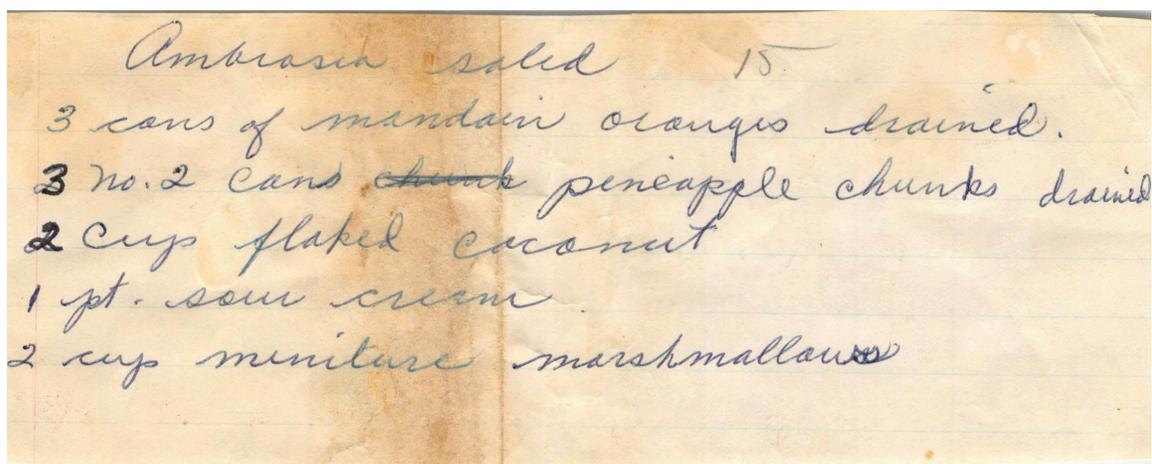


Ambrosia Salad

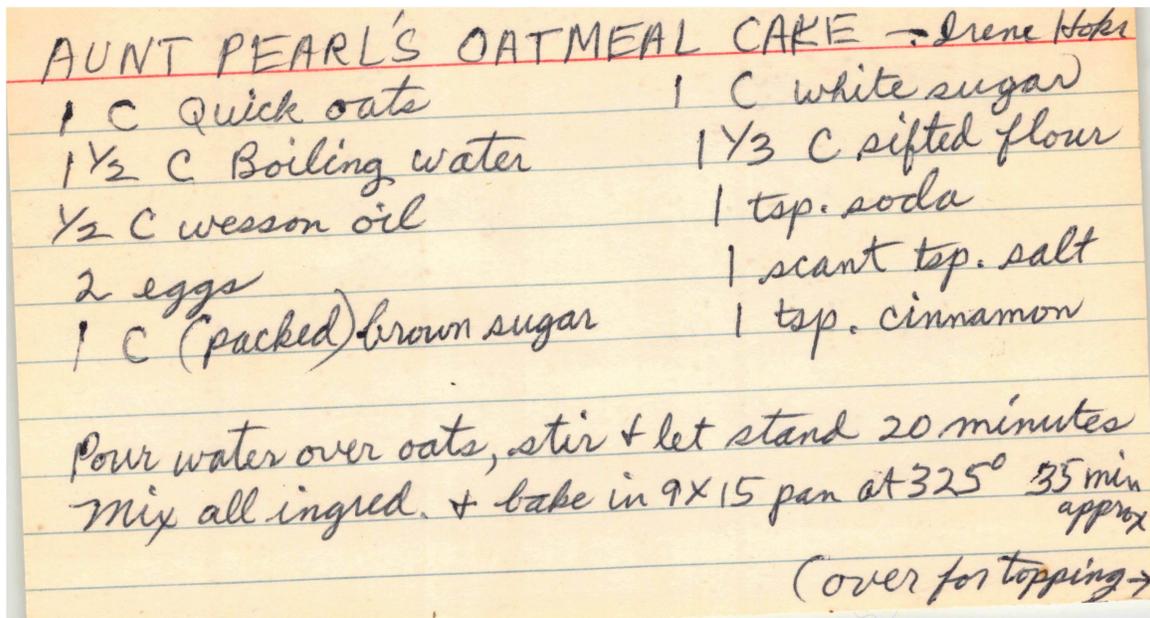


Transcription:

Ambrosia Salad

- 3 cans of mandarin oranges, drained
- 3 No. 2 cans pineapple chunks, drained
- 2 cups flaked coconut
- 1 pt. sour cream
- 2 cups miniature marshmallows

Aunt Pearl Oatmeal Cake



Transcription:

Aunt Pearl's Oatmeal Cake - Irene Hoke

1 cup quick oats

1½ cup boiling water

½ cup Wesson oil

2 eggs

1 cup (packed) brown sugar

1 cup white sugar

1⅓ cup sifted flour

1 tsp. soda

1 scant tsp. salt

1 tsp. cinnamon

Pour water over oats, stir and let stand 20 minutes.

Mix all ingredients and bake in 9x15 pan at 325° for about 35 minutes.

(See next card for topping.)

TOPPING FOR OATMEAL CAKE
1/2 C melted oleo
1/4 C evap. milk
3/4 C brown sugar, packed
1 C cocoanut
1 TBS vanilla
Mix, spread on cake, broil 6 minutes

Transcription:

Topping for Oatmeal Cake

1/2 cup melted oleo

1/4 cup evaporated milk

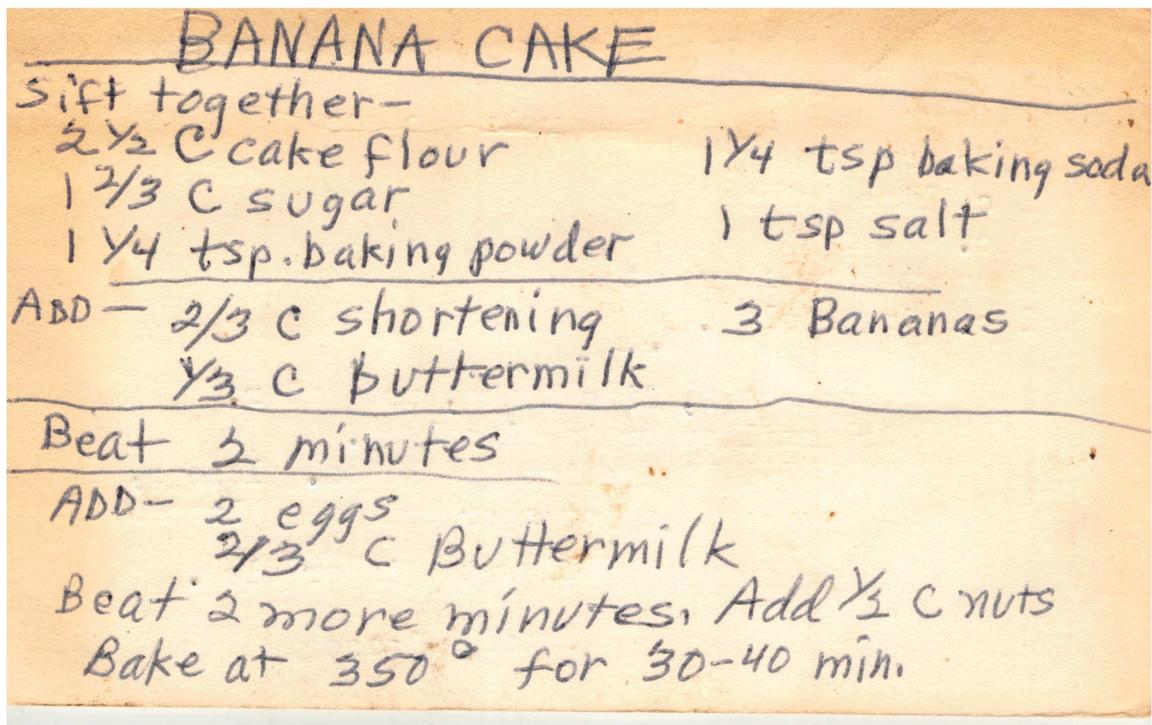
3/4 cup brown sugar, packed

1 cup coconut

1 Tbsp. vanilla

Mix, spread on cake, broil 6 minutes.

Banana Cake



Transcription:

Banana Cake

Sift together:

2 1/2 cups cake flour

1 2/3 cups sugar

1 1/4 tsp. baking powder

1 1/4 tsp. baking soda

1 tsp. salt

Add:

2/3 cup shortening

1/3 cup buttermilk

3 bananas

Beat 2 minutes.

Add:

2 eggs

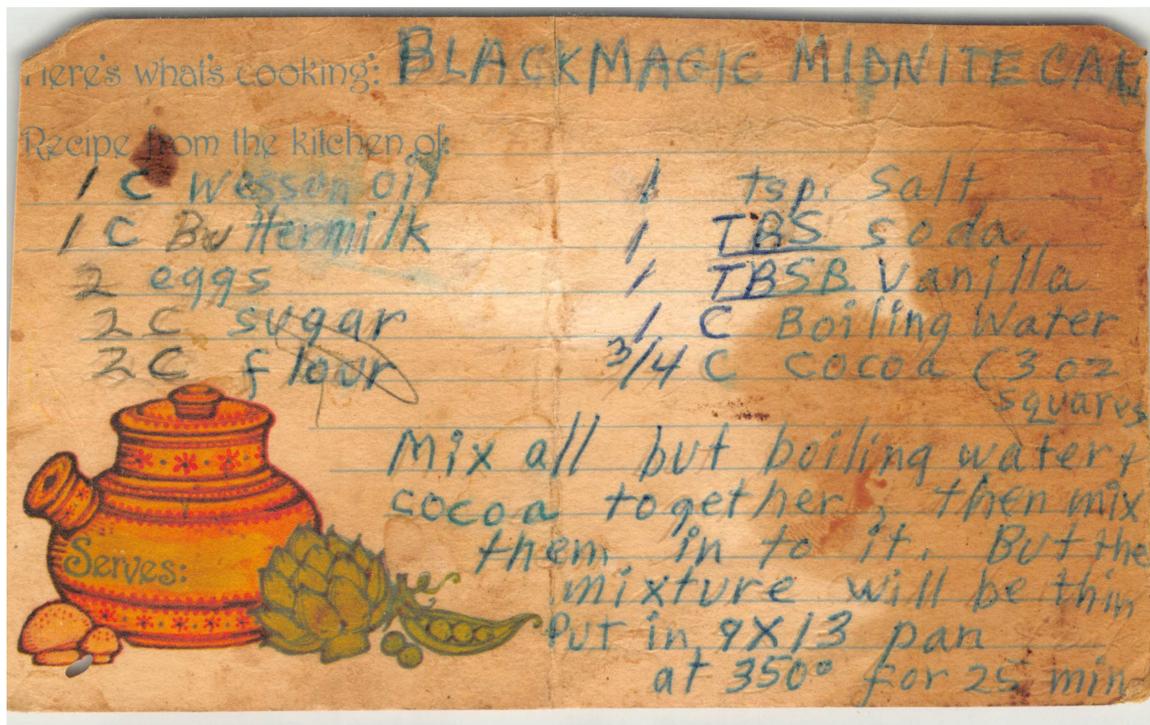
2/3 cup buttermilk

Beat 2 more minutes.

Add 1/2 cup nuts.

Bake at 350° for 30-40 minutes.

Black Magic Midnite Cake



Transcription:

Black Magic Midnite Cake

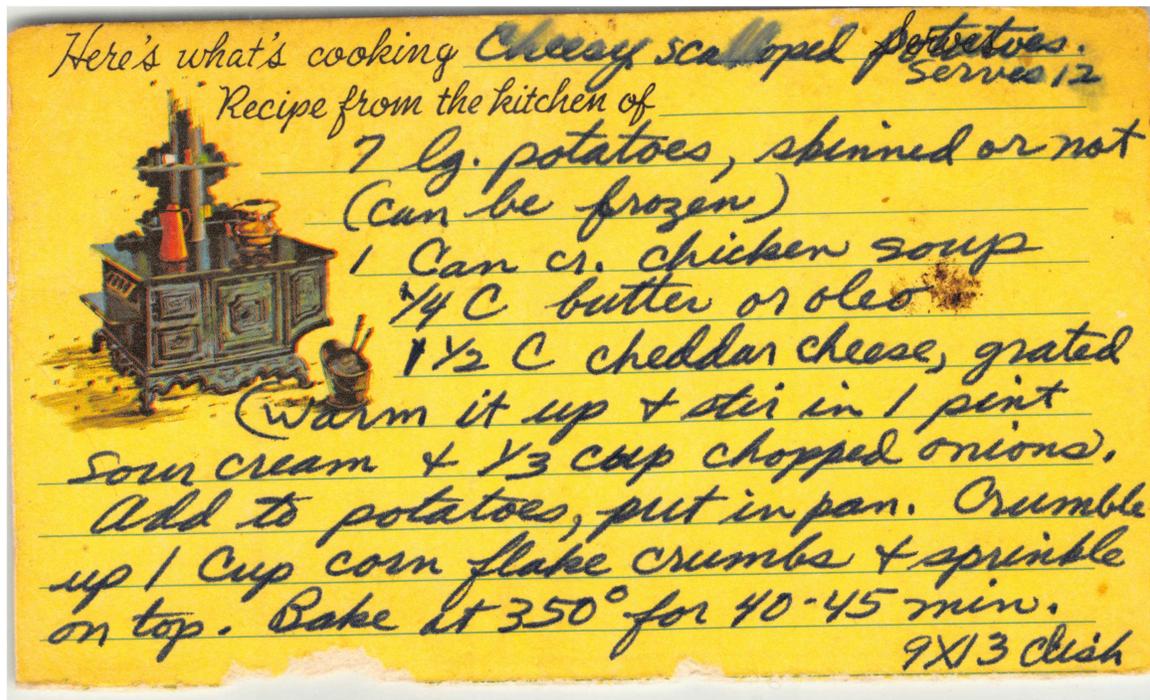
- 1 cup Wesson oil
- 1 cup buttermilk
- 2 eggs
- 2 cups sugar
- 2 cups flour
- 1 tsp. salt
- 1 Tbsp. soda
- 1 Tbsp. vanilla
- 1 cup boiling water
- 3/4 cup cocoa (3 oz. squares)

Mix all but boiling water and cocoa together, then mix them in to it.

Batter will be thin.

Put in 9x13 pan and bake at 350° for 25 minutes.

Cheesy Scalloped Potatoes



Transcription:

Cheesy Scalloped Potatoes (Serves 12)

7 large potatoes, skinned or not (can be frozen)

1 can cream of chicken soup

$\frac{1}{4}$ cup butter or oleo

$1\frac{1}{2}$ cups cheddar cheese, grated

Warm it up and stir in 1 pint sour cream and $\frac{1}{3}$ cup chopped onions.

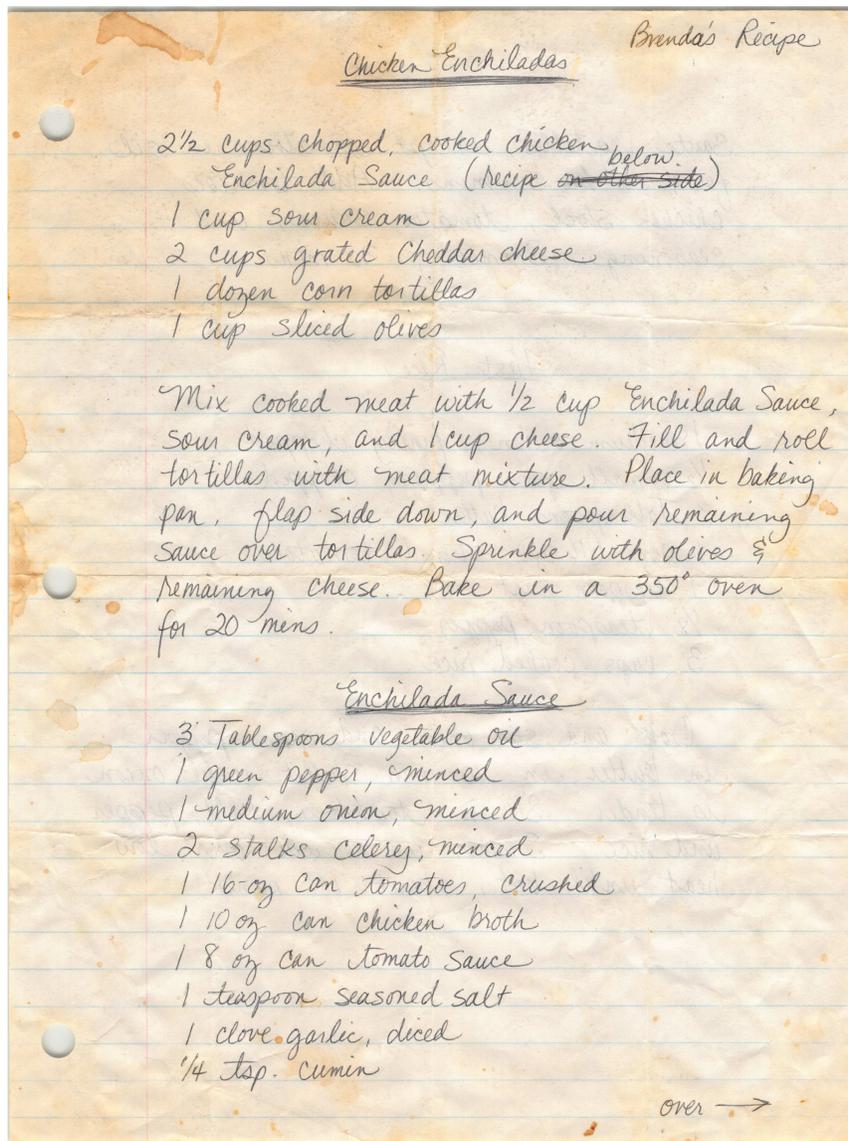
Add to potatoes; put in pan.

Crumble up 1 cup corn flake crumbs and sprinkle on top.

Bake at 350° for 40-45 minutes.

9x13 dish.

Chicken Enchiladas



Transcription:

Chicken Enchiladas (Brenda's Recipe)

2 1/2 cups chopped, cooked chicken
enchilada sauce (recipe below)

1 cup sour cream

2 cups grated cheddar cheese

1 dozen corn tortillas

1 cup sliced olives

Mix cooked meat with 1/2 cup Enchilada Sauce, sour cream, and 1 cup cheese.

Fill and roll tortillas with meat mixture.

Place in baking pan, flap side down, and pour remaining sauce over tortillas.

Sprinkle with olives and remaining cheese.

Bake in 350° oven for 20 minutes.

Sauté vegetables, except tomatoes, in oil for 4 to ~~the~~ 5 mins. Add tomatoes, chicken stock, tomato sauce, and seasonings. Simmer for 30 mins.

Fiesta Rice

1 medium onion, finely chopped
1/2 small green pepper, chopped
3 Tablespoons butter
1 can (16 oz) stewed tomatoes
1 teaspoon salt
1/8 teaspoon pepper
3 cups cooked rice

Cook and stir onion and green pepper in butter in 10-inch skillet until onion is tender. Stir in tomatoes, salt, pepper and rice. Simmer uncovered over low heat until hot, about 15 mins.

Transcription:

Enchilada Sauce

3 tablespoons vegetable oil
1 green pepper, minced
1 medium onion, minced
2 stalks celery, minced
1 (16 oz) can tomatoes, crushed
1 (10 oz) can chicken broth
1 (8 oz) can tomato sauce
1 tsp. seasoned salt
1 clove garlic, diced
1/4 tsp. cumin

Sauté vegetables (except tomatoes) in oil for 4-5 minutes.
Add tomatoes, chicken stock, tomato sauce, and seasonings.
Simmer for 30 minutes.

Fiesta Rice

1 medium onion, finely chopped

½ small green pepper, chopped

3 tablespoons butter

1 can (16 oz) stewed tomatoes

1 tsp. salt

⅛ tsp. pepper

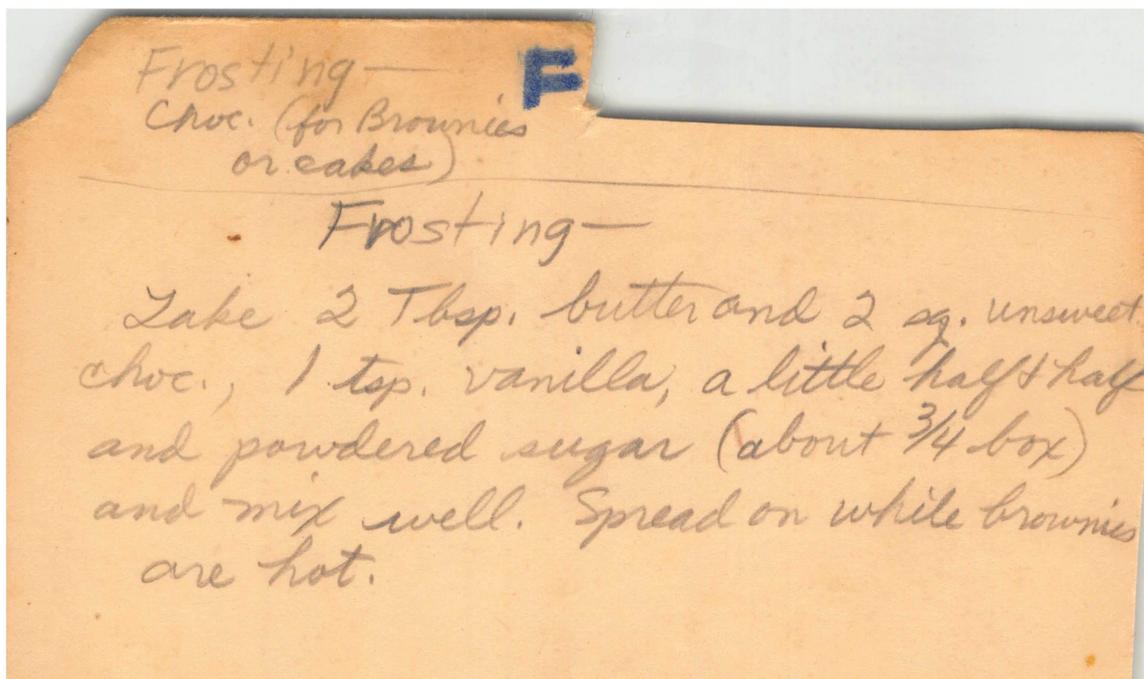
3 cups cooked rice

Cook and stir onion and green pepper in butter in 10-inch skillet until onion is tender.

Stir in tomatoes, salt, pepper, and rice.

Simmer uncovered over low heat until hot, about 15 minutes.

Chocolate Frosting



Transcription:

Chocolate Frosting (for Brownies or Cakes)

2 Tbsp. butter

2 squares unsweetened chocolate

1 tsp. vanilla

A little half & half

Powdered sugar (about $\frac{3}{4}$ box)

Mix well. Spread on while brownies are hot.

Chocolate Nuggets

CHOCOLATE
Recipe for: NUGGETS
from the kitchen of: _____

1 sq. unsweet choc (1oz)
1/2 cube oleo or butter
1 C sugar
1/3 C milk
1/2 tsp. vanilla
1/2 C coconut
~~1/2 C peanut butter (even crunchy)~~
2 C oatmeal

Mix these together
& cook. Then add

serves: _____

Transcription:

Chocolate Nuggets

1 sq. unsweetened chocolate (1 oz.)

1/2 cube oleo or butter

1 cup sugar

1/3 cup milk

1/2 tsp. vanilla

1/2 cup coconut

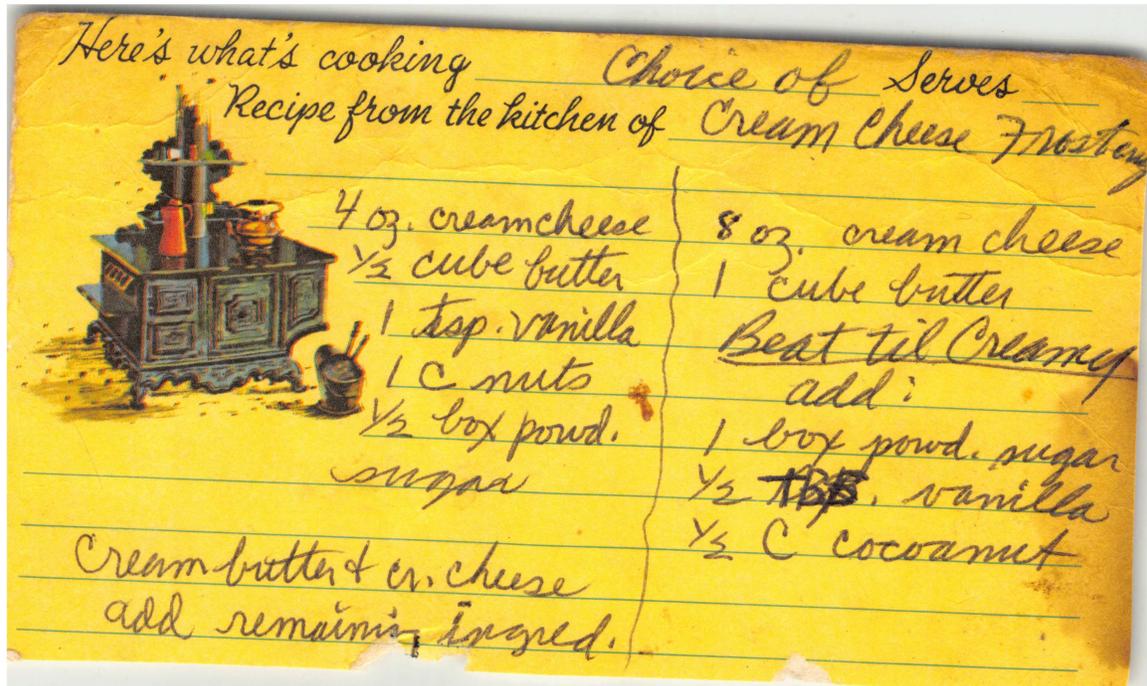
1/2 cup peanut butter (even crunchy)

2 cups oatmeal

Mix chocolate, butter, sugar, milk, vanilla, and coconut; cook.

