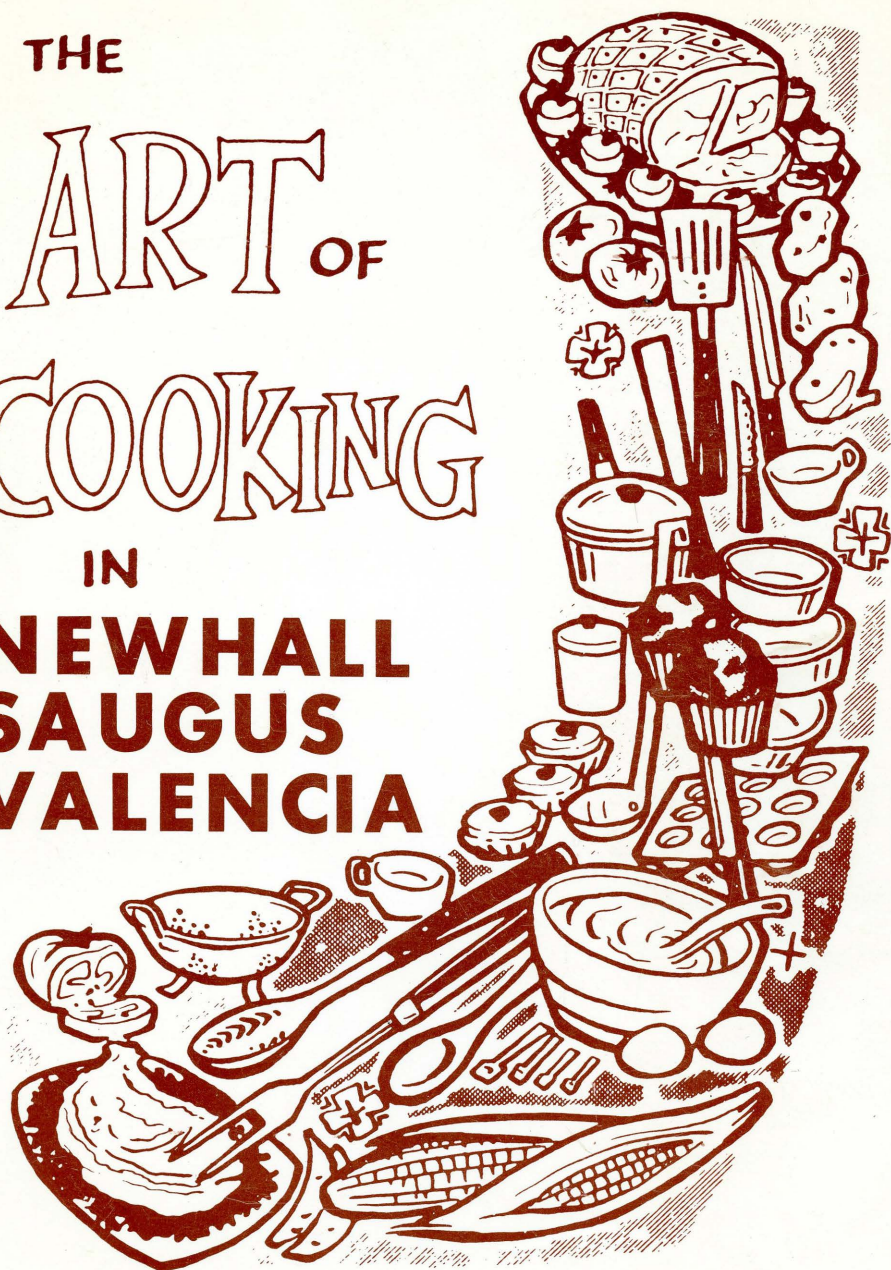


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ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

MESSAGE FROM THE PUBLISHER

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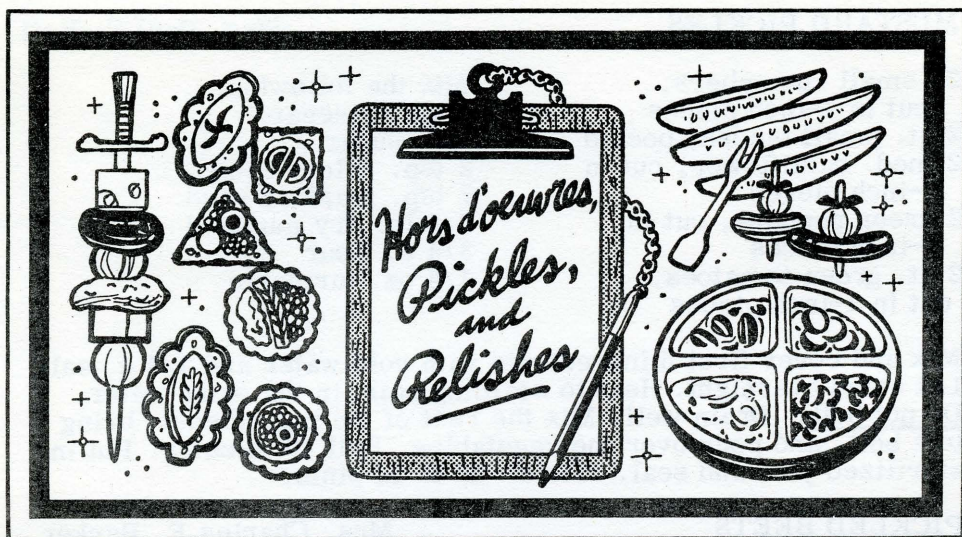
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CUCUMBER DIP

Beth Champagne

11 oz. cream cheese	4 Tbsp. lemon juice
2 large cucumbers	3 green onions, chopped
Salt and pepper	

Soften cream cheese with lemon juice. Coarsely grate and drain cucumbers. Add to softened cream cheese. Add chopped onions and salt and pepper to taste. Serve with variety of chips.

CHEESE PUFFS

Elizabeth Blankenburg

2 c. grated natural sharp cheddar cheese	1 c. sifted all-purpose flour
1/2 c. soft butter	1/2 tsp. salt
	1 tsp. paprika
48 stuffed olives	

Blend cheese with butter. Stir in flour, salt, paprika; mix well.
 * Wrap 1 tsp. of this mix around each olive, covering it completely.

Arrange on a baking sheet or a flat pan and freeze firm. Then place in two or three small plastic bags, tie, and return to freezer. TO SERVE: Bake 15 minutes at 400 degrees F.

*Roll into walnut size shape.

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MUSTARD PICKLES

Mrs. Paul R. Keil

24 small cucumbers,
cut in 1-inch pieces
2 qt. small onions, peeled
2 med. cauliflower, cut in
1-inch pieces
2 green peppers, cut in
1-inch pieces
2 qt. green tomatoes,
cut in 1-inch pieces

Mix the following:
3 qts. vinegar
2 c. sugar
2 tsp. celery seed
2 tsp. mustard seed
3/4 lb. dry mustard
3/4 c. flour
1/4 oz. turmeric

Mix and cover first 5 ingredients with cold water and 1/4 c. salt. Let stand overnight. Heat to scalding point in the same water. Do not boil. Drain well. Mix the rest of the ingredients, bring to a boil, and pour over the vegetables. Boil 10 minutes. Put in sterilized jars and seal. Yield: 12 to 14 pints.

PICKLED BEETS

Mrs. Charles F. Barker

2 lbs. beets
1/2 tsp. salt
2/3 c. sugar

1/3 c. cider vinegar
1/3 c. water
6 cloves

Cook beets in salted water to cover until tender. Drain; cool. Peel beets; cut into 3/8-inch slices. Combine sugar, vinegar, water and cloves in saucepan. Cook over low heat until sugar is dissolved. Add beets. Simmer gently for 30 minutes. Cool. Store covered, in refrigerator for 48 hours to blend flavors. If desired, add more vinegar. Yield: about 1 qt. pickled beets. You can use regular canning jars and seal them when hot and this will keep indefinitely.

VIRGINIA PICKLES (Sweet)

Mrs. Paul A. Keil (Sr.)

1 gal. sliced pickles
1 gal. water
1 c. salt
1 Tbsp. powdered ginger
6 c. sugar

4 c. vinegar
1 Tbsp. salt
2 c. water
1 Tbsp. celery salt
1 bag mixed pickling spices

1 Tbsp. powdered alum

Soak gallon sliced pickles for 4 days in gallon of water with 1 c. salt. Stir every day. Drain, then soak in water with 1 Tbsp. powdered alum overnight. Drain. Rinse in clear water. Boil 10 minutes in powdered ginger, water to cover. Drain. Rinse again. Drain again. Take sugar, vinegar, salt, 2 c. water, celery salt and mixed spices. Let cook to a boil, add pickles, and boil 20 minutes and seal.



