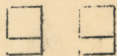
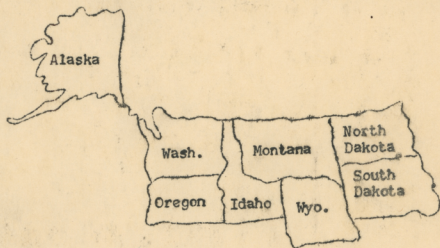


NORTHWEST



STOVE PILOT COOKBOOK



1958

STOVE PILOT COOKBOOK

Compiled and Edited By

Doris E. Atkinson and Georgia Martin
(Members of Idaho Chapter of 99s)



FOREWORD

These recipes are in response to a request for favorite recipes from Northwest Section members of the Ninety-Nines, Inc. Some are family recipes handed down through generations, some are from foreign lands, and some are shared through friendship. All are favorites to us and we hope to you.

First Printing for benefit of 1959 Int'l
Ninety-Nine Convention - Spokane, Washington

* * * * *

To Re-Order:

\$ 1.25

Send cash, check or Money Order to:

Doris E. Atkinson, P.O. Box 396, Boise, Idaho

MEASUREMENTS

3 Teaspoons	-- 1 Tablespoon
16 Tablespoons	-- 1 Cup
$\frac{1}{4}$ Cup	-- $\frac{1}{4}$ Tablespoons
$\frac{1}{3}$ Cup	-- $5 \frac{1}{3}$ Tablespoons
2 Cups	-- 1 Pint
$\frac{1}{4}$ Cups	-- 1 Quart
2 Pints	-- 1 Quart
1 Lb. Br. Sugar	-- $3\frac{1}{2}$ Cups
1 Lb. Gran. Sugar	-- $2\frac{1}{2}$ Cups
1 Lb. Pwdrd Sugar	-- $3 \frac{3}{4}$ Cups
1 Lb. Butter	-- 2 Cups
1 Lb. Shortening	-- 2 Cups
1 Lb. Cheese	-- $4\frac{1}{2}$ Cups, grated
1 Lb. Flour	-- $3 \frac{3}{4}$ Cups
1 Lb. Raisins, seeded	-- 3 Cups
1 Lb. Dates, Pitted	-- $2 \frac{2}{3}$ Cups
1 Lb. Dates, Unpitted	-- $3\frac{1}{2}$ Cups
1 Sq. Chocolate	-- 2 Tbs. Cocoa
1 Cup Broken, uncooked Macaroni	-- $2 \frac{2}{3}$ C, cooked
1 Cup Uncooked Rice	-- 4 Cups, Cooked
1 Cup Broken, uncooked Spaghetti	-- 2 C, cooked

Tsp. -- Teaspoon
Tbs. -- Tablespoon

SWEET ROLLS

1 C. Scalded milk	}	Mix and cool
$\frac{1}{2}$ Cube Butter		
$\frac{1}{4}$ C. sugar		
1 Round Tsp. salt		

Dissolve 1 Pkg. or $1\frac{1}{2}$ cakes yeast in $\frac{1}{4}$ C. warm water. Beat 2 eggs well and combine with above.

Add $\frac{1}{4}$ C. sifted flour gradually, beating well. Cover, let rise once or twice. About hour before needed, put dough on board and knead. Cut in half and roll each half into rectangle. Cut in $1\frac{1}{2} \times 4$ strips, dip in melted butter, then into pan of brown sugar to coat. Tie in knot and fit into greased muffin pans to rise. Bake in mod. oven. Makes about 30 rolls.

Lynne Reden

2608 Normal Drive
Billings, Montana

LAZY EIGHT ROLLS

$1\frac{1}{2}$ C. scalded milk	$1\frac{1}{2}$ C. lukewarm water
2 Dry yeast cakes	2 Scant Tbs. salt
$\frac{1}{2}$ C. sugar	Flour

Scald milk, dissolve yeastcakes in $\frac{1}{2}$ C. warm water, plus 2 Tsp. sugar. Combine all ingredients (lukewarm) thoroughly. Sift in flour until sponge is formed. Cover, let rise 1 hour. Sift in flour to knead dough lightly, brush with grease. Cover and let rise $\frac{1}{2}$ hour. Shape into rolls, place in lower part of refrig, until a hungry pilot lands -- let rise 1-2 hrs before baking in 400° oven 15 min. Makes 3 doz.

Laura Conner

604 W. Broadway
Meridian, Idaho

SOURDOUGH HOTCAKES

(Serves 4)

STARTER: $1\frac{1}{4}$ C Warm Water 1 Tbs. Sugar
 1 Cake Yeast 2 C. Flour

Dissolve yeast and sugar in warm water. Add flour, stir until smooth. Cover and allow to stand 36 to 48 hours. The day before using, make according to recipe below:

Put 1 C. of starter in a 2 quart stone crock, stainless steel pan or glass mixing bowl. Add 2 C. lukewarm water and about $2\frac{3}{4}$ C. all-purpose flour. Mix well, cover and let stand overnight in a warm place.

Next morning, save one cup of dough, cover and put in your refrigerator for future use.

To remaining batter add:

2 Eggs	1 Tsp. salt
2 Tbs. sugar	$1-1\frac{1}{2}$ Tsp. soda

Beat well and stir in 2 Tbs. melted fat. If batter is too thick, add about 2 Tbs. milk or lukewarm water. Make a test cake, if soggy, add more soda.

Sourdough hotcakes require a somewhat hotter griddle than other hotcakes.

Blanche Booth
Airport Cafe
Merrill Field
Anchorage, Alaska

SOURDOUGH

BASIC DOUGH: 1 C Water* 1 C Flour

Mix to smooth paste, set in warm place to sour (about 1 week) OR mix 1 package dry yeast into mixture (takes about 3 days).

Be sure to use crock or 1-2 qt. jar with lid to mix in. 2 Tbs. sugar may be added to mixture. Keep starter at consistency of thick cream. (I keep starter in refrig, removing night before using.) Keep sufficient starter on hand by adding milk, flour and Tbs. sugar, always holding back at least $\frac{1}{2}$ C.

*Use milk if chlorinated water is only water available.

HOTCAKES OR WAFFLES

$1\frac{1}{2}$ C. flour	2 Tbs. sugar (waffles)
$1\frac{1}{2}$ Tsp. salt	2 Tsp. baking powder
$\frac{1}{2}$ Tsp. soda dissolved in 1 C. warm water(milk)	
1 Egg	$\frac{1}{2}$ C. sourdough
$1/3$ C. butter or melted bacon grease(fresh)	

Slightly beat egg in bowl, add dry ingredients alternately with milk, add sourdough. Stir until smooth batter, add shortening. Add more milk if you like 'em thin.

This sourdough starter can be added to your favorite bread recipe, Hush Puppies or Biscuits. Real good!

Loris E. Atkinson
P.O. Box 396
Boise, Idaho

BACHELOR WAFFLES

1 Egg, slightly beaten
 $\frac{1}{2}$ C. milk
Vanilla

1 Tsp. sugar
Dash of salt

Slightly beat egg, add other ingredients. Dip bread as for french toast and put in waffle iron until brown.

For use with creamed tuna, etc., omit sugar & flavoring. "Peggie" the Doxie and I both like them.

Jimmie Kuhn
Box 277
Missoula, Montana

BUTTERMILK PANCAKES

2 Eggs
1 C. Buttermilk
3 Tbs. shortening, mlt'd
 $1\frac{1}{2}$ Tsp. Bkg Powder

1 C. flour-scant
 $1\frac{1}{4}$ Tsp. soda
 $\frac{3}{4}$ Tsp. salt
2 Tbs. sugar

Beat eggs slightly, add buttermilk and shortening. Add remaining ingredients. Serves 2-3. When doubling recipe, add 1 egg only.

Ate these before making my "chute jump" and are nice and light, so they weren't the reason for opening my second chute!

Gayle Evans
Box 1081
McCall, Idaho

PEACH PIE

1 C. sugar
 $\frac{1}{4}$ C. flour

$\frac{1}{3}$ C. butter

Mix together. Line pie plate with pastry. Sprinkle grated orange rind over pastry. Spread sliced fresh peaches over this and top with above mixture. Bake 45 min. starting with 400° oven for 15 min, reduce to 350° until crust is brown and mixture well cooked.

