

UPJOHN CHRISTMASTIME MEMO

TO: List

SUBJECT: Goodies from the Gals

FROM: 1987 Christmas Committee

DATE: Christmas 1987



Copies to:

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L Eichelberg
L Ervin
S Frailing
B Gibson
F Glass
E Goretzka *
E Harbour
D Larimer *
B Lesman
K Lowe
K Mellor *
B Menck
J Pasma
M Pierce
P Rowe
T Shotwell
J Solomon
C Sperti
N Temple
B Wells
A Whelan
W Wilson
M Wolfe
P Wright-Burns

Enclosed please find the 1987 "Goodies from the Gals".

The 1987 list starts at page 83 (The last page for 1986 was page 82). They have been categorized the same way as the 1986 list.

H A P P Y C O O K I N G and M E R R Y C H R I S T M A S

E Fitzgerald
D Hubbard



"GOODIES FROM THE GALS"
Christmas 1987



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GOBBLER SANDWICH

This is an attractive sandwich and lends itself to individual plate service or several may be placed on a tray for a unique buffet luncheon entree.

For 6 sandwiches:

- 6 slices of buttered rye bread
- 6 pieces of lettuce
- 6 slices of Swiss cheese
- 6 2½–3 oz. slices of turkey
- 6 small lettuce cups
- 6 servings of 1000 Island Dressing
- 6 slices of tomato
- ½ # crabmeat, shredded (approx. 2 tbsp. per sandwich)

This is an open-faced sandwich, put together in order of the ingredients listed above. About two tablespoons of shredded crabmeat on top of each sandwich is enough for garnish and flavor.

Sharon Colwell

FLUFFY CHICKEN SALAD SANDWICH

This recipe yields 8 sandwiches.

- 8 slices of buttered toast
- 4 cups chicken salad (chicken chopped fine for easier spreading)
- 5 egg whites, beaten stiff
- 5 egg yolks, beaten
- 1 2/3 tbsp. mayonnaise
- 3 1/3 tbsp. Parmesan cheese

In a ramekin dish or bake tray, place toast, buttered side down to avoid sticking. Spread chicken salad over the toast. Fold egg white into egg yolk and add mayonnaise and cheese. Cover the chicken salad with the egg mixture and bake at 350 degrees for about 15 minutes.

If you should want to make more than 8 sandwiches it is best not to do more than 5 eggs at one time as the mixture has a tendency to separate.

Sharon Colwell

CRAB SLAW SANDWICH

- 1 7½ oz. can Alaska King crab or
½ lb. frozen Alaska King Crab
- 1 orange
- 1/3 cup mayonnaise
- ½ tsp. celery salt
- 1 cup finely shredded cabbage
- 1 tbsp. sliced green onion
- 6 toasted buttered sandwich buns

Drain and slice crabmeat. Peel, section and dice orange over bowl to save juice. Combine reserved orange juice, mayonnaise and celery salt. Pour over crab, diced orange, cabbage and onion. Toss lightly to coat. Place half cup of crab slaw on each bun.

Makes 6 sandwiches.

Sharon Colwell

HOT CRAB OPEN FACE SANDWICHES

1 7-1/2 oz. can crab meat, drained, flaked & cartilage removed
1/4 cup mayonnaise
3 oz. cream cheese
1 egg yolk
1 tsp. finely chopped onion
1/4 tsp. prepared mustard
3 English muffins, split and toasted
2 Tbs. butter or oleo, softened

Stir together crab meat and mayonnaise; set aside. Beat together cream cheese, egg yolk, onion, mustard & dash salt till smooth and creamy. Spread toasted muffin halves with butter, then with crab mixture. Top with cream cheese mixture. Place on baking sheet. broil 5 to 6 " from heat for 203 minutes, till top is bubly and golden. Makes 6 sandwiches.

Estelle Harbour

CHEESE SPREAD

2 8 oz. cream cheese
1 8 oz. crushed pineapple drained
2 Tbs. chopped onion
1 Tbs. season salt

Mix and chill well. Serve with crackers.

Estelle Harbour

DRIED BEEF APPETIZER PIE

1 - 8 oz. package cream cheese
2 Tablespoons
1 - 4 1/2 oz. jar dried beef, chopped
2 Tablespoon instant minced onion
1/8 teaspoon pepper
1/2 cup sour cream
1/2 cup chopped pecans, sauted in butter (about 2 Tablespoons).

Blend cream cheese and milk, Stir in dried beef, onion and pepper. Stir in sour cream. Mix well. Spoon into a shallow baking dish. Top with nuts.

Bake at 350° for 15 minutes.

Serve hot with crackers.

Dot Larimer

CHICKEN & PEPPER HORS D'OEUVRES

50 pieces

- ½ cup salad oil
- ¼ cup corn syrup, light
- ¼ cup soy sauce
- 2 tbsp. wine vinegar
- 1 clove garlic, crushed
- ¼ tsp. ground ginger
- 2 large, whole, boneless chicken breasts,
cut into half inch pieces
- 1 8 oz. can small button mushrooms, drained
- 1 green pepper, cut into ½" pieces

Mix together first 6 ingredients. Pour over chicken and mushrooms. Cover and marinate 3 hours or overnight in refrigerator. Drain well. Arrange 1 piece chicken, one mushroom and a piece of green pepper on round wooden toothpick. Place on broiler racks or pan. Broil 4 inches from heat for 4 minutes (or 2 minutes per side.)

Sharon Colwell

SHRIMP TOAST

- 12 slices of white, sliced bread
- ½ lb. shrimp, raw, finely minced
- 8 water chestnuts, canned, finely chopped
- 1 tsp. salt
- ½ tsp. sugar
- 1½ tsp. cornstarch
- 1 egg, slightly beaten
- ½ tsp. lemon juice
- chopped parsley to flavor
- tabasco sauce to flavor
- garlic powder to flavor
- parmesan cheese

Trim crusts from sliced white bread. Cut each into 4 triangles. Spread each triangle with 1 tsp. of shrimp mixture and dip in parmesan cheese. Heat deep fryer to 375 degrees and place 3 or 4 triangles at a time in pre-heated fat, shrimp side down. Cook 1 minute; turn and cook 30 seconds more, until bread is slightly browned. Drain on paper towel and serve hot.

Sharon Colwell

BACON CRISPS

Slice bread, remove crust and cut into four strips. Cut a bacon slice into 3 pieces. Wrap a slice of bacon around bread and secure with toothpick. Bake in a 375 degree oven until brown. Remove toothpicks. These may be done ahead and frozen until use. Heat and serve warm with soup or other appetizers.

Sharon Colwell

SWISS CHEESE FRITTERS

(Hors d'oeuvres)

A cheese ball that may be frozen after frying and reheated in a moderate oven at serving time.

4 cups grated natural Swiss cheese
 ½ cup all purpose flour
 2 tsp. salt
 1 tsp. pepper
 8 egg whites
 ½ cup dried bread crumbs
 Oil for deep frying

Heat oil to 375 degrees. Combine cheese, flour, salt and pepper. Beat egg whites until stiff and fold into the cheese mixture. Shape by tablespoonfuls into 1 inch balls; roll in bread crumbs. Deep fry until golden. Drain well.

Yields 40 or more fritters.

Sharon Colwell

CURRIED CRAB MEAT AU GRATIN

We use this as an appetizer at Brook Lodge, but it is also an excellent luncheon dish.

¾ cup onion, minced	2 tbsp. lime juice
¼ cup peanut oil	salt & pepper to taste
2 tsp. curry powder	4 scallop shells
1 lb. crab meat	1½ tbsp. bread crumbs
2 tbsp. parsley	butter
¼ tsp. red pepper	lime wedges

In a skillet saute ¾ cup minced onion in ¼ cup peanut oil until it is soft. Add curry powder and cook the mixture, stirring for 1 minute. Stir in the flaked and picked-over crab meat, parsley, (minced) and crushed red pepper and saute the mixture for 2 minutes. Add lime juice and salt and pepper to taste and saute the mixture for 1 minute. Divide the crab meat mixture among 4 buttered scallop shells, sprinkle each serving with 1½ T. dry bread crumbs, and dot the tops with softened butter. Put the shells under a preheated broiler for 2 to 3 minutes, or until crumbs are golden. Serve the shells with wedges of lime. Serves 4.

Sharon Colwell

SWEET DILL PICKLES

1 gallon of dill pickles -- Drain well in colander.

While this is draining, in large container mix 8 cups of sugar and 8 Tablespoons of dark vinegar. (I use largest Tupperware bowl).

When pickles are well drained, put them into the sugar mixture and mix well. Cover and leave on the cupboard for 12 to 24 hours.