CALIFORNIA FRUIT SALAD

Elaine Fowler

- | | |
|---------------------------------------|--------------------------------|
| 1 can (8 oz.) fruit cocktail, drained | 5 maraschino cherries, cut up |
| 2 bananas, peeled and sliced | 1/4 c. miniature marshmallows |
| 1 small apple, cut into small pieces | 1/2 c. whipping cream |
| 1/2 c. halved seedless green grapes | 2 tsp. maraschino cherry juice |
| 1/2 c. sliced strawberries | |

Place fruit cocktail, bananas, apple, grapes, strawberries, cherries and marshmallows in large bowl. In a small bowl, whip cream until stiff. Then tint whip cream with cherry juice. Fold whipped cream into fruit. Spoon salad into serving bowl. Trim with fresh strawberries and green grapes. Refrigerate until ready to serve. Yield: 4 to 6 servings.

PIZZA SALAD BOWL

Carol Lockhart

- | | |
|--|---|
| 2 1/2 quarts crisp salad greens, cut in bite size pieces | 1 med. green pepper, cut in strips. |
| 1 c. croutons | 1/4 tsp. oregano |
| 1 med. tomato, diced | 1/2 lb. sliced salami, cut in strips |
| 1/2 c. sliced ripe olives | 2 c. (1/2 lb.) grated Mozzarella Cheese |
| 1 can (2 oz.) anchovies, drained and diced | |
- Pizza Salad dressing (see below)

Just before serving combine all ingredients in large bowl.
(Continued on next page)

PIZZA SALAD BOWL (Continued)

Pour on dressing and toss lightly. Makes 6 or 7 generous servings.

Pizza Salad Dressing: Prepare 1 envelope Good Seasons Italian or Garlic Salad Dressing Mix as directed, substituting tomato sauce for water.

CARROTS LYONNAISE

Marilyn F. Smith

1 lb. carrots	3 med. onions, sliced
1 chicken bouillon cube	1 Tbsp. all-purpose flour
dissolved in 1/2 c. boiling	1/4 tsp. salt
water	Dash pepper
1/4 c. butter or margarine	3/4 c. water

Pare carrots and cut in julienne strips. Cook carrots in bouillon, covered, 10 minutes. Melt butter; add onions and cook, covered 15 minutes, stirring occasionally. Stir in next four ingredients; bring to boiling. Add carrots and stock; simmer, uncovered, 10 minutes. Add pinch of sugar. Serves 6.

MARINATED TOMATOES

Sylvia Hanson

3 or 4 large tomatoes,	2 Tbsp. parsley
very firm	Salt and pepper
1 large sliced or diced onion	3/4 c. vinegar
3/4 c. oil	

Slice tomatoes and onions. Add salt, pepper and parsley, oil and vinegar. Let stand for a few hours in refrigerator before serving. I use dry parsley flakes.

SCALLOPED POTATOES

Penny Williams

1 can (10 1/2 oz.) condensed	Dash pepper
cream of mushroom soup	4 c. sliced potatoes
1/2 to 3/4 c. milk	1 sliced onion
Dash paprika	

Blend soup, milk and pepper. Alternate layers of potatoes, onion and sauce in 1 1/2 qt. casserole. Dot top with butter. Cover; bake 375 degrees 1 1/2 hours. Uncover; bake 15 minutes or more. Serves 4.

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SPANISH STRING BEANS

Penny Williams

2 cans string beans
(drained) (any kind)

2 cans tomato sauce
1/2 c. chopped bacon

1 chopped onion

Brown onion and bacon in skillet. Add string beans and tomato sauce. Simmer at least 45 minutes. Serves 4-6.

Write Extra Recipes Here:

Orange-Pineapple Jello.

3-3oz pkgs. Orange Jello } let set 10 minutes
2 cups boiling water } or nearly firm
1 cup Cold water or juice } in refrigerator.
Stir in 1 pint Orange Sherbert
3 small cans (11oz size) Mandarin Oranges
1 #2 can crushed pineapple (drain fruit)
3 bananas cut in small pieces.
Blend all together, let set in refrigerator,
until ready to use. serves 12.

Write Extra Recipes Here:

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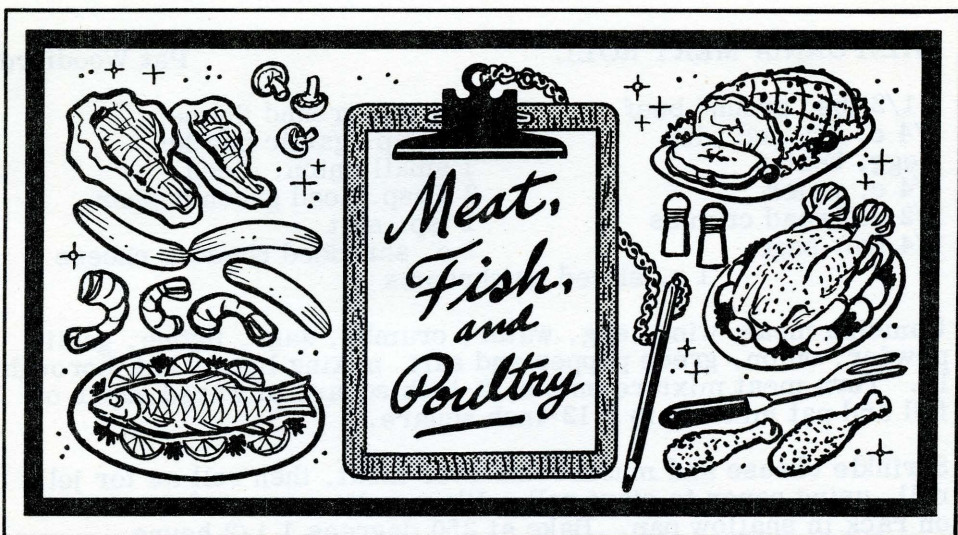
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Newhall, Calif.



BBQ BURGER MIX

Barbara A. Clasby

- | | |
|-----------------------------|---------------------------|
| 1 lb. ground beef | 1/4 c. catsup |
| 1/2 c. chopped onion | 1 Tbsp. vinegar |
| 1/4 c. chopped green pepper | 1 Tbsp. sugar |
| 1/4 c. chopped celery | 1 1/2 tsp. Worcestershire |
| 1 - 8 oz. can tomato sauce | Sauce |
| 1 tsp. salt | |
| 1/8 tsp. pepper | |

Brown meat, add vegetables and cook 5 minutes. Add remaining ingredients, mix well. Cover, simmer 20 minutes. Spoon on toasted hamburger buns.

CABBAGE ROLLS

Joyce Pallister

- | | |
|-------------------------|-----------------------------|
| 1 1/2 lbs. ground round | 1/3 c. tomato sauce |
| 1/2 med. onion, chopped | 1 egg |
| 1/4 tsp. salt | 1 cabbage with large leaves |
| 1/8 tsp. pepper | 1 can tomato soup |
| 1/3 c. Minute Rice | 1 large can tomatoes |

Take 12 leaves off cabbage and wilt in simmering water. Do not overcook.

Mix ground round, onion, salt, pepper, rice, tomato sauce and egg well. On each leaf put 2 large Tbsp. of mixture and roll up tightly. Arrange in large pot and over all pour soup and tomatoes. Simmer 1 1/2 hours on low heat.

CALIFORNIA MEAT ROLL

Pat Woodford

- | | |
|------------------------|------------------------------|
| 1 1/2 lbs. ground beef | 1/4 tsp. ground thyme |
| 1/4 c. dry red wine | 1/4 tsp. garlic powder |
| 1 egg, beaten | 1 small onion, diced |
| 1/4 c. water | 2 Tbsp. diced green pepper |
| 1/2 c. bread crumbs | 1 tsp. salt |
| 1/4 tsp. sage | 1 c. shredded cheddar cheese |
| 1 c. sliced mushrooms | |

Combine meat, wine, egg, water, crumbs, sage, thyme, garlic powder, onion, green pepper and salt, mixing lightly but thoroughly. Turn meat mixture onto a 12-inch square of waxed paper or foil and pat mixture to a 12-inch square.

Sprinkle cheese and mushrooms over meat, then roll as for jelly roll, using paper to start roll. Place roll, seam side down, on rack in shallow pan. Bake at 350 degrees 1 1/2 hours. Serves 6-8.

