

Crumble flour, margarine, add few nuts and bake in long baking dish 350° 15 minutes. Let cool.

Then beat cream cheese, powdered sugar and Cool Whip. Spread on baked crust. Beat lemon pudding and milk, put over second layer. Put Cool Whip on top.

Can use chocolate, vanilla or other pudding mixes.

BAKED LEMON PUDDING

Kathryn Teel

2 Tbsp. melted butter	grated rind of 1 lemon
1 1/2 c. sugar	1 1/4 c. milk
1/3 c. flour	3 eggs
1/2 c. lemon juice	pinch salt

Combine butter, sugar, flour, lemon juice, rind and salt. Mix egg yolks and milk. Add to first mixture. Whip egg whites, fold into pudding.

Bake 45 minutes at 375°. Set baking container in a pan of water.

LORNA DOONE DESSERT

Cindy Spitler

1 small pkg. crumbled Lorna Doone cookies	1 qt. softened butter pecan ice cream
1/2 c. melted butter	1 Cool Whip
2 c. milk	3 refrigerated Heath bars
2 pkgs. French vanilla instant pudding	

Mix Lorna Doone cookie crumbs and 1/2 cup melted butter and press into a 9 x 13 pan with a fork and bake for 10 to 15 minutes at 350°F. Cool crust after baking.

Add 2 cups of milk to 2 packages of French vanilla instant pudding and mix together for 2 minutes. Add 1 quart of softened butter pecan ice cream.

Pour onto crust and chill for 1 hour. Frost with Cool Whip. Crumble Heath bars and sprinkle on top.

PEACHES AND CREAM

Betty Fawley

Combine:

3/4 c. flour	3 Tbsp. oleo (melted)
1 tsp. baking soda	1 egg
1 (3 oz.) dry vanilla <u>instant</u> pudding	1/2 c. milk

(Cont.)

Mix real good with a big open spoon. Spread in lightly greased and floured 9 inch x 9 inch x 2 inch pan or baking dish. Top this with No. 2 can of sliced peaches (drained).

Topping:

1 (8 oz.) pkg. cream cheese, room temperature 1/2 c. sugar
3 Tbsp. peach juice

Mix and spoon over peaches. Then sprinkle cinnamon and sugar over top (mixed together). Bake 30 to 40 minutes 350°.

You can tell when done if cake starts to pull away from corners.

PINEAPPLE SPONGE

Mary Teel

Heat 2 cups milk.
Beat together:

2 eggs 1 c. sugar

Add to hot milk and bring to a boil. Don't boil. Soften 1 package Knox gelatine in 1/4 cup cold milk. Add to the above. Cool then add:

1 c. DRAINED pineapple 1 c. whipped cream

Put on graham cracker crumbs. Makes 1 small glass dish. Double for large dish.

PLÁTANOS (FRIED BANANAS)

Teresa Bazini

2 ripe plantain or 4 bananas 2 Tbsp. margarine
1 cinnamon stick brown sugar

Slice plantain or bananas lengthwise. Heat margarine in a large skillet over medium heat. Add cinnamon stick to the hot butter.

Add banana slices, fry until brown, turn and sprinkle with brown sugar. Continue frying until browned. Serves 2 to 4 people.

This is a typical dessert of Mexico and Central America. Try it, it is delicious!

RHUBARB TORTE**Jane Kantner**

1 c. flour
dash of salt
1 c. sugar
2 eggs, beaten

3 c. diced rhubarb
3/4 c. packed brown sugar
1/4 c. butter

Mix 1/4 cup flour, salt, sugar and eggs; pour mixture over rhubarb. Put in 8 x 8 inch pan.

Combine brown sugar, 3/4 cup flour and butter; crumble like pie crust. Put on top of rhubarb mixture. Bake at 350° for 45 minutes. Serve with vanilla ice cream.

Yield: 9 servings.

