

ZUCCHINI SKILLET

Viola E. Gruenewald

- |                          |                          |
|--------------------------|--------------------------|
| 1 lb. hamburger          | 1 tsp. sugar             |
| 1 onion                  | salt and pepper to taste |
| 1 green pepper           | 3 medium zucchini        |
| 3 or 4 tomatoes, skinned | 8 oz. Cheddar cheese,    |
| 1 tsp. sweet basil       | grated                   |

Brown meat, green pepper and onion. Add tomatoes, sweet basil, sugar, salt and pepper. Then add zucchini cut in bite size chunks. Simmer.

Add grated Cheddar cheese on top, right before serving.  
Given to me by Patti Gruenewald.

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FAMILY FARE

Lucile Surface

- |                     |          |
|---------------------|----------|
| 1 meal, simple fare | 1 father |
| 1 mother            | children |

The most delicious meal may be the simplest fare, but when served to a happy family in a quiet atmosphere where love and respect for each other glows radiantly; by a mother who finds her family her most precious possession and worthy of all the work needed to make a happy home where things run smoothly; and worth the energy needed for this meal, is a treasure that cannot be purchased in any store.

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God has given us this wonderful world,  
Let us give thanks and show appreciation  
For the many lovely things He has given us!

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# ♡ VEGETABLES ♡



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# BUYING GUIDE

## Fresh vegetables and fruits

Experience is the best teacher in choosing quality but here are a few pointers on buying some of the fruits and vegetables.

**ASPARAGUS**—Stalks should be tender and firm, tips should be close and compact. Choose the stalks with very little white—they are more tender. Use asparagus soon—it toughens rapidly.

**BEANS, SNAP**—Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

**BERRIES**—Select plump, solid berries with good color. Avoid stained containers, indicating wet or leaky berries. Berries such as blackberries and raspberries with clinging caps may be underripe. Strawberries without caps may be too ripe.

**BROCCOLI, BRUSSELS SPROUTS, AND CAULIFLOWER**—Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate insects.

**CABBAGE AND HEAD LETTUCE**—Choose heads heavy for size. Avoid cabbage with worm holes, lettuce with discoloration or soft rot.

**CUCUMBERS**—Choose long, slender cucumbers for best quality. May be dark or medium green but yellowed ones are undesirable.

**MELONS**—In cantaloupes, thick close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and space between the netting is yellow or yellow-green. They are best to eat when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

**ORANGES, GRAPEFRUIT, AND LEMONS**—Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken, or soft areas.

**PEAS AND LIMA BEANS**—Select pods that are well-filled but not bulging. Avoid dried, spotted, yellowed, or flabby pods.

**ROOT VEGETABLES**—Should be smooth and firm. Very large carrots may have woody cores, oversized radishes may be pithy, oversized turnips, beets, and parsnips may be woody. Fresh carrot tops usually mean fresh carrots, but condition of leaves on most other root vegetables does not indicate degree of freshness.

**SWEET POTATOES**—Porto Rico and Nancy Hall varieties—with bronze to rosy skins—are soft and sweet when cooked. Yellow to light-brown ones of the Jersey types are firmer and less moist.



## VEGETABLES

### BAKED CORN

Jean Pritchard  
Jacque Bradley

1 can cream style corn	1 c. sour cream
1 can whole kernel (drained)	1 tsp. sugar
	1 egg

Mix well. Stir in 1 box Jiffy corn muffin mix. Bake 350° for 1 hour.

### BUTTERNUT SQUASH WITH APPLES

Betty Blackburn

2 lbs. squash	1/4 c. butter, melted
2 apples	1 Tbsp. flour
1/2 c. brown sugar	1 tsp. salt

Cut squash into 1/2 inch slices and place in an 11 x 7 x 1 1/2 inch dish. Top with apple slices.

Mix brown sugar, melted butter, flour and salt. Pour over squash and apple slices. Cover with foil and bake 50-60 minutes at 350°.

### CALIFORNIA CASSEROLE

Winifred Smith

1/2 c. chopped celery	1 (8 oz.) water chestnuts
1/2 c. chopped onion	1 cream celery soup
1 pt. frozen corn	8 oz. sour cream
1 pt. can French cut beans	1 stack Ritz crackers, crushed
	1/2 c. melted butter or oleo

Mix first 7 ingredients together. Put in buttered casserole dish, 9 x 13. Mix crackers and melted butter. Place on top. Bake 350° for 45 minutes.