CHILI CON CARNE

Kathleen O'Gorman

- | | |
|------------------------------|--------------------------------|
| 1 lb. ground beef | 1 1/3 c. condensed tomato soup |
| 1 1/4 c. minced onion | 1 1/2 Tbsp. chili powder |
| 2 1/2 c. cooked kidney beans | 1 Tbsp. flour |
| 3 Tbsp. water | |
| 1 tsp. salt | |

Cook ground beef and onion in 3 Tbsp. butter until browned. Add beans and soup and cook for 10 minutes. Mix flour, chili powder, water, and salt into a paste and blend into hot mixture. Cook over low heat, stirring frequently, for 45 minutes.

CHOW MEIN BURGERS

Pat Woodford

- | | |
|--|---|
| 1 lb. ground beef | 3 Tbsp. soy sauce |
| 1/2 c. chopped onion | 2 Tbsp. cornstarch |
| 1 - 1 lb. can chop suey vegetables, rinsed & drained | 4 hamburger buns, split, toasted and buttered |
| 1/3 c. water | 1 - 3 oz. can chow mein noodles |

Brown beef and onion. Add vegetables. Stir water and soy sauce into cornstarch; stir into beef mixture, and cook 1 -2 minutes, stirring to coat mixture. Spoon onto buns, crumble a few noodles over each sandwich, and cover with top of buns. Serves 4.

CONTINENTAL MEAT BALL PIE

Marge Seppelt

- | | |
|--|--|
| 1 1/2 lbs. meat loaf mixture | 12 small carrots, pared and
cut in 1-inch long pieces |
| 3 Tbsp. flour | 6 small zucchini, washed
and cut inch thick |
| 3 Tbsp. salad oil | 1 can whole small white onions |
| 2 Italian sausages,
sliced 1/2-inch thick | 1 pie crust (1 pkg.) |
| 3 c. water | 1 egg, slightly beaten |
| 1 env. spaghetti sauce mix | |
| 1 - 6 oz. can tomato paste | |

1. Shape meat loaf mix into 18 balls; roll in flour. Brown in salad oil in large fry pan; push to one side; add sausage and brown slightly.
2. Stir water, spaghetti sauce mix and tomato paste into frying pan; cover. Simmer 15 minutes.
3. Cook carrots and zucchini together just until tender (15 minutes) - drain well.
4. Spoon meat ball mixture, carrots and zucchini and drained onions into a shallow 12 cup baking dish.
5. Prepare pie crust; roll out to a rectangle, 15x12-inches; cut 9 about 1-inch strips.
6. Save 3 strips for rim of pie, then weave over pie to form criss-cross top; trim ends. Cover rim, pressing down lightly all around.
7. Brush pastry strips with beaten egg; bake in hot oven (425 degrees) 30 minutes, or until pastry is golden brown and filling bubbles up. Makes 6 to 8 servings.

FINNISH CABBAGE ROLLS

Ulla Smith

- | | |
|---|--------------------------|
| 2 lbs. ground beef | 1 large onion |
| 1 large head cabbage | Salt and pepper to taste |
| 1 c. uncooked, converted or minute rice | |

Core cabbage. Cover with water and boil for 20 minutes. Remove leaves off cabbage. Brown onions in fat. Cook rice. Mix rice, onions, uncooked ground beef, salt and pepper. Place large spoonfuls of meat mixture into cabbage leaves, and roll. Brown cabbage roll on both sides in butter. Place in casserole dish and bake for 2 hours at 350 degrees. Serves 8-10.

HAMBURGER STROGANOFF

Elaine Fowler

1/2 c. minced onion	1 lb. mushrooms or 8 oz. can
1 clove garlic, minced	of sliced mushrooms
1/4 c. butter	10 1/2 oz. can cream of chicken
1 lb. ground beef	soup, undiluted
2 Tbsp. flour	1 c. sour cream
2 tsp. salt	2 Tbsp. minced parsley
1/4 tsp. pepper	

Saute ' onion and garlic in butter over medium heat. Add meat and brown. Add flour, salt, pepper, and mushrooms. Cook 5 minutes.

Add soup, simmer uncovered, 10 minutes. Stir in sour cream. Heat through. Sprinkle with parsley. Serve with noodles. 4 to 6 servings.

PANCAKES LASAGNE

Beth Champagne

1 - 8 oz. can tomato sauce	1/2 pint cottage cheese
1 - 10 oz. can spaghetti	1/2 lb. Mozzarella Cheese
sauce	1 3/4 c. milk
3/4 tsp. oregano	2 eggs
1/2 tsp. basil leaves	1 Tbsp. melted butter
1/4 tsp. pepper	1 1/4 c. sifted flour
1 lb. sweet Italian sausage	Salt

In medium bowl, combine milk, eggs, butter, flour and 1/4 tsp. salt and beat smooth. Into a greased hot skillet, pour enough batter to make a very thin pancake. Cook over medium heat, turning once until light brown on both sides. Place on wax paper. Repeat until batter is finished.

Combine tomato sauce, spaghetti sauce, 1/4 tsp. salt, oregano, pepper and basil. Bring to a boil, then simmer uncovered. Cut sausages into 1/4-inch pieces and add to sauce. Simmer for 30 minutes.

On one pancake place 1 Tbsp. cottage cheese, one slice of Mozzarella and top with 6 or 7 pieces of sausage. Roll the pancake up (jelly roll fashion) and place in a square glass baking dish, 9x9x2-inches. Repeat with the rest of the pancakes, placing them alongside each other.

Pour the sauce over the filled pancakes and garnish with chopped parsley, grated Parmesan cheese and a sliced ripe tomato. Cover with foil and bake at 350 degrees for 50 minutes.

PEDRO'S SPECIAL

Barbara A. Clasby

1 lb. ground beef
1 chopped onion
1 garlic clove, minced
1 can tomato sauce +
1/3 can tomato juice,
consomme', or water

1 lb. can kidney beans,
with liquid
1/4 tsp. oregano
2 Tbsp. chili powder
1 bag corn chips
Bit of lettuce

Brown together meat, onions, and garlic. Stir in tomato sauce, oregano, and chili powder. In large, greased casserole, alternate layers of this mixture with layers of beans and corn chips, ending with corn chips.

Bake it, covered, at 350 degrees, for 45 minutes, and uncover for the last 10 minutes. Add shredded lettuce and chopped raw onion for topping.

PIGS IN A BLANKET

Bonnie Baldwin

1 to 1 1/2 lbs. round steak,
tenderized

2 pkgs. carrots
1/2 lb. bacon

Toothpicks

Cut meat into strips of 1 1/2-inch widths. Season with salt and pepper. Lay 1/2 strip of bacon on each slice of meat. Lay scraped, cut carrots in center of each meat slice. Roll and hold together with toothpicks. Brown on all sides. Add 1 c. water, pressure cook for about 15 to 20 minutes at 15 lbs. or 1 hour on top of stove.

POT ROAST IN BEER

Sylvia Hanson

5 lb. rump roast
Salt pork or bacon for larder
1 Tbsp. salt
1 Tbsp. sugar
6 to 8 cloves
2 tsp. caraway seed
6 juniper berries
1 large bay leaf
2 - 12 oz. cans beer
1 large clove garlic, crushed

1 large onion, sliced
1 parsley root, scraped
and diced
3 or 4 sprigs parsley
1/2 c. olive oil
2 Tbsp. beef drippings
Heel of rye bread (optional)
1 Tbsp. butter
2 Tbsp. flour
Salt & pepper

Sprinkle meat with salt and sugar, put in deep, tight-fitting container, add cloves, peppers, caraway seeds, juniper berries, bay leaf, garlic, sliced onion, carrots, parsley. Combine olive oil and beer, pour over meat. Marinate 7 to 8 hours, turning every hour or so. (Continued)

POT ROAST IN BEER (Continued)

Remove meat from marinade and strain, reserving liquid. Dry meat thoroughly, and brown. Pour marinade over meat and simmer 3 1/2 to 4 hours. Add rye bread last hour of cooking. Make gravy.

SARMA

Mary Maine

1 large head cabbage	1 tsp. pepper
1 lb. ground meat	1 tsp. Ac'cent
1/4 c. cooked rice	1 No. 2 can sauerkraut
1 onion, chopped	1 can tomato soup
1/4 c. chopped parsley	1 clove garlic
1 tsp. salt	

Parboil cabbage in salt water for 5 minutes. Combine meat, rice, onion, parsley and all dry ingredients. Strip tender leaves from cabbage and place enough of the meat mixture into each leaf to make a small roll. Skewer with toothpicks. Place in baking dish, and arrange sauerkraut over rolls. Tuck in slivers of garlic. Pour soup over all. Bake 1 hour at 350 degrees. Serve with applesauce.

