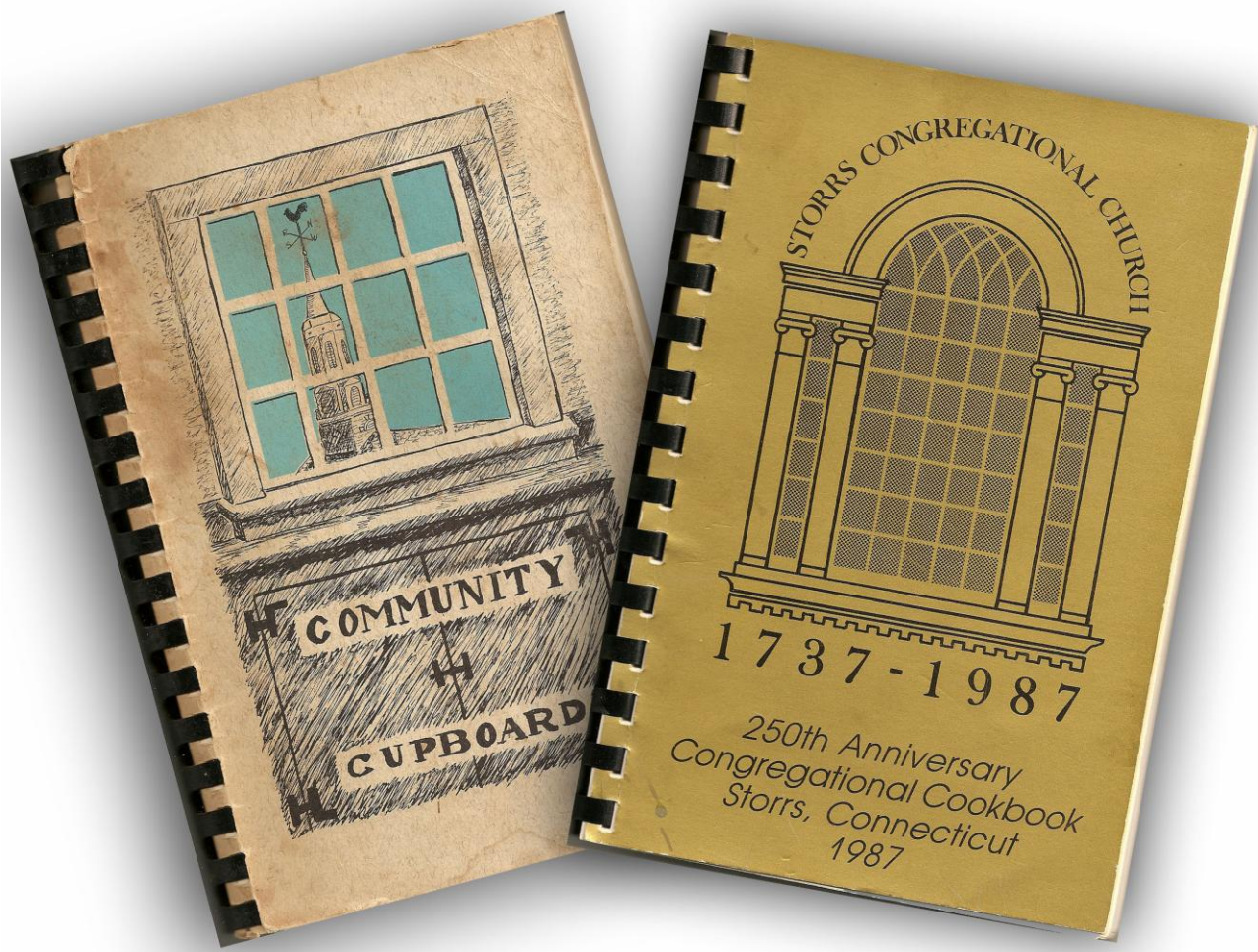

Celebration: A Repast From Our Past

Recipes from the 1957 and 1987

Storrs Congregational Church cookbooks with new recipes collected from new members and all served at the October 27, 2012 potluck dinner that closed our celebration of 275 years of church history.





Celebrating 275 Years as a Community of Faith
STORRS CONGREGATIONAL CHURCH
1737 - 2012

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Storrs Congregational Church

1737 – 2012

Storrs, Connecticut

The history of the Storrs Congregational Church began in 1737 when the General Assembly authorized formation of the Second Ecclesiastical Society in north Mansfield. Its parent church was the First Congregational Church of Mansfield Center and its grandparent, the First Congregational Church of Windham Center. On October 21, 1921 the church was incorporated as the Storrs Congregational Church.

In the 1820s, "the cause of foreign missions began to excite the interests of the people of this country," wrote Gilbert Southwick in the first published history of the church in 1879. Southwick reported that Pastor William Ely "advocated the cause with Christian activity and zeal." It began a tradition of mission and outreach that is a vital part of the Storrs Congregational Church in its third century of ministry.



As Sunday schools were beginning in the 1820s, Elisha Williams was superintendent of the first "Sabbath School" organized about 1822. It was the forerunner of the Christian Education and Faith Formation endeavors of the church.

The first meeting house was built in 1745-6, located approximately where the present and fourth church building, constructed in 1927, now stands. The tracker organ in the rear balcony of the sanctuary was completed in September, 1981, and the sanctuary renovated in 1986-7 as one of the projects commemorating the 250th Anniversary of the church. The meeting house bell tower became the home of the University's Austin Cornelius Dunham Carillon commissioned by the Board of Trustees of Connecticut Agricultural College in 1930. The Carillon was refurbished in 2011 and expanded with additional bells.

