



CENTRAL PUBLIC SCHOOL BUILDING.

Lincoln School
RECIPE BOOK
1980

LINCOLN SCHOOL

RECIPE BOOK

1980

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Fillet D'Sole Bon Femme

½ cub butter or margarine	one lemon
white fish	dill
salt and pepper	green onions
fresh mushrooms	parmesan cheese

Melt ½ cube butter or margarine in shallow baking dish. Blend with the juice of one lemon. Place white fish fillets in bottom of dish, turning to coat with butter and lemon. Sprinkle with dill, pepper, and small amount of salt.

Finely chop green onions (½ cup) and mushrooms (½ - ⅔ cup) and mix with about ⅓ cup grated parmesan cheese.

Spread above mixture over fish fillets or layer fish and mixture when preparing a larger quantity. Bake at 325-350° for about 20 to 30 minutes. Serve with slotted spoon as fish will form quite a bit of broth.

A note from Geri: Excellent when served with fresh asparagus and corn bread.

Loren & Geri Robison

Luscious Lasagna

1½ lb. lean hamburger	1 clove minced garlic
Italian seasoning/oregano	2 eggs
1-1 lb. can tomatoes	1 C. parmesan cheese
1-12 oz. can tomato paste	3 C. cottage cheese
½ C. parsley flakes	salt & pepper
1 lg. pkg. mozzarella, sliced	
1 pkg. lasagna noodles	

Brown hamburger; drain. Add minced garlic, tomatoes, paste, & seasoning to taste. Simmer 20 minutes. Meanwhile combine eggs, cottage cheese, parmesan, flakes and salt & pepper to taste. Cook noodles, drain and cool to handle. Slice cheese.

In 13 x 9 inch pan, layer ½ the noodles, ½ cheese mixture, ½ mozzarella, ½ meat sauce. Repeat. Bake 30 minutes at 350°. Yummy.

Loren & Geri Robison

Sweet & Sour Pork

1½ lbs. lean pork, (cut in strips)	shortening
1 chicken bouillon cube	½ onion, diced
1 lb. 4½ oz. can pineapple chunks - reserve liquid	
1 green pepper, cut in strips	
1 can bamboo shoots	½ can water chestnuts, (sliced)

Brown pork in shortening. Add 1 C. water, bouillon cube, little salt & cover & simmer 1 hr. or till tender. Saute green pepper & onion till tender crisp. Add these & pineapple chunks, shoots, and chestnuts to pork. Add sauce, combine well and cook 2 - 3 minutes. Serve with rice.

Sauce: ½ C. brown sugar 4 Tblsp. cornstarch
 ½ C. vinegar 2 Tblsp. soy sauce
 Juice from pineapple can

Combine sugar and cornstarch in sauce pan. Add liquids and cook over medium heat till thick, bubbly and clear (dark brown). Add to meat and vegetables.

Loren & Geri Robison

Chicken Hot Dish

1 C. raw rice	1 C. Cream of Mushroom soup
1½ C. water (est.)	1 C. Cream of Chicken soup dry onion soup

Mix all together in greased 9 x 13 cake pan. Top with raw chicken, (cup-up), no seasoning added. Sprinkle 1 pkg. dry onion soup over top. Cover with foil. Bake 2½-3 hours in 300-325° oven.

I've never made this but it sounds delicious.

Kathy Nelson

Simply Elegant Steak and Rice

1½ lbs. tenderized boneless beef round steak
2 lg. onions, cut in ½" rings
1 can (4 oz.) sliced mushrooms (drain, reserve liq)
½ C. dry sherry (Holland House cooking wine)
1 can (10¾ oz.) condensed cream of mushroom soup
1½ tsp. garlic salt
3 cups hot cooked rice

Cut steak into thin strips. In a large skillet (oven-proof if desired) brown meat in oil, using high heat. Add onions. Saute under tender crisp. Blend soup, sherry, liquid from mushrooms and garlic salt. Pour over steak. Add mushrooms. Reduce heat, cover and simmer for 1 hour or until tender (or cover and bake at 350°). Serve over beds of fluffy rice. Makes 6 servings.

