

Sheet1

| CAT,C,50      | SUB_CAT,C,50    | NAME,C,50                      | NUMCODE,C,6 |
|---------------|-----------------|--------------------------------|-------------|
| DRINKS        | LIQUER          | GALLIANO                       | 1 DRINK     |
| SEAFOOD       | SHRIMP          | BOILED SHRIMP                  | 3 SEA       |
| DESSERTS      | COOKIES         | HARVEST DROP COOKIES           | 4 DES       |
| DESSERTS      | COOKIES         | SUGAR COOKIES                  | 6 DES       |
| DESSERT       | COOKIES         | MOLASSES COOKIES               | 7 DES       |
| CANDY         | FUDGE           | NEVER-FAIL CHOCOLATE F         | 8 CAND      |
| MEATS         | SAUSAGE         | FRESH ITALIAN                  | 9 MEAT      |
| MEATS         | SAUSAGE         | Fresh Bratwurst                | 10 MEAT     |
| DRINKS        | LIQUOR          | BRANDY SLUSH                   | 11 DRINKS   |
| DESSERTS      | COOKIE          | Three Layer Cookies            | 12 DES      |
| BREAD         | PUMPKIN BREAD   | PUMPKIN BREAD                  | 13 BREAD    |
| DESSERTS      | COOKIES         | PEANUT BUTTER COOKIES          | 14 DES      |
| DESSERTS      | FROSTING        | Quick chocolate fluff frosting | 15 DES      |
| SALAD         | COTTAGE CHEESE  | Orange cottage cheese salad    | 16 SALA     |
| BEANS         | BAKED BEANS     |                                | 17 Misc     |
| CASSEROLES    | CHICKEN         | CHICKEN CRUNCH CASSER          | 19 CASS     |
| CASSEROLES    | TUNA            | TUNA & NOODLE CASSEROI         | 20 CASS     |
| CASSEROLES    | HAMBURGAR       | HAMBURGAR AND CORN CA          | 21 CASS     |
| DESSERTS      | COOKIES         | BURBON BALLS                   | 23 DES      |
| DESSERTS      | PIE             | BLUEBERRY, CHERRY, APPI        | 24 DES      |
| BREAD         | MONKEY BREAD    | MONKEY BREAD                   | 25 BREAD    |
| DESSERTS      | CAKE            | CHOCOLATE CHIP CAKE            | 26 DESE     |
| SALADS        | POTATOE         | POTATOE SALAD                  | 27 SALA     |
| DESSERTS      | CAKE            | DUMP CAKE                      | 29 DESE     |
| SALAD         | FRUIT           | FRUIT SALAD                    | 30 SALA     |
| MISCELLANEOUS | POTATOES        | DOUBLE BAKED POTATOES          | 31 MISC     |
| DESSERTS      | FROSTING        | HOSTESS TWINKEE FROSTI         | 32 DES      |
| MISCELLANEOUS | POTATOES        | SCALLOPED POTATOES             | 33 MISC     |
| MISCELLANEOUS | CRACKERS        | OYSTER CRACKERS                | 34 MISC     |
| DESSERTS      | CHEESECAKE      | BLUEBERRY CHEESE CAKE          | 35 DES      |
| CASSEROLES    | MEAT AND POTATO | MEAT AND POTATO PIE            | 36 CASS     |
| CASSEROLES    | HAMBURGER       | IMPOSSIBLE CHEESBURGAF         | 37 CASS     |
| CASSEROLES    | PASTA           | PASTA IN A POT                 | 38 CASS     |
| DESSERTS      | BREAD           | Zucchini Bread                 | 39 DES      |
| BREAD         | IRISH SODA      | Irish Soda Bread               | 40 BREAD    |
| CASSEROLES    | HAM & CHEESE    | Ham & Cheese 'N Onion Bake     | 41 CASS     |
| CASSEROLES    | HAM             | Ham Bake                       | 42 CASS     |
| BREAD         | ZUCCHINI        | Zucchini Bread                 | 43 BREAD    |
| DESSERTS      | TORTE           | Ice Cream                      | 45 DES      |
| DESSERTS      | CAKE            | Bacardi Rum Cake               | 46 DES      |
| DESSERTS      | CAKE            | Seven-Up Cake                  | 47 DES      |
| DESSERTS      |                 | Cream Puffs                    | 48 DES      |
| DESSERTS      | TORTE           | Cherry Dream Torte             | 49 DES      |
| DESSERTS      | TORTE           | Four Layer Delight             | 50 DES      |
| DESSERTS      | TORTE           | Cream Cheese Torte             | 51 DES      |
| POTATOES      |                 | Easy Cheese Potatoes           | 53 MISC     |
| DESSERTS      | CAKE            | Pound Cake                     | 54 DES      |
| DESSERTS      | CAKE            | Apple Coffee Cake              | 55 DES      |

