



# Grandparents' Famous Recipes

## BREADS

**Recipe Title:** Banana Bread

**Submitted by:** Becky Hatashita

**Feeds:** 6-8

**Ingredients:**

Sift together: 3 ½ cup cake flour, 2 ¼ cup sugar, 1 ½ tsp. baking powder, 1 ½ tsp. baking soda

Add: 1 cup butter creamed, 1 cup sour cream, 1 ⅔ mashed ripe banana

**Directions:**

Beat all together (2 min.) until mixed. Add 3 eggs, beat 2 min. Bake 350 degrees for 55 min. in 1 angel cake pan or 2 loaf pans.

**Recipe Title:** Banana Nut Bread

**Submitted by:** Betty Graham

**Ingredients:**

2 cups sugar

4 eggs

1 cup shortening

Nuts

2 ½ cups flour

6 overripe bananas

2 tsp. soda

Dash of salt

**Directions:**

Combine ingredients. Bake at 350 degrees to 375 degrees for 1 hour in loaf pan. Seems better if frozen a while.

**Recipe Title:** Monkey Bread

**Submitted by:** Roberta Freni-Vendor

**Feeds:** 8

**Ingredients:**

4 tubes of refrigerated biscuits

Cinnamon

½ cup of sugar

4 oz. of butter

**Directions:**

Cut biscuits into quarters, shake pieces in a Ziploc bag with a sugar and mixture. Slightly grease a cupcake pan. Place 16 or more pieces per cup. Melt butter and pour over each cup. (You can add pecans or walnuts if you prefer) Bake 10 minutes at 350 degrees. Bon Appetite!

**Recipe Title:** Overnight Carmel Rolls

**Submitted by:** Mary Pat Lass

**Feeds #** 1-8

**Ingredients:**

1 pkg frozen dinner rolls (Bridford 24 rolls)  
1 Small pkg butterscotch pudding (not instant)  
1 Cube butter melted  
½ cup brown sugar  
1 tsp cinnamon  
Nuts of choice

**Directions:**

Spread frozen dough around sprayed Bundt pan. Mix and pour rest of ingredients over frozen rolls – put nuts on last. Put Bundt pan on cookie sheet and let stand at room temp. 12 hours, or overnight (until dough rises well). Bake at 350 degrees for 30 minutes. Invert immediately onto serving platter. Enjoy!

**Recipe Title:** Pizza Bread

**Submitted by:** Joyce Randall

**Feeds:** 4

**Ingredients:**

1 loaf frozen bread, thawed  
2 cups sliced pepperoni  
1 pkg grated mozzarella cheese  
½ cup chopped onion  
¼ cup chopped bell pepper

**Directions:**

Roll out or push out bread with greased fingers on a greased cookie sheet. Place pepperoni evenly over bread dough. Sprinkle onions and peppers over pepperoni. Roll up like jelly roll. Seal seam ends and bake 30 minutes at 350 degrees. Slice.

**Recipe Title:** Orange Cottage Cheese Salad **Submitted by:** Billie Schultz

**Feeds:** 6

**Ingredients:**

1 carton low-fat cottage cheese  
1 pack Orange Jell-O (sugar free)  
1 can mandarin oranges (small can)  
1 can pineapple crushed – drained and rinsed  
¾ cup marshmallows  
¾ cup Cool whip

**Directions:**

Mix together and chill (or go to Rubio's!) 😊

## **SIDE DISHES and APPETIZERS**

**Recipe Title:** Holiday Cheese Ball Appetizer **Submitted by:** Kathie Mejia

**Feeds:** 6-8

**Ingredients:**

8 oz. cream cheese, softened  
8 oz. cheddar cheese- fine shred, sharp or extra sharp  
½ cup butter (half stick) softened  
1 small can chopped black olives-drained  
2 Tbsp. finely chopped green onions or chives

**Directions:**

Mix all ingredients until well blended. Line a bowl with plastic wrap. Add mixture. Fold up ends of wrap and press mixture down to form a ball. Refrigerate until set. Unwrap and serve with various crackers. I usually divide mixture into 2 small bowls. Enjoy!