Dorothy F. Sabo

8 W. Harrison
Bozeman, Montana

SODA CRACKER PIE

3 Egg Whites	12-14 soda crax, rolled
1 C. chopped nuts	fine
1 Tsp. Baking Powder	1 Tsp. vanilla
1 C. sugar	

Mix crackers, sugar, baking powder. Fold in stiffly beaten egg whites, add nuts, vanilla.

Bake in 9" greased tin 25 min. at 350°. Sounds terrible but this one makes a hit. May be baked day before and easily served to large crowd. Top w/ice cream or topping.

Lizzie M. Hagan

South 1918 Oneida Pl.
Spokane 41, Wash

APPLE CAKE-PIE

Mix together: $\frac{3}{4}$ C. sugar
3 Tbs. flour 1 Tsp. Bkg. Powd.
 $\frac{1}{2}$ Tsp. salt

Beat 1 egg lightly, add with $\frac{1}{2}$ C. nuts,
1 C. diced apple and 1 Tsp. vanilla. Bake in
pie tin 30 minutes at 375° .

Good plain, or served with whipped cream or
ice cream. "A family favorite".

Marian Owen

1400 Hubbel Place
Seattle 1, Wash.

PECAN PIE

3 Eggs 1 C. pecan halves
1 C. Br. sugar 1 Tsp. vanilla extract
1 C. Lt. corn syrup

Beat eggs and sugar until thick, add
corn syrup, nuts and vanilla. Pour into
pastry shell (unbaked). Sprinkle more nut
meats over top. Bake in slow oven (300°)
1 hour.

Margaret E. Gigney

919 E. Ash
Caldwell, Idaho

APPLE PIE
(Without Apples)

$1\frac{1}{2}$ C. Water $1\frac{1}{2}$ C. Sugar
 $1\frac{1}{2}$ Tstp. Cr. Tartar 1 Tsp. Cinnamon

Boil together 2 Minutes. Add squirt of lemon juice and 1 Tbs. Butter.

Break 12 soda crackers into fourths; place them in an unbaked pie crust - Pour liquid over crackers. Add lattice top.

Bake at 450° 10 min., continue to bake 25-30 min. at 350° .

Genevieve Sogaard
1225 8th St. N. W.
Minot, No. Dakota

DUTCH APPLE PIE

Peel 8-12 cooking apples and sprinkle with $\frac{1}{2}$ C. brown sugar. Set aside 1 hour.

Mix together 1 C. sifted flour, $\frac{1}{2}$ C. Brown sugar and $\frac{1}{2}$ C. Butter. Put apples in Pyrex Pie Plate. Crumble above mixture on top. Bake 30-45 minutes in 300° oven or until apples are done.

(After apples have stood $\frac{1}{2}$ hour with sugar, they can be heated and save a little baking time.)

Cleone T. Berry
3800 Overland
Boise, Idaho

APPLE DUMPLINGS

2 C. Sugar	2 C. Flour
2 C. Water	1 Tsp. Salt
$\frac{1}{4}$ Tsp. Cinnamon	2 Tsp. Baking Powder
$\frac{1}{4}$ Tsp. Nutmeg	$\frac{3}{4}$ C. Shortening
$\frac{1}{4}$ C. Butter	$\frac{1}{2}$ C. Milk
5 or 6 apples	

Make syrup of sugar, water, spices; add butter. Dice apples; sift dry ingred., cut in shortening. Add milk, stir until moistened. Roll $\frac{1}{4}$ " thick, cut in 5" squares or smaller. Arrange apples on squares; sprinkle with sugar, spices, dot with butter; fold corners to center, pinch edges. Place 1" apart on greased pan. Pour over syrup. Bake 35 min at 375°. Serve hot with cream. (I save $\frac{1}{2}$ syrup to pour over when serving).

Eula Logsdon
P.O. Box 936, Boise, Idaho

PEACH DUMPLINGS

Make up favorite pie crust for 6 dumplings.

2 $\frac{1}{2}$ C. fresh peaches, sliced	
1 Tbs. Lemon Juice	$\frac{1}{2}$ C. Sugar
1 Tbs. butter	$\frac{1}{2}$ Tsp. Cinnamon

Mix above, divide and place equal amounts on 6 pastry squares. Bring pastry together & pinch edges. Place in greased baking pan, bake in mod. oven til brown. Baste with Sauce and bake 20 min. longer.

SAUCE: 2 Peaches, sliced 2 C. Water
 $\frac{1}{2}$ C. sugar 2 Tbs. Butter
 $\frac{1}{2}$ Tsp. cinnamon

Cook until peaches are soft, mash thru sieve.

Georgia Martin
2805 Hill Road
Boise, Idaho

CO-PILOT'S DELIGHT
(In Memory of my sister, Evelyn)

1 Pkg. marshmallows $\frac{1}{2}$ C. milk (scalded)
2 C. crushed pineapple $\frac{3}{4}$ C. Whipping cream
 $1\frac{1}{2}$ C. Graham Crackers

Melt marshmallows in scalded milk, set aside to cool. Drain pineapple, stir into cooled mixture; fold in whipped cream. Sprinkle half the cracker crumbs in bottom of 2 qt. casserole, pour in above mixture, sprinkle remaining crumbs over top. Place in refrigerator (not freezing compartment) for approx. 8 hrs. Serves 8-10 people.

Laura Connor
604 W. Broadway
Meridian, Idaho

APRICOT DELIGHT

$\frac{1}{2}$ Lb. vanilla wafers $\frac{1}{2}$ C. butter
2 C. powdered sugar 2 Eggs
 $\frac{1}{4}$ lb. nuts $\frac{1}{2}$ Pt. Wh. Cream
1 can whole peeled apricots

Crush wafers, divide in half. Spread 1st half in bottom of 8x12x2 pan. Beat together very hard, butter, sugar and eggs, one at a time. Spread over wafers, spread apricots, nuts, wh. cream in this order. Cover with remaining crumbs. Stand in refrig. 10-12 hrs.

Vanessa Alderson
10621 Crestwood Dr.
Seattle 88, Wash.

CHERRY DESSERT

2 C. sugar 2 C. Flour
1 Tsp. soda 2 Eggs, beaten
2 C. well drained cherries

Put into greased pan (9x13x2) above combined ingredients. Cover with following:

4 Tbs. melted butter 1 C. Brown sugar
1 C. nuts, chopped

Bake at 350°. Serve with Whipped Cream.

Fran Brown
P.O. Box 826
Boise, Idaho

LEMON ANGEL PUDDING

6 Egg yolks) Cook until a thin
1 C. sugar) custard,
1½ C. water) cool
1 Pkg. gelatin in ½ C. water (add to egg yolk
Lemon juice (to make tart) mixture)
6 Egg whites - beat until stiff
1 Angel food cake, crumble and fold into mixture
with egg whites
Pour into long pan and let set.

June L.elling
4340 N.W. 43
Oklahoma City, Okla
(Formerly of Sisters Island, Alaska)

APPLE DUMPLINGS

Syrup: 1 C. sugar 1/3 C. butter
 1 1/2 C. water Cinnamon & nutmeg
 to taste

Batter: 1 Heaping C. Biscuit mix
 Milk or cream to make muffin-like
 batter
 1 Heaping C. chopped apples

Drop batter by heaping spoonfuls into boiling syrup. Bake 25 min. in 425° oven, or until brown. Serve hot. Good alone or can be served with whipped cream or ice cream. Quick 'n' easy -- handy for unexpected guests.

Bela Anderson

3501 28th West
Seattle 99, Wash.

CHERRY CRISP

1 #2 Can pie cherries)	
1 C. sugar)	Thicken
3 Tbs. flour)	
1 1/2 C. quick Oatmeal		1 1/2 C. flour
1 C. br. sugar		2/3 C. Shortening
3/4 Tsp. salt		

Mix well last 5 ingredients, putting 1/2 in greased pan, then pour in cherry mixture and cover with remaining crumb mixture. Bake 20 to 30 min at 375° or until golden brown. This recipe is better if cherry mixture is doubled. Handed down by my Grandmother.

