



A COLLECTION  
OF FAVORITE RECIPES  
FROM THE CHILDREN AND GRANDCHILDREN  
OF TERESA MARY WILLEY

It is our hope that this cookbook can become  
a way of bringing together a wonderful family  
whose dining table has grown from coast to coast

edited and produced by susan rothermich dorchester  
in our country's bicentennial year, 1976

DEDICATED

TO

TERESA MARY WILLEY

## Every Day Cake

Grandma Willey

## Every Day Cake

Sift into bowl

2  $\frac{1}{3}$  cups sifted all purpose flour1  $\frac{1}{2}$  cups sugar

1 teaspoon salt

2  $\frac{1}{2}$  teaspoon baking pd.Add  $\frac{1}{2}$  cup shortening, soft

2 eggs unbeaten

2  $\frac{2}{3}$  cups milk,  $\frac{1}{3}$  cup later

1 teaspoon vanilla (optional)

Beat all together at speed 1.

for two<sup>21</sup> minutes. Add remaining  
 $\frac{1}{3}$  milk. beat at speed 1 for (1) min.

Bake 350° for 25 or 30 min

## APPETIZERS

Bonita Springs Surprise  
Brandy-Orange Slush  
Bratwurst Snack  
Cheeseball  
Cheese Olive Balls  
Chicken Liver with Bacon  
Chicken Liver Paste  
Cocktail Party Shrimp  
Dill Delight  
Dip and Devour  
Hamburger Beer Balls  
Henry's Grapefruit Bomb  
Hot Crab Dip  
Hot Crab Spread with Nuts  
Jackie Willey's Appetizers and Party Snak Ideas  
Liverpaste  
Pineapple Cheese Ball  
Pizza Balls  
Poppy Seed Loaf  
Salmon Loaf  
Shrimp Spread

## BONITA SPRINGS SURPRISE SPREAD

Aunt Mary Helen

Very good and not quite so fattening as all those cheese spreads...all of you weight watchers!

1 package chopped frozen spinach  
mayonnaise  
chopped onion  
salt and pepper

Thaw spinach and drain well.

Press out all moisture.

Add mayonnaise, chopped onion, salt and pepper to your own taste and a good spreading consistency.

Spread over any desirable crackers when serving.

## BRANDY-ORANGE SLUSH

Dianne Ellis

2 cups sugar  
5 cups water  
4 green tea bags  
2 cups water  
1 large frozen lemonade  
1 large frozen orange juice  
2 1/2 cups brandy  
marachino cherries

Boil sugar and 5 cups water.

Set aside to cool.

Boil 2 more cups water and put in the tea bags.

Let cool, swishing tea bags around occasionally.

Mix together lemonade, orange juice and brandy.

Mix sugar water and tea water together well.

Add lemonade mixture.

Put in freezer.

Stir occasionally.

It will freeze to a crystallized form (slush).

TO SERVE: Fill old fashioned glass 3/4 full of slush and fill balance with 50-50 or 7-up. Top with cherry.

## BRATWURST SNACK

Aunt Frances

I have had great success with this recipe at parties recently. Men like it because it has more substance. A plate of deviled eggs goes well with it!

1 lb package of bratwurst (about the size of franks)  
1 cup mayonnaise  
1 teaspoon horseradish  
1 tablespoon lemon juice

Prepare the sauce ahead of time.

Blend mayonnaise and horseradish.

Add lemon juice to the consistency of a thick dip.

Just prior to serving...

Broil the bratwurst to a light brown.

Cut the bratwurst into 3/4 inch pieces.

Heap on top of sauce.

Serve immediately!



## CHEESEBALL

Sandy Ellis

1 8 oz package cream cheese  
8 oz Colby cheese  
1/2 teaspoon onion salt  
parsley

Put cream cheese in a mixing bowl.  
Cut Colby cheese into slivers and add.  
Mix cheeses until creamy.  
Add onion salt.  
Form into a ball.  
Roll in chopped parsley.  
Chill.

Note: You can freeze this ball!

## CHEESE OLIVE BALLS

Veeder Ann Willey

1 lb sharp cheese, grated  
1 cup flour  
red pepper to taste  
garlic to taste  
Worcestershire sauce to taste  
large jar medium sized stuffed olives

Grate cheese on coarse end of grater.  
Let grated cheese soften at room temperature  
until consistency of butter.  
Add flour and seasonings.  
Work into dough.  
press mixture around olives.  
Bake on greased baking sheet.  
Bake at 400' for 10 minutes  
Serve hot!

## CHICKEN LIVER WITH BACON

Aunt Pat

Save the chicken livers from each fryer that you buy.  
Take 1/2 strip bacon and wrap about 1 teaspoon sized  
piece of liver in it and secure with a toothpick.  
You should get about 4-6 from each chicken.  
Wrap in plastic baggie and freeze.  
When you have unexpected guests it is great  
to be able to pull out a few and serve them  
as needed.  
Looks like you've gone to a lot of trouble when  
you really haven't!  
Bake in 350' oven til you think the bacon is crisp  
enough and the liver is done.

## CHICKEN LIVER PASTE

Dianne Ellis

I enjoy this recipe! It has a mild "liver" flavor.

1/2 cup chicken livers  
1 cup cut up onions  
3 teaspoons butter  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon thyme  
1 3oz package cream cheese  
2 hard-cooked eggs, quartered  
onion salt  
garlic salt

Saute onions in butter until tender, about 15 minutes.  
Add chicken liver.  
Saute until onion and liver are brown, 5 minutes more.  
Pour into blender jar.  
Add remaining ingredients.  
Cover and blend at appropriate speed until smooth.  
Scrape down sides of jar.  
Chill.

Yields: 1 2/3 cups

## COCKTAIL PARTY SHRIMP

Sue Dorchester

1 1/2 lb fresh cooked shrimp  
1 cup salad oil  
4 tablespoons vinegar  
4 tablespoons lemon juice  
1 large onion, sliced very thin  
1/2 cup finely chopped parsley  
2 cloves garlic, minced  
3 tablespoons horseradish  
2 teaspoons salt

Mix together and marinate overnight.  
Serve chilled with toothpicks.

## DILL DELIGHT

Mary Rosegrant

dill pickles  
cream cheese  
thinly sliced beef or pastrami

Towel dry as many pickles as desired.  
Let cheese and pickles stand at room temperature  
about 30 minutes.  
Generously spread cheese over pickles, cover entirely.  
Wrap a slice or 2 of meat around each pickle.  
Then slice the whole thing into thickness desired.  
Serve as delicious appetizer!

## DIP AND DEVOUR

Jeri Hayes

Rye Bread, unsliced, round or oblong  
3/4 cup mayonnaise (not salad dressing)  
3/4 sour cream  
2 tablespoons minced onion flakes  
2 teaspoons Beaumonde seasoning  
2 teaspoons dill weed  
1 teaspoon parsley flakes (optional)

Mix ingredients together.  
Hollow out bread by slicing approximately  
2 inches off of top and pulling out center.  
Cut into bite sized pieces.  
Pour dip into hollowed bread.  
Serve with bite sized pieces.  
When they are gone start eating the bowl!

## HAMBURGER BEER BALLS

Sue Dorchester

Everyone gobbles these up so make lots!

1 lb ground beef  
1/2 cup Heinz ketchup (brand important)  
2 tablespoons Worcestershire sauce  
1 1/2 tablespoons sugar  
2 tablespoons wine vinegar  
1/2 cup or more beer  
salt and pepper

Shape ground beef into small balls.  
Brown and drain on paper towels.  
Combine remaining ingredients for sauce.  
Pour sauce over meat balls.  
Simmer for 2 hours.  
This can be made a day ahead. It just adds more  
flavor to the meat balls!

Serve hot or cold.



## HENRY'S GRAPEFRUIT BOMB

Henry Willey

I have prepared this as an "eye opener" for our Sunday morning Gourmet Club. Must be prepared the night before.

Prepare one grapefruit for each guest. Slice the top 1/4 off of the grapefruit. With a grapefruit knife, carefully remove the sections of the grapefruit. Be careful not to pierce through the skin for the "bomb" will leak. Reserve the sections in a bowl. You may cut the sections into smaller pieces. Measure two ounces of vodka and one ounce of gin for each grapefruit you are preparing. Pour this over the sections. Put the grapefruit sections with the liquor back into the shells and marinate overnight in refrigerator. Serve with a cherry floating on top, a short stir straw, and a tiny spoon or scoop for some like to eat the pulp. You will have some of the pulp and liquor leftover so use this for refills.

## HOT CRAB DIP

Aunt Pat

1 cup white sauce  
2 jars Kraft Old English cheese  
2 stalks chopped celery  
1/2 green pepper, chopped  
1/2 teaspoon curry powder  
3 cans crabmeat flaked

Saute green pepper and celery in butter,  
leaving it crisp.

Add cheese to white sauce, celery and green pepper,  
crabmeat and curry powder.

Can be frozen at this point!

Thaw...

Bake at 300'-350' for 30 minutes.

Sprinkle with paprika.

Try to serve in a chafing dish or other  
container that will keep it hot.

## HOT CRAB SPREAD WITH NUTS

Aunt Pat

7 oz can crabmeat  
8 oz package cream cheese  
2 tablespoons mayonnaise  
1 tablespoon worcestershire sauce  
1 package chopped pecans or slivered almonds

Soften cream cheese.  
Flake crabmeat and add to cream cheese.  
Add mayonnaise and worcestershire sauce.  
Beat well.  
Pour into wide, shallow oven proof dish in  
which you will serve the spread.  
Cover with nuts.  
Bake at 325' for about 30 minutes.

Serve with party rye, triscuits or other  
favorite crackers!

## JACKIE WILLEY'S APPETIZERS &amp; PARTY SNACK IDEAS

Instead of serving the usual bags of chips, pretzels ad infinitum try this healthy idea. Make or buy a variety of sour cream dips, onion, bacon, curry, dill weed, clam etc. and serve with garden vegetables sliced & cut up for dipping in the flavored and spiced sour cream dips. Believe it or not but broccoli, carrots, cauliflower, celery, cucumber, green peppers, squash (summer, scalloped and zucchini types) all make great dippers RAW! And, both you and your guests get the added benefit of consuming all the nutrients in these vegetables, unlike cooking when much of the vitamins are lost through the water and heat.

## LIVER PASTE

Sue Hofman

2 lbs chicken liver  
3 hard boiled eggs  
1 medium onion  
garlic salt and onion salt  
Miracle Whip

Wash livers.  
Fry a short while in bacon grease.  
Grind livers and eggs fine.  
grind again adding onions.  
Add seasonings and drippings.  
Blend in Miracle Whip to make a nice paste.  
If desired, blend in a blender to make a finer paste.

## PINEAPPLE CHEESEBALL

Carol Willey

8 oz cream cheese  
4 oz drained crushed pineapple  
1/2 cup chopped pecans  
1/4 cup chopped green pepper  
1 tablespoon chopped green onion  
1/2 tablespoon seasoned salt

Combine above ingredients.  
Shape into a ball.  
Chill.  
Cover with another 1/2 cup chopped pecans.

## PIZZA BALLS

Jeri Hayes

1 pound sausage, uncooked, hot or mild  
8 oz sharp cheddar cheese, grated  
3 cups Bisquick  
1 tablespoon Worcestershire Sauce  
your favorite pizza sauce

With your hands, blend grated cheese and  
sausage in a large bowl.  
Add worcestershire sauce.  
one cup at a time add Bisquick into mixture.  
Blend with your hands.  
Continue blending mixture until all ingredients  
are evenly distributed.  
Roll mixture into balls 1/2 inch in diameter.  
Place balls on greased cookie sheet.  
Bake at 350' for 30 minutes.  
Use your favorite pizza sauce as a dip.  
Great for parties!

## POPPY SEED LOAF

Aunt Kay

Popular appetizer at any party!

8 oz sliced cotto salami  
8 oz cream cheese  
1 tablespoon onion juice  
1-2 teaspoons steak sauce  
dash Worcestershire Sauce  
seasoned salt to taste  
poppy seeds

Soften cream cheese.

Mix cheese, onion juice, steak sauce, Worcestershire sauce and salt together.

Assemble in the following manner:

Take 1 slice salami period.

Spread with cream cheese mixture.

Place it on a serving plate.

Take another slice salami.

Spread cream cheese mixture.

Place it on top of first slice.

Repeat process until all the slices of salami are layered one on top of the other.

"Frost" sides and top with remaining cream cheese.

Coat the cream cheese with poppy seeds.

Refrigerate several hours before serving.

Serve with your favorite crackers and party rye.

Sharp knife needed to slice.

Note... you can slice straight across or in small pie shape wedges.



## SALMON LOAF

Carol Debbout

Serve with your favorite cracker!

1 1-lb can of salmon  
1 8 oz package of cream cheese, softened  
1 tablespoon lemon juice  
2 teaspoon grated onion  
1 teaspoon prepared horseradish  
1/4 teaspoon salt  
1/4 teaspoon liquid smoke  
1/2 cup chopped nuts (pecans or walnuts)  
3 tablespoons chopped parsley

Drain and flake salmon.  
Remove skin and bones.  
Combine salmon with next 6 ingredients.  
Mix thoroughly.  
Chill several hours.  
Combine parsley and nuts.  
Shape salmon mixture into 8x2 inch log.  
Roll in nut mixture.  
Chill again till ready to serve.

## SHRIMP SPREAD

Aunt Kay

3 cans deveined shrimp, finely chopped  
1 1/2 tablespoons lemon juice (fresh)  
1 cup mayonnaise  
2 teaspoon grated onion

Mix together and serve crackers  
or party rye!

## SALADS

Angourosalata Me Yiaourti  
Blue Cheese Dressing  
Burp Salad  
Celery Vinai Grette  
Copper Pennies  
Cranberry Salad  
Lime Jello with Cream Cheese Topping  
Lime Pear Cream Jello  
Ribbon Salad  
Sauerkraut Salad  
Schnitzel  
Seven Day Slaw  
Seven Layer Salad  
Sour Cream Cucumbers  
Spinach Salad  
Superb Salad  
Taco Salad  
Tossed Fresh Fruit Salad  
Zucchini Toss

## ANGOUROSALATA ME YIAOURTI

(Cucumbers with Yogurt Salad)

Jackie Willey

This is a Greek salad that is simple and easy to make. Goes well with fish.

4 cucumbers, unpeeled (all vitamins are in the peels!)  
1 garlic clove, minced  
1 onion, grated  
¼ teaspoon salt  
¼ teaspoon pepper  
1½ pints plain yogurt  
2 tablespoons finely chopped parsley

Wash cucumbers.

