



## Comments from members:

Dear cookbook compilers,  
 What a wonderful surprise arrived in the mail a week ago! It's a beautiful book and all the recipes look so good. This must have been a real labor of love and dedication. The cover picture is just perfect!

*Dianne Eccles • Columbus, WI*

Your nice recipe book came as such a surprise and I thank you very much for it. I am seventy-five years old and if I were to try out five of your recipes a day, it would take almost an entire year to do that. Thank you also for the flag window decal. I think it is amazing how very much more appreciation we have had for the flag since 9/11.

*Muriel Lindstrom • Minneapolis, MN*

Just wanted to let you know I received my cookbook last Thursday and I must say that it was definitely worth the wait! All who worked on it did a fantastic job. I have already made one recipe, have marked several more to try, and am still enjoying paging through this wonderful book. Thanks again, your efforts are appreciated!

*Chris Mickelson • Sheboygan, WI*

I received your 100th Anniversary cookbook that was sent to my mother at her past address and forwarded to my address—as my beloved mother passed away October 13, 2003. When looking through the book at all the familiar recipes, I noticed my mother's name printed at the bottom of one of the dessert recipes simply called “Pineapple Dessert.” The recipe was an old favorite of mine that Mom used to make when I was growing up . . . and it was a big hit with my children when they were old enough to appreciate it. Many years have gone by since then and that recipe has been replaced by others but, believe me, I will be making it soon when I have my family over for a Sunday dinner and, hopefully, my children will say to their children, “I remember when Grandma used to make this.”

*Gloria Genovese • Peoria, IL*

What a wonderful surprise to send me that cookbook. I just love it. I haven't looked it over thoroughly, that will be my relaxation for this evening.

*Rita McGowen • Mountain Home, AR*

# The Wait Is Over

*Our centennial cookbook is now available!*

**N**ational Mutual Benefit is proud to announce the arrival of our **100th Anniversary NMB Cookbook**. The over 1,400 recipes in this commemorative cookbook were selected from those shared by NMB members and employees who answered our request to “join in the celebration!” The result is a book filled with family favorites from generations past and present—a true representation of the diversity of our NMB membership. As promised, everyone who submitted a recipe has received a free cookbook.

If you would like to purchase a copy, the cost for members is only \$7.50 per book. Just fill out section 3 on the *Member Information and Orders* postcard in this magazine. Then send the card and your payment as directed. Don't pass up this opportunity to own a part of NMB history. Purchase the *100th Anniversary NMB Cookbook* today and start enjoying the wonderful recipes inside! ♦

Tasty recipes from the NEW NMB Cookbook

# A Thanksgiving Feast

**W**E WOULD LIKE TO SHOW-case some recipes from the 100th Anniversary NMB Cookbook that are perfect for the Thanksgiving holiday. Just add a turkey for a delicious Thanksgiving feast!

## Overnight Rolls

- 4 cups water
- 1-1/2 cups sugar
- 1 pkg. dry yeast
- 1/4 cup warm water
- 4 eggs, well beaten
- 1 cup cooking oil
- 1 Tbsp. salt
- 12 (to 14) cups flour

Between 2:00 and 5:00 p.m., combine 4 cups water and sugar. Boil 4 minutes. Set aside to cool until lukewarm. Dissolve yeast in 1/4 cup warm water. Set aside. Combine beaten eggs, cooking oil, salt and dissolved yeast. Add sugar and water mixture. By hand, beat in 1/2 flour until smooth. Gradually add remaining flour until ready to knead. Knead well on floured board. Place dough in large greased bowl. Cover and let rise in warm place several hours. Punch down. Cover and let rise until doubled. Form rolls and place into greased pans. Cover with cloth. Let rise on countertop overnight. In the morning, bake at 350° for 20 minutes.

*Mrs. Harvey Teske • New Hope, MN*

## Creamy Cranberry Salad

- 3 cups fresh or frozen cranberries, coarsely chopped
- 1 20-oz. can crushed pineapple, drained
- 1 medium apple, peeled & chopped
- 2 cups miniature marshmallows
- 2/3 cup sugar
- 1/8 tsp. salt
- 1/4 cup chopped walnuts
- 2 cups whipping cream, whipped

In bowl, combine all ingredients except whipped cream. Mix well. Cover and refrigerate overnight. Just before serving, fold in whipped cream. Serves 10-12.

*Shirley Jensen • Dallas, WI*

## Pretzel Dressing for Turkey

- 1 cup chopped onion
- 1 cup butter or margarine
- 1-1/2 cups diced celery
- 6 cups Rold Gold pretzel crumbs
- 1 tsp. poultry seasoning
- 1/2 tsp. ground sage
- 1/4 tsp. ground pepper
- 2-2/3 cups chicken stock or bouillon

Sauté onion in butter until soft but not brown. Set aside. Blend celery, pretzel crumbs and seasonings. When thoroughly blended, add chicken stock or bouillon and sautéed onions and butter. Toss with fork to blend ingredients well. Add more seasoning if desired.

*Sylvia Koch • Wausau, WI*

## Mashed Potato Bake

- 3 cups hot mashed potatoes
- 1 cup sour cream
- 1/4 cup milk
- 1-1/2 cups French fried onions
- 1 cup shredded cheddar cheese

Preheat oven to 350°. Combine mashed potatoes, sour cream and milk; mix well. Spoon 1/2 mixture into baking dish. Sprinkle with 2/3 cup fried onions and 1/2 cup cheese. Top with remaining potato mixture. Bake 30 minutes until hot. Top with remaining onions and cheese. Bake 5 minutes longer until cheese is melted and onions are golden.

*Dee Dee Baur • Louisville, KY*

## Scalloped Corn

- 1 15-1/2 oz. can cream style corn
- 1/2 cup milk
- 1/2 cup cracker crumbs
- 1/4 cup chopped onion
- 1/4 cup chopped green bell pepper
- Salt & pepper to taste
- 1 Tbsp. butter or margarine

Combine and bake at 350° for 30 minutes.

*Gloria Earhart • Eunice, WI*



## Cream Cheese Pecan Pie

- 1 8-oz. pkg. cream cheese, softened
- 3/4 cup sugar, divided
- 4 eggs, divided
- 1 tsp. salt
- 2 tsp. vanilla, divided
- 1 10-inch unbaked pie shell
- 1-1/4 cups chopped pecans
- 1 cup light corn syrup

Cream together cream cheese, 1/2 cup sugar, 1 beaten egg, salt and 1 tsp. vanilla. Spread on bottom of pie shell. Sprinkle pecans evenly over cream cheese layer. Combine corn syrup, remaining eggs, sugar and vanilla. Beat until smooth. Pour over pecans. Bake at 375° for 35-45 minutes or until golden brown. Cool on wire rack.

*Anna Brooks • Philip, SD*

## Impossible Pumpkin Pie

- 1 16-oz. can pumpkin
- 1 12 or 13-oz. can evaporated milk
- 2 Tbsp. butter or margarine, softened
- 2 eggs
- 3/4 cup sugar
- 1/2 cup Bisquick baking mix
- 2-1/2 tsp. pumpkin pie spice
- 2 tsp. vanilla

Heat oven to 350°. Grease 10-inch glass pie plate (I use Pam). Beat all ingredients until smooth. Pour into pie plate. Bake until knife inserted in center comes out clean, about 50-55 minutes. Cool on rack.

*Gladys O'Brien • Menomonie, WI*