Then add peanut butter and oatmeal.

Choice of Cream Cheese Frosting



Transcription:

Choice of Cream Cheese Frosting

(Version 1)

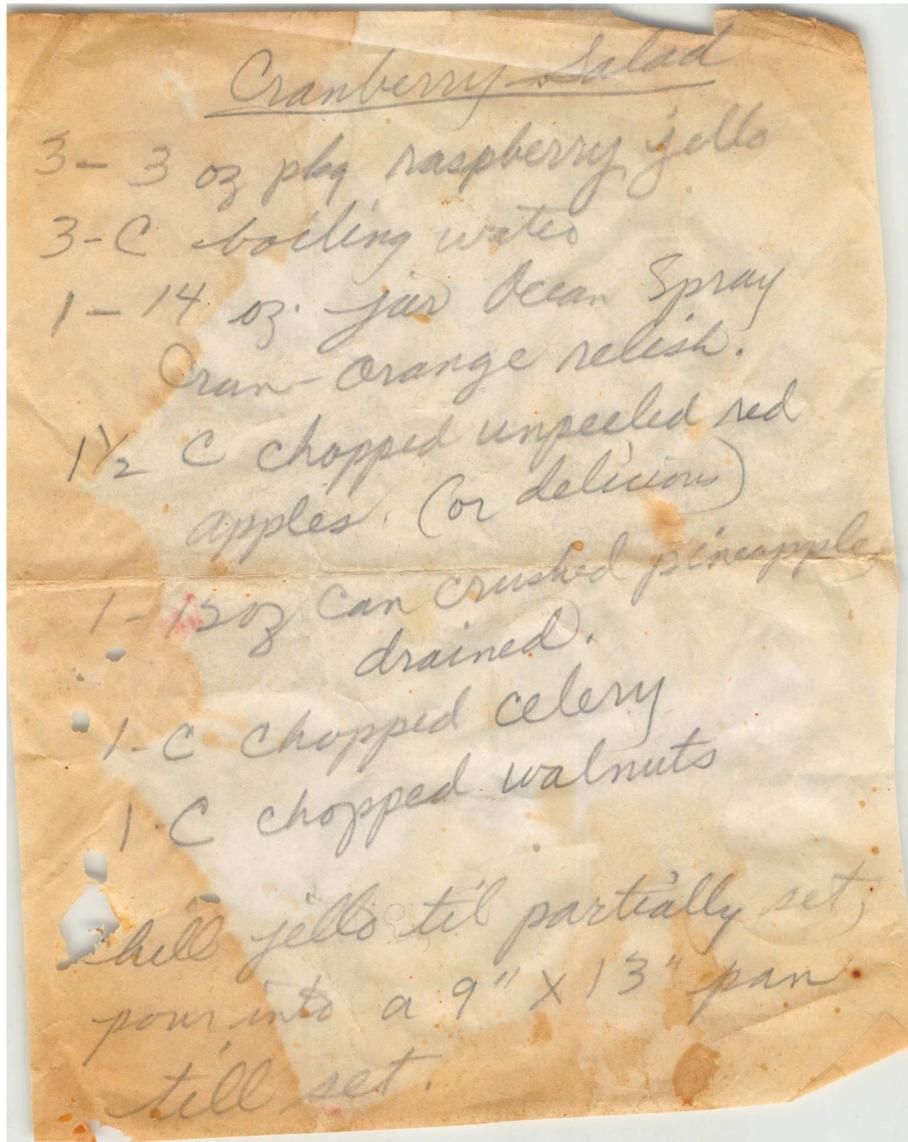
4 oz. cream cheese
1/2 cube butter
1 tsp. vanilla
1 cup nuts
1/2 box powdered sugar

(Version 2)

8 oz. cream cheese
1 cube butter
Beat till creamy, then add:
1 box powdered sugar
1/2 Tbsp. vanilla
1/2 cup coconut

Cream butter and cream cheese; add remaining ingredients.

Cranberry Salad



Transcription:

Cranberry Salad

3 (3 oz) pkgs raspberry Jello

3 cups boiling water

1 (14 oz) jar Ocean Spray cran-orange relish

1 1/2 cups chopped unpeeled red apples

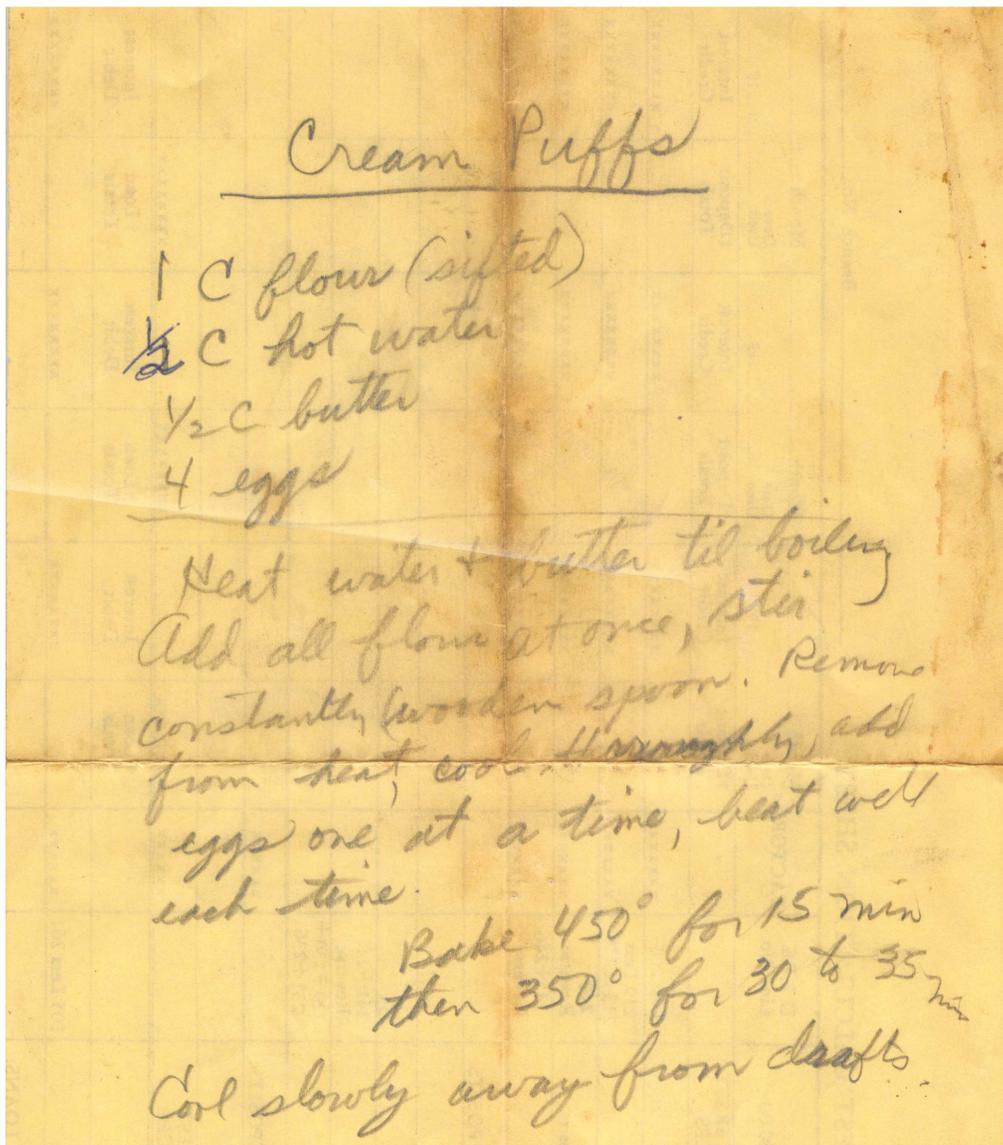
1 12oz can crushed pineapple, drained

1 cup chopped celery

1 cup chopped walnuts

Chill Jello until partially set. Pour into a 9x13 pan till set.

Cream Puffs



Transcription:

Cream Puffs

1 cup flour (sifted)

1/2 cup hot water

1/2 cup butter

4 eggs

Heat water and butter till boiling.

Add all flour at once, stir constantly with wooden spoon.

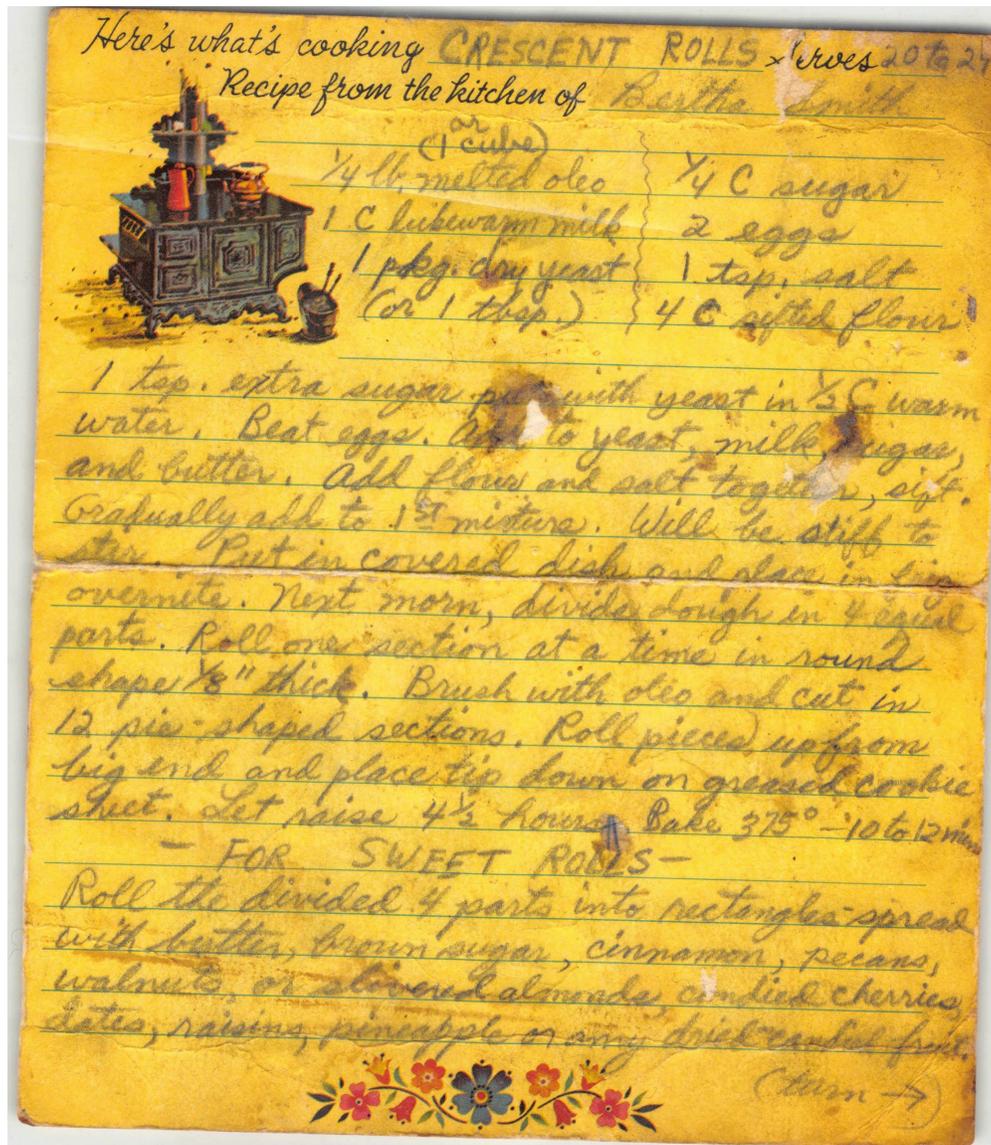
Remove from heat, cool thoroughly.

Add eggs one at a time, beat well each time.

Bake at 450° for 15 minutes, then 350° for 30-35 minutes.

Cool slowly away from drafts.

Crescent Rolls



Transcription:

Crescent Rolls (Bertha Smith) - Makes 2 dozen

1/4 cup melted oleo

1 cup lukewarm milk

1 pkg dry yeast (or 1 Tbsp.)

1/4 cup sugar

2 eggs

1 tsp. salt

4 cups sifted flour

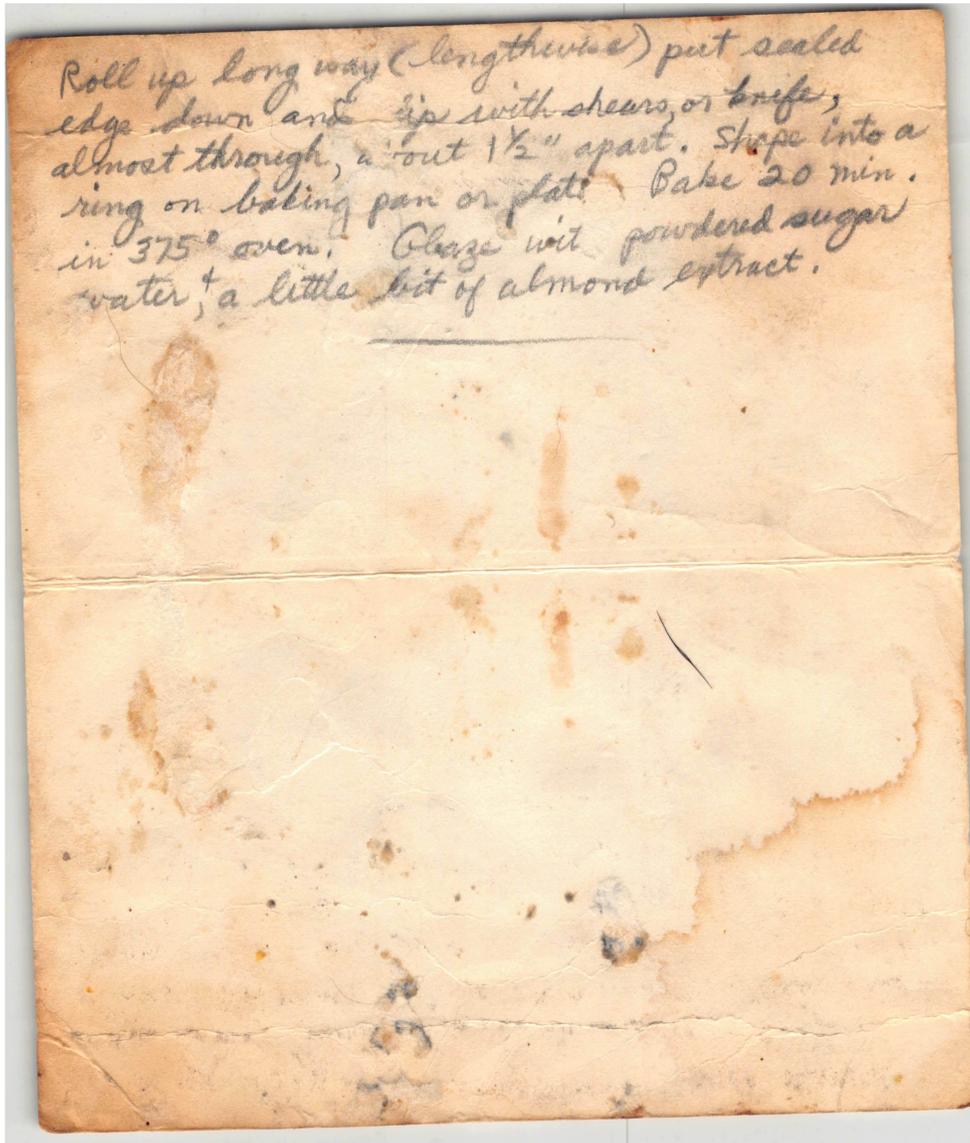
1 tsp. extra sugar, pour with yeast in 1/2 cup warm water.

Beat eggs, add to yeast, milk, sugar, and butter.

Add flour and salt together, sift. Gradually add to first mixture. Will be stiff to stir.

Put in covered dish, and chill overnight.

Next morning, divide dough in 4 equal parts.
Roll one section at a time in round shape $\frac{1}{8}$ " thick.
Brush with oleo, cut in 12 pie-shaped sections.
Roll pieces up from big end and place tip down on greased cookie sheet.
Let rise $4\frac{1}{2}$ hours.
Bake 375° for 10-12 minutes.
For Sweet Rolls:
Roll the divided 4 parts into rectangles; spread with butter, brown sugar, cinnamon, pecans, walnuts, or mix almonds & red cherries, dates, raisins, pineapple, or jam.



Transcription:

Crescent Rolls (continued)

Roll up long way (lengthwise), put sealed edge down.

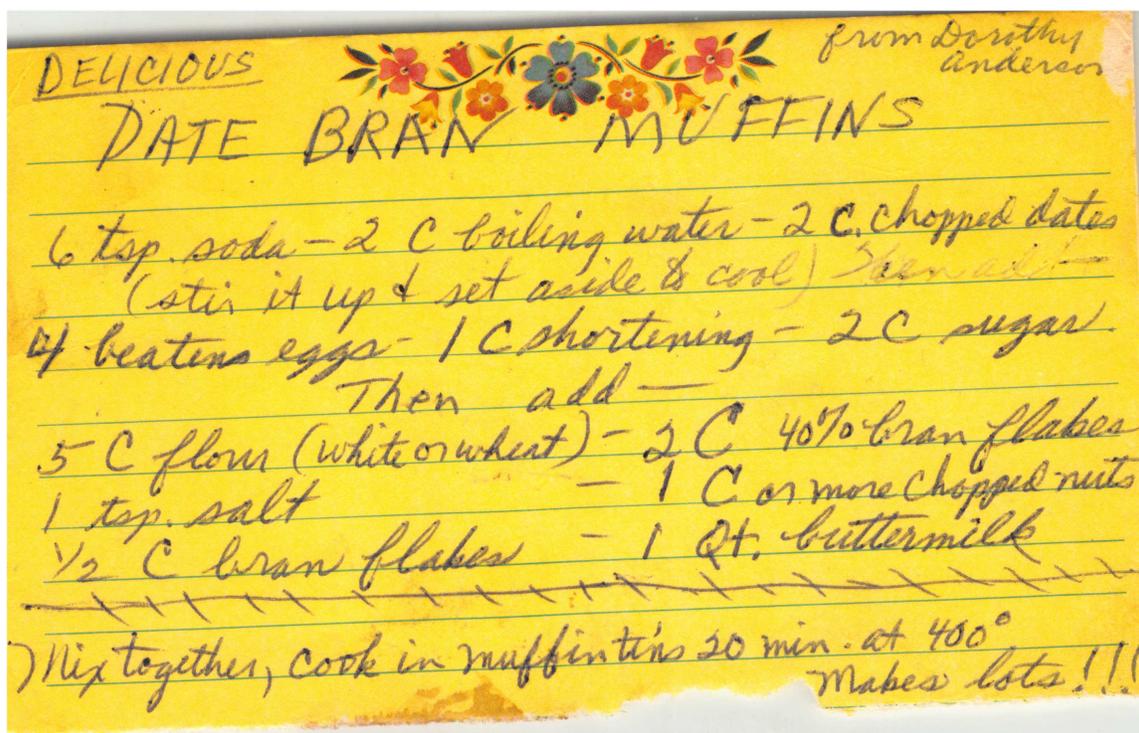
Cut with shears or knife almost through, about $1\frac{1}{2}$ " apart.

Shape into a ring on baking pan or plate.

Bake 20 minutes in 375° oven.

Glaze with powdered sugar, water, and a little almond extract.

Date Bran Muffins



Transcription:

Delicious Date Bran Muffins (from Dorothy Anderson)

6 tsp. soda

2 cups boiling water

2 cups chopped dates

(Stir and set aside to cool.)

Then add 4 beaten eggs

1 cup shortening

2 cups sugar

Then add:

5 cups flour (white or wheat)

2 cups 40% bran flakes

1 tsp. salt

1/2 cup bran flakes

1 cup or more chopped nuts

1 qt. buttermilk

Mix together.

Cook in muffin tins 20 minutes at 400°.

Makes lots!!!

Easy Cooked Fondant



Transcription:

Easy Cooked Fondant

1/4 cup evaporated milk

1 tablespoon light corn syrup

1 pound C&H powdered sugar

Food coloring

Flavoring

In top of double boiler combine evaporated milk and corn syrup.

Set over hot (not boiling) water.

Gradually add powdered sugar, about 1/2 cup at a time, mixing well after each addition.

When mixture becomes too stiff to mix with spoon, remove from heat; turn out and knead in remaining sugar.

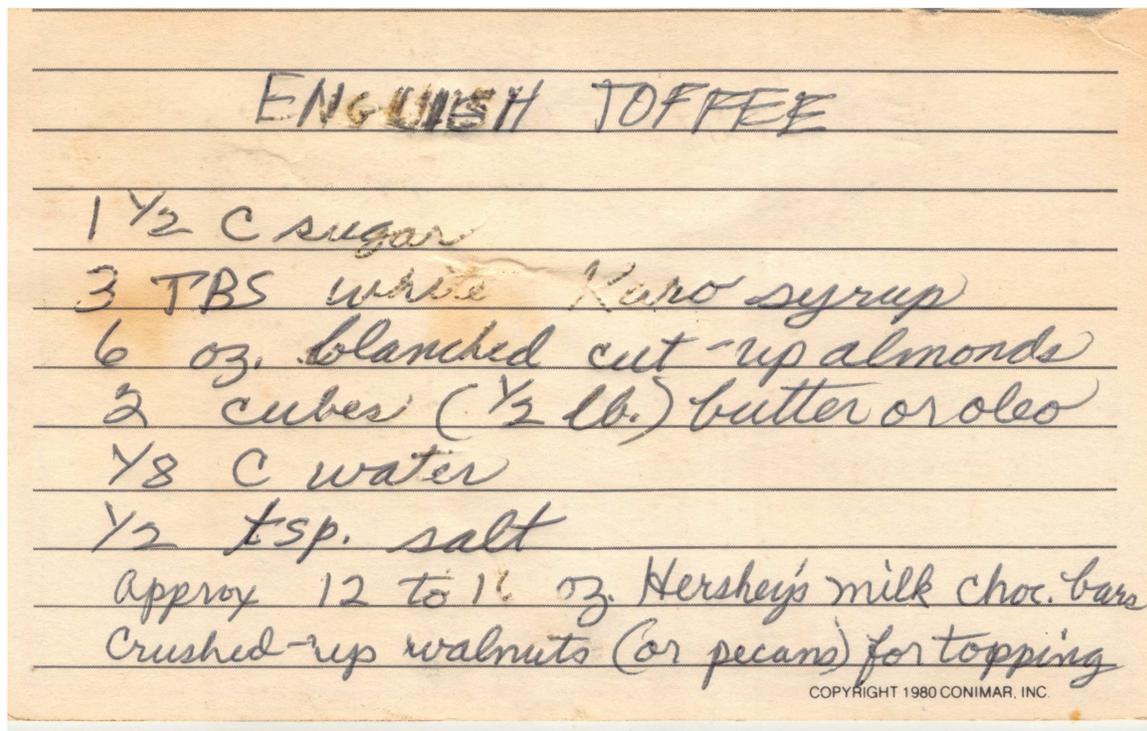
Work until smooth. Cover and store in cool place until needed.

Then divide fondant into portions, coloring and flavoring each to taste; knead until smooth.

Shape into bonbons. Top with walnut halves, or roll in chopped nuts, or dip in melted semi-sweet or sweet chocolate.

Pure cane, of course!

English Toffee



Transcription:

English Toffee

1 1/2 cups sugar

3 Tbsp. white Karo syrup

6 oz. blanched cut-up almonds

2 cubes (1/2 lb.) butter or oleo

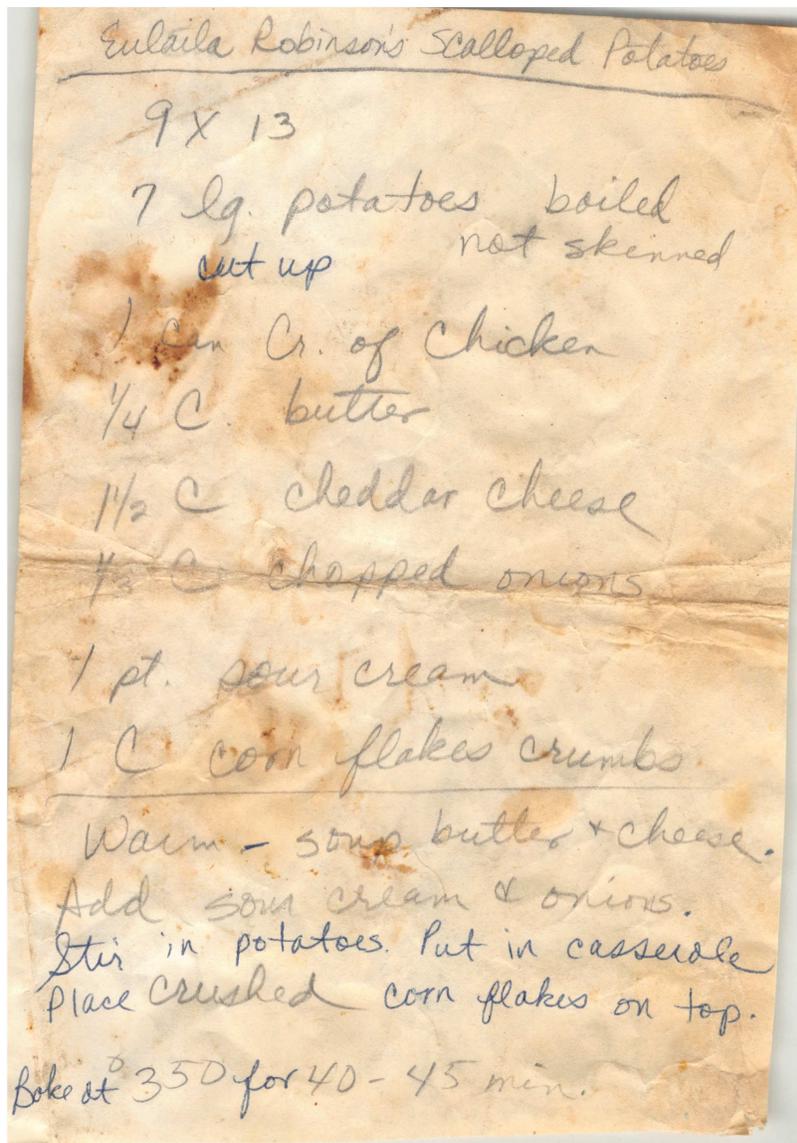
1/8 cup water

1/2 tsp. salt

Approx. 12-16 oz. Hershey's milk chocolate bars

Crushed walnuts or pecans for topping.