**Recipe Title:** Red Neck Caviar – Appetizer    **Submitted by:** Sharon Andrews

**Feeds:** 16

**Ingredients:**

1 can each: pinto beans, black beans, small white beans – rinse and drain  
Dice: 1 red pepper and 1 yellow or orange pepper  
Slice: 1 bunch green onions using some of the green stems  
Half of a small carton of grape tomatoes – slice in half  
2 cans Rotel Original canned tomatoes with chilies  
1 can Green Giant white “shoepeg” corn  
1 small can sliced black olives (optional)  
Chopped cilantro to taste (1 bunch)  
1 8oz. bottle of Zesty Italian dressing

**Directions:**

Mix all ingredients, let sit in refrigerator minimum 4 hours. Slightly drain before serving.  
Serve with tortilla chips. (Tostitos Scoops work great)

**Recipe Title:** Macaroni and cheese

**Submitted by:** Betty Zehner

**Feeds:** 4-6

**Ingredients:**

8 oz. pkg. elbow macaroni (cooked)  
8 oz. pkg. Shredded sharp cheddar cheese  
1 teaspoon salt  
3 tablespoons melted butter  
1/8 teaspoon pepper  
2 12oz. cans of evaporated milk

**Directions:**

Spread macaroni in a greased 1 ½ to 3 qt casserole dish. Sprinkle with cheese, salt and pepper. Pour melted butter over top. Carefully pour evaporated milk onto casserole. Bake, uncovered at 350 degrees for 50 to 60 mins.

**Recipe Title:** Hungry Jack Instant Potatoes    **Submitted by:** Harry & Jan Bachelor

**Feeds:** A lot

**Ingredients:**

Box of “Hungry Jack” Instant Potatoes  
3 Sticks of Butter  
3 Cans evaporated milk  
6 cups of water (may need more water)  
Salt/pepper

**Directions:**

Bring water, milk, to boil, add butter and salt/pepper and instant potato flakes and whip with wire whisk!

**Recipe Title:** Baked Potato Soup

**Submitted by:** Diana Shubin

**Feeds:** 6

**Ingredients:**

4 large baking potatoes (wash and prick several times and bake at 400 degrees for 1 hr. until done)  
Cool slightly and cut potatoes in half lengthwise. Scoop out pulp into large bowl, discard skins.  
½ cup butter  
3 Tbs flour  
6 cups milk  
¼ tsp white pepper  
4 green onions, chopped (I use more)  
12 slices of bacon, cooked crispy and crumbled  
1 ¼ cups cheddar cheese, shredded (I use more)  
8 oz. sour cream

**Directions:**

Melt butter in a large heavy pot over low heat, add flour slowly and whisk until smooth. Cook 1 min. whisking constantly. Gradually add milk. Cook over medium heat, whisking constantly until mixture is thick and bubbly. Add pulp and remaining ingredients except sour cream. Cook until thoroughly heated and then whisk in sour cream.

**Recipe Title:** Fideo Soup

**Submitted by:** Jose M. Ramirez

**Feeds:** 6

**Ingredients:**

½ onion, chopped  
2 tablespoons of olive oil  
1 package of Fideo  
1 tomato, chopped  
1 8oz. can of tomato sauce  
4 cups of chicken broth

**Directions:**

Sauté onion then add fideo (if coiled, break up coils) until slightly browned. Then add chopped tomatoes. Slow add tomato sauce, then add broth. Season with salt and pepper. Bring to a boil. Cover and simmer for 15 minutes or until noodles are tender. Very delicious, especially when you're not feeling well!

**Recipe Title:** Corn Casserole

**Submitted by:** Martha Castillo

**Feeds:** 8

**Ingredients:**

½ cup margarine  
1 cup whole corn  
1 can cream corn  
8 oz. sour cream  
1 cup shredded cheese  
1 package Jiffy mix cornmeal

**Directions:**

Preheat oven to 350 degrees. Melt butter and mix the rest of the ingredients. Pour into 9x13 inch baking dish and bake for 40 minutes.

## ENTRÉES

**Recipe Title:** Pot Roast & Mashed Potatoes **Submitted by:** Patti Hardy

**Feeds:** 4

**Ingredients:**

1 roast (3-5lbs)  
2 onions  
5 carrots  
6 potatoes  
Warm milk and butter

**Directions:**

Cook pot roast in crock pot with onions and carrots for 7-8 hours on low. Drain juice to make gravy. Cook potatoes, mash adding butter and milk. Make gravy with juice from roast, season to taste.

