



This
& That



Potpourri

Vinegar can remove spots caused by tomatoes. Soak spot with vinegar and wash as usual.

To freshen your dishwasher run it on rinse with some baking soda.

Drops of oil of cinnamon, cotton balls soaked in your favorite perfume or disinfectant will leave room smelling fresh after you vacuum.

Things to keep in the kitchen: a ruler, scissors, small hammer, flashlight, candle and matches, and tape.

Egg whites need to be room temperature for greater volume when whipped.

To freeze eggs: Spray ice cube trays with oil. Beat eggs and add $\frac{3}{4}$ teaspoon sugar and $\frac{1}{4}$ teaspoon salt for every $\frac{1}{2}$ dozen. Pour into trays and freeze firm. Store in airtight containers in freezer. One cube equals one egg.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

Use steel wool covered with fabric for a pin and needle sharpener.

Attach curtain rings on drawstring ties and the ties won't come out.

Separate 2 glasses by filling the inside one with cold water and setting the other in hot.

Have you heard: A wife can throw out with a spoon what it takes a man to bring in with a shovel! Use of a spatula can save some hard earned money.

Old Amish Proverb: Eat it up, wear it out, make it do, or do without!

Organize coloring books and crayons with a dish drainer.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

Line crockpot with foil for easy clean up.

Measure shortening easily by using measure twice the size needed. Pour in equal amount of very cold water and drop shortening in by spoonfuls to twice the measure.

Before scalding milk, rinse pan with cold water for easy clean up.

THIS & THAT

EASY BEEF JERKY

Cheryl Delashmit

1 beef brisket or flank steak
1/2 c. Worcestershire sauce
1 tsp. garlic powder

1 tsp. lemon pepper
Extra salt & pepper (if desired)

Trim all fat from meat. Cut lengthwise (with the grain) into long strips that are no more than 1/8 inch thick. Toss with seasonings and sauce. Let stand for as long as you desire, stirring once in a while. Place in a single layer on a rack with a baking pan below it to catch drippings. Bake in a slow oven (about 150°) for 8 hours or until desired dryness. Store in an airtight container after cool.

PUPPY CHOW

Virginia Sackett

1 1/2 c. peanut butter
1 lg. bag chocolate chips
1 lg. box Crispix

1 (1-lb.) box confectioners' sugar

Melt together peanut butter and chocolate chips. Pour over Crispix. Stir to coat. Shake with confectioners' sugar in grocery sack.

DECORATOR FROSTING

Nona Blackmore

1 lb. powdered sugar
1 T. cornstarch
2/3 c. solid Crisco

Approx. 1/3 c. hot water
Dash of salt
1/2 tsp. vanilla

Put all ingredients in one bowl, adding hot water last. Beat with electric mixer for 10 minutes.

STUFFING

Sherry Mescher

1 box stuffing croutons
3/4 tsp. celery seed
Salt & pepper

1 chopped onion
1 T. butter
1 lb. sausage, fried & drained

Add turkey broth or chicken broth. Mix all together and stuff bird.

CHOCOLATE SAUCE OR HOT FUDGE

Laney Jeans

2 squares unsweetened chocolate
2 T. margarine

1 tsp. vanilla
Dash of salt

Melt chocolate and margarine over low heat. Add the rest of the ingredients and turn up heat. Stir until thick.

GRANOLA

1 (42-oz.) box old-fashioned
oatmeal
1/2 c. packed brown sugar
8 pkgs. Nutra Sweet

1 1/2 c. assorted nuts (sun-
flower, cashews, pumpkin
seeds, etc.)
1/2 lb. margarine, melted
1 c. water

Mix brown sugar, oatmeal, Nutra Sweet and nuts into large bowl. Mix in margarine and water. Bake at 300°, stirring every 20 to 30 minutes until done, approximately 90 minutes. Add 1 cup coconut, 1/2 cup raisins, 1/2 cup chopped apricots, or any mixture of your choice.

ALFREDO SAUCE

Sherry Mescher

1 c. butter
2/3 c. heavy cream
1 1/4 c. Parmesan cheese

1/2 tsp. salt
Dash of pepper
Chopped parsley

Heat cream and butter until melted. Remove from heat. Blend in 1 cup of cheese and spices. Pour over noodles. Sprinkle the rest of the cheese over the top of dish.

PIZZA DOUGH

Virginia Sackett

1 pkg. yeast
7/8 c. lukewarm water (105°-
115°)

1 1/2 T. oil
3/4 tsp. salt
2 2/3 c. flour

Dissolve yeast in water. Add remaining ingredients; mix. Knead until smooth. Divide in half. Roll out and place on greased pizza pan. Top as you choose. Bake at 500° for about 15 minutes.

FLOUR TORTILLAS

Carol Curran

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

4 T. shortening
1/2 to 3/4 c. lukewarm water

Mix dry ingredients. Work in shortening until crumbly. Stir in 1/2 cup water, using more, if needed. Knead dough on lightly floured board. Shape into small ball about the size of duck eggs. Cover and let stand 15 minutes. Roll out. Bake on hot ungreased griddle for 2 minutes. Turn and cook 1 minute. Should have brown freckled surface. Use immediately or keep warm by placing between folds of a clean towel. May be refrigerated in plastic bags and reheated. Best when fresh.

PANCAKES

Joy Chartrau

1 $\frac{1}{4}$ c. flour

1 T. (heaping) baking powder

1 tsp. salt

Sift above together and add:

1 $\frac{1}{4}$ c. milk

1 egg

2 T. oil

Mix well. Spoon onto griddle. Turn when top has bubbled and bottom is golden brown.

Recipe Favorites