Grate through the slicer part of a grater or slice thinly by hand.

In a bowl mix grated cucumber with garlic, onion, salt and pepper.

Add yogurt and mix well.

Sprinkle in chopped parsley.

Chill thoroughly and serve.

## BLUE CHEESE DRESSING

Aunt Frances

Henry's favorite!

1 3oz package cream cheese softened  
1 4oz package blue cheese, crumbled  
½ cup mayonnaise or salad dressing  
1/3 cup light cream

Reserve 1/3 cup blue cheese.

In small mixer bowl blend remaining blue cheese and cream cheese on low speed.

Beat in mayonnaise and cream on medium speed until creamy.

Stir in reserved blue cheese.

Cover.

Refrigerate at least 3 hours.

Makes 1 2/3 cups

## BURP SALAD

Dianne Ellis

1 head of lettuce  
2 red tomatoes  
2 stalks of celery  
1 cucumber  
4 radishes  
3 green onions, stem included

Wash, cut and toss together.  
Salt and pepper to taste.

½ teaspoon sugar  
1 ½ tablespoons vinegar  
1 ½ tablespoons Wesson Oil

Mix well and pour over salad.  
Eat! Burping comes later!!

## CELERY VINAI GRETTE

Geri Hayes

Use as a salad, relish or vegetable

1 whole bunch celery  
Boiling water to cover  
1½ teaspoons salt  
vinaigrette sauce

Wash celery, discard tops.  
Cut into 1½ inch lengths.  
Cook in boiling water until just tender.  
Take care not to have celery mushy.  
Drain.  
Pour vinaigrette sauce over.  
Chill.

Sauce vinaigrette  
½ cup olive oil  
3 tablespoons wine vinegar  
1/3 cup parsley, chopped very fine  
2 tablespoons green onion, chopped fine, tops also  
1 teaspoon minced onion  
2 teaspoon chives  
salt and pepper

Combine oil, vinegar and mix well.  
Stir in remaining ingredients.  
Mix well.

## COPPER PENNIES

Therese Ohlman  
and  
Carol Willey

2 lb carrots  
1 small green pepper, sliced in rings  
2 medium onions  
1 can tomato soup  
1/3 cup salad oil  
1 cup sugar  
3/4 cup vinegar  
1 teaspoon prepared mustard  
1 teaspoon worcestershire sauce

Slice and boil carrots, pepper rings, onion slices.  
Beat remaining ingredients and cook over medium heat.  
Pour over drained vegetables.  
Refrigerate.  
Must be prepared several days before serving.  
Keeps for weeks!



## CRANBERRY SALAD

Aunt Kay

Especially delicious with that "Turkey Dinner"!

2 cups raw cranberries (1 bag)  
3 cups miniature marshmallows  
3/4 cup sugar  
2 cups diced unpared tart apples  
1/2 cup seedless green grapes  
1/2 cup chopped pecans  
1/4 teaspoon salt  
1 cup whipping cream, whipped

Wash cranberries and grind them.  
Combine cranberries, marshmallows and sugar.  
Cover and chill over night.  
Add apples, grapes, pecans and salt.  
Fold in whipped cream.  
Chill and serve.

## LIME JELLO WITH CREAM CHEESE TOPPING

Carol Willey

2 small packages lime Jello  
1 small can drained crushed pineapple  
1 8 oz package cream cheese

Dissolve jello in 2 cups boiling water.  
Add 2 cups cold water.  
Reserve 1 cup of jello.  
In 3 cups jello add pineapple.  
Chill until completely set.  
Let 1 cup of reserved jello gel a little.  
Then whip with softened cream cheese.  
Spread on top of chilled lime jello.

## LIME PEAR CREAM JELLO

Aunt Pat

1 small package lime jello  
1 cup hot pear juice  
6 oz cream cheese, softened and mashed  
2 tablespoons whipped cream  
drained pears from No.2½ can (28oz)  
1 cup whipped cream

Dissolve lime jello with hot pear juice.  
While it is hot add cream cheese that has  
been mashed with 2 tablespoons whipped cream.  
Cool.  
Mash the pears after they have been drained.  
Add mashed pears to the mixture.  
Fold in the whipped cream.  
Pour into a 4 cup mold.

## RIBBON SALAD

Aunt Pat

This is a bit of work but well worth it!

1 package-3oz-each of lemon, lime and raspberry jello  
3 cups boiling water  
1 cup miniature or diced marshmallows  
1½ cups cold water  
2 packages-3oz-cream cheese, softened  
½ cup mayonnaise  
1 cup whipped cream  
1 can-1 lb 4oz-crushed pineapple

Dissolve jello flavors separately, using  
1 cup boiling water for each.  
Stir marshmallows into lemon jello.  
Set aside.  
Add ¾ cup cold water to lime jello.  
Pour into a 13x9x2 inch pan.  
Chill until set, but not firm.  
Add ¾ cup cold water to raspberry jello.  
Set aside at room temperature.  
Add cream cheese to lemon mixture.  
Beat until blended.  
Chill until slightly thickened.  
Blend in mayonnaise, whipped cream and pineapple.  
Now chill until very thick.  
Spoon gently over lime jello.  
Chill until set but not firm.  
Meanwhile, chill raspberry jello until thickened.  
Pour over lemon jello.  
Chill firm.  
To serve cut into squares.  
Makes about 10 cups or 12 to 15 servings.

NOTE: If deeper green and red layer are desired, use 6oz lime and raspberry jellos and 2 cups boiling water and 1½ cups cold water for each large package.

## SAUERKRAUT SALAD

Aunt Mary Helen

Very Tasty!

1 large can sauerkraut, snip in small pieces  
2 cups chopped celery  
1/2 cup chopped green pepper  
a little chopped pimento  
1/2 cup chopped onion  
2 cups sugar  
1 cup cider vinegar

Boil sugar and cider vinegar till sugar is dissolved.  
Combine remaining ingredients.  
Refrigerate for 24 hours.  
Serve cold!

## SCHNITZEL

Aunt Kay

A great dish for a picnic or bar-b-que!

2 cans French style green beans  
1 can peas  
2 stalks sliced celery  
1 can chopped pimento  
1 bermuda onion, sliced in rings  
1 green pepper, sliced  
½ cup salad oil  
1¼ cup sugar  
1 cup cider vinegar  
1 cup water

Mix all ingredients together.

Refrigerate.

Best when prepared the day before!

Serve with a slotted spoon.

## SEVEN DAY SLAW

Aunt Rita and Mary Jo

This is the only duplicate recipe sent by a mother and daughter. Sure must be good!

1 large head cabbage, shredded  
1 onion, cut into rings  
1 green pepper, cut into rings  
1 teaspoon celery seed  
1 teaspoon dry mustard  
¼ cup salad oil  
1 cup vinegar  
1 cup plus 1 tablespoon sugar  
1 tablespoon salt

Heat to rolling boil the vinegar, tablespoon sugar, salt, oil, dry mustard, and celery seed. Place a layer of cabbage in bottom of bowl. Lay pepper and onion rings on top. Add another layer of cabbage and continue until all is used up. Sprinkle the remaining cup of sugar over the slaw. Pour contents of saucepan over top of slaw. Let stand in refrigerator over night. Before serving mix up slaw leaving enough onion and pepper rings to lay back on top for garnish. Will keep up to two weeks!

## SEVEN LAYER SALAD

Aunt Dorothy &amp; Dianne Ellis

Easy to prepare...up to 24 hours in advance!  
It remains crisp if properly sealed with the dressing  
on top. Delicious!

1 head lettuce  
1 cup chopped or sliced onions  
1 cup chopped celery  
1 cup chopped green pepper (Dianne's variation)  
1 package frozen green peas  
1½ cups mayonnaise  
2-3 teaspoons sugar  
½ teaspoon seasoned salt  
2 oz Parmesan cheese or blue cheese (Dorothy's var.)  
8 oz shredded cheddar cheese (Dianne's var.)  
½ cup crisp bacon bits ( " “ )

Layer first 5 ingredients in one large salad bowl  
in order given.

Mix mayonnaise with sugar and salt.

Spread over, covering surface to edges.

Sprinkle with cheese and bacon pieces.

COVER and refrigerate 24 hours.

Just before serving, mix and fold the vegetables  
with the topping



## SOUR CREME CUCUMBERS

Mary Rosegrant

3 cucumbers, sliced  
1 pint sour cream  
1 teaspoon vinegar  
½ teaspoon pepper  
½ teaspoon salt  
½ teaspoon paprika  
diced green ends of onions

Soak cucumbers in salt water overnight.  
Drain and pat dry.  
Put cucumbers in sour cream.  
Add seasonings and onion tops.

## SPINACH SALAD

Aunt Kay

Yummy and nutritious too!

10 oz fresh spinach  
6 slices bacon  
2 green onions including stems  
2 hard boiled eggs  
French Dressing  
salt and pepper to taste  
sliced fresh mushrooms, optional

Wash, stem and blot dry the spinach.  
Then tear into large bite size pieces.  
Add chopped onion.  
Add cooled and diced hard boiled eggs.  
Cover with a towel and refrigerate till serving time.  
Fry bacon in full slices till crisp.  
Drain and then break into bits.  
Add bacon and mushrooms to salad and toss.  
Season with salt and pepper.  
Add generous amount of French Dressing.  
Toss and serve.

Serves 5 to 6

## SUPERB SALAD

Carol Debbout

4 cups iceberg lettuce  
8 cups romaine  
1 ½ cups bibb  
½ sliced green pepper  
½ large cucumber  
1 cup cherry tomatoes  
¼ cup pitted sliced ripe olives  
¼ cup parmesan cheese  
3 slices bacon

In a large bowl combine torn lettuces.  
Sprinkle on parmesan cheese.  
Arrange cucumber, green pepper, olives and bacon.

### DRESSING

1 bottle of Italian dressing  
1 cup mayonnaise  
¼ cup shredded cheddar, cheese (1 oz)  
1 teaspoon anchovy paste

Beat until thoroughly mixed.  
Chill till serving time.

Serves 10-12

## TACO SALAD

Teresa Scott

This makes a great summer night dinner!  
All ingredients are measured to your own size group.

shredded lettuce  
diced tomatoes  
diced avocado, if desired  
sliced black olives  
grated cheese, longhorn or cheddar  
Dorito chips, slightly crushed  
Kraft Miracle French Dressing  
cooked ground beef (hot)

Mix and toss well first 6 ingredients.  
Add cooked hot meat just before serving.

## TOSSED FRESH FRUIT SALAD

Sue Dorchester

1 honeydew melon  
1 pineapple  
1 pint strawberries  
2 oranges  
½ head crisp lettuce  
1 head romaine  
¾ cup real mayonnaise  
⅓ cup honey  
¼ cup orange juice  
⅛ th teaspoon grated onion

Cut melon in half, remove seeds.  
Scoop flesh into balls with ball cutter.  
Chill.  
Slice off pineapple top.  
Cut pineapple lengthwise into eighths.  
Remove rind and core.  
Cube and chill.  
Wash, hull and chill strawberries.  
Pare and section or slice orange.  
Crisp greens in refrigerator.  
Just before serving, tear greens into bite-size pieces in salad bowl.  
Add fruit and toss with Orange Mayonnaise Dressing.  
To make dressing...  
Combine mayonnaise and honey.  
Mix in orange juice and grated onion.

## ZUCCHINI TOSS

Aunt Frances

1 head lettuce, washed and chilled  
1 small head romaine, washed and chilled  
1/4 cup olive oil or salad oil  
2 medium zucchini, thinly sliced  
1 cup sliced radishes  
3 green onions, sliced  
3 tablespoons crumbled blue cheese  
2 tablespoons tarragon or wine vinegar  
3/4 teaspoon salt  
1 small clove garlic, crushed  
generous dash freshly ground pepper

In to a large salad bowl tear greens into bite-sized pieces. (About 10 cups)  
Toss with oil until leaves glisten.  
Add zucchini, radishes, onions and cheese.  
Combine vinegar, salt, garlic and pepper.  
Pour over salad and toss.  
Serve with “Buttered garlic bun sticks”  
Serves 6 - 8

## BREADS

Applesauce Loaf Bread  
Buttered Garlic Bun Sticks  
Honey Whole Wheat Casserole Bread  
Orange Sesame Muffins  
White Bread  
Zucchini Bread  
Zucchini Bread

## APPLESAUCE LOAF BREAD

Sue Dorchester

Delicious as a snack, for breakfast or with soup!

½ cup butter  
1 cup sugar  
2 eggs  
1 ¾ cups flour  
¼ teaspoon salt  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
1 cup applesauce  
½ cup chopped nuts

Mix butter, sugar and eggs until light and fluffy.  
Sift dry ingredients together.  
Add to cream mixture alternately with applesauce,  
beating slightly.  
Stir in nuts.  
Pour into a well greased loaf pan  
It is best to put a piece of wax paper cut to size  
in the bottom of the pan...it sticks terribly.  
Bake at 350' for 1 hour or till toothpick comes  
out clean.  
Cool in pan for 10 minutes.  
Remove bread to rack and brush with glaze.

## GLAZE

½ cup powdered sugar  
1 tablespoon lemon juice



## BUTTERED GARLIC BUN STICKS

Aunt Frances

Good with the Zucchini Toss Salad!  
(You can omit the garlic)

Heat oven to 425'.

Cut 3 or 4 split frankfurter buns lengthwise in half.

Brush each piece with soft butter.

Sprinkle with garlic salt.

Place on ungreased baking sheet.

Bake 5 to 8 minutes or until lightly browned.

Makes 12 to 16 sticks

## HONEY WHOLE WHEAT CASSEROLE BREAD

Sue Dorchester

This is a fun bread to make especially since it requires NO KNEADING! We enjoy it with soup and salad...that's a nutritious meal!

2 packages yeast  
3/4 cup warm water  
1 cup warm milk  
3/4 cup melted butter  
1/2 cup honey  
2 teaspoons salt  
3 eggs, lightly beaten  
1 1/2 cups whole wheat flour  
4 1/2 cups white unbleached flour

Sprinkle yeast over warm water, stirring till dissolved.

In a large bowl, combine milk, butter, honey, salt and eggs, blending well.

Add the yeast mixture and whole wheat flour, beating until smooth.

Cover with a plastic wrap and towel.

Let rise 1 hour.

Crease a 3 quart casserole or 2 smaller dishes or use individual custard cups.

Pour into choice of casserole. (1/2 full)

Cover and let rise until doubled in bulk, 30 minutes.

Preheat oven to 375'.

With a scissors, cut a 4' cross about 1/2' deep in top of dough (appropriate size cut for small bowls)

Bake 45 minutes for large loaf.

Bake 30-40 minutes for smaller ones.