The Parish House was erected in 1926 with statewide contributions and donations by individuals, groups, and churches starting the tradition of a community gathering place. The Education Building and Waggoner Chapel were completed in 1960. Our Waggoner Chapel is open 24 hours for meditation.

For its first 150 years the church ministered to a rural congregation not unlike many others in Eastern Connecticut. The next 100 years reflected efforts to meet the spiritual needs of a growing academic community. The church has opened its facilities to services by Jewish, Roman Catholic, Episcopal, and Lutheran groups, and most recently to the Storrs Korean Church. Until 1932 the church provided religious education with college credit for students and until 1960 the minister served as college chaplain. The Parish House served as a center for campus educational and social needs until 1952.

The original history of the church was published in 1937 for the 200th Anniversary with the writings of Edwina Whitney. For the 250th Anniversary, a history written by Ernest and Mary Kline was published thus bringing our history to current time.

Storrs Congregational Church is known in the community for its outreach locally and through the programs of the United Church of Christ which it affiliated with in 1960. Our Fisk organ is used for concerts and instruction and the worship is supplemented with chimes and bell choirs, and choirs of many ages. The extensive education program focuses on our faith formation and spiritual growth.



However, it is the individuals who are the church. Through worship, group gatherings, committee meetings and discussions we support each other. Our outreach to our congregation and the community is represented by our Call to Care Ministry. The Loaves and Fishes provides food for those who are sick or alone, the Out and About helps those who need rides to doctors or to church or other places, the Prayer Shawl group makes cozy shawls to welcome new members or to comfort those who are ill or grieving. Keeping in Touch sends cards and letters when appropriate. Visits are also made people in their homes to bring them contact and news.

Service Sewing with help from the congregation makes school kits, health kits and layettes which are distributed throughout the world where there is need by Church World Service.

The church has a Food Pantry to supply those who need emergency supplies, and distributes groceries for Thanksgiving, Christmas, and Easter and summer vacation. Our church helped found the Windham Area Interfaith Ministry which supplies clothing, household goods and furniture, and other types of assistance for those in need. Our members serve regularly at the Isaiah 58 Soup Kitchen. Our young people serve on regular mission trips. Women's Fellowship supports out-of-state mission efforts as well as our state church camp, Silver Lake.

Our Growth Board has special gifts for those who attend our church for the first time. We share our music talents with public music concerts and sponsor a scholarship with the organ guild for young organist. An extravagant welcome is waiting for people at any stage in their faith journey.



1.

320 Store Poppy Seed Chicken
(One of Pastor Matt's favorites)

Ingredients:

3 cups	cooked chicken
10.75 oz can	cream of chicken Soup
16 oz	sour cream
3 tsp	poppy seeds
31	Ritz crackers, crushed
¼ cup	butter, melted

1. Combine chicken, cream of chicken soup, sour cream, and poppy seeds. Spoon into lightly greased 11x17 dish
2. Stir together cracker crumbs and melted butter. Sprinkle over casserole
3. Bake at 350° for 35-40 minutes, until hot and bubbly.

Serves 8-10

A specialty of the 320 Store, a produce and food store in downtown Rockford, Illinois

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2.

Adah Ruth's Meatloaf
(Recipe from Martha Purl, early 60's)

Mix together:

- 1 lbs ground beef (I use 93% lean)
- 1 ½ tsp. salt (or less)
- Dash pepper
- 1 Tbsp. chopped onion
- 1/8 tsp garlic powder
- 1/8 tsp marjoram
- 1 egg slightly beaten (I use Egg Beaters)
- 12 soda crackers, crushed

Mix together:

- 1 8oz can tomato sauce
- ¼ cup vinegar (reg or wine)
- ¼ cup brown sugar
- Dash Worcestershire sauce
- Dash prepared mustard

Pour sauce into ground beef mixture reserving enough to cover top of loaf.

Place meatloaf in 1 qt. Pyrex loaf dish & pour remaining sauce over top.

Bake at 350 for 1 hour.

Serves 6-8

Notes:

- Recipe said to bake at 425 but I think that's too hot and dries it out too much. Recipe may be cut in half. Bake 45 minutes and check. May need to bake a little longer.

3.

Chicken Nancy

Bake at 350 degrees for 45 minutes or until casserole is bubbling and topping is lightly browned. Serves 8 or more if you cut the chicken breasts in half! Enjoy.

8 chicken breasts halves

Swiss cheese-generous amount

1 can cream of chicken soup

½ Cup of Sherry

2 Cups of seasoned stuffing mix (Pepperidge Farms)

1 stick of margarine

Put cleaned, dry chicken breasts in 9x13 casserole pan. (Can cut breasts in half if large and serving to a crowd where lots of food is offered.) Top with Swiss cheese completely.

Mix together cream of chicken soup with sherry. Pour over top of the chicken/cheese. Cover above with 2 cups of stuffing mix. Drizzle with one stick of margarine melted. (Another option is to melt margarine and mix it with the stuffing and then top the casserole with it.)

Preheat oven to 350 degrees ... start cooking casserole in oven with foil-covering it. Take the foil off for about the last 20 minutes ... keep an eye on it to make sure the stuffing mix isn't getting too browned. If so, you can lay a piece of foil over it until casserole is cooked and bubbling.

Marsha Creese

4.

Corn + Salmon Casserole

1 can salmon (tall can)
1 can corn
1 onion, sliced
2 T. minced green pepper
1 C. milk, made into a white sauce
using 2 T. flour.
Mix all ingredients & cover with
battered crumbs. Bake @ 350°
- Ceil Roberts

5.