### CORN SPOON BREAD

Mary Horn

1 stick margarine	1 c. sour cream
1 can corn, drained	2 slightly beaten eggs
1 Jiffy corn muffin mix	1 c. (4 oz.) shredded process Swiss cheese

Combine eggs and muffin mix and all but cheese and bake 350° 35 minutes. (Cont.)



Put cheese on top and bake 10-15 minutes more or until knife comes out clean. Use shallow dish, 2 quart Pyrex or 9 x 13 pan.

**FRIED POTATOES AND CABBAGE**

**Linda Erp**

potatoes	shortening
salt	medium head cabbage
pepper	

Slice potatoes and start frying. Stir. Slice cabbage over potatoes, add salt and pepper to taste and stir until potatoes are nearly done. Add small amount of water and cover until done. Delicious with pork chops.

You may cut up smoked sausage and add for a complete meal.

**MIXED VEGETABLE BEAN DISH**

**Marlene A. Nellans**

3/4 c. Miracle Whip	1/2 tsp. lemon juice
2 hard-cooked eggs	1 pkg. frozen baby lima beans
1/2 medium onion, chopped	1 pkg. frozen green beans
1/2 tsp. Worcestershire sauce	1 pkg. frozen peas

Mix sauce together. Cook vegetables, drain and add the sauce. Serve immediately hot.

Any leftovers, make a delicious cold salad. Add a little mayonnaise, top with egg slices and paprika.

**MIXED VEGETABLE CASSEROLE**

**Chris Jones**

2 pkgs. mixed vegetables	8 oz. Velveeta cheese
1 pkg. French green beans	4 slices toast
1 can cream of mushroom soup	1 1/2 sticks melted butter

Cook vegetables till done and drain. Put in casserole dish. Put mushroom soup over vegetables. Cut cheese up and put on top of soup. Crumble toast on top of cheese. Pour butter over toast. Bake at 350° for 30 minutes.



## PENNSYLVANIA DUTCH SCALLOPED TOMATOES

**Eileen Bowser**

3 or 4 slices bread  
1 pt. canned tomatoes  
3 Tbsp. butter or margarine

1 Tbsp. sugar  
pepper

In 1 quart buttered casserole, layer bread and tomatoes. Dot top with butter, and sprinkle with sugar, then a generous sprinkling of pepper. Bake at 350° for about 45 minutes, or until mixture is bubbling and top is lightly browned.

## SCALLOPED POTATOES

**Jean Smith**

4-6 medium potatoes,  
peeled and thinly sliced  
1 Tbsp. flour  
1 tsp. salt  
1/8 tsp. pepper, optional

1/4 c. onion, chopped  
1 1/2 c. milk  
1 (4 oz.) pkg. Cheddar  
cheese, shredded  
butter or margarine

Place potatoes in 3 quart casserole. Sprinkle with flour, salt and onions. Pour milk over top and dot with butter as desired.

Cook in microwave, covered, FULL power, 10 minutes.

Add cheese, mix well. Cook covered, on FULL power 8 to 10 minutes or until potatoes are tender.

## SCALLOPED POTATOES

**Marlene Nellans**

8-10 baked potatoes  
1 lb. Velveeta (cut-up)  
1 c. Hellmann's mayonnaise

1 can cream of mushroom  
soup  
1 small can mushrooms, drained  
1 large onion

You may bake the potatoes a day ahead, slice, then place in 9 inch x 13 inch buttered casserole dish. Mix the remaining ingredients and spread over the potatoes. Bake uncovered at 350° for 40-45 minutes.

## SCALLOPED POTATOES

**Jennie Brockey**

4 c. sliced potatoes  
3/4 c. milk

1 small onion, diced  
1 can mushroom soup

Butter casserole. Mix milk, soup and onion together. First put layer potatoes then some mixture of soup. Then potatoes, etc.

Dot with butter, bake 45 minutes at 375°.



### SKILLET BEANS

Carol Brazo

3 slices bacon, cut into 1 inch pieces  
1 medium onion, chopped  
2 (16 oz.) cans pork and beans  
1/4 c. chili sauce  
1 tsp. prepared mustard

1. Cook and stir bacon and onion in skillet until crisp.
2. Stir in remaining ingredients and simmer until liquid is absorbed, (15-20 minutes).

