

Hats Off to Volunteer

(Continued From Page 34)

- ¾ cup cheese
- ¼ cup chopped pepper
- ¼ cup grated onion
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 egg, well beaten
- ½ cup condensed tomato soup
- 1. Combine bread crumbs etc. (everything except meat)
- 2. Press beef into shape of a rectangle on a piece of waxed paper.
- 3. Spread with mixture; roll as for a jelly roll, using waxed paper as backing to start the roll.
- 4. Cut into 6 equal parts and place in a shallow pan.
- 5. Add remainder of can of soup and bake at 350 degrees for 45 minutes.

Steak and Potato Casserole

- 2 pounds potatoes
- 2 pounds round steak
- Salt and pepper
- 1 medium onion sliced
- ½ pound small mushrooms
- 2 bouillon cubes
- 1½ cups boiling water
- 1½ cups tomato juice
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon oregano
- 2 tablespoons parsley

Peel potatoes, slice thin and cover with water till ready to use. Cut meat in serving pieces, sprinkle with salt and pepper. Fry in hot fat until browned. Put meat and potatoes in casserole. Mix together sliced onions and mushrooms. Dissolve bouillon cubes in the hot water and add all the rest of ingredients.

Cover and bake at 350 degrees for 1½ hours.

Frozen Salad

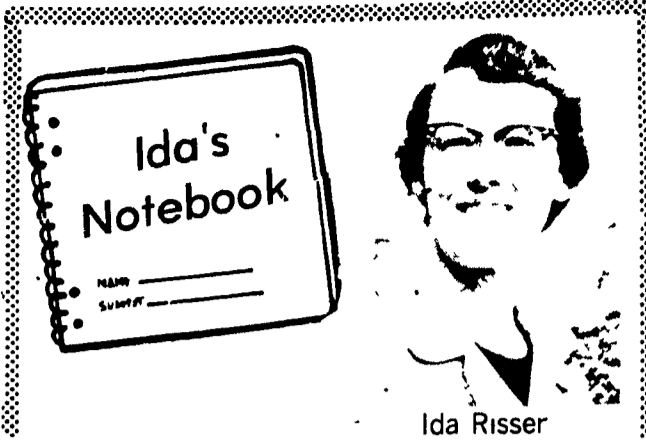
- 3 cups raw cranberries (ground or put through blender)
- 1½ cups sugar
- Stir into 2-3 cup pineapple (1-8 ¾ ounce)
- ½ cup walnuts

Mix 8 ounce cream cheese till softened. Add 1 cup heavy cream whipped or 1½ cups cool whip.

Freeze. Remove from freezer a few minutes before serving.

February's Favorite Pie

- Pastry for single crust pie
- 1 can cherry pie filling



Ida Risser

Having just finished a five year term as an active deacon in our church, I'm often asked what will you do with your extra time. I don't expect that to be a problem as there are always relatives and friends who need a helping hand. Keeping membership

- 2 eggs beaten
- ½ cup sugar
- ¼ cup melted butter
- 2 teaspoons lemon juice
- ¼ teaspoon vanilla
- ½ cup flaked coconut

Spoon cherry filling into unbaked crust. Bake in a 375 degree oven for 30 minutes. Combine remaining ingredients and carefully pour over cherries. Return to oven and bake 20 to 25 minutes longer.

Apple Oatmeal Dessert

- 4 cups apples
- ¾ cup sugar
- 1 tablespoon flour
- ¼ teaspoon cinnamon
- Pinch salt

Topping:

- ½ cup butter
- 1 cup rolled oats
- ¾ cup flour
- ½ cup brown sugar
- 1 teaspoon baking powder

Melt butter, add oats, flour and brown sugar and baking powder. Bake at 375 degrees for 30 minutes.

Delicious Drink

- 1 can (1 quart, 14 ounce) citrus cooler (Hi C)
- 1 can (12 ounce) frozen lemonade
- 1 can (6 ounce) frozen orange juice
- 1 quart gingerale

records for 1600 people took quite a bit of time. Our congregation has a continual flow of new members, but also loses many who are transferred to new jobs. This, in addition to new addresses, gave me and my typewriter a busy time.

Someone else will be filling the communion glasses, delivering flowers to the sick, serving coffee at new member receptions and attending planning meetings. One thing I've surely learned is that the work of the church doesn't get done by only attending services on Sunday mornings. My husband often says the only hands the Lord has are "our hands."

xxx

When I see the variety of things which my daughter drags to school, I can't see how she would ever walk the mile to the bus if I didn't drive her there.

One morning it is a big French cookbook and typed French word puzzles. Next time she begs some of my dried weeds and flowers for an arrangement in art class. Then again the heavy book-bag is stuffed with three or four library books. I don't know how she keeps track of everything including her gym clothes, the flute and

music books, plus a lunch box.

Of course the 10 year old isn't the only one receiving an education on an assortment of subjects. Our son spends a lot of time running the projector to show films in his school. He also makes tapes of seminars. Several first-aid courses have been taken by our children. In their free periods, they learn everything from playing bridge to marksmanship. With this background, let's hope they can pick a career they'll enjoy.

Four-fifths For Home

In the US approximately four fifths of the total spent for food represents purchases to be used in the home. Meals away from home accounted for the other one-fifth of food expenditure

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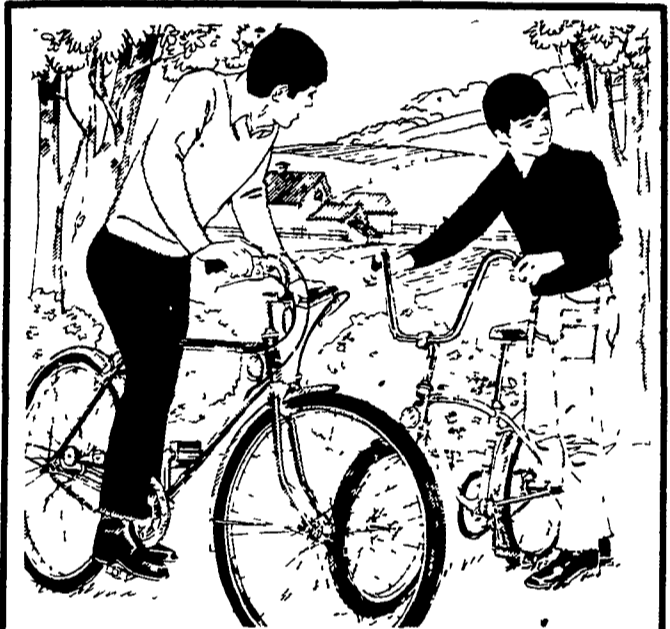
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