

BASIC FOOD STORAGE

1 Person - 1 Year

Wheat/Grain Wheat, Rice, Oats, Flour, Spaghetti, Macaroni	300 - 400 lbs.
Oil - Rotate Annually Vegetable Oil, Shortening, Peanut Butter, Mayonnaise, Salad Dressing (Mayonnaise Type) NOTE: 4 gallons = 24 lbs. oil. The following measurements may help: 1 qt. mayo = 1 1/2 lb. oil 1 qt. salad dressing = 1 lb. oil 1 lb. peanut butter = 1/2 lb. oil	4 Gallons
Beans/Legumes Beans (dry, lima, soy), Peas (split), Lentils, Dry Soup Mix	34 lbs.
Powdered Milk Milk, Nonfat Dry, Evaporated (6 cans = 1 lb.)	16 lbs
Sugar Sugar; Granulated, Brown; Molasses, Honey, Jams, Preserves, Jellies, Corn Syrup, Fruit Drink (powdered), Flavored Gelatin	50 lbs
Salt (Store in Original Container) NOTE: This is 4 regular salt packages.	5 lbs
Water 2 liters per day for 2 weeks supply, minimum (Drinking amount only - more for cooking, washing)	28 liters

Rotation can be accomplished by personal use or by sharing with others.

Your Notes

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EGGNOG

Makes about 3 Cups

Combine in blender Or large bowl:

3 eggs	1/2 Cup sugar
1/4 tsp. Salt	2 Cups water
1/2 Cup non-instant dry milk powder Or a shy cup of instant milk powder	1 Tbsp. rum flavoring Nutmeg to taste

Beat or blend until foamy. Chill before serving. Sprinkle with nutmeg.

BREAKFAST IN A GLASS

Serves 1

Combine in a blender container or bowl:

1 Cup cold water	1 egg
1/4 Cup non-instant dry milk powder (Or 1/2 Cup instant milk powder)	1/2 Cup fresh fruit Or 3 oz. of frozen orange juice concentrate

Whip until smooth. For best flavor, chill before serving.

TROPICAL SHAKE

Serves 4

1 (8 oz) can crushed pineapple, with juice - don't drain	
1 medium banana	1 Cup skim milk
1 Cup orange juice	Crushed ice
Mint, optional	

Chill all ingredients thoroughly. Blend un-drained pineapple for 2 minutes. Add banana and blend until smooth. Blend in milk, then orange juice. Pour over ice. May garnish with mint.

COCOA - CHOCOLATE MILK MIX

1 Cup dry hot cocoa mix	1/2 tsp. salt
3/4 Cup sugar	4 Cups dry milk

Combine ingredients and store in tightly covered container.

TO USE: For every cup of cocoa or chocolate milk desired, use 1/2 cup mix and one cup water. Combine part of the water with mix to make a smooth paste. Add remaining water and blend well. Heat for cocoa or chill for chocolate milk. Increase ingredients for each serving desired.

COCOA MIX

15 Cups instant powdered milk	1 Cup cocoa
1 1/2 Cups sugar	1 1/2 tsp. salt

Makes enough for 10 quarts or 40 1-cup servings.
TO USE THE MIX, add 1/2 cup of mix to 1 cup hot water for a warm drink or ice cold water for chocolate milk.

FRUIT SMOOTHIES

A Good Way To Use Bottled Fruit
Serves 4

2 Cups bottled fruit with juice	
3/4 Cup nonfat powdered milk (make milk -4 Tbsp. nonfat dry milk to 3/4 Cup of water)	Or 1 Tbsp. lemon juice Sugar to taste

Put ingredients in blender and blend until smooth. Add 1/2 tray of ice cubes and blend until smooth. (Use almond flavoring with cherries and large stone fruits, lemon juice with berries.)

VARIATIONS:

To use fresh fruit, use one cup of fruit and 1 cup of water and sweeten to taste.

In place of the 3/4 cup water and 4 Tbsp. nonfat dry milk, use 3/4 cup water and 2 Tbsp. dry vanilla pudding.

To add a bit of zing, add the juice of 1 grapefruit to any of the above recipe flavors.

Try using several different fruits together, such as bananas and strawberries, strawberries and pineapple, peaches and apricots, etc.

When using bananas, you may use the ones which have turned dark brown, then use less sugar, as the bananas sweeten the drink well.

RICH COCOA MIX

Makes enough for 8 quarts

10 2/3 Cups instant dry milk	1 (6 oz) jar instant coffee creamer
1 lb. can instant chocolate	1/2 Cup powdered sugar

(Note: 10 cups plus 2/3 cup, not ten 2/3 cups of instant dry milk is what this recipe is calling for.) Mix well. Keep in covered, air tight container.

TO USE: Mix 1/2 Cup mix with 1 Cup hot water.

BUTTERMILK

To 1 Cup milk add 1 Tbsp. vinegar Or lemon juice and let stand for five minutes.

SWEETENED CONDENSED MILK

Makes about 14 ounces

3/4 Cup non-instant (1 1/3 Cups instant) dry milk powder	
3/4 Cup sugar	1/2 Cup <u>hot</u> tap water

Place hot water in blender. With blender going, add sugar and dry milk, blend until smooth.

BASIC BREAD

Makes 2 Loaves

5 ½ 6 Cups all-purpose flour
2 Tbsp. sugar
1 Tbsp. salt
2 pkg. Fleischmann's Rapid Rise Yeast 2 ¼ Cups water
¼ Cup butter or margarine

Combine 2 cups flour, sugar, salt and yeast in a large bowl. Heat water and butter until very warm (120° - 130° F). Add to dry ingredients, stirring well. Gradually stir in enough remaining flour to make a soft dough. Knead until smooth and elastic, about 8-10 minutes. Cover dough and let rest for 10 minutes on a lightly floured surface. Divide dough in half. Roll each half to 12x8-inch rectangle. Beginning at short ends, roll up tightly as for jelly roll. Pinch seams and ends to seal. Place loaves, seams down, in greased 9x5-inch loaf pans. Cover and let raise in a warm, draft-free place until doubled in size, about 1 hour. Bake at 375°F. for 30 - 35 minutes or until done. Remove from pans and cool on wire rack.

VARIATIONS:

(This method may be used with any recipe for bread, including those using eggs, etc.)

QUICK, ONE-Raise METHOD

1. Set aside 1 cup flour from total amount (save for later use in recipe). Mix remaining flour(s) Rapid Raise Yeast and all other dry ingredients in large bowl.
2. Heat shortening and all other liquids except eggs until very warm (120°-130°F).
3. Stir warm liquids into dry mixture. Mix in eggs, if required. Mix in enough reserved flour for desired batter or dough consistency.
4. Knead (if required) as directed in recipe. Cover dough; let rest 10 minutes (this rest replaces the first rising in a traditional recipe).
5. Shape dough and place in prepared pans as directed in recipe. Cover; let raise in warm, draft-free place until doubled in size.
6. Bake as directed.

TRADITIONAL TWO-Raise METHOD FOR BREAD

Combine ¼ cup warm water (105°-115°F.) and 1 tsp. sugar. Add yeast and stir to dissolve. Rapid Raise yeast will require 2 complete raising times if dissolved in water.

Follow Basic Bread directions, but where the recipe calls for the 10minute rest, let raise until double in bulk. Punch down and allow to raise once again until double in bulk. Punch down and form into loaves or rolls as desired, cover and let raise until doubled in size, then bake as recipe directs.

NOTES: For the Best Results, use a thermometer to gauge the temperature of liquids. If the water is too hot, it may kill the yeast, and the dough would not raise.

1 Pkg. Rapid Raise Yeast (1/4 oz) = 1 Pkg. Active Dry Yeast (1/4 oz)
1 Pkg. Active Dry Yeast (1/4 oz) = 1 Cake Fresh Yeast (0.6 oz)
1 Pkg. of Rapid Raise Yeast measures about 2 ¼ tsp.

BASIC BREAD

9 Cups whole wheat flour
2 Tbsp. + 2 tsp. yeast
2 Tbsp. salt
Stir together, then add:
¼ Cup oil
5 ½ Cups warm water;
½ Cup honey; 3 Tbsp. lemon juice (optional)
Knead in about 3 cups additional flour. Form into loaves and put into greased loaf pans. Let raise in oven. Bake at 325° F. until done.

QUICK BREAD

Makes 1 loaf

3 Cups whole wheat flour 3 tsp. baking powder
½ tsp. salt

Stir together, then add:
1 Cup milk or water 1 egg
¾ - 1 Cup honey Or sugar Or molasses,
bananas Or pumpkin Or raisins Or nuts

Stir together. Bake at 350° F. for 1 hour.

WHEAT AND WHITE BREAD (FOR THE BREAD MAKER)

Place ingredients in the bread maker in the following order:

2 tsp. dry yeast, 1 ½ Cups white flour, 1 ½ Cups wheat flour, 1 tsp. salt, 2 Tbsp. oil Or yogurt, 3 Tbsp. honey Or sugar, 1 ⅛ Cups lukewarm water.

NOTE: You will need to use the oil and honey together Or the yogurt and sugar together. There is a reaction between the yogurt and honey that keeps the bread from rising. Bake according to your bread maker directions. Compare the flour amount of this recipe to the flour amount called for with your bread maker to give you an idea of the size of loaf this will produce.

WHOLE WHEAT BREAD

Makes 3 loaves

1 Pkg. dry yeast (1 Tbsp) 2 tsp. salt
¼ Cup warm water 1 Cup cold water
2 Cups hot water ½ Cup dry milk
2 Tbsp. Shortening 7-8 Cups whole wheat flour
½ Cup brown sugar

Mix yeast and warm water and set aside. Pour hot water over the shortening, sugar and salt. Mix the dry milk with 1 cup of the whole wheat flour, add hot water mixture to this and 1 cup of cold water, then add yeast mixture. Add 6 - 7 more cups of whole wheat flour. Knead until smooth and elastic and let raise almost double, then time as follows; Let raise 40 minutes, punch down; raise 20 minutes, punch down; raise 20 more minutes, punch down.

Shape into 3 loaves and place in 3 small greased bread pans. Allow to raise until double in bulk. Bake at 375° F. for 40-45 minutes.

SOURDOUGH

Despite any suggested mystique about sourdough, it is but a leavening agent and leavening can be found in the Bible in the Old Testament. As part of the celebration of the Feast of the Pass-over, unleavened bread was to be used; therefore, some sort of leavening was normally used in their daily breads.

STARTERS: Starter" (or "sponge") is the name of the leavening product developed when combining flour, liquid and some source of yeast spores. (Sometimes, sugar is added to the starter to feed the yeast) This product also adds flavor to the end product. This flavor adds some degree of "sourness" or "tanginess" and provides us with "sourdough". However a starter is obtained, it should be kept in crockery, glass or plastic containers. Metal seems to have an adverse chemical reaction to the life of starters.

The easiest way to get into sourdough is to obtain a .start" from someone already into sourdough cooking. Most "starts" are about 1/2 cup in quantity. To reconstitute this 1/2 cup, add 2 cups of warm tap water and two cups flour, mix well, cover and let stand in a warm place (out of drafts) overnight. This provides about 1 quart of starter. Store in the refrigerator in a sealed container. Take out the amount of starter called for in a recipe and return remainder to the refrigerator. When about 1/2 cup remains or two - three weeks have passed, plan to reconstitute as suggested. You now have another supply.

The next easiest way to establish a "start" is to add a package or one tablespoon of yeast to 2 cups of warm tap water and mix in 2 cups of flour. Cover and let stand in warm, draft free place for about 24 hours. Stir down once or twice.

TO "SET A SPONGE" (OR STARTER) FOR A RECIPE:

About 12 hours before planning to mix recipe, mix in a bowl 1/2 cup starter, 2 cups flour, 2 cups liquid (water, milk or water drained from cooked potatoes). Cover bowl with cheesecloth and put it in a warm draft-free place. Just before mixing the recipe, take 1 cup of batter to replenish starter in your crock. Use the balance in your recipe.

SOME VARIATIONS OF STARTERS

- a In place of warm tap water use the water in which potatoes have been cooked.
- b Use milk for the liquid. This starter does not keep as long as one with water. If you really want a "tang" of a "sour" starter, use part buttermilk or sour milk.
- c Rather than white flour use whole wheat, rye, unbleached or combinations of flours. Some people keep both a white flour and one with whole wheat going at the same time.

If you want to really do it the "old fashioned" way, mix 2 cups water with 2 cups flour and let stand uncovered, out of a draft, for several days until it bubbles good. This method collects the yeast spores from the air, so it can take several days.

Many recipes tend to use sourdough more as a flavoring agent than for its leavening properties.

SOURDOUGH STARTER #2

2 Cups water 2 Cups flour
1 scant Tbsp. yeast (1 pkg.)

Mix well and let stand in warm place out of draft for about 24 hours. Stir down once in a while. It will store in refrigerator for several days. The more you use it, the better it becomes.

SOURDOUGH STARTER #3

2 Cup warm water 2 Cup flour
1 pkg. dry yeast 1 Tbsp. sugar

Put warm water into crock. Sprinkle yeast over water and stir with wooden spoon until dissolved. Add flour and sugar. Mix until smooth. Cover and set aside 36 to 45 hours. Stir each time you are in the kitchen. Use 1 1/2 C of the starter in bread recipe.

To store remainder, beat 2 cups flour and 2 cups warm water into remaining starter batter. Let stand in warm place at least 5 hours. Cover and store in refrigerator. Allow water needed in bread to warm to room temperature before using. Never add anything to starter but the flour and water needed to keep it going. **Do not use metal spoons or containers.**

SOURDOUGH BREAD

Set sponge and let stand overnight or for six to eight hours.

4 Cups sifted flour (or more) 2 Tbsp. sugar
1 tsp. Salt 1/4 tsp. baking soda (added later)
2 Tbsp. fat

Sift dry ingredients (using about 3 cups flour) into a bowl, making a well in the center. Add fat to the sponge and mix well. Pour mixture into the well of flour mixture. Mix well and add enough flour to make a soft dough for kneading.

Knead on floured board or cloth for 10 - 15 minutes. Place in a greased bowl. Cover and let raise in a warm place without drafts. This can take 2 to 4 hours, or until doubled in bulk. Dissolve the baking soda in a tablespoon of warm water and add to the dough. Knead it in thoroughly. Shape dough into loaves' and place in greased bread pans and set aside to raise. When doubled in bulk, bake at 375' F. for 50 - 60 minutes or until well-browned and has a hollow sound when tapped on the bottom.

SOURDOUGH BREAD

1 pkg. dry yeast 1 1/2 Cups sourdough starter
2 Tbsp. Sugar 3 1/2 - 4 Cups flour
2 tsp. Salt 1 egg, used as egg wash
1 Cup warm water

Mix starter, yeast and warm water. Let stand until yeast is dissolved. Add remaining ingredients, except egg. Punch down. Form into loaves. Cover and let raise until doubled. Beat egg and brush over unbaked loaves. Bake in 400' F. oven for 30-35 minutes.

SOURDOUGH BISCUITS

1/2 Cup starter 1 Tbsp. sugar
2 1/2 Cups flour 1/2 tsp. baking soda
3/4 tsp. salt

Mix starter (recipe on this page), using milk as the liquid and 1 cup of flour from this recipe for a total of 3 cups of flour, and let set overnight or all day. Combine salt, sugar, baking powder, soda and 1/2 cup flour. Mix this with the sponge. Turn out mixture on a board with remaining 1 cup of flour. Mix with hands and knead. Roll out to about 1 inch thick. Cut out and dip in oil or fat and set in ungreased 9x13-inch pan with sides barely touching. Let raise 1/2 hour. Bake at 375' F. Makes 12 - 16 biscuits.

OATMEAL BREAD

Makes 2 loaves

1/2 Cup warm water	1/2 Cup honey Or molasses
2 Tbsp. active dry yeast	2 Cups all-purpose flour
3/4 Cup water, boiling	1 Tbsp. salt
3/4 Cup rolled oats	3-3 1/2 Cups all purpose flour
1 Cup buttermilk	1/3 Cup vegetable oil

(Note: 1/3 Cup dry powdered milk mixed with 1 Cup water and 1 Tbsp. vinegar Or 1 Tbsp. lemon juice makes your own buttermilk.)

In small bowl, stir yeast into the warm water; allow to stand until yeast dissolves and bubbles up. In medium saucepan, bring the water to boiling; stir in oatmeal and cook several minutes. Remove from heat; add buttermilk, oil, and honey or molasses.

Sift flour, salt, and soda into a large mixing bowl. Add yeast mixture and oats mixture and beat with wire whip or slotted spoon; let stand 5 minutes. Gradually add enough of remaining flour until dough is stiff enough for kneading. Turn out onto floured surface and knead 8 to 10 minutes or until a soft, elastic ball forms. Place dough in clean greased bowl, cover with plastic wrap and allow to raise until double in bulk, about 1 1/2 hours. Punch down dough and divide into two portions; cover with towel and allow to rest 10 minutes. Form into loaves and place in greased 8 x 4-inch pans. Cover and let raise until double in bulk. Bake at 350' - 375' F. for 45 to 50 minutes or until done. Remove from oven and turn out to cool on wire rack.

HONEY OAT BREAD

Makes 2 loaves

2 Tbsp. dry yeast	2 Cups boiling water
1/2 Cup warm water	6 - 6 1/2 Cups flour
1/4 Cup shortening or oil	2 Cups rolled oats
1/3 Cup honey	1/2 Cup instant nonfat dry milk powder
1 Tbsp. salt	

Dissolve yeast in 1/2 cup warm water. In 2 cups boiling water, melt shortening; add honey and salt. Cool to lukewarm. Combine 2 cups flour, the oats and the dry milk. Stir into cooled shortening and honey liquid. Add yeast, and beat with electric mixer at high speed for 3 - 4 minutes. Add remaining flour and knead to make a smooth, elastic dough. Cover and let raise until double in bulk. Divide dough and shape into loaves. Place in greased bread pans and bake at 350' F. for 50 minutes.

CORN BREAD

Makes 1 loaf

1 2/3 Cups flour	1 2/3 Cups yellow cornmeal
2/3 Cup sugar	2 eggs, beaten
5 tsp. baking powder	1 2/3 Cups milk
1 tsp. salt	1/3 Cup margarine, melted

Mix flour, sugar, baking powder, and salt in a large bowl. Stir in cornmeal until well blended. Add eggs and milk, stir to smooth batter. Stir in melted butter just until blended. Do not over-stir. Pour into well-buttered 9 x 5 x 3-inch loaf pan. Bake at 425' F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes, loosen around edges and turn out to cool.

OATMEAL CROQUETTES

Makes 10 servings

2 Cups cooked oatmeal (follow pkg. directions)	1 egg, well beaten salt to taste
1 small onion, chopped	pepper to taste
1 Cup soft bread crumbs	flour

Combine all ingredients except flour. Season to taste. Add sufficient flour to make a stiff drop batter. Mix very thoroughly, then drop by teaspoonfuls into hot fat. Fry until golden brown. Drain on paper towels. Extra dry rolled oats may be added to make a more chewy croquette.

TORTILLAS

2 Cups flour	1 tsp. salt
1/4 Cup shortening	1/2 Cup warm water

Mix flour and salt. With fork, cut in shortening. Add water and mix with fork to make stiff dough. Form a ball and knead on lightly floured surface. Divide dough into 10 pieces and shape into balls. Roll out to paper thin. Bake on very hot ungreased griddle until freckled about 20 seconds on each side. Serve warm with refried beans, tomato sauce, sprouts, cheese, fajitas or use to make enchiladas.

WHEAT THINS

1 3/4 Cups whole wheat flour	1/3 Cup oil
3/4 tsp. Salt	1 Cup water
1 1/2 Cups flour	

Mix dry ingredients. Add oil, salt and water to mixture. Knead as little as possible to make a smooth dough. Roll dough very thin. Score with a knife into desired size. Prick each cracker a few times with a fork. Sprinkle dough lightly with salt or onion salt. Bake at 350' F. until light brown and crisp, about 30 - 35 minutes.

PICNIC PRETZELS

A great activity to do with children. Permission was given to print the recipe, found in The Friend, August 1996; pg 27.

1 Envelope dry yeast Or 1 Tbsp. dry yeast	1 tsp. salt 4 - 5 Cups flour
1 1/2 Tbsp. sugar	1 egg, beaten
1 1/2 Cups warm water	Coarse salt

In a large bowl, dissolve the yeast and sugar in the warm water; let sit about 5 minutes. Stir in the salt and 2 - 3 cups of the flour to make a soft batter. Keeping your hands dusted with flour, knead in enough additional flour to make a dough stiff enough to roll out. Still keeping your hands dusted with flour, take a lump of dough about the size of a peach, and roll it between your hands to make an 8 inch to 12 inch (20cm to 30cm) rope about as thick as your finger. Twist the rope into a pretzel shape, place it on a greased cookie sheet, brush it with beaten egg, and sprinkle with coarse salt on the top. Repeat these last two steps until the dough is used up. Bake at 425'F. for 12 - 15 minutes. until the pretzels are golden brown. Remove from sheet and cool.

Cover loosely to store. If you want to add a little flavor, add 1/2 tsp. caraway seeds. very coarsely ground.

BEST EVER ROLLS

1 1/4 Cups milk	1 1/2 tsp. salt
1/4 Cup Potato Pearls, dry	1 pkg. active dry yeast Or
2/3 Cup margarine Or butter	2 Tbsp. of dry yeast
1/2 Cup sugar	2 eggs, well beaten
3/4 Cup water	

Bring 3/4 cup water and 1/4 cup milk to boil. Pour into large mixing bowl. Add potato pearls and beat with whisk or fork until blended. Heat remaining milk in same saucepan and pour over potato, margarine or butter, sugar and salt. Cool until lukewarm. Soften yeast in first mixture with eggs and 3 cups of flour. Beat with either wooden spoon or electric mixer until light and smooth. Stir in enough flour by hand to make a dough firm enough to knead. Turn out on floured board and knead 10 minutes or until elastic. Put in greased bowl and turn greased side up. Cover with plastic wrap and refrigerate until needed. When ready to bake, shape as many rolls as desired in preferred form (parker house, cloverleaf, etc.). Brush with melted margarine/butter and let raise in warm place 1 hour, or until light. Bake in hot oven (400' F.) 15-20 minutes. Makes 3 1/2 dozen medium rolls. Rolls may be shaped without refrigerating, if preferred. Raising time may be slightly less.

VARIATIONS:

BROWN 'N' SERVE ROLLS

Using the above recipe, bake rolls at 275' F. for 20-25 minutes, or until rolls just start to change color. Cool in pans or on sheets for 20 minutes. Remove from pans or cookie sheets and finish cooling on wire racks. Wrap tightly in plastic bags and refrigerate up to 1 week. May freeze for longer storage. Just before serving, place rolls on ungreased baking sheet. Bake at 400' F. for 10-12 minutes or until golden brown. If desired, brush with melted butter or margarine.

SOURDOUGH CINNAMON ROLLS

1/2 Cup starter (Page 5)	1 tsp. baking powder
1 Cup evaporated milk	1 tsp. salt
2 Cups sifted flour	2 Tbsp. melted butter
1/4 Cup butter	1/4 Cup packed brown sugar
3 Tbsp. Sugar	1 1/2 tsp. cinnamon
1 egg	1/4 Cup raisins (optional)
1 1/2 Cups flour (or more)	Melted butter
1/2 cup baking soda	

Combine starter, evaporated milk and 2 cups of flour in a large bowl; cover and leave at room temperature overnight. The next morning, beat together butter, sugar and egg; blend into sourdough mixture. Combine the 1 1/2 cups flour, baking soda, baking powder and salt mix with other mixture. Turn onto a floured board and knead until the dough surface is satiny and it doesn't stick to the board. You may need to add a little more flour to keep it from sticking.

Place the ball of dough in the center of the board and roll out into a rectangle 8x16 inches. Brush surface with melted butter and sprinkle with a mixture of brown sugar, cinnamon, and raisins. Roll up dough starting with one of the long sides; cut rolls at 1 3/4-inch intervals with string or scissors. You should have nine rolls. Dip top and bottom of each roll in melted butter, place in greased pan, cover and set in a warm, draft-free place for about one hour, or until nearly doubled in bulk. Bake at 375' F. for 30 - 35 minutes or until dark golden. Glaze or frost while still warm, using your favorite glaze frosting recipe, or the one following the Cinnamon Rolls recipe in the following column.

CINNAMON ROLLS

Makes 24 rolls

5 1/2 - 6 Cups flour	1/4 Cup butter
2 pkgs. yeast (2 Tbsp.)	2 eggs
1/2 Cup sugar	1/3 Cup butter, melted
1 1/2 tsp. salt	3/4 Cup sugar
1 Cup milk	1 1/2 tsp. cinnamon
1 Cup water	1/2 Cup chopped nuts
	1 Cup raisins (optional)

Pre-heat oven to 375'F. In large bowl, combine 2 cups flour, yeast, 1/2 cup sugar and salt. Mix well. In saucepan, heat milk, water, butter until warm. Add to flour mixture. Add eggs. Mix until moistened, then beat 3 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a soft dough. Knead on floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover; let raise in warm place until light and doubled in size, about 1 hour. Punch down. Divide into 2 parts. On lightly floured surface, roll or pat each half into a 12 x 9-inch rectangle. Brush each part with melted butter. Combine 3/4 cup sugar, cinnamon and nuts. Sprinkle over buttered surface. Add raisins. Starting with 12-inch side, roll up tightly, pressing dough into a roll with each turn. Pinch edges to seal. Cut each roll into 12 pieces. Place cut-side down in greased 13x9-inch pans. Cover; let raise in warm place until almost doubled, about 30 minutes. Bake at 375' F. for 20 minutes or until golden brown. Combine Glaze ingredients; blend until smooth. Drizzle over hot rolls. Serve warm or cold.

GLAZE

3 Tbsp. butter, melted	2 Cups powdered sugar
1/2 tsp. maple or vanilla flavoring	

CINNAMON APPLE ROLLS

Makes about 8 rolls

3 Cups flour	2 Tbsp. sugar
4 tsp. baking powder	1 tsp. salt
1 Cup milk	1/2 Cup oil
2 Cups chopped apples	1/2 Cup brown sugar
1 tsp. Cinnamon	1 Cup brown sugar
1/2 Cup oil	1/2 Cup chopped nuts

Combine flour, 2 Tbsp. sugar, baking powder and salt. Add milk and 1/2 cup oil; stir just enough to hold dough together. Place on lightly floured surface and knead. Roll into 1/4 inch thick rectangle. Cover dough with combined apples, 1/2 cup brown sugar and cinnamon. Roll up jelly-roll fashion. Cut into 1 inch thick pieces. Combine 1 cup brown sugar, 1/2 cup oil and nuts in bottom of 13x9x2 inch pan. Place rolls in pan. Bake at 425' F. for 15 - 20 minutes, until desired brownness. Immediately turn upside down onto large platter or cookie sheet. Serve warm.

SOURDOUGH DOUGHNUTS

1/2 Cup starter (Page 5)	1/2 tsp. nutmeg
1/3 Cup sour or buttermilk	1/4 tsp. cinnamon
2 Tbsp. shortening	1/2 tsp. baking soda
1/2 Cup sugar	1/2 tsp. salt
2 egg yolks	1 tsp. baking powder
2 Cups flour	

Extra sugar for coating doughnuts after frying Mix liquids together. Sift dry ingredients into liquid mixture. Roll out and cut. Heat oil to 390' F. Fry doughnuts until golden brown, turning once. Set on paper towels to drain. While warm, completely cover the doughnuts with sugar.