Serves 4.

### SPINACH FLORENTINE

Carol Brazo

2 pkgs. frozen, chopped spinach, thawed, drained  
3 eggs, beaten  
2 c. cream style cottage cheese  
1 1/2 c. shredded Mozzarella cheese  
1/2 c. butter, melted  
1/2 c. flour  
1/2 tsp. salt

1. Stir together and put in casserole.
2. Bake at 350° 1/2 hour depending on depth of dish. People who don't like spinach will like this dish.

Serves 12-15.

### SWEET POTATO BAKE

Rosemary Bazini

3 c. cooked sweet potatoes, mashed  
1/2 c. butter or margarine  
2/3 c. brown sugar  
1 tsp. vanilla  
2 eggs

Topping ingredients:

2/3 c. brown sugar  
1/4 c. butter or margarine  
1/2 c. flour

Mix well the potatoes, 1/2 cup butter, brown sugar, vanilla and eggs. Pour into greased casserole dish. Sprinkle blended topping ingredients over potato mixture.

Top with toasted, chopped pecans. Bake at 350° for 30 minutes.



**SWEET AND SOUR BAKED BEANS****Sharon Kindig**

1 can lima beans	1/2 lb. bacon
1 can kidney beans	3/4 c. brown sugar
1 can pork and beans	1/3 c. vinegar
1 can butter beans	2 tsp. dry mustard

Fry bacon, crumble. Add brown sugar, vinegar, and mustard to bacon grease. Cook over low heat until thick (20-30 minutes).

Drain beans. Pour syrup over beans and bacon. Mix. Bake 30 minutes at 350°.

**VEGETABLE BARS****Betty Blackburn**

1 pkg. crescent rolls or 1 pizza dough	1/2 c. onion, chopped
1 (8 oz.) cream cheese	1/2 c. broccoli, chopped
1/3 c. Miracle Whip	1/2 c. cauliflower, chopped
1/2 pkg. Hidden Valley Original dressing	1/2 c. each radish and mango, chopped
	1/2 c. grated carrot

Line the bottom of a 13 x 9 pan with the dough and bake (approximately 7 minutes). Cool.

Mix cream cheese, 1/3 cup Miracle Whip and 1/2 package of Hidden Valley dressing. Spread on cooled crust.

Top with all the vegetables and sprinkle with grated cheese.

**VEGETABLE CASSEROLE****Buthene Smythe**

1 (16 oz.) pkg. California Blend frozen vegetables (thawed)	1 stick oleo (melted)
1 can mushrooms, stems and pieces (drained)	1 small pkg. Velveeta or small Cheez Whiz (melted)
1 roll Ritz type crackers (crushed)	

Pour thawed vegetables in a 10 x 6 x 2 inch casserole dish, sprinkle drained mushroom stems and pieces over the vegetables, sprinkle crushed cracker crumbs over vegetables and mushrooms; melt oleo and cheese and mix together and pour over top of crumbs.

Bake in 350° oven for 45 minutes or until vegetables are tender.



VEGETABLE CASSEROLE

Pat Gross

- 2 (20 oz.) pkgs. California mix (frozen cauliflower, carrots, broccoli)
- 8 slices American singles cheese

- 1 stick butter or oleo
- 2 (10 3/4 oz.) cans cream of celery soup
- bread or cracker crumbs

Prepare vegetables per package directions until just tender. Drain and mix with soup. Place in 9 x 13 inch casserole dish. Crumble bread slices (or Ritz crackers) over cheese.

Melt butter and drizzle over all, bake at 350° for 30 minutes.

Write your extra recipes here:



BREAD  
ROLLS  
PIES  
PASTRY.



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Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

Sweet potatoes will not turn dark if put in salted water (five teaspoons to one quart of water) immediately after peeling.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

Use a strawberry huller to peel potatoes which have been boiled in their 'jackets'.

Use greased muffin tins as molds when baking stuffed green peppers.

A few drops of lemon juice in the water will whiten boiled potatoes.

The skins will remain tender if you wrap potatoes in aluminum foil to bake them. They are attractively served in the foil, too.

If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white.