ROCKY ROAD BARS**Bonnie Kramer**

8 oz. Pillsbury quick
crescent dinner rolls
8 oz. cream cheese
1/2 c. sugar
3/4 c. peanut butter
1/2 c. corn syrup

1 tsp. vanilla
1 egg
1 1/2 c. miniature marsh-
mallows
3/4 c. peanuts
6 oz. semi-sweet
chocolate chips

Heat oven to 375°. Separate dough into 2 long rectangles. Place in ungreased 13 x 9 inch pan; press over bottom to form crust.

Seal perforations. Bake at 375° for 5 minutes. Remove from oven.

In medium bowl, combine cream cheese, sugar and peanut butter; blend until smooth. Stir in corn syrup, vanilla and egg; mix well.

Pour mixture over partially baked crust; spread evenly. Sprinkle with marshmallows, peanuts and chocolate chips. Return to oven and bake an additional 25 to 30 minutes or until filling is firm to touch. Cool completely; cut into bars. Refrigerate leftovers.

36 bars.

STRAWBERRY DESSERT**Cindy Spitler**

1 large box strawberry
jello
1 1/2 c. boiling water
2 pkgs. frozen strawberries

1 small can crushed pineapple
3-4 mashed bananas
1 large Cool Whip

(Cont.)

Mix first 5 ingredients. Put half in refrigerator until it sets. Spread Cool Whip on this set layer, then spoon on rest of strawberry mixture. Return to refrigerator to set.

STRAWBERRY PRETZEL DESSERT

Cindy Spitler

7 oz. pkg. pretzels	1 medium Cool Whip
1 1/2 sticks oleo	1 (6 oz.) box strawberry jello
2 (8 oz.) pkgs. cream cheese	2 c. pineapple juice
2 c. sugar	3 pts. frozen strawberries

Crush pretzels and melt oleo, combine and press into 9 x 13 baking dish and bake at 400°F. for 10 minutes.

Combine cream cheese and sugar. Spread over cooled pretzel crust. Spread 1 container of Cool Whip over cream cheese.

Bring to boil pineapple juice and add to jello. Mix in strawberries and let partially set. Add this mixture on top of Cool Whip. Place in freezer. Best to eat frozen or partially thawed.

THE NEXT BEST THING TO ROBERT REDFORD

Jacque Bradley

Make in a 9 x 13 dish. In a bowl combine:

1 c. flour	1 c. pecans
1/2 c. oleo	

Press and bake at 350° for 15 minutes.

Next combine and mix till creamy:

8 oz. cream cheese	large Cool Whip
1 c. sugar	

Spread 1/2 of this mixture on cooled crust.

Next combine and mix till thickens:

1 box vanilla instant pudding	1 chocolate instant pudding
	3 c. milk

Spread on cream cheese layer and cool.

Next spread the other 1/2 of cream cheese on pudding layer. Top with grated chocolate.

PRESERVES
JELLY • JAM
CANDY



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WEIGHTS AND MEASURES

AVGIRDUPOIS

- 1 pound = 16 ounces
- 1 hundredweight = 100 pounds
- 1 ton = 20 hundredweight = 2000 pounds
- 1 long ton = 2240 pounds

EQUIVALENT VALUES

- 1 square mile = 640 acres = 102,400 square rods = 3,097,600 square yards
- 1 square mile = 27,878,400 square feet = 4,014,489,600 square inches

Inches	Feet	Yards	Rods	Furlongs	Miles
36 =	3 =	1 =			
198 =	165 =	5.5 =	1 =		
7,920 =	660 =	220 =	40 =	1 =	
63,360 =	5280 =	1760 =	320 =	8 =	1 =

APOTHECARIES

- 1 scruple = 20 grains
- 1 dram = 3 scruples
- 1 ounce = 8 drams
- 1 pound = 12 ounces

METRIC

- 1 centigram = 10 milligrams
- 1 decigram = 10 centigrams
- 1 gram = 10 decigrams
- 1 dekagram = 10 grams
- 1 hektogram = 10 dekagrams
- 1 kilogram = 10 hektograms
- 1 metric ton = 1000 kilograms
- 1 kilogram = 2.20 pounds
- 1 pound avoirdupois = 0.45 kilogram