Eulaila Robinson's scalloped potatoes



Transcription:

Eulaila Robinson's Scalloped Potatoes

9x13 pan

7 large potatoes, boiled (not skinned, cut up)

1 can cream of chicken soup

1/4 cup butter

1 1/2 cups cheddar cheese

1/3 cup chopped onions

1 pint sour cream

1 cup corn flake crumbs

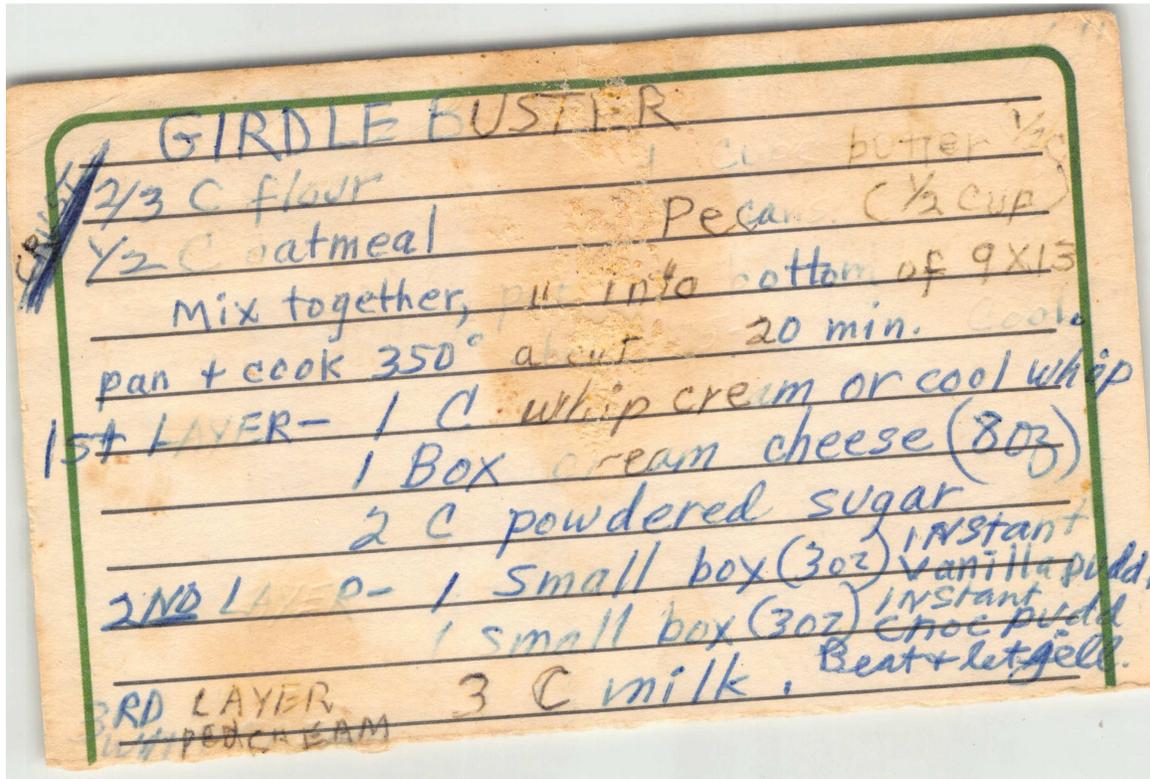
Warm soup, butter, and cheese.

Add sour cream and onions.

Stir in potatoes.

Put in casserole; place crushed corn flakes on top.
Bake at 350° for 40-45 minutes.

Girdle Buster



Transcription:

Girdle Buster

- 2/3 cup flour
- 1/2 cup oatmeal
- 1/2 cup butter
- 1/2 cup pecans

Mix together, put into bottom of 9x13 pan, and cook at 350° for about 20 minutes. Cool.

1st Layer:

- 1 cup whipped cream or Cool Whip
- 1 box cream cheese (8 oz.)
- 2 cups powdered sugar

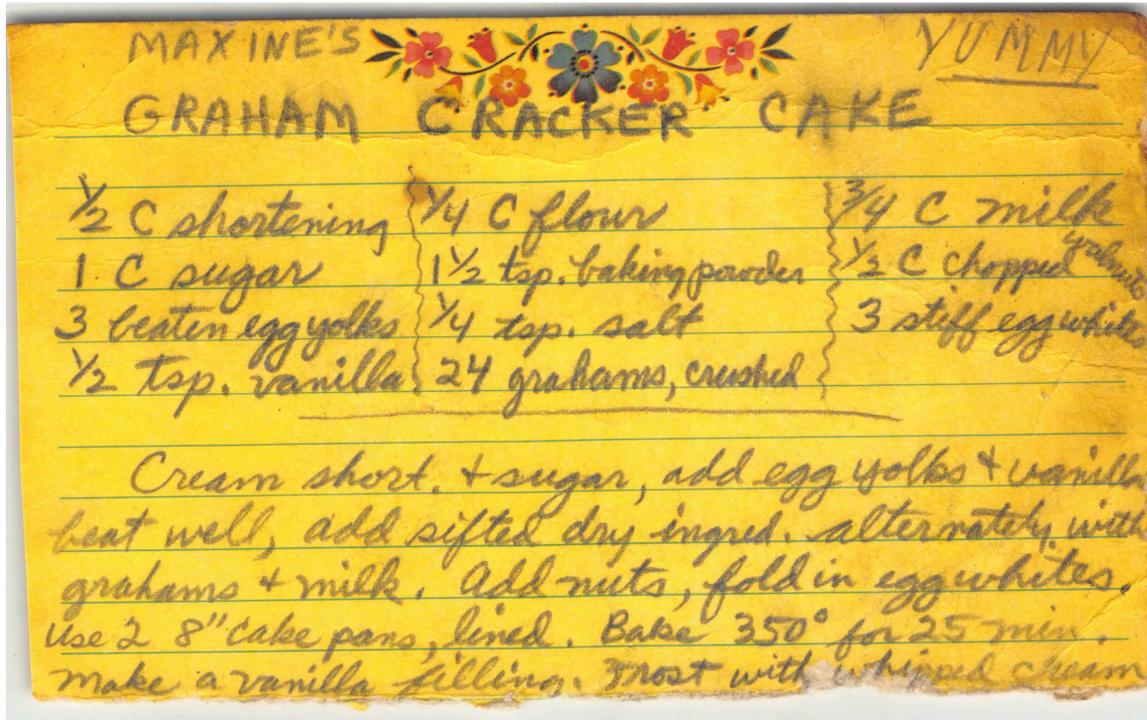
2nd Layer:

- 1 small box (3 oz.) instant vanilla pudding
- 1 small box (3 oz.) instant chocolate pudding
- 3 cups milk

Beat and let gel.

3rd Layer: Whipped Cream

Graham Cracker Cake



Transcription:

Graham Cracker Cake

½ cup shortening

1 cup sugar

3 beaten egg yolks

½ tsp. vanilla

¼ cup flour

1½ tsp. baking powder

¼ tsp. salt

24 graham crackers, crushed

¾ cup milk

½ cup chopped walnuts

3 stiff egg whites

Cream shortening and sugar; add egg yolks and vanilla. Beat well.

Add sifted dry ingredients alternately with graham crackers and milk.

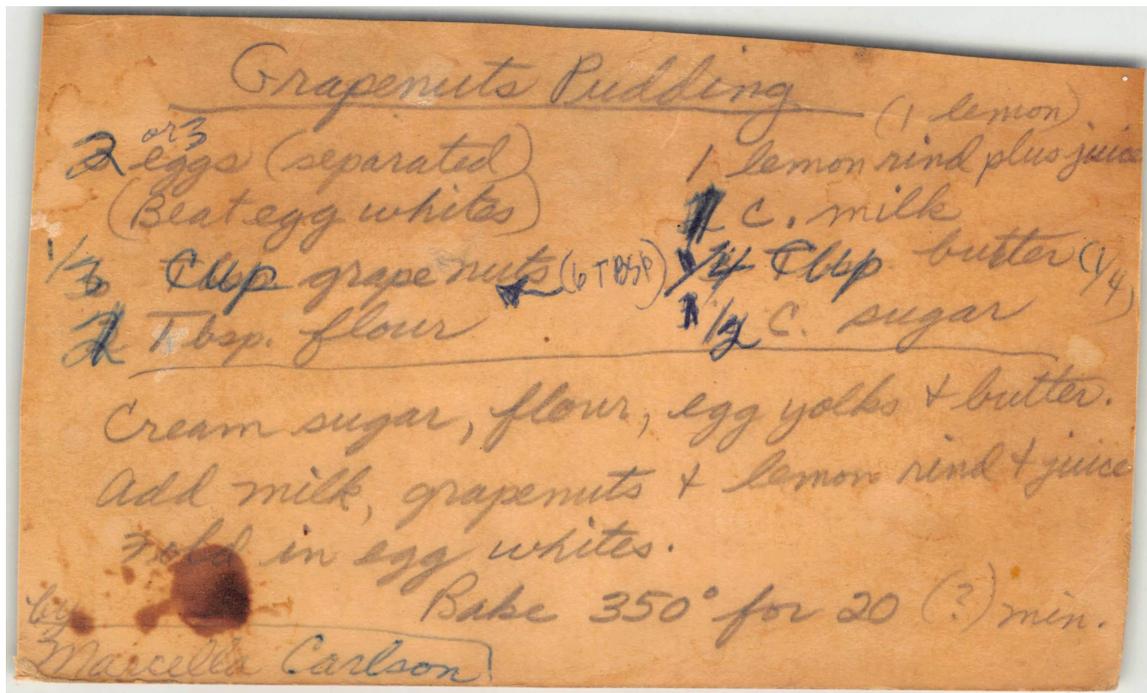
Add nuts; fold in egg whites.

Use two 8" cake pans, lined.

Bake 350° for 25 minutes.

Make a vanilla filling; frost with whipped cream.

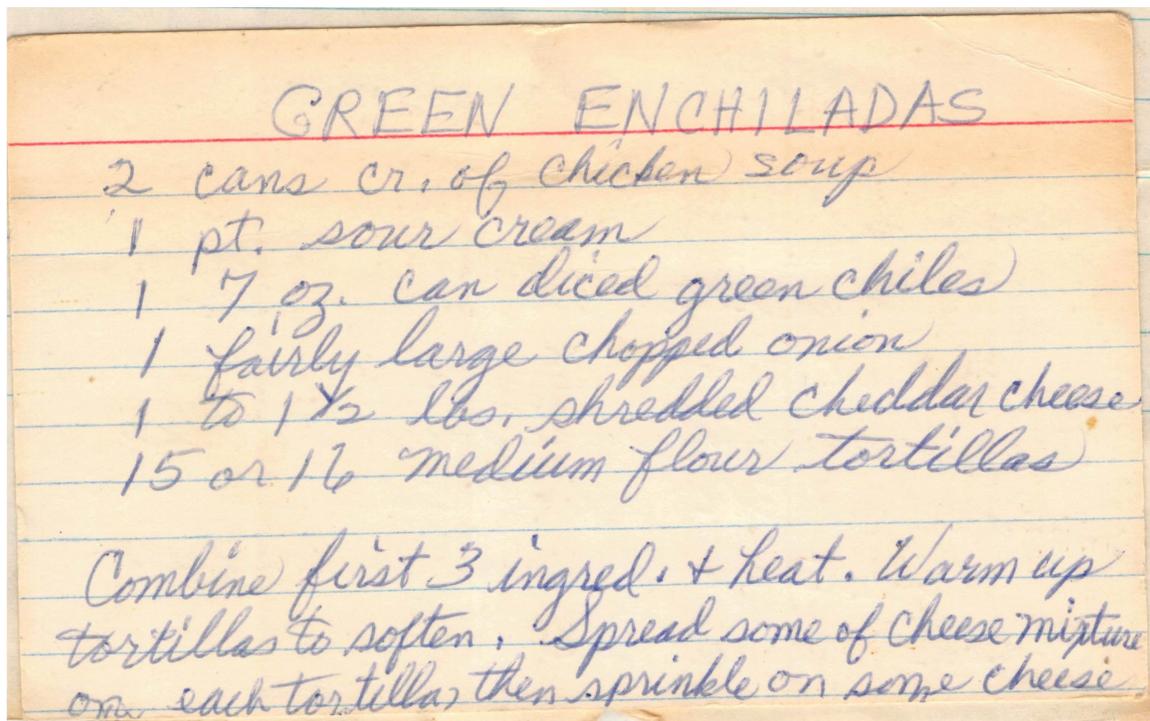
Grapenuts Pudding



Transcription:

Grapenuts Pudding (by Marcella Carlson)
2 or 3 eggs (separated) (beat egg whites)
1/3 cup grapenuts (about 6 Tbsp.)
2 Tbsp. flour
1 lemon - rind and juice
1 cup milk
1/4 cup butter
1/2 cup sugar
Cream sugar, flour, egg yolks, and butter.
Add milk, grapenuts, and lemon rind and juice.
Fold in egg whites.
Bake 350° for about 20 minutes.

Green Enchiladas



Transcription:

Green Enchiladas

2 cans cream of chicken soup

1 pint sour cream

1 (7 oz) can diced green chiles

1 fairly large chopped onion

1 to 1½ lbs. shredded cheddar cheese

15 or 16 medium flour tortillas

Combine first 3 ingredients and heat.

Warm tortillas to soften.

Spread some of cheese mixture on each tortilla, then sprinkle on some cheese.

and wrap it up, seam down & lay
it in one long layer in a large 9x13
casserole dish. Don't use up all
of the cheese mixture - it's best
to put about $\frac{1}{3}$ to $\frac{1}{2}$ of it all over
the top of the rolled-up tortillas.
Bake at 300° about 20 to 25 min.
Tastes good served with refried
beans, Spanish rice & corn.

Transcription:

Green Enchiladas (continued)

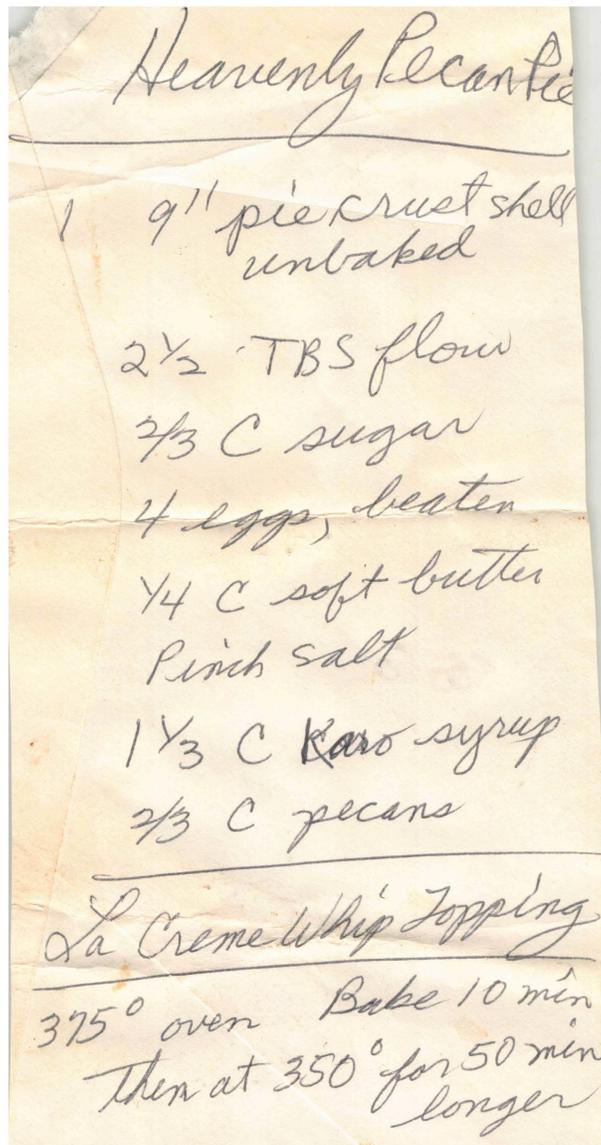
Wrap it up, seam down, and lay in one long layer in a large 9x13 casserole dish.

Don't use up all of the cheese mixture — it's best to put about $\frac{1}{3}$ to $\frac{1}{2}$ of it over the top of the rolled-up tortillas.

Bake at 300° about 20-25 minutes.

Tastes good served with refried beans, Spanish rice, and corn.

Heavenly Pecan Pie



Transcription:

Heavenly Pecan Pie

1 (9") pie crust shell, unbaked

2½ Tbsp. flour

¾ cup sugar

4 eggs, beaten

¼ cup soft butter

Pinch salt

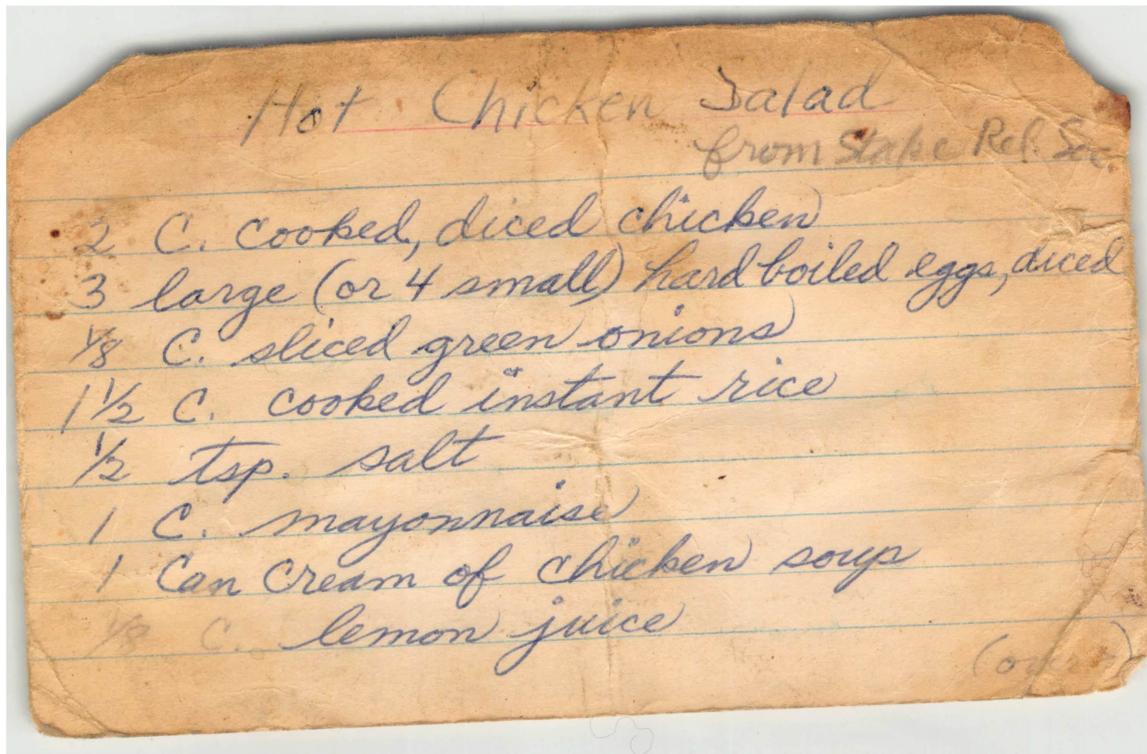
1½ cup Karo syrup

¾ cup pecans

La Creme Whip Topping

Bake at 375° for 10 minutes, then at 350° for 50 minutes longer.

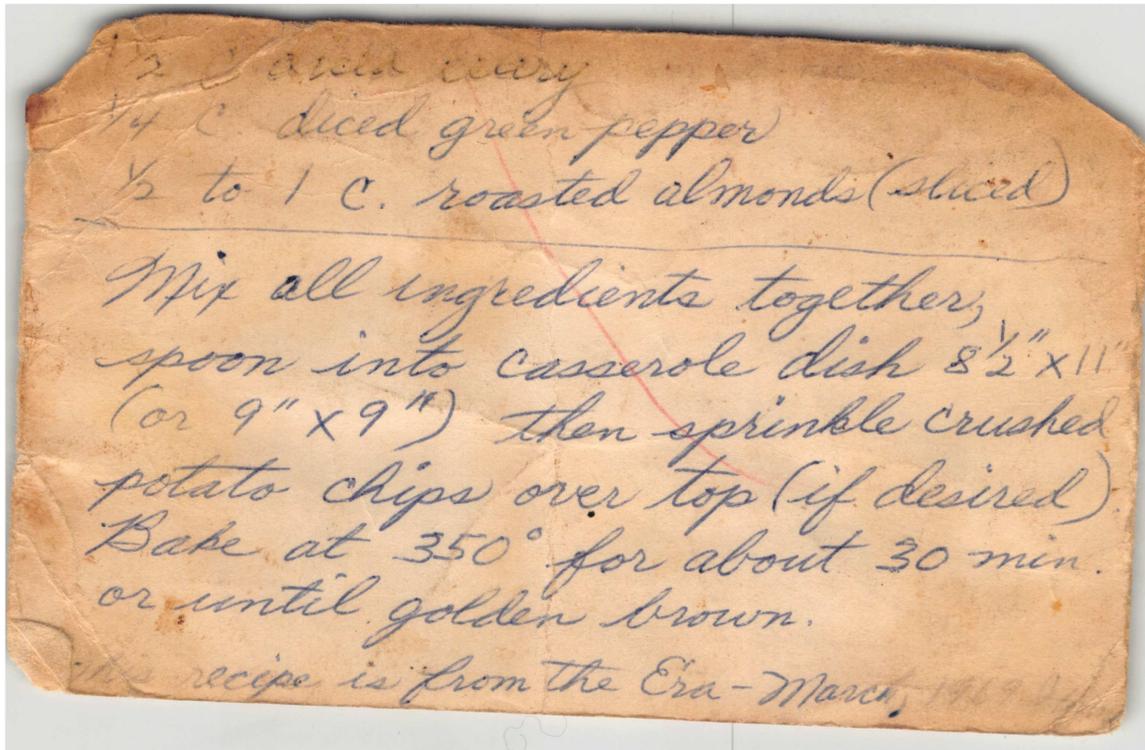
Hot Chicken Salad



Transcription:

Hot Chicken Salad

- 2 cups cooked, diced chicken
- 3 large (or 4 small) hard-boiled eggs, diced
- $\frac{1}{8}$ cup sliced green onions
- $1\frac{1}{2}$ cups cooked instant rice
- $\frac{1}{2}$ tsp. salt
- 1 cup mayonnaise
- 1 can cream of chicken soup
- $\frac{1}{8}$ cup lemon juice



Transcription:

Hot Chicken Salad (continued)

1/2 cup diced celery

1/4 cup diced green pepper

1/2 to 1 cup roasted almonds (sliced)

Mix all ingredients together.

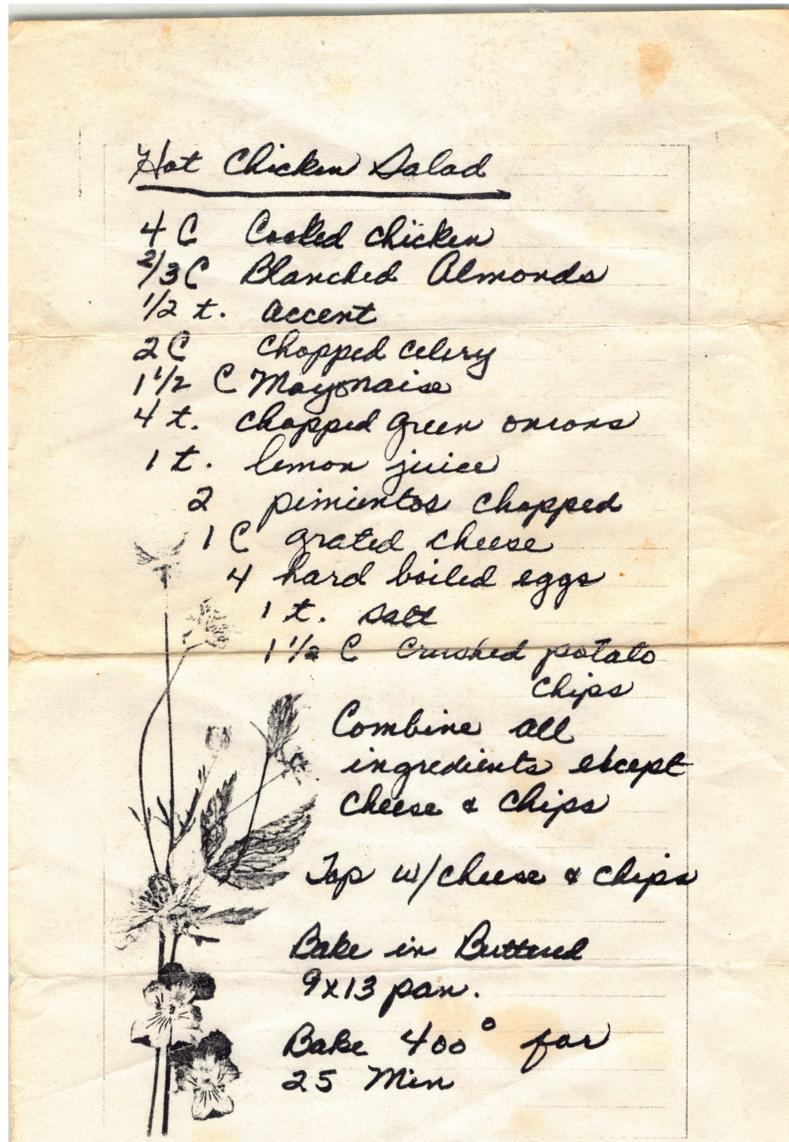
Spoon into casserole dish (8 1/2" x 11" or 9" x 9").