Sheet1

DESSERTS  
DESSERTS

CAKE  
Cake

Baby Food Cake  
Baby Food Cake

56 DES  
57 DES

Sheet1

I1,C,39  
 2- CUPS SUGAR  
 1 LB. SHRIMP  
 3/4 CUP'S SHORTENING  
 1 Cup butter or margin  
 3/4 cup shortening  
 2 1/2 cups sugar

I2,C,39  
 2/3 CUPS BOILED WATER  
 1 1/2 QUART WATER  
 2 CUPS BROWN SUGAR  
 1 cup white sugar  
 1 cup sugar  
 3/4 cup ( 1/8 lb.) butter

6 oz. Frozen lemonade  
 1 cup butter  
 2 2/3 CUPS SUGAR  
 2 cups super chunky peanut butter  
 1 envelope dream whip  
 1 lb. carton creamed cottage cheese  
 2 cans- Bush baked beans  
 2 1/2 CUPS DICKED COOKED CHICKEN  
 1 CAN TUNA DRAINED  
 1 1/2 lbs. ground chuck  
 1 cup Vanilla wafer crumbs  
 1 CUP MILK  
 4 CANS BISCUITS (10 EA.)  
 2 CUP FLOUR  
 6 MED. POTATOES  
 1 PACKAGE DUNCAN HINES DELUXE Y  
 1 LARGE CAN PINEAPPLE CHUNKS  
 POTATOES  
 1 CUP MILK  
 POTATOES  
 1 CUP OF OIL (CRISCO, WESSON, ETC.)  
 1 KEEBLER READY-CRUST GRAHAM PIE  
 1 POUND GROUND BEEF  
 1# GROUND BEEF  
 2 Cups Pasta Shells (Med. Shell Noodles)  
 3 eggs, beaten  
 3 1/2 cups flour  
 2 tablespoons margarine  
 Macaroni-Cheese Mix  
 3 eggs, beaten  
 Crust:  
 Cake:  
 5 eggs  
 1 cup water  
 Crust:  
 Crust: 1 cup flour  
 16 oz. cream cheese  
 1 (2 pound) pkg. frozen hash brown  
 3 sticks butter  
 1-20 oz. can apple pie filling

8 oz. frozen orange juice  
 1 1/4 cups Sugar  
 2/3 CUP SHORTENING  
 1 3/4 cup sugar  
 1 pkg. ( 4 1/2 oz.) choc. Inst. Pudding  
 1 pkg. orange Jell-o 3-oz.  
 1/2 cup Molasses  
 1-CAN CONDENSED CREAM OF MUSHROOMS  
 1 CUP NOODLES, COOKED  
 1 cupped chopped onions  
 1 cup chopped pecans  
 2 TBLS. MARGARINE OR BUTTER SO  
 1 1/2 STICKS BUTTER  
 1 CUP SUGAR  
 6 HARD BOILED EGGS  
 CAKE MIX  
 (DRAINED WELL)  
 BUTTER  
 1/3 CUP FLOUR  
 BUTTER  
 1 PKG. HIDDEN VALLEY RANCH DRESSING  
 1-21 OZ. CAN THANK YOU BRAND BREAD  
 2 SLICES SOFT BREAD TORN INTO P  
 1 CUP CHOPPED ONION  
 1 Pound Ground Beef  
 2 cups sugar or 1 cup white sugar +  
 1 stick butter  
 5 eggs, slightly beaten  
 2 Cups cubed ham  
 2 cups sugar or 1 cup white sugar &  
 1 cup rolled Graham Crackers  
 1 cup chopped pecans or walnuts  
 3 cups sugar  
 1/2 cup butter  
 Crush 20 graham crackers  
 1/2 cup crushed nuts (pecans)  
 1 cup sugar  
 potatoes, partially thawed  
 3 cups flour  
 3 eggs (beat well)

