Boutwell Fay LLP
ATTORNEYS AT LAW
Employee Benefits & ERISA

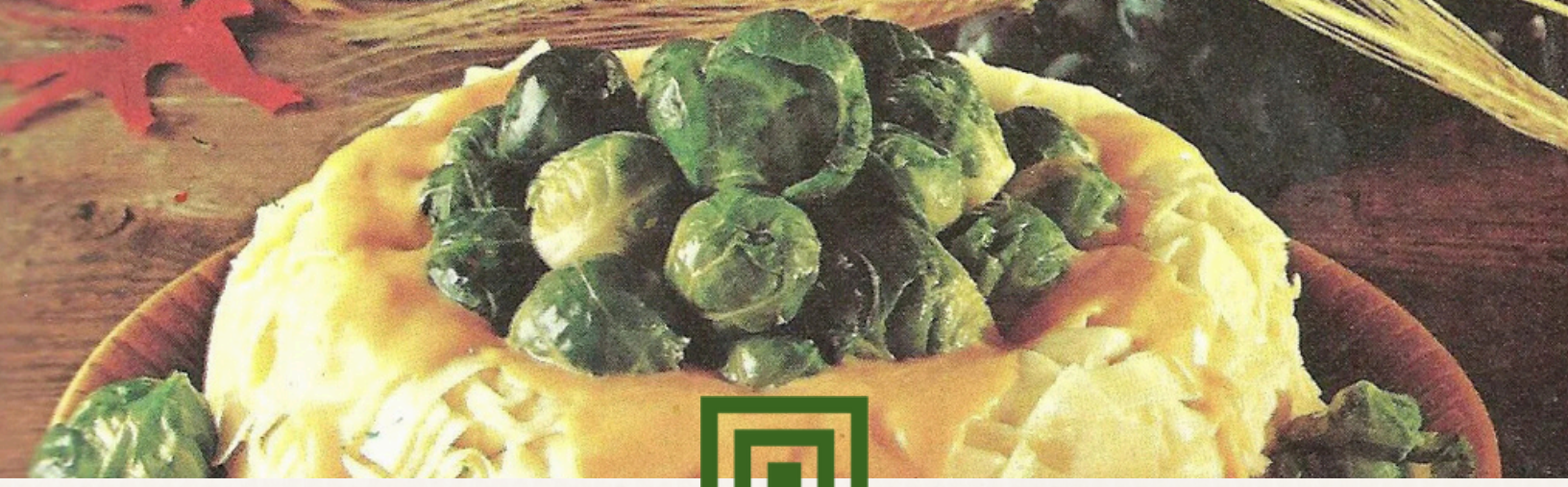
PARTY LIKE IT'S 1974

Special edition cookbook from the Boutwell Fay LLP team for the 50th Anniversary of ERISA in 1974

2024 COOKBOOK







OUR FIRM

For 25 years, Boutwell Fay has been leading businesses to effectively translate the often-complex nuances of the law into plain speak. We are a nationally recognized ERISA law firm with an unquenchable thirst to continue to learn, share, and deeply care for clients.
As the only boutique firm in Orange County, California that specializes solely in employee benefits, we have the knowledge and wisdom to successfully solve even the most complex legal challenges. We provide counsel to a broad range of business, consulting, and financial services firms. Our clients include private employers, non-profit entities, other law firms, financial institutions, and government agencies.

Clients tell us that this ever-evolving area of employee benefits and ERISA can confound even the most astute professional. At Boutwell Fay, we pride ourselves on constantly staying on top of every nuance in this changing area of the law - simplifying the complex is our goal.

We work as a team with our clients. It's the combination of our expertise and constant education, combined with strong collaboration with our clients, that sets us apart.
We are pleased to share our favorite recipes with you in this book.

Enjoy!

Boutwell Fay LLP
ATTORNEYS AT LAW
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"Ham" Loaf Hawaiian



Sherrie Boutwell, Partner

ABOUT SHERRIE

For over thirty years, Sherrie has focused her entire law practice and ongoing education on finding solutions in this ever-changing and complex area of today's employee benefit challenges.

She enjoys unraveling the mysteries of ERISA with her clients with a clear focus on truly understanding each client's issues while carefully and clearly defining the best options for each situation.

