

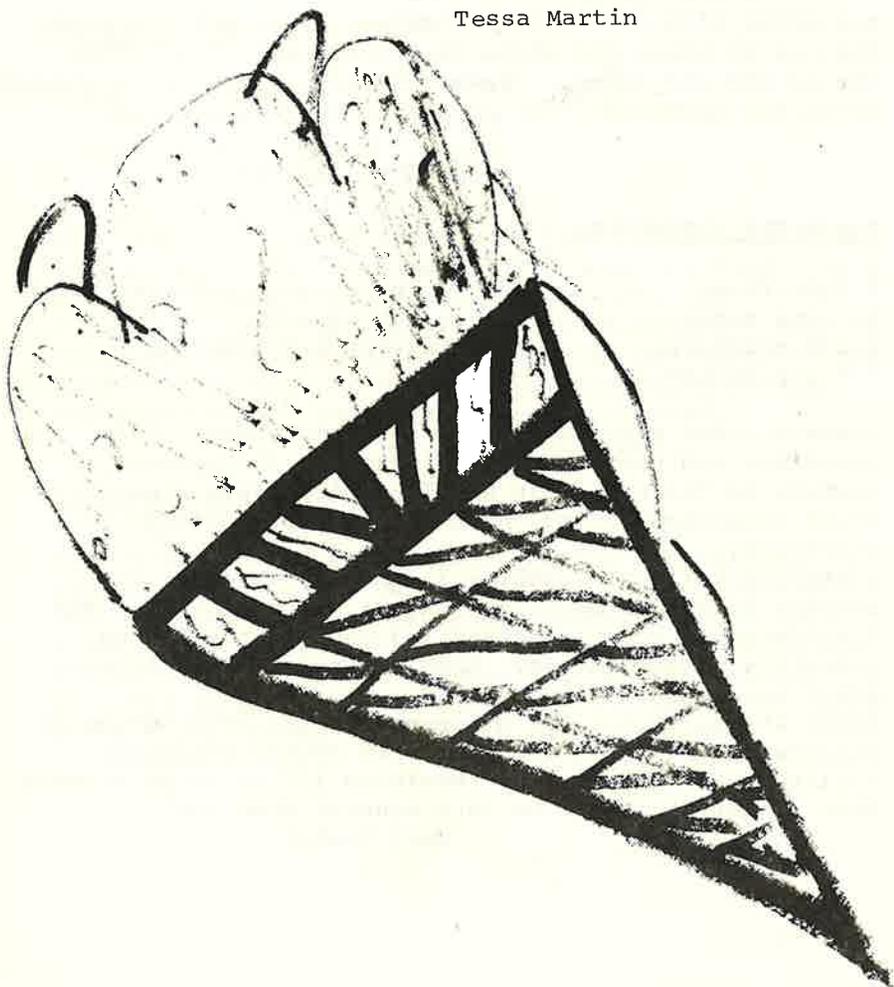
## STRAWBERRIES ROMANOFF

One hour before serving:

In sherbet glasses put a serving of strawberries which have been sweetened with sugar. For 4 cups of strawberries, use 1/2 cup sugar.

One half hour before serving: sprinkle 2 tablespoons Kirsch, 2 tablespoons Curacao, and 1/2 cup Grand Marnier. Cover and put in refrigerator. Before serving, top with Romanoff sauce: Mix 4 tablespoons Cream Sherry in one pint of soft vanilla ice cream and 1 cup whipped cream. Decorate with one strawberry on top of cream.

Tessa Martin



# RECIPES THAT CHILDREN CAN MAKE



### FAMILY GOULASH

Brown 1 pound ground beef in a large skillet with 1/2 diced onion. Add 30 oz. of canned tomato sauce and 1 or 2 tablespoons chili sauce (according to taste). Simmer for at least 20 minutes.

Cook about 12 oz. elbow macaroni according to package directions and combine with sauce.

Serves four. Very good reheated and as a leftover.