(English Units)

LINEAR MEASURE

- 1 foot = 12 inches
- 1 yard = 3 feet
- 1 rod = 5 1/2 yards = 16 1/2 feet
- 1 mile = 320 rods = 1760 yards = 5280 feet
- 1 nautical mile = 6080 feet
- 1 knot = 1 nautical mile per hour
- 1 furlong = 1/8 mile = 660 feet = 220 yards
- 1 league = 3 miles = 24 furlongs
- 1 fathom = 2 yards = 6 feet
- 1 chain = 100 links = 22 yards
- 1 link = 7.92 inches
- 1 hand = 4 inches
- 1 span = 9 inches

SQUARE MEASURE

- 1 square foot = 144 square inches
- 1 sq yard = 9 sq feet
- 1 sq rod = 30 1/4 sq yards = 272 1/4 sq inches
- 1 acre = 160 sq rods = 43560 sq feet
- 1 sq mile = 640 acres = 102400 sq rods
- 1 sq rod = 625 square links
- 1 sq chain = 16 square rods
- 1 acre = 10 square chains

CUBIC MEASURE

- 1 cubic foot = 1728 cubic inches
- 1 cubic yard = 27 cubic feet
- 1 register ton (shipping measure) = 100 cu. feet
- 1 U.S. shipping ton = 40 cubic feet
- 1 cord = 128 cubic feet
- 1 perch = 24 3/4 cubic feet
- 1 cubic yard = 27 cu. feet = 46656 cu. inches
- 1 U.S. liquid gallon = 4 quarts = 231 cu. inches
- 1 imperial gallon = 1.20 U.S. gals. = 0.16 cu. ft.
- 1 board foot = 144 cubic inches

DRY MEASURE

- 2 pints = 1 quart
- 8 quarts = 1 peck
- 4 pecks = 1 bushel
- 1 bushel = 4 pecks
- 32 quarts = 64 pints
- U.S. bushel = 2,150.42 cubic inches
- British bushel = 2,218.19 cubic inches

(Metric Units)

LINEAR MEASURE

- 1 centimeter = 10 millimeters
- 1 decimeter = 10 centimeters
- 1 meter = 10 decimeters
- 1 dekameter = 10 meters
- 1 hektometer = 10 dekameters
- 1 kilometer = 10 hektometers
- 1 inch = 2.54 centimeters
- 1 meter = 39.37 inches
- 1 yard = 0.914 meter
- 1 mile = 1609 meters = 1.61 kilometers

SQUARE MEASURE

- 1 square centimeter = 100 square millimeters
- 1 square decimeter = 100 square centimeters
- 1 sq. meter = 100 sq. decimeters = 1 centar
- 1 ar = 100 centars
- 1 hektar = 100 ars
- 1 square kilometer = 100 hektars
- 1 square centimeter = 0.15 square inch
- 1 square meter = 1.20 square yards
- 1 square kilometer = 0.39 square mile
- 1 hektar = 2.47 acres
- 1 square inch = 6.45 square centimeters
- 1 square yard = 0.84 square millimeter
- 1 square mile = 2.59 square kilometers
- 1 acre = 0.40 hektar

CUBIC MEASURE

- 1 cubic centimeter = 1000 cubic millimeters
- 1 cubic decimeter = 1000 cubic centimeters
- 1 cubic meter = 100 cubic decimeters
- 1 cubic yard = 0.76 cubic meter
- 1 cubic meter = 1.31 cubic yards
- 1 liter = 1.06 U.S. liquid quarts
- 1 hektoliter = 100 liters = 26.42 U.S. liquid gallons
- 1 U.S. liquid quart = 0.94 liter
- 1 U.S. liquid gallon = 3.76 liters

CANDY, JELLY, JAM AND PRESERVES

OLD FASHIONED STRAWBERRY PRESERVES

Fay Whetstone

Wash and clean 2 quarts strawberries. Put in kettle, cover with boiling water. Let stand 3 minutes. Drain.

