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Peach Cobbler

- 6 1-pound 13-ounce cans sliced peaches
- 3/4 cup cornstarch
- 2 cups water
- 5 cups sugar
- 1 tablespoon salt
- 2 tablespoons cinnamon
- 3 quarts biscuit mix
- 1 quart milk

Drain peach slices, reserving 10 cups of juice. Pour reserved juice into two 5 quart dutch ovens. Combine cornstarch and water; blend into juice. Stir in 4 1/2 cups sugar and a tablespoon of salt; bring to a boil, stirring constantly.

Fold in peach slices. Pour mixture into 4 greased 13x9x2-inch baking dishes, sprinkle with cinnamon. Combine biscuit mix, remaining sugar and milk. Drop by spoonfuls over peaches (12 or 13 biscuits per dish). Bake at 400 degrees for 25 minutes.

Bean Salad

- 5 quarts green beans
- 5 quarts yellow beans
- 1 1/2 quarts white kidney beans
- 2 quarts red kidney beans
- 4 quarts carrots
- 2 quarts onions
- 5 cups sugar
- 5 cups vinegar
- 5 teaspoons salt
- 5 teaspoons pepper

Cook each vegetable separately; drain and cool. Mix together in a large container. Mix together sugar, vinegar, salt and pepper. Stir in the vegetables. Let set a day or two in the refrigerator. Keeps well. Serves 150.

Bran Muffins

- 2 cups boiling water
- 4 cups All Bran
- 2 cups Wheat Chex
- 1 heaping cup shortening
- 4 eggs
- 5 cups flour

5 teaspoons baking soda
1 teaspoon salt
1 quart buttermilk
Soak All Bran and Wheat Chex in boiling water. Cream together shortening and eggs. Alternate milk and flour mixture with creamed ingredients. Add cereal mixture. Bake in muffin pans at 400 degrees for 20 minutes. Dough may be kept in refrigerator for 6 to 8 weeks.

Baked Macaroni And Cheese

5 pounds macaroni
17 quarts water
6 tablespoons salt
1 1/4 cups butter
10 tablespoons flour
15 cups milk
6 3/4 pounds Velveeta cheese
Cook macaroni in the salted water and drain. Make a white sauce of the butter, flour, and milk. Add flour and stir until well blended and bubbly. Slowly add milk, stirring constantly until a smooth paste is formed. Place layer of macaroni in the bottom of a greased electric roast pan. Add sliced or grated cheese and white sauce. Repeat until the roast is full. Bake at 350 degrees for 1 to 2 hours or until hot. Serves 60.

Monster Cookies

2 pounds brown sugar
12 eggs
1 tablespoon corn syrup
1 pound butter
4 cups white sugar
1 tablespoon vanilla
8 teaspoons baking soda
3 pounds peanut butter
1 1/2 cups flour
18 cups Quaker Instant Oats
1 pound M&M's
1 pound chocolate chips
Preheat oven to 350 degrees. Mix together all ingredients. Roll dough into the size of a meatball and drop on cookie sheet. Flatten dough with bottom of a flat glass. Bake the cookies for 12 to 15 minutes.

Ice Cream Is Hot

Syracuse, NY — Ice cream is a hot item in the freezer case but cool and delicious to the palate! To promote ice cream during July, which is National Ice Cream Month, the American Dairy Association (ADA), National Dairy Board (NDB) and Nabisco Brands, Inc. have joined forces to bring consumers a super scoop of a deal through the campaign, "There's Something About Ice Cream."

ADA installers have put up luscious-looking display materials in the supermarket frozen food aisles to tempt consumers into purchasing ice cream. Nabisco will also feature the free ice cream offer with similar materials in the cookie section and with end-aisle displays in the supermarket.

The ice cream promotion provides consumers with the opportunity to save on two favorite treats with one great offer in the Sunday July 14 coupon section of the newspaper. Buy two kinds of Nabisco cookies, using a 40 cents off coupon, and one half gallon of ice cream to receive a second half gallon free at the checkout counter (up to a \$2 value). In-store tear pads will also feature a mail-in version of the same offer, doubling consumers' opportunity to save on their favorite summertime treats.

In addition to the retail promotion, network television and radio advertising during the months of July and August will remind consumers that "There's Something About Ice Cream."

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