

*Appetizers
Pickles
Relishes*



Worth Remembering

Keep a toothbrush around the kitchen sink—you will find it useful in cleaning rotary beaters, graters, choppers and similar kitchen utensils.

Instead of trying to iron rickrack on the right side of the garment, turn the article. The rickrack can be pressed perfectly.

When your hands are badly stained from gardening, add a teaspoon of sugar to the soapy lather you wash them in.

Use paper cups as handy containers for your "drippings" in the refrigerator as they take up little room and can be thrown away when empty.

Before emptying the bag of your vacuum cleaner, sprinkle water on the newspaper into which it is emptied, and there will be no scattering of dust.

To whiten laces, wash them in sour milk.

To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed.

Dip a new broom in hot salt water before using. This will toughen the bristles and make it last longer.

Try waxing your ashtrays. Ashes won't cling, odors won't linger and they can be wiped clean with a paper towel or disposable tissue. This saves daily washing.

Plant a few sprigs of dill near your tomato plants to prevent tomato worms on your plants.

Marigolds will prevent rodents.

Spray garbage sacks with ammonia to prevent dogs from tearing the bags before picked up.

You can clean darkened aluminum pans easily by boiling in them two teaspoons of cream of tartar mixed in a quart of water. Ten minutes will do it.

Fresh lemon juice will take away onion scent from hands.

Wash old powder puffs in soapy water, rinse well and dry thoroughly. Then use them for polishing silverware, copper and brass.

Soak colored cottons overnight in strong salt water and they will not fade.

To dry drip-dry garments faster and with fewer wrinkles, hang garment over the top of a dry cleaner's plastic bag.

If a cracked dish is boiled for 45 minutes in sweet milk, the crack will be so welded together that it will hardly be visible, and will be so strong it will stand the same usage as before.

APPETIZERS, PICKLES, RELISH

BEEF 'N BEAN BURGERS

DORIS MARTIN

1 lb. Ground Beef	1 tsp. mustard
1 16 oz. can Pork 'n Beans	1 tsp. salt
1/2 c. catsup	1 can biscuits- 10 count
1/2 c. chopped onion	

Preheat oven to 375 degrees. Lightly grease two cookie sheets. Brown ground beef; drain. Stir in beans, catsup, onion, mustard, and salt; simmer. On cookie sheets, pat out each biscuit to a 4-inch circle. Spoon meat mixture over each. Sprinkle with shredded cheese. Bake 15-18 minutes until crust is golden brown. Refrigerate any leftovers. Makes 10 sandwiches.

Grated Parmesan Cheese works fine for the grated cheese.

CHICKEN PUFFS

SARITA RUNYAN

2 Tbsp. butter	1/4 c. finely chopped celery
1/4 c. all-purpose flour	2 Tbsp. chopped pimiento
1 egg	2 Tbsp. water
1/4 c. shredded process swiss cheese	1/4 c. mayonnaise
2 c. finely chopped chicken (cooked or canned)	

Heat oven to 400 degrees. Melt butter in 1/4 cup boiling water. Add flour and salt; stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add egg and beat till smooth. Stir in cheese. Drop dough onto greased baking sheet, using 1 level teaspoon of dough for each Puff. Bake about 20 minutes. Remove Puffs from oven; cool and split. Combine remaining ingredients, 1/2 teaspoon salt and a dash of pepper. Fill each Puff with 2 teaspoons.

EASY FONDUE (Jerry's Favorite)

JANET SMITH

10 oz. can chopped tomatoes and green chilies
(found in Mexican food section of grocery store)
2 lb. Velveta Cheese

Place the tomatoes and green chilies in fondue pot or in a pan over very low heat. Add about half the velveta cheese. When it has melted, add the remaining half. (The mixture will scorch if heat is too high.) Serve with taco chips, fritos, etc. DELICIOUS!
HINT: I cut cheese in chunks so it melts faster. Serves 8 people.

HAY STACKS

JUDITH ANN LEU

8 Oz. pkg. cream cheese
 1/4 c. pickle relish
 3 green onions, sliced fine

3/4 c. Miracle Whip Salad
 dressing
 4 c. chopped cooked ham
 2 pkgs. slivered almonds

Toast almonds at 250 degrees stirring often until brown, (10 to 15 minutes) set aside. Combine ham, 4 oz. softened cream cheese, 1/2 cup salad dressing, onion, relish, and 1/2 cup toasted almonds, chopped fine. Mix and chill. Shape into one large or two smaller cone shaped mounds. Combine remaining cream cheese and salad dressing and mix well. Frost mounds and chill slightly. Cover with remaining toasted almonds. Serve with crackers.

PIZZA SQUARES

AUDREY COX

1 lb. pork sausage or hamburger
 1/2 lb. grated cheddar cheese
 2 tsp. oregano

1 tsp. thyme
 2 tsp. basil
 1 small can tomato sauce
 Party rye bread

Brown meat and drain. Add cheese and spices and sauce to meat. Cook over low heat, stirring until cheese melts. Put one tablespoon on slice of party rye bread. Bake on cookie sheet for 15 minutes at 350 degrees.