Sheet1

3 eggs well beaten  
3 eggs well beaten

1 cup cooking oil  
1 cup cooking oil

Sheet1

|   |   |
|---|---|
| 13,C,39   | I4,C,39                                 |
| 3- TSP. PURE VANILLA                                | 1 1/2 TSP. ANNYS EXTRACT                |
| 2 TABLESPOON SALT                                   | 1 TABLESPOON CARROWAY SEED              |
| 2 EGGS  | 1 CAN PUMPKIN PIE FILLING               |
| 1 cup powdered sugar                                | 1 cup mazola oil                        |
| 1 egg   | 4 tablespoons Molasses                  |
| 1 small can (3/4 cup) Evaporated milk               | 3/4 jar marshmellow fluff (approx.)     |
| <br>  |   |
| 2 cups sugar  | 2 cups hot water                        |
| 1 tsp. Vanilla                                      | 1 Egg                                   |
| 4 EGGS BEATEN                                       | 1 LB. CAN PUMPKIN                       |
| 4 egg whites, unbeaten                              |   |
| <br>  |   |
| 1 large can Mandarin oranges-drained                | 1 small carton cool whip                |
| 1/2 cup brown sugar                                 | ground onion                            |
| 1-CUP RICH MILK                                     | 1/2 TSP. SALT                           |
| 1 CAN CREAM OF MUSHROOM SOUF1                       | 12 oz. CAN OF PEAS                      |
| 1 12oz. can whole corn, drained                     | 1 can condensed cream chicken soup      |
| 1 cup powdered sugar                                | 2 tbsp. cocoa                           |
| 1/4 TSP. ALMOND EXTRACT                             | 2 EGGS                                  |
| 1 1/2 C. BROWN SUGAR                                | 1 TBLS. CINAMMON                        |
| 4-6 TBLS. COCOA                                     | 2 EGGS                                  |
| 1 CUP DICED CELERY                                  | 1 CUP SLICED SWEET PICKLES              |
| 1 CAN (20 OUNCES) CRUSHED PINE IN SYRUP (UNDRAINED) |   |
| 1 LARGE CAN MANDERIN ORANGES (DRAINED WELL)         |   |
| MILK  | 8 OZ. CREAM CHEESE                      |
| 1 CUP SUGAR   | 2 STICKS -BUTTER OR MARGARINE           |
| FLOUR   | ONION                                   |
| (DRY)   | 1 TSP. DILL WEED                        |
| PIE FILLING   | 1-8 OZ. CREAM CHEESE, SOFTENED          |
| 2/3 CUPS MILK                                       | 1 EGG SLIGHTLY BEATEN                   |
| 1/2 TSP. SALT                                       | 1/4 TSP. PEPPER                         |
| 1/2 Cup chopped onion                               | 1/4 teaspoon garlic                     |
| 2/3 cup brown sugar                                 | 3/4 cup vegetable oil                   |
| 1 tbsp. baking powder                               | 2 eggs                                  |
| 1/4 cup milk  | 1 - 8 oz. jar cheez-whiz                |
| 2 stalks celery (chop into bite size                | pieces)                                 |
| 2/3 cup brown sugar                                 | 3/4 cup vegetable oil                   |
| 1 cup rolled Soda Crackers                          | 1 stick margarine or butter (melt)      |
| 1 18 1/2 oz. pkg. yellow cake mix                   | 1 3 3/4 oz. pkg. Jello-O Vanilla        |
| 3 cups flour  | 1 teaspoon vanilla                      |
| 1 cup flour   | 4 eggs                                  |
| mix in with graham crackers 1/3 cup                 | sugar, 1 teaspoon cinnamon,             |
| 1/2 cup margarine                                   | Mix and line 9 x 13 pan. Bake for 15    |
| 5 unbeaten egg yolks                                | 2 cups sour cream                       |
| 1 (16 oz.) container sour cream                     | 2 cups (8 ounces) shredded Colby Cheese |
| 3 cups sugar  | 5 eggs                                  |
| 1-yellow cake mix                                   | Topping:                                |

Sheet1

1-(4 1/2 oz.) jar each of baby food  
1 (4 1/2 oz.) jar each of baby food

(mashed) carrots and applesauce -  
apricots with tapioca (mashed)

Sheet1

15,C,39  
3 TSP. LEMON OR LIME JUICE

1 TEASPOON VANILLA  
2 eggs  
2 tsp. baking soda  
3/4 tsp. salt

6 cups cold water  
2 1/2 cups sifted flour  
2/3 CUPS WATER

1 cup ketchup  
3-CUPS CRUSHED POTATO CHIPS  
1 CUP CRUSHED POTATOE CHIPS  
1 can cream of mushroom soup  
1/4 cup Burbon Whiskey  
1/2 CUP BISQUICK BAKING MIX

1 TSP. VANILLA  
GARLIC SALT  
1 CAN (21 OUNCES) CHERRY PIE FILLING  
1 JAR MARSHINO CHERRIERS DRAINED  
PAPKRIA  
1 TSP. VANILLA  
MILK  
1/2 TSP. GARLIC SALT  
1/2 CUP SUGAR  
1/4 CHOPPED ONION  
1 1/2 CUP MILK  
2 Cups Spaghetti Sauce (32 oz. jar)  
2 cups zucchini, grated  
1 cup sugar  
1 cup chopped cooked potates  
salt & pepper to taste  
2 cups zucchini, grated  
Mix together, then press into  
Instant Pudding and Pie Filling  
3/4 cup Seven-Up Soda