Put into jars with the liquid and put in refrigerator. Use as needed and enjoy.

NOTE: If using whole dill pickles then quarter or slice them BEFORE you put into sugar mixture.

You can also use the juice again and again.

Jan Pasma

RUSSIAN TEA

1 cup sugar
2 cups Tang
1/2 cup instant tea
1 pkg Wyler's lemonade mix
1 tsp cloves
1 tsp cinnamon.

Use 2 tsp of dry mixture to 1 cup hot water. Makes nice gifts in decorative little jars.

Estelle Harbour

LIME FREEZE

7/8 cup club soda
1 cup crushed ice
1 cup lime sherbet
1 can frozen limeade

Blend till slushy.

Estelle Harbour

LAYERED SWISS SALAD

This is an excellent buffet salad—it also travels well to take to a family get together or potluck supper.

Layer each ingredient in the following order:

(In a 13 x 9 loaf cake pan)

1. Fresh chopped spinach (½ bag)
2. Sprinkle salt, pepper & sugar
3. 1 lb. crisp, cooked, crumbled bacon
4. 6 hard cooked eggs, sliced
5. Fresh chopped lettuce (about 1 small head)
6. Sprinkle salt, pepper & sugar
7. 1 box (10 oz.) frozen peas, uncooked
8. Sweet onion rings
9. Spread a mixture of 1 cup mayonnaise and 1 cup Miracle Whip (or 2 cups mayonnaise seasoned to taste)
10. Sprinkle with 1 cup grated Swiss cheese.

Refrigerate covered 12 to 24 hours.

Sharon Colwell

MARINATED MUSHROOM SALAD

- 1 lb. fresh mushrooms
- 2½ tbsp. Dijon mustard
- 4½ tbsp. red wine vinegar
- ½ tsp. dried tarragon
- ½ tsp. salt
- ½ tsp. dried oregano
- ¼ tsp. pepper, freshly ground
- ½ cup olive oil
- ¼ cup vegetable oil
- 1 head butter lettuce, separated into leaves
- 1 avocado peeled, pitted and thinly sliced
- ½ cup giant black olives
- 3 tbsp. parsley, chopped

Slice mushrooms evenly and set aside. In a separate bowl combine mustard and vinegar. Add tarragon, salt, oregano and pepper. Add both oils and blend thoroughly with a whisk. Pour dressing over mushrooms and make sure each slice is thoroughly coated. Let stand 2 to 3 hours. Serve on a bed of butter lettuce and garnish with avocado slices, black olives and parsley. Serves 6–8.

Sharon Colwell

CALIFORNIA HOT CHICKEN SALAD

This dish is an excellent way to use up left-over chicken or turkey. It is especially nice on a holiday buffet.

3 cups cooked diced chicken
 2 cups thinly sliced celery
 ½ cup slivered salted almonds
 ¼ cup pimiento, cut in narrow strips
 1¼ cups mayonnaise
 3 tbsp. lemon juice
 2 tbsp. grated onion
 1 tsp. salt
 ¼ tsp. pepper
 1 cup crushed potato chips
 ½ cup grated American cheese
 Sugar, if needed

Toss with fork; chicken, celery, almonds, pimiento and mayonnaise blended with lemon juice, grated onion and seasonings. Fill a shallow greased casserole or individual ramekins. Mix grated cheese and potato chips. Sprinkle over salad mixture. Bake in a preheated oven at 375° about 30 minutes if using a casserole. It should be just heated through and lightly browned.

Sharon Colwell

MRS. MARSHALL'S SALAD

Roquefort or bleu cheese is also an interesting variation in place of Swiss cheese.

This recipe will serve 8/12 people.

2 heads of romaine lettuce
 2 cups of cherry tomatoes, halved
 1 cup coarsely grated Swiss cheese
 2/3 cup slivered almonds, toasted
 1/3 cup freshly grated Parmesan Cheese
 ¼ lb. bacon, diced

Wash, dry and tear romaine up into a bowl. Toss with tomatoes, Swiss cheese, almonds and Parmesan cheese. Saute bacon until crisp, drain on paper towels and add to romaine.

DRESSING: Let this set at room temperature for 3 hours.

The juice of 1 lemon
 3 cloves of garlic, crushed
 Salt
 ¾ cup of salad oil
 Pepper

Mix lemon juice, garlic cloves & salt. Add salad oil in a stream, beating with a fork, add pepper to taste.

Sharon Colwell

APRICOT SALAD

20 oz Crushed Pineapple 8 oz. Cool Whip
6 oz. Apricot Jello 1 Pint Cultured Buttermilk

Heat pineapple and juice until its about to reach a boil..
Add jello and stir until dissolved. When cooled add cool
whip and buttermilk and mix well. Serve chilled. GREAT!

Jan Pasma

CAESAR SALAD

Crush 4-5 cloves garlic (chopped) with salt in wooden bowl--
little less, if desired)

Add chopped anchovies - or anchovy paste - Mix.

Add two (2) egg yolks - Mix.

Add 2 1/2 T. wine vinegar (little less)

2 tsp. poupon mustard

6 T olive oil

1 T worchester sauce.

35 turns of whole pepper -- Mix well.

ADD Romaine lettuce which has been cut cross-wise and towel-
dried. Coat thoroughly with above mixture. Add croutons and
parmesan.

Sharon Colwell

BROCCOLI SALAD

2 bunches broccoli, cut into bite-size pieces
1 medium onion
10 strips bacon (fried crisp and crumbled)
1 cup raisins

DRESSING: (Mix together and pour over above ingredients)

1 cup Lite Mayonaise
2 Tbsp. cider vinegar
Scant 1/2 cup sugar

Prepare salad day ahead. Keeps several days in refrigerator.

This is a delicious salad to serve in the summertime!

Betty Lesman

LITHUANIAN BACON BUNS

1/2 lb. bacon chopped. Fry but not crisp. Add 1/4 tsp. pepper.
 1 onion chopped. Add to bacon but do not cook onion.
 1/2 lb. smoked ham chopped. Add some bacon grease to blend everything together.

Refrigerate overnight.

1 pkg. yeast
 1/2 c. warm water
 1 tsp. sugar } Stir until yeast is dissolved

Add & mix:

1 c. 1/2 and 1/2
 1/4 c. butter
 1/4 c. oleo
 1 tsp. salt
 3 c. flour
 1/2 c. sugar
 1 egg
 1 Tbs. sour cream

Let rise 1 hour

Roll out dough. Cut in circles. Add 1 tsp. filling and roll up.

Brush bacon buns with beaten egg & pinch sugar before baking.

Bake 450° 15 minutes or until brown.

Estelle Harbour

WHOLE WHEAT HAMBURGER ROLLS

Mix: 2 cups whole wheat flour
 2 packages yeast
 2 tsp. salt
 1/3 cup dry milk

Add: 1-3/4 cups hot tap water
 1/4 cup honey
 1/2 cup oil

Stir ingredients. Stir in 3 cups white flour, 1 cup at a time. Cover bowl with plastic wrap and let stand 10 minutes. Flour board or countertop. Roll dough mixture and cut in rounds. Let rise on greased cookie sheet for 30 minutes. Bake 15 minutes in 425°F. oven. Butter tops.

Sue Beck

"SIX-MONTH BRAN MUFFINS"

There are many recipes for good bran muffins, but not only does this muffin have good flavor, it is a convenient recipe to have. You can serve fresh homemade muffins in just the time it takes to heat the oven, fill the tins and bake. We do not recommend keeping the batter in a refrigerator more than four to six weeks, as the batter has a tendency to separate.

Yield: about 4 dozen

2 cups 100% Nabisco cereal bran
 2 cups water, boiling
 2½ cups sugar
 1 cup Mazola oil
 5 cups sifted flour
 1½ tsp. salt
 5 tsp. soda
 4 eggs
 4 cups Kellogg's All Bran
 1 qt. buttermilk
 1 lb. white raisins, optional

Mix cereal bran and boiling water, set aside and cool. Cream sugar and oil. Add eggs to oil mixture. Add All Bran. Add buttermilk alternately with flour which has been sifted with salt and soda. Mix all together, then add the cereal bran mixture. Store in a covered bowl in the refrigerator. The flavor improves with age. Do not stir when ready. Fill well-greased muffin tins 2/3 full. Bake at 400° for about 15–17 minutes. Do not substitute any

Sharon Colwell

BROOK LODGE FRENCH TOAST

From a 3 day old loaf of unsliced homemade type bread, cut 3 slices $\frac{3}{4}$ inch thick. Trim the crusts and cut each slice into 2 triangles. Combine 1 cup light cream with 4 eggs, well beaten and $\frac{1}{4}$ tsp. salt. Dip the triangles into the mixture, letting them absorb as much of it as possible. Fry the triangles in $\frac{1}{2}$ inch hot vegetable oil (325 degrees) turning them once, until they are golden brown. Put the triangles in a shallow baking pan and bake them in a hot oven 400 degrees for 3–5 minutes, or until they are well puffed.