Donna Mitchell

### TUNA BURGERS

1 can tuna fish  
2 tablespoons mayonnaise  
2 hamburger buns, split

Drain oil from tuna fish. Put tuna fish in a bowl, add mayonnaise and mix well with fork. Spread mixture on open buns, and put under broiler until brown on top. (Some people like a slice of cheddar cheese on top, melted.)

Jean Dingerson

### GRILLED CHEESE PIE

4 ounces sliced Muenster cheese  
1 egg, beaten  
3/4 cup flour  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 cup milk  
1/4 cup sliced or chopped salami or pepperoni, or  
2 frankfurts, sliced thin  
1/2 teaspoon oregano or Italian seasoning

Shred Muenster cheese. Reserve 1/2 of cheese for topping and mix the other half with the egg, flour, salt, pepper, milk, salami, and oregano. Pour into a well greased 8 inch pie plate. Bake 30 minutes at 425. Sprinkle with the remaining half of the cheese. Bake 2 more minutes. Cut into 4-6 wedges to serve.

Beth and Alan Soanes

### TACOS

Makes 6-8 not too spicy a meal in a taco!

Brush 8 pre-cooked taco shells lightly with cooking oil. Heat at 325 for 5-7 minutes as you...

cook, 1 pound hamburger, some chopped onion (to taste), 1 teaspoon seasoned salt, 2 teaspoons chili powder, 1/8 teaspoon garlic powder, 4 generous dashes Tabasco in a skillet.

Put the hamburg mixture in the taco shells.

Squirt on either American or Cheddar Snack Mate Cheese and top with chopped lettuce and tomato.

Carol Barclay's sister,  
Cathy Kirby

### BARBEQUED FRANKFURTERS

8 frankfurters	4 teaspoons sugar
1/2 cup onion	1 teaspoon prepared mustard
2 tablespoons butter	4 teaspoons Worcestershire sauce
1/2 teaspoon pepper	
3 tablespoons vinegar	
1/4 cup ketchup	

Melt butter, add the chopped onions and cook them until soft. Add all the other ingredients. With a sharp knife, cut a 3-inch slit in each frankfurter. Place the frankfurters in a flat baking dish with the slit side up. Pour the sauce over and bake at 350 degrees for 20 minutes. Baste if you remember.

A Gibson favorite

### EASY OVEN-FRIED CHICKEN

1/2 cup margarine, melted  
approximately 6 ounces potato chips, crushed  
1/4 teaspoon garlic salt  
dash pepper  
4 single chicken breasts or 6 drumsticks

Preheat oven to 375 degrees. Dip chicken pieces in melted margarine. Combine crushed chips with garlic salt and pepper. Dip chicken in potato chip mixture. Place coated chicken pieces on cookie sheet with a rim, skin side up. Pour remainder of margarine over all. Bake 1 hour without turning. Serves 4.

Sarah Toadvine

### SCALLOPED POTATOES

1 can Campbell's Cheddar Cheese Soup  
1/2 cup milk  
4 cups potatoes, sliced thin, raw  
1 small onion, sliced thin  
1 tablespoon margarine or butter  
paprika

Stir soup until smooth, gradually adding milk. In buttered 1 1/2 quart casserole, arrange alternate layers of potatoes, onions and sauce. Dot with margarine, sprinkle with paprika. Bake covered in 375 degree oven for 1 hour. Uncover and bake 15 minutes more. Serves 4-6

Trudy Bales

### THUNDERSTORM FUDGE

Combine 1 pound powdered sugar with 8 oz. softened cream cheese. Add 1/8 teaspoon salt, 1/2 teaspoon vanilla, 4 oz. liquid baking chocolate and 1/2 cup chopped nuts. Spread in buttered 8 x 8" pan. Chill.  
Ellen Schuster

### THUMB PIES

1 cup flour, 1/2 teaspoon salt, 4 tablespoons margarine, 2 tablespoons water. Mix all ingredients. Form into little balls. Make a thumbprint in each ball. Bake at 350 for 8-10 minutes. Fill the holes with jelly.

Dayna Birkley

### FRUIT SALAD

Select 5 or 6 different fruit at the grocery store.... bananas, grapes, apples, etc., peel and cut fruit. Put into large bowl and fold in whipped cream and chill.