Then sprinkle crushed potato chips over top (if desired).

Bake at 350° for about 30 minutes or until golden brown.

(Note: Recipe is from the Era-March.)

Hot Chicken Salad - version 2



Transcription:

Hot Chicken Salad (version 2)

- 4 cups cooked chicken
- 2/3 cup blanched almonds
- 1/2 tsp. Accent
- 2 cups chopped celery
- 1 1/2 cups mayonnaise
- 4 tsp. chopped green onions
- 1 tsp. lemon juice
- 2 pimientos, chopped
- 1 cup grated cheese
- 4 hard-boiled eggs
- 1 tsp. salt

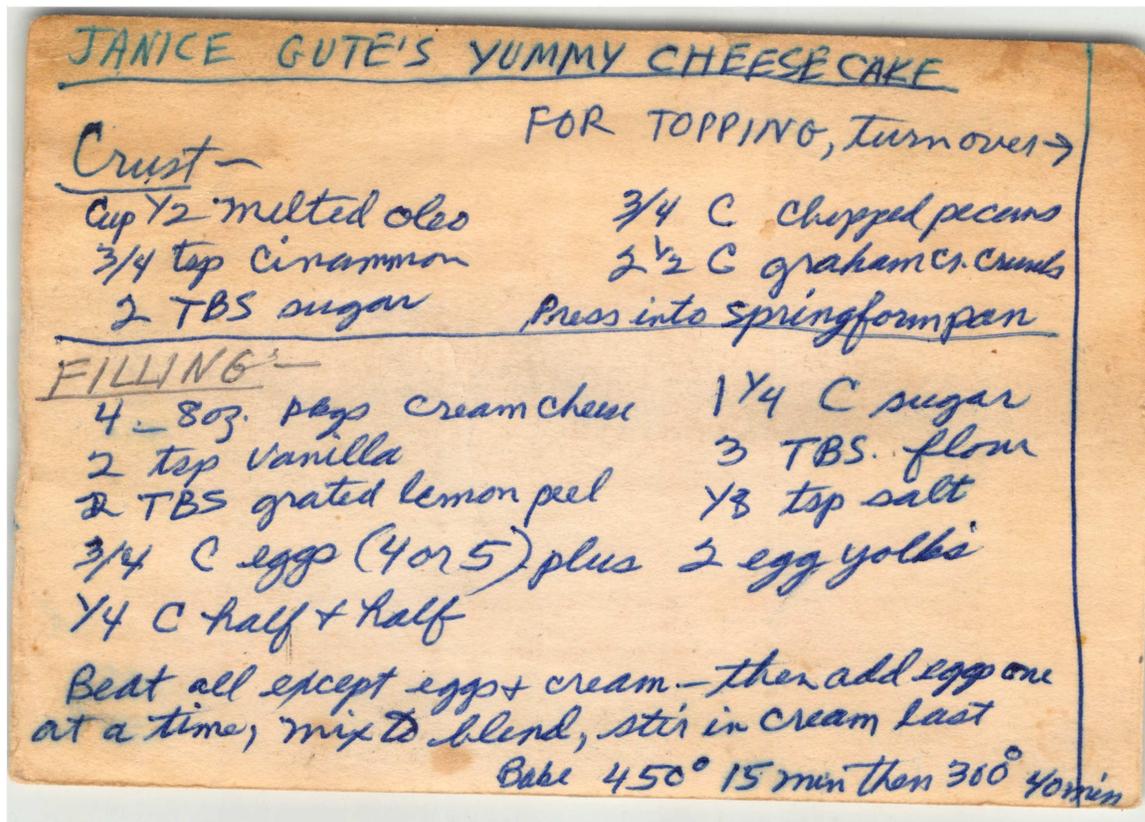
1½ cups crushed potato chips

Combine all ingredients except cheese and chips.

Top with cheese and chips.

Bake in buttered 9×13 pan at 400° for 25 minutes.

Janice Gute's Yummy Cheesecake



Transcription:

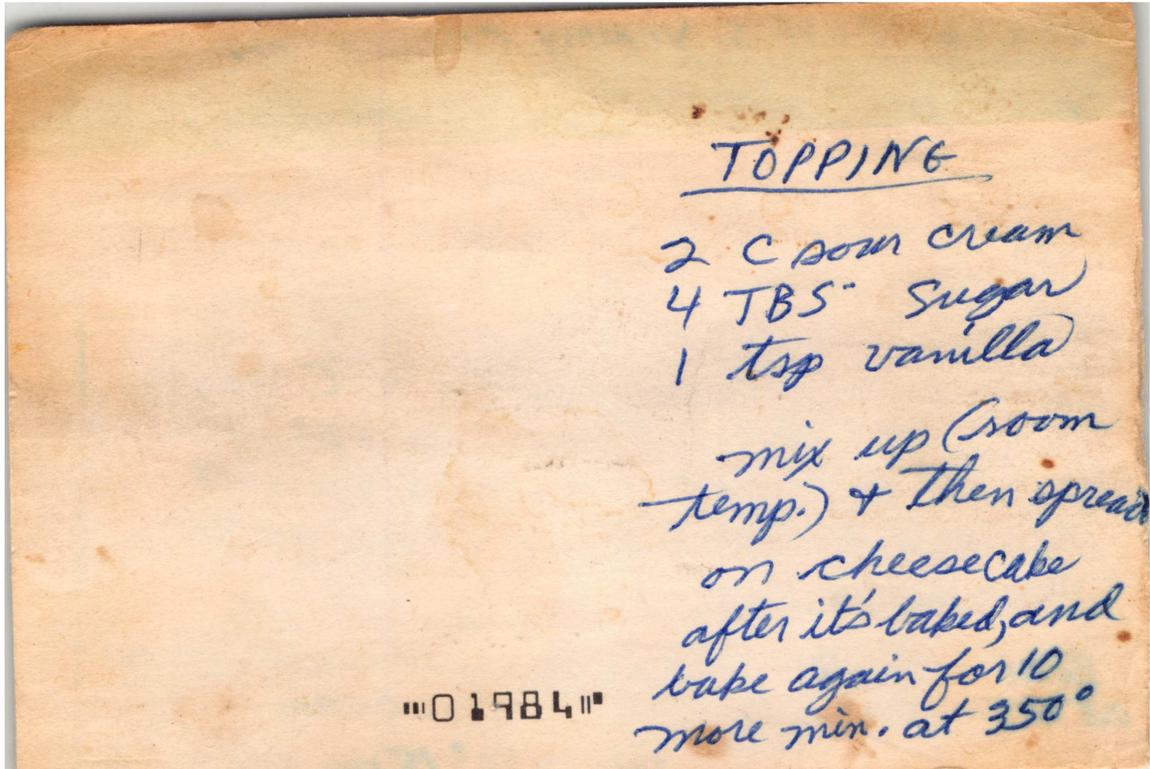
Janice Gute's Yummy Cheesecake - Crust

½ cup melted oleo
¾ tsp. cinnamon
2 Tbsp. sugar
¾ cup chopped pecans
2½ cups graham cracker crumbs
Press into springform pan.

Filling

4 (8 oz) pkgs. cream cheese
2 tsp. vanilla
2 Tbsp. grated lemon peel
¾ cup eggs (4 or 5) plus 2 egg yolks
¼ cup half & half
1¼ cups sugar
3 Tbsp. flour
⅛ tsp. salt

Beat all except eggs and cream. Then add eggs one at a time; mix to blend. Stir in cream last.
Bake 450° for 15 minutes, then 300° for 40 minutes.



Transcription:

Janice Gute's Yummy Cheesecake - Topping

2 cups sour cream

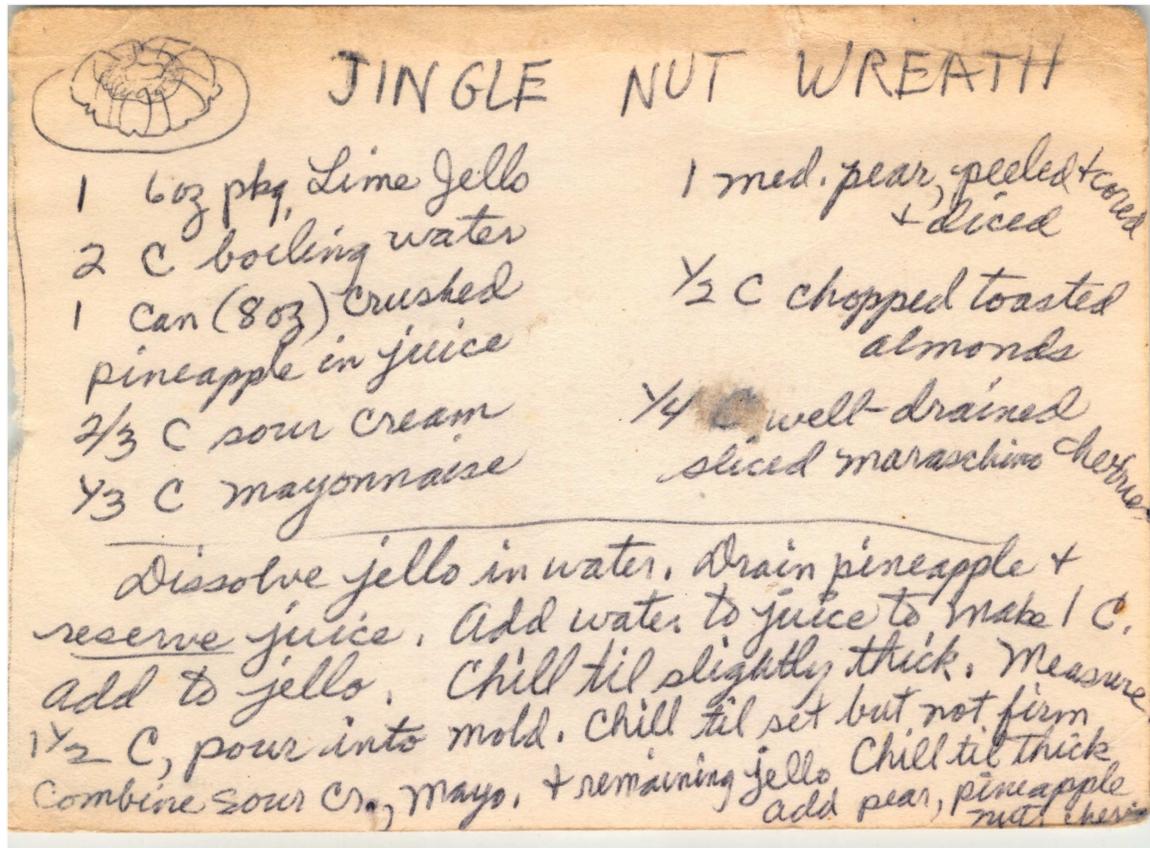
4 Tbsp. sugar

1 tsp. vanilla

Mix (room temperature) and spread on cheesecake after it's baked.

Bake again for 10 minutes at 350°.

Jingle Nut Wreath



Transcription:

Jingle Nut Wreath

- 1 (6 oz) pkg. lime Jello
- 2 cups boiling water
- 1 can (8 oz) crushed pineapple in juice
- 2/3 cup sour cream
- 1/3 cup mayonnaise

- 1 medium pear, peeled, cored & diced
- 1/2 cup chopped toasted almonds
- 1/4 cup well-drained sliced maraschino cherries

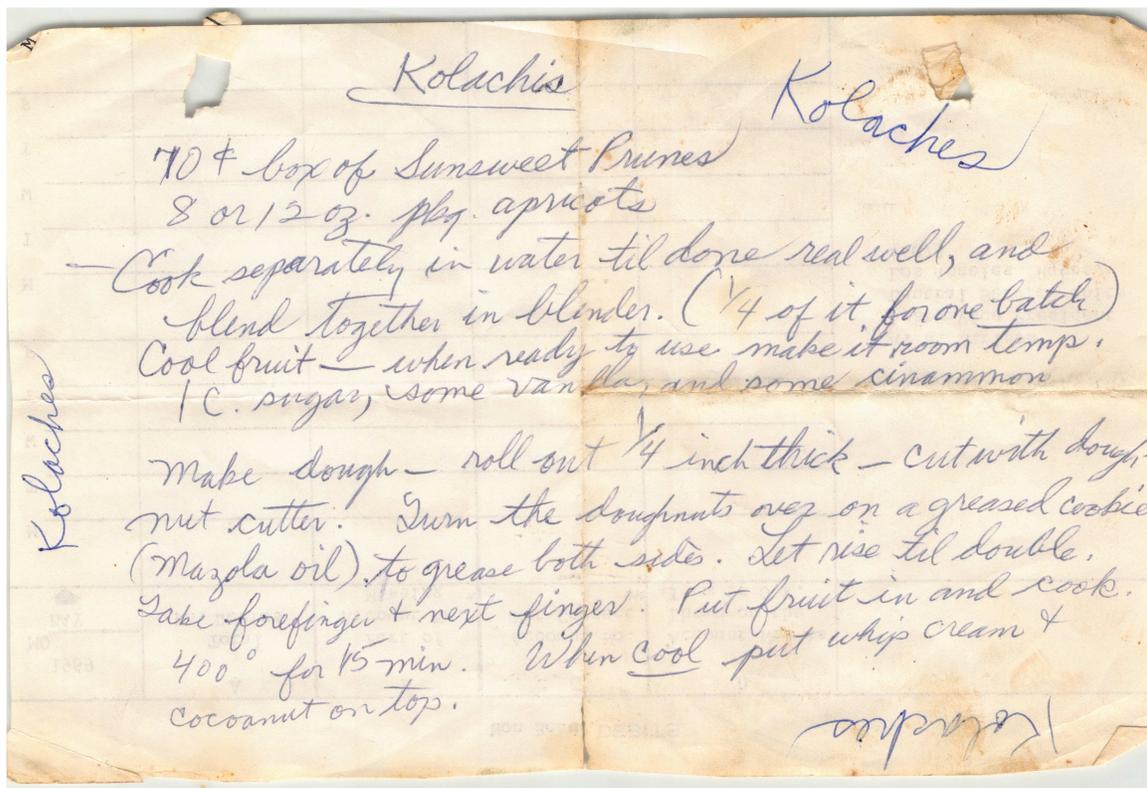
Dissolve Jello in water. Drain pineapple and reserve juice.

Add water to juice to make 1 cup; add to Jello.

Chill till slightly thick. Measure 1 1/2 cups; pour into mold. Chill till set but not firm.

Combine sour cream, mayonnaise, and remaining Jello. Chill till thick; add pear, pineapple, nuts, and cherries.

Kolachis



Transcription:

Kolachis

1 box (70¢ size) Sunsweet prunes

8 oz or 12 oz pkg. apricots

Cook separately in water till done real well, and blend together in blender ($\frac{1}{4}$ of it for one batch).

Cool fruit — when ready to use, make it room temperature.

Add 1 cup sugar, some vanilla, and some cinnamon.

Make dough — roll out $\frac{1}{4}$ inch thick. Cut with doughnut cutter.

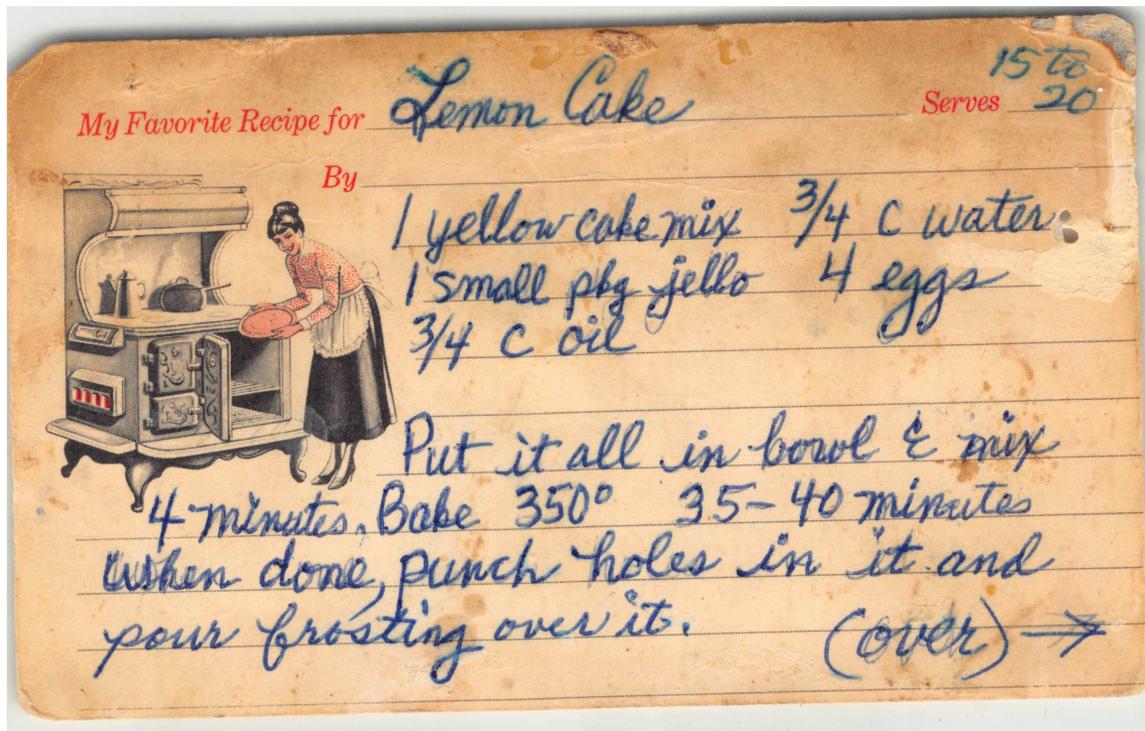
Turn the doughnuts over on a greased cookie sheet (Mazola oil) to grease both sides.

Let rise till double.

Take forefinger and next finger, put fruit in, and cook 400° for 15 minutes.

When cool, put whipped cream & coconut on top.

Lemon Cake



Transcription:

Lemon Cake

1 yellow cake mix

1 small pkg. Jello

$\frac{3}{4}$ cup oil

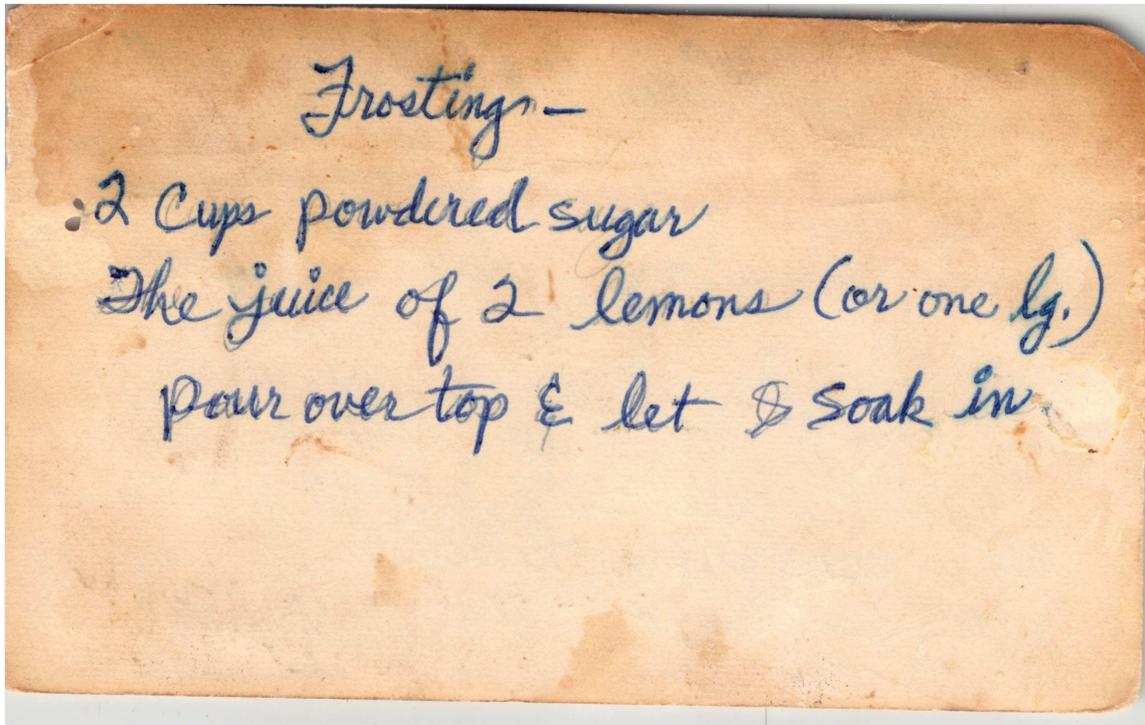
$\frac{3}{4}$ cup water

4 eggs

Put it all in bowl and mix 4 minutes.

Bake 350° for 35-40 minutes.

When done, punch holes in it and pour frosting over it.



Frostings -

2 Cups powdered sugar

The juice of 2 lemons (or one lg.)

Pour over top & let it soak in.

Transcription:

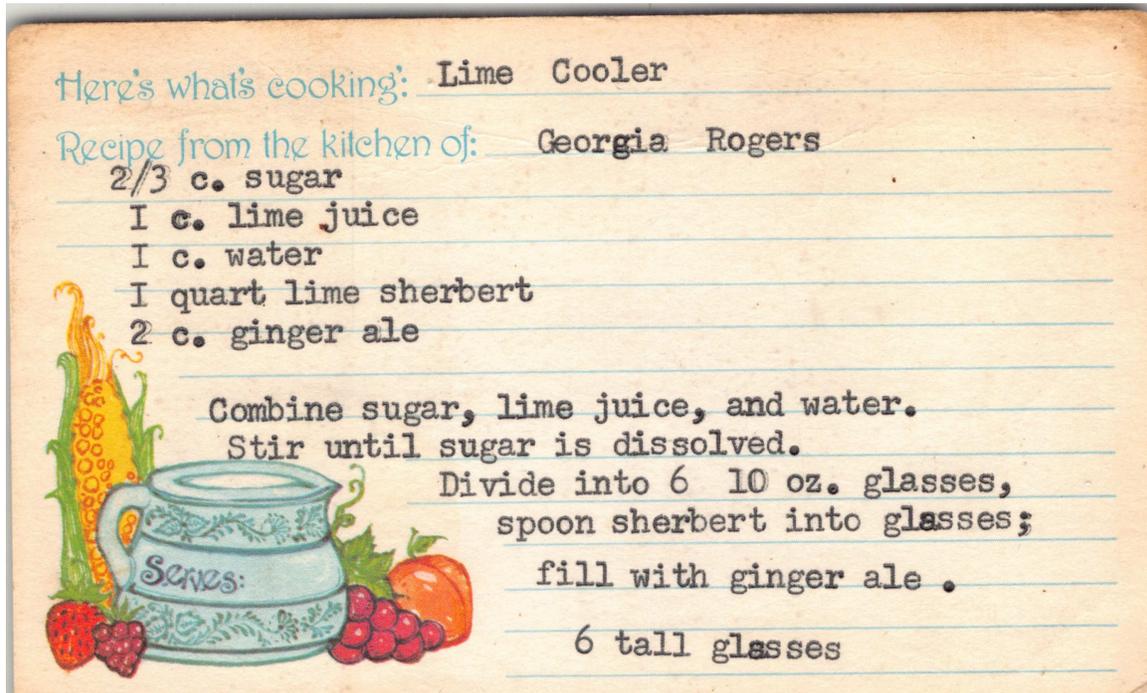
Lemon Cake - Frosting

2 cups powdered sugar

Juice of 2 lemons (or one large)

Pour over top and let soak in.