Drain them on absorbent paper and sprinkle them with confectioners' sugar. Serve the French toast at once, with applesauce, currant jelly, honey or maple syrup.

Sharon Colwell

BAKED APPLE DOUGHNUTS

1-1/2 Cups Sifted Flour 1/3 Cup Shortening
 1-3/4 tsp. Baking Powder 1 Beaten Egg
 1/2 tsp. Salt 1/4 Cup Milk
 1/2 tsp. Nutmeg 1/2 Cup Grated Raw Apples
 1/2 Cup Sugar

Sift together: flour, baking powder, salt, nutmeg, 1/2 C sugar. Cut in shortening until mixture is fine. Mix together: egg, milk, and apple. Add all at once to dry ingredients and mix quickly but thoroughly. Fill greased muffin tins 2/3 full. Bake at 350° for 20-25 min. or until golden brown.

While baking mix 1/3 Cup of Sugar with 1 tsp. of Cinnamon and set aside. Melt 1/2 Cup of Butter and set aside.

Remove doughnuts from muffin pans and roll in melted butter and then in sugar and cinnamon mixture. Makes 12 doughnuts.

Jan Pasma

APPLE BREAD

1 tsp. Soda 2 Beaten Eggs
 2 Tbs. Sour Milk 1 tsp. Vanilla
 1/2 Cup Margarine 2 Cups Flour
 1 Cup Sugar 2 Cups Diced Apples

Dissolve soda in sour milk. Cream margarine and sugar. Beat in eggs. Alternately add sour milk & flour to creamed mixture. Add vanilla, fold in apples. Pour into greased loaf pan.

TOPPING:

4 Tbs. Margarine 4 Tbs. Sugar
 4 Tbs. Flour 1-1/2 tsp. Cinnamon

Combine & sprinkle on dough. Bake at 350° for 1 hour. Makes 1 loaf.

Jan Pasma

OVERNIGHT YEAST WAFFLES

6-8

2 cups	Milk
1 pkg.	Dry yeast
1/2 cup	Warm water
1/3 cup	Melted butter
1 tsp.	Sugar
1/8 tsp.	Salt
3 cups	Flour
2	Eggs
1/2 tsp.	Baking Soda

12-16

4 cups
2 pkgs.
1 cup
2/3 cup
2 tsp.
1/4 tsp.
6 cups
4
1 tsp.

Scald milk; cool to lukewarm. Put water in large bowl; sprinkle in yeast; stir until dissolved. Add butter, salt, sugar and flour. Mix thoroughly until smooth. Cover; let stand overnight at room temperature. When ready to bake, add eggs and baking soda.

Estelle Harbour

COFFEE CAKE

1 pkg lemon cake mix
 1 3 oz. pkg. instant lemon pudding mix
 3/4 C oil
 3/4 C water
 4 eggs
 1 tsp vanilla

Topping

1/2 C chopped nuts
 1/2 C sugar
 2 tsp cinnamon

Beat first six items. Grease tube cake pan. Pour in batter first, alternating with topping and ending with topping.

Bake at 350° for 45-50 minutes.

Bernice Menck

FRENCH ONION SOUP

3 medium onions sliced
1/4 cup butter
2 Tbs. beef bouillon
1 Tbs. worchestire sauce
1/2 tsp paprika
Pepper
5 cup water

Micro cook butter and onions, covered 9-11 minutes. Stir in remaining ingredients. Cook 8-10 minutes. Stir once during cooking.

Serve with toasted croutons. May add shredded Swiss cheese and melt under broiler.

Estelle Harbour

CHICKEN NOODLE CASSEROLE

1 8 oz. pkg. Reames frozen noodles
1/3 cup chopped green pepper
1/3 cup chopped onion
2 Tbs. butter
2 Tbs. flour
1/4 tsp. thyme
Can condensed cheddar cheese soup
1 cup milk
1-1/2 cups chopped cooked chicken
4 oz can mushrooms, drained
1/4 cup grated Parmesan cheese

Cook frozen noodles in boiling water till tender. Drain and set aside.

In saucepan cook green pepper and onion in butter till tender. Blend in flour and thyme. Stir in soup and milk. Cook and stir till thickened and bubbly. Fold in chicken, mushrooms and noodles. Turn into 1-1/2 quart casserole. Sprinkle with cheese. Bake, uncovered 350° 30-35 minutes.

Estelle Harbour

CHICKEN BREASTS SUPREME

3 medium chicken breasts, cut in half lengthwise
3/4 tsp. seasoned salt
Paprika
1 chicken bouillon cube
1 cup boiling water
1/4 cup sauterne
1/2 tsp. instant minced onion
1/2 tsp. curry powder
Dash pepper

Sprinkle chicken with seasoned salt and paprika; place in 9x13 baking pan. Dissolve chicken bouillon cube in boiling water; add wine, instant minced onion, curry powder and pepper. Pour over chicken. Cover with foil; bake 350° for 30 minutes. Uncover and bake 40 minutes longer or till tender. Remove chicken to warm platter. Strain pan juices; reserve.

Prepare mushroom sauce:

In saucepan, blend 2 Tbs. flour with 1/4 cup cold water; slowly stir in reserved pan juices. Cook and stir over low heat till sauce thickens and bubbles; boil 3-4 minutes longer. Add one 3 oz. can sliced mushrooms, drained; heat through. Spoon sauce over chicken breasts.

Estelle Harbour

CHICKEN DIJON

4 whole chicken breasts, skinned, boned and halved lengthwise
3 Tbs. butter
Chicken broth, canned
1/2 cup light cream
2 Tbs. flour
2 Tbs. Dijon-style mustard

In skillet, cook chicken in butter till tender; about 25 minutes. Remove to platter; keep warm. Measure pan juices, add enough chicken broth to make 1 cup. Return to skillet. Blend together cream and flour; add to broth. Cook and stir till thickened and bubbly. Stir in mustard. Spoon some sauce over chicken; pass remainder. Serve with cooked long grain and wild rice.

Estelle Harbour

GRATED POTATO CASSEROLE

1/2 cup milk	2 Tbs. soft butter
3 eggs	1/2 small cut onion
1/2 tsp. salt	5 potatoes, peeled & cubed
1/8 tsp. pepper	
1 cup cheddar cheese	

Place all ingredients in blender in order listed. Blend just till grated. Pour into greased 7x11" pan. Bake 375° 35-40 minutes.

Estelle Harbour

GOURMET POTATOES

6 medium potatoes, cooked & shredded
2 cup grated cheddar cheese
1/4 cup butter
1-1/2 cup sour cream
1/3 cup green onions
1 tsp salt
1/4 tsp pepper
2 Tbs. butter

Cook cheese & butter till almost melted in microwave.
Blend in sour cream, onions, salt & pepper. Fold in potatoes
and turn into greased 2 qt. casserole. Dot with butter.
Bake 25 mintues 350°.

Estelle Harbour

2 tbsp. shortening
1 clove garlic, sliced
2 lbs. boneless beef
1 cup coarsely chopped onion
¼ cup lemon juice
1½ tsp. salt
dash pepper
¼ cup of water
1 small bay leaf
¾ cup apricot preserves
1 tsp. curry powder,
2 oranges, peeled & cut into chunks
2 bananas, cut in thick slices
¼ cup almonds, slivered
2 tbsp. butter
1½ cups packaged pre-cooked rice
1½ cups water

Heat shortening in large fry pan with close fitting cover; add garlic and brown, remove garlic. Cut beef into 1½ inch cubes; add to hot fat and brown. Add onion, lemon juice, water, 1 tsp. salt, pepper and bay leaf; cover, simmer until tender (2 hours). Add ½ cup preserves and curry powder; cook, uncovered until sauce thickens; remove bay leaf, then add oranges and bananas--keep warm. Brown almonds lightly in butter; add rice, water, remaining ½ tsp. salt and remaining preserves. Bring to boiling, cover and let stand for time suggested on rice package. To serve, spoon beef mixture onto rice. (If you prefer long grain rice, prepare and add almonds.