SAUERBRATEN

Elizabeth Jakobi

6 lbs. chuck roast	1/2 c. brown sugar
(boneless)	1 c. vinegar
1 c. water	1 tsp. salt
2 Tbsp. pickling spice	1/2 onion, sliced
	1/2 lemon, sliced

Boil water and pickling spice for 5 minutes. Add to the rest of ingredients in a large covered pot or bowl. Mix. Marinate meat 5 or 6 days. Dry and brown meat in a little butter in a pot, drain grease.

Strain marinade and pour over browned meat. Bring to a boil, cover, and simmer 2 hours, or until meat is tender.

Gravy: Dissolve 24 gingersnaps in hot water until the consistency of gravy thickening. Pour into juices in which meat was cooked.

Potato Balls: 8 potatoes, mashed and cooled, 1 beaten egg, 1 tsp. nutmeg, cracker meal, bread crumbs.

Add cracker meal and bread crumbs to potatoes, egg and nutmeg until very stiff and dry. Shape into balls and boil 5 minutes in salted boiling water (or serve with noodles.)



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SLOPPY JOES

Bonnie Baldwin

1 lb. ground beef	1/2 c. water
1/4 stick butter or margarine	1 Tbsp. Worcestershire sauce
1 small onion	1 Tbsp. vinegar
1 c. catsup	1/2 tsp. prepared mustard
Salt and pepper to taste	

Brown meat and onions until done. Add salt and pepper, butter, catsup, water, Worcestershire sauce, vinegar and mustard. Simmer for 15 minutes.

SWISS STEAK

Penny Williams

2 lb. Swiss Steak (approx.)	1 can cream of mushroom soup
1 pkg. dry onion soup	3 - 5 cans water

Brown steak. Add onion soup and mushroom soup. Cook at low heat 2-4 hours. Stir once in a while. Potatoes and carrots can be added last couple of hours. Keep adding water so that your gravy is desired consistency.

TACOS

Penny Williams

1 lb. hamburger	Shredded lettuce
1 can tomato sauce	Chopped radish
1 onion, sliced	Chopped tomatoes
Shredded cheese	1 pkg. tortillas

Brown meat - add tomato sauce, simmer 30 minutes. Fry tortillas in small skillet with Wesson Oil. Fill tortillas with meat and remaining ingredients. Serves 2-4.

TEXAS SOMBREROS

Bev Jones

1 lb. ground beef	2 Tbsp. margarine
1/2 c. chopped celery	1 tsp. salt
1/4 c. chopped green pepper	1 tsp. Worcestershire sauce
1/4 c. chopped onion	1 tsp. chili powder
1 lb. can tomatoes	Small pkg. regular Fritos
1 - 8 oz. can tomato sauce	Shredded lettuce
Shredded cheese	

Put vegetables in margarine and cook until slightly tender. Add meat, and cook until brown. Add spices, and blend well with meat mix.

Add tomatoes and sauce; cover, and simmer for 30 minutes. Arrange Fritos on dishes. Cover Fritos with meat mixture. Top meat mixture with cheese. Top cheese with lettuce.

FISH IN HERB-WINE SAUCE

Marilyn F. Smith

1 lb. white-fish fillets
2 green onions
1 small clove garlic
2 Tbsp. flour
1 c. dry white wine

2 Tbsp. melted butter
2 Tbsp. parsley clusters
1/2 tsp. dry basil or tarragon
1/4 c. cream

Arrange fillets in single layer in buttered baking dish. Put remaining ingredients into blender jar. Cover, and blend on high speed for 10 seconds. Pour sauce over fillets and bake in a 350 degree oven for 20 minutes, tasting frequently. Serves 6.

SCALLOPS EN COQUILLE

Pat Woodford

1. 4-5 c. scallops (2-2 1/2 lbs.)	6. 3 Tbsp. lemon juice
2. 1/2 tsp. salt	7. 1 c. thinly sliced mushrooms
3. Freshly ground pepper	8. 5 Tbsp. butter or margarine
4. 1/3 c. dry white wine	9. 1 c. fresh bread crumbs
5. 1 1/2 Tbsp. shallots or green onions	

Wipe scallops dry and put into bowl with items 2-7 and 3 Tbsp. of butter broken into tiny pieces. Toss well. Add 3/4 c. of the bread crumbs and toss to combine.

Butter eight 5-inch scallop shells (or one large, shallow baking dish). Spoon mixture into shells and sprinkle tops with remaining 1/4 c. crumbs, and 2 Tbsp. butter, broken into tiny pieces. Bake at 475 degrees for 12-15 minutes. Serve immediately. Serves 8.

SHRIMP CREOLE

Mrs. Del Konrad

2 or 3 lbs. shrimp
1 small can tomato paste
1 small can tomato sauce

2 medium onions
2 stalks celery
Salt and pepper to taste

Saute' onions and celery in a little oil. Add tomato paste and sauce. Stir. Add about 5 1/2 c. water. Simmer on low fire for 1 1/2 hours. Add salt and pepper.

While the sauce is simmering, shell, clean and wash shrimp. Add shrimp to the sauce and cook another 15 minutes. Serve over rice.

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SOLE DAHLSTROM

Marian Williams

1/4 c. (2 oz.) butter	1/2 tsp. salt
1 tsp. Beau Monde Seasoning	6 oz. can medium shrimp, drained
12 small fillets of sole, at room temperature	1/2 c. grated Parmesan cheese
1 1/2 c. sour cream	9-12 pimientos - stuffed olives, diced
1/4 c. light cream	

Take a flat baking dish, large enough to hold 6 fillets of sole side by side, and butter it well. Sprinkle with 1/2 tsp. Beau Monde Seasoning, and lay 6 fillets in it. Mix the sour cream and light cream until smooth and easy to spread, and cover the fillets with half the mixture.

Sprinkle with the remaining 1/2 tsp. Beau Monde Seasoning and the salt. Place the drained shrimp evenly on the fillets and top with the remaining 6 fillets, making layers.

Spread with remaining sour cream mixture and sprinkle with the grated Parmesan. Bake in a 325 degree oven for 20-25 minutes, depending upon the thickness of the fillets. (Do not overcook, as the sour cream will separate.) Remove from the oven, garnish each serving with 5 or 6 olive slices and serve immediately.

This dish can be prepared an hour or so ahead of time, and then gently re-heated, if kept cool but not refrigerated. Serves 6.

CHICKEN TERIYAKI

Barbara A. Clasby

1 chicken (cut up)	1 Tbsp. grated fresh
1/2 c. soy sauce	ginger root or 1/2 tsp.
1/4 c. sugar	powdered ginger
1/2 tsp. monosodium glutamate	

Combine ingredients for marinade in large bowl. Stir until well blended. Marinate chicken at least one hour, turning frequently. Place chicken in shallow baking pan. Bake at 350 degrees for 30 minutes. Turn, and bake 30 minutes longer. Baste every 15 minutes with marinade.

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EASY BAKED CHICKEN W/ GRAVY

Penny Williams

1 cut-up fryer

Butter

1 can cream of chicken soup

Place chicken in shallow pan. Dot with butter. Cook 20 minutes at 375 degrees. Turn chicken; dot with butter. Cook additional 20 minutes. Add can of chicken soup over chicken. Cook additional 30 minutes.

Makes a very good gravy. Potatoes can be cooked with chicken. Serves 2-3.

SMOTHERED CHICKEN WITH CREAM GRAVY

Carol Lockhart

1 - 4 1/2 lb. dressed
roasting chicken,
cut for frying

1/2 c. flour

2 tsp. paprika

2 tsp. salt

1/4 tsp. pepper

1/3 c. chicken fat or shortening

2 cans condensed cream of
mushroom soup

Shake chicken in a sack with flour, paprika, salt and pepper. Brown on all sides in fat in a heavy skillet. Pour soup over chicken. Cover and simmer over low heat about 1 hour, or until tender.

Spoon sauce over chicken occasionally. Serves 6.

Write An Extra Recipe Here:



BANANA BREAD

Virginia De Vries

Mix thoroughly:

2/3 c. sugar
1/3 c. shortening
2 eggs

Stir in:

3 Tbsp. sour milk or buttermilk
1 c. mashed ripe bananas

Stir in:

2 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

Blend in:

1/2 c. nuts, chopped

Pour into well-greased 9x5x3-inch loaf pan. Let stand 20 minutes before baking. Bake until it tests done. Temperature: 350 degrees. Bake 50 to 60 minutes.

DILL BREAD

Marty Blankenburg

1 pkg. dry yeast dissolved in
1/4 c. warm water

2 Tbsp. sugar
1 Tbsp. instant minced onion
2 tsp. dill seed

Combine above with:

2 1/4 c. flour

1 c. creamed cottage cheese;
heated to lukewarm

1 tsp. salt
1/4 tsp. soda
1 unbeaten egg

Mix thoroughly, let rise until double in bulk. Punch down, put into 1 1/2 qt. buttered casserole. Let rise again until double in bulk. Bake at 350 degrees for 35-40 minutes. Bake at 325 degrees for pyrex.