Remove to wire rack and brush with melted butter

Serve warm.

Total time approximately 2 1/2 to 3 hours.

## ORANGE SESAME MUFFINS

Sue Dorchester

Terrific breakfast muffin! One muffin = 5 grams of usable protein, 12 to 14% of daily protein allowance.

1½ cups whole wheat flour  
½ cup soy flour  
1 teaspoon salt  
2 teaspoons baking powder  
¼ cup whole sesame seeds  
1 egg, beaten  
½ cup yogurt or buttermilk  
¼ cup oil  
½ cup honey  
1 tablespoon grated orange peel

Mix together flours, salt, sesame seeds and baking powder.

In a separate bowl, blend egg, yogurt, oil and honey.

Stir in orange peel.

Pour this mixture into the dry ingredients.

Stir just enough to moisten them.

Lumps are OK.

Fill muffin wells 2/3 full.

Bake at 375° about 20 minutes or till they are golden.

The Dorchester boys just love these!!

## WHITE BREAD

## Sponge Method

Mary Pat Van Schyndel

1 ½ cups warm water  
2 tablespoons sugar  
2 packages yeast  
7 cups unsifted flour, approximately 1 cup milk  
2 tablespoons sugar  
1 tablespoon salt  
3 tablespoons butter

Measure warm water and sugar into a large bowl.  
Sprinkle in yeast.  
Stir with a fork until dissolved.  
Add in cups flour.  
Beat until smooth.  
Cover and let rise in a warm place, free from draft, until light and spongy about 30 minutes.  
Scald milk.  
Stir in remaining 2 tablespoons sugar, salt and butter.  
Cool to lukewarm.  
When cool, add to sponge.  
Stir in enough flour to form a soft dough.  
Turn out on a lightly floured board.  
Knead until smooth and elastic about 10 minutes.  
Place in a greased bowl.  
Cover and let rise until doubled.  
Punch down and divide in half.  
Shape into loaves.  
Place in 2 greased 9x5x3 inch bread pans.  
Cover and let rise in a warm place until doubled.  
Bake at 400° for about 30 minutes.  
Remove from pan and cool on wire racks.

I also use this dough for making any type of dinner rolls...just shape as desired and bake!

## ZUCCHINI BREAD

Teresa Scott

3 eggs  
1 cup oil  
2 cups sugar  
1 teaspoon vanilla  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon salt  
1 teaspoon baking soda  
¼ teaspoon baking powder  
3 cups sifted flour  
1 cup nuts, optional  
2 cups grated zucchini (do not peel)

Beat eggs.

Add next 7 ingredients and beat well.

Add baking powder, flour, nuts and zucchini.

Pour into 2 well greased large loaf pans  
or 3 small pans.

Bake at 350° for 1½ hours.

## ZUCCHINI BREAD

Mary Pat Van Schyndel

3 eggs  
1 cup oil  
1 cup sugar  
1 cup brown sugar  
2 cups grated zucchini  
3 teaspoons cinnamon  
1 teaspoon vanilla  
2 teaspoons maple flavoring  
1 teaspoon baking soda  
1 teaspoon salt  
½ teaspoon baking powder  
3 cups flour  
1 cup chopped nuts

Beat eggs till fluffy.  
Add oil, sugars, zucchini, cinnamon, vanilla  
and maple flavoring and mix well.  
Combine the dry ingredients.  
Add it to the egg mixture.  
Stir in chopped nuts.  
Four into 2 greased and floured loaf pans.  
Bake at 325' for 45 to 60 minutes.

**FREEZES WELL!**

## SOUPS

Bean Soup  
Calalou Soup  
Chicken Stock  
Cream of Broccoli Soup  
Creme of Onion Soup  
Cream of Pumpkin Soup  
Fran's Super Beef Vegetable Soup  
French Onion Soup  
Mock Turtle Soup  
Potage Aux Courgettes  
Soupa Avgolemono  
Sopa de Tortilla  
Split Pea Soup  
Stracciatella  
Vichyssoise

## BEAN SOUP

Dianne Ellis

1 ham bone  
3 to 4 quarts water or broth from boiled ham  
1 lb pea beans  
1/2 cup diced celery  
1 diced onion  
1 cup carrots

In the ham broth cook the onion and pea beans  
for 1 hour.

Add celery and carrots.

Simmer till beans are tender, about 2 more hours.

It may not need salt, depending on how salty the  
broth or ham bone is; adjust accordingly.

Just before serving, add pieces of left-over  
ham and heat through



## CALALOU SOUP

Sue Dorchester

I got this recipe from the skipper of our yacht while sailing in the Carribbean! He told me to use chard or spinach...you must go to the Caribbean Islands for real Calalou Soup, calalou only grows there and there is nothing like the real thing!

½ lb fresh chopped chard or spinach  
1 cup fresh okra, sliced  
½ cup chopped onion  
1 clove garlic  
3 cups chicken stock  
salt and pepper 2 cans small shrimp

Saute onions in butter.  
Add spinach and okra and the stock.  
season with garlic and salt and pepper.  
Add shrimp.  
Simmer for 1 hour.

WOW!

## CHICKEN STOCK

Sue Dorchester

A good cook is never without a supply of stock! Use it instead of water in almost any recipe for soup, sauces, vegetables and in rice. It is easy and inexpensive to make. The chicken is then so good in casseroles, soups, chicken salad or on sandwiches. A nutritional boost for your family.

3 whole chickens or approximately 9 lbs of parts  
4 to 6 quarts of water  
3 whole cloves  
2 cloves of garlic  
5 pepper corns  
2 celery stalks with leaves, chopped  
3 carrots, sliced  
2 onions, with skins on, quartered  
½ cup fresh parsley  
1 bay leaf  
½ teaspoon thyme  
½ teaspoon savory

Place chicken in a large soup kettle.  
Add water to cover.  
Bring slowly to a boil.  
Reduce heat and simmer uncovered.  
Skim off all scum that rises to surface frequently.  
Prepare vegetables, herbs and seasonings.  
Add to the soup pot and bring back to simmer.  
Simmer gently for at least 2 hours.  
At this point stock can be cooled and refrigerated over night.  
Next day bring back to simmer for 30 minutes.  
This makes a richer stock.  
Rapid boiling toughens meat, so keep a watchful eye on your stock-pot.  
Remove chicken and allow to drain in colander.  
Place chicken pieces in a bowl with a cover and refrigerate. It is easier to bone and cut up when cool.\*

Strain stock through a fine sieve placed over large bowl.

Skin off as much fat as possible.

Now add a tablespoon of chicken base or several bouillon cubes, this gives the broth the salt it needs and adds more flavor.

The broth is now ready for immediate use, refrigeration or freezing.

I like to freeze it in 2 cup jars so it is convenient to use for any recipe.

When using the stock discard the fat that rises to top.

## CREAM OF BROCCOLI SOUP

Mary Rothermich

This soup makes a delicious meal served with Sue's applesauce bread and a fruit salad!

2 heads broccoli  
6 tablespoons butter  
6 tablespoons flour  
2 pints milk  
1½ teaspoons herb salt  
2 bullion cubes, vegetable  
Cook broccoli until tender.  
Make a roux with butter and flour.  
Add milk.

Cook till thick  
Using half of the broccoli, whirl cooked mixture  
in a blender.  
Blend in herb salt and bullion cubes.  
Return to pan.  
Add remaining chopped broccoli.  
Heat to serving temperature.

## CREME OF ONION SOUP

Jackie Willey

This soup is for onion lovers and haters alike!  
Quite different than the typical brown onion soup.  
And it has all natural ingredients.

### SOUP BASE

3 to 4 cups sliced onions  
4 tablespoons butter  
1 teaspoon curry powder  
2 tablespoons flour  
2 cups hot water  
2 cups chicken stock or canned chicken broth  
½ cup dry white wine or  
1/3 cup dry white vermouth  
1/3 cup plain raw white rice  
1 bay leaf  
salt and white pepper to taste

Cook the onions slowly in butter for 8 to 10 minutes  
until tender but not browned.

Use a 3 quart heavy bottomed stainless or enameled  
saucepan with cover for this soup.

Add curry and cook for 1 minute.

Then add flour and cook 2 more minutes without  
browning.

Remove from heat.

Beat in hot water, then stock and wine.

Bring to simmer.

Sprinkle with rice.

Add bay leaf and seasonings.

Simmer for 30 minutes.

Then puree in a blender.

### FINISHING THE SOUP

2 to 3 cups milk  
1/3 to ½ cup heavy cream  
2 to 4 tablespoons soft butter  
2 to 3 tablespoons fresh or dried minced chervil

and parsley.

Bring pureed soup to simmer.

Thin out to desired consistency with milk.

Stir in the cream and carefully correct seasonings.

Reheat again to simmer.

Just before serving stir in butter and herbs.

## CREAM OF PUMPKIN SOUP

Sue Dorchester

An elegant soup in color and flavor. A perfect beginning for a Thanksgiving or Christmas dinner, delightful for an entree with bread and salad!

¼ cup butter  
¾ cup coarsely chopped onion  
3 tablespoon flour  
2½ cups canned pumpkin puree  
¾ teaspoon ginger  
¼ teaspoon nutmeg  
¼ teaspoon white pepper  
5 cups hot chicken broth  
salt  
1 cup heavy cream  
whipped cream or parsley

Melt butter in a large saucepan.  
Saute onion until tender, stirring occasionally.  
Whisk in the flour, cook over low heat til foamy.  
Remove pan from heat.  
Add pumpkin, spices, pepper and chicken broth.  
Bring to a boil and stir until smooth.  
Strain soup into a clean pot.  
Slowly add the cream.  
Reheat but do not allow to boil.  
Taste for salt and adjust.  
Serve in warm soup bowls topped with either finely chopped parsley or a dollop of whipped cream!

## FRAN'S SUPER BEEF VEGETABLE SOUP

Aunt Frances

It's a meal! It's quick!

Cook this soup in a pressure cooker.

1-2 lb good grade lean stew meat

1 quart water

2-3 beef bouillon cubes

½ stick butter

2 more quarts water or vegetable juices you have saved

1 cup rice

½ cup noodles

chopped carrots

chopped celery

chopped onions

chopped parsley

chopped cabbage

and other desired vegetables

seasonings--salt, pepper, rosemary

Pressure cook the meat in one quart of water

for 20 minutes.

Cool

Open the cooker and add beef bouillon and butter.

Add two more quarts of liquid.

Add rice, noodles and vegetables.

Add seasonings, as you like.

Seal the pressure pan and cook another 10 minutes.

This soup is less greasy and I believe more wholesome!



## FRENCH ONION SOUP

Ann &amp; Rick Watters

2 giant yellow onions  
1 red onion  
1 stick butter  
1 teaspoon paprika  
1½ tablespoon cornstarch  
1 teaspoon pepper  
no salt  
4 tablespoons instant beef bouillon or  
12 cubes  
1 lb sliced swiss cheese  
1 12inch loaf french bread  
1 cup dry white wine  
oven proof bowls  
2 quarts water  
1 tablespoon worcestershire sauce

Slice onions into circles about ¼ inch thick.  
Make a cut through the radius of the circle so  
that you will have long strips when cooked.  
Saute onions in butter until soft and clear.  
Add mixture of paprika, pepper and cornstarch  
to thicken a little.  
While onions are sautéing dissolve bouillon in  
2 quarts water.  
When onions are ready, combine 2 mixtures.  
Add ½ cup wine and worchestershire.  
Simmer for 2 hours or more.  
(Crock pot is ideal all day if you have one)  
Longer simmering improves flavor.  
After simmering is finished add another ½ cup wine.  
Simmer 5-10 minutes more.

Cut french bread into 1 inch thick slices.  
Dry out completely on cookie sheet in oven  
while broth's simmering.  
When soup is ready, pour into bowls.  
Completely cover surface of soup with french bread.

Smother with whole slices of swiss cheese cut to shape of bowls so that it does not sink.

(If you like it super cheesey you can use 2 layers of cheese!)

Bake in 350' oven for about 15 minutes or until cheese is melted and bubbly but not burned.

## MOCK TURTLE SOUP

Sue Dorchester

Fantastic for a dinner party!

1 quart beef broth  
5 cups water  
2 lb veal neck bones  
1 large veal shank or 2 lb stewing meat  
1 large leek, cleaned and chopped  
2 carrots, sliced  
2 large stalks celery and leaves, chopped  
2 onions, each studded with 2 cloves  
3 parsley sprigs  
8 peppercorns  
½ teaspoon marjoram  
1 bay leaf  
2 cloves garlic  
2 cups tomato puree  
dash of Tabasco  
¼ cup butter  
½ cup flour  
1 lemon thinly sliced

Combine the first 15 ingredients in a large soup kettle.  
Bring to a boil, skim and lower heat to simmer.  
Allow to bubble lightly, uncovered, for 2 hours.  
Remove meat and bones to a bowl and when cool enough  
to handle, remove meat and dice.  
Set aside and discard bones.  
Strain the soup.  
In a clean pot, melt butter and whisk in flour..  
Stir until smooth and bubbling.  
Keep stirring until lightly browned.  
Add the strained soup and the meat and return to boil.  
Taste for salt and adjust. (Add lemon slices if desired)  
Add sherry to taste or pass a sherry pitcher to  
guests as optional addition.  
If desired, garnish with slices of hard boiled eggs

Makes 2 quarts plus 1 cup

## POTAGE AUX COURGETTES

(Cream of Zucchini Soup)

Jackie Willey

The San Francisco Bay Area weather supports the growth of zucchini year round. This is just one recipe I found to use up this surplus of "zillions of zuccs". It is good hot or cold!

1½ pounds zucchini, 4 to 6  
 1 cup minced green onion, shallots or yellow onion  
 3 tablespoons butter  
 a heavy bottomed stainless steel or enameled pan,  
 2 quart size or larger.  
 6 cups chicken broth  
 1½ teaspoon wine vinegar  
 1 teaspoon tarragon or dill weed  
 4 tablespoons cream of wheat breakfast cereal, uncooked.  
 salt- ½ to 1 teaspoon  
 white pepper-¼ to ½ teaspoon  
 1 cup sour cream  
 2-3 tablespoon minced tarragon, dill or parsley

Wash zucchini, cut end of tips.

DO NOT PEEL

Cut into ½ inch chunks to make about 5 cups.

Cook green onions slowly in butter for several minutes till tender but not browned.

Add zucchini slices, chicken broth, vinegar and herbs.

Bring to boil and then stir in cream of wheat.

Simmer partially covered 20-25 minutes.

Puree in a blender.

Return soup to pan and season with salt and pepper.

Bring to simmer.