Phyllis Meadors

HAWAIIAN Veal Curry

3 Tbsp. shortening 1 C. milk
1 clove garlic 1 tsp. salt
2 tsp. curry powder 2 lbs. lean veal, in cubes
1 can Cream of Mushroom soup
1½ C. drained pineapple chunks
6-8 sliced green onions

Brown garlic in shortening in skillet. Remove garlic, brown veal cubes. Add remaining ingredients except pineapple. Cover and simmer 30-40 minutes. Add pineapple chunks just before serving. Serve with fluffy white rice and a variety of condiments, ie; olives, peanuts, chopped green pepper, coconut, etc.

Note from Gloria: This makes an elegant looking and tasty meal. It is good served with tossed salad containing fruit, and oil and vinegar dressing. It's one of my favorite "company" meals.

Gloria Harper

Vietnam Fried Rice

4 Tbsp. cooking oil 3 cloves garlic, minced
1 tsp. salt 1 tsp. pepper
1 tsp. sugar 1 Tbsp. soy sauce
1 lg. onion, chopped coarsely
 $\frac{1}{2}$ - $\frac{1}{2}$ lb. any cooked or raw meat, cut into thin strips (pork works well also)
3 C. cooked rice 2 eggs, beaten
1 C. leftover or frozen vegetables, such as peas, green beans, or carrots

Heat the cooking oil in lg. skillet. Add the meat, garlic, onion, salt, pepper, sugar and soy sauce. Stir-fry until meat is tender and hot. about 1-2 minutes. Add cooked rice and stir-fry 5 minutes. Add the vegetables. Stir well into rice-meat mixture. Just before serving, add the 2 eggs, beaten. Over medium heat, stir carefully through rice until eggs are cooked. Serve piping hot with salad of leaf lettuce, cucumbers, fresh mint and parsley.

Priscilla Cooper

Turkey Casserole

3 C. turkey or chicken (cut up)/ 1 tsp. salt
2 C. cooked rice 4 hard cooked eggs
2 cans cream chicken soup 2 Tbsp. lemon juice
 $1\frac{1}{2}$ C. chopped celery/ 1-4 oz. can mushrooms
1 sm. onion, chopped 1 C. mayonaise
1 can water chestnuts

Mix all ingredients together the day before serving. Put in 9 x 13" pan and refrigerate over night. Sprinkle with buttered dry bread crumbs or cracker crumbs before baking. Serves 10-12. Bake at 325°1 to 1 $\frac{1}{2}$ hours.

Note from Shirley: I first ate this at a church bazaar. It's really great because you can fix ahead for pot-lucks or company dinners.

Shirley Porter

Lizette Hill's Tamale Pie

1 lb. ground beef	5 cloves garlic, finely
1 lg. can tomatoes	3 eggs
1 lg. onion, chopped	1 can rope pitted olives
1 can creamstyle corn	1 C. milk
2 Tbsp. chili powder	1 tsp. salt
1 C. cornmeal	

Fry meat. Add garlic & onions when meat is half browned. Add all other ingredients except milk, eggs, cornmeal and olives, and simmer 15 min, stirring at intervals. Mix together eggs, milk and cornmeal and add to meat mixture. Drain and add olives. Place in large casserole with lid & bake 1 hr. at 350°. Take the lid off the last 20 min. of baking. Serves 6 to 10.

Note from Bev: Lizette Hill was a Port Townsend pioneer who brought the 1850 vintage version of this recipe with her from Indiana. After my parents arrived here in 1934, she passed it on to them and now 3 generations of my family have called it their favorite.