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PUMPKIN BREAD

Marsha Di Fatta

1 1 lb. 13 oz. can
pumpkin mix
2 eggs
1 c. oil
4 c. sugar

2 c. nuts
5 c. flour
4 tsp. soda
1 tsp. salt
1 tsp. cinnamon

Mix together pumpkin, eggs, oil, add sugar. Sift together flour, soda, salt, cinnamon. Add gradually to mix. Add nuts. Makes three loaves. Pour into greased and floured bread pans. Bake at 350 degrees for 1 hour. Test with toothpick.

CLOUD BISCUITS

Mrs. Frank Mac Donald

2 c. all-purpose flour
1 Tbsp. sugar
4 tsp. baking powder
2/3 c. milk

1/2 tsp. salt
1/2 c. shortening
1 egg

Mix dry ingredients in big mixing bowl. Cut in shortening. Combine egg and milk, and add to dry mixture all at once. Turn onto floured board, knead gently. Roll dough to 3/4-inch thickness. Cut into biscuit circles with small glass or biscuit cutter and bake for 10-14 minutes in 450 degree oven.

CINNAMON ROLLS

Betty Olson

1 1/2 c. buttermilk
2 pkgs. yeast
1/4 c. lukewarm water
3 Tbsp. sugar
1 tsp. salt

1/2 tsp. baking soda
4 1/2 c. flour
1/2 c. oil or melted shortening
Raisins or chopped dates
Cinnamon

Heat buttermilk to lukewarm and add to yeast dissolved in warm water. Add sugar, salt, baking soda, flour and oil and beat well. Let set for 10 minutes and knead. Roll out into a wide square 1/4-inch thick.

Sprinkle cinnamon and sugar, and add raisins. Roll into a narrow roll and slice off with bread knife. Place close together in greased cake pan. Let stand for 30 minutes. Bake at 400 degrees for 10 minutes on bottom rack, then bake for 10 minutes on middle rack. Cool and ice.

Icing for Cinnamon Rolls: 2 c. powdered sugar, 1 tsp. vanilla, 2 Tbsp. butter, enough canned milk for spreading consistency.

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BANANA OATMEAL COOKIES

Virginia De Vries

1 1/2 c. flour	1 c. sugar
1/2 tsp. soda	1 egg
1 tsp. salt	1 c. ripe mashed bananas
1/2 tsp. nutmeg	1 3/4 c. rolled oats
1 tsp. cinnamon	1/2 c. chopped nuts
3/4 c. shortening	

Mix all together. Drop on cookie sheet. Bake 15 minutes at 400 degrees. 4 dozen cookies.

CHERRY BAR COOKIES

Pat Woodford

1 c. flour	1/4 tsp. salt
1/2 c. butter or margarine	1 tsp. vanilla
3 Tbsp. powdered sugar	3/4 c. chopped nuts
2 eggs, slightly beaten	1/2 c. coconut
1 c. granulated sugar	1/2 c. maraschino cherries,
1/4 c. flour	quartered
1/2 tsp. baking powder	

Heat oven to 350 degrees. With hands or low speed on mixer, mix 1 c. flour, butter, and powdered sugar until smooth. Spread thin with fingers in ungreased square pan, 8x8x2-inches.

Bake about 25 minutes. Stir rest of ingredients into eggs. Spread over top of baked pastry (no need to cool). Bake about 25 minutes. Cool. Cut into bars. Makes 18 bars.

CHOCOLATE CAKE COOKIES

Pat Todd Vogel

1/2 c. butter	4 tsp. baking powder
1/2 c. granulated sugar	3 squares melted bitter
2 eggs	chocolate
1 c. sour cream or milk	2 c. flour
1 tsp. baking soda	1 c. nuts
1 c. raisins	

Mix thoroughly the night before you are ready to bake them, and drop on to a greased cookie sheet to bake the following morning at 325 to 350 degrees.

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OATMEAL COOKIES

Violet Maier

- | | |
|-----------------------|----------------------------|
| 1 c. shortening | 1 1/2 c. flour |
| 1 c. brown sugar | 1/4 tsp. salt |
| 1 c. granulated sugar | 1 tsp. baking soda |
| 2 eggs, beaten | 3 c. quick-cooking oatmeal |
| 1 tsp. vanilla | 1/2 c. chopped walnuts |

Cream shortening and sugars together. Add eggs and vanilla and beat well. In separate bowl, sift flour with salt and baking soda. Add to shortening and sugar mixture. Add oatmeal and walnuts. Mix well.

Form into roll, and refrigerate for several hours. After chilling, slice 1/4-inch thick, and place on greased cooking sheet. Bake in 350 degree oven for 10 minutes.

PEANUT BLOSSOM COOKIES

Mrs. Lois Nagel

- | | |
|----------------------|----------------|
| 1/2 c. shortening | 1 tsp. soda |
| 1/2 c. peanut butter | 1 egg |
| 1/2 c. sugar | 1/2 tsp. salt |
| 1/2 c. brown sugar | 2 Tbsp. milk |
| 1 3/4 c. flour | 1 tsp. vanilla |

Cream shortening and peanut butter. Gradually add all the sugars. Sift, and add the flour, soda, egg, salt, milk and vanilla. Shape into balls. Bake at 375 degrees 8 to 10 minutes.

PINEAPPLE DROP COOKIES

Mrs. Beverly Smith

- | | |
|---------------------------------------|----------------------|
| 1/2 c. shortening | 2 c. flour |
| 1 c. brown sugar | 1/4 tsp. salt |
| 1 egg | 1/4 tsp. soda |
| 3/4 c. crushed pineapple
(drained) | 1 tsp. vanilla |
| | 1 tsp. baking powder |
| 1/2 c. chopped walnuts (optional) | |

Cream together shortening, sugar and egg. Add drained pineapple. Sift dry ingredients together and add to first mixture with nuts (if used) and vanilla. Mix well. Drop by teaspoons on oiled baking sheet. Bake 450 degrees for 12 minutes. Makes approximately 3 1/2 dozen.

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FRUIT BARS

Barbara Schipper

3/4 c. sugar	1 3/4 c. flour
1/4 c. molasses	1/2 tsp. baking soda
1 egg	1/4 tsp. allspice
1/2 c. shortening	1/4 tsp. nutmeg
3/4 c. raisins	1/4 tsp. cloves
1/2 tsp. cinnamon	

Cream first 6 ingredients together, add flour and spices, and mix well. Bake in greased oblong pan at 350 degrees for about 40 minutes. Cut while warm.

DATE BARS

Mrs. Paul Keil

Mix together:	Add:
1 egg	1 c. flour
1 c. sugar	2 tsp. baking powder
1/2 c. milk	1/4 tsp. salt
Add:	
3/4 c. coarsely chopped dates	
1 c. walnuts, coarsely chopped	

Mix all ingredients together. Bake at 350 degrees for 25 minutes. Cut in bars, and roll in powdered sugar.

A double recipe fills a 12x9x2-inch pan.

CARAMEL SQUARES

Joyce Pallister

1/2 c. butter	1 egg white, beaten stiff
1/2 c. brown sugar	1 c. brown sugar
1 egg yolk, beaten	1 tsp. vanilla
1 1/2 c. sifted flour	1/2 tsp. salt
1 c. walnuts	

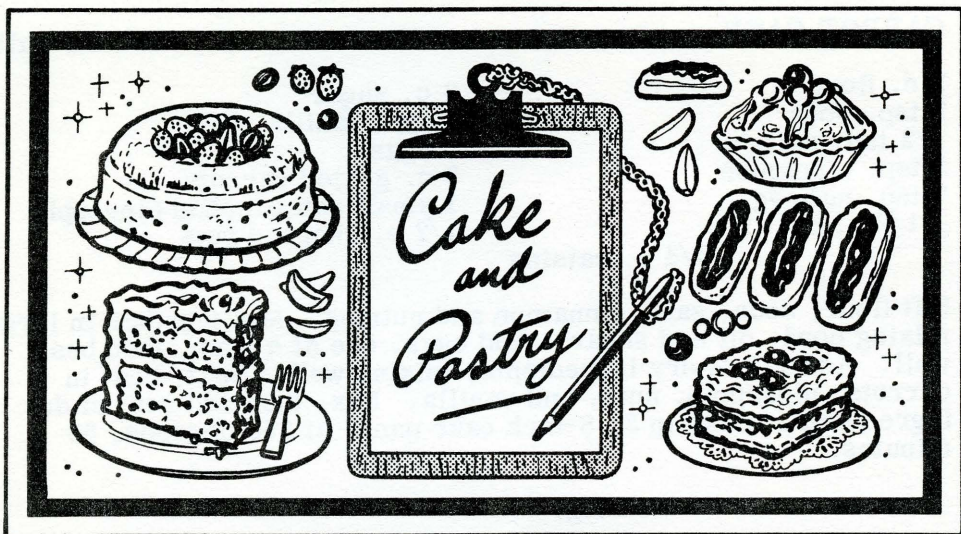
Preheat oven 350 degrees. Bake 40 minutes. Cream 1/2 c. butter, 1/2 c. brown sugar. Add 1 egg yolk, beaten, 1 1/2 c. sifted flour. Spread mixture in greased 8-inch pan.