1/3 cup butter (Melt)  
minutes at 375 degrees. Cool  
1 tsp. lemon juice  
1 cup (4 oz.) shredded Monterey Jack  
3/4 cup 7-Up  
1 cup crushed walnuts

16,C,39  
4 DROPS YELLOW FOOD COLOR

1 TEASPOON LEMON EXTRACT  
1 teaspoon vanilla  
2 1/2 cups flour  
3/4 tsp. vanilla

2 cups brandy  
1 1/2 tsp. baking powder  
3 1/3 CUPS FLOUR

salt and pepper  
4-TBSP. SHREDDED SHARP CHEESE

1 cup dairy sour cream  
2 1/2 tbsp. light corn syrpy  
1/4 CUP SUGAR

1 TSP SALT  
DELL WEED  
1 CUP CHOPPED PECANS  
AND RINSED OFF WELL

HAM  
1 TSP. LEMON & PEPPER SEASONING  
2 EGGS, BEATEN  
1 TBLS. WORCESTERSHIRE SAUCE  
3 EGGS  
Ragu (Chunky Garden)  
2 teaspoons vanilla  
1/2 tbsp. baking soda  
2 - 3 cups chopped ham  
1 cup milk  
2 teaspoons vanilla  
buttered long pan. Bake 5 minutes  
4 eggs  
3 sticks margarine (1 1/2 cups)\_

Line 10x 10 pan with crust.  
Cream together: 8 oz. pkg. cream cheese  
5 egg whites (beaten stiff)  
Cheese  
2 tsp. lemon extract or  
1 cup brown sugar

Sheet1

Blend Well.  
carrots (mashed)

Add 2 cups sugar  
applesauce - Blend Well



Sheet1

17,C,39  
2 1/2 CUPS VODKA

3 1/4 CUPS FLOUR, DIVIDED  
1 teaspoon cream of tarter  
1/2 tsp. salt  
12 oz. Pkg. semi-sweet chocolate chips

1/2 tsp. salt  
1/2 TSP. BAKING POWDER

1 tbs. mustard  
PAPRIKA

1/4 cup chopped Pimento

1 CAN (21 OZ.) CHERRY, BLUEBERRY, OR

1/2 CUP OIL  
1/2 CUP DICED ONION  
1/2 CUP (1 STICK) BUTTER OR MARGARINE  
4 BANNAS SLICED

2 BAGS OYSTER CRACKERS (SMALL CRACKERS)

1 1/4 TSP. SALT  
3/4 CUP BISQUICK OR JIFFY MIX  
1 Can Stewed Tomatoes (1 pound)  
2 1/2 cups flour  
1/2 tbsp. salt  
1 - 3 oz. can Durkee French Fried Onion

2 1/2 cups flour  
(350 degrees)  
1/2 cup cold water

1 cup powdered sugar

1/2 cup chopped onion  
1 tsp. vanilla & 1 tsp. almond extract  
4 tbsp. melted butter

18,C,39

2 1/2 TEASPOON BAKING POWDER  
1 teaspoon baking soda  
1 tsp. ginger  
nuts (if desired )

1 square unsweetened chocolate  
2 TSP. BAKING SODA

3 slices bacon

3/4 tsp. salt

APPLE PIE FILLING

1 SMALL PACKAGE DATES (CHOPPED)  
SALAD DRESSING OR MAYONNAISE  
CUT IN THIN SLICES  
1 PINT FRESH STRAWBERRIES SLICED

POTATO BUDS INSTANT PUFFS (ENOUGH FOR  
2 TOMATOES SLICED  
1/2 lb. Provolone or Monterey Jack  
1 1/2 teaspoons baking soda  
2 cups raisins

1 1/2 cup baking soda

1/2 cup Wesson Oil

Fold in 1 cup cool whip and spread on

1/2 cup chopped green peppper  
1/4 tsp. salt  
3 tbsp. flour

Sheet1

2 cups flour  
Add 2 cups sugar, 2 cups flour,

2 teaspoons baking soda  
2 teaspoon cinnamon

Sheet1

I9,C,34

1 CUP CHOPPED DATES  
1/2 teaspoon salt  
1 tsp. cinnamon

1/4 cup nuts chopped fine  
1/2 TSP SALT

1/4 tsp. pepper

STREUSEL

1 CUP BOILING WATER  
SOUR CREAM

1 PKG. JELLO PUDDING MIX

4 SERVINGS)  
1 CUP SHREDED CHEESE  
12 oz. Mozzarella Cheese  
1/2 teaspoon baking powder  
1 cup buttermilk

1/2 teaspoon baking powder  
Filling:  
1/2 cup Bacardi dark rum(80 proof)

Filling:  
baked layer.