Put back in kettle and let come to boil in own juice. Boil (rolling) 3 minutes. Then add 3 cups sugar and boil 3 minutes.

Then add 3 more cups sugar and boil 3 minutes more.

Let stand overnight, then seal.

2 quarts fruit, 6 cups sugar, 9 minutes boil.

RED BEET JELLY

Oretha Stiffler

Cook 4 or 5 red beets in 5 cups of water. Use 3 cups of the beet juice.

1/8 c. lemon juice

1 pkg. Sure-Jell

Bring to good boil and add:

4 c. sugar

1 pkg. raspberry Kool-Aid

1 pkg. raspberry jello

Boil 6 minutes. Strain and pour into jars and seal with paraffin.

STRAWBERRY PRESERVES

Viola E. Gruenewald

4 c. whole berries

4 c. sugar

2 Tbsp. vinegar

Add no water as the vinegar makes enough liquid. Wash and stem berries. Measure 4 cups and add vinegar and boil 3 minutes. Add sugar, bring to boil and boil rapidly 9-10 minutes.

Remove from fire. Pour into flat pan. Stir often. Let stand 24 hours. While cold, pour into jars and seal.

Given to me by Eldora Calvert.

BUCK EYES

Stephanie Huffman Teel

Blend:

1 c. margarine

1 c. chunky peanut butter

(Cont.)

Add 1 pound powdered sugar. Roll into balls and refrigerate. While balls are chilling, melt 1 large and 1 small package Nestle's chocolate bits in double boiler. Add 2 tablespoons paraffin. Dip balls part way (using a toothpick) in chocolate. Place on waxed paper and cool. 2 large packages chocolate bits will cover a double batch.

BUCKEYES

Jane Kantner

1/2 c. white corn syrup	2 lbs. confectioners sugar
1 lb. margarine (melted)	1 bar paraffin
2 lbs. peanut butter	2 (12 oz.) pkgs. chocolate chips

Mix melted margarine and peanut butter until smooth. Stir in corn syrup until smooth, then add confectioners 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 half way into chocolate. Set on waxed paper until set. Refrigerate.

Makes over 200.

CARAMEL APPLES FONDUE

Susie Kinney

Melt together in saucepan or in microwave:

1 lb. caramels	1 small can evaporated milk
1/3 c. miniature marshmallows	

Stir often until melted. Slice apples and dip into caramel.

CARAMEL DIP

Jean Pritchard

Melt 1 package Kraft caramels with a little water. Mix in 1 cup of sour cream. Dip apples or any kind of fruit desired.

CHOCOLATE FUDGE

Linda Erp

1/2 lb. or 32 large marshmallows	1/4 c. water
1/4 lb. margarine	6 oz. chocolate bits
1 small can evaporated milk	2 1/2 c. white sugar
	1/4 tsp. salt

In heavy pan, combine sugar, milk and margarine and salt. Bring to boil over medium heat. Boil 8 minutes, stirring often.

In glass bowl, melt chocolate bits a little until soft. In large bowl, put marshmallows and water and melt until soft. You can use microwave oven.

Remove from stove and stir in melted marshmallows and chocolate bits. Blend well. Add 1 cup nuts and stir and stir until it cools a little and thickens. Pour into a buttered dish 13 x 8. Delicious and never fails.

CHOCOLATE PEANUT BUTTER BALLS

Mary Teel

Blend together:

1 c. peanut butter
1/4 c. butter

2 c. graham cracker crumbs
1 can vanilla frosting

Roll into balls and chill for 2 hours, then dip balls in melted frosting and set on waxed paper until set.

DATE GOODIES

Amy Jo Teel

1 stick margarine
melted
1 egg
1 c. sugar

1 (5 oz.) pkg. dates
(chopped)
2 c. Rice Krispies
1 c. chopped nuts

Cook all together until dates are melted and thickened. Remove from heat, add Rice Krispies, chopped nuts. When cool enough to handle, grease hands, slightly. Shape into small balls. Roll in coconut.

