

Holiday Recipes



HOLIDAY RECIPES !

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HOUSEHOLD HINTS

Helen Sura

To clean an iron, use a piece of lemon that has been dipped in table salt.

When scalding milk, douse pan first in cold water and the milk will not scorch.

Keep bits of cucumber skins where you see ants, and the ants will stay away.

A large sponge placed in the bottom of your umbrella stand will absorb the dripping water.

When trimming cake frosting, use toothpick to trace design lightly, then apply trimming.

Heat lemons well in hot water before using--there will be twice the quantity of juice.

If brown sugar gets too hard and lumpy, let stand in double boiler over boiling water for a few minutes.

To keep brown sugar from getting hard, place a slice of bread in the container of brown sugar.

To sharpen scissors, cut through fine sandpaper.

When sprinkling sugar on cookies, try putting it into a salt shaker.

Dip a raw potato in scouring powder and scrub the corners of rusted cake or pie pans.

To melt chocolate chips, add a few drops of water.

A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.

Use a regular ice cream scoop when a recipe calls for 1/4 cup shortening.

Peel onions under water and they won't irritate your eyes.

Grease salad molds with mayonnaise before pouring the salad into mold. They unmold easier and they taste better.

Add one grated raw potato to each pound of ground meat for juicy hamburgers.

Parsley may be kept for a long time if washed and stored in refrigerator in a tightly covered jar.

SPICED TEA

Helen Sura

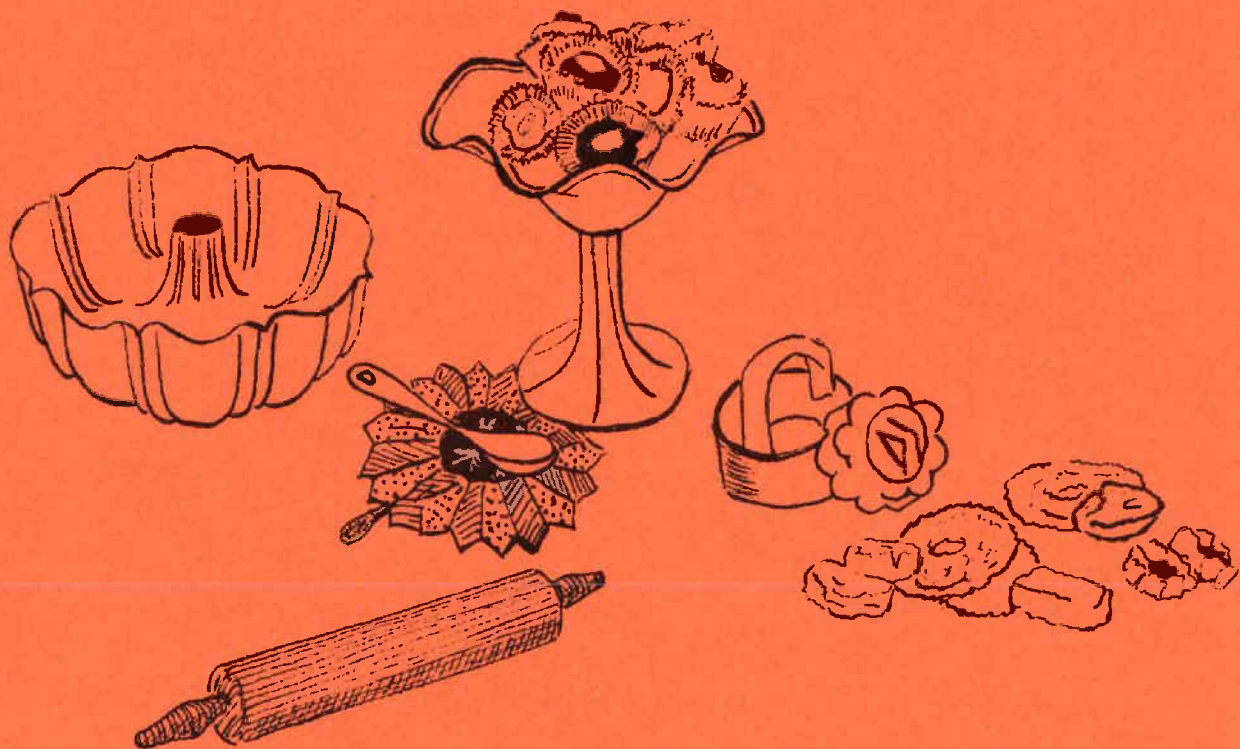
1 1/2 cups Tang
1 cup instant tea
1/2 cup sugar
1 package instant lemonade mix
1 teaspoon cinnamon
1/2 teaspoon ground cloves

Mix above ingredients and store in a covered jar.

Use 3-4 teaspoons to a pot of tea. Use 3/4 teaspoon to a cup of hot water.

Nice to serve during the holidays.

Cakes, Pies, Candy & Cookies



PISTASCHIO BUNDT CAKE

Mary Varvarinec

1 box Yellow Cake Mix
1 pkg. Royal Instant Pistaschio Pudding
1/2 cup orange juice
1/2 cup water
1/2 cup oil
4 eggs

Mix all ingredients well and pour 2/3 of batter into a greased bundt pan. To remaining 1/3 of batter, add 3/4 cup chocolate syrup. Pour into pan around the side, but don't cut into batter. Bake at 350* for 50-55 minutes.

CHRISTMAS CARROT SPICE CAKE

Ann Pasierb

1 1/2 cups finely grated carrots
1 1/3 cups sugar
1 1/3 cups water
1 cup raisins
1/4 cup butter
1 tsp. cinnamon
1 tsp. ground cloves
1 tsp. nutmeg
2 cups flour
2 tsp. baking soda
1/4 tsp. salt
1/2 cup chopped nuts
1/2 container candied fruit

Place carrots, sugar, water, raisins, butter and spices in a saucepan. Bring to boiling point and boil slowly for 5 minutes. Place pan over ice cubes to cool mixture quickly. Add dry ingredients and nuts to this first mixture and mix quickly. Place in a well greased and floured 9-inch ring mold. Bake in 375* oven for 50 minutes. Ice with a fluffy boiled icing.

FUDGE RIBBON CAKE

Mary Pribish

1 (8oz.) pkg. cream cheese, softened
1/4 cup sugar
1 egg
1/2 tsp. vanilla
2 cups unsifted Pillsbury flour
1 1/2 cups sugar
1 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1 tsp. vanilla
1/2 cup shortening
3 envelopes or squares (1 oz. each)
melted unsweetened chocolate
1 1/3 cups milk
2 eggs

Preheat oven to 350*. In small mixing bowl, beat cream cheese and sugar at medium speed until creamy. Add egg and vanilla; mix thoroughly. Set aside. In large mixing bowl, combine remaining ingred. Blend at low speed until moistened; beat 3 minutes at medium speed, scraping bowl occasionally. Pour half of batter into 13 X 9-inch pan, greased on bottom only. Pour cream cheese mixture over batter-- spreading to cover. Top with remaining batter. Bake 35 to 40 minutes or until top springs back when lightly touched in center. Cool completely; frost with Chocolate frosting or your other favorite frosting.

TIPS: If using a cake mix, use 1 pkg. fudge cake mix, 1 cup of water and 3 eggs. Prepare and bake as directed on package. Prepare cream cheese mixture and layer in pan as directed. Bake for 45 to 50 minutes.

BAKE-A-FILLING CAKE

Marion Rubick

1/2 cup brown sugar, firmly packed	3/4 tsp. salt
1 cup butter	3/4 cup ready-to-use diced dates
2 eggs, separated	1/2 cup chopped walnuts
2 1/2 cups flour	1 cup granulated sugar
1 1/2 cups applesauce	1 tsp. soda
1/3 cup instant butterscotch pudding mix	1 tsp. cinnamon

Grease bottoms of two 9-inch round layer pans. Line with waxed paper and grease again. Gradually add brown sugar to 1/2 cup butter in large mixer bowl, creaming until light and fluffy. Add egg yolks, 1/2 cup flour, 1/2 cup applesauce, pudding mix, and 1/4 tsp. salt; mix well. Stir in dates and walnuts. Pour into prepared pans.

In large mixer bowl, combine 2 cups flour, 1/2 tsp. salt, sugar, soda and cinnamon. Cut in 1/2 cup butter. Add 1 cup applesauce and egg whites. Beat three minutes at medium speed of mixer until well blended. Pour batter over filling in pans, spreading carefully to cover. Bake at 350* for 45 minutes, or until cake springs back when lightly touched in center. Cool 10 minutes.

Remove from pans carefully. Put bottoms of layers together. While warm, frost with Glaze, allowing to drip down sides. Makes one 9-inch, two layer cake.

GLAZE:

Combine one cup confectioner's sugar, three Tbsp. butter and two Tbsp. lemon juice, until it is the consistency of a glaze.

SOUR-MILK DEVIL'S FOOD CAKE

Marion Rubick

1/2 cup butter	
1 cup water	1 tsp. salt
4 Oz. unsweetened choc.	2 tsp. baking powder
2 cups sugar	1/2 tsp. baking soda
2 eggs	2 tsp. vanilla
2 cups all-purpose flour	1/2 cup sour milk or buttermilk

Heat butter, 1 cup water and chocolate, until the chocolate is melted. Add sugar, mixing well. Cool mixture by putting pan into cold water.

When mixture is cool, add eggs and beat well. Sift flour, salt, baking powder and baking soda together.

Add flour mixture to chocolate mixture and beat until smooth. Add vanilla and sour milk or buttermilk. Beat again to combine.

Pour into two 9-inch round cake pans, lined with wax paper bottoms. Bake in preheated 350* oven for 30 to 35 minutes. Cool.

CREAM CHEESE FROSTING

Marion Rubick

1/4 cup butter or oleo	
4 1/2 oz. cream cheese	1 Tbsp. milk
3 cups powdered sugar, sifted	1 tsp. brandy extract or other flavor

Cream butter with cream cheese. Add powdered sugar alternately with milk in small amounts, beating well after each addition. Blend in flavoring. Makes enough frosting for one 8 or 9-inch layer cake.

CHOCOLATE "WACKY" CAKE

Pani Kathy Dutko

MIX WELL BY HAND:

2 cups sugar
2/3 cup cocoa (sifted)
3 cups flour (unsifted)

MAKE 3 HOLES:

In 1st. add: 2 teaspoons baking soda
2 teaspoons salt

In 2nd. add: 2 teaspoons vanilla
2 teaspoons white vinegar

In 3rd. add: 2/3 cup salad oil

Over all this pour 2 cups of cold water. Mix well by hand. Pour into two 9-inch round pans, or one 13 X 9 X 2-inch pan. Bake until cake tests done--- (approximately 40 minutes for long pan and 30 minutes for two round pans.) Check with cake tester or toothpick. Oven should be preheated to 350*.

FOR A RECIPE AND A HALF---increase to following:

3 cups sugar	3 tsp. vanilla
1 cup cocoa	3 tsp. vinegar
4 1/2 cups flour	1 cup salad oil
3 tsp. baking soda	3 cups cold water
3 tsp. salt	

Bake at 350* for about 50-55 minutes. This makes a nice size cake to donate to church functions or other groups.

WATERGATE CAKE

Sue Smolen

1 white cake mix 3 eggs
1 box pistaschio pudding 1/2 cup nuts
1 cup oil 1 cup Club Soda

Mix until blended. Beat 4 minutes. Bake at 350* for 40 minutes in a sheet pan, or 50 minutes in a tube pan.

ICING: 2 pkg. Dream Whip, 1 cup + 1 Tbsp. milk.
Beat Dream Whip until it stands in peaks. Add one box pistaschio pudding gradually. Ice cake when cool. Keep refrigerated.

SOLO CAKE

Marion Rubicl

CREAM TOGETHER: 1/2 cup shortening
1 cup sugar

THEN ADD: 1 cup milk
1 tsp. vanilla
4 unbeaten egg yolks

SIFT TOGETHER: 3 cups flour
1 tsp. salt
1 tsp. baking powder
1/2 tsp. baking soda

Add flour mixture to creamed mixture and bake in a 12 X 18" pan at 350* for 30 minutes. Remove from oven and pour 2 cans of any kind of pie filling over cake. Beat 1 cup egg whites, 1 1/2 tsp. cream of tartar, 1 tsp. vanilla, 1/2 tsp. salt and 1 cup sugar. Pour this mixture over pie filling. Bake for another 30 minutes or until done.

RUM CAKE

Martha S. Ross

1/2 cup chopped nuts
1 butter cake mix (yellow or fudge)
1 box vanilla instant pudding
1/2 cup light rum
1/2 cup water
1/2 cup oil
4 eggs

Grease and flour a tube or Bundt pan. Crumble nuts into bottom of pan. Put cake mix and pudding mix into a large bowl. Add rum, water, oil and eggs. Mix for 2 minutes. Pour into cake pan and bake at 325* for 50-60 minutes. Remove and pour on hot rum glaze.

GLAZE: 1 cup sugar 1 stick margarine
1/4 cup light rum 1/4 cup water

Boil ingredients for 2-3 minutes. Place cake on a rack over a large plate. Pour hot glaze over cake. Move cake and rack to clean plate. Pour used glaze over cake again. Repeat as desired.

