

Bon Bons

- 1 Eagle Brand milk
 - 2 - 1 lb powdered sugar
 - 2 sticks oleo
 - 2 c. flaked coconut
 - 2 c. chopped nuts.
- mix + let stand overnight. Take out and roll into small balls. Put back in fridge. Melt in double boiler.

- 2 12 oz. chocolate chips
- 1 stick paraffin

Stick tooth picks in each ball and dip in chocolate. Set on wax paper to cool. makes a large amount. GOOD !!

Almond Bark Candy

- 2 lbs almond Bark
- Melt in 200° oven.

- Add 1 cup peanut butter
- 2 c. dry roasted peanuts
 - 2 c. miniature marshmallows
 - 3 c. rice krispies.

Drop on wax paper by spoonfuls and let cool.

from Jewel Stuemer

Notes

Easy Cheese Cake

1-8 oz ^{philadelphia} pkg Cream Cheese

2 cups milk

1 Box Vanilla pudding
Instant ~~Grain~~

mix with a mixer
until smooth

pour into
graham cracker
shell. put in
fridge until
set.

you can put cherries
Pie filling on top
or just sprinkle with
graham crackers



Moist + Creamy Cocconut CAKE

1 pkg yellow cake mix

$1\frac{1}{2}$ c. milk

$\frac{1}{2}$ c. sugar

2 cups cocconut

1 8 oz. Container whipped topping.

Prepare cake mix and bake
in 13 x 9 cake pan -

Cool 15 minutes. Poke holes
down thru cake with utility fork.
Meanwhile combine milk, sugar
and $\frac{1}{2}$ cup of cocconut in sauce
pan. Bring to boil, then simmer
1 minute. Spoon over warm
cake allowing liquid to seep into
holes. Cool then fold $\frac{1}{2}$ c. cocconut
in topping and spread over cake. ^{Sprinkle} top.

Recipe: Cream puffs Makes: _____

From: Mom

1 cup water
1/2 cup butter or oleo
1 cup sifted flour
1/4 tsp salt
4 eggs

Heat the water + oleo in a sauce pan
until boiling. Pour the flour + salt



into the hot mixture and beat
thoroughly. Stir + cook over a low flame
until the mixture forms a stiff ball.
Remove from heat and add the unbeaten
eggs, one at a time, beating thoroughly
after each egg is added. Drop by
teaspoon or tablespoon for larger puffs,
onto a greased baking sheet. Fill with
custard filling. small 375° 35 minutes to 40 minutes
large 375° 45 to 60 minutes

Recipe: Custard Filling

From: Mom

Makes: 12

$\frac{1}{4}$ c. flour	$\frac{1}{4}$ teas. salt
1 T. cornstarch	1 teas. vanilla
$\frac{3}{4}$ c. sugar	1 T. cooking sherry
2 c. milk, scalded	
1 T. oleo or butter	
1 egg beaten	

milk flour, cornstarch, + sugar in a



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bowl. Gradually add milk, stirring constantly. Cook in a saucepan over low flame and stir until mixture thickens. Cover + continue cooking for 15 minutes. Add butter. Combine egg + salt. Add gradually to the milk mixture - stirring vigorously. Stir + cook until the egg is thickened. Cool + stir in flavoring.

meat and brown thoroughly on all sides in hot fat in heavy skillet. Add marinade, cover pan and simmer slowly 3 to 4 hours or until tender. *Note:* may be served with gingersnap gravy.

**Schmier Kaese
(Cooked Cheese)**

Normal serving:

1/2 lb. Clearfield cheese

1 cup milk

1 tablespoon butter

caraway seeds

Melt cheese and milk in double broiler. When melted, stir in butter and caraway seeds.

Heidelberg Garden amounts:

100 lbs. Clearfield cheese

8 gallons milk

3 boxes caraway seeds

4 lbs. margarine

One batch:

10 lbs. cheese

1 1/2 sticks margarine

3 quarts milk

1 tablespoon caraway seeds

One cup is placed in one carton. 450-500 cartons are filled.

