THE CATALOGUE OF RECIPES for 2015
GranBerries
Catalogue of Recipes
2015
by
Carole Mikler
I ate a lot of things growing up: paste, crayons, a bug or two, maybe a worm... but nothing is so memorable as the wide variety of dishes that Mom carefully provided for daily scheduled mealtimes. She still cooks them today, my nose remembers them every time I visit her kitchen. These pages hold many of Mom's standard recipies enjoyed by the five of us. (six when 'BeeBaw' joined us.) The picture index pages that follow here will direct you to the recipe. Now, this is a cookbook and any good book should be a bit of a waste of time... Thats why all the wacky advertisements. So start flippin' pages and looking and most of all... GET COOKING!
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Ozark Beef Jerky

From our trip to Arkansas and Missouri

1 Beef flank steak or London Broil
1/4 c soy sauce
1/4 c teriyaki marinade
Garlic powder
crushed black pepper

"Cut steak lengthwise in long 1/4" strips. Toss in bowl with soy and marinade. Make sure strips are coated evenly and are well saturated. Arrange strips in single layer on wire rack placed upon a baking sheet. Sprinkle with garlic powder and pepper. Place second wire rack over strips. Holding rack together flip over onto baking sheet again. Remove top rack and sprinkle with seasonings. Bake in 150 degree oven for approximately 6 hrs. Store in covered container. Note: Beef Jerky should not be crisp. It should be dry, chewy; sort of leathery. If oven gets above 150 degrees, you will not have jerky."

"During our camping trip to Mountain View, Arkansas, we took a side trip to the few "live" caves. Shawn slept in a tent outside while the rest of us took over the inside. Middle of night comes along with a torrential rain storm. We awoke to a "soaked to the gills" campground, with tree debris all around. Shawn and his tent was swept down the hillside (minor hill) and was a muddy heap. We took the Mountain View ferry to the Missouri side and were introduced to Silver Dollar City and Ozark folklore and music. Most remembered was the drying of apples on rocks in the heat of the day. So delish! And of course the beef jerky!"
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Do something special for your holiday—join us at Silver Dollar City. It's fun for the whole family, and this year we have added two big new attractions!

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Guard your gold on this trip—you never know what's around the next bend! Enjoy our other rides, too—the scorching rails of Blazing Fury, the splash down of our Log Flume and the eerie Flooded Mine.

The Great Fight of 1870

There are more laughs than licks in this hilarious new boxing match. You'll bust a gusset laughing—don't miss it!
Cinnamon Cheesecake Dip

4 oz Cream Cheese, room temperature.
3/4 c Sour cream
2 T Brown sugar
1 t Cinnamon
1/4 t Vanilla

...Assorted fresh fruits, cut up for dipping.

"Mix all ingredients, except the cut fruit, in a bowl and refrigerate for at least 30 minutes. Serve with your choice of fresh fruits."

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Shake well and pour over crushed ice in tall glass. Decorate with cherry and orange and pineapple slices."

1 oz Pineapple juice
1/2 oz Lemon juice
1 dash Simple syrup
1 dash Grenadine
1 oz Don Q 151 proof rum
1/2 oz Coconut rum
1/2 oz Pineapple rum
1 dash Orange bitters

Back to Back
West End, Grand Bahamas Island

Try these TABASCO BAKED BEANS

1 1-lb. can baked beans
2 tbsp. pickle relish
1 tbsp. prepared mustard
1/2 tsp. TABASCO
4 slices bacon


TABASCO® is like nothing you've ever tried before! Not a sauce—but a liquid pepper seasoning that gets its delicious, distinctive flavor from special peppers aged in wood for 3 years. Used by world-famous chefs. Get the one and only TABASCO® today—and eat it out when you set the table. One drop works wonders!

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Belgian Orange Coffee

1 Orange
4-8 Domino Dots (sugar cubes)
1/2 t Vanilla (Fanney's)
1/2 c Whipping cream
4 Strips of orange zest
Sprinkle of Cinnamon

"Rub outside of orange with each sugar tablet, coating all sides of tablets with oils from the skin of the orange. Pour hot coffee into 4 large mugs; add tablets and vanilla. Stir to combine. Top with whipped cream. Garnish with orange zest and sprinkle with the cinnamon. Serve immediately."