Just before serving beat in 1 cup sour cream.

Use an egg beater to remove lumps.

Add 3 tablespoons of spices.

## SOUPA AVGOLEMONO

(EGG LEMON SOUP)

Jackie Willey

6 cups chicken broth (Swansons or Campbells are good)  
1 cup rice  
4 eggs, separated  
2 fresh lemons' juice  
salt to taste  
lemon slices for garnish

Bring chicken broth to a boil.  
Add about ½ to 1 teaspoon salt and 1 cup rice.  
Simmer for 20 minutes, covered.  
After 20 minutes remove from heat.  
In a dry bowl beat whites till stiff.  
Add egg yolks and beat well.  
Slowly add lemon juice to eggs, beating continuously.  
THEN add 2 cups of the HOT chicken broth and  
DO NOT STOP BEATING!  
(The constant beating is what prevents the curdling  
of this fine soup.)  
When the eggs and broth are well mixed, pour this  
mixture back into the remaining broth and rice.  
Stir well over heat but do not allow to boil.  
Serve at once in bowls  
Garnish with thin slices of lemon.

This unusual soup is Greek in origin and goes well  
with any Greek or Mideastern dish, or by itself.  
Our house has a large lemon tree in the backyard  
so it's become a regular here!

## SOPA DE TORTILLA

(Tortilla Soup)

Jackie Willey

I discovered this delicious soup while vacationing in Acapulco, Mexico at the outstanding Acapulco Princess Hotel. It was just one of SIXTY fabulous dishes served at their evening buffet that still stands out in my mind.

4 slices lean bacon, chopped into 1 inch long pieces.  
1 onion chopped finely  
½ green serrano chili, minced (comes in can and HOT, so not much is needed)  
8 corn tortillas cut into 1 inch wide strips  
4 cups beef broth (Swansons or Campbells)  
½ teaspoon salt  
½ cup grated cheddar cheese

Fry the bacon in a saucepan until fat has rendered.  
Add onion and chili and saute 5 minutes.  
Add tortilla strips and saute 3 more minutes.  
Add the beef broth and salt and bring to a boil.  
Simmer for 5 minutes.  
Just before serving and while still hot sprinkle cheddar cheese on top.

## SPLIT PEA SOUP

Aunt Kay

A Family Favorite!

2 cups split peas (1 lb)

8 cups water

1 to 2 lb ham bones or hock

1 clove garlic, finely chopped

1 grated onion

1 stalk chopped celery

1 teaspoon salt

½ teaspoon pepper

Combine all ingredients.

Heat to boil.

Reduce heat and simmer for 1 hour 15 minutes  
or until peas are very soft.



## STRACCIATELLA

Mary Rothermich

6 cups vegetable stock  
2 bunches spinach  
2 eggs, beaten  
¼ cup whole wheat bread crumbs  
¼ cup Parmesan cheese

Simmer stock.  
Add spinach.  
Mix eggs, crumbs and cheese  
Bring stock to a boil.  
Stir in egg mixture.

## VICHYSOISE

(Cold Leek and Potato Soup)

Jackie Willey

A great summertime soup!  
Although this soup is actually an American invention it is very French in character. It's been around for a long time, but it wasn't till my bicycle trip in August of '76 that I had my first bowl at our "last night splurge dinner" at the famed Chateau Frontenac in Quebec City, Canada. It's such a lovely soup.

3 cups peeled and sliced potatoes  
3 cups sliced white of leek\*  
1½ quarts of chicken stock or canned chicken broth  
salt to taste (½ to 1 teaspoon)  
1 cup whipping cream  
salt and white pepper  
chilled soup cups  
3 tablespoons minced chives

Simmer the vegetables in the chicken broth and salt.  
Cook covered for 40 to 50 minutes till tender.  
(Or cook under 15 pounds of pressure for 5 minutes, release pressure, and simmer uncovered for 15 min)  
Puree the soup either in an electric blender.  
Stir in the cream.  
Season to taste.  
Chill in refrigerator about 30 to 60 minutes or longer.  
Serve in chilled soup bowls or cups.  
Decorate with minced chives.

\*Leeks, a member of the onion family, are very common in France and are known as "the asparagus of the poor". Carefully wash before using to remove gritty dirt.  
Use only the white portion for this soup.

## VEGETABLES

Baked Beans  
Baked Onion  
Baked Wild Rice  
Brocoli Casserole  
Brocoli Casserole  
Carrot Casserole  
Carrots Lyonnaise  
Cheese Stuffed Zucchini  
Creamed Spinach  
Gourmet Beans  
Green Beans Ceasar  
Green Beans with Mushroom Soup  
Green Onion and Cheese Casserole  
Potatoes Supreme  
Spinach Souffle  
Turkey Dressing

## BAKED BEANS

Mary Pat Van Schyndel

1 large can of pork and beans (15oz)  
1 teaspoon dry mustard  
1 tablespoon brown sugar  
2 tablespoons catsup  
2 tablespoons molasses  
2 tablespoons dry onion  
1 cup of bacon or sliced wieners

Fry bacon or wieners and cut into small pieces.  
Combine all ingredients together in a large casserole.  
Bake at 375' for 1 ½ hours with or without a cover.

## BAKED ONION

Judi Rothermich

Peel onion and cut off top.  
Slice part way thru in quarters.  
Fill with lots of butter, salt and pepper.  
Wrap onion in bacon.  
Enclose in aluminum foil.  
Bake at 350' for 45 minutes or until soft.

## BAKED WILD RICE

Veeder Ann Willey

2 cups uncooked wild rice  
1 #2 can tomatoes  
1 teaspoon butter  
½ lb sharp cheese, grated  
12 stuffed olives  
2 large cans whole mushrooms  
salt and pepper to taste

Rub a 9x13 inch baking dish with butter.  
Add all ingredients and mix well.  
Cook at 350° for 1½ hours.  
If desired, put extra cheese on top and brown.

Serves 12

## BROCOLI CASSEROLE

Carol Willey

3 packages frozen chopped broccoli  
3/4 cup chopped onions  
4 tablespoons butter  
1 can cream of cheddar cheese soup  
3/4 cup milk  
bread crumbs

Cook broccoli according to package directions.  
Saute onions in butter.  
Stir in cream of cheddar cheese soup and milk.  
Cook until it comes to a boil and has thickened.  
Pour over broccoli and put in a 1½ quart casserole.  
Top with bread crumbs and dot with butter.  
Bake at 350' for 30 minutes.

## BROCCOLI CASSEROLE

Therese Ohlman

2 packages frozen chopped broccoli  
1 stick butter  
½ lb cheddar cheese  
¼ lb Ritz crackers, crushed

Cook vegetables and drain.  
Put broccoli back in cooking pan and salt.  
Stir in cheese and ½ of butter till melted.  
Pour into buttered casserole.  
Melt remaining butter.  
Stir into crackers.  
Pour cracker mixture over broccoli.  
Bake at 350' for 25 minutes.



## CARROT CASSEROLE

Aunt Mary Helen

I found this recipe in a cookbook in the kitchen drawer of the delightful mobile home that Howard and I have made our winter home. The book is dated 1932, so the recipe is at least 45 years old!

2 lb carrots, cut and cooked and mashed  
3/4 stick butter  
3/4 cup graham crackers, crushed fine  
1/8 teaspoon ginger  
2 eggs, well beaten  
1/4 cup brown sugar

Sprinkle bread crumbs over top.  
Bake at 350' for about 1 hour.

## CARROTS LYONNAISE

Aunt Pat

Terrific eating and adds COLOR to your menu!

1 chicken bouillon cube  
3 medium onions, sliced round  
¼ cup butter  
1 tablespoon flour  
¼ teaspoon salt  
dash pepper  
water

Pare carrots and cut in julienne strips.  
Dissolve bouillon in ½ cup boiling water.  
Add carrots, cover and cook for 10 minutes.  
Melt butter in another pan  
Add onion rings, cover and cook 15 minutes.  
Stir occasionally.  
Add flour, salt and pepper to onions.  
Stir in ¾ cup water.  
Bring to boiling.  
Add carrots and stock.  
Simmer uncovered for 10 minutes.  
Add a pinch of sugar and serve!

Serves 6

## CHEESE STUFFED ZUCCHINI

Sue Dorchester

6 zucchini  
2 eggs, well beaten  
1½ cups sharp cheddar cheese  
½ cup small curd creamed cheese  
2 tablespoons chopped parsley  
2 tablespoons chopped onion  
½ teaspoon salt  
¼ teaspoon pepper  
½ to 1 cup cracker crumbs  
2 tablespoons butter

Cut off ends and scrub zucchini.

Cook whole in boiling water salted (just enough to cover) about 12 minutes or just until tender.

Remove from water.

Cut in halves lengthwise.

Scoop out center pulp, seed portion only.

Invert on paper toweling to drain.

Combine eggs, cheeses, parsley, onion and seasonings.

Fill zucchini shells.

Toss crumbs with butter.

Sprinkle over zucchini.

Arrange in greased baking dish.

Bake at 350° for 25 minutes.

Place under broiler for a few minutes to brown topping.

## CREAMED SPINACH

Aunt Pat

I always serve 2 vegetables, this is a good second one!

1 package frozen chopped spinach  
1 can condensed cream of mushroom soup  
2 tablespoons sherry  
French Fried Onion Rings

Prepare frozen spinach with as little water  
as possible, preferably none.  
Add cream of mushroom soup and sherry.(Soup undiluted)  
Pour into a casserole.  
Top with onion rings.  
Bake at 375' for 20 minutes.

Serves 4

## GOURMET BEANS

Sue Dorchester

2 packages French Style Green Beans  
2 tablespoons butter  
2 tablespoons flour  
2 tablespoons grated onion  
½ pint sour cream  
1 cup grated swiss cheese (3oz)  
1 teaspoon sugar  
1 teaspoon salt

Cook and drain beans.

Melt butter and add flour, salt, sugar and onion.

Add sour cream and ½ cheese.

Fold in beans.

Pour into a greased casserole.

Top with remainder of cheese.

Bake at 350' for 15 minutes.

## GREEN BEANS CAESAR

Aunt Pat

YUMMY!

2 tablespoons salad oil  
¾ cup ½ inch bread cubes  
1 tablespoon salad oil  
1 tablespoon vinegar  
1 teaspoon minced onion  
¼ teaspoon salt  
1 can cut green beans  
2 - 3 tablespoons parmesan cheese

Brown cubes in 2 tablespoon oil till crisp.  
Heat beans.  
Turn beans into skillet with cubes.  
Pour mixture over beans and cubes.  
Heat and stir till hot.  
Sprinkle with cheese.

## GREEN BEANS WITH MUSHROOM SOUP

Sue Hofman

2 cans green beans  
1 can cream of mushroom soup  
1 can O&C Onion Rings

Place green beans in a casserole.  
Blend in cream of mushroom soup.  
Bake in oven for 30 minutes.  
Last 10 minutes put onion rings on top.  
Bake for remaining 10 minutes till crispy.

## GREEN ONION AND CHEESE CASSEROLE

Mary Rothermich

1 bunch chopped green onions, tops too  
4 tablespoons butter  
¼ cup sunflower seeds, hulled  
4 eggs  
1 ½ cups milk  
8 oz cream cheese, crumbled  
¼ teaspoon herb salt  
1 tablespoon minced parsley  
2 slices of bread

Braise onions, butter and sunflower seeds.  
Beat together Eggs, milk, cream cheese, salt  
and parsley.  
Mix with onions.  
Butter and then cube bread slices.  
Lay bread cubes in buttered casserole.  
Pour onion and egg mixture over them.  
Bake at 375' for 25 minutes  
or till knife comes out clean.

Serves 3-4



## POTATOES SUPREME

Aunt Kay

My most sought after recipe!

8 Idaho potatoes (medium to large)  
salt and pepper  
parmesan cheese  
¼ lb butter  
1 pint Half and Half  
sharp cheddar cheese

Boil potatoes in jackets until not too done.  
Place in refrigerator overnight  
Peel potatoes.  
Grate potatoes on a medium grater into a large shallow  
baking dish 9 x 13 x 1 1/2.  
Season potatoes with salt and pepper as you grate.  
Heat butter and cream together.  
Pour mixture over potatoes.  
Sprinkle generously, a layer of parmesan cheese  
over the entire dish.  
Cover the top heavily with grated sharp cheddar cheese.  
Bake in a slow oven 1 to 1 1/2 hours.

This dish is also good warmed over the next day.

Serves 8

## SPINACH SOUFFLE

Jackie Willey

The best!

3 packages frozen chopped spinach

1 large tub sour cream

1 package onion soup mix

sunflower seeds

1 1-1b cheddar cheese, grated

Cook spinach in butter instead water.

Drain off excess liquid.

Add sour cream and onion soup mix.

Mix well.

Layer spinach in large casserole dish with  
grated cheese and sunflower seeds.

Cook about 20 minutes or until cheese is melted.

(I cook the spinach only slightly so that it  
retains the bright green color.)

Serves 8

## TURKEY DRESSING

Sandy Ellis

2 lbs ground chuck  
1 medium onion, ground  
2 sticks celery, ground  
1 package Brownberry Croutons  
2 packages MBT (Instant mix for dressing flavored broth)  
4 cups water  
1 stick butter

Put croutons in a big mixing bowl.

Melt butter.

Add water (up to 6 cups) and butter to croutons.

Let this get cold.

In another bowl mix ground chuck, onion, celery.

Add sage, salt, pepper and poultry seasoning to your own taste.

Mix this with croutons.

Grind the gizzard, heart and liver.

Add to the dressing mixture.

Add the MBT.

Mix thoroughly.

Stuff the turkey.

Put leftover in a casserole and bake.

## ENTREES

Baked Chicken Parmesan  
Barbecued Spare Ribs  
Beach Party Steak  
Beef Stroganoff  
Chicken Divan  
Chicken Pot Pie  
Chicken Tetrazzini  
Chicken Wings Mandarin  
Chile Relleno Casserole  
Chop Suey  
Crazy Lazy Heat Loaf  
Crepes a la Don  
David's Country Omelet  
Dill Sauced Meat Loaf  
Duck a la Orange Sauce  
Dumplings  
Egg Foo Yung  
Greek Dolmathes  
Gringo Omelet  
Ham and Cheese Fondue  
Harvest Stew  
Hobo Burger  
Hot Crunchy Chicken Salad  
Le Petit Dejuener  
Marinade for Beef  
Marinated Chuck Roast  
Mexican Stuffed Peppers  
Pepper Steak with Rice  
Pinaattiohukaiset  
Pizza Rustica  
Basic Shortcrust Pastry  
Shrimp Creole  
Spegetti and Meat Balls  
Sweet n' Sour Stew or Roast  
Texas Barbeque Sauce  
Traditional Christmas Breakfast  
Veal Parmigiana

## BAKED CHICKEN PARMESAN

Sue Dorchester

This is Don's all time favorite fried chicken!