When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

It is important when and how you add salt in cooking. To blend with soups and sauces, put it in early, but add it to meats just before taking from the stove. In cake ingredients, salt can be mixed with the eggs. When cooking vegetables always salt the water in which they are cooked. Put salt in the pan when frying fish.

It is easy to remove the white membrane from oranges—for fancy desserts or salads—by soaking them in boiling water for five minutes before you peel them.

You can get more juice from a dried up lemon if you heat it for five minutes in boiling water before you squeeze it.

If it's important to you to get walnut meats out whole, soak the nuts overnight in salt water before you crack them.

If the whipping cream looks as though it's not going to whip, add three or four drops of lemon juice or a bit of plain gelatin powder to it and it probably will.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

Dip your bananas in lemon juice right after they are peeled. They will not turn dark and the faint flavor of lemon really adds quite a bit. The same may be done with apples.



## BREAD, ROLLS, PIES AND PASTRY

### ANGEL BISCUITS

Bev Surface

5 c. self-rising flour  
2/3 c. vegetable shortening  
3 Tbsp. sugar

1 yeast cake, dissolved  
in 1/2 c. water  
2 c. milk or buttermilk

Sift dry ingredients together. Cut in shortening. Add milk and yeast mix. Work together with spoon until all flour is moist.

Cover bowl. Put in refrigerator until ready to use. Will keep several weeks.

When ready, take out amount you need, roll on floured board to 1/2 inch thick. Cut. Bake 400° for 12 minutes.

### BANANA LOAF

Cathy Whetstone

2/3 c. sugar  
1/3 c. soft shortening  
2 eggs  
3 Tbsp. sour milk or  
buttermilk  
1 c. mashed bananas

2 c. sifted flour  
1/2 tsp. soda  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 c. chopped nuts  
(optional)

Cream together sugar, shortening and eggs. Stir sour milk and mashed bananas into mixture. Sift the remaining ingredients together and add to the rest of the ingredients followed by the addition of nuts.

Put the mixture into a 9 x 9 x 3 inch loaf pan and let stand 20 minutes before baking. Then bake in a 350° oven for 50 minutes.

### BANANA NUT BREAD

Linda Erp

2 c. sugar  
1/2 c. margarine or  
Crisco  
2 eggs  
3 c. flour

1 1/2 tsp. soda  
8 to 10 Tbsp. sour milk  
4 bananas (mashed)  
1 c. nuts

Mix in order given. Add soda to milk. Mix thoroughly. Bake in 2 loaf pans (greased) 350° for 1 hour or until done.

If you don't have sour milk add 2 tablespoons vinegar to milk and let stand a few minutes and then add to mixture.



**BLUEBERRY BRAN MUFFINS**

Frances Olson

1 1/2 c. bran cereal	2 tsp. baking powder
1 c. buttermilk	1/2 tsp. baking soda
1 egg, beaten	1/2 tsp. salt
1 c. flour	1 c. blueberries
1/3 c. brown sugar	

Combine bran cereal and buttermilk, let stand 3 minutes or until liquid is absorbed. Stir in egg and melted butter, set aside.

In another bowl, stir together brown sugar, baking powder, soda, and salt. Add bran and milk mixture all at once, stir until just moistened. Fold in blueberries, fill 12 greased muffin tins. Bake at 400° for 20 to 25 minutes.

**CHRISTMAS BREAKFAST RINGS**

Eileen Bowser

5 1/2 to 6 1/2 c. flour	1 1/2 c. very hot tap water
1/2 c. sugar	3/4 c. chopped pecans
1 1/2 tsp. salt	1/2 c. brown sugar
2 pkgs. dry yeast	1 tsp. maple flavoring
1/2 c. softened margarine	melted margarine
2 eggs (room temperature)	

In a large bowl, thoroughly mix 2 cups flour, sugar, salt and yeast. Add softened margarine. Gradually add hot tap water and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 cup flour to make a thick batter.

Beat at high speed for 2 minutes. Stir in enough additional flour to make a soft dough.

Turn onto floured board and knead until smooth and elastic. Cover with plastic wrap, then a towel; let rest 20 minutes.

Combine pecans, brown sugar, and flavoring.