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<tr>
<td>20-in. 2 oz. all Long-Hair Switches</td>
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<td>22-in. 2 3/4 oz. all Long-Hair Switches</td>
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**Blue Hawaiian**

Hawaii - 1977

3 oz Barcardi rum  
2 oz Blue Curacao  
1/2 c Pineapple juice, unsweetened  
1/4 c Cream of coconut (not milk)  
...such as Coco Lopez  
3 c Ice cubes

Blend all ingredients in blender for 1 minute, or until smooth. Pour into a large bowled wine goblet and garnish with a fresh pineapple wedge.

Can't remember which hotel had this as their specialty, but I would venture a guess on Kauai as that is where Elvis Presley filmed the movie "Blue Hawaii". I remember being on the big island of Hawaii when the news broke that Elvis had passed away. We were all in a gift shop, our last chance for gifts for home before heading for the airport. It was a dead silence for 10 minutes. I'll never forget that, nor the time Mom and I spent together. It was fab!!!
Lee’s "What the Heck" Chicken Soup
Better Know as Cleaning Out the Icebox

2 cans Navy beans with juice
1 can Cream of Broccoli soup
1 can White Creamed Corn
1/2 c Frozen peas
1/2 c Frozen corn
1-2 Cans chicken broth
1/2 c Frozen seasoned onion
& green pepper package.
Left over green beans or carrots or:
1 frozen single serve size.
1/2 c Regular brown rice
1/2 c Diced chicken
Add to taste: Salt and pepper, bay leaves, thyme Rosemary, parsley, celery flakes Bell’s poultry seasoning Paprika, Hungarian mild.
"Put all ingredients in a soup pot and simmer till ready to eat. At least 2 hours is great. May thicken at the end of cooking time with cornstarch or flour mixture. I'm partial to cornstarch. I don't like the taste to be too floury."

"Do not use any mushrooms or beef as it will give this creamy soup a weird pungent taste. And no Spam. Spam, even before Mom and I went to Hawaii in 1977, was on our table quite often and with eggs. Every time mom was buying a new car we automatically went on a fried egg and Spam diet. I guess That is why I couldn't stand the sight of them till I was well into my 30's. That and crackers and sardines, after Chico and Audrey Dee hooked up with us."
Crab Corn Chowder

2 Cans crab meat, or 1 lb fresh
2 Cans cream of mushroom soup
2 Cans whole kernel corn
1 c Celery, chopped
1 Bunch green onions, chopped
4 oz Shredded cheddar cheese
8 oz Half and Half
Milk as needed, at end
3 T Butter
Dash of salt and white pepper
Dash of nutmeg and paprika if desired

"Saute the celery till softened but not brown.
Add the green onions and stir one or twice and transfer to big soup pot. Add the crab, mushroom soup, corn, and bit of water for smooth consistency.
Heat till hot. Add the half and half and enough milk to desired consistency you want. Toss in the cheese and heat through, adding the butter. Turn off heat and stir well. Serve. Salt and pepper to taste"

"This is good with a dash of paprika or nutmeg when serving and a few pieces of fresh chopped green onions. I also use creamed corn or a mix of the two depending on what's on hand. When reheated, just add a bit of milk or water. Heat slowly or in the microwave. Good with salad croutons or oyster crackers. This is quick and easy and tastes fabulous."
Bok Choy Soup

Lily Tang 1969

1 can Swanson chicken breast, shredded
2 cans Swanson chicken broth
2 cans Water
1 qt Chopped Chinese Bok Choy cabbage
Salt and pepper to taste
1 Egg, beaten
Chopped green onions for garnish

Put chicken, broth and water in large soup pot and bring to a boil. Simmer gently for 5 minutes. Add the cabbage and seasonings and simmer 10 minutes. Bring back up to a rapid boil and drizzle in the egg, stirring briskly so as to keep the egg stringy, not clumped. Taste for seasonings; add a good drizzle of dark sesame seed oil and sprinkle with the green onions.

"Eating this soup was fun for the kids when they were young because I always served it in the Chinese soup bowls and used the Chinese glass soup spoons."
**Beer & Cheese Soup**

5 T Butter
2 Carrots, finely chopped
2 Leeks, white/lite green, finely chopped.
Salt and pepper
1/3 c Flour
3 c Milk
1 12oz Amber beer
1 1/2 T Dijon mustard
10 oz Sharp cheddar cheese, grated.
Croutons, for garnish.