**Recipe Title:** Chicken Salad

**Submitted by:** Stella Aguas

**Feeds:** 4

**Ingredients:**

Chicken breast, cooked and shredded  
Peas  
Carrots  
Celery  
Green onions  
Mayonnaise

**Directions:**

Combine everything together and then refrigerate.

**Recipe Title:** Hamburger Pie

**Submitted by:** Judy Raynesford

**Feeds:** 6

**Ingredients:**

1 Medium onion chopped  
1 lb ground beef  
Salt and pepper  
2 cans drained green beans  
1 can tomato soup  
5 mashed potatoes  
½ cup warm milk  
1 beaten egg  
Parsley

**Directions:**

Brown ground beef then remove to a separate bowl, keeping the fat from the meat in the pan. Brown onion in fat. Add ground beef, salt and pepper and brown. Add green beans and tomato soup, and pour into greased casserole. Mash 5 cooked medium size potatoes with ½ cup warm milk, 1 beaten egg and salt and pepper. Spoon in mounds over meat. Bake at 350 degrees for 30 mins. Garnish with parsley.

**Recipe Title:** Shrimp & Clam Sauce Pasta

**Submitted by:** Emma Olson

**Feeds:** 5

**Ingredients:**

6 Tbsp olive oil  
3 minced cloves of garlic  
¾ cups finely chopped parsley  
1 cup minced clams  
½ lb. shelled raw shrimp (bite sized)  
½ Tsp. oregano  
3 cups cooked seashell pasta  
Grated Parmesan

**Directions:**

Heat olive oil in skillet. Add minced garlic. Cook gently 5 minutes. Add finely chopped parsley. Add minced clams, shrimp and oregano. Heat until bubbling and shrimp is pink. Serve at once over hot cooked seashell pasta. Add grated parmesan at table.

**Recipe Title:** Grilled California Salmon

**Submitted by:** Jon Challoner

**Feeds:** 4

**Ingredients:**

18-24 oz. Salmon filet(s)  
½ cup lemon juice  
⅔ cup olive oil  
3-4 garlic cloves, minced  
½ cup mayo  
½ cup sour cream  
½ cup capers  
2 Tbsp. Curry powder

**Directions:**

Place Salmon in Zip lock bad containing ⅔ cup olive oil, ½ cup lemon juice, 3-4 garlic cloves minced & ¼ tsp. of lemon pepper. Place salmon in refrigerator for 1-3 hours.  
Prepare sauce: Combine ½ cup mayonnaise, ½ cup sour cream, 1 Tbs. curry powder, ⅓ cup capers (optional). Set aside for use during cooking.  
Cook on hot grill, starting flesh side down (2 minutes) turn filet to skin side down, apply all the sauté to the flesh side, lower fire to center position, close cover and continue cooking until done (6-8 minutes)

**Recipe Title:** BBQ Country Style Pork Ribs **Submitted by:** Ted Cabel

**Feeds:** 4-6

**Ingredients:**

3 Tbs. Butter	1 Tbs. poppy seeds	2 tsp lemon juice
2 minced cloves garlic	2 Tbs. oil	dash of cinnamon
¼ cup soy sauce	1 tsp salt	2-3lbs boneless country style pork ribs
4 Tbs. minced onion	¼ tsp pepper	

**Directions:**

On edge of grill in frying pan, cook onion and garlic in butter until brown. Add all remaining ingredients. Cook 10-15 minutes until bubbly hot. Remove from heat.

Brush ribs with sauce, cook on grill at medium heat, continuously turning and brushing with sauce.

-OR-

Let meat marinate in plastic bag with sauce about one hour, then grill as above. Cook time approximately 10 minutes.

**Recipe Title:** BBQ Baby Back Ribs

**Submitted by:** Sue & Bob LaFraugh

**Feeds:** 2-4

**Ingredients:**

4-5 baby back ribs  
1 ½ Tbsp. each of:  
Kosher salt  
Black pepper  
Cayenne pepper  
Chili powder  
Ground cumin  
Paprika  
White pepper

**Directions:**

Dust both sides of ribs with spice mixture. Wrap in plastic wrap and then foil. Marinate in refrigerator for 6 hours or overnight. Cook on grill at moderate temp. Cook for 1 ½- 2 hours turning every 20 mins. Baste with favorite BBQ sauce and leave on warm grill (turned off) for 10-15 mins.