Lime Cooler



Transcription:

Lime Cooler (from Georgia Rogers)

$\frac{2}{3}$ cup sugar

1 cup lime juice

1 cup water

1 quart lime sherbet

2 cups ginger ale

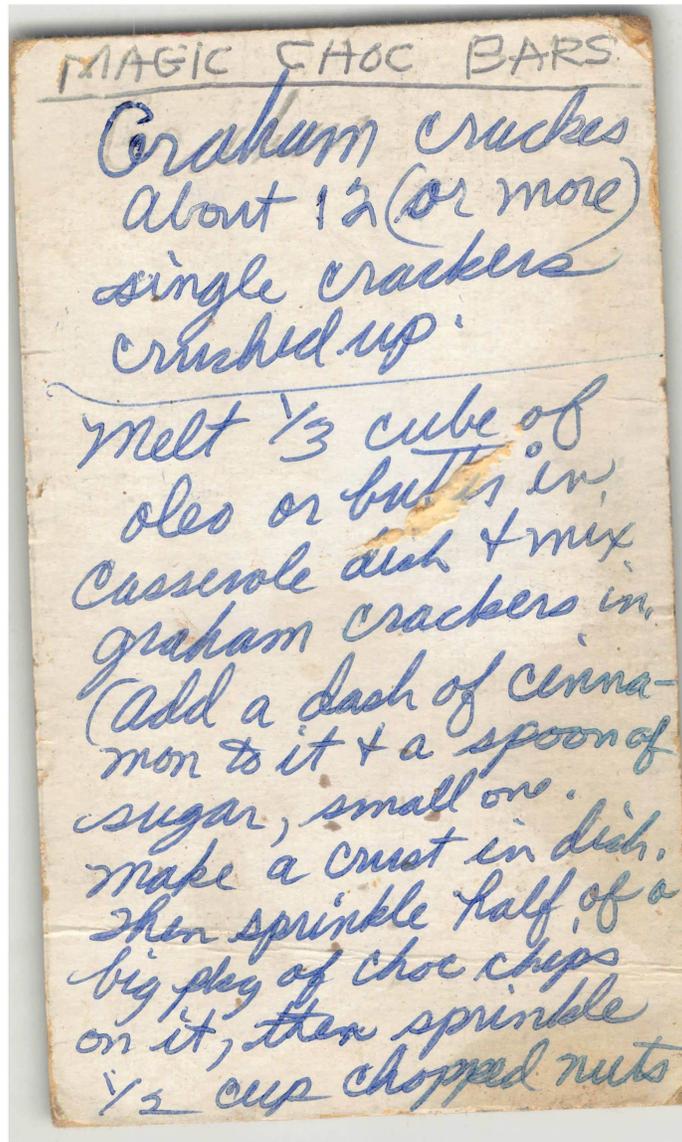
Combine sugar, lime juice, and water.

Stir until sugar is dissolved.

Divide into 6 (10 oz) glasses, spoon sherbet into glasses, fill with ginger ale.

Makes 6 tall glasses.

Magic Chocolate Bars



Transcription:

Magic Chocolate Bars

About 12 single graham crackers, crushed (or more)

Melt $\frac{1}{3}$ cube oleo or butter in casserole dish and mix graham crackers in.

Add a dash of cinnamon and a small spoon of sugar.

Make a crust in dish.

Sprinkle half of a big pkg. of chocolate chips on it.

Then sprinkle $\frac{1}{2}$ cup chopped nuts over it.

over it, then $\frac{1}{2}$
cup of coconut
over it, and last
of all drizzle
1 whole can of
Eagle Brand cond-
ensed milk over
it all — use all
the can. Then
bake about 20
or a little more min-
utes at 350°
Cut (when)
cooled into pieces

Transcription:

Magic Chocolate Bars (continued)

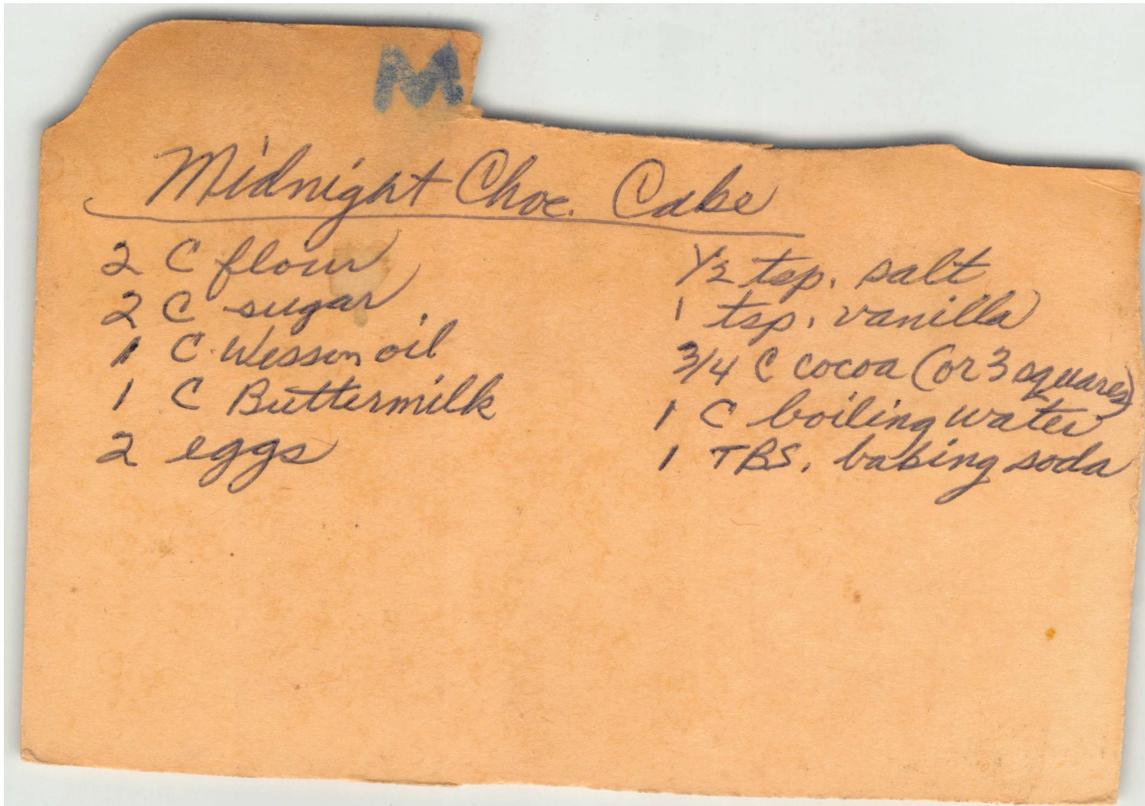
Then $\frac{1}{2}$ cup coconut over it.

Last, drizzle 1 whole can of Eagle Brand condensed milk over it all — use all the can.

Bake about 20+ minutes at 350° .

Cut when cooled into pieces.

Midnight Chocolate Cake

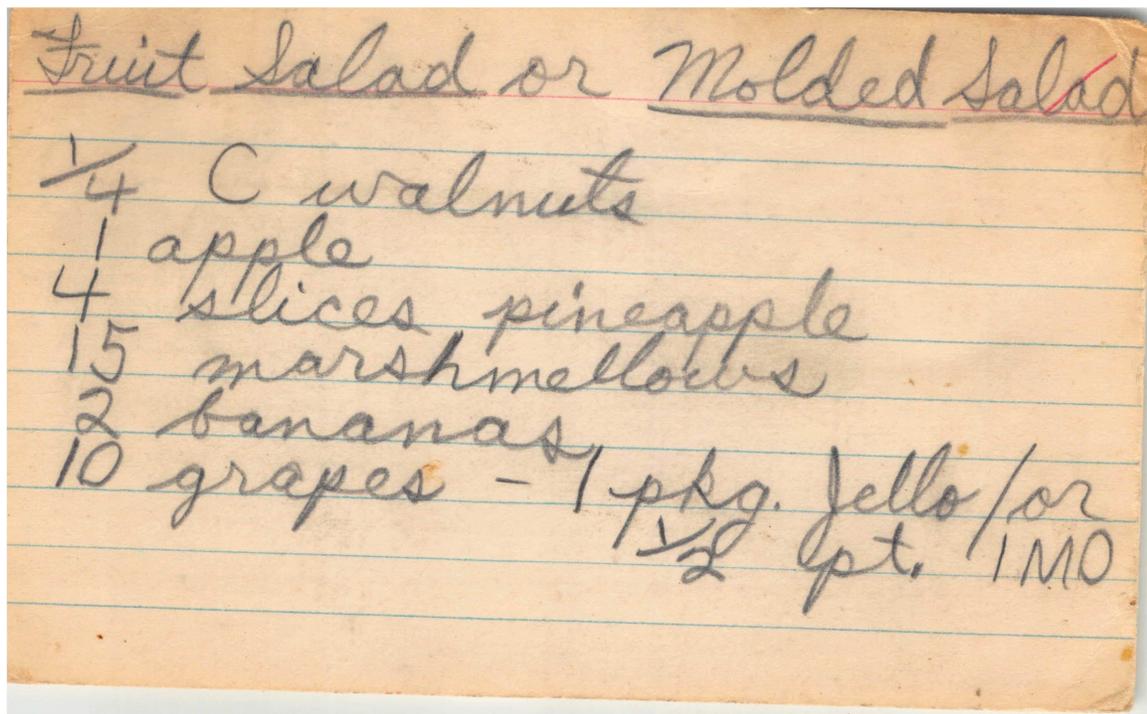


Transcription:

Midnight Chocolate Cake

2 cups flour
2 cups sugar
1 cup Wesson oil
1 cup buttermilk
2 eggs
 $\frac{1}{2}$ tsp. salt
1 tsp. vanilla
 $\frac{3}{4}$ cup cocoa (or 3 squares)
1 cup boiling water
1 Tbsp. baking soda

Molded Salad



Transcription:

Molded Salad

1/4 cup walnuts

1 apple

4 slices pineapple

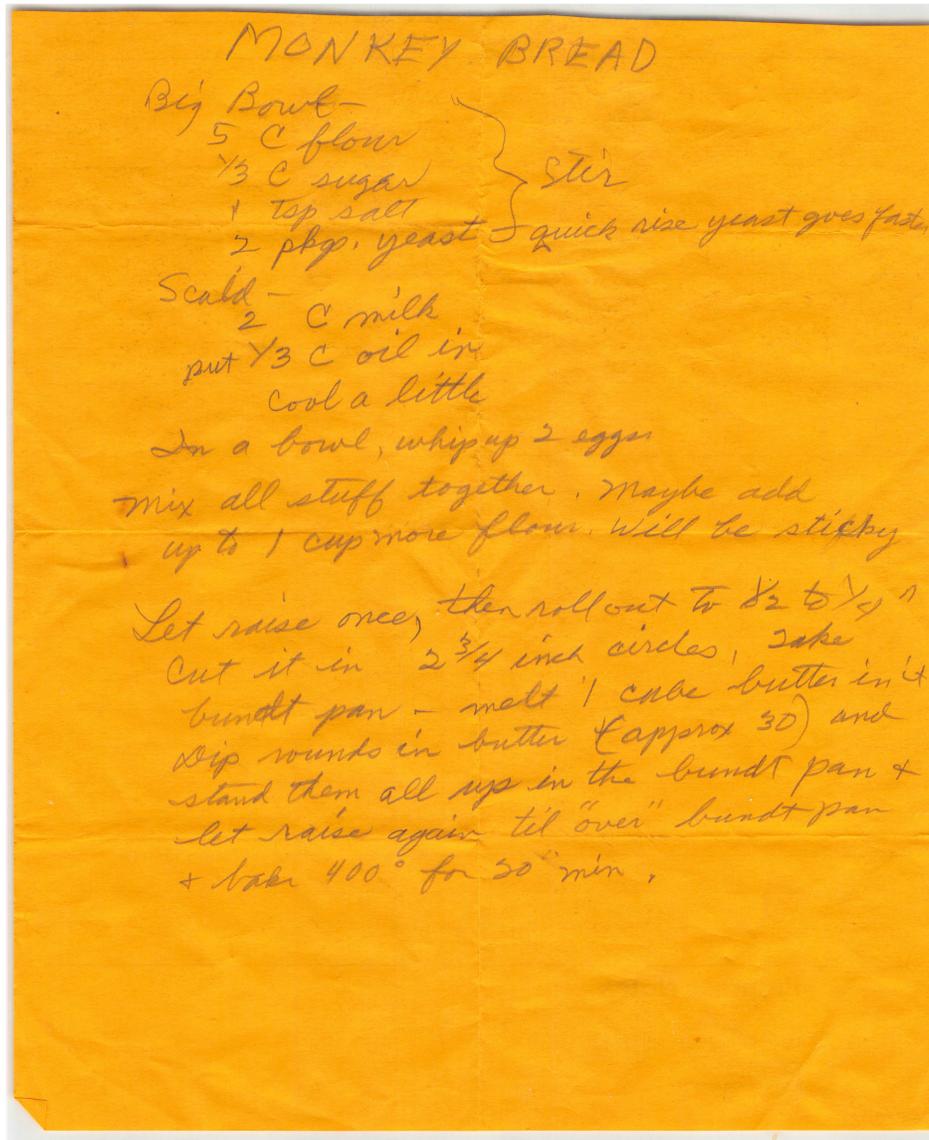
15 marshmallows

2 bananas

10 grapes

1 pkg. Jello or 1/2 pint IMO

Monkey Bread



Transcription:

Monkey Bread

Big Bowl

5 cups flour

1/3 cup sugar

1 tsp. salt

2 pkgs. yeast (quick-rise yeast goes faster)

Scald 2 cups milk; put 1/3 cup oil in; cool a little.

In a bowl, whip up 2 eggs.

Mix all together; maybe add up to 1 cup more flour (will be sticky).

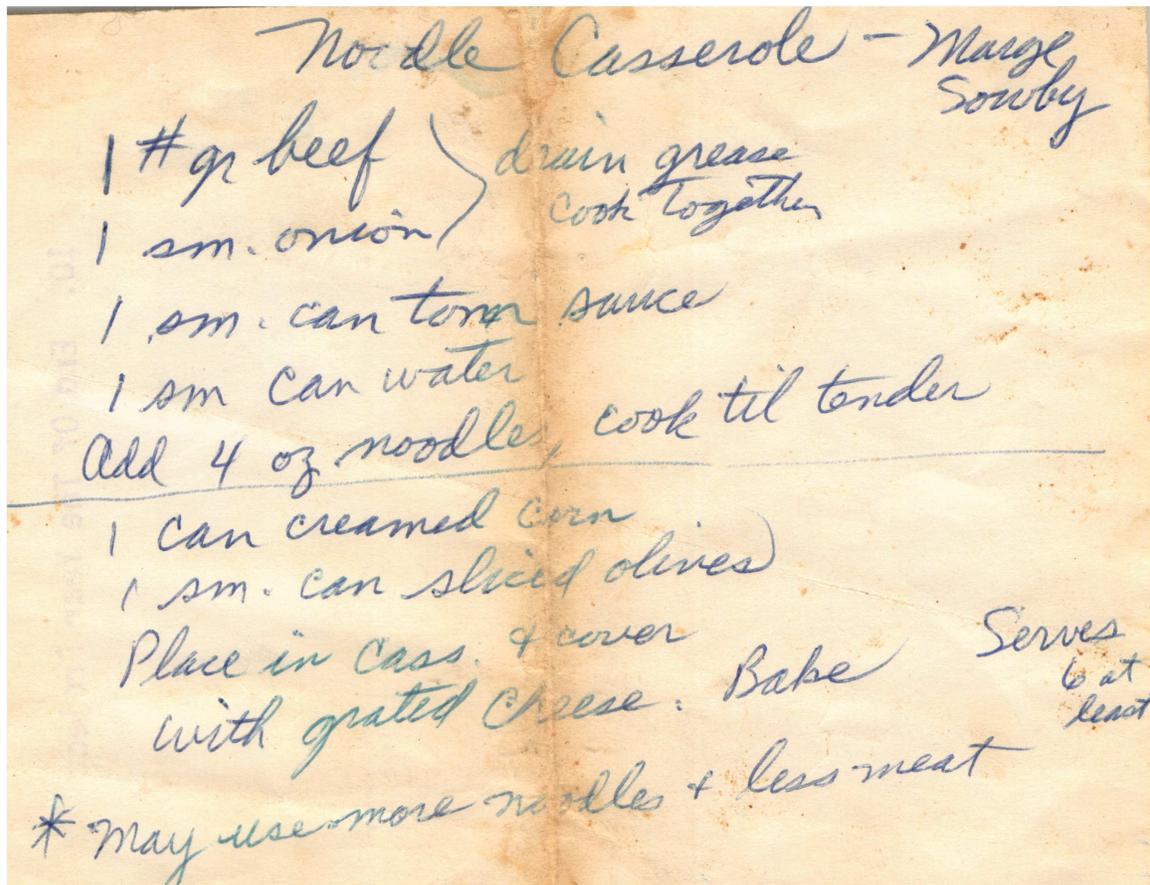
Let rise once, then roll out to 1/2 to 2/3 inch.

Cut in 2 3/4 inch circles.

Take bundt pan — melt 1 cube butter in it.

Dip rounds in butter (approx. 30) and stand them all up in the bundt pan.
Let rise again till over bundt pan and bake 400° for 20 minutes.

Noodle Casserole



Transcription:

Noodle Casserole - Marge Sorsby

1 lb. ground beef

1 small onion

1 small can tomato sauce

1 small can water

4 oz. noodles - cook till tender

1 can creamed corn

1 small can sliced olives

Cook beef and onion together; drain grease.

Add tomato sauce and water; cook till tender.

Add noodles, creamed corn, and olives.

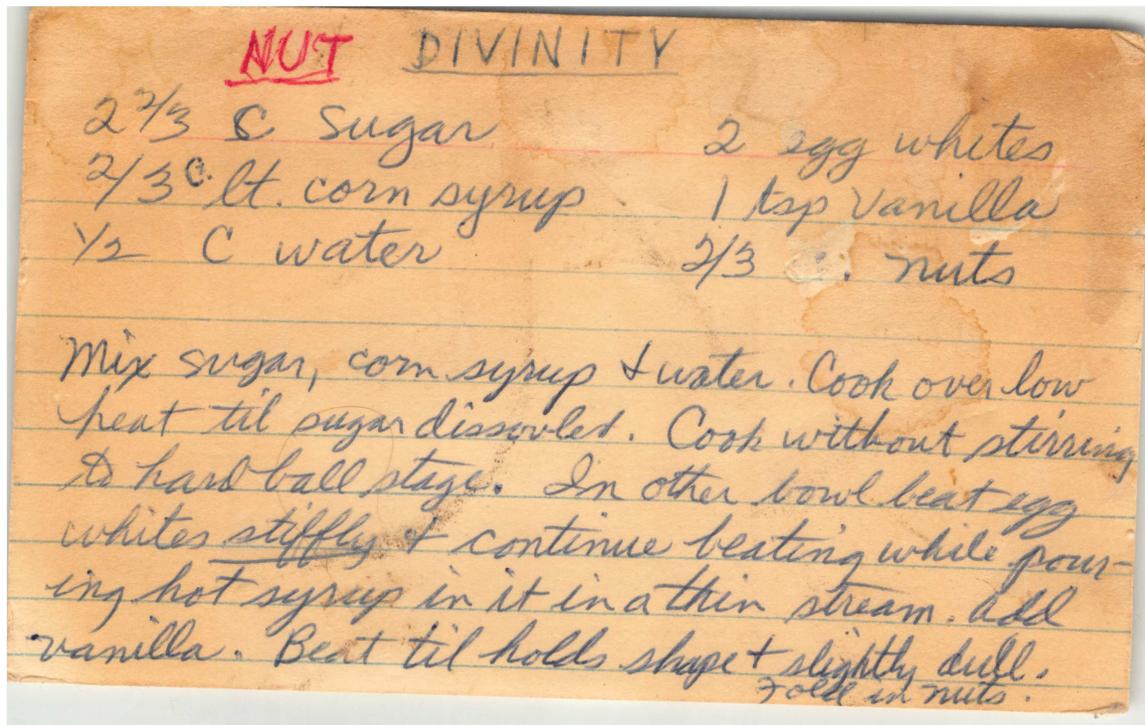
Place in casserole and cover with grated cheese.

Bake.

Serves 6-8 at least.

May use more noodles and less meat.

Nut Divinity



Transcription:

Nut Divinity

2 $\frac{2}{3}$ cups sugar

$\frac{2}{3}$ cup light corn syrup

$\frac{1}{2}$ cup water

2 egg whites

1 tsp. vanilla

$\frac{2}{3}$ cup nuts

Mix sugar, corn syrup, and water; cook over low heat until sugar dissolves.

Cook without stirring to hard-ball stage.

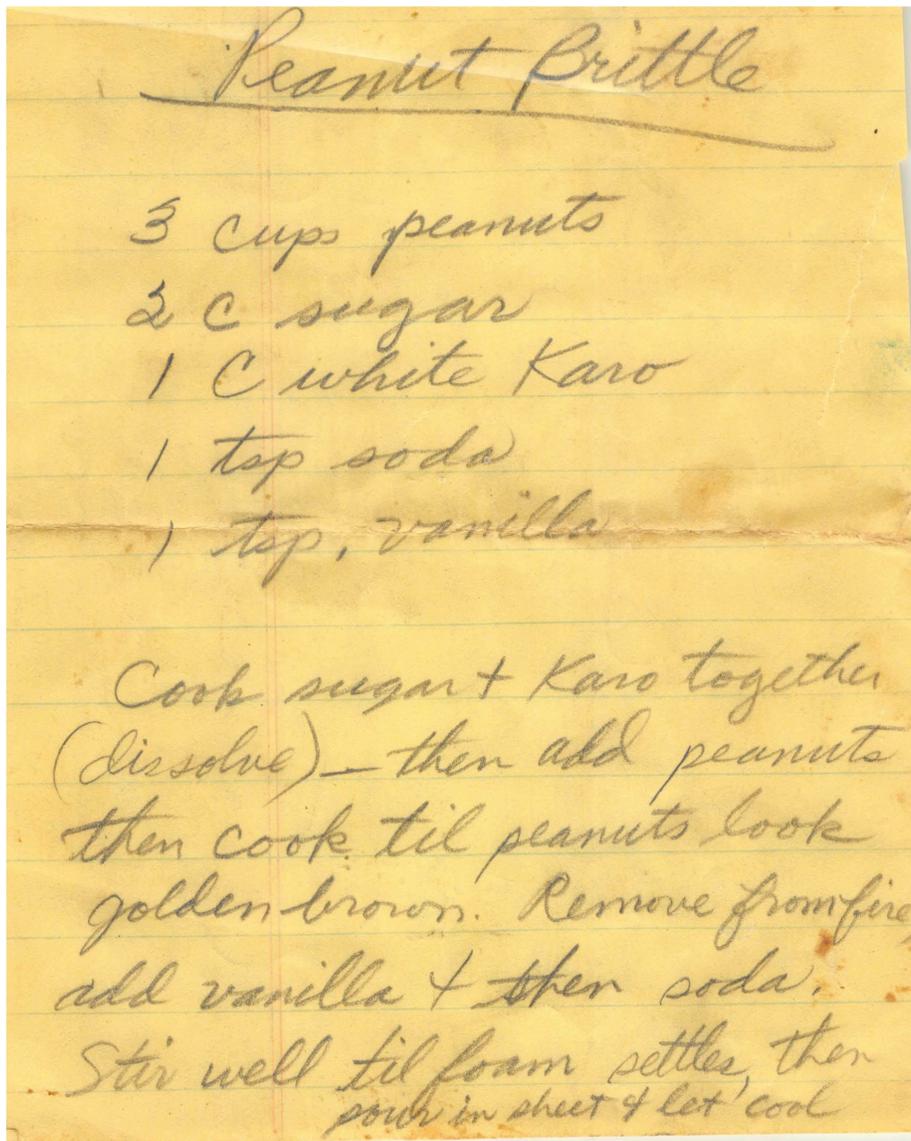
Beat egg whites stiffly and continue beating while pouring hot syrup in a thin stream.

Add vanilla.

Beat till holds shape and slightly dull.

Fold in nuts.

Peanut Brittle - version 1



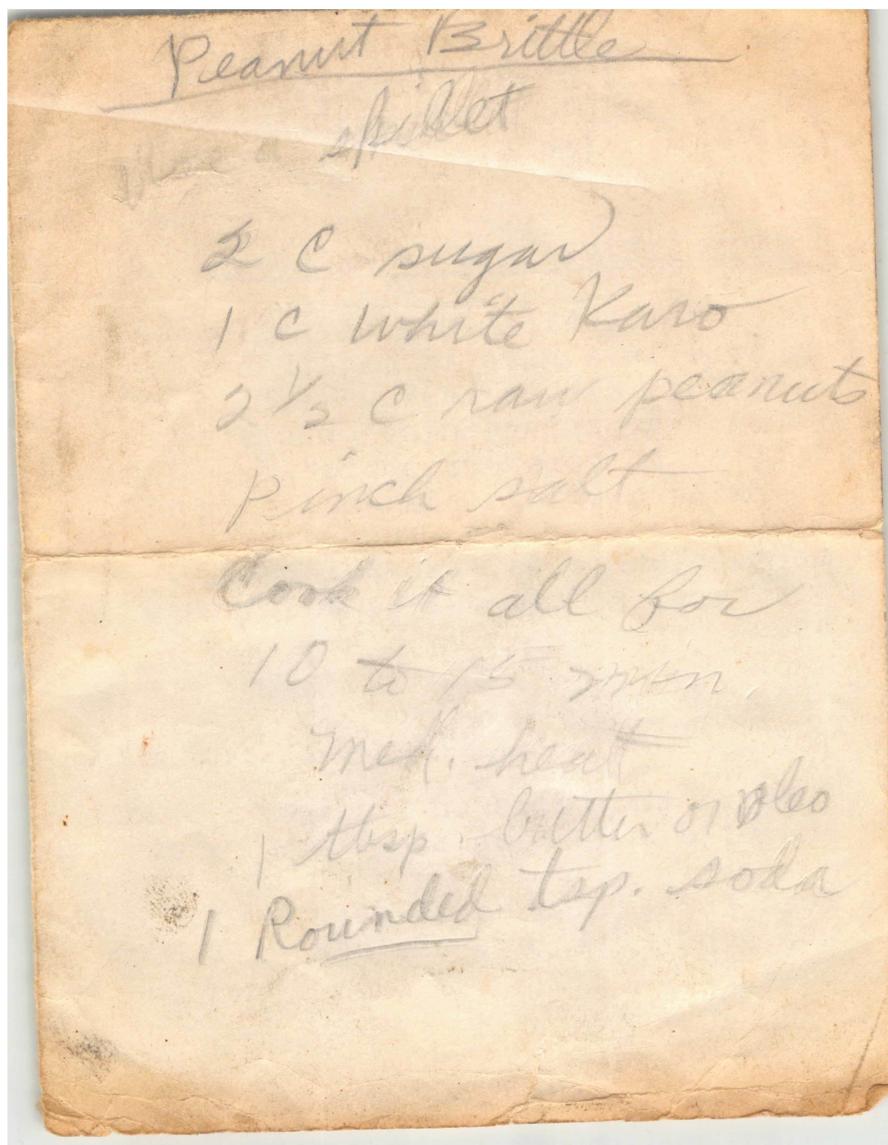
Transcription:

Peanut Brittle - version 1

3 cups peanuts
2 cups sugar
1 cup white Karo
1 tsp. soda
1 tsp. vanilla

Cook sugar and Karo together (dissolve), then add peanuts.
Cook until peanuts look golden brown.
Remove from fire; add vanilla and then soda.
Stir well till foam settles; pour in sheet and let cool.

