslaw mix from store.)

Fay Whetstone

NAVAJO BLOOD SAUSAGE

1 pt. blood
1½ c. diced raw potatoes
2½ c. corn meal
¼ c. chili
1 Tbsp. salt

Cut neck of sheep or goat, placing pan underneath. Go through blood with fingers to prevent clotting. Keep blood cold. Remove sheep's stomach, cleaning both inside and out. Combine preceding ingredients and stir with hands. Place in stomach,

closing off with a toothpick or string. Boil in water 1 hour. Poke with toothpick; if blood runs out, it's not done.

Lynelle Benallie

PARTY MIX

2 c. miniature Ritz crackers	2 c. cashew halves
2 c. Crispix cereal	2 c. Wheatables
2 c. Bugles	1 pkg. Hidden Valley Ranch dressing
2 c. Wheat Chex	3/4 c. salad oil
2 c. Cheez-its crackers	2 tsp. dill
2 c. pretzels	

Mix all ingredients and store for 24 hours.

Mix Hidden Valley dressing with salad oil and dill; pour over dry ingredients. (No baking needed.)

Kate Whetstone

CARAMEL POPCORN

3 qt. popped corn	1/2 tsp. salt
1/2 c. butter	1/2 tsp. vanilla
1 c. brown sugar	1/4 tsp. soda
1/4 c. white Karo syrup	

Place popcorn in a large roasting pan and place in a 225° oven. Keep warm. Melt butter. Stir in 1 cup packed brown sugar, syrup, and salt; bring to a boil and boil 5 minutes. Remove from heat and stir in vanilla and soda. Stir well. Pour mixture over popcorn, mixing well to coat. Put back in oven and stir every 15 minutes. Leave in oven 45 minutes. Cool completely and store in an airtight container. Peanuts are optional and can be added to the popcorn.

Oretha Stiffler

MICROWAVE CARAMEL CORN

1 c. brown sugar	1/2 tsp. salt or use salted popcorn
1/2 c. margarine	3 bags popcorn or 4 qt. regular popped popcorn
1/4 c. Karo (light)	

In a mixing bowl, mix the first 4 ingredients. Microwave 4 minutes and boil 2 minutes. Add 1/2 teaspoon baking soda and stir (it will foam up). Spray Pam in paper grocery bag. Add popcorn and pour mixture over popcorn. Shake. Fold over end of bag. Put in microwave for 1 1/2 minutes. Take out and shake again. Flip over and microwave for 45 seconds and then shake. Flip over again and microwave for 30 seconds and shake again. Pour on greased cookie sheets; let cool and break apart.

Sandy Vogel

PEANUT BUTTER POPCORN

3 qt. popped corn (1/2 c. unpopped)	1/2 c. honey
1 1/2 c. whole almonds, peanuts, or cashews	1/2 c. light corn syrup
1 c. sugar	1 c. peanut butter
	1 tsp. vanilla

Combine popped corn and nuts; keep warm in 250° oven. Butter sides of 1½ quart saucepan; combine sugar, honey, and corn syrup. Bring to boil, stirring constantly. Boil hard for 2 minutes; remove from heat. Stir in peanut butter and vanilla. Immediately pour over popcorn mixture, stirring. Cool and break into bite-size pieces.

Rosemary Laughlin

K-9 CHOW

1 pkg. semi-sweet chocolate chips **6 c. Crispix cereal**
¼ c. peanut butter **1 c. powdered sugar**

Melt chocolate chips in large pan. Add peanut butter, oleo, and Crispix. Place powdered sugar in a large brown grocery bag and add melted mixture. Shake after closing bag to mix.

In memory of Chris L. Kline.

Ruth Kline

SEASONED CRACKERS

½ c. Wesson oil **1 bag oyster crackers**
1 Tbsp. dill weed
1 pkg. Hidden Valley (Original salad dressing mix)

Stir all ingredients together with crackers. Bake at 200° for 30 minutes. Stir after 15 minutes.

Mary Frances Hudson

STRAWBERRY JAM

2 qt. strawberries **8 c. sugar**

Clean and stem strawberries. Add to boiling water and pour immediately into colander to drain. Place in large pan. Add 4 cups sugar. Place on medium heat and stir constantly until it comes to a boil. Boil 10 minutes. Add 4 more cups of sugar and cook another 10 minutes. Stir frequently. Remove from heat and let stand a few minutes. Skim off foam. Pour into stone crock or unbreakable container. Let set for 3 days, uncovered. Stir occasionally. Freezes well.