Georgia Connick

1111 Fern Ave.
Walla Walla, Wash.

CRANBERRY PUDDING

1 C. Sugar	2 C. sifted Flour
3 Tbs. Mltd Butter	2 Tsp. Baking Powder
1 C. Milk	1/8 Tsp. Salt
3 1/2 C. (1 lb.) cranberries	

Mix together and bake for 30 min. at 450°.

SAUCE: 1/2 C. Melted butter
Scant C. sugar
1 C. Cream

Heat together until butter and sugar are dissolved. Serve warm over Pudding.

Jean Xenth
3018 N. 28th
Boise, Idaho

GUM-DROP COOKIES

4 Eggs	2 C. Br. sugar
2 C. flour	1 Tsp. salt
1 Tsp. Cinnamon	1 Tsp. cold water
1/2 C. Ch. Nuts	1 C. ch. gum drops
	(No licorice)

Beat eggs, add sugar and beat again. Add sifted dry ingredients and water. Add nuts and gum drops, mixing well. Spread in greased pan, sprinkle with little cinnamon and bake 30 min. at 350°. Cut in strips when cool. Children love them!

Barbara Hornback
P. O. Box 393
Boise, Idaho

PARTY COOKIES

- 24 Graham Crackers (rolled into crumbs)
- 1 C. Eagle Brand sweet condensed milk
- 1 C. chopped dates $\frac{1}{2}$ C. nut meats
- 3 C. miniature marshmallows

Mix together in container. Form into small balls and roll in flaked coconut.

These cookies are better after aging for 24 hours.

Louise Lee

Box 468

Pullman, Washington

OATMEAL REFRIGERATOR COOKIES

- | | |
|-------------------------|--------------------------------|
| 1 C. shortening | 2 Eggs |
| 1 C. White sugar | $1\frac{1}{2}$ C. sifted flour |
| 1 C. Br. sugar | 1 Tsp. soda |
| 3 C. quick cooking oats | 1 Tsp. salt |
| 1 Tsp. Vanilla | |

Mix and shape into roll $2\frac{1}{2}$ " in diam., chill several hours or overnight. Slice $1/8$ " thick, bake at 400° 8-10 min. on ungreased cookie sheet. (Real crunchie).

Archie Sherman

N. 1513 Farr Rd.

Spokane 62, Wash.

CHOCOLATE DAINTRIES

1 $\frac{1}{4}$ C. Pd. sugar	Pinch of salt
2 Beaten Eggs	1 C. Nuts
2 Sq. Bitter Chocolate	Vanilla & Almond fl.
$\frac{1}{2}$ Lb. marshmallows	$\frac{1}{2}$ C. butter
Coconut	

Melt butter, chocolate; add sugar and eggs. Add Marshmallows, salt, Blend well. Add flavoring and nuts. Chill in refrig. 2 hours. Roll into balls, size of walnuts, then in coconut. Return to refrig. Ready to use next day. (Very good for party cookie).

Joan Greening Gwin, Jr.
San Francisco, Calif.

MOTHER LANDON'S SOFT GINGER COOKIES

1 Egg, well beaten	1 C. Br. sugar
1 C. Molasses	1 C. shortening, mlt'd
2 Tsp. ea Ginger, Cinn.	and cooled
and Nutmeg	2 C. all purpose flour
1 Tsp. Soda	1 C. warm water

Sift dry ingredients, dissolve soda in water, add to egg, sugar, molasses and shortening mixture. Add dry ingredients. Drop by teaspoonful on greased sheet and bake 10 min. at 300°. Makes at least 5 doz. and they keep well, too.

Marti Spalding
1417 E. Main
Auburn, Wash.

BROWNIES

1/3 C. butter)	Melt together and
1 1/2 oz. chocolate)	cool
2 eggs		1 Tsp. corn syrup
1 C. sugar		1 Tsp. Vanilla
3/4 C. flour		1/2 Tsp. Bkg. Powder
1/2 Tsp. salt		

Beat eggs, add sugar, syrup and vanilla. Sift together flour, bkg. powder and salt, add to egg mixture and stir in 2/3 C. Walnuts. Bake 30 minutes at 350° in 8" square pan. Do not overcook. Cut while warm. This is quick and easy.

Margaret Logan Rolfe

Alkali Creek
Billings, Montana

OATMEAL COOKIES

1 C. shortening	1 C. sugar
2 well beaten eggs	1/4 C. milk.
2 C. oatmeal	2 C. flour
1 Tsp. soda	1/4 Tsp ea allspice
1/4 Tsp. salt	nutmeg
1 C. raisins	

Cream sugar and shortening, add eggs and milk, fold in oatmeal. Sift dry ingredients, mix in gradually. Add raisins and drop by spoonful on greased cookie sheet. Bake 15-18 min. in medium oven. M--M--M--mmm good!

Mildred Pearson
5106 Wilmington
Everett, Washington

SOUR CREAM COOKIES

2 C. Br. sugar	1 Tsp. soda
1 C. Crisco	$\frac{1}{4}$ Tsp. Bkg. Powder
2 Eggs	$\frac{1}{4}$ C. pastry flour
1 C. sour cream	1 C. raisins
$\frac{1}{2}$ Tsp. salt	1 C. nut meats
$\frac{1}{2}$ Tsp. nutmeg	Choc. bits (optional)

Mix well and drop by spoonfuls on greased cookie sheet. Makes a large batch of moist cookies.

Louise E. Butcher

Box 804

Winifred, Montana

SUGAR COOKIES (Soft)

2 C. Sugar	1 C. Butter
1 C. sour milk	$\frac{1}{4}$ C. flour
1 Tsp. nutmeg	3 Eggs
Pinch salt	3 Tsp. Bkg. Powder
Pinch soda	

Cream sugar and butter. Beat eggs well, add to sugar and butter, add sour milk. Sift flour, baking powder, nutmeg and salt, add to first mixture. Drop by tsp. full to cookie sheet. Sprinkle with sugar. Bake in moderate oven.

Helen Higby

75 Pershing Dr.

Boise, Idaho

FIG OR DATE PINWHEELS

$\frac{1}{2}$ C. butter	$\frac{1}{2}$ C. shortening
1 $\frac{3}{4}$ C. br. sugar	3 Eggs
$\frac{1}{4}$ C. flour	1 Tsp. cinnamin
1 Tsp. soda	$\frac{1}{2}$ Tsp. salt

Cream shortening and sugar together. Add slightly beaten eggs, then sifted dry ingredients. Divide dough in half. Roll out thin and spread each portion with half the date mixture. Roll up like cinamon rolls and store in refrigerator overnight. Slice and bake at 375°.

Filling: $1\frac{1}{2}$ C. Ch.dates or figs
 $\frac{1}{2}$ C. sugar $\frac{1}{2}$ C. water
 $\frac{1}{2}$ C. nut meats

Mix together and cook to jam consistency. These make wonderful Xmas cookies.

Minnie Boyd

Rt. #1
Pullman, Washington

KISSES

2 Egg whites, beaten stiff	1 C. sugar
1 C. cocoanut	2 C. cornflakes
Pinch of salt	Vanilla

Combine ingredients, bake 15 minutes or until a nice brown on back of greased pie tines or cookie sheets.

(Received blue ribbon at Fair on these and they are so simple to make).

Dorothy D. Schrank
P.O.Box 186
Jordan, Montana

OATMEAL-CHOCOLATE CHIP COOKIES

- | | |
|------------------|--------------------|
| 1 C shortening | 1½ C. Sifted flour |
| ¾ C. Br. sugar | 2 C. Quick Oatmeal |
| ¾ C. Wh. sugar | 1 Pkg. Choc. Chips |
| 2 Eggs | 1 C. Chopped nuts |
| 1 Tbs. Hot water | 2 Tsp. Vanilla |
| 1 Tsp. soda | ½ Tsp. salt |

Cream shortening, sugar and eggs. Dissolve soda in hot water, add to shortening mixture. Sift flour and salt, add. Add remaining ingredients. Bake about 10 min in 375° oven on greased cookie sheet. Makes several dozen.