**SPLHS Booster Club
additions to canned kraut**

For 4 cases of sauerkraut:

27 cups sugar

11 cups bacon drippings

11 cups bacon bits

Bacon bits are fried. Eleven cups of drippings are reserved and added to the kraut, along with the bits and sugar. Kraut is heated.

Reuben Sandwich

1/2 cup sauerkraut

1/4 teaspoon caraway seeds

2 slices thin-sliced rye toast

1 slice Swiss cheese

1 tablespoon low-calorie thousand island dressing

2 oz. thin-sliced turkey or pastrami.

Heat sauerkraut and caraway seeds in small saucepan. Drain well. Spread toast with dressing. Cover with sauerkraut, meat and cheese. Broil until cheese is melted. One serving.

Raw Hack

5 lbs. round steak

salt

pepper

nutmeg

Trim off all of fat and gristle from steak. Grind the meat. Add salt, pepper and nutmeg to taste. (For five pounds, large amounts of each are usually required.) Mix all together and refrigerate for at least 24 hours. Best if eaten fairly soon.

Hot German Potato Salad

1 cup diced bacon

1 cup diced celery

2/3 cup chopped onion

3 teaspoons salt

3 tablespoons flour

2/3 cup sugar (or less)

1/2 cup vinegar

1 1/2 teaspoons pepper

1 1/3 cups water

8 cups cooked potatoes, sliced

Fry bacon and drain; return 4 tablespoons of fat to skillet. Add celery, onion, salt and flour; cook gently. Add sugar, vinegar, pepper and water. Bring to boil. Pour over potatoes and bacon in 3-quart dish. Cover and bake in 350° oven for 30 minutes. May also cook in crockpot. Serves 12.

Sauerbraten

3 1/2 to 4 lbs. chuck roast

2 onions, sliced

2 bay leaves

6 whole cloves

12 peppercorns

8 to 12 juniper berries, if desired

1 1/2 teaspoons salt

1 pint red wine vinegar

1 teaspoon Worcestershire sauce

1/2 cup water

Place roast in a bowl with onions and seasonings. In a bowl, mix red wine vinegar and water, heated to boiling. Pour over roast. Marinate for three days. Turn meat twice a day. Keep refrigerated. To cook, drain

white cheese

Goulash

My spaghetti sauce

brown 2 lbs hamburger - pour
off fat. Add 2 or 3 cloves
of garlic chopped. 1 can tomato
paste and 2 small cans
tomato juice. 2 teaspoons salt
2 tablespoons chili powder.
Easy? right - serve over spaghetti.

* Favorite Mom's Goulash

Cook 1 1/2 cups egg noodles
Brown 1 lb hamburger
w/ onion & salt
Drain noodles. Add noodles
to hamburger (not drained)
Add tomato juice.
Cook on stove the longer
the better.

Green Beans

Baked Baked Beans

- 1 cup green beans
- 1/2 cup tomato sauce (frozen)
- 1/2 cup ketchup
- 1/2 cup brown sugar
- 1/2 cup soy sauce
- 1/2 cup oil

Mix together. Bake $3\frac{1}{2}$ hours
250°

Mom's SPANISH GREEN BEANS

Fry bacon (3-4 slices)
cut into little pieces BEFORE
you fry it.

Cut onion up in bacon - fry
with bacon after frying
bacon awhile.

Pour grease off

Add 1 cup (1 1/2 c.) tomato
juice

1 T. sugar

Heat 1-2 cans green beans

Drain.

Add above mixture.

HAMBURGER SOUP

1 lb. ground beef 5 to 7 c water 16 oz can tomatoes 2 med onions, chopped 2 stalks celery, " 1/4 c. ketchup 1 T. bouillon granules 2 T. salt 1 tea dried basil	1/4 c. red wine ? 1 bay leaf leftover vegetables, if desired Handful of noodles
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(over)

brown ground beef in large pot. Drain excess fat - add rest. Bring to a rolling boil - reduce heat & simmer covered 1 hr or until vegetables are tender. Add leftover vegetables and noodles. Simmer until noodles are done -

delicious !!