INGREDIENTS

- 1 loaf (12 oz can) pork luncheon meat
- ½ teaspoon prepared mustard
- ½ sliced pineapple rings
- 2 Tbsp brown sugar

DIRECTIONS

1. Slice the pork loaf into 8 sections, cutting a little more than halfway through.
2. Spread mustard in every other slice.
3. Place ½ pineapple ring in each slice.
4. Sprinkle brown sugar over the loaf.

Baking Instructions:

1. Preheat the oven to 375°F.
2. Bake for 20 minutes.

MARCH 28, 1962

President Kennedy establishes the President's Committee on Corporate Pension Funds and Other Private Retirement and Welfare Programs to address the rapid growth of private pensions and their regulation.



NOTES

This was part of a Mother's Day Dinner that my sister and I actually made for my mom in the 1970s. The dinner also included: fluffy mashed potatoes, buttered green beans, lettuce wedge salad, heart cake.

Final instruction:
"Don't forget to leave Mother's kitchen, after the meal, as neat and clean as you found it."

Betty Crocker's New Boys and Girls Cookbook, Golden Press, New York, 1970, (Pgs 14, 68, 131,142-143).



Sweet-Sour Beans

Alison Fay, Partner Emeritus

ABOUT ALISON

Since her first tax class in law school, Alison knew she wanted to practice in an area that dealt with tax, numbers and analysis. Once she discovered the nuances of ERISA and employee benefits, Alison was hooked - always seeking a way to simplify the complexities in this vexing area of the law.

This almost constantly evolving practice requires a deep understanding and commitment to stay on top of the nuances and updates, communicating them clearly to clients and to the marketplace. Clients say that Alison's knowledge and wisdom are what create functional and winning employee benefit solutions.

INGREDIENTS

- 8 slices bacon, browned, drained, and crumbled
- 4 onions, sliced thin
- ½ cup brown sugar
- 1 teaspoon dry mustard
- ½ cup wine vinegar
- Garlic salt, to taste
- 2 (15 oz) cans butter beans, drained
- 1 (15 oz) can green lima beans, drained (or frozen limas)
- 1 (15 oz) can red kidney beans, drained
- 1 (15 oz) can yellow wax beans, drained
- 1 (28 oz) can B&M baked beans

DIRECTIONS

1. Brown onions in 2 Tbsp of bacon fat until tender.
2. Add brown sugar, mustard, vinegar, and garlic salt; simmer for 20 minutes.
3. Put beans in a large casserole dish.
4. Add sweet-sour mixture and bacon, and mix well.
5. Bake at 350°F for 1 hour.

Serves: 12-16

JULY 1964

Jimmy Hoffa, President of the International Brotherhood of Teamsters, is convicted of defrauding the Teamsters Pension Fund, highlighting corruption in pension management.



Chocolate Éclair Cake



Katrina Veldkamp, Partner



ABOUT KATRINA

Katrina has employee benefits in her blood - many of her relatives have worked in retirement plan administration - but she is the first ERISA attorney in the family. Katrina enjoys working through and solving the puzzle of employee benefits with her clients.

INGREDIENTS

- 4 oz unsweetened chocolate, melted
- ½ cup boiling water
- ¼ cup sugar
- 2 ¼ cups sifted cake flour
- 1 ½ cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ cup cooking oil
- 7 egg yolks
- ¾ cup cold water
- 1 teaspoon vanilla
- ½ teaspoon cream of tartar
- 7 egg whites
- 1 custard filling (see below)
- 1 chocolate icing (see below)
- 1 confectioners' sugar icing (see below)

NOTES

This is my mother Sara Veldkamp's recipe. It won her first place in a baking competition in 1972.

DIRECTIONS

Custard filling:
In a saucepan, mix ½ cup sugar, 6 Tbsp flour, and ¼ teaspoon salt. Blend in ¼ cup milk, then add 1 ¾ cups milk. Cook over a double boiler until thick, stirring frequently.
Add a little of the hot mixture to 2 slightly beaten egg yolks. Pour back and cook for a few minutes longer. Add 2 Tbsp butter and 1 ¼ teaspoons vanilla. Cover with wax paper and cool before using.

Chocolate icing:
Melt 4 oz sweet baking chocolate with 3 Tbsp butter over low heat. Remove from heat, stir in 1 ½ cups sifted confectioners' sugar, and add 3-4 teaspoons hot water for pouring consistency.