Mary Markwater
4207 Glenwood Ave.
Yakima, Washington

MEXICAN WEDDING CAKE (cookie)

- | | |
|-----------------|-----------------------|
| 1 C. butter | 6 Tbs. Powdered sugar |
| 1 Tsp. vanilla | ¼ Tsp. Almond extract |
| 2 C. cake flour | 1 C. chopped walnuts |

Cream butter, sugar, add extracts and flour and nuts gradually. (I color mine with red fruit coloring). Roll in small balls. Bake 10 min. in 400° oven (they do not brown much). Roll in powdered sugar while hot.

Eleanor Greening
516 Washington Ave.
Laurel, Montana

CHEESE CAKE

2 Lg. Pkg Phil. Cream Cheese
1 C. Sugar 3 Eggs, whole
1 Pkg. Knox Jello Dash Salt
1 Tsp. Vanilla 1 C. Wh. Cream
2 C. milk

Put sugar, salt, eggs, Jello, milk in top of double boiler (beat eggs) until thickens. Cool. Cream cheese and beat whipping cream, then add to cooled mixture. Line dish with graham cracker crust and pour ingredients into dish. Set in refrigerator until firm.

Myrla Owen

6901 No. Post St.
Spokane 53, Washington

MOSS CAKE

1 C. Butter 2 C. flour
4 Egg Yolks, beaten 2 Tsp. baking powder
2 C. sugar 1 Tsp. Vanilla
1 C. Milk 1 C. nuts
1 Bar Bitter sweet chocolate

Cream butter and egg yolks, add sugar. Add flour, sifted with baking powder, alternately with milk, add vanilla and nuts. Fold in egg whites which have been beaten stiff. Add grated chocolate. Bake at 350° 35 min.* (Spread with whipped cream, with little grtd chocolate over cream if desired).

Marion Zaegel
P.O. Box 3464
Anchorage, Alaska

SUPER DUPER CHEESE CAKE

Filling: 2 - 8 oz. pkg Phil. Cream Cheese
3/4 C. sugar Dash salt
2 Eggs 1 Tsp. vanilla

Blend sugar and cheese, add salt, eggs and vanilla.

Crust: 20 to 22 graham cracker squares, crumbled and finely rolled.

2 Tbs. sugar 1/4 lb. butter

Melt and mix with graham crax. Line 10" round cake pan with mixture. Pour in filling and bake in pre-heated oven 15 min at 350°.

Topping: 1 - 1/2 pt. carton sour cream

2 Tbs. sugar Dash salt

1 Tsp. vanilla.

Mix well. Take cake out of oven and spread on topping. Return to oven for 5 min. at same temp. Remove and cool well, place in refrig. for at least 3 hrs. This cheese cake will keep for about 2 weeks if not eaten, but just try not to eat it!

Lucille Taylor

1428 Hill Road

Boise, Idaho

FREEZER DESSERT

1/2 C. melted butter 1/2 C. Br. sugar(Packed)

1 - 4 oz. can cocoanut 2C. Rice Crispies

Mix in order named. Put 1/2 in bottom of 9x12 pan. Add 1 Qt. softened ice cream. Top with mix. Put in freezer 4 hours. Serves 8.

Edna R. Hettlinger

R.R.#1

Boise, Idaho

CHOCOLATE FUDGE CAKE

- 2 Sq. chocolate, melted 1/2 C. Sour milk
1 Tsp. soda

Combine and set away to cool.

- 1/2 C. butter } Cream together and add
1 3/4 C. sugar } 3 egg yolks beaten

- 2 Scant C. cake flour 1/2 Tsp. baking Pdr
1 Tsp. vanilla 2/3 C. cold water

Sift dry ingredients, add alternately to butter and sugar mixture with cold water. Add vanilla and chocolate mixture. Lastly, fold in beaten egg whites.

Bake at 350° for 35 minutes.

My husband thinks this is the best cake he has ever eaten and because of this, I may not ever use a package mix. Source of the recipe is my school chum's Mother.

Lizzie M. Hagan

So. 1918 Oneida Pl.
Spokane 41, Washington

WHITE LAYER CAKE

- 1/2 C. butter 1 C. sugar
2/3 C. cold water 2 Tsp. baking Pdr.
1 3/4 C. flour 1 Tsp. vanilla
3 egg whites

Cream butter, add sugar gradually, beat well. Sift dry ingredients, add to sugar mixture gradually with water. Add vanilla, fold in stiffly beaten egg whites. Pour into two greased tins. Bake at 400° about 20 minutes.

This cake keeps for over a week, especially if frosted with rich frosting. It is a small cake and children love it for its texture.

Fred Loveland
1001 S. Grand Ave.
Bozeman, Montana

LAZY DAZY CAKE

2 Eggs
1 C. flour
1 Tsp. vanilla
 $\frac{1}{2}$ Tsp. salt

1 C. Sugar
2 Tbs. butter
 $\frac{1}{2}$ C. milk
1 Tsp. baking pdr.

Beat eggs, add sugar & vanilla. Sift dry ingredients and add. Heat milk and butter, add to mixture. Bake in moderate oven until done.

Topping

3 Tbs. cream
 $\frac{1}{4}$ Tbs. butter

6 Tbs. br. sugar

Combine and spread over top of cake just before cake is done. This is especially good served fresh from the oven.

Minnie Boyd

Rt. #1
Pullman, Washington

MAYONNAISE CAKE

2 C. flour
3 Tbs. cocoa
1 C. hot water,
 $\frac{3}{4}$ C. Mayonnaise
1 C. chopped dates

1 C. sugar
 $\frac{1}{2}$ Tsp. cinnamin
1 Tsp. soda, dissolved
in the water
1 C. chopped nuts

Combine above ingredients and bake in moderate oven until done.

Orlita Hoff

Rt. #3, Rainbow Ranch
Idaho Falls, Idaho

BLITZ KUCHEN

3 C. Sugar	6 Eggs
1 C. Butter	3 C. flour

Sprinkle top with chopped almonds, cinnamon and sugar. Put dough in a coffee cake tin and bake in moderate oven.

Marion Zaegel
P.O. Box 3464
Anchorage, Alaska

HOLIDAY COFFEE CAKE

1 C. flour (sifted)	1 C. Sugar
$\frac{1}{4}$ Tsp. Salt	1 Tsp. Vanilla
1 Tsp. Baking Powder	$\frac{1}{2}$ C. hot milk, or
2 Eggs	diluted evap.milk
1 Tbs. butter	

Sift first 3 ingredients 3 times. Beat eggs until very thick and lemon-colored. Add sugar slowly, continue to beat. Stir in Vanilla then sifted dry ingredients. QUICKLY stir in hot milk combined with 1 Tbs. butter. Pour QUICKLY into greased shallow pan, 8x12. Bake 25 Min at 350°.

TOPPING: $\frac{1}{4}$ C. Butter
2 Tbs. cream or evap milk
 $\frac{2}{3}$ C. Br. sugar $\frac{1}{8}$ Tsp Salt
1 C. Pecans

Cream butter and cream, add br. sugar, work until creamy. Add salt and nuts. When cake is done, spread topping on while in pan. Broil golden brown, serve while warm.

Mildred Mandeville
13041 42nd Ave, NE, Seattle 6

SOUR CREAM SPICE CAKE

2 C. Br. sugar	2 C. Flour
$\frac{1}{2}$ C. Butter	1 C. Sour Cream
3 Whole eggs	1 Tsp. soda
2 Tsp. Cinnamon	2 Tsp. cloves
3 Tsp. Allspice	Pinch Ginger & Nutmeg

Cream butter and sugar, add eggs and beat until light and fluffy. Sift dry ingredients together and add to mixture alternately with sour cream. Bake in moderate oven according to size of pans used. Real good with Mocha Frosting.