Dayna Birkley

### DAYNA'S FAVORITE APPLE PANCAKES

2 cups Bisquick, 1 egg, 1 1/2 cups milk, and 3 medium apples, (preferably McIntosh)

Mix Bisquick, milk, and egg together. Peel and slice apple into thin slices, add to batter. Pour by cupfuls into a heated skillet (350) and cook until nicely browned on both sides. Serve with lots of butter and granulated sugar or maple syrup. For an extra treat, cut shapes out of pancakes with your favorite cookie cutter.

Dayna Birkley

### CHOCOLATE CRUNCH

Take a 9 inch square pan, melt 1 stick of butter in it, blend in 1 cup graham crackers, press down into the bottom of the pan. Add 1 cup of chocolate bits on top, 1 cup of coconut on top of the bits, and 1 cup nuts on the top of the coconut. Pour 1 can condensed milk over all. Bake 350 oven for 30 minutes. Cut into squares.

Scott Sturge

### COCKEYED CAKE

1 1/2 cups sifted flour	5 tablespoons cooking oil
3 tablespoons cocoa	1 tablespoon vinegar
1 teaspoon soda	1 teaspoon vanilla
1 cup sugar	1 cup cold water
1/2 teaspoon salt	

Put sifted flour back into the sifter, add to it the cocoa, soda, sugar, and salt. Sift all of this right into a greased square cake pan, about 9x9x2 inches. Now make three grooves, or holes, in this dry mixture. Into one, pour the oil; into the next, the vinegar, into the next, the vanilla. Now pour the cold water over all. Beat it with a spoon until it is nearly smooth and you can't see the flour. Bake at 350 degree oven for 30-35 minutes.

Tom Doyle

### BUTTERMILK PANCAKES

About 10 4 inch cakes.

Sift before measuring: 1 cup cake flour

Resift with:

1 teaspoon sugar	3/4 teaspoon baking powder
1/2 teaspoon salt	1/2 teaspoon soda

Beat until light: 1 egg

Add: 1 cup buttermilk

Combine the sifted and the liquid ingredients with a few swift strokes.

Beat in: 1-2 tablespoons melted butter.

Bake on griddle.

Carolyn and Lissa Green

### FRENCH TOAST

4 eggs	1/2 teaspoon salt
1/2 cup of milk	dash of pepper
12 slices of bread	<u>Serves 4</u>

Combine all ingredients except bread in large flat bowl. Beat with fork. Dip bread in batter. Cook on greased griddle on both sides. Serve with maple syrup.

JW Brooks

### RUM BALLS

8 oz. shelled walnuts, finely ground  
8 oz. German sweet chocolate, finely grated  
1 cup sugar  
3 egg whites, lightly beaten  
rum  
4-6 oz. chocolate sprinkles

Mix together the nuts, chocolate, sugar, and 1/2 the egg whites. Add enough rum to moisten the mixture so that it holds together to form a dough. Shape the mixture into 1 inch balls. Roll balls in remaining egg white and then in the chocolate sprinkles. Set aside to dry. Store in covered tin until serving time. They will keep fresh 1-2 weeks. Yield: about 30 balls.

Lisa Kunitz

### EL'S DONUT BALLS

Sift together:  
2 cups sifted flour, 1/4 cup sugar, 3 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon nutmeg  
Add:  
1/4 cup oil, 3/4 cup milk, 1 egg

Stir with fork until thoroughly mixed. Drop by teaspoonsful into deep hot fat (375). Use deep fat fryer, electric skillet, or stove, fry until golden brown (3 minutes). Drain. Roll warm puffs in cinnamon sugar or in confectioners' sugar. Makes about 2½ dozen.