1 3lb chicken, cut up  
½ cup flour  
1 cup dried bread crumbs  
2/3 cup grated parmesan cheese  
¼ cup snipped parsley  
1 teaspoon salt  
½ cup butter  
½ clove garlic crushed  
1 teaspoon dijon mustard  
½ teaspoon Worcestershire sauce

Wash chicken and pat dry.  
Melt butter in pan.  
Add garlic, mustard and Worcestershire sauce.  
Stir well and let this cool but not congeal.  
Dust chicken with flour.  
Combine bread crumbs, cheese, parsley and salt.  
Spread bread crumb mixture in a shallow pan.  
Dip chicken in butter or brush the butter on chicken.  
Then roll in crumb-cheese mixture, coat well.  
Place chicken in a large shallow baking pan.  
Sprinkle with remaining butter and crumbs.  
Bake at 375' for 1 hour till golden and tender.

Note: Pepperidge Farm Stuffing Mix, crushed, makes an extra delicious bread crumb mixture in this recipe!

## Barbecued Spare Ribs

Sue Hofman

2 lbs back ribs  
1 medium onion  
2 tablespoons oil  
1/4 cup lemon juice  
2 tablespoons vinegar  
1 tablespoon worchestershire sauce  
2 tablespoons brown sugar  
1/4 cup water  
cup chili sauce or ketsup

Cook ribs at 350' for 1 hour.  
Pour off grease.  
Simmer sauce for 30 minutes.  
Four sauce over ribs.  
Cook another 1/2 hour in oven.

## BEACH PARTY STEAK

Sue Dorchester

A big jar with a screw lid is the handiest way to do this, so the whole thing goes along in a picnic basket to beach, boat or campgrounds for grilling over hot coals. Pineapple chucks broiled with the meat are good!

2 lb flank steak  
1 cup beef consommé  
1/3 cup soy sauce  
1½ teaspoon seasoned salt  
½ cup onions  
1 clove garlic  
3 tablespoons lime juice  
2 tablespoons brown sugar or honey

Chop onions and mince garlic.  
Combine ingredients in large jar and shake well.  
Cut steak in 1 inch strips, diagonally.  
Add to marinade in jar and refrigerate overnight.  
Using skewers or a hinged broiler to hold meat,  
grill over hot coals for 2 minutes on each side.  
Brush with marinade while broiling.

## BEEF STROGANOFF

Aunt Kay

Superb for company dinner!

1 ½ lbs round steak cut into strips 1 1/2 x 1/4 inches  
2 4oz cans mushrooms or fresh mushrooms  
6 green onions, chopped small  
1/3 cup sherry  
1 can bullion or 2 cubes diluted in 10oz water  
1 cup sour cream  
dash of Tabasco  
1 teaspoon Worcestershire Sauce  
½ teaspoon lemon juice  
salt and pepper and 3 tablespoons flour

Brown meat in 3 tablespoon of oil.

Remove from pan.

Brown onions.

Add flour, broth, seasonings and meat.

Simmer 1- 1 ½ hours.

Before serving add mushrooms, sour cream, sherry.

Keep warm on low flame.

Serve over rice.

Serves 4 to 6



## CHICKEN DIVAN

Aunt Kay

6 chicken breasts, boned (or a small whole chicken)  
1 10-oz package frozen broccoli (can use fresh)  
1 tablespoon melted butter  
1 can condensed cream of chicken soup  
½ cup grated cheddar cheese

Season chicken to taste.  
Cook in a small amount of water until tender.  
Reserve stock and bone chicken.  
Cut into bite size pieces.  
Place chicken in a 12x8x2 inch baking dish.  
Top with broccoli (or asparagus) and butter.  
Combine soup and cheese.  
Pour over broccoli.  
Brown light under broiler  
OR heat slowly in oven depending on whether  
ingredients are put together hot or cold.

Cooked rice may be put in bottom of dish if more  
complete meal is desired.  
I use Minute Rice with stock from chicken.

Serves 4 to 6

## CHICKEN POT PIE

Mary Rothermich

## CRUST

2 cups flour  
½ teaspoon salt  
2/3 cup vegetable shortening  
¼ to ½ cup ice water

Mix flour and salt.  
Cut in shortening with 2 knives.  
Sprinkle ice water over this and mix with a fork.  
Knead clumps into a small ball.  
Wrap and chill till ready to use.  
Makes top and bottom for pie.

## FILLING

1 3-lb chicken, cut up  
salt and pepper  
2 cans chicken broth  
4 carrots, cut in 1 inch pieces  
2 cups of 1 inch celery slices  
4 large onions quartered  
4 potatoes, quartered  
1 pint half and half  
1 teaspoon poultry seasoning  
¼ cup butter  
½ cup flour

Place chicken, salt and pepper into kettle.  
Add chicken broth.  
Cover and simmer gently for 45 minutes or till tender.  
Remove chicken pieces and set aside to cool.  
Add vegetables to broth.  
Cover and simmer 20 minutes, till tender.  
Stir in half and half and poultry seasoning.  
In a bowl, mix butter and flour into a paste.  
Drop a lump of paste into sauce.  
Stir over low heat until lump melts and sauce thickens.  
Skin and bone chicken and cut into large pieces.

Stir chicken into sauce.

Line 2 quart casserole with pie crust.

Pour mixture into shell.

Cover with top crust and pinch edges together.

Bake at 400' for 20 to 25 minutes till crust is browned.

## CHICKEN TETRAZZINI

Aunt Pat

Great "day ahead" dish!

¼ cup butter  
¼ cup flour  
½ teaspoon salt  
¼ teaspoon pepper  
1 cup cream (or liquid non dairy cream)  
2 tablespoons sherry  
7 oz spaghetti, broken, cooked and drained  
1 cup chicken stock  
1 chicken  
½ cup parmesan cheese (optional)

Cook chicken in 4 cups of water.  
Season to prepare as stock.  
When chicken has cooled, bone it and cut into small pieces. Save stock, season to taste.  
Melt butter in a large pan.  
Blend in flour and seasonings.  
Cook, stirring till smooth and bubbly.  
Remove from heat  
Stir in stock and cream.  
Heat to boiling, stirring constantly.  
Boil one minute.  
Add sherry.  
Stir in spaghetti and chicken.  
Pour into a baking dish.  
Sprinkle with cheese.  
Bake in a 350' oven for 30 minutes or till bubbly.  
Garnish with olives or parsley!

Serves 6-8

## CHICKEN WINGS MANDARIN

Teresa Scott

3 lb cut up chicken wings  
garlic salt  
cornstarch  
eggs  
3/4 cup sugar  
1/2 cup rice vinegar  
4 tablespoons catsup  
1 tablespoon soy sauce  
1/4 cup chicken broth

Sprinkle wings with garlic salt.  
Roll in cornstarch.  
Dip in beaten egg.  
Brown in oil.  
Heat sauce ingredients.  
Pour over chicken.  
Cook 1 hour at 350' in covered pan.

## CHILE RELLENO CASSEROLE

RobbynWilley

3 7oz cans Ortega green chiles  
grated Monterey Jack cheese  
grated cheddar cheese  
1 tablespoon flour  
1 small can evaporated milk  
1 can tomato sauce or paste

Wash chiles, open them and remove seeds.  
In a buttered 9x13 inch pan layer chiles  
and both kinds of cheese till pan is full.  
Mix flour and evaporated milk.  
Pour over casserole.  
Bake at 350' for 45 minutes.  
Spread tomato sauce or paste on top.  
Bake for 10 more minutes.

Serve with salad, rice and beans!

## CHOP SUEY

Aunt Kay

This is a delicious, simple dish that can be prepared ahead of time and served to family or friends!

1 lb pork tenderloin, cut in strips  
OR leftover roast, cut in cubes  
1 medium onion, chopped  
½ green pepper, chopped  
1 can Chinese vegetables  
1 ½ cups water with 2 bullion cubes  
OR gravy from roast and water  
¼ teaspoon salt  
2 tablespoons soy sauce  
mushrooms  
½ cup pecan halves

Brown meat in oil and remove.  
Saute onions and green pepper.  
Return meat and add vegetables.  
Add liquids, seasonings and mushrooms.  
Simmer 30 to 45 minutes.  
This dish can be made ahead to this point.  
Heat thoroughly before serving.  
Serve over chow mein noodles or rice.  
Top with pecan halves.

## CRAZY LAZY MEAT LOAF

Veeder Ann Willey

1 lb ground beef  
1 cup corn flakes  
2 eggs, slightly beaten  
salt and pepper to taste  
½ cup milk  
¼ cup catsup  
1 tablespoon Worcestershire sauce  
1 cup raisins

Mix ingredients.

Shape into a loaf.

Sprinkle 1/3 cup grated Cheddar cheese over top.

Bake at 350' for 1 hour.

Serves 4



## CREPES ALA DON

Don Dorchester

1 quart strawberries, sliced small  
½ cup red port wine  
sugar  
½ cup butter  
¼ Curacao or Triple Sec  
¼ - ½ cup Brandy  
whipped cream, slightly sweetened  
cinnamon  
18 crepes

Marinate strawberries with sugar and wine overnight.  
Put strawberries on each crepe and fold.  
Melt butter in chafing dish.  
Add 1 cup juice drained from strawberries.  
When hot add crepes.  
Then add Curacao.  
Coat each crepe with sauce.  
Add Brandy and flame.  
Place 3 crepes on a dessert plate.  
Top with whipped cream.  
Sprinkle with cinnamon.  
Serve and enjoy!

## DAVID'S COUNTRY OMELET

David Rothermich

This is a basic recipe from which I make many variations depending what happens to be in the refrigerator! Croutons are an essential ingredient and peaches, when they are available, add an extraordinary touch!

chopped onions  
sliced mushrooms  
sliced peaches  
grated cheddar cheese  
1 cup croutons  
¼ cup milk  
salt and pepper  
4 eggs

Warm milk.

Soak croutons in warm milk till soggy.

Sauté onion and mushrooms in butter.

Beat eggs in a large bowl.

Add saturated croutons.

Stir in onions, mushrooms, peaches and cheese.

Season with salt and pepper.

Melt butter in omelet pan.

Pour in egg mixture.

Cook over low heat till golden brown.

Flip over and cook other side the same.

Serve with white wine or a 6 pack of Coors!

## DILL SAUCED MEAT LOAF

Teresa Scott

Delicious!

1½ lb ground beef  
1 medium onion, chopped  
½ cup soft bread crumbs  
½ cup bottled dill pickle juice  
1 egg  
1½ teaspoons salt  
¼ teaspoon pepper  
½ cup chopped dill pickle  
½ cup catsup  
¼ cup water  
2 tablespoons sugar  
1 teaspoon worcestershire sauce

Combine first 7 ingredients until well blended.

Shape into loaf.

Combine remaining ingredients.

Pour over loaf.

Bake at 350° for 40 minutes.

Baste with sauce in pan twice.

Bake without basting 35 minutes longer.

## DUCK ala ORANGE SAUCE

Mary Rothermich

5 lb duck  
1 cup fresh orange juice  
crushed almonds  
2 teaspoons flour  
2 whole oranges

Thaw duck well in advance if frozen.  
Puncture skin in several places.  
Boil for 30 minutes in seasoned water.  
Make sauce of orange juice, a few crushed almonds and flour.  
Place duck on roaster.  
Baste with sauce.  
Surround duck with quartered oranges.  
Roast in oven at 350' for 30 minutes.  
Baste again.  
Cook 30 more minutes.  
Baste again.  
Turn oven to 375' and cook for 30 more minutes.  
Remove from oven and allow to sit for 10 minutes.  
Puncture skin as it sits.  
Squeeze orange sections over it.

Serves 4

## DUMPLINGS

Grandma Willey

(for 4 lb chicken)

2 cups flour

½ teaspoon salt

1/3 cup water (4 egg shells)

2 eggs

Blend - roll.

When fairly dry - cut in strips, then squares.

## EGG FOO YUNG

Mary Rothermich

With this recipe I just use instinct in measuring my Chinese vegetables. It's easy to add or subtract what you wish but you need about 1 to 1½ cups vegetables per person and about 2 large or 3 small eggs per person.

This batter serves about 4 persons.

parsley  
green onions  
green pepper  
celery  
water chestnuts  
bamboo shoots  
bean sprouts  
Can of Chinese vegetables  
whatever else you like!

Mix together and set aside.

8 egg yolks and ½ teaspoon salt  
8 egg whites and ½ teaspoon salt

Beat separately.  
Fold yolks into whites.  
Add 8 tablespoons flour.  
Fold in gently.  
Then fold egg mixture into vegetables.

Spoon pancake size in skillet in generous amount of oil.  
Serve with sauce.

1 quart water  
1 bullion cube  
4 tablespoons soy sauce

Heat ingredients in saucepan.

Thicken with  
6 tablespoons cornstarch  
Serve with rice!

## GREEK DOLMATHES

(Doll-ma-das)

Stuffed Grape Leaves

Jackie Willey

Send your taste buds abroad with this recipe!  
Great for parties or special dinners. Can be served as a main dish or as a side dish for a larger meal. Goes well with "Egg-lemon Soup" and rice and a green vegetable.

1 jar grape vine leaves  
(can be found in the gourmet section of supermarkets or specialty food stores. Usually near the pickles)

## SAUCE

16 oz tomato sauce  
8 oz tomato paste  
¼ to ½ cup olive oil  
2 cans beef broth (30oz)  
1 bay leaf, crushed  
1 teaspoon salt  
teaspoon pepper  
1 cup white wine or vermouth

In a 5 to 4 quart saucepan mix all the ingredients.  
Simmer on low heat while preparing the stuffing.

## STUFFING

1 lb ground beef  
1 lb ground lamb  
2 eggs  
2 medium onions, finely chopped  
2 garlic cloves, minced  
1 to 2 teaspoons oregano  
2 tablespoons fresh mint  
½ teaspoon cinnamon  
2 tablespoons parsley  
1 teaspoon salt  
½ teaspoon pepper



1 ½ cups raw rice  
4 tablespoons tomato sauce  
6 tablespoons olive oil  
½ cup white wine or vermouth

In a large bowl mix all ingredients.  
To mix thoroughly and for some fun!...  
Wash your hands and just squish and squeeze  
all the stuffing together and let it gush  
out between your fingers. Like making mud  
pies! This is how the Greeks do it!

Next

Cut off the little stems from the grape leaves  
and lie flat, drain the liquid off the grape leaves.