Georgia Martin
2805 Hill Road
Boise, Idaho

APPLE NUT CAKE

1 C. sugar	$\frac{1}{4}$ C. Crisco
1 Beaten Egg	3 Apples, ground
$\frac{1}{4}$ Tsp. salt	$\frac{1}{2}$ Tsp. Nutmeg
$\frac{1}{2}$ Tsp. Cinnamon	1 Tsp. Soda
1 C. Flour	$\frac{1}{2}$ C. chopped nuts

Mix all but nuts together, adding the chopped nuts last. Bake 1 hour at 325° or until done.

Frances Brown
P.O. Box 826
Boise, Idaho

PINEAPPLE COCONUT UPSIDE CAKE

Melt one-half cube Butter in 9" square cake pan (not too hot-it will burn). Add $\frac{1}{2}$ C. Brown sugar and stir until sugar melts. Drain 6 oz. can crushed pineapple. Spread drained pineapple over butter-sugar mixture. Sprinkle generously with coconut.

Prepare either yellow or white cake mix according to directions. (I use Betty Crocker Yellow Cake Mix). Pour $\frac{1}{2}$ mixture over mixture in pan, bake at 350° 35-40 min., or until toothpick testing comes out clean. Bake other half of cake mix in cake pan and freeze or save til later. Cut in two and ice, making a two-layered cake. Let upside cake cool about 10 min. and turn out on cake plate.

Eula Laydon
P.O. Box 936
Boise, Idaho

FUDGE TOPPING (For Ice Cream)

MELT: $\frac{1}{4}$ C. Butter 2 Sq. Bitter Choc.

Add: 1 C. Cocoa 3/4 C. Sugar
 $\frac{1}{2}$ C. Heavy Cream

Bring to boil, stirring constantly. Fast and Exceptionally good!

Georgia Martin
2805 Hill Road
Boise, Idaho

SWEET POTATO-APPLES
(Xmas dish)

Boil and peel potatoes, mash and add salt, 1 egg, maple syrup (1 Tbs), and cinnamon.

Form into balls of about $\frac{1}{2}$ cup each. Place on greased baking sheet, Pat on red color with pad of cotton, indent end with whole clove. Bake 20 minutes at 350°.

Lucille J. Antles

432 Douglas St.
Wenatchee, Wash.

GREEN BEANS with WATER CHESTNUTS

Heat 3 Tbs. oil, add $\frac{1}{2}$ C. chopped celery. Blend in 3 Tbs. flour, $\frac{1}{2}$ Tsp. salt, 2 Tsp. seasoned salt, $\frac{1}{8}$ Tsp. pepper. Combine $\frac{1}{2}$ C. non-fat dry milk crystals, $1\frac{1}{2}$ C. water. Add to celery, cook till thick.

Arrange 2 pkgs frozen beans in casserole in 2 layers, alternate with 8 oz. can sl. water chestnuts. Top each layer of nuts with half of sauce and $\frac{1}{4}$ C. grated Parmesan cheese. Cover and bake 1 hour in 375° oven. Remove cover, sprinkle top with 1 C. canned French fried onions. Bake 5-10 min or till onions are crisp.

Vanecia Addison

10621 Crestwood Dr.
Seattle 88, Washington

MRS. MAC'S STRAGANOFF

1 lb. sirloin or round steak, $\frac{1}{4}$ " thick	
1 Clove garlic, cut	3 Tbs. Flour
1 $\frac{3}{4}$ Tsp. salt	$\frac{1}{4}$ Tsp. pepper
1 Tsp. Paprika	$\frac{1}{4}$ C. Shortening
$\frac{1}{4}$ C. finely ch. onion	1 Can Consomme ($1\frac{1}{4}$ C)
$\frac{1}{4}$ C. Water	1 lb. fresh mushrooms
$\frac{1}{2}$ C. Sour Cream	sliced
2 Tbs. chives, cut fine	

Rub both sides of meat with garlic, cut into strips $1\frac{1}{2}$ x $1\frac{1}{2}$ ". Mix flour, salt, pepper and paprika; add meat strips and toss lightly until well coated with flour, reserve remaining flour mixture.

Heat shortening in heavy skillet, add meat, brown well, add onions and continue cooking until onions are transparent. Add remaining flour mixture, consomme, water and mushrooms. Cover and cook slowly until meat is tender - about $1\frac{1}{2}$ hours, stirring occasionally. Remove cover and continue cooking until mixture is slightly thickened. Add sour cream and chives, blend. Serve with boiled broad noodles, rice or mashed potatoes. Serves 4.

Mushroom soup can be substituted for sour cream and fresh mushrooms.

My Aunt, Mrs. Forest McGlochlin, gave me this favorite recipe ... it's so different and is easy to prepare.

Joyce Morcom
Lost Valley Ranch
Jordan Valley, Oregon

CHINESE VEAL

1 Lb. Veal, cubed)	
1 C. Chopped Celery)	Brown in
$\frac{1}{2}$ C. Chopped Onion)	Drippings
2 T. Drippings)	
$\frac{3}{4}$ Tsp. salt		$\frac{1}{4}$ Tsp. Pepper
$\frac{1}{2}$ C. uncooked rice		1 Can Chicken rice
1 Can Mushroom soup		soup
1 C. Water		$\frac{1}{2}$ C. canned mushrooms

Combine and bake in 350° oven 1½ hours.
Sprinkle $\frac{1}{2}$ C. chopped toasted almonds on top
before serving.

Georgia Connick
1111 Fern Ave.

Walla Walla, Washington

BARBECUE

Sauce: 1 Tbs. Salt 1 Tbs. dry mustard
2 Tbs. mixed pickling spices (in
cheesecloth bag)
2 Tbs. Vinegar 2 Tbs. sugar
1 Onion, ch, fine 1 Gr. pepper, ch. fine
1 Lg Bottle Catsup

2 Lbs. Pork Shoulder 2 Lbs. chuck Beef

Mix all ingredients for sauce and cook
very slowly, stirring often. (Sauce is done
when onions and pepper are cooked thoroughly).

Roast pork and beef together until tender,
cut into pieces. Pour sauce over meat and
heat well before serving. Be sure to remove
bag of spices before reheating. Serves 8.

A friend gave me this recipe and it works
wonderfully served on buns with salad for
a large crowd.

Lizzie M. Hagan
South 1918 Oneida Pl.
Spokane 41, Wash.

ALMOND-NOODLE RING

1-8 oz. Pkg. Narrow noodles
2 C. Med. White sauce 2 Eggs, slightly beaten
1 Tsp. salt 1/8 Tsp. pepper
2 Tbs. lemon rind 3 Tbs. poppy seeds
1/2 C. chopped almonds

Cook noodles according to directions on package. Drain well. Combine noodles and remaining ingredients. Pour into well-grsd 9-inch ring mold. Place in pan of hot water and bake at 300° F. for 1 hour and 10 min.

Unmold on serving platter. Fill with Lemon Buttered Carrots: Combine 3 C. carrots with 1/4 C. melted butter and 2 Tbs. lemon jc.

This recipe especially good with chicken or turkey and dresses up holiday table!

Janie Brink

837 Ave. C, Apt. 14
Billings, Montana

CODFISH A GOMEZ DE SA

Fry some onions in olive-oil. Place in sauce pan with pieces of cod-fish (already boiled) and boiled potatoes, cut in cubes. If needed, add more olive-oil (needs quite a lot). Simmer on low heat, stirring lightly occasionally, but do not mash potatoes. When ready, place in dish, cover with chopped boiled egg, chopped parsley and decorate with black olives. Serve hot.

Isabel Rilvas
25 Ave., Julio Diniz
Lisbon, Portugal

(Sponsored by E. Idaho Chapter)

SCALLOPED OYSTERS

2 Dz. (1 Qt) raw Oysters $\frac{1}{4}$ slice wh. bread
 $\frac{1}{4}$ C. Butter $\frac{1}{2}$ Tsp. salt
 $\frac{1}{4}$ Tsp. pepper 2 Tbs. light cream
1 Tsp. Worcestershire sauce
Dash Cayenne 2 Tbs. Sherry or
 light cream

Heat oven to 425° . Drain liquid and clean oysters. Set aside $\frac{1}{4}$ C. liquid.