**Recipe Title:** Pork Roast

**Submitted by:** Eva Przybyla

**Ingredients:**

Pork Shoulder  
1 can Coca Cola  
½ cup brown sugar  
½ red cabbage - cut  
2 apples – cut up

**Directions:**

Put everything on top of pork with coke (very tasty) in crock-pot on high all night. When done in morning, pull apart. Use rolls and make coleslaw. Eat and enjoy!

**Recipe Title:** Kukwat

**Submitted by:** Auwa

**Feeds:** 4-6

**Ingredients:**

2 cups yellow lentils  
4 cups water (may add chicken or veggie stock too)  
3-4 garlic cloves, minced  
1-2 stalks celery  
1-2 carrots  
½ tsp. minced ginger  
Salt

**Directions:**

Rinse lentils in cool water. Add all ingredients together in pot, bring to boil, then let simmer about 45 mins. Serve with quinoa, broccoli or other vegetables. \* This recipe is from Ethiopian friends, and is quick, easy, healthy and cheap.

**Recipe Title:** Open Face Enchilada

**Submitted by:** Sharon Morgan

**Feeds:** 4

**Ingredients:**

1 lb. lean ground beef  
1 medium onion  
1 can chili beans  
Salt and Pepper  
1 can medium hot enchilada sauce  
Lettuce  
Tomatoes  
Cheese  
Corn tortillas heated in oil

**Directions:**

Brown ground beef and chopped onions. Salt and pepper to taste. Drain chili beans. Add to drained ground beef. Approximately 20 mins. Meanwhile, cut lettuce and tomatoes. Heat tortilla in oil. Put ground beef mixture onto a flat tortilla shell, add cheese, lettuce and tomatoes. Can add sour cream and salsa is desired. Enjoy!

**Recipe Title:** Vegetable Lasagna

**Submitted by:** Bonnie Biddle

**Feeds:** 10-12

**Ingredients:**

2 large zucchini  
1 clove garlic  
1 tbsp whole basil  
¼ tsp. salt  
1 lb can of diced tomatoes  
2 6-oz cans tomato paste  
7 wide lasagna noodles  
3 cups cottage cheese  
½ cup parmesan grated cheese  
2 tbsp parsley florets  
2 beaten eggs  
2 tsp salt  
½ tsp pepper  
1 lb mozzarella cheese thin sliced or grated  
\*Dry noodles thoroughly with paper towels after cooking

**Directions:**

Sauté zucchini-drain off liquid – add next 5 ingredients, simmer till sauce thickens at 30 mins. Cook noodles in large amount of boiling salted water. Add small amount of oil to water. Combine remaining ingredients, except mozzarella cheese. Place ½ noodles, ½ cottage cheese mixture, ½ mozzarella cheese, and ½ zucchini sauce mixture. Repeat layers. Use a 13x9x2 baking dish. Bake at 375 degrees for 30 mins. Let stand 10 mins. before cutting. Or prepare ahead and bake uncovered 45 minutes to 1 hour until bubbly.

## DESSERTS

**Recipe Title:** Cream Cheese Mints

**Submitted by:** Dianne (Mimi) Randolph

**Ingredients:**

8 oz. cream cheese  
2 lbs. powdered sugar  
2 drops flavoring oil

**Directions:**

Mix all ingredients together. Knead with hands. Separate and add paste color of choice and work until well blended. Roll into small balls and dip in granulated sugar and press into desired mold. Pop out immediately. Makes about 200 mints.

**Recipe Title:** Easy Fantasy Fudge

**Submitted by:** Betty Young

**Ingredients:**

3 cups (1 ½ sticks) margarine or butter  
3 cups sugar  
¾ cup evaporated milk  
1 pkg (12 oz) semi-sweet chocolate chips  
1 jar (7oz) Jet Puffed Marshmallow Crème  
1 cup chopped nuts (optional)  
1 tsp. vanilla

**Directions:**

Top of stove, prepare as directed.

Mix margarine sugar and milk in heavy 2 ½ to 3 quart sauce pan: bring to full rolling boil on medium heat, stirring constantly. Continue boiling 5 minutes on medium heat or until candy thermometer reaches 234 degrees F, stirring constantly to prevent scorching. Remove from heat. Gradually stir in chips until melted. Add remaining ingredients, mix well. Pour into prepared pan. Cool at room temperature. Cut into squares.