Recipe:

Hay Stacks

From:

Elva

Makes:

- 6 squares white Almond Bark
 $\frac{3}{4}$ cup peanut butter
 $1\frac{1}{2}$ cup dry roasted peanuts
 $1\frac{1}{2}$ cup small marshmallows
 $1\frac{1}{2}$ cup rice crispys

Melt bark, stir in peanut butter
add other ingredients and mix.



(over)

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Recipe:

From: mom

Makes:

Melt 1 pkg chocolate chips
1 cup chunky peanut butter

add 3 cups mini marshmallows

Pour into 9x2 greased pan
cut into squares when cool



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Recipe:

Peanut Clusters

From:

mom

Makes:

$\frac{1}{2}$ cup peanut butter
1 cup chocolate chips
1 cup salted peanuts

Combine peanut butter and chips
in double boiler. Stir until
melted. add peanuts.
Drop on wax paper to cool



easy

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HOT MILK CAKE

4 eggs beaten until thick

2 cups sugar

2 cups flour

2 teas baking powder

1 cup milk

2 tablespoon butter

1 teas vanilla.

Beat eggs until thick, add sugar and continue beating add flour and B.P.

Scald milk + butter and beat into batter. Add vanilla. Bake in 9 x 13 pan at 350° for 30 minutes.

Frost with this - Heat 10 level tablespoons brown sugar (about $\frac{3}{4}$ cup)

$\frac{1}{2}$ stick oleo - 4 tablespoons cream

or half + half - spread on warm cake and put under

broiler. Watch closely and

take out of oven when lightly

browned. Good for strawberry

shortcake.

// I use reg flour and don't sift it - and reg milk in frosting.

FROM BETTY'S mother -

Lime Jello Salad

1 pkg lime jello
1 pkg Phil cr. cheese
(or 1 c. cottage cheese)
1 pkg marshmallows
(miniature) (16 oz)
2 c. crushed pineapple
1 carton cool whip.
Crumble cheese. Pour
2 c. heated liquid (use
pineapple juice + water)
over jello + marshmallows
+ cheese. Stir until
dissolved. when
cool add pineapple.
Set until firm.

Beat jello mixture
until fluffy. add
cool whip and
pour into pan.
and return to
fridge to set.

Meat Balls

2 lbs. hamburger

1/4 lb. crushed crockus - 1 pkg.

4 teas. chili powder

1 medium onion chopped

3 eggs

Roll into balls + freeze on cookie sheet. Then place in container ready for use in freezer. Take from

freezer and brown in oven (approx 30 minutes). Put in crock pot with barbecue sauce + water. (used beef broth?) may leave in crock pot for several hours.

Polly didn't freeze them - she just baked them until brown.

Mom's

Spaghetti + meat balls

Brown hamburger -

1 lb hamburger

1 teas salt

2 cloves garlic

2 slices bread

dipped in water - 1 egg

Sauce

1 can tomato paste

2 cans water

some tomato juice

2 T. chili powder

Serve over cooked spaghetti.

Parmesan cheese sprinkled over.

Prigthy Prigths

Preheat oven 350° 10 to 15 min

Beat 2 egg whites until stiff

Add $\frac{2}{3}$ c. sugar and $\frac{1}{2}$ teas vanilla

Beat again until stiff.

Fold in 1 cup choco chips and
 $\frac{1}{2}$ cup chopped pecans.

Drop by teaspoon on foil
lined cookie sheet. Place in
turned off oven for several
hours or overnight.

favorite

Mom's Noodleburger

1 lb. hamburger
salt
2 cups noodles (dry)
1 can tomato soup
onions 2 tablespoons
1 can corn (cream style)
1 cup water
grated cheese
potato chips (1 small 10¢ package)

Brown hamburger - add onions & salt.
Cook noodles in salt water.