1 tbs. Wyler's Chicken-Flavor

1 tbs. cinnamon

I10,C,34

1 CUP CHOPPED PECANS  
4 cups flour ( plus 1/4 cup)

2 tablespoons poppy seed's  
1 TSP. CUMMIN

3 cups medium noodles

CUT 2 TBLS. FIRM MARGARINE OR BUTTER INTO 1/2 CUP BISQUIC

1 TSP. BAKING SODA  
SALT & PEPPER

(VANILLA) (NOT INSTANT)

1/2 CUP SHREDED SHARP CHCHEESE

12 oz. Sour Cream  
1 teaspoon salt

1 teaspoon salt  
Mix 2 small packages of instant  
Glaze:

Mix 8 oz. cream cheese with  
Third Layer: 2 pkgs instant

Instant Bouillon

I11,C,34

1/4 CUP CANDIED CHERRYS CUT U  
1/2 TSP. CLOVES

1 cup soft bread crumbs

12 OZ. BAG OF CHOCOLATE CHIPS  
SUGAR & VINEGAR

1-3 teaspoons cinnamon

1-3 teaspoons cinnamon as desired  
vanilla pudding with one cup of  
1/4 lb. butter

1 teaspoon of vanilla and  
pudding (chocolate)

Sheet1

2 teaspoons cinnamon  
1 teaspoon salt

1 teaspoon salt

I12,C,34

I13,C,34

JP

2/3 CUP CHERRIES CUT FINE

2/3 CUP CHOPPED NUTS

3 tbs. melted butter

BAKING MIX, 1/2 CUP PACKED BROWN SUGAR, AND 1/2 TSP. GROUND

CHOPPED NUTS (PECANS OR WALNUTS)

Optional Additions:

1/2 - 1 cup raisins

Optional Additions:

milk.

1/4 cup water

1/2 - 1 cup raisins

Beat until thicken, then add half

1 cup granulated suger

2 1/2 tablespoons of evaporated  
3 cups milk

milk and 1 cup of confectioner's  
Put on top of second layer.

I14,C,34

I15,C,34

I16,C,34

1/2 TSP. PUMPKIN SPICE

CINNAMON UNTIL CRUMBLY.

1/2 cup chocolate morsels

1/2 - 1 cup chopped nuts

1/2 cup chocolate morsels  
gallon soften butter pecan ice  
1/2 cup Bacardi dark rum(80 proof)

1/2 - 1 cup chopped nuts  
cream. Pour into crust top with small container of cool whip.

sugar. Then, fold in 1 large  
Fourth Layer: Top with cool whip.

cool whip (8-9 oz.)  
Sprinkle with

jimmies or chocolate

Sheet1

I17,C,37

I18,C,37

I19,C,37

I20,C,37

I21,C,37

I22,C,37

I23,C,34

Sheet1

I24,C,34

I25,C,34

I26,C,34

I27,C,34

I28,C,34



RECIPE1,C,71

Heat Oven 400 degrees. Grease 10" deep pie plate brown and stir beef & Cheese

Mix all together. Bake 1 hour 15 mins. at 350 degrees.  
Melt margarine in 10 inch pan over low heat. Gradually add eggs and  
Prepare macaroni-cheese mix. Add cubed ham and celery. Add salt  
Blend first 5 ingredients; sift together dry ingredients & add to  
Sprinkle crushed Heath Candy Bars (about 3) on top. Freeze before  
Preheat over to 325 degrees. Grease and flour 10" tube or 12 cup  
Melt margarine, add sugar and eggs and mix, add flour a little at a  
Heat water and butter to rolling boil. Add flour to water until  
After mixing above ingredients together put over crust and top with sha  
Preheat oven to 300 degrees. Bake in oven for 1 hour. Turn oven

