



Banana Bread

(Grandma's Kitchen)

½ cup Butter
1 cup Sugar
2 Eggs
3 Bananas (let bananas rot for better taste)

1 tsp. Salt
1 tsp. Soda
2 cups Flour

Cream together butter and sugar

Add Eggs. Mash Bananas and add. Mix

Add Flour, Salt, and Soda to mixture and beat quickly.

**Add Chocolate chips OR Butterscotch chips OR both
(optional)

Turn into a floured-greased loaf pan

Let stand for 20 min. Bake at 350 for about 45-50min



HOMEMADE ICE CREAM

(FARM OF WEBER FAMILY)

6 Eggs (beat until lemon colored) 5 qt. (about) Whole milk
2 cups Sugar 3 pints whipping cream
4 Tbsp. Vanilla

Add Eggs Beaten

Add Sugar and Vanilla, beat until sugar is dissolved

Add Whipping cream and beat for 3 min

Pour into 5 qt. container and full up to full line with Whole milk

Place container into freezer bucket.

Pack with snow using water and generous amounts of pickling salt to make freezing slush.

Let freezer run until it labors and almost stops.

Remove from freezer bucket and put into deep freeze until ready to eat.



Mozzarella Magic

(Kitchen of Aunt Cleo)



Brown 2 lbs. Ground beef with Onions

Add 2-8 oz. cans of Tomato Sauce

Add Salt and Pepper to Taste

1 ½ tsp. Basil

1 tsp. Oregano

Simmer for ½ hour. (30min) Put in 9x13 pan.

Top with 1 cup Mozzarella and 1 cup Cheddar cheese.

Take 2 pkgs crescent rolls and break apart.

Add Sour cream on each and roll up.

Put on top of cheese and beef

Bake at 350 for 30-35min (uncovered)



Mandarin Orange Cookie Salad

(Kitchen of Mary Miller)

1 small pkg. of Instant Vanilla Pudding
1 cup Buttermilk
Stir until thick.

Add:

2 cans Mandarin Oranges (drained)

**Bananas (optional)

1 8 oz. Cool Whip

1 pkg. Keebler Fudge Striped Cookies (crush and mix well)