

Sheet1

REMARKS,C,40	NAME,C,30	TY
A hit at a party!	Hot Sausage Cheese Puffs	1
A crunchy cookie-like treat.	Crispy Cheese Appetizer	1
A nice change from cheese!	Tomato Fondue	1
A delightful English standby.	Cucumber Sandwiches	1
A Jamaican sandwich.	Beef Empanditos	1
Out of this world!	Nacho Cheese Dip	1
Addictive!	Chicken Bites	1
Like miniature sandwiches.	Stuffed Puffs	1
Serve at your next party.	Chicken Log	1
An unusual cold salad.	Broccoli Salad	2
Out of this world!	California Waldorf Salad	2
A sensational gelatin salad.	Sinful Salad	2
An unusual, cold, side dish.	Copper Pennies	2
A surprisingly pleasing lemon flavor.	Lemon Coleslaw	2
Easy, very unusual & flavorful.	Bacon Chicken	3
A great post-Thanksgiving dinner.	Baked Turkey Salad	3
Italian, but no tomato sauce!	Three Cheese Pasta	3
There's enough here to feed 6 gorillas.	Lasagne	3
Spaghetti with a new look and taste!	Calico Casserole	3
Very tender and moist.	Steak Rolls	3
Very colorful and appetizing.	Tarragon Chicken & Vegetables	3
Crusty & scrumptious.	Butter Baked Chicken	3
Perfect for picnics.	Taco Salad	3
Dear to every man's heart.	Chili	3
Unusual taste combinations!	Easy Salmon Divan	3
Colorful, interesting & different!	Peppers, Onions & Sausage	3
A memorable veal dish.	Veal Paprikash	3
Glamorized cube steaks!	Deviled Steaks	3
Colorful, crunchy & delightful.	Chicken & Vegetables Oriental	3
Using beer is a Belgian idea!	Carbonnades A La Flamande	3
Moist & tender!	Southern Fried Pork Chops	3
An excellent one dish meal!	Meat Loaf en Cocotte	3
An old German favorite.	Sauerbraten	3
Easy to prepare and simply wonderful!	Chicken a la Riz	3
Good enough to eat!	Eggplant Braise	3
Epicurean but easy!	Coquilles St. Jacques for 6	3
Zesty Italian!	Neapolitan Casserole	3
Interesting combination of flavors.	Canton Pork	3
Absolutely delicious!	Beef Supreme	3
Spicy Flavor!	Spanish Chicken	3
Enjoy this fast, easy fish dish.	Broiled Salmon Steaks	3
Very flavorful & attractive.	Pepper Steak Supreme	3
Deliciously different steaks!	Steaks au beurre	3
Outstanding sauce!	Beef in Burgundy Sauce	3
A great Russian gourmet dish!	Chicken Kiev for 4	3
Fast, colorful and good!	Eggplant Italiano	4
Slightly sweet & crunchy.	Crisp Carrots	4
A great hybrid Quiche.	Rapee Morvandelle	4

# Sheet1

A good way to perk up spinach.	Italian Spinach	4
A lovely summer treat.	Stir-Fried Asparagus	4
A variation on baked potatoes.	Baked Sliced Potatoes	4
Traditional with Sauerbraten.	Caraway Red Cabbage	4
Especially great for company.	Swiss Cheese & Broccoli	4
A gourmet touch for a mundane vegetable.	Baked Green Beans	4
Easy to fix and very good.	Grated Potatoes Supreme	4
A spicy bread.	Mexican Corn Bread	5
So moist and delicious!	Zucchini Bread	5
A nutritious, tasty, brown bread.	Molasses Oatmeal Bread	5
The cheese makes these special.	Cheddar Cheese Biscuits	5
These make a meal more interesting!	Applesauce Muffins	5
Cake on the bottom, onions on top!	Onion Kuchen	5
Easily made and interesting.	Onion Biscuits	5
Could be used as shortcake muffins too.	Custard Muffins	5
Sinfully delicious!	Pecan Pie	6
A Pennsylvania Dutch favorite.	Shoo-fly Pie	6
Elegant, impressive and easy.	Bananas Foster	6
Rich and satisfying.	Pineapple Cheesecake	6
Chocolatey and light.	Chocolate Mousse	6
An English favorite.	Raspberry Trifle	6
A touch of Heaven!	Black Russian Pie	6
A variation on Apple Crisp.	Cherry Crisp	6
Wonderful in wintertime.	Hot Fruit Dessert	6
Old-fashioned but still good!	Jewish Apple Cake	6
A lovely pink dessert.	Apple Creme	6
Moist & Lovely.	Watergate Cake	6
Creamy & Satisfying.	Old Fashioned Rice Pudding	6
Very rich and very elegant.	Creme Brulee	6
Light, refreshing, yet satisfying.	Double Lemon Pudding	6
Outstanding!	Brown Sugar Pie	6
Truly unique.	Festive Cake	6
Simple and refreshing.	Marinated Pears	6
A Variation on the old standard.	Unusual Choco-bit cookies	7
Outstanding!	Butter Balls	7
Simple but fabulous!	Shortbread Cookies	7
A Children's favorite.	M&M Cookies	7
Melt in your mouth.	Mexican Wedding Cakes	7
Plain but very tasty.	Cream Cheese Cookies	7
Rich and chewy!	Snow-capped Brownies	7
A coconut lover's delight.	Cocoroons	7
Very Tasty!	Date Nut Cookies	7
There is a surprise inside!	Angel Berry Cake	6
Makes a spinach lover out of anyone!	Spinach a l'oignon	4
Turns a pork roast into a gourmet meal!	Pork a l'orange	3
Best Garlic Bread ever!	Cheese Garlic Bread	5
Rich, light, fruity and delicious	Cassis a la Creme	6
Lavish and so satisfying!	Blueberries and Rice	6
Appealing, light salad!	Under the Sea Salad	2