In large saucepan, melt the butter. Add the carrots and leeks, seasoned with salt and pepper, stirring until soft, 10 minutes. Add the flour and cook, stirring often, for 2 minutes. Slowly pour in the milk, whisking constantly. Increase the heat to med-high, add the beer and mustard and bring to a boil, whisking constantly. Reduce the heat to low and simmer, whisking, until creamy and thickened, about 10 minutes. Remove from heat. Gradually whisk in the cheese until all combined. Season if needed and sprinkle with paprika & the croutons.

"You can also use cheese of choice but I find a 'gruyere' is sharply tasty. You don't really need anything to go with this hearty soup. Really good Italian, French or chewy crust bread is good. Daddy likes the sourdough bread."
Creamed Onions with Peas... Shane's Favorite

1 pkg Marjon pearl onions
2 T Butter
2 T Flour
Salt & white pepper, (to taste)
1 c Milk
2 T Sherry (preferably not cooking sherry)

"Easy Peeling: Boil onions 3 minutes. Remove from stove. Run cold water over. Cut ends off with very sharp knife so as not to mash the onions, and slip off the skins. In a saucepan, melt butter, add flour, salt and pepper, whisking till smooth. May have to lift pot off heat. Slowly add milk, continually whisking. Whisk till the desired thickness. More hot milk can be added after adding peas and onions if it becomes too thick. Add sherry and a pinch of nutmeg. Make sure everything is good and hot but not scalded before you serve."

"Shane doesn't really like the peas but tolerates them. There are not that many added. This is usually served at Christmas, but in the later years of retail work they have become more of a staple for New's Day fare with the ham and the black-eyed peas, the black-eyed peas always being served in a bowl and everyone asking did you find any money yet. The more money you find the better the new year will be. Maybe Shane likes these pearl onions because they come from Plant City, Florida and the company is on Sydney Street."
Cheesey Spaghetti Squash

New Found Favorite

3 lb Spaghetti squash
2 T Parmesan cheese, grated
1 c Mozzarella, shredded
1 c Plum tomatoes, (finely chopped)
1/4 c Fresh parsley, (finely chopped)

"Split the squash lengthwise and scoop out the seeds. Place face down in large roasting pan, filled with water half way up sides of squash. Bake at 350° for 40 minutes or until fork goes easily into the skin. When done, scoop out all the strands and put in large bowl. Mix in all other ingredients, except the Mozzarella. Make one casserole baking dish, or smaller bakers, for each serving and top with the remaining cheese. Continue baking for 15-20 minutes or until heated thoroughly, and cheese is melted."

"This is a great side for roast chicken or pork. It is also great as a hot veggie salad, served in individual casserole bakers."

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Beef and Broccoli

Lily Tang - 1969

1/2 lb Flank steak, thinly sliced
1 lb Fresh broccoli, thin sliced, diagonally.
1 T Sherry, not cooking sherry
1 T Corn starch
1 T Dark Sesame seed oil
2 t Salt
6 T Sesame/vegetable oil mixture
2 T Water

"Cut broccoli spears, then split into 3-4 slices. Break up florettes. Slice the pieces of the stalk into the thinner slices. Mix the cornstarch, soy sauce, sesame oil, sherry & the beef. Heat 3 Tbsp of the oil in frying pan or wok until HOT. Stir fry the broccoli 1 minute; add 2 T water; cook 2 minutes more. Remove from heat and set aside. Heat 3 more tablespoons of oil in same pan until HOT. Stir fry the beef mixture for 2 minutes. Add broccoli back to the pan with meat, stirring well. Cook 2 more minutes. If meat and broccoli are too thick, cooking time will be more. Serve hot with rice."

"This has long been my favorite of all the dishes. It is very tasty but even more so when you sprinkle a bit more soy sauce and my special red hot oil over the top. Yummy."

---

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Asian Stir Fry Sauce

"Stir cornstarch, brown sugar, and cayenne together in a small saucepan. Add remaining ingredients and stir well. Cook over medium heat until mixture boils for 1 full minute. Continue cooking and stirring, until thickened to a syrup-like consistency. Drizzle over your stir fry just before serving.