Punch dough down; divide in half. On lightly floured board, roll 1/2 the dough into a 16 x 8 inch rectangle. Brush with melted margarine. Sprinkle 1/2 the sugar mixture over the dough. Roll up from long side to form a 16 inch roll.

Pinch seam to seal. Place sealed edge down in circle on greased baking sheet. Seal ends together firmly. Cut 2/3 way into ring with scissors at 1 inch intervals; turn each section on its side. Repeat with remaining dough. Brush rings with oil and cover loosely with plastic wrap. Refrigerate 2 to 24 hours.



When ready to bake, remove from refrigerator and let stand at room temperature (uncovered) for 10 minutes. Bake at 375° for 20-25 minutes.

Frost while warm with a mixture of powdered sugar, vanilla and hot water. Sprinkle with additional pecans before frosting is set.

### DILLY BREAD

Jean M. Gibson

1 pkg. dry yeast	1 Tbsp. butter
1/4 c. warm water	2 tsp. dill seed
1 c. creamy cottage cheese	1/4 tsp. soda
2 Tbsp. sugar	3/4 tsp. salt
1 Tbsp. instant minced onion	1 egg, unbeaten
	2 1/4-2 1/2 c. all-purpose flour

Soften yeast in 1/4 cup warm water and set aside to proof.

In medium saucepan, heat cottage cheese to lukewarm; transfer to a mixer bowl. Add sugar, onion, butter, dill seed, salt, soda and blend. Add egg to yeast mixture and whisk together lightly. Add to the cottage cheese mixture and blend.

Gradually add the flour, beating well after each addition. Cover and let rise in a warm place until double. Stir down dough.

Transfer to a well greased bread loaf pan and let rise again, about 30 minutes. Bake bread for 45 minutes in a preheated 350° oven. Remove from oven, tip out on a rack to cool. Brush top of loaf with softened butter.

Yield: 1 loaf.

### ENGLISH MUFFIN LOAVES

Mrs. Helen Taylor

2 pkgs. active dry yeast	2 c. milk
6 c. unsifted flour	1/4 tsp. baking soda
1 Tbsp. sugar	1/2 c. water
2 tsp. salt	cornmeal

Oven 400°.

Combine 3 cups flour, yeast, sugar, salt, and soda. Heat liquids until very warm (120°). Add to dry mixture; beat well. Stir in rest of flour to make a stiff batter.

Spoon into 2 (8 1/2 x 4 1/2 inch) pans that have been greased and sprinkled with cornmeal.

(Cont.)



Sprinkle tops with cornmeal. Cover; let rise in warm place for 45 minutes. Bake at 400° for 25 minutes. Remove from pans immediately and cool.

To serve: Slice and toast as you would English muffins from the store.

Makes 16 slices per loaf.

For variation: You could add raisins, or onion, or grated orange peel.

### GOLDEN PUFFS

Jack and Jill Nursery School

2 c. flour	3/4 c. milk
1/4 c. sugar	1 egg
3 tsp. salt	1/2 c. sugar
1 tsp. nutmeg	1 tsp. cinnamon
1/4 c. salad oil	

Heat fat. Measure flour, 1/4 cup sugar, baking powder, salt, and nutmeg into bowl. Add oil, milk and egg. Beat until smooth.

Drop batter by teaspoonfuls into fat (until golden brown). Drain. Roll in cinnamon/sugar mixture.

### MONKEY BREAD

Lee Ann Rock

2 small pkgs. pecans	1/2 c. white sugar
1 pkg. frozen rolls	1/2 c. brown sugar
1 pkg. instant butter pecan pudding	1 Tbsp. white corn syrup cinnamon
1 stick oleo	

Grease bundt pan well. Place pecan pieces in bottom. Layer 1 package frozen rolls on top of pecans. Sprinkle 1 package butter pecan instant pudding on top of rolls.

Melt 1 stick of oleo, add 1/2 cup white sugar, 1/2 cup brown sugar, and 1 tablespoon white corn syrup. Stir until sugar is dissolved. Pour over rolls.

Sprinkle with cinnamon. Cover with wet kitchen towel and set overnight. Bake at 350° for 30 minutes. Remove from pan immediately.