Phil Rich and Beverly Crist Rich

Crab Stroganoff

1½ C. (or more) shelled crab	¾ C. mushrooms
1 can cream of celery soup	dash cooking sherry
½ cup sour cream	½ C. sauteed onions

Warm soup, add all other ingredients. Heat slowly to serving temperature. Pour over cooked rice or noodles.

A note from Al: A yummy way to eat crab when you are tired of crab Louies.

Al Lee

Torta Pascualina (Argentine Spinach Pie)

1 - 2 crust pie shell, unbaked 2 T. oil
1½ C. frozen or 2 qt. fresh spinach
1 onion, chopped ½ tsp. nutmeg
1 tsp. oregano ½ tsp. salt
2 beaten eggs 1 C. grated Swiss cheese

Chop, drain, and finely chop spinach. Saute onion in oil until tender. Combine spinach and onions with spices, eggs, and Swiss cheese. Pour into pie shell. Arrange top crust and seal. Bake at 350° for 30-40 minutes. Serve in hot wedges.

A note from Vee: My boyfriend, a pie lover, complains that he never gets enough of my spinach pie. I came to love this combination when I visited Argentina and now it's become my family favorite.

Vee Garrett (student teacher)

Beets in Orange Sauce

2 Tbsp. cornstarch or flour	½ tsp. salt
2 Tbsp. beet juice (optional)	1 C. fresh orange ju.
2 No. 2 cans baby beets, drained or 1 No. 2½ can julienne beets	4 Tbsp. lemon juice.
	2 Tbsp. vinegar
	4 Tbsp. butter
2 Tbsp. white or lt. brown, sugar	2 Tbsp. grated orange rind

Mix cornstarch with beet juice; add to mixture of orange juice, lemon juice and vinegar. Cook until clear. Add sugar, salt and beets. Heat thoroughly; add butter and rind. Now its ready to eat. Serves 8; refrigerates and freezes well too.

A note from Rick: I've looked at lots of beet recipes, I like beets. But this has got to be one of the best. A friend gave it to me, she says she always takes it to pot-lucks and usually gets compliments. Try it!

Rick Kenyon

Cranberry Waldorf

- | | |
|---------------------------------|-------------------------------|
| 2 C. (1½ lb.) fresh cranberries | ½ C. broken walnuts |
| 3 C. mini marshmallows | ½ tsp. salt |
| ¾ C. diced apples | 1 C. whipping cream (whipped) |
| ½ C. grapes | |

Grind cranberries and combine with marshmallows and sugar. Cover and chill overnight. Add apples, grapes, walnuts and salt. Fold in whipped cream; chill.

Bob and Cathy Logue

Strawberry Buffet Salad

- 2 pkg. strawberry jello
- 3 oz. packages
- 2 C. hot water
- 1 15oz. can crushed pineapple
- 1 pkg. frozen strawberries (about 1½ or 2 cups)
- 3 ripe bananas mashed
- ½ pint sour cream

Dissolve gelatin in water. Stir in berries, drained pineapple, and bananas. Mold half in large bowl or 9x13 dish. Spread with layer of sour cream and add other half and chill. Use liquid in berries and pineapple to make about 2 cups. Be careful not to use too much liquid. Add mixture to fruit.

Note from Shirley: This is our favorite molded salad/dessert. It can be served any time of the year but is especially nice during the holiday seasons.

Shirley Porter

Full Apart Rolls

18 Rhodes rolls

1 lge. pckge Butterscotch pudding mix

½ C. butter

½ C. brown sugar

chopped pecans or walnuts

Put the 18 rolls(frozen) in the bottom of a Bundt pan. Sprinkle on dry pudding mix. Bring sugar and butter just to a boil. Drizzle on top of pudding mix. Sprinkle on; nuts. Let sit at room temperature over night to rise. Bake at 350° for 30 min. Turn upside down on a large plate.

A note from Gloria: I first served these on our 25th Anniversary. We had a houseful for Brunch on Sunday. Yeast rolls always seem like a lot of work. These are a breeze and taste super. Really good with a ham and cheese omelet.