2 T Corn starch
3 T Brown sugar
1/8 t Cayenne
1/2 c White Karo
1/4 cup Kikioman Soy Sauce
2 T Dry sherry
1 T Sesame oil
1 T Rice vinegar
1/4 c Water
2 T Garlic, minced
1 T Fresh ginger, minced

"To use for a Teriyaki glaze just add 3 Tbsp pineapple juice - frozen concentrate is good for this, but hard to find. For peanut sauce, leave out the water and add 1/3 cup chunky peanut butter and 1/3 cup coconut milk. Garnish with some minced green onions, sesame seeds and crushed red pepper. Makes 1 1/2 cups. Stores well in refrigerator, for up to a month."

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The Molby Revolving Hammock Co., Dept. 5723. Baldwin City, Kans.
Chinese Spare Ribs

5 lbs Spareribs
1/4 c Onion, chopped
2 Cloves of garlic, minced
1 10 oz jar Plum jelly
1/3 c Soy sauce
1/4 c Dark Karo syrup
2 t Ground ginger

"Cut ribs into serving size pieces; place in a 13x9 baking pan. Combine remaining ingredients in a sauce pan, and bring to a boil. Remove from heat, and pour over ribs. Cover and refrigerate for 2 hours. Bake ribs, covered at 350°, about 2 hours; turning after one hour. ..."I like to uncover for about 15 minutes at the end."
Egg Foo Young Sauce

Lily Tang Gravy - 1969

"I used this to go over omelets and sometimes over other dishes that would be enhanced by the sauce. Good over some stir-fry cabbage. This was Daddy's favorite topping when the omelettes were mostly veggies. We put the crispy Chinese noodles over the top. Yummy..."

"Place ingredients into non-stick saucepan. Whisk as you go and heat till thickened."

1 c Water
2 T Cornstarch
2 T Soy sauce
1 t Molasses

Egg Foo Young Sauce
Lily Tang Gravy - 1969

"I used this to go over omelets and sometimes over other dishes that would be enhanced by the sauce. Good over some stir-fry cabbage. This was Daddy's favorite topping when the omelettes were mostly veggies. We put the crispy Chinese noodles over the top. Yummy..."

"Place ingredients into non-stick saucepan. Whisk as you go and heat till thickened."
Peel cucumbers and cut into thin slices. Mix all other ingredients and pour over the cucumbers. Serve well chilled. Leftovers get even more flavorful and last up to 3 days.

2 Cucumbers
2 T Rice vinegar
3 T Soy sauce
1 T Sugar
1 t Ginger, minced
2 T Sesame oil
Wash bones a few times in hot water. At this time, you could buy meat bones in the grocery store. You can use leftover bones from pot roast, steak, etc. Place bones, onion, sherry, ginger and salt in water. Bring to a boil. Cover and simmer for 3 hours.
Christmas Tea

1980

1 c Sugar
1 c Tang
1/4 c Nestea powder
(Instant tea)
1/2 t Cloves
1 t Cinnamon

"Place all ingredients in large mixing bowl and gently stir till all powders are thoroughly mixed. Put into an air tight, glass Mason jar, with lid. Boil water as needed. Add 2-3 teaspoons per cup or to taste of the boiling water over it, and stir. Serve with all kinds of Christmas cookies or just enjoy any time of the year."

"When Tang was very popular in the 60's - 80's, all kinds of tea recipes were showing up. Sherah really liked the original one and we had many tea parties with it while sitting on the family room floor. When Sherah and Shane were small and we were living on Pennsylvania Ave in Oviedo, we had many dress up "practice" tea parties. We'd get all dressed up and make a big deal of it. Reminds me, now, of reading Emme's "Fancy Nancy" books."

Child's Decorated China Tea-Set.

Something for the girls! How this handsome little tea-set will delight them, for with it they can "keep house," and thus pass many pleasant hours, besides gaining practical experience. The set is especially attractive, decorated with floral designs in bright colors and bordered with blue, on a snowy white ground. It consists of 22 pieces, as follows: 6 cups, 6 saucers, 4 plates, cake plate, cream pitcher, tea-pot and sugar bowl. The plates are 2 1/4 inches in diameter, the other pieces in proportion. Each set carefully packed in a strong wood box and leaves us in good condition. The tea pot with cover is 3 1/2 inches in height. Price, 75 cents, post-paid.
Christmas Cheese Ball

1 8 oz cream cheese
1 Sm container blue cheese crumbles.
2 Creamy sharp cheddar cheese spread.
1 Sm onion, grated.
1 T Worcestershire sauce
Crushed walnuts, enough to roll the cheese ball in.