Toast bread and cut into slivers with scissors.

Melt butter, add toast pieces. Toss or arrange $\frac{1}{3}$ of toast in baking dish bottom. Add $\frac{1}{2}$ oysters. Combine $\frac{1}{4}$ Oyster liquid, salt, pepper, cream, Worcestershire sauce, cayenne and Sherry. Pour $\frac{1}{2}$ liquid over 1st layer oysters. Add another layer of toast pieces, oysters-liquid-last toast pieces. Bake 30 min. Leave some oysters peeking thru.

Eleanor Greening
516 Washington Ave.
Laurel, Montana

TAMALES

Boil 1 lb. pork, in 5 C. water.

Make mush: 3 C. broth and 1 scant C. yellow corn meal.

Filling: White sauce, using 3 Tbs. butter, 3 Tbs. flour, add 2 C. broth, 1 Tsp. onion (grated), Tsp. chili powder (mix in cold water), salt and pepper. Add cut-up meat, 1 C. ripe olives and 2 hard boiled eggs. Serve in two bowls.

Joan Greening Gwin, Jr.
San Francisco, Calif.

MEAT BIRDS

1 Whole round steak, $\frac{1}{2}$ inch thick
4 Slices Bacon
8 very thin strips dill pickle
8 Thin onion strips
Salt and Pepper

Cut steak in 7 or 8 pieces abt 3x4", salt and pepper each piece, place $\frac{1}{2}$ bacon strip and 1 each onion and pickle-strip on each piece of meat, roll up and tie with string. Brown in greased skillet, add water to cover and simmer 2 hrs. Remove rolls, add thickening to liquid for gravy. Remove string and place in platter, pour gravy over and serve. It's delicious. My husband thinks it's the most.....

Pat Gilda
1220 E. 5th Ave.
Anchorage, Alaska

HUSBAND CATCHER (Hash Brown-Onion Potatoes)

Dice raw potatoes (4 cups), cook in $\frac{1}{4}$ C. Butter until browned; add 1 Can ONION SOUP. Cover, simmer 10 min; remove cover. Cook approx 5 min or until well done and liquid absorbed; stirring frequently.

Mildred S. Winn
2626 Augusta
Boise, Idaho

11 BARBEQUE BEEF

Allowing $\frac{1}{2}$ lb. per serving, rub beef with Morton's sugar cure salt. (Dilute some with water and shoot deep into meat). Also rub on pepper. Place small red peppers, bay leaves and green onions in small slits in meat and sprinkled over and around. Wrap in aluminum foil, then in clean heavy cloth bag, then in canvas .

To prepare pit: Dig pit about 2 ft. deep, 3 ft. approx. square (depending on amount of meat). Line with big rocks. On top of mesh wire in pit, build a fire and keep going approximately $1\frac{1}{2}$ hours. Remove fire and coals. Cover rocks with $1\frac{1}{2}$ " clean dirt, then lay meat on top of dirt, cover with about 3 inches of dirt), replace coals of fire and keep fire going from 6 to 9 hours (not too much fire-- just enough to keep coals hot). (Be sure meat is completely covered with dirt).

When removing meat from fire, be sure to have bucket of water handy for emergencies (explosions). Delectable!

Jean Morcom (49 $\frac{1}{2}$ er)
Lost Valley Ranch
Jordan Valley, Oregon

ALL-IN-ONE MEAT DINNER

5-8 pounds deer, elk or moose meat roast

Sprinkle liberally with meat tenderizer and let set 2 hrs. (Tenderizer can be sprinkled on as meat thaws). Season to taste with salt and pepper, wrap with 2 slices onion in foil and seal air tight. Place in 300° over 4-6 hours, depending on size.

About 1½ hrs before roast is done, scrub and grease baking potatoes, place in oven.

About 1 hr before roast is done, put casserole of scalloped corn in oven.

When roast is done, remove from oven and slice. Pour juice from foil into skillet and thicken slightly, but not like gravy. Add a can of mushrooms. Serve piping hot. Can be used as juice over meat or on potatoes.

Serve with green tossed salad with your favorite dressing followed by Dutch Apple Pie.

Cleone T. Berry
3800 Overland
Boise, Idaho

WILD RICE HOT DISH

2 C. cooked wild rice 2 Sml bun.gr.onions
2 Cans mushrooms 2 Cans mushroom soup
2½ Cans turkey

Saute onions and mushrooms. Let stand overnight, mixed with all ingredients. Bake 1 hr in moderate oven. A most successful buffet supper dish.

Dorothy J. Sabo
8 W. Harrison
Bozeman, Montana

SQUAD (CHICKEN) PIEDMONTEZE

2 Squab or small chicken (split in two)
1 lg. carrot, diced 1 lg. onion, diced
1 clove garlic, minced 10-20 Rosemary lvs (Parsly)
1 C. sherry wine 1 C. water
 $\frac{1}{4}$ lb. butter or marg. 1# fresh mushrooms

Saute cleaned poultry in butter until golden brown, add carrots, brown. Add onions, brown. Add garlic, Rosemary and about 1 C. wine and water mixed. Cover and simmer 30 min to 2 hrs as desired, using balance of wine and water. When ready to serve, saute fresh mushrooms in butter, pour over top. If canned mushrooms are used, drain and add. Parsley, chopped very fine, sprinkled over all (adds to flavor).

Serve with mashed potatoes or polenta (corn mush-yellow). Can be cooked day prior. Do not thicken sauce. Serves 2 people.

My guests in PIH always want this recipe.

Esther Stone

P.O. Box 1350
Pocatello, Idaho

TUNA CASSEROLE

1 Lg. Can chow mein noodles $\frac{1}{2}$ Can water
1 Can mushroom soup 1 Can tuna
2 Tbs. Soy sauce $\frac{1}{4}$ lb. cashew nuts
2 Tbs. onions, chopped 2 C. celery, chopped
Mix thoroughly and cook in casserole 1 hr. at 325°.

Hubby Ralph says "Tasty".

Gini Richardson
P.O. Box 451
Yakima, Wash.

RUMANIAN GOULASH

3-5 lbs. shoulder lamb 1 can (2½) tomatoes
2 Tbs. cinnamon 10 leaves Rosemary
3 Med. potatoes ½ Tsp. salt
¾ C. rice (6 c.water)

Have butcher cut lamb into stew size pcs. Mix cinnamin, rosemary, salt and tomatoes in covered baking dish with lamb. Cover and bake in 350° oven 2 hours (watch that it doesn't burn). Add peeled and quartered potatoes, bake for another ½ hour. Add a little water if mixture dries (should be like stew). Serve over cooked rice. A good vegetable with this is broccoli or peas.

In pre-WW II, my girl friend lived next door to Rumanian Council--this comes from their household.

Esther Stone

P.O.Box 1350

Pocatello, Idaho

CHICKEN CASSEROLE

1 Frying chicken, cut up ½ Tsp. Garlic pdr
Paprika 1 Can Cr. of mushroom soup(undiluted)
Parsley

Mix soup with garlic(add poultry seasoning if desired). Pour over chicken, garnish with parsley and paprika. Bake 1½ hrs in 350° oven.

NANCY SKINNER NORDHOFF

2606 109th Pl. N.E.

Bellevue, Washington

OX-5 GOULASH

2 Lbs. gr. round steak 2 Gr. peppers(ch. fine)
2 Large onions (ch fine) 1 Box Am.Cheese
1 C. tomato soup (Kraft/Old Enl-grate
1 C. tomato sauce 1/3 for top covering)
1½ C. catsup 1 C. corn Niblets
¾ C. noodles

Add salt, pepper, Worchestershire to taste.
Brown ground round in butter, add onion and
pepper. Cook 5-7 min. Add other ingredients.
If necessary, add more tomato juice. Cook un-
til cheese melts. Pour in baking dish and
cover with grated cheese. Bake 45 min. in
350° oven.

Serve with French bread and tossed green
salad. Serves 6-8.