Place about 2 tablespoons of stuffing mix on a leaf.  
Fold over the ends and then roll up.  
Do not place too much stuffing mix on a leaf or  
it may come unrolled while cooking.  
It is important that the mixture be tightly rolled.  
Place the stuffed grape leaves into the simmering  
sauce in layers.

The sauce should lightly cover the top layer.  
Place a ceramic dinner plate directly on top to  
prevent the grape leaves from floating around  
and coming unraveled.  
Simmer over low heat for one hour.  
Eat it!

## GRINGO OMELET

Don Dorchester

Don has created this extraordinary omelet to the delight of his family and friends!

chopped onion  
chopped green pepper  
crumbled crisp bacon  
grated cheddar cheese  
Rotel tomatoes  
salt and pepper  
2 eggs  
1 tablespoon water  
1 tablespoon butter  
chopped parsley

Sauté onion and green pepper.

Set aside.

Beat eggs with 1 tablespoon of water.

Add salt and pepper.

Melt butter in omelet pan or small skillet.

When foamy pour in eggs.

Gently stir the top, only, with a fork until the eggs begin to set.

Sprinkle onion, green pepper, bacon and about 2 tablespoon of Rotel tomatoes on half of egg.

Top with grated cheese.

Fold other half over filling and cook until cheese melts and bottom is lightly browned.

Turn out on a warm plate and garnish with more crumbled bacon and parsley.

Serve with hot biscuits and take a bow!

## HAM AND CHEESE FONDUE

Aunt Frances

Good entree for a brunch, also for early morning teenager breakfast!

French bread - 1½ loaves  
9 cups cubed, cooked ham  
1½ to 2 lb sharp cheddar cheese  
3 tablespoons flour  
3 tablespoons butter  
3 teaspoons dry mustard  
Tabasco sauce  
12 eggs  
9 cups milk

Select baking dishes that can take extreme heat and cold.

Cube bread and measure 9 cups.

Cube cheese.

Melt butter.

Butter dishes.

Make layer of bread, ham, and cheese in each dish.

Sprinkle with flour and mustard mixed together.

Drizzle with butter.

Repeat.

Beat eggs with milk and Tabasco sauce until foamy.

Pour over layers.

Cover and chill overnight.

Bake uncovered at 350° for about one hour until puffed and golden.

## HARVEST STEW

Aunt Kay

Sour cream gives this stew an unusual flavor  
and the dumplings make it a treat even kids enjoy!

2 onions, chopped  
1 green pepper, chopped  
2 lb beef cut in small cubes  
3 cups beef bullion - 3 cups water and 3 cubes  
1 teaspoon salt  
½ teaspoon pepper  
2 dashes Tabasco  
1 small carton sour cream  
1 ½ cups cut green beans  
1 ½ cups diced carrots  
1 cup diced potatoes  
dumplings

Brown onion and peppers in butter and remove from pan.

Season beef with salt, pepper, paprika and flour.

Brown meat.

Return onion mixture.

Add beef bullion.

Simmer slowly.

Add salt, pepper and Tabasco.

Simmer for 1½ hours.

Add sour cream and vegetables.

Cook for 25 minutes.

Add dumplings.

Cook 10 minutes covered.

Cook 10 minutes more uncovered.

Bisquick Dumplings

2 cups Bisquick

2/3 cup milk

Mix with a fork

Spoon dough onto stew

## HOBO BURGER

Veeder Ann Willey

On a 12 inch square of aluminum foil place:

1 4oz hamburger patty  
salt and pepper  
1 thick slice onion  
1 thick slice tomato  
¼ of a green pepper  
1 medium sized potato, peeled and quartered  
and rubbed with salt, pepper and butter

Seal foil

Bake at 425' for about 45 minutes

Serves 1

## HOT CRUNCHY CHICKEN SALAD

Aunt Pat

Super for ladies luncheon!

3 cups cooked chicken diced  
2½ cups chopped celery  
1 7 oz can water chestnuts, slithered  
¾ teaspoon salt  
3 tablespoons lemon juice  
1 cup Hellmans mayonnaise  
¾ cup shredded cheddar cheese  
1 ½ cups crushed potato chips

Combine all the ingredients except cheese & chips.

Add more mayonnaise if desired.

Place in a casserole.

Top with cheese and potato chips.

Bake at 425' for 30 minutes or till HOT.

Bake uncovered.

Serves 8 - 10

LE PETIT DEJUENER  
et aux oeufs mollets

Sue Dorchester

This is a fantastic little gourmet dish of eggs and mushrooms. For a delightful change of pace, invite some friends for Sunday brunch!

8 hard boiled eggs  
chicken broth  
½ cup butter  
2 tablespoons flour  
½ cup milk or cream  
1 cup chicken broth  
1 cup fresh sliced mushrooms, sautéed in butter  
grated cheddar cheese

Cut hard boiled eggs in half and remove yolks.  
Mix egg yolks with chicken broth till desirable consistency for stuffing.  
Restuff egg whites with yolk mixture.  
Place side by side in a shallow casserole.  
Melt butter and add flour to make a roux.  
Slowly add milk, stirring constantly.  
As mixture thickens add broth.  
Add mushrooms.  
Cover eggs with sauce.  
Top with grated cheese.  
Bake at 375' for 15 minutes.  
This casserole may be made ahead and refrigerated, add a little extra cooking time.

## MARINADE FOR BEEF

Aunt Frances

I use this for marinating beef overnight; also use it very much when I'm going to be gone all day. I add it to perhaps stew meat which I put in the oven at 185' early in the morning. In the evening I can turn these tender morsels of beef into chop suey, chow mein, stew or meat entree.

2 cloves garlic, crushed  
¼ cup olive oil or salad oil  
¼ teaspoon rosemary leaves, crushed  
½ teaspoon dry mustard  
2 teaspoons soy sauce  
¼ cup wine vinegar

Mix together and pour over meat.



## MARINATED CHUCK ROAST

Judi Rothermich

1 chuck roast up to 2 inches thick  
1/3 cup wine vinegar  
1/4 cup catsup  
2 tablespoons soy sauce  
1 teaspoon salt  
2 teaspoons Worcestershire Sauce  
2 teaspoons prepared mustard  
1/4 teaspoon garlic powder  
1/4 teaspoon pepper

Trim fat from the chuck roast.  
Place meat in clear plastic bag.  
Set in a deep bowl.  
Pour Mixture over meat.  
Close bag securely.  
Marinate 2 to 3 hours at room temperature  
OR overnight in refrigerator.  
Turn bag occasionally to distribute marinade.  
Place meat on rack of broiler pan or on charcoaler.  
Broil 6 to 8 inches from heat until medium rare  
about 50 to 60 minutes.  
Turn meat every 10 minutes.  
Baste with reserved marinade the last 20 minutes.

Fantastic when cooked over charcoal!

## MEXICAN STUFFED PEPPERS

Jackie Willey

Unusual!

4 large red or green bell peppers  
1 teaspoon salt  
1 lb ground beef  
1 medium onion, chopped  
2 cloves garlic, minced or mashed  
½ teaspoon ground cumin  
½ teaspoon oregano leaves  
1 tablespoon chile powder  
1 ½ cups corn chips, crunched  
1 can sliced ripe olives (2¼oz), drained  
1 can 8oz tomato sauce  
1/3 cup grated parmesan cheese  
1 cup water

Cut peppers in half lengthwise.

Discard seeds and stems.

Arrange cut side up in a shallow casserole. (9x13)

Sprinkle salt in a frying pan.

Place over medium heat.

Add beef, onion, garlic, cumin, oregano and chile powder.

Cook stirring frequently until crumbly, about 5 minutes.

Break chips into small pieces.

Mix into meat and olives.

Spoon mixture evenly into pepper shells.

Pour tomato sauce evenly over top.

Sprinkle with cheese.

Pour water around peppers.

Bake, uncovered, at 350' for about 20 minutes  
or till peppers are just tender when pierced.

## PEPPER STEAK WITH RICE

Sue Hofman

3 cups hot cooked rice  
1 lb round steak  
1 teaspoon paprika  
2 tablespoons butter  
2 cloves garlic, crushed  
2 tomatoes cut in 1/8s  
1½ cups beef broth  
1 cup sliced onion  
2 sliced green peppers  
2 tablespoons cornstarch  
¼ cup water  
¼ cup soy sauce

Cut meat into ¼ inch strips.  
Sprinkle meat with paprika.  
Brown meat in butter.  
Add garlic and broth.  
Cover and simmer 30 minutes.  
Stir in onions and green pepper rings.  
Cover and simmer 5 minutes.  
Blend cornstarch, water and soy sauce.  
Stir into meat mixture until thickened about 2 mins.  
Add tomatoes and stir gently.  
Serve over beds of fluffy rice.

## PINAATTIOHUKAISET

## Spinach Pancakes

Mary Rothermich

1½ cups milk  
1 teaspoon salt  
1/8 teaspoon nutmeg  
1 cup flour  
2 tablespoons butter, melted  
2 eggs  
½ teaspoon sugar  
½ lb freshly cooked spinach,  
squeezed dry and finely chopped

Combine first 4 ingredients.  
Stir in melted butter.  
In another bowl, combine eggs and sugar.  
Stir this into the batter.  
Gradually add spinach.  
Fry in a teaspoon of butter till browned.

## CHEESE SAUCE

½ pint sour cream  
6 slices cheese  
dash of heavy cream

Heat on low till cheese has melted.

## PIZZA RUSTICA

Mary Rothermich

5 eggs  
 1 lb Ricotta or cottage cheese  
 2 tablespoons chopped onions  
 1 cup grated parmesan cheese  
 chopped parsley  
 salt and pepper  
 2 tablespoons olive oil  
 2 cloves garlic  
 10 oz tomato puree  
 4 oz tomato paste  
 ¼ teaspoon marjoram  
 ½ teaspoon oregano  
 ½ lb sliced Mozzarella cheese  
 1 large green pepper  
 2 pastry shells

Line large casserole with crust.

Beat the eggs.

Stir in cheese, onion, parsley, Parmesan and salt & pepper

Set aside.

Heat olive oil and crush garlic in it.

Add herbs.

Stir in tomato puree and paste and season with salt and pepper.

Slice Mozzarella cheese thinly.

Slice green pepper thinly.

Build layers in casserole:

½ green pepper

½ tomato sauce

½ Mozzarella cheese

½ Ricotta cheese mixture

Repeat this with other half.

Cover with top crust.

Pinch edges and slash top thrice.

Bake at 425' for 35 to 40 minutes.

Let it stand for ½ hour before serving.

## BASIC SHORTCRUST PASTRY

(Makes 2 shells for

Pizza Rustica)

Mary Rothermich

2 cups white flour  
½ teaspoon salt  
½ teaspoon brown sugar  
¾ cup butter  
lemon juice  
1 to 2 tablespoons ice water

Mix flour, salt and sugar.

Cut in the butter, till it looks like coarse  
cornmeal.

Sprinkle on a few drops of lemon juice and  
water and toss lightly till it comes together.

Ball and chill.

## SHRIMP CREOLE

Aunt Pat

1½ lbs frozen shrimp

Prepare as directed on package.

Drain, rinse and set aside covered.

## Creole Sauce

2 tablespoons butter

¼ cup chopped onion (or more if desired)

1 green pepper chopped

1/3 teaspoon salt

a few grains cayenne pepper

3 tablespoons sugar

1 tablespoon flour

3 ½ cups tomatoes, slightly cut up

¼ cup chili sauce (important)

Melt butter in a skillet.

Sauté onions and green pepper about 2 minutes.

Pour tomatoes into a 4 quart pot.

Add onions, green pepper, seasonings and chili sauce.

Simmer 20 minutes.

Blend flour with cold water.

Add flour to sauce to thicken.

Add shrimp and heat thru.

Serve on a bed of buttered rice!

Serves 6

## SPAGETTI AND MEAT BALLS

Aunt Mary Helen

This is the very best spaghetti and meat ball recipe  
I have ever tried .... a sure winner!

## SAUCE

1 onion chopped  
3 tablespoons fat  
1 #2 can tomatoes (2½ cups)  
2 6oz cans tomato paste  
2 cups water  
1 teaspoon salt  
½ teaspoon pepper  
1 tablespoon sugar  
1 bay leaf

Brown onion in fat.

Add tomatoes, tomato paste, water and seasonings.

Cook slowly for 1 hour.

## MEATBALLS

1½ lbs ground beef  
¼ lbs ground pork  
1 cup fine dry bread crumbs  
½ cup grated Parmesan cheese  
1 sprig chopped parsley  
1 clove minced garlic  
½ cup milk  
2 well beaten eggs  
salt and pepper

Combine ingredients and make into small balls.

Brown slowly for about 20 minutes.

Then simmer in sauce about 30 minutes.

Serve over cooked spaghetti (8oz package)



## SWEET N' SOUR STEW OR ROAST

Aunt Dorothy

Manuscript for a sweet and simple dish for  
a liberated woman!

2 to 2½ lbs stew meat or roast  
2 medium onions, chopped  
(or ½ to 1 package of onion soup)  
¼ cup vinegar  
½ cup brown sugar  
1 small can tomato sauce  
salt and pepper to taste  
water, if needed

Brown meat in flour.

Brown onions.

Place all ingredients in heavy large covered skillet

Or in a Crock pot slow cooker.

Cook 2 or 3 hours on top of stove over low flame.

Or cook about 8 hours in slow crock pot.

Serve over noodles or rice.

## TEXAS BARBEQUE SAUCE

Aunt Pat

½ cup chopped onion  
2 tablespoons brown sugar  
1 tablespoon paprika  
1 teaspoon salt  
1 teaspoon dry mustard  
½ teaspoon chili powder  
1/8 teaspoon cayenne pepper  
2 tablespoon Worcestershire Sauce  
¼ cup vinegar  
1 cup tomato juice  
¼ cup catsup  
½ cup water

Simmer 15 minutes.  
Enough for 3 lb ribs!  
Also excellent for sloppy joes!  
Use 2-3 lb browned drained ground beef

## TRADITIONAL CHRISTMAS BREAKFAST

Teresa Scott

Use an electric skillet.

¼ cup butter  
2 cups diced raw potatoes  
¼ cup chopped onions  
1 cup diced ham or Spam  
6-8 eggs  
2 tablespoon milk  
grated cheese, longhorn or cheddar

Melt butter in skillet.  
Add potatoes and onions.  
Brown 20 minutes at 300-325' stirring often.  
Add ham and brown for 10 minutes.  
Beat eggs and milk together slightly.  
Add egg to mixture in frying pan and level.  
Cook at 300' for 10 minutes or until set.  
Add grated cheese.  
Cook until melted.