Separately mix: 1 stiffly beaten egg white, 1 c. brown sugar, 1 tsp. vanilla, 1/2 tsp. salt, 1 c. walnuts.

Mix thoroughly and spread over mixture.

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Write Extra Recipes Here:



APPLESAUCE CAKE

Mrs. Helen Fleming

2 1/2 c. applesauce
2 c. sugar
2/3 c. shortening
1 tsp. nutmeg
1 tsp. cinnamon
1/3 tsp. cloves

2 tsp. soda in
2 Tbsp. water
4 c. flour
2 c. raisins or currants
3/4 tsp. salt
Nuts, if desired

Heat the applesauce to be able to melt the shortening. Add the other ingredients when cool enough to do so. Bake in a greased, floured 9x12-inch sheet pan. Bake at 350 degrees about one hour or until done to test. Keeps well.

BANANA CAKE

Shirley Richards

1 1/2 c. sugar
1/2 c. sour cream
2 eggs - beaten
1 c. walnuts
2 c. flour

2 tsp. baking powder
1/2 c. butter
3/4 tsp. soda
3 bananas (mashed)

Mix and bake in greased loaf pan. 375 degree oven.

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CARROT CAKE

Deanna Hall

3 c. flour	2 c. sugar
2 tsp. soda	2 tsp. vanilla
1/2 tsp. salt	3 eggs
2 tsp. cinnamon	3 c. grated carrots
1 tsp. nutmeg	1 small can crushed pineapple
1 1/2 c. oil	1/2 c. chopped nuts
3/4 c. raisins	

Sift flour, soda, salt, cinnamon and nutmeg. Mix together in large mixing bowl, oil and sugar. Add eggs, one at a time, then beat well. Add 1/2 of dry ingredients, mixing well. Next, beat in carrots, pineapple, nuts, and vanilla. Mix, then add rest of dry ingredients. Bake in 3, 8-inch cake pans, at 350 degrees, 30 minutes.

Icing:

1 - 8 oz. pkg. cream cheese	1 cube margarine or butter
1 box powdered sugar	2 tsp. vanilla

Have cream cheese and butter at room temperature. Blend cheese and butter; add powdered sugar, mix well, then add vanilla.

CHOCOLATE UPSIDE DOWN CAKE

Mrs. Marie C. Fleming

3/4 c. sugar	1 1/2 Tbsp. cocoa
1 Tbsp. butter	1/2 c. chopped nuts
1/2 c. milk	1 1/4 c. boiling water
1 c. flour	1/2 c. brown sugar
1/2 tsp. salt	1/2 c. white sugar
1 tsp. baking powder	1/4 c. cocoa

Cream sugar and butter. Add the milk and stir. Sift and add the flour, salt, baking powder and cocoa. Just pour this into an 8x8-inch pan, ungreased.

Sprinkle the chopped nutmeats over the top. Dissolve the sugars and cocoa in the boiling water, and pour carefully over the batter. Bake at 350 degrees for 30 minutes. Serve hot or cold, with whipped cream, if desired.

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DUTCH APPLE CAKE

Alice Maier

1 1/2 c. sifted flour	1 egg
1/4 tsp. salt	2 tsp. lemon extract
4 Tbsp. butter or shortening	5 good sized tart apples
1/3 c. milk	Sugar, cinnamon, butter
3 tsp. baking powder	
3 Tbsp. sugar	

Sift together flour, baking powder, salt and sugar. Mix in shortening well. Beat egg slightly, and add milk to egg. Then add to flour mixture to make soft dough. Spread evenly over bottom of greased jelly roll pan.

Peel, core, and slice apples very thin. Place close together on top of dough. Sprinkle well with cinnamon and sugar. Dot with small pieces of butter. Bake at 375 degrees about 30 minutes.

FINNISH BUTTERMILK CAKE

Irja Hyvarinen

4 c. flour	1 Tbsp. nutmeg
3 c. buttermilk	1 Tbsp. soda
2 1/2 c. sugar	1 1/2 stick melted oleo or butter

Mix buttermilk and butter and dry ingredients separately, then mix together. Pour into sheet cake pan and bake 1 1/2 hours at 350 degrees.

FRUIT COCKTAIL CAKE

Mrs. Renee Macfarlane

1 c. flour	1/4 tsp. salt
1 c. sugar	1 egg
1 tsp. soda	1 can fruit cocktail

Drain fruit cocktail (about 2 cups), and stir all ingredients well but do not beat. Put batter in a greased, floured 9x9-inch pan. Sprinkle on top 1/2 c. brown sugar, and 1/2 c. chopped nuts. Bake at 300 degrees for one hour. Serve with whipped cream, if desired.

LEMON JELL-O CAKE

Letha Jones

1 pkg. Lemon Jell-O	2 tsp. lemon extract
3/4 c. hot water	1 box yellow cake mix
4 eggs, beaten	4 Tbsp. lemon juice
3/4 c. oil	1 1/2 c. powdered sugar

LEMON JELL-O CAKE (Continued)

Dissolve Jell-O in hot water - let stand until cool. Beat together well: eggs, oil, and extract. Add cake mix and blend well.

Bake in greased and floured tube pan (or any pan) at 350 degrees for 45 minutes.

Frosting: Mix juice, and sugar well. Frost while cake is still warm from the oven.

OATMEAL CAKE

Marsha Di Fatta

1 1/2 c. boiling water	1/2 c. butter
1 c. quick-cooking rolled oats	1 c. brown sugar
1 1/2 c. sifted flour	1 c. sugar
1 tsp. salt	2 eggs
1 tsp. cinnamon	1 tsp. vanilla
1 tsp. soda	

Pour boiling water over oats, and let stand 20 minutes. Mix, and sift flour, soda, salt and cinnamon. Cream butter, add sugar gradually, and cream until light and fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Add vanilla and oatmeal mixture, and blend well. Add flour mix gradually. Mix only enough to keep the batter smooth.

Pour batter into greased 13x9-inch pan, and bake at 350 degrees, for 30 to 40 minutes. Spread Praline Topping carefully over hot cake, return to oven, turn oven to broil, and bake 5 to 10 minutes longer until topping is brown and bubbly.

PRALINE TOPPING

Marsha Di Fatta

1/2 c. brown sugar	2 Tbsp. water
2 Tbsp. flour	1/2 c. pecans
1/4 c. melted butter	3/4 c. coconut

Mix all ingredients. Spread carefully on hot cake. Return to hot (broil) oven. Bake 5 to 10 minutes until brown and bubbly.

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PUDDING WINE CAKE

Joyce Starks

1 yellow or white cake mix
4 eggs
3/4 c. white or pink wine

1 pkg. instant vanilla pudding
1/2 c. oil
Powdered sugar

Combine cake, eggs, wine, and pudding in a bowl. Beat for 2 minutes. Add oil, beat for another 2 minutes.

Put in 9x12-inch pan. Cook for 20 minutes at 350 degrees. While hot, sprinkle powdered sugar on top.

RED VELVET CAKE

Gail Keith

Cake:

1 1/2 c. sugar
1/2 c. shortening
3 eggs
2 c. cake flour
1 tsp. salt

1 Tbsp. cocoa
1 c. buttermilk, fresh
2 oz. red food coloring
1 Tbsp. vanilla
1 tsp. soda in
1 Tbsp. vinegar

Cream sugar and shortening; add eggs and beat well. Sift flour, salt, and cocoa, and add alternately to creamed mixture with buttermilk. Add vanilla, and coloring, and mix well. Fold in soda, and vinegar, but do not beat. Bake in three 9-inch pans, at 350 degrees, for about 25 minutes, or until when you press with finger, it will rise up again.

