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Designed by Steve Good



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General Pattern Information



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Steve Good retains the right to the pattern. If you have any questions about the use of this pattern please contact me at steve@stevedgood.com

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Printing Instructions



Page Sizing & Handling ⓘ

Size

Poster

Multiple

Booklet

☐ Fit

☒ Actual size

☐ Shrink oversized pages

☐ Custom Scale: %

☐ Choose paper source by PDF page size

Pages to Print

☒ All

☐ Current page

☐ Pages

▶ More Options

Cookbook Stand with Kick Stand





Tomato Soup

- 1/2 bushel ripe tomatoes
- 2 bunches celery, chopped
- 1/2 cup onion, chopped
- 1 cup milk
- 1 cup pepper
- 1 cup clear oil

Put tomatoes, celery, and onion together in a bowl. Put through a sieve, bring juice to a boil. Add onion, butter, salt, and pepper. Mix clear oil with a little water and add, bring to a boil. Can put and.

Chunky Beef Soup

- 1 qt. water
- 1/2 cup beef soup base mix
- 1 can dry beef hash
- 2 qt. tomato juice
- 1 cup white sugar
- 2 qt. salt
- 1 can onion, cut fine
- 1/2 lb. hamburger
- 1/2 cup cornstarch
- 2 qt. potatoes, cubed
- 1 cup peas
- 1 qt. green beans

Cook vegetables till tender. Thicken with flour paste to the thickness you prefer. Put in jar and add salt 1/2 hour. Any vegetables can be used, the kind and amount you want.

Pronto Potato Soup

Mr. Utah (Mama) Warner

- 8 bacon strips, cut into pieces
- 1 or 2 soup cans milk
- 1/2 cup, chopped potatoes
- 1 can, onion, chopped
- 1/2-2 cups leftover mashed potatoes
- 1 can onion of chicken soup
- 1/2 cup, chopped potatoes
- salt and pepper to taste
- any leftover vegetable can be added

Brown bacon till crisp, remove, add onion to drippings and saute 2-3 minutes. Drain off fat, in soup, mix potatoes and soup till smooth. Add milk gradually, stirring to avoid lumps. Add salt and pepper. Serve with chicken.

Potato and Ham Soup

Miss Mary Miller

- 1/2 cup butter
- 1/2 cup onion
- 1 small onion, chopped
- 1 qt. cubed potatoes
- 1 qt. milk
- 1/2 cup ham, cubed
- 1/2 box Winsted cheese
- salt and pepper to taste

Put butter in bowl and brown. Add flour to make a paste. Add onion, Put potatoes in another bowl, brown thoroughly, then add to browned onion, water and all. Add milk and ham, turn, add cheese and salt and pepper. Don't boil after adding milk and turn. Serve with chicken, potatoes.

Chili Soup

- 4 onions, chopped
- 2 lbs. hamburger
- 2 qt. tomato juice
- 1 qt. cooked red kidney beans
- 1/2 cup brown sugar
- 2-12 oz. can tomato paste
- 1 Tbsp. chili powder
- salt and pepper to taste

Fry onions in butter. Add hamburger and fry till done. Add the rest of ingredients. First add salt. Put in pressure cooker and pressure 1 hour at 10 lbs. pressure. Chili yields 4 qt.

Bean and Bacon Soup

- 8 slices bacon, cut in 1/2 pieces
- 1 lb. navy beans
- 1 qt. water (if beans are not soaked)
- 1 cup, chopped onion
- 1 cup, diced potatoes
- 1 cup, diced celery
- 1 cup, diced onion
- 1 qt. tomato juice
- 1 qt. milk
- 1 cup, pepper
- 1 cup, salt

Fry bacon and remove from drippings and add to beans. Cook onions in bacon drippings until soft. Add to beans and onion, then add rest of ingredients, including hot fat. Put in jar. Cook 2 hours.