CAKE MIX CINNAMON ROLLS

1 Pkg. white or yellow cake mix	2 Tbsp. yeast
2 3/4 Cups hot tap water	5 Cups flour, divided
Cinnamon, as needed	Melted butter, as needed
	Brown sugar, as needed

Stir together cake mix, yeast, and 2 cups of the flour. Add the hot tap water. Stir, then add 3 more cups of the flour. Knead together until mixed. Let raise double in size. Roll out, spread with melted butter, cinnamon and brown sugar as desired. Roll up like jelly roll, cut (dental floss is great to cut the rolls from the main log) and place on greased pans. Let" raise in pans until double in bulk. Bake at 350' F. for 20 minutes. Frost while warm. Try other flavors of cake mixes.

FROSTING: Use a box of powdered sugar, and add either milk or water a teaspoonful at a time, beating after each addition until desired consistency is reached. Thicker icing should be spread on rolls with the side of a table knife or small spatula. Thinner icing may be drizzled generously over the top of each roll.

BAKING POWDER BISCUITS

Makes 12 - 16 biscuits

2 Cups flour	3 tsp. baking powder
1 tsp. salt	1/3 Cup shortening
3/4 Cup milk	

Preheat oven to 425' F. Combine flour, baking powder and salt. Add shortening and use fork to cut in to resemble coarse meal. Add milk; stir until blended. Transfer dough to lightly floured surface. Knead gently, 810 times. Roll dough 1/2 inch thick. Cut into biscuits with biscuit cutter or use drinking glass that is floured so the dough comes away from the glass. Bake on ungreased baking sheet for 12 - 15 minutes.

WHEAT MUFFINS

Makes 12 muffins

2 Cups whole wheat flour	1 cube melted margarine
1 Cup brown sugar	1 egg
1/4 tsp. Salt	1 tsp. vanilla
1 tsp. baking soda	
1 Cup milk (1/3 Cup powdered milk and 1 Cup water)	

Mix dry ingredients together in a medium-sized bowl. (If you are using powdered milk, mix dry milk with dry ingredients, water with liquid ingredients.) In large measuring cup combine liquid ingredients. Pour over dry ingredients and stir just until moistened. Spoon into greased muffin tins. Bake at 350' F. for 15 minutes.

SOURDOUGH WHOLE WHEAT MUFFINS

Set sponge the night before. (See Page 5)

1 1/2 Cups whole wheat flour	
1/2 Cup sugar	1/2 Cup oil
1 tsp. Salt	1/4 Cup non-fat dry milk (dry)
2 eggs	1 Cup raisins (optional)

Sift dry ingredients into a bowl; make a "well" in the center. Mix thoroughly the egg and oil with sponge. Add this to the well in the flour. Stir only enough to moisten the flour mixture. Fill greased muffin tin 3/4 full. Bake at 375' F for 30-35 minutes. Yields about 20 small or 12 large muffins.

OATMEAL RAISIN MUFFINS

Makes 12 muffins

1 egg	3 tsp. baking powder
3/4 Cup milk	1/2 tsp. salt
1 Cup raisins	1/2 tsp. ground nutmeg
1/2 Cup vegetable oil	1/4 tsp. ground cinnamon
1/3 Cup sugar	1 Cup white or whole wheat flour
1 Cup rolled oats	

Heat oven to 400' F. Grease bottoms only of 12 medium muffin cups or line with cupcake liners. Beat egg; stir in milk, raisins and oil. Stir in remaining ingredients all at once, just until flour is moistened (batter will be lumpy). Fill muffin cups about 3/4 full. Bake in pre-heated oven until golden brown, about 20 minutes. Remove from pan immediately.

ROLLED OAT MUFFINS

Makes 10 servings

1 1/2 Cups rolled oats	1/2 tsp. salt
3/4 Cup flour	2 eggs, separated
3/4 Cup hot water	4 tsp. baking powder
2 Tbsp. corn syrup	2 Tbsp. cooking oil
1/4 Cup sweetened condensed milk	

Pour hot water and condensed milk over rolled oats and let stand 1/2 hour. Add syrup, cooking oil, and beaten egg yolks. Sift flour, measure, and sift with baking powder and salt. Add to first mixture. Beat only until smooth. Fold in stiffly beaten egg whites. Fill well-greased muffin tins 2/3 full. Bake at 425' F. for 20 minutes.

BRAN MUFFINS

3/4 Cup honey	2 1/2 tsp. baking soda
1/2 Cup butter	2 Cups buttermilk
2 eggs	1 Cup boiling water
1/2 tsp. Salt	2 Cups bran
2 1/2 Cups whole wheat flour	

In a small bowl pour 1 cup boiling water over 1 cup of the bran and set it aside until needed. (1 cup bran will remain dry.) Cream honey, butter, and eggs together in a medium-sized bowl. In a separate bowl add the whole wheat flour, salt, and baking soda. Alternately add the whole wheat flour mixture and buttermilk to the creamed mixture. Add the bran and water mixture. Fold in the remaining 1 cup of dry bran. Bake at 400' F. for 15-20 minutes. (This mixture can be stored for 5 weeks in the refrigerator. Do not stir.)

SURPRISE MUFFINS

Makes 12

3 Cups flour	4 tsp. baking powder
1/4 Cup sugar	1 tsp. salt
1/4 Cup butter	3 eggs
1 Cup milk	1 Cup raisins (optional)
1/2 Cup grape jelly or any flavor jam or jelly you have	

Sift together flour, baking powder, sugar and salt. Add butter to mixture and cut in with fork. Mix eggs, milk and raisins; blend into flour mixture. Stir lightly just to dampen flour. (If too dry, add a few drops more milk.)

Spoon into greased muffin tin. Push 1 spoonful of grape jelly down into batter of each muffin before baking. Bake in pre-heated 425' F. oven for about 20 minutes.

SOURDOUGH ENGLISH MUFFINS

Makes 12- 14 muffins
(See Sourdough Starter Page 5.)

2 Cups sourdough starter	6 Tbsp. yellow cornmeal
3/4 Cup buttermilk	1 tsp. baking soda
2 3/4 - 3 Cups flour	1/4 tsp. salt

Mix together the starter and buttermilk. Combine the flour, 4 Tbsp. cornmeal, soda, salt and add to the buttermilk mixture. Stir to combine, using hands when necessary. Turn onto lightly floured surface; knead until smooth, adding more flour *if* necessary. Roll dough to 2/3 inch thickness. Cover and let raise for a few minutes. Using a 3-inch cutter, cut muffins. Sprinkle sheet of waxed paper with the remaining cornmeal, and coat muffin circles on both sides. Cover and let raise until very light, about 45 minutes. Bake on medium hot, lightly greased griddle about 30 min., turning often. Cool and split. Toast, serve with butter.

MUFFINS OR PANCAKES

Stir together:

about 5 Cups whole wheat flour	2 tsp. salt
2 Tbsp. baking powder	

Then add:

1/4 Cup oil or applesauce	1/2 Cup honey
1-2 eggs	water to right consistency

Bake at 350' F. for muffins, or on a griddle for pancakes.

BANANA BREAD

3 eggs	1/2 Cup water
1/2 Cup oil	3 Cups mashed bananas
3 tsp. vanilla	3 Cups sugar
3 Cups sifted flour	1 tsp. salt
1 tsp. baking soda	3 tsp. cinnamon
1/2 tsp. baking powder	1 tsp. nutmeg
1 - 2 Cups nuts, chopped	

Beat eggs until foamy. Add water, oil, bananas, vanilla, and sugar and mix well. Set aside. Sift together the flour, salt, baking soda, cinnamon, baking powder and nutmeg. Add to banana mixture and mix well. Add chopped nuts. Mix well. Pour *into* loaf pans that have been greased, then lined with wax paper, then greased once more and floured. This step is important or the bread may not come out of the pans in one piece. Bake at 350' F. for 1 hour or until toothpick inserted in the center comes out clean. Let cool 30 minutes and remove from pans and immediately remove wax paper. Serve warm or cold. Bread may be frozen after baking.

SOURDOUGH BISCUITS

(See Sourdough Starter Page 5.) Makes 12-16 biscuits

2 Cups starter	1 Tbsp. sugar
2 1/2 Cups flour	1/2 tsp. baking soda
3/4 tsp. salt	1/2 tsp. baking powder

Oil for dipping

Combine salt, sugar, baking powder, baking soda and 1/2 cup flour. Mix this with the sponge. Turn out mixture on a board with about 1 cup of flour. Mix with hands and knead, adding flour as needed. Roll out about 1 inch thick, cut out and dip in oil or fat, place on greased baking sheet, and let raise 1/2 hour. Bake at 375' F.

SOURDOUGH APPLESAUCE BREAD

Makes 1 loaf (See Sourdough Starter Page 5.)

1/3 Cup shortening	2 Cups sifted flour
1 Cup sugar	1 tsp. salt
1 egg	1 tsp. baking soda
1 tsp. vanilla	1/4 tsp. cinnamon
2/3 Cup applesauce	1/4 tsp. allspice
1/2 Cup sourdough starter	1/2 Cup chopped nuts

Cream shortening and sugar; add egg and vanilla, mix well. Stir in applesauce and sourdough starter. Set aside. Sift together flour, baking soda, salt, cinnamon and allspice. Add to creamed mixture, mixing well, then stir in nuts.

Place in greased 9x5-inch loaf pan and bake at 350'F. for 50 minutes or until toothpick inserted in the center comes out clean. Cool for about 10 minutes, then remove from pan and place on rack to complete cooling. When cool, slice.

BANANA NUT BREAD

Makes 1 loaf

1 1/2 Cups flour	2 1/2 tsp. baking powder
1/2 Cup sugar	1/2 tsp. salt
1/2 tsp. baking soda	1 Cup crushed cereal
1/3 Cup chopped nuts	1 egg, beaten slightly
1/4 Cup oil	2 Tbsp. water
1 1/2 Cups mashed bananas	1 tsp. vanilla

Pre-heat oven to 350' F. Grease loaf pan. Stir together flour, sugar, baking powder, salt, baking soda, cereal, and nuts. Combine egg, oil, water, mashed bananas and vanilla. Add all at once to dry ingredients. Stir just until moistened. Spread evenly into pan. Bake 50 - 55 minutes or until toothpick inserted in center comes out clean. Let cool 15 minutes before removing from pan.

ZUCCHINI BREAD

Makes 3 loaves

4 Cups zucchini, shredded	2 tsp. salt
4 eggs	2 tsp. baking soda
3 1/2 - 4 Cups sugar	2 tsp. nutmeg
2 Cups oil	1 tsp. baking powder
3 Cups wheat flour	2 Cups chopped nuts (optional)
3 Cups white flour	2 Cups chocolate chips (optional)
4 tsp. cinnamon	(Mini chocolate chips are good)

(Note: You may use 1 cup of oil and 1 cup of water in place of 2 cups of oil. If you prefer, you may substitute 1 cup of applesauce for 1 cup of the oil. Also, if you "dust" the chocolate chips with a little flour, they won't sink to the bottom of the bread.) Grease and flour 3 bread pans. Set aside. Combine all ingredients and pour into pans. Bake at 325' F. until toothpick inserted in center comes out clean, at least 65 minutes. Cool 15 minutes and remove from pans.

PANCAKE AND WAFFLE MIX PANCAKES:

Mix amounts of (1) flour, (2) water, (3) oil, and (4) eggs in the amounts for the following yields:

6 Pancakes	12 Pancakes	20 Pancakes
(1) 1 Cup	2 Cups	3 Cups
(2) 3/4 Cup	1 1/2 Cups	2 1/4 Cups
(3) 2 Tbsp.	1/4 Cup	6 Tbsp.
(4) 1	2	3

Mix ingredients together until dry ingredients are moistened (batter will be lumpy). Bake on hot griddle or lightly greased skillet.

VARIATIONS: APPLE PANCAKES

Stir in 1/2 cup finely chopped apples to prepared pancake batter. Sprinkle cinnamon or nutmeg to taste.

NUTTY PANCAKES

Sprinkle 2 Tbsp. broken nuts over pancakes before turning.

WAFFLES:

2 Cups pancake mix, above 1 egg
1/4 Cup oil 1 1/2 Cup milk

Mix all ingredients together until dry ingredients are moistened. Pour batter onto center of hot waffle iron and cook according to manufacturer's instructions. For even baking of waffles, close lid quickly. Wait for signal light or until steam stops. Makes 6 waffles.

VARIATION: ORANGE WAFFLES

Add 1 tablespoon grated orange peel to batter. Cook as above.

DELICIOUS OATMEAL PANCAKES

Makes 8 to 10 pancakes

1/2 Cup whole wheat flour 2 eggs, separated
2 tsp. baking powder 3 Tbsp. vegetable oil
1/4 tsp. Salt 1 Cup rolled oats
2 Tbsp. Sugar 1 Cup water
1/3 Cup dry non-fat milk powder

In medium bowl, combine flour, baking powder, salt, sugar, and dry milk powder; stir until well blended. In small bowl, beat egg whites until stiff, set aside. In large mixing bowl, combine egg yolks, water, oil and oats; beat slightly and allow to stand 5 minutes, then beat until blended. Mix in dry ingredients, then fold in beaten egg whites. Drop 2 Tbsp. batter onto griddle for small pancakes, or pour 1/4 cup measuring cup full, if larger pancakes are desired.

Bake on griddle until cakes are full of bubbles on top and undersides are lightly browned. Turn with spatula and brown other side. Serve with applesauce or jam or butter and maple syrup.

SOURDOUGH PANCAKES

(See page 5 for Sourdough Starter.)

To the starter, add the following:

Step 1: Mix 1 Or 2 eggs 1 Tbsp. Sugar
1 tsp. Salt 2 Tbsp. salad oil
Step 2: Mix 1 tsp. baking soda 1/4 Or 1/3 C warm water

When you are ready to bake on a hot griddle (400' F), fold in the eggs, salt, sugar and oil to the sponge. DO NOT OVER BEAT as that breaks down the sponge. Lastly, add the baking soda-water mixture. You should notice the batter begin to foam up as the soda begins to work. Bake as quickly as possible. This makes for a lighter product. NOTE: You can control the thickness of the batter by the amount of flour in the sponge the night before. When you get ready to bake, add more liquid if too thick, or add a little flour if too thin.

VARIATIONS:

As part of the total amount of flour, add 1/2 cup or more of whole wheat flour Or buckwheat flour Or cornmeal Or some wheat germ as you set your sponge the night before.

SOURDOUGH WAFFLES

(See page 5 for Sourdough Starter.) Add a little extra flour to make it slightly thicker. To the starter, add the following:

Step 1: Mix 1 tsp. salt 2 eggs
2 Tbsp. sugar 1/4 Cup salad oil

Step 2: Mix 1 tsp. baking soda dissolved in a little warm water

Mix as for pancakes. Make sure you are ready to bake. Follow baking instructions that came with the waffle iron. You can vary the batter by adding different types of flour. With waffles, keep the batter thicker.

SOURDOUGH PANCAKES

(See page 5 for Sourdough Starter.)

1 Cup sourdough starter 2 tsp. baking soda
2 eggs, beaten 2 Cups flour
2 Cups milk 3 Tbsp. salad oil
1 tsp. Salt 2 Tbsp. sugar

Just before baking pancakes, add to the starter, baking soda, salt, eggs, salad oil and sugar. Mix well. Bake on hot, lightly greased griddle, turning once. For thinner pancakes, add more milk.

WHEAT WAFFLES

Makes 8 waffles

2 Cups flour (1 Cup white, 1 Cup wheat) 1 3/4 Cup water
4 tsp. baking powder 6 Tbsp. salad oil
1/2 tsp. Salt 2 eggs
2/3 Cup non-fat dry milk powder

Mix dry ingredients together, including dry non-fat milk powder. Stir in the remaining ingredients. For lighter waffles, separate eggs. Beat egg whites until stiff, and carefully fold in just before baking in waffle iron according to manufacturer's directions.

POTATO PANCAKES

Pioneer Recipe

Take leftover mashed potatoes and form into patties. Fry in lard (or modernize and fry in cooking oil), lightly browning on each side.

VARIATIONS:

Each one or all of the following may be used separately or at the same time.

Add a beaten egg.

Add chopped onions and/or grated cheese.

Add a small amount of baking soda to make them puff up or raise a little. The amount of soda depends upon the amount of potatoes you have to work with. Be brave and experiment, see what your family likes.

BLENDER WHEAT PANCAKES

Makes 6 - 8 pancakes

1 Cup milk (make your own: 1/3 Cup non-fat dry milk and 1 Cup water)	
1 Cup uncooked whole wheat	2 tsp. baking powder
2 eggs	2 Tbsp. honey or sugar
2 Tbsp. oil	1/2 tsp. salt

Put milk and wheat in blender. Blend on highest speed for four or five minutes or until batter is smooth. Add and blend on low, eggs, oil, baking powder, honey and salt. Bake on hot griddle.

VARIATION:

BLENDER WHEAT WAFFLES

Use above recipe and add one additional tablespoon of the wheat and increase oil to 4 tablespoons. Bake in *waffle* iron until done.

COTTAGE CHEESE CORNMEAL HOT CAKES

Makes 10 - 12 hot cakes (4" diameter)

1/2 Cup flour	1/2 tsp. baking soda
1/2 Cup cornmeal	1 egg
1 tsp. baking powder	1/2 Cup creamy cottage cheese
1 tsp. Salt	3/4 Cup water

Stir all ingredients together: add more water if needed. Use a Teflon coated fry pan or griddle for cooking, or use a non-fat cooking spray. Preheat griddle until a drop of water "dances" on the cooking surface.

Pour batter to make 4" diameter hot cakes. Turn with a spatula when bubbly. Serve with syrup, honey, jam, or powdered sugar topping.

BLENDER WHOLE WHEAT PANCAKES

The night before, soak 1 Cup wheat in 2 Cups water. Drain just before starting this recipe.

In blender, blend soaked wheat and 1 Cup milk. Add to the wheat/milk in the blender an additional 1/2 Cup milk, 1/3 Cup oil, 2 eggs, 4 tsp. baking powder, and 1/2 tsp. salt. Blend. Pour 4 inch circles of batter onto hot, greased griddle to cook.

Note: This recipe makes great waffles, also; decrease milk a little.

APPLE UPSIDE DOWN CAKE

Serves 16

3 Cups dried apple slices 1 Cup sugar
1 3/4 Cups hot water 2 eggs
3 Tbsp. butter or margarine 1 Cup milk
1 1/4 Cups sugar 1 tsp. vanilla
1/4 tsp. lemon juice 2 Cups flour
3/4 tsp. cinnamon, ground 2 1/4 tsp. baking powder (high
1 Cup pecans, chopped altitude add 1/4 tsp. extra)
1/2 Cup butter or margarine 1 tsp. salt
Whipped cream, if desired

Combine apples and hot water. Set aside. Sift together salt, baking powder and flour. Set aside. Combine soaked apples and remaining juice, 1 1/4 cup sugar, 3 Tbsp. butter, lemon juice and cinnamon in a sauce pan and simmer just until tender and moist. Pour into well-greased 9"x13" pan. Sprinkle with pecans. Cream together 1/2 cup butter and 1 cup sugar; blend in eggs, beat well. Combine milk and vanilla, add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Spread over apple mixture in pan. Bake at 350° F. for 30 - 40 minutes or until done. Remove from oven. Turn cake upside down over large serving plate. Let stand a few minutes, then remove pan. Serve warm with whipped cream, if desired.

APPLE BROWN BETTY

Pour 2 Cups boiling water over 4 Cups dried apples slices. Set aside for 5 minutes.

TOPPING: Mix the following ingredients well together:

1/2 Cup flour 1/4 Cup oatmeal
1/2 tsp. cinnamon 1/4 Cup packed brown sugar

Then cut in 1/4 Cup butter. Place the apples with the remaining liquid in a greased 9x9-inch pan. Sprinkle topping over the apples. Bake at 350° F. for 55 minutes. Serve warm or cold with a dollop of whipped topping.

UPSIDE DOWN APRICOT CAKE

2 eggs 1/3 tsp. baking powder
2/3 Cup sugar 1/4 tsp. salt
6 Tbsp. apricot juice 1/3 Cup butter
1 tsp. vanilla 1/2 Cup brown sugar
1 Cup flour 2 1/2 Cups apricot halves
Whipped cream or drain, reserve liquid
ice cream, optional

Beat eggs until thick. Gradually beat in sugar. Add apricot juice and vanilla flavoring. Sift dry ingredients together and beat into egg mixture. Melt butter in bottom of cake pan. Sprinkle brown sugar evenly over butter. Arrange drained apricot halves in two rows, cut side up, over butter and sugar mixture. Pour cake batter over fruit. Bake at 350° F for 45 minutes or until done. Turn upside down immediately on serving plate. Let stand a few minutes, then remove pan. Serve warm or cold. May be topped with whipped cream or ice cream.

STANDARD CAKE

1/2 Cup butter Or shortening 3 tsp. baking powder
1 Cup sugar 2 Cups cake flour (Pg. 41)
2 eggs 1 tsp. salt
2/3 Cup milk 1 tsp. Vanilla

Beat butter and sugar together until well mixed. Add eggs, beat until creamy. Set aside. Sift dry ingredients together 3 times, add to creamed mixture. Add milk and vanilla and mix until smooth. Bake for about 20-25 at 350° F. If batter is really thick, add 1/2 cup more milk.

FRUIT AND CEREAL BRUNCH CAKE

2 Cups granola or any com-flake-type cereal
1 Cup orange juice 1/4 Cup oil
1 egg 2 medium bananas, mashed
1 1/2 Cups Gold Medal flour 3/4 Cup sugar
1/2 Cup raisins 1 tsp. baking soda
1 tsp. cinnamon 1/2 tsp. salt

Heat oven to 350° F. Grease square pan. Mix cereal and orange juice in large bowl; let stand until softened, about 2 minutes. Mix in oil, egg and bananas. Stir in flour, sugar, raisins, baking soda, cinnamon and salt. Spread in pan. Bake until top springs back when touched, 40 - 45 minutes. Sprinkle Streusel Topping over warm cake. Set oven control to broil and put cake pan back in oven for about one minute, until the topping is bubbly.

STREUSEL TOPPING

1/2 Cup brown sugar, firmly packed 1/2 Cup chopped nuts
1/4 Cup flour 1/4 Cup butter
1/2 tsp. cinnamon

Mix all ingredients until crumbly. Sprinkle over warm cake.

NAVY BEAN BUNDT CAKE

1 2/3 Cups navy beans, 1 Cup butter (softened)
already cooked 2/3 Cup packed brown sugar
1 Cup sugar 2 eggs
1 Tbsp. Vanilla 1 1/2 tsp. baking powder
2 Cups flour 1 1/2 tsp. nutmeg
1 tsp. baking soda 1/3 Cup evaporated milk
2 tsp. Cinnamon 1/2 Cup chopped pecans
1/3 Cup water or walnuts
1 1/3 Cups flaked coconut

Puree beans in blender or mash with fork. Set aside. In large bowl combine butter, sugars and vanilla; beat until creamy. Add eggs, mix at high speed until well blended, add milk and water and mix thoroughly. Stir in beans, set aside. In medium bowl combine flour, baking powder, baking soda, nutmeg and cinnamon. Stir half of dry ingredients into bean mixture until well blended. Add nuts and coconut; blend. Blend in remaining dry ingredients. Pour into greased bundt pan. Bake at 350° F. for 50-55 minutes, or pour into 13x9x2-inch greased pan and bake for 25-30 minutes.

VERSATILE PUDDING CAKE

(Pinto Bean Applesauce Pudding Cake)

(AFTER you get the compliments from your family, you can let them know what the ingredients are!)

Cream together:

1/2 Cup butter or margarine 1 egg
2 tsp. vanilla

Add:

1 2/3 Cups mashed, cooked pinto beans
1/2 Cup applesauce

Mix until well blended. Add:

3/4 Cup sugar 1/2 tsp. cloves
1 Cup flour 1/2 tsp. allspice
1 tsp. Cinnamon 1 tsp. baking soda
1/2 tsp. salt

Pour into greased 9x13-inch pan. Bake at 375° F. for 35 minutes or until done

SOURDOUGH CHOCOLATE CAKE

(See page 5 for Sourdough Starter.)

1/2 Cup thick starter 1 1/2 Cups flour
1 Cup warm water 1/4 Cup dry non-fat milk powder
Mix well and let stand 2 - 3 hours in warm place.

1 Cup sugar 1 tsp. cinnamon
1/2 Cup shortening 1 1/2 tsp. baking soda
1/2 tsp. salt 2 eggs
1 tsp. vanilla 3 squares melted chocolate
(See back cover for substitute)

Cream shortening, sugar, salt, cinnamon, baking soda and vanilla. Add eggs, one at a time, beating well after each addition. Combine melted chocolate and creamed mixture well. Add sourdough mixture to this and stir well (300 strokes if by hand). Pour into greased 2 layer pans or one large pan. Bake at 350°F. for 25-30 minutes or until toothpick inserted into the center comes out clean. Cool, frost with favorite icing.

Note: for spice cake, omit the chocolate and add another tsp. cinnamon, 1/2 tsp. nutmeg and 1/2 tsp. doves. Add chopped nuts, raisins if desired.

BANANA CHOCOLATE CHIP CAKE

1/2 Cup butter Or margarine 1 1/2 Cups sugar
1 Cup sour milk (2 tsp. vinegar 2 eggs
in sweet milk Or buttermilk) 1 tsp. vanilla
1 Cup mashed bananas 2 Cups flour
1 1/2 tsp. baking soda 1/2 tsp. salt
TOPPING: 1/2 cup packed brown sugar 1/2 Cup chopped
nuts (optional) 1 (6 oz) pkg. chocolate chips

Sift together flour, baking soda, salt; set aside. Cream together butter and sugar, add eggs, vanilla and bananas. Add flour mixture alternately with milk. Pour into 8x12-inch pan. BEFORE BAKING, sprinkle top with brown sugar, chocolate chips, and nuts. Bake at 350°F. for 30 minutes or until done and a toothpick inserted in center comes out dean. No chocolate chips? Use peanut butter chips or butterscotch chips. Recipe may be doubled for extra large cake.

CHOCOLATEY OATMEAL CAKE

Pour 1 3/4 Cups boiling water over 1 Cup of dry oatmeal. Let stand while you cream together 1/2 Cup margarine (Or butter Or Crisco), 1 Cup firmly packed brown sugar, 1 Cup white sugar, 2 extra large eggs Or 3 medium eggs. Set aside. Sift together 1 3/4 Cups flour, 3/4 tsp. salt, 1 tsp. baking soda, 3 heaping Tbsp. dry cocoa. Add to creamed mixture. Add 1 Tbsp. vanilla. Fold in oatmeal, 1 Cup chocolate chips (optional) and 3/4 Cup chopped nut meats (optional). Pour into greased and floured 9x13-inch pan. Bake at 350°F. about 40 minutes or until toothpick inserted in center comes out dean.

This is good frosted various ways, including broiled icing or broiled topping, or you may sprinkle the chocolate chips, nuts and some brown sugar (about 1/2 cup) over the top before baking. It is good even without chocolate chips in or on top. To keep chips on top, dust with a little flour.

BROILED COCONUT ICING

6 Tbsp(3/4 cube) butter Or margarine 3/4 Cup nuts,
1/2 Cup brown sugar, firmly packed coarsely chopped
1/4 Cup cream Or evaporated milk 1 Cup coconut

Combine all ingredients. Spread over your spice, oatmeal, or carrot cake. Broil until frosting bubbles and browns slightly, taking care not to burn.