GAYLE EVANS
P. O. Box 1081
McCall, Idaho

NOODLE SOURCREAM CASSEROLE

2 C. cooked noodles ¼ Tsp. garlic salt
1 C. cottage cheese 1 Tsp. Worchestershire
1 C. sour cream ½ Tsp. salt
Chopped onion Tabasco
Parmesian cheese on top.

Mix together, cook 30 min. in 350° oven.
Serves 4-6 people.

NANCY SKINNER NORDHOFF
2606 109th Pl. N.E.
Bellevue, Washington

SKI-PIE

- 2 Pkg. Noodles (boiled until tender)
1½ Lbs. gr. beef 2 Ch. onions
 (brown in skillet)
2 Cans corn 2 gr. peppers, chopped
2 Cans tomatoe soup or 1 Qt. tomatoes
Salt, pepper, chili powder

Mix above ingredients, bake in oven. When nearly done, add slices of cheese to cover, return to oven to melt.

Compliments of my cousin, Mrs.E.M.Wyne of
Whittier, Calif.

Unita Hoff

Rainbow Ranch, RR#3
Idaho Falls, Idaho

SPAGHETTI

- | | | |
|------------------------|-----|--------------------------|
| 2 Lbs. gr. beef | } | Brown in butter in |
| 1 Clove garlic | | heavy skillet, |
| 2 Med. onions, chopped | } | Drain off excess fat |
| 1 Gr. pepper, chopped | | Add following: |
| 2 Cans (sml) Mushrooms | 1/2 | Tsp. Worcestershire sc |
| 3 Cans Tomato Paste | 1/2 | C. Chili Sauce |
| 2 Tsp. Lemon Juice | 1 | Tbs. sugar |
| 1/4 Tsp. Pepper | | Parsley flakes(optional) |
| 2 Tsp. Salt | | Water to suit |
| Pinch Oregano | | |

Simmer 1½ hrs. Boil spaghetti in salted water until soft, drain, add to sauce, add cheese, olives and place in slow oven until serving time. Serves 8. Served this at 56-57 99 Xmas dinners.

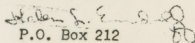
Foris E Atkinson

P.O. Box 396
Boise, Idaho

CRAB-STUFFED POTATOES

Bake 4 large potatoes in 400° oven until tender. Cut in lengthwise halves, scoop out potatoes, add 1/3 C. Butter or margarine and mash. Beat in 1/2 C. light cream or whole milk, 1 Tsp. salt, dash of paprika, 1 Tbs. grated onion and 1 C. shredded sharp cheese. Fold in 1 C. cooked crab meat or 6 1/2 ounce can crabmeat. Pile back in potato shells. Refrigerate until meal time, then reheat in 450° oven about 15 min. or until thoroughly heated. Can be wrapped in heavy foil and frozen. They will keep for a month or so.

Real good for unexpected dinner guests with either frozen or fresh vegetable, a tossed green salad and dessert. Takes abt a half hour in hot oven if frozen.


P.O. Box 212
Yakima, Washington

BACHELOR'S RAGOUT (French)

3 Tbs. butter	1 Med. Onion
1 1/2 Lb. Gr. beef	1 Can tomatoes
3 Cans Consomme and	2 Cans Water
4 Med. Carrots	1 Bay Leaf
4 Celery tops	1/2 Tsp. Thyme
6 Sprigs Parsley	1 Tbs. salt
10 Peppercorns	

Cook onions in butter in soup kettle until limp. Add Beef, cook until brown, Add other ingredients, simmer 45 min. (Take a tip from title--men love it!)

Jeanie Brink
837 Ave. C., Apt 14
Billings, Montana

POTATO SOUFFLE

4 Lg. Potatoes, peeled $\frac{1}{4}$ Small Onion
2 Eggs, beaten $\frac{3}{4}$ C. Hot Milk
5 Tbs. Butter 1 Tsp. Salt

Grind or grate fine, potatoes and onion.
Melt butter in hot milk, add. Stir in
beaten eggs and salt. Pour into well
greased baking pan, bake $1\frac{1}{4}$ hrs @ 350° .
Serves 6.

Jean Keith
3018 N. 28th
Boise, Idaho

FRENCH ONION SOUP

Saute until tender, 4 lg. onions, thinly
sliced in 4 Tbs butter. Add 3 cans Camp-
bell's Beef Bouillon, salt and pepper to
taste. Serve with hot toasted French bread
buttered and covered with sesame seeds.

Margaret E. Gigney
919 Ash Street
Caldwell, Idaho

EASY SANDWICH SPREAD

Grind left-over roast in food grinder. Mix
with Best Foods Sandwich Spread til right
consistency. Good for sandwiches or as meat
dish in hot weather. (Especially good way to
use up left-over venison or tough beef roast).
Best if prepared in morning and allowed to
stand all day.

Eula Logsdon
P.O. Box 936
Boise, Idaho

PINEAPPLE AND BANANA SALAD

1 Pkg. Lemon Jello 1 3/4 C. hot water
1 #2 Can crushed Pineapple, drained
2 bananas

Combine and let set until firm. Cook
1 C. pineapple juice with 2 Tbs. flour, $\frac{1}{2}$ C.
sugar and 1 egg until thick, cool. Fold in
1 C. whipped cream, spread over salad, garnish
with shredded cheese.

"I like best with only half the pineapple
making up rest of juice with reg. can juice."

Chill in refrigerator. Serves 6-8.

Elsie F. Childs
1304 Hauser
Helena, Montana

MOLDED TUNA SALAD

1 Can tuna fish 1 C. Mayonnaise
3 Sml or 1 Lg Pkg Philadelphia Cream Cheese
2 Tsp. Knox Gelatin, dissolved in $\frac{1}{2}$ C. cold
water and put into 3/4 C. hot water
1 Can tomato aspic, melted
Small Can Water chestnuts, sliced thin
 $1\frac{1}{2}$ C. mixed raw vegetables, chopped fine, incl.
celery, green onion, gr. pepper, stuffed olives

Ida J Beebe
9411 N.E. 14th
Bellevue, Washington

FROZEN FRUIT SALAD

2 C. cultured sour cream	1 C. crushed pine- apple, drained
$\frac{1}{2}$ C. sugar	1 Tbs. lemon juice
$\frac{1}{3}$ C. chopped maraschino cherries	

Add sugar, pineapple, cherries and lemon juice to sour cream. Mix well. Pour into cube trays or freezer container (I use those little paper muffin cups in metal muffin tin until frozen and store in freezer in paper cups inside freezer bag). When ready to serve, peel off paper, serve on lettuce leaf with small dab of thinned mayonnaise. Can also be used as a light dessert.

Melvin L. Enderberg
P.O. Box 212
Yakima, Washington

CRANBERRY SALAD

1 C. Ground Cranberrys	2 C. Ground Apples
$\frac{3}{4}$ C. sugar	8 Marshmallows, cut in small pieces

Add together and let stand overnight in refrigerator.

Mix 1 pkg. red gelatin, add 1 C. diced celery, 1 C. walnuts. Let stand until congealed. Add first mixture and mold.

Catherine Beckley
1925 Larch St.
Boise, Idaho

APPLE CHIP SALAD

- 2 Pkg. Apple-flavored Gelatin
- 2 C. Hot water
- 2 C. Apple Cider
- 2 C. Diced unpeeled apples
- 3/4 C. Nuts, coarsely broken

Empty gelatin into bowl. Add water; stir to dissolve gelatin. Add cider, chill until mixture thickens slightly. Fold in apples and nuts. Chill.

Betty J. Sawyer
Route 1
Walla Walla, Wash.

RED HOT APPLE SALAD

- 1 Pkg. Cherry Jello 1/4 C. Red Hots
- 1 C. Chopped Apple 1/2 C. Chopped Celery
- 1/2 C. Chopped Nuts

Dissolve Jello in 1 C. hot water, add red Hots to 1/2 C. hot water, stir until dissolved. Add enough cool water to make one cup and add to Jello. Cool until thick. Add apples, celery and nuts. Chill. Very good with ham or roast pork.