Sharon Colwell

PORTUGUESE ROAST LAMB

6-8 lbs. leg of lamb
½ cup parsley, chopped
3 tbsp. fresh rosemary, chopped or
2 tbsp. of dried rosemary
4 cloves garlic, finely chopped
½ tsp. ground cardamom
1 tbsp. oil
1 cup white wine
3 tbsp. oil

Cut deep slashes in leg of lamb and stuff the slashes with a mixture of parsley, rosemary, garlic, cardamom and 1 tbsp. oil. Tie the lamb with cord so that it will hold its shape, brush it with oil, and sprinkle it with salt and pepper. Roast the lamb in a very hot oven (450 degrees) for 15 minutes, reduce the temperature to slow 300 degrees and roast the meat for 3 hours, basting frequently with a mixture of white wine and 3 tbsp. oil. Or roast to the degree of doneness desired according to your meat thermometer.

Sharon Colwell

This chicken has a gourmet flavor and is so easy to prepare. After you've fixed it a few times, you'll find yourself making your own version of it. Actually, it is a working girl's specialty for entertaining. Everything but making the sauce can be done the night before. Take care not to boil the sauce or make the sauce too far in advance of serving as the cream will curdle from the chicken liquids being added or from being held at too high a temperature.

1 2-2½ lb. frying chicken	¼ cup shortening
or	
4 to 6 chicken breasts	1 medium onion, chopped
1/3 cup flour	½ cup sherry
1 tsp. salt	¼ cup water
1/8 tsp. pepper	½ cup mayonnaise
¼ tsp. paprika	¼ cup sour cream
	2 tbsp. minced parsley

1. Clean and quarter chicken; dust with flour which has been seasoned with salt, pepper and paprika.
2. Melt shortening in heavy skillet or Dutch oven; brown chicken on both sides.
3. Add onion, sherry, and water, cover and simmer until tender, about 1 hour.
4. Remove chicken to hot platter and keep warm.
5. Add mayonnaise and sour cream to liquid in skillet, blending until smooth; add parsley and additional seasoning, if desired. Pour over chicken. Serves 4 people.

Sharon Colwell

ONE POUND PORK CHOPS

For 6 double or one pound pork chops.

MARINATING SAUCE:

2 cups soy sauce	1 tbsp. dark molasses
1 cup water	1 tsp. salt
½ cup brown sugar	

Mix soy sauce, water, brown sugar, molasses and salt and bring to a boil. Let cool. Put six 1 lb. chops in a pan with bone side up. Pour sauce over chops, let stand overnight in refrigerator. Next day, take chops out of sauce, place in a baking pan and cover tightly with foil. Put in a 375 degree oven and bake until tender—about 2 hours.

RED SAUCE:

1 tbsp. dry mustard
½ cup brown sugar
1/3 cup water
1—14 oz. bottle catsup
1—12 oz. bottle chili sauce

Mix dry mustard, sugar and water together, leaving no lumps. Bring all ingredients to a slight boil, and the red sauce is finished. After chops are tender, remove them from the oven and dip in red sauce. After dipping, place chops in baking pan and bake for 30 minutes in 350 degree oven or until slightly glazed and browned. (Marinating sauce and red sauce can be re-used if brought to a boil and refrigerated or frozen.)

If desired you may charcoal broil the dipped chops over

Sharon Colwell

CHUCK ROAST—BBQ'D OVER CHARCOAL

At the Lodge we use this marinade for any large piece of meat such as sirloin strip or rib roasts. It is a very popular method of preparing meat for our Chuckwagon dinners.

Sprinkle with Adolph's tenderizer:

1 5–6 lb. blade chuck roast, 3" thick

Marinade:

1 5 ox. bottle soy sauce
1 tbsp. worcestershire sauce
1 lemon (juice from)
¼ cup brown sugar
½ cup bourbon
1½ cups water

Marinate overnight or at least 8 hours; turning once or twice. Broil over very low coals on a charcoal grill for 1 hour, turning every 15 minutes, brushing with the marinade each time.

This roast will be rare with 1 hour of cooking.

Sharon Colwell

BARBECUED SPARE RIBS

In order to insure enough time to complete this recipe, it is advisable to make the sauce early in the day, or the day before using.

3–4 lb. Pork Back ribs
4½ cups barbecue sauce

Sauce:

2 medium onions, chopped
3 tbsp. butter
¼ cup vinegar
¼ cup sugar
2 cups catsup
2 tbsp. Worcestershire Sauce
2 tsp. dry mustard or prepared
1 cup celery cut fine
1 cup water.

Sauce: Brown onion in butter. Add remaining ingredients. Simmer until thoroughly blended and slightly thickened.

Preheat oven to 400 degrees. Brown ribs in foil-lined pans, meaty side up sprinkled with a little salt and pepper. Remove from oven until cool to handle. Cut in servings (2–3 ribs per piece). Dip each piece in the sauce, stand in foil-lined pans (drain fat off, if using the same in which they were browned) and cover with more foil and bake at 325 degrees for 2–2½ hours.

Sharon Colwell

BROCCOLI or CABBAGE-NUT CASSEROLE

If you're using for a company dinner, this can be put together early in the day and baked just before serving.

8 / 10 servings.

2-10 oz. pkg. of chopped, frozen broccoli

or

1 medium head of cabbage, chopped

1 cup cheddar cheese, sharp, grated

1 11 oz. can cream of mushroom soup

1 cup mayonnaise

1 medium onion, chopped

2 eggs, well beaten

$\frac{3}{4}$ cup pecans, chopped

1 cup Bread crumbs, buttered

Cook broccoli or cabbage with salt according to package directions. Drain. Add soup, mayonnaise and pecans; mix well. Add eggs and onion. Pour into greased $1\frac{1}{2}$ or 2 quart casserole. Sprinkle with $\frac{1}{2}$ cup cheese; then top with crumbs and the other $\frac{1}{2}$ cup of cheese. Bake at 350 degrees for 30 minutes or until nicely browned.

Sharon Colwell

VEGETABLE MEDLEY CASSEROLE

6/8 servings.

1 cup cooked brown rice

2 cups broccoli, cut in $\frac{1}{2}$ " slices

2 (or 1 cup) carrots, cut in julienne strips

1 (or 1 cup) zucchini, bias sliced

1 cup cut, green beans

1 jar (16 oz.) marinara Sauce

OR

1 cup tomato juice and 1 cup tomato paste

1 cup (4 oz.) shredded Longhorn cheese

1 cup (4 oz.) shredded Monterey Jack cheese

Place rice in bottom of buttered casserole. Cook separately broccoli, carrots, zucchini, and green beans in boiling salted water until just tender, 5 to 7 minutes; drain. Reserve a few zucchini slices for garnish. Spoon remaining vegetables over rice, top with sauce. Cover & bake at 375 degrees for 30 minutes. Combine cheese; sprinkle over casserole. Return to oven to melt cheese, about 5 minutes. Garnish with zucchini slices.

Sharon Colwell

BAKED LIMA BEANS

A nice variation in place of the traditional baked navy beans.

This recipe serves 8 to 10 people.

- 1 lb. small dried lima beans
- 1 cup light brown sugar
- 2 tsp. mustard
- 1¼ cups catsup
- 1 small or 1/3 cup of diced onion
- 1 lb. bacon, cut up

Soak beans overnight, drain and cover with water. Boil the lima beans until tender. Add light brown sugar and the remaining ingredients, then pour into a 2 qt. casserole or bean pot and bake covered at 325 degrees for 3 hours.

Sharon Colwell

CANNELLOINI**STUFFING:**

Take 3 lbs. spinach. Wash, trim stems and put into a pan with no water. Add salt and stir spinach in a hot pan until it wilts. Drain and chop. Mix into this 3/4 lbs. ricotta, 3 tablespoons melted butter, 1-1/2 teaspoons chopped garlic, 1-1/2 teaspoons freshly cracked white pepper, 3 slices prociutto ham, chopped, few small cubes mozzarella cheese. Place some on each piece of dough. Roll up each piece of dough and arrange on a buttered au gratin dish. Brush with butter and cover with sauce.

SAUCE:

Melt 4 tablespoons butter in a pan. Add 6 skinned tomatoes, thinly sliced. Cook briskly with 1-1/2 teaspoon chopped garlic, salt and pepper for a few minutes only. Add 2 tablespoons tomato paste. and mix well. Mix in 1 lb. raw, ground lean beef. Correct seasoning. Cook 15 minutes. Cover Cannelloini with sauce. Sprinkle with imported parmesan cheese, dot with butter and brown under broiler.

Sharon Colwell

OVEN STEW

2# beef chuck - 2" cubes
 1 onion, quartered
 4 carrots, pared and halved
 4 celery stalks, quartered
 1/2 green pepper, chopped
 1/4 cup tapioca
 1/4 cup dry bread crumbs
 2 cups mushrooms (1/2# fresh)
 1 tsp. salt
 1/4 tsp. pepper
 1 can tomatoes
 3/4 cup dry red wine

Combine all ingredients in large dutch oven with tight cover. Cook in oven for 4 hours at 300°F. Do not uncover while cooking. Serve over noodles.