Creese Chicken Divan

1/2 C margarine	1 C (1 small container) heavy cream
1/2 C flour	1 C grated Parmesan cheese - divided
4 teaspoons sherry	
3 C chicken broth	1 teaspoon nutmeg
8 large boneless skinless chicken breasts (cut into smaller pieces for covered dish dinner)	
2-3 large sections/heads of fresh broccoli	

Wash broccoli and cut each head section into short spears...cutting off tough ends. Place in 9 x 13 glass baking dish or pan. Cover bottom of pan completely with broccoli. I often keep stems short. Top cut broccoli with chicken pieces. (Broccoli and chicken are uncooked).

Make sauce to cover above: in medium saucepan, melt margarine over med/low heat. Add flour and make a roux (by combining margarine and flour)-cook over low heat while it bubbles for a several minutes. Slowly add chicken broth stirring constantly, blending broth into flour/margarine mixture. Add heavy cream to mixture then stir in sherry and nutmeg and continue stirring over low/med heat until thickened and you see sauce begin to reach low boil. Remove from burner. Add 1/2 Cup of parmesan cheese into the sauce. Pour sauce over all. Sprinkle top of casserole with remaining 1/2 Cup of parmesan cheese.

Bake at 350 degrees for approximately 45 minutes until dish is bubbling and top is nicely browned.

Serves 8 or more, especially if all chicken is cut in two or three pieces for a covered dish dinner. At home I usually cut chicken breasts in half...ladies often take one piece and men two!

I like to serve it with Uncle Ben's original wild rice mixture. My daughter Erin always requested this for her birthday! It has been popular at our church pot luck suppers and other places I have taken it!

Marsha Creese

Hawaiian Meat Loaf *good*

½ C. brown sugar	⅛ - ¼ C. melted
3 slices canned	margarine
pineapple, drained	¼ C. catsup
12 whole cloves	2 eggs, well beaten
1 lb. ground cooked	1 C. soft bread crumbs
ham	¼ t. pepper

1 lb. hamburger

Pack sugar in loaf pan. Stud pineapple with cloves and arrange clove side down on bottom of pan on top of sugar. Mix remaining ingredients and pack in pan. Bake 1 hr. at 350°. Invert on platter - Elsie Trabue

7.

JOHN MESSITI

Sue Chvirko

1 lb. macaroni
1 lb. hamburger
1/2 c. chopped onions
1 c. chopped celery

1 tsp. salt
1/2 tsp. seasoned salt (opt.)
28-oz. can tomatoes

Cook macaroni in 6 cups of boiling water; drain. In 2 tablespoons oil, brown hamburger, onion, celery, salt and tomatoes. Add cooked macaroni. Cook slowly over low heat, about ~~1/2~~ 1/2 hour, stirring frequently. Serves eight. (John Messiti came from my Grandmother Crabtree to my mother, long before I had ever heard of American Chop Suey, which it resembles.)

until hot

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MAZETTI

Adah Ruth Ballard

3/4 c. chopped celery
1 c. minced onion
3/4 c. minced green pepper
1 lb. ground beef
1 lb. ground pork
1 1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. marjoram (opt.)

1 (12-oz.) pkg. wide noodles
1/4 c. margarine
1 (4-oz.) can mushrooms, undrained
2 (10 1/2-oz.) cans tomato soup (undiluted)
Grated Parmesan cheese

In large skillet combine celery, onion, green pepper, beef and pork and seasonings. Cook at medium heat until meat loses its color. Cook noodles according to package directions; drain and rinse. Toss with margarine. Mix in meat mixture and remaining ingredients. Stir well. Sprinkle with Parmesan; cover and refrigerate. *One 1/2 hours before serving: heat oven to 400° and bake casserole (uncovered), 1 hour and 15 minutes or until hot in center. *Casserole can be frozen, but should be thawed completely before baking in oven. Serves 12. (Has been brought to many church luncheons; makes a lot and is delicious!)

9.

MEXICAN LASAGNA

1 lb. ground beef
½ c. chopped onion
1 envelope taco mix
1 12 ounce can tomato sauce
1 15oz. can refried beans
1 4.5 oz can chopped green chilies
6 flour tortillas
2 c. shredded cheese (cheddar or Monterey Jack)

Brown ground beef and onion in skillet. Drain fat. Stir in seasoning mix, tomato sauce, beans, & green chilies. Layer ½ tortillas in bottom of greased 9x12 inch baking dish. Spread half the meat mixture & top with half of cheese. Repeat layers. Bake at 350 degrees for 30 minutes. Let stand 10 minutes before serving. Serves 6-8.

Eileen Metzgar

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10.

MICROWAVE CHILI

Combine 1 lb. ground meat (hamburg or turkey),
Crumbled into large casserole (I use my large pyrex one) with ½ c. cut up onion and
½ c. green pepper

Cook on high until meat browned—pour off juices

Stir in:

- 1 16 oz. can diced tomatoes

- 1 8 oz. can tomato sauce

- 1 tsp. oregano

- 1 tsp chili powder

- 1 large bay leaf

Mix well, stir in 1 16 oz kidney beans, drained and rinsed

Microwave on high 7 min., until boiling, then, covered on 30% from 25-30 min.

Serve garnished with grated cheese, corn meal bread.

