



STUFFED MUSHROOMS - - - - Harry L. Wolf
 Station #16 &
 David Larson
 Station #20

Ingredients--

- fresh mushrooms
- bulk Italian sausage
- garlic
- onion
- salt & pepper
- bread crumbs
- M.S.G.
- Italian Herbs
- oregano
- dry sherry
- butter
- romano cheese

Carefully hollow out stems from 18, 2 in. diameter fresh mushrooms with the tip of a teaspoon. Save stems. In fry pan, sauté 1 lb bulk Italian sausage, 1 clove minced garlic, & 1 T minced onion. Add salt and pepper to taste. When sausage is done, allow to drain. Grind sausage mix on fine disc of meat grinder. Grind & add reserved mushroom stems to the sausage mixture along with 1 C fine Italian bread crumbs, $\frac{1}{2}$ t MSG, 1 t Italian Herbs, and $\frac{1}{2}$ t oregano. Add dry sherry until mixture holds together ($\frac{1}{2}$ C or more). Pile sausage mixture into hollowed-out mushroom caps, that have been brushed with melted butter. Sprinkle tops with grated romano cheese. Place caps on greased cookie sheet, stuffed sides up, & broil about 8 minutes or till tops are light brown. Serve warm.

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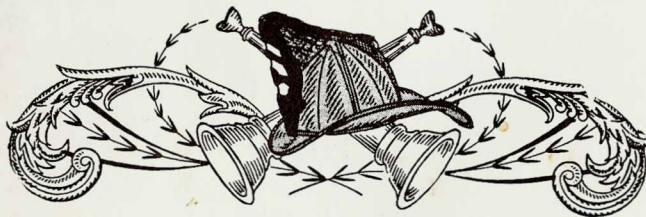


HOT CRAB MEAT DIP - - - -John Doyle
Past Brother

Ingredients--
crab meat, frozen
or canned
cream cheese
black olives
minced onion
horseradish
almonds, slivered

Mix together and heat 10 mins,
1 can undrained crab meat, 1 lg
pkg cream cheese, minced black
olives, minced onions, 1 t horse-
radish, and slivered almonds.
Serve hot on cocktail crackers

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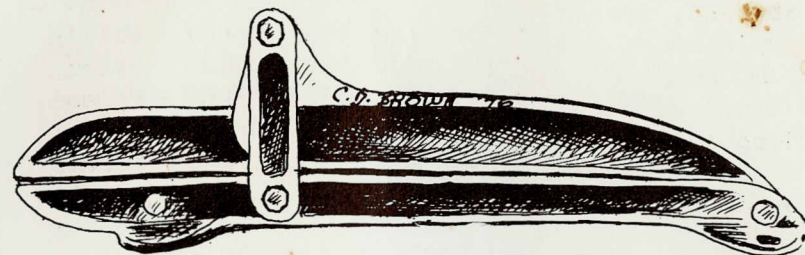
SWEDISH COCKTAIL

MEAT BALLS- - - - -David Larson
Station #20

Ingredients--
hot pork sausage
ground chuck
bread crumbs
minced onion
cornstarch
allspice
egg
milk
salt & pepper
salad oil

Combine $\frac{1}{4}$ lb pork sausage, $\frac{3}{4}$
lb ground chuck, $\frac{3}{4}$ C finely
sifted bread crumbs, $\frac{1}{4}$ C onion,
minced, $\frac{3}{4}$ t cornstarch, pinch
of allspice, 1 slightly beaten
egg, $\frac{3}{4}$ C milk, $\frac{3}{4}$ t salt, &
a few grains pepper. Mix all
together thoroughly, and shape
into small balls. Heat $\frac{1}{4}$ C of
salad oil in skillet and brown
meat balls evenly on all sides
and put in oven, at 300° for 1
hour adding a little water for
gravy. Serve in a warm chafing
dish with toothpicks.

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CHEESE OLIVE BALLS - - -Pat Mahoney
Fire Alarm

Ingredients--

sharp cheese
flour
red pepper
garlic
worcestershire
sauce
stuffed olives

Allow 1 lb sharp grated cheese
to soften at room temp, until
it is the consistency of soft
butter. Add 1 C flour. Mix in
red pepper, minced garlic, and
worcestershire sauce to taste.
Work into a dough, and press
around med size stuffed olives
from lg jar. Bake on a greased
baking sheet for 10 min, 400°.
Serve warm.

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GUACAMOLE DIP - - -George H. Strole
Station #9

Ingredients--

avocados
cream cheese
onion
tomato
green chilies
salt, pepper
garlic powder

Grind $\frac{1}{2}$ onion, $\frac{1}{2}$ tomato, and 1
sm can mild green chilies. Add
2 ripe avocados, 1 large pkg.
cream cheese, salt & pepper, &
garlic powder to taste. Whip
with an electric beater until
creamy. Serve with corn chips.

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CON CASA DIP - - - - John Schneider
Station #20

Ingredients--
onion
garlic
green chilies
canned tomatoes
old English
sharp cheese
olive oil

Sauté $\frac{1}{2}$ C chopped onion in 2 T olive oil till slightly brown. Add 1 #2 $\frac{1}{2}$ can of well drained tomatoes and 2 $\frac{1}{2}$ minced buttons of garlic. Cook until onions are done. Add 2 small cans of diced green chilies. Cut $\frac{1}{2}$ lb old English sharp cheese in sm pieces & add to skillet. Cook until cheese melts. Cover and remove from heat. Serve warm with corn chips.

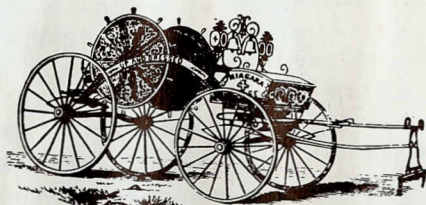
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FRESH VEGETABLE DIP - - - Ray Kramer
Station #28

Ingredients--
mayonnaise
sour cream
parsley flakes
onion flakes
dill weed
Beau Monde
seasoning
fresh
vegetables

Combine 1 C mayonnaise, 1 C of sour cream, 1 T dried onion & parsley flakes, 1 T dill weed, 1 T Spice Island Beau Monde seasoning. Mix well, and refrigerate 8 hrs. or overnight. Use as a dip for carrot sticks, cucumber sticks, celery sticks, cherry tomatoes, cauliflower, green pepper slices, radishes, or any fresh vegetables, that you choose.

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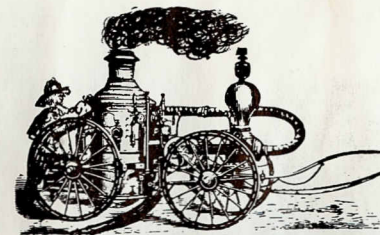
MINESTRONE- - - - - David Larson
Station #20

Ingredients--
bacon
ham
Italian sausage
garlic
onion
celery
zucchini
kidney beans
garbanzo beans
salt & pepper
soup stock
cabbage
dry red wine
tomatoes
elbow macaroni
basil
parmesan
cheese
allspice

In a heavy skillet, fry together until brown, $\frac{1}{4}$ lb. each of chopped bacon, ham and Italian sausage (salsiccia) & 2 cloves of crushed garlic. Add 1 onion peeled & sliced, 2 stalks celery, diced, 1 zucchini* sliced, salt and pepper to taste, and a pinch of allspice. Let simmer for 10 minutes. In a soup kettle, heat 2 qts. of consommé or soup stock. Put the contents of the skillet into the stock, and add 2 C shredded cabbage & 1 C dry red wine. Simmer until the vegetables are tender, about 1 $\frac{1}{2}$ hrs. Add 1-#2 can Italian tomatoes, $\frac{1}{2}$ C macaroni, $\frac{1}{2}$ C kidney & $\frac{1}{2}$ can garbanzo beans. Cook 15 min more. About 3 minutes before serving, add $\frac{1}{2}$ Cup finely minced fresh basil (1 T dried). If soup is too thick, thin with red wine, or stock. Pass a bowl of grated parmesan cheese, to sprinkle generously over each bowl of soup.

*Note; A can of Italian style zucchini may be substituted for the fresh & added with the beans.

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SPLIT PEA SOUP - - - - -Vic Allstun
Station #24

Ingredients--
split peas
celery or
celery salt
garlic salt
pepper
onion
potatoes
ham hock

In large kettle, simmer for 3 hours with 1 gallon water; 1 C celery diced or 2T celery salt 1 pound split peas, 1/8 t pepper, 1 T garlic salt, 1 fresh onion, diced, 2 med. potatoes, diced, and 1 shank ham hock, about 2 pounds. Serves 4 to 6.

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RED EYE'S - - -"Red Eye" Schmidt
PEA SOUP Station #18

Ingredients--
split peas
carrot
onion
celery
dry sherry
salt
pepper

Simmer, covered for about 2 to 3 hours; 2 Cups washed split peas, 8 C water, 1 small grated carrot, 1 small onion chopped, 2 medium stalks of celery minced, 1/2 C dry sherry, salt & pepper to taste.

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CHICKEN SOUP - - - - -Pat Mahoney
Fire Alarm

Ingredients--
margarine
chicken
celery
onion
potatoes
salt
pepper
thyme
worcestershire
sauce
tomatoes
whole kernel corn
monosodium
glutamate
paprika

Brown 1 cut up frying chicken in 1/2 C margarine. Remove and drain. Add 2 C celery and one large onion, chopped. Cook for 5 minutes. In a large kettle, simmer for 1 hour, 2 C water, 3 med. diced potatoes, cooked celery & onions. 1 1/2 t salt, 1/2 t paprika, 1 t glutamate, 1/2 t pepper, 1/2 t thyme, 1 T worcestershire and chicken. Add 1-1 lb can whole corn, drained and 1-1 lb can tomatoes. Simmer 15 minutes longer. Delicious with corn bread.

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VEGETABLE BEEF SOUP- - David Larson
Station #20

Ingredients--
stew meat
beef stock
butter
cabbage
potato
carrots
celery
onion
green pepper
garlic
salt &
peppercorns
bay leaves
marjoram
thyme
canned tomatoes
dry white wine
Madeira wine
sour cream
(optional)

Boil 1 lb. stew meat and 1 med chopped onion till tender. Add to lg soup kettle with 2 qt of consommé or beef soup stock or bouillon. In a heavy skillet, melt 3 T butter & add the following vegetables; 2 C shredded cabbage, 1 C diced potato, 1/2 C diced carrots, 1/2 C chopped celery, 1 diced green pepper, 1 clove minced garlic. Sauté for 5 mins, shaking pan constantly. Add skillet contents to boiling soup kettle along with 1 C canned tomatoes, 1 C dry white wine, 10 whole peppercorns, 2 bay leaves, generous pinch of marjoram & thyme, and salt to taste. Simmer about 2 hrs. or until vegetables are done. Add 3 T of Madeira shortly before serving. Add 1 generous T of sour cream to each bowl before adding soup.

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ELMER'S CHOWDER - - - - -Elmer Urban
Station #23

Ingredients--
celery
bacon
onion
butter
potatoes, cubed
to 1/2"
tabasco sauce
Giesha Girl
baby clams
milk

Cook separately until done, 3 C chopped celery, 4 med potatoes, cubed. Drain. Sauté 1 medium chopped onion in 1 cube butter until tender, do not brown. In a separate pan, chop and fry 5 or 6 strips of bacon. In a soup kettle, combine above ingredients with 1/2 gallon milk dash of tabasco sauce & 3 cans Giesha Girl baby clams. Heat to just below a boil & serve.

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SPLIT PEA SOUP - - - - -Vic Allstun
Station #24

Ingredients--
split peas
celery or
celery salt
garlic salt
pepper
onion
potatoes
ham hock

In large kettle, simmer for 3 hours with 1 gallon water; 1 C celery diced or 2T celery salt 1 pound split peas, 1/8 t pepper, 1 T garlic salt, 1 fresh onion, diced, 2 med. potatoes, diced, and 1 shank ham hock, about 2 pounds. Serves 4 to 6.

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RED EYE'S - - -"Red Eye" Schmidt
PEA SOUP Station #18

Ingredients--
split peas
carrot
onion
celery
dry sherry
salt
pepper

Simmer, covered for about 2 to 3 hours; 2 Cups washed split peas, 8 C water, 1 small grated carrot, 1 small onion chopped, 2 medium stalks of celery minced, 1/2 C dry sherry, salt & pepper to taste.

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CHICKEN SOUP - - - - -Pat Mahoney
Fire Alarm

Ingredients--
margarine
chicken
celery
onion
potatoes
salt
pepper
thyme
worcestershire
sauce
tomatoes
whole kernel corn
monosodium
glutamate
paprika

Brown 1 cut up frying chicken in 1/4 C margarine. Remove and drain. Add 2 C celery and one large onion, chopped. Cook for 5 minutes. In a large kettle, simmer for 1 hour, 2 C water, 3 med. diced potatoes, cooked celery & onions. 1 1/2 t salt, 1/2 t paprika, 1 t glutamate, 1/2 t pepper, 1/2 t thyme, 1 T worcestershire and chicken. Add 1-1 lb can whole corn, drained and 1-1 lb can tomatoes. Simmer 15 minutes longer. Delicious with corn bread.

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VEGETABLE BEEF SOUP- - David Larson
Station #20

Ingredients--
stew meat
beef stock
butter
cabbage
potato
carrots
celery
onion
green pepper
garlic
salt &
peppercorns
bay leaves
marjoram
thyme
canned tomatoes
dry white wine
Madeira wine
sour cream
(optional)

Boil 1 lb. stew meat and 1 med chopped onion till tender. Add to lg soup kettle with 2 qt of consommé or beef soup stock or bouillon. In a heavy skillet, melt 3 T butter & add the following vegetables; 2 C shredded cabbage, 1 C diced potato, 1/2 C diced carrots, 1/2 C chopped celery, 1 diced green pepper, 1 clove minced garlic. Sauté for 5 mins, shaking pan constantly. Add skillet contents to boiling soup kettle along with 1 C canned tomatoes, 1 C dry white wine, 10 whole peppercorns, 2 bay leaves, generous pinch of marjoram & thyme, and salt to taste. Simmer about 2 hrs. or until vegetables are done. Add 3 T of Madeira shortly before serving. Add 1 generous T of sour cream to each bowl before adding soup.

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ELMER'S CHOWDER - - - - -Elmer Urban
Station #23

Ingredients--
celery
bacon
onion
butter
potatoes, cubed
to 1/2"
tabasco sauce
Giesha Girl
baby clams
milk

Cook separately until done, 3 C chopped celery, 4 med potatoes, cubed. Drain. Sauté 1 medium chopped onion in 1 cube butter until tender, do not brown. In a separate pan, chop and fry 5 or 6 strips of bacon.

In a soup kettle, combine above ingredients with 1/2 gallon milk dash of tabasco sauce & 3 cans Giesha Girl baby clams. Heat to just below a boil & serve.

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CALIFORNIA CLAM

CHOWDER - - - - - Gil Glaesel
Station #9

Ingredients--

- smoked
- bacon
- onion
- chopped
- parsley
- potatoes
- tomatoes
- clam
- broth
- thyme
- half and
- half
- basil
- ground
- pepper
- red
- pepper
- minced fresh
- garlic
- salt
- minced clams
- fresh or
- canned

Cut 6 slices of smoked bacon in small cubes & fry in large skillet till crisp. Remove the bacon to paper towel & drain. Dice 1 large onion, & sauté in bacon fat till wilted and then transfer to paper towel. Pour off fat. Put 4 medium potatoes that have been sliced & diced, and 1½ C clam broth in a large kettle, (3 to 4 qts) and cover with water. Cook till potatoes are tender. Add drained onion and bacon, & 1 t coarse ground pepper, ½ t red pepper, ½ bunch chopped parsley, 2 or 3 cloves minced fresh garlic, 1½ t thyme 1 t basil, 5 lg tomatoes pureed in blender, or 1-lg. can stewed tomatoes. Bring to a boil, and add 3 C minced clams-fresh or canned, 1 pt half and half, & continue cooking until clams are heated. Add 1 T of flour for thickening if needed. The chowder will become richer in flavor and thicker, if allowed to sit and cool-down, then re-heated just before serving.

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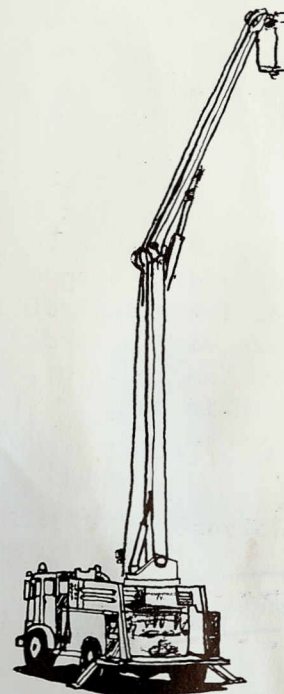
"GREEK STEW" - - - - - Harry L. Wolf
Station #16

Ingredients--

- pork loin
- roast
- onions
- garlic salt
- salt &
- pepper
- oregano
- canned
- tomatoes
- sweet tender
- peas
- olive oil
- sugar

Trim fat from a 4 lb pork loin roast. Render in large kettle and remove, you need about 2 T grease. Remove bone and brown in grease. Cut meat into bite size pieces, discarding large pieces fat. Add meat to kettle & brown. (You may have to remove the bone, but do not discard it as this adds flavor to the stew). While the meat is browning, add 2 large onions, chopped, 1 ½ T garlic salt, 2 t salt, 1 t pepper & 4 pinches oregano (not ground). Continue cooking & stirring till all of the moisture has evaporated, & bottom of pan, is light brown. Add 4-16 oz. cans tomatoes and mash as you add them. Stir and simmer 20 minutes. Add 4-16 oz cans sweet tender peas, draining all but 2 cans. Stir, add 2 T olive oil, 2 T sugar and 4 more pinches oregano. Simmer 3 hrs. uncovered, stir often and adding 2 T of olive oil, and 4 pinches oregano -TWICE- during first 2 hrs. cooking time. Remove and discard bone. Serve with hard rolls & Fetta cheese. Mixed vegetables, green beans, okra, or zucchini, may be used in place of peas. This recipe freezes very well.

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FIREHOUSE PARSNIP

STEW- - -Asst. Chief Harry A. Wolf
Retired, District 4

Although this recipe was submitted by Ret.
Asst. Chief Wolf, it was first served at
the old Station #6, on 14th and Market in
1942 by Frank Gliver, now retired.

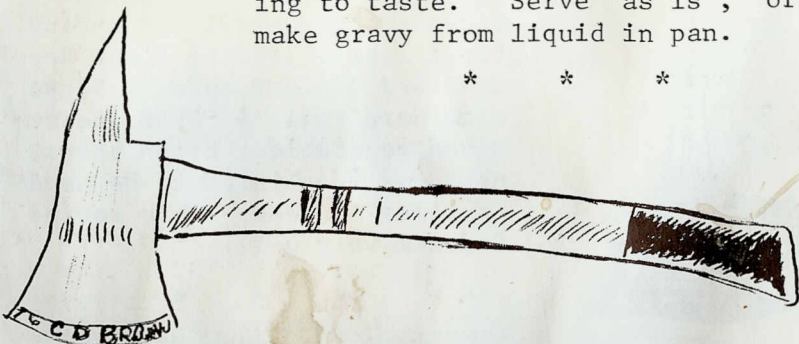
Ingredients--

- Italian sausage
- stew meat
- carrots
- onions
- parsnips
- potatoes
- salt & pepper

An "old fashioned" dutch oven works best for this recipe.

Cut into bite size pieces, 1-lb. of Italian Sausage. In a dutch oven, brown well, remove from pan & drain on paper towel. Cut 1-lb. stew meat in bite size pieces, & add to dutch oven. Brown well on all sides. Add salt & pepper to taste. Drain. In same pan, put sausage and stew meat on bottom, add 6 peeled carrots, 3 onions, peeled & cut in 1/2, 6 peeled parsnips, & 6 peeled potatoes. Add 2 Cups hot water. Cover with tight fitting lid, and bake at 325° for 2 hrs. Periodically, small amount of water may be added depending on pan size & cooking speed. The amount of meats & vegetables may vary according to taste. Serve "as is", or, make gravy from liquid in pan.

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ZUCCHINI STEW - - - Herman Monaco
Station #15

Ingredients--

- zucchini
- squash
- onion
- garlic
- olive oil
- tomatoes
- water
- salt & pepper
- basil, parsley
- oregano
- cheese
- potatoes



Cut 4 med. zucchini squash in slices about 1" thick. Slice 1 onion, and mince 2 cloves of garlic. Heat 1/8 C olive oil in a large pan or pot. Over low heat sauté squash, onion, and garlic in oil. When squash is lightly browned, add 1-#2 1/2 can tomatoes (hand squeeze before adding to remove juice.) Add 3 C water, salt & pepper to taste 1/2 t basil, a pinch of oregano, 1T parsley, & 1/4 C romano cheese. Quarter 4 large potatoes & add to stew. Cook, uncovered, over low heat for approximately one hour, or until fork will penetrate potatoes easily. Pan lid should be left slightly open during cooking time, but add a little water if broth becomes too thick. Serves 6.