Kevin Klipstein

### CARAMEL CORN

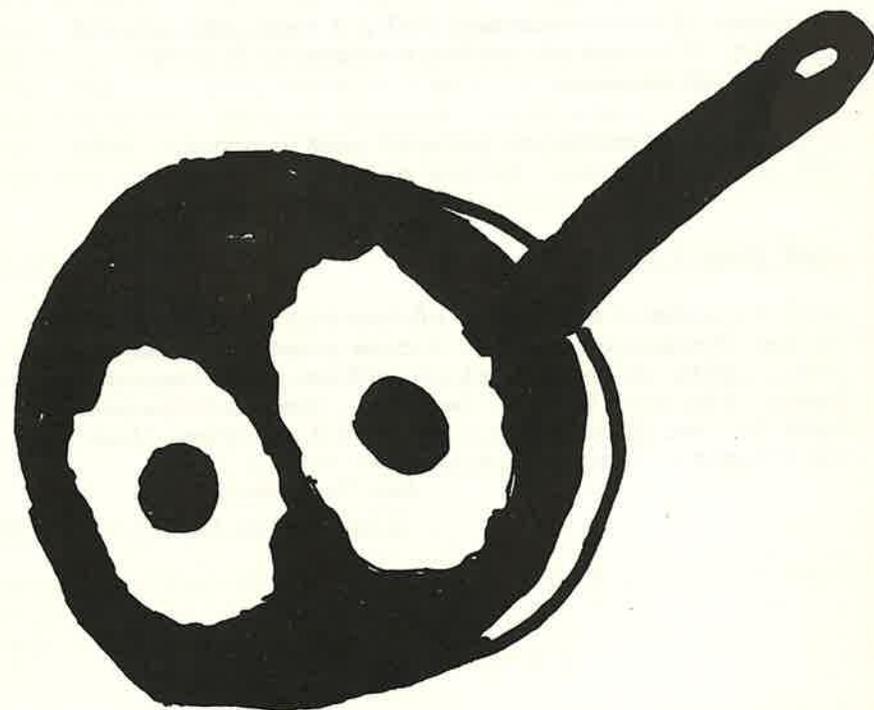
Boil together 1/2 cup butter, 1 cup brown sugar, and 1/4 cup light corn syrup. Then add 1/2 teaspoon vanilla, 1/4 teaspoon baking soda and mix well. Pour over popped corn (about 1 cup unpopped corn) and bake on cookie sheet for 1 hour in a 250 oven.

Christopher Klipstein

### UNBELIEVABLE COOKIES

1 cup sugar, 1 cup peanut butter, 1 egg. Mix and set aside for 10 minutes. Make 30-36 balls. Place on ungreased cookie sheet and press down with fork. Bake 10 minutes in 350 degree oven.

David Kelley



### BEST MOLASSES SUGAR COOKIES

3/4 cup shortening            1/2 teaspoon cloves  
1 cup sugar                    1/2 teaspoon ginger  
1/4 cup Brer Rabbit Molasses 1 teaspoon cinnamon  
1 egg                            1/2 teaspoon salt  
2 teaspoons baking soda  
2 cups sifted all-purpose flour

Melt shortening in a 3 quart saucepan over low heat. Remove from heat and let cool. Add sugar, molasses, and egg. Beat well. Sift together flour, soda, salt and spices. Add to first mixture. Mix well and chill in refrigerator. Form into one inch balls and roll in granulated sugar. Place on greased cookie sheets two inches apart. Bake in moderately hot oven (375) for 8-10 minutes, until golden brown.

Carey Wilcox

### CHILDREN'S MACAROONS

Combine: 1 can condensed milk, 2 teaspoons almond extract, 2 ounces of baking chocolate, 1 large package of coconut.

Drop, by teaspoons, on greased cookie sheet. Bake 325 for 25 minutes. Remove quickly to rack.

Peggy Schuster

### AUNT VERA'S BROWNIES

Melt together 2 sticks of butter and 4 squares of bitter chocolate. Mix in 2 cups sugar and 4 eggs. Beat. Sift in one cup flour and one cup chopped nuts. Beat. Add one teaspoon vanilla. Put in buttered pan. Bake 325 for 35 minutes. Let sit 5 minutes, then refrigerate. Use an outsized pan - 7" x 12".