Serves 7,

May be doubled for large group; freezes well in small portions

Betty Robinson, from book "HP Books-Microwave Cookbook"

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MOM PALMER'S SAUSAGE AND PEPPERS

Henry Palmer

2 lbs. Italian sausage links (hot or sweet)

1/2 c. dry vermouth

2 cloves garlic, minced (or squeezed)

1 med. onion, chopped

1/2 c. chopped celery

4 or 5 green bell peppers, cut into thin slices

Olive oil

1 (1-lb.) can crushed tomatoes

1 sm. can tomato paste

Rosemary

Oregano

1 c. dry red wine (Zinfandel, Pinot Noir, etc.)

Place whole sausage links in large nonstick skillet with 1/2 inch water and the vermouth. Cover and steam-cook for 20 minutes. Drain off liquid and brown links. Remove links. (If they're to be used in grinders, cut in half lengthwise; if to be served as main course, cut each link into quarters, slicing diagonally.) Meanwhile, in a large pan, cook onion, garlic, celery and pepper slices in the olive oil, until onion is clear and soft. Add tomatoes, tomato paste, wine, pinches of the rosemary and oregano and the sausage. Simmer for 30 to 40 minutes. Add more liquid, if desired (water/wine) to make the sauce a consistency you desire. (Thick, especially if you plan on making grinders; thinner to enjoy soaking it up with bread!) Serve with crusty bread and green salad. A glass of red wine with this will not result in "gilding on lily!" Serves 4. (A recipe reflecting Mom Palmer's Italian heritage. Prepared for All-Church Luncheons by Mom Palmer's favorite (and only) son.)

PASTIE PIE

Sylvia Aho

6-8 potatoes, diced sm.
1/2-3/4 c. rutabaga, diced very
sm.
1 lg. onion, sliced
2 carrots, sliced quite thin
1 lb. ground round (ground
chuck, too much fat; ground
steak, too dry)

1 tsp. salt
Pepper
Crust for 1 pie, can use on
bottom or just on top

Mix all ingredients well and put into a baking pan at least two inches deep (I use a round 8-inch Pyrex pan). Cover the mixture with a pie crust. Individual pasties can be made by rolling out a 9-inch circle--on half, add 1/4 of the mixture and fold the crust over, pinch a crimped edge. Bake these on a cookie sheet. Bake at 375° one to one and 1/2 hours. (This recipe was brought to the U. S. by Cornish Miners. They always made them into individual pasties which were easy to carry and eat in the mines. Baking and selling pasties was a common money making program for raising money for churches in the Upper Peninsula of Michigan.)

13.

SUCCOTASH-GROUND BEEF CASSEROLE

Richard C. Roberts

1 lb. ground beef	1 T. chopped onion
1 tsp. salt	1/8 tsp. pepper
2 T. chopped green pepper	1/2 tsp. poultry seasoning
2 T. A-1 sauce	1 (20-oz.) can succotash
1 1/2 c. canned tomatoes	1/2 c. grated cheese

Cook ground beef, onion and pepper in greased frying pan for 10 minutes. Add all remaining ingredients except cheese. Pour into greased, shallow baking dish. Sprinkle with cheese and bake in a moderate oven (350°) for 30 minutes. Serves 6. (This is a recipe of Mary Elizabeth (Broughton) Roberts, my mother.)

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14.

The Emery Casserole

Ingredients:

2 lbs.	ground beef
1 cup	celery, finely diced
1 small	onion, finely chopped
16 oz. can	creamed corn
16 oz. can	whole kernel corn, drained
8 to 16 oz.	rotini, cooked and drained
4 oz. can	mushroom stems and pieces, finely chopped
1 or 2 cans	cream of mushroom soup
8 to 12 oz.	medium or sharp cheddar cheese, cut in quarter inch cubes

Directions

Note : I like to use a mini food processor to dice the onion, celery and mushrooms as my family doesn't like big pieces of any of these.

1. Soften the onion and celery in a large skillet. Put into large mixing bowl.
2. Brown ground beef. Add to onion and celery.
3. Add corn, creamed corn, and mushrooms.
4. Add the cooked rotini.
5. Stir in the soup.
6. Mix most of the cheese into the casserole, saving a little to scatter on top.
7. Bake at 325° F for 45 minutes.

Makes a VERY large dish that freezes well.

Can also be heated/baked in a slow cooker.

Serves 12-16

From Karen Emery (mother of Pastor Matt)

122 Tuna Bake with Cheese Swirls

3 T. chopped onion	1 can chicken Soup
1/3 C. chopped green pepper	1 1/2 C. milk
4 T. Fat	1 can tuna (7 oz.)
1 t. salt	1 T. lemon juice
6 T. flour	

Brown onion & green pepper in the fat. Add salt & flour. Blend, add mixed soup and milk, stirring until thickened. Add fish & lemon juice. Top with swirls.
Cheese Swirls.

1 1/2 C. flour	1/2 C. milk
3 t. baking powder	3/4 C. grated cheese
3 T. shortening	2 T. chopped pimento
1/2 t. salt	

Mix, and roll into rectangular shape. Sprinkle with the cheese & pimento. Roll like jelly roll. Slice in 8 pieces. Bake at 425°.

- Corinne Christian

BOSTON BAKED BEANS

Lynn Brown

1 lb. white pea beans	1 sm. onion
2 qts. cold water	1/2 tsp. ginger
1 tsp. mustard	1/4 tsp. paprika
2 T. molasses	1 tsp. salt
1 tsp. baking powder	1/4 tsp. pepper
1/2 lb. salt pork or margarine	

Wash and sort beans; soak overnight with baking soda. In morning, bring them to a boil and cook until they feather. Drain. Put the beans in an earthen crock with the other ingredients and enough water to barely cover. Cover and bake in a slow oven, 250° to 300°, for six to eight hours. Add water, if and when necessary. The beans should be tender but not mushy. Slow cooking develops the flavor and color. Serves 8. (This recipe came from Durgin Park in Boston, MA. I used to make it for our Saturday Night special.)