OATMEAL CAKE WITH BROILED ICING

1 1/4 Cups boiling water 1 1/2 Cups flour, sifted
1 Cup rolled oats 1 tsp. baking soda
1/2 Cup butter Or margarine 1/2 tsp. salt
3/4 Cup granulated sugar 1 tsp. cinnamon
3/4 Cup brown sugar, firmly packed 1/2 tsp. nutmeg
2 eggs, slightly beaten Broiled Coconut Icing
(See recipe on this page)

Pour boiling water over the rolled oats. Stir and let stand for 20 minutes. (Makes 1 1/2 cups thick oatmeal) Cream together butter or margarine and sugars. Add eggs. Stir in oatmeal, then sifted dry ingredients. Bake in greased 9 x 13-inch pan at 350' F. for 40-45 minutes or until done when tested in the center with toothpick. Spread with Broiled Coconut Icing. Broil until frosting bubbles, taking care not to burn.

PUMPKIN CAKE ROLL

Makes 8 servings

3 eggs 2 tsp. cinnamon
1 Cup sugar 1 tsp. ginger
2/3 Cup pumpkin 1/2 tsp. nutmeg
1 tsp. lemon juice 1/2 tsp. salt
3/4 Cup flour 1 Cup finely chopped walnuts
1 tsp. baking powder Powdered sugar

Beat eggs on high speed of mixer for 5 minutes; gradually beat in sugar. Stir in pumpkin and lemon juice. Stir together flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold into pumpkin. Spread in greased and floured 15x10x1-inch pan. Top with nuts. Bake at 375°F. for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at the 10-inch end, roll towel and cake together; cool. Unroll. Spread filling over cake; roll. Chill.

FILLING:

Combine 1 Cup powdered sugar, 2 (3 oz) pkgs. cream cheese, 4 Tbsp. butter Or margarine, and 1/2 tsp. vanilla; beat smooth.

TEXAS SHEET CAKE

2 Cups flour 2 Cups sugar
1 1/2 tsp. baking soda 2 eggs
1 tsp. vanilla 1/2 lb. butter Or margarine
4 Tbsp. Cocoa 1/2 Cup buttermilk Or
1 Cup water 1/2 Cup sour cream

In large bowl, add flour, sugar, baking soda, eggs and vanilla and mix lightly, set aside. Melt in saucepan the butter, cocoa, buttermilk (or sour cream) and water. Pour into first mixture; blend well. Mixture will be thin. Bake in greased cookie sheet-type pan with high sides at 350°F. for 20-30 minutes.

FROSTING:

6 Tbsp. evaporated milk 6 Tbsp. cocoa
Or 1/2 Cup buttermilk 1 tsp. vanilla
1/4 lb. butter Or 1 (1 lb.) box powdered sugar
margarine (enough for frosting to be
1 Cup chopped nuts spread on cake)

Melt butter, evaporated milk (or buttermilk), cocoa, vanilla in pan until bubbly boil and add to powdered sugar and mix. Add nuts. Frost while cake is hot. (You can also frost the cake and then add the nuts to decorate.)

DUTCH APPLE PIE

1 pie crust, uncooked

FILLING:

In saucepan, place:

2 Cups dried apples, firmly packed 2 Cups boiling water
Pour over apples and let stand for at least 5 minutes.

Mix together:

1/3 Cup sugar 2 Tbsp. flour
1/2 tsp. cinnamon

Add to the apple mix and continue cooking until thick. Stir constantly to prevent scorching. Pour mixture into pie shell and dot with 1 Tbsp. butter.

TOPPING:

1/3 Cup firmly packed brown sugar 1/2 Cup flour
1/4 Cup butter Or margarine

Cut into each other until crumbly. Sprinkle over the apple mixture, and place in 350° F. oven for 55 minutes.

EASY AS PIE SHAKER PIE CRUST

2 Cups flour 3/4 Cup shortening
1 tsp. salt 6 Tbsp. water

Place all ingredients in a medium sized container that has a tight-fitting lid and secure the lid or hold it in place. Shake until a ball forms (approx. 5 minutes). Makes two single or one double pie crust

APPLE PIE FILLING

1 2/3 Cups dry apple slices 2 1/2 Cups water
2 Tbsp. Cornstarch 2/3 Cup sugar
1/4 Tbsp. Salt 2 Tbsp. lemon juice (optional)
1/2 tsp. cinnamon 1/4 tsp nutmeg

Mix all dry ingredients together, then add water and mix well. Bring to a rolling boil, stirring occasionally. Preheat oven to 425° F, place in oven and bake 40 minutes or until golden brown in pastry shell.

APPLE CRISP (WITH ABOVE PIE FILLING)

Put pie filling in a greased square pan. Mix together.

1/4 Cup flour 1/4 Cup butter
1/4 tsp. salt 1/4 Cup rolled oats
2 Tbsp. sugar Or oatmeal

Mix together thoroughly and spread over pie filling and bake in 375° F oven for 25 minutes.

STEWED APPLES AND RAISINS PIE

1 Cup dried apples 4 Cups boiling water
1 Cup raisins Brown sugar to taste
Flour or Tapioca powder Pre-baked pie shell
for thickening

Cover apples with boiling water and let stand for 5 minutes in a saucepan. Add raisins and simmer until tender. Sweeten this with brown sugar. This may be used simply as a dish of fruit or thicken with flour or tapioca powder and place in a baked pie shell.

AMAZING LEMON CREAM PIE

1 Cup water 2/3 Cup sugar
Dash of salt 1/2 Cup water
1/2 Cup water Knox gelatin (1/3 envelope)
1/3 Cup wheat flour (1 tsp.) 2 Tbsp. cold water
1/3 Cup dry milk powder 1 Pkg. lemonade Koolaid unsweetened
1 Crunchy Wheat Pie Crust

Bring to a boil the cup of water and salt. Make a paste with 1/2 cup water and flour. Slowly pour mixture into boiling water, stirring constantly. Let cook on low heat for 7-8 minutes, stirring constantly. Remove from heat. In small mixing bowl combine dry milk powder, sugar and 1/2 cup cold water. Set aside. Soften gelatin in water, put on low heat and stir until dissolved. Add gelatin to milk mixture and stir until thoroughly mixed. To this add Koolaid. Mix until dissolved. Combine with cooked wheat and mix well. Pour into 8-inch Crunchy Wheat Pie Crust, below, and serve with whipped topping, if desired.

CRUNCHY WHEAT PIE CRUST

1 1/3 Cups Crunchy Wheat crumbs (see Crunchy Wheat Cereal, Pg. 19)
2 Tbsp. Sugar 1/3 cup butter or margarine, melted

Using the finer crumbs sifted from the Crunchy Wheat Cereal, combine all of the ingredients, mix well and press firmly against sides and bottom of pie tin. Pour filling into the shell and refrigerate until firmly set.

VARIATIONS OF PIE RECIPES:

CHOCOLATE CREAM PIE

1 Tbsp. cocoa 1/2 tsp. vanilla
Make as above for lemon cream pie except add cocoa and vanilla to wheat mixture at end of cooking time. Eliminate the Koolaid.

COCONUT CREAM PIE

1 Tbsp. small cracked wheat 1/2 tsp. coconut flavoring

Make as above for lemon cream pie except add small cracked wheat (tastes like coconut when finished) to water and wheat flour' mixture before cooking. Add coconut flavoring when all ingredients are mixed together.

OATMEAL PIE

3/4 Cup sugar 3/4 Cup dark com syrup
1/3 Cup butter Or margarine 1 tsp. vanilla
1 tsp. cinnamon 1 Cup rolled oats
2 eggs, beaten 1 Tbsp. flaked coconut
1 Unbaked pie shell (optional)
Whipped cream, Or pudding Or ice cream as a topping (optional)

Cream sugar and butter. Add remaining ingredients. Mix well. Pour into an unbaked pie shell. Bake pie at 350° F. for 35 - 40 minutes. This pie is delicious served as it is, or top it with a dollop of whipped cream, vanilla pudding or ice cream.

OAT TOPPING

1 1/2 Cups rolled oats 1/4 Cup finely chopped nuts
1/3 Cup packed brown sugar 1/4 Cup coconut
1/3 Cup butter or margarine 1/2 tsp. cinnamon

Combine all ingredients, mixing well. Cook in a skillet over medium heat, stirring constantly, for 5 minutes or until golden brown. Serve over desserts, fruit salads, yogurt, ice cream, or pudding.

REALLY GOOD PINTO BEAN PIE

1/2 Cup sugar
2 eggs, beaten
1 heaping Cup mashed cooked beans
1/2 Cup butter, softened

1 Cup brown sugar, packed
1 unbaked 9-inch pie shell
Whipped topping Or ice cream

Beat until creamy the granulated sugar, brown sugar, eggs and butter. Add pinto beans; blend well. Pour into unbaked pie shell and bake at 375' F. for 20 minutes. Reduce heat to 350' F. and bake an additional 25 minutes or until a knife inserted in center comes out clean. Serve with whipped topping or a scoop of ice cream.

NOTE: Coconut added to this pie is excellent, and/or pumpkin pie spices.

PEACH PIE FILLING

Mix together in large bowl:

3 1/2 Cups sugar
4 quarts sliced peaches
1/4 Cup lemon juice
3/4 Cups tapioca pudding powder

2 tsp. ascorbic acid (see **note**)
1 tsp. salt
1 Unbaked pie shell

Let the above stand for 15 minutes. If you intend to cook the pie right away, pour into unbaked 9-inch pastry pie shell. If you intend to freeze this for later baking, foil an 8-inch pie pan, place the filling inside, then roll additional foil over the filling, and crimp the edges together. Freeze.

Upon being ready to bake, place tilling inside a 9 inch pie pan, and bake at 425' F. for one hour. Whether frozen or not, pie bakes for 1 hour at the 425' F. temperature.

(**Note:** 4 vitamin C capsules dissolved in a small amount of water work for this.)

ECLAIR PIE

1 Cup dry vanilla pudding mix
2 Cups water
1 (8 oz) container thawed whipped topping
1 lb. whole graham crackers

Mix together pudding mix and water according to package instructions, and fold thawed whipped topping into the pudding mixture. Line the bottom of a 9x13-inch cake pan with a layer of whole graham crackers. Pour half of the pudding mixture over the crackers. Place a layer of whole graham crackers over the pudding layer. Pour the remaining pudding over the crackers, and place another layer of whole graham crackers on top. Frost with the following recipe. Refrigerate 24 hours before serving.

FROSTING:

Mix 2 tsp. vanilla, 1/2 Cup baking cocoa, 4 Cups powdered sugar (see table, Pg. 44), 6 Tbsp. melted butter, 2 Tbsp. white com syrup and 4 Tbsp. milk. Spread on top of the final layer of graham crackers. You may need to add a bit more milk to make it spreading consistency. Add milk 1 tsp. at a time.

OATMEAL PIE

3/4 Cup sugar
1/3 Cup butter Or margarine
1 tsp. cinnamon
2 eggs, beaten
1 Unbaked pie shell

3/4 Cup dark com syrup
1 tsp. vanilla
1 Cup rolled oats
1 Tbsp. flaked coconut
(optional)

Whipped cream or ice cream for topping, optional

Cream sugar and butter or margarine. Add remaining ingredients. Mix well. Pour into an unbaked pie shell. Bake pie at 350" F for 35-40 minutes. This pie is delicious served as it is, or you may wish to top it with whipped cream or ice cream.

HAVING FUN WITH DRIED APPLES

Dried apples are an excellent snack right out of the can. To reconstitute them, use equal parts of Dried Apples to boiling water. For example:

2 Cups dried apples 2 Cups boiling water

Let this stand at least 5 minutes. If you put this mixture through the blender, you have applesauce. For variety, add 3 Tbsp. Cinnamon Heart Candy ("Red Hots") to the mixture before you let it stand, or try some cinnamon and sugar mixed in it.

APPLET (CANDY)

2 1/4 Cups dried apples 2 Cups boiling water
2 Cups sugar 5 Tbsp. cold water
1 tsp. vanilla 1 Cup walnuts, chopped
Powdered sugar 3 envelopes Knox Unflavored Gelatin

Break apples into small pieces approximately 1/3 inch by 1/3 inch. Do not grate. They should not look like applesauce when cooked. Pour boiling water over the apples and let stand at least 5 minutes in a 2-quart saucepan. Add sugar and bring to a boil over medium heat, stirring constantly to prevent scorching. Boil for 1 minute. Turn the heat to simmer and simmer for 30 minutes. Stir occasionally. While this mixture simmers, put the cold water into a small bowl and add gelatin. Grease a square pan. At the end of 30 minutes, turn off the heat and add the gelatin to the apple mixture and stir until it is dissolved. Add vanilla and chopped walnuts. Stir well and pour into greased pan. Let cool for 2 hours. Cut into squares, roll in powdered sugar to coat and let set awhile before wrapping in plastic wrap. These will store up to two weeks in an air-tight plastic container.

PEANUT BUTTER CHEWS

1 Cup powdered sugar 2 Cups instant dry milk powder
1 Cup peanut butter (3/4 Cup non-instant dry milk)
1 Cup corn syrup Or honey

Mix powdered sugar and dry milk powder thoroughly and set aside. Mix peanut butter and syrup together. Add peanut butter and syrup mixture to sugar-milk mixture. You may need to knead it with your hands. When thoroughly mixed, press into a cake pan and cut into pieces, or roll into walnut-sized balls.

VARIATIONS:

Add nuts or Rice Krispies. Dip in chocolate.

PEANUT BUTTER SNAP, CRACKLE AND POP BARS

3/4 Cup powdered sugar 1 Cup peanut butter
1/2 Cup dry milk powder 1/2 cube butter Or margarine
1 1/2 Cup Rice Krispies

Mix powdered sugar and dry milk powder thoroughly. Add peanut butter and melted butter or margarine. Stir in Rice Krispies. Form into walnut sized pieces. For an added treat, dip in chocolate.

REECE'S PEANUT BUTTER CUPS

Mix well; 1/4 lb. graham crackers crushed very fine (1 single package) and 1 Cup powdered sugar. Add 1/2 Cup (1 cube) softened butter or margarine and 1/2 Cup creamy peanut butter. Mix well. Make individual peanut butter cups or make a bar by pressing into a buttered 9 x 12 inch pan and top with melted chocolate.

PEANUT BUTTER BITES

Spread peanut butter on a Cheese Nips cracker. Top with another cracker, making a sandwich. Dip into melted chocolate flavored "Summer Coating" or dipping chocolate. Slide coated sandwich onto wax paper and let harden.

HONEY CANDY

2 Cups honey 1 Cup cream Or evaporated milk

Combine ingredients and cook slowly until it reaches the hard ball or crisp stage when tested in cold water. Pour onto buttered platter. When cool enough to handle, grease or butter hands and pull candy until a golden color. Cut into pieces and wrap in waxed paper.

HONEY MINTS

1 Cup warm honey 4 drops oil of peppermint
2 3/4 Cups powdered milk Green food coloring
(non-instant) (use dry, do not reconstitute)

Mix ingredients and knead until all milk is absorbed. Cut into small pieces.

DOLLAR MINTS

Melt chocolate flavored "Summer Coating" or dipping chocolate. Add mint flavoring. With a fork or candy tool, dip "Ritz" crackers into coating, tapping off excess. Slide coated cracker onto wax paper. Put in a container and store. Put a layer of wax paper between each layer.

"OH HARRY" BARS

1/2 Cup melted butter Or margarine 1/2 Cup peanut butter
1 tsp. vanilla 1 Cup brown sugar
1/2 Cup Karo syrup 4 Cups oats
1 (6 oz) package chocolate chips

In heavy saucepan, mix together butter or margarine, peanut butter, vanilla, brown sugar and Karo syrup. Heat until dissolved. Stir in oats and chocolate chips. Press into greased 9x13-inch pan. Bake at 375° F. for 15 minutes. DO NOT OVERBAKE. Cut into bars.

ROCA RECTANGLES

Line a large jellyroll pan (10 1/2 x 15 1/2 x1-inches) with foil, including the 1-inch edges. Spray with a vegetable cooking spray. Put a single layer of Saltine crackers on top of foil, cutting crackers to fit. In a heavy pan, bring to a boil: 2 cubes butter and 1 cup brown sugar and boil 3 minutes, stirring as needed. Pour over crackers and spread to cover. Bake in a 375' F. oven for 7 minutes. Remove from oven and sprinkle on top: 1 6oz-package milk chocolate chips. Let stand a couple of minutes, then spread smooth. Sprinkle with chopped nuts. Cut or break into squares or rectangles.

UNCOOKED FUDGE

1 cube butter Or margarine	1/4 Cup cocoa
1 (3 oz) pkg. creamed cheese	1 tsp. vanilla
chopped nuts, optional	1 lb. powdered sugar

Mix with hands or spoon until well blended. Roll into rolls, then roll in powdered sugar or nuts and wrap in plastic wrap or foil. Refrigerate. .

CARAMEL COATED MARSHMALLOWS

1 lb. (60 - 62 each) light Kraft Caramels	1 Pkg. large marshmallows
1 Can sweetened condensed milk	Rice Krispies as needed
	1/2 Cube (4 Tbsp.) butter Or margarine

Melt caramels, sweetened condensed milk, and butter together until smooth, stirring as needed if in a double boiler, stirring constantly over medium-low heat if not using a double boiler. Dip marshmallows in caramel mixture and roll in Rice Krispies until coated evenly.

VARIATIONS:

Roll in Cocoa Krispies, chopped nuts, crushed cookie crumbs, crushed graham crackers, or toasted coconut.

TOOTSIE ROLLS

1 Cup honey	1/2 Cup cocoa
1 tsp. vanilla	1 Cup non-instant powdered milk

Cook honey to 255' F. (hard ball stage). Do not overcook. Remove from heat. Add the vanilla. Mix cocoa and powdered milk well and stir into honey. Pull like taffy until gloss is gone and roll into rolls. Wrap in waxed paper.

"ALMOND JOY" CANDY BAR

3/4 Cup mashed potatoes (Potato pearls already mixed with water will do)	2 Cups dry powdered milk
Whole almonds	1 tsp. vanilla
	4 Cups coconut
	2 Boxes bakers or dipping chocolate, your choice

Mix mashed potatoes and powdered milk until well blended, set aside. Mix together vanilla and coconut. Add with potato mixture and mix well. Shape into balls or whatever shape you desire. Top with almonds and cover with melted sweet chocolate. Let set and serve.

PINTO BEAN FUDGE

1 Cup cooked, soft pinto beans, drained and mashed or the reconstituted equivalent of rehydrated refried beans	
1/4 Cup milk	6 oz unsweetened chocolate
1 Tbsp. Vanilla	6 Tbsp. butter Or margarine
2 lbs. powdered sugar	Nuts, chopped (optional)

In large bowl stir beans and milk together, adding enough milk to resemble mashed potatoes in consistency; stir in vanilla. Melt chocolate and butter and stir into bean mixture. Add nuts. Gradually stir in powdered sugar to get it well blended. Spread onto lightly buttered 9-inch baking dish or form into two 1 1/2 inch rolls. Chill 1 to 2 hours. Cut into pieces. Refrigerate.

DELICIOUS YUMMIES

2 (7 oz) Hershey Chocolate bars (Or 1 lb. dipping chocolate) 1 (8 oz) Cool Whip Topping, non-dairy
chopped nuts or vanilla wafer crumbs

Take Cool Whip out of freezer 20 - 30 minutes before using to slightly thaw, do not quick thaw in microwave. Melt chocolate and mix in Cool Whip. Drop by small spoonfuls into chopped nuts or vanilla wafer crumbs and roll to cover. Refrigerate.

MISSIONARY CANDY

1/2 Cup butter Or margarine	1/3 Cup sesame seeds
1/2 Cup honey	1 Cup flaked coconut
1/2 Cup brown sugar, firmly packed	1 tsp. cinnamon
1 1/4 Cup oatmeal	1 Cup walnuts, chopped
1/2 Cup toasted wheat germ	
1/2 Cup chopped dried apricots or other dried fruit	

Combine margarine, honey, and sugar in pan and heat. Stir into the remaining ingredients. Spread in 13x9-inch pan. Bake at 350' F. for about 25 minutes, stirring two or three times. Turn onto greased foil. Break in pieces. Send some to a missionary.

POPPED WHEAT TREATS

Boil whole wheat until kernels are plump, tender and begin to split. Drain wheat and rinse. Remove excess water by rolling wheat on a cloth or between paper towels.

In a heavy kettle, heat vegetable oil to 360' F. Put a small amount of wheat (about 3/4 cups) in a wire basket or strainer and deep fry in hot oil for 1 1/2 minutes or until popping ceases. Drain on absorbent paper.

VARIATIONS:

Season with one or more of the following: salt, seasoned salt, garlic, barbecue salt, onion salt, celery salt, cinnamon and sugar or any combinations you desire. These morsels are great salad toppings, or mixed with trail mix, or as toppings for desserts, or just as a snack.

CRUNCHY WHEAT CEREAL

Makes approximately 5 cups cereal and 2 cups crumbs

6 Cups whole wheat flour 1/2 tsp. salt
1 tsp. baking soda 1 1/2 Cup packed brown sugar
2 Cups buttermilk (Page 1)

Mix ingredients thoroughly. Press or roll evenly to fit two ungreased cookie sheets. Bake at 350' F. until golden brown around the edges. Turn over with spatula, break into small pieces and return to 200' F. oven to dry out thoroughly. Grind chunks in food or meat chopper on course blade. Put ground chunks in strainer and sift out small granular pieces. Larger pieces may be used for cereal and casseroles. Finer pieces may be used as you would graham cracker crumbs for pie crusts and other desserts. (See pie recipes on Page 15.)

VARIATIONS:

Add cinnamon to the dough before baking. Add nutmeg to give a custard or eggnog flavor. Poultry stuffing can be made by eliminating sugar and adding sage, poultry seasoning, celery salt and bouillon granules. Make salad toppers by adding garlic salt, onion powder, salt, or other favorite condiments. You can even make dog and cat food out of this by reducing sugar and adding bouillon, then breaking up to the appropriate size.

CREAMY WHEAT CEREAL

Serves 4

3 1/4 Cups water 1/2 Cup cream of wheat
1/2 tsp. salt

In a two-quart saucepan, bring water and salt to a rapid boil. Slowly add cream of wheat and stir occasionally until mixture thickens. Lower heat to simmer, and cover. Continue cooking 10 - 15 minutes. Stir occasionally. Serve with milk and sugar.

GRAPE NUTS

6 Cups whole wheat flour 1 Cup packed brown sugar
2 Cups buttermilk 1 tsp. salt
1 tsp. baking soda

Note: Buttermilk recipe is found on Page 1.

Mix and press or roll onto 2 cookie sheets and bake at 300' F. for 1 hour, or until dry. Grind with a meat grinder to the size of grape nuts and bake in oven at 400' F. until golden brown, about 8 minutes. After grinding, the crumbs may be sifted from the cereal. Use the crumbs in place of crackers to make a crust. (Use like you would Crunchy Wheat Cereal Crumbs.)

WHEAT CEREAL FOR ONE

Makes 1 Cup. Increase amounts per persons to be served.

1/2 Cup cracked wheat 1/2 tsp. salt
2 Cups water

Mix water, grain and salt. Cook over moderate heat 30 minutes, stirring frequently. Add milk and sugar to taste.

BREAKFAST CEREAL

Use wheat either whole or cracked with raisins, honey, or brown sugar. One cup of wheat makes 4 to 6 servings. Cook using one of the following methods:

Thermos Method

1 Cup whole wheat 2 Cups boiling water
1/2 tsp. salt

Place in quart-size thermos; screw top lightly. Leave overnight.

Gas Range Method

1 Cup whole wheat 2 Cups boiling water
1/2 tsp. salt

Place ingredients in a pan and place pan over the pilot light all night.

Crock Pot Method

1 Cup whole wheat 2 1/2 Cups water
1/2 tsp. salt

Cook 6 to 8 hours or overnight on low setting.

Cracked Wheat Method

1 Cup cracked wheat 2 1/2 Cups water
1/2 tsp. salt

Bring to a boil. Cook covered on low for 10 to 20 minutes. Cook enough whole wheat to last a week. It may be tightly covered and stored in the refrigerator up to two weeks.

MUESLI

4 Cups quick rolled oats 1 Cup Crunchy Wheat Cereal
1 Cup wheat flakes (optional)
1 Cup chopped nuts Dried apples, apricots
 Or other fruit

Mix together and put in covered container. Keep fruit separated until ready to serve.

HOT OATMEAL CEREAL

Mix amounts of (1) water, (2) salt, and (3) oats in the amounts for the following yields:

1 Serving	2 Servings	3 Servings
(1) 1 Cup	1 1/2 Cups	4 Cups
(2) 1/8 tsp.	1/4 tsp	3/4 tsp.
(3) 1/3 Cup	2/3 Cup	2 Cups

Bring water and salt to a boil. Add oatmeal and stir. Cook 2 minutes, stirring occasionally. Serve with milk and sugar. You may add brown sugar and cinnamon. Add raisins with the oatmeal to the boiling water. Add fruit such as berries or sliced bananas as you serve the cereal.

INSTANT OATMEAL PACKETS

Makes 10 packets of Instant Oatmeal

TO MAKE INDIVIDUAL INSTANT PACKETS:

In a blender, blend 1/2 Cup of oats until powdery.

Into each of the 10 packets (perhaps individual ziplock-type sandwich bags) combine the following ingredients:

1/4 Cup un powdered oats	1/8 tsp. salt
2 Tbsp. powdered oats	1 tsp. sugar (optional)

Close the top securely and store in a cool, dry place.

MICROWAVE DIRECTIONS FOR COOKING:

Empty packet into microwaveable bowl. Add 2/3 cup water or milk. Microwave at **HIGH** about 1 1/2 minutes. Stir.

CONVENTIONAL DIRECTIONS FOR COOKING:

Empty packet into pan. Add 1/2 cup boiling water; cook and stir over high heat until thickened, about 1 minute.

GRANOLA

Makes about 2 quarts

6 Cups rolled oats	1/4 Cup sunflower seeds
1/2 Cup brown sugar	1/2 Cup raisins
1 Cup coconut	1 Cup chopped nuts
1/3 Cup sesame seeds	

Mix all ingredients except raisins. Stir in and coat thoroughly with the following mixture:

1/2 Cup oil	1 tsp. vanilla
1/3 Cup honey	1 Cup raisins Or other dried fruit as desired

Spread on cookie sheet and bake at 350' F. for 30 minutes. During the last five minutes, add raisins or other dried fruit.

POTLUCK CHICKEN CASSEROLE

Serves 10 -12

8 Cups cubed cooked chicken Or 4 cans turkey chunks, drained
1 Cup butter-flavored cracker crumbs (about 25 crackers)
2 Cans (10 3/4 oz. each) condensed cream of chicken soup, undiluted
2 Tbsp. butter Or margarine, melted
1 Cup sour cream
1 tsp. celery seed
Fresh parsley and sweet red pepper rings, optional

Combine chicken or turkey, soups, and sour cream, spread in greased 13" x 9" x 2" baking dish. Combine crumbs, butter and celery seed; sprinkle over the chicken or turkey mixture. Bake, uncovered, at 350' F. for 30-35 minutes or until bubbly. Garnish with parsley and red pepper rings, if desired.

PINTO BEAN CASSEROLE

1 (15 oz) can pinto beans with juice
1 lb. ground beef Or 1 (15 oz) can ground beef
Dollops of sour cream (optional)
1 pkg. corn tortillas
1 Cup grated cheese
1 (15 oz) can Italian style Marinara Sauce

Butter tortillas and layer and cover bottom of 13x9x2-inch cake pan. Brown hamburger and drain. Put beans over tortillas, then sauce and hamburger and grated cheese. Bake at 350' F. for 30 minutes. Top each serving with sour cream, if desired.