Barbara Hornback
P.O. Box 393
Boise, Idaho

CRAB SALAD

- | | |
|---------------------|-----------------|
| 1 Pkg. Lemon Jello | 1 C. crab meat |
| 1 C. Catsup | 1 C. Mayonnaise |
| 1 C. Cottage Cheese | |

Prepare jello with 1 C. hot water, but do not use any more water. Blend in other ingredients after jello starts to set.

Betty Robertson

P.O. Box 1

Pomeroy, Washington

APPLESAUCE SALAD

- | | |
|---------------------------------|---------------|
| 1½ C. sauce, slightly sweetened | |
| ¼ Tbs. red hots | : Boil to |
| 1 C. boiling water: | dissolve |
| 1 Pkg. lemon jello | Jc of ½ lemon |
| ¼ Tsp. salt. | |

Mix, cool and mold.

Edna P. Hettinger

R.R. #1

Boise, Idaho

FRUIT & CELERY SALAD

- | | |
|----------------------------|--------------------|
| 1 Pkg. Lime Jello | 1 Pkg. Lemon Jello |
| 1 Tsp. salt | 2 C. hot water |
| 2 C. cold water | ¼ Tsp. lemon juice |
| 1/3 C. diced celery | 1½ bananas, diced |
| ½ C. diced unpeeled apples | |

Dissolve jello and salt in hot water, add cold water, lemon jc. Add other ingredients when thickened, chill. Serves 8.

Elsie F. Childs

1304 Hauser

Helena, Montana

FRENCH DRESSING

1 C. sugar	1 Tsp. salt
2 Tbs. prep. mustard	2 Tbs. Worcestershire sc.
2/3 C. Heinz Catsup	Paprika
1 1/3 C vinegar	2/3 C. Mazola oil
Slice 1 onion in bottom	
Bead of garlic	

Combine all ingredients. Keeps well,
IF you can keep it.

Belle Anderson

3501 28th West
Seattle 99, Wash.

ROQUEFORT CHEESE DRESSING

1 C. salad Dressing	2 Tbs. Roquefort Cheese
1 Tsp. lemon juice.	Combine well.

Mildred S. New

2626 Augusta
Boise, Idaho

EASY FRENCH DRESSING

1/2 C. oil	1/3 C. catsup
Jc. of 1 lemon	Jc. of 1 orange
1/2 C. onion, grated fine	
1 Tsp. salt	1 Tsp. Paprika
2 Tsp. sugar	Garlic salt (optional)
Combine and shake well.	

Patricia Gustaf

3210 Crescent Rim Dr.
Boise, Idaho

CHOCOLATE FROSTING

1 C. sugar	1 Tbs. cocoa
1 Egg	Butter, size of egg
3 Tbs. milk	

Mix all ingredients thoroughly over slow heat, stirring constantly. Boil 3 min, beat and spread. Frosts small cake, remains moist and doesn't crack easily.

Louise E. Butcher
P. O. Box 804
Winifred, Montana

ONE MINUTE BR. SUGAR FROSTING

1½ C. br. sugar	3/8 C. milk(¼ C + 2 Tbs)
3/8 C. shortening	¼ Tsp. salt

Mix together in pan, bring to full rolling boil, stirring constantly. Boil 1 min, add 3/4 Tsp. vanilla. Beat until thick enough to spread.

Marie Gustaf
3210 Crescent Rim Dr.
Boise, Idaho

RAISIN BROWN SUGAR DOUBLE BOILER ICING

1 Egg white (large)	3 Tbs. water
1 C. Br. sugar	¼ C. seeded raisins(cut)

Combine in top of double boiler all but raisins. Blend, place over rapidly boiling water, beat w/rotary egg beater until light and fluffy, and will hld shape(5-7 min). Remove, carefully fold in raisins(will soften icing a little, so be sure icing is cooked good and thick). Will frost 8" square cake

Doranne D. Schrank
Jordan, Montana

ENGLISH TOFFEE

$2\frac{1}{2}$ C. sugar $\frac{1}{2}$ C. water
 $\frac{1}{4}$ C. corn syrup 1 Lb. pecans
2 Lbs. sweet milk chocolate

Spread pecans on 2 cookie sheets.

Cook sugar, water, syrup and butter to 285-290 . Pour over pecans.

Melt 1 Lb. milk chocolate, spread over above. Set until cold, then repeat chocolate procedure on other side.

Marie Gustad
3210 Crescent Rim
Boise, Idaho

SEAS CANDY FUDGE

3 Pkg Choc. chips(sml) 1 C. Marshmellow Creme(8 oz)
1 Tsp. Vanilla 2 C. Chopped nuts

2 cubes Butter

Mix above in large bowl

1 Can milk (large)) Cook, stir constantly until
 $4\frac{1}{2}$ C. sugar) boiling, then cook for 10 min.
 continue stirring

Pour cooked mixture over first mixture and stir. Pour into buttered pan, place in refrigerator for 4 to 5 hours. Makes 6 lbs.

Joyce Morcom
Box 2727
Boise, Idaho

PARTY MIX

1/3 C. butter or cooking oil
1 Tbs. Worcestershire Sauce
1 1/2 Tsp. seasoning or savor Salt (celery,
onion or garlic salt)
2 C. Wheat Chex 2 C. Rice Chex
1 C. Mixed Nuts 2 C. Pretzel Sticks

Heat oven very slow, 250°. Melt butter and mix with sauce and seasoning. Pour over other ingredients. Mix gently. Put in oven for 1 hour, but stir every 15 min.

Elsie Hartley
2620 Park St.
Missoula, Montana

KRACKER JAX POPCORN

Use 6 Qts. freshly popped corn. Melt in skillet: 1 Cube Oleo, 2 1/4 C. sugar and 1/2 Tsp. Salt. Stir until melted and light brown in color. Add 1/3 Tsp. soda and pour at once over popped corn, stirring fast. (Be sure none gets on you, it really burns). This corn is never sticky. Will keep several days, if it lasts that long!

Lucille Taylor
1428 Hill Road
Boise, Idaho

BARBECUE SAUCE

$\frac{1}{2}$ Qt. Catsup	$\frac{1}{2}$ Qt. Tomato juice
1 Tsp. garlic salt	2 Tbs. paprika
$\frac{1}{2}$ Tsp. salt	1 Tbs. sugar
Pepper	2 Tbs. flour, mixed
1 Tbs. Wright's Liquid with 1 $\frac{1}{2}$ Tbs. Wesson	oil
Smoke	

Mix well and cook or bake with spareribs or pork chops.

Genevieve S. Sogaard
1225 8th St., N.W.
Minot, North Dakota

MUSTARD SAUCE

1 Tbs. flour	3 Egg yolks
$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ C. wet mustard
1 bouillon cube	$\frac{1}{4}$ C. butter
$\frac{1}{2}$ C. vinegar	$\frac{1}{2}$ C. water

Mix well, cook in double boiler, stir-often, until mixture thickens.

This is a special favorite with men, particularly good with ham or ham loaf. Will keep for weeks in refrigerator.

Paul Kunkle
1001 S. Grand Ave.
Bozeman, Montana

9 DAY OR CHUNK PICKLES

7 Lbs. cucumbers, large or small
3 Pints Vinegar 6 C. Sugar
1 Tbs. Powdered Alum 2 Tbs. Mixed Pickling
 Spices

Soak cukes 3 days in strong salt brine (2 C. salt). Drain and put on fresh cold water for 3 days, changing every day. On 7th day, drain and cut up in chunks, simmer for 2 hrs, do not boil, in 3 pints vinegar and 1 Tbs. alum. Drain, packing in jars. To liquid drained from cukes, add sugar and spices. Bring to rolling boil, pour over pickles. These do not have to be sealed. Ready in 3 days to eat.

Catherine Beckley
1925 Larch St.
Boise, Idaho

GRAM PROCTOR'S WATERMELON PICKLES

Boil rind of watermelon until tender with piece of alum, size of 1 pea. Drain and boil in syrup of: 3 parts white sugar and 1 Part Vinegar. Add 10 drops oil of cloves and pour over pickles; drain off and boil same syrup, pouring over pickles for 3 days in succession. Pour into hot jars and seal.
Very very Yum Yum!

Marti Spalding
1417 E. Main
Auburn, Washington