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HAMBURGER STEW - - - Martin J. Lally
Station #11

Ingredients--

- potatoes
- carrots
- canned peas
- onions
- ground beef
- celery
- tomato soup

Clean and slice the following vegetables--4 large potatoes, 4 or 5 med. carrots, 3 onions, 3 stalks celery. One lge. can peas drained and 2 1/2 lb of lean ground beef, browned. Arrange vegetables in order given, always putting the ground beef on top of celery, using all of the vegetables. In a separate container, mix 2-10oz cans tomato soup, and 2-10oz cans of water together. Pour over entire mixture. Cover, cook 2 1/2 to 3 hours on low heat.

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"McNEILL'S BLARNEY
STEW" - - - - - - -Mike McNeill
Station #4

Ingredients--

stew meat
cabbage
tomato sauce
carrots
turnips
celery
boiling onions
potatoes
mixed vegetables
salt

Brown 1 lb. cubed stew meat in large pan. Add enough water to cover meat. Add ½ head shredded cabbage, 1 T salt & 1-16oz can tomato sauce. Bring to a boil. Cover and simmer 1 ½ to 2 hrs. Add 8 to 10 carrots, 8 small turnips & 6 to 8 stalks celery all cut into "stew size". Simmer for another 45 min. Add 4 to 6 med potatoes, cut up, and 12 boiling onions. Simmer 30 minutes. Add 1 #202 can mixed vegetables and thicken with cornstarch. Simmer 10 minutes more & serve.

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BUDGET BEEF STEW - - - Manny Chavez
Station #15

Ingredients--

stew meat
potatoes
carrots
onion
tomato paste
tomato sauce
green peas
parsley
flakes
oregano

Cut 1 ½ lbs stew meat in 1 inch cubes & cook till soft. Add 6 med. diced potatoes, 1 lb. pkg carrots, sliced, & 1 med chopped onion. Cook 1 hr. or till vegetables are tender. Add 2 small cans tomato sauce, 1 can tomato paste, 1 t dried parsley flakes, & a pinch of oregano. Cook 15 minutes longer. Add 1 can green peas & simmer 5 more mins. Serve with hot biscuits & salad. Serves 8.

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SEA FOAM SALAD - - - - -Pat Mahoney
Fire Alarm

Ingredients--

lime jello/
crushed
pineapple
cream cheese
cream
whipping cream

Pour 1 C boiling water over 1 pkg lime jello, and stir until dissolved. Cool. Mix 8 oz. of cream cheese & 2 T cream until smooth. Mix into jello, chill until partially set. Fold in 1 can of crushed pineapple and 1 C whipped cream. Pour into pan and chill until set.

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FROZEN FRUIT SALAD-Charles E. Matty
Retired

Ingredients--

banana
diced pineapple
maraschino
cherries
orange juice
seedless
grapes
whipping
cream
mayonnaise

In bowl, cube 1 banana. Add ½ C maraschino cherries, cut fine, ¾ C diced pineapple, ¾ Cup halved seedless grapes, ½ Cup orange juice. Mix together, ¼ C mayonnaise, & 2/3 C whipping cream, fold into fruit. Freeze for 3 hours. Serve on lettuce leaves topped with mayonnaise. This recipe may be prepared as a dessert by leaving out the mayonnaise and topping it with whipped cream and a maraschino cherry.

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CRANBERRY SALAD - - -Fred A. McDonald
Repair Shop

Ingredients--
sugar
apples
oranges
cranberries
nuts
lemon jello

Grind 2 apples, 2 oranges, 2 C cranberries, and $\frac{1}{2}$ C nuts. Mix $1\frac{1}{2}$ C sugar gently into the fruit and let stand for one hour. Add the above mixture to 2 pkgs. prepared lemon jello.

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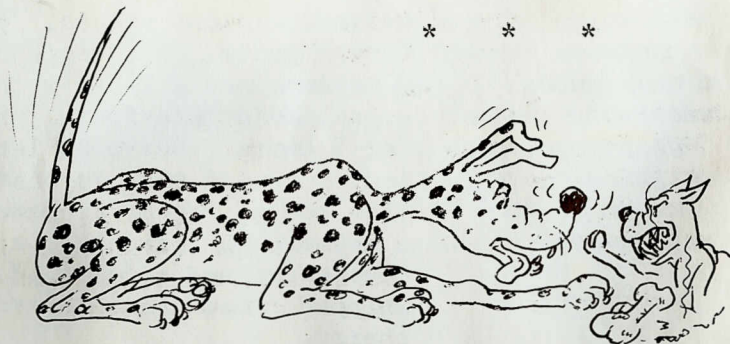


BLUEBERRY SALAD MOLD - Mike McMahill
Station #27

Ingredients--
blueberries
blueberry juice
pineapple juice
lemon juice
heavy cream
banana

Heat 1 C blueberry juice and 2 C pineapple juice. Add 2 small pkgs. lemon jello and stir until dissolved. Chill until syrupy. Fold in 1 C blueberries, 1 C of heavy whipped cream, and $\frac{1}{2}$ banana that has been whipped in a blender until frothy. Pour mixture into a mold and refrigerate until firm. Serves 8-12.

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STRAWBERRY JELLO SALAD
WITH NUTS - - - - - Bob Dunivant
Station #14

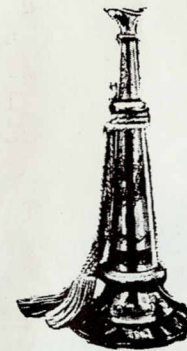
Ingredients--
strawberry
jello
strawberries,
frozen
strawberry
juice
crushed
pineapple
(drained)
bananas
chopped nuts
sour
cream

Combine:

2 pkgs. strawberry jello dissolved in 1 C boiling water.
2 pkgs. (10 oz.) of frozen strawberries that have been thawed and the juice reserved.
1 #2 can crushed pineapple, drained and the juice can be discarded.
3 bananas - mashed.
1 C chopped nuts.

Place $\frac{1}{2}$ of above mixture in a 9 X 13 dish, allow mixture to jell. Take 1 pint of commercial sour cream and spread it over congealed layer. GENTLY spoon remainder of jello mixture over the sour cream and chill until firm.

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JELLO SALAD - - Dwight "Hoss" Davie
Station #11

Ingredients--
Cool Whip
cottage cheese
lime jello
crushed pineapple
nuts
(optional)

Mix 2-3oz pkgs. of lime jello (undissolved) with 2-16 oz. cartons of cottage cheese. Add 2 cans drained, crushed pineapple, 1 large carton of Cool Whip, and mix well. Add nuts, chill and serve.

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JELLO SALAD - - - - - - -Bob Parker
Fire Alarm

Ingredients--

- 7-Up
- lime jello
- pineapple
- sour cream
- cream cheese
- nuts

Heat 3 C 7-Up to a boil, then pour it over 2 pkg lime jello. Add 1 No. 2 can pineapple, and allow mixture to jell until syrupy. To the half-jelled mix, add ½ pint of sour cream mixed with 1 pkg. cream cheese. Add 1 C nuts (chopped), mixing thoroughly & chill till firm.

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FRUIT SALAD
SUPREME - - - - - "Red Eye" Schmidt
Station #18

Ingredients--

- sugar
- flour
- eggs
- salad oil
- lemon juice
- orange juice
- pineapple juice
- heavy cream
- fresh only,
- bananas
- apples
- oranges
- pears
- grapes
- nuts

In top of double boiler, blend together 2 T flour, and 2/3 C sugar. Add 2 beaten eggs, 2 T salad oil, 3 T lemon juice, 4 T orange juice, and 1 C. of pineapple juice. Cook until thick, stirring constantly. Allow to cool, and then fold in ½ pint whipped cream. Add this chilled mixture to fresh only bananas, apples, oranges, pears, grapes, and nuts. Chill and serve.

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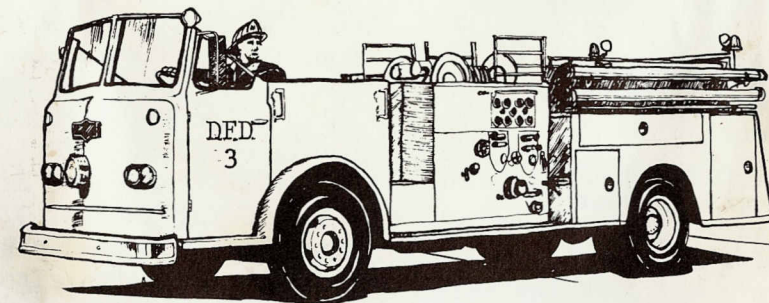
COLESLAW SOUFFLE "Red Eye" Schmidt
SALAD - - - - - Station #18

Ingredients--

- lemon gelatin
- mayonnaise
- vinegar
- salt
- shredded cabbage
- radishes
- celery
- green pepper
- onion
- lettuce leaves

Dissolve 1 pkg. lemon gelatin in 1 C hot water. Blend in ½ C mayonnaise, ½ C cold water, 2 T vinegar & ¼ t salt. Chill till partially set, then beat till fluffy. Add 1 ½ C finely shredded cabbage, ½ Cup radish slices, ½ C diced celery, 2 to 4 T diced green pepper and 1 T diced onion. Mix well and pour into individual molds or 1 qt. mold. Chill till set. To serve unmold on lettuce leaves, garnish with radish slices. Makes 6 to 8 servings.

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HOT PEPPER SALAD - - - Chuck Wagner
Station #3

Ingredients--

- fresh jalapeno peppers
- tomatoes
- garlic
- salad oil
- olive oil
- oregano
- sweet basil
- salt & pepper

Dice 2 lbs fresh jalapeno peppers, and 3 lbs fresh tomatoes into ½ inch pieces. Cover with 1½ C salad oil and ¾ C olive oil. Add 3 cloves fresh minced garlic, 1 t oregano, 1 t sweet basil, and salt and pepper to taste. Refrigerate at least 3 hours before serving. Caution: peppers may vary in degree of hotness.

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GERMAN HERRING SALAD - - - - - Roy Wisenberg Station #16

Ingredients--
potatoes
herring in
wine sauce
sweet & sour
red beets
hard boiled eggs
mayonnaise
smoked German
sausage
onion
bay leaf

Boil 2 potatoes, cut in cubes. Chop 1 small jar herring (wine sauce) in small pieces, add to potatoes. Chop 1 jar sweet and sour red beets, 3-4 hard boiled eggs, 1 German smoked sausage, and 1 small onion. Add to the potatoes along with 1 1/2 T mayonnaise and salt and pepper to taste. Add 1 bay leaf. Cover & refrigerate at least 12 hrs.

* * *

CHICKEN CURRY SALAD - - Ron McVicker Station #9

Ingredients--
chicken noodle
soup mix, dry
instant rice
celery
onion
cooked chicken
curry powder
salt
dry mustard
pineapple
mayonnaise

Pour 2 C boiling water over 1 pkg. dry chicken noodle soup & 1 C instant rice. Mix well and set aside. Toss together, 1 C celery, 2 T onion & 2 C cooked chicken, all chopped. Add 1 T curry powder, 1 t salt, 1/2 t dry mustard, 3/4 C mayonnaise, 3/4 C of pineapple & mix with soup and rice mixture, mixing altogether thoroughly. Chill, serve.

* * *

THREE BEAN SALAD - - - Ron McVicker Station #9

Ingredients--
green beans
wax beans
red kidney beans
green pepper
sugar
vinegar
salad oil
salt & pepper

Drain 1 can green beans, 1 can wax beans & 1 can kidney beans & place in bowl. Add 1/2 C chopped gr. pepper, 1/2 C sugar, 2/3 C vinegar, 1/3 C salad oil, 1/2 t pepper & 1 t salt. Mix well and chill before serving.

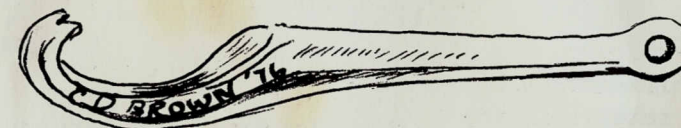
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SAUERKRAUT SALAD - - - - Earl Cayou Station #15

Ingredients--
sauerkraut
onion
green pepper
celery
sugar
pimientos
(optional)

Combine:
1 can sauerkraut-drained
1 med. chopped onion
1 chopped green pepper
1 C chopped celery
1/2 C sugar
pimientos (optional)
Stir & let stand in refrigerator for at least 12 hours.

* * *



SPINACH SALAD WITH CHEESE GARLIC DRESSING- Joe Cullen Station #16

Ingredients--
fresh spinach
onion
celery
eggs
salt &
pepper

In lg bowl, combine 6 C washed & well dried spinach, that has been torn into sm pieces, with 1 med sliced onion, 1/2 C diced celery, 4 hard-cooked sliced eggs, 1 t salt and 1/2 t pepper; refrigerate.

sour cream
lemon juice
garlic-cheese
salad
dressing
mix

Cheese-Garlic Dressing:
Combine 1 C sour cream, 3 T of lemon juice, and 1 pkg garlic-cheese salad dressing mix. Mix thoroughly & refrigerate. When ready to serve, pour dressing over spinach and toss lightly. Serves 6.

* * *

BLUE CHEESE

DRESSING- - - -Warren Fairfield
Repair Shop

Ingredients--

blue cheese
mayonnaise
sour cream
buttermilk
mono sodium
glutamate (MSG)
salt & white
pepper
sugar
lemon juice

Mix together, in a large bowl,
2 C mayonnaise, 1 C sour cream,
3/4 C buttermilk, 1/2 t M.S.G.,
1/2 t salt, 1/4 t sugar, 1 T lemon
juice, 1/2 t white pepper and 4
ounces crumbled blue cheese.
Refrigerate. Makes 1 quart.

* * *

THOUSAND ISLAND

DRESSING- - - - Harry L. Wolf
Station #16

Ingredients--

ketchup
cottage cheese
egg
salad dressing
paprika
parsley flakes
onion salt
garlic salt
cream or
milk

Mix together; 1 T ketchup, 1 C
salad dressing, 1 Cup cottage
cheese, 1/4 t paprika, 1 t par-
sley flakes, 1 hard boiled egg
chopped fine, 1/2 t onion salt,
1/2 t garlic salt & 1/4 C cream or
milk. Stir well. Cover & re-
frigerate 4 or 5 days before
serving.

* * *



Meats, Poultry, Fish & Game



NO SAMPLIN' !! ... (CHOMP!!) ... (GULP!!)
(CHOMP!!) (SWALLOW) ...



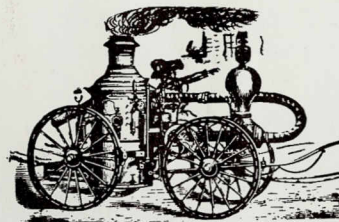
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SICILIAN MEAT LOAF - - Charlie Brown
Station #16

Ingredients--

- hamburger*
- Italian sausage*
- ham*
- tomato paste*
- eggs*
- cracker crumbs*
- sweet basil*
- oregano*
- rosemary*
- fennel seed*
- garlic powder*
- onion*
- mozzarella cheese*
- romano cheese*

Mix 4 lbs. each of hamburger & Italian sausage with 1 lg. can tomato paste, 2 eggs, 1 C of cracker crumbs, 1 t sweet basil, ½ t oregano, powdered, 1/3 t rosemary, powdered, 1 t fennel seed, ½ t of garlic powder, 1 medium sized chopped onion, & thoroughly mix ingredients. Form into flat square about an inch thick. Layer 1 lb. thin sliced ham to cover the top of meat. Lay 1 brick, thin sliced mozzarella cheese on top of ham. Sprinkle 3/4 C of romano cheese over that. Roll up the meat to resemble a jelly roll, and place seam down in baking pan. Pinch the ends of meat to seal. Bake in 350° oven 1½ hours. Sprinkle small amount of grated mozzarella cheese on top of loaf when done, and let melt. Slice & serve 8 to 10.



* * *

DRIED BEEF CASSEROLE - -Jack Bailey
Squad #2

Ingredients--

- cream of mushroom soup*
- milk*
- onion*
- macaroni*
- smoked dried beef*
- sharp cheese*

Combine 3 cans mushroom soup & 3 C milk, in a large casserole dish. Blend in 9 T diced onion, 3 C uncooked macaroni, 18oz of smoked dried beef & 3 C grated sharp cheese. Refrigerate for at least 4 hours, & over night if possible. Bake at 350° for 1 hour. Serves 9.

* * *

BACON BURGER TURNOVERS
Robert "Pinky" Sparlin
Fire Prevention Bureau

Ingredients--

lean ground
beef
onion
butter
bacon
flour
salt &
pepper
cream of
mushroom soup
sour cream
pie crust
mix

Saute' 3/4 C diced onion in 1 T butter over med. hot heat. Add 1 1/2 pounds lean ground beef, 6 strips diced bacon, 2 T flour, 1 1/2 t salt & 1/2 t pepper. Cook until meat is browned lightly, stirring occasionally. Drain excess fat. Stir 1 can cream of mushroom soup into mixture. Cover, and simmer for about 20 minutes. Blend in 1 C of sour cream & simmer 5 minutes more. Cool. Prepare your favorite pie crust or 2 pkgs. pie crust mix according to directions on pkg. Roll dough to about 1/8 in. thick. Use a coffee can to cut rounds. Put 1/2 C of meat in each round. Fold pastry over meat, sealing the edges tightly with a fork. Slit tops of pastries and brush with melted butter. Bake 15 to 20 mins. in 425° oven. Makes 24 to 30 med turnovers. Freeze unbaked pastries on cookie sheet, without slitting tops. Remove from the freezer, slit tops & bake in a 425° oven for 25 mins.

* * *

SWISS STEAK - - - Lt. Cecil Johnson
Station #15

Ingredients--

round steak
onions
green peppers
seasoned stewed
tomatoes
garlic salt

Brown 7 lbs. round steak, five sliced onions, 2 green peppers chopped, adding garlic salt to taste. Pour 4 cans of seasoned stewed tomatoes over the meat and vegetables and bake 1/2 to 3 hours in 325° oven.

* * *

PEPPER STEAK - - -Richard Huttenhow
Station #27

Ingredients--

sirloin tips
cooking oil
onion
garlic
salt &
pepper
beef bouillon
cube or soup
stewed tomatoes
cornstarch
soy sauce



Cut 1 lb. sirloin tips, 1/2 inch thick, in serving pieces. Fry slowly in 2 T oil until brown, (about 15 min.) Add 1/2 C onion, chopped, & 1 clove garlic, cut in half, during last few minutes. Season with 1 t salt & dash of pepper. Add 1 bouillon cube & 1 C water, or 1 can of beef bouillon soup. Cover and simmer 20 to 25 mins. Add 1-1 lb. can stewed tomatoes, & cook 10 mins. longer. Combine 2 T cornstarch, 1/2 C cold water and 2 T soy sauce, & stir into meat mixture. Bring to boil. Cook & stir 5 minutes longer. Remove garlic. Serve over hot noodles. Serves 4.

* * *

LIVER AND ONIONS - - - Fred Mangles
Station #20

Ingredients--

liver
onions
salt &
pepper
flour
cooking oil
cornstarch

Shake 2 1/2 lbs of thinly sliced liver in plastic bag, containing 1 t salt, 1/2 t pepper, & 1/2 C flour until meat is well coated. Brown liver in 1/2 C heated oil for 3 or 4 minutes. Place liver and 6 to 8 sliced onions alternately, in heavy roasting pan or dutch oven. Add 2 to 3 C water. Bake at 325° for 1 to 1 1/2 hrs. stirring occasionally. Add more water if needed. Use remaining flour or cornstarch & water if the juice is not as thick as desired. Serves 6.

* * *



"BLACKHAWK PASTIES" - - - Ray Moyle
Station #14

This recipe originated in England, & was brought to Central City and Blackhawk during the Colorado Gold Rush days.

Ingredients--

- potatoes
- onion
- round steak or
stew meat
- butter
- salt &
pepper
- packaged pie
crust mix



Make 2 pkgs. pie crust mix as the package directs, dividing each pkg. into 3 parts. Roll each part into a 9 in. circle. In separate bowl, make filling of 4 large potatoes, 1 large onion, and 1½ lbs round steak, all diced into bite size cubes. Divide filling into 6 parts, & place in the center of each of the circles of dough. Season with salt & pepper. Fold the crust up & around meat, crimping edges of crust all around. Make small hole in the top of each for steam to escape. Bake in a 350° oven for 1 ½ hours. During last ½ hour pour 1 T of melted butter in hole on top of pasties. Makes 6 pasties.

* * *

"PASTIES" - - - - - Harry Coven
Training Division

Ingredients--

- shortening
- flour
- suet
- milk or water
- round steak
- potatoes
- onions
- salt &
pepper
- butter

Cut ¾ C shortening into 4 C flour. Add ⅔ C of ground up suet & cut, adding enough milk or water to form a ball. Divide dough into 4 parts, roll out 1 part, & add a portion of a mix of 2 lbs. cubed round steak, 4 large cubed potatoes, 3 onions diced, salt & pepper to taste. Add 2 pats of butter on top, & pinch ends to center, & close. Repeat with remaining 3 parts. Bake on cookie sheet, 2hrs. 325°

* * *

"POT ROAST" - - - - Patrick Conboy
A LA CONBOY Retired

"This recipe is as prepared at station #9 for many years."