"All cheese softened for easier blending... Add the other ingredients, except the walnuts, and mix well. Form a ball and carefully roll in the walnuts. Refrigerate until cold. Serve on a pretty holiday platter with various crackers. This is yummy!"

"Mother was great at making clever "cheese ball" shapes. The hardest one she ever did was the fancy pine cone with the whole almonds and sprigs of rosemary or some other greenery. You had to place each one of the almonds on by hand and have them overlap just so. Needless to say she only made that one a few times. It did draw the ooooohs and aaahhh's."

Christmas Tree Lighting

Electric Lighting Outfits Now the Rage.

Why not use electric lights on your Christmas tree this year? Here are as fine grade Electric Light Outfits as can be bought. Made for us by one of the best manufacturers of electrical goods in the United States. Every light is a tungsten lamp and is guaranteed perfect; the sockets not breakable like in cheaper outfits; cords, plugs, etc., high quality. Each outfit tested for five minutes before shipping. These outfits can be used either on direct or alternating currents of 100 to 120 volts. Can not be operated on current from dry batteries. Complete directions furnished.

No. 49F36593 Eight colored lights with full connections, including socket, cord, etc. Shpg. wt., 1 1/2 lbs. Price... $2.95
No. 49F36533 Sixteen colored pear shape lights. Shpg. wt., 3 lbs. Price... $5.00
No. 49F36597 Twenty-four assorted colored lights. Shpg. wt., 3 1/4 lbs. Price... $6.10
No. 49F36598 Sixteen assorted fruit design lamps. Shipping weight, 3 pounds. Price... $6.10
No. 49F36599 Sixteen assorted design lamps, six fruits, six flowers and figures, including a Santa Claus. Natural colors. Shipping wt., 3 1/4 lbs. Price... $7.59
Christmas Cake

1 1/2 c Quick cooking Quaker's oatmeal
1/2 c Light brown sugar, firmly packed
(May use dark brown or some of each)
1/2 c Canola oil... 2 Eggs...
1 1/2 c Buttermilk, or low-fat plain yogurt
1/4 c Grandma Molasses
1 t Vanilla ... 1 c Flour...
1 c Whole wheat flour...
1 t Baking soda... 1 t Baking powder...
1/2 t Salt... 2 t Cinnamon... 2 c Fresh or frozen cranberries.... 1/2 c Walnuts or pecans,
(chopped  or toasted)... and skinned Hazelnuts.

"Preheat oven to 350°. Grease and flour a 13 x 9 baking pan. In rimmed baking cookie sheet, spread the oats, bake the oatmeal for 8-10 minutes, until lightly toasted. Set aside and let cool. In large bowl, beat the eggs, brown sugar, and oil until well blended and stir in the buttermilk, molasses and vanilla. In a medium bowl, combine the flours, toasted oats, baking soda, baking powder, salt, 1 teaspoon of the cinnamon. Stir to blend. Add dry ingredients to buttermilk mixture and beat for 1 minute. Stir in cranberries. Spread in the prepared pan. Toss nuts and 1 teaspoon cinnamon together and sprinkle evenly over the top. Bake for 25-30 minutes or till golden brown. Let cool in pan on a wire rack. Served warm is best but it's good anytime. Good to use for muffins. Don't forget to grease the cups. Bake in 375° oven for 20 minutes."

Christmas Wreaths
Beautiful Large & Full artificial Poinsettia And Holly Wreath.
Order Form & Shipping Charges found on Page Nine
Cherry Coke Salad
Christmas Favorite

2 Boxes of black cherry Jell-o
1 c Pecans, chopped
1 pkt Knox gelatin
2 c Crushed pineapple, drained,  
(keeping the juice)
1 can, Bing cherries, drained  
(keeping the juice)
Water- added to juices to make 2 cups
1 12 oz can warm Coke

"Heat juice mixture to boiling, pouring over  
Jell-o in large bowl. Mix until dissolved.  
Add the warm coke. Let sit in refrigerator  
until moderately thickened. Add the fruit  
and nuts and pour into greased gelatin  
mold. Cover and refrigerate till set.  
Unmold onto a pretty, serving plate."