Confectioners' sugar icing:
Beat ¼ cup sifted confectioners' sugar with 2 Tbsp milk until of pouring consistency. Create a wax paper cone to pipe over the cake. Pour in icing, and pinch tip closed until ready to pipe over cake.
Mix melted chocolate, boiling water, and ¼ cup sugar; cool. Sift flour, remaining sugar, baking powder, and salt. Make a well in the center and add oil, egg yolks, cold water, and vanilla. Beat until smooth. Stir in the chocolate mixture. In another bowl, beat egg whites with cream of tartar until stiff peaks form. Pour the chocolate mixture over the egg whites and fold gently. Bake in an ungreased 10-inch tube pan at 325°F for 1 hour and 5 minutes. Cool inverted.

Custard filling:
Using toothpicks as reference, split into 3 layers. Fill between layers with custard filling, then frost with chocolate icing. Pipe confectioners' sugar icing around the top for a web effect. Chill until served.



Salmon Mousse

Katrina Veldkamp, Partner

INGREDIENTS

- ½ cup cold water
- 2 envelopes unflavored gelatin
- 1 cup boiling water
- 1 cup mayonnaise
- 2 Tbsp lemon juice
- 3 Tbsp finely chopped onion
- 1 teaspoon Tabasco sauce
- ½ teaspoon paprika
- 1 teaspoon salt
- 2 teaspoons capers, rinsed and chopped (optional)
- 2 (15 ½ oz) cans salmon, drained, or 1 ½ lbs poached fresh salmon
- ½ pint whipping cream
- Garnishes: cucumber slices, pimientos, celery slices, ripe olives, lemon wedges
- Cucumber sauce or dill sauce

DIRECTIONS

1. Oil a 6-cup mold and set aside.
2. In a large bowl, sprinkle gelatin over cold water and let stand for 5 minutes. Pour boiling water over and stir until gelatin is dissolved.
3. Stir in mayonnaise, lemon juice, onion, Tabasco, paprika, salt, and capers.
4. Flake salmon and stir into the gelatin mixture.
5. Whip cream until soft peaks form and fold into the salmon mixture.
6. Pour into the prepared mold. Cover and refrigerate until set (up to 2 days), or freeze for up to 2 weeks.

To Unmold: Run a knife around the edges, dip the mold in warm water, and invert onto a platter. Garnish with cucumber slices, pimientos, celery slices, ripe olives, and lemon wedges. Serve with cucumber or dill sauce.

Makes 8 to 10 servings.

Cookery for Entertaining, Marlene Sorosky, 1979, H.P. Books, Tuscon, AZ, Fisher Publishing, Inc.

1967

Javits reintroduces an expanded pension reform bill, calling for stricter funding requirements, clear fiduciary standards, and federal oversight, laying the groundwork for future legislation that would become ERISA.



NOTES

This came from my Mom's cookbook... I know molds were big back then.

Serve this molded showpiece when you're fishing for compliments (Sorosky, 1979).



5-hour Stew

Richard Luna, Senior Counsel

ABOUT RICHARD

For almost 20 years, Richard Luna has advised employers of all sizes, including Fortune 500 companies and other public and private companies and start-ups on all aspects of ERISA compliance and the day-to-day operation and administration of employee benefit plans.

INGREDIENTS

- 2 lbs stew meat
- 6 medium to large potatoes, quartered
- 3 medium onions, sliced
- 6-8 carrots, cut into chunks
- 1 cup celery, sliced small
- 3-4 (1 lb) cans stewed tomatoes
- 1 Tbsp sugar (optional)
- 1 slice bread, cubed
- 3 Tbsp tapioca or cornstarch, mixed into top liquid