Peanut Brittle - version 2



Transcription:

Peanut Brittle - version 2 (Skillet)

2 cups sugar

1 cup white Karo

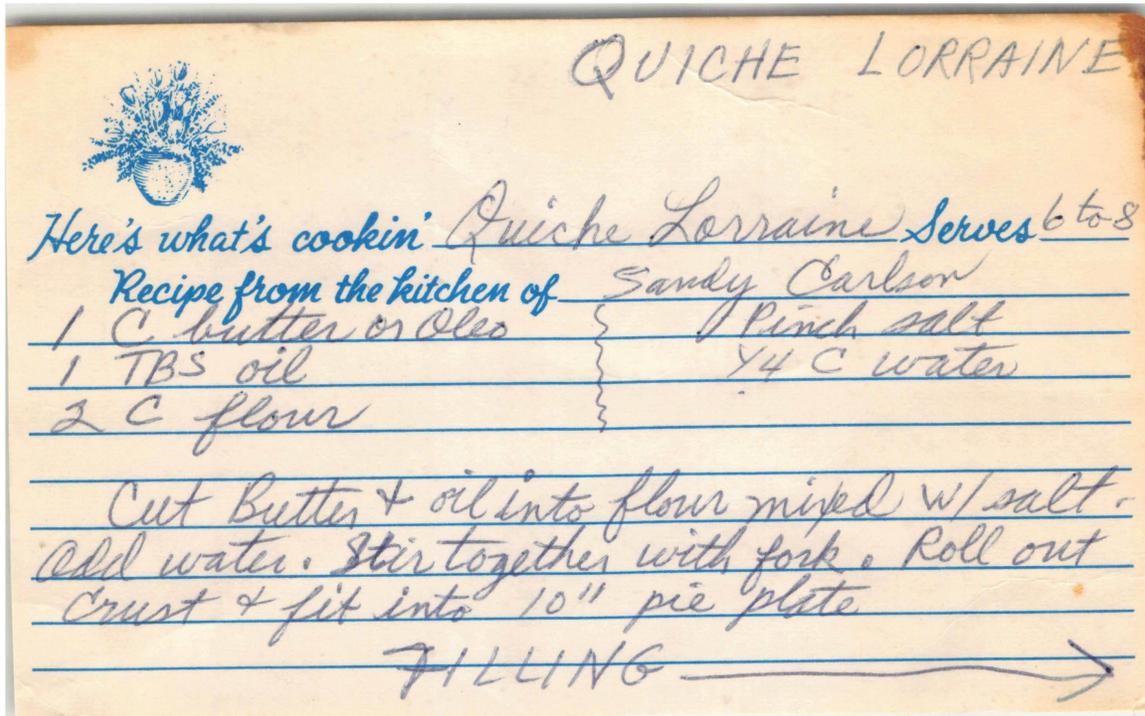
2 1/2 cups raw peanuts

Pinch salt

Cook it all for 10 to 15 minutes over medium heat.

Add 1 Tbsp. butter or oleo and 1 rounded tsp. soda.

Quiche Lorraine



Transcription:

Quiche Lorraine (from the kitchen of Sandy Carlson) - Serves 6-8

Crust:

1 cup butter or oleo

1 Tbsp. oil

2 cups flour

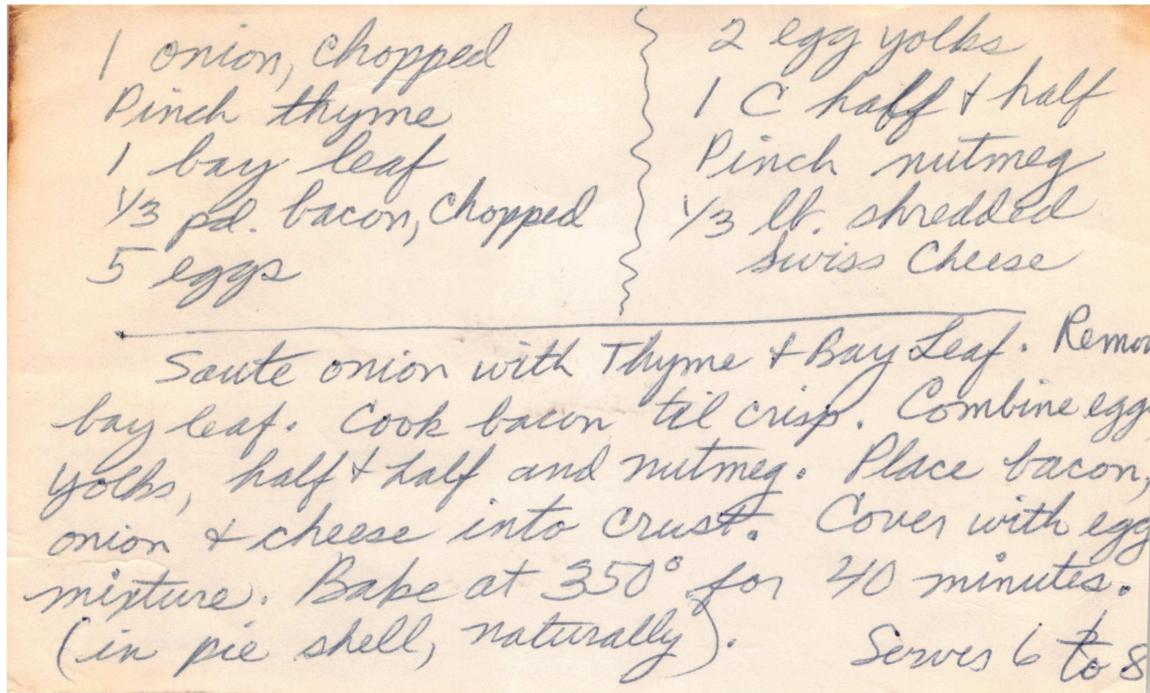
Pinch salt

1/4 cup water

Cut butter and oil into flour mixed with salt.

Add water; stir together with fork.

Roll out crust and fit into 10" pie plate.



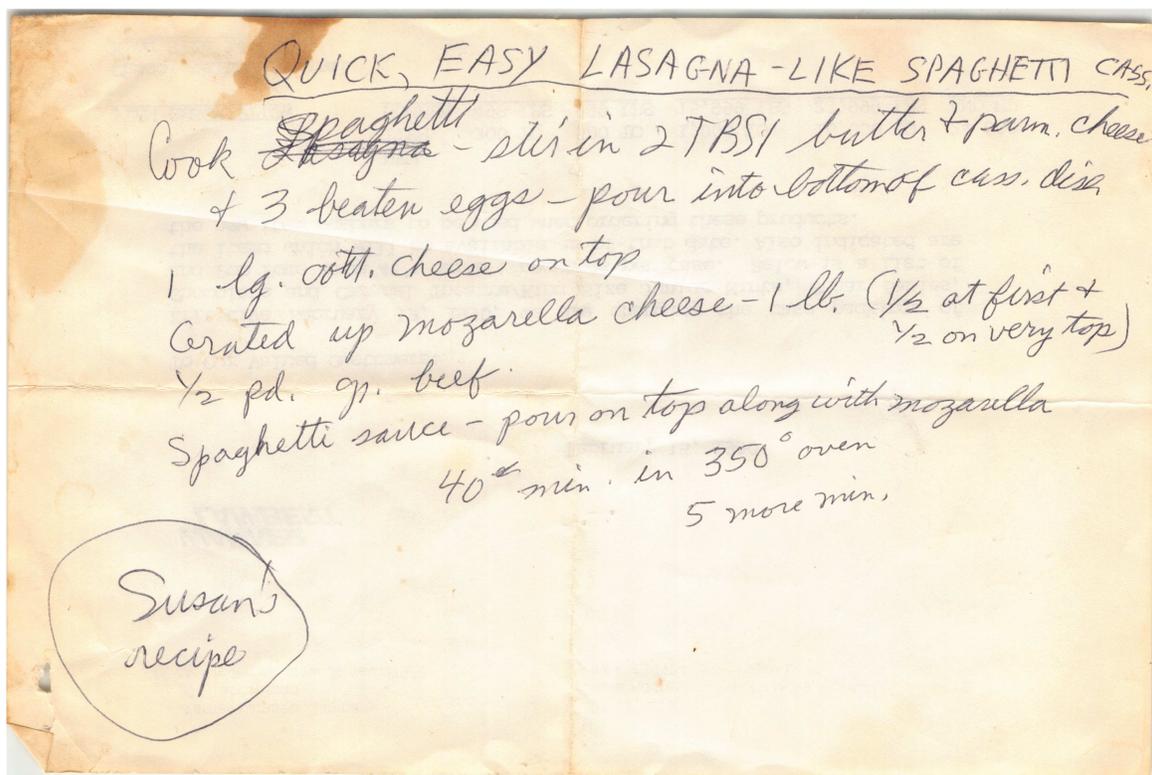
Transcription:

Quiche Lorraine (continued)

- 1 onion, chopped
- Pinch thyme
- 1 bay leaf
- 1/3 lb. bacon, chopped
- 5 eggs
- 2 egg yolks
- 1 cup half & half
- Pinch nutmeg
- 1/3 lb. shredded Swiss cheese

Sauté onion with thyme and bay leaf. Remove bay leaf.
Cook bacon till crisp.
Combine egg yolks, half & half, and nutmeg.
Place bacon, onion, and cheese into crust.
Cover with egg mixture.
Bake at 350° for 40 minutes (in pie shell). Serves 6-8.

Quick Easy Lasagna Like Spaghetti



Transcription:

Quick Easy Lasagna Like Spaghetti (Susan's Recipe)

Cook spaghetti - stir in 2 Tbsp. butter and parmesan cheese and 3 beaten eggs.

Pour into bottom of casserole dish.

Add:

1 large carton cottage cheese on top

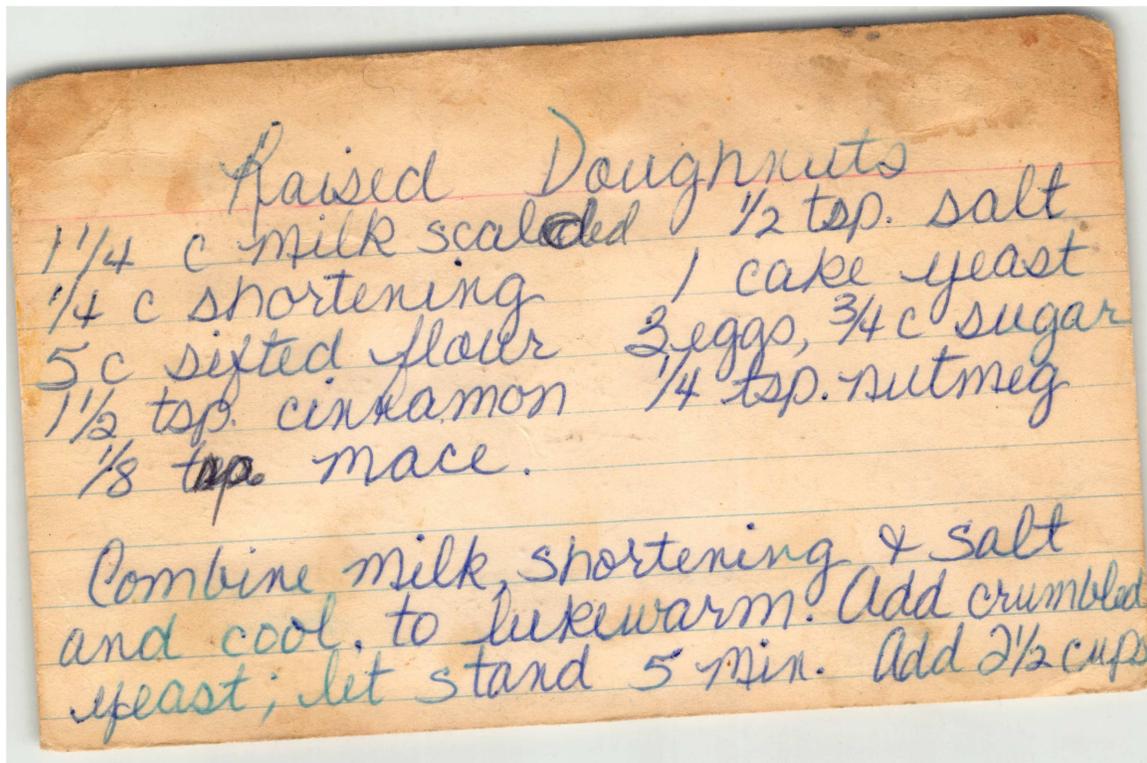
Grated mozzarella cheese - 1 lb. ($\frac{1}{2}$ at first and $\frac{1}{2}$ on very top)

$\frac{1}{2}$ lb. ground beef

Spaghetti sauce - pour on top along with mozzarella.

Bake 40 minutes in 350° oven. Add 5 more minutes if needed.

Raised Doughnuts



Transcription:

Raised Doughnuts

1 1/4 cups milk, scalded

1/4 cup shortening

5 cups sifted flour

1 1/2 tsp. cinnamon

1/8 tsp. mace

1/2 tsp. salt

1 cake yeast

3 eggs

3/4 cup sugar

1/4 tsp. nutmeg

Combine milk, shortening, and salt and cool to lukewarm.

Add crumbled yeast; let stand 5 minutes.

Add 2 2/3 cups flour and mix until smooth. Cover and let rise till bubbly.

at until smooth. Cover & let rise
till bubbly. Add eggs and sugar mixed
with remaining flour to make a
dough that can be kneaded. Knead till smooth
& let rise till doubled in size. Roll
out 1/2 inch thick, cut or mold. Let
rise till doubled in size. Fry a few at
a time in hot deep fat. (375°F.) 3
minutes or until lightly browned
turning once. Drain on absorbent
paper. Makes about 3 dozen.

Transcription:

Raised Doughnuts (continued)

Add eggs and sugar. Mix with remaining flour to make dough that can be kneaded.

Knead till smooth and let rise till doubled in size.

Roll out 1/2 inch thick; cut or mold.

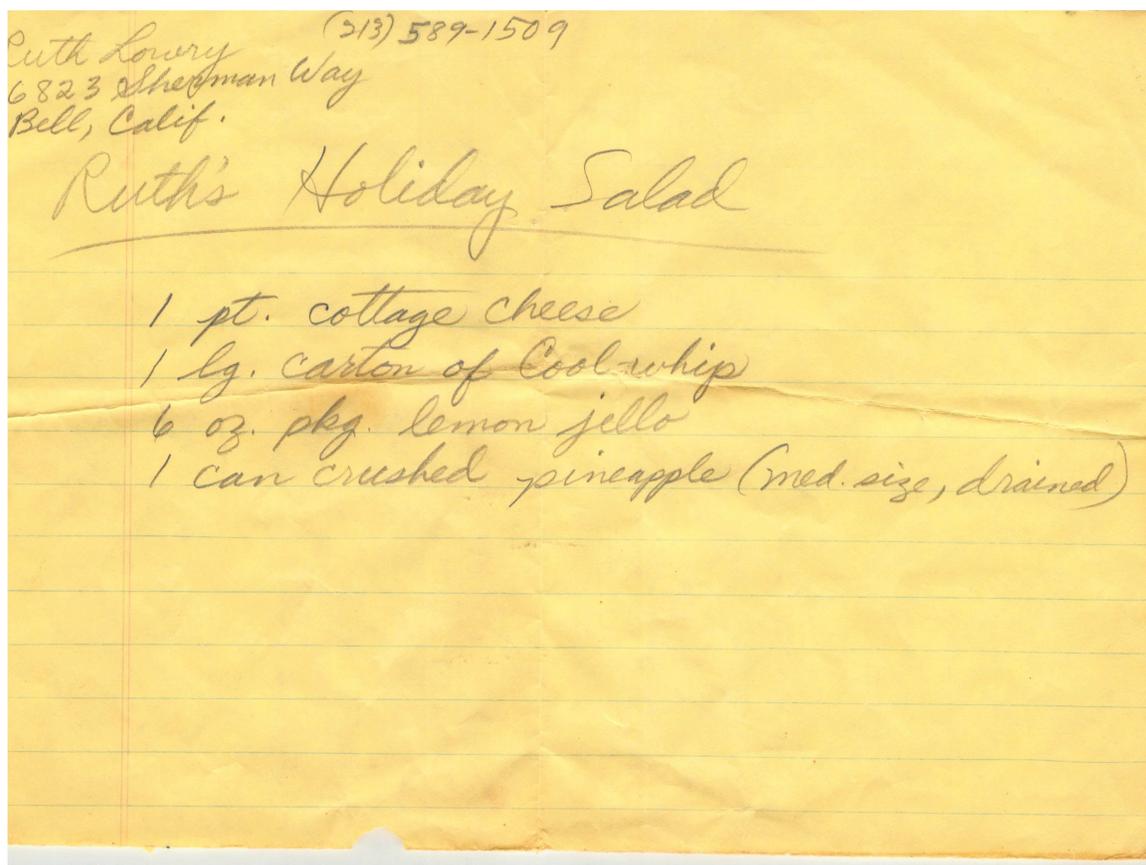
Let rise till doubled in size.

Fry a few at a time in hot deep fat (375°F) 3 minutes or until lightly browned, turning once.

Drain on absorbent paper.

Makes about 3 dozen.

Ruth's Holiday Salad

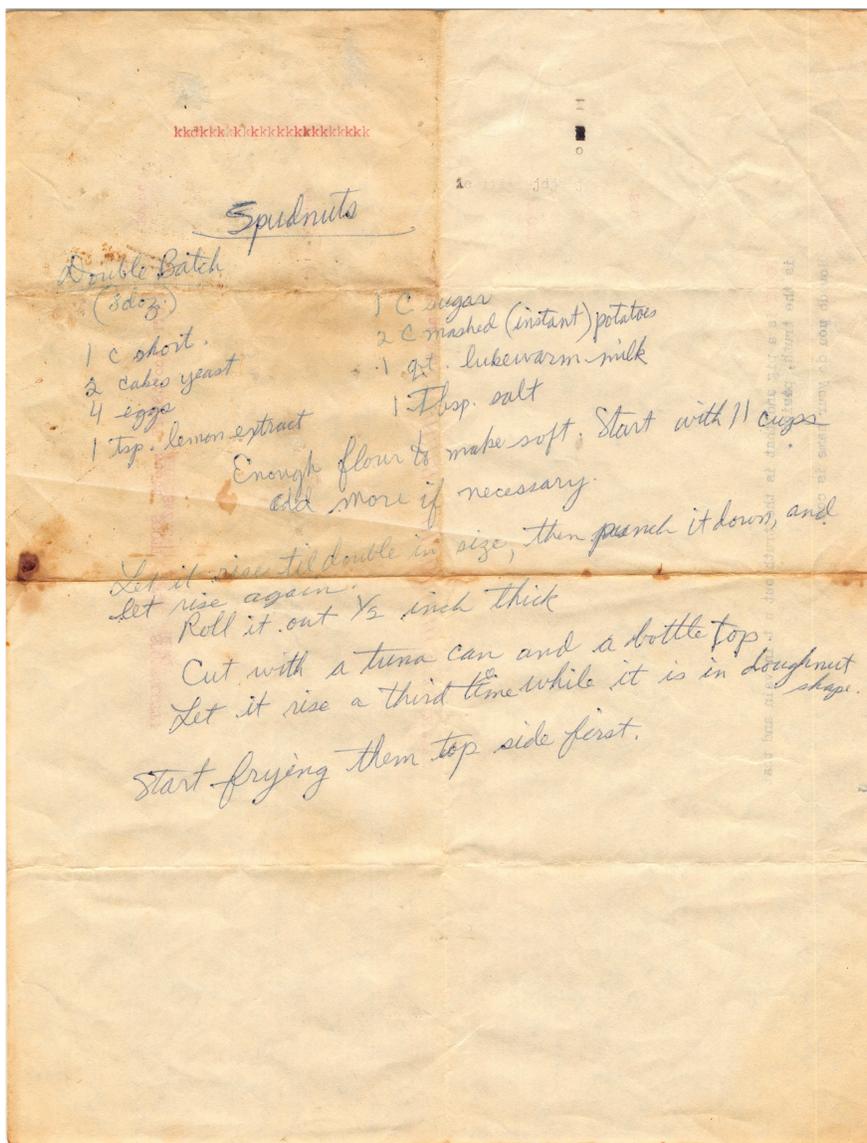


Transcription:

Ruth's Holiday Salad

- 1 pint cottage cheese
- 1 large carton Cool Whip
- 1 (6 oz) pkg. lemon Jello
- 1 can crushed pineapple (medium size, drained)

Spudnuts



Transcription:

Spudnuts - Double Batch (5 doz.)

1 cup shortening

2 cakes yeast

4 eggs

1 tsp. lemon extract

1 cup sugar

2 cups mashed (instant) potatoes

1 qt. lukewarm milk

1 Tbsp. salt

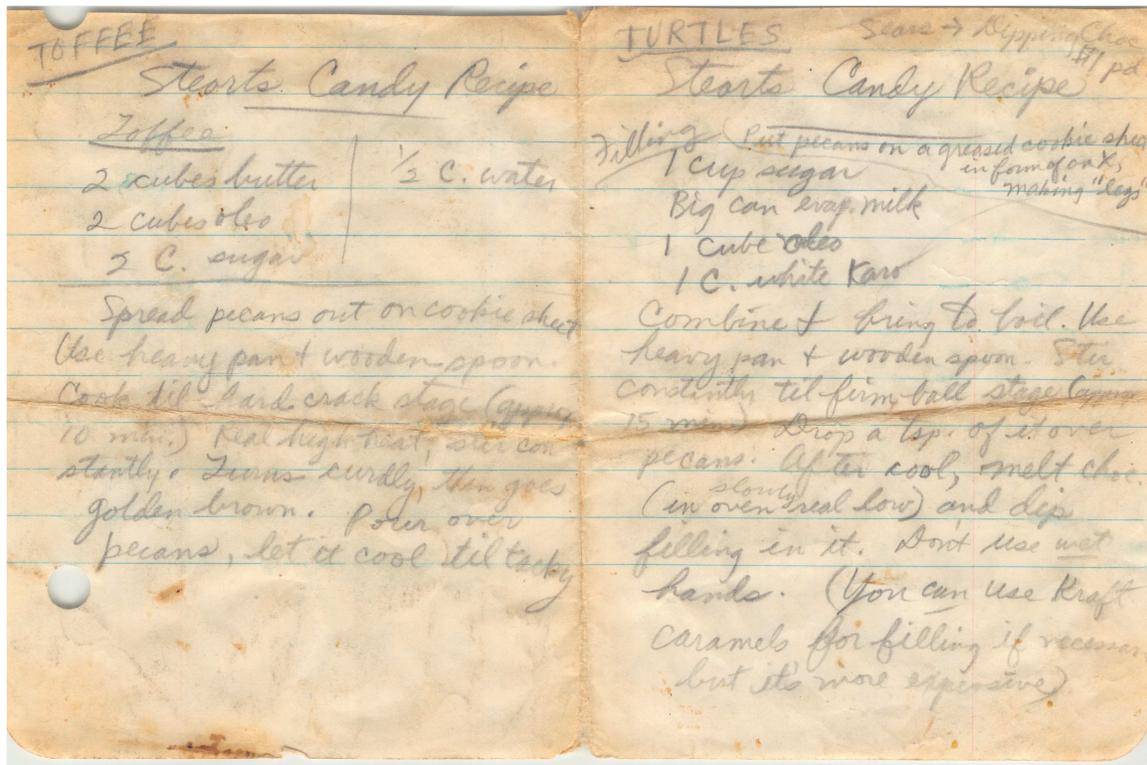
Enough flour to make soft dough (start with 11 cups, add more if necessary).

Let rise till double in size, then pound it down, and let rise again.

Roll it out $\frac{1}{2}$ inch thick.

Cut with a tuna can and a bottle top.
Let it rise a third time while it is in doughnut shape.
Start frying — top side first.

Steorts Candy Recipe



Transcription:

Steorts Candy Recipe

Toffee

2 cubes butter
2 cubes oleo
2 cups sugar
 $\frac{1}{3}$ cup water

Spread pecans out on cookie sheet.
Use heavy pan and wooden spoon.
Cook till hard crack stage (approx. 10 min.).
Heat high first, then stir constantly.
Turns cloudy, then goes golden brown.
Pour over pecans; let it cool till tacky.

Turtles

Put pecans on a greased cookie sheet in form of "legs".