"This is our traditional salad at Christmas. If only for the memories  
and the longevity of it, I would make it, even if nobody ate it, just for  
old times sake. I use the Tupperware mold that has the different lids  
for the different times of the year. Christmas tree for Christmas and I  
fill the indent with sour cream and add green or red sugar sprinkles,  
making it very festive. It looks very pretty in the cabbage bowls Mom  
made for me but it's very festive, sitting on my Royal Hunt china."
"Squeeze spinach and set aside. Preheat oven to 425'. Cook rice to package directions. Let cool.

Brush the sides of a deep dish pie pan (9 inch) with 1 Tbsp E.V.O.O. In a separate bowl, combine the cooled rice, parmesan cheese, egg, salt and pepper. Using lightly oiled fingers, press the rice mixture evenly to the bottom and up the sides of the deep dish pie pan. Pour in casserole mixture. Bake for 10 to 15 minutes or until browned and bubbly."

2/3 c Rice
3 T EVOO
1/4 c Parmesan grated cheese
1 Large beaten egg
1 Med onion, finely chopped
1 Red pepper, thinly sliced
2 Cloves garlic, minced
1 10 oz pkg frozen leaf spinach
2 t Rosemary, finely chopped
2 c Chicken, cooked & cubed.
9 oz Cheddar cheese, grated.
Salt and Pepper to taste.
Heat the oil in large skillet, add the onions and peppers, and cook for 2 minutes. Add the shrimp and cook until shrimp are pink on both sides, but not completely cooked through. Add the tomatoes paste and cook until the paste begins to brown. Add enough clam juice to coat the bottom of the skillet and stir to remove the browned tomato paste from the pan. Add the remaining clam juice, greens, okra, and quickly heat. Remove from heat and add the gumbo file'. Season with salt and pepper and hot sauce. Serve over the rice and a nice hunk of homemade cornbread."

"I use to make this jambalaya dish the old fashion and hard way (for me). This is a quickie and really good. I call it the Louisiana style picadillo."
**Picadillo**

1970 Beverly Tish, Fern Park, Florida

2 lbs Lean ground beef.
1 lrg Onion, chunked.
1 lrg Green peppers, sliced chunky.
1 t minced garlic.
2 lrg cans whole or plum tomatoes, mashed.
1/2 cup golden raisins.
...cumin, chili powder, salt & pepper
and cloves to taste.

"Lightly brown the meat and drain off excess juices. Stir in all remaining ingredients and simmer for 20 - 25 minutes. Serve with yellow rice, good Cuban bread and a light fruited green salad."

"Bev and Jack were great friends of ours for many years. We all attended Ascension Lutheran Church in Casselberry, Florida. We had a great Couple's Club led by Pastor Seaman and his wife Marlyce. The Tish's and Jerry and Marcella Rehbein also belong to the Maitland Cotillion Dance Club. What great times we had in those days. Bev could really dance. These were very formal dances and extremely "stuffy", but fun. Dad almost got excommunicated for removing his jacket after a very HOT dance."

---

**HERSHEY PARK**

**BALLROOM**

CLOSES: SAT., SEPT. 9th with the Treat of the Season

**GLENN MILLER**

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8:45 P.M., D.S.T.
BAND CONCERT 7:00 O'clock
15,600 Seats ALL 10¢
Curried Shrimp

1/4 t Crushed red pepper.
3 T Oil of choice.
12 Large shrimp, peeled & de-veined.
4 Large garlic cloves, finely chopped.
3 T Cilantro, finely chopped.
2" Fresh ginger, minced.
3 1/2 t Cider vinegar.
2 t Curry powder.
3 t Cilantro, finely chopped.
1 c Cranberry sauce.
...Salt and pepper.

"In a small skillet, heat 2 Tbsp of oil over medium heat. Add the garlic and ginger and cook over low heat, stirring frequently for 5 minutes. Add the curry and red pepper; season with salt and pepper and cook for 1 minute. Transfer half the garlic-spice mixture to a medium bowl, leaving the remaining mixture in the skillet. Add the shrimp, cilantro and 1 1/2 tsp vinegar and the remaining oil to the mixture in the bowl. Season with salt and pepper, and toss to combine. Cover with plastic wrap and refrigerate for 30 minutes. In a skillet with the remaining garlic-spice mixture, add the cranberry sauce and the remaining 2 tsp vinegar. Cook over low heat, stirring for 5 minutes. Season with salt and pepper and transfer the cranberry to a serving bowl. Heat a grill pan over medium heat. Grill the shrimp until opaque and just cook through for 2-3 minutes on each side. Serve with the cranberry chutney."