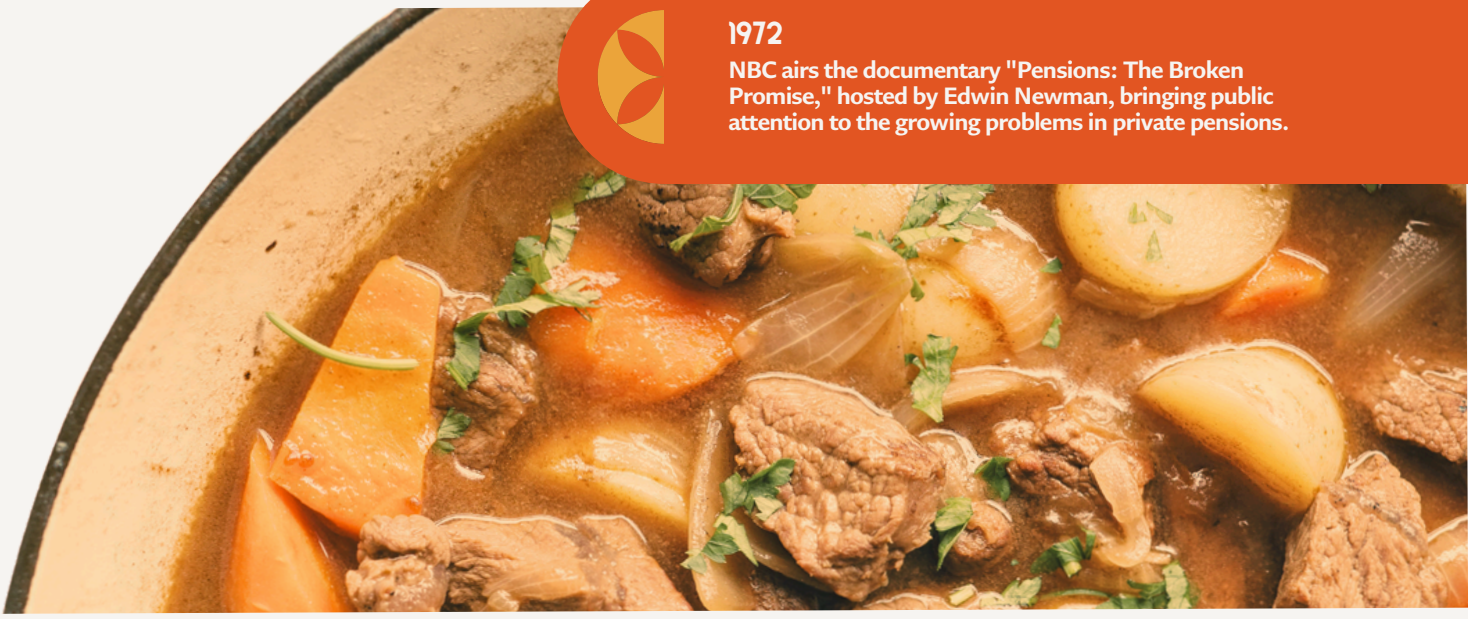
DIRECTIONS

1. Do not flour or brown the stew meat. Season with salt, pepper, garlic, and basil, or your favorite seasonings.
2. Combine all ingredients in a large casserole dish.
3. Mix well and cover. You can refrigerate it overnight if preparing in advance.
4. Bake covered for 5 hours at 250°F.

Serves: 8-10

1972

NBC airs the documentary "Pensions: The Broken Promise," hosted by Edwin Newman, bringing public attention to the growing problems in private pensions.



Cheese Log



Lauren Mamaghani, Associate Attorney



ABOUT LAUREN

Lauren enjoys simplifying benefits law into practical advice for clients and has advised clients of all sizes including Fortune 50 and 500 companies on a myriad of benefits law issues. She takes pride in contributing to the legal community and is passionate about helping employers and employees find shared success.

INGREDIENTS

- 1 (11 oz) soft fresh goat cheese log (may sub all or part cream cheese)
- 1 ½ Tbsp finely chopped fresh chives (1 ½ teaspoon dried)
- 1 ½ Tbsp finely chopped fresh parsley (1 ½ teaspoons dried)
- 1 Tbsp finely chopped fresh basil leaves (1 teaspoon dried)
- 1 ½ teaspoons finely chopped fresh oregano leaves (½ teaspoon dried)
- 1 garlic clove, minced (¼ teaspoon powder)
- 1 ½ teaspoons lemon zest
- ¼ teaspoon salt
- ⅛ teaspoon pepper or freshly cracked to taste
- ½ cup finely chopped pecans
- Drizzle of olive oil

