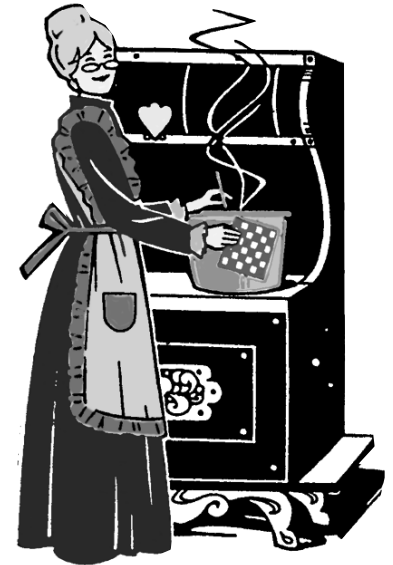


Here's what's cooking in our . . . **Country Kitchen**

For the past several years Country Living has included a "Country Kitchen" page in each issue, printed with recipes submitted to us by our readers. You are invited to share your favorite recipe – for a main dish, casserole, salad, vegetable, dessert or snack. If we feature it in our winner's box, we'll mail you \$5! Recipes should be clearly written or typed, with full instructions, and mailed to:

"Country Kitchen," c/o Country Living, P.O. Box 69, Covington, OH 45318



SABBATH SPINACH DISH

"This tasty spinach dish can be made ahead of time and refrigerated until you're ready to pop it into the oven after church."

- 2 10-oz. packages chopped spinach, thawed
- 3 Tbsps. butter
- 1 Tbsp. chopped onion
- 2 Tbsps. flour
- 1/4 cup canned milk
- 1/8 tsp. nutmeg
- 1/8 tsp. pepper
- 1/2 tsp. salt

TOPPING:

- 1 can mushroom soup, undiluted
- 1 cup grated cheddar cheese

Preheat oven to 350 degrees. Drain spinach in a colander. Melt butter in sauce pan and add onion. Add flour and mix well. Add milk and spices and stir until blended. Simmer two minutes. Stir in spinach. Pour mixture into a buttered 9-inch square dish and add topping. Bake until mixture bubbles and cheese is melted, approximately 30 minutes. Serves eight.

SUBMITTED BY:

Gladys M. Long
159 N. Chillicothe St.
South Charleston, Ohio 45368

REUBEN DIP

- 4 small packages corned beef, cut into pieces
- 8 oz. Swiss cheese, cut into strips
- 12 slices American cheese, cut into strips
- 1 15-oz. can sauerkraut, drained
- 1/2 cup mayonnaise

Mix above ingredients and put in oven-proof dish. Bake in a 350-degree, pre-heated oven for 15 to 20 minutes. Serve with party rye bread or on rye crackers. Can be heated in a crock pot rather than in the oven.

SUBMITTED BY:

Mrs. Mary Dengler
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Middletown, Ohio 45042

War Cake



During World War II, my mother used to make this cake because it didn't call for expensive milk, eggs or butter, and you can mix it all in one pan. This makes a dark, heavy cake.

Preheat oven to 350-375 degrees.
In medium sized pan, mix together:

- 2 cups brown sugar
- 2 cups hot water
- 2 tps. shortening
- 1/2 to 3/4 cup raisins
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. ground cloves

Boil for 5 minutes after mixtures begins to bubble. When this mixture is cold, add 3 cups flour and 1 tsp. soda that has been dissolved in 2 tps. hot water. Pour into a greased tube pan and bake for 1 hour at 350 to 375 degrees.

SUBMITTED BY:

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PLEASE SEND US YOUR RECIPES!!!
Do you have a favorite recipe you'd like to share with our readers? Jot it down and send it to us at the address above. We would especially like recipes for main dishes or casseroles, but we also welcome salad, vegetable, dessert and snack recipes. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We'd like to hear from YOU!