"Not as hard as it sounds and can be cooked in a skillet, on the stove. Great for the summer!"
Curried Beef with Onions

Lily Tang - 1969

1/2 lb Beef, thinly sliced
1 t Curry powder
1 T Soy sauce
1 T Cornstarch
1 T Sesame seed oil
1 t Sugar
4 T Oil
1/4 c Water
2 Onions, thinly sliced
1/2 t Salt

"Marinate beef in soy sauce, curry, sesame oil, cornstarch, and sugar for 30 minutes. Heat 2 Tbsp oil in frying pan until hot. Add onion; stir-fry until light brown. Remove from pan; set aside. Heat 2 Tbsp oil in pan until hot. Stir-fry the meat mixture for 3 minutes. Add onions and water and stir-fry for 2 minutes more. Serve hot. Good over rice, or not."

"This is a dish we cooked at Lily Tang's however I did not make often, because mother had a good recipe that we served over egg noodles. But this dish is good and it's easy to fix."
Company Chicken Bake

Southern Living- 1980

1 8 oz bag wide egg noodles
6 oz Cream cheese, softened
1 c Cottage cheese
1/3 c Sliced pimento olives
1/3 c Onion, chopped
1/3 c Green pepper, chopped
1/4 c Parsley or cilantro, minced
2 c Chicken, cooked and diced
1 can Cream of Mushroom soup
2/3 c Milk
1/2 t Each of s/p and poultry seasoning.
1 1/2 c Pepperidge Farm dressing mix.
3 T Butter, melted

"Cook noodles to package directions. In greased 13 x 9 baking pan place 1/2 the noodles. Combine cream cheese and cottage in a large bowl, mixing well. Stir in the onions, green pepper and parsley. Spread half the mixture over the noodles. Place 1/2 of the chicken over the mixture. Combine soup, milk and seasonings, stirring well. Place half the mixture over chicken and repeat the layers. Combine the dressing with the melted butter, spreading evenly over the chicken mixture. Bake at 375' for 30-40 minutes or till dressing is crunchy brown and mixture is bubbling. If oven cooks fast then put foil on top for first 20 minutes and then take off."

"This was always a hit with the kids. You can also put in a small can of minced water chestnuts for a change of pace. Good also as a base for chicken pot pie by eliminating the olives and using a cup of mixed veggies. Makes a pretty presentation for pot luck dinners."
Chicken Pot Pie

Muggy's Best

16 oz Bag frozen mixed veggies
1 can Cream of Chicken soup
3 Frozen chicken breasts
1/2 c Milk
1/2 c Cheddar cheese, (shredded)
1/2 c French's fried onions
Lawry's Seasoned salt, to taste
1 can Pillsbury crescent rolls

"There are no leftovers with this pot pie. That is a fact. We all love it and it is made often."

"You can use cream of potato in a pinch. Also, use rosemary olive oil with roasted garlic seasoning to saute the chicken. Cut into bite size pieces. Mostly, as we all do, measuring is an option. The flaky Grands are grand to use also, (play on words there). While chicken is cooking, mix the other ingredients, except for the rolls, in a large bowl. Stir in cooked chicken and mix well. Spread chicken mixture into a greased 9 x 13 greased pan. Bake at 350' for 25-30 minutes. Remove from oven. If using Crescent rolls, roll out square and press seems together. Cut into strips and lattice the top of chicken. If using the Grands pull apart and lay all across the mixture. Return to the oven and continue baking until biscuit crust is golden brown, usually 18-20 minutes."