ENGLISH TOFFEE

Cindy Spitler

1 c. granulated sugar
3 Tbsp. water

1/2 lb. butter (do not
substitute)

Cook to 290° in heavy pan, stirring constantly. Pour onto 9 x 13 buttered pan. Place 3 chocolate Hershey's bars on top. Spread with a knife as chocolate melts. Cover with chopped nuts.

HELEN'S CHOCOLATE TURTLES**Cindy Spitler**

1/2 lb. soft caramels
2 Tbsp. heavy cream
1 c. pecan halves

4 squares chocolate
small amount paraffin

Melt caramels in cream in the microwave. Lay pecan halves out on waxed paper. Spoon a bit of caramel mixture over each pecan half and let stand till set.

Melt chocolate in microwave with small amount of paraffin.

Cool to lukewarm. Spoon chocolate over each carameled pecan half.

Makes 24 turtles.

PAUL'S CARAMEL CORN**Paul Haist**

5 qts. popped corn
(unsalted)
1 c. peanuts (if desired)
2 c. brown sugar
1 c. margarine

1/2 c. white corn syrup
1 tsp. salt
1 tsp. vanilla
1/2 tsp. soda

Put sugar, margarine, corn syrup and salt in saucepan. Stir to boil 5 minutes. Remove and stir in vanilla and soda.

Pour over popcorn (don't cook). Stir with wooden spoon until cool. Spread on 2 large cookie sheets. Put in 250° oven 1 hour, stir every 15 minutes.

PEANUT BUTTER CANDY**Teresa Surface**

1 c. brown sugar
1 c. white sugar
2 Tbsp. butter
1/2 c. milk

1/2 tsp. salt
1 c. marshmallows
1/2 lb. peanut butter

Heat first 5 ingredients until it forms a soft ball in water. Add the rest of ingredients, then pour into a buttered pan.

PEANUT BUTTER FUDGE**Sue Pyle**

1 lb. powdered sugar
1 stick margarine
1 Tbsp. vanilla

1/2 c. peanut butter
1/4 c. milk
1/2 c. nuts (optional)

Put sugar, peanut butter, margarine and milk in glass bowl. Microwave for 2 minutes. Remove and blend. Add vanilla and nuts and place in greased pan. Chill for 20 minutes.

BEVERAGES MISCELLANEOUS



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EVERYDAY USE WITH THE METRIC SYSTEM

FOOD

Milk	1 liter	1.06 quarts
Butter	1 kilogram	2.2 pounds
Lemon juice	1 gram	0.035 ounces
Flour	1 liter	4.23 cups
Sugar	1 milliliter	0.067 tablespoons
Salt	1 milliliter	0.203 teaspoons
Water	1 liter	2.1 pints

DISTANCE

1 centimeter	0.4 inches
1 meter	3.3 feet
1 meter	1.1 yards
1 kilometer	0.6 mile

AREA

1 sq. centimeter	0.16 sq. inch
1 sq. meter	1.2 sq. yards
1 sq. kilometer	0.4 sq. mile
1 hectare	2.5 acres

TEMPERATURE

0 degree Celsius	32 degrees Fahrenheit
37 degrees Celsius	98.6 degrees Fahrenheit
100 degrees Celsius	212 degrees Fahrenheit

CLOTHING

	METRIC	U.S.
Women	Size	Size
Dresses	38	10
	40	12
	42	14
	44	16
Stockings	2	9
	4	10
	6	11
Shoes	35	5
	36	6
	38	7
Men		
Shirts	35	14
	37	15
	40	16
Socks	25.5	10
	28	11
	29.25	11 1/2
Shoes	41	8
	44	10
	46	12

Measuring cups will most likely show both ounces and grams or cups (and their fractions) and milliliters:

1 cup	=	250 milliliters (ml)
1/4 cup	=	62-1/2 ml
1 teaspoon	=	5 ml
1 tablespoon	=	15 ml
1 pint	=	0.47 liter (l)
1 quart	=	0.95 l
1 gallon	=	3.8 l
1 liter	=	2.1 pint
1 liter	=	1.06 quart
1 liter	=	0.26 gallon

BEVERAGES AND MISCELLANEOUS

GRAPE SUNSHINE BUTTER

Linda Erp

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

In large heavy pan, pour sugar over grapes. Stir and cook over medium flame until boiling. Boil slowly about 25 minutes, stirring often.