Gloria Harper

Parmesan Bread

1 loaf French bread - split lengthwise

1 C. mayonnaise

2/3 C. grated parmesan cheese

Chopped parsley

Paprika

Garlic salt

Mix mayonnaise, cheese, and salt together. Spread on 2 halves of bread. Sprinkle with parsley and paprika. Place under broiler until bubbly and browned lightly. Slice and serve.

Note from Dick: Great for snacks or with meals and the kids love it!

Rocky Road Bread

8-9 C. whole wheat flour	6 Tbsp. honey
3 3/4 C. warm water	1 Tbsp. salt
2 Tbsp. (2 pkgs.) dry yeast, soaked in 1/2 C. warm water	1/2 C. oil
	1/2 C. flax seeds, and/or
	1/2 C. millet, and/or cracked wheat

Mix salt, warm water, honey, oil in a large bowl. Cool to lukewarm, and add yeast/water mixture. Add flour in 1 cup amounts, stirring after each addition. Add millet, flax or cracked wheat. Knead for 10-15 minutes. Put dough in bowl and cover, let rise for 1 1/2 hours, until it is double. Punch down, knead 5 minutes, let rise again for 1 hour. Punch down, form 2 large or 3 medium loaves. Let rise in greased bread pans for about 40 minutes. Bake at 325° for about 40-45 minutes, until bread sounds hollow when tapped. Makes 2-3 loaves.

And Mary writes: I arrived at this recipe after a few years of experimenting. Variations: maple syrup or brown sugar add unique flavors in place of honey. Or try mixing wheat, rye and oat flours. Sesame oil adds a rich flavor, or try other oils.

The bread was dubbed "Rocky Road" by my friend Clem Felzer from Seattle because of the crunch added by the millet, flax and cracked wheat.

Mary Jenkins

Cheese Ball

1 oz. cream cheese
1 cube butter
1 jar pimento cheese spread (small)
1 jar Roka cheese spread (small)
1 jar Old English cheese spread (small)
dash garlic powder

At room temperature thoroughly mix all ingredients. Chill several hours or over night.

Have hands wet when forming into roll or log or balls. Roll in chopped nuts. Chill. Freezes well too.

Loren and Geri Robison

Cranberry Crunch

1 lb. fresh or thawed cranberries (rinsed and well drained)
1 1/3 C. gran. sugar
2 Tbsp. grated orange peel
3/4 C. orange juice
3/4 C. old-fash. rolled oats
1/3 C. flour
1/2 C. packed dk brown sugar
1/3 C. butter/margarine
1 C. heavy cream, softly whipped with 2 Tbsp. sugar and 3/4 tsp. vanilla.

Place berries, sugar, peel, and juice in 1 1/2 quart casserole; stir to mix well. In bowl combine oats, brown sugar, and flour. Cut in butter to make crumbly mixture. Sprinkle evenly over berries. Bake in pre-heated 375° oven 35-40 min. until topping is rich golden brown. Cool on rack till warm. Spoon out and serve with whipped cream.

Cleone Telling

Salmon or Tuna Spread

- 1 # Salmon or tuna
- 4 tsp. minced fresh onion
- 1 Tbsp. horseradish
- 8 oz. pkg. cream cheese
- 1 tsp. lemon juice
- ½ C. finely chopped nuts
- ½ C. crushed dried parsley

Mix together first five ingredients. Refrigerate over night. Mix nuts and parsley together. Roll spread in ball covering it with nuts and parsley. Serve with wheat thins or crackers.