**Recipe Title:** Earthquake Cake

**Submitted by:** Pat Phillips

**Ingredients:**

Coconut, enough to cover 9x13 pan (7oz size)  
1 cup chopped nuts  
18g cream cheese  
1 stick margarine  
1 lbs. powdered sugar  
1 box German chocolate cake mix

**Directions:**

Grease 9x13 baking pan, cover bottom with coconut. Cover coconut with chopped nuts. Prepare cake mix as directed on box. Pour over coconut & nut mixture. Combine sugar & cream cheese & margarine. Stir until smooth. Spoon over cake mix. DO NOT STIR after putting on top of cake mix.

**Recipe Title:** Coconut Cake

**Submitted by:** Teresa Dicus

**Feeds:** Many!

**Ingredients:**

1 box white cake mix  
8 oz. cream of coconut  
Shredded sweetened coconut  
1 can sweetened condensed milk  
12 oz Cool Whip

**Directions:**

Bake cake as directed on box using whole eggs in 13"x9" pan. Mix condensed milk with 4oz of cream of coconut. While cake is hot, poke holes with fork at 1" intervals and pour milk mixture over cake. Let cool. For frosting, mix Cool Whip with 4oz of cream of coconut and 1 cup coconut. Put more coconut on top of cake. Enjoy!!

**Recipe Title:** Tropical Paradise Smoothie

**Submitted by:** Vivian Widman

**Feeds:** 2

**Ingredients:**

2 Cups frozen mango  
1 Kiwi, peeled and quartered  
½ cup pineapple juice  
½ cup almond milk  
1 ½ tbsp. sugar or 1 tbsp. honey

**Directions:**

Blend all ingredients in heavy duty blender (Ninja) until smooth and creamy - serve garnished with slice of fresh kiwi!



**Recipe Title:** Authentic Pennsylvania Dutch Shoo Fly Pie

**Submitted by:** Betty Zehner

**Feeds:** 8

**Ingredients:**

½ teaspoon baking molasses  
½ teaspoon baking soda  
¾ cup flour  
2 tablespoons butter  
⅛ teaspoon ground ginger  
½ teaspoon cinnamon  
1 pie pastry (9 inch)  
1 egg yolk  
¾ cup boiling water  
½ cup brown sugar  
⅛ teaspoon nutmeg  
⅛ teaspoon ground cloves  
¼ teaspoon salt

**Directions:**

Dissolve soda in boiling water and add to egg and molasses. Set aside.  
Stir ingredients together, mixing well. Cut in shortening until mixture looks like coarse crumbs. Pour molasses into pie shell. Sprinkle crumbs evenly over top. Do not stir.  
Bake at 450 degrees F for 15 minutes, then reduce heat to 350 degrees F and bake for 20 minutes longer, cool and serve.

**Recipe Title:** Sugar Cookies

**Submitted by:** Marshall Ott's Gramma

**Feeds:** Dozenish

**Ingredients:**

2 eggs  
⅔ cup oil  
1 Tbs. vanilla  
1 tsp. grated lemon rind  
¾ cup sugar  
2 cups flour  
2 tsp. baking powder  
½ tsp. salt

**Directions:**

Beat eggs with fork till well blended. Stir in oil, vanilla and lemon rind. Blend in sugar. Add flour, baking powder and salt. Drop by teaspoons onto ungreased cookie sheet about 2" apart. Stamp each cookie flat with oiled bottom of glass dipped in sugar. Bake at 400 degrees for 8-10 min.

**Recipe Title:** Chocolate Chip Bars

**Submitted by:** Trudie Feay

**Feeds:** A lot!!

**Ingredients:**

1 cup of margarine or butter softened  
1 cup brown sugar  
1 tsp. vanilla  
2 cups flour  
1 cup chocolate chips  
1 cup chopped walnuts

**Directions:**

Cream butter, brown sugar and vanilla until smooth. Slowly add flour, mix well. Add chocolate chips and walnuts. Put into a 15"x10"x 1" jelly roll pan. Pat down evenly and bake at 350 degrees for 20 min or until lightly browned. Cut while still warm with a plastic serrated knife.