TACO CASSEROLE

Makes 6 servings

1 lb. ground beef Or 1 (15 oz) can ground beef
2 tsp. chili powder
1 - 2 Cups shredded cheese
2 Cups shredded lettuce
1 Cup salsa
1/2 Cup mayonnaise
2 Cups crushed tortilla chips
1 medium tomato, chopped

Brown ground beef (or use one can ground beef and cook until hot), drain. Add salsa, mayonnaise, chili powder; mix well. In an ungreased 2-qt baking dish, layer half of the meat mixture, chips and cheese. Repeat layers. Bake, uncovered, at 350' F. for 20 - 25 minutes or until heated through. Just before serving top with chopped tomato and lettuce.

CRACKED WHEAT CASSEROLE

Makes 6 servings

1 tsp. beef bouillon
1/2 Cup chopped onion
1/4 tsp. oregano
1/2 Cup uncooked cracked wheat
water
1/2 tsp. salt
1 lb. ground beef Or 1 (15 oz) can ground beef
1/4 tsp. black pepper
1 small garlic clove, minced
1/4 Cup Parmesan cheese
2 Tbsp. chopped parsley
1 1/2 Cup
1 Cup chopped tomatoes
fresh Or canned
- see back cover substitutes

Brown ground beef with onion and garlic until pink color has gone from the meat. Drain. Combine with rest of ingredients except cheese and tomato. Bake in tightly covered 1 1/2 quart casserole for 45 minutes or until the cracked wheat is tender and water has been absorbed. Stir in cheese and tomato, let stand a minute or so and serve.

CHICKEN RICE CASSEROLE

1 Cup uncooked rice
1 (10 oz) can cream of celery soup
1 1/2 Cups water
1 pkg. dry onion soup mix
1 (10 oz) can cream of mushroom soup
1 raw chicken cut in cubes Or 2-3 (15 oz) cans light turkey chunks

Mix rice, both cream soups, and water together and place rice mixture in large baking pan. Place chicken on top of rice mixture and sprinkle with dry onion soup mix. Cover with aluminum foil. Prick holes in foil with fork. Bake at 350' F. for one hour, or 250 - 300' F. for two hours.

CHICKEN CHILI CASSEROLE

1 (10 oz) can chicken soup with rice
1 (15 oz) can diced Or crushed tomatoes
1 pkg. com tortilla chips
1 lb. grated cheese
1 Tbsp. shortening or oil
1 (3-5 oz) can chopped green chiles do not drain
1 large can boned chicken
Or 2 (15 oz) cans white turkey chunks
1 medium onion, chopped
(See Page 44)

Saute onion in shortening or oil. Add chicken soup, chiles with juice, and tomatoes and cook a few minutes then add the chicken. (You may also use leftover chicken you have cut up.) Stir until everything is blended. In casserole dish, place layer of uncrushed tortilla chips, add a sprinkling of cheese, and then add a layer of chicken mix. Repeat until dish is full, then top with layer of cheese. Bake in 350' F. oven for 30 minutes.

BARBECUED LIMA BEANS

Makes 8 - 10 servings

2 Cups large dried lima beans
8 Cups water
1/4 lb. bacon cut into 1/2 inch pieces (If desired, cook, drain before adding)
1 small onion, chopped
1 clove garlic, minced
1/2 Cup margarine
1 tsp. prepared mustard
2 tsp. Worcestershire sauce
1 1/2 tsp. chili powder
1 (8 oz) can tomato sauce
2 Tbsp. brown sugar
2 Tbsp. vinegar
1/4 lb. bacon slices (If desired, cook, drain before topping.)

Sort and rinse beans; do not soak. In 4-quart saucepan, combine rinsed beans, water, and 1/4 pound diced bacon. Bring to a boil; reduce heat. Cover and simmer until beans are almost tender (1 to 1 1/2 hours), checking several times. Add boiling water as needed to keep beans just covered while cooking. Drain, reserving 1/2 cup liquid. Cook onion and garlic in margarine until soft. Add remaining ingredients except drained limas and bacon slices. Cook 5 minutes, add to lima beans. Place in greased 2 quart casserole; top with sliced bacon. Cover; bake for 2 hours at 350' F, adding reserved bean liquid if necessary.

TURKEY POCKETS

1 (15 oz) can turkey chunks
1 (8 oz) package softened cream cheese
1/3 Cup milk
1 recipe of your favorite rolls, Or some crescent rolls Or some frozen rolls, thawed.
1/4 Cup green onions, chopped
1 (10 oz) can cream of chicken soup

Mix turkey chunks, green onions and cream cheese together. Fill rolls. Top with cream of chicken soup mixed with the milk. Bake at 350' F. for 20 minutes or until rolls are brown.

VERSATILE BEEF CHUNKS (ETC.)

The Beef Chunks canned at the Cannery work great for BBQ beef sandwiches using your favorite recipe, or in gravy over hot noodles or over bread slices for a Hot Beef Sandwich or over mashed potatoes (especially our dry pack Potato Pearls) for a delicious beef gravy. Simply separate the beef with a fork and then use in your favorite recipe. Great for any recipe calling for shredded beef, like tacos, enchiladas, etc. The light or dark Turkey Chunks may be used in the same way, and the Ground Beef makes excellent Hamburger Gravy (or what some of our grannies used to call 'Pioneer Gravy').

The light Turkey Chunks may be used in any recipe calling for cooked, cubed chicken breast. Most folks won't know the difference. The dark Turkey Chunks may be used in any recipe calling for canned Tuna with good results.

COTTAGE CHEESE BEEF STROGANOFF

Serves 4 - 6

1 lb. ground beef Or	dash of pepper
1 (15 oz can ground beef	1/2 tsp. sweet basil
5 slices bacon, diced	1 tsp. garlic salt
1/2 Cup chopped onion	1 (10 oz) can cream
1/2 tsp. salt	of mushroom soup
1/4 tsp. paprika	1 Cup cottage cheese
Hot, buttered noodles	

In skillet, brown ground beef with bacon (if using canned ground beef, simply heat with bacon). Add onion (rehydrated dried onion may be used, reconstituting to fresh equivalent, but add when you begin to heat with bacon) and cook until tender but not brown. Drain off excess fat. Add salt, basil, paprika, garlic and pepper. Stir in soup and cook slowly, uncovered, 20 minutes, stirring frequently. Blend cottage cheese in blender until smooth. Stir into stroganoff sauce and heat, but do not boil. Serve meat sauce over hot, buttered noodles.

CHICKEN (OR TURKEY) FRICASSEE FOR 1

Makes 1 Cup Broth and 2 Cups Potatoes

1 tsp. Chicken Soup Base	3/4 Cup dry Potato Pearls
1 tsp. dried onion	1/8 tsp. salt
Dash pepper	3 Tbsp. flour
2 oz. Chicken (1/4 cup)	3 Cups water, divided

Cook soup base, chicken, onions, salt and pepper in 1 cup of water. Thicken with as much flour as needed. Boil the other 2 cups of water and stir in the Potato Pearls. Make a "bowl" of the mashed potatoes and spoon broth mixture into it. Increase the recipe according to number of persons to be served. Enjoy!

TURKEY QUESADILLAS

1 (15 oz) can turkey chunks	Cheddar cheese, grated
flour tortillas	Salsa, optional

Place meat and cheddar cheese in between two tortillas. Spray pan with cooking spray and cook on both sides until cheese is melted. Cut into pizza-type triangle slices and serve with salsa, if desired.

TURKEY ENCHILADAS

1 doz. corn tortillas	Hot oil
1/4 Cup flour	1/4 Cup chili powder
1/2 Cups grated cheese	2 Tbsp. oil
2 (15 oz) cans dark	4 Cups water
turkey chunks	Salt to taste

Put tortillas in hot oil for a second or so to soften. Cool on paper towel. Separate turkey into shreds with fork, set aside. Put the 2 Tbsp. of oil in a hot frying pan and add flour to it; stir (do not let it burn). Add chili powder and water slowly until mixed (no lumps, please). If it is too thick, add more water. If it is too thin, add more flour for desired consistency. Dip the tortillas into sauce, then add turkey and grated cheese into the end and roll up. Lay in baking dish until all are in the dish. Pour remaining sauce and cheese on top. Bake in microwave or oven until the cheese has melted.

TURKEY ENCHILADAS

6 large flour tortillas	Grated cheese, as needed
Sliced Or chopped olives	Chopped scallions, optional

Combine and set aside:
1 (15 oz) can turkey chunks
1 small can diced green chiles
1/2 Cup onions, optional (may use dry onions and reconstitute them before beginning the recipe)

In each large flour tortilla, put turkey mixture topped with a lot of shredded cheese. Roll up and place in a casserole dish (note: spray the dish with non-stick cooking spray first, to aid in cleaning). Set aside.

Combine and mix thoroughly:
1 (10 1/2 oz) can cream of chicken soup
1 Cup sour cream
1 Cup chicken broth

Pour over tortillas. Top with additional grated cheese, sliced or chopped olives, and/or chopped scallions, if desired. Bake at 350°F. for about 30 minutes.

NAVAJO TACOS FOR ONE

Makes 3 tacos. Increase amounts per persons to be served.

6 oz whole wheat to grind	1/4 tsp. salt
OR 1 Cup flour	3/4 tsp. baking powder
2 Tbsp. shortening	1/3 Cup water
1 serving refried beans (Page 24 or Page 45)	

Grind wheat, if necessary, then mix flour, salt, water and baking powder. Knead and let sit 10 minutes. Heat shortening. Divide dough into 3 balls and pat or roll each piece to about 5 or 6 inches in diameter. Deep fry and cover with refried beans, then top with Hot Sauce, if desired.

Hot Sauce for Navajo Tacos:

4 oz. tomato sauce	1 tsp. dried onion
1/2 tsp. crushed red pepper	1/8 tsp. cilantro
1/8 tsp. garlic powder	1/2 tsp. salt

Mix and serve over Navajo Tacos.

TURKEY PITAS

1 (15 oz) can turkey chunks	1 small head of cabbage
1 Pkg. chicken Top Ramen noodles with seasoning, uncooked	1 Tbsp. olive oil
Italian dressing to taste	1 pkg. slivered almonds
	4 Tbsp. red wine vinegar
	Pita bread

Combine all ingredients except pita bread. Keep refrigerated until ready to eat. Cut a pita bread in two. Fill each half with turkey mixture. Top with Italian dressing.

GREEN CHILE BURROS

4 (15 oz) cans beef chunks	5 Tbsp. flour
1 (16 oz) jar salsa	1 large can of green chiles, diced
2 large onions, diced	Jalapenos, optional
Or dry onion equivalent	Flour tortillas
(See Page 44.)	

Saute onions in a little oil until soft, not brown. Drain the beef chunks and reserve the liquid. Add the chiles and the salsa to the onions and heat. Add flour to 1/4 Cup of the liquid from the beef chunks to make a paste. Add remaining juice to the mixture, adding more water as needed. Separate meat with fork and add to the mixture. Add the flour paste to the mixture and heat until thick enough to place on tortillas. You may add jalapenos if you like it hotter.

FLAUTA (BEEF OR TURKEY)

1 doz. com tortillas	Hot oil
2 (15 1/2 oz) cans beef chunks	Or light Or dark turkey chunks
Salsa	Sour cream
Guacamole	

Dip tortillas in hot oil for a second to soften. Put on paper towel to cool. Separate meat with fork. Take the cooled tortilla and add meat to one end and roll. Use a toothpick to hold tortilla closed. Dip into hot oil and cook until crisp. Remove and place on paper towel to cool. Serve remaining ingredients as dips for flautas, much like you would serve dip for chips.

BAKED CHICKEN AND SPAGHETTI

10 oz. cooked, drained spaghetti	2 Tbsp. shortening	Or butter
1 onion, chopped (See Page 44)	1/2 tsp. salt	
1 (15 oz) can tomatoes	dash of pepper	
2 Tbsp. Sugar	2 Cups cooked chicken,	
1/2 Cup grated cheese	diced	Or 2 (15 oz) cans white turkey chunks

Saute onion in shortening or butter, add the tomatoes, sugar, salt and pepper. Heat to boiling. Stir in chicken or turkey chunks and spaghetti. Toss gently with fork. Pour into greased baking dish and sprinkle with cheese. Bake at 375' F. for 20 minutes.

PEACHY PORK AND BEANS Great Crock Pot Dish for Pot Luck Dinners Or for When Company Comes

5 (15 oz) cans pork and beans	1/2 Cup catsup
1/2 (16 oz) jar peach jam	water as needed

Add all the ingredients together and heat, adding water to desired consistency. Serves 15 or so.

MACARONI AND CHEESE

Serves 4

1 Cup white sauce from Magic Mix (Page 34)
1 Cup uncooked macaroni
Boiling water to cook macaroni
4 - 5 ounces grated cheese (about 1 cup)
1/2 - 1 tsp. salt or garlic salt (optional)

Cook macaroni in boiling water until tender, drain, then combine macaroni, white sauce, cheese and seasoning. Heat through.

"MESA CANNERY" SPAGHETTI WITH MEAT

1 lb. dry pack spaghetti noodles
1 (24 oz) jar wet pack spaghetti sauce
1 (15oz) can wet pack ground beef salt and pepper to taste

This is easy. Cook the noodles. While they are cooking, mix the spaghetti sauce and ground beef together and heat through. Serve over the noodles. Other spices may be added as your taste desires.

SPAGHETTI FOR ONE

1/3 lb. dry spaghetti	8 oz. tomato sauce
1 tsp. pizza sauce spice	1/2 tsp. salt
2 oz. (1/4 cup) hamburger	2 Cups water

Cook noodles in boiling water 10 minutes. Add remaining ingredients and heat through. Pour over cooked noodles. You may use canned ground beef.

CHILI

1 lb. chili beans (2 1/4 Cups)	1 large onion, chopped (Pg.44)
2 lbs. ground beef (Or 2 cans ground beef)	3 - 4 ribs celery, chopped
	3 - 4 Tbsp. chili powder
1 (46 oz) can tomato juice	1/2 tsp. cumin

Soak beans overnight. Bring beans to boil and simmer until tender. Leave the water in the pot (that should cover the beans) and add the tomato juice to it. Brown the ground beef (or, if using canned ground beef, simply warm it up). Add ground beef, onion, celery, chili powder and cumin. Let simmer until flavors blend. Adjust the amount of chili powder to taste.

WHITE BEAN CHILI

3 (15 oz) cans white beans with ham	1 garlic clove, minced
	2 Tbsp. brown sugar
1/4 Cup celery, chopped	
1 (15 oz) can diced Italian flavored tomatoes	
1/4 Cup diced onion	Or the equal reconstituted dry salt, pepper and chili powder to taste

Combine all of the ingredients and heat through.

BOSTON BAKED BEANS

Serves 6 - 8

1 lb. dried pea beans 1/2 Cup molasses
Or small white beans 3 Tbsp. sugar
Water for soaking beans 1 tsp. dry mustard
6 Cups water for cooking 1 1/2 tsp. salt
1 Medium onion, sliced Or 1/4 tsp. pepper
equal reconstituted dry 4 oz. salt pork cut in 4 pieces
(Pg. 44)

Soak beans for 2 hours, then sort, removing any rocks or dirt; drain; discard the soak water. Preheat oven to 300°F. In a 4-quart pot, combine soaked beans and 6 cups water. Bring to a boil; reduce heat. Cover and simmer 10 minutes. Drain beans in a colander, over a large bowl, reserving liquid. In a 2 1/2 quart bean pot or casserole with cover, layer beans, onions, and salt pork. Set aside. In a small bowl, combine molasses, sugar, dry mustard, salt, pepper and one cup reserved liquid. Pour over beans. Add enough reserved liquid to cover beans. Cover and bake 4 - 6 hours, until beans are tender, checking beans several times. Stir in reserved liquid as needed to keep beans just covered while cooking. **NOTE:** The hotter the reserved liquid is when adding to the beans, the more tender the beans will stay.

SWEET AND SOUR BAKED BEANS

Serves 4

2 (15 oz) cans white beans 2 Tbsp. vinegar
with ham 1/4 Cup sugar
1 (8 oz) can pineapple 2 Drops tabasco sauce
chunks packed in juice 1/2 medium green pepper,
1 Tbsp. cornstarch cut into 1 inch x 1/4 inch strips
1 Tbsp. soy sauce

Drain beans, reserving liquid. Preheat oven to 275°F. Drain pineapple, reserving juice. Add reserved bean liquid to juice to make 3/4 cup. Stir cornstarch into juice mixture. In a small saucepan, combine juice mixture, soy sauce, vinegar, sugar and tabasco sauce. Stir constantly over medium heat until sauce boils. Remove from heat. Combine beans, green pepper strips, and drained pineapple in a casserole with cover. Pour sauce over. Stir gently. Cover. Bake one hour.

REFRIED BEANS

2 Cups cooked pinto beans, 1/3 Cup shortening
drain, reserving liquid 3 Tbsp. onion, minced
1 clove garlic, minced Or equal rehydrated dry

NOTE: You may use dry pack dehydrated retriend beans. hydrated according to package instructions, then add extra water if more is needed for proper consistency.

Heat shortening, cook onion and garlic for a few minutes. Add beans. Mash and stir with potato masher while cooking. Cook until all shortening is absorbed. Stir in reserved liquid if desired for correct consistency. Use for recipes calling for retriend beans, or use as a side dish.

HAM AND BEANS, OLE' STYLE

5 (15 oz) cans ham and beans 1/2 lb. diced ham
1 1/2 Cups diced green Or 1/2 bottle (28 oz size) catsup
red chiles, as desired water as needed
3 Tbsp. honey

Combine all ingredients and add water as needed and warm to desired temperature for serving. Serves 15 or so.

REFRIED BEANS AND CHEESE

2 Cups cooked pinto beans 1/4 Cup lard Or shortening
1/2 Cup shredded cheese 1/4 Cup dairy sour cream, optional
(use Monterey Jack Or cheddar cheese)

Drain beans, reserving liquid. In a large skillet, heat shortening until melted and very hot. Add cooked beans, mashing with a potato masher as they cook. Continue cooking and stirring until all shortening is absorbed. Stir in reserved liquid, a small amount at a time for desired consistency. Add cheese. Cook and stir until cheese melts. Serve with sour cream, if desired. **NOTE:** You may use dry pack dehydrated retriend beans, hydrated according to package instructions, then add extra water if more is needed for proper consistency.

QUICK AND EASY BEAN POT

Serves 4

2 slices bacon 2 Tbsp. chili sauce
1/3 Cup chopped onion 1 Tbsp. brown sugar
Or reconstituted dry onion 1 tsp. Worcestershire sauce
to equal the 1/3 cup 1/2 tsp. prepared mustard
1 (15 oz) can pork and
beans in tomato sauce

Preheat oven to 300° F. In a medium skillet, fry bacon until crisp. Remove bacon to drain on paper towels, leaving drippings in skillet. Saute onion in bacon drippings until tender but not browned. In a 1-quart casserole with cover, combine sauteed onions and beans. Stir in chili sauce, brown sugar, Worcestershire sauce and mustard. Crumble bacon over beans. Cover and bake 45 minutes.

REFRIED BEANS FROM DRIED, FOR ONE

Makes 1 1/2 cups. Increase amounts per persons to be served.

1/2 Cup dry pinto beans 1/2 tsp. salt
1 tsp. dry onion 1/4 Cup shortening
2 Cups water

Cook beans and salt in water until tender. Mash drained beans and onion into hot shortening and mix well.

HAM AND BEANS Great for When Company Comes!

5 (15 oz) cans ham and beans 1 tsp. mustard (not dry)
1/4 Cup brown sugar 1 (28 oz) bottle catsup
1/4 Cup peach jam 1/2 Cup diced ham
1 (16 oz) jar tomato sauce Water for consistency

Put all of the ingredients in a pan and heat through. If it appears to be too thick, add water as needed. Serves 15 or so.

SPANISH RICE

Hot oil Or butter 2 (8 oz) cans tomato sauce
1 Cup cooked rice 1 (16 oz) pint water
1 bell pepper, chopped Salt and pepper to taste
1 medium onion, chopped (Pg. 44)

Saute bell pepper and onion in pan with oil Or butter, set aside. Brown cooked rice; add salt and pepper, pepper, onion, and both cans of tomato sauce and all of the water (or more, to taste). Cook 45 minutes.

BROWNED RICE

Makes 6 to 8 servings

1 Cup rice
1/4 Cup shortening
1/4 Cup chopped onion, meat, celery, Or other vegetables

1 tsp. salt
3 1/2 Cups water

Heat shortening in skillet. Add rice. Cook, stirring constantly, about 10 minutes or until lightly browned. Add vegetables and continue cooking 2 or 3 minutes (optional). Add salt and water. Cover, simmer over low heat, 20 to 25 minutes or until rice is tender and excess liquid is absorbed.

POTATO SCALLOP

Serves 4

2 Cups drained cooked red kidney beans Or 1 (15 oz) can beans
1/2 lb. lean ground beef Or 1 (15 oz) can ground beef
1 Medium onion, sliced (Pg. 44)

2 Tbsp. butter
2 Tbsp. all purpose flour
1/2 tsp. salt
2 1/2 Cups milk, warmed
3 Medium potatoes, sliced
Black pepper to taste
1/2 tsp. salt

Drain beans. Preheat oven to 350° F. In a medium skillet. brown beef if using fresh beef, or heat canned ground beef and add onion. Cook and stir until onion is tender but not browned. Spoon off any excess drippings. Sprinkle meat mixture with 1/2 tsp salt and pepper. Set aside. In a medium sauce pan, melt butter. Stir in flour and 1/2 tsp salt until smooth. Gradually add warm milk, stirring until smooth. Stir constantly over medium heat until mixture thickens and comes to a boil; set aside. In a 3 quart casserole, layer 1/3 of the potato slices, half of the beef and onion mixture and half of the beans. Pour about 1/3 of the thickened sauce over layers. Repeat layers ending with potato slices. Top with remaining sauce. Bake uncovered until potato slices are tender and crusty brown on top, about one hour. Serve hot.

POTATO LASAGNA

Serves 6 - 8

12 lasagna noodles
1/3 Cup oil
4-5 onions, chopped (Pg. 44)

1/2 tsp. black pepper
1 1/2 Cup shredded cheese
6 Cups warm mashed potatoes (Potato Pearls are great)

Preheat oven to 350° F. Cook noodles and drain. Saute onions 8 - 10 minutes, reserve 1/2 cup for topping. Add cheese and pepper to potatoes. Layer like Lasagna.

CHILI FOR ONE

Makes 2 Cups. Increase amounts per persons to be served.

2 1/3 Cup pinto beans
1/2 tsp. chili powder
1/2 tsp. salt
1/8 tsp. pepper
1/2 tsp. sugar
2 Cups water

4 oz. tomato sauce
2 tsp. dried onion
1/8 tsp. garlic
1/8 tsp. cumin
1/4 lb. hamburger Or
1 (15 oz) can ground beef

Soak beans overnight. Bring to boil and simmer until tender. Leave the water in the pot (it should cover beans) and add the tomato sauce. Brown the beef (if using canned, heat, don't brown), then add (to taste) the onion, chili powder, garlic, salt, pepper, and cumin. Add to beans and simmer.

CHINESE FRIED WHEAT

Makes 8 servings

1 Cup cracked wheat (strain out flour before cooking)
2 1/2 Cups water
3 Tbsp. vegetable oil
1 onion, minced
2 Tbsp. soy sauce Or to taste

1/2 tsp. salt
1 egg, beaten
1/4 Cup celery, diced
Bacon Or ham

Bring wheat, water and salt to a boil and cook for 20 - 30 minutes. Put in a strainer and drain off thick liquid (save for gravy). Wash wheat with cold water to make it fluffy. Press wheat between paper towels to remove all moisture possible. Set aside. Heat 1 Tbsp. oil in heavy skillet. Slowly add beaten egg, stirring rapidly with fork so egg is light and fluffy. Set aside. Add to skillet 2 Tbsp. of oil, minced onion and celery and cook until tender. Then add wheat, soy sauce, bacon or ham, salt and egg. Heat through, serve with extra soy sauce, if desired.

GRAVY: Makes 1 cup

2 Tbsp. vegetable oil Or drippings
1 Cup liquid (may use the liquid drained from wheat, vegetables. Or meat stock; Or use reconstituted bouillon)

2 Tbsp. flour

Heat vegetable oil or drippings; stir in flour. Remove from heat and stir in liquid. Cook over medium heat until smooth and thickened, stirring constantly. Season to taste.

VARIATIONS FOR FRIED WHEAT:

ITALIAN FRIED WHEAT

Makes 8 servings

Wheat
Italian blend to taste
Leftover roast Or 1 (15 oz) beef or turkey chunks Or other meat

2 Tbsp. oil
Salt to taste

Prepare wheat the same as for Chinese Fried Wheat. Heat oil in skillet, then add wheat, Italian blend, leftover roast, and salt to taste.

SPANISH FRIED WHEAT

Makes 8 servings

1 onion, chopped (Pg. 44)
Chili powder
Beef bouillon powder

Wheat
Salt to taste
Fresh green onions, chopped

Prepare wheat the same as for Chinese Fried Wheat. Heat oil in skillet. cook chopped onion until golden brown, then add wheat. Toss lightly then add remaining ingredients.

OAT "STUFFING"

Serve in place of rice or pasta. Makes 4 servings.

1/4 Cup butter Or margarine
1/4 Cup celery, chopped
1/4 Cup onion, chopped
3/4 Cup chicken Or beef broth

1 egg, beaten
1 1/2 Cups rolled oats
1/4 tsp. salt
1/8 tsp. pepper

NOTE: Reconstituted dry onion may be used in place of fresh onion.

Melt butter in skillet; add celery and onions. Saute until tender. Mix oats and egg; add to onion mixture and cook over medium heat, stirring constantly until oats are dry and light brown, 3-5 minutes. Add remaining ingredients and continue stirring until liquid is absorbed. 2 - 3 minutes.

TAMALE PIE

Serves 8 to 10

1 lb. hamburger OR	1 Cup chopped green pepper
1 (15 oz) can ground beef	1 clove garlic, minced
1 onion, chopped (Pg. 44)	1 (6 oz) can tomato paste
1 (15 oz) can tomatoes	1 (15 oz) can sliced ripe olives
1 (12 oz) can com, drained	1 tsp. salt, dash of pepper
1 Tbsp. Sugar	1 1/2 Cups sharp cheese, grated
2 - 3 tsp. chili powder	1/2 Cup yellow com meal
1 1/2 Cups cold milk	1 Tbsp. butter
	1/2 tsp. salt

Brown the ground beef, green pepper, onion and garlic together. Drain the fat and add tomatoes, tomato paste, com, olives, sugar, salt, chili powder, and pepper. Simmer 20 minutes until thick. Add cheese and stir until melted. Pour into 9x13-inch baking dish.

Make com meal topping by heating milk in double boiler; add salt and slowly stir in com meal. Cook and stir until thick (about 20 minutes), add butter and spread over top of meat mixture. Bake at 375° F. for 40 minutes.

MEAT PIE USING DRY SOUP MIX

Serves 20 - 25

6 Quarts water	1 (10 oz) can condensed
2 Cups dry soup mix	tomato soup
2 lbs. frozen hash browns	1 (16 oz) can tomato sauce
1 (15 oz) can tomatoes	2 lbs. ground beef Or 2 (15 oz)
6-7 (9-inch) unbaked pie shells	cans ground beef

If desired add left over vegetables, frozen carrots, corn, etc.