SPUD KLEIN'S FAVORITE DOGGIE BISCUITS (This is for dogs)

1 tsp. instant beef bouillon **1 (about 3¼ oz.) jar bacon-flavored pieces**
½ c. hot water
2¼ c. whole wheat flour **1 Tbsp. firmly packed brown sugar**
½ c. nonfat dry milk **1 egg**
⅓ c. vegetable oil

Preheat oven to 300°. In a medium bowl, dissolve bouillon in water. Add remaining ingredients, stirring until well blended. On a lightly floured surface, use a floured rolling pin to roll. Cut dough to ⅛ inch thickness. Use a 2 inch heart-shaped cookie cutter to cut out dough. Transfer to a greased baking sheet. Bake 30 to 35

minutes or until firm. Transfer to a wire rack to cool completely. Store in an airtight container. Yield: About 6 dozen doggie biscuits.

Spud

Notes

Notes

INDEX OF RECIPES

APPETIZERS, BEVERAGES

APPETIZER MEATBALLS	1
APRICOT EGGNOG	3
BANANA SLUSH	4
BANANA SMOOTHIE	4
BO PEEP CHEESE SPREAD	2
CAROLER'S WASSAIL	5
CHEESE BALL	3
CHEESE BALL	3
CHOCOLATE-MINT CHEESE BALL MIX	3
CREAMY GREEN ONION SPREAD	2
CRUNCHY HAM-CHEESE BALL	3
EGGNOG	4
FROZEN FRUIT SLUSH	5
HOT HORS D'OEUVRES	1
HOT PIZZA DIP	1
LOWFAT NACHO CHEESE DIP	1
MOO-ADE	4
NACHO CHEESE DIP	2
NACHOS	2
ORANGE MARMALADE FRUIT DIP	2
PURPLE COW	4
SPICED MULLED APPLE CIDER	5
WASSAIL	5

SOUPS, SALADS

APRICOT PINEAPPLE SALAD	9
BROCCOLI SALAD	11
CAULIFLOWER SALAD	12
CAULIFLOWER SALAD	12
CHEESEBURGER SOUP	7
CHICKEN SOUP	7
CORN CHOWDER	7
CRANBERRY RELISH SALAD	9
EDIBLE AQUARIUM	10
FROZEN FRUIT SALAD	10
FROZEN SLAW	12
GLAZED FRUIT SALAD	10
GRILLED CHICKEN SALAD	12
LAYERED BASIL SALAD	13
LAYERED SALAD	13
MACARONI AND PICKLE SALAD	13
MOTHER'S TANGY PINEAPPLE SALAD	10
OLD-FASHIONED SPLIT-PEA SOUP	8
PINEAPPLE SALAD	11
POTATO CHEESE SOUP	8
POTATO SOUP	8
RASPBERRY RAVE	11
SALAD	14
SEAFOOD SALAD	14
SPINACH SALAD	14
24 HOUR SALAD	14
WALDORF SALAD	11
WILTED LEAF LETTUCE	15
ZESTY VEGETABLE BEEF SOUP	9

VEGETABLES

BAKED RICE	17
BROCCOLI AND CAULIFLOWER CASSEROLE	17
CHEDDAR PARMESAN POTATOES	18
ESCALLOPED CORN WITH BROCCOLI	17
GRANDMA TRIDLE'S DEEP DISH VEGETABLE PIE	18
HASH BROWN CASSEROLE	19

HASH BROWN CASSEROLE	19
MARINATED VEGETABLE SALAD - CANNED VEGETABLES	19
MARINATED VEGETABLE SALAD - FRESH VEGETABLES	20
ONION PIE	17
OVEN BROASTED POTATOES	20
OVEN-FRIED POTATOES	20
PAPRIKA POTATOES	20
PARTY POTATOES	20
RED BEANS AND RICE	21
STUFFED BAKED POTATOES	21
SWEET POTATO BAKE	21
SWISS VEGETABLE MEDLEY	22

MAIN DISHES

APRICOT HAM ROLLS	47
BAKED SPAGHETTI	24
BAKED SPAGHETTI	25
BAKED SPAGHETTI	40
BAKED STUFFED PORK CHOPS	47
BAKED SWISS STEAK	25
BEEF EL DORADO	25
BEEF PIZZA	26
BEEF ROULADEN - BRAISED STUFFED BEEF ROLLS	26
BEEF STROGANOFF	26
BEEF STROGANOFF	27
BREAKFAST CASSEROLE	23
BREAKFAST CASSEROLE	23
BREAKFAST CASSEROLE	23
BREAKFAST HASH	23
BUTTERMILK FRIED CHICKEN WITH GRAVY	40
CHEDDAR CHICKEN POT PIE	44
CHICAGO DEEP DISH PIZZA	27
CHICKEN CACCIATORE (HUNTER'S STYLE)	40
CHICKEN CASSEROLE	41
CHICKEN CASSEROLE	41
CHICKEN CASSEROLE	41
CHICKEN CASSEROLE	41
CHICKEN CASSEROLE	42
CHICKEN-GREEN BEAN CASSEROLE	42
CHICKEN NOODLE CASSEROLE	42
CHICKEN POT PIE	42
CHICKEN RICE DINNER	43
CHICKEN SPAGHETTI	43
CHILI SKILLET	27
CLASSIC BEEF STEW	28
COUNTRY-FRIED STEAKS	28
CREAMY SAUSAGE STEW	47
CREAMY TURKEY AND BROCCOLI BAKE	43
CRISPY BAKED CHICKEN	43
DAVID'S EASY CHICKEN POT PIE	44
EASY CHICKEN POT PIE	45
EGG CASSEROLE	24
FARMERS OMELET	24
FRENCH MEAT PIE	28
GERMAN PIZZA	29
GREAT-GRANDMA'S BEEF AND NOODLE CASSEROLE	29
GREEN PEPPER STEAK	29
HAM AND CHEESE SOUFFLE	48
HAM FRIED RICE	48
HAM HAWAIIAN	48
HAM LOAF	48
HUNGARIAN GOULASH	30