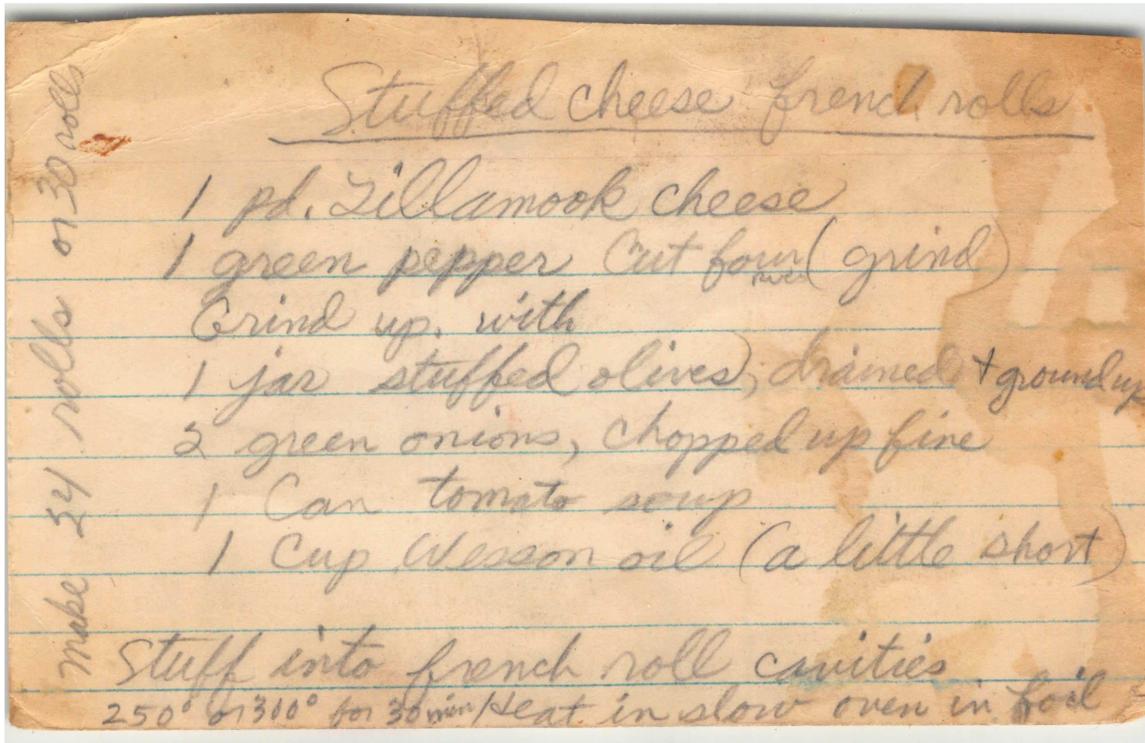
Filling:

1 cup sugar
1 big can evaporated milk
1 cup oleo
1 cup white Karo

Combine and bring to boil in heavy pan with wooden spoon.
Stir constantly till firm-ball stage (approx. 15 min).
Drop a tsp. of filling on pecans.
After it cools, melt chocolate (in oven on real low) and dip filling in it.
Don't use wet hands.

(You can use Kraft caramels for filling if you want, but it's more expensive.)

Stuffed Cheese French Rolls



Transcription:

Stuffed Cheese French Rolls

- 1 lb Tillamook cheese
- 1 green pepper, cut fine (grind)
- 1 jar stuffed olives, drained and ground up
- 2 green onions, chopped up fine
- 1 can tomato soup
- 1 cup Wesson oil (a little short)

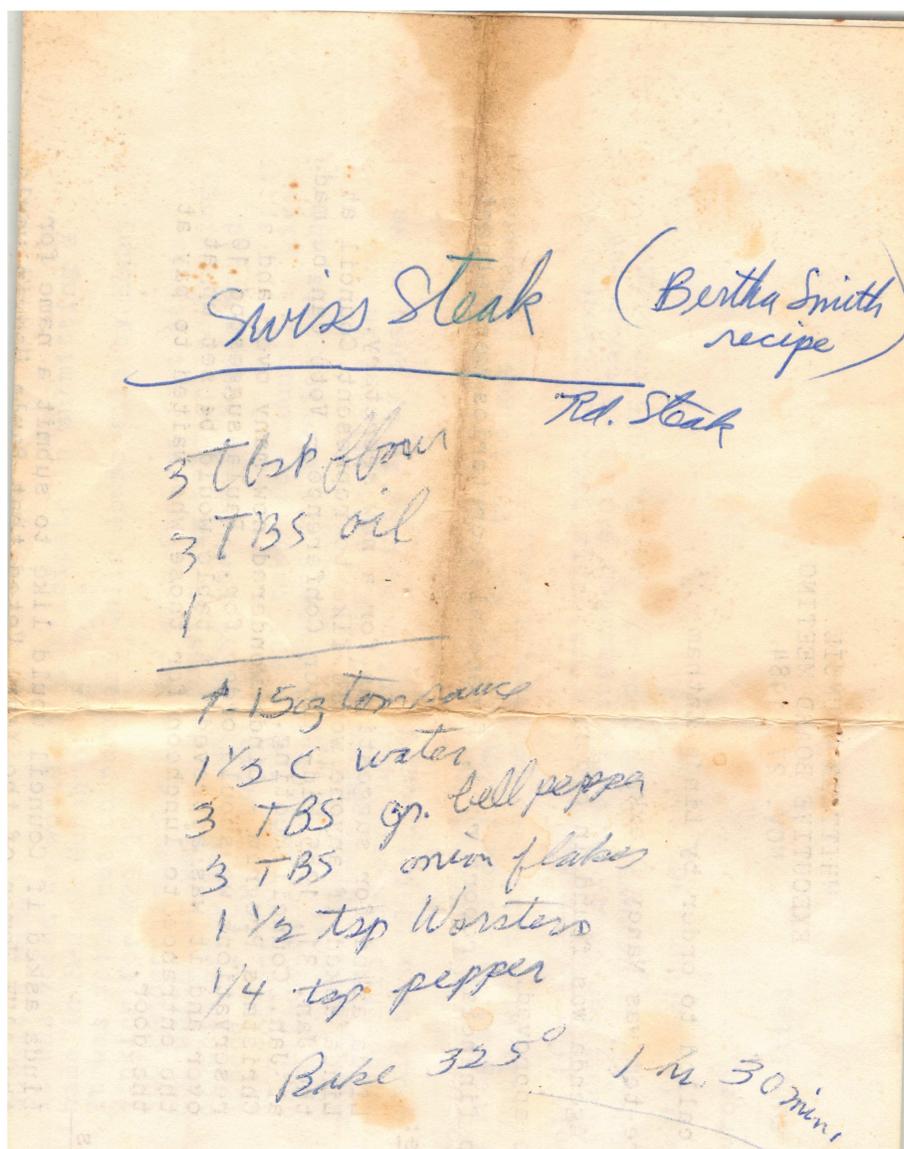
Grind up cheese with green pepper and olives.

Stuff into French roll cavities.

Bake at 250° or 300° for 30 minutes, or heat in slow oven in foil.

(Note: makes 24-30 rolls.)

Swiss Steak Bertha Smith

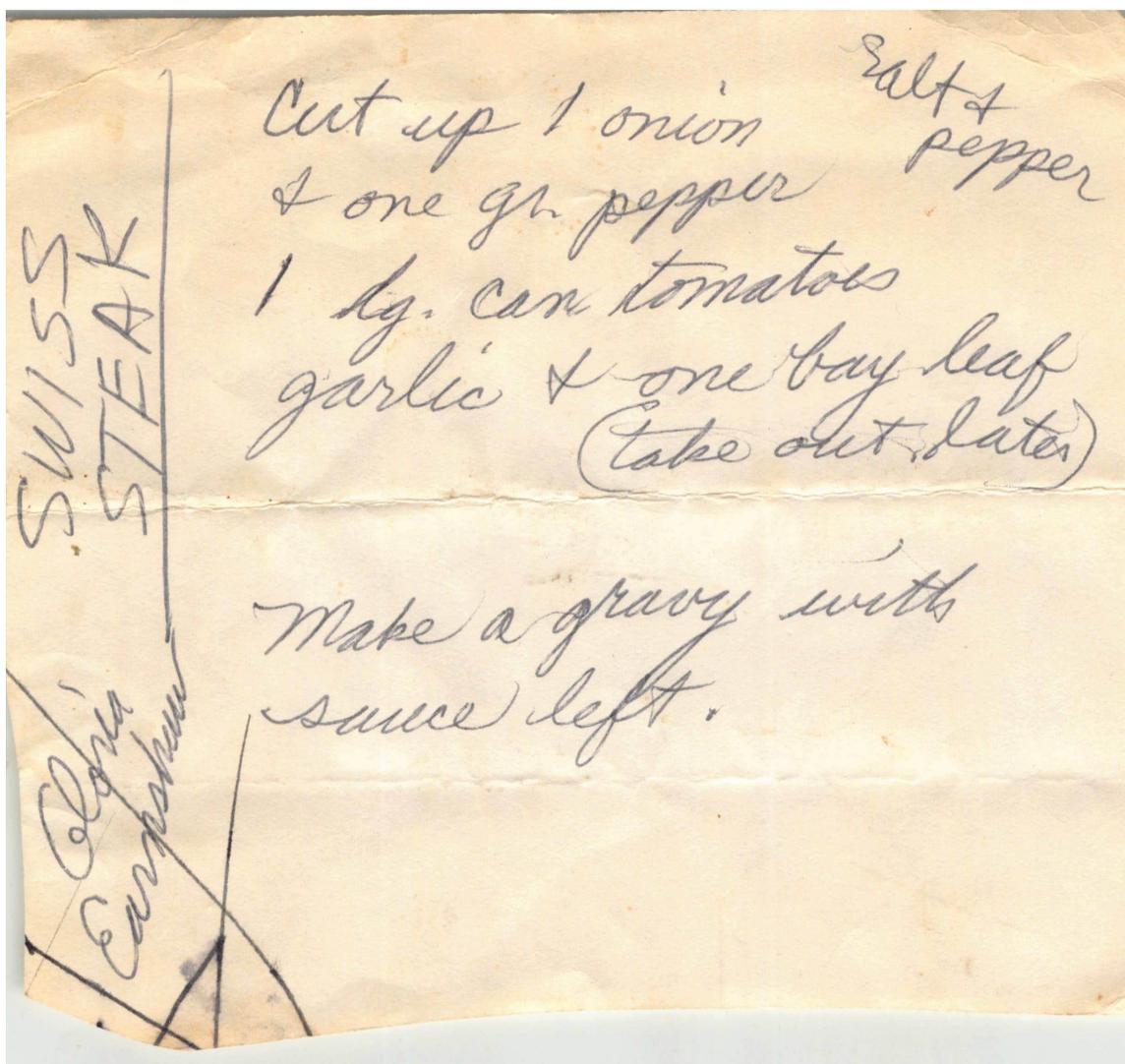


Transcription:

Swiss Steak (Bertha Smith Recipe)

- 3 Tbsp. flour
 - 3 Tbsp. oil
 - 1 large can tomato sauce
 - 1 1/3 cups water
 - 3 Tbsp. green bell pepper
 - 3 Tbsp. onion flakes
 - 1 1/2 tsp. Worcestershire sauce
 - 1/4 tsp. pepper
- Bake at 325° for 1 hr. 30 min.

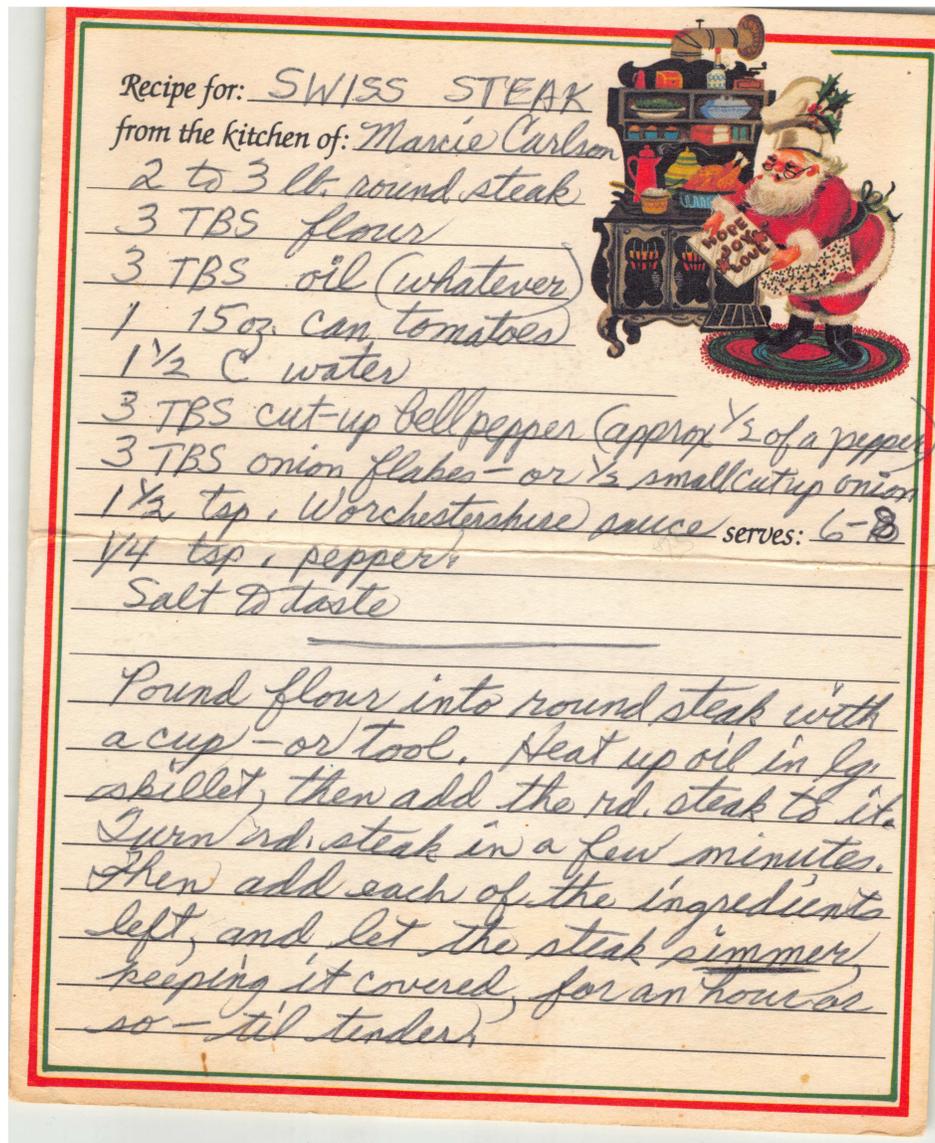
Swiss Steak Gloria Earnshaw



Transcription:

Swiss Steak (Gloria Earnshaw)
Cut up 1 onion and 1 green pepper.
1 large can tomatoes
Garlic and 1 bay leaf (remove later)
Salt and pepper.
Make a gravy with sauce left.

Swiss Steak Marcie Carlson



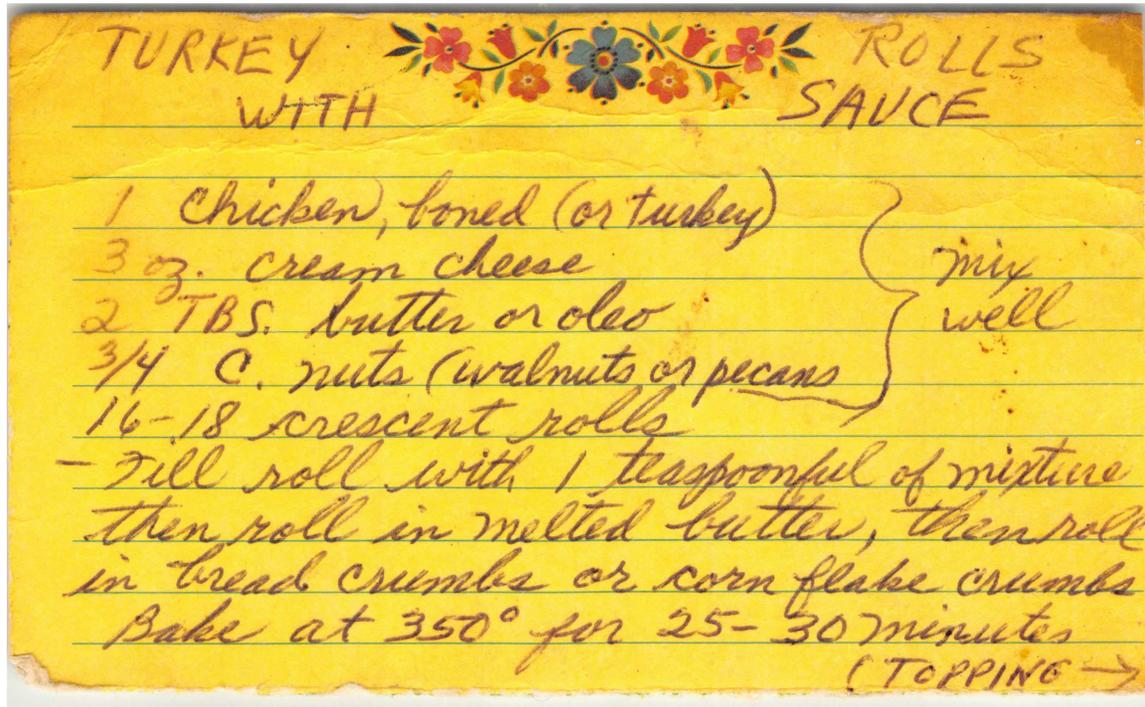
Transcription:

Swiss Steak (Marcie Carlson)

- 2 to 3 lb. round steak
 - 3 Tbsp. flour
 - 3 Tbsp. oil (whatever kind)
 - 1 (15 oz) can tomatoes
 - 1 1/2 cups water
 - 3 Tbsp. cut-up bell pepper (approx. 1/2 of a pepper)
 - 3 Tbsp. onion flakes or 1/2 small chopped onion
 - 1 1/2 tsp. Worcestershire sauce
 - 1/4 tsp. pepper
 - Salt to taste
- Pound flour into round steak with a cup or tool.

Heat oil in large skillet, then add the round steak to it.
Turn the steak in a few minutes.
Add remaining ingredients, cover, and simmer for an hour or so — till tender.
Serves 6-8.

Turkey Rolls With Sauce



Transcription:

Turkey Rolls With Sauce

1 chicken, boned (or turkey)

3 oz. cream cheese

2 Tbsp. butter or oleo

3/4 cup nuts (walnuts or pecans)

16-18 crescent rolls

Mix well.

Fill roll with 1 teaspoonful of mixture, then roll in melted butter, then roll in bread crumbs or corn flake crumbs.

Bake at 350° for 25-30 minutes.



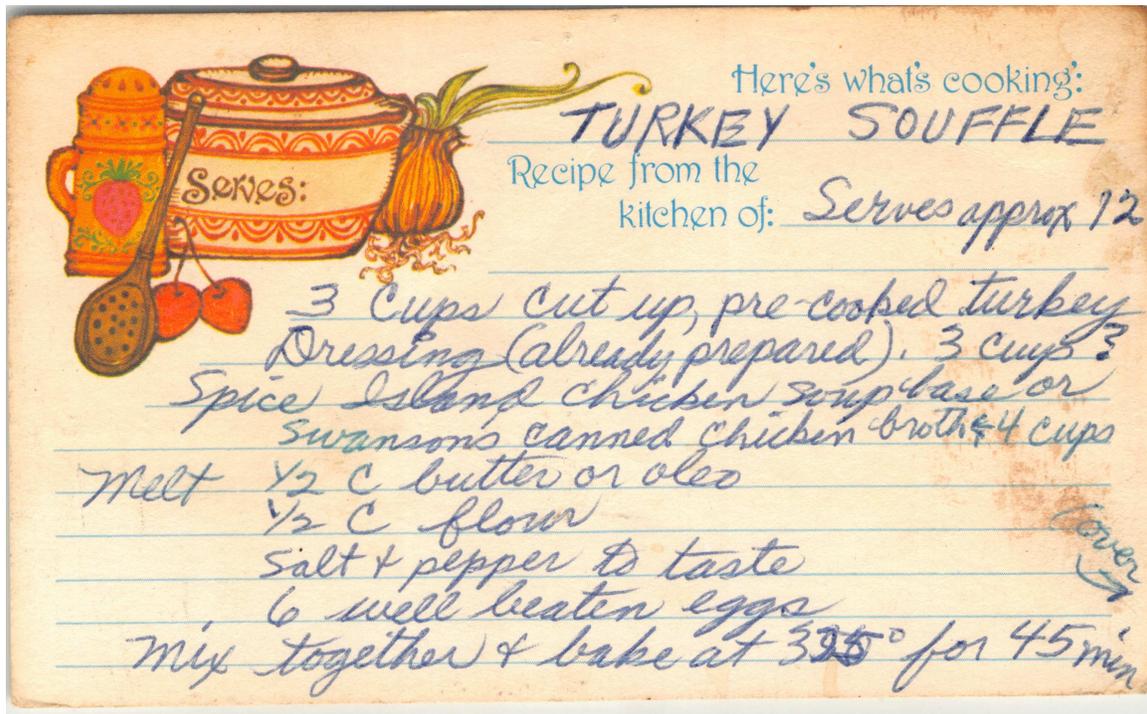
Transcription:

Turkey Rolls With Sauce (continued)

Topping:

After rolls are baked, pour over them: broth or gravy mixed with sour cream.

Turkey Souffle



Transcription:

Turkey Souffle

3 cups cut-up pre-cooked turkey

3 cups dressing (already prepared)

Spice Island Chicken Soup Base or Swanson's canned chicken broth - 4 cups

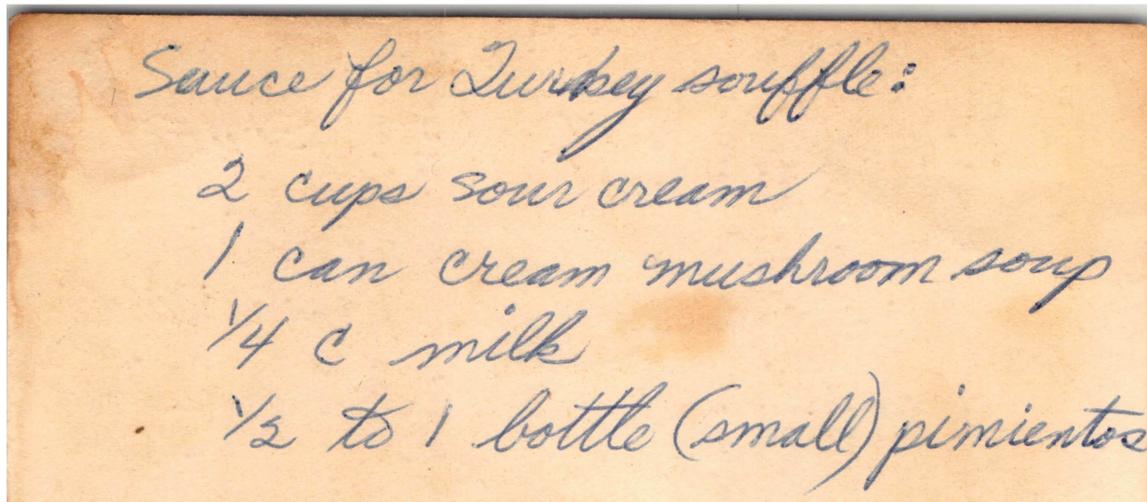
$\frac{1}{2}$ cup butter or oleo

$\frac{1}{2}$ cup flour

Salt and pepper to taste

6 well-beaten eggs

Mix together and bake at 325° for 45 minutes.