17.

Chickpea Casserole with Lemon, Herbs & Shallots

3 15-oz cans	chickpeas rinsed and drained (<i>or 5 cups cooked chickpeas</i>)
1 cup	cooked brown rice
4 large	shallots, minced or grated
2	garlic cloves minced
1	lemon – juice and zest
	Salt
	freshly ground black pepper
2 large	eggs, beaten
1 cup	cottage cheese
1/2 cup	plain yogurt
1 cup	grated Parmesan cheese, divided
1/2 cup	fresh flat-leaf parsley
2 stalks	fresh rosemary (leaves only)
2/3 cup	dried bread crumbs
	Olive oil

1. Preheat the oven to 375°F and lightly grease a 9x13 baking dish with olive oil.
2. In a large bowl, mix the chickpeas with the rice, shallots, garlic, and lemon zest and juice. Season with salt and pepper.
3. Mix the beaten eggs in a medium bowl with the cottage cheese, yogurt, and 1/2 cup of the Parmesan cheese. Finely mince the parsley and fresh rosemary leaves. Stir the cottage cheese mixture and herbs into the chickpea mixture.
4. Spread the mixture in the prepared baking dish and top with the remaining 1/2 cup Parmesan and the bread crumbs. (At this point the casserole can be covered and refrigerated for up to 24 hours.)
5. Drizzle with olive oil. Bake for 45 minutes, or until bubbling and golden. Let stand for 10 minutes before serving.

Serves 8-10

Pastor Matt

Reprinted from Not Your Mother's Casseroles by Faith Durand, Harvard Common Press, January 2011. (Faith Durand is executive Editor of thekitchn.com, a blog of Apartment Therapy).

18.

Frances Woody's Scalloped Potatoes

Potatoes – 6-8 depending on size

Onions – 1-2 depending on size

Salt & Pepper to taste

Shredded cheddar cheese – 8 oz bag

Cream of Mushroom Soup – 1 can

Milk – 1/3 can

Peel and slice potatoes thinly.

Peel and slice onions thinly.

Put a layer of potatoes in a greased 9" x 13" pan.

Top with onions, cheese, salt & pepper.

Continue layers until pan is nearly full, ending with a cheese layer.

Mix soup & milk and pour over casserole.

Bake at 325 for about 1 hour or until fork enters potatoes easily.

Cover with foil to prevent over-browning.

Frances Woody

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19.

IMPOSSIBLE VEGETABLE PIE

1 bag frozen broccoli –or other veg.	1 ½ c. milk
1 cup shredded cheddar cheese	3 eggs
½ c. chopped onion	¾ c. bisquick
½ c. chopped green pepper	1 t. salt,
	¼ t pepper

Heat oven to 400^

Cook frozen broccoli in micro as directed, but for 3 min.

Drain.

Mix broccoli, cheese, chopped veg. in greased 10" pie plate.

Beat remaining ingredients 15 sec. in blender on high(1 min. by hand).

Pour into plate.

Bake until knife in center comes out clean. 35-40 min.

Note: Cooked ham and chicken pieces are a good addition.

Adapted from Bisquick box recipe to use micro.

Betty Robinson

Mushroom Pie

1 C. shortening
 2 C. flour
 1/3 C. rich milk

} makes pie crust

1 1/2 lb. fresh mushrooms or 1 large can
 3 T. butter
 1 T. chopped chives or onion
 1 T. chopped parsley
 1 T. lemon juice (about 1/2 lemon)
 1/2 C. cream
 paprika, salt & pepper

Line a deep pie dish or individual casseroles with the pie crust.

Wash mushrooms & slice; saute in the butter, the chives & parsley. When tender add lemon juice & simmer 5 min. Add cream & seasonings. Pour into pie dish & cover with lattice pastry. Bake in hot oven (450°) about 30 min.

- Dorothy Knauss

Pasta Verdi

(A winter version of a classic summer dish, this pesto sauce does not require fresh basil. The robust flavor comes from the use of fresh spinach and parsley leaves. In season don't overlook fresh basil.)

2 cups of spinach leaves (washed but not dried and firmly packed)
½ cup fresh parsley leaves (washed but not dried and firmly packed)
2 cloves garlic
½ cup butter
1/4 cup olive oil
½ cup pine nuts
1 teaspoon dried basil or 1 Tablespoon chopped fresh basil
½ cup freshly grated Romano cheese
½ cup freshly grated Parmesan cheese
1 pound spiral pasta, cooked al dente

1. Combine all ingredients except pasta in food processor.
2. Blend until mixture is almost pureed, but still has flecks of spinach and parsley.
3. If too thick, add small amount of water.
4. Toss with cooked pasta. The heat from the pasta warms the sauce.

6-8 Servings

Elizabeth Ross

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22.

POTATO SALAD

May Guttay

**6 lg. potatoes, boiled, skins
attached**
3 hard-boiled eggs, chopped
1/3 c. chopped green peppers
3/4 c. chopped onion
3/4 c. chopped celery

Salt and pepper to taste
**1 1/4 c. Miracle Whip salad
dressing**
**2 tsp. French's prepared
mustard**

Peel and cube the potatoes when they have cooled. In large bowl combine potatoes, eggs, green peppers, onion, celery, salt and pepper. In smaller bowl combine the salad dressing and mustard, mixing well. Add this mixture to the potatoes and other vegetables, mixing well. Chill before serving. Serves 6-8. (A summer favorite from my mother's kitchen.)