16 oz Bag frozen mixed veggies
1 can Cream of Chicken soup
3 Frozen chicken breasts
1/2 c Milk
1/2 c Cheddar cheese, (shredded)
1/2 c French's fried onions
Lawry's Seasoned salt, to taste
1 can Pillsbury crescent rolls
Chasen's Famous Chili
Voted the World's Best Chili - 1960

1/2 lb Pinto beans
2 cans Drk/Lite Kidney
5 c Canned tomatoes
1 lb Green peppers, chopped
1 1/2 T Vegetable oil
2 Cloves garlic, crushed
1/2 c Parsley, chopped fresh
1/2 c Butter

2 1/2 lbs Ground chuck
1 lb Lean pork, ground
1 1/2 lb Onions, chopped
1/3 c Chili powder... 2 T
Salts or to taste...
1 1/2 tsp Cracked pepper...
1/2 t Cumin (seeds or ground)... 1 1/2 t MSG

"Wash beans, soak overnight with 2 inches water covering the beans. Simmer covered in same water till tender. Add tomatoes and simmer 5 minutes. Saute green peppers in oil for 5 minutes. Add onions, cook until tender, stirring often. Add garlic and parsley. Melt butter in large skillet and saute meats for 15 minutes. Add meat mixture to onions, stir in chili powder and cook 10 minutes. Add to bean mixture and add spices. Simmer covered, for 1 hour. Cooked uncovered for 30 minutes. Skim fat from top. Enjoy, enjoy. Makes 4 quarts and freezes well. Chasen's was a restaurant, that, at the time, if you didn't eat there, you were nobody."

"This was Mother's favorite and she followed the recipe exactly. It was great. Over the years I found it a bit time consuming, with three kids, so I modified it. I used the canned beans, added cilantro and small can of green chilies and a bit of water during cooking. It was still very good. After a while Mother couldn't taste the difference. (Much like her aversion to Maxwell House and I used Folgers). Also, I did not use the M.S.G. This recipe she brought back from San Francisco while attending a Hair Convention."
6 Pork chops,  
(meaty, med.thick)  
1 t Bell's Poultry seasoning  
or, more:  
Salt & pepper to taste  
1 can Cheddar cheese soup  
1 sm bag fresh Broccoli florets  
or brussels sprouts.

"Sprinkle the chops with the seasonings and brown in skillet with just enough cooking fat or oil. Transfer the chops and pan drippings to a 13 x 9" baking pan. Spoon over evenly the soup and top with the vegetables of choice. Baked covered 50-60 minutes at 350'."

"Even though the soup is undiluted it makes enough sauce to spoon lightly over rice or egg noodles. This was really easy to put together when just getting home from work and gave us just enough time for baths and such before it was finished baking. Shane loved the brussels sprouts. Now (2008) I think she would prefer the broccoli and no rice or noodles. This recipe was from Southern Living, 1971"
2 lbs Frozen hashbrowns
1/2 c Butter
1 can Cream of chicken soup
1 pt Sour cream
1/2 c Onion, chopped
1 c Cheddar cheese, shredded
Salt, pepper, paprika to taste
2 c Kellogg's cornflakes, crushed
(Do not use boxed cornflake crumbs)
1/4 c Butter, melted.

"Defrost hashbrowns. Combine next 6 ingredients and seasonings and mix in with hashbrowns. Put all in a greased 3 quart casserole. Saute cornflakes in butter and sprinkle on top. Cover. Bake at 350° for about 40 minutes."

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Cracker Barrel Hashbrowns
On the Road Again

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Brer Rabbit
real New Orleans Molasses
from New Orleans

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Sweet Potato Casserole

A Family Favorite

2 c Sweet potatoes, cooked/mashed
(or more, if freezing one dish)
1/2-1 stk Butter
1/4 c Milk
1 t Vanilla (not imitation)
2 Eggs
1/2 c Light brown sugar
1 t Cinnamon... 1/2 t Cloves...
Dash of salt to taste.

Topping: 1/2 can Crushed pineapple, & juice.
1 Egg...
1/4 c Flour... (more for more potatoes)
1 stk Butter...
1/3 to 1/2 c Light brown sugar.

"Mix all casserole ingredients with mixer, till well blended. Pour into deep casserole leaving room for the topping mixture. Melt the butter and mix with all topping ingredients. Pour over the casserole. Bake at 325', covered for 30 minutes, uncover and bake for 30 minutes more or until hot and bubbly. You can make two smaller casseroles and freeze one. You can make the day ahead and cook the next day. When frozen, thaw completely so casserole is room temperature. I always make 2 casseroles, one large for Thanksgiving and the smaller one for Christmas."

"Shawn always likes to have this one at Thanksgiving and then maybe plain or the marshmallow topped sweet potatoes for Christmas. Muggy likes them anytime. I've been making this casserole since 1976. It came from one of my customers' when I worked at Sue Love's Beauty Salon, Fern Park Florida."