Transcription:

Turkey Souffle - Sauce

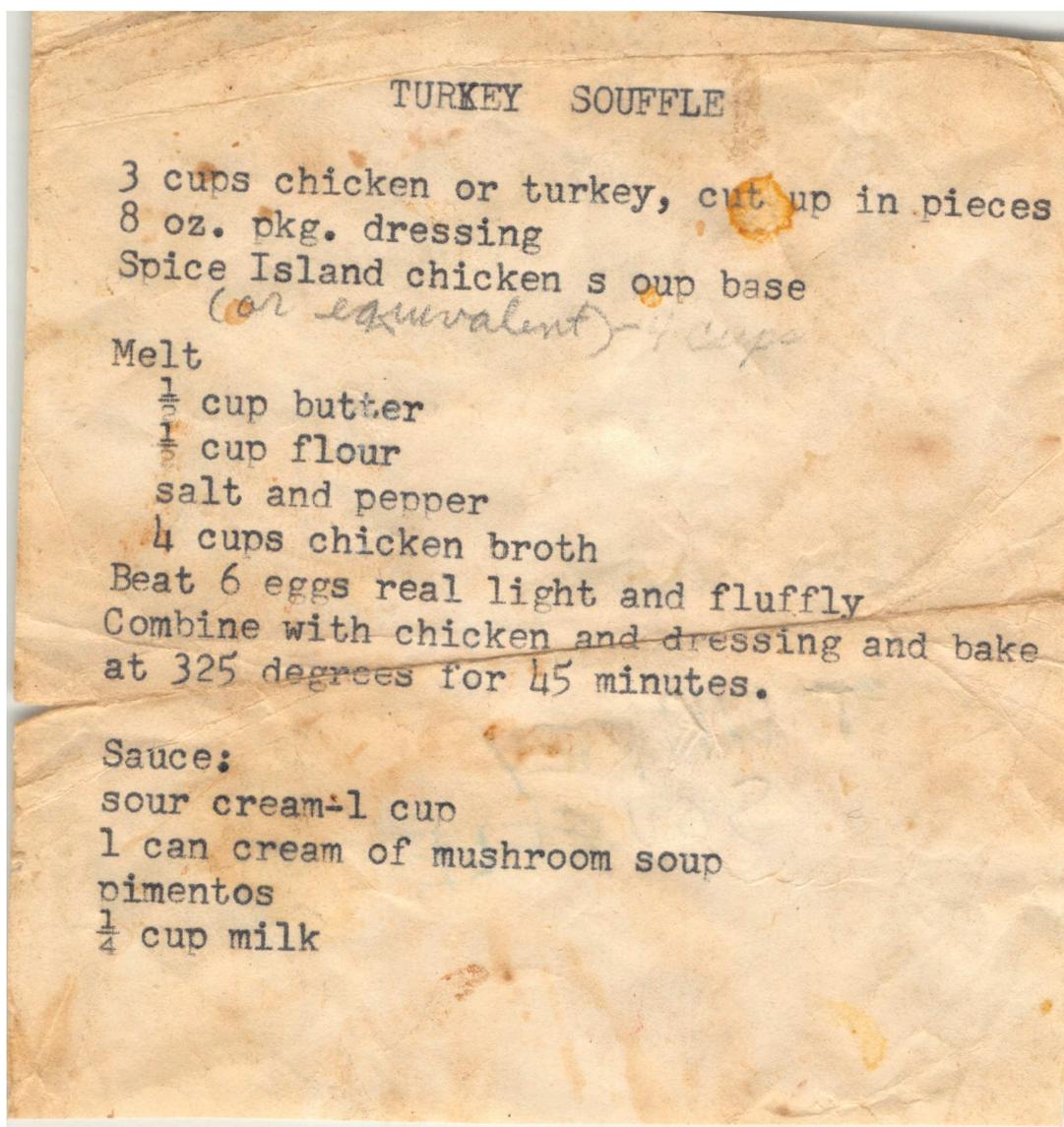
2 cups sour cream

1 can cream of mushroom soup

$\frac{1}{4}$ cup milk

$\frac{1}{2}$ to 1 small bottle pimientos

Turkey Souffle - version 2



Transcription:

Turkey Souffle - version 2

3 cups chicken or turkey, cut up in pieces

8 oz. pkg. dressing

Spice Island chicken soup base (or equivalent) - 4 cups broth

Melt:

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup flour

Salt and pepper

4 cups chicken broth

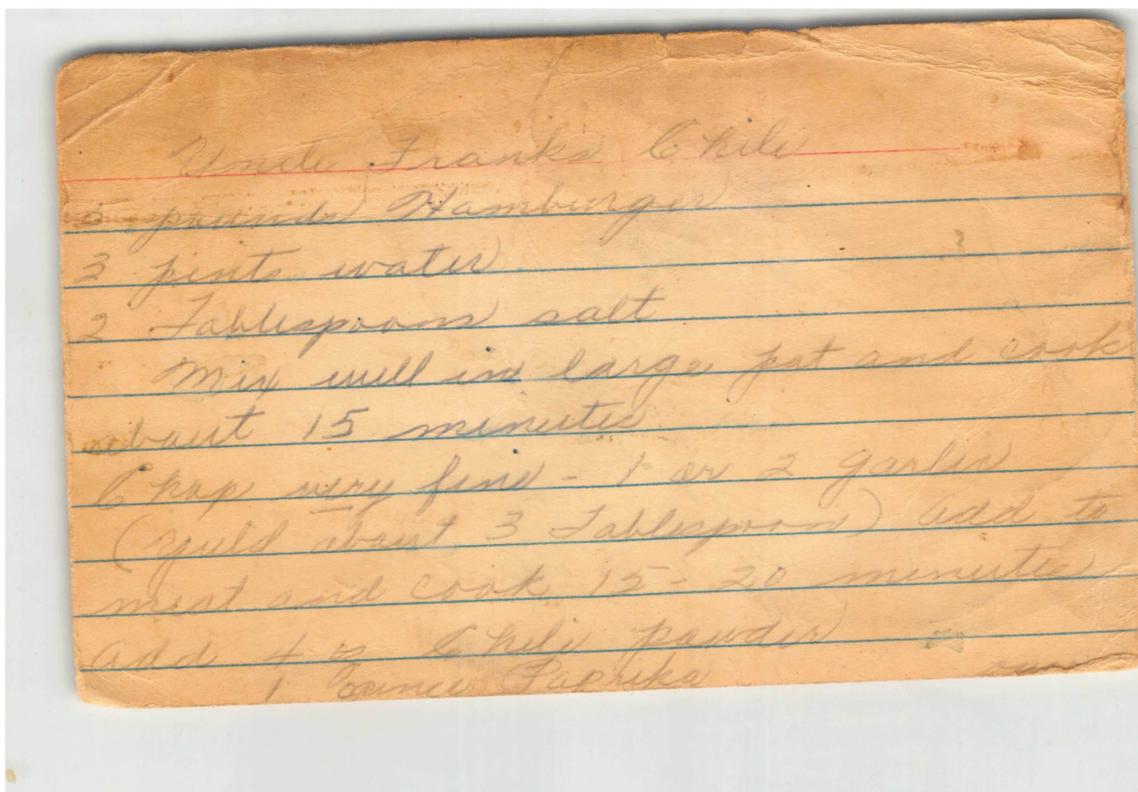
Beat 6 eggs real light and fluffy.

Combine with chicken and dressing and bake at 325° for 45 minutes.

Sauce:

1 cup sour cream
1 can cream of mushroom soup
Pimientos
¼ cup milk

Uncle Frank's Chili



Transcription:

Uncle Frank's Chili

3 pounds hamburger

3 pints water

2 tablespoons salt

Mix well in large pot and cook about 15 minutes.

Chop very fine — 1 or 2 garlic cloves (about 3 tablespoons).

Add to meat and cook 15-20 minutes.

Add 4 tablespoons chili powder and 1 teaspoon paprika.

... tip from sticking. Remove from
fire and add 1 cup cracker meal
gradually, so it won't lump.
Pour into 2 loaf pans & cool.
When cool - put in frig. to harden
overnight. Cut into blocks,
wrap in foil & freeze.
Yield about 7 pounds.

Transcription:

Uncle Frank's Chili (reverse / page 2)

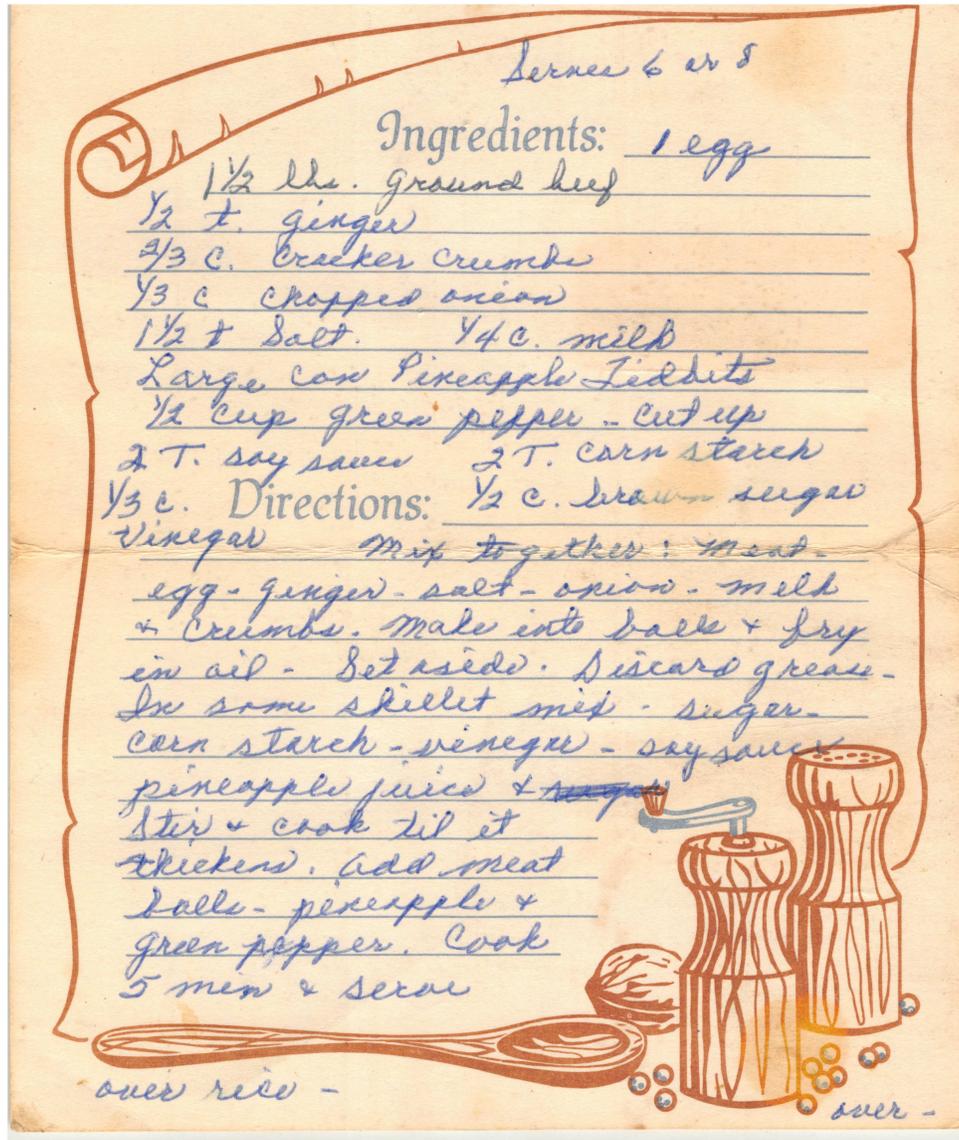
... tip from sticking. Remove from fire and add 1 cup cracker meal gradually so it won't lump.

Pour into 2 loaf pans & cool. When cool — put in fridge to harden overnight.

Cut into blocks. Wrap in foil & freeze.

Yields about 7 pounds.

Waikiki Meatballs



Transcription:

Waikiki Meatballs - Serves 6 or 8

1½ lb. ground beef

½ tsp. ginger

⅔ cup cracker crumbs

⅓ cup chopped onion

1½ tsp. salt

¼ cup milk

1 large can pineapple tidbits

½ cup green pepper, cut up

2 Tbsp. soy sauce

2 Tbsp. cornstarch

⅓ cup vinegar

½ cup brown sugar

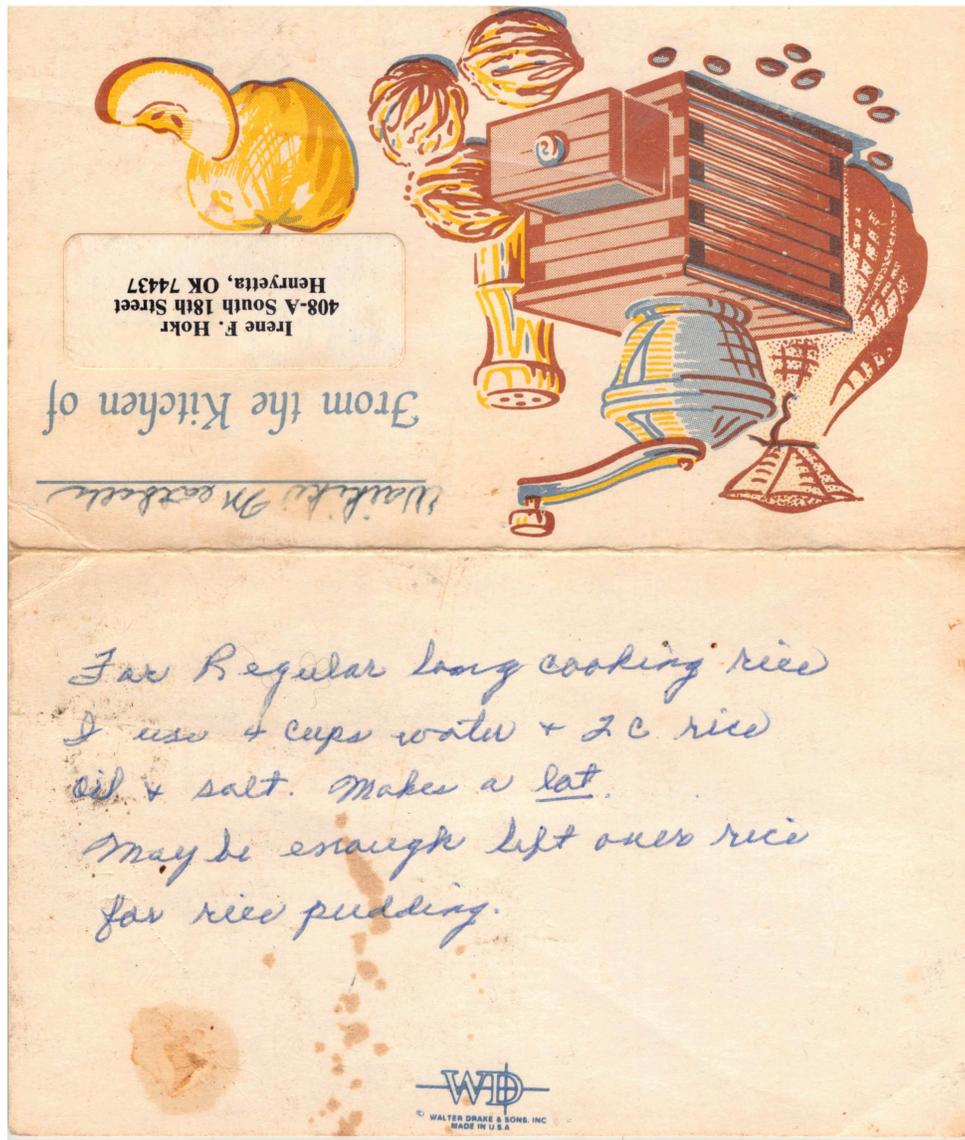
Mix together beef, egg, ginger, salt, onion, and milk.

Form into balls and fry in oil until browned. Discard grease.

In same skillet, mix cornstarch, vinegar, sugar, pineapple juice, and soy sauce.

Cook until thickened. Add meatballs, pineapple, and green pepper.

Cook 5 minutes and serve.



Transcription:

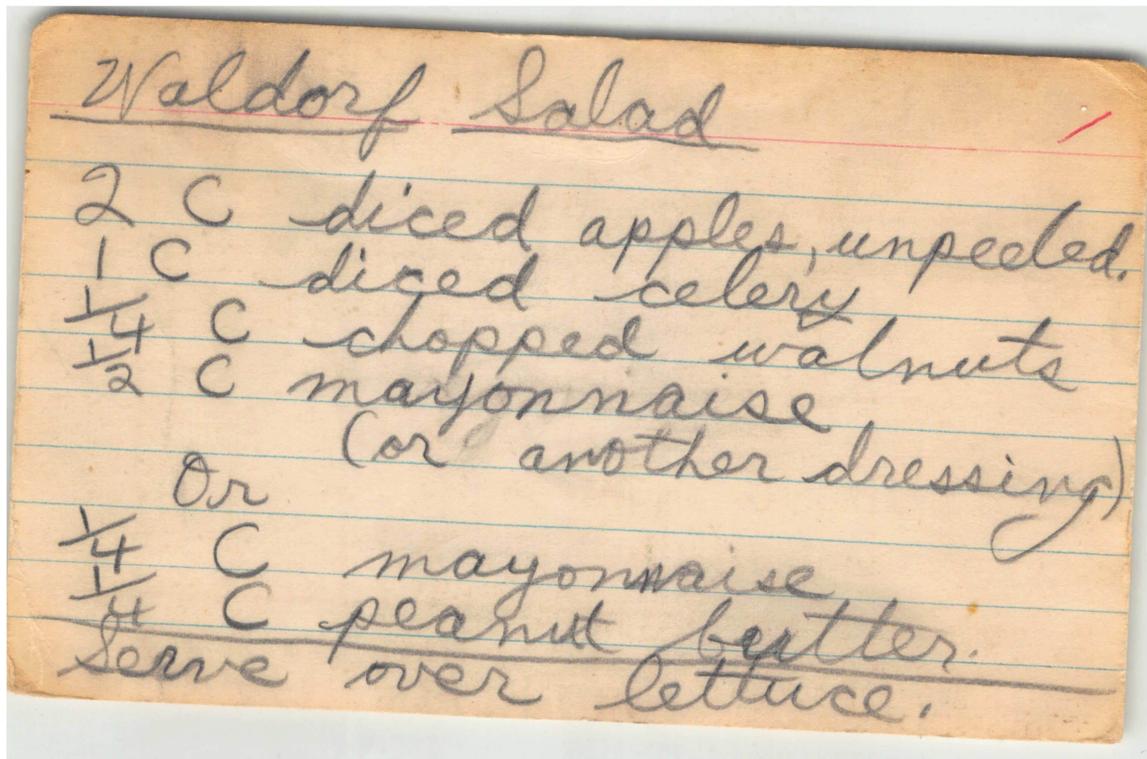
Waikiki Meatballs (back of card)

For regular long-cooking rice:

Use 4 cups water + 2 cups rice with salt.

Makes a lot — may be enough left over for rice pudding.

Waldorf Salad



Transcription:

Waldorf Salad

2 C diced apples, unpeeled

1 C diced celery

1/4 C chopped walnuts

1/2 C mayonnaise (or another dressing)

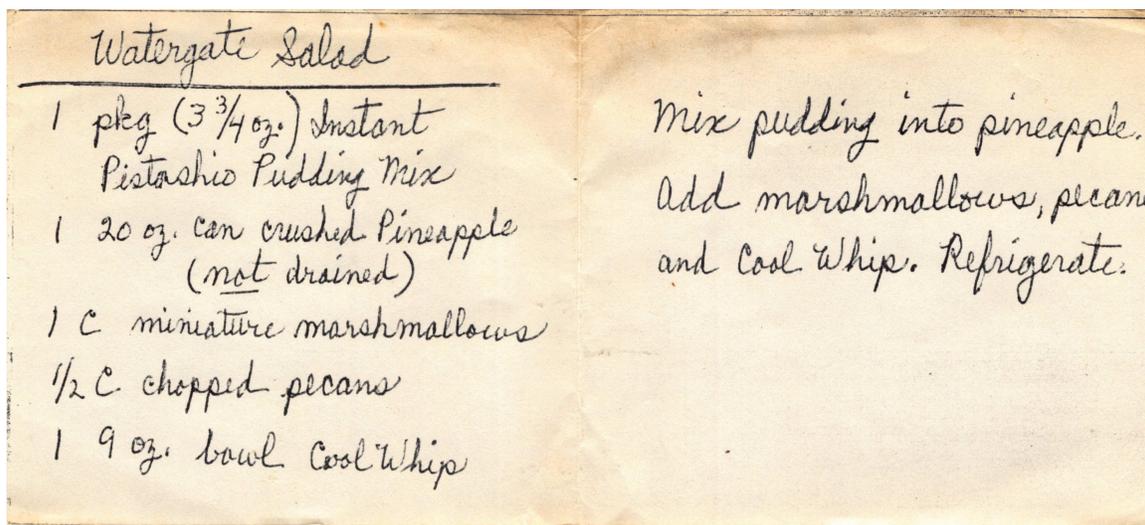
OR

1/4 C mayonnaise

1/4 C peanut butter

Serve over lettuce.

Watergate Salad



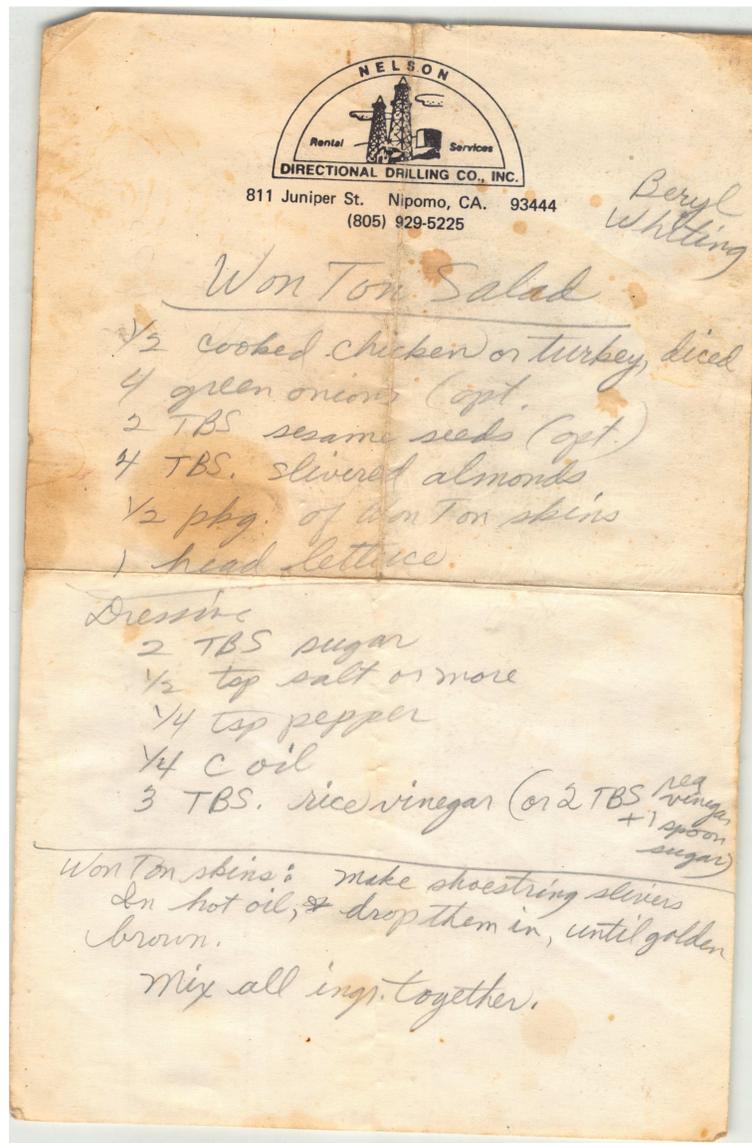
Transcription:

Watergate Salad

- 1 pkg (3³/₄ oz) Instant Pistachio Pudding Mix
- 1 (20 oz) can crushed pineapple (not drained)
- 1 cup miniature marshmallows
- 1/2 cup chopped pecans
- 1 (9 oz) bowl Cool Whip

Mix pudding into pineapple. Add marshmallows, pecans, and Cool Whip. Refrigerate.

Won Ton Salad



Transcription:

Won Ton Salad

- 1½ cups cooked chicken or turkey, diced
- 4 green onions (sliced)
- 2 Tbsp. sesame seeds (toasted)
- 4 Tbsp. slivered almonds
- ½ pkg. won ton skins
- 1 head lettuce

Dressing:

- 2 Tbsp. sugar
- ½ tsp. salt (or more)
- ¼ tsp. pepper
- ¼ cup oil

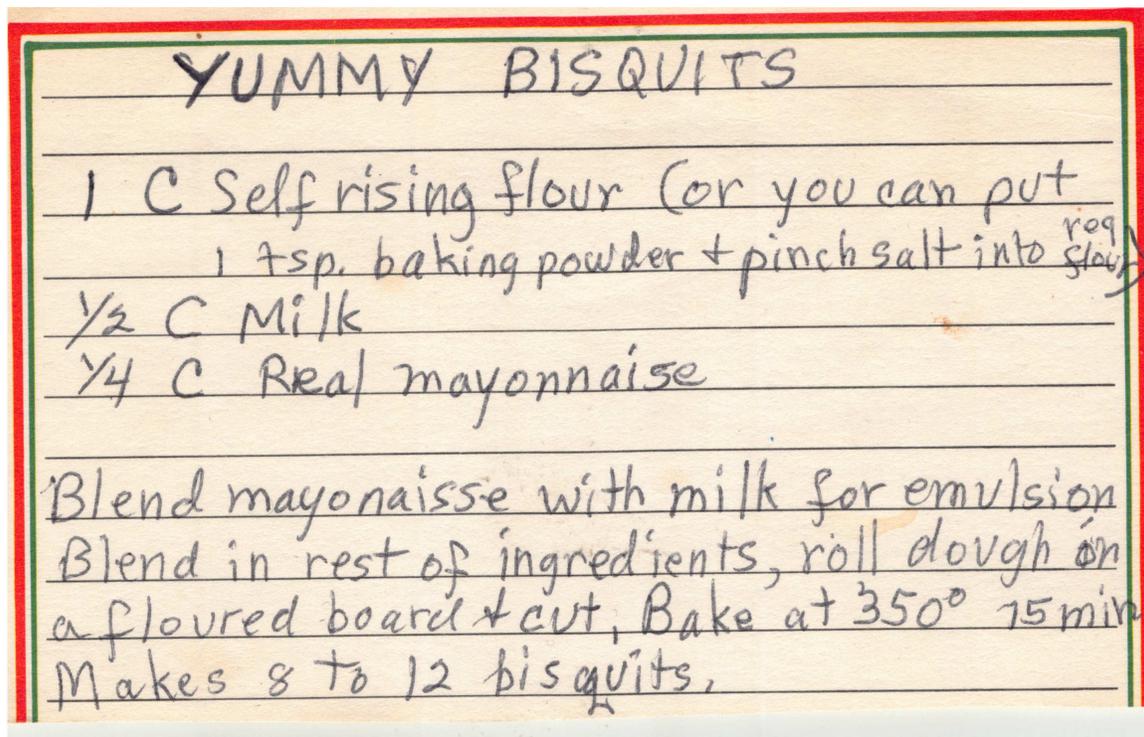
3 Tbsp. rice vinegar (or 2 Tbsp. regular vinegar + 1 tsp. sugar)

Won Ton Skins:

Make shoestring slivers, fry in hot oil, and drop them in until golden brown.

Mix all ingredients together.

Yummy Bisquits



Transcription:

Yummy Bisquits

1 cup self-rising flour

(or regular flour + 1 tsp. baking powder + pinch of salt)

1/2 cup milk

1/4 cup real mayonnaise

Blend mayonnaise with milk for emulsion.

Blend in rest of ingredients. Roll dough on a floured board and cut.

Bake at 350° for 15 minutes.

Makes 8 to 12 biscuits.