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23.

Quick Jello/Ambrosia Salad

6 oz. pkg. of Jello (I use orange, though my son prefers strawberry)
16 oz. cottage cheese
1 small (8oz) can crushed pineapple (drained)
1 small can mandarin oranges (drained)

Combine the above ingredients thoroughly.
Fold in a large (16 oz) container of Cool Whip.
You may garnish top with orange slices (or strawberries).
Chill for several hours, even overnight but not more.

Laurie and Duffy Brookes

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Quick Vegetable Casserole

1 pkg. frozen green beans. Cook slightly, drain, and place in buttered casserole. Do not season. Add 1 can condensed celery soup. Top with rings of French-fried onions (1 pkg. frozen). Bake in moderate oven until it bubbles. Can be prepared in advance. Bake later.
Different and delicious!
- Kathleen Gentry

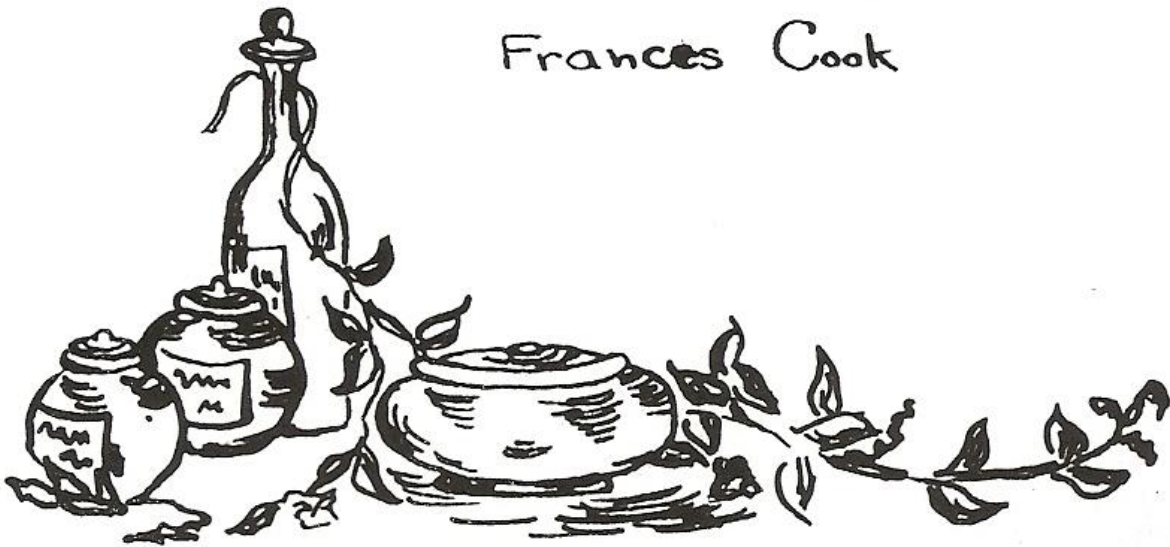
Russian Coleslaw

2½ C. finely shredded cabbage
1 t. salt
1 medium apple
1 small carrot
1 t. minced onion
1 t. parsley
2 T. mayonnaise
1 t. sugar
½ C. sour cream



Sprinkle shredded cabbage lightly with salt and let stand 15 min. Chop unpared apple. Grate the carrot. Mix all ingredients together. Let stand 30 min. to chill before serving. Serves 6.

Frances Cook



SIX-CUP SALAD

Bettejane Karnes

1 c. shredded coconut

1 c. min. marshmallows

1 c. mandarin oranges

1 c. chopped nuts

1 c. pineapple chunks

1 c. sour cream

Combine and chill two hours. (Children love it on a hot day.)

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SPAGHETTI PIZZA

Alice-Mae Suits

1/2 box spaghetti
1/3 c. milk
1 egg, beaten
1 pkg. mozzarella cheese

1 jar pizza sauce
Any flavor toppings,
mushrooms, onions, sausage,
etc.

Grease 9 x 12-inch pan. Cook spaghetti and drain. Stir milk and egg into hot spaghetti. Press into bottom of pan. Cover with sauce and cheese. Add toppings. Bake at 350° for 30 minutes or until slightly browned. Cut into squares. (This is Joanne Losee's recipe.)

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Spanish Rice

1 C. uncooked rice 1 #2 can tomatoes
1 C. sharp cheese, grated salt & pepper
1/2 C. onions 1 C. hot water
1/4 C. olive oil dash of cayenne pepper
1 small bottle stuffed olives, sliced

Combine in order given & bake about
1 hr. at 350°. Stir once or twice during
cooking time.

- Sam McMillan

SPINACH SALAD

Peggy Manning

**3-4 slices bacon, cooked crisp
and crushed****1 bag fresh spinach****1 can water chestnuts****2 hard-boiled eggs, sliced****12 lg. mushrooms, washed and
sliced****1/4 lb. blue cheese, broken into
sm. pieces****Cherry tomatoes**

Cook bacon. Blot well and crush. Wash spinach, break into small pieces and arrange on salad plates. Slice water chestnuts. Put some on each plate. Add a few mushroom slices to each plate. Add a few pieces of blue cheese. Add a few slices of hard-boiled egg. Slice tomatoes in half. Put some on each plate. Dash a bit of salt and freshly-ground pepper over arrangement. Put either blue cheese or Italian dressing over each salad. Not too much! Sprinkle crumbled bacon on top. Serves 6-8 as main course for lunch, more as side dish.