Amy Underberg

### BUELL FARM NUT BREAD

1 cup sugar                    1 cup milk  
1/2 teaspoon salt            2 1/2 cups flour  
1 egg                            2 teaspoons baking powder  
1 cup walnuts, chopped

Stir sugar and egg together. Add remaining ingredients. Put bread in a greased loaf pan and let rise 15 minutes. Bake in moderate oven 40 minutes. Tasty and easy.

Liz Dann

### DREAM COOKIES

1 cup butter, melted  
3/4 cup sugar  
2 teaspoons vanilla  
1 teaspoon baking powder  
2 cups flour

Cool butter until firm, but soft. Cream butter with sugar and vanilla, beating until fluffy and white. Add flour and baking powder slowly, mixing well. Dough may be forced through cookie press or dropped from teaspoon. Bake on greased cookie sheet in 325 oven, 10-12 minutes. They are not supposed to brown. They can easily be decorated.

The Grinols

### JELLO DESSERT

To a package of cherry jello, add 1/2 the total amount of water called for and chill until jelly like. Beat in an amount of vanilla ice cream equal to the other half of the total amount of water. ( i.e. 1 cup of hot water to 1 cup of ice cream.) Refrigerate again.

Ellie Grinols

### BAKED APPLES FOR RADAR RANGE

Without peeling, halve apples horizontally, remove core, and fill holes with cinnamon red hots. Place in radar range until red hots melt.

Mark Grinols

### HIGHLAND TOFFEES

Easy, fast, children can make them. They also good for anyone who is allergic to wheat flour, eggs, or milk.

Melt in large saucepan (preferably a heavy Dutch Oven type):  
1 cup oleo or butter and then add: 1½ cup brown sugar, ¾ cup light corn syrup, 1½ teaspoons salt, and 1½ tablespoons vanilla; mix well. Add: 6 cups quick cooking oatmeal(uncooked). Mix all ingredients well and press into a well greased 9x13 loaf cake pan or better still, a 11x16 jelly roll pan. Bake 400 oven for 12-15 minutes. The cookies will be brown around the edges and bubbly in the center. Do not overbake. Remove from oven. Sprinkle with 1 large bag of chocolate bits or butterscotch chips. As cookie cools the chocolate will melt. When bits are soft, spread smoothly over cookie dough. Sprinkle with chopped nuts if desired. When cool, cut into bars. Allow chocolate coating to cool completely and become firm before packing in cookie jars or tight-lidded containers. Makes 80 pieces, approx. 80 calories each.

Kay Fischer

### CHOCOLATE NUT CHEWIES

2/3 cup butter or margarine  
1 package (2 cups) brown sugar  
3 eggs (medium size)  
1 teaspoon vanilla  
2 cups flour  
1/2 teaspoon salt  
1 teaspoon baking powder  
1 cup chopped walnuts  
1 6oz. package chocolate chips

Cream shortening and sugar, Add eggs. Beat well. Add vanilla. Sift and add dry ingredients. Fold in nuts and chocolate chips. Bake in greased and floured 9½ x 13½ pan, at 350 for 25-30 minutes.

Mary Jo Scibetta

### WINTER ICE CREAM

Beat together in a 1 pound coffee can:

1 egg  
1/4 cup honey  
Add:  
1 cup milk  
1/2 cup cream (half and half will do)  
1 teaspoon vanilla  
one dash of salt

Take an ice bucket or a plastic pail and put a layer of ice in the bottom of the pail. Crushed ice is better but ice cubes will do. In the winter use snow instead of ice. Sprinkle the ice with a spoonful of salt. Rock salt (buy at the hardware store) works best, but table-salt is fine.

Put the plastic cover on the coffee can and set the can on top of the ice. Pack more salt and ice in the pail around the sides of the can. When the ice is almost to the top of the can, take off the plastic lid. Stir the ice cream mixture around with a big spoon, letting the can turn, too. Keep on stirring, letting other people take a turn. It will take 15-30 minutes for the cream to freeze to mush. Eat right away with fruit, chocolate syrup, or butterscotch sauce.