Sheet1

RECIPES, C, 79

1) MIX FIRST 6 INGREDIENTS TOGETHER LET COOL  
RINSE SHRIMP, DRAIN, BOIL WATER 7 MINUTES. ADD SHRIMP. BOIL FOR 7 MINUTES MORE.  
CREAM TOGETHER SHORTENING AND BROWN SUGAR. BEAT IN EGGS ONE AT A TIME. ADD T  
Cream shortening, adding other ingredients in order give, form into small  
Cream shortening, add sugar, egg and molasses. Mix all dry ingredients, then  
1) Combine first 5 ingredients. Stir over low heat until blended.  
1) Bring water to a boil. Add sausage, and then boil for 18 -24 minutes.  
1) Bring water to a boil. Add Bratwurst then boil for 18 -24 minutes.  
1) Mix 2-cups hot water with sugar until dissolved.  
1) Mix 1st. 7-Ingredients together. This is the dough, divide into three  
1) MIX ABOVE INGREDIENTS . BAKE AT 350 DEGREES FOR 1hour and 15 minutes.  
1) Put into a bowl and mix. Bake at 350 degrees. 10 - 12 minutes.  
1) Combine all ingredients in a deep narrow bowl. slowly beat until blended  
1) Mix together, put into jello mold.  
1) Bake at 300 Degrees (covered) for 1 hour. and 1 hour uncoverd  
COMBINE CHICKEN SOUP, MILK AND SALT IN PAN. HEAT TO BOILING.  
1) Mix tuna, noodles, soup, peas together. Place in a Casserole dish. Bake  
1) Brown meat with onions until tender, but not to brown, Drain. Add next 8  
1) Roll onto balls and cover with powdered sugar (Keep Refrigerated)  
HEAT OVEN TO 400 DEGREES. GREASE PIE PLATE 10 X 1 1/2 IN. BEAT ALL  
CUT BISCUITS IN QUARTERS. COAT WITH SUGAR AND CINAMMON MIXTURE (USE WHITE  
PUT DATES, WATER AND BAKING SODA IN SMALL BOWL. PUT ALL OTHER INGREDIENTS IN  
COOK POTATOES WATER LESS FOR 1 HR. ON LOW FLAME. CUT IN SMALL PIECES.  
PREHEAT OVEN TO 350 DEGREES. GREASE 13x9x2 INCH PAN.  
TAKE 1 CUP OF PINEAPPLE JUICE (AND USE MANDERIN ORANGE JUICE IF NEEDED TO  
BOIL POTATOES-SALT, MASHED POTATOES - ADD BUTTER, MILK, 8 OZ. CREAM CHEESE  
MILK, FLOUR (COOK AND LET STAND-COVER UNTIL COMPLETELY COOL.  
BOIL POTATOES, COOL THEN PEEL AND SLICE. THEN MELT BUTTER PUT IN FLOUR  
ADD 2 BAGS OF OYSTER CRACKERS (SMALL CRACKERS).  
PREHEAT OVEN TO 325 DEGREES. IN A SMALL BOWL, COMBINE CREAM CHEESE, SUGAR  
HEAT OVEN TO 350 DEGREES. MIX GROUND BEEF, BREAD, MILK, EGG, ONION,  
onion until brown. Drain Stir in Salt & Pepper. Spread in plate. Beat milk, eggs,

Blend first 5 ingredients; sift together dry ingredients & add to first mixture

milk to process cheese spread, mix well. Stir in potatoes, ham and half of  
and pepper. Place mixture in 10 x 6 baking dish. Combine milk and eggs,  
first mixture. Fold in optional additions as desired. Pour into greased

bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients  
time, add vanilla and soda beat well. Pour into 12 cup tube or bundt pan  
it forms ball. Remove from heat. Beat one egg at a time and add to the  
one to two large cans of cherry pie filling.

off, leave torte in oven for 1 hour more. (Door closed) then open oven door,  
Preheat oven to 350 degrees. In large bowl, combine all ingredients except  
Cream butter and sugar. Add eggs one at a time. Add extract. Alternate  
Mix well and put in greased 10x13 pan.

## Sheet1

Mix well, use 9 x 13 greased pan. Bake 350 degrees for 40 to 45 minutes.

Mix well, use 9 x 13 greased pan. Bake at 350 degrees for 40 to 45 minutes.

Sheet1

RECIPE3,C,79

2) BLEND VODKA WITH MIXTURE AFTER COOLED, THEN PUT IN LIQUER BOTTLE.

NEXT THREE INGREDIENTS. SIFT TOGETHER THREE CUPS FLOUR AND BAKING POWDER. STIR balls and flatten with glass dipped in sugar. Bake at 350 degrees for add to first mixture. Roll in balls size of walnuts, roll in sugar and use 2) Bring to a boil over moderate heat. Being careful not to mistake air

2) Add additional 6-cups cold water, 2 cups brandy. Mix then freeze. equal parts. Mix the 1st. part with candied cherries. Mix second part with makes 2- loaves.

gradually increase beating speed and whip until mixture will form soft

SPREAD 1 1/2 CUPS POTATO CHIPS IN GREASED 2-QUART CASSEROLE. POUR at 350 degrees for 25 minutes. top with crushed potatoe chips. Bake for ingredients. Stir in cooked noodles, mix crumbs with butter. Sprinkle over

INGREDIENTS EXCEPT PIE FILLING AND STREUSEL UNTIL SMOOTH, 15 SECONDS SUGAR AND CINAMMON AND MAKE OWN MIXTURE). PUT 1/2 OF THE BISCUITS IN A LARGE BOWL - ADD DATE MIXTURE AND MIX WELL. POUR INTO GREASED AND FLOURED PAN. SALAD DRESSING OR MAYONNAISE MIX WITH SOUR CREAM, HALF & HALF OR ZERO, DUMP UNDRAINED PINEAPPLE INTO PAN; SPREAD EVENLY. DUMP IN PIE FILLING AND MAKE 1 CUP) AND ADD IT TO VANILLA PUDDING MIX.