Fry hamburger (if using fresh ground beef, or warm if using canned ground beef) until well done and break into tiny pieces. Add to above ingredients, place in unbaked pastry pie shells. Add top crust and seal edges well. Bake in oven at 450°F. for 25 minutes or cover with foil and freeze for future baking.

BAR-B-QUE PATTIES

Note: Canned ground beef (1 1/2 cans) may be used in place of fresh ground beef. Non-fat dry milk may be used in place of evaporated milk. (See Page 1 for evaporated milk recipe.)

1 1/2 lb. ground beef	2 eggs, beaten
1 Cup evaporated milk (Pg. 1)	3/4 Cup oatmeal
salt and pepper to taste	Hot oil

Mix all ingredients and drop by spoonful into hot oil in frying pan and brown both sides. Place in greased casserole dish or baking pan and cover with sauce.

SAUCE: Mix the following sauce ingredients and pour over patties:

4 Tbsp. Worcestershire Sauce	1 Cup catsup
3 Tbsp. vinegar	1/3 Cup water
2 Tbsp. sugar	6 Tbsp. minced onion
6 Tbsp. minced green pepper	

Bake in 350°F. oven for 30 minutes. Serve.

WHEAT SPROUT PATTIES

Serves 4

2 Cups wheat sprouts	1 egg, slightly beaten
2 Tbsp. minced onion	Butter Or oil
2 Tbsp. chopped mushrooms	Dash of garlic powder
2 Tbsp. minced green pepper	Dash of pepper
Celery salt	

Grind sprouts; add egg and vegetables. Mix well. In a skillet, heat butter, garlic powder and pepper. Spoon sprout mixture in and press with the back of a spoon to form patties not more than 1/2 inch thick. Cook for 2 minutes on each side over medium heat until lightly browned. Sprinkle with celery salt to taste.

RICE PILAF

Makes 8 servings

3/4 Cup chopped green onions	3/4 Cup chopped carrots
2/3 cube butter Or margarine	2 Cups rice
4 Cups boiling liquid*	1 Cup slivered almonds
3/4 Cup chopped celery	Salt and pepper to taste

Lightly brown rice in butter or margarine in skillet. Place in casserole with boiling broth. Cover; bake for 30 minutes at 375° F. Remove from oven. Add salt, pepper, vegetables and nuts, mixing well with fork. Return to oven for 1/2 hour more. Serve hot. *(Use chicken broth when served with fowl; beef broth with beef.)

RICE-A-RONI WITH CHICKEN OR TURKEY FOR 1

Makes 2 cups. Increase amounts per persons to be served.

1/2 Cup rice	1/4 Cup dry spaghetti
1 tsp. chicken soup base	1 Tbsp. shortening
1/2 tsp. dried onion	1/2 tsp. parsley
1/8 tsp. Ginger	1/8 tsp. garlic
1/2 tsp. Salt	1/8 tsp. pepper
2 oz (1/4 Cup) chicken	1 Cup water

Break spaghetti into 1 inch pieces. Fry the rice and spaghetti in melted hot shortening, stirring frequently until browned. Add onion, garlic and ginger. Add soup base to water to make broth, then *add* to the rice and spaghetti mixture, add chicken and parsley to this, then cover with tight fitting lid. Cook at very LOW heat for 25 minutes until rice is cooked.

MEXICAN RICE

3 Tbsp. Oil	1 Cup rice
1 clove garlic, minced	1 Cup salsa
1/2 onion, chopped Or	2 Cups chicken bullion, prepared

the equivalent of dry onions (Pg. 44)

Heat oil in large pan/skillet. Add rice and cook on medium heat until rice is puffed. Push rice to side, add garlic and onion. Saute until onion is soft. Add salsa, mix well, and heat until warm. Add chicken bullion. Bring to a boil. Cover and simmer about 20 minutes or until all liquid is absorbed and rice is tender.

BEAN DIP OR SANDWICH SPREAD

Serves 6 - 8

2 1/2 Cups dehydrated retrieved beans	1 Tbsp. taco seasoning 1/4 Cup dehydrated onions
1 2/3 Cups boiling water	Salsa, optional

Place all dry ingredients in mixing bowl. Add boiling water and stir. Let stand 25 minutes. May add salsa or water to thin. Serve hot or cold. Use your favorite com chips to dip, or spread on bread or buns, add pickles to make a sandwich.

BEAN DIP WITH CHIPS

Note: Dehydrated Retrieved Beans may be reconstituted and used in place of the 6 cans of beans.

6 (15 oz) cans pinto beans	1 (16 oz) jar salsa
1 Cup grated cheese	Salt to taste

Drain the juice off the beans, put them in an electric skillet or frying pan and mash them with a potato masher. Add salsa and cheese and cook. Stir until hot and bubbly.

This may be used to make burritos, tostadas, or to eat with chips. As a dip it will feed about 25 women or 15 men.

APPLESAUCE OATMEAL COOKIES

1 Cup shortening	2 Cups sugar
2 eggs	2 Cups applesauce *
2 tsp. baking soda	1 tsp. cinnamon
1 tsp. nutmeg	1 tsp. cloves
1 tsp. salt	3 1/2 Cups flour
2 Cups oatmeal	1 Cup nuts, chopped
1 Cup chocolate chips (optional)	1 Cup raisins(optional)

*(Make your own applesauce by mixing 2 Cups dried apples, 2 Cups boiling water. Let stand 5 minutes, mash.) Cream shortening, sugar. Add eggs and applesauce. Add soda, salt, cinnamon, nutmeg, cloves. Add, flour, oatmeal, raisins, nuts, and chocolate chips. Mix well. Drop by spoonfuls onto greased baking sheet. Bake at 350' F. 10-12 minutes.

APPLE FILLED COOKIES

FILLING:

Chop or break 2 cups of dried apple slices into small pieces. Do Not Reconstitute Apples. Place in a saucepan then add:

3/4 Cup water	1/3 Cup nuts, chopped
1/2 Cup sugar	1 Tbsp. flour

Cook together slowly, stirring constantly to prevent scorching, until thick. Cool filling. Cream together.

1 Cup butter Or shortening	eggs
1 3/4 Cups packed brown sugar	1/2 Cup water
1 tsp. vanilla	

Mix well, then add:

1/2 tsp. Salt	1 tsp. baking soda
1/4 tsp. cinnamon	

Blend in 3 1/2 Cups flour (wheat or white). Drop by teaspoonful onto an ungreased cookie sheet. Make a depression in the middle of each cookie and place filling in the depression and then place 1/2 teaspoon of dough on top of the filling. Bake at 350' F. for about 12 minutes.

DATE FILLED WHEAT COOKIES

DOUGH: . Makes 3 dozen cookies.

1 Cup shortening Or butter	1 tsp. salt
2 Cups firmly packed brown sugar	1 tsp. baking soda
2 eggs	1/4 tsp. cinnamon
1/4 to 1/2 Cup water	2 Cups wheat flour
1 tsp. Vanilla	1 1/2 Cups white flour

Cream shortening or butter and sugar until fluffy. Add eggs and vanilla, set aside. Mix dry ingredients in another bowl. Alternate dry ingredients and water. Shape dough into two rolls about 2 inches in diameter. Refrigerate.

FILLING:

2 Cups dates Or raisin, chopped	3/4 Cup water
3/4 Cup sugar	1/2 Cup chopped nuts

Combine dates or raisins, sugar and water. Cook over low heat until thick. Remove from heat and stir in nuts. Cool. Slice dough into thin round slices and place on cookie sheet; top with teaspoon of filling and place another cookie round on top. You do not need to pinch down. Bake on ungreased cookie sheet 375' F. for 10 - 12 minutes.

FAVORITE OATMEAL COOKIES

2 Cups flour	1 tsp. baking soda
1 tsp. Salt	4 1/2 Cups rolled oats

Stir together then add:

1/2 Cup vegetable oil	3/4 Cup honey
1 tsp. Vanilla	3 eggs

raisins, soaked in 3 - 4 Tbsp. water

Mix together and drop by spoonfuls on greased baking sheet. Bake at 350' F. for about 8 minutes.

WHEAT AND RAISIN CHOCOLATE CHIP COOKIES

1 1/2 Cups margarine Or shortening	1/2 tsp. salt
1 1/2 Cups firmly packed brown sugar	2 tsp. baking soda
1 1/2 Cups sugar	2 Tbsp. hot water
2 tsp. Vanilla	1 Cup nuts, chopped
4 eggs	1 Cup raisins
2 1/2 Cups all-purpose flour	1 (12 oz) pkg. chocolate chips
2 1/2 Cups whole wheat flour	

Preheat oven to 350' F. Beat margarine or shortening in large bowl until soft. Gradually add sugars, beating until light and fluffy. Add vanilla. Add eggs, one at a time, beating well; set aside. Blend both flours and salt on sheet of waxed paper. Gradually add flour mixture to sugar mixture, beating at low speed until well mixed. Dissolve baking soda in hot water and add to sugar-flour mixture. Stir in nuts, raisins, and chocolate chips. Using one generous tablespoon of dough for each cookie, place on greased cookie sheet. Bake at 350' F. for 10-12 minutes. Allow to cool.

PUMPKIN COOKIES

1/2 Cup shortening Or butter	1 Cup raisins And /
1 1/2 Cups sugar	Or chocolate chips
1 egg	2 1/2 Cups flour
1 Cup pumpkin	1 tsp. baking powder
1/2 Cup chopped nuts	1 tsp. baking soda
1 tsp. Nutmeg	1/2 tsp. salt
1 tsp. Cinnamon	1 tsp. vanilla

Mix all ingredients together thoroughly. Drop by spoonful on cookie sheet. Bake at 375' F. for 10 minutes.

PUMPKIN-CHOCOLATE CHIP BARS

Makes approximately 36 bars

2 Cups flour	4 eggs, beaten
2 tsp. baking powder	1 (15 oz) can pumpkin
2 tsp. Cinnamon	1 1/2Cups sugar
1 tsp. baking soda	1/4 Cup oil
1 tsp. Salt	1 Cup chocolate chips
3 Tbsp. sugar and 1/2 tsp. cinnamon, mixed, for sprinkling	

Stir together flour, baking powder, cinnamon, baking soda, and salt; set aside. Mix beaten eggs, pumpkin, sugar, and oil in mixing bowl. Add flour mixture. Mix just until moistened. Spread in an ungreased 10x15inch pan. Stir together 3 Tbsp. sugar and 1/2 tsp. cinnamon and sprinkle evenly over the batter. Sprinkle chips on top. **NOTE:** If you dust the chocolate chips in a little flour, they will not sink to the bottom. Bake at 350' F. for 25-30 minutes or until done. Cool and cut into bars.

RICE CRISPY TREATS OR GRANOLA BARS

For Granola Bars, use this recipe, substituting Rice Crispy cereal with granola cereal.

1 10-oz pkg. marshmallows Or 4 C miniature marshmallows
5 Cups Rice Krispies (Or substitute with granola, Page 20) 1/4 Cup butter Or margarine
Melt butter in saucepan over low heat. Add marshmallows and stir until completely melted. Cook over low heat for an additional 3 minutes_ stirring constantly. Remove from heat Add Rice Krispies or granola. Stir until well coated. Press mixture evenly into buttered 13 x 9 x 2 inch pan. Cut into 2-inch squares when cool. Makes 24.

OATMEAL COOKIES

1 Cup boiling water
1 Cup raisins
1/4 Cup butter Or margarine
1 Cup sugar
2 eggs, beaten
2 Cups flour (1 Cup whole wheat and 1 Cup white)

1 tsp. baking soda
1/2 tsp. ea. cinnamon, nutmeg, cloves
1 tsp. baking powder
2 Cups oatmeal
1 Cup nuts
1/2 tsp. salt
1 Cup chocolate chips (optional)

Pour boiling water over the raisins, butter or margarine, and sugar. Cool. When mixture is cool, mix in beaten eggs. Add the remaining ingredients.) Drop by teaspoonful on cookie sheet. Bake at 350° F. for 12 minutes.

CHOCOLATE CHIP OATMEAL COOKIES

Makes approximately 3 dozen cookies

1 Cup shortening, butter Or margarine, melted
2/3 Cup granulated sugar
2/3 Cup brown sugar, firmly packed
2 eggs
1 tsp. Vanilla
1/2 Cup nuts-coarsely chopped
1/2 Cup flour (scooped/leveled Pg. 42)

1/2 tsp. baking soda
1 Tbsp. hot water
2 Cups rolled oats
1 (6 oz) pkg. chocolate chips
1/2 tsp. salt

In large bowl, cream shortening; add sugars, cream until fluffy. Beat in eggs and vanilla. Add flour and salt, and baking soda which has been dissolved in hot water, and blend. Stir in rolled oats, chocolate chips, nuts. Drop by spoonful onto ungreased baking sheet about 1 1/2 inches apart. Bake at 375° F. for 10 minutes or until just brown and still puffy. For crisper cookies bake until cookies flatten. Note: Recipe may be doubled.

VARIATION:

Coconut, raisins, and/or peanuts may be added to this basic cookie dough. Or add 1 cup coarsely-grated carrots, cooked in 2 tablespoons boiling water for 5 minutes. (Rehydrated dried chopped carrots may be used in place of the coarsely-grated fresh carrots.)

SNICKERDOODIES

1 Cup shortening Or butter
1 1/2 Cups sugar
2 eggs
2 3/4 Cups sifted flour
2 Tbsp. sugar

2 tsp. cream of tarter
1 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla
3 tsp. cinnamon

Cream together (beat thoroughly) shortening and sugar. Add egg and mix thoroughly. Sift together the flour, cream of tarter, soda and salt. Add to creamed mixture. Add vanilla and mix thoroughly. Set aside. Thoroughly mix together the cinnamon and 2 Tbsp. sugar, set aside. Roll dough into balls the size of small walnuts. Roll into cinnamon-sugar mixture and set on greased cookie sheet 2 inches apart. Bake at 375° F. for 8-10 minutes. **DO NOT OVERBAKE.** Cool slightly before removing from cookie sheet.

MAGIC BARS

1/2 Cup butter Or margarine
1 1/2 Cups graham crackers, crushed (Pg. 32)
1 Cup granola mix (Pg. 20)

1 1/3 Cups flaked coconut
3/4 Cup chocolate chips
3/4 Cup butterscotch chips
1 Cup sweetened condensed milk (Pg. 2)

Mix thoroughly together the butter, coconut, crushed graham crackers, granola mix, the chocolate and butterscotch chips and put in 9x13-inch baking pan. Pour the sweetened condensed milk over the top of the mixture and bake at 350° F. for 25 minutes. Cool and cut into bars.

SOURDOUGH COOKIES

(See page 5)

Yield: approx. 5 doz cookies

1/2 Cup starter
1 Cup evaporated milk (Pg. 1)
2 Cups flour
1 Cup butter
1 1/4 Cups brown sugar, firmly packed

1/2 tsp. salt
1/2 tsp. baking soda
3 Cups corn flakes
3/4 Cups nuts
3/4 Cups coconut
1 egg

Stir starter, milk and 1 1/2 cup flour together and set aside for 2 hours. Cream butter, sugar and blend in egg and 1/2 cup flour, salt and baking soda. Add remaining ingredients. Make sure dough is thick enough. Drop cookies on ungreased cookie sheet. Bake at 375° F. for 15 minutes.

CINDERELLA CRISPS

Makes about 24

6 slices trimmed white bread,
each cut into 4 strips
2 2/3 Cups flaked coconut

1 can (14 oz) sweetened condensed milk (Pg. 1)

Using two forks, roll bread sticks in sweetened condensed milk, coating all sides. Then roll in coconut. Place on well-greased baking sheet and bake at 375° F. for 8 - 10 minutes. Remove at once from baking sheet.

CHEWY OATMEAL COOKIES

1 Cup flour
3/4 tsp. baking soda
1 1/3 Cups brown sugar, firmly packed
1 tsp. Cinnamon
1/4 tsp. Nutmeg
3/4 Cup shortening Or butter
1 Cup chocolate chips, optional

1/2 tsp. Salt
2 eggs
1 tsp. vanilla
2 Cups oatmeal (see'note)
1 Cup raisins (optional)
1 Cup chopped nuts

NOTE: Quick or Regular Oats may be used, however, Regular Oats help retain moisture for a chewier cookie.

Sift flour, baking soda, salt, cinnamon, and nutmeg into a bowl, set aside. Cream together shortening, sugar, eggs and vanilla. Add to flour mixture and beat until smooth, Add oatmeal, raisins, chocolate chips and nuts, Mix thoroughly. Drop by heaping spoonful onto greased cookie sheets. Bake at 350° F. for 12 - 15 minutes. **DO NOT OVERBAKE.**

WHOLE WHEAT BROWNIES

1 Cup shortening, melted
Or 2/3 Cup oil
2 Cup whole wheat flour
4 generous Tbsp, cocoa

1 Cup sugar
4 eggs, beaten

Beat together all ingredients, spread in greased and floured 9 x 13-inch pan. Bake at 350° F. for 25 minutes.

Note: Brownies set up after being taken out of the oven.

HAVING FUN WITH DRIED APPLES

Dried apples are an excellent snack right out of the can. To reconstitute them, use equal parts of Dried Apples to boiling water. For example:

2 Cups dried apples 2 Cups boiling water

Let this stand at least 5 minutes. If you put this mixture through the blender, you will have applesauce. For variety, you may add 3 Tbsp. Cinnamon Heart Candy (or "Red Hots") to the mixture before you let it stand, or try some cinnamon and sugar mix in it.

HEARTY APPLE CRISP

Place 6 Cups sliced (uncooked) apples (or reconstitute an equivalent of dried apple slices) in a greased 9x13-inch pan. Combine in a bowl the following:

2 Cups flour 6 Cups rolled oats
2 tsp. cinnamon 1/2 tsp. salt
3/4 Cup vegetable oil or 1 Cup honey
 melted margarine

Sprinkle over apples. Bake at 375° F. for 25 minutes. Roll up and slice. If apple crisp seems too dry, keep some of the water on the apples and then add the topping and bake.

APPLE CRISP

6 peeled apples 1/2 Cup packed brown sugar
1/2 Cup sugar 1 Cup rolled oats
2 Tbsp. Water 1/2 tsp. cinnamon
4 Tbsp. butter Or margarine 1/2 Cup chopped nuts, optional
1 tsp. grated lemon peel

Slice 6 peeled apples (or you may use the equivalent dried apple slices reconstituted) and spread in greased 8x8 inch baking pan. Sprinkle water and 1/2 cup sugar onto apples. Mix the remaining ingredients and spread over apples. Bake at 350° F. for 45 minutes or until tender. Serve warm or cold. You may top with ice cream or whipped cream. You may also substitute hydrated dried apples, but cut down baking time 10 minutes.

APPLE BROWN BETTY

Pour 2 Cups boiling water over 4 Cups dried apples. let stand 5 min.

TOPPING: Mix the following ingredients well.

1/2 Cup flour 1/4 Cup oatmeal
1/2 tsp. Cinnamon 1/4 Cup brown sugar firmly packed

Then cut in 1/4 Cup butter. Place the apples and liquid remaining in a greased 9x9-inch pan. Sprinkle topping over the apples. Bake at 350° F. for 55 minutes.

STEWED APPLES AND RAISINS

1 Cup dried apples 4 Cups boiling water
1 Cup raisins Brown sugar to taste

Cover apples with boiling water and let stand for 5 minutes in a sauce pan. Add raisins and simmer until tender. You may wish to sweeten this with brown sugar. This recipe could be thickened with flour or tapioca powder and placed in a baked pie shell.

MAKE A PUDDING MIX

1 1/2 Cups sugar 1/4 Cups flour
2 1/2 Cups non-fat dry milk powder 1 tsp. salt
 (non-instant dry milk powder)

Stir ingredients together until well mixed. Store in a tightly covered container in a cool place. Makes enough mix for 24 servings.

TO MAKE PUDDING FROM MIX:

VANILLA PUDDING

Serves 6

1 1/4 Cups pudding mix (above) 1 Tbsp. margarine
2 1/2 Cups warm water Or butter
3/4 tsp. Vanilla 1 egg, beaten

Combine mix with water in top of double boiler. Place over boiling water and cook until thickened, stirring constantly. Cover and cook 5 minutes longer. Add the butter or margarine. Remove from heat and beat half of the hot mixture into the egg. Blend slowly into the remaining hot mixture. Cook over hot water for 1 minute. Stir in vanilla and chill.

VARIATIONS: CHOCOLATE PUDDING MIX:

Add 3/4 cup cocoa and 1/4 cup more sugar to the above ingredients before stirring.

CARAMEL PUDDING MIX:

Substitute 1 1/2 cups firmly packed brown sugar for the granulated sugar.

PUDDINGS

The lemon, chocolate and coconut cream pie fillings on Page 15 make an excellent pudding by adding an additional 1/4 cup milk and putting in the blender and beating slightly.

FRUIT GELATIN SALAD/DESSERT

1 (3 oz) pkg. gelatin (any flavor) 1 Cup boiling water
1 Cup cold fruit juice Or cold water Or 12 ice cubes
1 Cup fresh Or canned fruit, cut up

(Do not use fresh pineapple or gelatin will not set.)

Dissolve gelatin in boiling water. Stir in juice or cold water or ice cubes. Stir until ice cubes are melted. Refrigerate until partially set. Add fruit. Chill until firmly set.

To make this a dessert instead of a dinner salad, serve with a dollop of whipped topping on each individual serving, or spread whipped topping like icing on top before cutting into serving portions, and add a sprinkle of graham cracker crumbs or a mint leaf or a cherry to garnish.

Another form for this dish is to eliminate the cold water/ice cube/cold juice step. Still add the fruit. just not the cold juice. When fully set, use an electric mixer to beat gelatin and fruit to small pieces. In another bowl, whip 1 pint whipping cream (or whipped evaporated milk-Pg. 1) adding 2 Tbsp. sugar (to either whipped topping) when soft peaks form. Continue whipping until stiff peaks form. Fold into gelatin and whip until fairly stiff peaks form. Serve immediately, garnishing with graham cracker crumbs or oreo cookie crumbs. Call this Bavarian Cream Dessert. (Whipped cream holds peaks longer than whipped evaporated milk topping.)

PUDDING

Makes 4 1/2 servings

1/2 Cup sugar
2-3 Tbsp. cocoa (optional)
1 Cup Magic Mix (Page 34)

2 Cups water
1 tsp. vanilla

Combine Magic Mix, sugar and cocoa in saucepan and mix well. Add water, stir over medium heat until pudding bubbles. Add vanilla and beat. Cover and cool.

FUDGESICLES

1 pudding recipe (see above) 1/2 Cup milk

Prepare pudding according to directions. Stir in milk and beat until smooth. Pour mixture into ice cube trays or small plastic cups. Insert plastic spoon and freeze until solid.

WHOLE WHEAT BREAD PUDDING

1/3 Cup sugar
1/3 tsp. Salt
2 eggs
4 or 5 Cups coarse wheat bread crumbs (small, uniform pieces) Nutmeg or cinnamon/sugar, optional

1/2 Cup dry milk powder
3 Cups liquid milk
1 tsp. vanilla

Mix together the sugar, dry milk powder, and salt and set aside. Beat together 2 1/2 cups milk, eggs, vanilla until smooth. Add the sugar mixture and add rest of milk, stirring well after each addition. Add bread pieces. Mix well and pour into greased baking dish. Sprinkle top with nutmeg or cinnamon and sugar if desired. Bake at 325' F. for 45 minutes or until knife stuck in middle comes out dean. Serve with a lemon or hard sauce topping or whipped cream topping.

BREAD PUDDING

Serves 6

2 Cups milk
1 1/2 Cups soft bread cubes
1 Tbsp. margarine Or butter
1/4 Cup sugar

1/4 tsp. salt
1/3 Cup raisins or nuts
2 eggs, beaten
Heavy cream, optional

Heat milk; add bread cubes and butter or margarine. Add sugar, salt and raisins or nuts to eggs, then slowly stir in some of the hot milk mixture. Add remainder of hot milk. Pour into a greased baking dish and set in a pan of hot water. Bake at 350' F. 1 hour or until set. Pour a little heavy cream over each portion, if desired. Serve immediately.

CORN PUDDING

Serves 6

3 eggs
2 Cups liquid (com liquid water or fluid milk)
1/2 Cup dry milk powder

2 Tbsp. melted fat or oil
2 Cups drained cooked com
1 tsp. salt
Black pepper to taste

Combine eggs and liquid and add dry milk. Beat until smooth. Add other ingredients. Pour into a greased baking dish and bake in a moderate oven (350'F.) until set, about 50 minutes. **NOTE:** Other vegetables may be used in place of the corn.

RICE PUDDING

Serves 8

3 eggs
2 Tbsp. honey
1/2 tsp. nutmeg
1 tsp. Cinnamon
1 Cup milk (1/3 Cup non-fat dry & 1 Cup water)
3/4 Cup evaporated milk (2/3 Cup non-fat dry milk to 1 3/4 Cups water)

1/2 tsp. vanilla
6 Tbsp. Sugar
1 1/2 Cups cooked rice
1/2 Cup raisins

Beat eggs. Add sugar, honey, and spices. Mix well. Stir in vanilla, milk, rice and raisins. Place in a 2-quart casserole dish. Bake at 325' F. for 45 minutes. Stir after 25 minutes.

EASY RICE PUDDING

Serves 6, approx. 1/2 Cup each

1/4 tsp. Salt
2 Cups water
1/4 Cup uncooked rice
1/4 Cup raisins
3/4 Cup non-fat dry milk powder

1/4 Cup sugar
1 Cup water
3/4 tsp. vanilla
Cinnamon Or nutmeg, optional

Add salt to water: bring to a boil, and stir rice into boiling water. Bring back to boiling point and lower heat until the water is just bubbling. Add raisins, cover tightly and cook slowly for 20 minutes. Combine dry milk and sugar, stir into water until mixed. Stir into rice, add vanilla. Simmer 10 minutes or until flavors are blended. Chill. Sprinkle lightly with cinnamon or nutmeg if desired.

RICE PUDDING

Stir together in a saucepan:

1/2 Cup uncooked rice
1/2 Cup water
Bring to a boil. Reduce heat and simmer, covered, for 12-14 minutes, until all water is absorbed.

Blend together:

1/2 Cup sugar, 1/2 Cup non-fat dry milk powder (or 3/4 Cup instant powder), 1 Tbsp. cornstarch, dash of salt, 2 1/2 Cups water, 1 Tbsp. lemon juice.

Stir rice into sugar mixture, and add 1/2 Cup raisins (optional). Pour into a 1 1/2 quart casserole dish sprayed with non-sticking vegetable spray. Place dish in large pan holding 1 inch of hot water, and bake about 1 1/2 hours at 350' F. until the pudding is creamy. Stir occasionally. Sprinkle with cinnamon or nutmeg before serving.

"CANNERY" HOT COCOA MIX CHOCOLATE PUDDING

Serves 4

1/4 Cup cornstarch
1/4 Cup sugar
Dash of salt

3/4 Cup Hot Cocoa Mix
1 Cup Cold Water
1 Cup Hot Water
1/2 tsp. vanilla

Mix together in saucepan the cornstarch, sugar, salt, cocoa mix. Add cold water and stir until dissolved. Add hot water. Stir constantly over medium heat until mixture thickens and comes to a boil. Stir in vanilla. Chill and serve. May be poured into individual dishes after cooking if desired.

