

### APPLE BREAD

3 tsp Butter  
Melt in baking pan, 9x9x2"  
1/2 cup Sugar 1 tsp Cinnamon  
Mix with fork in small bowl. Sprinkle on melted butter in pan.  
1 Apple  
Cut into thin slices. Arrange in rows on sugar mixture in pan.  
A few Raisins  
Sprinkle over apple.  
1 pkg Active Dry Yeast 3/4 cup warm Water (105-115°)  
Stir together with spoon in large bowl.  
1/4 cup Sugar 1 tsp Salt  
1 cup Gold Medal Flour (if using  
Self-Rising Flour, omit salt)  
Add to yeast mixture. Beat 2 minutes or until batter drops from spoon in sheets.  
1 Egg 1/4 cup Shortening  
1 1/4 cups Gold Medal Flour  
Add to batter & beat until smooth. Drop batter by small spoonfuls over apples & raisins in pan. Cover pan & let rise in warm place until double, 50-60 minutes. Bake at 375° for 30-35 minutes or until brown. Immediately remove cake from pan by turning upside down onto serving plate.

Hilda Oak Ziegler

### BANANA BOATS

1 Banana Shredded Coconut  
Peanut Butter Maraschino Cherries  
Peel banana & cut long way. Spread peanut butter on banana. Cut cherries in pieces & place on peanut butter & banana. Sprinkle coconut on top of all. Cut into bite size pieces. Clean up & share with a friend.

Myrna Arnsparger Lane

### READY-TO-GO BOLOGNA SANDWICHES

1 lb Bologna  
3/4 lb Sharp American Process Cheese  
3 3" Dill Pickles  
1 slice Onion or 2 tbsp chopped  
Green Onion

1/2 cup Salad Dressing  
1 tbsp Prepared Mustard  
Soft Butter or Margarine  
16 Wiener Buns

Grind bologna, cheese & pickles in food chopper. If using onion slice, grind & add it to mixture; or add chopped green onion. Stir in salad dressing & mustard. Butter inside of split buns evenly, spreading to the edge. Spread with bologna mixture. Put halves together. Wrap one layer deep in foil packages; seal, label, date & freeze. (They will reheat quicker than when stacked.) Recommended storage time: 2-3 weeks. To serve, if you wish to use some of the sandwiches without freezing, heat at 375°, slow oven, until filling is hot & cheese melted, about 30 minutes. Or, if using frozen sandwiches, place unthawed, unwrapped, in oven at 450° hot oven, & heat 30-45 minutes. *"Excellent! Keep some of these in freezer & free up some busy-day time."*

Yield: 16 sandwiches

Myrna Arnsparger Lane

### BUTTER STICKS

1/3 cup Butter  
Melt in baking pan, 13x9x2"

2 cups Bisquick Baking Mix

1/2 cup cold Water

Sift together with fork in bowl to form soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times. Roll dough into 6x10" rectangle with lightly floured stockinet-covered rolling pin. Cut length-wise in half. Cut each half crosswise into 12 equal strips, 3" long & about 3/4" wide. Dip each strip into melted butter in the baking pan. Be sure both sides of strips are coated with butter. Arrange in strips in pan. Bake at 425° for 12-15 minutes.

Yield: 24 sticks

Hilda Oak Ziegler

### CARROTS KIDS LOVE

4 cups Carrots, peeled & coarsely  
grated

1 1/2 cups Water

1/4 cup Heavy Cream

1/2 tsp Salt

1 tsp Granulated Sugar

2 tsp Brown Sugar

4 tbsp Butter

Cook carrots in water with salt & sugar until tender. Remove from heat & mash with potato masher (not too smooth). Add brown sugar & cream. Mix well & serve with butter on top.

Yield: 4 servings

Dottie Arnsparger Brockman

### **BROILED CHEESE HOT-DOG SANDWICH**

10 Hot Dogs  
1/2 lb Jack or Swiss Cheese  
Relish, Mustard, Catsup, etc.

5 Hamburger Buns  
Butter for spreading on buns

Place hot dogs in broiler. While they are browning, halve & butter buns. When hot dogs are done, remove & split lengthwise. Then cut these two pieces across in half. Arrange the four pieces on bun & cover with a 1/2" slice of cheese. Return to broiler & cook slowly until cheese is bubbly. Serve with relish, mustard, catsup, etc.

Yield: 10 open sandwiches

Dottie Arnsperger Brockman

### **HOT-CHEESE-TOMATO SANDWICH**

6 slices Bread  
6 slices thin Cheddar Cheese  
6 tsp Green Sweet Pickle Relish

6 slices Tomato  
6 tsp Onion, chopped  
3 slices Bacon, cut in half

Stack on each slice of bread with portion of cheese, tomato, onion & relish. Top with 1/2 slice of bacon. Broil until bacon is done. *"Eat while still hot. Watch your fingers!"*

Yield: 6 sandwiches

Dottie Arnsperger Brockman

### **CHOCOLATE SAUCE**

2 squares Unsweetened Chocolate  
(use Semi-Sweet if you like it sweeter)

1/2 cup Honey  
1 cup Evaporated Milk  
1/2 tsp Vanilla

1/2 tsp Butter

Melt chocolate in top of double boiler. When chocolate is melted, remove from heat. Add honey & evaporated milk. Mix with egg beater (mixer on low is okay) until well blended & slightly thick. Add vanilla & butter. Blend. Store in covered jar in refrigerator. Real good in Chocolate Soda, Milk Shake, or over plain or any chocolate Ice Cream.

Dottie Arnsperger Brockman

### **CHOCOLATE SODA**

2 large scoops Marble Fudge Ice Cream

2-3 tbsp Chocolate Sauce  
1 bottle Club Soda or Cola

Mix 1 scoop of ice cream with chocolate sauce in bottom of tall glass. Fill with soda or cola to 1" from top. Stir gently & add final scoop of ice cream.

Dottie Arnsperger Brockman

### CINNAMON TOAST

8 slices White Bread  
6 tbsp Granulated Sugar  
1/2 stick Butter  
1 scant tsp Cinnamon  
Melt butter with sugar & cinnamon. Cook gently while toasting bread on ~~one~~ side only in broiler. Spread untoasted side of bread with sugar mixture & place under medium hot broiler until sugar is crusty & bubbly. *"The sugar's really hot! Be careful!"*

or

Do not melt butter. Mix sugar & cinnamon in small bowl. *"An extra salt shaker is nice to use to mix sugar & cinnamon. Then you can keep extra for later."* Spread immediately with butter & sprinkle about 1 tsp cinnamon sugar on top.

Nancy Marie Lane

### SCRAMBLED EGGS

6 Eggs  
4 tbsp Milk, Half & Half or Cream  
1/2 tsp Salt  
2-3 shakes Pepper  
1 lb can Stewed Tomatoes, optional  
Butter for pan  
Beat eggs in bowl until light & fluffy (a good beating makes lighter eggs). Add milk & seasoning. Cook in moderately hot, lightly buttered pan. Stir with fork to keep from sticking & browning. Serve. Top with hot stewed tomatoes, if you like.  
Yield: 4-6 servings

Dottie Arnsperger Brockman

### FRENCH TOAST

4 slices Bread (not too fresh)  
1/3 cup Milk  
1/8 tsp Salt  
2 Eggs  
1 tsp Sugar  
Butter for frying & serving  
Cinnamon Sugar, Syrup, Jam, or Powdered Sugar for topping  
Beat eggs until light & frothy. Add milk, sugar & salt. Beat until well blended. Pour into wide shallow bowl. Dip each piece of bread into egg mixture & fry in medium hot pan greased with butter. When brown & puffy on both sides, serve with melted butter & desired topping.  
*"Yummy for breakfast."*

Dottie Arnsperger Brockman

### FRESH FRUIT ON A STICK

Orange Juice or Pineapple Juice  
Lollipop Sticks or Firm Straws  
Shredded Coconut  
Pieces of your favorite Fruit, such as Pineapple, Melon, Apple, Pear or Banana  
Place a few pieces of fruit on a stick. Dip into juice & roll in coconut. After cleaning up, share with friends.

Myrna Arnsperger Lane

### GOOD GRANOLA

#### Mix:

1 cup Oatmeal	1/3 cup Wheat Germ
1/4 cup Coconut	1/4 cup Sunflower Seeds
1/4 cup Powdered Milk	1 tsp Cinnamon

#### Add:

2 tbsp Honey	1 tsp Vanilla
2 tbsp Oil	

Spread on cookie sheet. Bake at 375° for 8-10 minutes. Cool on paper towels. Eat for a snack or breakfast.

Yield: 6-8 servings

Myrna Arnsparger Lane

### GREEN BEANS WITH BACON

1 lb Green Beans	1 strip Bacon
1/2 small Onion	1/2 tsp Salt
2 cups Water	

Wash beans & cut off ends. Cut into 1" diagonal pieces. Place in saucepan. Add all other ingredients. Cover & boil gently until beans are tender. Drain, remove bacon & onion & serve.

Yield: 4-6 servings

Dottie Arnsparger Brockman

### JAM TARTS

2 cups Flour	1/2 tsp Salt
2/3-1 cup Vegetable Shortening	1/4-1/2 cup ice Water
Your Favorite Jam	Sugar for sprinkling

Sift flour & salt together in a large bowl. Work shortening into flour with fingertips (be gentle) until ingredients are well blended and no large lumps of shortening remain. Dribble in enough ice water to make dough hold together in a ball--but do not make dough sticky. Roll with rolling pin into 1/8" thickness on a floured board. Cut dough into rounds with cookie cutter or drinking glass (dip into flour before using to cut--careful not to spray flour all over kitchen). Place 1/2-1 tsp jam in center of each round. Fold over into half moon & pinch edges together. Prick top with fork. Put on cookie sheet close together. Sprinkle lightly with sugar before baking. Bake at 375° until golden brown on top. Great while still hot, but good anytime. *"Share with Mom & Dad. They'll like them, too."*

Yield: 18-20 tarts

Dottie Arnsparger Brockman

### FINGER JELLO

4 pkg Knox Unflavored Gelatin	3 small pkg Flavored Gelatin
4 cups boiling Water	

In large bowl, combine both gelatins. Add boiling water. Stir until dissolved. Pour into 13x9" pan. Chill until firm. Cut into squares.

Dolores Kaye Brockman

## JOHN SILVERS

### Little

4 Individual Loaves French Bread                      Prepared Mustard  
Cut bread lengthwise into halves & spread with mustard.  
Crisp Lettuce Leaves                      Sliced Boiled Ham  
Sliced Process American Cheese                      Sliced Tomatoes  
Thin Green Pepper Rings  
Put in layers on bottom halves of loaves. Cover with top halves & fasten with wooden picks.

### Long

Make a sandwich with the filling above, but use 1 loaf (1 lb) French bread instead of small loaves. To serve, cut into 4 equal parts.

Hilda Oak Ziegler

## LEMON-PINEAPPLE-CARROT SALAD

1 pkg Lemon Flavored Gelatin (with                      1 13 1/2-oz can Crushed Pineapple  
Sugar)                      2 medium Carrots, grated fine  
1 cup boiling Water                      1/2 cup cold Water  
Shake pkg of gelatin into bowl & pour boiling water over it. Stir until gelatin is dissolved.  
Add 1/2 cup cold water. Stir pineapple, undrained & grated carrots into gelatin. Pour into  
single or individual molds. Set in refrigerator to harden. Serve on lettuce with dollop of  
mayonnaise.

Yield: 4-6 servings

Dottie Arnsperger Brockman

## LEMON SQUARES

1 cup Flour                      1/2 cup Butter  
1/4 cup Powdered Sugar                      2 Eggs  
1/2 tsp Baking Powder                      1 cup Granulated Sugar  
2 1/2 tbsp Fresh Lemon Juice                      Dash Salt  
Sift flour & powdered sugar into bowl. Blend in butter until well mixed. Pat evenly into  
bottom of 8x8" baking pan. Bake at 350 ° for 20-25 minutes. Cool on rack. Cut in squares.  
Sprinkle with powdered sugar.

Dottie Arnsperger Brockman

### **POLKA-DOTTED MACARONI & CHEESE**

- 1 pkg (6 or 7-oz) Macaroni  
Cook as directed on pkg. Drain & Pour into ungreased baking dish, 10x6x1 1/2".
- 1 can (10 3/4-oz) Condensed Cheddar                      1/2 cup Milk  
Cheese Soup    1 tsp Worcestershire Sauce
- Stir into macaroni.
- 2 Frankfurters, cut crosswise into  
very thin slices
- Arrange frankfurters on top of macaroni mixture. Bake at 375 ° uncovered for 25 minutes or  
until hot & bubbly.

Hilda Oak Ziegler

### **MILK SHAKE**

- 2 cups Milk (whole or 2%)                                      2 scoops Ice Cream  
1 tsp Vanilla    2 tbsp Favorite Jam or Sundae  
Topping
- Place all in blender (be sure top is on tight). Blend at high speed until ice cream lumps are  
gone--about 1-2 minutes.

Dottie Arnsparger Brockman

### **MONKEY BREAD**

- 1 4-pkg Canned Biscuits                                      1 cup Sugar
- 1 1/2 stick Margarine
- Grease & flour 4 (9x8") cake pans. Melt margarine & sugar in saucepan. Bring to boil & turn  
back heat, but let mixture remain on stove.
- 2/3 cup Sugar    1 cup chopped Nuts, optional
- 1 tsp Cinnamon
- In a plastic bag, mix sugar, cinnamon & nuts. Open 1 can of biscuits, separate & cut discs  
into 1/4's. Put pieces in bag & shake to coat. Layer bottom of pan, pour 1/4 butter mixture  
over biscuits, repeat with remaining cans of biscuits. Bake at 350° for 20-30 minutes. Cool  
5-10 minutes. Let children pull apart with fingers. *"Makes great snack for a preschool or other young  
group. They can help by shaking & cutting & then share."*

Myrna Arnsparger Lane

## PIGS IN BLANKETS

[illegible]

## PLAYDOUGH

1 cup Flour	1 tbsp Oil
1/2 cup Salt	2 tsp Cream of Tartar
1 cup Water	Food Coloring

Combine all ingredients in a 3-quart pan. Cook over medium heat until dough begins to leave sides of pan. Stir constantly. Cool. Store in airtight container. *"Keeps for months. Don't eat it. Even if it is not poisonous, it's more fun to play with it."*

Myrna Arnsperger Lane

## PUMPKIN COOKIES

1 1/2 cups Brown Sugar, packed	1/2 cup Shortening
2 Eggs      1 lb can Pumpkin	
2 3/4 cups Flour, sifted	1 tbsp Baking Powder
1 tsp Cinnamon	1/2 tsp Nutmeg
1/2 tsp Salt	1/4 tsp Ginger
1 cup Raisins	1 cup Pecans, chopped
Mix sugar, shortening, eggs & pumpkin thoroughly in large bowl. Sift dry ingredients & add to pumpkin mixture. Blend well. Add raisins & pecans. Blend. Drop batter by tsp on ungreased cookie sheets. Bake at 400° for 12-15 minutes or until lightly browned.	
Yield: 6 dozen	Dottie Arnsperger Brockman

## PUMPKIN SEEDS

Seeds from Jack-O-Lantern                                  Salt, optional  
Wash seeds. Spread on buttered cookie sheet. Roast at 350° for 10 minutes or until golden.  
Sprinkle with salt. Eat!

Myrna Arnsparger Lane



### **RAISIN-ORANGE-PEANUT BUTTER SANDWICHES**

10 slices Bread

Soft Butter

Spread 1 side of bread slices with butter.

3/4 cup Crunch Peanut Butter

1/3 cup Raisins

1/3 cup Orange Juice

Mix in medium bowl. Put bread slices together with filling.

Yield: 5 sandwiches

Hilda Oak Ziegler