VELVET SALAD

Ruth Reichel

1 pkg. lemon Jello
2 c. hot water
1 lb. marshmallows
1/2 c. salad dressing
1 pkg. Philadelphia cream
cheese

1 sm. can crushed pineapple,
drained
1/2 c. heavy cream, whipped
1 pkg. raspberry Jello
2 c. hot water

Dissolve lemon Jello in 1 cup hot water. Melt marshmallows in 1 cup hot water. Mix together and cool. Mix pineapple, cheese, salad dressing and whipped cream. Add to first mixture. Chill until firm. Mix raspberry Jello and 2 cups hot water. Chill until syrupy. Pour over first mixture. Chill until firm. Serves 12.

Apple Bars Good similar to Apple Crunch

1 C. sifted flour	1/2 C. shortening
1/2 t. salt	2 1/2 C. sliced apples
1/2 t. soda	1 t. cinnamon mixed
1/2 C. sugar	with 1/2 C. sugar
1 C. oatmeal	

9" x 12"

Sift flour with the soda and salt. Add sugar and oatmeal. Cut the shortening into the mixture till crumbly. Spread half of the mixture in a greased baking dish. Cover with sliced apples and the cinnamon and sugar mixture. Cover with remaining crumbs. Bake about 45 min. at 350°. Cut into bars and serve warm with lemon sauce, or cold as cookies. Serves 12

- Edith McComb

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Apple Crisp

8 apples
 $\frac{1}{4}$ - $\frac{1}{2}$ C. cold water
 1 C. sugar
 $\frac{1}{2}$ C. flour
 3 T. butter

Peel and slice apples, as for pie, into a greased cake tin. Pour cold water over apples. Sprinkle with cinnamon. Mix sugar, flour, and butter as for pie crust crumbs and pour over apples. Bake at 375° for 20 min. Reduce heat to 350° until apples are done, crumb mixture is brown and crisp. Serve with whipped cream.

Serves 6

Harriet Jorgensen

(President Jorgensen's favorite)

BLUEBERRY SLUMP

Louise Rider

2½ c. blueberries**1 c. sugar****2 T. flour****¼ tsp. salt****Nutmeg****1 T. lemon juice****1 T. butter****1 recipe plain pastry:****1 c. flour****1 tsp. salt****⅓ c. shortening****2-3 T. cold water**

Combine blueberries, sugar, flour, salt and lemon juice. Pour into 8 x 8-inch baking dish. Sprinkle nutmeg over and dot with butter. Roll pastry ¼ inch thick, cut to fit top of dish. Cut 4 slits in pastry and fit over berries. Bake at 450° for 10-12 minutes. Makes 6 servings (may be doubled). (This is a recipe from our country's New England colonial past. I brought it for a Student Fellowship dinner in the 1970's and Win Stone, the current minister, asked me what it was. When I replied "Blueberry Slump", he laughed and said, "Well, it's delicious, despite its peculiar name," and proceeded to remove every last vestige from the dish.)

Serves 9

EGGLESS SPICE CAKE

Janet Atkins

2 c. flour**1 c. sugar****1/2 c. butter or margarine****1 c. sour milk****1 tsp. baking soda****1/2 tsp. cloves, ground****1/2 tsp. nutmeg, ground****1 tsp. cinnamon, ground**

Blend the sugar and shortening. Add flour, baking soda and spices. Mix and add sour milk. Grease and flour 9 x 9-inch square pan. Heat oven to 350° and bake cake for 45 minutes or until done.

Note: Raisins and or nuts can be added. This can be served warm with whipped cream, ice cream or applesauce. (This is my grandmother's recipe. It must have been developed for those times when the hens didn't lay eggs or in modern days when eggs are what you left off the shopping list!)

58 Eleanor's Chocolate Cake

2 Squares unsweetened chocolate
 1 heaping T. Shortening
 1 C. Sugar
 1 egg
 1 C. Milk
 1 t. soda
 1 C. Flour
 1 t. Baking powder
 1 t. Vanilla
 Salt



Melt and cool chocolate and shortening. Add sugar and egg and beat. Sift dry ingredients together and add alternately with milk. Add vanilla.

Bake in moderate oven about 1 hour at 375°. It bakes best for me in an 8 inch angel cake pan.

Serves 8-10

- Virginia Hanks

LEMON SQUARES

Susan Schur

1³/₄ c. flour**1/2 c. confectioners' sugar****1 c. melted butter****4 eggs****2 c. sugar (granulated)****4 T. flour****4 T. lemon juice****Rind of one lemon, grated**

Mix flour, confectioners' sugar and melted butter. Pat into 9 x 13-inch pan. Bake at 350° for 20-25 minutes. Meanwhile beat the eggs with a fork until blended. Add sugar and mix well. Sift in 4 tablespoons flour. Add lemon juice and grated lemon rind. Continue to mix well with fork. Pour over crust as soon as it comes out of the oven. Bake at 350° for 20-25 minutes. Cool. Sift confectioners' sugar over. (May be easier to cut into squares while still warm.)

Cut into 24 squares

PINEAPPLE TORTE

½ cup butter or margarine
1 ½ cups confectioners' sugar
2 eggs (or equivalent Egg Beaters)
1 cup crushed pineapple (drained)
½ cup chopped walnuts
1 cup heavy cream (whipped)
½ lb vanilla wafers

Cream butter & sugar
Add eggs (or Egg Beaters)
Beat until light
Roll wafers to mush them (or use a food processor)
Place ¾ of wafer crumbs in an 8" x 8" pan
Place cream mixture on crumbs
Put pineapple on top of cream mixture
Spread whipped heavy cream on top
Cover with nuts
Sprinkle rest of wafer crumbs on top
Chill at least 8 hours

Cheryl Roy

38.

Pumpkin Pie

1 $\frac{3}{4}$ cup pumpkin (mashed & cooked or canned)

$\frac{1}{2}$ tsp salt

1 $\frac{3}{4}$ cup milk

3 eggs

$\frac{2}{3}$ cup brown sugar (packed)

2 Tbsp granulated sugar

1 $\frac{1}{4}$ tsp cinnamon

$\frac{1}{2}$ tsp ginger

$\frac{1}{2}$ tsp nutmeg

$\frac{1}{4}$ tsp cloves

Beat above together. Pour into pastry lined 9" pie plate.

Bake at 425 for 45 to 55 minutes until a silver knife inserted 1" from side of filling comes out clean.

Serves 8.

(From 1956 Betty Crocker Cook Book – wedding gift to *Patty Tanaka*)

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ROMANS 8:28 COOKIES

Marilyn (Lucal) Barrett

1 c. butter or margarine
1 c. brown sugar
1 egg
1 tsp. vanilla
2 c. flour
1 tsp. baking soda

1 tsp. salt
1/2 tsp. cinnamon
2 c. uncooked oats
6-oz. pkg. choc. chips
1/2 c. raisins
1/2 c. nuts, if desired

Mix in order given. Spoon out dough by tablespoonfuls onto greased baking sheet. Bake at 350° for 10-12 minutes. (This recipe was part of a devotion given a children's class by Joan Ferrero at Mansfield Christian Fellowship. She asked her pupils how they would like to eat a bowlful of salt by itself, ("ugh") or a bowlful of flour all alone ("ugh") or a pound of butter, etc. ("ugh, ugh, ugh!"). She reminded her students that we may not always care for each of the individual ingredients of our lives by themselves, but we can trust our heavenly Father that He is working "all things together for good to them that love God, to them who are the called according to his purpose." (Romans 8:28) The children then helped in the preparation of these cookies and found the end result to be good indeed!)

“SCRIPTURE CAKE”

Clarine “Kitty” Hamm

4 c. I Kings 4:22 (first part)**1 c. Judges 5:25 (last part)****2 c. Jeremiah 6:20****2 c. I Samuel 30:12****2 c. Nahum 3:12****1 T. Numbers 17:8****1 lg. T. I Samuel 14:25****Season to taste of II Chronicles
9:9****6 of Jeremiah 17:11****A pinch of Leviticus 2:13****1/2 c. Genesis 24:20****2 tsp. of Amos 4:5**

Follow Solomon’s advice for making good boys, Proverbs 23:14 and you will have a good cake. So take your Bible in hand and look up the ingredients, in case you may have forgotten some of your scriptures. Anyone can make the “Old Scripture Cake.” Serves 12. (This recipe dates back many, many, many years and is found in many of our grandmother’s and great grandmother’s cookbooks, where I found this. The recipe is just as good today. My grandmother used to have several recipes that she used to make for our minister. “Methodist Chicken Pie” also “Preacher-style Baked Chicken.” I have heard my grandmother say that her mother and her mother before her used the recipes regularly. Our minister used to travel to our house every Wednesday with a small organ made into a suitcase, and have supper and spend the night with us. After supper all the neighbors from all around would come to our house to sing hymns and listen to the minister preach the Gospel. Some of the people couldn’t get to the Church for Sunday Services, so the preacher came to us.)

SOUTHERN PECAN PIE

Patricia Proctor

1 c. dark corn syrup**1/2 c. sugar****3 eggs, beaten****1/2 stick margarine, melted****1 tsp. vanilla****1 c. pecan halves****1 unbaked pie shell, brushed
lightly with melted butter**

Cook syrup and sugar together over medium heat for 5 minutes, stirring constantly. Beat eggs in a bowl; pour syrup mixture very slowly into beaten eggs, stirring constantly. Add melted margarine slowly to mixture, stirring constantly. Add vanilla. Sprinkle pecans into unbaked pie shell, pour filling over pecans. Bake at 425° for 5 minutes, reduce heat to 300° and bake for 30 minutes. Serve with ice cream. Serves 8. (This is a family recipe from my home in Georgia. My previous home and the homes of my late grandparents had many huge, old pecan trees growing in the yard. This is a favorite recipe I serve to my Yankee friends!)

Western Rangers

- | | | |
|--|---|---|
| 1 C. shortening
1 C. white sugar
1 C. brown sugar
(firmly packed) | } | Cream together
and add |
| 2 unbeaten eggs (one at a time) and 1 t. vanilla | | |
| 2 C. flour
1 t. soda
1/2 t. baking powder
1/2 t. salt | } | Sift together and add to
above mixture |

Add 2 C. oat meal, 2 C. rice crispies,
 1 C. coconut

Drop by teaspoon on greased cookie sheet.

Bake at 325°.

Watch carefully. They do burn. These are easy to make and keep well. They overflow the cookie jar, delight the children, are easy on the budget, and not too hard on the waist line.

-Kathleen Gentry

HOW TO PRESERVE A HUSBAND OR A WIFE

Tom Pike

Be careful in your selection. Do not choose too young, and take only such varieties as have been reared in a good moral atmosphere.

When once decided upon and selected, let the past remain forever settled, and give your entire thoughts and attention to preparation for domestic use.

Some insist on keeping them in a pickle, while others are constantly getting them into hot water.

Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles, and flavored with kisses to taste. Then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion, and serve with peaches and cream.

When thus prepared they will keep for years. A. C. Dean.

(From the mid-1920's Winterport, Maine Rebekah cookbook.)