WONDERFUL STUFF

9 Cups Golden Graham Cereal 1 Cup sugar
8 Cups Corn Chex Cereal 1 Cup light Karo Syrup
2 Cups coconut 3/4 Cup butter Or
1 Cup almonds Or mixed margarine (1 1/2 cubes)
nuts Or your choice nuts

Note: You may substitute other cereals

Mix together cereals, coconut and nuts. Set aside. Bring to a boil and boil for 2 minutes the sugar, syrup and butter. Pour over cereal mixture and, stir until mixed together. Let dry slightly before storing.

GRAHAM CRACKERS

1 Cup whole wheat flour 1/3 Cup butter Or margarine
1/2 Cup oat flour 1 Tbsp. honey
1/3 Cup plus 1 Tbsp. sugar 1 Tbsp. milk
1/2 tsp. baking soda

Note: you may grind the rolled oats or put them in the blender

Sift both flours, sugar and baking soda into a mixing bowl. Heat butter or margarine, honey and milk until butter or margarine is melted. Pour into dry ingredients and stir until smooth. Let chill 30 - 45 minutes. Roll out dough to 1/4 inch. Cut into squares. Bake in 250° F. oven for 15 minutes. DO NOT OVERBAKE. Prick crackers with fork as they come from oven. Excellent crushed and used as graham cracker crust for pies and tarts.

OAT TOPPING

1 1/2 Cups rolled oats 1/4 Cup finely chopped nuts
1/3 Cup packed brown sugar 1/4 Cup coconut
1/3 Cup butter Or margarine 1/2 tsp. cinnamon

Combine all ingredients, mixing well. Cook in a skillet over medium heat, stirring constantly, for 5 minutes or until golden brown. Serve over desserts, fruit salads, yogurt, ice cream, or pudding.

POPPED WHEAT TREATS

Boil whole wheat until kernels are plump, tender and begin to split. Drain wheat and rinse. Remove excess water by rolling wheat on a cloth or between paper towels.

In a heavy kettle, heat vegetable oil to 360° F. Put a small amount of wheat (about 3/4 cup) in a wire basket or strainer and deep fry in hot oil for 1 1/2 minutes or until popping ceases. Drain on absorbent paper.

VARIATIONS:

Season with one or more of the following: salt, seasoned salt, garlic, barbecue salt, onion salt, celery salt, cinnamon and sugar or any combinations you desire. These morsels are great salad toppings, or mixed with trail mix, or as toppings for desserts, or just as a snack.

BASIC COTTAGE CHEESE

Cottage cheese is made commercially from skim milk, reconstituted concentrated skim milk, or from non-fat dry milk solids. The only reason for not making it from whole milk is the cost. You can make cottage cheese at home from any kind of milk you have on hand. Cottage cheese is full of body-building protein and calcium, but low in butterfat. This makes it filling without the attendant high-caloric intake problems. Cottage cheese makes food taste rich and fattening without being either. This recipe utilizes Rennet or Junket (available in most grocery stores) to help in producing low-acid cottage cheese. To make your own delicious and nutritious basic cottage cheese, follow the easy directions, below. *A thermometer is essential in the making of any cheese product*

BASIC COTTAGE CHEESE

1 gallon milk 1 pt. buttermilk or basic yogurt
1 Rennet tablet (or 1/4 Junket tablet) 1/4 Cup warm water

Dissolve rennet tablet in warm water. Pour milk into a large heavy pot and heat to 90°F. Add buttermilk or yogurt, stirring to mix. Then add dissolved rennet. Cover pot and leave overnight in a warm place.

The next day, you will find a gelatinous, almost solid mass-like firm yogurt in the pot. This is the curd. With a silver knife cut through this curd to break it into small pieces. Now set the bowl with the curd into a pan of warm water and bring the curd up to 110°F. Shake the bowl gently while it is being heated to help distribute the heat more evenly.

When the curd temperature reaches 110°F, turn off the heat but leave the cheese bowl in the water for about half an hour. Then pour the cheese into a cloth bag or several layers of cheese cloth and hang it up to drain. Use a bowl to catch the whey if you wish to use it. (Great in bread, rolls.)

Later, when the curds have drained, mash the cheese with a fork, work in a little sweet or sour cream if you have used skim milk, or moisten it with a little yogurt if you do not want the extra fat in the cream. You now have a delicious cottage cheese!

Season basic cottage cheese with a little kelp, salt, caraway seeds, chopped chives, dill or parsley. Put basic cottage cheese in a blender, chop for a few seconds, and it makes a delicious cream cheese.

RAW MILK COTTAGE CHEESE (Alternate Method)

1 quart certified raw milk 1 Tbsp. lemon juice
Heat milk until warm (90°F.), then add lemon juice. Stir while heating to 110°F. When the mixture curdles, remove pan from stove and pour mixture into a muslin bag or several layers of cheese cloth and drain over sink.

SOUR CREAM

1 Cup cottage cheese 1 Tbsp. lemon juice
Whip in blender until smooth.

MAPLE SYRUP

In a sauce pan, stir together 2 Cups sugar and 1 Cup water. Stir frequently as you bring the ingredients to the boiling point, BUT DO NOT BOIL. Remove from heat; continue to stir until all the sugar is dissolved. Stir in 1 tsp. maple flavoring. Cool. Pour through sieve into jar; cover; refrigerate. To make a thicker syrup, add 1 - 2 cups more sugar but no extra water. Add 1 - 2 tsp. additional maple flavoring. To give your syrup a buttery taste, add 1 - 2 tsp. butter flavoring in addition to the maple.

DAY CHEESE

Day Cheese is similar to cottage cheese but milder in flavor. If it is made properly, it has a softer curd. The flavor will vary, depending on whether vinegar or lemon juice is used. Both are equally good, but taste differently. If you prefer a richer flavored cheese you can add ½ cup cream or rich milk. This is a cheese popular in Mexico, and is especially good rolled in a hot com tortilla.

Beat together: 4 Cups water, 1 1/2 Cups non-instant dry milk (or 2 2/3 Cups instant powder)

Allow foam to settle, or skim the foam off. Place cheese in a heavy pan on low heat or use a double boiler. Squeeze a lemon, a little bit at a time, (or use 2-3 Tbsp. of vinegar) into the milk as it cooks. (Note: if curd fails to form, use a little more lemon juice.) Stir continually to avoid scorching. Bring just to a boil. *DO NOT BOIL*. The whey will be almost clear and the curds soft. Remove from the heat and pour through a wire strainer. Rinse well with cold water. Season lightly with salt and serve. Refrigerate.

BAKERS CHEESE

Tastes like Ricotta or cream cheese, may be used in any recipe calling for either cheese.

1/4 Rennet tablet * (Junket) 2 quarts warm water
1/2 Cup buttermilk
3 Cups non-instant (5 1/3 Cups instant) dry milk

Dissolve Rennet tablet in warm water. Thoroughly mix in dry milk. Add buttermilk and mix well. Cover and allow to stand at room temperature until set, about 5 - 10 hours. Pour into a cheese cloth-covered strainer, dose the cheesecloth and squeeze out as much whey as possible. The whey may be saved for use in bread. Place the cheese in the refrigerator until well chilled, usually overnight. Knead cheese until the texture is smooth. Cheese will freeze well for up to 6 months.

Makes about 1 pound.

**Rennet is available in most grocery stores near the gelatin section. Rennet is the enzyme rennin. NOTE: The above recipe is from the Utah State University Extension Service, Logan, Utah.*

MAGIC MIX

Magic Mix is a white sauce variation you may make and use to moisten and flavor casserole dishes, vegetables, or meat, and may be used in place of canned soups in many recipes. Made ahead and stored in the refrigerator, it is fast, easy, and economical.

2 1/3 Cups (4 Cups instant) nonfat dry milk powder
1 Cup flour Or 1/2 Cup com starch
1 Cup (2 sticks) margarine Or butter

Combine dry milk, flour, and butter or margarine into a large bowl and mix until it looks like coarse ground corn meal. Keep this mix tightly covered in the refrigerator. Makes 5 Cups

NOTE: Try a few of the recipes using Magic Mix found in this book on the following pages:

Cream Soup, Page 39
White Sauce, Page 35
Macaroni and Cheese, Page 23
Pudding, Page 31
Fudgesicles, Page 31

WHITE SAUCE

There are numerous white sauce variations you may make to moisten and flavor casserole dishes, vegetables, or meat. Try using these in place of canned soups. They are almost as fast and much more economical. The following chart gives the proportions for basic white sauces:

	<u>Thin</u>	<u>Medium</u>	<u>Thick</u>
Water	1 Cup	1 Cup	1 Cup
Flour	1 Tbsp	2 Tbsp	4 Tbsp
Dry Milk Powder	3 Tbsp	3 Tbsp	3 Tbsp
Salt	1/4 tsp	1/4 tsp	1/4 tsp
Pepper	1/8 tsp	1/8 tsp	1/8 tsp
Butter / Margarine	1 Tbsp	1 Tbsp	1 Tbsp

Bring 1/2 cup water to a boil. Blend the flour, dry milk powder, salt, pepper and beat into boiling water. Reduce heat, and cook one minute, stirring constantly. Add butter and stir.

VARIATIONS:

MEXICALI SAUCE:

Substitute chicken broth for the water in making 1 cup thick white sauce. Stir in 1 tsp. chili powder. This is great for chicken, beef, potatoes, com, and other mild vegetable dishes.

MUSHROOM SAUCE:

Substitute chicken or beef broth for the water in making 1 cup of thick or medium white sauce. Season with canned mushrooms, 1/2 tsp. onion powder, and 1/8 tsp. monosodium glutamate. If you use fresh mushrooms, saute them in the butter and then add the water and proceed as usual.

CHEESE SAUCE:

Stir 1/4 tsp. dry mustard and 1/2 cup shredded cheddar cheese into 1 cup medium white sauce. Heat slowly until cheese is melted and smooth. Use for vegetable, rice, egg, or macaroni dishes.

EGG SAUCE:

This is delicious on fish or in fish casseroles. Stir 2 finely chopped hard cooked eggs into 1 cup medium white sauce. Add 1/4 tsp. dry mustard and a dash of onion powder if desired.

MORNAY SAUCE:

Great for vegetables, meat, fish, and eggs. Make a medium white sauce using 1 cup chicken broth in place of the water. Stir 1/8 tsp. nutmeg, 1/8 tsp. cayenne pepper, 1/2 cup grated Parmesan or shredded Swiss cheese. Heat, stirring constantly, until the cheese is melted.

BASIC WHITE SAUCE

2 Tbsp. butter Or margarine	1/4 Cup flour
2 Cups milk	1/2 tsp. salt
1/8 tsp. pepper	

Melt butter. Mix in flour, salt and pepper. Return to heat, slowly adding milk, stirring constantly with whisk or spoon. When smooth, continue cooking and stir with spoon until thick. Season with desired spices.

May be added to soup recipes to make creamy flavor. May add grated cheese to make cheese-flavored sauce.

APPLEBUTTER

In a large, heavy saucepan, add 1 quart applesauce, 1/4 – 1/2 Cup sugar to taste, and 1/4 - 1/3 Cup cider vinegar to taste. Add 1 tsp. cinnamon, 1 tsp. nutmeg, 1/4 tsp. cloves, and 1/4 tsp. allspice. Stir constantly while you bring it to a soft boil. Stir and simmer about 30 minutes. Pour into jars. Serve warm or cold on toast, bagels, bread, rolls, or ice cream.

HONEY BUTTER

Makes 1 cup

1/2 Cup butter Or margarine	1/4 tsp. vanilla
1/2 Cup honey	

Whip softened butter or margarine and add vanilla. Add honey gradually while whipping.

PUMPKIN BUTTER

Mix together in heavy saucepan:

1 tsp. lemon juice	1 tsp. grated lemon rind
1 (15 oz) can pumpkin	3/4 Cup packed brown sugar
1/2 Cup orange juice Or	1/8 tsp. ginger
1/2 Cup applesauce	1/8 tsp. ground cloves
1/4 tsp. salt	1/8 tsp. cinnamon

Bring all to boil in a heavy saucepan, stirring frequently. Reduce heat and simmer for 30 minutes. Chill overnight. Great on bread, rolls, wheat or white toast, English muffins or bagels!

APPLE SYRUP

3/4 Cup boiling water	1 1/2 Cup sugar
1 Tbsp. corn syrup	4 Tbsp. apple juice
2 Tbsp. corn starch, if needed	concentrate

Stir together water, com syrup and sugar until sugar is dissolved. Put in 1 quart saucepan over medium-low heat. Add: apple juice concentrate. You may thicken with corn starch, if needed. Be sure to cook it until it is clear.

VARIATIONS:

SPICY APPLE SYRUP

To the above recipe, add 2 Tbsp. corn starch, stir well to mix. Add 2 Tbsp. lemon juice, 1/2 tsp. cinnamon, 1/4 Cup butter. Cook and stir until clear.

CORN SYRUP

1 Cup sugar boiled in 1/4 Cup whatever liquid the recipe calls for until syrupy, or use 1/4 Cup water.

WHITE SAUCE

Makes 1 cup

2/3 cup Magic Mix (Page 34)	1 cup cold water
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In saucepan combine Magic Mix and cold water. Stir rapidly over medium heat until it starts to bubble.

COTTAGE CHEESE CLAM DIP

1 Cup cottage cheese 1 Tbsp. heavy cream
1 tsp. lemon juice 1 Tbsp. grated onion
3/4 tsp. horseradish Dash of garlic salt
1(7.5 oz) can minced clams, Parsley
drained

Combine cottage cheese, lemon juice, horseradish, clams, cream, onion and garlic salt. Mix well and whip. Pour into serving bowl and sprinkle with paprika. Garnish with parsley.

HONEY SALAD DRESSING

Makes approximately 2 Cups

1 tsp. paprika 1/2 Cup melted honey
1/2 tsp. dry mustard 3 Tbsp. lemon juice
1/2 tsp. salt 1/4 Cup vinegar
1/2 tsp. celery salt 1 Cup salad oil

Mix dry ingredients. Add honey, lemon juice, and vinegar. Slowly add the salad oil, beating until well blended.

MARINADE FOR TURKEY, ETC.

2 Cups Sprite Or other lemon/lime soft drink
1 Cup soy sauce
1 Cup oil

Blend together, pour over meat, turning meat two or three times in 8 hours.

BEAN DIP WITH CHIPS

Note: Dehydrated Refried Beans may be reconstituted and used in place of the 6 cans of beans.

6 (15 oz) cans pinto beans 1 (16 oz) jar salsa
1 Cup grated cheese Salt to taste

Drain the juice off the beans, put them in an electric skillet or frying pan and mash them with a potato masher. Add the salsa and cheese and stir until hot and bubbly.

This may be used to make burritos, tostadas, or eat with chips. As a dip, it will feed about 25 women or 15 men.

BEAN DIP OR SANDWICH SPREAD

Serves 6 - 8

2 1/2 Cups dehydrated 1 Tbsp. taco seasoning
refried beans 1/4 Cup dehydrated onions
1 2/3 Cups boiling water

Place all dry ingredients in mixing bowl. Add boiling water and stir. Let stand 25 minutes. May add salsa or water to thin. Serve hot or cold. Use your favorite com chips to dip, or spread on bread or buns, add pickles to make a sandwich.

BASIC AMERICAN MAYONNAISE

Yield: Approx. 1 3/4 Cups

1 egg 1 tsp. sugar
1 tsp. ground dry mustard 1 1/4 Cups salad oil
Dash of cayenne pepper 3 Tbsp. lemon juice
1/4 tsp. salt, or to taste

Put egg, mustard, salt, cayenne, sugar, and 1/4 cup salad oil in blender and blend until thoroughly combined. With blender still running, take off the cover and slowly add 1/2 cup salad oil and then lemon juice until thoroughly blended. May have to stop and start the blender to stir down the mayonnaise. **Note:** *Mayonnaise will not bind on high humidity days. If recipe fails, pour mixture into another container, put another egg into blender, beating thoroughly. Pour back original mixture very slowly. Spoon back into clean jar, cover, and refrigerate.*

BASIC WHOLE-EGG MAYONNAISE

Yield: Approx. 2 Cups

1 egg 1 tsp. dry mustard
1/4 - 1/2 tsp. salt 1 1/2 Tbsp. lemon juice
Dash white pepper 6 oz. vegetable oil
1/2 tsp. sugar

Combine well all ingredients except oil in blender at low speed. Continue blending, then add oil slowly until desired consistency is attained. Spoon into jar, keep in refrigerator. **Note:** *Mayonnaise will not bind on high humidity days. If recipe fails, pour mixture into another container, put another egg into blender, beating thoroughly. Pour back original mixture very slowly. Spoon back into clean jar, cover, and refrigerate.*

FRENCH STYLE DRESSING

Yield: Approx. 1 1/3 Cups

1 Cup mayonnaise 1/3 Cup catsup

Combine ingredients well. Vary proportions to achieve flavor desired. Spoon into pint jar, cover, refrigerate. Excellent for dipping french fries, hamburgers, and other sandwiches.

FRENCH SALAD DRESSING

Yield: Approx. 4 Cups

1 (10 oz) can tomato soup 1/2 Tbsp. prepared mustard
1 Cup sugar 1/2 tsp. paprika
2 Cups mayonnaise 1 Tbsp. Worcestershire sauce
1 Tbsp. very finely grated onion Or onion juice

Combine all ingredients in saucepan and heat well over low heat, stirring constantly to dissolve sugar, then cool. Spoon into clean jar. Keeps well in the refrigerator.

TARTAR SAUCE

Yield: Approx. 1 1/4 Cups

1 Cup mayonnaise 1 Tbsp. sweet pickles, finely
1 Tbsp. minced parsley chopped
Or crushed dry parsley flakes 1/4 tsp. onion salt

Combine ingredients in small bowl, mixing well. Spoon into pint jar, cover and refrigerate.

CALIFORNIA BEAN SOUP

2 Cups white beans (rinsed) 10 Cups water
1 Quart tomatoes
1/4 Cup dried onion Or 1/2 Cup chopped fresh onion
1/4 Cup dried diced carrots Or 1/2 to 1 Cup chopped fresh carrots
1/2 Cup dried chopped celery Or 1 Cup chopped fresh celery
1 or 2 ham hocks Or 5 - 7 Tbsp. ham soup base or bouillon
Soak beans in water overnight or boil 5 minutes and soak one hour. Add tomatoes. Cook two hours. Add remaining ingredients and cook until beans are soft.

THREE BEAN STEW

Makes 6 servings

1(8 oz) pkg. dry navy beans 2 tsp. salt
1/2 Cup dry baby lima beans 1/4 tsp. pepper
1/2 Cup dry red kidney beans 1/8 tsp. ground cloves
1 Tbsp. salad oil 6 Cups water
1 medium green pepper, cut up 1 (15 oz) can tomatoes
1 medium onion, diced (Pg. 44) 1(6oz) can tomato paste
1 garlic clove, minced 1lb. smoked Polish sausage
1 1/2 Tbsp. packed brown sugar cut into 1 1/2 inch chunks

Note: If desired, cook sausage and drain before adding to stew. **Note:** Reconstituted dry onions *may* be used in place of fresh onion. Use quick-soaking method (Pg. 42) to prepare beans; drain water. In heavy pan or Dutch oven, heat salad oil over medium heat. Add green peppers, onions, and garlic. Cook until tender, stirring occasionally. Add beans. Stir in the brown sugar, salt, pepper, cloves, and water. Heat to boiling. Reduce heat to low, cover and simmer about one hour or until beans are tender, stirring occasionally. Stir in tomatoes with their liquid, tomato paste, and Polish sausage chunks. Stir to mix well. Cover and simmer 30 minutes.

BEANS AND HAM STEW

Serves 4 - 6

2 Cups dried lima beans 1 Cup onions, chopped Or
Water for soaking beans equivalent rehydrated dry
4 slices bacon, diced 3 bay leaves
1 lb. ham shank cut into 1 tsp. salt
3 or 4 pieces 3 1/2 Cups cooking water

Sort and soak lima beans (see pg. 42); drain; discard soak water. Put soaked lima beans in a 4-Quart pot, add cooking water, set aside. In a medium skillet, fry bacon until almost crisp. Add onion and cook until onion is tender, but not browned. Add bacon/onion mixture to lima beans. Break bay leaves in half and add to beans. Add ham shank pieces and salt. Bring to a boil; reduce heat. Cover and simmer until beans are tender, about 45 minutes. Remove from heat and cool at least one hour at room temperature or overnight in the refrigerator. Remove pieces of ham. Cut meat from bones and discard bones. Dice meat. Add ham to beans. Remove and discard bay leaves. To serve, reheat stew uncovered over medium heat until heated through, 20-30 minutes stirring frequently to prevent sticking.

NAVY BEAN SOUP FOR ONE

Makes 2 cups. Increase amounts per persons to be served.

1/3 Cup white beans 2 tsp. ham soup base
1 tsp. dried onion 1 tsp. salt
1/8 tsp. pepper 2 oz. (1/4 cup) ham
2 Cups water

Soak beans overnight (see pg. 42). Rinse, then cook beans with other ingredients. SIMMER until tender.

REFRIED BEAN SOUP

Serves 4

Saute in 1 tsp. olive oil:
1/2 Cup chopped onion 1/3 Cup celery
2 whole cloves garlic, minced

Prepare 4 Cups instant refried beans according to package directions. Add:

1 (10 oz) can tomato soup 1 Cup Or (15 oz) can tomatoes
4 Cups water Grated cheese
Assorted chips, optional

Bring to a boil and for boil five minutes. Serve with grated cheese and Doritos or tortilla chips, and sliced fresh avocados.

CHICKEN (OR TURKEY) SOUP FOR ONE

Makes 2 Cups. Increase amounts per persons to be served.

2 tsp. chicken soup base 1 tsp. dried onion
1/4 Cup dried carrots 1/8 tsp. salt
2 oz. chicken (1/4 cup) Dash of pepper
2 Cups water

Mix all ingredients and SIMMER.

CHICKEN SOUP USING DRY SOUP MIX

Makes 1 gallon of soup

1 chicken, cooked, deboned, cubed 2/3 Cup dry soup mix
7 chicken bouillon cubes salt and pepper to taste
Carrots and zucchini as desired

You may use 1 - 2 cans of white turkey chunks in place of the chicken.. Drain chunks and separate with fork and add at the end so it holds together well. Follow package recipe for dry soup mix, adding above ingredients.

HAM HOCK AND DRY SOUP MIX

Makes 6 servings

1 ham hock About 7 Cups water
3/4 Cup dry soup mix Salt and pepper to taste

SIMMER all ingredients for 45 minutes or until tender. Remove ham hock. returning meat to soup.

DRY SOUP MIX HAMBURGER SOUP

1 1/2 lb. ground beef 2 Cups potatoes, cubed
3 medium carrots, diced 2 Tbsp. minced parsley
1 large bay leaf, crushed 1/8 tsp. garlic powder
1 tsp. Worcestershire sauce 3/4 Cup celery, diced
1 Tbsp. Sugar 2 Cups tomato juice
1 1/2 Quarts water 2 tsp. salt
3/4 Cup dry soup mix pepper to taste

Brown ground beef. Mix all ingredients and SIMMER 1 1/2 -2 hours. or you may place in crock pot and SIMMER several hours. To make a creamy soup. you may add canned cream of mushroom soup.

Note: You may use 1 - 2 (15 oz) cans ground beef in place of fresh ground beef. You may also use rehydrated dehydrated carrots to the equivalent of the fresh carrots.

TUNA CHOWDER

Makes 1 1/2 quarts

3/4 Cup onions, chopped 3/4 Cup celery, sliced
3 Tbsp. butter Or margarine 1 1/2 tsp. salt
2 1/2 Cups water 3 Cups raw potatoes, diced
1 1/2 Tbsp. Flour 2 Cups milk
2 (7 oz) cans tuna, drained and flaked

Brown onion and celery in butter or margarine for about 5 minutes or until, tender. Add potatoes, water and salt. Heat to boiling and cook over medium heat about 15 minutes. Mix together flour and milk. Stir into potato mixture and cook until thick, stirring constantly. Add tuna fish and serve at once.

CREAM SOUP

Serves 4

4 Cups water 2 Cups Magic Mix (Pg. 34)
1 Cube Or 1 tsp. bouillon granules

Add one or more of the following:

3 cooked carrots, Or rehydrated dry carrots mashed.
3 potatoes, cooked, chopped & 1 Tbsp. cooked, chopped onion
1 can chopped clams
1 package chopped spinach, cooked
1 (15 oz) can cream-style com & 1 Tbsp. cooked, chopped onion

Combine water, magic mix and bouillon in saucepan. Stir over medium heat until slightly thick. Add desired ingredients. Heat thoroughly.

CREAMY VEGETABLE SOUP

1 Cup carrots, diced 1 Cup celery, diced
1 Cup cauliflower, diced 1 Cup broccoli, diced
2 Cups potatoes, diced 1/2 Cup onion, diced Or
Water rehydrated dry onions
2 Cups milk 1 Cup flour
1/4 Cup butter Or margarine Salt and pepper to taste
1 - 2 Cups shredded cheese (optional)

Cover carrots, cauliflower, potatoes, celery, broccoli and onions with water and gently boil until vegetables are tender. Mix in blender or beat with fork until smooth and add milk and flour. Pour into vegetable mixture and add butter. Season to taste with salt and pepper. Heat, stirring constantly until soup thickens. You may add shredded cheese for a cheese-flavored soup. **NOTE:** You may add one can of turkey chunks or beef chunks to the soup just before vegetables are tender, if desired.

HUNGARIAN STEW (GOULASH) FOR ONE

Makes 2 Cups. Increase amounts per persons to be served.

1/2 Cup macaroni 8 oz. tomato juice or sauce
1 tsp. dried onions 1/4 (15 oz) can kernel corn
1/8 tsp. garlic 1/2 tsp. salt
1/8 tsp. pepper 2 oz. (1/4 cup) hamburger
1 Cup water

Brown meat, onions and garlic. Cook macaroni in the water until tender. Add all ingredients together and heat thoroughly.

PIONEER STEW

Makes 8 servings

1 1/4 Cups dried pinto beans 1 (15 oz) can un-drained whole
(Or kidney beans) kernel corn
1 tsp. salt 1 (15 oz) can un-drained tomatoes
1/2 -1 lb. ground beef 1/2 tsp. chili powder
1/2 Cup chopped onion 3/4 tsp. salt
1/2 Cup minced green pepper 1/2 Cup shredded sharp
6 - 8 Cups cold water American cheese

In large saucepan place washed and drained beans (Page 42), cold water and salt. Bring to a boil. Cover and simmer 2 minutes. Remove from heat and let stand for 1 hour. Return to heat and simmer 1 hour and 15 minutes. In skillet cook ground beef, chopped onion, and green pepper until meat is browned and vegetables are tender. Drain off fat. Add meat mixture, corn, tomatoes, chili powder and salt to beans. Simmer 20 minutes. Combine 1Tbsp flour with 2 Tbsp water. Stir into stew. Cook and stir until thickened and bubbly. Stir in cheese. **NOTE:** You may use 1 can of ground beef in place of fresh ground beef.

HUNGARIAN GOULASH

1 1/2 lbs. round steak, cut into 1/4 tsp. pepper
1/2 inch cubes, OR use 1/2 tsp. salt
2 - 3 (15 oz) cans beef chunks 1/4 tsp. garlic powder
3 Tbsp. Oil 1 medium onion, sliced (Pg 44)
1/3 Cup flour 1 (16 oz) can tomatoes
1 Tbsp. Paprika 1/3 Cup water
Hot, buttered noodles 2/3 Cup evaporated milk

Brown meat in hot oil in large saucepan. Mix together flour, paprika, salt, pepper and garlic powder and add to meat. Add onion, tomatoes and water. Cover. Simmer one hour, stirring occasionally. Gradually stir evaporated milk into hot mixture. Simmer 15 minutes, stirring frequently. Serve over hot buttered noodles. Makes 6 one-half cup servings.