KATHI K'S MEATBALLS	30
LASAGNA	30
MANICOTTI	31
MEAT AND RICE BAKE	45
MEXICAN CHILI CON CARNE	31
MEXICAN LASAGNA	31
MEXICAN STUFFED SHELLS	32
NOODLE DISH	32
OLIVE MEXICAN FIESTA CASSEROLE	32
ONIONY STEAK AND POTATOES	32
OVEN BEEF STEW	33
OVEN STEW	33
PIZZA IN A BOWL	33
PIZZA MEATBALLS	34
PORK AND GREEN CHILI CASSEROLE	49
PORK AND WINTER SQUASH STEW	49
PORK CHOPS FLORENTINE	49
PORK SPIEDIS	50
POTLUCK CHICKEN CASSEROLE	45
QUICHE LORRAINE	50
SALMON LOAF	39
SAUERKRAUT AND SAUSAGE	51
SAUERKRAUT CASSEROLE WITH SAUSAGE	51
SAUSAGE-CREAM CHEESE SQUARES	51
SAUSAGE PIE	52
SAUSAGE PILAF	52
SAUSAGE POTATO CASSEROLE	52
SKILLET FRANKS AND NOODLES	53
SLOPPY JOES OR SPANISH SAUCE	34
SMOTHERED POT ROAST	34
SPAGHETTI SAUCE	35
SPANISH RICE	34
STRINGY BEEF BAR-B-QUE	35
STUFFED BELL PEPPERS ON RICE	35
STUFFED ZUCCHINI	36
SUNDAY FRIED CHICKEN	46
SWEDISH MEAT BALLS	36
SWEET AND SOUR MEATBALLS	36
SWEET AND SOUR MEAT LOAF	37
SWEET AND SOUR SHRIMP	39
TACO BAKE	37
TACO PIZZA	38
TAMALE PIE	38
TURKEY DRESSING PIE	46
TURKEY TETRAZZINI	46
UPSIDE-DOWN PIZZA	39
VEGETABLE BEEF CASSEROLE	39
WILD RICE CASSEROLE	52

BREADS, ROLLS

ANGEL BISCUITS	55
BANANA NUT BREAD	55
BEST-EVER BANANA BREAD	55
BLUEBERRY FRENCH TOAST	55
BLUEBERRY STREUSEL COFFEE CAKE	56
BLUEBERRY STREUSEL MUFFINS	56
BLUE CORN MEAL CAKES	57
CHEESY GARLIC BREAD	57
CINNAMON COFFEE CAKE	57
DILLY ROLLS	58
FLOUR TORTILLAS	58
FREEZE-AND-BAKE ROLLS	58
GRANDMA'S NAVAJO FRY BREAD	59
HOT CHEESE PUFFS	59
JESSIE'S COUNTRY BISCUITS	59
JOLLY BISCUIT TEA RING	59
MONKEY BREAD	60
OATMEAL BREAD	60
ORANGE BISCUITS	60
OVERNIGHT COFFEE CAKE	61
PIZZA DOUGH	61

PLAIN REFRIGERATOR YEAST ROLLS	64
PLUM BREAD	61
POPPY SEED BREAD	62
PUMPKIN BREAD	62
SALLY LUNN BREAD	62
SPANISH COFFEE CAKE	62
STICKIE QUICKIE BUNS	63
T'AA NIIT - BLUE CORN MEAL MUSH	57
YEAST CINNAMON ROLLS	63
ZUCCHINI BREAD	64