Cleone Telling

Cold Cucumber Soup

- 3C. peeled, diced cucumbers marinated in a mixture of:
 - 2 tsp. salt
 - ½ tsp. pepper
 - ½ - 1 C. chopped walnuts
 - 2 cloves minced garlic
 - 4 Tbsp. dill (fresh)

Marinate the cucumbers for at least 6 hours. When ready to serve add;

- 2½ C. thick unflavored yogurt
- 1½ C. cultured sour cream

Place 1 or 2 ice cubes in each soup bowl. Pour in the mixture. It should be the consistency of thick cream. If not thin enough, thin with a small amount of light stock or milk. Serves 6.

Note from Rick: Cold soup usually turns people off, but if you like cucumbers, dill, cream, etc. you'll like this and it is super easy to make - Give Cold Soup A Chance!

Rick Kenyon

Dill Dip

- 1 C. sour cream
- 1/3 cup mayonaise
- 4 tsp. dried dill weed
- 2 Tbsp. Beau Mounde Seasoning
- 1 tsp. Worchestershire Sauce
- 3 Tbsp. minced parsley
- 2 Tbsp. minced green onions
- 1/2 tsp. lemon junice

Mix and stir all ingredients together and chill.

Loren & Geri Robison

Salmon Ball

- 1 Can Salmon (1 lb.) remove skin and bones
- 1 9oz. package cream cheese softened
- 1 Tbsp. lemon junice
- 1 tsp. horseradish
- 1/2 tsp. salt
- 1/2 tsp. liquid smoke
- 1 Tbsp. grated onion

Mix all ingredients together. Let set in refrigerator several hours. Shape into a ball and roll in parsley and pecans (chopped).

Loren & Geri Robison

Note:

Note from the Editor: A few of the teachers, not all, have claimed that this is really their recipe and that they should get credit for it as well. As you can see credit is given where credit is do.

Chocolate No-Bake
Cookies

2C. sugar
3 Tbsp. cocoa
1 cube margarine
½ C. milk

Mix and cook above ingredients, boiling 1 min. Remove from heat and add ¾ C. peanut butter and 3 C. oatmeal. Mix and drop by spoon on wax papered cookie sheet. Let stand until hard. Makes about 3 doz.

Phyllis Meadors

Indoor S'Mores

2/3 C. Karo
2 Tbsp. margarine or butter
1 pkg. (11½ oz.) Nestles Real Choc. Morsels
1 tsp. vanilla
1 pkg. (10 oz.) Golden Graham Cereal (8 cups)
3 C. miniature marshmallows

Butter 13 x 9 x 2" baking pan. Heat corn syrup, margarine and chocolate chips just to the boiling point in 3 quart pan, stirring constantly. Remove from heat - stir in vanilla. Pour over cereal in large mixing bowl, tossing quickly until cereal is covered with chocolate. Fold in marshmallows, 1 C. at a time. Press mixture evenly in pan with buttered back of spoon. Let stand until firm, at least 1 hour. Cut in squares.

Leone Richmond

Pumpkin Cake

4 eggs	3 C. flour
1½ C. oil	3½ tsp. cinnamon
1 C. sugar	2 tsp. baking soda
2 C. or a 16 oz.	2 tsp. baking powder
can of pumpkin	½ tsp. salt
1 C. chopped nuts	

Mix dry ingredients in one bowl. In another bowl beat eggs. Add oil and sugar. Beat well. Add dry ingredients beat and add walnuts and pumpkin. Beat 300 strokes. Bake at 324° in 2 greased 9" round pans for 35 minutes.

Frost with cream cheese frosting: Cream together 8 oz. pkg. cream cheese, ½ C. butter, 1 tsp. vanilla and enough confectioners sugar to make a frosting.

Carol Jones (student teacher)

Rhubarb Cake

2 C. diced rhubarb	2 C. flour
1½ C. sugar	1 tsp. soda
½ C. Shortening	1 tsp. cinnamon
1 egg	½ tsp. salt
1 tsp. vanilla	1 C sour milk or buttermilk

Topping: ½ C. sugar, 1 Tbsp. cinnamon,
1 Tbsp. butter.