Very good!

## VEAL PARMIGIANA

Sue Dorchester

This dish is well worth the price of veal!

olive oil  
3 cloves garlic, minced  
1 onion, minced  
1 1lb 4oz can tomatoes  
1¼ teaspoon salt  
¼ teaspoon pepper  
1 8oz can tomato sauce  
¼ teaspoon thyme  
1 lb veal cutlet, cut very thin  
1 egg  
¼ cup dried bread crumbs  
grated parmesan cheese  
½ lb mozzarella cheese

In 3 tablespoon hot oil sauté garlic and onion.  
Add tomatoes, salt and pepper.  
Simmer uncovered for 10 minutes.  
Add tomato sauce and thyme and simmer 20 minutes.  
Cut veal into slices about 4½ x 2 inches.  
Dip each piece of veal in beaten egg.  
Then in a mixture of bread crumbs and cheese.  
Sauté in a skillet with olive oil and butter.  
Brown on both sides,  
Arrange veal slices side by side in a baking dish.  
Preheat oven to 350'.  
Pour 2/3 of tomato sauce over veal.  
Arrange mozzarella slices on top.  
Spoon the remaining sauce over cheese.  
Sprinkle with 1/3 cup parmesan cheese.  
Bake for 30 minutes.  
Serve with noodles, Italian bread and Spinach Salad!

## DESSERTS

133

EveryDay Cake  
Cheese Pie Royal  
Chocolate Angel Pie  
Creme de Menthe Pie  
Impossible Pie  
Lemon Pie  
Paper Bag Apple Pie  
Pecan Pie  
Pumpkin Pie  
Frozen Strawberry Pie  
Scottish Chocolate Caramel Tart  
Butterscotch Torte  
Cherry Torte  
Banana Split Cake  
Carrot Cake  
Cherry Topped Cheese Cake  
Deep Butter Cake  
Grandma Willey's Hot Milk Cake  
Fancy Cake Trimmings  
Ozark Apple Cake  
Pineapple Daffadils Cake  
Smetina Coffee Cake  
Strawberry Delight  
Butter\*nut Snowballs  
Ice Box Cookies  
Peanut Butter Cookies  
Snickerdoodles  
Dream Bars  
Chocolate Eclairs  
Creme de Menthe Crepes  
Lemon Bars  
Brandy Smash  
Cake of Happiness

Every Day Cake  
Grandma Willey

Every Day Cake

Sift into bowl

$2\frac{1}{3}$  cups sifted all purpose flour

$\frac{1}{2}$  cups sugar

1 teaspoon salt

$2\frac{1}{2}$  teaspoon baking pd.

Add  $\frac{1}{2}$  cup shortening, salt

2 eggs unbeaten

$\frac{2}{3}$  cups milk,  $\frac{1}{3}$  cup later

1 teaspoon vanilla (optional)

Beat all together at speed 1.

for two <sup>2)</sup> minutes. Add remaining  $\frac{1}{3}$  milk. beat at speed 1 for (1) mins.

Bake 350° for 25 or 30 mins

## CHEESE PIE ROYAL

Aunt Mary Helen

Excellent pie! Bob and Mike's favorite.

## CRUST

18 Graham Crackers rolled fine  
¼ cup melted butter  
2 tablespoons sugar

Mix thoroughly.

Press over bottom and sides of a 9 inch pan.  
Place in refrigerator until filling is prepared.

## FILLING

¾ lb cream cheese  
2 eggs, well beaten  
1 cup sugar  
½ teaspoon vanilla

Combine ingredients with an electric mixer.  
Beat until smooth.  
Pour into chilled crust, spread smooth.  
Bake at 375' for 20 minutes.  
Cool for 15 minutes and spread with topping.

## TOPPING

½ cup sour cream  
2 tablespoon sugar  
½ teaspoon vanilla

Combine ingredients.  
Spread gently and evenly over filling.  
Bake at 400' for 5 minutes.  
Cool in refrigerator for 4 to 5 hours.

## CHOCOLATE ANGEL PIE

Mary Rothermich

3 egg whites  
a dash of salt  
1/8 teaspoon cream of tartar  
3/4 cup sugar  
3/4 cup ground blanched almonds.  
1 teaspoon almond extract  
1/4 lb sweet chocolate  
3 tablespoons freshly brewed coffee  
1 tablespoon brandy  
1 cup heavy cream

Beat egg whites till foamy.  
Add salt and cream of tartar.  
Beat until peaks form.  
Beat in sugar, a tablespoon at a time.  
Beat until stiff.  
Fold in the almonds and almond extract.  
Place mixture on the bottom and around the sides  
of a buttered 9 inch pie plate.  
Place in a preheated 275° oven for 45 minutes,  
until firm and lightly browned.  
Melt the chocolate in the coffee.  
Add brandy, stirring till mixture is smooth.  
Whip the cream.  
Fold it into the mixture thoroughly.  
Pour into prepared pie plate.  
Chill 3 hours.

I found you can make 2 pie shells with this  
recipe but you have to double the filling portion.



## CREME de MENTHE PIE

Geri Hays

1/3 cup green creme de menthe  
1 package instant vanilla pudding  
1 package powdered whipped topping (Dream Whip)  
1 graham cracker crust  
2 cups milk

In one bowl prepare whipped topping as directed.  
In another bowl beat instant pudding one minute  
using one cup milk, 1/3 cup creme de menthe.  
Blend in prepared whipped topping.  
Pour into prepared pie shell.  
Chill one hour.

## IMPOSSIBLE PIE

Aunt Kay

It's impossible to believe anything so easy  
could be so good!

4 eggs  
1 cup sugar  
2 cups milk  
½ teaspoon baking powder  
1 teaspoon vanilla  
½ stick butter, softened  
½ cup flour  
½ teaspoon salt  
1 cup coconut

Put all the ingredients into a blender.  
Blend until mixed.  
Pour into a 10 inch pie dish (should have fairly deep  
sides).  
Bake 1 hour and 5 minutes at 350'.  
When cool, loosen crust with spatula to cut.

Crust will be on bottom  
Custard in the middle  
Coconut on top

## LEMON PIE

Grandma Willey

1 baked pie shell  
1½ tablespoons butter  
8 tablespoons flour  
1 cup sugar  
¼ teaspoon salt  
2 cups water  
2 egg yolks  
juice of 1 lemon (3 tablespoons)  
2 tablespoon confectioners sugar  
2 egg whites

Sift flour, salt, sugar together.  
Add little water and stir.  
Add yolks and remaining water (hot).  
Then add butter and lemon.  
Let cool then put in pie shell.  
Bake at 325' for 15 minutes.

Note: Suggest you refer to a cookbook for more complete instructions.

## PAPER BAG APPLE PIE

Judi Rothermich

Best apple pie ever!

4 or 5 cooking apples  
½ cup sugar  
2 tablespoons flour  
½ teaspoon nutmeg  
½ teaspoon cinnamon  
½ teaspoon vanilla  
1 unbaked pie shell

Pare and quarter apples.  
Cut quarters in half again so there will be big chunks.  
Mix in a bowl; flour, sugar, spices and vanilla.  
Coat apples with the mixture.  
Place in unbaked pie shell.  
Cover with topping.

## TOPPING

½ cup sugar  
½ cup flour  
½ cup butter

Mix until crumbly.  
Sprinkle over apples.  
Slide pie into heavy brown paper bag, large enough  
to cover pie loosely.  
Fold over end and fasten with paper clips.  
Place on a cookie sheet.  
Bake at 400° for 1 hour.

## PECAN PIE

Sandy Ellis

1 pastry shell  
3 eggs  
2 2/3 cups sugar  
½ teaspoon salt  
1/3 cup melted butter  
1 cup light or dark corn syrup  
1 cup pecan halves

Prepare pastry shell.

Preheat oven to 375'.

Beat eggs, salt, sugar, butter and corn syrup.

Mix in pecans.

Pour into pastry lined pie pan.

Bake 40 to 50 minutes, till set and pastry is browned.

## PUMPKIN PIE

Cousin Rita Ohlman

This is a great pie! You have to bake the shell before you add the filling. The filling is really runny. Bake it long enough tho and it dynamite!

9 inch baked pie shell  
1½ cups cooked pumpkin  
¾ cup sugar  
½ teaspoon salt  
½ teaspoon ginger  
1 teaspoon cinnamon  
¼ teaspoon nutmeg  
¼ teaspoon cloves  
3 eggs, slightly beaten  
1¼ cups milk  
¾ cup evaporated milk, must be evaporated

## TO COOK PUMPKIN

Wash pumpkin.

Cut into easily handled pieces.

Peel and cut into 1 inch cubes (smaller pieces are easier and faster)

Cook 30 minutes or longer, until pumpkin is soft.

More flavor is retained if pumpkin is cooked until water is evaporated and pumpkin is quite dry.

(Don't add any water, it makes its own)

Mash or run thru a sieve or use blender.

Now it is ready for the pie or serve it buttered.

## PIE

Thoroughly combine pumpkin, sugar, salt and spices.

Add eggs, milk and evaporated milk.

Blend.

Pour into prebaked pie shell.

Bake at 450' for 10 minutes.

Then bake at 325' for approximately 45 minutes or until mixture does not adhere to a knife.

## FROZEN STRAWBERRY PIE

Carol Willey

1½ cups crushed vanilla wafers  
½ cup chopped pecans  
½ cup melted butter  
1 package (10oz) frozen sliced strawberries  
½ cup sugar  
1 egg white  
1 cup sour cream

Preheat oven to 350'.

Combine vanilla wafers, nuts and butter.

Blend thoroughly.

Press mixture firmly on bottom and sides of a 10" pie plate

Bake for 10 minutes and cool.

In a large bowl combine strawberries, sugar and egg white.

Beat until soft peaks form, about 10 minutes.

Fold in sour cream with a rubber spatula.

Spoon into crust.

Place in freezer.

When chilled, make swirls on top.

Freeze until firm.

## SCOTTISH CHOCOLATE CARAMEL TART

Carol Debbout

## BASE

4 oz butter  
2 oz sugar  
1 cup flour  
1 teaspoon baking powder

Cream butter and sugar together.  
Mix flour and baking powder together.  
Fold flour into butter mixture.  
Spread onto a 6x10 inch baking tin.  
Bake at 350' for 15 minutes.  
Let cool.

## CARAMEL

4 oz butter  
4 oz sugar  
2 tablespoons white syrup  
½ cup sweetened condensed milk

Combine ingredients in a saucepan.  
Bring to a boil slowly,  
Stirring constantly.  
Cook until tacky (when a few drops on a plate  
do not run)

Spread over cooled base.

## CHOCOLATE TOPPING

4 oz semi-sweet chocolate

Melt chocolate.  
Spread over cool caramel.

Serves 10-12



## BUTTERSCOTCH TORTE

Mary Pat Van Schyndel

1 cup plus 1 tablespoon flour  
½ cup butter  
1 package of butterscotch pudding  
1 package of coconut cream pudding  
3 cups of milk  
1 8oz package of cream cheese  
1 cup powdered sugar  
9 oz of cool whip  
a few chopped nuts

### CRUST

Mix flour and butter till pie crust texture.

Press in a 9x13 inch pan.

Bake at 350' for 10 to 15 minutes.

### COOL

### FILLING

Mix pudding and milk together.

Cook until thickened.

Place pan in cold water.

Stir constantly until it cools.

(This mixture must be cooled before you can use it).

Mix cream cheese, powdered sugar until soft.

Add 1 cup of Cool Whip.

Spread this mixture over cooled crust.

Then carefully spread the pudding mixture over top.

Refrigerate to cool and set.

Spread the remaining Cool Whip on top.

Garnish with nuts!

HAPPY EATING!

## CHERRY TORTE

Sandy Ellis

1 cup flour  
½ cup butter  
½ cup chopped nuts  
¼ cup sugar

Mix ingredients.  
Press lightly into a pan.  
Bake at 350° for 15 minutes.  
Take out and crumble with a fork.  
Return to pan.

2 packages of Dream Whip  
1 8oz package cream cheese  
2/3 cup powdered sugar  
\*

Prepare Dream Whip according to package directions.  
Blend in cream cheese and powdered sugar.  
Put this mixture over the crumbled crust.  
Chill.  
Spread with Cherry Pie Filling.

\*1 can Cherry Pie Filling

## BANANA SPLIT CAKE

Carol Debbout

## CRUST

2 cups Graham Cracker crumbs  
1 stick melted butter

Combine to make crust.  
Spread in a 9x13 inch pan.

## FILLING

2 cups powdered sugar  
2 eggs  
2 sticks butter

Combine ingredients and beat 15 minutes.  
Pour over crust.

Arrange in layers  
3 or 4 sliced bananas  
1 #2 can crushed pineapple, drained

## TOPPING

1 large carton Cool Whip  
1 cup chopped nuts  
1 cup chopped cherries

Cover the top with Cool Whip.  
Sprinkle with nuts and cherries.

Serves 12-14

## CARROT CAKE

Teresa Scott

2 cups flour  
2 teaspoon cinnamon  
2 teaspoon baking powder  
1½ teaspoon baking soda  
1 teaspoon salt  
3 eggs  
1¼ cups oil  
2 cups sugar  
2 cups grated carrot  
1 13oz can crushed pineapple (do not drain)  
½ cups chopped nuts, optional

Combine dry ingredients and set aside.  
Beat eggs.  
Slowly add oil and sugar.  
Add dry ingredients.  
Add grated carrots, pineapple and nuts.  
Pour into a 9x13 inch pan.  
Bake at 350° for 45 to 60 minutes.  
Frost with butter icing.

## CHERRY TOPPED CHEESE CAKE

Aunt Rita

1 package Deluxe 2 Yellow Cake Mix  
2 tablespoon oil  
2 packages 8oz cream cheese  
½ cup sugar  
4 eggs  
1½ cups milk  
3 tablespoon lemon juice  
3 teaspoons vanilla  
1 can cherry pie filling (15oz)

Preheat oven to 300'.  
Reserve 1 cup dry cake mix.  
Combine remaining cake mix, 1 egg and oil.  
Mixture will be crumbly.  
Press evenly into 9x13x2 inch pan.  
In the same bowl blend cream cheese and sugar.  
Add 3 eggs and reserved cake mix.  
Beat 1 minute at medium speed.  
At low speed slowly add milk and flavorings.  
Mix till smooth.  
Pour over crust.  
Bake at 300' for 45-55 minutes till center is firm.  
When cool, top with pie filling.  
Chill before serving.  
Store in refrigerator.

## DEEP BUTTER CAKE

Aunt Frances

Easy, so so good! rich!