Sue Beck

QUICHE LORRAINE L' ESCOFFIER

Makes 1 -- 9 inch

1/4 lb. slab bacon, cut into 1/4 inch; dice, cooked.
crisp, drained
 1 unbaked 9 inch pie shell
 1/2 lb. grated Gruere cheese
 5 eggs
 2 cups whipping cream
 Salt and freshly ground pepper
 Pinch of freshly grated nutmeg

Preheat oven to 300 degrees F. -- sprinkle bacon over pie shell and top with cheese. Combine eggs and cream in medium bowl and whisk until well blended. Mix in seasoning. Pour over cheese. Bake until quiche is lightly browned, about one hour. Cut into wedges and serve.

Sharon Colwell

COUNTRY-STYLE CORN PUDDING

- 1 16 oz. can whole kernel corn, drained
- 1 16 oz. can cream style corn
- 2 eggs, slightly beaten
- 1/2 cup margarine, melted
- 1 cup sour cream
- 1 8-1/2 oz. pkg. corn muffin mix
- 1 cup cheddar cheese, shredded

Mix together all ingredients. Pour into 9 x 13 ungreased pan. Bake 350 oven, 35 minutes or until set.

Serves 8-10.

My family loves this dish...especially good for company, pot-lucks or reunions. You will be sure to get compliments!

Betty Lesman

SALISBURY STEAK

1 lb. hamburger
1 egg
1/4 cup bread crumbs
1/4 cup milk
1/2 package onion soup mix

Mix in onion soup with the above ingredients

Make into patties and brown and drain

Mix: 1 can of cream of mushroom soup
1-1/2 can of water
2 tablespoons flour

Mix good and pour over patties
Simmer 30 minutes on low heat

Makes 5 large patties

Betty Wells

BLACK ANGUS POTATOES AU GRATIN

6 to 8 Servings

1-1/2 pounds unpeeled potatoes--salt

2 tablespoons (1/4 stick) butter

2 tablespoons flour

1-1/2 cups hot milk

1/2 cup shredded sharp cheddar cheese

1 teaspoon freshly grated Parmesan cheese

1 garlic clove, minced

Salt and freshly ground pepper

Shredded cheddar, grated Parmesan and paprika (topping)

Boil potatoes in lightly salted water until tender. Cool, peel and cut into 1/4-inch slices. Layer slices in buttered casserole.

Preheat oven to 350 degrees F. Melt butter in medium saucepan and stir in flour until mixture is smooth. Gradually add hot milk, stirring constantly. Stir in cheeses and garlic and continue cooking until cheese is melted. Season to taste with salt and pepper.

Pour over potatoes and sprinkle with cheddar, Parmesan and paprika. Bake 20 minutes. Place under broiler just until brown and bubbly. Serve immediately.

Sharon Colwell

PUMPKIN PIE DESSERT SQUARES

Mix:

1 pkg. yellow cake mix (reserve 1 cup mix for topping)
1/2 cup butter (softened)
1 egg

Grease 9x13 pan. Press cake mixture into pan.

Filling:

15 oz. can pumpkin
2 eggs
2/3 cup evaporated milk
1/2 cup brown sugar
2-1/2 tsp. pumpkin pie spice.

Combine and pour filling over cake mix.

Topping:

Combine 1 cup reserved cake mix with 1/4 cup sugar & 1 tsp. cinnamon. Cut in 1/4 cup butter. Sprinkle over filling. Bake 350° for 50 minutes. Serve with whipped topping.

Estelle Harbour

TWINKLE DESSERT

9 Twinkies, cut in half (horizontally)
1 large box vanilla instant pudding
Milk to prepare pudding (less 1/2 cup)
Whipped Cream
Crushed Heath Candy Bars

Slice Twinkies lengthwise. Place in a 9x13 pan and cover with prepared pudding. Top with sweetened whipped cream. Sprinkle with crushed Heath bars. Chill thoroughly.

It's so simple you won't believe the results!

Estelle Harbour

APPLE SLICES

2 cups flour	2 egg yolks
1/2 tsp salt	1 Tbs. lemon juice
1/2 cup shortening	8 Tbs. cold water

Blend flour and salt, cut in shortening. Mix well the egg yolks, lemon juice and cold water. Add gradually to dry ingredients. Stir until flour is moistened, divide into two parts. Roll dough as thin as for pie crust and line 9x13" pan. Fill with apple mixture:

8 apples, Sliced	1 Tbs. flour
1/2 cup sugar	1/2 tsp. cinnamon
1/4 tsp. salt	1/2 tsp. nutmeg
1/2 cup raisins	

Roll second portion of dough to fit top of the pan and lay over the apples. Press edges of dough firmly together. Bake 350° about 45 minutes or until apples are tender and crust is nicely browned. When cool drizzle a thin confectioners' frosting over the top and cut into slices.

Estelle Harbour

PINEAPPLE UPSIDE DOWN CAKE

1-1/2 cup flour
 1 cup sugar
 2 tsp. baking powder
 1/2 tsp. salt
 Add:
 1/3 cup soft shortening
 2/3 cup milk
 1 tsp. vanilla
 1/2 tsp lemon extract
 Beat 2 minutes, then add:
 1 egg
 Bake 2 more minutes.

Melt 1/3 cup butter in heavy 10" cast iron skillet. Sprinkle with 1/2 cup brown sugar evenly over butter. Arrange pineapple slices (drained) on the sugar coating. Decorate with pecan halves and cherries. Pour cake batter over fruit. Bake 40-50 minutes at 350° or until toothpick stuck into center of cake comes out clean. Immediately turn pan upside down.

Estelle Harbour

GOOEY BUTTER CAKE

1 Duncan Hines butter recipe cake mix
 1 lb. powdered sugar minus 1/2 cup (reserve)
 4 eggs
 1 stick melted butter
 8 oz. cream cheese
 1 cup nuts

Mix cake mix, 2 eggs and melted butter. Pour into greased 9x13" pan. Mix cream cheese, 2 eggs and powdered sugar. Pour over cake layer. Sprinkle with nuts. Bake at 350° for 35-40 minutes. Sprinkle with remaining sugar when slightly cooled.

Estelle Harbour

BRANDY ICE CREAM

Add 2½ oz. of Brandy (1/3 cup) to 1 quart of softened ice cream. Keep frozen until used.

This mixture will always be soft so it is best to serve in chilled dishes. At Christmas garnish with Holly and serve with Christmas cookies. Any that is left over may be used as a delicious topping on warm puddings such as apple crisp.

Sharon Colwell

ICE CREAM SURPRISE

To transform a bowl of chocolate ice cream into a tangy dessert surprise, mix together the following:

- 1 tbsp. coconut, flaked or grated
- ½ tsp. orange peel, grated
- ½ tsp. sugar

Sprinkle this mixture over each serving of chocolate ice cream.

If you want to carry the transformation one step further, pour about 1 teaspoon Cointreau or other orange-flavored liqueur, such as Curacao, or Grand Marnier, over the ice cream first, then top with the coconut mixture.

Sharon Colwell

ICE CREAM BALLS WITH FRUIT EN COQUILLE

This is a very pretty dessert and it can all be done ahead of time except for final assembling.

- 6 Meringue shells
- 18/24 small ice cream balls (various flavors; coffee, pistachio, chocolate, strawberry)
- 2 cups fruit in season (Summer—peaches, pears, berries, plums, melon; Winter—orange, strawberries, pears, canned fruit)

Make ice cream balls in advance and roll in shredded coconut. Wrap in wax paper and set on tray in freezer. To serve, remove from freezer and arrange 3 or 4 ice cream balls in each meringue shell; cover with fruit and serve immediately.

Sharon Colwell

YUMMY CARAMEL BARS

This recipe speaks for itself!

Yield: 24 bars

32 caramels or 1 cup caramel syrup
 1/3 cup light cream or evaporated milk
 1 cup all-purpose, sifted flour
 1/2 tsp. baking soda
 1/4 tsp. salt
 3/4 cup dark brown sugar, firmly packed
 1 cup old-fashioned oats, uncooked
 3/4 cup butter or margarine
 1 6-oz. pkg. semisweet chocolate pieces
 1/2 cup pecans, chopped coarsely

Combine caramels and cream in the top of a double boiler. Heat over simmering water until caramels are melted, stirring occasionally to blend until smooth. Remove from heat and set aside. Heat oven to 350 degrees. Lightly butter an 11 x 7 x 1 1/2-inch baking pan.