Mix the 2 cups diced rhubarb and ½ cup sugar and let stand until batter is ready. Cream together ½ cup shortening, 1 cup sugar, egg and 1 tsp. vanilla. In another bowl mix together dry ingredients. Add dry ingredients to creamed mixture alternately with 1 cup sour milk. Then stir in the rhubarb mixture. Put in a greased 9x13" pan. Bake in 325° oven for 45 minutes. Make topping: mix together sugar, cinnamon and butter, sprinkle on top of batter.

Carol says: "This cake has converted innumerable rhubarb haters!"

Carol Jones (student teacher)

Date Dessert Cake

1½ C. brown sugar	1 C. sugar
1½ C. hot water	1 C. flour
1 Tbsp. butter	1 tsp. cinnamon
1 C. milk	2 tsp. baking powder
1 C. pitted chopped dates	½ C. chopped walnuts

Mix brown sugar, hot water and butter together in saucepan and simmer gently on stove while preparing batter. To prepare batter, mix all other ingredients together, adding dates and walnuts last. Pour syrup (from stove) into large loaf pan. Drop batter by spoonful over syrup. Bake 1 hour at 275°. Serve cut in squares with whip cream on top. (You may use a 9 x 13 pan to bake)

A note from Bev: This is a wonderful rich, moist, quick-to-throw-together holiday dessert. It kind of takes the place of fruit cake and plum pudding. Be sure to bake at 275°.

Phil and Beverly Rich

(filling)	<u>Cheesecake</u>	(topping)
2 tsp. lemon juice		1½ C. sour cream
1 C. sugar		½ tsp. vanilla
5 eggs		2 Tbsp. sugar
24 oz. cream cheese		
½ tsp. salt		

Combine ingredients of filling and beat 10 min. Make a graham cracker crust with a little cinnamon press into 2 8" round pans or a springform pan. Pour filling into crust and bake about 45 min. at 350°, until set. Cool 10 minutes.

Prepare topping, pour over cheesecake, return to oven for 10 min at 350. Serve thoroughly chilled (3 hrs.) Garnish with seasonal fruits or canned fruit.

A note from Mary: This recipe was given to me by a friend in Michigan, and is by far and away the best cheesecake I have ever tasted.

Mary Jenkins

Swedish Coffee Cake

1 yellow cake mix 1 pkg. instant vanilla
3/4 C. oil 3/4 C. water pudding
4 eggs beating after each
1 tsp. imitation butter extract
1 tsp. vanilla
1/2 C. sugar
1/2 C. chopped nuts 2 Tbsp. cinnamon

Combine cake mix and instant vanilla pudding.

Add oil, water, eggs (beating after each), 1 tsp. butter extract and vanilla extract.

Beat on high for 8 minutes.

Filling: Mix 1/2 C. sugar, nuts and cinnamon.
(see above for amounts)

Pour 1/3 batter, 1/2 filling, 1/3 batter, 1/2 filling, rest of batter into greased bundt pan. Roll through well.

Bake at 350° for 45 minutes to 1 hour. Cool 8 minutes.

Glaze: 1 cup powdered sugar
2 Tbsp. cold milk
1/2 tsp. imitation butter extract
1/2 tsp. vanilla

Mix well and pour over cooled cake.

A recipe from the kitchen of Priscilla Cooper

Bacardi Piña Colada
(a pudding cake)

$\frac{1}{3}$ C. Bacardi dark rum (80 proof)
1 pkg. (4 serv size) coconut cream or vanilla pudding
1 pkg. white cake mix
4 eggs $\frac{1}{2}$ C. water* $\frac{1}{2}$ cup oil
1 cup flaked coconut

*with vanilla, increase water to $\frac{3}{4}$ cup and add
1 cup coconut

Blend all ingredients except coconut in large
mixer bowl. Beat 4 minutes at med. speed. Pour
into 2 greased and floured 9" layer pans. Bake
at 350° for 25 to 30 minutes or until cakes
spring back when lightly pressed. DO NOT UNDER-
BAKE. Cool in pan 15 min; remove and cool on racks.