PIONEER STEW, MODERNIZED

Serves 6 - 8

1 Cup dried red kidney Or pink beans Or 1 (15 oz) can dark red kidney beans Or pinto beans
1 Cup dried garbanzo beans or 1 (15 oz) can garbanzo beans
1/2 (3 lbs) frying chicken or canned or pre-cooked chicken or 1 (15 oz) can white turkey chunks
7 Cups water 4 chicken bouillon cubes
1 dried red pepper 1 bay leaf
1/2 Cup chopped onion Or 3/4 tsp. dried leaf oregano
equal reconstituted 1/2 tsp. dried leaf basil
dry pinch of dried leaf thyme 1 tsp. salt
1 Tbsp. fresh parsley, chopped 1 Tbsp. salt
2 Tbsp. uncooked rice

Soak dry beans for 1 hour in hot water or overnight in cool water. Drain beans. (If using canned beans, drain and start here.) In a 4 quart pot, combine chicken, 7 cups of water, bouillon, red pepper, bay leaf, soaked (or canned, drained) beans, onion, oregano, basil, thyme, all salt and parsley. Cover and simmer until chicken is tender, about 30 minutes. Remove chicken. Cut meat from bones and discard bones. Dice meat and set aside. Meanwhile, continue simmering beans until almost tender, about 15 minutes. Add rice. **SIMMER** 20 minutes. Add diced chicken; **SIMMER** 10 minutes.

CREAM OF POTATO SOUP

Serves 6

2 1/2 Cups cubed potatoes
1 Tbsp. chopped onion (Or
dry onion, reconstituted)
1 1/2 tsp. salt
1 Cup nonfat dry milk powder

1 Tbsp. flour
2 Tbsp. butter Or margarine
4 Cups liquid (cooking liquid
from potatoes, plus water
Or fluid milk

Cover potatoes and onion with boiling water. Add salt and cook until tender. Drain and save the liquid. Mash potatoes, or put them through a sieve, set aside. Add dry milk and flour to liquid. Beat until smooth. Add, butter. Cook over low heat, or boiling water until slightly thickened, about 15 minutes, stirring as necessary to prevent sticking and lumping. Combine with potatoes, and reheat.

FRANKFURTER SOUP

Makes 2 - 3 servings

2 frankfurters, thinly sliced round
1 Tbsp. butter Or margarine
1/2 Cup cooked rice (optional)

2 Tbsp. onions, chopped
1 (10 oz) can tomato soup
1 soup can water Or milk

Brown the frankfurters and onions in butter or margarine. Add the soup, liquid and rice. Heat and serve.

TACO / ENCHILADA WHEAT SOUP

This fun recipe, from the old cook book, is one which will allow you to develop your own creative cooking abilities, because there are no set ingredient amounts to it. I suggest you begin with a cup of wheat and a cup or so of water, then go from there, adding the items to suit your own taste. Be creative!

Cook wheat until soft, set aside. In a skillet, place a small amount of oil, add salt, pepper, bouillon, garlic, and dry or fresh chopped onion to taste. Lightly brown. Stir in the wheat. Add either taco seasoning mix or enchilada sauce to taste. You may add any cooked meat if you desire. Heat to eating temperature, and serve.

BEEF CONSOMME USING DRY SOUP MIX

Serves 8

4 cans (10 oz) condensed
beef broth
6 cans water
1 Cup dry soup mix

1 Cup sliced carrots
1 Cup sliced celery
4 sprigs parsley
1/4 tsp. Thyme

Heat all ingredients to boiling. Reduce heat, cover, simmer about 1 1/2 hours.

TURKEY SOUP USING DRY SOUP MIX

Serves 6

8 Cups chicken Or turkey
broth
3/4 Cup dry soup mix
Pepper to taste
Salt to taste

2 Cups diced turkey Or
2 (15 oz) cans turkey chunks
1 tall can evaporated milk
1 Cup diced celery

Mix the broth, soup mix, salt and pepper and celery and simmer for 1 1/2 hours. Stir in diced turkey and milk. Heat and serve.

VERY TASTY LENTIL SOUP

Makes 4 - 6 servings

2 Cups lentils
2 Tbsp. dried chopped onion
1 Tbsp. garlic Or to taste
3 strips (uncooked) bacon, cut in small pieces

1/4 Cup dry parsley
Salt to taste
6 Cups water

Put all ingredients into large, covered pan, and bring to a boil. SIMMER for about an hour, or until lentils are tender. '

SPLIT PEA SOUP WITH SAUSAGE BALLS

2 1/4 Cups green split peas
3 Quarts water
2 tsp. salt
1/2 tsp. pepper
1/4 tsp. marjoram
1 lb. pork sausage, bulk

1 Cup celery, diced
1 Cup potatoes, diced
1 Cup onions, diced
1 Cup carrots, diced
Salt and pepper to taste
little flour for coating meat

NOTE: You may use reconstituted dry onions and carrots for this dish.

Wash split peas and sort. In a large saucepan combine water and seasonings and bring to a boil. Add peas gradually so water does not stop boiling. Shape sausage into 1 inch balls (about 28 of them) and roll in flour. Drop into soup, cover, and simmer until sausage is well done and peas are tender, 45 minutes or so. About 20 minutes before time to serve, add vegetables and cook until tender.

NOTE: You may wish to cook and drain sausage before adding to the soup. Makes 12 servings.

AUTUMN QUICK SOUP USING DRY SOUP MIX

Serves 8

2 lbs. ground beef Or
2 (15 oz) cans ground beef
2/3 Cup dry soup mix
2 Cups diced carrots or the
equal using reconstituted dry carrots (Pg. 45)

2 Cups diced potatoes
1 Cup diced celery
2 Quarts water
2 Quarts tomato juice

Brown ground beef (if using fresh, warm ground beef if using canned ground beef), add liquid, and soup mix. Simmer 1/2 hour. Add vegetables and continue to simmer 1 hour.

CREAM OF SPLIT PEA SOUP

Makes 8 servings

2 Cups split peas
4 1/2 Cups boiling water
1/2 Cup celery, diced
1/2 Cup carrots, diced

1 onion, chopped (Pg. 44)
2 tsp. salt
2 1/2 Cups milk
Season to taste

(**Note:** You may use 2/3 cup powdered milk and 2 1/2 cup water in place of milk listed above. Reconstituted dehydrated carrots may be used in places of fresh carrots. You may also add chunks of ham, bacon, etc.)

Wash split peas and sort. In a large saucepan combine water, split peas, vegetables, and salt. Simmer until peas are soft, about 45 minutes, stirring occasionally. Push through sieve or blender, then add powdered milk and seasonings, chunks of meat as desired, then reheat and serve.

CONEY ISLAND TOPPING FOR A HOT DOG

1 (15 oz) can chili con carne
1 (15 oz) can ground beef
1/2 (16 oz) jar tomato sauce
1 Tbsp. Worcestershire sauce
1 onion, minced (optional)
Grated cheese, (optional)

Heat all ingredients except the cheese together. Add water if mixture is too thick. Spoon over your hot dogs after you have placed them in the buns. Top with grated cheese.

DELICIOUS SALAD CROUTONS USING POTATO PEARLS

Spread uncooked potato pearls in a single layer, as much as possible, on a cookie sheet (jelly roll pan). Spray with non-sticking cooking spray then immediately sprinkle with dry seasoning of your choice (i.e. onion salt, garlic powder, seasoning salt, etc). Bake at 325° F. for 8-10 minutes. (Watch these carefully, because ovens vary, and may over-brown the croutons.) Store in the refrigerator. Great on salads instead of croutons.

VARIATION:

Sprinkle with cinnamon and sugar and use over ice cream and puddings.

WHEAT THINS

1 3/4 Cups whole wheat flour 1/3 Cup oil
3/4 tsp. salt 1 Cup water
1 1/2 Cups flour

Mix dry ingredients. Add oil, salt and water to mixture. Knead as little as possible to make a smooth dough. Roll dough very thin. Score with a knife into desired sizes, but do not cut all the way through. Prick each cracker a few times with a fork. Sprinkle dough lightly with salt or onion salt. Bake at 350° F. until light brown and crisp, about 30 - 35 minutes. Cool. break apart at scored lines. Store in airtight container.

BROWN SUGAR

Blend until golden brown:

2 Tbsp. molasses
1 Cup white sugar

Use a blender or use a pastry blender to mix. Store in tightly covered container.

POWDERED SUGAR

Blend in blender to a fine powder the following:

1 Cup sugar
1 Tbsp. cornstarch

Blend until it no longer feels grainy. Only do small amounts at a time so your blender won't burn out the motor.

CAKE FLOUR

Take 1 cup all-purpose flour, and remove 1 Tbsp. of the flour. Replace it with 1 Tbsp. cornstarch and sift it together until well mixed.

BULGUR WHEAT

Wash wheat in cool water and discard water. Simmer wheat in some fresh water (enough to cover wheat) until the wheat is tender. Drain. Spread wheat thinly on cookie sheet or shallow pan and dry in oven at 200° F. until very dry so that it will crack easily. Wet surface of dried wheat slightly and rub kernels between hands to loosen and remove chaff. Crack wheat in moderate size pieces, using a mill, grinder or leave whole. This processed bulgur when thoroughly dried is easily stored and may be used in many wheat recipes. If the recipe calls for cooked wheat or bulgur, simply boil in water for 5 - 10 minutes, it will approximately double in volume. It makes an excellent meat extender when used in meat loaves, meatballs, chili and recipes where rice is used. Soaked overnight in salt water, Bulgur Wheat may be added to yeast bread recipes to give a nut-like flavor.

Tips forUSING RICE

COOKING RICE

One cup of uncooked rice equals 3 cups of cooked rice, and makes 4-6 servings.

1 Cup uncooked rice 1 tsp. salt
2 Cups boiling water

Combine ingredients. Bring to a boil in a covered pan, stirring several times. Lower the heat to simmer. Cook about 15 minutes without removing the lid or stirring, or until the liquid is absorbed and the rice is tender.

USING RICE

- Cook rice in beef or chicken broth instead of water for a delicious, nutritious and delightful change. Mix cooked rice with a variety of things like sliced mushrooms, sauteed onions, crumbled pieces of bacon, slivered almonds or grated cheese.
- Try sour cream and chives mixed into your cooked rice.
- Substitute 1/2 Cup fruit juice (orange, apple, cherry) for 1/2 Cup water when cooking rice. Vegetable juice cocktail or tomato juice may also be exchanged for 1 cup of the water used in cooking rice.

Add one of the following herbs to the cooking water when preparing rice:

1/8 tsp. dried thyme, or oregano, or sage, or rosemary or basil

3/4 tsp. dried marjoram

1/2 tsp. celery seeds or dried dill

Seasoned salt instead of regular table salt

1 small bay leaf

USING BEANS

Soaking and cooking beans before mixing with other recipe ingredients helps to get the right tenderness and can minimize final cooking time.

OVERNIGHT SOAKING

For each 1 pound of beans, dissolve 2 tsp. salt in 6 cups of water. Wash beans, add to salted water and soak overnight.

QUICK SOAKING

For each 1 pound of beans, bring 8 cups of water to boiling. Wash beans, add to boiling water, boil for 1 minute. Remove from heat, cover and soak 1 hour.

TO COOK SOAKED BEANS

For each 1 pound of beans, dissolve 2 tsp. salt in 6 cups hot water; bring to boiling. Add soaked beans; boil gently, uncovered, adding BOILING water if needed to keep beans covered with water, cooking until tender. Yield: 6 - 7 cups.

TO COOK OLD, HARD BEANS

Wash and sort to remove any discolored beans or foreign material. For each cup of dry beans, add 2 1/2 cups hot tap water and 2 tsp. baking soda and soak overnight. Drain and rinse two times, then add water to cover beans and cook until tender and soft, about two hours, adding more BOILING water as needed. NOTE: If you add water to cooking beans that is NOT boiling, your beans will be tough. This holds true for all dried beans.

- Adding a tablespoon of oil will cut down on foam as beans cook. Stored beans should be rotated regularly. They continue to lose moisture and will not reconstitute satisfactorily if kept too long.
- Pressure cook old beans for 20 minutes, and they will be soft.

USING WHOLE WHEAT FLOUR, WHITE FLOUR, AND WHEAT

Use wheat in recipes your family already likes, then it is not totally unfamiliar and you know the recipe is good. Try wheat in desserts first ...who can turn down a cookie? Do not feel you must use 100 percent whole wheat. Half white flour and half whole wheat flour in your recipes gives excellent results.

HOW TO SUBSTITUTE WHOLE WHEAT IN YOUR FAVORITE RECIPES

Wheat flour is heavier than white flour and needs more leavening. In yeast breads, use more yeast and/or let it raise longer. In baking powder leavened products, increase baking powder by one teaspoon for each 3 cups of whole wheat flour used. Recipes using baking soda need not be adjusted.

In baked products using eggs, separate the eggs and beat the whites until stiff. Then fold in just before baking. For extra lightness, an extra separated egg may be added. Good for waffles and especially cakes.

HOW TO STORE ANY FLOUR:

Store flour in an airtight canister in a cool, dry place. For longer storage other than dry packing your flour, wrap tightly in a plastic storage bag and refrigerate or freeze. Always bring to room temperature before using.

HOW TO MEASURE FLOUR:

Spoon sifted flour lightly into a measuring cup and level off with a knife or other flat utensil. Do not pack down.

There are 3 1/3 cups of flour per pound and approximately 17 cups per 5-pound bag.

HOW TO MAKE CAKE FLOUR:

Take 1 cup all-purpose flour, and remove 1 Tbsp. flour and replace with 1 Tbsp. cornstarch. Mix well together and sift. It is now ready for your baking.

MEAT SUBSTITUTE OR EXTENDERS

Cook wheat, cracked or whole. It can be fried with hamburger and used in sloppy joes, spaghetti, pizza, or in casseroles.

DIFFERENT WAYS TO COOK WHEAT

CROCK POT:

For each cup of wheat, add 3 cups of water. Cook on low 12 - 18 hours.

OVEN:

For each 1 cup of wheat, add 3 cups of water. Cook overnight at 150° F.

TOP OF STOVE:

For each 1 cup of wheat, add 3 cups of water. Cook about 1 hour.

TO COOK WHEAT FOR BREAKFAST, see the recipes on Page 19.

Tips for

USING POWDERED MILK

Foods made with powdered milk will have fewer calories and less cholesterol than those made from whole milk. Adding additional milk to the recipe will enhance the nutritive value of the recipe.

USE DRY MILK IN ANY RECIPE

Adding additional milk to the recipe will enhance the nutritive value of the recipe. In any recipe calling for milk, simply add the dry milk to the other dry ingredients. Sift to blend, then add water for the milk called for in the recipe.

For use in meat loaf, hamburgers, etc., use between 1/4 and 1/2 cup per pound of meat.

In mashed potatoes, mash the cooked potatoes, then add 1/4 cup dry milk for each cup of potatoes. Use either the water the potatoes were cooked in or fresh milk to give the right consistency.

Cooked cereal: add 1/4 – 1/2 cup dry milk to each cup of cereal before cooking.

NONFAT DRY MILK

Here is some information from Flora H. Bardwell, Utah State University Extension Services, Logan, Utah.

WHAT IS IT?

Nonfat dry milk is a wholesome dairy product made from fresh milk. Only the cream and water are removed. It still contains the calcium and other minerals, the vitamins, natural sugar and high quality protein that make liquid milk such a valuable food.

STORING DRY MILK:

Dry milk should be stored in a tightly covered container. A tight cover is necessary so the milk powder will not take up moisture and become lumpy. It will keep at room temperature for several months. For longer storage it is necessary to keep it stored in a cool dry place. After milk has been mixed with water, it should be stored in the refrigerator like fresh milk.

HOW TO MAKE FLUID SKIM MILK:

Dry milk can be mixed quickly with water to make fluid skim milk. Measure the dry milk into a bowl. Add enough water to make a thick paste. Beat out the lumps. Add the rest of the water and stir until well mixed. Do not stir vigorously as this causes the milk to foam. Use the table below for amounts of milk and water to use for fluid milk:

<u>FOR:</u>	<u>USE:</u>
1 quart milk	1 cup dry milk, 4 cups water
1 pint milk	1/2 cup dry milk, 2 cups water
1 cup milk	1/4 cup dry milk, 1 cup water
1/2 cup milk	2 Tbsp. dry milk, 1/2 cup water
1/4 cup milk	1 Tbsp. dry milk, 1/4 cup water

USING LEAVENING AGENTS

In addition to having a year's supply of dry yeast, baking powder and baking soda, essentials in preparing baked foods, becoming familiar with making and using sourdough starters for leavening is very important. Practice now, when the need isn't critical, to hone these skills and to develop a taste for foods made with the different leavening agents. Then, when you must rely on the different methods, you will know how to work with them for your family's best good. .

EVERLASTING YEAST

1 quart warm potato water	1/2 yeast cake
1 tsp. salt	Or 1/2 Tbsp. dry yeast
2 Cups white Or whole wheat flour	2 Tbsp. sugar

Stir all ingredients together. Place mixture in a warm place to raise until ready to mix for baking. Leave a small amount of everlasting yeast for a start for next time. Between uses, keep in covered jar in refrigerator until a few hours before ready to use again. **Do not use metal utensils while making yeast.**

Add same ingredients, except yeast, to the everlasting yeast start for the next baking. By keeping the everlasting yeast start and remaking some each time, yeast can be kept on hand indefinitely.

ADDING VARIETY

Seasonings and spices are especially important when it comes to basic food storage. Beef, chicken, or ham bouillon granules are excellent secondary storage items. Wheat and rice, either brown or white, cooked in bouillon, take on wonderful new flavors, as does barley. In fact, bouillon is an excellent base for many soups, sauces, and casseroles.

Soy sauce, with its Oriental flavor, is another excellent seasoning. Fried wheat or rice with fresh vegetables and sprouts is enhanced with soy sauce. It also adds good flavor to a stirfry or even to some stews or chicken or fish dishes.

Legumes respond well to seasoning salts and spice blends like chili powder, curry powder, poultry seasoning and celery, garlic, and onion salts.

It will be important to keep some "sweet" spices on hand such as cinnamon, nutmeg, cloves, ginger, and allspice. Simple rice pudding, for example, is dependent on such spices for its unique flavor. The simplest cookies and cake are enhanced with their use.

Cocoa or sweet cocoa mix or a cereal grain drink like Postum is a good supplementary item to store along with the basic nonfat dry milk. Punch powder is a welcome flavor in lean times. Nor should we forget vanilla, almond, or lemon extracts. Maple extract for making pancake and waffle syrup is a good idea. A year's supply of flavorings your family enjoys could make the difference between stark or satisfying eating.

Tips for

SUBSTITUTES

Add 1/4 tsp. baking soda and 1/2 Cup buttermilk to equal 1 tsp. baking powder. The buttermilk will replace 1/2 cup of the liquid indicated in the recipe.

Rehydrate 1 Tbsp. instant dry onion, to replace 1 small fresh onion.

Make custard with 1 whole egg rather than using just 2 egg yolks.

Mix 1/2 cup evaporated milk with 1/2 cup water (or 1 cup reconstituted nonfat dry milk with 1 Tbsp. butter) to replace 1 cup whole milk.

Substitute 1 pkg. (2 tsp.) active dry yeast for 1 cake compressed yeast.

Substitute equal amount of applesauce for oil in any recipe.

Substitute 1 1/2 - 2 Tbsp. canned pumpkin for each egg in any recipe.

Surprisingly, this does not add a heavy pumpkin flavor to your recipe. Squash may be used in place of pumpkin.

Substitute 1 tsp. dried herbs for 1 Tbsp. fresh herbs. Substitute 1 Tbsp. prepared mustard for 1 tsp. dry mustard.

Use 1/8 tsp. garlic powder instead of 1 small pressed dove of garlic.

Substitute 2 Tbsp. of flour for 1 Tbsp. of cornstarch in a recipe to use as a thickening agent.

Mix 1/2 cup tomato sauce with 1/2 cup of water to make 1 cup tomato juice.

Make a catsup or-chili to be used in cooked mixtures by combining 1 cup tomato sauce plus 1/2 cup sugar and 2 Tbsp. vinegar.

When substituting margarine for butter, the same quantity may be used as for butter; but when using any vegetable oils or products containing vegetable oils, use about 1/8 less the amount than of butter.

Egg Substitute: For use in baking: Before starting a recipe for cookies, cake, etc., combine 1 tsp. unflavored gelatin with 3 Tbsp. cold water and 2 Tbsp. plus 1 tsp. boiling water. This mixture will substitute for 1 egg in a recipe.

Use 2 Tbsp. soy flour and 2 Tbsp. water for 1 egg in any recipe. Beat together. You may need to bake a little longer due to the added moisture.

STANDARD CAN SIZES:

CAN NUMBER	CONTENTS
#1 (picnic)	1 1/4 Cups
#300	1 3/4 Cups
#1 Tall	2 Cups
#303	2 Cups
#2	2 1/2 Cups
#2 1/2 (#401)	3 1/2 Cups
#10	13 Cups

CONVERSION TABLE:

1 tablespoon	3 tsp.
1 fluid ounce	2 Tbsp.
1/4 cup	4 Tbsp.
1/3 cup	5 1/3 Tbsp.
1 cup	16 Tbsp.
1 pint	2 cups
1 quart	2 pints
1 gallon	4 qts.
1 pound	16 oz.

ABBREVIATIONS:

Teaspoon	tsp.
Tablespoon	Tbsp.
Cup	c.
Pound	lb.
Ounce	oz.
Pint	pt.
Quart	qt.
Gallon	gal.
Dozen	doz.
Package	pkg.

APPROXIMATE FOOD MEASUREMENTS

One-half spoonful is measured lengthwise of the spoon.

A set of measures (quart, pint and half-pint) should be in every kitchen. The graduated measures divided into quarters, halves and thirds are best. A graduated glass measure is also advisable for the correct measurement of liquids.

FOOD MEASURE

EQUALS

4 cups all-purpose flour	1 lb.
3 cups cornmeal	1 lb.
2 1/3 cups granulated sugar	1 lb.
2 2/3 cups brown sugar (firmly packed)	1 lb.
4 cups sifted powdered sugar	1 lb.
1 cup honey	3/4 lb.
1 cup molasses	13 oz.
1 (15 oz) pkg. Raisins	3 cups
1 square chocolate	1 oz.
1 medium lemon	3 Tbsp. juice
1 medium lemon rind, grated	1 Tbsp.
1 medium orange	1/3 cup juice
1 medium orange rind, grated	2 Tbsp.
12 to 14 egg yolks	1 cup
8 to 10 egg whites	1 cup
1 lb. shredded American cheese	4 cups
1/4 lb. crumbled blue cheese	1 cup
1 medium chopped onion	1/2 cup
2 Tbs. Shortening	1 oz.
1/2 cup shortening or butter	1/4 lb.
28 saltine crackers, finely crushed	1 cup
4 slices bread, finely crumbled	1 cup
14 square graham crackers, finely crushed	1 cup
22 vanilla wafers, finely crushed	1 cup
4 oz. (1 1/2 to 2 cups) uncooked noodles	2 cups cooked
7 oz. Spaghetti	4 cups cooked
4 oz. (1 to 1 1/4 cups) uncooked macaroni	2 1/4 cups cook

TABLE OF PROPORTIONS:

1 measure liquid to 1 measure flour for pour batters.
1 measure liquid to about 2 measures flour for drop batters.
1 measure liquid to about 3 measures flour for dough.
1/3 to 2 or more cakes compressed yeast softened in 1/2 cup-1 pint liquid.
1/2 cup liquid yeast to 1 pint liquid.
1/4 Tbsp. salt to 1 quart milk for custards.
1/4 tsp. salt to 1 cup, or 1 tsp. to 1 quart sauce or soup.
1/4 tsp. salt to 1 pint flour.
1 tsp. flavoring extract to 1 quart custard, or cream.
1 Tbsp. flavoring extract to 1 quart mixture to be frozen.
2/3 cup, or less, sugar to a quart milk for custards, etc.
1 cup sugar to 1 quart milk or cream for ice cream.
1 cup sugar for each dozen yolks used in ice cream.
4 eggs to 1 quart milk for plain cup custard.
6 to 8 eggs to 1 quart milk for custards to be turned from mold.
1/4 package, or half an ounce gelatin to scant pint liquid.
3 cups water, more of milk, or stock, to 1 cup rice.
1 oz. (2 Tbsp.) butter, 1/2 oz. (2 Tbsp.) flour to 1 cup liquid for sauce.
1 oz. (2 Tbsp.) butter, 1/2 oz. (2 Tbsp.) flour to 1 cup liquid for soups.
1 cup cooked meat or fish cut in cubes, to 3/4-1 whole cup sauce.
Meat from 3 1/2 pound chicken equals about 1 pint or 1 pound

PRODUCT DIRECTION

APPLE SLICES:

1 cup dry apples to 1/2 cup water yields 2 cups fresh apples.

BEANS:

Sort and rinse beans. Soften beans by adding 3 cups hot water and 2 tsp. baking soda per cup of beans. Soak overnight, drain, rinse and cook. Quick method: Sort and rinse beans. Bring 1lb. of beans to boil for 2 minutes in 8 cups of water, cover and set aside to soak for 1 hour. Drain water and rinse and cook. Cooking: Add 6 cups of water and simmer beans for 1 1/2 - 2 hours.

BEANS, REFRIED:

Add 1 Cup refried beans to 3/4 Cup boiling water, stir briefly and cover. Allow to sit for 10 minutes. More water may be added for a thinner consistency. Makes about 2 servings.

CARROTS:

To rehydrate, use one measure of carrots to equal measure of ice water. Allow to stand 20 minutes.

FRUIT DRINK MIX:

Add 1 cup drink mix to enough cold water to make 2 quarts. Blend well.

HOT COCOA:

Use 1/4 cup mix per 3/4 cup of hot water; or 1 to 1 1/4 Cups mix per quart of hot water. Beat or blend until smooth. To make richer cocoa, use milk instead of water.

NON-FAT DRY MILK:

Add 3/4 Cup non-fat dry milk to 1 quart warm water. Mix well and chill. Makes 4 servings.

POTATO PEARLS:

Bring 2 to 2 1/4 cups water to a boil. Remove from heat. Stir in 1 cup of potato pearls with a fork just until potatoes are wet. Allow to stand until water is absorbed. Stir once more just before serving. Makes 4 servings.

PUDDING, CHOCOLATE:

Blend 1 1/2 cups mix with 2 2/3 cups water. Blend. Pour into small serving containers and chill at least 15 minutes. To make a richer pudding, use milk instead of water. Serves 4.

PUDDING, VANILLA:

Blend 1 cup mix to 2 cups water. Pour into small serving containers and refrigerate for at least 15 minutes. For richer pudding, use milk instead of water. Serves 4.

RICE WHITE:

Use 2 cups boiling water and 1 teaspoon salt per cup of rice. Bring to a boil. Turn heat down and let simmer, covered, for about 15 minutes or until moist and tender. To retain vitamins, do not rinse before or after cooking.

ROLLED OATS, REGULAR:

Stir 1 cup oats into 1 3/4 cups rapidly boiling salted (1/4 tsp.) water. Reduce the heat to medium, and boil five minutes, stirring constantly. Cover and let stand until desired consistency. Stir before serving. Serves 2.