*I have been making these since I was a newly-wed, 45 years ago. They always disappear quickly!*

**Recipe Title:** Peanut Butter Cake & Frosting **Submitted by:** Rhonda "Nana" Reinke

**Feeds:** 8

**Ingredients:**

Cake: 1 box white or yellow cake mix (substitute butter for oil)  
1 box instant vanilla pudding mix  
½ cup peanut butter

Frosting: 1 Tbsp. flour  
1 ½ cup sugar  
¾ stick butter  
⅓ cup milk  
Pinch of salt  
1 ½ tsp. vanilla  
6 Tbs. peanut butter

**Directions:**

Cake: Mix and bake cake with eggs, water, butter, peanut butter and pudding mix according to the directions on the box. 13" x 9" Bundt cake pan works the best.

Frosting: Combine first five ingredients and boil for 1 ½ min, stirring constantly. Then add the vanilla and peanut butter. Stir well.

Poke holes in top of warm cake and spread frosting immediately – Enjoy ☺

*Natalie's great, great grandmother's recipe! \*Easy to make gluten free!*

**Recipe Title:** "Hersey" Chocolate Cake

**Submitted by:** Patricia Kitchings

**Feeds:** 10-12

**Ingredients:**

2 cups sugar	1 tsp. salt	1 cup boiling water
1 ¾ cup flour	2 eggs	
¾ cup cocoa	1 cup milk	
1 ½ tsp. baking powder	½ cup vegetable oil	Bake 350 degrees
1 ½ tsp. baking soda	2 tsp. vanilla	

**Directions:**

Grease and flour 2 9" round pans. Combine dry ingredients in large bowl. Add eggs, milk, oil and vanilla. Beat on medium for 2 min. Stir in boiling water (batter will be thin). Pour into pans and bake for 30-35 mins. Cool 10 min. Remove from pans to wire rack. Cool completely.

Frosting: 1 stick (½ cup) butter melted.  
¾ cup cocoa add to melted butter  
3 cups powdered sugar  
½ cup milk  
1 tsp. vanilla

Alternately add sugar and milk on medium speed until spread consistency, then still in vanilla. Makes about 2 cups.

**Recipe Title:** Impossible Pie

**Submitted by:** Jan Neutz

**Feeds:** 6-8

**Ingredients:**

4 eggs  
6 tbsp. margarine  
½ cup flour  
½ tsp salt  
2 cups milk  
⅓ cup sugar  
1 cup coconut  
1 tsp vanilla

**Directions:**

Blend all ingredients in blender. Blend 10 seconds at a time – 3 or 4 times. Pour into buttered and floured 9" pie plate. Bake at 350 degrees for 50-60 minutes. Pie will be done when top starts to turn golden. Let set before cutting.

**Recipe Title:** Chocolate Crunch Brownies

**Submitted by:** Don and Judy Shoff

**Yield:** 3 dozen

**Ingredients:**

1 cup butter, softened

2 cups sugar

4 eggs

6 tablespoons baking cocoa

1 cup all-purpose flour

2 teaspoon salt

1 jar (7 oz) marshmallow crème

1 cup creamy peanut butter

2 cups (12 oz) semisweet chocolate chips

3 cups crisp rice cereal

**Directions:**

In mixing bowl, cream butter and sugar, add eggs. Stir in cocoa, flour, vanilla and salt. Spread into a greased 13" x 9" x 2" baking pan. Bake at 350 for 25 minutes or until a toothpick inserted near the center comes out clean. Cool. Spread marshmallow cream over cooled brownies. In a small saucepan, melt peanut butter and chocolate chips over low-heat, stirring constantly. Remove from the heat; stir in the cereal. Spread over marshmallow later. Chill before cutting. Store in the refrigerator.

**Recipe Title:** Namimo Bars

**Submitted by:** Jeanette Flint

**Feeds:** 6

**Ingredients:**

½ cup butter, soft

5 tbsp. cocoa

2 cups graham wafer crumbs

1 cup fine coconut

1 tsp vanilla

½ cup chopped nuts and 1 beaten egg

**Directions:**

Mix and press in pan (9" round cake pan)

2 cups icing sugar

3 tbsp. milk

2 tbsp. vanilla custard powder

Mix together and spread over cake. Melt 4 squares semi-sweet chocolate with 1 Tbsp. butter and spread over icing.

Keep in cool place.