Combine soup, corn, water, & cooked
noodles with hamburger

Put in baking dish. Grate cheese
over top and crumble potato
chips over all - Bake until
bubbly. 13x9 baking dish or 2
smaller ones m/b made day before

Noodles + Cucumber salad

8 oz Mastorali noodles - boiled to tender, drain + rinse with cold water, sprinkle with oil.

Add 1 onion sliced thin.
and 2 cucumbers sliced thin.

Dressing

1 $\frac{1}{2}$ cups sugar
1 C. water

$\frac{3}{4}$ cup vinegar
1 tsp pepper

1 tes salt.

$\frac{1}{2}$ teas garlic salt

1 T. accent

1 T. prepared mustard

1 T. parsley flakes

mix together and shake well in jar. Pour over noodles + cucumbers + refrigerate.

Orange Salad

- 1 box tapioca vanilla pudding (3 oz)
- 1 box vanilla pudding - REG. (3 oz)
- 1 box orange jello

2 $\frac{1}{2}$ cups water. boil
together until a little thick.

Cook - Add 12 oz cool whip



P.O. BOX 46 / PITTSBURG, KANSAS / 316-231-6700

2 gal prout

3 c. sugar white

1 c. bacon drippings

1 handful bacon chips

heat thru & serve.

Peanut Clusters

- $\frac{1}{2}$ c. Peanut butter
- 1 c. chocolate chips
- 1 c. salted nuts

Combine Peanut butter & chips in double boiler. Stir until melted. Add peanuts. Drop by spoonfuls on wax paper. Refrigerate.

Peanut Butter Balls

- $\frac{1}{2}$ cup oil
- 2 cups peanut butter
- 1 lb. powdered sugar
- 3 cup rice krispies cereal
- 8-oz Hershey Big Chocolate Candy Bar
- 6 oz. pkg chocolate chips
- $\frac{1}{2}$ cake Parafin wax

Blend oil, peanut butter and powdered sugar, mix in cereal - roll into balls. Set aside.

Melt chocolate + wax in double boiler. Turn heat to low. Dip balls in chocolate mixture.

OVER

Hawaiian Pineapple Poke cake.

1 pkg yellow cake mix
1 can crushed pineapple, drained
(20 oz)

Topping I
1 pkg (8 oz) cream cheese
softened.
1 box vanilla instant pudding

3 $\frac{3}{4}$ oz size - 1 c. cold milk

Topping II
2 c. whipped topping
cocoanut or chopped nuts.

Bake cake - use 9 x 13 pan. Punch
holes using wooden spoon handle.

Pour drained pineapple over top. Combine
cream cheese, pudding mix & milk. Beat.
Spread over pineapple. Then spread

whipped topping over first topping.
Sprinkle cocoanut or nuts over
this. Refrigerate for 1 hr.
Cut in squares to serve.



POTATOES

CHINESE-STYLE RICE

- 1 egg, beaten
- 1 teaspoon oil
- 3/4 cup water
- 4 teaspoons KIKKOMAN® Soy Sauce
- 1/8 teaspoon garlic powder*
- 1/4 cup chopped scallions,
including tops, or onion**
- 1 cup MINUTE® Rice

*Or use 1 clove of garlic, crushed
**Or use 1 tablespoon instant minced onion

Scramble egg in oil in saucepan, stirring to break into pieces. Add water, soy sauce, garlic and scallions; bring to a boil. Stir in rice. Cover, remove from heat and let stand 5 minutes. Fluff with fork before serving. Makes 2 cups or 3 servings.

NOTE: Recipe may be doubled or tripled

STOCKADE



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P.O. BOX 46 / PITTSBURG, KANSAS / 316-231-6700

10 lb potatoes (red)

boiled in jackets

+ peeled

1 lb. Bacon & grease

1/2 c onions

4 T flour

2 c. white sugar

1 1/2 c white vinegar

Salt + pepper to taste

Let stand several hours

Puppy Chow

✓ 1 pkg (12 oz) chocolate chips
✓ 1 cup peanut butter
1 stick margarine
✓ 1 box Crispix Cereal
LARGE
3 cups powdered sugar.
melt chips, peanut butter and margarine.
Pour over cereal stirring to coat. Put powdered sugar into sack or large covered bowl. Add mixture

and shake to coat.