DESSERTS

ALMOND ROLL "BANKET"	69
ANISE SEED COOKIES	79
APPLE PIE BARS	65
APPLE PIE FILLING	83
APPLESAUCE BROWNIES	68
APPLESAUCE PIE	87
APRICOT COCONUT BALLS	76
BAKE-SALE LEMON BARS	65
BANANA CAKE WITH CARAMEL ICING	69
BANANA SPLIT DESSERT	85
BANANA-WALNUT UPSIDE-DOWN CAKE	70
BARLEY APPLE PUDDING	92
CARAMEL FUDGE SUNDAES	85
CARAMEL LAYER CHOCOLATE BARS	65
CHOC BUTTERMILK CAKE	71
CHOCOLATE NUT CANDY	76
CHOCOLATE PEANUT BUTTER FUDGE	77
CHOCOLATE PEANUT BUTTER PIE	89
CHOCOLATE PECAN PIE	87
CHOCOLATE PIZZA	91
CHOCOLATE SHEET CAKE	72
COBBLER	78
COCOA FUDGE	77
COCONUT IMPOSSIBLE PIE	87
CRANBERRY CAKE	72
CREAM CHEESE COOKIES	79
CUSTARD ICE CREAM	86
DELUXE CHOCOLATE MARSHMALLOW BARS	66
DIABETIC CHOCOLATE CUPCAKES	76
DOUBLE DELICIOUS COOKIE BARS	66
DUTCH APPLE PIE	87
DUTCH JAN HAGEL COOKIES	80
EASY RUM CAKE	72
ECLAIR CAKE	73
E-Z APPLE CAKE	69
FANNIE MAYLIKE CAKE	73
FRESH-BERRY COBBLER	78
FROSTED PUMPKIN BARS	68
FUDGE PUDDING CAKE	73
GOOSEBERRY STREUSEL SQUARES	66
GRANDMA DAVIS' BUTTERMILK SUGAR COOKIES	79
GRANDMA VENEMA'S FAT BALLS - OLLIEBOLLEN	80
GRANNY'S PUMPKIN PIE	90
GREAT-GRANDMA'S PUMPKIN GRANOLA COOKIES	82
LEATHA'S PUDDING	92
LEMON CREAM CHEESE PIE	88
LEMON MERINGUE PIE	88
LEMONY APPLE DUMPLINGS	84
LOWFAT LEMON POPPY SEED CAKE	74
LUSCIOUS FRUIT FLUFF	84
MANDARIN ORANGE CAKE	74
MAYONNAISE CAKE	74
MOCHA FUDGE BROWNIES	68
MOIST CHOCOLATE CAKE	71
MY FAVORITE APPLE PIE	86
NO BAKE COOKIES	80

NO COOK FONDANT	77
OATMEAL PEANUT BUTTER CHOCOLATE CHIP COOKIES	80
OLD-FASHIONED CREAM PIE	88
ONE-EGG BANANA CAKE	70
ORANGE PINEAPPLE CAKE	74
OVERNIGHT COOKIES	81
PEACH COBBLER	79
PEACHES AND CREAM DESSERT	85
PEANUT BUTTER BARS	67
PEANUT BUTTER COOKIES	81
PEANUT BUTTER CREAM PIE	89
PEANUT BUTTER KRISPIES	67
PEANUT BUTTER PIE	89
PEANUT BUTTER PIE	89
PEANUT BUTTER SNOW BALLS	78
PECAN CUPCAKES	76
PECAN TASSIES	90
PETER PUMPKIN DELIGHT	68
PINEAPPLE CAKE	75
PISTACHIO CAKE	75
POTATO CANDY	78
PRIZE MINCEMEAT COOKIES	82
PUMPKIN PIE	90
RAISIN COOKIES	82
RED DEVILS FOOD CAKE	75
RHUBARB CUSTARD PIE	90
S'MORES BARS	67
SOFT SUGAR COOKIES	83
SOUR CREAM LEMON PIE	91
STRAWBERRY COOKIE PIZZA	92

STRAWBERRY PIE	91
SUGAR COOKIES	83
SWEDISH CAKE	76
THREE-CHOCOLATE FUDGE	77
TRAILSIDE OATMEAL COOKIES	81
WASHINGTON STATE APPLE PIE	86

MISCELLANEOUS

APPLE AND RHUBARB SAUCE	93
BROWN SUGAR SYRUP	93
CARAMEL DIP	93
CARAMEL FROSTING	93
CARAMEL POPCORN	95
CHICKEN BARBEQUE SAUCE	94
CHICKEN OR TURKEY DRESSING	94
CHOCOLATE ICING	93
COCONUT-PECAN FROSTING	94
COLESLAW DRESSING	94
K-9 CHOW	96
MICROWAVE CARAMEL CORN	95
NAVAJO BLOOD SAUSAGE	94
PARTY MIX	95
PEANUT BUTTER POPCORN	95
SEASONED CRACKERS	96
SPUD KLEIN'S FAVORITE DOGGIE BISCUITS	96
STRAWBERRY JAM	96