Ingredients--

- stew meat
- oil
- sugar & flour
- salt & pepper
- paprika & allspice
- cloves
- lemon juice
- cinnamon
- bay leaf
- tomato soup
- beef bouillon soup
- green onions
- green pepper
- carrots & onions
- celery with leaves
- potatoes & turnips
- parsley & parsnips

Cut 2 lbs. chuck roast or stew meat in bite size pieces, coat with flour, & brown in 1 T oil & 1 T sugar. Add 1 t each of paprika, pepper, cloves, allspice & cinnamon. Add 2 t of salt, & 2 T lemon juice. Add 1 bay leaf, 1 can tomato soup, & 1 can beef bouillon. Simmer till meat is done. Add any or all the vegetables listed at left of page and as many as is needed to feed your "crew". Simmer till the vegetables are just tender. Test frequently.

* * *



CANNON BALLS - - - - - Dennis Finley
Station #1

Ingredients--

- ground beef
- onion
- cream of
mushroom
soup
- flour

Form 2 lbs. of ground beef into 5 large patties. Fry in a large skillet. Add 1 lg. chopped onion while frying. Brown well, and remove from skillet. Add 2 cans cream of mushroom soup & flour & water to make a dark gravy. Put meat back in pan. Place in oven at 300° for about 1 hour. Serve with whipped potatoes, vegetable & dark bread.

* * *

"S. O. S." - - - - - John Shackley
Dist. #5, Rover

Ingredients--
hamburger
mushroom steak
sauce, New Dawn
green peas
small can
onion
Ortega green
chilies
Kitchen Bouquet
soy sauce
salt & pepper
garlic, onion &
celery salt
mashed potatoes

In a large skillet, brown two lbs. hamburger & 1 med. onion, chopped. Add 4 cans mushroom steak sauce, 1 can diced green chilies, 1 T Kitchen Bouquet, 1 T soy sauce, salt, pepper, & garlic, celery, & onion salts to taste. Let simmer for about 1 hour. Add 1 can green peas and cook till peas are hot. Serve over 6 large boiled potatoes. Serves 6.

* * *

BURGUNDY BEEF - - - - - Fred Wilder
Station #17

Ingredients--
round steak, or
beef chuck
shortening
onions
mushrooms
salt &
pepper
marjoram leaves
thyme leaves
flour
beef broth
red burgundy
wine
noodles or
potatoes

Melt 2 T shortening in a large skillet. Cook and stir 5 med. sliced onions, and ½ lb. mushrooms until onions are tender. Remove vegetables. In the same pan, brown 2 lbs. round steak or beef chuck, cut into 1 inch cubes, adding shortening if necessary. Sprinkle meat with 1 t salt, ¼ t marjoram leaves, ¼ t thyme & 1/8 t pepper. Mix 1½ T flour and 3/4 C beef broth & stir into pan. Heat to boiling, stir constantly. Boil and stir 1 minute. Stir in 1 ½ C red burgundy wine. Cover and simmer 1½ to 2 hours or until beef is tender. Stir in onions & mushrooms. Simmer for 15 to 30 minutes longer. Serve over hot noodles or potatoes.

* * *

CHOP SUEY - - - - - Robert Dieckman
Past Brother

Ingredients--
stew beef
pork
shoulder
celery
onion
cooking oil
soy sauce
salt
water
bean sprouts
bamboo shoots
sliced
water
chestnuts
mushrooms,
fresh
brown-gravy
beads
(optional)
cornstarch
rice or
chow-mein
noodles

Cube 1½ lbs. stew beef and, 1½ lbs. pork shoulder into 1 inch pieces. Cut 1 sm. stalk celery in ½ inch slices crosswise and dice 1 sm. onion. Brown meat, celery, and onion in 2 T heated cooking oil. Mix in 2 T soy sauce while browning, & sprinkle with salt. Add water to cover ingredients and simmer 1 hour. Drain and add 1-#2½ can bean sprouts, 4oz bamboo shoots and 4oz sliced water chestnuts. Slice and add 6 to 8 fresh mushrooms, and simmer for 1 additional hour. For darker broth, add small amount of brown-gravy beads. Five minutes before serving add 1 T cornstarch dissolved in water to thicken. Serve over fluffy, cooked rice or with chow-mein noodles. Serves 5.

* * *

HAMBURGER RICE
BALLS - - - - - Dwight "Hoss" Davie
Station #11

Ingredients--
hamburger
salt
uncooked instant
rice
shortening
tomato soup
mushrooms
whole cloves

Mix 1 lb. hamburger, ¼ t salt, & ½ C instant rice. Form into 1 to 2 inch balls. Place in a deep pan, with a small amount of shortening, brown on 1 side. Turn balls in pan, & add 1 can tomato soup, 1 sm. can mushrooms and 5 or 6 whole cloves. Simmer about 45 minutes.

* * *

ROUND STEAK - - - - -Bob Bonfante
Station #7

Ingredients--
round steak
dry onion
soup mix
cream of
mushroom soup

Place 2 lbs. round steak in a large piece of foil or shallow pan. Pour 2 cans mushroom soup on top. Sprinkle with 1 pkg. dry onion soup. Seal foil well or cover the pan tightly. Bake 1 to 2 hrs. at 375°. Serves 4.

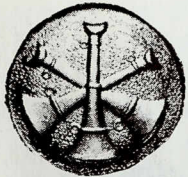
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FRENCH DIP
SPECIAL - - - - "Red Eye" Schmidt
Station #18

Ingredients--
English rolled
roast
garlic buds
onion
carrots
potatoes
beef bouillon
dry mustard
onion salt
worcestershire
sauce
tabasco
black pepper
red wine
french bread, or
hard rolls

Split 3 garlic buds. Pierce a 5 lb. English rolled roast and implant garlic. Place roast on rack in roasting pan, and bake in a 350° oven for 45 minutes. Remove roast from oven and add 1 C red wine, 1 C water, 1 lg. onion, 5 med. carrots & 5 med. potatoes. Cover and return to oven until meat is cooked to your liking. Take roast out of pan, and set aside until carving time. To make "dip", remove ½ of liquid from roasting pan, and reserve to make a gravy if desired. To liquid in pan, add 1 can beef bouillon, ½ t onion salt, ½ t dry mustard, 4 drops tabasco sauce, 1 T worcestershire sauce, dash pepper and 1 C red wine. Bring to boil and simmer a few minutes. Carve roast, & serve on french bread or hard rolls with "dip aus jus" in sauce dishes.

* * *



"STANLEY ROAST" - - - Stan Lochrie
Station #28

Ingredients--
blade chuck
roast
garlic
oil
carrots
celery
onion
sherry

Cut 2 cloves of garlic into 4 pieces, and push into 4 knife slits in a 4 to 5 pound chuck roast (garlic powder, to taste, may be used). Brown meat in a sm amount of oil in fry pan, & place on rack in dutch oven or roaster. Add 2 carrots, 1 onion 3 stalks celery, & ½ C sherry. Cover with lid. Simmer on top of stove until tender, about 3 hours adding liquid if needed. Remove roast & discard the veg. Depending on amount of gravy wanted, add beef stock, wine & water & thicken with flour and water. Let meat rest 20 to 30 mins. before slicing thin across the grain.



* * *

ROCKY MOUNTAIN OYSTERS
IN BEER BATTER - - - Dave Dempsey
Pumper #2

Ingredients--

rocky mountain
oysters (12)
flour
baking
powder
sugar
salt
egg
salad
oil
beer

Mix together 1 C flour, 1 t of baking powder, 1 T sugar & 1 t salt. Add 1 egg and 1 T salad oil, mixing well. While stirring add 4 to 5ozs. beer until batter is consistency of thin, but not too thin, pancake batter. Skin, & quarter rocky mountain oysters, dip in batter, covering well. Deep fry at 375° to 400° for about 7 min. or until a little darker than golden brown. Meat should not be dry but tender & slightly spongy.

* * *

POT ROAST WITH SOUR

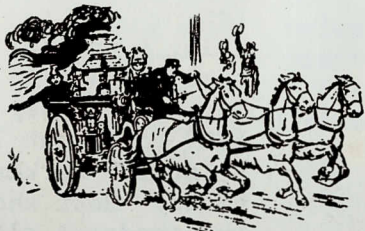
CREAM GRAVY - - - -Lonnie LaRusso
Repair Shop

Ingredients--

flour
salt &
pepper
chuck
roast
oil
water
vinegar
dill weed
potatoes
carrots
zucchini
sour
cream

Mix 2 T flour, 1 t salt, and $\frac{1}{2}$ t pepper. Dredge a 2 $\frac{1}{2}$ pound roast with this mixture. Melt 1 T oil in large skillet, or a dutch oven. Brown meat, add $\frac{1}{2}$ C water & $\frac{1}{2}$ t vinegar. Sprinkle 1 t dill weed on the meat. Cover tightly, & simmer 3 hrs. One hour before serving time, add 5 potatoes, 5 carrots, and 1 lb. zucchini, all quartered. Season vegetables with salt. To make Sour Cream Gravy, remove roast and vegetables from pan. Pour drippings from pan to bowl, leaving brown particles in pan. Return 1T drippings Blend in 1 T flour, & cook over low heat stirring until smooth and bubbly. Remove from heat. Add enough water to drippings to measure 1 C liquid. Stirring, add liq. to flour mix in pan. Heat to boiling. Stirring constantly, boil 1 minute. Add 1 C sour cream and 1 t of dill weed. Heat thoroughly. Makes about 2 C gravy. Roast serves 6.

* * *



SWEDISH CABBAGE ROLLS - -Jim Monseu
Station #21

Ingredients--

cabbage leaves
egg
salt &
pepper
onion
ground beef
instant rice
tomato sauce
brown sugar
lemon juice

Immerse 6 large cabbage leaves in boiling water for 3 min. or just till limp, Drain. In bowl combine 1 egg, 1 t salt, dash pepper, $\frac{1}{2}$ C diced onion, 1 lb. ground beef & $\frac{3}{4}$ C of instant rice. Mix well. Split heavy center vein of cabbage leaves. Place $\frac{1}{2}$ C of the meat mixture on each leaf. Fold in sides, & roll ends over meat. Place in 12X7 $\frac{1}{2}$ X2 inch baking dish. In a separate bowl blend 1-15oz can tomato sauce, 1 T brown sugar, & 1 T lemon juice. Pour over cabbage rolls. Bake 1 $\frac{1}{2}$ hours at 350°. Baste once or twice with sauce. Serves 6.

* * *

GOLOMPKIES - - - - Francis Makowski
Station #9

Ingredients--

hamburger
onion
instant rice
eggs
tomato soup
cabbage
salt &
pepper

Mix 4 pounds of hamburger with 1 large chopped onion, 2 C of cooked minute rice, salt & pepper to taste, 6 eggs, and 1 lg can of tomato soup. Par boil 1 large head of cabbage until just limp. Separate the leaves and drain. Fill the leaves with meat mixture, and bake in 350° oven for 1 hour. Serves 8.

* * *



CABBAGE POCKETS - - - Clair Burton
Station #28

This recipe, with minor changes listed below, was also submitted by Bob Werner, Station #19, and Jack Finley, Station #9.

Ingredients--

*hamburger
cabbage
mono sodium
glutamate
onion
salt &
pepper
yeast
sugar
milk
shortening
flour*



Cabbage filling: Brown 1 lb. hamburger in a large skillet & drain. Blend in 3 C shredded cabbage, $\frac{1}{2}$ t M.S.G., $\frac{1}{2}$ chopped onion, $1\frac{1}{2}$ t salt, dash pepper & $1\frac{1}{2}$ C water. Mix well, bring to boil, reduce heat, & simmer uncovered, until water evaporates. Cool.

Dough for filling: In a large bowl, put 1 pkg. yeast, 2 t of sugar & $\frac{1}{4}$ C warm water. Set aside 5 min. Blend in $\frac{3}{4}$ C of milk that has been scalded and cooled to lukewarm, 1 T shortening, $\frac{1}{2}$ t salt and 2 C flour. Mix well. Turn dough on floured bread board and knead until smooth. Place dough in bowl & cover with a damp cloth until double in size (about 30 min). On floured board, roll into a rectangle $\frac{1}{4}$ in. thick. Cut in 5 in. squares. Place 2 heaping T filling in each square & fold dough over meat, pinching edges together. Mold gently into circular shapes, placing seam side down on greased pan. Let rise in warm place 20 min. Bake 375° 30 min or until done.

Jack & Bob prepare this recipe much the same except they use hot roll mix for pastry, brushing it with melted butter before baking, and Bob steams cabbage, onion & browned beef in a steam pot.

* * *

BEEF STROGANOFF- - - Harold Kellogg
Retired

Ingredients--

*beef
salt &
pepper
paprika
butter
onion
fresh
mushrooms
flour
sour
cream
tomato
paste
worcestershire
sauce
sweet
pickles
nutmeg*

Cut $1\frac{1}{2}$ pounds of good, choice beef into julienne strips, 1 inch long & $\frac{1}{4}$ inch wide. Salt, pepper, & paprika to your own taste. Heat 2 T butter in pan and sauté beef quickly on hot fire until med. rare. Remove meat from pan. In the same pan sauté 2 T finely chopped onion & cook until about half done. Add $\frac{1}{2}$ lb of sliced fresh mushrooms, adding more butter if needed. Sprinkle 1 T of flour over mushrooms. Add 2 C sour cream, stirring constantly. To this add 1 t tomato paste, $\frac{1}{4}$ t salt, $\frac{1}{2}$ t worcestershire sauce 3 finely sliced sweet pickles, & $\frac{1}{2}$ t nutmeg. Return meat to sauce. Serve hot over toast or rice.

* * *

HAMBURGER CASSEROLE - Roy Wisenberg
Station #16

Ingredients--

*hamburger
noodles
mushroom soup
green pepper
onion
whole corn
sliced pimientos
sour cream
salt & pepper
sage
chili powder
potato chips
crushed*

Cook 4 C noodles as per package directions. Drain. Brown 2-lbs hamburger, 1 onion, diced, and 1 green pepper, diced. Drain off grease. Add 2 cans mushroom soup, 1 can of drained corn, 1 C sour cream, pepper & salt, pimientos, dash of sage, 2 dashes chili powder, and the noodles. Mix thoroughly. Put in large greased baking dish & top with crushed potato chips. Bake for 1 hour at 350° .

* * *

CHOPPED SUZIE- - - - Dave Dempsey
Pumper #2

Dave admits that this recipe was "stolen" from John Riordan at Station #8.

Ingredients--

- pork, cubed
- bell peppers
- onions
- celery
- bean sprouts
- beef consommé
- Chinese mixed vegetables
- mushroom pieces & stems
- soy sauce
- worcestershire sauce
- cornstarch
- instant rice, cooked
- dry Chinese noodles

Brown 4 lbs. cubed pork in lge pot. Add ½ C each-soy sauce & worcestershire sauce, & 2 cans beef consommé. Simmer 45 mins. Add 2 lg. peppers, 2 onions, 1 lg. bunch celery (all chopped) 2 cans bean sprouts, 2 cans of Chinese mixed vegetables, and cook on med. heat for 15 or 20 minutes. Add 1 lge. can mushroom pieces and stems. Thicken to desired consistency with water & cornstarch mix. Simmer 20 minutes more. Serve over 1 lb. instant cooked rice, and 2 large cans Chinese dry noodles. Serves 8 to 10.

* * *

SPICY POT ROAST- - - - John Doyle
Past Brother

Dredge a 3 - 4 lb pot roast in flour. Melt 1 T shortening in lg. skillet; brown meat slowly on all sides. Add 1 med chopped onion, salt & pepper to taste, ¼ C ketchup, ½ T garlic salt & ¼ t each of--rosemary, mustard, marjoram & thyme. Add 1½ C water & 1 bay leaf. Cover & simmer 2 ½ to 3 hrs. Remove meat, add 1 small can mushrooms to juice and thicken for gravy.

* * *

CHEESE MEAT
LOAF- - - - Chief Myrle K. Wise
Headquarters

Ingredients--

- ground beef
- bread crumbs
- process american cheese
- onion
- green pepper
- salt
- bay leaf
- thyme
- garlic salt
- eggs
- seasoned tomato sauce

Mix together thoroughly-1½ lbs ground beef, 1½ C bread crumbs, 2/3C of diced process american cheese, ½ C chopped onion, 2 T chopped green pepper, 2 t salt, 1 bay leaf crushed, a dash of both thyme & garlic salt. Add 2 beaten eggs to one-8 oz. can seasoned tomato sauce blending well into meat mixture. Form 2 loaves & bake at 350°, about 1 hr. Cool thoroughly. Wrap & freeze. To serve, heat unwrapped at 350° about 1 ½ hrs. or until heated through.

* * *

DOUBLE CHEESE DELIGHT - Fred Wilder
Station #17

Ingredients--

- medium noodles
- ground beef
- onion
- celery
- tomato sauce
- salt
- cottage cheese
- cream cheese
- sour cream
- tomato

Heat oven to 350°. Cook 4 oz. of medium noodles according to pkg. directions. In lge skillet, cook and stir 1-lb ground beef, 1/3 C chopped onion, and 1 T chopped celery, until meat is brown, and onion is tender. Drain fat. Stir in 1-8oz. can tomato sauce & 1 t salt. Bring to a boil, reduce heat, simmer 1 minute. Remove from heat, & stir in ½ C cottage cheese, ½ C sour cream, 1-3 oz. package cream cheese & the noodles. Put in an ungreased 1 ½ qt. casserole. Slice & arrange one medium tomato on top. Cover and bake 30 minutes. Serves 4.

* * *

STATION 8 EGGS, OR

"ZOOMARAMA" - - - John Shackley
Dist. #5, Rover

Ingredients--

Italian sausage
eggs
mushroom stems
& pieces
Ortega mild
green chilies
condensed milk
green onions
mozzarella cheese
romano cheese
salt &
pepper

Preheat oven to 325°. Mix two dozen eggs and ½ large can of condensed milk until light and fluffy. 1½ lb. Italian sausage cut in small pieces, & browned Drain. To egg mixture, add one sm. can mushroom pieces, 1 sm. can diced green chilies, 1 bun. chopped green onions and 12oz. of shredded mozzarella cheese. Stir, add sausage, salt & pepper to taste. Pour into well greased baking dish. Sprinkle top lightly with grated romano cheese. Cover and bake about 1 hour or till mixture is firm and raised. Serves 6.

* * *

ENGINE THREE

CASSEROLE - - - - - Ron Moeder
Station #3

Ingredients--

hamburger
pork sausage
green pepper
celery
onion
canned
mushrooms
tomato sauce
tomato soup
Grandma's frozen
egg noodles
longhorn
cheese

Crumble & brown in a large pan 1 lb. sausage & 2 lbs. hamburger. Drain. Sauté 2 C diced green pepper, 2 C diced celery, 1 med. diced onion and 1-4 oz. can sliced mushrooms until all are tender. Cook 2 pkg Grandma's noodles as pkg. directs. Combine these ingredients with 2 #303 cans of tomato sauce, & 1 can of tomato soup in a lge. casserole. Bake in a 350° oven for 35 minutes. Sprinkle 1 lb grated longhorn cheese on top, and bake another 10 min. until cheese is melted. Makes about 8 generous servings.

* * *

STUFFED PEPPERS - - - - Jack Bailey
Squad #2

Ingredients--

bell peppers
sauerkraut
rice
onion
ground beef
tomato sauce
green chili sauce
salt & pepper
garlic salt

Simmer 8 bell peppers in boiling salted water for 5 minutes Remove & drain. Mix thoroughly, 1-16 oz can sauerkraut and juice, 2/3 C raw rice, 1 lb. ground beef & 1 chopped onion. Divide into 8 parts. Fill each pepper with 1 part. In a separate bowl mix 16oz can tomato sauce, 1 can green chili sauce, salt, pepper, & garlic salt to taste. Put peppers in baking dish. Pour sauce mixture over all. Bake in 350° oven about 1½ to 2 hours. Serves 8.

* * *

SWISS STUFFED

GREEN PEPPERS - - - Don Kroening
Station #15

Ingredients--

green peppers
salt
bacon
onion
egg
cooked rice
milk
swiss cheese
pimientos

Cook 6 medium green peppers in boiling salted water for five minutes. Drain. Sprinkle the insides generously with salt. Cook 8 slices of bacon until crisp. Drain & crumble. Remove all but 2 T bacon grease from pan. Add ½ Cup chopped onion, cook till transparent. Combine 1 slightly beaten egg, 3 C hot cooked rice, 1/3 C milk, 1 ½ C (6 oz.) shredded swiss cheese, 2 T chopped pimiento, the cooked onion & 3 T crumbled bacon. Mix well and spoon mixture into peppers. Place in shallow baking dish. Sprinkle remainder of crumbled bacon on top. Bake at 350°, for 25 minutes. Makes 6 servings.

* * *

ROLLED CABBAGE
 SYRIAN STYLE - - - - Tony Haker
 Station #24

Tony stresses that this recipe begins at the grocery store when you shop for the makings. You may purchase small, medium or large heads of cabbage, but they must be light weight, and smooth textured.