ADD PAKRIA ON TOP.

ADD COLD FLOUR MIXTURE AND HEAT WELL THEN ADD 1 TEASPOON VANILLA AND BROWN A LITTLE PUT IN MILK BOIL TO THICKEN. POUR ON POTATOES SLICE ONION MIX WELL - SPREAD ON COOKIE SHEETS TO DRY (APPROX. 2 HRS.) AND EGGS. BEAT UNTIL FLUFFY. POUR MIXTURE INTO CRUST. BAKE 25-30 MINUTES. WORCESTERSHIRE SAUCE AND SALT LIGHTLY. SPREAD MIXTURE EVENLY IN A 9-INCH and bisquick until smooth. Pour over meat. Bake 25 Minutes, top with tomatoes Cook noodles, drain. Brown meat and drain, add onions, garlic, spaghetti . Fold in Optional additions as desired. Pour into greased loaf pans or

onions, pour into skillet. Bake at 350 degrees, 35-40 minutes. Top with pour over mixture in baking dish. Bake at 350 degrees for 30 to 40 minutes. loaf pans or 1 bundt pan. Bake at 325 - 350 degrees fro 55-60 minutes.

together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving greased. Bake in pre-heated oven at 350 degrees - 1 1/2 hours until brown. mixture. Put on ungreased cookie sheet. 1 tablespoon - ball shape.

but fleave torte in for another 1/2 hour. Refrigerate immediately until well 1/2 cup Colby cheese; mix well. Turn into buttered 13x9 inch baking dish. flour and 7-Up -- beginning with flour and ending with flour. Grease Mix topping well and put evenly over raw cake batter.

Sheet1

Frosting - Cool cake - Frost with 3/4 stick of butter, 4 ozs. cream cheese,  
Frosting - Cool cake - Frost with 3/4 stick of butter, 4 oz. cream cheese,

RECIPE4,C,79

INTO PUMPKIN MIXTURE. MIX REMAINING 1/4 CUP FLOUR WITH DATES AN  
10 minutes .

glass to flatten and bake on ungreased cookie sheet. Bake at 350 degrees  
bubbles for boiling. Then boil slowly, stirring constantly for 5 minutes.

melted chocolate and nuts. Mix third part with pooppy seeds.

peeks, 4 to 6 minutes. Makes about 3 1/2 cups.

IN CHICKEN MIXTURE. COVER WITH REMAINING CHIPS. SPRINKLE CHEE  
5 additional minutes.

top. Place in a greased casserole dish. Bake 30 to 45 minutes, at 350 degrees.

IN BLENDER ON HIGH OR 1 MINUTE WITH HAND BEATER. POUR INTO PLA  
GREASED BUNDT PAN. SPRINKLE 1/2 CUP CHOPPED PECANS AND/OR RA  
SPRINKLE TOP WITH CHOCOLATE CHIPS (AS MUCH AS YOU WANT) AND N  
SUGAR AND VINEGAR TO TASTE, SALT & PEPPER.

SPREAD INTO EVEN LAYER. DUMP DRY CAKE MIX ONTO CHERRY LAYER;  
BOIL UNTIL THICK, COOL COMPLETELY, THEN FOLD INTO FRUIT.

PUT IN CASSOROLE DISH - BAKE AT 350 DEGREES FOR 1 HOUR.

AND BEAT AGAIN.

AND PUT IN LOTS OF SLICED HAM THEN BAKE IN OVEN FOR 1 1/2 HOURS.

REMOVE FROM OVEN. COOL - SPREAD BLUEBERRY FILLING ON TOP. CH  
PIE PAN. BAKE 35 TO 40 MINUTES. PREPARE POTATOES AS DIRECTED O

and cheese. Bake until knife inserted in center comes out clean (5 - 8) minutes  
sauce and tomatoes. Simmer for 30 minutes. In a deep casserole dish layer:  
1 bundt pan. Bake at 325 - 350 degrees for 55-60 minutes. Remove from

remaining onions, continue baking 5 minutes or until onions are lightly

Remove from pan & cool on rack. Freezes well.

plate. Prick top. Drizzle and smooth glaze evenly over top and sides.