DUMP CAKE

Ann Uzak

1 white or yellow cake mix (1 layer size)
1 #2 can cherries or cherry pie filling
1 #2 can crushed pineapple
1/2 cup chopped nuts
3/4 stick margarine, melted

Using an 8-inch square baking dish, dump well-drained pineapple into dish and spread evenly. On top of this, dump drained cherries or pie filling. Sprinkle with cake mix right out of the box. Sprinkle with the nuts and drizzle on the margarine. Bake at 350* until the crust is brown.

CHOCOLATE BITS APPLE CAKE

Tillie Sura

Cream together: 1/2 cup margarine, 3/4 cup sugar,
and 1 egg.

Sift together: 2 cups flour, 1/4 tsp. salt, 1 tsp. baking
soda, 1 tsp. baking powder, 1 tsp.
cinnamon, and 1/2 tsp. allspice.

Add sifted mixture to creamed mixture and then add
1/2 cup strong coffee.

To the above add: 1/2 tsp. strong, cold coffee
1 cup chopped apples
1/2 cup chopped nuts
1 cup boiled raisins
3/4 cup chocolate bits
3/4 cup miniature marshmallows

BAKE in 350* oven in a 9 X 12 inch pan for about
35 minutes, or until cake tests done.

CHRISTMAS CAKE

Tillie Sura

Cream together: 1 cup margarine
1 cup sugar

Add: 5 eggs, one at a time. Beat after each addition.

2 1/2 cups sifted flour 1/4 tsp. mace
1/2 lb. red & green cherries 1/4 cup light rum
1/2 lb. coarsly chopped pecans

Fold in about half of the flour, then the rum,
and then the remaining flour. Blend gently, folding in
the cherries and nuts. Pour into springform mold.
Bake at 300* for 1 hour and 20 minutes. (Preheat oven).
Cool in pan for 30 minutes, remove and finish cooling.

BANANA HONEY CAKE

Anna Lutsko

1 cup honey	
1 tsp. baking soda	1 1/2 cups sifted flour
1 cup rolled oats	3/4 tsp. salt
1/4 cup soft oleo	3/4 tsp. baking powder
1/2 cup sugar	6 oz. cream cheese
2 eggs	2 1/2 cups confectioner's
1 cup mashed bananas	sugar, sifted

Pour honey into a saucepan and bring to a boil. Add 1/2 tsp. baking soda and pour over oats--stir, cover and let stand for 10 minutes.

Cream butter, adding sugar gradually until it is fluffy. Blend in eggs. Add oat mixture and bananas, beating until blended. Sift flour, remaining baking soda salt and baking powder together. Add creamed mixture and mix well. Pour into two 8-inch round cake pans or 10-inch tube pan. Bake at 350* for 30-35 minutes. Beat cream cheese until fluffy, add confectioner's sugar gradually until spreadable. Frost.

APPLE NUT SQUARES

Mary Mural

3 eggs	
1 3/4 cups sugar	1 tsp. cinnamon
1 cup cooking oil	1/4 tsp. salt
2 cups flour	4-6 tart apples (sliced)
1 tsp. baking soda	1 cup chopped nuts

Blend together eggs, sugar and oil. Sift flour, soda, cinnamon and salt. Stir dry mixture into the egg mixture. Fold in apples and nuts. Bake in 350* oven in a greased 9 X 13" pan for 1 hour. Cool; cut into squares; sprinkle with powdered sugar.

BLACK CHOCOLATE SQUARE CAKE

Marion Rubick

3 cups all-purpose flour
1 1/2 tsp. salt
3/4 cup shortening
2 1/2 cups sugar
3 eggs
3/4 cup cocoa mixed with 1 1/2 cups hot strong coffee
1 1/2 tsp. vanilla
1 1/2 tsp. baking soda
3/4 cup boiling water

Sift flour with salt. Cream shortening until light, then add sugar gradually, beating until mixture is fluffy. Beat in eggs, one at a time, then the cocoa & coffee mixture. Add vanilla and then fold in flour.

Dissolve the soda in boiling water and mix into batter. Pour into two 9-inch X 9-inch pans, lined with wax paper on the bottom. Bake in preheated oven at 350* for 50 minutes. Cool.

OATMEAL PIE

Martha Ross

3 eggs
1/4 cup melted butter or oleo
1/2 cup sugar
1 cup uncooked oatmeal
1/2 tsp. cinnamon
1/4 tsp. salt
1 cup light corn syrup

Beat all the ingredients together and pour into an unbaked pie shell. Bake in a 350* oven for 45 minutes.

CHOCOLATE-MOUSSE PIE

Ann Carnochan &
Nancy Dzuback

Prepared pie shell (baked)
1 pkg. semi-sweet chocolate pieces
1 egg
2 egg yolks
1 tsp. rum
2 egg whites
1 1/4 cups heavy cream
1/2 square unsweetened chocolate

Melt chocolate pieces over hot water. Remove; beat in egg and the 2 yolks - one at a time. Add rum. Beat the 2 egg whites until they peak when beater is raised. Whip 1 cup cream and fold in with chocolate mixture. Spoon into shell. Chill for several hours. Top with remaining 1/4 cup cream, whipped. Shave the 1/2 sq. unsweetened chocolate over top.

FANTASTIC PIE CRUST

Mary Kowarek

2 cups all-purpose flour, sifted
1 1/2 tsp. salt *(if using self-rising flour--omit salt)
1/2 cup oil
1/4 cup cold whole milk

Mix flour and salt together. Pour oil and milk into one measuring cup (don't stir). Pour all at once into flour mixture. Stir until mixed. Shape into a ball with hands; flatten. Roll out between two sheets of waxed paper. Press tears together (don't use water). Flip into pie tin and press into place. Bake shell at 425* for 15 min. if using no-bake filling. If using a baked filling, just fill and bake according to recipe.

NO-BAKE PUMPKIN PIE FILLING

Mary Kowarek

1 cup sugar (granulated)
2 Tbsp. cornstarch (slightly rounded)
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/4 tsp. ground cloves
1/2 tsp. salt
2 cups milk
1 cup pumpkin (fresh or canned)
3 eggs, separated

Mix granulated sugar, cornstarch, spices and salt. Mix the pumpkin in milk; add the two mixtures together. Cook over boiling water for 25 minutes. Remove from heat and stir in 3 slightly beaten egg yolks. Return to heat and cook two more minutes. Pour into a baked pie shell. Chill. The mixture thickens as it cools. The remaining egg whites may be used for meringue. Fills an 8-inch pie shell. Double this recipe for a large 10-inch pie shell.

ALTERNATE METHOD:

I use a stainless saucepan and a wooden spoon for mixing and I cook directly on the burner. By stirring constantly with a wooden spoon, the mixture does not stick to the pan.

MERINGUE:

Beat 4 egg whites (room temp.) with 1 tsp. vanilla and 1/2 tsp. cream of tartar until soft peaks form. Now gradually add 8 Tbsp. sugar, beating until stiff and glossy and all sugar is dissolved. Spread, sealing edges; make peaks. Bake at 350* for 12 minutes.

POWDERED MILK CANDY

Helen Sura

THIS RECIPE INVOLVES NO COOKING !

1 cup chunky peanut butter
1 cup Karo syrup (light)
1 cup powdered sugar
1/2 tsp. vanilla

Mix all your ingredients together---kneading until smooth. Roll mixture into long strips; cut into small pieces. Keep stored in tightly covered containers. To color the candy, put food coloring in your Karo syrup and mix well before adding the syrup to the recipe.

COCOA DROPS

Helen Sura

NO BAKING !

2 cups sugar
1/4 lb. margarine (1 stick)
1/4 cup cocoa
1/2 cup water

Combine all the ingredients in a saucepan and BOIL for 3 minutes. Remove from heat and add 1 tsp. vanilla, 1 cup peanut butter (crunchy), and 3 cups quick rolled oats. Drop by teaspoonsful on wax paper. When hard, put in tightly covered containers. They improve in flavor when they stand a few days.

CHOCOLATE FUDGE

Sue Smolen

2 (4oz.) pkg. chocolate pudding
2 cups sugar 1 cup evaporated milk

Combine ingredients in heavy saucepan and cook over moderately high heat; stir constantly until mix bubbles rapidly to center of pan. Boil for 2 min., stirring vigorously. Turn off heat.

STIR IN: 12 oz. chocolate bits, 1 tsp. vanilla, 2 cups marshmallow creme and 1/2 to 1 cup chopped pecans (if desired).

BEAT: Until mixture starts to lose its gloss. Do not overbeat, or mixture will get too thick. Pour into a buttered 9 by 9 by 2-inch pan. Spread evenly. Cool and cut into squares. YIELD: 2 3/4 to 3 pounds.

FUDGE NOUGATS

Kay Pollock

2 cups sugar
1 cup canned milk
1/2 cup butter
1 (6oz.) pkg. semi-sweet chocolate bits
3/4 cup flour
1 tsp. vanilla
3/4 cup chopped walnuts
1 cup finely crushed graham crackers

Combine in saucepan your sugar, milk and butter. Bring to a full boil, stirring occasionally. Boil for 10 minutes. Blend in chocolate bits, flour, graham crackers, walnuts and vanilla. Mix well. Spread into a well buttered pan. Cool. Cut into squares.

THUMBPRINT COOKIES

Mary Varvarinec

MIX TOGETHER:

1/2 cup soft shortening

1/4 cup brown sugar

1 egg yolk

1/2 tsp. vanilla

STIR: Add to 1st mixture: 1 cup sifted flour

1/4 tsp. salt

Roll dough into 1-inch balls. Dip the balls in slightly beaten egg whites. Roll in finely chopped nuts (3/4 cup). Place cookies about 1 inch apart on ungreased baking sheet. Bake for 5 minutes. Remove from oven and quickly press thumb on each cookie. Place a candied cherry, nuts, jelly or colored sugar in the thumbprint mark. Return cookies to oven and bake 8 minutes longer. Cool. Makes 2 dozen cookies.

OVEN TEMP: 375*

TOTAL TIME: 13 minutes

STRAWBERRY COOKIES

Becky Varvarinec

2 Tbsp. butter

1 1/2 cups cut up dates

1/2 cup nuts

3/4 cup sugar

2 beaten eggs

Cook these 5 ingredients for 8 minutes, stirring constantly until thick. Remove from heat and add 2 cups Rice Crispies. Mix well. Shape like strawberries while hot and roll in red sugar. Cool. Add a green toothpick for a stem and make green leaves with a cake decorator.

STUFFED DATE DROPS

Mary Varvarinec

1 lb. pitted dates
1 (3oz.) pkg. pecan or walnut halves
1/4 cup shortening
3/4 cup brown sugar
1 egg
1 1/4 cups flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup sour cream
1 recipe Golden Frosting (see recipe below)

Stuff dates with nut halves. Cream shortening and sugar until light; beat in egg. Sift dry ingredients. Add dry ingredients alternately with sour cream to creamed mixture. Stir in dates. Drop onto greased cookie sheet (1 date per cookie). Bake in 400* oven for 8-10 minutes. Cool. Top with Golden Frosting.

GOLDEN FROSTING

Mary Varvarinec

Lightly brown 1/2 cup butter or margarine and remove from heat. Gradually beat in 3 cups of powdered (confectioner's) sugar and 3/4 tsp. vanilla. Slowly add water until frosting is of spreading consist. (about 3 Tbsp.).

Frosts 5 to 6 dozen small cookies.

CHRISTMAS CUT-OUT COOKIES

Pani Kathy Dutko

3/4 cup soft butter
1/4 cup sugar
2 cups flour

Mix butter and sugar thoroughly. Measure flour by sifting into a cup. Work in flour with hands. Chill for several hours. Heat oven to 350*. Roll out the dough to about 1/2 inch thick. Do not roll too thin, because dough is not elastic and breaks easily. Cut into Christmas shapes. Bake on ungreased sheet for about 15 minutes. Watch to make sure the cookies don't brown---they are to remain white. Frost cooled cookies with colored icing made from powdered sugar and milk, blended to a spreading consistency.

RUSSIAN TEACAKES

Anna Salonish

1 cup soft butter
1/2 cup sifted confectioner's sugar
1 tsp. vanilla
2 1/4 cups flour
1/4 tsp. salt
3/4 cup finely chopped nuts

Mix butter, sugar and vanilla thoroughly. Sift flour and measure amount. Blend flour and salt and stir into butter mixture. Mix in nuts. Chill for several hours. Heat oven to 400*. Roll dough into 1-inch balls. Place on ungreased baking sheet and bake for 10-12 minutes. Check to make sure cookies don't get top brown. While still warm, roll cookies in powdered sugar. Cool; roll in sugar again. Makes about 4 doz. 1-inch cookies.

LEMON COOKIES

Sue Smolen

3/4 cup cold butter or oleo
1/3 cup confectioner's sugar
1 1/2 cups sifted flour

Cream ingredients into flour until it resembles pie dough. Put in a 13 by 9-inch pan. Bake in a 350* oven for 15 minutes.

FILLING:

3 eggs, beaten
1 1/2 cups sugar
1 Tbsp. flour
3 Tbsp. lemon juice

Beat and pour over hot crust. Bake for another 15 minutes. Cool. Dust with confectioner's sugar; cut into squares.