Ingredients- Have butcher bone & grind ½ leg spring lamb with no fat. Meanwhile, fill a lg kettle ½ full of water & heat till hot but not boiling. Cut out hearts of 7 lbs cabbage. Boil 1 cabbage head at a time till tender. Take off 1 leaf at a time & put in colander until drained & cool. Cut out heavy stems until leaves are smooth & will roll neatly.

- lamb*
- cabbage*
- ground beef*
- rice*
- lemons*
- fresh tomato*
- paste*
- canned tomatoes*
- garlic*
- salt & pepper*
- dry mint flakes*

Wash 1 3/4C rice in cold water by rubbing lightly in palm of your hand till water is clear. Mix rice, 1 lb ground beef, lamb, 1 T pepper & 2 T salt in a lge bowl. Add cold water while mixing, so meat remains moist. Spread leaves & put meat in center, lengthwise, staying away from ends. Roll, then squeeze so rolls will stay together. Set on a tray till all are complete.

Place extra cabbage and cut up cabbage hearts in a kettle with 2 C water. Add cabbage rolls in layers adding a clove of garlic, & salt & pepper, after each layer. On top layer add 1 lg can whole tomatoes & 3/4 can tomato paste. Sprinkle 1 T dry mint flakes on top. Squeeze juice from 2 fresh lemons on tomatoes. Set an old dinner plate or snug lid on kettle & cook on high heat till bubbling, about 15 min. Reduce heat & simmer for 1½ hours.

* * *

BARBECUE SPARERIBS - - Pat Mahoney
 Fire Alarm

Ingredients--
spareribs
ketchup
onion
worcestershire
sauce
mustard
lemon juice
brown sugar

Salt & pepper spareribs, & put in 300° oven for 2 ½ hrs without a lid. Drain off fat. Mix together, 1 C ketchup, 1 onion chopped, 2 T mustard, 2 T worcestershire, ¼ C of brown sugar & 2 T lemon juice. Pour over ribs. Cover & cook 2 more hours in 300° oven.

* * *

SOUTHERN STYLE RIBS - Dave Donnelly
 Station #2

Ingredients--
southern style
ribs
tomatoes
ketchup
brown sugar
tabasco
sauce
salt & pepper

Salt and pepper desired number of southern (country) ribs. In 350° oven, brown ribs for 1 hr. Drain grease from pan. Make a sauce from 2-15 oz. cans tomatoes, 1-16 oz bottle ketchup & 1-1 lb box brown sugar. Add few drops of tabasco sauce. Pour over ribs & bake 1 to 1½ hours more at 350°.

* * *

PORK CHOPS IN
 GRAVY - - - - - Bob Moseley
 Station #8

Ingredients--
pork chops
cream of
chicken
soup
water

Brown pork chops in a pan. Mix 1-10½ oz. can cream of chicken soup and ½ can water together. Pour over meat and bake 2 to 3 hours at 275°.

* * *



HAM ROLLS - - - - - Leo Schamberger
Station #9

Ingredients--

ham, cubed
med. sharp cheese
salad dressing
onion
hard boiled eggs
hamburger buns
chili sauce

Combine 1/2 lb. (2 C) cubed ham,
1/2 lb. (1/2 C) cubed cheese, 1/3
C diced onion, 1/2 C chili sauce,
3 T salad dressing, & 2 boiled
eggs, diced. Spoon mixture in
hamburger buns, wrap in foil &
bake for 10 minutes at 400°.

* * *

HOT MUSTARD FRUIT SAUCE FOR

BAKED HAM- Asst. Chief Ted Roorda
District #7

Ingredients--

butter
brown sugar
prepared
brown
mustard
sliced
peaches
pineapple
chunks
bananas

Blend 1/2 C melted butter, 1/2 C brown
sugar, & 2 T prepared brown mustard
Reserve 1/2 C for topping. In a 1 qt.
casserole, combine 1 lb. can sliced
peaches, drained, 1-13 1/2 oz can pine-
apple chunks, drained, & 2 lg. med
ripe bananas, peeled & cut on diag-
onal in 1" chunks. Mix with sugar &
mustard mix, & bake 40 min. at 325°
Serve on baked ham.

* * *

CORNED BEEF - - - - - -Bob Parker
Fire Alarm

Ingredients--

corned beef
onion
parsley
orange
lemon
green pepper
oregano
rosemary
nutmeg
cinnamon
ground cloves
liquid smoke
dill seed
bay leaves

In lg kettle, cover a 4 to 5 pound
corned beef brisket with water. Add
1 med onion, quartered, about 3 or
4 stalks parsley or celery tops, 1
quartered unpeeled orange, lemon, &
1/2 green pepper. Add 1/2 t each of the
following; oregano, rosemary, nut-
meg, cinnamon & ground cloves. Add
1 1/2 t each of liquid smoke and dill
seed. Add 2 bay leaves & allow meat
to simmer for 5 to 6 hours. Serve
with cabbage that has been added to
kettle about 1 1/2 hrs before meat is
done, or cooked separately.

* * *

CHICKEN, PLENTY GOOD -"Red Eye" Schmidt
Station #18

Ingredients--

instant
uncooked rice
onion
celery
chickens
mushroom soup
cream of
celery soup
beef bouillon
cubes
dry onion soup
(Wylers)
milk

Grease large baking pan & pour
in 14ozs. instant rice. Dice 1
large onion & 2 stalks celery,
and spread over rice. Combine
1 can mushroom soup, 1 cream of
celery soup, 4 beef bouillon
cubes with 1 can milk and stir
until well mixed. Pour on top
of rice. Place 2 cut-up frying
chickens on rice. Sprinkle 1
pkg. dry onion soup mix over
chickens. Cover and bake in a
350° oven, 1-1/2 to 1-3/4 hrs.
Serves 8 to 10.

* * *

SWEET & SOUR CHICKEN - -Bill Giller
Station #17

Ingredients--

carrots
celery
onion
shortening
pineapple tidbits
& syrup
cornstarch
soy sauce
cooked chicken
chicken bouillon
cube
cooked rice

In large skillet, cook & stir
1 C julienne strips of carrots
1 C sliced celery and 1 medium
onion (1/2 C) diced, in 1 T short-
ening until onions are tender.
Drain 1-8oz can pineapple tid-
bits (reserve syrup). Add enough
water to syrup to measure 1 1/2 C
liquid and blend with 2 T corn
starch & 2 T soy sauce. Stir
into vegetables. Add 1 bouil-
lon cube. Cook and stir con-
stantly till the mixture boils
and begins to thicken. Stir &
let mix boil 1 minute. Stir in
1 1/2 C cooked chicken, and the
pineapple. Reduce heat, cover
and simmer 10 minutes or until
thoroughly heated. Serve over
2 C cooked rice. Serves 4.

* * *

TURKEY A-LA-KING - - - - Bob Werner
Station #19

Ingredients--

mushroom stems
and pieces
green pepper
oleo
flour
salt &
pepper
cream
chicken bouillon
turkey or
chicken
English
muffins

Drain 1-6oz, can mushroom stems and pieces, reserving liquid. Brown mushrooms, and $\frac{1}{2}$ C, chopped green pepper in $\frac{1}{2}$ Cup of oleo, for about 5 mins. Add $\frac{1}{2}$ Cup flour, $\frac{1}{2}$ t salt & $\frac{1}{2}$ t pepper, cook till bubbling. Remove from heat. Stir in 2 C light cream, $\frac{1}{2}$ C mushroom liquid and 1 $\frac{3}{4}$ C chicken bouillon. Boil mixture for about one minute. Add 3 C cubed, cooked chicken or turkey, and heat to serving temp. Serve over toasted English muffin halves.

* * *

CHICKEN OR TURKEY CASSEROLE - - - -

Asst. Chief Harry A. Wolf
Retired, District 4

Ingredients--

chicken or
turkey
cornbread
stuffing
french style
frozen green
beans
mushroom
soup or
celery soup
milk
butter
celery
onion

Cook, bone and coarsely cut up chicken or turkey; three cups are needed for this recipe. Sprinkle $\frac{2}{3}$ Cup of cornbread stuffing crumbs in bottom of a well greased, shallow, baking dish. Add diced chicken. Thaw one pkg of frozen french style beans-enough to separate & arrange on the top. Combine 1 can mushroom soup and $\frac{1}{2}$ C milk and spoon over beans. Combine $\frac{1}{2}$ C hot water, 1 lg. stalk of celery, chopped, and $\frac{1}{2}$ C onion chopped with $\frac{1}{2}$ C stuffing mix. Mix well. Spoon over soup. Dot top generously with butter. In 400° oven bake, uncovered for 30 min. or until top is brown. Serves 4 to 6.

* * *

BARBEQUED CHICKEN - - - Jack Bailey
Squad #2

Ingredients--

chicken
catsup
vinegar
lemon juice
worcestershire
sauce
butter
cayenne pepper
brown sugar
salt
dry mustard
chili pepper
paprika

Clean & cut-up 1 chicken. Put in roaster pan. Mix together, 3 T catsup, 2 T vinegar, 1 T lemon juice, 2 T worcestershire sauce, 4 T water, 2 T butter, melted, $\frac{1}{2}$ t cayenne pepper, 4 T brown sugar, 1 t salt, 1 t dry mustard, 1 t chili pepper, 1 t paprika. Mix well. Pour over chicken. Cook at 350° for two hours.

* * *

CHICKEN ROMA - - - - Pat Mahoney
Fire Alarm

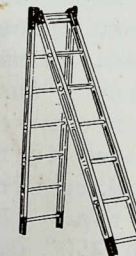
Boned chicken breast is filled with
salami stuffing & grilled slowly...

Ingredients--

chicken
breasts
green
onion
butter
bread
crumbs
soft
salami

Bone six chicken breasts, about 12 ozs. each, leaving skin in place. Place flat, skin side down, on cutting board. Sauté 2 T finely chopped green onion in 3 T butter until soft, in a small frying pan. Stir in $\frac{1}{2}$ C fresh bread crumbs, and $\frac{1}{2}$ lb finely chopped, soft salami, until moist. Divide stuffing into 6 parts; spoon along the hollows in breasts. Completely fold edges of chicken over and fasten with wooden picks. Melt $\frac{1}{3}$ C butter in small saucepan on grill; brush part over each piece of chicken. Put chicken on grill, butter side down about 6 in. above coals. Grill 20 min., brush again with butter; turn. Grill 20 min. more or until chicken is tender and golden. Remove picks & serve.

* * *



CHICKEN SUPREMO- - - - Stan Lochrie
Station #28

Ingredients--
chicken
parsley
salt & pepper
sour cream
mushrooms
butter
cream of
celery soup
sherry, or
Marsala wine

Combine 6 pieces of chicken, (legs & thighs or both) with 1 T chopped parsley and salt and pepper to taste. Let stand $\frac{1}{2}$ hour. Meanwhile mix 8 oz sour cream, $\frac{1}{4}$ lb sliced fresh mushrooms* sautéd in $\frac{1}{2}$ cube butter 10 $\frac{3}{4}$ oz. can cream of celery soup & 4 oz. sherry or Marsala wine. Pour mix over chicken in a casserole. Place the covered casserole in preheated 350° oven for 2 hours, removing the cover the last 30 mins. Serve over rice, noodles, or spatzle

*1 can cream of mushroom soup, may be substituted for the cr. of celery soup and fresh mushrooms.

* * *



GERMAN CHOW MEIN - - - -Bob Schmidt
Squad #2

Bob says this recipe is for 10
fireman or 15 other people.

Ingredients--
chinese noodles
cream of
mushroom soup
chinese mixed
vegetables
bean sprouts
boned chicken
canned deveined
shrimp
cashew nuts

Layer ingredients in a large roaster pan in order given: 3 large cans of the dry chinese noodles, 3 cans chinese mixed vegetables, 1 can bean sprouts, 3 cans boned chicken, 3 small cans shrimp, 2 packages cashew nuts, 3 cans of mushroom soup, & 3 cans water. Layer ingred. in pan as listed ending with 1 can dry noodles on top. Bake 30 to 45 minutes in 350° oven.

* * *

CHICKEN CASSEROLE - - - - -

Chief Myrle K. Wise
Headquarters

Ingredients--

macaroni
milk
cream of
celery soup
mushroom soup
Velveeta
processed
cheese
cooked chicken
salt
pimientos
onion

Mix in lge. bowl & refrigerate over night; 2 C dry macaroni, 2 C milk, 1 can cream of celery soup, 1 can mushroom soup, 2 C cooked chicken, diced, 1 small onion, chopped, $\frac{1}{2}$ t salt, $\frac{1}{2}$ lb processed cheese, cubed, and 1 sm. jar pimientos. Remove from refrigerator one hour before baking, stir well and spoon in large 2 qt casserole dish. Top with herb crumbs, or crushed potato chips. Bake 350° for 1 hour.

* * *

CHICKEN CONTINENTAL - - - - -

Thomas V. Canning
Past Brother

Ingredients--

frying
chicken
parsley
cream of
celery soup
minute rice
salt
thyme
celery
flakes
onion
pepper
butter
flour

Clean & cut up one 3 to 4 lb. frying chicken. Roll chicken in flour and brown in $\frac{1}{2}$ C butter. Remove chicken and stir into drippings, 1 can cream of celery soup, 1 T chopped parsley, 1 t salt, $\frac{1}{8}$ t thyme, $\frac{1}{2}$ t celery flakes, 2 $\frac{1}{2}$ T grated onion, dash of pepper and 1 $\frac{1}{2}$ C water. Cook and stir to a boil. In shallow baking pan, spread 1 $\frac{1}{2}$ C of minute rice (do not cook). Pour all but $\frac{1}{3}$ C soup mixture over rice. Stir to moisten. Arrange chicken on top of rice, pour remaining soup on top of chicken, cover and bake at 375° for one hour. Serves 4.

* * *

CHICKEN SUPREMO- - - - Stan Lochrie
Station #28

Ingredients--
chicken
parsley
salt & pepper
sour cream
mushrooms
butter
cream of
celery soup
sherry, or
Marsala wine

Combine 6 pieces of chicken, (legs & thighs or both) with 1 T chopped parsley and salt and pepper to taste. Let stand 1/2 hour. Meanwhile mix 8 oz sour cream, 1/4 lb sliced fresh mushrooms* sautéd in 1/2 cube butter 10 3/4 oz. can cream of celery soup & 4 oz. sherry or Marsala wine. Pour mix over chicken in a casserole. Place the covered casserole in preheated 350° oven for 2 hours, removing the cover the last 30 mins. Serve over rice, noodles, or spatzle

*1 can cream of mushroom soup, may be substituted for the cr. of celery soup and fresh mushrooms.

* * *



GERMAN CHOW MEIN - - - -Bob Schmidt
Squad #2

Bob says this recipe is for 10 fireman or 15 other people.

Ingredients--
chinese noodles
cream of
mushroom soup
chinese mixed
vegetables
bean sprouts
boned chicken
canned deveined
shrimp
cashew nuts

Layer ingredients in a large roaster pan in order given: 3 large cans of the dry chinese noodles, 3 cans chinese mixed vegetables, 1 can bean sprouts, 3 cans boned chicken, 3 small cans shrimp, 2 packages cashew nuts, 3 cans of mushroom soup, & 3 cans water. Layer ingred. in pan as listed ending with 1 can dry noodles on top. Bake 30 to 45 minutes in 350° oven.

* * *

CHICKEN CASSEROLE - - - - -

Chief Myrle K. Wise
Headquarters

Ingredients--

macaroni
milk
cream of
celery soup
mushroom soup
Velveeta
processed
cheese
cooked chicken
salt
pimientos
onion

Mix in lge. bowl & refrigerate over night; 2 C dry macaroni, 2 C milk, 1 can cream of celery soup, 1 can mushroom soup, 2 C cooked chicken, diced, 1 small onion, chopped, 1/2 t salt, 1/2 lb processed cheese, cubed, and 1 sm. jar pimientos. Remove from refrigerator one hour before baking, stir well and spoon in large 2 qt casserole dish. Top with herb crumbs, or crushed potato chips. Bake 350° for 1 hour.

* * *

CHICKEN CONTINENTAL - - - - -

Thomas V. Canning
Past Brother

Ingredients--

frying
chicken
parsley
cream of
celery soup
minute rice
salt
thyme
celery
flakes
onion
pepper
butter
flour

Clean & cut up one 3 to 4 lb. frying chicken. Roll chicken in flour and brown in 1/4 C butter. Remove chicken and stir into drippings, 1 can cream of celery soup, 1 T chopped parsley, 1 t salt, 1/8 t thyme, 1/2 t celery flakes, 2 1/2 T grated onion, dash of pepper and 1 1/2 C water. Cook and stir to a boil. In shallow baking pan, spread 1 1/2 C of minute rice (do not cook). Pour all but 1/3 C soup mixture over rice. Stir to moisten. Arrange chicken on top of rice, pour remaining soup on top of chicken, cover and bake at 375° for one hour. Serves 4.

* * *

SHRIMP CREOLE- - - -Robert Dieckman
Past Brother

Ingredients--

shrimp
green pepper
celery
onion
bean sprouts
ketchup
garlic, minced
tomato sauce
soy sauce
tabasco sauce
salt & pepper
blanched rice

In a med. hot skillet, fry the following diced items: 2 green peppers, 4 stalks celery and 2 onions. Cook till soft, adding salt & pepper to obtain sweetened smell. Place all of above with 1½ lb. (12-15) bite sized fresh shrimp, 1 can of tomato sauce, 1 can bean sprouts drained, 1 clove minced garlic, & ½ C ketchup. Simmer about 1½ hours, skimming grease off the top. Mix together, 2 drops tabasco, 8 to 9 T soy sauce & ½ C ketchup with ½ C water. Add to creole, thinning it to buttermilk texture. Simmer ½ hour more, or until acidy taste of tomatoes disappears. Creole is served over 2 2/3 C of cooked blanched rice. Serves 8

* * *

FISH GUMBO- - - - -Don Hoover
Retired, Station #16

Ingredients--

olive oil
celery
onion
green pepper
frozen okra
canned tomatoes
raw rice
salt & pepper
bay leaf
frozen shrimp
frozen lobster
crab meat

In 3 T olive oil sauté 3 chopped onions, 1 stalk diced celery & 1 diced green pepper. Add 1-10oz pkg of cut frozen okra, 2-16oz cans tomatoes, ½ C raw rice & 3 C water. Bring to a boil, cover, & simmer 10 mins. Add 2 t salt, ¼t pepper, 1 bay leaf, shrimp, lobster, & crab meat. Bring to boil, simmer 5 min. Add 2 T parsley & serve.

* * *

TUNA PUFFS - - - - -Mike McMahill
Station #27

Ingredients--

English muffins
cheddar cheese
(1-lb.)
tomatoes
canned
tuna
tabasco sauce

Prepare tuna as for tuna fish sandwiches. Cut 6 English muffins in half, and spread each half with some of the tuna mixture. Next, add a slice of tomato to each half of a muffin & top with shredded cheese. Amply sprinkle each half with tabasco sauce. Bake at 350° until cheese melts. Serve with chips. Serves 6.

* * *

CRAB QUICHE - - - - -Ray Norris
Line Shop

Ingredients--

9" pie crust
unbaked
eggs
light
cream
onion
salt
cayenne
pepper
crabmeat
Swiss or
mozzarella
cheese
parsley

Preheat oven to 425°. Beat 4 eggs until well blended Stir in 2 C light cream, 1/3 C minced onion, 1 t salt, & 1/8 t cayenne pepper. Pat 1 can (7½oz) crabmeat dry, with paper towel. Now sprinkle crabmeat & 1 C shredded cheese in pastry-lined pie pan. Pour egg mixture over crabmeat and cheese, sprinkle with parsley. Bake 15 mins. at 425° and then reduce temp. to 300° & bake 30 min. longer or until knife inserted 1" from edge comes out clean. Let quiche stand for 10 mins. before cutting into wedges. Serves 8.

* * *

BEER BATTER FOR FISH OR
VEGETABLES

(WITH RED SAUCE) - -Elmer Urban
Station #23

Ingredients--

flour
egg
salt &
pepper
sugar
cooking oil
baking
powder
cold beer
uncooked fillet
of sole (cut in
2" pieces)

Combine 1 C flour, 1 egg beaten, 1 t salt, ½ t pepper, 1 T sugar, 1 T oil and 1 heaping t baking powder. Gradually add enough beer, starting with about ½ C, to make batter consistency of thick pancake batter. Mix until smooth. Using tongs or a fork, dip pieces of sole in batter. Fry sole in 2 or 3 inches of moderately hot cooking oil until brown & puffy on both sides. Turn once during cooking period. Serve red sauce as a dip for fish.

Batter also excellent for frying uncooked, shelled, deveined shrimp, onion rings or uncooked zucchini squash, that have been cut in about ¼" slices.