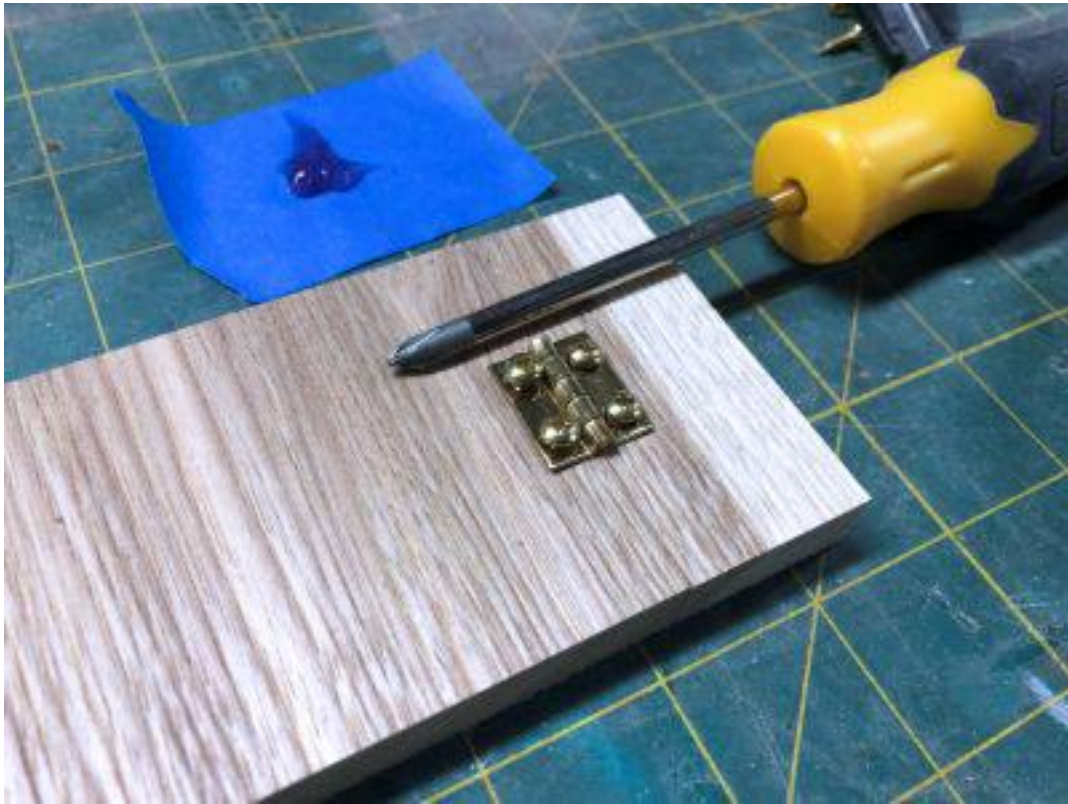
Steve



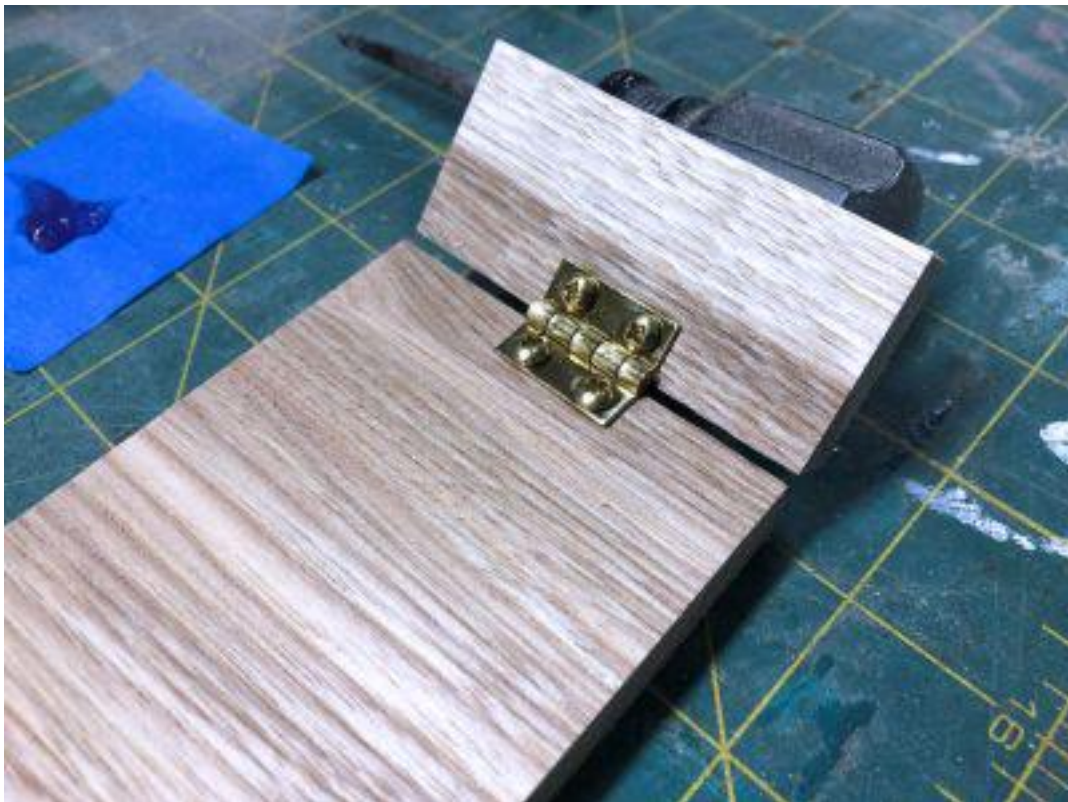
Steve



Tip: When driving small brass screws use a little soap on the threads. This will make it less likely to strip out the head of the screw. Make sure you use the correct size screwdriver.