ROLLED OATS, QUICK:

Bring 2 cups water to boil in 1 - 2 quart saucepan. Add 1 Cup oatmeal, return to boil, then reduce heat and let simmer for 1 minute, stirring frequently. Serves 2.

SOUP MIX:

Mixing ratios: 1/2 cup soup mix with 8 cups of water. Put water in covered pan and bring to boil. Add soup mix, turn down heat and let SIMMER for 1 1/2 - 2 hours. Add more boiling water if soup is too thick. The key to good soup is to SIMMER it. Serves

Home Storage: Build on the Basics

Ensign, June 1989

From Brigham Young's time to the present day, latter-day prophets have counseled Church members to store food for times of need. Recently, the First Presidency spoke again on this subject:

"We continue to encourage members to store sufficient food, clothing, and where possible fuel for at least one year. We have not laid down an exact formula for what should be stored. However, we suggest that members concentrate on essential foods that sustain life, such as grains, legumes, cooking oil, powdered milk, salt, sugar or honey, and water. Most families can achieve and maintain this basic level of preparedness. The decision to do more than this rests with the individual.

"We encourage you to follow this counsel with the assurance that a people prepared through obedience to the commandments of God need not fear." (Letter to priesthood leaders, 24 June 1988.)

If families would think in terms of storing only foods basic to survival, or if they would supplement the food storage they already have with the basics to build it up to a year's supply, the task would be simpler than they might think. They would then be prepared for food emergencies.

A year's supply of food storage is beneficial in several ways:

1. It provides peace of mind as we obey the counsel to store.
2. It helps ensure survival in case of personal or natural disaster.
3. It strengthens skills in preparing and using basic foods.

Once you have stored the basic food items, you need to regularly include them in your daily meals.

This article and other suggestions that will be printed in the following months in the Random Sampler department of the *Ensign* will provide information on how to store, prepare, and serve meals based on foodstuffs recommended in the First Presidency letter. Other sources of information include ward and stake priesthood leaders and Relief Society presidencies, Church welfare centers or canneries, local extension agents or agricultural services departments, and public and educational libraries.

The following guidelines will help in purchasing and storing basic food items.

Grains

Grains include wheat, rice, rolled oats, dried corn, pearly barley, and other cereal grains. Flour, cornmeal, and pasta products such as macaroni and spaghetti are also included. Each family should store various grain items that suit their individual circumstances. For example, rather than storing three to four hundred pounds of wheat per person, a family might choose to store two hundred pounds of wheat, one hundred pounds of flour, twenty-five pounds of rice, twenty-five pounds of rolled oats, twenty-five pounds of dried corn, and twenty-five pounds of macaroni per person. There are numerous combinations. This gives variety to the menu and encourages using and rotating the supply. It also provides choices for those who do not like or cannot eat a particular grain.

Most grains can be dry-pack canned in small containers (see below). This makes them more convenient to use and reduces the possibility of spoilage. Grains may also be stored in tightly sealed metal or heavy plastic containers.

Legumes

Legumes—an inexpensive, nutritious protein food—include beans (soy, pinto, white, kidney, lima, winged, red, navy, pink, and blackeyed), split peas, lentils, and peanuts. They can be stored in clean, dry metal or plastic containers with tight-fitting lids. They may also be dry-pack canned.

Fats and Oils

Fat is essential to every diet. Shortening, cooking oil, margarine, and mayonnaise are suggested for storage. Store fats in sealed containers in cool, dry, dark places and rotate them frequently.

Powdered Milk

Nonfat powdered milk, instant or regular, is an excellent storage item. It contains all the nutrients, except fat, found in fresh milk.

In the past, storing large amounts of powdered milk has been recommended. However, this has often led to spoilage and waste. More recent studies show that smaller quantities of milk are adequate if people store and eat larger quantities of grains.

Powdered milk can be stored in the original sealed packages, or if purchased in bulk, it can be stored in tightly covered metal or plastic containers. It can also be dry-pack canned.

You may also use canned milk as part of the milk storage program, but you must rotate it regularly.

Salt

Nutritionists recommend iodized rather than plain salt, when it is available. Store salt in its original container in a cool, dry place.

Sugar and Honey

Whether to store sugar or honey is a matter of personal choice. Sugar may harden; honey may crystallize and/or darken. Neither affects the safety of the product.

Store honey in small containers. Then, if it crystallizes, you can immerse the containers in hot (not boiling) water to relieve it.

Store granulated sugar in a tightly covered metal or plastic container or place it on a shelf away from moisture in its unopened cloth or paper bag. Occasionally knead the bag to help prevent the sugar from hardening.

Water

Water is more essential than food in sustaining life. Store a minimum of seven gallons of water per person for drinking and food preparation. Store an additional seven gallons per person of the same quality water for bathing, brushing teeth, and dishwashing. Use heavy plastic containers with tight-fitting lids. Metal containers, which may corrode, tend to give water an unpleasant taste.

If you have any doubt as to the bacterial safety of stored water, you may purify it by boiling vigorously for one to two minutes or by adding chlorine bleach (5 percent sodium hypochlorite solution). Generally, half a teaspoon of bleach will purify five gallons of clear water, and one teaspoon will purify five gallons of cloudy water. If you store it away from sunlight in clean containers, and if it is safe bacterially at the time of storage, water will remain pure indefinitely.

Storage Guidelines

1. Use storage areas that are well ventilated, clean, dark, dry, and cool. If your conditions are less satisfactory, rotate contents more frequently than recommended. Even though space may be limited, there are usually "hidden areas" for storage. Use your imagination!
2. Do not place food storage containers on or against cement or dirt floors and walls. Place pieces of wood between the storage containers and the floor or wall to provide ventilation and protect against moisture.
3. Keep stored food away from products that may affect the flavor of the food.
4. Rotate and use food storage items regularly. Date food items as you purchase or can them, then store new supplies of food at the back of the shelves, moving earlier purchases forward to be used first.
5. Do not go into debt. Acquire food items gradually. At the very least, save a few dollars a week for storage items. Using the basic foods in day-to-day menus can cut food costs and allow you to purchase more supplies. Or, as a family, give up some of the nonessentials for a short time until you can accumulate additional foods. Through prayer and concerted effort, you can work out a food storage plan that will provide you with security and peace of mind.

No single food storage plan will work for everyone. Each family's needs differ, as does their financial ability to accumulate the storage items. But by working under the direction of the First Presidency "to concentrate on essential foods," it can be done. President Ezra Taft Benson has said on at least three different occasions, "The revelation to produce and store food may be as essential to our temporal welfare today as boarding the ark was to the people in the days of Noah." (*Ensign*, Nov. 1980, p. 33.)

Dry-Pack Canning

With the exception of foods containing fats, most of the storage items discussed here can be sealed by a dry-pack method of canning. Dry-pack canning is easy and inexpensive and uses containers that are small enough that they can be easily rotated and handled. In addition to dry-pack canning equipment available for use at some Church canneries, dry-pack canners may be checked out from the canneries for local use. For more information, contact your region welfare agent (your stake president can tell you who he is), welfare cannery, or bishops' storehouse.

HOME STORAGE CHARTS
Build on the Basics - Ensign, June 1989
 (See Page 46 of this Cookbook for the full article.)
(BASIC ONE PERSON FOOD STORAGE FOR ONE YEAR)

Members are encouraged to store sufficient food, clothing, and fuel for at least one year:

GRAINS: 300 - 400 pounds of grains* per person:

	# lbs Inventory	# lbs to Buy
Wheat	_____	_____
Rice	_____	_____
Rolled Oats	_____	_____
Dried Corn	_____	_____
Popcorn	_____	_____
Flour	_____	_____
Pasta Products	_____	_____
Dried Potatoes	_____	_____
Other:	_____	_____
Total:	_____	_____

*You can combine grains: *Example*-200 lbs. of wheat, 50 lbs. of rice, 25 lbs. of rolled oats, and 25 lbs. of pasta, etc. (This gives variety of choice to menus and encourages the rotation of the supply.) *Storage:* Most grains can be dry-pack-canned in #10 cans. This makes them more convenient to use and reduces the possibility of spoilage.

POWDERED MILK: 16 pounds per person

	# lbs of Inventory	# lbs to Buy
Instant	_____	_____
Regular	_____	_____
Canned	_____	_____
Total:	_____	_____

Storage: Nonfat powdered milk, whether *instant* or *regular*, is an excellent storage item. It contains all the nutrients, except fat, found in fresh milk. (Regular milk is difficult to mix up and is also one of the most expensive items in your storage, therefore, instant nonfat powdered milk is preferred.) See article on Page 50. More recent studies show that smaller quantities of milk are adequate if people store and eat larger quantities of grains. You may also use *canned (evaporated) milk* as part of the milk storage program, but you must rotate it regularly (shake it and turn it upside down every three months.)

SUGAR & HONEY: 50 pounds per person

	# lbs of Inventory	# lbs to Buy
Sugar	_____	_____
Honey	_____	_____
Molasses	_____	_____
Jams/Jellies	_____	_____
Com Syrup	_____	_____
Fruit Drink Mix	_____	_____
Gelatins	_____	_____
Total:	_____	_____

Storage: Store honey in small containers (if it crystallizes you can immerse the container in hot, not boiling, water to re-liquefy it). Do not put in microwave oven - it destroys good enzymes. Store granulated sugar in a tightly covered metal container. Molasses, jams, preserves, jellies, com syrup, powdered fruit drink mix, and flavored gelatins may be part of storage sugar.

WATER: 14 gallons per person (This is a two week's supply for drinking; more is recommended for desert areas and for washing and dried food preparation.) See article on Page 51.

	Gallons Inventory	#Additional Gallons to Store
Water	_____	_____
Total:	_____	_____

Desired purification method should also be stored: Heat - boil for 2 minutes OR Chlorine Bleach- 1/2 tsp. per 5 gals. of clear water. 1 tsp. per 5 gals. of cloudy water. *Storage:* Water is more essential than food in sustaining life. Seven gallons of water are needed per person for drinking and food preparation, and an additional seven gallons should be stored for bathing, brushing teeth, washing dishes, etc. *Use heavy plastic containers with tight fitting lids. Cleaned 2.2 liter plastic pop bottles are suggested for storage.* The regular plastic milk containers are not recommended because they erode quickly; metal containers are also not recommended because they tend to erode and give water an unpleasant taste.

FATS AND OILS: 24 pounds per person (4 gallons)

	# lbs Inventory	# lbs to Buy
Shortening	_____	_____
Cooking Oil	_____	_____
Butter/Margarine	_____	_____
Mayo/Salad Dressing	_____	_____
Peanut Butter	_____	_____
Total:	_____	_____

Storage: Some Fat is essential to every diet. Store fats in sealed containers in cool, dry, dark places, or freeze where space is available, and rotate them frequently.

SALT: 5 pounds per person

	# lbs Inventory	# lbs to Buy
Salt	_____	_____
Total:	_____	_____

Storage: Nutritionists recommend iodized rather than plain salt for table use. Plain salt is used for preserving foods. Store salt in original container in a cool, dry place. (Note: 4 regular boxes of salt is one person's year's supply, as they are 1 lb. 10 oz. boxes. Simply date them as you buy them to rotate the oldest box first.)

LEGUMES: 34 pounds per person

	# lbs Inventory	# lbs to Buy
Beans:		
Soy	_____	_____
Pinto	_____	_____
White	_____	_____
Kidney	_____	_____
Lima	_____	_____
Red	_____	_____
Navy	_____	_____
Pink	_____	_____
Black-eyed Peas	_____	_____
Split Peas	_____	_____
Lentils	_____	_____
Other:	_____	_____
Total:	_____	_____

Storage: Legumes are an inexpensive, nutritious protein food. They can be stored in clean, dry, metal, glass or plastic containers with tight fitting lids. They may also be dry-pack- canned.

HOLD TO IRON ROD IN LOOKING AND PLANNING FOR THE FUTURE

Remember 'good principles of thrift, industry, integrity'
Elder L. Tom Perry October 1995 General Conference

- Gain education
- Live within income
- Avoid excessive debt
- Store supply of reserves

...To maintain stability in a rapidly changing world, plan for the future, said Elder L. Tom Perry of the Quorum of the Twelve.

Elder Perry said that as technology sweeps through every facet of life, changes are occurring so rapidly that it is difficult to keep life in balance. Speaking Saturday afternoon, he suggested "it is time, with some urgency, to review the counsel we have received dealing with our personal and family preparedness."

He recounted Lehi's vision of the rod of iron, and the great and spacious building, applying it to today, saying current cries "tempt us to compete for ownership of the things of this world. We think we need a larger home... We long for designer clothes, extra TV sets, all with VCRs, the latest model computers, and the newest car."

He said often these items are purchased with borrowed money that leads to bankruptcy, and families preoccupied with

financial burdens.

Citing global conditions such as fluctuating inflation, wars, national disasters, variances in weather conditions, innumerable forces of immorality, crime and violence". Elder Perry declared: "The need for preparation is abundantly clear...' If ye are prepared ye shall not fear.'" (D&C 38:30)

He suggested preparing temporally in four areas.

First, gain an adequate education. Steady employment from a trade or profession will provide remuneration. However, today's changing technology "requires us to be continually engaged in preparing ourselves for the future."

Second, live within your income and save something for a rainy day. "Incorporate within your lives the discipline of budgeting what the lord has blessed you with," and then pay tithing and put aside savings.

Third, avoid excessive debt. "Necessary debt should be incurred only after careful, thoughtful prayer, and after obtaining the best possible advice."

Elder Perry cautioned members against succumbing to the enticement of easy debt. "It is so easy to allow consumer debt to get out of hand." He offered a definition of interest from one of his former employers: "Thems that understands interest receives it, thems that don't pays it." **Fourth**, acquire and store a reserve of food and supplies.

"As long as I can remember, we have been taught to prepare for the future and obtain a year's supply of necessities...I believe the time to disregard these instructions is over. With the events in the world today, it must be considered with all seriousness."

He counseled members to "create a plan, or update your present one. We are not in a situation that requires panic buying but we do need to be careful in rotation of our storage we are putting away."

Elder Perry concluded by asking members to "remember the good basic principles we have been taught from the very beginning - the principles of thrift, industry, and integrity that have served mankind in every period of time.

FOOD STORAGE and CHILDREN
Ensign article, Kay Franz March 1998

Determining the appropriate quantities for food storage can be challenging for families with children of various ages. Because children are still growing, they need more food in proportion to their size than do adults. It is helpful to add two years to a child's current age when calculating adequate food storage amounts. Then, by knowing the number of children in a family and their ages, parents can estimate food needs as a percentage of an adult portion.

Age	Percentage of Adult Portion
3 and under	50%
4 to 6	70%
7 to 10	90%
11 and up	100 %

Infants who are nursing share in their mother's portion. Keep in mind that young children, as well as pregnant and nursing mothers, need more milk than other family members (see "Update on Milk Storage" *Ensign*, March 1997, p. 70). (A copy of this article can be found on Page 50 of this cook book.)

Food storage needs for large families probably should be re-assessed yearly.

WEB SITES FOR MORE RECIPES:

<http://www.countrylife.net/servlets/sfs?i=953568555281&t=portalPage&l=0&u=guest&p=guest&customerID=guest&FormID=0>

<http://www.weeklyrecipes.com/>

<http://www-2.cs.cmu.edu/~mjw/recipes/grain/index.html>

<http://southernfood.about.com/library/recipes/bl022397.htm?once=true&>

<http://recipes.alastra.com/>

<http://www.shire.net/mormon/recipes.html>

<http://www.ivu.org/recipes/>

<http://hometown.aol.com/manmature/creamwheat.html>

<http://www.stratsoy.uiuc.edu/indexes/Nutrition.html>

<http://www.cookingvegetarian.com/mihami.htm>

<http://www.mega-zine.com/kitchen/chili/recipe016.html>

<http://soyfoods.com/symposium97/index.html#recipes>

<http://www.foodweb.com/virtualcookbook/vegrecipes.html>

<http://www.usarice.com/>

<http://www.hcf-nutrition.org/>

<http://www.americanbean.org/>

<http://www.ontariobbeans.on.ca/drylist.html>

<http://fernanrenae.com/recipe.html>

<http://www.mattfischer.com/ramen/recipe.html>

<http://www.melborponsti.com/index.htm>

<http://vegburg.freeyellow.com/>

<http://www.chickenofthesea.com/>

<http://www.greengiant.com/recipe/recipe.asp>

<http://web.kraftfoods.com/main.aspx>

<http://www.pitt.edu/~blair1/spam.html>

<http://home.att.net/~rsenecal/sfrice.html>

<http://southernfood.tqn.com/library/recipes/blr0997r.htm>

<http://webvalue.net/recipes/>

<http://www.topsecretrecipes.com/>

<http://www.seasonedwithlove.com/>

<http://www.recipebookonline.com/>

<http://www.allrecipes.com/>

<http://recipesource.com/>

UPDATE ON MILK STORAGE
Ensign March 1997 Welfare Services

Following are questions often asked about long-term storage of powdered milk for a family's Supply of food:

- What kind of milk is best to store? Non-fat milk, either regular or instant, stores well when packaged properly and kept at room temperature or cooler. In the past, many felt that non-instant milk would store better. There is actually no difference in shelf life between instant and non-instant powdered milk.
- What are the best containers? Milk stored in airtight, low-oxygen cans has been found to last longer and stay fresher tasting than milk stored in boxes or plastic bags.
- How long can powdered milk be stored? Optimal storage life on non-fat dry milk stored in cans at room temperature is two years before noticeably stale flavors begin to develop. However, when stored at cooler temperatures, it can be kept much longer. Rotation of powdered milk may be accomplished through personal use or by giving it to others who will use it promptly.
- How much powdered milk should be stored? Guidelines for quantities of dry milk to store are found in the 1979 booklet published by the Church called *Essentials of Home Production and Storage*. The booklet recommends that members store an equivalent of 300 quarts of dry milk, or approximately 75 pounds of dry milk per person per year.

However, since that time, as a result of a U.S. government study on maintaining nutritional adequacy during periods of food shortage, a second option has been recommended that suggests 64 quarts, or 16 pounds, per family member per year. Equivalent to approximately one glass of milk a day, that amount will maintain *minimum* health standards. Keep in mind, however, that the needs of children and pregnant or nursing mothers will require more than the minimum amount of stored milk. It is recommended that families who opt to store only the minimum 16 pounds of milk per person should also increase storage of grains from the recommended 300 pounds per person to 400 pounds per person to compensate nutritionally for this change.

- How can it be determined if milk is past its prime shelf life? Milk develops off-flavors as it ages. However, it still retains some nutritional value, and unless spoilage has occurred from moisture, insects, rodents, or contamination, it is still safe to use.
- What can be done with milk that is too old to drink? It is important to think of milk in terms of optimal shelf life rather than waiting until it is too old to use. Older non-fat dry milk can be used in cooking as long as it has been protected from spoilage. If powdered milk has spoiled, however, it can be used as fertilizer in the garden.

For information about low-oxygen, dry-packed canning of powdered milk and other food storage items, contact your area's welfare agent, local cannery, or ward and stake canning specialist.

WATER STORAGE

Why Store Water

Natural disasters such as floods or earthquakes may pollute or disrupt water supplies. Water is more essential in sustaining life than food, so it is wise to store at least a two week's supply of drinking water. The recommended quantity for this time period is 14 gallons per person. To protect the quality of the water it must be pure to start with, and stored in containers that will protect both flavor and purity. (More water is needed for washing and food preparation.)

Pre-Storage Treatment

Water for storage should be treated to prevent build up of bacteria and/or algae. This can be accomplished by adding:

- **Household Bleach (5% sodium hypochlorite)** 8 drops per gallon or 1/2 teaspoon per 5 gallons. Let stand for 30 minutes before use.

Storage Containers

Good water storage containers will be airtight, resistant to breakage, heavy enough to hold the water, and have a lining that won't rust or affect the flavor of the water. The following containers meet these criteria:

- **Clear Plastic Pop or Juice Bottles** These containers are made of food grade plastic. Clean and sanitize the bottles prior to use.
- **Water Beds** A double water bed holds about 200 gallons of water. Do not use for drinking or cooking. This water contains an algicide, but can be used for washing or sanitation.
- **Water Heater** It is important to close the inlet valve immediately after the water supply is disrupted.
- **Heavy Plastic or Fiberglass Drums** Heavy plastic or fiberglass drums. These containers must be food grade, and be cleaned and sanitized prior to use.
- **Mylar Bags in a Box** These normally hold 4-5 gallons and have the advantage of stacking well.
- **Bleach Bottles** Bleach bottles are not good for storing water for drinking or cooking, but are good for storing water for other uses.

Notes

Store water containers away from light. It is best to store water in areas where leakage, should it occur, will not cause damage. Stored water will taste better if it is aerated prior to drinking. To aerate water, pour it back and forth between two containers for several minutes. This will help to add air back into the water and dissipate chlorine.

WELFARE SERVICES
Dry Pack Labels
"BEST IF USED BY" RECOMMENDATION

PRODUCT	YEARS
Sugar	20 + years
Wheat	20 + years
Carrots.....	10 years
Fruit Drink Mix.....	10 years
Beans, Dry Pinto	8 years
Beans, Dry Pink	8 years
Beans, Dry White	8 years
Apple Slices	8 years
Spaghetti	8 years
Macaroni	8 years
Chopped Dry Onions	8 years
Hot Cocoa	5 years
Rolled Oats	5 years
Vanilla Pudding	5 years
Chocolate Pudding	5 years
White Flour.....	5 years
Soup Mix.....	5 years
Rice	4 years
Non Fat Dry Milk	3 years
Instant Potatoes	3 years
Retried Beans	2-3 years

Storage Suggestions: Store dry-pack items in a cool, dry location (70 degrees or cooler) away from sunlight. Store on shelves or on raised platforms rather than directly in contact with concrete floors or walls.

Rotation can be accomplished by personal use or by sharing with others.

Your Notes

MORE SUBSTITUTIONS AND TIPS:

1 Cup sugar = 1 Cup honey and reduce the liquid in the recipe by 1/4 Cup (in cake, substitute honey for only half of sugar)
1 Cup honey = 3/4 Cup sugar plus 1/4 Cup liquid
1 Cup corn syrup = 1 Cup sugar plus 1/4 Cup liquid
1 Tbsp. cornstarch (for thickening) = 2 Tbsp. flour

1 tsp. baking powder = 1/4 tsp. baking soda plus 1/2 Cup buttermilk Or sour milk (to replace 1/2 Cup liquid called for in recipe)

1 Cup whole milk = 1/2 Cup evaporated milk plus 1/2 Cup water Or 1 Cup reconstituted nonfat dry milk plus 2 1/2 tsp. margarine Or butter

1 Cup sour milk Or buttermilk = 1 Tbsp. lemon juice Or vinegar, plus sweet milk to make 1 Cup, let stand 5 minutes.
1 Cup cream = 1/3 Cup butter plus 2/3 Cup milk
1 Square (1 oz) unsweetened chocolate = 4 Tbsp. cocoa (unsweetened baking cocoa powder) plus 1 Tbsp. butter Or 3 Tbsp. cocoa plus 1 Tbsp. oil.

1 Cup canned tomatoes = 1 1/3 Cups cut up fresh tomatoes simmered 10 minutes

1 Cup uncooked rice = 3 - 4 Cups cooked rice
1 Cup whipping cream = 2 Cups whipped whipping cream

3 Cups dry cornflakes = 1 Cup crushed flakes

3 medium bananas = 1 Cup mashed bananas

Green Pepper: 1/4 Cup dehydrated green peppers = 1 medium green pepper.

8 Tbsp. butter Or margarine = 1 cube (1 square) = 1/2 Cup 1/2 pound of butter Or margarine (2 cubes) = 1 Cup

To Make Regular Mustard, blend in a blender at high speed until mixture is one color and well mixed: 1/3 Cup flour, 1/2 Cup sugar, 1 Tbsp. salt, 3/4 Cup dry mustard, 1 1/2 Cups white vinegar, 1 green onion, dash of sugar.

Baking Powder: To make 1 tsp. baking powder, substitute 1/4 tsp. baking soda and 1/2 tsp. cream of tartar. Mix just before you use it. This cannot be stored.

Butter. To make 1 Cup of Butter, substitute 2 sticks softened margarine plus 1/3 Cup vegetable oil and 1/2 Cup buttermilk. Beat until liquid is absorbed. Refrigerate. OR use 1 Cup vegetable shortening plus 1/2 tsp. salt.

Shortening Or Butter: To substitute 1 Cup of shortening Or butter in a recipe, use 2/3 Cup vegetable oil.

Eggs: To equal 1 whole egg, substitute 2 egg yolks plus 1 Tbsp. water, OR use 2 Tbsp. dehydrated eggs plus 2 1/2 Tbsp. water.

Flavored Gelatin: To make a 3 oz. pkg. of gelatin, substitute 1 Tbsp. plain gelatin plus 2 Cups of fruit juice.

Half and Half. To make 1 cup of half and half, substitute 7/8 Cup milk plus 1 Tbsp. butter, OR 1/2 Cup coffee creamer and 1/2 Cup milk.

Whole Milk: To substitute 1 Cup whole milk, use 1/2 Cup evaporated milk plus 1/2 Cup water, OR us 1 Cup reconstituted milk plus 2 Tbsp. butter Or margarine.

Sour Cream: To make 1 Cup sour cream, substitute 1 Cup milk plus 1 1/2 Tbsp. vinegar.

Sour Milk: To make 1 Cup sour milk, substitute 1 Cup milk plus 1 Tbsp. vinegar OR lemon juice OR 1 3/4 tsp. cream of tartar.

Sugar: To equal 1 cup sugar, substitute 3/4 honey and reduce liquid in recipe by 1/4 Cup, or add 1/4 Cup flour. OR 1 Cup molasses. OR 1 1/2 Cup carob syrup. OR 1 1/4 Cup malt syrup.

Sugar, Powdered: 1 lb. powdered sugar equals 3 3/4 Cups unsifted powdered sugar. To make 1 Cup powdered sugar, substitute 1 Cup of sugar and 1/2 tsp. of cornstarch. Blend in blender at high speed until powdered. To protect your blender motor, only do small amounts at a time.

White Flour: Several different flours may be used in place of regular white flour. Here are several equivalents you may use to equal 1 Cup flour: Substitute 3/4 Cup whole wheat flour, OR 7/8 Cup rice flour, OR 1 Cup corn flour, OR 1 Cup corn meal, OR 1 1/2 Cup rolled oats, OR 3/4 Cup buckwheat, OR 1/2 Cup barley flour, OR 3/4 Cup rye flour.

Wheat Flour for White Flour: Use 1 Cup minus 2 Tbsp. wheat flour to equal 1 Cup white flour. If you are using baking powder or baking soda in a recipe you have substituted the wheat flour for the white flour, increase the powder/soda by 1/3. If you are using yeast in these circumstances, double the yeast called for in the recipe.

Wheat Tips: If it is possible, grind the wheat just before using it to retain full nutrition. The rich vitamin E and the wheat germ are lost soon after grinding.

Wheat sprouts are good to use in a tossed green salad, or as a snack, or add them to tuna or chicken or turkey salad sandwiches just before you spread it on the bread. Sprouts add vitamins C and A to your diet.

Yeast: 1 package active dry yeast = 1 Tbsp. yeast.

When you use Honey in baked dishes, bake them at a lower temperature for best results.

Honey will soften cookie batters. If you still want to use honey in a recipe, but want a crisper variety of cookie, add 4 Tbsp. flour for each 3/4 Cup honey used.