Put through colander or sieve, stir juice and put in jelly jars and seal. Keeps in freezer well.

ELEPHANT EARS

Oretha Stiffler

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

Mix first 6 ingredients with one tablespoon sugar until dough holds together. Turn onto floured surface and knead until smooth. Divide into 36 balls or less.

Chill 1 hour. Place 2 balls about 3 inches apart, between 2 sheets waxed paper. Roll balls thin.

Heat 1 inch salad oil in frying pan. Fry a few at a time, about 45 seconds on each side.

Coat with sugar and cinnamon.

FROZEN SUCKERS

Lee Ann Rock

1 pkg. jello 3/4 c. sugar
1 pkg. Kool-Aid

Dissolve contents of 1 package jello, and 1 package Kool-Aid (any flavor) and 3/4 cup sugar in 2 cups hot water. Add 2 cups cold water.

Pour into ice cube trays and freeze. Add stick when they're almost firm.

NEVER FAIL MERINGUE

Mary Teel

1 Tbsp. cornstarch 1/2 c. water
6 Tbsp. sugar

(Cont.)

Cook till thick and clear then cool.

Beat 3 or 4 egg whites till stiff. Add cornstarch mixture after it is cool to egg whites and beat for 5 minutes.

HOT SPICED CIDER

Jean Pritchard

2 qts. cider
1/4 c. brown sugar
2 cinnamon sticks

1 tsp. whole cloves
1/8 tsp. ground ginger

Cook on low 2 to 5 hours.

RHUBARB PUNCH

Fay Whetstone

Cook 1 quart rhubarb with 3 pints water until soft. Strain through cheese cloth.

Add 1 1/2 cups sugar, stir until sugar dissolves. Bring to boil, then cool. Add 1/3 cup orange juice, 4 tablespoons lemon juice. When ready to serve, can add more water to taste. Serve cold.

FRUIT SLUSH

Eleanor Hoover

2 c. sugar
3 c. water
1 (6 oz.) can frozen orange concentrate, diluted

8 ripe bananas
1 (No. 2) can crushed pineapple with juice

Mix sugar and water; boil 5 minutes. Cool. Add remaining ingredients to syrup. Slice or crush bananas and stir. Freeze.

Thaw to light slush and serve. Bananas will not darken.

SLUSH

Lee Ann Rock

1 small box Jell-O
(any flavor)
2 c. sugar

4 c. boiling water
1 large can frozen lemonade
42 oz. can pineapple juice

Dissolve Jell-O and sugar in water. Add lemonade and juice. Freeze overnight. Set out 1-2 hours before serving. Add 1 bottle of 7-Up. This makes about 1 gallon.

WASSAIL BOWL

Lee Ann Rock

1/2 c. sugar
1/2 c. water
12 whole cloves
2 pieces stick cinnamon

1 1/2 qts. orange juice
2 c. grapefruit juice
1 qt. sweet cider
1 orange

Combine sugar, water and spices in a deep saucepan. Simmer 10 minutes and strain. Add juices and cider. Reheat and serve hot from punch bowl.

For garnish, cut orange into slices or place a halved candied cherry in center of each slice.

Write your extra recipes here:

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WASSAIL BOWL

1 1/2 pts. orange juice
2 c. grapefruit juice
1 pt. sweet cider
1 orange

1/4 c. sugar
1/2 c. water
12 whole cloves
3 sliced sticks cinnamon

Combine sugar, water and spices in a deep saucepan.
Simmer 10 minutes and strain. Add juices and cider. Reheat
and serve hot from punch bowl.
For garnish, cut orange into slices or place a halved candied
cherry in center of each slice.

Write your extra recipes here:

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