### OATMEAL MUFFINS

Viola E. Gruenewald

1 egg	1 c. all-purpose flour
1 c. buttermilk	1 tsp. baking powder
1/2 c. brown sugar	1 tsp. salt
1/3 c. shortening	1/2 tsp. soda



1 c. oats, uncooked

Heat oven to 400°. Grease bottoms of 12 medium 2 3/4 inch cups. Beat eggs and stir in buttermilk (this tastes fine with 2% milk), brown sugar and shortening. Add remaining ingredients, stir until flour is dampened. Batter will not be smooth.

Fill greased muffin tins 2/3 full. Bake for 20-25 minutes or until light brown. Remove immediately from pan.

Makes 12 muffins.

### ONION PATIO BREAD

Carol Brazo

2 c. warm water	2 Tbsp. soft butter
2 pkgs. active dry yeast	1 pkg. dry onion salad dressing mix (Good Season's)
2 Tbsp. sugar	
2 tsp. salt	4 1/2 c. all-purpose flour

1. Sprinkle yeast over water in large mixer bowl. Stir to dissolve.

2. Add sugar, salt, butter, salad mix and 3 cups flour.

3. Beat at low speed until blended; then beat at medium until smooth (2 minutes).

4. Beat in rest of flour with wooden spoon. Cover bowl with waxed paper and towel and let rise in warm place until doubled, (45 minutes).

5. Heat oven to 375°. Lightly grease a 1 1/2-2 quart casserole.

6. With wooden spoon, stir down batter and beat vigorously 25 strokes.

7. Turn into casserole. Bake 55-60 minutes.

8. When sounds hollow, turn out onto wire rack to cool. Cut in wedges to serve.

### PEACH BREAD

Pam Smith

1 1/2 c. sugar	1 tsp. cinnamon
1/2 c. shortening	1 tsp. baking soda
2 eggs	1 tsp. baking powder
2 1/4 c. fresh peach puree*	1/4 tsp. salt
2 c. flour	1 tsp. vanilla
	1 c. finely chopped pecans

To make peach puree\*: Wash 6 to 8 medium peaches. Slice, leaving skin on. Puree in blender.

(Cont.)



Cream sugar and shortening. Add eggs, beat until fluffy. Add peach puree and combined dry ingredients, mix thoroughly.

Stir in vanilla and nuts. Pour into 2 greased and floured 9 x 5 x 3 loaf pans. Bake at 325° for about 1 hour.

### EASY PECAN ROLLS

Vi McGowen

2 loaves frozen bread  
(thawed)  
1/2 c. melted oleo  
1 c. brown sugar

1 large pkg. vanilla pudding  
(not instant)  
2 Tbsp. milk  
cinnamon to taste  
pecans, chopped

Grease a 9 x 13 inch pan. Break 1 loaf of bread in pieces and put in a layer on bottom of pan.

In a saucepan over medium heat, melt oleo, brown sugar, pudding, milk, cinnamon and pecans until mixed together.

Pour over the broken bread pieces. Break second loaf on top of other and let rise for 2 1/2 to 3 hours.

Bake in preheated 350°F. oven for 30 minutes. After baked, and still hot, turn upside down on a platter. Serve warm.

### ORIGINAL PUMPKIN BREAD

Leafy Hudson

3 1/2 c. flour  
2 tsp. soda  
1 1/2 tsp. salt  
1 c. Wesson oil  
4 eggs, beaten  
2 tsp. cinnamon (1 tsp.  
optional)

1 tsp. nutmeg  
1 tsp. pumpkin pie spice  
(optional)  
3 c. sugar  
2/3 c. water  
2 c. pumpkin

Mix the pumpkin, eggs, water and Wesson oil. Add combined dry ingredients, whip until smooth. Pour into 3 loaf pans. Bake 1 hour at 350°. Serve warm with whipped cream.

### PUMPKIN BREAD

Marie Coleman

3 c. sugar  
2/3 c. water  
1 1/2 tsp. salt  
1 c. oil  
2 c. pumpkin

2 tsp. pumpkin  
pie spice  
4 eggs  
2 tsp. soda  
3 1/2 c. flour

Bake in 350° oven.