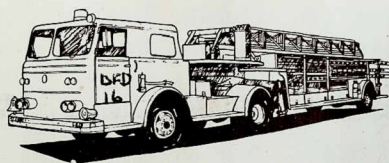
RED SAUCE

Ingredients--

catsup
lemon
juice
horseradish
worcestershire
sauce
liquid red
pepper

Combine 1 C catsup, juice from ½ lemon, 2 T prepared horseradish, 1 T worcestershire sauce, and 4 to 5 drops liq. red pepper or to taste. Mix well. Serve cold as a dip for fish or vegetables fried in beer batter.

* * *



SHRIMP CREOLE - - -Charles D. Brown
Station #16

Ingredients--

canned whole
tomatoes
green okra
celery
bell pepper
onion
salad shrimp
butter
garlic powder
salt &
pepper
long grain
rice

Chop fine, 1 sm. bunch celery, ½ green bell pepper, and 1 med. onion, then sauté vgs. in 1-2 sticks of butter until tender. Add tender vgs. to 1 lge. can whole tomatoes, and 3 cans cut green okra. Add salt & pepper to taste & 1 t garlic powder. Simmer 1-2hrs. Add 3-4 8oz pkg salad shrimp 10 minutes before adding 2 to 3C long grain rice that has been cooked in a separate pan. Heat thoroughly and serve.

* * *

FIREHOUSE TUNA

AND NOODLES - - -John H. Murphy
Station #17

Ingredients--

light tuna
mushroom soup
longhorn
cheese
eggs
peas
onion
milk
wide egg
noodles
salt &
pepper
cracker
crumbs

Cook 1 pkg wide egg noodles as directed on pkg. Dice and pre-cook 1 onion. Thinly slice and dice Hlb longhorn cheese. Flake 3lg. cans tuna. Combine noodles tuna, cheese, 2 cans peas, 4 cans mushroom soup & place in large baking pan. Add 3 C milk, stir and blend into tuna mixture. In a separate bowl, thoroughly mix 1 C milk & 6 eggs. Pour on top of tuna but do not mix in. Sprinkle cracker crumbs on top. Salt and pepper to taste. Bake in 300° oven for 1 hour. Serves 6 to 8.

* * *



BAKED TROUT IN

SAUCE - - - - - Pete Callinicos
Fire Prevention Bureau

Large trout, (1½ lbs. and larger) are best suited for this dish.

Ingredients--

- trout whole
- kernel corn
- butter
- lemon juice
- whole tomatoes in sauce
- celery

Clean trout and place in large roasting pan. Fill cavity of each fish with whole kernel corn, and cover with mixture of melted butter and lemon juice. Bake at 300° for 30 min. Then add 1 large can whole tomatoes in sauce, chopped celery, and thinly sliced lemon. Bake for another 30 minutes, spooning sauce occasionally over fish. Serve over steamed rice.

* * *

WILD GROUSE DELUXE - -Harry L. Wolf
Station #16

Ingredients--

- grouse
- egg
- milk
- salt
- pepper
- garlic salt
- flour
- butter
- vegetable oil
- golden mushroom soup
- water

Clean, cut into serving pieces, 3 grouse. Dip pieces of grouse into mixture made of 1 egg, ½ C milk, 1 t salt, 1 t pepper & 1t garlic salt. Then roll each piece in 1 C flour. Heat ¼ Cup butter & ½ Cup veg. oil in pan to frying temperature. Add the pieces of grouse to hot oil & butter, and brown well on all sides. Remove from skillet & arrange in a single layer in 9X12 cake pan. Add 1 can of golden mushroom soup to drippings in skillet, mix well and spoon evenly over the top of each piece. Add 1 C water to bottom of pan. Cover with foil and bake in 350° oven one hour or until tender. Serve over rice or buttered noodles.

* * *



ROAST BREAST OF DOVE - -Bob Schmidt
Squad #2

Each serving should consist of 3 or 4 dove breasts.

Melt 1 cube butter in a frying pan. Add 2 chopped onions and sauté until onions are transparent. Wash and dry dove and brown in onion butter, at medium heat. Place doves & butter mixture in roasting pan, & cover with sauce made of 1 can mushroom soup and 1 can golden mushroom soup. There should be enough sauce to cover breasts. Cook in 325° oven from 3 to 4 hours. Serve over mashed potatoes or on a bed of rice.

* * *

Ingredients--

- dove breasts
- butter
- onions
- mushroom soup
- golden mushroom soup

Ingredients--

- pheasants
- carrots
- celery
- onion
- salt
- pepper
- cream of chicken soup
- flat noodles
- Bisquick mix
- milk
- paprika

WILD PHEASANT WITH
NOODLES - - - - - Pete Callinicos

Fire Prevention Bureau
Clean, cut up, and put several pheasants into pressure cooker, using 1 C water per bird. Steam for 20 minutes. Remove bones. Put meat into pot, and cover with water. Add sliced carrots and celery, diced onion, salt and pepper to your taste. Simmer for 2 hours. Add 2 cans cream of chicken soup, and one pkg. flat noodles. When noodles are done, lower heat and drop on top, dumplings made of; 2 C Bisquick
2/3 C milk

Cover and cook 20 minutes. Garnish with paprika and serve.

* * *

VENISON IN MUSHROOM SAUCE - - - -

Pete Callinicos
Fire Prevention Bureau

Ingredients--

venison
mushroom
soup or
golden
mushroom
soup
milk
salt

Sear venison, (or round steak) in hot frying pan. Use salt only in bottom of pan. When meat is brown, place it in a roasting pan. Cover with a sauce made from equal amounts of either regular or golden mushroom soup and milk. Cook at least 2½ hrs. in 350° oven. Serve with mashed potatoes, as there will be a rich gravy.

* * *

VENISON OR BEEF STROGONOFF - - - -

Warren Fairfield
Repair Shop

Ingredients--

venison
flour
shortening
onion
garlic
mushrooms
sour cream
tomato soup
 Worcestershire
tabasco
salt & pepper
spaghetti or
noodles

Cube 1 pound venison (or round steak) and dredge in flour. Brown in 2 T hot fat. Add ½ C chopped onion, 1 clove garlic minced, and 1-6 oz. can broiled mushrooms, quartered. Cook until tender. Combine one 10½ oz. can tomato soup, 1 Cup of sour cream, 1 T Worcestershire, ½ t tabasco sauce, ½ t salt & 1/8 t pepper. Pour over meat and simmer 1 hour or till tender. Serve over one 8 oz. pkg. cooked spaghetti, or noodles. Serves 4 to 6.

* * *



SPUHGEDDI
CHARLES D. BROWN
2-76

Pasta and Mexican Dishes

GOOD CHILI!



CHARLES D. BROWN
2-76

FORCIBLE ENTRY?



LASAGNA - - - - - Ralph J. Richmeier
Retired, Station #16

Ingredients--

tomato
paste
Italian
sausage

mozzarella
cheese
romano
cheese
ricotta
cheese
lasagna
noodles

onion
garlic
fennel
seed
basil
black
pepper
salt

Sauce:

2 12oz cans tomato paste
1 6oz can tomato paste
1 C chopped onion
2 cloves minced garlic
 $\frac{1}{2}$ t fennel seed
 $\frac{1}{2}$ t basil
 $\frac{1}{2}$ t black pepper
1 t salt

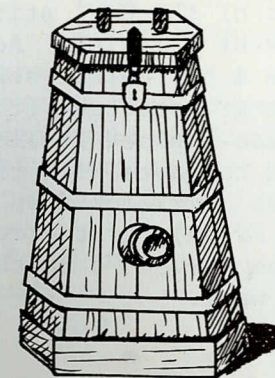
Add 3 cans of water to each can of tomato paste, and stir. Add chopped onion, garlic, and the seasonings.

Break up 2 lbs Italian sausage in a frying pan and fry until brown. Drain and add to sauce. Cook sauce over med heat about 4 hours.

Lasagna:

1 box lasagna noodles
1 lb shredded mozzarella
cheese
6 oz wedge of grated
romano cheese
2 lbs ricotta cheese

Bring about 6 qts salted water to a boil & add 1 box lasagna noodles & cook 10 min. Drain. In a deep baking dish (9X13X3) alternate strips of lasagna noodles with layers of sauce and cheeses until all of the ingredients have been used up, ending with thin layer of the sauce. Bake for 1 hr at 350°. Serves 6 to 8.



SPAGHETTI WITH
MEAT BALLS - - - - - Fred Holck
Station #16

This recipe is "a collection" from each of the cooks on each of the shifts at Station #16. It is used mainly for "company" & retirement dinners held at the firehouse.

Ingredients-- In lge heavy kettle, combine 4-12oz. cans tomato paste, 4-14 oz. cans tomato puree (4 cans tomato sauce may be substituted for the puree). Add 2 lg bay leaves, 2 T fennel seed, 2 T sweet basil, 2 T ground oregano, 3 lg chopped onion, & 4 cloves of minced garlic. Add enough water to make the sauce fairly thin. Simmer, low heat, & stir often while making the Meat Balls. In a lg bowl mix 4 lbs ground beef, 2 lbs gr. Italian sausage, 2 t fennel seed, 2 t sweet basil, 1 t oregano, 4 T grated romano, 1 C bread crumbs, 1 med. diced onion, 2 cloves minced garlic, salt & pepper to your own taste. Mix well. Add 1 egg & mix thoroughly. Shape into balls, bake in 350° oven until brown. Add to the sauce. Simmer most of the day, stirring often to prevent sticking. Add 1 lg can mushrooms 1 hr. before serving. You may omit gr. sausage from meat balls, and use browned Italian link sausage & add to sauce with the meat balls. Serve over cooked spaghetti & top with freshly grated romano cheese. Recipe serves "a bunch" but sauce freezes well.

tomato paste tomato puree bay leaves fennel seed sweet basil ground oregano garlic onion mushrooms

Meat Balls ground beef egg

Italian sausage fennel seed sweet basil ground oregano grated romano bread crumbs garlic onion Salt & pepper

* * *

SPAGHETTI SAUCE WITH
ITALIAN SAUSAGE - - - Chuck Wagner
Station #3

Ingredients--

Italian sausage olive oil onion garlic tomato paste tomato sauce mushrooms oregano sweet basil fennel seed Italian herbs parsley flakes romano cheese salt & pepper

Brown 2 lbs. hot Italian sausage in 3 T olive oil. Remove sausage from skillet to a deep kettle. Brown 1 chopped onion and 2 cloves of fresh minced garlic in the remaining sausage drippings. Add to kettle with sausage being sure to get all the drippings. Add 4-6oz. cans tomato paste, 3-8oz. cans tomato sauce. Add 1 can of water for each can of paste and sauce used. Add 1 T of oregano, 1 T sweet basil, 1 t fennel seed, 1 t of Italian herbs, 2 t parsley flakes, pepper and salt to taste, ½ lb. mushrooms (sliced), & 4 T ground romano. Stir to slow boil, reduce heat to simmer and continue cooking for approximately 3 hrs stirring occasionally.

* * *

STUFFED MANICOTTI

SHELLS -Asst. Chief Harry A. Wolf
Retired, District 4

Make plenty of your favorite tomatoe sauce with meat or use recipe above.

Ingredients--

tomato meat sauce manicotti shells parmesan cheese ricotta cheese egg dried parsley salt & pepper

Cook 1 8 oz. box of manicotti shells. Rinse carefully, drain well. Stuff shells with mixture of 1/3 C grated parmesan 1 carton ricotta, 1 beaten egg 2 T chopped parsley, ½ t salt, & dash of pepper. Cover bottom of a baking dish with sauce, & gently lay stuffed shells in a row. Top with sauce & bake 30 minutes at 350°.

* * *

SPAGHETTI WITH

MEAT BALLS - - - - - Fred Holck
Station #16

This recipe is "a collection" from each of the cooks on each of the shifts at Station #16. It is used mainly for "company" & retirement dinners held at the firehouse.

Ingredients-- In 1ge heavy kettle, combine 4-12oz. tomato paste, 4-14 oz. cans tomato puree (4 cans tomato sauce may be substituted for the puree). Add 2 lg bay leaves, 2 T fennel seed, 2 T sweet basil, 2 T ground oregano, 3 lg chopped onion, & 4 cloves of minced garlic. Add enough water to make the sauce fairly thin. Simmer, low heat, & stir often while making the Meat Balls. In a lg bowl mix 4 lbs ground beef, 2 lbs gr. Italian sausage, 2 t fennel seed, 2 t sweet basil, 1 t oregano, 4 T grated romano, 1 C bread crumbs, 1 med. diced onion, 2 cloves minced garlic, salt & pepper to your own taste. Mix well. Add 1 egg & mix thoroughly. Shape into balls, bake in 350° oven until brown. Add to the sauce. Simmer most of the day, stirring often to prevent sticking. Add 1 lg can mushrooms 1 hr. before serving. You may omit gr. sausage from meat balls, and use browned Italian link sausage & add to sauce with the meat balls. Serve over cooked spaghetti & top with freshly grated romano cheese. Recipe serves "a bunch" but sauce freezes well.

Ingredients--
tomato paste
tomato puree
bay leaves
fennel seed
sweet basil
ground oregano
garlic
onion
mushrooms
Meat Balls
ground beef
egg
Italian sausage
fennel seed
sweet basil
ground oregano
grated romano
bread crumbs
garlic
onion
Salt & pepper

* * *

SPAGHETTI SAUCE WITH

ITALIAN SAUSAGE - - -Chuck Wagner
Station #3

Ingredients--

Italian sausage
olive oil
onion
garlic
tomato paste
tomato sauce
mushrooms
oregano
sweet basil
fennel seed
Italian herbs
parsley flakes
romano
cheese
salt & pepper

Brown 2 lbs. hot Italian sausage in 3 T olive oil. Remove sausage from skillet to a deep kettle. Brown 1 chopped onion and 2 cloves of fresh minced garlic in the remaining sausage drippings. Add to kettle with sausage being sure to get all the drippings. Add 4-6oz. cans tomato paste, 3-8oz. cans tomato sauce. Add 1 can of water for each can of paste and sauce used. Add 1 T of oregano, 1 T sweet basil, 1 t fennel seed, 1 t of Italian herbs, 2 t parsley flakes, pepper and salt to taste, ½ lb. mushrooms (sliced), & 4 T ground romano. Stir to slow boil, reduce heat to simmer and continue cooking for approximately 3 hrs stirring occasionally.

* * *

STUFFED MANICOTTI

SHELLS -Asst. Chief Harry A. Wolf
Retired, District 4

Make plenty of your favorite tomatoe sauce with meat or use recipe above.

Ingredients--

tomato meat sauce
manicotti shells
parmesan cheese
ricotta cheese
egg
dried parsley
salt & pepper

Cook 1 8 oz. box of manicotti shells. Rinse carefully, drain well. Stuff shells with mixture of 1/3 C grated parmesan 1 carton ricotta, 1 beaten egg 2 T chopped parsley, ¼ t salt, & dash of pepper. Cover bottom of a baking dish with sauce, & gently lay stuffed shells in a row. Top with sauce & bake 30 minutes at 350°.

* * *

PIZZA PIE - - - - - Phil Popish
Station #23

Ingredients--

hot roll mix
spaghetti sauce
sausage,
hamburger or
pepperoni
mushrooms
Italian seasoning
fennel seed
mozzarella cheese

Prepare 1 pkg hot roll mix according to directions. Divide in 2 equal parts and roll on a floured surface to the size of pizza pans. Put on greased pans & cover with prepared spaghetti sauce. Add cooked sausage, hamburger, or pepperoni. Top with mushrooms, fennel seed, & Italian seasoning. Sprinkle on grated mozzarella & parmesan cheese. Bake 425° for 20 mins. until crust is brown, & top is bubbly.

Use any meats & spices of your choice.

* * *



LASAGNA PIE - - - - - Bob Dunivant
Station #14

Ingredients--

ground beef
ground sausage
basil
salt & pepper
oregano
parsley
garlic
onion
tomato paste
water
cottage cheese
egg
parmesan cheese
crescent rolls
mozzarella cheese

Brown ½ lb. ground beef & ½ lb. ground sausage. Drain. Add ½ t each of basil, salt & oregano, 1 T parsley, 1/8 t garlic powder, 1 T minced onion, dash of pepper, 1-6oz can tomato paste & ½ can water, & simmer on low. In separate bowl, combine 1 C cottage cheese, 1 egg, & ½ C parmesan cheese.

For bottom crust, press 1 can of crescent rolls flat on baking sheet. Alternate layers of meat, then cheese mix, and top with mozzarella cheese. Place another can of crescent rolls on top, & pinch edges together with bottom crust. Bake for 25 to 30 minutes at 375°.

* * *

GREEN CHILI - - - - - Elmer Urban
Station #23

Ingredients--

cubed pork
onion
garlic
canned
tomatoes
chili powder
Ortega green
chilies
tomato sauce
salt &
pepper

Brown 2 lbs cubed pork & drain excess fat. Add 1 lg. chopped onion, 4 cloves finely minced garlic, one #2½ can whole tomatoes (mashed), 3 heaping T of chili powder, 4-4oz cans Ortega blue label green chilies, chopped, 8oz tomato sauce, 1 #2½ can of water, and salt and pepper to taste. Simmer 2 to 3 hours adding more water if needed.

* * *

HOT SAUCE - - - - - Elmer Urban
Station #23

Ingredients--

canned tomatoes
Ortega green
chilies
garlic salt
oregano

Combine in electric blender:
1-#2½ can whole tomatoes
1-4oz can blue label
Ortega green chilies
1-4oz can red label
Ortega green chilies
2 level T garlic salt
½ t oregano

Cover and blend until smooth.

* * *

WESTERN CHILI
CASSEROLE - - - - - Ralph Young
Station #23

Ingredients--

ground
beef
onion
celery
canned chili
with beans
corn chips,
slightly
crushed
sharp cheese

Brown ½ pound ground beef, ½ C onion and 2 T celery, chopped, just until tender. Add 1 can chili with beans, & chili peppers to taste. Heat. In ungreased casserole, place layer of corn chips, then a layer of chili mixture, then a layer of cheese, grated. Repeat until all is used. Cover & bake at 350° for 10 minutes.

* * *

GREEN CHILI
 RELLENOS- - - - - Manny Chavez
 Station #15

Ingredients--

whole green
 chilies
 eggs
 flour
 longhorn
 cheese
 cooking oil



Slice $\frac{1}{2}$ pound longhorn cheese into strips and fit into six whole, canned or fresh, green chilies. Sprinkle $\frac{1}{2}$ C flour on chilies. Separate 4 eggs. Beat whites till fluffy. Add yolks and beat well. Heat ample amt. cooking oil. Dip chilies into egg batter. Fry until golden brown. Serve with fried rice, refried beans and chili sauce, using tortillas in place of bread.

* * *

SMOTHERED BURRITOS WITH
 GREEN CHILI - - - - - Chuck Wagner
 Station #3

Ingredients--

pork, cubed
 onion
 garlic
 red chili
 powder
 olive oil
 canned whole
 tomatoes
 diced green
 chilies
 salt & pepper

Brown 2 lbs. of cubed pork, 1 diced onion, & 2 cloves minced garlic in 2 T chili powder and 3 T olive oil. Add pepper and salt to taste. Add 2 lge. cans whole tomatoes (mashed), and 2 4 oz. cans Ortega blue label mild, diced green chilies (one can of hot chilies may be substituted for a hotter flavor) Cook together 3 hours or more.

flour tortillas
 precooked pinto
 beans or
 refried beans
 onion, tomatoes
 lettuce
 longhorn cheese

Heat flour tortillas, fill with $\frac{1}{2}$ lb of precooked pinto beans or 2 lge cans of refried beans. Roll tortillas, cover with 1 C pork sauce, diced onions, chopped tomatoes, shredded lettuce and generous portion of shredded longhorn cheese. Heat in a 350° oven for 20 mins or until cheese is melted. Serves 6.

* * *

GREEN CHILI CHICKEN
 CASSEROLE - - - - - Manny Chavez
 Station #15



Ingredients--

boned chicken
 noodles
 onion
 butter
 mushroom
 soup
 pimientos
 pickled hot green
 chili peppers,
 stems & seeds
 removed
 cheddar
 cheese,
 sharp

Boil, bone and coarsley cut up one large chicken. Preheat oven to 350°. Cook 16 oz. medium noodles as directed on package, drain. In a large skillet cook $\frac{1}{2}$ C chopped onion in 2 T of butter until tender. Stir in 3 cans mushroom soup, 1-4oz. can chopped pimientos & 2 T finely chopped, hot green chili peppers. In a greased 4-qt. casserole, layer half the noodles, and half the chicken. Season with salt & pepper. Top with half the soup mixture and about 2 C sharp cheddar cheese shredded. Repeat layers, bake uncovered about 45 min. Serves about 8.

* * *

BAKED CHICKEN
 ENCHILADAS - - - - - George Ford
 Station #12

Ingredients--

chicken, boned
 onion
 cream of
 chicken soup
 milk
 green chilies
 corn
 tortillas (18)
 cheddar
 cheese
 butter

Brown 1 medium onion in 2 T of butter. Add 2 C boned chicken, 1 can cream of chicken soup, $\frac{1}{2}$ soup can of milk, and 1 small can of chopped green chilies. Stir till smooth. Cover bottom of a greased baking dish with corn tortillas that have been quartered. Pour in half of the soup mixture. Repeat layers, ending with tortillas. Sprinkle with $\frac{1}{2}$ lb of shredded cheddar cheese. Heat 30 mins. in 350° oven.