Pina Colada Frosting: Combine 1 can (8 oz.)
crushed pineapple in juice, 1 pkg. (4 serv. size)
coconut cream or vanilla pudding and $\frac{1}{3}$ C.
Bacardi dark rum in bowl; beat until well blend-
ed. Fold in 1 container (9 oz.) frozen whipped
topping, thawed.

Frost cake, sprinkle with coconut. Chill.
Refrigerate after cutting.

Bob and Cathy Logue

Dump Cake

1 squat can crushed pineapple (juice and all)
1 can cherry pie mix 1 yellow cake mix
1 stick margarine 1 pkg. sliced almonds

Put one squat can crushed pineapple, juice and
all in bottom of 9 x 13 pan or glass baking
dish. Pour 1 can cherry pie mix on top.
Sprinkle 1 box yellow cake mix on top of that.
Cut thick slices of margarine all over that.
Sprinkle with 1 pkg. sliced almonds. Bake for
1 hour at 350°. Serve with whipped cream or
ice cream. A note from Kathy:

This is so easy and good. No mess or
dishes to clean up. Who could ask for more?
Everyone will!

Kathy Nelson

Chocolate Cake Pie

(makes 2)

Two layer-size devil's food cake mix
 $\frac{3}{4}$ stick butter, melted 1 C. sugar
1 lb. cream cheese (16 oz.) 3 eggs
 $1\frac{1}{2}$ C. milk 1 tsp. vanilla
Whipping cream and choc. shavings for garnish

Reserve 1 C. dry cake mix. In large mixing bowl, combine remaining cake mix and melted butter, blend until particles are the size of peas. Press this mixture into bottom and $\frac{3}{4}$ of the way up the sides of 2 greased 8 inch cake pans. In same bowl, blend cream cheese and sugar. Add eggs and reserved cake mix. Beat 1 minute on med. speed. With mixer at low speed, slowly add milk and vanilla, mixing until smooth, pour batter into crusts. Bake until center is firm. (300° for 55 minutes). Chill. To serve, mound tops with whipping cream and garnish with shavings of unsweetened chocolate.

Loren & Geri Robison

Carrot Cake

2 C. sugar $1\frac{1}{2}$ C. cooking oil
4 eggs 3 C. grated carrots
1 C. chopped nuts 2 C. sifted flour
 $\frac{1}{2}$ tsp. salt 1 tsp. cinnamon
2 tsp. soda

Beat eggs until thick and lemon color. Add sugar gradually and continue beating. Add oil. Add carrots and nuts. Sift dry ingredients and add. Bake in 9 x 13 pan or 3 layer for 35 minutes in 350° oven.

Carrot Cake Frosting & Filling:

Blend together $\frac{1}{2}$ lb. butter; 1 box powdered sugar; 8 oz. cream cheese. If too stiff add a little cream or milk. (Cut recipe in half if not filling layers).

Loren & Geri Robison

Norwegian Raw Apple Cake

4 C. raw apples chop apples and add sugar.
2 C. sugar Let stand 30 minutes

Beat 2 eggs, add $\frac{1}{2}$ cup oil plus 2 tsp. vanilla.
Add to above.

2 C. flour Sift and then add to the
2 tsp. baking soda above mixture and add 1
2 tsp. cinnamon cup chopped walnuts.

Bake at 350° for 50 minutes.

Chuck Ingalls

Note from editor: Chuck was reluctant to give this recipe out. Others explained that its super and they'd like the recepe. Now I understand why he was reluctant to "give it up to everyone".