## SPUDNUTS

Eva Mae Haist

1 3/4 c. milk	2 eggs
1/2 c. shortening	1/2 tsp. vanilla
1/2 c. sugar	6-7 c. sifted flour
1/2 c. mashed potatoes	1 tsp. baking powder
1 pkg. dry yeast	2 tsp. salt
1/2 c. warm water	

Scald milk; stir in shortening, sugar and potatoes. Cool to lukewarm. Blend. Sprinkle yeast to dissolve, add water mixture. Stir in beaten eggs and vanilla. Sift 6 1/2 cups flour with baking powder and salt. Add gradually to water mixture. Mix well after each addition. Add 1/2 cup flour if needed (soft dough). Grease bowls, cover, let rise to double on floured board, roll out dough 1/2 inch thick, cut and fry.

## T. V. H. S. ROLLS

Becky Murphy

5 to 6 c. flour (unsifted)	1/4 c. (1/2 stick)
1/2 c. sugar	margarine
2 pkgs. active dry yeast	2 eggs (room
1 c. milk	temperature)
2/3 c. water	

In a large bowl, mix 2 cups flour, sugar, salt, and undissolved yeast.

Combine milk, water and margarine in a saucepan. Heat over low heat until liquids are very warm (120°F. - 130°F.). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of mixer, scraping bowl occasionally. Add eggs and 3/4 cup flour. Beat at high speed for 2 minutes, scraping bowl occasionally.

Stir in enough additional flour to make a stiff dough. Turn out onto a lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap, then a towel. Let rest for 20 minutes.

Punch dough down and shape into rolls. Place on greased baking sheet. Brush with oil. Cover with plastic wrap and refrigerate 2 to 24 hours.

When ready to bake, remove from refrigerator, uncover rolls carefully and set stand at room temperature for 10 minutes. Bake at 375°F. 15 to 20 minutes or until done. Brush with melted margarine. Serve warm.

Makes 2 1/2 to 3 dozen.



**APPLE CRUMB PIE****Iris Dickerhoff**

4 large tart apples  
1/2 c. sugar  
1 tsp. cinnamon  
1/2 c. sugar

3/4 c. flour  
1/3 c. butter  
9 inch unbaked pie shell

Peel apples and slice into pie shell. Sprinkle with 1/2 cup sugar mixed with cinnamon. Sift remaining 1/2 cup sugar with flour; cut in butter till crumbly. Sprinkle over apples.

Bake 450° for 10 minutes, then 350° till apples are tender (about 40 minutes).

**AZARS STRAWBERRY PIE****Mrs. Helen Taylor****Pastry:**

1 1/2 c. sifted flour  
1/2 c. Mazola oil  
2 Tbsp. sugar

1/2 tsp. salt  
2 Tbsp. cold milk

**Filling:**

3/4 c. sugar  
2 Tbsp. white Karo corn syrup

2 Tbsp. rounded cornstarch  
1 c. water

Blend pastry ingredients and press into pie pan. Bake 400° for 12 minutes.

Filling: Boil ingredients until clear, set off stove and add 2 tablespoons strawberry jello. Add red food coloring to make filling a red color. Add 1 quart cleaned strawberries.

Let stand until set, then put filling in pie crust. Cool. Serve with whipped cream (Cool Whip).

**CREAM PIE****Eileen Bowser**

1 (8 inch) unbaked pie crust  
1/2 c. brown sugar  
1/2 c. white sugar

1 Tbsp. flour  
1 c. coffee cream or half & half  
1 tsp. vanilla

Mix sugars, flour, cream and vanilla. Pour into pie shell and bake at 400° for 30 minutes.



**COCONUT MACAROON PIE****Mary Teel**

1 1/2 c. sugar  
2 eggs  
1/2 c. salt  
1/2 c. soft butter

1/4 c. flour  
1/2 c. milk  
1 1/2 c. shredded coconut

Beat sugar, eggs and salt till mixture is lemon colored. Add butter and flour, blend well. Add milk, fold in 1 cup of coconut. Pour into pie shell. Top with remaining coconut. Bake in slow oven at 325° about 60 minutes.

**CREAM PIE****Mary Teel**

1 c. milk  
1 c. sugar  
4 Tbsp. flour

1 c. whipping cream  
1 tsp. vanilla

Mix sugar and flour. Mix in whipping cream, stir in milk and vanilla. Bake at 325° for 1 hour. Thirty minutes top shelf, 30 minutes bottom shelf.