Gregory Gibson



"The best morsel is reserved to the last." Seneca

### JEFF'S CHOCOLATE PIE

1 pint vanilla ice cream (soft)  
3/4 cup milk  
1 package instant chocolate pudding  
1 teaspoon vanilla

Beat until well mixed; pour into a graham cracker crust. Refrigerate. Before serving top with whipped cream and chocolate curls.

Jeffrey Hartline

### FROZEN DESSERT

1 6oz. can frozen lemonade  
1 small can evaporated milk  
10 oz. container of whipped topping - save 1/4 for top

Mix above ingredients thoroughly. Pour into graham cracker crust. Decorate top with the 1/4 portion of whipped topping. Place in freezer. Let stand at room temperature for 10 minutes before serving.

Ricky Elkind

### KERRY'S BAKED BANANAS

2 over-ripe bananas  
brown sugar  
lemon juice  
cinnamon

Peel and slice each banana into 2 strips, lay in a baking pan. Dribble with lemon juice, sprinkle with brown sugar and cinnamon. Bake in a 375 oven until they start to bubble. YUMMY!

Kerry Boykins

### PEANUT CREAMS

1/4 cup confectioners' sugar, 1/4 cup chocolate chips,  
1/2 condensed milk, 1 cup peanut butter

Mix all ingredients and roll into small balls. Chill.

John Wolfe

### PEACH PETAL PIE

1 number 2 can sliced peaches (2½) cups  
10 ¼ inch slices refrigerator sugar cookies  
1/4 cup sugar  
1 tablespoon flour

Mix sugar and flour together. Mix this with the peaches. Put peaches in pie plate, cover with cookie slices, sprinkle 1 teaspoon of sugar and a dash of cinnamon over cookies. Serve warm with ice cream.

Mary Gardner

### BISCUIT TORTONI

2 egg yolks  
1/2 cup confectioners' sugar  
2 tablespoon rum, brandy, or sherry  
1/2 teaspoon vanilla extract  
2 egg whites  
2 cups whipped topping-or whipped cream  
1/2 cup cookie crumbs

In a small bowl beat egg yolks with sugar until light and fluffy. Stir in liquor and vanilla, mixing well. In a medium bowl beat egg whites until stiff peaks form. Fold egg yolk mixture into whites. Then gently fold in whipped topping until well combined. Turn into 6-8 paper dessert dishes. Sprinkle with cookie crumbs. Freeze until firm, about 4 hours. Serve right from paper dishes.

Laurie and Jennifer  
MacKenzie

### PUMPKIN MUFFINS

Mix: 2 cups Bisquick or Jiffy Mix with 3/4 cup sugar, 1 teaspoon cinnamon, 1/2 teaspoon ginger, 1/2 teaspoon ground cloves, 1/2 teaspoon nutmeg.

Mix and add to above: 1 cup cooked pumpkin, 1/2 cup milk, 2 eggs, 1 tablespoon Mazola Oil. Pour into 12 greased muffin cups and bake at 350 for 25 minutes. Good for breakfast, snack and with vegetable soup.

Peter Klipstein

### CONEYS

2 tablespoons butter  
1/2 cup chopped onions  
1 pound ground beef (round or chuck)  
1 teaspoon salt  
2 teaspoons paprika  
2 teaspoons chili powder  
1 cup catsup  
1 cup water  
10-12 cooked frankfurters  
10-12 frankfurter rolls, split

In a saucepan, melt butter over low heat. Add onions and cook until soft. Stir in meat (ground beef), salt, paprika, and chili powder. Cook over moderate heat until meat is slightly browned, stirring occasionally. Blend in catsup and water, using more, if necessary. Bring to a simmer and cook over low heat 20-30 minutes, stirring occasionally. To serve, place a piping hot frankfurter on each split roll. Spoon some of the meat mixture over each frankfurter.

Delight Dann

### MEXICAN WEDDING CAKES

1/2 cup butter  
1/4 cup confectioners' sugar, 1 cup sifted all-purpose flour,  
1/2 cup chopped nuts (walnuts or pecans)  
1 teaspoon vanilla

cream butter and sugar, add flour gradually, beating well after each addition. Add nuts and vanilla and blend. Shape into crescents and place on ungreased cookie sheet. While still warm roll in confectioners' sugar. Bake 325, 15-18 minutes.