Sift flour, baking soda and salt together into a large mixing bowl. Stir in brown sugar and oats. Using a pastry blender or two knives, cut in butter until mixture looks like coarse crumbs. Turn half of the oat mixture into prepared pan and press evenly with chocolate pieces and pecans and then spread with caramel mixture. Sprinkle remaining oat mixture evenly over the caramel. Return to oven and bake about 20 minutes or until lightly browned. Set pan on a wire rack to cool slightly, about 30-45 minutes. Chill in refrigerator 1 to 2 hours or until caramel layer is set. Cut into bars. Store in zip

Sharon Colwell

ALMOND SQUARES

1/2 cup butter
 1/2 cup sugar
 1/4 tsp. salt
 1 egg plus 1 yolk
 1 cup flour

Combine ingredients and mix thoroughly, and press into a 9 x 13 pan. Bake at 400 degrees for 10 minutes.

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2 tsp. sugar
 3 egg whites
 1 tsp. vanilla

In a small mixer bowl, beat egg whites, gradually add sugar. Beat until stiff. Add vanilla.

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1 cup sugar
 1 cup almond paste
 2 egg yolks
 juice of 1/2 lemon
 1/2 cup angel flake coconut
 1/2 cup sliced almonds

Beat sugar and paste together until fluffy. Add yolks and lemon juice. Mix well. Fold into the egg white mixture. Spread over baked crust. Sprinkle with coconut and sliced almonds. Bake at 320 degrees for 30 minutes. Cool and cut into squares.

Sharon Colwell

PINEAPPLE ICE BOX CAKE

9 servings

- ½ lb. almond macaroon crumbs
- ½ cup coconut, grated
- ½ cup butter
- 1½ cup powdered sugar
- 2 eggs, unbeaten
- 1–9 oz. can of crushed pineapple, drained
- ½ pt. whipping cream.

Dry and roll the macaroons into crumbs, add coconut. Put ½ of the crumb mixture in the bottom of an 8 x 8 inch pan. Cream butter and sugar. Add eggs one at a time and beat until smooth and creamy. Pour this mixture over the crumbs. Whip cream and fold in pineapple, pour this over the butter and sugar mixture. Cover with remaining crumbs and put in the refrigerator overnight.

Sharon Colwell

BANANA SPLIT CAKE

- 2½ cups graham cracker crumbs
- ½ cup melted butter or margarine
- 2 cups powdered sugar, sifted
- 2 eggs
- 1 cup butter or margarine
- 4–5 bananas, sliced lengthwise
- 1–#2 can crushed pineapple, very well drained
- 1 large size container of Cool Whip (13½ oz.)
or sweetened whipped cream

Garnish with chopped nuts and maraschino cherries.

Line a 9 x 13 pan with graham cracker crumbs mixed with ½ cup butter or margarine. Press crumbs in pan. Beat together powdered sugar, eggs and 1 cup softened butter or margarine. Beat well, 15 minutes. Pour over graham cracker crust. Drop bananas in pineapple juice to prevent discoloration. Drain bananas and place over creamed mixture. Spoon pineapple over bananas. Spread Cool Whip or whipped cream over pineapple. Then garnish with chopped nuts and cherries. Chill overnight.
Serves 12–15 persons.

Sharon Colwell

ITALIAN MACAROONS

Finely grind enough blanched almonds to make 2 cups. (This can be done in the blender.) Do this a few days before making macaroons so they can dry out. Stiffly beat 3 egg whites. Blend together the whites, ground nuts, 1 cup of granulated sugar and 1 teaspoon almond extract. Do this thoroughly but with a light touch. Grease and flour baking sheets. Drop batter onto sheets, 2 inches apart. Push into round shapes with your fingers. Sift confectioner's sugar over the cookies. Let stand at room temperature for 2 hours to dry. Bake at 300 degrees for 15-20 minutes or until lightly golden brown. Let stand a minute or so then carefully remove to a cake rack.

FOR XMAS-- press 1/2 red or 1/2 green candied cherry into cookies while still hot.

May be wrapped individually in pastel shades of tissue paper and served on a crystal compote in a pyramid.

Sharon Colwell

CATCH A BOYFRIEND CAKE

1 box chocolate cake mix
1 (6-ounce) box chocolate instant pudding
4 eggs
1/2 cup oil
1 cup water
1 cup chopped walnuts

(Filling)

1 eight-ounce package softened cream cheese
1/3 cup sugar
1 egg, room temperature
dash salt
6 ounces semi-sweet chocolate chips

Grease and flour bundt or heart-shaped cake pan. Blend cake ingredients, stirring until moistened. Pour half into prepared pan. Beat cream cheese until fluffy. Blend sugar, egg and salt. Spread gently on cake batter. Sprinkle chips on. Cover with rest of cake batter. Cover with rest of cake batter. In 350 degree oven, bake for 60-70 minutes.

Paula Wright-Burns

POTATO CHIP COOKIES

1 3/4 sticks butter or margarine
2 cups white or brown sugar
2 eggs
2 cups flour
2 cups crushed potato chips
1 12 ounce package butterscotch chips
1 teaspoon baking soda

Cream butter and sugar. Add eggs, flour, potato chips, butterscotch chips and soda. For each cookie, drop rounded tablespoon onto greased baking sheet. Bake at 350 degrees 10 minutes. Makes six dozen cookies.

Paula Wright-Burns

FLORIDA ORANGE PIE

1 cup sugar
5 tablespoons cornstarch
2 tablespoons orange rind, grated
1 cup fresh orange juice
1 Cup orange sections, cut into pieces with seeds removed
3 egg yolks, beaten
1 tablespoon lemon juice
1 tablespoon butter
1 8-inch or 9-inch pie shell, baked
3 egg whites
6 tablespoons sugar
1/4 teaspoon lemon or orange extract

In a small saucepan, combine sugar, cornstarch, grated orange rind and mix well. Stir in orange juice and orange sections. Cook on low heat, stirring until clear, about three to four minutes. Temper the egg yolks by adding a small amount of hot mixture to beaten egg yolks; return to hot mixture, and cook about five minutes, stirring constantly. Remove from heat and blend in lemon juice and butter. Pour into baked pie shell.

Beat egg whites until frothy; when stiff, beat in the six tablespoons sugar and extract. Keep beating slowly until smooth and glossy. Spread on pie, using the back of tablespoon to form peaks. Make sure to seal meringue on edges of the pastry. Bake at 400 degrees until lightly browned, about eight to ten minutes. Serves 6-8.

Paula Wright-Burns

GLAZED FRESH APPLE COOKIES

1 1/3 cups packed brown sugar
1/2 cup shortening
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground cloves
1/4 cup apple juice or apple cider
1 1/2 cups chopped, unpeeled apple (1 large apple, 7 ounces)
1 cup chopped nuts
1 cup raisins
1 1/2 cup sifted powdered sugar
2 tablespoons milk
1 tablespoon margarine or butter, softened
1/4 teaspoon vanilla
Dash salt

1. In a mixer bowl, beat brown sugar and shortening with an electric mixer on medium speed until well combined. Beat in egg until fluffy. In a bowl, combine flour, baking soda, cinnamon, the 1/4 teaspoon salt and cloves. Beat into creamed mixture on low speed. Beat in apple juice. By hand, stir in apple, nuts, and raisins.
2. Drop dough by slightly rounded tablespoons onto a greased cookie sheet. Bake in a 400 degree oven for 7 to 8 minutes.
3. Meanwhile, in a small bowl, combine the powdered sugar, milk, margarine or butter, vanilla, and salt. Stir the mixture until smooth. Spread on each warm cookie. Makes 30 cookies.

Paula Wright-Burns

MOCHA-CARAMEL BARS

1 package 2-layer size chocolate cake mix
1/2 cup milk
1/4 cup margarine or butter, melted
1 tablespoon instant coffee crystals
48 caramels (14 ounces)
1/3 cup milk
1 cup chopped walnuts
1 cup broken milk chocolate or dark sweet chocolate bar
(2.8 ounces)

1. Stir together cake mix, the 1/2 cup milk, margarine, and coffee until smooth. Spread half the mixture in a greased 13 x 9 x 2 inch baking pan. Bake at 350 degrees for 10 minutes.
2. In heavy, 1 1/2-quart saucepan, melt caramels in 1/3 cup of milk over low heat, stirring till smooth.
3. Sprinkle baked crust with walnuts. Drizzle with caramel mixture and sprinkle with chocolate chunks. Drop remaining cake mixture by teaspoonfuls over all.
4. Bake at 350 degrees about 20 minutes. Cool, cut into bars. Makes 36.