SUBSTITUTIONS: Canned pizza sauce may be used in place of spices and tomato sauce.

SALMON BALL

JUDITH ANN LEU

1 lb. can of salmon, cleaned & boned
 1 8 oz. pkg. cream cheese
 1 tsp. horseradish

1/2 tsp. liquid smoke
 1/2 tsp. salt
 1 Tbsp. lemon juice

Let cheese soften, combine all ingredients. Refrigerate 1 or 2 hours, shape into ball and roll in chopped parsley and pecans. Serve with crackers.

CURRY DIP - FOR VEGETABLES

SHERON MAUPIN

1 tsp. salt
 1 tsp. curry powder
 1 tsp. vinegar

1 tsp. horseradish
 1 tsp. grated onion
 1 c. mayonnaise

Mix all together and serve with carrots, celery, broccoli,

cauliflower, mushrooms or onions (raw).

VEGETABLE DIP

CARMEN BRACKEN

8 oz. sour cream
8 oz. cream cheese
1/2 c. mayonnaise

1 pkg. Lipton Country Vegetable
Dry Soup (1 envelope).

Beat first three ingredients thoroughly. Add soup mix and continue beating until thoroughly mixed. Serve as a dip for raw cauliflower buds, carrots, and celery. Chips or crackers may also be used.

SUBSTITUTIONS: Onion soup may also be used.

VEGETABLE DIP

SHERON MAUPIN

1 pt. Hellman's Mayonnaise
8 oz. sour cream

1/2 envelope Hidden Valley
Italian Dressing
chopped onion

Mix and use as vegetable dip.

LIME PICKLES

CARMEN BRACKEN

7-8 lbs. cucumbers (washed &
sliced)
2 c. lime
2 gal. water
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1 tsp. whole cloves
1 tsp. mixed spices
1 Tbsp. salt

2 qts. vinegar
4 1/2 lbs. sugar
1 tsp. celery seed

Pour lime and water over pickles and soak 24 hours. Rinse two times; then cover with fresh water and let stand three hours. Pour spice mixture over pickles cold and let stand overnight. Next day boil pickles and mixture 35 minutes. Put pickles in hot jars to within 1/2 inch from top. Pour hot solution over hot pickles in hot jars. Seal.

HINT: Use only enamel or crockery.

PICKLE CANAPES

CARMEN BRACKEN

Pat cream cheese around kosher pickles to desired thickness. Roll in wafer ham or chipped beef. Put in freezer for 45 minutes. Remove and cut into slices. 3

BREAD AND BUTTER PICKLES

MARY COOPER

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|--|------------------------|
| 4 qts. thinly sliced unpared cucumbers | 5 c. sugar |
| 1/3 c. salt (coarse) | 3 c. white vinegar |
| 6 med. white onions, sliced | 2 Tbsp. mustard seed |
| 1 green pepper, cut into strips | 1 1/2 tsp. celery seed |
| 3 cloves of garlic, crushed | 1 1/2 tsp. turmeric |

Combine vegetables, garlic, and salt. Cover with ice and mix thoroughly. Let stand 3 hours. Drain well. Combine remaining ingredients, pour over vegetables. Bring to a boil. Seal at once in hot jars. Chill before serving. Coarse salt is canning salt.
YIELD: 6-8 Pints.

FRAN'S PICKLES

CAROL RICHARDSON

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|------------------------|-------------------------|
| 4 c. vinegar | 4 c. sugar |
| 1/2 c. canning salt | 1 1/2 tsp. turmeric |
| 1 1/2 tsp. celery seed | 1 1/2 tsp. mustard seed |
| 3 onions, sliced thin | cucumbers, sliced thin |

Slice enough cucumbers to make three quarts. Pack cucumbers and onions into quart jars. Bring rest of ingredients to a boil. Pour over cucumbers and onions. Seal and refrigerate. Keeps 1 month.
YIELD: 3 quarts.

SUSIE'S PICKLES

TERRY MOYERS
CAROL RICHARDSON

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|---------------------------|-----------------------|
| 1 qt. dill pickles, whole | 1 lb. sugar |
| 1/8 box whole cloves | 1/2 of a garlic clove |

Mix sugar, whole cloves, and garlic cut in two pieces. Slice pickles and drain. Pack pickles and sugar mixture back into jars. Put lid on jar and put where you can see it every day so that you can shake it till the sugar melts. Can use sliced dill pickles also. Refrigerate.

TURNIP-ONION RELISH

MARY GRAY

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|--|-----------------------------|
| 5 c. shredded white turnips (shred in blender) | 1 large sweet red pepper |
| 2 c. chopped onion | 1 tsp. celery seed |
| 4 tsp. salt | 1 tsp. yellow food coloring |
| 4 c. sugar | 1/2 tsp. paprika |
| 3 c. white vinegar | 1 tsp. horseradish (CONT) |
| 1 large sweet green pepper | |

Combine turnips, onion, salt, peppers. Let stand 1 hour then drain. Bring remaining ingredients except food coloring and horseradish, to a boil. Add to turnip mixture, add the food coloring and horseradish. Cover tightly. Keeps in the refrigerator several days.

(Write your extra recipes here.)

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