* * *

CHILI - - - - - Elmer Urban
Station #23

Ingredients--
ground beef
onion
garlic
tomatoes
tomato sauce
chili powder
cumin
salt &
pepper
green chilies
chili beans

Brown 2 lb ground beef, 1 large chopped onion, 4 cloves finely minced garlic in skillet, drain excess fluid. Transfer browned ingredients to deep kettle and add one #2½ can whole tomatoes (mashed), 8 ozs. tomato sauce, 2 heaping T ground chili powder, 1 T ground cumin, 1 t salt, ¼t pepper, 2-4oz cans Ortegas blue label chopped green chilies, & 2-#2½ cans chili beans. Simmer 2 to 3 hours.

* * *

MEXICALI MEATLOAF - - - Larry Weiman
Station #21

Ingredients--
ground beef
tomato juice
egg
old fashioned
or quick oats
chili powder
minced onion
salt & pepper
butter
flour
milk
american cheese
Mexi-Corn

Combine 1½ lbs. ground beef, ½ C tomato juice, 1 egg beaten, ¾ C uncooked oats, ½ t salt, ½ t pepper, 1 t chili powder & 2 t minced onion. Mix thoroughly. Pack in bottom of a 9 inch square baking pan. Bake for 40 min. at 350°. Drain off excess juices. Meanwhile, melt 3 T of butter in a saucepan. Blend in 3 T flour and ½ t of salt till smooth. Add 1½ C milk & bring to boil, cook 1 minute. Add 8 slices (½ lb.) american cheese cut in pieces. Cook and stir until cheese melts. Stir in 1 12oz can Mexi-Corn. Pour topping mixture over partially cooked meatloaf. Return meatloaf with topping to oven, & bake additional 20 minutes. Cool 10 min. before serving.

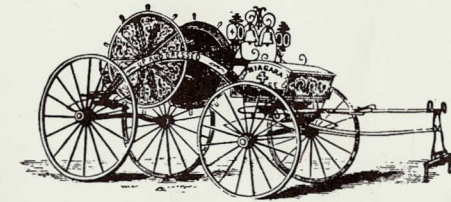
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TACO RITO - - - - - Bob Bonfante
Station #7

Ingredients--
hamburger
refried beans
cream of
mushroom soup
green chili
enchilada
sauce
corn or flour
tortillas
monterey jack
& cheddar
cheese
onion, tomato
& lettuce

Brown 1 lb. hamburger. Drain. Add 1 lg can refried beans. On flat tortilla place 2 T of the hamburger mixture & 1 t onion. Roll like a burrito. Place in shallow pan. Pour over top, 1 can mushroom soup, 2 cans green chili enchilada sauce, one cup each monterey jack and cheddar cheese, shredded, 2 med. diced tomatoes, 1 diced onion, and ½ head of shredded lettuce. Put in 375° oven for 20 minutes or until cheese is melted.

* * *



"FIREHOUSE TACOS" - George Southern
Station #10

Ingredients--
hamburger
refried beans
tomato sauce
onions
tomatoes
lettuce
cheddar cheese
green chilies
hot green
chilies
garlic salt
flour tortillas
(2 pkgs.)

Saute 2 lbs. hamburger adding garlic salt to taste. In separate pan warm 2 cans of refried beans. To hamburger, add 2 cans of tomato sauce, 1 can green chilies and 1 can of hot green chilies. Simmer. Chop finely, 2 onions 2 tomatoes, ½ head lettuce, 1-lb grated cheese. Warm flour tortillas and alternate on top of each: meat mixture, refried beans, onions, tomatoes, cheese and lettuce. Serve.

* * *

GREEN CHILI - - - - - George Ford
Station #12

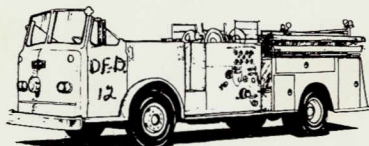
Ingredients--

pork steaks
garlic
parsley
oregano
basil
jalapeno peppers
tomatoes
green chilies
flour
vegetable oil

Cube 3 to 4 pork steaks, brown in veg. oil. Add $\frac{1}{2}$ t each of basil, oregano & parsley, $\frac{1}{2}$ C flour & 1 clove garlic, minced. Stir well until pork is well coated with flour. Add 4 cans tomatoes, 1 can jalapenos and 4 cans green chilies. Simmer at least 1 hour.

Good for smothered burritos or mixed with scrambled eggs for Huevos Rancheros.

* * *



CHILI WITH CORN
CHIPS - - - - - Harry L. Wolf
Station #16

Ingredients--

chili
con carne
cheddar cheese
tomatoes
corn chips
lettuce

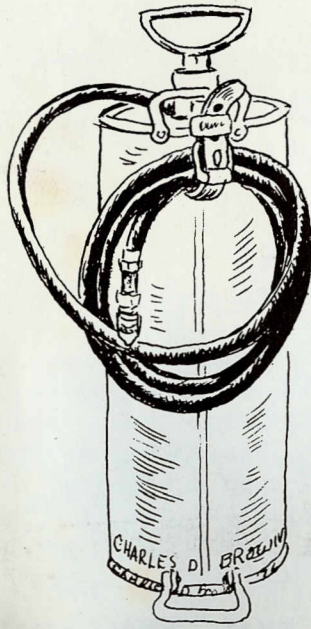
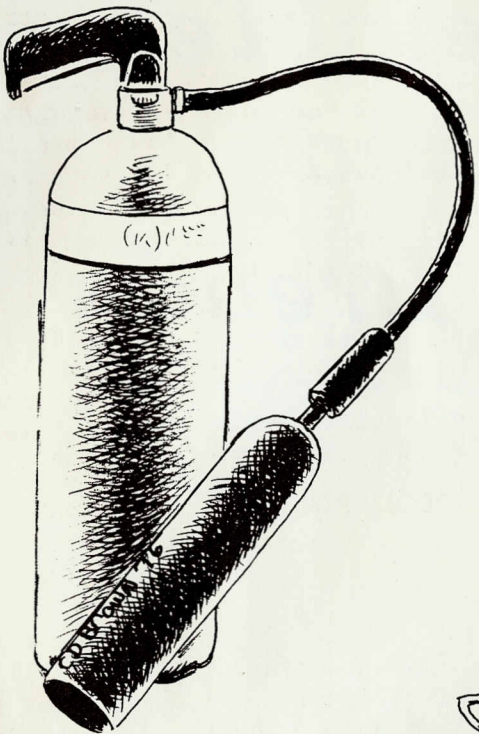
Make recipe of chili con carne On each plate put a handful of corn chips. Pour hot chili on top, then grated cheese, then shredded lettuce, & then diced tomatoes. This is a tasty way to break the monotony of plain chili.

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Vegetables and Breads



SMALL MEALS, TASTEFULLY PREPARED



SAUTEED GERMAN-STYLE RED
CABBAGE - -Asst. Chief Ted Roorda
District #7

Ingredients--

- red cabbage
- shortening
- onion
- water
- white vinegar
- apple
- sugar
- salt
- cornstarch

Wash, quarter and grate 1 head of red cabbage. Over med. heat saute, but do not brown, $\frac{1}{2}$ chopped onion in 2 T shortening (2 min.) Add cabbage, cook slowly, stirring till cabbage is slick and glassy. Add 1 C water with 2 T white vinegar and 1 cut up apple. Cover and cook 1 hour. Add a pinch of salt & 1T sugar. Use 1 T of cornstarch and water paste to thicken juice.

* * *

BROCCOLI AND RICE CASSEROLE - - -
Asst. Chief Harry A. Wolf
Retired, District 4

Ingredients--

- margarine
- onion
- frozen chopped broccoli
- cheese whiz
- milk
- cream of chicken soup
- minute rice

Saute $\frac{1}{2}$ chopped onion in one cube margarine until clear and tender. Add 2 packages thawed chopped broccoli. Stir in well. In separate pan, combine $\frac{1}{2}$ Cup cheese whiz, $\frac{1}{2}$ Cup milk, 1 can cream of chicken soup and heat until cheese is melted through and mixture is very hot. Pour these two mixtures over $1\frac{1}{2}$ C uncooked minute rice. Mix well and place in casserole. Cover with foil and put in warm oven for 1 hour and serve.

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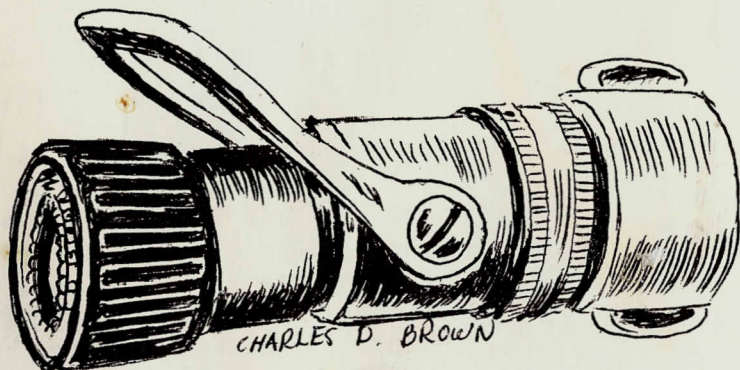


HOMINY GRITS AND CHEESE
CASSEROLE - - Norman A. Lundstrom
Retired

Ingredients--
hominy grits
salt
margarine
Velveeta cheese
sharp cheddar
cheese
tabasco sauce
worcestershire
sauce
eggs

Cook 1 ½ C quick hominy grits in 6 C boiling water and 1 ½ t salt for 5 minutes. While hot add 1 ½ cubes margarine, ½ lb. Velveeta cheese, cubed, ½ lb. sharp cheddar, cubed, 11 drops tabasco sauce, and 11 drops of worcestershire sauce. Mix well and let cool. Add 4 whole eggs and stir thoroughly. Bake for 1 hour in 350° oven.

* * *



ONION RINGS SUPREME - - - Ron Hiett
Station #9

Ingredients--
onions
flour
salt & pepper
eggs
buttermilk
cracker crumbs
hot fat or
oil

Peel and slice 4 onions ½ inch thick. Mix 1 C flour, ½ t salt ½ t pepper together. Slightly beat 2 eggs, in separate bowl. Pour 1 Cup buttermilk in separate bowl and 1 Cup of cracker crumbs in yet another bowl. Dip each ring first in eggs, then flour, then buttermilk, then crumbs. Fry in hot oil.

* * *

FRIED CAULIFLOWER - - - Jack Finley
Station #9

Ingredients--
cauliflower
eggs
milk
salt
hot fat
or oil

Wash and break head of cauliflower into small pieces. Boil in salted water just till firm. Dip cauliflower into mixture of eggs, milk and salt. Fry in hot fat over medium heat until golden brown.

* * *

BAKED MASHED POTATOES - Jack Finley
Station #9

Ingredients--
potatoes
cheese
horseradish

Make mashed potatoes the same as you normally do, but 20 or 25 minutes before serving, add diced longhorn cheese & horseradish to your own taste. Bake in shallow pan at 450° for 20 to 25 minutes. This recipe is a welcome change for potatoes.

* * *

BAKED BEANS - - - Gary Reed
Repair Shop

Ingredients--
pork & beans
onion
catsup
brown sugar
nutmeg
mustard
cinnamon
salt
bacon
& drippings

Empty 2-15oz cans pork & beans into saucepan. Add 1 med onion chopped, ¼ C catsup, ½ C brown sugar, ½ t nutmeg, 1 t mustard 1 t cinnamon and 1 t salt. Mix well. Fry 3 to 5 strips bacon until crisp. Crumble and add to beans along with 1 T drippings. Simmer on top of stove for 30 minutes, then bake in a 325° oven for 30 minutes.

* * *

HOT GERMAN POTATO

SALAD - - - - - Jim Monseu
Station #21

Ingredients--

- bacon
- onion
- flour
- sugar
- salt
- celery seed
- pepper
- vinegar
- water
- potatoes
- snipped
- parsley
- hard cooked
- eggs,
- (optional)

Fry 1/2 pound bacon until crisp; drain, and crumble reserving 1/2 C fat. Cook 1/2 C onion in reserved fat till tender but not brown. To this add 2 T flour, 2 T sugar, 1 1/2 t salt, 1 t celery seed & dash of pepper. Add 1/2 C vinegar, & 1 C water. Cook and stir until mixture bubbles and thickens. Add crisp crumbled bacon, and 6 C cooked and sliced potatoes. Heat thoroughly, tossing lightly. Sprinkle with snipped parsley.

To make this sweet--sour salad a bit more hearty, slice two hard cooked eggs, and add with bacon and potatoes.....

* * *

SCALLOPED POTATOES - - - Jack Bailey
Squad #2

Ingredients--

- potatoes
- butter
- milk
- flour
- salt &
- pepper

Peel 5 large potatoes. Slice, & arrange a layer of potatoes, dot with butter, flour, salt & pepper. Continue making layers until potatoes are gone. Pour 1 quart milk over all. Bake at 350° for 1 1/2 to 2 hrs. or until tender. You may need to double this recipe if you use it at the firehouse...

* * *



RICE WITH SOUR CREAM AND

GREEN CHILIES - - - - - Don Hoover
Retired, Station #16

Ingredients--

- rice
- green
- chiles
- monterey jack
- or
- cheddar cheese
- sour
- cream
- butter or
- margarine
- salt
- pepper

Cook 1 C regular rice according to package directions. Mix rice with 1-4oz can chopped & drained green chiles, 1/3 lb. of shredded cheese, 1 1/2 C sour cream, 1 t salt and 1/2 t pepper. Place this mixture in 2 quart casserole. Mix thoroughly but lightly. Sprinkle top with 1/2 pound more shredded cheese and dot with butter. Bake uncovered at 350° for 30 minutes or until top is brown. Serves 6.

* * *

GREEN BEAN CASSEROLE - - - - -

Asst. Chief Harry A. Wolf
Retired, District 4

Ingredients--

- frozen french
- green beans
- butter
- sugar
- salt
- onion
- sour
- cream
- swiss cheese
- water
- chestnuts
- buttered crumbs
- or
- crushed corn
- flakes

Cook 2 pkgs. frozen french cut green beans according to package directions but for only 5 minutes. In separate pan, mix 2 T flour, 2 T butter, 1t salt 1/2 t sugar and 1/2 t grated onion. Cook and stir until thick and well blended. Add 1/2 lb grated swiss cheese, 1 C sour cream & 5oz sliced water chestnuts. To this add drained green beans & mix well. Sprinkle top with 1 C crushed corn flakes or buttered crumbs. Bake at 450° for 20 to 25 minutes.

* * *

CHILE SAUCE - - - - -

Asst. Chief Harry A. Wolf
Retired, District 4

Ingredients--

- tomatoes
- salt
- green peppers
- bell peppers
- hot peppers
- white onions
- sugar
- vinegar
- pickling spices
- whole cloves

Remove skins of 40 red ripe tomatoes & boil 1/2 hr. with 1/2 C salt. Remove seeds from 8 lge green peppers, 6 lge red bell peppers, & 6 sm hot peppers, & grind all together with 4 lge. white onions. Drain well, and throw away juices. Blend with tomatoes. Add 1/2 C sugar and 1 qt vinegar. In a cloth bag put 1 box pickling spices & 1 T of whole cloves. Simmer all together 2 or 3 hrs stirring often. When thick, can in sterilized jars or seal with paraffin.

* * *



ONION RELISH - - - - - Earl Cayou
Station #15

Ingredients--

- onions
- salt
- vinegar
- sugar
- salad oil
- paprika

Peel, slice and separate into rings, 4 or 5 lg onions, cover with cold water & add 1 t salt. Heat, but do not boil. Drain. Meanwhile mix 1/2 C vinegar, 1/2 C sugar, 1/4 C salad oil, and 1/2 t paprika. Add to onions and put in refrigerator. Keeps well 2 weeks in refrigerator.

This relish is very popular in the state of Arizona.

* * *

INDIAN FRY BREAD- - Pete Callinicos
Fire Prevention Bureau

Ingredients--

- flour
- baking powder
- oil
- salt
- sugar

To 4 C of unsifted flour, add 1 3/4 T baking powder, 2 T oil, 1 1/2 t salt, and 2 1/2 T sugar. Add water until a firm dough is formed. Knead well. Let set in warm place for 20 mins. Roll flat, cut into 6 in. triangles and drop into hot oil, turning when brown. Drain & cool. To serve, use as regular bread at meals, or coat with cinnamon & sugar, or honey.

* * *



IRISH SODA BREAD - - - - John Doyle
Past Brother

Ingredients--

- flour
- sugar
- salt
- baking powder
- butter
- raisins
- buttermilk
- baking soda
- egg

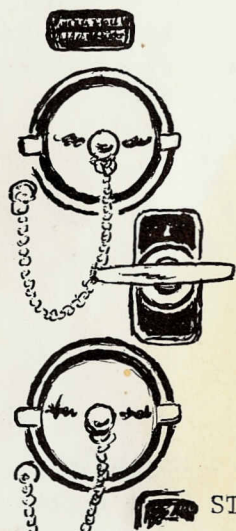
Mix & sift 4 C flour, 1/2 C sugar, 1 t salt, & 2 t of baking powder. Cut in 1/2 C butter with pastry blender until it resembles coarse corn meal. Stir in 2 C seedless raisins. Combine 1 1/3 C buttermilk (or more if needed), 1 egg, and 1 t baking soda & stir into flour mixture until just moistened. Bake in a greased 1 qt pudding pan, or iron frying pan, 45 to 50 min.

* * *

PARKER HOUSE Gilbert L. Wilton
 ROLLS - - - - - Station #23

Ingredients--

Mix 1/3 C sugar, 1 T shortening, 1 t salt & 1 C boiling water in a bowl. Let cool to lukewarm. Meanwhile, on 1/2 C lukewarm water, sprinkle 1 pkg. dry yeast & stir to dissolve. Add 1 egg, the yeast & 1 C flour to water mixture. Using an electric mixer on med. speed, beat 2 min, or till the mixture is smooth. Scrape the bowl occasionally. Gradually add about 3 1/2 C flour to make soft dough, that leaves the sides of the bowl. Cover & let stand 1 hr. Turn onto lightly floured surface. Roll dough to 1/2 in. thickness. Cut with a 2 1/2" round cookie cutter and brush with melted butter. Make creases across center of rounds with sharp knife. Fold so top half overlaps slightly. Press edges together and brush tops again with melted butter. Place on greased baking sheet with sides touching. Let rise till doubled, about 45 min. Bake at 400°; 15 min or until golden brown. Cool. Makes about 20.



STUFFED ROLLS - - Chief Myrle K. Wise
 Headquarters

Ingredients--

Cut tops off 12 sm french rolls and scoop out centers. Brush with melted butter (4T). Fill with a mixture of 3/4 lb grated cheddar cheese, 3 hard boiled eggs, 1-4 1/2 oz can diced black olives, 1/2 can diced, drained, green chilies, 1/2 grated onion, and 1 clove minced garlic. Heat 1 hr in 250° oven. Can be wrapped in foil, and frozen. Bread from roll centers can be saved & used as bread crumbs

- sharp cheese (cheddar)
- egg, onion
- black olives
- green chilies
- garlic (opt.)
- butter
- french rolls

* * *

ZUCCHINI BREAD - - - - -Dan Turilli
 Station #25

Zucchini bread is a favorite with Denver Firefighters as witnessed by the number of recipes received. This same, or very similar recipe, was sent by Ron McVicker, Station #9, Jim Monseu, Station #21, and Gary Reed at the Repair Shop.

Ingredients--

- zucchini
- eggs
- sugar
- vanilla
- baking soda
- baking powder
- salt
- cinnamon
- oil
- flour
- optionals- raisins & nuts

Peel zucchini & cut in chunks. Boil, drain well, & mash. Measure 2 Cups. In separate bowl beat until fluffy, 3 eggs, 2 C sugar, & 2 t vanilla. Add 1 t baking soda, 1/2 t baking powder 1 t salt, & 1 t cinnamon. Mix and blend well, the 2 C cooked & mashed zucchini, & 6 3/4 oz. oil. Add 2 C flour & mix well. Stir in 1/2 C each of raisins, & chopped nuts. Pour in 2 large greased & floured loaf pans, & bake at 350° for 50 to 60 min.

* * *

PUMPKIN BREAD - - - - -David Larson
 Station #20

Ingredients--

- sugar
- oil
- eggs
- cinnamon
- nutmeg
- flour
- baking soda
- salt
- pumpkin
- nuts

In lge bowl, blend the following; 3 C sugar, 1 C oil, 4 eggs, 3/4 C water, 2 C pumpkin, 3 1/2 C flour, 1 1/2 t salt, 1 t nutmeg, 2 t baking soda, & 2 t pumpkin pie spice. Beat for 3 minutes with electric mixer. Add 1/2 C chopped nuts. Bake at 350° for 1 hour in 3 greased, & floured loaf pans.