Paula Wright-Burns

HEAVENLY HASH

1 pound milk chocolate
30 large marshmallows
1 cup pecan halves

1. In top of double boiler set over simmering water, or in a ceavy saucepan over low heat, melt chocolate, stirring often till chocolate is smooth and reaches 90°.
2. Meanwhile, on a baking sheet, arrange 24 of the marshmallows in a signle layer in blocks of six. Cut the six remaining marshmallows into eighths. Put the pecans in a small saucepan.
3. When chocolate is ready, put about 1/4 cup (enough to cover) over each block or marshmallows. (White streaks in the chocolate means it's too hot.) Stir about 1/2 cup of melted chocolate into pecans; keep warms. Stir marshmallow pieces into remaining chocolate. Plug holes between large marshmallows with chocolate-covered marshmallow pieces. Spread pecan-chocolate mixture over top. Let set.
4. To serve, break or cut blocks into pieces.

Makes 1 3/4 pounds candy.

Eleanor Goretzka

CARMELS

1 - 16 oz. package brown sugar (2 1/4 cups packed)
2 cups light corn syrup
1/2 cup whipping cream
6 Tablespoons butter
2 Tablespoons whipping cream
1/2 teaspoon vanilla

1. Butter a 15" X 10" X 1" baking pan. Set prepared pan aside.
2. In a heavy, 3-quart saucepan, combine brown sugar, corn syrup, and the 1/2 cup of whipping cream; mix well. Cook over medium-high heat to boiling, stirring constantly to dissolve the sugar. Carefully clip candy thermometer to pan.
3. Cook over medium heat, stirring frequently, till candy thermometer registers 250° (hard ball stage). Mixture should boil at a moderate steady rate over the entire surface. Remove from heat. Remove thermometer from pan.
4. Add butter, the 2 Tablespoons of whipping cream, and vanilla; mix well. Pour mixture into the prepared baking pan. COOL.
5. Cut candy into pieces about 1 1/2 inches square. Roll each piece of candy in waxed paper or clean plastic wrap. Store candy, tightly covered, in a cool, dry place.

Makes 2 1/4 pounds candy.

Eleanor Goretzka

FORGOTTEN KISSES

(Makes 4-5 dozen)

2 egg whites, at room temperature
1/2 cup sugar
1 teaspoon almond extract
1/4 teaspoon vanilla extract
1 cup miniature chocolate chips
1 cup chopped pecans

1. In medium mixing bowl, beat whites until foamy. Gradually add sugar, beating until stiff. Add almond extract and vanilla. Mix well.
2. Fold in chocolate chips and pecans.
3. Drop by ejector spoon or teaspoon on parchment lined or aluminum foil-lined cookie sheets. (The kisses do not spread).
4. Place in preheated 350° oven; immediately turn oven off.
5. Let stand 8 to 10 hours or overnight. DO NOT OPEN OVEN DOOR.
6. Store in airtight containers.

Paula Wright-Burns

PEANUT BUTTER FUDGE PIE

12 oz. jar hot fudge topping	2 2/3 Tablespoon milk
1 cup milk	1 egg
1/2 cup sugar	1 2/3 Tablespoon cornstarch
1/4 teaspoon salt	1/4 teaspoon vanilla
1 1/2 teaspoon butter	5 1/4 teaspoons peanut butter

Bake 1 - 9" pie shell

1. Soften 12 oz. hot fudge topping
2. Spread in pie shell
3. Heat milk, sugar and salt in top of double boiler until bubbly.
4. Dissolve cornstarch in milk (2 2/3 Tablespoon)
5. Add eggs to cornstarch and mix.
6. Add cornstarch/egg mixture to hot milk, sugar and salt, then cook until clear.
7. Remove from stove and add vanilla.
8. Add butter and peanut butter to hot custard cream and whip smooth.
9. Cool before putting in pie shell.
10. Top with whipped cream.

Makes one large (9 inch) pie.

Estelle Harbour

UPJOHN'S PEANUT BUTTER CREAM PIE

2 cups milk
1 cup sugar
1/2 teaspoon salt
1/3 cup milk

2 eggs
3 Tablespoons +
1 teaspoon cornstarch
1 1/2 Tablespoon peanut butter
1 1/2 teaspoon butter

Bake 1 - 9" pie shell

1. Heat milk, sugar and salt in double boiler until bubbly.
2. Dissolve cornstarch in milk.
3. Add eggs and mix.
4. Add to the hot milk, sugar and salt then cook until clear.
5. Remove from stove and add vanilla.
6. Add peanut butter to hot custard cream and whip smooth.
7. Cool before filling pie shell.
8. Top with whipped cream.

Makes one large (9") pie

Estelle Harbour

FUDGE CUTS

1 C shortening
12 tlbs. cocoa

Cook on low heat until melted; cool and add:

2 C sugar
4 eggs
1 tsp vanilla
1-1/2 C sifted flour
1 tsp salt
1 tsp baking powder

Pour into greased 9 x 13 pan. Bake 350° for 30-35 minutes.

Bernice Menck

PEANUT BUTTER CUPS

1-1/2 Cups Graham Cracker Crumbs 1-2/3 Sticks Melted Butter
1 Cup Peanut Butter 12 oz. Pkg. Chocolate Chips
2-2/3 Cups Powdered Sugar

Mix cracker crumbs, peanut butter, powdered sugar, and melted butter together. Press into 9" x 13" pan. Chill in refrigerator for 10 minutes.

Melt chocolate chips. Spread over top of above mixture. Chill in refrigerator for 10 min. or until chocolate rehardens.

Must be room temperature for cutting.

Jan Pasma

CHOCOLATE ECLAIR DESSERT

Two 3-3/4 oz. pkgs. Instant 9 oz. Cool Whip
French Vanilla Pudding Whole Graham Crackers
3 Cups Milk

Mix pudding and milk together. Beat 2 minutes. Fold in Cool Whip. Put layer of whole graham crackers on bottom of 9" x 13" pan. Put 1/2 of filling on. Add a second layer of crackers and put remaining filling over. Then add a third layer of crackers.

TOPPING:

3 Tbs. Margarine 2 Tbs. Light Corn Syrup
2 Squares Unsweetened Chocolate 1 tsp. Vanilla
1-1/2 Cup Powdered Sugar 3 Tbs. Milk

Melt margarine and chocolate together. Add corn syrup and vanilla. Mix well. Remove from heat and add powdered sugar and up to 3 Tbs. of milk to make of spreading consistency. Put on top and let set overnight.

Jan Pasma

TURTLE CAKE

1 Pkg. Chocolate Cake Mix 1 Cup Chocolate Chips
6 oz. Evaporated Milk 1 Cup Chopped Nuts
14 oz. Caramels

Mix cake according to directions on box. Pour 1/2 of batter in 9" x 13" pan and bake 15 min. Meanwhile melt caramels and Evaporated Milk together. Pour this mixture over partially baked cake and cover with chocolate chips and chopped nuts. Cover with remaining batter and continue baking until done.

Frost with your favorite chocolate frosting.

Jan Pasma

CREAMY CRANRASPBERRY GLAZED CHEESECAKE

A dense and very moist lemon cheesecake with an almond sponge cake base.

Bake sponge cake at 450° for 7 to 8 minutes; bake cheesecake at 350° for 1 hour and 5 minutes; leave in turned-off oven for 1 hour.

Makes 12 servings at 70¢ each.

Nutrient Value Per Serving: 613 calories, 12 g protein, 42 g fat, 50 g carbohydrate, 301 mg sodium, 301 mg cholesterol.

