

**HIDDEN VALLEY MIX ..... Janet Ward's**

- 1 cup oil
- 1 package Hidden Valley mix (original)
- 1 teaspoon dill weed
- 1 teaspoon lemon pepper
- 1 teaspoon garlic salt
- 2 12-ounce packages oyster crackers

Mix and pour over crackers, stirring constantly.  
Let set one hour, then serve.



**OVEN CARMEL CORN ..... Dorothy Ward's**

"Tastes like Cracker Jacks"

- 8-9 quarts popped corn
- 2 cups brown sugar
- 1 cup margarine
- 1 teaspoon salt
- 1/2 cup white syrup
- 1 teaspoon vanilla
- 1/2 teaspoon soda

Boil all ingredients except corn and soda for 5 minutes. Mixing well and stirring occasionally. Remove from heat and add soda. Stir quickly and pour over popped corn, mix well. Put in large flat pan and place in 250 degree oven for one hour, stirring 2 or 3 times. Store in tightly closed contained (this is important).

H I N T :   POPCORN  
It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate 'old maids'.

**SAUSAGE BALLS ..... Lois Clary's**

- 3 cups Bisquick
- 1 pound sausage (hot or mild)
- 8 ounces shredded sharp cheddar cheese

Mix the above ingredients. Form into balls. Bake at 375 degrees for 20 - 30 minutes. Makes about 55 balls.