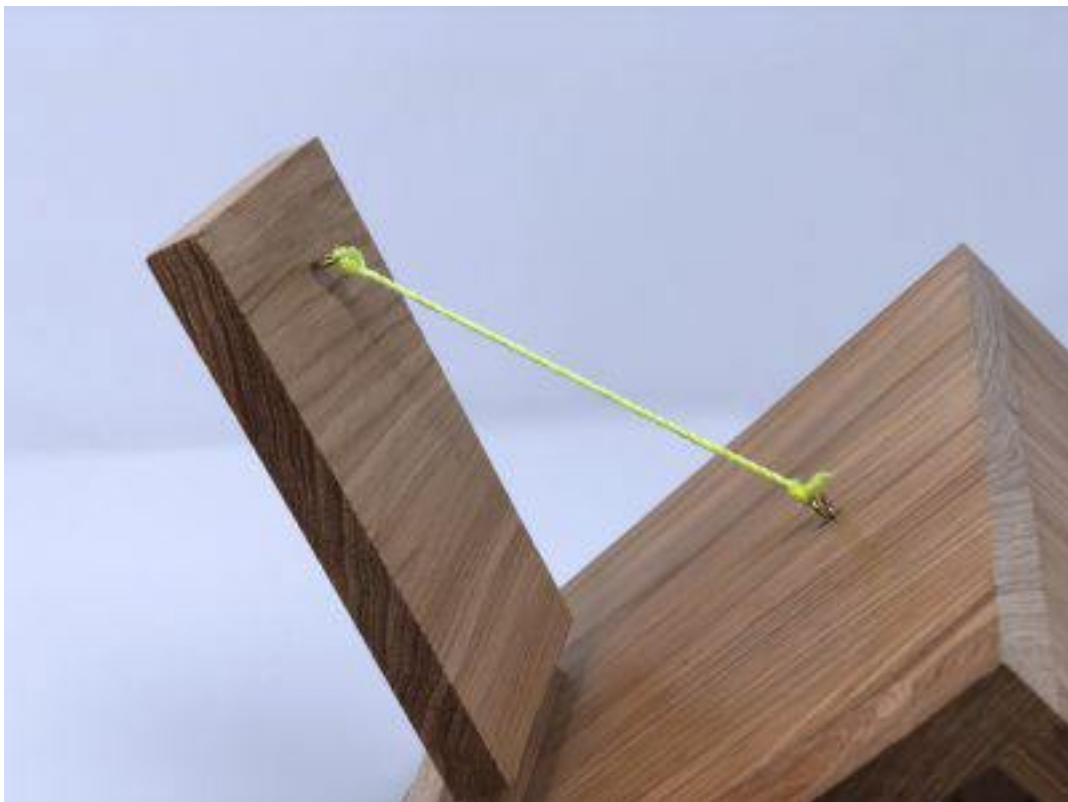


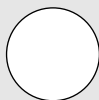
Start all the screws but do not tighten them until they are all started. This helps keep the hinge lined up. Pre-drill the holes with the correct size drill bit.