CHERRY COCONUT BARS

Mary Pribish

1 cup sifted flour
3 Tbsp. confectioner's sugar
1/2 cup butter

Cream and cut butter and sugar into flour until it resembles pie dough. Spread with fingers into an 8" square pan. Bake in a 350* oven for 25 minutes.

FILLING:

2 eggs
1/4 cup flour
1/4 tsp. salt
3/4 cup chopped nuts
1/2 cup maraschino cherries
1 cup sugar
1/2 tsp. baking powder
1 tsp. vanilla
1/2 cup coconut

Stir ingred. into eggs; spread over top of baked pastry (uncooled). Bake 25 minutes at 350*. Cool; cut into bars. Makes 18.

CHOCOLATE REVEL BARS

Mary Pribish

1 cup butter or oleo
2 cups brown sugar
2 eggs
2 tsp. vanilla
2 1/2 cups flour
1 tsp. baking soda
1 tsp. salt
3 cups quick cooking rolled oats
1 (15 oz.) can sweetened condensed milk
1 (12 oz.) pkg. semi-sweet chocolate pieces (2 cups)
2 Tbsp. butter or oleo
1/2 tsp. salt
1 cup chopped walnuts
2 tsp. vanilla

In a large mixer bowl, cream together the 1 cup butter or oleo, and the brown sugar; beat in the eggs and the 2 tsp. vanilla. Sift together the flour, soda, and 1 tsp. salt. Stir in oats. Stir dry ingredients into creamed mixture until blended; set aside. In heavy saucepan, over low heat, melt together milk, chocolate, the remaining butter and salt. Stir until smooth. Stir in nuts and remaining vanilla. Pat 2/3 of oat mixture in bottom of a 15 by 10 by 1-inch baking pan. Spread chocolate mixture over dough. Dot with the remaining oat mixture. Bake in a 350* oven for 25 to 30 minutes. Cool. Cut into squares about 2 inches by 1-inch. Makes about 75 bars.

DATE-PINWHEEL COOKIES

Ann Pasierb

FILLING: 2 1/4 cups chopped dates
1 cup water
1 cup sugar

Boil water and sugar. Add to dates. Let mixture stand for 2 to 3 hours. Add 1 cup chopped nuts.

DOUGH:

1 cup shortening	3 eggs, well beaten
2 cups brown sugar	1/2 tsp. salt
4 cups flour	1/2 tsp. baking soda

Cream shortening, adding sugar gradually. Add beaten eggs. Beat well. Add remainder of ingredients which have been sifted together. Mix well. Chill dough. Divide dough into 2 parts. Roll out and spread with filling. Roll up like nutroll. Make 2 rolls. Chill again for 4-5 hours. Cut into rounds 1/4" thick. Bake in 400* oven for 12 minutes.

PASTEL COOKIES

Anna Lutsko

3/4 lb. salted butter	1 tsp. vanilla
1 cup sugar	2 1/2 cups flour
2 egg yolks	Food coloring

Cream butter and sugar well. Blend in yolks and vanilla thoroughly. Add flour gradually and knead with hands. Add enough flour to keep mixture from sticking to fingers. Divide dough into 3 parts. Color one part red, one yellow and the third green. Place a strip of each color together in the cookie press. Press onto an ungreased cookie sheet. Bake at 375* for 7 to 8 minutes. Do not let get brown. Cookies should be a light pastel color. Makes 8 dozen.

ORANGE ROLLS

Mary Pribish

1 package yeast	3 cups flour
1/4 cup warm water	3/4 cup flaked coconut
1 cup sugar	2 1/2 Tbsp. grated orange rind
1 tsp. salt	Additional melted oleo
2 eggs	GLAZE
1/2 cup sour cream	Toasted flaked coconut
1/2 cup melted oleo	

Crumble or sprinkle yeast in warm water in a large bowl. Stir in 1/4 cup sugar, salt, eggs, sour cream and oleo. Stir in flour gradually to form a stiff dough, beating well. Cover. Let rise in a warm place until doubled in size. Combine remaining sugar, the flaked coconut and orange rind. Turn out dough onto floured surface. Knead until smooth and satiny. Divide dough into thirds. Roll out each piece to a circle about 10-inches in diameter. Brush well with melted oleo. Sprinkle with sugar-coconut mixture. Cut into 12 wedge shaped pieces. Roll up each piece--starting with the wide end. Repeat with remaining dough. Place rolls point side down. Cover and let rise in a warm place until doubled. Bake in a preheated oven at 350* for 25 to 30 minutes, or until golden brown. Leave in pan and top with Glaze. Sprinkle with toasted coconut.

GLAZE

3/4 cup sugar	Combine all ingredients
1/2 cup sour cream	in saucepan. Heat to a
2 Tbsp. orange juice	boil and boil for 3 minutes.
1/4 cup oleo	

KIFFELS

Anna Lutsko

1 lb. margarine or butter
4 1/2 cups flour
4 Tbsp. sugar

MIX above and add: 1/2 glass wine or liquor
 1/2 glass sweet cream
 1 tsp. vanilla
 1/2 tsp. lemon juice

Mix all together and freeze. Roll out on powdered sugar.
Use any desired filling. Bake at 350* for 18 to 20 min.

CHRISTMAS PASTRY

Anna Lutsko

4 cups flour
2 tsp. baking powder
1 lb. butter or margarine
1 pint heavy cream
sugar

Sift together flour and baking powder. Add butter and work into flour mixture. Add whipping cream and mix well. Turn out on a slightly floured board. Dough will now be very soft. Fold and roll several times. The more you fold and roll, the flakier it will get. Cut in 1-inch strips about 6 inches long. Form into figure 8. Dip into sugar. Bake on an ungreased cookie sheet for 10 minutes at 375* or until lightly brown.

MARSHMALLOW GRAHAM COOKIES

Tillie Sura

NO BAKING!

- 1/2 cup sugar or a little less
- 1 beaten egg
- 1/2 cup oleo
- 1 tsp. vanilla
- 2 1/2 cups crushed graham crackers
- 2 1/2 cups miniature marshmallows
- 1/2 cup coconut
- 1/2 cup nuts

Blend sugar, oleo and egg in a saucepan over low heat until oleo is melted. Cool. Add vanilla, and pour over the other ingredients. Pat into a greased pan and refrigerate. Cut into squares.

CHERRY OR APPLE SQUARES

Mary Varvarinec

- | | |
|------------------|----------------------|
| 3 1/2 cups flour | 2 tsp. baking powder |
| 1 cup sugar | 2 tsp. baking soda |
| 3/4 cup Crisco | 2 eggs |
| 1 tsp. salt | 1 tsp. vanilla |
| | 1 cup sour cream |

Mix all ingredients together. Use half of dough on cookie sheet---patting dough out to fill sheet. Put apple or cherry filling on dough. Use a little flour on other half of dough, so you can roll it out. Cut into strips and lay on top of filling. (You can use canned cherry or apple filling). Bake at 350* for 35 minutes.

SOFT TOLL-HOUSE COOKIES

Tillie Sura

1/2 cup butter or Crisco
1/2 cup white sugar
1/2 cup brown sugar
1 egg

Cream together, adding
egg last.

2 cups flour
1/2 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
3/4 cup strong coffee

Sift; Add to creamed
mixture---with coffee.

1/4 tsp. cream of tartar
1/2 cup boiled raisins
1/2 cup chopped nuts
3/4 cup chocolate bits
1 tsp. vanilla

Add last to batter. Drop
by teaspoonsful onto a
cookie sheet. Bake in a
350* oven for 12 to 15 min.

NO-BAKE BROWNIES

Helen Sura

Combine a 12 oz. pkg. Semi-sweet chocolate bits and 1 cup Evaporated milk in a double boiler. Cook and stir until chocolate mixture is melted. Remove from heat.

In a large mixing bowl, combine 3 cups Vanilla Wafer crumbs, 2 cups miniature marshmallows, 1/2 cup chopped nuts, 1 cup sifted powdered sugar, and 1/4 tsp. salt. Saving 1/2 cup chocolate mixture, stir rest into crumb mixture. Press into a 9-inch square pan.

Stir 2 tsp. evaporated milk into reserved chocolate mixture until smooth. Spread over crumb mixture. Chill until set. Keep in cool place. Make 36 squares.

BOHEMIAN KREMIS

Marion Rubick

PASTRY SHEETS:

1/2 lb. butter	1 egg yolk
2 cups flour	1/2 pint sour cream
1 egg	

Cut butter into 1 cup flour as for pie dough. Knead well; set aside. Place remaining 1 cup of flour in a separate bowl. Add egg, egg yolk, and sour cream. Mix well. On a floured board, place the two doughs side-by-side, touching---or one-on-top of the other. Roll out and fold until they are blended together. Roll out and line four ungreased 12 by 15-inch baking sheets. Bake at 400* for 15-20 minutes, or until light brown. Cool slightly and then carefully remove from pans. Cool completely.

FILLING:

1/2 cup sugar	1 cup milk
1 Tbsp. cornstarch	1 1/2 Tbsp. butter
1 1/2 Tbsp. flour	6 egg whites, beaten
6 egg yolks, slightly beaten	stiff but not dry
1 tsp. vanilla	Confectioner's sugar

Combine sugar, cornstarch and flour in a saucepan. Stir in egg yolks, milk and butter. Cook and stir over low heat until slightly thickened. Slowly stir in egg whites; continue to cook and stir until thick. Add vanilla. Cool completely. Spread on two of the pastry sheets. Top with remaining two pastry sheets. Sprinkle with confectioner's sugar and slice.

BOHEMIAN MASLICKY

Marion Rubick

3 cups all-purpose flour
1/2 lb. lard or 1 cup shortening
1 cake yeast, crumbled
1/2 tsp. salt
1 egg
2 egg yolks
1/2 pint sour cream
Grated rind from 1 lemon
1 cup sugar
2 egg whites
1/2 lb. ground nuts

In mixing bowl, cut lard or shortening into flour as for pie dough. Mix in crumbled yeast and salt. Add egg, egg yolks, sour cream and lemon rind. Mix to form a dough. Cover and refrigerate overnight. Roll out to 6-inch wide rectangle. Sprinkle with 1/3 cup sugar. Fold outside thirds of dough to overlap completely over center third. Repeat rolling, sprinkling and folding steps 2 more times. Finally, roll out and cut with pastry wheel into strips 1-inch by 3 inches. Place on ungreased cookie sheet, lifting and twisting one end over the other to resemble bow ties. Brush with egg whites, and sprinkle with nuts. Bake at 400* for 20 minutes.

HELPFUL HINTS FOR NUTROLLS

Helen Sura

Weigh your dough to make your rolls come out the same size.

One pound of dough makes a 15" long roll.
Use one cup plus 2 Tbsp. of filling per roll.

CHOCOLATE SUGAR BALLS

Helen Sura

NO BAKING!

1 cup chocolate bits
3 Tbsp. light corn syrup
2 1/2 cups crushed Vanilla Wafers
1/2 cup orange juice
1/2 cup powdered sugar
1 cup finely chopped nuts
Powdered sugar to roll balls on

Melt bits over hot water. Remove from heat. Add corn syrup, orange juice, powdered sugar, wafer crumbs and nuts; mix and let stand 30 minutes or until mixture can be made into 1-inch balls. Roll in powdered sugar, coconut or finely chopped nuts. Let ripen several days in a cool place in a tight container.

PEANUT BUTTER COOKIES

Nancy Delasko

1 cup shortening
1 cup white sugar
1 cup brown sugar
1 cup peanut butter
2 eggs

CREAM all of the above ingredients together.

THEN ADD: 2 1/2 cups flour
1/2 tsp. salt
1 tsp. baking powder
1 1/2 tsp. baking soda

MIX WELL!

Form mixture into balls the size of walnuts and press with a fork. Place on greased cookie sheet and bake in 375* oven for 12 to 15 minutes

FROSTED PINEAPPLE COOKIES

Nancy Delasko

2 cups sifted flour	1 cup brown sugar
1 1/2 tsp. baking powder	1 egg
1/4 tsp. baking soda	1 can (8oz.) crushed
1/4 tsp. salt	pineapple--drained 3/4 C.
1/2 cup shortening	1 tsp. vanilla

Cream shortening and sugar, add egg and beat well. Blend in drained pineapple, vanilla and flour mixture. Drop by rounded teaspoonsfull on greased cookie sheet. Bake in 325* oven for 17 to 20 minutes--until golden brown. Cool and spread with frosting. FROSTING: 1 cup confectioner's sugar and 2 Tbsp. pineapple syrup--combined to spreading consistency.

SLOVAK DOUGHNUTS (Ceregi)

Mary Varvarinec

1 cup sugar
3 Tbsp. oleo
1/2 tsp. salt
4 eggs, beaten well
3 tsp. baking powder
1 cup milk
4 cups flour

Combine ingredients to form a soft dough. Roll dough out on a floured board. Cut dough into small rectangle. Make a slit in the middle of the rectangle. Pull end through slit. Fry in oil until golden. Sprinkle with powdered sugar.