# Sheet1

Absolutely outstanding!!	Layered Spinach Salad	2
You'll never guess what is in it!	Strawberry Yogurt Salad	2
Great summer salad!	Spinach-Orange Salad Bowl	2

Sheet1

HINTS,C,70	PREFNUMBER,N,5,0	
	60	1
	60	2
Also good with celery, mushroom caps, green pepper & small tomatoes	15	3
	20	4
May be baked ahead and frozen. Re-heat for 15 minutes in 400 oven.	999	5
	15	6
	45	7
Fill, right before serving. Makes 45 puffs.	40	8
This is so attractive many will not wish to disturb it. Encourage them	260	9
Really good with fried chicken!	999	10
This is a sweet salad so no dessert is necessary.	55	11
You can also serve this on lettuce. This would be a great dessert too!	999	12
	999	13
Excellent for a covered dish supper or a buffet.	999	14
Delicious with rice. Green beans & Bananas Foster complete the meal.	180	15
Serve with cranberry sauce, Cheddar Cheese bisquits & Italian Spinach	999	16
Serve with a green salad and bread sticks. Follow with Apple Creme.	20	17
Very good with the Broccoli Salad, dark Italian bread and fresh fruit.	60	18
Serve with Broccoli Salad & Cherry Crisp.	60	19
Serve on beds of rice with Crisp Carrots & Black Russian Pie.	80	20
Serve with rolls and a Chocolate Mousse.	40	21
Butter sauce is delicious on rice. Serve with vegetable & Cherry Crisp	70	22
This is filling but not heavy. Good with fresh fruit.	20	23
Good with the Mexican Corn Bread & Lemon Coleslaw.	135	24
Serve with parsley potatoes and the Hot Fruit Dessert.	40	25
Good with buttered noodles, Italian Spinach, & Watergate Cake.	20	26
Serve over fettucine. Baked Green Beans & Cherry Crisp are good too!	85	27
Serve with corn on the cob, sliced tomatoes and Watergate Cake.	80	28
Serve over hot rice. Apple Creme would round out the meal.	25	29
Delicious with boiled potatoes, peas and Festive Cake.	100	30
Serve with Cheese Biscuits, Italian Spinach & Pecan Pie.	45	31
Complete the meal with apples baked in the oven with the dinner.	110	32
Serve with mashed potatoes, Caraway Red Cabbage, Double Lemon P	999	33
Serve with Baked Green Beans & Hot Fruit Dessert.	75	34
Excellent with Lemon Coleslaw & Old Fashioned Rice Pudding.	30	35
Great with Baked Sliced Potatoes, Stir-Fried Asparagus & Apple Creme	25	36
Serve with bread sticks & Watergate Cake. Excellent for a buffet.	120	37
Serve with a raw vegetable platter, Sake and almond cookies.	30	38
Serve over noodles. Broccoli Salad & Apple Creme complete this meal.	45	39
Serve with a green salad and Double Lemon Pudding.	45	40
Serve with peas, Mexican Corn Bread and Angel Berry Cake.	20	41
Serve with a clear broth, a fresh vegetable platter & Marinated Pears.	25	42
Serve with Baked Sliced Potatoes, Crisp Carrots & Chocolate Mousse.	15	43
Serve over noodles. Good with Swiss Cheese & Broccoli & Cherry Crisp	125	44
Serve with wild rice, Green Beans Almandine & Black Russian Pie.	40	45
Serve with 3 Cheese Casserole & the Broccoli Salad.	35	46
	25	47
Good with Crisp Carrots & Hot Fruit Dessert.	60	48

# Sheet1

	15	49
	10	50
	110	51
	20	52
	55	53
	60	54
Good with Steak Rolls, Eggplant Italiano & Watergate Cake.	70	55
	40	56
	80	57
	100	58
	20	59
	25	60
	80	61
You can vary the flavor with different kinds of gravy mixes.	30	62
Could also be split & served with strawberries & whipped cream.	35	63
Fast and easy to make but oh, so good!	60	64
When cool, there is still liquid on the bottom and crumbs on the top.	55	65
	10	66
	75	67
You may serve this with whipped cream if you like.	15	68
	999	69
Cut into thin slices as this is a rich pie.	999	70
	40	71
With the topping, a light but rich dessert. You will love it!	50	72
	120	73
	130	74
	999	75
	160	76
Serve cold. This may be made the day before a special dinner.	999	77
	999	78
This makes its own cream sauce.	60	79
Best kept in the refrigerator.	999	80
	999	81
	80	82
	999	83
	200	84
	70	85
	200	86
	90	87
Recipe may be doubled. Bake in a 7x11 pan for 30 minutes.	35	88
	120	89
	80	90
	200	91
	40	92
Serve with Spinach a l'oignon, Cheese garlic bread, Cassis a la Creme	135	93
	40	94
	999	95
	75	96
Serve over lettuce	240	97

Sheet1

Great for parties, or that special meal!	999	98
Add extra strawberries for a garnish.	240	99
Serve shortly after preparing.	30	100