* * *

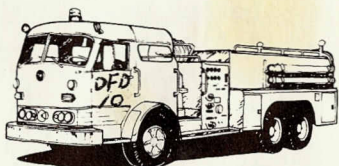
BLUEBERRY BANANA BREAD --Ron Hiett
Station #10

Ingredients--

biscuit mix
sugar
baking soda
salt
bananas
blueberries,
fresh or
frozen
sour cream
eggs
nuts

Combine 2 C biscuit mix, $\frac{1}{2}$ C sugar, $\frac{1}{2}$ t baking soda and $\frac{1}{2}$ t salt. Add 1 C mashed bananas, $\frac{3}{4}$ C of fresh or frozen blueberries & $\frac{1}{2}$ C of chopped nuts. Add $\frac{1}{2}$ C sour cream. Mix until the dry ingredients are moist. Add 1 egg, and mix thoroughly. Bake in greased loaf pan, in a 350° oven, 50 to 60 min, and cool before serving.

* * *



GINGERBREAD - - - Charles E. Matty
Retired

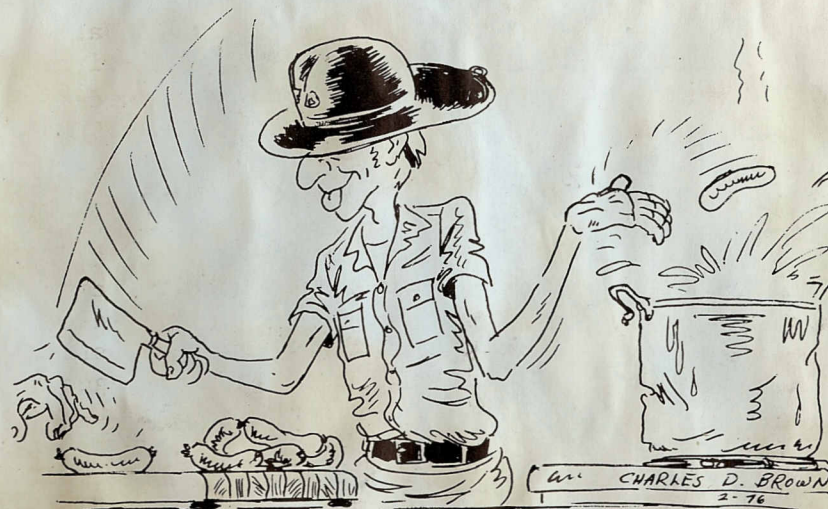
Ingredients--

shortening
sugar
molasses
flour
baking soda
baking powder,
- double action
cinnamon
ginger
salt
eggs
hershey candy bar
(optional)

Put together exactly in order, $\frac{1}{2}$ C shortening, $\frac{1}{2}$ C sugar LESS 2 rounded T, $\frac{1}{4}$ C molasses. Pour 1C boiling water over all, and stir until sugar is dissolved. Sift together $2\frac{1}{2}$ C flour, $\frac{1}{2}$ t soda, 1 t baking powder, $\frac{1}{2}$ t cinnamon, 1 t ginger, & $\frac{1}{2}$ t salt. DUMP into liquid mixture, stir till smooth. Then add 2 eggs, separately, beating well after each egg. Bake at 350° for 45 mins. Serve "as is" or while still hot, place $\frac{1}{2}$ lg. hershey candy bar on top & spread over top when chocolate is melted.

* * *

Desserts, Stuff & Things



ALWAYS KEEP ONE EYE ON THE FOOD!

FORCIBLE ENTRY!



10/15

ITALIAN CREAM CAKE --Harold Kellogg
Retired

Ingredients--

shortening
butter or
margarine
sugar
eggs
separated
buttermilk
soda
salt
flour
vanilla
butter
flavoring
shredded
coconut
chopped
pecans
maraschino
cherries
cream of
tarter

Ingredients--

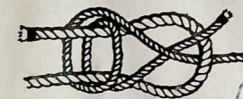
butter or
margarine
cream cheese
powdered sugar
butter flavoring
chopped pecans
vanilla

Cream $\frac{1}{2}$ C shortening $\frac{1}{2}$ C butter or margarine and 1 $\frac{2}{3}$ Cup sugar until light and fluffy. Add 6 egg yolks, one at a time beating well after each addition. Sift together, 2 Cups flour, $\frac{3}{4}$ t soda, & $\frac{1}{2}$ t salt. Add to butter and sugar mixture alternately with 1 C buttermilk, ending with dry ingredients. Stir in $\frac{3}{4}$ t vanilla, $\frac{1}{2}$ t butter flavoring, 2 C shredded coconut, 1 C chopped pecans and $\frac{1}{2}$ cup of maraschino cherries-quartered. In separate bowl, beat 6 egg whites and $\frac{1}{2}$ t cream of tarter until stiff. Fold into cake mixture. Bake in 3 nine inch layer cake pans that have been greased & lined with waxed paper at 350° for 30 to 40 minutes. Cool 10 minutes, remove from pan and frost with the following icing

Frosting:

Cream $\frac{1}{2}$ C softened butter and 1-8oz package softened cream cheese. Gradually add 4 C powdered sugar, $\frac{3}{4}$ t vanilla $\frac{1}{2}$ butter flav. Beat until smooth and creamy. Add 1 Cup chopped pecans. Spread on cool cake.

* * *



Cabries = 10830
10 slices
one slice = 1083

WHAT CAKE
and FROSTING - - Richard Huttenhow
Station #27

Ingredients--
quick
oatmeal
butter
flour
soda
cinnamon
salt
sugar
brown sugar
eggs

Pour 1 1/2 C boiling water over 1 C quick oatmeal and 1 stick butter. Add 1 1/2 Cup unsifted flour, 1 t soda, 1 1/2 t cinnamon, 1/2 t salt, 1 C plus 2 T of sugar and 1 Cup packed brown sugar. Stir well. Add 3 beaten eggs last. Mix well. Bake in greased & floured cake pan 9X13 inches for 25 minutes at 375°. Cool and frost .

Frosting:

In saucepan bring to boil and boil 1 minute, 3/4 Cup brown sugar, 2 T milk and 6 T butter. Add 1/2 C pecans and 1 C coconut and spread on cool cake.

* * *

STRAWBERRY CAKE
and ICING- - - - - Jim Persichetti
Arson Bureau

Ingredients--
white
cake mix
strawberry
gelatin
frozen
strawberries
salad oil
flour
eggs

Mix 1 boxed white cake mix according to package directions but use 2 whole eggs instead of egg whites. Add 1-3 oz box strawberry gelatin, 1/2 small box frozen strawberries, thawed, 1/2 C salad oil, 1/2 Cup flour. Mix well. Pour into two nine inch layer pans. Bake at 350° for 30 minutes. Cool and ice.

Icing:

Mix together thoroughly, 1 box powdered sugar, 1/2 cube softened butter and 1/2 of small box of frozen strawberries, thawed. Spread on cool cake.

* * *

FRUIT CAKE - - - - - Ron Gupton
Station #16

Ingredients--

pecans
flour
baking
powder
cinnamon
allspice
soda
shortening
brown sugar
eggs
vanilla
applesauce
candied cherries

Cream together, 2/3 Cup shortening and 1 1/2 C brown sugar. Add 4 eggs, one at a time, mix well after each addition. Add 3 1/2 C flour, 1 t baking powder, 1 1/2 t salt, 1/2 t allspice, 1/2 t cinnamon, 1/2 t soda, 1 t vanilla, 1-8 oz can applesauce, 1 1/2 C chopped pecans, and 16 oz candied cherries cut in half. Bake at 300° for 1 3/4 hours. Use an angel food cake pan or 2 loaf pans.

FILLED PAN SHORTCAKE- - Dave Dempsey
Station #2

Ingredients--

biscuit
mix
sugar
butter
milk
canned
fruit
or
pie
filling
cinnamon

Mix together 3 1/2 C biscuit mix, 4 1/2 T sugar, 4 1/2 T melted butter. Gradually add 1 C milk, stirring until dough is soft and creamy. Spread 1/2 dough in bottom and slightly up the sides of a greased 9 inch pie pan. Spread 2 1/2 Cups of your favorite fruit, or 1 large can pie filling evenly over dough. (If canned fruit is used, pour small amount of juice over all until slightly moist.) Spread remainder of dough over fruit and top with 1/3 C sugar & 1 t cinnamon mixed well together. Bake at 400° for 15 to 20 minutes until golden brown and a knife inserted comes out clean. Serve as is or with milk poured over dessert, or topped with whipped cream.



MAYONNAISE CAKE - - - Bob Bendixon
Station #9

Ingredients--

flour
sugar
cocoa
baking
soda
salad
dressing
(mayonnaise)
warm water

Sift together, and set aside,
2 C flour, 1 C sugar, 2 t bak-
ing soda, 5 T cocoa. Blend in
mixing bowl, 3/4 C salad dress-
ing and 1 C warm water. Com-
bine dry ingredients and water
mixture. Mix thoroughly. Pour
into greased, and floured 9X13
inch pan. Bake in a 350° oven
for 25 or 30 minutes.

*This also makes a delicious spice
cake. Just eliminate the cocoa
and add 1 t cinnamon, 1/2 t nutmeg,
1/4 t ground cloves, 3 T brown sug-
ar, 1/2 C raisins and 1/2 C nuts.*

* * *

FRESH APPLE CAKE- - - - Ray Norris
Line Shop

Ingredients--

salad oil
sugar
eggs
vanilla
flour
baking
soda
salt
delicious
apples
nuts
cinnamon &
sugar
(optional)

Mix in a bowl, and beat until
smooth, 1 1/2 C salad oil, 2 eggs,
2 C sugar and 3 t vanilla. Add
after sifting, 3 C flour, 1 1/2 t
soda and 1 t salt. Mix at med-
ium speed. Add 1 C of chopped
nuts, and 3 C finely chopped,
delicious apples. Mix well. Do
not add any liquid to batter.
It will be very thick. Pour in
a 9X13X2 in. greased & floured
pan. Bake at 350° for 1 hour.
Top of cake may be sprinkled
with cinnamon and sugar mix-
ture before baking. Delicious
served warm, and topped with
whipped cream.

* * *

SCRATCH (CARROT) CAKE WITH CREAM
CHEESE ICING- - Ralph J. Richmeier
Retired, Station #16

Ingredients--

eggs
flour
salad oil
baking soda
salt
cinnamon
vanilla
carrots
sugar
*
butter
cream cheese
canned milk
vanilla
nuts

Combine; 4 eggs, 2 C flour, 1 C
oil, 1 C water, 1 t salt, 3 t
cinnamon, 2 T vanilla, 1 3/4 C
sugar, & 3 t baking soda. Beat
thoroughly. Add 6 carrots that
have been grated. Pour into lg
pan & bake 40 min. at 350°.

Cream Cheese Icing:

Combine & beat, 1/2 cube butter,
1 sm pkg cream cheese, 2 to 3
T canned milk, 1 t vanilla and
1/2 C chopped nuts. Mix well and
spread on cooled Scratch cake.

* * *

SAUERKRAUT

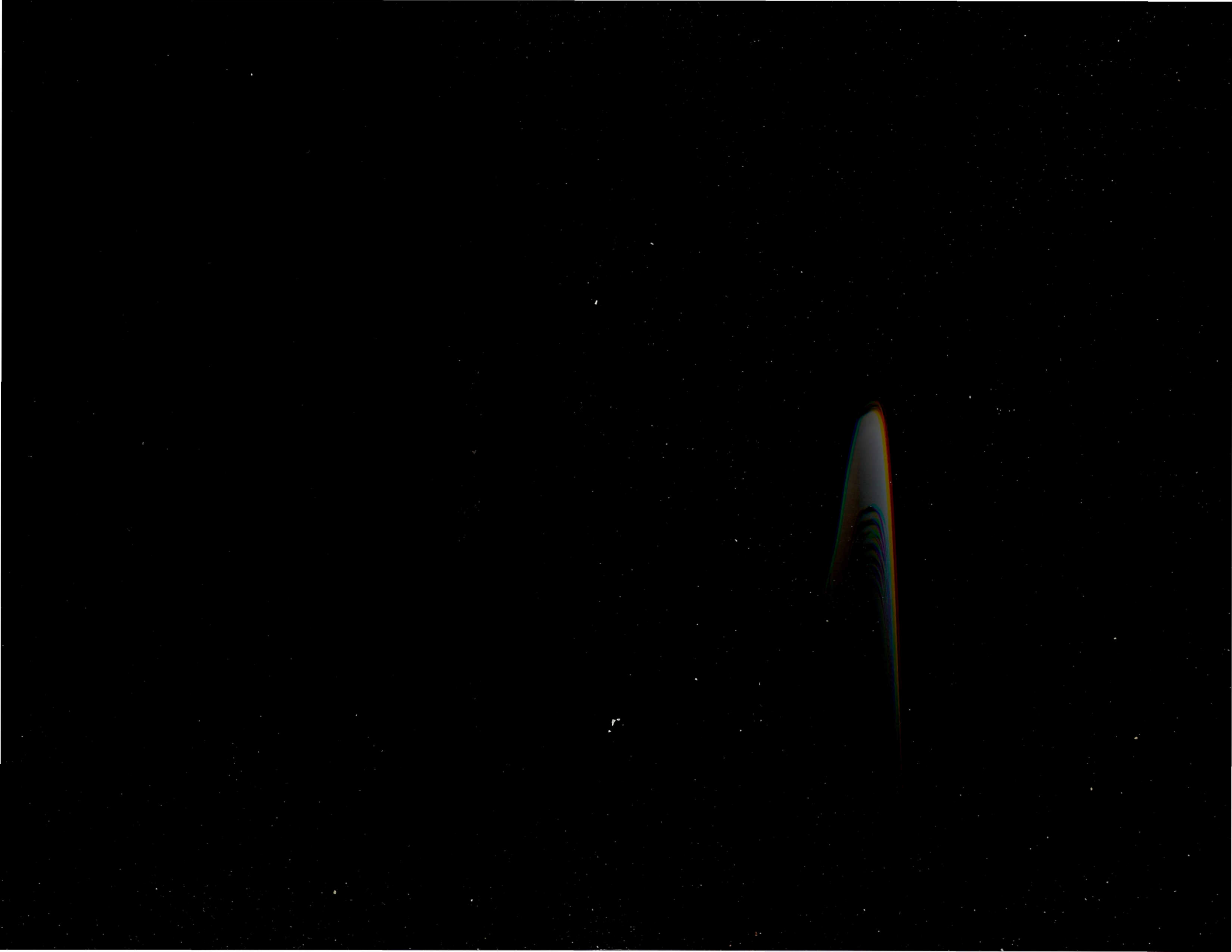
CHOCOLATE CAKE- - - - Ron Hiett
Station #9

Ingredients--

butter or
margarine
sugar
eggs
vanilla
cocoa
flour
baking
powder
baking
soda
salt
water
sauerkraut

Coarsely chop 2/3 C sauerkraut
and rinse well with water. Set
aside to drain. Thoroughly mix
together 2/3 C butter or mar-
garine, 1 1/2 C minus 2 T sugar.
Beat in 3 eggs and 1 t vanilla.
Sift together 1/2 C cocoa, 2 1/2 C
flour, 1 t baking powder, 3/4
t baking soda, & 1/2 t salt. Add
these dry ingredients alter-
nately with 1 C plus 4 T water
to egg mixture. Stir in the
drained sauerkraut. Turn into
two greased and floured 8 inch
square or round cake pans. At
350°, bake about 30 minutes or
until wooden pick inserted in
center comes out clean. Frost
with icing of your choice.

* * *



PRUNE CAKE WITH
BUTTERMILK ICING- - - - Roger Mace
Station #15

Ingredients--
sugar
salad
oil
eggs
flour
soda
salt
nutmeg
cinnamon
buttermilk
vanilla
nuts
prunes
allspice

Cook 1 Cup prunes according to package directions. Cool, chop seed and set aside. Blend 1½ C sugar and 1 C salad oil. Add 3 eggs, mix well. Sift together 2 C flour, 1 t soda, 1 t salt, 1 t nutmeg, 1 t cinnamon and 1 t allspice. Add to sugar and oil mixture alternately with 1 C buttermilk. Add 1 C chopped nuts, 1 t vanilla, and chopped prunes. Pour batter into well greased and floured 9X13 inch pan. Bake at 300° for 1 hour.

Ingredients--
brown sugar
buttermilk
butter
soda
vanilla
light Karo
syrup

Buttermilk Icing:
Mix together in saucepan 1 Cup brown sugar, ½ C buttermilk, ½ stick butter, ½ t soda, ½ t vanilla, 1T light Karo. Bring to boil, stirring constantly. Boil until mixture forms soft ball when dropped in water. Spread over hot cake without beating.

* * *

SWEDISH HEIRLOOM--Thomas V. Canning
COOKIES Past Brother

Ingredients--
butter
powdered sugar
salt
ground almonds
flour
vanilla

Cream 1 C butter & 1 C powdered sugar. Add ½ t salt & 1½ C ground almonds. Blend in 2 C sifted flour. Add 1 T water & 1 T vanilla and thoroughly mix with fork. Shape into balls or crescents, using 1 level T of dough per cookie. Place on ungreased cookie sheet & flatten slightly. Bake 12 to 15 min. at 325°. Roll in powdered sugar, while still warm.

* * *

TEXAS PECAN
CAKE - - - -Captain Edward Shorty
Past Brother

Mrs. Edward Shorty writes:
"My late husband, Captain Edward Shorty, became an accomplished gourmet cook during the period of his disability retirement from the Denver Fire Department. Here is his recipe, Texas Pecan Cake."

Ingredients--
pecans
candied
pineapple
candied
cherries
cake flour
margarine
sugar
eggs
baking
soda
lemon
extract

Cream 3 C sugar & 1-lb. margarine & add the yolks of 7 eggs. Sift together 2½ C cake flour, 1 t soda & add to creamed mixture along with 2 oz. of lemon extract. Dredge 1-lb. candied pineapple, ½ lb. candied cherries & 1 quart pecans in 2 ½ C cake flour. Add to mixture. Beat 7 egg whites and fold in. Pour in 10 inch tube pan. Put a pan of water in oven below cake. Cover cake lightly with foil during baking time. Bake at 300° for 1 ½ hrs. or until toothpick inserted comes out clean.

* * *

COCONUT DREAM - - Thomas V. Canning
BARS Past Brother

Ingredients--
flour
brown sugar
butter
sugar
salt
eggs
nuts
vanilla
coconut
baking powder

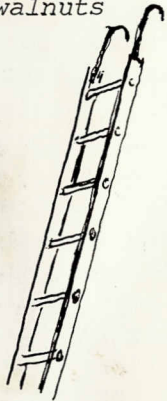
Mix like pie crust, 1 C flour, ½ C brown sugar, & ½ C butter. Put in buttered 11X7X1 pan and bake at 325° till light brown. Top with mixture of 1 C brown sugar, ½ t salt, 2 eggs, 1 C nuts, 2 t flour, 1 t vanilla, 1½ C coconut & ½ t baking powder. Bake about 20 min. until light brown. When cool, cut in bars.

* * *

TROPICAL PEAR BARS - - Larry Weiman
Station #21

Ingredients--

canned pears
flour
brown sugar
butter
eggs
cinnamon
baking powder
salt
flaked
coconut
walnuts



Drain thoroughly, 1-16 oz. can bartlett pears, dice. Combine 1 C flour, & ½ C brown sugar. Cut in ¼ C butter till the mix resembles coarse meal. Press firmly in a 9 inch square buttered pan. Bake in 350° oven for 15 minutes. While baking, beat 2 eggs, gradually adding ½ C brown sugar. Sift together ¼ C flour, ½ t cinnamon, ½ t baking powder, and ¼ t salt. Stir dry ingredients into egg mixture. Add diced pears, 1 C flaked coconut and ½ C chopped walnuts. Mix thoroughly, then spread over warm baked mixture. Return to oven for about 20 to 25 min. or till lightly brown. Cool and cut into bars.

* * *

FRUIT CAKE COOKIES - - - Mike Vitry
Station #12

Ingredients--

nuts
sugar
butter
applesauce
cinnamon
allspice
cloves
baking soda
flour
mixed citrus
fruit & raisins

Cream 1 C sugar, & 1 C butter. Add 2 C applesauce, 3 C flour, 2 t cinnamon, ½ t allspice, 1 t cloves, 2 t soda, 1 C walnuts, 1 lb. seedless raisins, & 1 lg pkg mixed citrus fruit. Blend together thoroughly. Drop by spoon on greased cookie sheet, Bake at 375° until brown edges appear.

* * *

LEMON BALLS - - - - -Mike Vitry
Station #12

Ingredients--

eggs
butter, milk
sugar, flour
baking powder
anise, lemon, &
vanilla flavor

Combine: 6 eggs, 1 C sugar, 2 cubes butter, ½ C milk, 4 t of baking powder, 5 C flour and 4 t each of anise, lemon and vanilla. Make little balls then roll in sesame seeds.

* * *

LEMON BARS - - - - - John Doyle
Past Brother

Ingredients--

margarine
powdered sugar
flour
eggs
lemon juice
sugar
baking
powder
salt

Mix & press into 9 X 13 pan, ½ C powdered sugar, 2½ C flour & 1 C margarine. Bake 20 mins. at 350°. Do not let brown. In a bowl, beat 4 eggs. Add 6 T of lemon juice, 4 T flour, 2 C of sugar, ½ t baking powder & dash of salt. Pour this mixture on hot "crust" & bake at 350° for 25 min. Remove from oven, and when cool, sprinkle with powdered sugar & cut in squares.