Almond Sponge Cake Base:

- 3 egg yolks
- 2 whole eggs
- ½ cup sugar plus 1 tablespoon sugar
- ⅓ cup finely ground blanched almonds
- ¼ teaspoon vanilla
- 3 tablespoons cake flour
- 2 egg whites
- ¼ teaspoon cream of tartar

Cream Cheese-Lemon Filling:

- 3 packages (8 ounces each) cream cheese, softened
- 1½ cups sugar
- 1 tablespoon cornstarch
- 4 large eggs
- ¼ cup fresh lemon juice (2 lemons)
- 2 teaspoons vanilla
- ¼ teaspoon salt
- 2 containers (16 ounces each) dairy sour cream

Cranraspberry Glaze:

- 4 teaspoons cornstarch
- ¾ cup cranberry-raspberry juice concentrate, thawed and undiluted
- 1 tablespoon Chambord OR: cranberry liqueur (optional)

1. Prepare Almond Sponge Cake Base: Preheat oven to very hot (450°). Grease 15½ x 10½ x 1-inch jelly-roll pan. Line with wax paper; grease and flour paper.
 2. Beat together 3 yolks, 2 whole eggs, the ½ cup sugar and almonds in large bowl until tripled in volume and almost white, about 5 minutes. Stir in vanilla.
 3. Sift cake flour over beaten egg mixture. Fold in gently with whisk or rubber spatula just until no dry particles remain.
 4. Beat 2 egg whites with cream of tartar in small bowl until soft peaks form. Gradually add the 1 tablespoon sugar and beat until almost stiff. Fold into egg batter. Pour batter into prepared pan and spread evenly with spatula.
 5. Bake in preheated very hot oven (450°) for 7 to 8 minutes until lightly browned and springy to the touch. Invert onto wire rack. Remove wax paper. Cool completely.
 6. Cut out 9-inch round for base of cheesecake. Using cookie cutters, make stars, snowflakes or other decorative shapes for top of cake.
- Keep wrapped to prevent drying out.
7. Prepare Cream Cheese-Lemon Filling: Preheat oven to moderate (350°). Grease 9 x 3-inch springform pan. Wrap outside in sheet of 18-inch-wide aluminum foil or double layer of regular-width foil to prevent water seepage when baked in water bath. Line bottom of springform pan with sponge-cake round.
 8. Beat together cream cheese and sugar in large bowl until smooth. Beat in the 1 tablespoon cornstarch. Add eggs, one at a time, beating well after each addition. Add lemon juice, vanilla, salt and sour cream. Beat until smooth.
 9. Pour filling into prepared pan. Set pan in roasting pan. Pour in hot water to depth of 1 inch.
 10. Bake in preheated moderate oven (350°) for 1 hour and 5 minutes. Turn oven off and leave cake in oven with door closed for 1 hour. Remove cake from water bath and cool on wire rack 1 hour, until room temperature. Run spatula around edge to prevent cracking as cake shrinks and cools. Cover pan with plastic wrap and refrigerate overnight.
 11. Run spatula or knife around sides of cake. Remove springform side. Smooth side of cake with spatula.

Kathy Lowe

ULTIMATE CHOCOLATE BROWNIE

$\frac{3}{4}$ cup Cocoa
 $\frac{1}{2}$ t. baking soda
 $\frac{2}{3}$ cup butter or margarine, melted and divided
 $\frac{1}{2}$ cup boiling water
 2 cups of sugar
 2 eggs
 $1\frac{1}{3}$ cups all-purpose flour
 1 t. vanilla extract
 $\frac{1}{4}$ t. salt
 1 cup Semi-Sweet chocolate chips or mini chips
 One-bowl Buttercream Frosting (recipe follows)

Heat oven to 350°. Grease rectangular pan, 13x9x2 inches, or two square pans, 8x8x2 inches. In medium bowl combine cocoa and baking soda. Blend in $\frac{1}{3}$ cup melted butter. Add boiling water; stir until mixture thickens. Stir in sugar, eggs and remaining $\frac{1}{3}$ cup melted butter; stir until smooth. Add flour, vanilla and salt; blend completely. Stir in chocolate chips. Pour into prepared pan(s). Bake 35 to 40 minutes for rectangular pan, 30 to 35 minutes for square pans or until brownies begin to pull away from sides of pan. Cool completely in pan(s); frost with one-Bowl Buttercream Frosting. Cut into squares. About 3 dozen brownies.

One-Bowl Buttercream Frosting

6 T. butter or margarine, softened
 $\frac{1}{2}$ cup cocoa
 2 $\frac{2}{3}$ cups confectioners' sugar
 $\frac{1}{3}$ cup milk
 1 t. vanilla extract

In small mixer bowl cream butter. Add cocoa and confectioners' sugar alternately with milk; beat to spreading consistency (additional milk may be needed). Blend in vanilla. About 2 cups frosting.

Optional: Top frosted brownies with chocolate chips.

Candy Boria

SUPER SHRIMP DIP

1 package (8 oz) cream cheese
1 can (10-3/4 oz) cream of shrimp soup, undiluted
4 green onions, including green tops finely sliced

1. Place cream cheese in 1 quart bowl.
Microwave on Full Power 45 seconds
to soften cream cheese.
2. Stir in soup and onions. Microwave on
Full Power 2-3 minutes or until dip is hot.
Stir once halfway through cooking time.
SERVE and ENJOY.

(This is from Deanna House's cooking class
- it is delicious!)

Hope DeKorte

AUTUMN COOLER
(makes about 30 cups)

2 cups natural sweet apple cider, chilled
1 cup unsweetened orange juice, chilled
1/2 cup unsweetened lemon juice, chilled
1 cup unsweetened pineapple juice, chilled
2 cups cranberry juice cocktail, chilled
2 liters ginger ale, chilled

1. In large punch bowl combine chilled apple cider, orange juice, lemon juice, pineapple juice and cranberry juice.
2. Add ginger ale and stir gently.
3. Add ice and lemon and orange slices for garnish.

Hope DeKorte

CIDER PUMPKIN BREAD

1 cup brown sugar
1 cup canned pumpkin
1/2 cup vegetable oil
3. 1/2 cup apple cider or apple juice
1 egg
1 and 3/4 cups flour
1/2 cup whole wheat flour
3 teaspoons baking powder
1/2 teaspoon salt
1 and 1/2 teaspoons ground cinnamon
1 cup raisins
1/2 cup chopped walnuts or pecans

1. In large mixing bowl, combine brown sugar, pumpkin, oil, apple cider and egg; mix well.
2. Stir together flour, whole wheat flour, baking powder, salt, and cinnamon.
3. Gently mix flour mixture into pumpkin mixture.
4. Add raisins and walnuts.
5. Pour into greased and parchment or floured 9 x 5-inch loaf pan.
6. Bake in preheated 350 degree oven 55-60 minutes or until toothpick inserted in center comes out clean.
7. Cool 10 minutes; remove from pan.
8. Cool completely.
9. Wrap tightly and store in refrigerator.

This stores well in the freezer.

Hope DeKorte

APPLE HAM CASSEROLE
(serves 4)

3 cups diced cooked ham
1-2 tablespoons prepared mustard (Dijon is good)
2 apples, cored and sliced
2 tablespoons lemon juice (use Real Lemon)
1/2 cup light brown sugar
 (dark OK if you don't have light)
1 teaspoon grated orange rind
2 tablespoons flour

1. Place ham in a greased 1 and 1/2 quart casserole;
spread mustard over ham.
2. Arrange apple slices evenly over top,
sprinkle with lemon juice.
3. Combine brown sugar, orange rind, and flour,
mix well.
4. Sprinkle evenly over apples.
5. Bake in 350 degree preheated oven
for approximately 35 minutes.

(It's good - this too is a Deanna House recipe.)

Hope DeKorte

FESTIVE FRUIT AND NUT RING

1 package date quick bread mix
 1/3 cup chopped macadamia nuts
 2 teaspoons grated lime peel
 3/4 cup water
 1/4 cup crushed pineapple, well drained
 2 tablespoons oil
 1 egg

Glaze

1/4 cup sifted powdered sugar
 1 teaspoon lime juice
 Candied cherries

Pineapple Butter

1/2 cup butter or margarine, softened
 1/4 cup crushed pineapple, well drained

Heat oven to 350 degrees.
 Grease and flour 6-1/2 cup ring mold*

*8 x 4 or 9 x 5-inch loaf pan can be substituted.
 Increase bake time to 50 to 60 minutes.

In large bowl, combine all bread ingredients.
 Stir 50 to 75 strokes with spoon until dry particles are moistened. Pour into prepared pan. Bake for 25 to 40 minutes or until toothpick inserted in center comes out clean. Cool upright in mold on wire rack 15 minutes. Invert: remove mold. Cool completely.

In small bowl, blend powdered sugar and lime juice; add additional lime juice one drop at a time if needed for proper consistency. Spoon over bread ring. Garnish with candied cherries.

In another small bowl, whip butter and 1/4 cup crushed pineapple. Serve with bread. Makes twelve (12) servings.

HERBED CHICKEN
(serves 4)

1 (16 ounce) can whole tomatoes
1/4 cup minced onion
Scant teaspoon leaf oregano
Scant teaspoon leaf basil
1/4 cup mayonnaise
1/3 cup grated cheese (Colby or cheddar or mozzarella)
2 cups cooked chicken, cut into bite size pieces
2 slices bread, torn into soft bread crumbs
1 tablespoon butter or margarine, melted

1. Drain the tomatoes
(drink the juice if you wish)
2. Cut tomatoes into bite-size pieces.
3. Mix tomatoes, onions, oregano, basil,
mayonnaise and cheese with the chicken.
4. Arrange in 1 quart greased casserole.
5. Toss bread crumbs with melted butter and
put on top of casserole.
6. Bake in preheated 350 degree oven
20-30 minutes until piping hot.

(This also is from Deanna House's combination class.)

Hope DeKorte