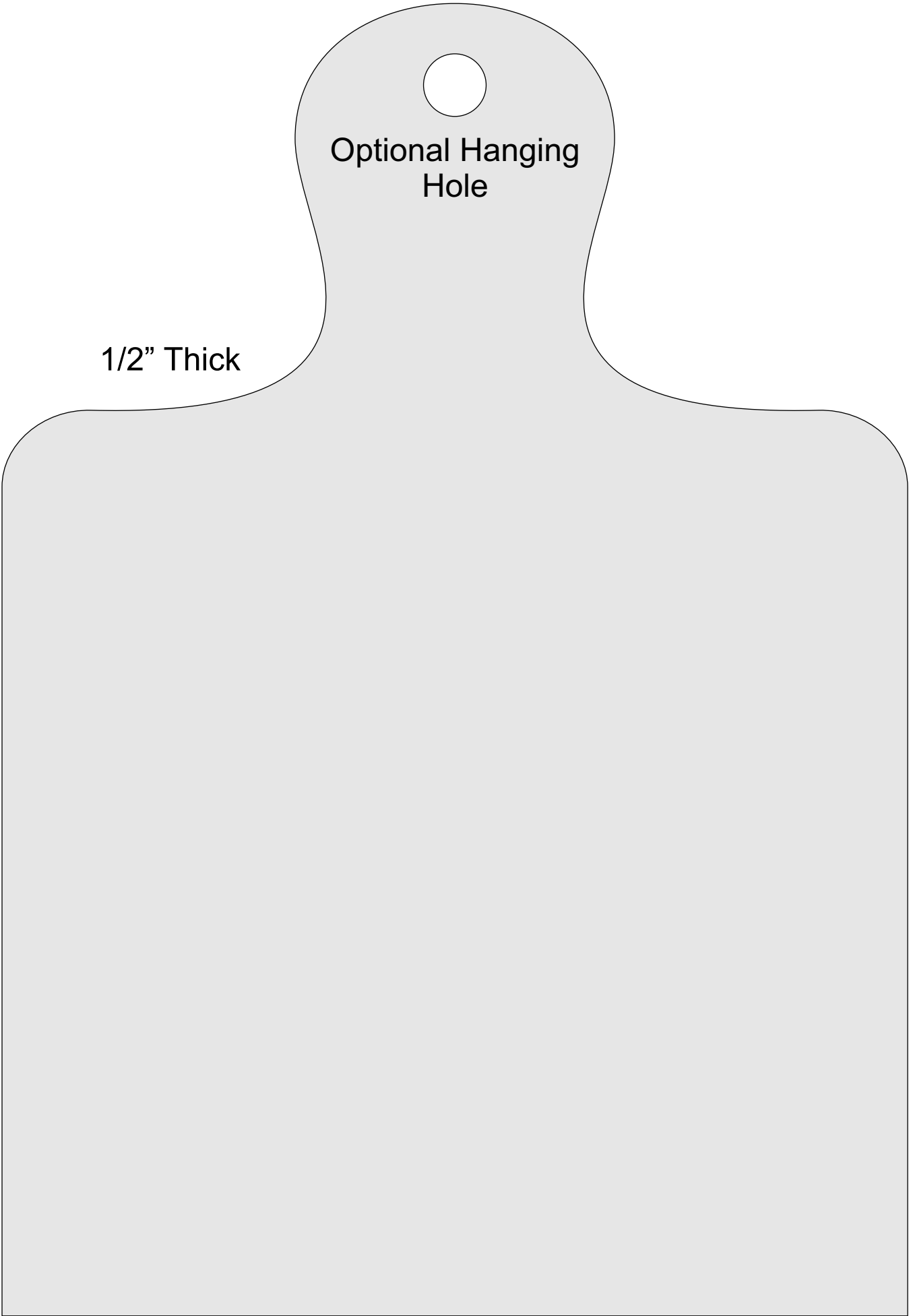
Use small eyelet screws to attach the kick stand string.
After I tie the knots in the string I use a little dab of
CA glue to make sure the thread stays tied.



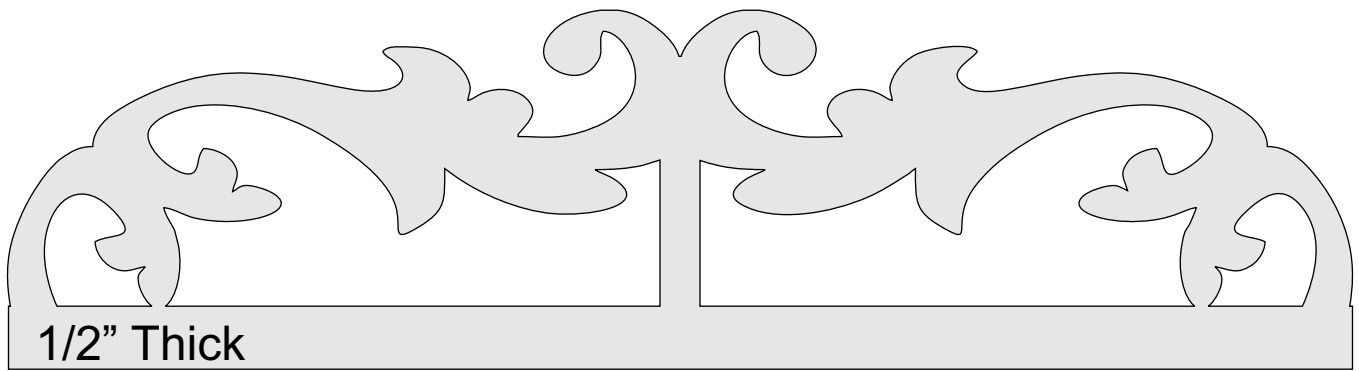


Optional Hanging
Hole

1/2" Thick



1/2" Thick



1/2" Thick
Kick Stand