COOKIE TARTS

Nancy Delasko

1 pkg. dry yeast
1/4 cup warm water
1 pkg. (11oz.) pie crust mix
1 Tbsp. sugar
1 egg yolk
1/2 cup strawberry or
other preserves

Dissolve yeast in warm water. Add pie crust mix, sugar and egg yolk. Work in dissolved yeast. Shape into 36 balls about 3/4" in diameter and place on cookie sheet. Make a well in center of each ball, shaping into shells about 1 1/4" in diameter. Spoon about 1/2 tsp. preserves into center of each shell. Let stand one hour. Bake in 375* oven for 15 minutes, or until brown. Cool slightly and drizzle with Glaze.
GLAZE: 1/4 cup powdered sugar, 1/4 tsp. vanilla and 1 tsp. milk

TEA COOKIES

Sue Smolen

1/2 lb. oleo or butter
8 oz. cream cheese
2 1/2 cups flour

Mix together like
pie dough.

FILLING:

3 eggs
2 1/2 cups brown sugar
4 Tbsp. melted butter
1 tsp. vanilla
2 1/2 cups chopped nuts

Beat eggs, adding sugar gradually. Add melted butter, vanilla and nuts. Mix together thoroughly. Line miniature muffin pans with a circle of dough. Fill cups with filling and bake in 350* oven for 30 minutes.

FRUIT JEWEL COOKIES

Sue Strenski

1/2 cup butter or oleo	1/2 tsp. vanilla
1/2 cup confectioner's sugar	1 cup flour, unsifted
1 egg, separated	1/4 tsp. salt
1/4 cup pineapple preserves	1 cup chopped walnuts
1 tsp. grated orange rind	18 candied cherries (cut in half)

In a small mixing bowl, cream butter and sugar until light and fluffy. Beat in egg yolk, preserves, orange rind and vanilla. Stir in flour and salt. Chill dough for 2 hours. Roll dough into small balls. Dip balls into slightly beaten egg whites. Roll in nuts. Place on ungreased baking sheet. Bake in 350* oven for 10 to 12 minutes--until set. Press cherry half into center of each cookie while still hot. Let cool.

PUMPKIN COOKIES

Sue Strenski

CREAM TOGETHER:

1/2 cup shortening	1 cup pumpkin
1 cup sugar	2 well beaten eggs

ADD TO ABOVE:

1 cup raisins	1 tsp. vanilla
1 1/2 cup chopped nuts	

SIFT TOGETHER:

2 cups flour	1 tsp. baking powder
1 tsp. baking soda	1 tsp. cinnamon

Add dry ingredients to the creamed mixture. Drop by teaspoonsful onto a cookie sheet. Brush with milk. Bake in a 375* oven for 8 min. or until done.

NO SHORTENING CHRISTMAS BARS

Helen Sura

Cover 1 box of raisins with 2 cups water. Boil until only about 3/4 cup of liquid remains. Remove from heat. Mixture must be cold before continuing recipe.

Add 1 box of brown sugar to raisins and stir until dissolved. Then add 1 tsp. baking soda and 3 well beaten eggs. Add 1/2 tsp. salt, 1 cup chopped nuts, 1 cup chocolate bits, 1/2 cup coconut, 1/2 cup chopped candied cherries and 2 tsp. vanilla. Mix until blended.

SIFT: 4 scant cups flour and 1 1/2 tsp. baking powder. ADD to fruit and mix well. Grease a jelly roll pan and dust with flour. Spread mixture evenly and bake in 375* oven for 25-30 min. (until brown). Remove from oven and let stand until cold, then put into tight containers, putting waxed paper between layers.

DROP CANDIED FRUIT COOKIES

Sue Strenski

1 cup butter	1 tsp. baking soda
1 cup brown sugar	1 tsp. vanilla
2 eggs, well beaten	1 lb. chopped dates
1/3 cup milk	1/2 lb. chopped walnuts
3 cups flour	1 cup mixed candied fruit

Cream butter and sugar. Add well beaten eggs, milk, flour, soda, vanilla, fruit and nuts. Mix well. Drop with a teaspoon onto a cookie sheet. Bake in a 350* oven for 10 minutes or until golden brown.

CONGO SQUARES

Sue Smolen

- 2/3 cup shortening
- 2 1/4 cups brown sugar (firmly packed)
- 1 tsp. vanilla
- 2 3/4 cups sifted cake flour
- 2 1/4 tsp. baking powder
- 1/2 tsp. salt
- 3 eggs
- 1 cup chopped nuts
- 1 cup semi-sweet chocolate chips (6oz. pkg.)

Melt shortening in saucepan. Remove from heat and stir in sugar and vanilla. Transfer mixture to a large mixing bowl and allow to cool. Sift together flour, baking powder and salt. Add eggs, one at a time, to cooled sugar mixture, beating well after each addition. Stir in dry ingredients first, then nuts and chips. Spread in a greased 13 by 9 by 2" pan. Bake at 350* for 25 -30 minutes. Cut into 2" squares when almost cool. Makes 30 squares.

STRAWBERRY DESSERT

Ann Uzak

- 1 angel food cake (baked)
- 1 large pkg. frozen strawberries
- 1 large pkg. strawberry jello
- 1 large container of Cool-Whip

Break cake into pieces in pan. Mix jello and 2 cups boiling water and 2 Tbsp. sugar. Add one tray of ice cubes to jello; let stand for 7 minutes. Remove bits of ice and add the thawed strawberries; mix well. Spoon berry mixture over the broken pieces of cake. Top with Cool-Whip. Keep refrigerated.

SPICE COOKIES

Mary Slovensky

2 cups brown sugar	
3 eggs	1 tsp. ground cloves
1 cup raisins	2 tsp. cinnamon
1 cup chopped nut meats	4-5 cups flour
1 cup Crisco	(to make batter stiff)

Combine above ingredients to make a stiff batter. To a cup of hot water, add 1 tsp. baking soda and add to first mixture. Drop by teaspoonsful onto a cookie sheet. Bake at 350* for 12 to 15 minutes.

YUMMY RAISIN BARS

Sue Strenski

FILLING:

2 1/2 cups seedless raisins	
1/2 cup sugar	3/4 cup water
2 tsp. cornstarch	3 tsp. lemon juice

MIX above ingredients together in a saucepan and cook over low heat, stirring constantly until thick (about 5 minutes). Cool.

CRUMB MIXTURE:

3/4 cup soft oleo or butter	1 tsp. salt
1 cup brown sugar, packed	1/2 tsp. soda
1 3/4 cups sifted flour	1 1/2 cups rolled oats

Mix oleo with sugar. Cream well. Sift flour, salt, and soda together and stir well. Add rolled oats. Press 1/2 of this mixture into a well greased and floured oblong pan. Spread cooled filling on top and cover with remaining crumb mixture, patting down lightly. Bake at 400* for 25 to 30 minutes, or until lightly browned. While warm, cut into bars and remove from pan to cool.

"CHEREGIES"

Ann Uzak

3 cups flour	
1/4 cup butter or oleo	1 tsp. vanilla
1/2 cup milk or sour cream	4 Tbsp. sugar
3 eggs	1/4 Tbsp. salt

Combine flour and shortening and mix well. Add eggs, sugar and salt. Blend well; add vanilla and milk. Turn out on floured board, roll thin and cut into 5-inch diamond shapes. Make a small slit in the middle of each one. Fry in deep fat until golden brown.

FUDGE-FULL PEANUT BUTTER BARS

Ann Paulson

1 pkg. Pillsbury Yellow cake mix	2 eggs
1 cup peanut butter	1/2 cup oleo, melted

In a large bowl, combine cake mix, peanut butter, butter and eggs. Stir by hand until dough holds together. Press 2/3 of dough into bottom of ungreased 13 X 9" pan. Reserve remaining dough for topping. Prepare filling. Spread filling over dough in pan. Crumble reserved dough over filling. Bake at 350* for 20-25 minutes. Cool. Cut into bars.

FILLING:

1 cup semi-sweet chocolate bits
1 1/3 cups Condensed milk (14oz.) NOT Evaporated.
2 Tbsp. butter or oleo
1 pkg coconut pecan or coconut almond frosting mix

In a saucepan, combine chocolate bits, milk and butter. Melt over low heat, stirring until smooth. Remove from heat and stir in frosting mix.

GALAXIE COOKIES

Catherine Kush

1/2 cup softened butter or margarine
1/4 cup confectioner's sugar
1 Tbsp. vanilla
FOOD coloring if desired
1 1/2 cups flour (NOT self-rising)
1/8 tsp. salt
Dates, Nuts, Cherries, Chocolate pieces for inside

Mix butter, sugar and vanilla thoroughly. Work in flour and salt until dough holds together. If dough is too dry, mix in 1 or 2 Tbsp. light cream. Mold dough by Tablespoonsful around a date, a nut, a cherry, or a chocolate piece. Place cookies about 1" apart on an ungreased baking sheet. Bake in 350* oven for 12 to 15 minutes, or until set but not brown. Cool. Dip top of cookies into icing if desired. Decorate tops with coconut or colored sugar.

ICING:

Mix 1 cup confectioner's sugar with 2 1/2 Tbsp. light cream OR 1 1/2 Tbsp. milk and 1 tsp. vanilla. Color with food coloring if desired.

BRANDY BALLS

Marion Rubick

2 1/2 cups vanilla wafers	1 cup chopped nuts
2 Tbsp. cocoa	1 cup Karo syrup
1 cup powdered sugar	1/2 cup Brandy or Rum

Blend mixture together and form into balls. Roll balls in powdered sugar. Store without baking.

DATE-ORANGE SLICE BARS

Martha Ross

15 candy orange slices, diced
1/2 cup chopped dates
2 1/2 Tbsp. flour
1 cup boiling water
1/2 cup sugar

Cook until thick
Cool.

BATTER:

1 cup brown sugar
1/2 cup butter
2 eggs
1 tsp. vanilla

1 3/4 cup flour
1 tsp. baking soda
1 cup chopped nuts
Powdered sugar

Mix brown sugar and butter. Add eggs and beat well. Add baking soda, flour, vanilla and nuts. Put half the batter into greased 9 X 13" pan. Spread with orange-date mixture. Top with remaining batter. Bake at 350* for 30-35 minutes. Sprinkle with powdered sugar and cut into bars.

CHOCOLATE MARSHMALLOW HAYSTACKS

Marion Rubick

3 oz. pkg. cream cheese
2 cups sifted powdered sugar
2 oz. unsweetened choc., melted
Dash of salt
3 cups miniature marshmallows

2 Tbsp. milk
1/4 tsp. vanilla
Flaked Coconut

Combine softened cream cheese and milk, mixing until well blended. Gradually add sugar. Stir in chocolate, vanilla and salt; fold in marshmallows. Drop rounded teaspoons of mixture into the coconut, tossing until well covered. Place on baking sheet. Chill until firm. Makes 4 dozen.

RAISIN BARS

Mary Slovensky

1 egg
1 cup shortening
1 cup granulated sugar
3 cups flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
2 tsp. vanilla
1/4 to 1/2 cup milk

Blend egg, shortening and sugar in a bowl. Mix well. Add baking powder, flour, soda and salt. After mixing again, add milk and vanilla. Mix into a soft dough and divide in half.

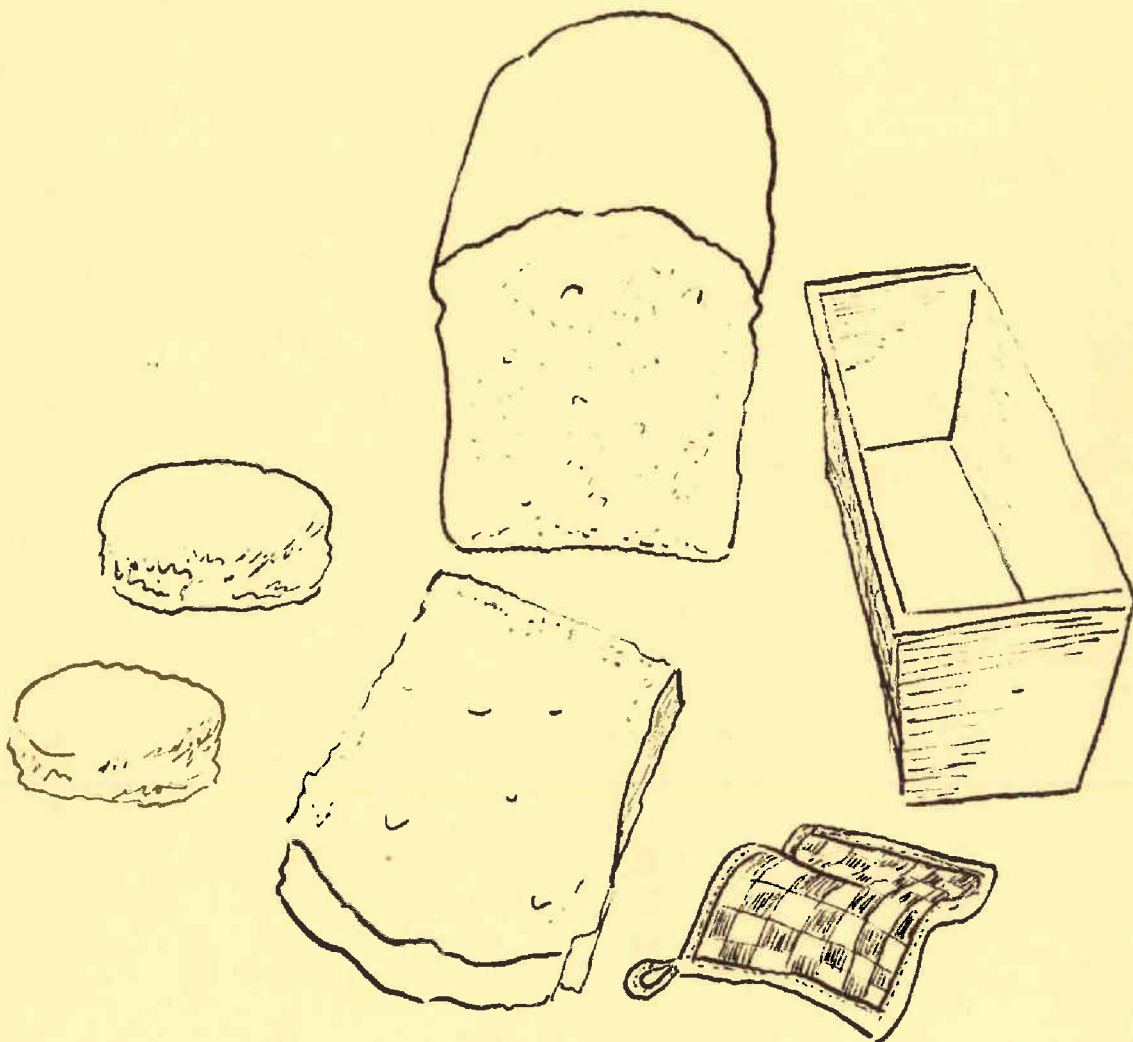
Pat one half of the dough into the bottom of a 9" by 13" pan (greased). Spread with RAISIN FILLING. Roll out other half of dough onto waxed paper and then lay over top of the dough and filling mixture in pan. Sprinkle with powdered sugar and bake until golden brown in a 350* oven.