Hershey Bar Pound Cake

$\frac{1}{2}$ lb. butter 2 C. sugar
4 eggs 1 tsp. vanilla
 $2\frac{1}{2}$ C. flour 1 C. buttermilk
 $\frac{1}{2}$ tsp. soda
1 - 8 oz. Hershey Bar with almonds or 7 sm. ones
1 small can Hershey syrup

Soften 2 sticks butter. Beat well. Add 2 C. sugar. Add the eggs, one at a time, beating well after each addition. Add vanilla. Sift $2\frac{1}{2}$ C. flour and add alternately with the following:

1 C. buttermilk and 1 tsp. soda. Add 8 oz.

Hershey bar & syrup that has been melted over hot water. (Do not let pan touch water as it scorches.) Add to mixture while hot.

Pour into well greased bundt pan. Bake at 325° for 1 hour and 15 minutes. Sift powdered sugar over the top when cool.

Loren & Geri Robison

Meringue Kisses

3 egg whites 1 tsp. vanilla
½ tsp. cream of tartar dash salt
1 cup sugar ½ tsp. peppermint extract
3 doz. milk choc. candy
 kisses

In small mixer bowl, combine egg whites, vanilla, cream of tartar, peppermint extract and salt; beat to soft peaks. Very gradually add sugar, beating till very stiff peaks form. (Meringue will be glossy.) Drop from tablespoon onto ungreased baking sheet about 1½ inches apart. Press one choc. candy kiss into each meringue. Bring meringue up and over sides of candies with knife, swirling the top. Bake at 275° for 30 minutes. Immediately remove from cookie sheet and cool. Makes about 3 doz.

A note from Al: Our children's very favorite holiday goodie and so easy to make.

Al Lee

Peanut Butter Fudge

1 - 12 oz. pdg. peanut butter flavored chips
1 - 4 oz. can Eagle Brand condensed milk
½ cup butter ½ cup chopped peanuts
1 pkg. (6 oz.) semi-sweet chocolate morsels

In lg. saucepan melt peanut butter chips, 1 cup canned milk, and 2 Tbsp. of butter, stir occasionally. Remove from heat and stir in peanuts. Spread mixture into wax paper lined 8 inch sq. pan. Melt choc. morsels, add remaining canned milk and butter. Spread choc. mixture on top of peanut butter mixture. Chill 2 hours until firm. Turn fudge onto cutting board, peel off paper and cut into squares.

From the kitchen of Ralph Nite.

Skillet Stroganoff

1. Brown 1 large onion and 1 pound ground beef in oil in frypan.
 2. Over meat and onions, lay 3 cups of uncooked egg noodles.
 3. Pour 3 cups tomato juice into bowl, add 1 tsp. celery salt, 1 tsp. salt-pepper and 2 tsp. Worcestershire Sauce.
 4. Pour over noodles and meat and simmer for 25 minutes.
 5. When noodles are tender, add one cup sour cream.
5. Ready to eat. BJ Meiggs

Note from the Editor: To get this well guarded recipe we had to phone BJ at a weak moment. Then and only then did she come up with the recipe. When asked for a comment she said: "This was delicious in the mountains of Montana."

Corn and Ceddar Cheese Chowder

- 1 lg. potatoe
- 2 C. boiling salted water
- 1 bay leaf
- 1/4 tsp. sage
- 1/2 tsp. cumin seeds
- 3 Tbsp. butter
- 1 onion, finely chopped
- 3 Tbsp. flour
- 1 1/4 C. heavy cream
- kernels from 2 ears corn (or use frozen)
- chives and parsley
- 1/4 tsp. nutmeg
- salt and pepper
- 1 1/2 C. sharp Cheddar cheese, grated
- 4-5 Tbsp. dry white wine

Boil potatoe in water with bay leaf, sage, and cumin seeds - 15 min. Saute the onion in butter; then add flour. Mix well & add cream, stirring. Pour this into potatoe and water, adding the corn. Add the herbs and the rest of the seasonings and let simmer 10 min. Stir in cheese and wine and mix well; heat til cheese melts, correct seasonings to taste, and serve.

Wanda Black