## STEP 1

1 box yellow cake mix

1 stick melted butter

½ cup coconut

2 eggs

Combine all ingredients.

Press into a 13x9x2 inch greased and floured pan.

Set aside.

## STEP 2

1 8oz package cream cheese

2 eggs

1 1lb box powdered sugar (optional)

Combine all ingredients and beat well.

Pour mixture over Step 1.

Do not mix together.

Bake at 350° for 30 to 40 minutes.

When done the top will have a soft, light crust.

Remove from oven.

Sprinkle with powdered sugar.

Cool before cutting.

## GRANDMA WILLEY 'S HOT MILK CAKE

Aunt Mary Helen

½ cup milk  
½ stick butter  
1 teaspoon vanilla  
2 eggs  
1 cup sugar  
1 cup flour  
1 teaspoon baking powder  
¼ teaspoon salt

Bring milk and butter to a boil.  
Let set. Add vanilla.  
Combine eggs and sugar.  
Add dry ingredients to egg mixture.  
Add milk.  
Bake in a single layer cake pan.  
Bake at 375' for 25 to 30 minutes.

## TOPPING

¾ cup brown sugar  
¼ cup cream  
1 cup coconut  
½ cup melted butter  
Mix and spread over top of cake.  
Brown slightly under broiler.  
Watch closely.

## FANCY CAKE TRIMMINGS

Veeder Ann Willey

Place fresh flower in a tiny vase in the center hole of a frosted angel food cake and a wreath of green leaves around the base!

Try covering a frosted cake with small fresh flowers, such as hyacinths with stems cut to ½ inch or less, just long enough to hold flowers upright when stuck into cake.

If your birthday boy prefers pie to cake, make his favorite and just before serving place candles on top and light them.

Arrange a border of fresh flowers on a plate around the base of any cake, or trim cupcakes with rosebuds.



## OZARK APPLE CAKE

Therese Ohlman

1 stick butter  
2 cups sugar  
2 eggs  
2 teaspoons vanilla  
2 teaspoons cinnamon  
2 teaspoons baking soda  
2 cups flour  
4 cups fresh chopped cooking apples  
1½ cups black walnuts

Cream butter, sugar and eggs.  
Add remaining ingredients one at a time.  
Mix well.  
Bake at 350° for 45 minutes to 1 hour.

## PINEAPPLE DAFFADILS CAKE

Therese Ohlman

1 Jiffy cake mix  
1 large Philadelphia cream cheese  
½ cup milk  
1 package instant vanilla pudding  
1½ cups milk  
2 oz crushed pineapple drained  
Cool Whip

Bake cake 15 to 20 minutes  
Mix cheese and ½ cup milk until all lumps are out.  
In another bowl mix pudding with 1½ cups milk.  
Mix pudding and cheese.  
Add drained pineapple.  
Put mixture on cake.  
Top with Cool Whip.

## SMETINA COFFEE CAKE

Mary Rosegrant

½ pint Smetina (sour cream)  
1 stick butter  
1 cup sugar  
½ teaspoon salt  
½ teaspoon vanilla  
2 cups flour  
2 eggs  
1½ teaspoons baking powder  
1 large can fruit pie filling (cherry or your favorite)

Cream butter, sugar and eggs together.  
Add Smetina and vanilla.  
Sift flour, baking powder and salt together.  
Mix with liquid ingredients to make dough.  
Pour ½ the dough in a 9 x 14 inch pan.  
Spread fruit pie filling over dough.  
Then spread the rest of dough out on top of filling.  
Top with crumb topping.

## TOPPING

½ stick butter  
½ cup sugar  
½ cup flour  
1 teaspoon cinnamon  
½ cup nutmeats

Mix ingredients together with a fork.  
Sprinkle on top of cake.  
Bake at 350' for 35-40 minutes.

## STRAWBERRY DELIGHT

Mary Rosegrant

angel food cake, broken into bite size pieces  
2 packages frozen strawberries, thawed  
2 boxes strawberry jello  
½ pint whipping cream, whipped

Dissolve jello in 2 cups boiling water.  
Combine with strawberries and whipped cream.  
Pour over angel food cake so that all cake is saturated.  
Let set in refrigerator.  
Before serving let stand at room temperature for  
15 minutes.

## BUTTER\*NUT SNOWBALLS

Mary Pat Van Schyndel

2 sticks butter  
½ cup sugar  
2 teaspoon vanilla  
2 cups flour  
½ teaspoon salt  
2 cups chopped nuts  
powdered sugar

Cream butter, sugar and vanilla,  
Add the flour and salt.  
Stir in nuts.  
Shape into 1 inch balls.  
Bake in a slow oven at 325' for 20 minutes.  
Watch carefully, do not let the cookies brown.  
Cool and roll in powdered sugar.

Great for parties or Christmas treats!

## ICE BOX COOKIES

Grandma Willey

2 cups brown sugar

1 cup butter

3 cups flour

2 eggs

½ cup nuts

pinch of salt

1 teaspoon cream tartar

1 teaspoon soda

½ cup raisins, optional

Mix, divide and roll in wax paper.

Put in refrigerator over night.

Slice thin and bake in moderate oven 350'

## PEANUT BUTTER COOKIES

Aunt Mary Helen

ALL kids favorite!

1 cup white sugar

1 cup brown sugar

1 cup shortening

2 eggs

1 cup peanut butter

3 cups sifted flour

1 teaspoon baking soda

1 teaspoon vanilla

¼ teaspoon salt

Cream shortening and sugar.

Add beaten eggs.

Add peanut butter.

Sift together flour, soda and salt.

Stir into batter.

Add vanilla.

Roll in small balls with your hands.

Place on a baking sheet and press down with a fork.

Bake at 375' for about 10 minutes.

## SNICKERDOODLES

Robbyn Willey

1 cup shortening  
1½ cups sugar  
2 eggs  
2 ¾ cups flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
½ teaspoon salt  
2 tablespoons sugar mixed with 2 teaspoons cinnamon

Mix all ingredients except cinnamon-sugar together.  
Refrigerate for 1 hour.  
Mold into small balls.  
Roll in cinnamon-sugar mixture.  
Place on ungreased cookie sheet 2" apart.  
Bake at 400° for 8-10 minutes.



## DREAM BARS

Sue Hofman

3/4 cup butter  
3/4 cup powdered sugar  
1½ cups flour

Combine ingredients.  
Pour into a greased 13½x9 inch pan.  
Bake at 350° for 12 minutes

½ cup brown sugar  
½ teaspoon baking powder  
½ teaspoon salt  
2 tablespoons flour  
1 bag of chocolate chips  
2 eggs  
nuts

Mix together and pour over top.  
Bake at 350° for 20 minutes.

## CHOCOLATE ECLAIRS

Judi Rothermich

This recipe is a lot of work BUT DAVID SAYS IT IS WELL WORTH IT  
!!!

SHELLS

To begin:

Preheat oven to 425'

Have eggs at room temperature.

Grease cookie sheet.

Have paper cone or cake decorator ready for shaping shells.

½ cup flour

¼ teaspoon salt

½ cup water

¼ cup shortening, salad oil or butter

2 eggs at room temperature

Sift the flour and measure.

Add salt and sift again onto waxed paper.

Measure water into saucepan (1½ qt) and add shortening.

Bring to boll over medium heat.

Turn heat to low and immediately add flour all at once.

Beat with a wooden spoon till mixture leaves sides  
of pan and forms stiff ball of dough (about 2 minutes).

Remove from heat.

Break 1 egg into mixture.

Beat hard until batter is shiny and smooth.

Add second egg and beat again until smooth.

Spoon mixture into paper cone.

Squeeze the batter out through the small end onto  
greased cookie sheet in strips about 1 inch wide  
by 4 inches long, spacing about 2 inches apart.

Bake for 25 minutes.

Remove from cookie sheet and let cool on racks.

Continued

CHOCOLATE ECLAIRS continued

### CREAM FILLING

2/3 cup sugar  
5 tablespoons flour  
1/4 teaspoon salt  
2 cups milk  
2 eggs, beaten  
1 teaspoon vanilla

Combine sugar, flour, salt in 1 qt saucepan.  
Slowly stir in milk.  
Place over low heat.  
Bring to boil stirring constantly.  
Boil 1 minute.  
Remove from heat.  
Stir a little of hot mixture into eggs.  
Pour back into hot mixture and blend.  
Bring just to boiling point over low heat,  
Stirring constantly.  
Cover with towel and cool.  
Add vanilla to filling when cool.

When shells are cool cut crosswise slit at one end.  
Spoon in filling mixture with teaspoon and shake  
gently to distribute well to other end.  
Spread frosting on top of eclairs.

### FROSTING

1 square (1 ounce) unsweetened chocolate  
1 tablespoon butter  
3/4 cup confectioners sugar, sifted  
1 tablespoon boiling water

Melt chocolate and butter in saucepan over lowest heat.  
Add sugar and water.  
Beat till smooth.  
Thin with a few drops of hot water if necessary.  
Spread on eclairs.  
Indulge!

## CREME de MENTHE CREPES

Jackie Willey

If you want to make your family, friends or dinner guests speechless serve these totally delightful, luscious crepes. You'll have to taste this combination in order to really believe it. Quite simply a "miraculous dessert".

3/4 cup milk  
3/4 cup cold water  
3 egg yolks  
1 tablespoon granulated sugar  
3 tablespoons orange liqueur, rum or brandy  
1½ cups sifted flour  
5 tablespoons melted butter

Place all ingredients in a blender in order listed.  
Cover and blend at top speed for 1 minute.  
If bits of flour adhere to sides of jar, dislodge with a rubber scraper and blend 3 more seconds.  
Cover and refrigerate at least 2 hours or overnight.

To make crepes you need an iron skillet or crepe pan with a 7 inch bottom preferably.  
Brush bottom of pan with oil with a pastry brush.  
Set over moderately high heat until pan begins to smoke.  
Remove from heat and place ¼ cup batter in the pan.  
Swirl around till all the batter covers the bottom of pan.  
Return pan to heat for about 60 seconds.  
Lift edges with a spatula and if underside is brown flip over for 30 seconds.  
Regrease pan occasionally and repeat the process.

CREME de MENTHE CREPES continued

½ gallon vanilla ice cream  
1 cup chocolate syrup  
1 cup whipping cream  
1 bottle green Creme de Menthe  
chocolate shavings

Whip cream till stiff peaks form.  
Add 2 to 4 tablespoons Creme de Menthe while whipping.  
Heat the chocolate sauce over low heat.  
Add about ¼ cup Creme de Menthe.

Place 2 scoops vanilla ice cream on top of a crepe.  
Pour a few tablespoons of hot chocolate sauce over it.  
Roll the crepe up over the ice cream.  
Place a few dollops of green fluffy whip cream on top.  
For added touch, sprinkle chocolate shavings on top!  
Serve immediately.

## LEMON BARS

Dianne Ellis

## CRUST

2 cups flour  
½ cup powdered sugar  
1 cup butter

Mix flour, sugar and butter to a fine crumbly mixture.  
Pat lightly into a 9x12 inch pan.  
Bake at 350° for 20 minutes.

## FILLING

4 eggs, slightly beaten  
6 tablespoons fresh lemon juice  
2 cups sugar  
4 tablespoons flour  
½ teaspoon baking powder  
grated lemon rind  
powdered sugar

Add lemon juice and a little grated lemon rind to slightly beaten eggs.  
Mix flour and baking powder into sugar.  
Add to egg and lemon mixture.  
Pour into baked crust.  
Return to oven and bake for 25 minutes.  
Cool 15 minutes.  
Sprinkle generously with powdered sugar.  
Cut carefully into squares.

Serves 12

## BRANDY SMASH

Carol Debbout

Old fashion glasses are good to use for this  
yummy drink!!

9 cups water  
2 cups sugar  
1 12oz can frozen lemonade  
1 12oz can frozen orange juice  
2 cups Brandy

Take 2 cups of water  
Add sugar and stir until dissolved  
Bring to a boil and add remaining water.  
Combine with lemonade and orange and Brandy.  
Freeze.

To make one drink:  
1 scoop of frozen mixture and fill glass with 7-Up  
or mix it 50-50

## CAKE OF HAPPINESS

Cream together:     ½ cup thoughtfulness  
                              1 cup cheerfulness

Add:                    3 eggs of gentleness  
                              1 cup of human kindness  
                              3 cups of flour of love  
                              mix with  
                              3 teaspoons baking powder of gratitude  
                              pinch of hospitality

Stir with spoon of patience and bake in a slow oven  
of tolerance, Serve morning, noon and night and be-  
-tween meals too .....

To all loved ones and friends!

thank you, Mary Pat



## FAMILY LINAGE pg. 1 of 2

Kathryn Willey and Virgil Rothermich	Oklahoma
Sue and Don Dorchester	Oklahoma
Mary Rothermich Oklahoma	
David and Judi Detjen Rothermich	Oklahoma
Henry Willey and Frances Portucheck	Missouri
Jim and Veeder Ann Curry Willey	No. Carolina
Ray and Carol Breihan Willey	Michigan
Jackie Willey	California
Geri and Pat Hayes	Missouri
Chuck Willey	Missouri
Don Willey	Missouri
Tom Willey and Cathie Feehan	California
Teresa and Joe Scott	California
Tom Willey, Jr	California
Gerry and Robbyn Roberts Willey	California
Mary Helen and Ernie Quiroz	California
Cathey Willey	California
John Willey	California
Joe Willey	California
Martha Willey	California
Anne Willey	California
Eileen Willey	California

## FAMILY LINAGE pg. 2 of 2

Mary Helen Willey and Howard Ellis	Wisconsin
Michael and Sandy Ellis	Wisconsin
Bob and Dianne Van Schyndel Ellis	Wisconsin
Mary Pat and George Van Schyndel	Wisconsin
Carol and Mike Debbout	Wisconsin
Sue and Brent Hofman	Wisconsin
Rita Willey and Leo Ohlman	Missouri
Paul Ohlman	Missouri
Mary and Bob Rosegrant	Missouri
Joe Ohlman	Missouri
Therese Ohlman	Missouri
Rita Ohlman	Missouri
John Ohlman	Missouri
Agnes Ohlman	Missouri
Michael Ohlman	Missouri
James Ohlman	Missouri
Margaret Ohlman	Missouri
Dorothy Ohlman	Missouri
Dorothy Willey	Illinois
Pat Willey and Bob Hutchison	Illinois
Ann and Rick Watters	Missouri
Mark Hutchison	Illinois
Mary Hutchison	Illinois
Jack Hutchison	Illinois
Theresa Hutchison	Illinois
Cathie Hutchison	Illinois
Tom Hutchison	Illinois