Bev Snellman

### DUTCH BUTTER CAKE

Ingredients: 2 cups flour, 1 cup butter, 1 cup sugar, 1 beaten egg, pinch of salt.

Knead flour, sugar, butter and half of the egg into a smooth dough. Press the dough into a greased 8" pie pan. Brush the rest of the egg on top. With the back of a knife draw diamonds on top of the cake. Preheat oven to 350. Bake for 30 minutes until golden brown. The inside should be done but remain soft, while the outside should be rather hard.

The same recipe can be used for a Ginger Butter Cake by adding 3 oz. finely chopped ginger to the dough.

Marcel and Philip Trommel

### CUT OUT COOKIE

1 pound powdered sugar  
3/4 pound butter  
6 well beaten eggs  
2 teaspoons Hartshorn, dissolved in a little hot water.  
Hartshorn can be bought at most pharmacies.  
6 cups flour

Cream butter and sugar. Add eggs then Hartshorn and flour. Roll out batter and cut out with cookie cutters. Bake at 350 degree oven for 6 minutes. Frost and sprinkle with colored sugar.

Ruth Reidelbach

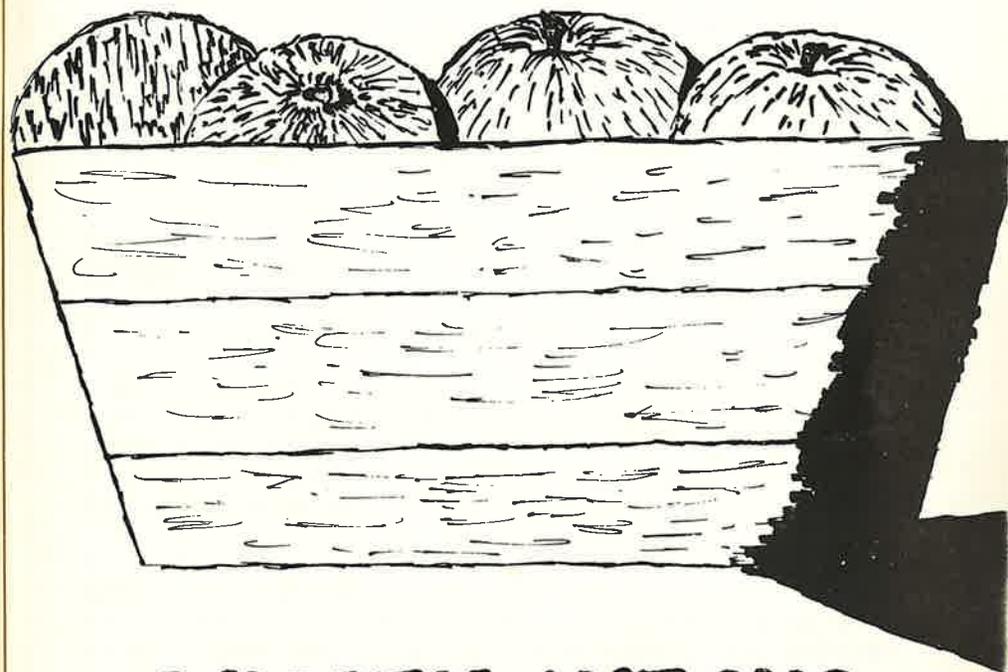
### CRUMB CAKE

1½ cups flour  
1 cup sugar  
pinch of salt  
2 teaspoons baking powder  
1/2 cup Crisco

Mix the above with a pastry blender until the Crisco is the size of peas. Remove 1/2 cup for the crumbs.

Add 2 eggs, beaten, and 1/2 cup milk. Mix well with a spoon. It will be lumpy. Pour in a 9 x 9 pan that has been greased and floured. Sprinkle the crumb mixture over the top. Bake 350 for 30-40 minutes and test with a toothpick. For breakfast, snack, or dessert!

Carol Adnepos



# MISCELLANEOUS