Good and nutritious!

I used a brown grocery sack!

NO-BAKE COOKIES

2 cups sugar
1 stick butter
1/2 cup milk
4 T cocoa
3 cups oatmeal
1/2 cup peanut butter
1 teaspoon vanilla (c/b omitted)

Combine sugar, butter, cocoa & milk on stove. When bubbling let boil 1 minute. Take off heat. Stir in oats, peanut butter & vanilla. Drop by spoon on wax paper. Let cool.

CORN FLAKE MACARONS

2 egg whites
1 cup coconut
1/2 cup chopped nutmeats
1/2 teaspoon vanilla
1 cup sugar
2 cups corn flakes

Beat egg whites until stiff, add sugar gradually, then vanilla, coconut, corn flakes, & nutmeats. Drop by spoonfuls onto buttered pan. Bake in moderate oven (350°-400°) until a delicate brown.

Home made Summer Sausage

2 lbs ground beef

$\frac{1}{4}$ teas garlic powder

1 T. liquid smoke

2 T tender quick

$\frac{1}{4}$ teas. black pepper

$\frac{1}{4}$ teas. salt

1 T. mustard seed

$\frac{3}{4}$ c. water.

mix like meat loaf
roll in reynolds wrap
for 24 hrs.

Bake 1 hr. 350°

Put water in bottom
of pan. about 1 cup?



Here's what's cooking Tavern Hamburger

Recipe from: _____ Serves: _____

BROWN 1 lb. HAMBURGER IN

SKILLET. ADD:

1 CAN TOMATO SOUP (OR 1 1/4
CUPS TOMATO JUICE)

2 TABLESPOONS CATSUP

1 TABLESPOON VINEGAR

2 TABLESPOONS SALAD STYLE
MUSTARD

1 TEASPOON SUGAR

SALT AND PEPPER (1/4 TEASPOONS

SALT.) SIMMER ABOUT 20 MINS.

SERVE ON HAMBURGER BUNS.

Tuna Casserole

2 cups cooked macaroni

1 can tuna drained

1 can cream of chicken
soup

1 can water

Butter cracker crumbs
on top

Bake 350° 25 to 30
min

Barbequed Brisket

Oven 275°

5-6 lb. brisket

celery, onion and garlic

salt

3 oz liquid smoke

salt + pepper

6 oz barbecue sauce

Sprinkle both sides of

brisket with celery, onion

+ garlic salts. Place in

pyrex dish + pour liquid

smoke over the meat.

Cover and let marinate

overnight next day

sprinkle with salt + pepper

cook covered in roaster,
fat side up in slow oven.
1 hr. for each pound.
Uncover and pour
marinade off. Cover
with barbecue sauce. Cook
1 more hour - basting
occasionally. cool 1 hr
before slicing.

~~It~~ If it's too fatty,
cut some of that off
before cooking.

cheese cake

STEP 1

Preheat 1 pkg of cream
cheese in 1 cup water - warm -
let gelatin set until appx 1/2
cup gelatin.

STEP 2

Crust 30 single Graham
crackers, combine with 1 stick
butter - 1/2 cup melted butter
to bind the crust.

Step 3

Cream 1 large Philadelphia
cream cheese - add 3/4 cup sugar,
1/2 cup vanilla.

Step 4

1/2 cup 1 large can of
chilled milk, fold in
whipped gelatin - then the
cream cheese mixture whip
again. Let chill - (over)

Can be served Graham
cracker crumbs over
top - or cherry pie
filling.

I usually keep the can
of milk in fridge
overnight - then
add it in the fridge
for a little while before
I want to whip it
fudge well - the
finished product, that is.