**OATMEAL PIE****Mary Teel**

1/2 c. white sugar  
1/2 c. dark Karo  
2 large Tbsp. butter  
1 c. coconut  
1/2 c. milk

1/2 c. brown sugar  
2 eggs  
3/4 c. rolled oats  
1/2 c. pecans

Bake 10 minutes at 350° 20 minutes at 325°.

**PAT IN PAN PIE CRUST****Marlene A. Nellans**

1 1/2 c. flour  
1 1/2 tsp. sugar  
1/4 tsp. salt

1/2 c. oil  
2 Tbsp. cold milk

Pour flour, sugar, and salt in a small bowl. Add oil and milk, stirring with fork until ingredients moisten. Pat with fingers into a 9 inch pie pan to form a crust.



**PUMPKIN CHIFFON PIE****Julia A. Teel**

1 pkg. Dream Whip	1 c. pumpkin, whipped
2/3 c. milk	1 tsp. pumpkin pie spice
1 (3 oz.) pkg. instant vanilla pudding	1 baked pie shell

Fix Dream Whip according to package. Add 2/3 cup milk, pudding mix, pumpkin and spice. Chill.

**PUMPKIN PIE****Mary Teel**

1 c. pumpkin	1 tsp. cinnamon
1 1/2 pkgs. (10 oz.) marshmallows	1/4 tsp. salt

Melt marshmallows with pumpkin in double boiler, add salt and cinnamon. Fold in 1 cup whipped cream, chill completely. Use baked pie shell. Garnish with pecans.

**PUMPKIN PIE****Lola Wallace**

1 can pumpkin	1/2 tsp. ground ginger
2 eggs	1/4 tsp. ground cloves
3/4 c. sugar	1 can Carnation evaporated milk
1/2 tsp. salt	1 (9 inch) unbaked pie shell
1 tsp. ground cinnamon	

Preheat oven 425°. Mix filling ingredients in order given. Pour into pie shell. Bake 15 minutes.

Reduce heat to 350°. Continue 45 minutes or until knife inserted near center comes out clean. Cool completely.

Garnish with whipped cream.

**RAISIN CUSTARD PIE****Jennie Brockey**

1 c. hot water	1 tsp. lemon juice
1 c. raisins	1/8 tsp. cinnamon
1 can vanilla pudding	1 c. whipped topping

Pour hot water over raisins. Let set 5 minutes, drain and cool. One can vanilla pudding, chilled; 1 teaspoon lemon juice; 1/8 teaspoon cinnamon. Mix all together. Fold in whipped topping. Put in baked crust.



**RASPBERRY CREAM PIE**

Cathy Whetstone

2 c. raspberries  
1 c. sugar  
3/4 c. half & half cream

1 egg  
3 Tbsp. flour

Place berries in unbaked pie shell. Mix sugar, egg, and flour. Beat in cream and pour over berries, bake at 375° about 45 minutes or until set in center of pie.

Serves 8.

**STRAWBERRY PIE**

Bernice Miner

1 qt. strawberries  
1 c. water  
1 c. granulated sugar

2 1/2 Tbsp. cornstarch  
1 baked (9 inch) pie crust

I use a little pinch of salt. This was a prize winner recipe. Wash and stem berries, if large, cut in half or fourths. Set aside, cook water, sugar and cornstarch till thick. Stir in strawberry jello, stir till dissolved. Cool till lukewarm. Add berries and pour in crust. Refrigerate 2 hours or more. Top with whipped cream and decorate with berries if desired.

**SUGAR CREAM PIE**

Carol Boyer

1 c. sugar  
5 Tbsp. flour  
1 pt. whipping cream

1 unbaked (9 inch) pie shell  
pinch salt  
cinnamon

Heat whipping cream but do not boil. Add to sugar and flour mixture slowly. Add salt. Pour into unbaked pie shell. Sprinkle cinnamon on top. Bake at 450° for 10 minutes, then at 350° for 30 minutes or until set.

**ZUCCHINI PIE**

Marguerite Campton

3/4 c. sugar  
1/2 c. Bisquick  
2 Tbsp. butter  
1 c. milk

2 eggs  
2 c. cooked zucchini  
2 tsp. vanilla

Put all ingredients in blender and blend well. Pour in pie pan (Bisquick makes the pie shell at bottom). Sprinkle with nutmeg. Bake 350° for 30-40 minutes. Tastes like custard pie.