* * *

TIPSY BALLS - - - - - Fred McDonald
Repair Shop

Ingredients--

vanilla wafers
powdered
sugar
pecans
Karo syrup
whiskey or
rum

Mix together 3 C crushed vanilla wafers, 2 C grated pecans and 1 Cup powdered sugar. Mix together 3 T Karo and ½ C rum or whiskey. Pour over first mixture & mix well. Make into small balls, then roll in powdered sugar.

* * *

QUICK BROWNIES - - Warren Fairfield
Repair Shop

Ingredients--

flour
sugar
cocoa
salt
salad oil
eggs
vanilla
nuts

Place in a large mixing bowl,
1½ C flour, 2 C sugar, 4 eggs,
½C cocoa, 1 t salt, 1 C salad
oil, 2 t vanilla and 1 C whole
nuts. Beat at medium speed
for 3 minutes. Pour out into
greased 9X13 inch pan and bake
at 350° for 30 minutes.

* * *

BUTTERMILK Lonnie LaRusso
DOUGHNUTS- - - - - Repair Shop

Ingredients--

flour
sugar
baking
 powder
baking
 soda
cinnamon
salt
nutmeg
shortening
eggs
buttermilk
hot fat

Heat 4 inches of fat or oil to
375° in deep fat fryer or deep
kettle. Measure 1½ C of flour,
1 C sugar, 2 t baking powder,
1 t baking soda, ½ t cinnamon,
pinch of salt, ¼ t nutmeg, 2 T
shortening, 2 eggs and ¾ Cup
buttermilk. Blend ½ minute at
low speed, scraping the sides
of the bowl constantly. Beat 2
minutes more at medium speed,
scraping sides of bowl occa-
sionally. Stir in 1-¾ Cup
flour. Mix well. Turn dough
onto well floured board, roll
around lightly and coat with
flour. Gently roll dough into
¾ inch circle, cut with well
floured doughnut cutter. With
wide spatula, slide doughnuts
into hot fat. As they surface
to the top, turn over. Fry two
or three minutes or until both
sides are golden brown. Remove
from fat, being careful not to
prick surface. Drain on rack
or paper towel. May be served
plain, sugared, or frosted.

Yields 2 doz.
doughnuts.

* * *

GOLDEN PUFFS - - - - - Clair Burton
Station #28

Ingredients--

flour
sugar
baking powder
salt
nutmeg or mace
salad oil
milk
egg
cinnamon & sugar
 or powdered
 sugar

Sift together, 2 C flour, ¼ C
sugar, 3 t baking powder, 1 t
salt & 1 t nutmeg or mace. Add
¼ C salad oil, and stir to mix
well. Add ¾ C milk, & 1 egg.
Mix well & drop by teaspoonful
into deep hot (375°) salad oil.
Fry till golden brown, about 3
mins. Drain on paper towels.
When cool, roll in cinnamon &
sugar or powdered sugar.

* * *

BUTTERSCOTCH DROPS - -Harry L. Wolf
Station #16

Ingredients--

sugar
brown
 sugar
light corn
 syrup
butter

In saucepan combine, ¾ C of
sugar, ⅔ C of firmly packed
brown sugar, ¼ C of light corn
syrup, ⅔ C water, & 6 T but-
ter. Cook over a medium heat,
stirring till sugar dissolves.
Continue cooking without stir-
ring to temp. of 270° on candy
thermometer, or until it forms
hard, but not brittle, threads
when put in cold water. Remove
from heat, and working quickly
drop by teaspoonful on butter-
ed foil, or a cookie sheet, to
form small rounds. (it may be
necessary to reheat the candy)
As rounds set, wrap each 1 in
waxed paper, or between lay-
ers of waxed paper to keep the
candy from sticking together.
Store in tightly covered con-
tainer. Makes 5 dozen 1 inch
candies.

* * *



MILLION DOLLAR

FUDGE - - - - - George Southern
Station #10

Ingredients--

- sugar
- evaporated milk
- butter
- hershey bar chocolate chips
- marshmallow cream
- chocolate squares
- vanilla
- nuts

Blend together in a saucepan, 4½ C sugar, ½ C butter and one lg. can evaporated milk. Cook & stir over low heat until this mixture has boiled gently for 5 minutes. Break a 1½ oz milk chocolate bar into large mixing bowl. Add 2-6oz packages chocolate chips, 1-7½oz jar of marshmallow cream & 2 squares of shaved semisweet chocolate. Add cooked mixture; blend very well. Add 1 t vanilla and ½ C chopped nuts. Beat 2 or 3 min. until creamy. Pour into a buttered pan. Let set for several hours. Store in refrigerator.

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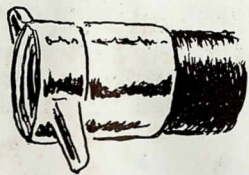
PEANUT BUTTER CANDY - - - Bill Riel
Repair Shop

Ingredients--

- sugar
- brown sugar
- milk
- coconut
- peanut butter
- coconut
- vanilla

Combine in saucepan ½ C sugar, 1 C packed brown sugar and 1 C milk. Bring to a boil and cook till it forms a soft ball when dropped in cold water. Remove from heat, add ½ C peanut butter, & stir. Add 1 t vanilla & ½ C coconut. Stir till blended. Pour into buttered pan and put in cool place to harden.

* * *



LEMON FLUFF

Gilbert Wilton

DESSERT - - - - - Station #23

Ingredients--

- evaporated milk (14½oz)
- lemon gelatin
- lemon juice
- sugar
- graham cracker crust

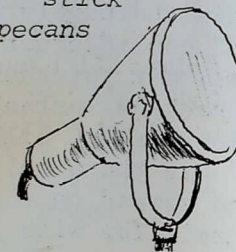
Chill one large can evaporated milk until ice cold. Dissolve 1-3oz package of lemon gelatin in 1 ¾ C hot water. Chill until slightly set, then whip until light and fluffy. Stir ¾ C lemon juice and 1 C sugar together--add to jello. Whip evaporated milk--add to jello mixture. Pour into 9X13 inch pan lined with graham cracker crust, made according to the package directions. Sprinkle top of pie with graham cracker crumbs. Chill until set.

CHOCOLATE MINT * * *
CHARLOTTE - - - - - Thomas V. Canning
Past Brother

Ingredients--

- unflavored gelatin
- chocolate squares
- eggs
- whipping cream
- vanilla cream
- sugar
- salt
- lady fingers
- peppermint candy stick
- pecans

Soften 1 envelope gelatin in ¼ C cold water. Bring ½ C cream to scalding point & add 2 sqs. grated chocolate, & beat until all chocolate is melted. Add gelatin to hot mixture, & stir till dissolved. Add 4 slightly beaten egg yolks, ½ C sugar, ½ t salt & 1 t vanilla. Blend well & allow to cool. When it begins to thicken, fold in 4 stiffly beaten egg whites to which ½ C sugar has been added. Fold in ½ C chopped nuts. Line mold with 12 lady fingers. Pour chocolate mixture on top. Arrange more lady fingers on top. Whip ½ pint of whipping cream. Crush 1 large stick peppermint candy till fine, add to stiffly whipped cream and pour over top of mold. Refrigerate for 4 or 5 hours before serving.



* * *



FRENCH CHERRY

DESSERT - - - - - Mike McMahon
Station #27

Ingredients--

- graham crackers
- butter
- sugar
- whipped topping
- large pkg. of cream cheese
- cherry pie filling
- powdered sugar

Mix together one pound graham crackers, crushed, 3/4 C melted butter and 2 T sugar. Press into the bottom of a 13X9X2 in. pan. Bake in 350° oven for 8 minutes. Set aside to cool. Soften 1 large cream cheese to room temperature in a large bowl. Add 1 1/2 C powdered sugar and blend well. Add 2 packages of whipped topping - prepared according to the directions on the package, and blend well. Spread mixture over crumb pie crust. Top with 2 cans cherry pie filling. May be made the day before and stored in the refrigerator.

* * *

FOUR LAYER DESSERT - Don Soderquist
Repair Shop

Ingredients--

- flour
- margarine
- pecans or walnuts
- cream cheese
- powdered sugar
- whipped cream (Cool Whip)
- instant chocolate pudding
- milk
- vanilla

Combine and mix well 1 C flour 1/2 C melted margarine and 1/2 Cup chopped pecans or walnuts. Pat into 9 X 13 X 2 inch pan. Bake 15 minutes at 350°. Cool. In a separate bowl, mix 1-8 oz pkg. cream cheese, softened, 1 Cup powdered sugar, and 1 C frozen whipped cream. Mix thoroughly & spread on top of cooled crust. In separate bowl, mix together one 6 3/4 oz. package instant chocolate pudding mix, 3 C milk & 1 t vanilla. Mix thoroughly until thick, and spread on top of cheese mixture. Top with 1 Cup frozen whipped cream. Let chill thoroughly, and serve.

* * *

CREAM CHEESE

CHOCOLATE PIE - -"Red-Eye" Schmidt
Station #18

Ingredients--

- graham cracker crumbs
- brown sugar
- unsweetened chocolate
- butter or margarine
- chocolate chips
- cream cheese
- salt
- egg yolks
- egg whites
- whipped cream
- vanilla

Graham Cracker Crust:

Melt 1/3 C butter or margarine with 1 sq. of unsweetened chocolate together. Mix 1 1/2 cups graham cracker crumbs and 1/4 C brown sugar. Add butter mixture. Mix well. Press into a large deep pie pan to form pie crust 1/4 inch thick. Cool.

Filling:

In double boiler melt 1C semi-sweet chocolate chips. Cool 10 minutes. Whip 2-3oz pkgs cream cheese, warmed to room temp, & 1/8 t salt until it is light & fluffy. Gradually add 1/2 C of brown sugar. Add and blend in well, 2 egg yolks. Add melted chocolate and 1 t vanilla, and beat well. Beat in 1/4 C more of brown sugar. In separate bowl beat 2 egg whites until they form soft peaks. By hand, fold cheese and chocolate mixture into egg whites. Fold in 1 cup whipped cream. Mix thoroughly. Pour into graham cracker crumb crust. Let cool overnight.

* * *

ICE CREAM PIE - - - - - Mike Vitry
Station #12

Ingredients--

- 9" graham cracker crust
- strawberry ice cream
- milk
- vanilla instant pudding

Prepare 1 9 inch graham cracker crust. Combine in bowl 1 pt softened strawberry ice cream, & 1 C milk. Beat until smooth. Add 1 pkg instant vanilla pudding & mix until smooth. Pour into pie shell & chill.

* * *

GERMAN CHOCOLATE

FUDGE PIE - - - - - Pat Mahoney
Fire Alarm

Ingredients--

- butter
- german chocolate
- sugar
- flour
- vanilla
- eggs
- nuts

Melt in double boiler, 1 stick butter, and 1/2 bar german choc. Mix in bowl and beat on high speed 3 min.; 1 Cup sugar, 1/2 t vanilla, 2 T flour and 3 eggs. Add chocolate and butter mixture to the sugar mixture and beat on high speed 3 more minutes. Add 1 Cup chopped nuts. Bake in greased pie pan for 25 min. at 375°. Cool thoroughly in refrigerator. Top pie with whipped cream and 1/2 Cup shaved chocolate.

* * *

LEMON PIE FILLING - - - - - Ron Hiett
Station #9

Ron says this recipe makes enough pudding for 3-9" pies, with enough left over for a small bowl for the cook.

Ingredients--

- lemons
- eggs separated
- sugar
- corn starch
- water
- salt
- butter

Juice 5 lemons, grate the skin from 1 lemon. Combine these in double boiler with 8 egg yolks, 2 C sugar, 1 1/2 quarts of water, 5 heaping T cornstarch, and 1/2 t salt. Cook slowly over medium heat stirring mixture constantly until well thickened. Remove from heat and place in sink with about 4 inches of cool water in it. Add 1 T butter to pudding and stir until cool.

* * *



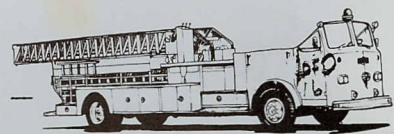
RHUBARB PIE - - - - - Bill Betz
Station #9

Ingredients--

- rhubarb
- sugar
- flour or tapioca
- cornstarch
- eggs
- baking powder
- cinnamon
- butter
- pie shell

Mix together 2 C diced rhubarb 1 Cup Sugar, 1 T flour or 2 T tapioca, 1 t cornstarch and 2 eggs. Pour into 9 in. unbaked pie shell. In separate bowl, thoroughly mix 1 C flour, 1 t baking powder, 3/4 C sugar, 1 t cinnamon and 1/2 cube softened butter. Sprinkle this mixture over the pie. Bake 350° for 1 hour.

* * *



BAKED APPLE CUSTARD- - Dave Dempsey
Pumper #2

Ingredients--

- apple pie filling
- eggs
- sugar
- salt
- milk
- vanilla
- nutmeg or cinnamon
- chocolate sauce (optional)

Spoon 2 cans apple pie filling into bottom of a 3 quart baking dish. Slightly beat 8 eggs in a separate bowl. Add 1/2 Cup sugar and 1/2 t salt. Mix well. Scald 4 C milk and slowly add to egg mixture, stirring constantly. Add 2 t vanilla, stir in well. Pour this mixture on top of pie filling. Sprinkle with nutmeg or cinnamon. Set baking dish in a pan of cold water and bake for 1 hour and 15 minutes at 325°, or until a knife inserted in center comes out clean. Chill and serve it with your favorite chocolate sauce.

* * *

BAKED APPLES - - - -Pete Callinicos
Fire Prevention Bureau

Ingredients--

apples
cinnamon candies
brown sugar
half & half
or
whipped
cream

Core baking apples. Fill each cavity $\frac{1}{2}$ full with red cinnamon candies and the other half with brown sugar. Wrap each apple in foil. Place in oven for 20 to 30 minutes at 350°. When apples are soft, serve in bowls topping with half and half or a spoonful of whipped cream.

* * *



BREAD PUDDING - - - - - Bill Giller
Station #17

Ingredients--

day old bread
cubes ($\frac{1}{2}$ to $\frac{1}{2}$ "")
milk
butter
sugar
eggs
salt
vanilla
raisins
cinnamon
nutmeg

Mix 2 C milk, 3 T butter & $\frac{1}{4}$ C sugar in saucepan. Heat long enough to melt butter and dissolve sugar. Cool. In a separate bowl, beat 2 eggs. Add a pinch of salt and the slightly warm milk mixture. Add $\frac{1}{2}$ t of vanilla, $\frac{1}{2}$ t cinnamon & $\frac{1}{4}$ t of nutmeg. Mix well. Place $\frac{1}{2}$ C raisins, and 2 C day old bread cubes in a baking dish greased with butter. Pour milk & eggs over bread cubes. Set baking dish in pan of hot water, and bake in 350° oven for 1 hr. or till a knife blade inserted in center comes out clean. Makes 4 servings.

* * *

RICE PUDDING - - - Lt. Cecil Johnson
Station #15

Ingredients--

rice
milk
sugar
salt
seedless
raisins
lemon peel
nutmeg

Combine 1 $\frac{1}{2}$ C rice, 8 C milk, 1 C sugar & 1 t salt. Pour in buttered baking dish. Bake in 300° oven for 1 hour.* Add 2 t grated lemon peel, $\frac{1}{2}$ t nutmeg, and 1 C seedless raisins. Continue baking 1 $\frac{1}{2}$ hours.

*Stir at least 3 times during the first hour to prevent rice from settling.

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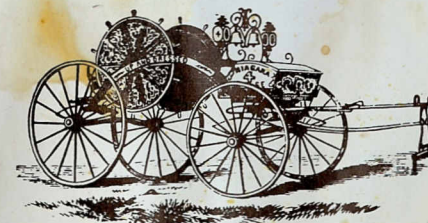
JIFFY PUDDING- - - -Capt. Gallagher
Station #9

Ingredients--

eggs
vanilla
fruit cocktail
flour
sugar, salt
baking soda
brown sugar
nuts

Lightly beat, 2 eggs. Add 2 t vanilla, and 2 cans undrained fruit cocktail. Add 2 C flour, $1\frac{1}{2}$ C sugar, 2 t baking soda, 1 t salt. Mix well & pour into a buttered baking dish. Top with 1 C brown sugar, & 1 C chopped nuts. Bake in the middle of a 325° oven for 40 to 45 minutes. Serve with whipped cream or a whiskey flavored hard sauce. Serves 12.

* * *



GRANOLA - - - - -Ron Gupton
Station #16

Ingredients--

- rolled
- oats
- wheat
- germ
- brown sugar
- sunflower
- seeds
- flaked
- coconut
- pecans
- vanilla
- salad oil

Mix together, $\frac{1}{2}$ C brown sugar, $\frac{3}{4}$ C warm water, $\frac{1}{2}$ C of salad oil, & 2 t vanilla. Beat with fork. Mix in separate bowl, 8 C rolled oats, 1 C wheat germ, 1 C flaked coconut, $\frac{1}{2}$ C salted shelled sunflower seeds, & 1 C chopped pecans. Pour sugar & oil mixture over dry ingredients, until all are moistened. Crumble into large shallow pan and bake for $1\frac{1}{2}$ hours at 300° , stirring every $\frac{1}{2}$ hour. Crumble large pieces & serve with milk as cereal. Store unused granola in tight container.

* * *

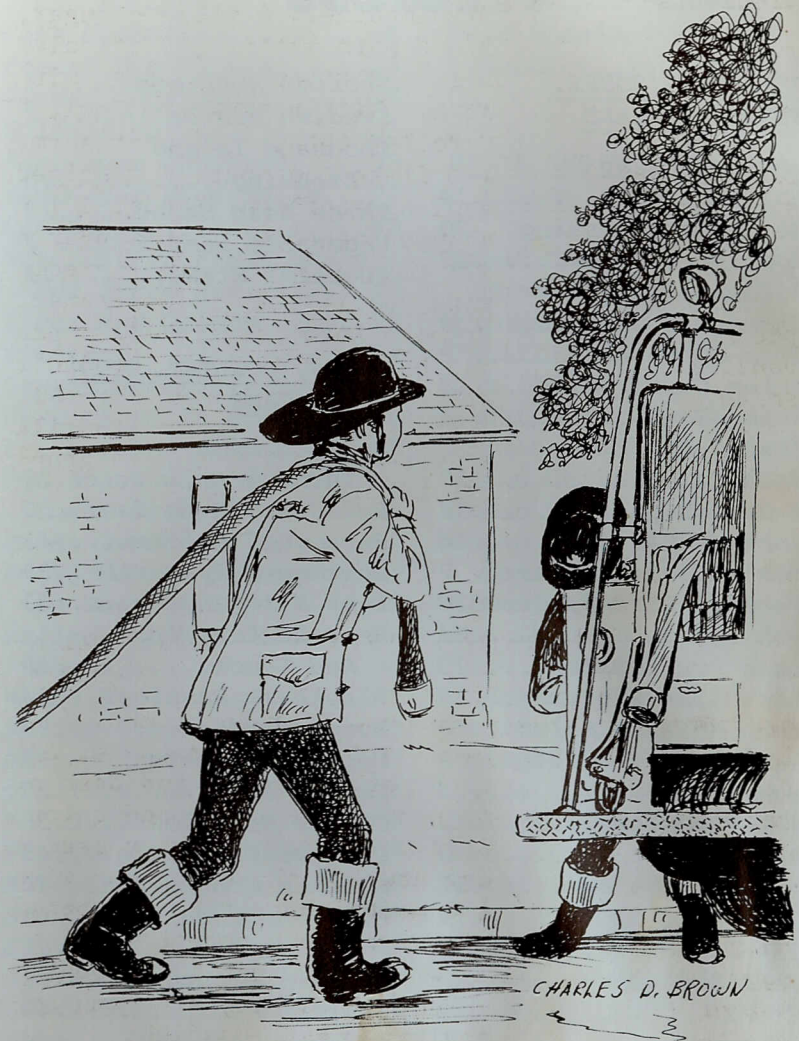
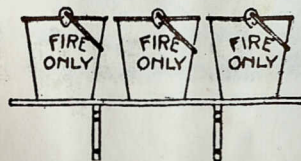
PARSLEY STUFFING - - - - -Jack Bailey
Squad #2

Ingredients--

- bread crumbs
- sage
- thyme
- nutmeg
- salt & pepper
- onion
- egg
- butter
- parsley

Combine 4 C bread crumbs, (day old) $\frac{1}{2}$ t sage, $\frac{1}{2}$ t thyme, $\frac{1}{8}$ t nutmeg, 1 t salt and dash of pepper. Add $\frac{1}{2}$ t scraped onion, 4 T parsley. Slightly beat 1 egg and add the egg along with $\frac{1}{2}$ C melted butter to the bread mixture. Toss together lightly with fork until thoroughly mixed. Ideal for stuffing any poultry, meat, or fish.

* * *



“Pick up!”

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