

Carolee Roland

White Fudge

~~2 C water~~

3 1/2 C sugar

1 C white syrup

1 stick oleo

9/4 oz evaporated milk

add 2 t vanilla

Cook to soft ball. don't cool. Beat.

Add 1 C nuts

one, but I can tell you how I'd make it and you can change it to suit yourself.

take

(more or less) 1 cup white sugar and 1 cup light Brown
about $\frac{3}{4}$ cup butter (don't use margarine!)

1 cup white corn syrup, large pinch salt - about $\frac{1}{2}$ tsp.

$\frac{1}{2}$ cup water (if you ~~of~~ use more you cook it longer)

Mix this together in a heavy skillet or ~~I~~ use a cast aluminum kettle - I like a skillet.

Start cooking it - slowly, and stir it most of the time

When it reaches the fudge stage ^(235°) - It won't take long

add a cup or however many you have (more the better!)

of raw, unblanched almonds.

Then cook it slowly stirring all the time to the hard crack stage 295°. You can tell when the almonds pop. Take it off the stove, add a pinch of soda - about $\frac{1}{4}$ to $\frac{1}{2}$ tsp.

Stir it in good and pour it on greased (on second thought it ~~might~~ ^{might} not have to grease it) slab. Spread it as

thin as you can, then while it's still warm pull it from all four corners to stretch it. When it cools

spread it with ~~the~~ sweet chocolate + sprinkle with
chopped nuts.

In case you're wondering about the foam, it makes it
bubbly and full of air - easier to eat. You can use
it or leave it out. I like to use it.

Well, my mouth is watering. Guess I'll have to buy a
Heath ^{my favorite!} bar on the way to the store. I've had company twice while
I was trying to write this. Hope you can make heads + tails of it.
Guess the young ones are ok. All of them we saw around home are
mean as ever. Pat's looks hadn't changed much but he was
talking a lot more. Guess you know John + Marie are moving
to Ky. Also Dot plans to come for a visit over teachers
institute. Her, mom + kids. Well, am bout to run out
of paper. If you need any more recipes you can write.
Hope this one works. Just be careful and don't scorch
it too bad. I've never cooked a batch yet I didn't burn
a little. Tastes pretty good anyway. Well take care
of yourself. And come when you can

P.S. That toffee tastes better if you
put it in a canister + age it a few
days.

Love
Betty

PECAN ROLL

2 cups granulated sugar
1 cup brown sugar
 $\frac{1}{2}$ cup white corn syrup
1 cup evaporated milk
about $1\frac{1}{2}$ cups nut meats

Combine sugar, syrup and milk; cook, stirring only until sugar dissolves, to soft ball stage (236-238)
Cool at room temperature; then beat until mixture holds its shape. Knead and shape into 2 rolls. Roll in nut meats, pressing them firmly into the candy. Slice.
This makes a big batch of candy.

ICE BOX FILLED COOKIES (Eleanor Spong's mother)

1 cup sugar	4 cups flour
1 cup brown sugar	1 tsp. soda
3 eggs	1 s sp. vanilla
1 cup butter	$\frac{1}{2}$ tsp salt

Cream shortening. Add sugar and eggs and beat thoroughly. Sift soda, salt and flour; add to the first mixture. Roll out $\frac{1}{2}$ inch thick and spread with the following mixture;

1 lb. dates, pitted and chopped
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup sugar

Cook until thick. Set aside to cool. Spread on cookies and roll up dough. Set in refrigerator and when thoroughly chilled, cut thin. Bake in 375° oven 15 minutes. (Better after stored a few days in tight container.)



Recipe: Jelly Roll

From:

Makes:

3 eggs - beat until thick

1 C sugar - beat in gradually

5 T water } Beat in all at once
1 t vanilla }

1 C flour } Beat in all at once
1 t baking powd. }
1/4 t salt }

375° 12-15 min

Chesiball

- 2 8oz cakes cream cheese
- 6 green onions
- 2 dashes soy sauce
- 2 dashes Worcestershire sauce
- 2 dashes Accent
- 2 pkg. Chopped beef,
cubed

Let cheese soften.