Bake at 400 degrees for 45-50 minutes. (Check after 40 minutes).

chilled and ready to serve. (Use crust of your choice.)

Bake 55 to 60 minutes or until potatoes are tender. Top with remaining cheese,  
tube pan. Bake at 325 degrees for 1 1/4 hours.

Bake at 350 degrees for 35 minutes.

Sheet1

1 1/2 cups of powdered sugar, 1 teaspoon vanilla. Beat well, if too thick add  
1 1/2 cups of powdered sugar, 1 teaspoon vanilla.

Sheet1

RECIPE5,C,79

BATTER. STIR IN PECANS. DROP BY TEASPOONFUL ON TO A GREASED

10 -15 minutes.

3) Remove from heat. Stir in vanilla and chocolate until chocolate is melted.

2) Line a loaf tin with wax paper put each of the 3 parts on top of each other.

AND PAPRIKA OVER TOP. BAKE IN 350 DEGREE OVEN FOR 25 TO 30

SPOON PIE FILLING EVENLY OVER TOP. BAKE 25 MINUTES. TOP WITH BISCUITS. MELT BUTTER AND ADD BROWN SUGAR AND CINAMMON. P 350 DEGREES FOR 30 MINUTES. WHEN COOL SPRINKLE TOP WITH PO MIX ALL INGREDIENTS THEN ADD DRESSING.

SPRINKLY PECANS OVER CAKE MIX. PUT BUTTER OVER TOP.

BEFORE SERVING. GARNISH WITH WHIPPED CREAD IF DESIRED.

DRAIN EXCESS FAT FROM MEAT LOAF. SPREAD POTATOES OVER ME/ more. Then serve.

Noodles, 1/2 meat sauce, 1/2 cheese, 1/2 sour cream. Repeat layers.

pan & cool on rack. Freezes well.

Allow cake to absorb galze. Repeat till glaze is used up.

bake 3 to 5 minutes or until cheese melts. Let stand 5 minutes. Refrigerate



milk.

Beat well if too thick add milk.

Sheet1

RECIPE6,C,79

BAKE AT 350 DEGREES FOR 16 MINUTES. MAKES 7 1/2 DOZEN.

(Add nuts if desired). Then pour into buttered 9x9 inch pan and cool.

3) Let stand over night in the refrigerator.

MINUTES. YIELD 6 SERVINGS.

BAKE UNTIL STREUSEL IS BROWN, ABOUT 10 MINUTES LONGER. COOL,  
OVER THE BISCUITS. REPEAT LAYERS. BAKE IN 350 DEGREE OVER FOR  
(PAN - 13 x 9)

BAKE AT 350 DEGREES FOR 48 TO 53 MINUTES. SERVE WARM OR COOLI

CHEESE OVER POTATOES. BAKE 3 TO 4 MINUTES LONGER OR UNTIL CH

Cover and bake at 350 degrees in oven for 30 to 40 minutes. Uncover in oven

Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes,

leftovers.

(You can freeze half of cake if too much.)

RECIPE7,C,79

RECIPE8,C,79;RECIPE11,C,79

4) Next morning cut into thin slices and bake at 350 degrees for 10 minutes.

ANY REMAINING PIE.  
MINUTES.

ED.

4 OR 5 SERVINGS

for additional 10 minutes.

stirring constantly. Remove from heat. Stir in rum.

Sheet1

RECIPE12,C,RECIPE13,C,RECIPE14,C,RECIPE15,C,RECIPE16,C,RECIPE17,C,RECIPE18,C,

Sheet1

| RECIPES                         | TEST,C,1 | CAPAGE,N,2,0 |
|---------------------------------|----------|--------------|
| RECIPES19,C,RECIPES20,C,BY,C,40 |          |              |
| KATHY HINK                      |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
| Ralph & Edna Demlow             |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
| Ralph & Edna Demlow             |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
| Myrtle Arms                     |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
| MYRTLE ARMS                     |          | 0 1          |
| LILLIAN HALAT                   |          | 0 1          |
|                                 |          | 0 1          |
| KRIS KNAPP                      |          | 0 1          |
| MYRTLE ARMS                     |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
| NANCY                           |          | 0 1          |
| Carol                           |          | 0 1          |
| Mary Mitchell                   |          | 0 1          |
| Bridget Johnson                 |          | 0 1          |
| Carol Johnson                   |          | 0 1          |
| Carol Johnson                   |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
| Carol Johnson                   |          | 0 1          |
| Carol Johnson                   |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |
|                                 |          | 0 1          |

Sheet1

0 1  
0 1