Frosting:

1 c. milk
1 c. sugar
1/4 tsp. salt
1/4 c. flour

1 c. butter or shortening
(butter will make it cream
color) (shortening will make
it white)

2 tsp. vanilla
1 c. flaked coconut

Mix flour and salt with milk until blended. Cook slowly until very thick. Cool thoroughly. Cream butter and sugar until fluffy; then add to cooked mixture and beat well. It looks like whipped cream. Add vanilla. Frost cake and garnish with coconut.

Better on second or third day.

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SHERRY POUND CAKE

Marian Williams

1 pkg. yellow cake mix	3/4 c. Wesson Oil
1 tsp. nutmeg	3/4 c. sherry
1 pkg. vanilla instant pudding	4 eggs

Combine dry ingredients. Mix oil, sherry and eggs. Combine all, mix with electric beater at high speed for 3 minutes.

Bake 50 to 60 minutes at 325 degrees.

Use tube pan - grease and flour.

FUDGE PIE

Barbara A. Clasby

1 c. sugar	6 Tbsp. cocoa
1/4 c. flour	1/2 c. melted butter
Dash of salt	1 tsp. vanilla
2 eggs, well beaten	

Combine sugar, flour, salt and cocoa. Combine butter, vanilla, and eggs.

Stir liquid mix into dry and pour into a greased 9-inch pie plate. Bake at 400 degrees, 20 minutes. Let cool completely for several hours to firm. Cut into wedges, and serve with whipped cream.

"HAUPIA" COCONUT PIE

Mary A. Booth

6 c. grated fresh coconut	2 c. coconut milk
(or fresh, grated coconut in pkg.)	Add water, if necessary, and
6 Tbsp. cornstarch	1 c. hot water
3 to 6 Tbsp. sugar	

Mix cornstarch and sugar, add enough coconut milk to make a smooth paste, heat remaining milk to boiling point. Gradually add: cornstarch paste, stirring constantly. Cook until mixture thickens. Pour into greased square cake pan, having layer about 2-inches thick. Cool. Cut into 2-inch squares.

Serve Hawaiian style on pieces of Ti (Palm) leaf. This serves 9.

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SOUR CREAM PIE

Mrs. Ken Bettencourt

1 pt. sour cream
2 c. milk
2 pkg. instant pudding

Crust:
1 1/2 c. flour
1 tsp. salt
1 1/2 Tbsp. sugar
1/2 c. Wesson Oil and
2 Tbsp. milk (mixed together)

Mix dry ingredients in pie plate. Add oil and milk. Mix with fork. Press in pie plate. Mix first three ingredients and add to crust. Bake 15 minutes at 400 degree oven.

ZETA'S PIE

Clara Corneltisen

4 apples, sliced
3/4 c. sugar
2 Tbsp. flour
1 tsp. vanilla
1 egg
1/2 pt. sour cream

Topping:
1/4 c. sugar
1 Tbsp. flour
1 tsp. cinnamon
1/2 cube (1/8 lb.) butter,
melted

Mix sugar, flour, vanilla, egg and sour cream together. Stir in apples. Put in greased and floured pie pan.

Make Topping by mixing all Topping ingredients together. Pour over top of mixture in pie pan. Bake 20 minutes at 450 degrees, then 40 minutes, at 350 degrees. Serve warm with ice cream, or whipped cream.

EASY ROLL PIE CRUST

Carol Brewer

6 c. flour
2 1/2 c. shortening

1 Tbsp. salt
1 Tbsp. vinegar included in
1 c. cold water

Blend flour and shortening. Add salt, vinegar and water.

Mix well with hands. Roll out on floured board. Put in pie pan and prick with fork.

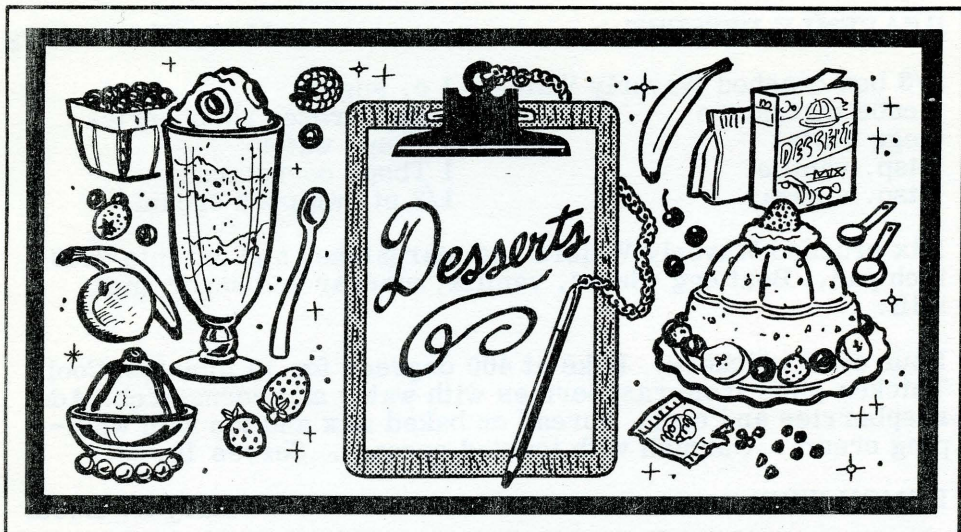
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APPLE CRISP

Rosalee Walker

1 c. sugar
1/4 c. oil,
mix and beat together.
1 c. flour
1 tsp. soda

1 tsp. cinnamon
1/4 tsp. salt
Dash of nutmeg
2 c. chopped apples
1 c. nuts

Stir all together. Put in greased 9x9-inch pan, and bake for 45 minutes, in 350 degree oven. Serve with a Lemon Sauce.

BAKED CUSTARD

Elaine Fowler

5 eggs
1 qt. milk
1 1/2 tsp. vanilla

1 shake of salt
1 c. sugar
Nutmeg

Beat eggs for 5 minutes. Then add milk, salt, vanilla and sugar. Mix well. Pour into 1 1/2 qt. baking dish. Sprinkle top of mixture with nutmeg. Bake at 375 degree oven for 35 to 40 minutes.

To test when done, insert silver knife, - if knife comes out clean, the custard is done.

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HEAVENLY DESSERT

Marty Blankenburg

2/3 box crushed Waverly Wafers	1 c. sugar
1 cube margarine	1 pkg. frozen raspberries
4 egg whites	2 Tbsp. water
1 tsp. vanilla	1 Tbsp. cornstarch
1 tsp. vinegar	1/2 pt. whipped cream

Mix crushed Waverly Wafers and margarine, and pat into 9x13-inch pan. Beat egg whites, vanilla, vinegar and sugar until stiff.

Pour over crackers. Bake at 400 degrees for 10 minutes. Cool. Thicken juice from raspberries with water and cornstarch. Add raspberries and cool. Spread on baked mix and top with whipped cream. Garnish with toasted coconut. Serves 10.

LEMON WHIP

Mary A. Booth

1 pkg. Lemon Jell-O	1 3/4 c. boiling water
---------------------	------------------------

Mix above and put in refrigerator until starts to set, take out and whip.

Add 1 c. sugar and juice and rind of 1 lemon. Mix thoroughly with beater 1 large size can of Pet or Carnation Milk real cold. Fold in lemon mix, and carefully put on crumb crust in bottom of dish.

Use crushed vanilla wafers or graham crackers to make a crust in bottom of pan, using remaining crumbs on top, using pan 2x13x8-inches. Use pineapple (shredded) instead of lemon, if you wish. Refrigerate until ready to serve.

REFRIGERATOR DESSERT

Lois Harbison

1 lb. vanilla wafers	1/2 c. cold coffee
1/4 c. butter	1 c. sugar
4 eggs	1 c. walnuts

Crush wafers. Put about 2/3 in a 9x9-inch dish that has been lined with wax paper. Cream butter and sugar. Add eggs, one at a time, beating one minute after each addition.

Add coffee and nuts. Pour over wafers. Top with remaining wafers. Cover with wax paper, and refrigerate for 48 hours. Serve with whipped cream.

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SAND TORTE

Elizabeth Jakobi

1 c. (2 cubes) soft butter
3 c. sugar
6 eggs
1 c. (1/2 pt.) sour cream

3 c. all-purpose flour
1/4 tsp. baking powder
2 tsp. vanilla

Cream butter, blend in sugar. Add eggs, one at a time, beating well after each. Blend in sour cream.

Sift flour, measure, sift again with baking powder. Add flour in 4 or 5 portions, blending well after each. Add vanilla.

Pour into well-buttered tube pan. Bake 1 hour, 25 minutes, at 350 degrees. Cool completely, wrap in foil, and let set 24 hours.