Mix all together. Use

1 pkg. meat in chesiball.

Roll in other pkg.

ITALIAN CREAM CAKE

5 eggs	1 teaspoon baking soda	1 cup chopped nuts
½ cup butter or margarine	1 cup buttermilk	1 teaspoon WATKINS Vanilla Extract
½ cup vegetable shortening	2 cups all-purpose flour, sifted twice	1 teaspoon WATKINS Coconut Flavor
2 cups sugar	1 cup coconut	

Separate eggs and beat egg whites until stiff; set aside. Cream butter, shortening, and sugar. Add egg yolks, one at a time, beating well after each addition. Dissolve soda in buttermilk; add alternately with flour. Beat well; add coconut, nuts, and Extracts. Fold in stiffly beaten egg whites. Pour into 3 bottom-greased and floured 9-inch cake pans, using 2 cups batter for each pan. Bake at 350° F. for 25 minutes. Makes 16 servings.

Cream Cheese Frosting

1 package (8 ounces) cream cheese, softened	1 box (1 pound) powdered sugar	1 teaspoon WATKINS Almond Extract
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½ cup butter or margarine

Combine ingredients and beat well. Spread between layers and on top of cooled cake; refrigerate. Makes 16 servings.

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Handwritten initials: H.S. & S.



Recipe: **TUNA-MACARONI SALAD/CASSROLE**

From: Marion

Makes: Serves 6 - 8

1 8oz pkg small seashell macaroni

1 8½ oz can small English peas

1 6½ oz can tuna, drained and flaked

1 cup diced cheddar cheese

1 small green pepper, diced

2 stalks celery, thin sliced

½ cup chopped sweet pickles

½ cup mayonnaise

¼ tsp pepper

mushrooms

Cook spaghetti, drain, and rinse for salad.

Add rest and mix. For casserole, heat.

Main Dishes

You'll find dozens and dozens of heaping, party meals like this flavorful Creamy Garden Spaghetti shared by Karrie Ambres of Sparks, Nevada. "This cheesy vegetable noodle dish is one of my grandmother's favorites", she explains, "I make it often when we get together."

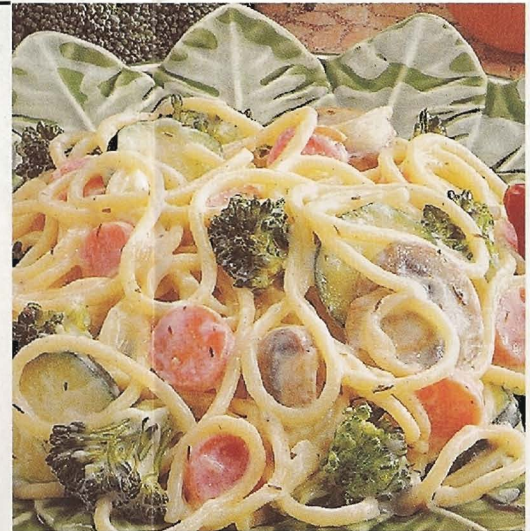
Creamy Garden Spaghetti

- 2 pound fresh broccoli, broken into florets**
- 2 cups sliced zucchini**
- 2 cups sliced fresh mushrooms**
- 1 large carrot, sliced**
- 1 tablespoon olive or vegetable oil**
- 8 ounces uncooked spaghetti**

- 1/4 cup chopped onion**
- 3 garlic cloves, minced**
- 2 tablespoons butter or margarine**
- 2 tablespoons all-purpose flour**
- 2 teaspoons chicken bouillon granules**
- 1 teaspoon dried thyme**
- 2 cups milk**
- 1/2 cup shredded Swiss cheese**
- 1/2 cup shredded mozzarella cheese**

In a large skillet, saute the broccoli, zucchini, mushrooms and carrot in oil until crisp-tender. Remove from the heat and set aside.

Cook spaghetti according to package directions. In another saucepan, saute onion and garlic in butter until tender. Stir in the



flour, bouillon and thyme until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat to low; stir in cheeses until melted. Add the vegetables; heat through. Drain spaghetti; toss with vegetable mixture. **Yield:** 4 servings.