RAISIN FILLING

Mary Slovensky

Cook 1 lb. of raisins in about 2 cups of water for about 15 minutes. Remove one cup of water and add 3 Tbsp. flour and mix well. Cook until the mixture thickens. Add 1/2 of a stick of oleo to the mixture. When blended---cool.

Breads & Nutrolls



CHRISTMAS BABA

Anna Lutsko

1/2 cup warm water (105-115*)
1 pkg. active dry yeast
2 Tbsp. sugar
1/2 tsp. salt
3 eggs
1/4 cup softened butter or margarine
2 cups unsifted all-purpose flour
1/4 cup currants
1/2 cup finely chopped citron

RUM SYRUP

2 cups sugar
1 unpeeled orange, sliced crosswise
1/2 unpeeled lemon, slice crosswise
1 1/2 cups light rum
2 Tbsp. light corn syrup

APRICOT GLAZE

1 cup apricot preserves
1 Tbsp. lemon juice
Candied whole red cherries for topping (optional)
Green citron (optional)
Whipped cream

PREPARATION FOR BABA:

1. Lightly grease a 1 1/2 quart fancy mold. Use any mold in this size without a hole in center.
2. If possible, check the temperature of the warm water with a thermometer.
3. Sprinkle yeast over water in large bowl; stir until dissolved. Add 2 Tbsp. sugar, salt, eggs, butter and 1 1/2 cups of flour, beating with electric mixer at high speed until batter is smooth (about 2 minutes).

BABA (continued)

Stir in remaining flour, currants, and chopped citron; beating until well combined. Batter will be thick.

4. Turn batter into prepared greased mold, spreading evenly. Cover with waxed paper.

5. Let rise in warm place at 85* in an area free from drafts, until it is double in bulk; rising slightly above top of pan. Takes about 1 1/2 hours.

6. Gently place mold on an oven rack in a preheated 400* oven. Bake for 30-35 minutes; until a deep golden brown.

7. To make rum syrup, combine sugar with 1 1/2 cups water and bring to a boil; stirring until sugar is dissolved. Boil uncovered for 10 minutes; lower heat and add orange and lemon slices. Simmer for 10 min. Remove from heat and add rum.

8. Remove fruit slices from syrup and combine them with corn syrup in another pan. Heat for several min. (just to glaze). Cut slices in half for decorating. Save.

9. Remove Baba to a wire rack; cooling for 10 min. Loosen sides and turn out. Then return to mold.

10. Place mold on sheet of foil. Make holes in Baba with cake tester (1" intervals). Pour hot rum syrup slowly over warm Baba until all syrup is absorbed. Let Baba stand in mold at least 3 hours.

11. Meanwhile, make apricot glaze. In a small saucepan combine preserves and lemon juice. Heat and stir until melted. Strain.

12. Carefully invert Baba onto a round serving plate. Spread with glaze, coating evenly. Decorate with half moon fruit slices, and orange slices. Use orange slices around bottom, lemon around middle and cherries on top. Looks like a crown--well worth the time it takes. Serve with chilled whipped cream. Makes 10-12 servings.

PASKA

Mary Varvarinec

8 cups flour	
2 tsp. salt	1/2 cup sugar
1 cup water (warm)	2 cups milk (boiling point)
1 Tbsp. sugar	1 cake yeast
1/4 lb. oleo	3 eggs

Crumble yeast in 1/2 cup water and 1 Tbsp. sugar. Set aside for 5 minutes. Pour boiling milk over sugar and oleo; adding balance of water. Cool to lukewarm. Sift flour into bowl. Add salt, eggs, milk mixture and yeast mixture. Knead dough until smooth and elastic. Cover and let rise until doubled in bulk (2 hours) in a warm place. Bake at 350* for 40 minutes. Makes about 4 loaves.

PUMPKIN BREAD

Ann Pasierb

3 cups sugar	
4 eggs	3 1/2 cups flour
1 cup oil	1 tsp. cinnamon
2 cups canned pumpkin	1 1/2 tsp. salt
1/2 tsp. allspice	1/2 tsp. nutmeg
2/3 cup water	2 tsp. baking soda
1 cup nuts (optional)	

Cream sugar, eggs, and oil together. Add pumpkin. Add dry ingredients alternately with water. Add nuts if desired. Bake in a greased and floured loaf pan (should make 3). Fill 2/3 full. Bake in a 350* oven for 1 hour and 15 minutes. Let cool. Remove from pans while still warm, and glaze with 2 cups powdered sugar and enough orange juice to make it spreadable.

PASKA (Easter Bread)

Verna Chappell

2 cakes yeast
1/2 cup lukewarm water
2 Tbsp. sugar
1 quart milk (scalded)
12 cups flour
6 eggs
3/4 cup shortening
3/4 cup sugar
1 Tbsp. salt

Dissolve yeast in lukewarm water with 2 Tbsp. sugar. Add lukewarm milk and 1/2 of the flour. Place in greased bowl and let rise for 7 minutes. Add eggs, shortening, sugar, salt and the remainder of the flour. Knead until smooth (about 8 minutes). Let rise again until double---takes about 1 1/2 to 2 hours.

Shape into loaves (makes 2 large or 4 small). Put into greased round pans and let dough raise again until well rounded.

Before baking, brush top with beaten egg.

Bake in 350* oven for 35 to 45 minutes, or until a rich golden brown.

CINNAMON BREAD

Catherine Kush

6 1/2 cups flour	
6 Tbsp. sugar	1 cup milk
1 1/2 tsp. salt	1/3 cup oleo
2 pkg. dry yeast, dissolved in 3/4 cup warm water	3 eggs

Mix all ingredients together and knead until elastic. Let it rise for 35 to 40 minutes. Roll out until dough is approximately 12" by 14". Spread melted oleo and cinnamon mixed with sugar over the dough. Roll it up like a jelly roll! Shape into bread pan. Let it rise for 40 minutes. Bake for 45 minutes in a 350* oven ---until a nice golden brown.

HOLIDAY BREAD

Catherine Kush

3 1/2 to 4 cups flour	
1/4 cup sugar	1/2 cup raisins
1 tsp. salt	1/2 cup diced cherries
1 egg	1/4 cup diced orange peel
1/2 cup oleo	
1/2 cup milk	
1 cake yeast dissolved in 1/2 cup warm water	

Heat milk with oleo until melted. Cool. Add sugar, salt and the egg. Pour the yeast mixture over the flour mixture. Add raisins, cherries and orange peel. Knead the dough until elastic. Let rise for 1 1/2 hours. Grease a 2 lb. coffee can and shape dough into it. Let rise for 45 minutes more. Bake in 350* oven for 1 hour.

CHRISTMAS RYE BREAD

Anna Lutsko

1 Tbsp. anise seed	
1 Tbsp. caraway seed (optional)	
Rind of one orange (grated)	1/4 tsp. baking soda
1 cup buttermilk	1 cup potato water
3 Tbsp. shortening	2 pkg. dry yeast
3/4 cup sugar	2 cups rye flour
6 Tbsp. molasses	4 cups white flour
2 tsp. salt	(more if needed)

Pound seeds in a cloth until very fine. Simmer buttermilk, shortening, sugar, molasses, salt, baking soda, seeds and rind for 3 min. Cool to lukewarm, adding potato water. Sprinkle yeast over it to dissolve. Add rye flour and white flour, kneading until shiny and elastic. Cover and let rise in a warm place until double. Punch and let rise again. Form into 3 round loaves and let rise double again. Bake at 350* for 45 minutes. Allow to stand in pan for 10 min. Grease loaves with mixture of molasses and shortening.

REFRIGERATOR DINNER ROLLS

Mary Varvarinec

2 1/4 cups flour	2 pkg. dry yeast
1/4 cup sugar	1/2 stick soft oleo
2 tsp. salt	2 cups hot water

Mix all ingredients in a large bowl; beat until yeast is dissolved, adding 1 egg. Beat 2 min. Add 3/4 cup more flour; beat again. Now add an extra 3 1/2 cups flour to make a soft dough. Knead; let rise for 1 1/2 hours. Punch down and cut into 30 pieces. Let rise. Bake rolls for 15 min. in 425* oven. (To keep dough, after first rising, punch down, brush with oil, cover with plastic wrap and refrigerate. Punch down if it rises. Keeps for 1 week.).

SLOVAK NUT ROLLS

Ann Pasierb

1 cup warm milk
1 large cake household yeast
1 tsp. sugar
1 cup butter or oleo
3 eggs
3 handfuls of sugar
1 tsp. salt
5 1/2 cups flour

Cream butter, adding sugar a little at a time. Cream well and add eggs one at a time, beating well after each egg. Add yeast and 1 tsp. sugar to warm milk. When yeast is dissolved, add the yeast/sugar mixture to the creamed mixture. Add salt and flour to make a soft dough. Divide into 4 parts. Roll out and fill with favorite filling. Let raise for 1 to 2 hours. Bake in 350* oven for about 30 minutes.

NUT FILLING

Ann Pasierb

1 lb. ground walnuts
1 cup sugar
1/2 stick of melted oleo
milk, enough to form a paste
3/4 tsp. maple flavoring

Combine all ingredients well, making a mixture that will spread well.

SMALL NUT COOKIES

Ann Pasierb

1 cup warm milk
1 cake household yeast }

Mix;
Add 1 tsp. sugar

1 lb. butter or oleo
4 egg yolks
1 tsp. vanilla }

Cream together

1 tsp. salt
5 to 6 cups flour
2 tsp. baking powder }

Sift together

Cream butter and add egg yolks and vanilla. Mix well and add the yeast mixture. Add dry ingred. and mix well. Roll out on board and cut into pieces. (squares). Dip both sides in granulated sugar. Spread with nut filling and roll up. Bake in 400* oven for 15 minutes, or until slightly brown.

NUT FILLING:

1 lb. ground walnuts
1 cup sugar
4 egg whites, beaten
1 tsp. maple flavoring

A little milk if necessary to make nuts softer.

HELPFUL HINTS FOR NUTROLLS

Helen Sura

Do not roll the rolls too tightly. This makes them crack along the sides when they begin to rise.

To give rolls a golden brown, soft, shiny crust, spread sour cream over them before baking.

SOUR CREAM NUT ROLLS

Kay Pollock

1/2 cake (large) fresh yeast	
3 1/2 cups flour	1/2 cup butter
3 eggs	1/2 cup sour cream
3 Tbsp. sugar	1 egg (beaten with a little
1/2 cup warm water	milk--to brush on
	rolls.)

Soften yeast in water. Cream butter and sugar. Add eggs one at a time. Add sour cream and yeast mixture. Add flour and mix well. Turn mix out on floured board and knead until smooth. Divide dough into 3 parts. Roll out as for pie dough. Spread with filling and roll up. Place on greased sheet. Let raise for 1 hour. Brush rolls with egg mixture. Bake in 350* oven for 30 minutes.

NUT FILLING

Pani Mary Dutko

1 lb. ground walnuts	
1 cup granulated sugar	2 tsp. cinnamon
1 lb. confectioner's sugar	

Mix all ingredients. Spread dry mixture on rolled out dough. Makes enough for 4 nutrolls.

POPPYSEED FILLING

Pani Mary Dutko

1 lb. ground poppyseed	
1 lb. confectioner's sugar	1 tsp. cinnamon
1 cup granulated sugar	1 tsp. grated lemon rind

Mix well; spread dry mixture on rolled out dough. Makes enough for 3 to 4 rolls.

NUT ROLLS

Sue Smolen

8 egg yolks
1 cup sugar
1/2 cup graham cracker crumbs
3/4 cup ground walnuts
3/4 cup flour
1 tsp. baking powder
1 orange rind
8 egg whites

Beat egg yolks with sugar and orange rind until fluffy. Sift together the flour and baking powder. Mix it into the crumbs and walnuts. Blend into the yolk mixture. Fold in beaten egg whites (soft peak). Bake in a 17" by 11" flat pan brushed with melted Crisco. Line the bottom of the pan with waxed paper brushed with melted Crisco. Bake in 350* oven for 30 minutes. Remove from oven, loosen edges, and immediately turn out on a towel sprinkled with powdered sugar. Pull off waxed paper and roll up using the wider width. COOL and unroll. Spread with the following FILLING:

1 cup Crisco	1 cup milk
1 cup sugar	6 Tbsp. flour
1 orange (rind & juice)	1 tsp. vanilla

In the top of a double boiler, mix the juice, rind, flour and enough milk to make a smooth paste. Stir in rest of milk slowly and cook until smooth and thick, stirring constantly. Cool custard. Cream Crisco and sugar until fluffy. Add vanilla and custard. Whip. Reserve 1 cup of filling and add 1 Tbsp. cocoa. Use to frost outside of roll. Chill 1 hour.

****CHRISTMAS EVE DISH****

MACHANKA

Sue Smolen

Cut up your dried mushrooms, wash and drain. Soak the mushrooms overnight. In the morning, cook the mushrooms in the soaking water. Add salt to taste, and 1 whole onion. Tie several cloves of garlic and some celery leaves and tops in a small piece of cloth and drop into the cooking mushrooms. Cook slowly for 2 to 3 hours.

Shortly before serving, add sauerkraut juice to taste and let mixture get warm again. While this is heating, brown some chopped onion in about 2 Tbsp. oil and add the browned onion to the soup, reserving the oil. Add flour to the leftover oil and slowly brown the flour. Add this flour mixture to your soup to thicken it. Cook for a few minutes to blend flavor. Serve hot.

NUT ROLLS

Ann Uzak

1 large cake yeast	
2 cups lukewarm milk	2 tsp. salt
1/2 cup oleo	2 eggs
3/4 cup sugar	7 cups flour

Mix flour and oleo in large bowl. Use part of milk to dissolve yeast. To the rest of the milk, add sugar, eggs and salt; add this to the flour mixture. Add yeast. Let rise in warm place for 2-3 hours. Punch down. Divide into 7 balls. Roll out on slightly floured surface; fill with nut mixture and roll up. Put into greased pans. Let rise for a few minutes. Bake at 350* for 20-25 minutes.

NUT MIXTURE: 1/4 lb. melted oleo, 1 lb. ground nuts, 1 cup sugar for each cup of nuts, milk to make paste.

BEST NUT ROLL RECIPE

Mary Varvarinec

6 cups flour	
1 tsp. salt	3 beaten eggs
2 cakes yeast (2oz. size)	1 cup sour cream
1/2 cup warm milk	1/3 cup sugar
2 sticks margarine	

Dissolve yeast in milk. Combine flour, oleo, salt and sugar. Add eggs and sour cream and yeast. Mix all together. Divide into 5 or 6 rolls. Roll out and fill; roll up. Let rise for 1 hour. Bake at 350* until brown. Brush top with melted oleo after baking. NUT FILLING: 2 lb. nuts(ground), 1 stick margarine, 1 1/2 cups sugar, 1 cup warm milk.

Mix above ingredients together to form an easily spreadable paste. Add more milk if necessary.

NUT ROLLS

Sue Smolen

1 cake yeast	
4 cups unsifted flour	1 tsp. salt
2 egg yolks	1/2 pint sour cream
1/4 cup warm milk	1/4 lb. melted butter
1/2 cup sugar	

Dissolve yeast in warm milk. Sift dry ingred. into a large bowl. Add yeast to flour with rest of ingredients; mix well with wooden spoon until dough bubbles. Place in a greased bowl, brush top with melted butter. Cover with cloth and let rise until double. Flour board and remove dough to board. Divide in half. Roll out each 1/2" thick. Spread one with nut filling, the other with fruit filling. Roll up. Place on greased cookie sheet to rise for 1 hour. Bake at 350* for 1 hour or until brown.

THREE NUT ROLLS

Ann Uzak

1 small cake yeast	
2 Tbsp. warm water	3 eggs
1/2 cup butter or oleo	1/2 cup sour cream
3 Tbsp. sugar	3 1/2 cups flour

Soften yeast in warm water. Cream butter and sugar together. Add eggs---one at a time. Add sour cream and yeast; add flour and blend well. Turn mixture onto a well floured board and knead into dough that forms a smooth ball. Divide into thirds. Roll out as for pie crust. Spread with nut filling, roll up. Place rolls on greased cookie sheet. Let rise in warm place for 1 hour. Bake at 350* for 30 minutes.

SMALL NUT COOKIES OR ROLLS

Helen Sura

1 lb. Crisco	
5 eggs	2 tsp. baking powder
1 large cake household yeast	5 to 6 cups flour
1 cup warm milk	1 tsp. salt
1 Tbsp. sugar	

Cream Crisco and eggs together. Dissolve yeast with sugar in warm milk. Sift flour, baking powder and salt together.

Add yeast mixture to creamed Crisco mix. Add half of sifted flour mixture and blend well. Add the rest of the flour and blend with hands until smooth. Shape into walnut sized pieces. Roll each ball on waxed paper that is sprinkled with sugar. Fill with favorite filling and roll up. Bake at 350* until brown.

NUT OR POPPYSEED ROLLS

Sue Smolen

1/2 large cake yeast	
2 Tbsp. warm water	3 eggs
1/2 cup oleo	1/2 cup sour cream
3 Tbsp. sugar	3 1/2 cups sifted flour

Dissolve yeast in warm water. Cream oleo and sugar. Then, mix the rest of the ingredients into the flour. Divide dough into 3 parts and roll out to approximately 12" by 12"; fill and roll up. Let raise for 1 hour. Glaze with beaten egg before baking. Bake at 350* for 30-35 minutes.

NUT COOKIES

Nancy Delasko

4 cups flour	
1 lb. oleo or butter	1 Tbsp. cold milk
4 egg yolks	1/2 pint sour cream
1/2 small cake yeast	

Cream oleo and flour well. Add egg yolks and sour cream. Dissolve yeast in milk and add to mixture. Mix to a soft dough and refrigerate at least 6 hours or overnight. Cut dough into four pieces and roll in sugar. Fill with nut filling or any other you like. Bake in 400* oven for 10 minutes--until brown.

NUT AND POPPYSEED SQUARES

Ann Uzak

1 lb. Crisco	1 1/3 cups warm milk
5 eggs	1 cake household yeast
6 cups flour (or more)	1/3 cup water
3 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	

Beat shortening until fluffy. Beat eggs and add to shortening mixture. Add half of flour mixture to shortening mixture--mixing well. Dissolve yeast in milk and water and add to dough. Then, add the rest of the flour mixture. Roll dough out into 2-inch squares. Fill with nuts or poppyseed filling. Fold opposite corners together. Roll cookies in 1/2 cup sugar and 1/2 cup flour. Bake in 350* oven until brown.

JELLY, NUT & POPPYSEED PASTRY

Marion Rubick

4 cups flour	
3/4 lb. oleo	1/4 cup milk
1/2 tsp. salt	4 egg yolks
5 Tbsp. sugar	1/2 pint sour cream
1 cake yeast	1 tsp. vanilla

Mix flour, oleo, salt and sugar as for pie crust. Beat egg yolks and sour cream and add to flour mixture. Add yeast and vanilla. Combine all ingredients and chill or let stand for 1/2 hour. Divide dough into 4 parts. Take 1st part and roll out thin; lay in bottom of baking pan. Spread dough with poppyseed. Put in 2nd layer of rolled out dough and spread with nuts. Put in 3rd layer of rolled out dough and spread it with pineapple, cherry or apricot filling. Cut 4th layer of rolled out dough into strips and lay on top. Brush with egg whites and sugar. Bake in 350* oven for 1 hour.

HELPFUL HINTS FOR WALNUT FILLING

Put walnuts into a bowl and cover with warm water. After allowing them to stand for one hour, swish the mixture and drain. Run clean water over the nuts and then drain, allowing the nuts to dry on a towel. Do this the night before baking, grinding the nuts as usual.

Add 1/2 teaspoon of maple flavoring to 1/2 cup of milk. Stir and add this to the prepared ground nut mixture. Blend well. Gives a nice taste.

Jellos & Main Dishes



HOLIDAY JELLO

Pani Mary Dutko

2 large pkgs. raspberry jello
2 cups boiling water

Combine jello and water and allow to jell until slightly set.

Then, add 2 cartons thawed frozen raspberries to the jello. Add 2 diced bananas and 1 cup chopped nuts if desired. Refrigerate.

CHRISTMAS JELLO MOLD

Pani Kathy Dutko

DISSOLVE: 1 small pkg. strawberry jello
1 cup boiling water
1/2 cup cold water

Chill dissolved mixture until slightly set. Add 1 pkg. frozen (thawed) strawberries to the slightly set jello. Pour into a fancy, tall, holiday mold. Refrigerate until set. Meanwhile, heat 1 cup of applesauce until boiling and add one package of lime jello to boiling applesauce. Stir until dissolved. Remove from heat and add 1 cup of cold 7-Up to jello and applesauce mixture. Be sure to add the 7-Up very slowly, stirring constantly, for it will foam up. Keep stirring until all foam has disappeared. Cool slightly and add to the Strawberry jello mold.

When unmolded, it looks very pretty on the Christmas table.

JELLO SALAD

Mary Slovensky

Prepare 1 small package orange-pineapple jello according to package directions.

Drain a small can of crushed pineapple and a small can of mandarin oranges. (Use the juice when you make your jello).

When jello is partially set, beat it at high speed until it is foamy. Prepare 2 packages Dream-Whip according to the directions on the package. Fold the Dream-Whip into the beaten jello and fold in the drained fruit. Save some oranges for decorating the top of the mold. Refrigerate.

HOME-MADE CRANBERRY SAUCE

Pani Kathy Dutko

2 cups sugar
1 cup water
1 quart cranberries (1 lb.)
Dash of salt

Pick over cranberries, discarding bad ones. Wash in cold water and drain well. Cook sugar and water until it boils. Add cranberries and salt. Cover and cook slowly (simmer) for 10-15 minutes without stirring. Remove from stove and cool, leaving the cover on. The mixture will jell by itself. Berries will remain whole. Cook longer if you want the berries to become mushy.

FROSTY MANDARIN DESSERT

Sue Smolen

2 (3oz.) pkg. of orange gelatin
2 cups boiling water
1 can (11oz.) mandarin oranges
1 pint softened orange sherbet

Dissolve jello in boiling water. Drain oranges, adding syrup to water to make 1 cup. Add to jello and chill until slightly thickened. Blend in sherbet and mandarin oranges. Pour into a 1-quart mold and chill until firm. Makes 8 servings.

FROSTING FOR JELLO

Mary L. Pollock

1/2 cup sugar
1 cup pineapple juice (or any other kind that you
think will blend with the jello
that you have prepared)
1 egg whipped
2 Tbsp. butter

Mix all the above ingredients---stirring often, until thick. Chill. Whip a large package of Dream-Whip. Fold your chilled syrup into the Dream-Whip. Spread over your jello that has been prepared ahead of time. Chill for several hours before serving.

PEACHES 'N CREAM SALAD

Mary Kowarek

1 (3oz.) pkg. lemon flavor jello
1 cup boiling water
1 cup orange juice
1 pkg. whipped prepared topping or 10 oz. container
1 (3oz.) pkg. cream cheese of Cool-Whip
1/4 cup chopped pecans

Dissolve gelatin in boiling water; add orange juice. Refrigerate until slightly thickened. Blend topping into the softened cream cheese --gradually-- until creamy; stir in pecans. Fold topping mixture into the gelatin mixture and pour into a 9 by 9 by 2" pan or a mold. (I use a mold--it makes it look more festive.). Chill until almost firm.

PEACH LAYER:

1 (3oz.) pkg. lemon flavor jello
1 cup boiling water
1 can (1 lb. 6 oz.) peach pie filling

Dissolve gelatin in boiling water; stir in pie filling. Pour over the top of first layer. Chill until firm. Unmold on serving dish--or if you use the pan, cut into squares and serve on crisp lettuce.

HINT: ***** To assure that the jello will unmold easily, before using your mold, coat very lightly with salad oil. You will not taste the oil and the salad won't droop as when unmolding with hot water.

CHRISTMAS TREE SALAD

Martha Ross

2 boxes instant Pistaschio pudding mix
4 cups milk
2 cups crushed pineapple (drained)
1 package Cool-Whip or whipped dry topping mix
Small bag of miniature marshmallows
Maraschino cherries

Mix pudding mix with milk. Refrigerate until thickened. Combine pineapple, Cool-Whip and marshmallows. Add this mixture to thickened pudding. Decorate with maraschino cherries. Refrigerate.

MANDARIN DESSERT OR SALAD

Ann Uzak

1 can crushed pineapple
1 box orange jello
3 Tbsp. sugar
1 can milk (chilled in refrigerator)
1 can mandarin oranges

Drain pineapple thoroughly. Add sugar and jello to juice from pineapple. Heat until dissolved. Let cool, but not jelled. Now add pineapple to jello mixture. Whip your chilled canned milk until foamy, but not stiff. Blend milk and jello mixture with a spoon. Pour into a 13 by 9-inch pan and top with mandarin orange slices. Chill before serving.

ARIZONA-MEXICAN ENCHILADAS

Anna (Skero) Zlamal

FLOUR TORTILLAS:

2 cups flour

1/4 cup shortening

1 tsp. salt

1/2 cup warm water

Combine flour and salt. Cut in shortening. Add water and mix well. Knead 50 times in bowl and divide into 8 balls. Cover with cloth. Let stand for 15 minutes. Roll into eight 7-inch very thin rounds. Fry on hot, ungreased griddle until brown in spots.

ENCHILADA SAUCE:

Dilute 1 can of tomato soup with 1 can of water. Add 1/4 tsp. pepper, 1/8 tsp. oregano and a dash of salt. Mix and simmer together in large frying pan for 10 minutes.

FILLING:

1 lb. ground beef

Dash of garlic salt

1 tsp. shortening

1/3 cup chopped onion

1/2 tsp. salt

1/2 cup grated sharp cheese

Dash of pepper

3/4 cup chopped lettuce

Saute meat in shortening. Season with salt, pepper and garlic salt. Dip tortillas into warm sauce one at a time until softened. Remove and fill each tortilla with approximately 4 Tbsp. meat, 1 1/2 tsp. onion, 2 tsp. cheese and 1 Tbsp. lettuce. Roll and arrange seam side down in a greased baking dish. Pour any remaining sauce over top. Bake for 25 min. in a 350* oven. Remove from oven, sprinkle with remaining cheese over the top and bake for an additional 5 minutes.

CHILI NOODLES EN CASSEROLE

Anna (Skero) Zlamal

1 (15oz.) can Rosarita chili noodles (noodles & beef)
1 cup corn, drained (reserve liquid)
1/4 cup chopped onions
1/4 cup grated cheese
1/4 cup chopped green peppers
2 Tbsp. cooking oil
Salt to taste

Saute pepper and onion in oil. Add to the chili noodles and corn. Mix well. If mixture appears dry, add liquid as needed from corn. Place mixture in 1 1/2 quart casserole and top with grated cheese. Bake at 400* for 20 minutes.

MONTEREY CHICKEN

Anna (Skero) Zlamal

1 can (14oz.) sliced tomatoes
1 small can green chiles (chopped)
2 cups cubed cooked chicken or turkey
1 1/2 cups chicken broth
1/2 tsp. salt
1/2 tsp. worcestershire sauce
4 oz. taco-flavored tortilla chips
1/4 cup grated cheese (Provalone or Parmesan)
2 medium onions, sliced

Saute onions in butter. Reserve 6 tomato slices. Mix remaining tomatoes, chopped chiles, chicken, broth and seasonings with onions. Place 3/4 of the tortilla chips in bottom of 2-quart casserole. Cover with the chicken mixture. Top with the reserved tomato slices; sprinkle with cheese; cover. Bake in a 350* oven for 35 minutes. Remove and top with the remaining tortilla chips. Bake 10 min. more.
Serves 4.

ZUCCHINI CON QUESO

Anna (Skero) Zlamal

- 4-5 large zucchini, sliced 1/4" thick
- 1 large grated onion
- 3 cups grated longhorn cheese
- 1 (3 1/2 oz.) can diced green chiles
- 1/2 cup bread crumbs
- 5 1/2 oz. can evaporated milk

Place in buttered casserole--a layer of zucchini, a layer of grated cheese, and sprinkle onions and chiles over top, along with part of the bread crumbs. Repeat in the same order. Pour the milk over top and add a dash of paprika. Salt to taste. Bake 45 minutes at 325*.

ZUCCHINI BREAD

Anna (Skero)Zlamal

- | | |
|--------------------------------|------------------------|
| 3 eggs | |
| 1 cup oil | 1/2 tsp. salt |
| 2 cups sugar | 1/4 tsp. baking powder |
| 2 tsp. vanilla | 3 tsp. cinnamon |
| 2 cups grated, peeled zucchini | OPTIONAL: |
| 3 cups flour | 1/2 cup finely chopped |
| 1/4 tsp. soda | nuts |

Beat eggs until light and foamy. Add oil, sugar, vanilla, and zucchini, which have been mixed in a separate bowl. Mix well. In another bowl, mix dry ingredients. Mix with egg mixture. Add nuts if desired. Divide batter into 2 greased loaf pans. Bake at 350* for 1 hour. Remove from pan at once and cool on rack. This recipe may be frozen.

JELLIED PIG'S FEET

Sue Smolen

6 whole pig's feet (split)	
1 clove garlic	1 large unpeeled onion
3 Tbsp. salt	2 Tbsp. mixed spices
1 Tbsp. paprika	

Put pig's feet in large soup kettle with water to cover. Bring to a boil and skim. Add salt, paprika and onion. Tie the garlic and mixed spice in a small cloth and put in kettle. Cook for several hours--- until meat falls off bones. When done, place meat in dishes and cover with broth. Let cool. Keep in cool place to jell. Refrigerate in summer.

STUFFED CABBAGE

Ann Uzak

1 lb. ground beef	2 cans tomato soup
1 lb. ground pork	1 can sauerkraut
1 head cabbage	2 Tbsp. oleo
1 cup rice	2 tsp. salt
1 large onion	1/2 tsp. pepper

Cook whole cabbage until tender. Parboil rice. Saute chopped onions in the oleo. Mix pork and beef together with cooked rice and fried onions, salt and pepper. Take one leaf of cabbage at a time and fill each leaf with the meat mixture. Place cabbage rolls in a casserole and add tomato soup. (Mix the tomato soup with water according to the directions on can). Bake at 350* until cooked; approximately 1 hour.

PICKLED MUSHROOMS

Anna Lutsko

1 lb. mushrooms, salt to taste
1/2 cup chopped leeks or onions
1/4 cup white vinegar
3/4 cup water
1 Tbsp. mixed pickling spices
2 Tbsp. sugar

Clean and rinse mushrooms. Remove tough stems. Place mushrooms in a saucepan, adding cold water to cover and salt to taste. Simmer 20 min. Drain well. Place mushrooms in bowl and add onions. Meanwhile, combine remaining ingredients and bring to a boil; simmer about 3 minutes. Pour vinegar mixture over mushrooms and onion. Let stand until cool. Store in a jar with a tight fitting lid and keep refrigerated.

FISH DIP BATTER

Anna Lutsko

3 oz. fish stock
4 oz. flour
1 Tbsp. olive oil
1/2 beaten egg white
a pinch of yeast
mix with a little beer

Dip your filet of haddock and/or filet of sole in flour first, then in batter and deep fry until golden brown.

LIMA BEANS WITH SQUARE NOODLES

Ann Uzak

Soak 1 cup Baby Lima Beans for about 2 hr. Wash beans and drain. Cover with fresh water, adding 1 tsp. salt. Cook for 2 1/2 hours or until tender. Make a brown sauce of 2 Tbsp. oleo and 2 Tbsp. flour. Mix until flour is browned. Add enough water to make a thin sauce. Pour over the lima beans. Cook little square noodles separately in boiling water; drain. Add to lima bean mixture.

BEAN SALAD

Sue Smolen

1 can yellow wax beans
1 can green beans
1 can kidney beans

DRAIN and combine with:

- 1/2 cup oil
- 1/2 cup vinegar
- 1/2 cup sliced onions
- 1/2 cup diced green pepper
- 3/4 cup sugar
- 1 tsp. salt
- 1 tsp. pepper

Marinate for 24 hours in refrigerator.

Tradition of Holy Night Supper

On Christmas Eve in the homes of many Slavic peoples, everything is in a state of readiness for the coming of the Saviour: all is spotless and bright; everything borrowed has been returned.

At twilight, the father brings a sheaf of wheat or hay into the house, greeting his family with the solemn words of well-wishing ending with "Christos Razdajetsja--Christ is Born!" to which the family responds, "Slavite Jeho--Glorify Him!" The table is covered with a snow white cloth with an extra place set for any stranger who might come, while hay is strewn on the floor and table to remind the family of the humble birth of the Saviour. A large round loaf of bread is placed in the middle of the table along with a lighted candle, a reminder that Christ is the light of the world.

As soon as the first star appears, Holy Night Supper, often consisting of twelve special dishes begins. As this is a strict fast day, all meat and dairy products are eliminated from the meal. Many differing types of food are served in various areas, but many of the traditional dishes consist of wine, bread, garlic, salt, honey, fish, pirohi, sauerkraut soup, mushroom soup, bobalki, rice, prunes, peas, barley and potato soup, lima beans, nuts and fresh fruit. This simple meal serves to remind the Christian of the lean years when the world waited for the coming of Christ.

Before the meal, it is customary that the family stand and sing the Christmas Tropar, "Rozdestvo Tvoje Christe, Boze nas." It is proper that all members of the family taste at least a small amount of everything served. After supper, Christmas carols are sung before the family leaves for the Christmas Eve Complines.

SAUERKRAUT BOBALKY

Mary Varvarinec

1 cake yeast
2/3 cup shortening
2/3 cup sugar
1 cup milk
2 eggs
1 tsp. salt
6 cups flour (enough for dough to be workable)

Dissolve yeast in 1/2 cup water. Scald milk and add shortening, sugar and salt. When mixture is cooled, add dissolved yeast mixture, beaten eggs and flour. Mix thoroughly. Let dough rise for 1 1/2 hours.

Cut dough into pieces and roll like a rope. Cut rope into 1-inch pieces. Place pieces on a cookie sheet and let rise for 20 minutes. Bake in a 375* oven for about 20 minutes (until browned). You may want to only use part of the dough for your bobalky---so use the rest of the dough for buns, rolls, etc. If bobalky cook together, tear apart.

Chop one can of drained sauerkraut finely. Fry in margarine with a little bit of onion. Pour the sauerkraut over the bobalky and let steam in a roasting pan before serving.

HINT****

When steaming bobalky, use a little bit of water in the bottom of the roasting pan to prevent sticking.

BAKED PIROHI

Marion Rubick

4 cups flour
1/2 tsp. salt
1/4 cup sugar
1 cup milk
1 cake yeast
2 eggs
1 stick oleo

Warm oleo in milk until oleo melts. Let cool. Dissolve yeast in some of this mixture. Mix flour, salt and sugar together. Add the cooled milk mixture and the eggs to the flour mixture. Knead well and let rise. Roll dough out thin and cut for pirohi. Fill and pinch. Do not let rise. Bake immediately in a 350* oven until brown.

FILLING:

Sauerkraut and mashed potatoes.

Drain and wash sauerkraut. Chop sauerkraut in fine pieces. Saute one medium chopped onion in butter. Add sauerkraut and fry slowly until mixture browns. Mix with some mashed potatoes.

AFTER BAKING PIROHI:

Saute some chopped onion in oil or butter and pour over the pirohi, before serving.

****CHRISTMAS EVE DISH****

CHRISTMAS SOUP

Anna Lutsko

- 1/2 lb. dried mushrooms
OR: 1 qt. canned, drained, chopped
- 1 quart sauerkraut juice
- 3 quarts water
- 1 cup rice
- 1 Tbsp. oil
- 1 chopped onion
- 1 Tbsp. flour
- Salt and pepper to taste

Wash dried mushrooms well in warm water. Mix sauerkraut juice and water (check taste). Heat liquid to boiling. Add mushrooms and simmer 1 hour.

Wash rice and drain; add to boiling mushroom soup and simmer 1/2 hour or more. Put onion, oil and flour in skillet and brown lightly. Add to soup, mixing well.

****CHRISTMAS EVE DISH****

CHRISTMAS EVE FLAT BREAD

Anna Salonish

6 cups flour
1/2 cake household yeast
2 tsp. sugar
2 tsp. salt
5 tsp. oil
2 cups water

Dissolve yeast in 1/2 cup lukewarm water.

Bring to a boil your 2 cups water, sugar, salt and oil. Cool until lukewarm.

Put flour in large bowl, make a well and add all ingredients. Knead until smooth. You may want to add more flour as needed. Let rise until doubled in bulk. Knead down and let rise again until double.

Divide dough into 3 or 4 balls and roll out to 1-inch thick. Prick with fork and bake immediately on a cookie sheet at 400* until light brown.

When ready to eat, break bread in desired pieces.

CHRISTMAS EVE DISH

LENTEN PIROHI

Anna Salonish

DOUGH:

4 cups flour
1 1/2 cups water
1 tsp. salt

Make a well in your flour and add the salt and the water. Work to make a smooth dough. If more flour is needed, add as needed. When dough is smooth, put it into the refrigerator for at least 1/2 hr. Cover dough with a damp cloth.

While dough is chilling, you can boil some cut up potatoes. When potatoes are done, mash them with a little water and add some chopped onions that have been browned in a little oil.

Remove dough from refrigerator and roll out. Cut into squares or rounds and fill with the mashed potato mixture.

Drop your pirohi into boiling water to which 1 Tbsp. salt has been added. Cook until pirohi come to the top---then boil a couple of minutes longer.

For a dressing, take about 1 cup of salad oil and fry one chopped onion in the oil. Pour over the pirohi before serving.

CHRISTMAS EVE DISH

RICE AND MUSHROOM HOLUPKI

Sue Strenski

- 2 1/2 cups cooked rice
- 1 cup dried mushrooms (soak overnight--then,
drain and chop)
- 2 onions, chopped
- 3 or 4 Tbsp. oil
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 medium head cabbage (separated and softened in
boiling water)
- 1/2 can sauerkraut

Brown chopped onion in oil and add 1/2 of the onions to rice and chopped mushrooms. Add seasonings to taste. Use 1 Tbsp. filling to a cabbage leaf and wrap tightly. Put sauerkraut into a deep pot and lay holupki on top. Sprinkle with remaining browned onion. Add 1 cup sauerkraut juice and 1 cup water. Bring to a boil and then place in oven. Bake at 350* for about 1 hour.

POTATO SOUP

Ann Uzak

2-3 slices bacon**
3 medium potatoes, peeled and cubed
2 stalks celery, chopped
2 medium carrots, diced
1 small onion, chopped
1 cup water
1/2 tsp. salt
dash of pepper
2 Tbsp. flour
2 cups milk

**Bacon may be omitted for a meatless dish. Cook vegetables in water as directed, adding 2 Tbsp. butter when adding milk.

In a saucepan, cook bacon until crisp. Remove bacon and set aside. To drippings, add potatoes, celery, carrots, onion, water, salt and pepper. Cook covered about 15 minutes or until the vegetables are tender. Combine flour with small amount of milk until the flour is dissolved. Add the flour/milk mixture to the potato mixture, along with the remaining milk. Cook over medium heat until mixture boils.

CHRISTMAS EVE DISH

SAUERKRAUT JUICE SOUP

Anna Lutsko

- 2 Tbsp. oil
- 1 heaping Tbsp. flour
- 1/2 tsp. paprika
- 1 cup cold water
- 4 cups boiling water
- 2 medium diced potatoes
- 1 cup cooked chopped mushrooms
- 1/2 cup sauerkraut juice

Brown oil and flour in pan until light brown. Add paprika and cold water. Bring to boiling and boil until everything is dissolved. Then add this mixture to the boiling water, seasoning with salt and pepper. Add your potatoes and chopped mushrooms. Cook soup until potatoes are done. Add sauerkraut juice and bring to boiling point again. Serve hot.

CHRISTMAS EVE DISH

SAUERKRAUT SOUP

Marion Rubick

1 large can sauerkraut
1/2 head cabbage, cut up
1 medium onion
4 Tbsp. oil
3 Tbsp. flour
1/4 cup cooked lima beans
1 potato (boiled and cubed)
1 cup cooked mushrooms (optional)
Salt and pepper to taste

Rinse sauerkraut and drain. Add water to cover. Add cabbage, salt and pepper. Bring to a boil. Lightly brown onion in oil. Drain onions, adding onions to the soup. Save oil to brown the flour. Cook slowly for 1/2 hour. Brown the flour. Cook 5 more minutes after you have added the browned flour to the soup. When almost done, add beans, potatoes and mushrooms to warm.

CHRISTMAS EVE DISH

SAUERKRAUT SOUP

Kay Pollock

1 large can sauerkraut (drained)

1 medium onion

1/4 cup oil

2 Tbsp. flour (mixed with 1/2 cup water)

Salt to taste

Add enough water to sauerkraut to cover generously. Season with salt and bring to a boil.

Fry onion in oil until golden brown. Add to

sauerkraut. Cook for 15 to 20 minutes. Mix

flour and water to make a smooth paste. Add

slowly to the sauerkraut. Cook 5 more minutes.

Serve in soup dishes. You can add some cooked dry

peas or cooked dry lima beans if you wish.

CHRISTMAS EVE DISH

BAKED FISH

Anna Salonish

Top cleaned filets of fish with slices of onions, salt and pepper. Sprinkle with salad oil. Wrap fish in aluminum foil and bake in 350* oven for 1 hour, or until fish is flaky.

BROWNE D POTATOES

Pani Kathy Dutko

Boil potatoes in skins, as you would for potato salad. Cook until done, but not mushy. Peel skins from potatoes. Meanwhile, brown chopped onions in a little oil. Roll your peeled potatoes in the oil/onion mixture. Put in a baking dish in a moderate oven and bake until browned. You can also leave them in the frying pan and brown slowly on top of the stove if you wish.

CHRISTMAS EVE DISH

MUSHROOM SOUP SOUR

Ann Salonish

1 lb. fresh mushrooms

1 Tbsp. salad oil

1 Tbsp. flour

Sauerkraut juice to taste, salt and pepper

1 small onion, finely chopped

Wash mushrooms and cook in 1 quart of warm water until tender. Strain mushrooms, saving the water.

Chop mushrooms. Add sauerkraut juice, salt and pepper to mushroom water and bring to a boil.

Meanwhile, brown the flour in oil until light brown.

Add onion and cook until onions turn brown. Add 1/2 cup water and bring to a boil and cook until thickened.

Add this thickened mixture to mushroom water; add chopped mushrooms. Simmer to blend flavors.

CHRISTMAS EVE DISH

HONEY AND RICE

Helen Sura

1 1/2 cups rice

4 teaspoons honey

1/2 teaspoon salt

In the morning, soak your rice in cold water.

About 2 hours before serving, drain rice. Cover with fresh, cold water and add salt and honey.

Bring mixture to a boil. Stir frequently. Cover and lower heat. Keep simmering and adding

water to keep rice moist and fluffy when ready

to serve. Place on serving dish and top with honey.

CHRISTMAS EVE DISH

STEWED PRUNES

Helen Sura

1 lb. dried prunes

2 Tbsp. lemon juice

In a 2 quart saucepan, combine your prunes and lemon juice. Cover with cold water. Bring mixture to a hard boil----then turn heat down low and simmer for 2 hours, adding water when necessary. Prunes will get plump and juicy and the water will turn into a syrupy juice.

****CHRISTMAS EVE DISH****

BARLEY AND POTATO SOUP

Helen Sura

- 1 cup barley (washed and drained) .
- 3 large stalks celery (cut into small pieces)
- 1 medium onion (chopped finely)
- 3 Tbsp. vinegar
- 3 medium potatoes (peeled and cut into cubes)
- 1 1/2 quarts of water

In a 3 quart saucepan, put barley, celery, onion, salt and pepper to taste. Cook over medium heat, stirring often to keep mixture from sticking to the bottom of the pan. As water cooks down, add more. When barley is about done, add vinegar and potatoes. Cook until potatoes are soft.

CHRISTMAS EVE DISH

CHRISTMAS EVE BOBALKI

Ann Uzak

Dissolve 1 cake yeast in 1/2 cup lukewarm water. Add a pinch of salt and 1 Tbsp. sugar. Set in a warm place to work.

Sift 6 cups of flour into a deep bowl. Add enough water to the yeast mixture to make 2 cups. Add this to the flour. Add 4 Tbsp. salad oil. Knead well and set aside to raise.

After dough is raised, roll out on floured board. Cut small pieces of dough and roll them into balls about 1-inch in diameter. Place balls on a well-floured baking pan. Let raise. Bake in medium oven until light brown. Cool. After they are cooled, pour boiling water over them to soften.

Drain well. Pour hot honey and poppyseed over the bobalki--enough to coat them well.

****CHRISTMAS EVE DISH****

LIMA BEANS

Helen Sura

Cover 1 pound of Lima Beans with cold water.

Let stand overnight. In the morning, drain water and add enough fresh, cold water to cover beans.

Add 1/4 tsp. salt and 1 small onion chopped very fine. Cook over medium heat until beans are soft, but not mushy. (As the water boils down, add more, keeping the beans about 3/4 covered). Stir often to keep the beans from sticking to the bottom of the pan.

Serves about 6.

You may then add browned flour sauce to the beans, or any other ingredients that you wish.

Divnaja novina,
Nyni D'iva Syna
Porodila v Viflejemi
Marija jedina.

Hear the wondrous tidings,
God became Incarnate,
Christ is born, in Bethlehem,
Mary is His Mother.

Ne v carskoj palat'i,
No meždu bydl'ati,
Vo pustyni, vo jaslini,
A treba vsim znati.

Not in a rich palace,
But among the lowly,
Let all know that in a manger,
God came as a stranger.

2

Nebo i zemlja (2)
Nyñi toržestvujuť
Anhely l'udi, (2)
Veselo prazdujuť,
Christos rodilsja,
Boh voplotilsja,
Anhely spivajuť,
Carije vitajuť,
Poklon otdajuť,
Pastyri ihrajuť,
Cudo, cudo, povidajuť.

Heaven and earth(2)
now sing in triumph,
Angels and people (2)
join in celebration.
Christ the Lord is born,
Come and behold Him,
Choirs of Angels singing,
Wise Men appearing,
Christ they are greeting,
Shepherds are retelling
Joyfully the wondrous story.

3

Boh predvičnyj narodilsja,
Prisol dnes so nebes,
Aby spas l'ud svoj ves,
I Utišilsja.

On this bright day, was born
to us, Saviour and King,
God of all, Comforter of
all mankind,
Christ the Son of God.

V Viflejemi narodilsja
Messija Christos naš,
Hospod naš dl'a vsich nas,
Nam narodilsja.

In Bethlehem, was born
this day, The Messiah foretold,
By the prophets of old,
Christ the Son of God.

V Viflejemi novina,
 D'iva Syna porodila,
 Porodila se schodati,
 Neporoč Boga Mati,
 Marija.

Slava Bohu i Chvala,
 Vo vertepi nastala,
 S neba Anheli spivali
 Syna Boža proslavl'ajut,
 Marija.

There is joy in Bethlehem,
 Christ the Lord to us is born
 Angels singing, shepherds
 kneeling,

Wise Men following a Star,
 For Christ is born

God fulfilled His promised Word,
 Sent the Saviour Christ the Lord,
 Angels glorious proclaiming,
 Peace on earth, good will to men
 For Christ is born.

Jasna Zorja, nyni schodit,
 Viflejemi Car sja rodit,
 L'udske t'ilo Boh prijmaje,
 I proviny vsi proščaje,
 Slava, slava Bohu bud. . .
 Slava, slava Bohu bud.

Silent night, holy night,
 All is calm, all is bright,
 Round yon, Virgin Mother and Child
 Holy Infant so tender and mild,
 Sleep in heavenly peace,
 Sleep in heavenly peace.

Koli jasna zvizda,
 S neba za svitila,
 Tohda Precistaja D'iva,
 Syna porodila.

Jak 'ho porodila,
 Spati 'ho vložila,
 L'ul'aj, l'ul'aj sam
 Syn Bozij,
 boja by barz spala.

Radost sja nam javl'aje,
 Diva Syna raždaje,
 Nebesa, nebesa, nebesa
 pojut, pojut. (2)
 Anhely sja udivl'ajut
 Pastyriiii poklon dajut
 Naroždennomu.

Ty Josife starenkij,
 Plače Isus malenkij
 Pomahaj, pomahaj, pomaha;
 Jeho, Jeho (2)
 Čistoj D'iva kolysati,
 I pisn Jemu zaspivati,
 Lulaj Pane nas.

Prijdite vsi virny,
 Bohaty i chudobny
 Prijdite, prijdite
 do Viflejemu.
 Prijdite, uvidim
 Carja Annhel'skaho
 Prijdite poklonimsja,
 Prijdite poklonimsja,
 Prijdite poklonimsja.
 Christu Carju.

O Come, all ye faithful,
 joyful and triumphant,
 O come ye, O come ye to
 Bethlehem;
 Come and behold Him, born
 the King of angels,
 O come, let us adore Him,
 O come, let us adore Him,
 O come, let us adore Him,
 Christ the Lord.

Radutesja vsi l'udije,
 Radost s neba nam spadaje.
 Veselaja nam novina
 Porodila D'iva Syna
 Marija, Marija, Marija.

Gather all ye people today,
 Joy to us from heaven came down.
 Great good tidings are resounding,
 Holy Mary has a Son,
 Mary---, Mary---, Mary.

Nova radost stala,
 Jaka ne byvala,
 Zvizda jasna
 nad vertepom
 Svitú vozsijala.

There was great rejoicing
 On this Christmas morning,
 O'er the manger
 softly glowing,
 The bright star was shining.



"POD TVOJ POKROV PRIBIHAJEM,
PRESVJATAJA D'IVA. "

"WE COME TO YOU FOR PROTECTION,
O MOST BLESSED MARY. "

THIS BOOK IS DEDICATED
IN HONOR OF
THE BLESSED VIRGIN MARY,
PATRONESS OF OUR
ALTAR SOCIETY,
WHOSE INTERCESSION WE ASK
FOR ALL OF OUR MEMBERS,
LIVING AND DECEASED.