Write Extra Recipes Here:

Write Extra Recipes Here:



BROCCOLI CASSEROLE

Mrs. Ron Carlson

- | | |
|-----------------------------|----------------------------------|
| 1/4 c. finely chopped onion | 1 - 8 oz. jar Cheese Whiz |
| 6 Tbsp. butter or margarine | 2 - 10 oz. pkg. frozen broccoli, |
| 2 Tbsp. flour | thawed |
| 1/2 c. water | 3 eggs, well beaten |
| 1/2 c. soda crackers | |

Saute' onions in 4 Tbsp. butter, till soft, stir in flour and water. Cook over low heat, stirring till mixture thickens, and comes to a boil. Blend in cheese.

Combine sauce with broccoli; add eggs, mix gently till blended. Turn into 1 1/2 qt. casserole. Cover with crumbs. Dot with remaining butter (8 portions).

Cook for 30 minutes in 325 degree oven.

CHEESEBURGER CASSEROLE

Bev Jones

- | | |
|-----------------------------|--------------------------------|
| 1 lb. ground beef | 1/4 c. catsup |
| 1/4 c. chopped green pepper | 1/8 tsp. pepper |
| 1/4 c. chopped onion | 1/2 lb. sliced American cheese |
| 8 oz. can tomato sauce | 1 can Pillsbury Refrigerated |
| | Country Style or Buttermilk |
| | Biscuits |

Brown ground beef with onion and green pepper in skillet. Drain off fat. Add tomato sauce, catsup, and pepper, heat. Alternate meat mixture and cheese slices in ungreased 1 1/2 qt. casserole. Arrange biscuits around edge of casserole. Bake at 400 degrees for 20 minutes or until golden brown.

ENCHILADA CASSEROLE

Pat Woodford

1 - 10 oz. can Mexican Style
Tomato Sauce and 1 can water
1 - 8 oz. can tomato sauce
1 lb. ground beef
1 large onion, chopped
2 cloves garlic, chopped
1 hard-cooked egg, chopped

1 - 4 1/2 oz. can chopped
ripe olives
1/2 tsp. salt
6 tortillas
1/2 lb. Monterey Jack
Cheese, grated

Heat hot sauce, water, and tomato sauce.

Brown meat with onion and garlic; add egg, olives, salt and 1/2 c. sauce. In a casserole, layer tortillas (dipped first in sauce), meat mixture, and cheese. Pour over remaining sauce; top with cheese. Bake in 350 degree oven 25 minutes. Serves 6.

HAM CASSEROLE

Barbara A. Clasby

3/4 lb. ham
1 small minced onion
4 to 6 thinly sliced,
pared, raw potatoes
3 Tbsp. flour

1/2 tsp. salt
1/4 tsp. pepper
1 c. (1/4 lb.) grated cheese
1 c. milk
2 Tbsp. butter

1/4 c. catsup

In greased 2-qt. casserole, layer half the ham, half the onion, half the potatoes, and sprinkle with half the flour, salt, pepper, and cheese. Repeat.

Heat milk with butter and pour over all. Bake covered 40 minutes. Uncover, dot with catsup. Bake 30 minutes, or until potatoes are tender.

ORIENTAL CASSEROLE

Deanna Hall

3 c. ground beef (1 1/2 lb.)
2 c. celery, cut small
2 Tbsp. minced onion

1 can Chow Mein Noodles
1/2 c. milk (powdered or whole)
2 cans cream of mushroom soup

Measure 1/2 c. noodles, set aside. Brown ground beef. Mix ground beef, celery, onion, Chow Mein Noodles and nuts. In separate pan, heat soup and milk. Mix soup and meat mixture and place in greased casserole. Top with remaining noodles. Bake at 375 degrees for 30 minutes. Serves 10.

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35 MINUTE TUNA CASSEROLE

Bev Jones

1 - 7 oz. can drained tuna 1 1/4 c. crushed potato chips
1 can cream of mushroom soup 1 can green peas, drained
1/2 c. milk

Mix soup and milk in a 1 quart casserole. Add tuna, 1 c. potato chips, and peas and mix well. Sprinkle top with remaining 1/4 c. potato chips. Bake at 375 degrees for 20-25 minutes.

AMBER PUNCH

Anna Tusio

1/3 c. granulated sugar 2 qts. chilled apple juice
2 qts. strong, cold tea 1 1/2 c. juice from maraschino
1 watermelon, cut for bowl cherries
Lime slices
Strawberries

Add sugar and tea. Stir until sugar is dissolved in watermelon punch bowl. Combine apple juice and juice from maraschino cherries. Garnish with lime slices, topped with whole strawberries.

Add block of ice. Serves 36 cups.

EGGNOG

Elizabeth Jakobi

6 eggs 1 c. heavy cream
6 Tbsp. powdered sugar 3 tsp. vanilla
5 c. milk

Beat egg yolks until very thick and lemon colored. Beat egg whites stiff, but not dry.

Add powdered sugar to the egg yolks, then add milk, beat until mixed. Add egg whites and vanilla. Mix well. Whip cream until thick and add to other ingredients. Chill. Add "schnapps" and nutmeg before serving.

P L E A S E

P A T R O N I Z E

O U R

A D V E R T I S E R S

SWEDISH' GLOOG'

Ron Carlson

1 gal. Port wine	1 c. whole almonds
1 lb. raisins	10 whole cloves
1 large cinnamon stick	1 whole nutmeg
12 cardamom seeds (shelled)	2 pieces whole ginger
1/2 pt. alcohol or 1 pt. vodka	

Put raisins and all spices in large pot. Cover with water and boil 1/2 hour.

Cover and let stand 1-2 days. Strain and combine spiced water, wine and vodka. Save raisins and almonds. Serve "gloog" hot with a couple of raisins and an almond.

Serves 25-30 people.

EASY BUTTERMILK PANCAKES

Mrs. Matt Ehlenberger

2 c. buttermilk	1 tsp. baking powder
2 eggs	Dash of salt
1 1/2 c. flour	1 Tbsp. salad oil
1 tsp. baking soda	(any liquid)

Ideal to be mixed in a blender. Combine buttermilk and eggs in blender, and whip until frothy. On low speed, add dry ingredients, and oil.

For extra light pancakes: separate egg whites. Whip whites to stiff consistency. Mix other ingredients as listed, then fold in egg whites, by hand, until sufficiently mixed. Yield: serves four people.

OLD FASHIONED FUDGE

Mrs. Marie C. Fleming

3 c. sugar	3/4 c. milk
3 sq. chocolate	1 1/2 Tbsp. butter
1 tsp. vanilla	

Cook sugar, chocolate, and milk to 235 degrees. Remove from fire, and add butter. When lukewarm, add the vanilla, and beat until smooth. Spread on buttered dish.

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CREAMY FROSTING

Vicky Christopher

2 1/2 Tbsp. flour
1/2 c. milk
1/4 c. shortening
1/4 c. soft butter
1/2 c. granulated sugar

1/4 tsp. salt
1/2 tsp. vanilla
A few drops food coloring,
if desired

Make a thick paste of the flour and milk over a low heat. Cool. Meanwhile: combine in a bowl, and mix well, the shortening, butter, sugar, salt, and vanilla. When paste is cool, mix it with shortening mixture and beat well. Food coloring may be added now.

ROQUEFORT DRESSING

Ward Smith

4 to 6 oz. blue cheese
2 c. mayonnaise
1 c. milk
1/2 tsp. Ac'cent

1/4 tsp. garlic powder
1/4 tsp. salt
2 Tbsp. vinegar

Place all ingredients into your blender. Mix for 2 minutes. Serve over salad of your choice.

BARBECUE CHICKEN SAUCE

Loretta Gaither

1/2 c. sugar
1 c. honey
1/2 c. wine

1/4 c. soy sauce
1 large clove garlic
1 c. Wesson Oil

Cook chicken on spit until 3/4 done. Then baste often until done.

HAM SAUCE

Gail Keith

1 tsp. dry mustard
1/4 tsp. powdered cloves
1 glass apple jelly

1/4 tsp. cinnamon
2 Tbsp. vinegar

Mix all ingredients together and boil until jelly is completely melted.

Serve hot on ham slices.

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OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325

PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300

COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350

CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325

MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.
Use No. 1 sauce for cream soups.				
Use No. 2 sauce for creamed or scalloped dishes or gravy.				
Use No. 3 sauce for souffles.				
Use No. 4 sauce for croquettes.				

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball ..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, peneuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.)	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

- 1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread
- 2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread
- 3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees - 40 minutes to 1 hour
Loaf cake ...	325-350 degrees - 40 minutes to 1 hour
Cup cakes ...	350-375 degrees - 15 to 25 minutes
Layer cake ..	375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed
1 1/2 qt. Miracle Whip	pineapple
	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals	6 qt. heavy cream
3/4-inch biscuits	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery

