

Dear Jo and Byran,
Well guess this just about "takes the cake"
for anniversary gifts. But coming from Mary, you
know it would have to be something handmade, or as
I prefer to put it, something of myself. I mostly
put in some things I thought you might like for pot
lucks etc. most of these recipes have come from some
caravanner, guess I'm the worlds worst in standing
along side an empty dish waiting to see who claims it.
You get some good recipes this way tho! Hope you
enjoy them in 772.

Mary Gruenke

Apple Salad Cups
1 box lemon jello
2 cups cranberry juice
1 cup unpared chopped apples
1/2 cup chopped celery
1/4 cup broken walnuts

Heat 1 cup cranberry juice, dissolve gelatin, add other cup juice, put in refrigerator and let partially congeal, add celery, nuts, apples, pour into molds

White grape-sour cream salad

1 small can white grapes 1 small can crushed pineapple 13/4 cup liquid (fruit juice and water) 1 box lemon jello 1/2 cup chopped nuts 1/4 pint sour cream Drain grapes and pineapple, measure juice and water to make 1 3/4 cup, bring to boil and pour over jello, stir well, let cool, add grapes, nuts pineapple and sour cream. (makes 8 indu. molds)

Kraut Salad

1 # 303 can kraut-drain and squeze out juice chop or slice 1 onion, 1/4 cup green pepper, 1/2 cup celery, pimento for color. put in jar, mix good 1/2 cup sugar, 1/2 cup vinegar, 1/4 cup salad oil, small amount of celery seed. Pour over kraut and let chill,

Mary Moss 3 bear salad

1 can kidney beans, 1 can yellow wax beans, 1 can french green beans. Mix 1/2 cup wine vinegar, 3/4 cup sugar, 1/2 cup salad oll, 1 tsp. salt, small amt. pepper, 1/2 cup sliced green pepper, and onion if wanted. Mix well. (drain all beans)

Pauls Grandmothers Tuna Salad

1 can tuna fish small can peas 4 med. size potatoes, cooked and cubed 2 hard boiled eggs, chopped 1 cup chopped celery salt and pepper to taste enough salad dressing to moisten. Serve on lettuce with ritz crackers. Makes a good summer lunch

Martha Eastes Pork and Dressing - (Ind. rally-11. Vernon)

Boil pork roast(2 pound) I used pressure cooker, until tender, reserve juice, take meat off bone. Into park liquid, 1/2 cup chopped celery, 1/4 cup chopped onion, cook about 5 min. to get partially tender. Beat two eggs and add to 1 box (70%.) Kelloggs Herb Seasoned croutons, pour liquid, celery, onions over this should be "soupy". Into buttered quart casserole dish put layer of dressing, then layer of meat and cover wit remainder of dressing. Bake covered until brown, app. 1 hour at 450

your gonna like this one!!!!

More-More Edith Brown 65 Fall Ind. Rally 8 03. med egg noodles cooked 2 pound ground beef 1/2 cup chopped onion 1/2 cup chopped green pepper 3-80z. cans tomato sauce 1 can whole kernel corn 1 tsp. chile powder salt to taste 1/2 pound grated cheddar cheese Brown meat and onions, mix with drained noodles, and all other ingred. except cheese. Turn into greased baking dish and top with cheese, cover and bake at 350 for 1 hour. This would feed a small army, so this was Marys Version

This would feed a small army, so this was Marys Version 1 pound beef, 1/2 cup onion, 1/4 cup green pepper, 1 large can tomato sauce, 1 small can corn, no chili powder 1/2 cup grated cheese, and only 1/2 package noodles. If you like this tupe dish, you'll love this one.

Ground beef and potato casserole

1 pound ground beef 1 tbl. shortening 3/4 cup boiling water, 1 small onion chopped 1 can cream mushroom soup 1/2 tsp. salt, 1/4 tsp pepper 6 med size potatoes, sliced thin Brown beef in shortening, drain to the boiling water add onion and simmer 5 min. add soup, salt and pepper to cooked onion. Grease 1 1/2 gt. casserole, cover bottom with sliced potatoes, then layer of ground beef, top with onion soup mixture, continue alternating layers, bake at 400 40 min. to an hour or until potatoes are tander, extra water may be added if mixture is too dry. 4-6 servings

Tuna Casserale

Mix together, 1 small can tuna, 1 can mushroom soup, 1/2 cup milk, salt and pepper, 2 tsp. chopped parsley, 2 slightly beaten eggs, toast 4 slices bread, pinch off in small bits and add. Put in greased baking dish, sprinkle with toasted bread crumbs and little dry green onion on top Bake 400 app. 1 hour or until lightly browned.

Estelle Booth Roast (Ky spring rally 64)

Brown 3 pound chuck roast
Put on heavy duty foil
Sprinkle on 1 package dry, onion soup mix, then pour
1 can cream mushroom soup over, wrap foil, put on
rack in pan, bake 3 hours at 350.

Marys barbecue sauce (this is good over chicken, pork, cubed beef) I usually partially cook all meat, then put in oven with sauce)

6 tol. vinegar 2 tbl. worchestshire sauce 1 1/2 tsp. lemon juice 1 tsp. dry onion flakes dash tobasco sauce 1/4 tsp. dry mustard 1 1/2 tsp. brown sugar 1/4 cup tomato catsup 1 small clove garlic, chopped Simmer sauce a few minutes before putting on meat.

German Farmers Breakfast

6 slices bacon, cut in small strips

1 small green pepper diced 2 the finely chapped onion

3 large boiled potatoes, peeled and cubed salt and pepper

1/2 cup any kind grated cheese

6 eggs

Fry bacon until crisp, drain off all but 3 tbl fat, add green pepper, onion, potatoes, salt and pepper and cook over med. heat until potatoes are golden, stir frequently, sprinkle cheese over potatoes and stir break eggs over potatoes, cover and cook over very low heat until eggs are set. Serves 6

Ozark Pudding

1 egg beaten until thick and lemon colored 2/3 cup sugar 1/3 cup flour 1/4 tsp. salt 1 1/2 tsp. baking powder 1 to 1 1/2 cup thinly chopped (peeled) apples 1/2 cups broken english walnuts(try adding just a few Gradually add sugar to beaten eggs, sift together flour, sugar and salt, add to egg mixture, fold in apples and nuts, pou into well buttered pan. bake at 350 for 30 min, or until crisp. Should be eaten warm and served with whipped or coffee cream.

Donie West Fruit cobbler crust

In 8x8 cake pan, melt 1/2 stick oleo Mix together 1/2 cup flour, 1/2 cup sugar, 1/2 cup milk 1 tsp. baking powder, mixture will be thin. Pour this over 2 cups sweetened fruit and juice. Crust will rise above fruit. Bake until crisp and brown 350-400 oven for app. 1 hour

Mineola Marshall Pecan Pie

1 cup white sugar

3 eggs, beaten

1 stick oleo, melted

1 tsp. vanilla

1 cup white Karo syrup

1 cup pecans

Place pecans in unbaked pie shell, mix and pour rest of ingredients over nuts.

Bake in 450 oven for 10 minutes, reduce heat to

350 and bake 30 min. or until knife comes out clean

Eunice Garners Jam Cake (if your a jam cake lover, you'll like this one)

3/4 cup crisco, melted

1 1/2 cup sagar 3 eggs beaten

1 cup blackberry jam

1 1/2 tsp. spice(nutmeg and cinnamon mixed)

1/2 tsp. salt

1 tsp. soda

3 cups flour 1/2 cup applesauce

3/4 cup buttermilk 1 cup chopped pecans

Cream shortening and sugar, combine eggs, jam, applesa, sift all dry ingred. add alternately with buttermilk, add nuts Bake at 350

Makes a 13x9 loaf pan and small 8x8 pan

Frost with Penuche icing

1/2 cup butter, 1 cup brown sugar, 1/4 cup milk, 2 cup sifted powdered sugar. Mett butter, add sugar, boil over low heat 2 min. stir, stir in milk, bring to boil Gover.

cool to lukewarm. gradually add powdered sugar, beat und til thick enough to spread, if icing becomes too stiff,

Oatmeal cookies

(These are nice and crisp)

Cream-1 cup oleo, 1 cup brown sugar, 1 cup white sugar Add-2 beaten eggs, 1 tsp. vanille Beat well and add-1 1/2 cup flour sifted with 1 tsp. salt and 1 tsp. soda Add 3 cups Quick cooking oats, 3/4 cup chopped pecans Mix and form on floured wax paper, rolls hould be about 2 inches wide, chill over-nite, slice in 1/4 inch slices and bake on ungreased cookie sheets 350 for 15 min. or until golden color, cool on cake racks

Louisa Morrisons Egg Bread

1/2 cup warm water, 2 pkg. dry yeast, 1 tbl. salt, 1/4 cup sugar, 1 1/2 cup warm milk, 1/4 cup soft butter 3 eggs, 71/4 to 7 1/2 cups sifted flour. Dissolve yeast in water, stir in milk, eggs (slightly beaten) sugar, salt and shortening and 1/2 the flour. Mix with spoon, add rest of flour and mix with hand, turn onto floured board and knead until smooth and blistered (5 min) Round up in greased bowl and bring greased side up, cover with damp cloth and let rise in warm place until double (1 1/2 to 2 hours) Punch down, round up and let rise again until double (30 min) Divide dough into 6 parts, making 6-14 inch long rolls Braid 3 rolls loosely fastening ends, place on 2 greased baking sheets, cover with damp cloth, let rise until double (50 to 60 min) Heat oven to 425, brush briads with a glaze made of 1 egg yolk and 2 tbl. water. Sprinkle with sesame seed, bake 30-35 min.

Moms Chocolate Cake

this is a good moist cake think you'll like it.

1/4 cup crisco, 1/4 cup oleo

2 cups sugar

2 cups sifted flour

2 squares bakers choc. melted 1/2 cup sour cream (rounded up)

2eggs

1 tsp. red food coloring

1 tsp. vanilla

Cream butter, add sugar gradually, beat in 1 eggs at a time, blend in melted chocolate, sour cream, vanilla, and coloring, stir in flour. then mix in carefully by hand, 1 tsp. soda, dissolved in boiling water, this is poured in boiling hot. Pour into greased and floured 13x9 loaf pan(can use two 8x8 pans). Bake at 350 for 35 minutes or until tooth pick comes out clean-turn onto racks and cool

Choc. Icina

Mix together rest of sour cream (from 1/2 pint carton) 1/4 cup soft aleo, 1/2 tsp. vanilla, 1/4 tsp. red coloring 1 box sifted powd. sugar, 1 square melted choc(by hand)

Ruts and Bolts

6 tol oleo

5 tsp. worshestshire sauce

1 tsp. seasoned salt

Melt in large shallow pan.

Mix together-6 cups Chex(Wheat, rice, corn)

2 cups pretzels

1 can mixed nuts

Mix well to coat all dry ingred. Stir every 15 min. for 1 hour in 275 oven cool on paper towels

Gracie Terrill swears you'll live to be a 100 on this!

2 tsp. honey-2tsp. vinegar-1cup hot water
Every darn morning, she says. Cures anything you might have or would get??????