DIRECTIONS

1. Add herbs to a medium bowl and whisk to combine. Remove 1 ½ teaspoons to use in pecan coating. To the remaining herbs stir in lemon zest, garlic, salt and pepper. Add goat cheese and stir to evenly combine.
2. Add this cheese mixture to a large piece of plastic wrap and form into the shape of a log. Wrap in plastic wrap and freeze 20-30 minutes. We want the cheese log slightly firm so it holds its shape but is still soft enough for the Coating to be pressed into it.
3. Line counter with a large piece parchment paper. Add pecans and reserved 1 ½ teaspoons herbs and stir to combine. Spread Coating into a single layer square a little larger than the length of the cheese log.
4. Add cheese log to the edge of the Coating and roll in Coating (see photos) until evenly coated, pressing coating into the cheese so it sticks. The cheese log can be refrigerated at this point until ready to serve or serve immediately.
5. When ready to serve, remove cheese log from refrigerator 15 minutes beforehand so it can soften. Drizzle with olive oil just before serving. Serve with toasted baguette slices or crackers.
6. To toast bread, slice baguette into ½" slices and arrange on a large baking sheet. Drizzle slices generously with olive oil. Bake at 350°F for 10 minutes or until golden and edges are crisp.

Source: https://carlsbadcravings.com/cheese-log/

NOTES

Make ahead: You can prep the goat cheese log entirely in advance, wrap it tightly in plastic and refrigerate for up to 3 days. The pecan coating will not be as crunchy but still delicious. For a crunchier coating, you can prep the cheese log all in advance except for the pecan coating, then when ready to serve, let the cheese log sit for 15 minutes or so at room temperature to soften then roll in pecans.
Goat cheese substitute: Yes, you can use cream cheese, just like a cheeseball. I think cream cheese with some finely, freshly grated Parmesan would be tasty.
Nut substitute: Nothing stays quite as crunchy as nuts, so I recommend not substituting unless you need to for nut allergy reasons. If that's the case, you can try panko toasted with a little butter or toasted sesame seeds, crushed crackers, crushed pretzels or crushed potato chips – or a combo.

Classic Quiche (70's Style)



Deborah Fabricant, Of Counsel

ABOUT DEBORAH

Deborah Fabricant made a conscious choice to direct her legal career into the area of employee benefits law after a back-door introduction to it some 40 years ago as a litigator challenging the constitutionality of the Multiemployer Pension Plan Amendments Act of 1980. She never looked back, focusing her current practice on providing advice and counsel to ERISA plan sponsors and plan fiduciaries.

INGREDIENTS

- 1 9" unbaked pie shell
- 6 sliced of bacon, cooked and crumbled
- 2 cups shredded Swiss cheese (8 ozs)
- 3 eggs, slightly beaten
- 1 ½ cups half and half
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 Tbsp butter

DIRECTIONS

1. Place bacon in pie shell, then sprinkle in cheese
2. In bowl, beat together eggs, half-and-half, salt, pepper
3. Pour over the cheese
4. Break cold butter into small pieces over the top
5. Bake in 375°F oven for 35-40 minutes or until a knife inserted near the center comes out clean
6. Allow to stand 10 minutes before serving



JANUARY 1973

The Employee Retirement Income Security Act (ERISA) is introduced in Congress while the House Judiciary Committee begins impeachment proceedings against President Nixon.

NOTES

This was my go-to dish in 1974 when I ... I never used a recipe, but here it is in recipe form.

Source: https://www.food.com/recipe/classic-quiche-70s-style-68978



Coffee Blonde Brownies

Evan Giller, Of Counsel

ABOUT EVAN

Evan was drawn to becoming an attorney by the prospect of working for organizations that serve the community. Over 35 years ago he combined that goal with his interest in the growing field of employee benefits and he began advising non-profit and governmental employers on their benefit plans. This has been the focus of his practice ever since.

INGREDIENTS

- 1 lb dark brown sugar
- ¾ cup unsalted butter
- 2 Tbsp of instant espresso powder (can use regular instant coffee)
- 2 eggs
- 2 Tbsp vanilla extract
- 2 cup unbleached all-purpose flour (or 1 cup white flour, 1 cup whole wheat flour)
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup chopped pecans
- 1 cup semisweet chocolate bits

DIRECTIONS

1. Heat the brown sugar and butter in a medium-size saucepan over medium-low heat until the butter melts Dissolve the coffee in the hot water and stir into the butter mixture
2. When the butter mixture cools, beat in the eggs and vanilla
3. Sift the flour, baking powder, and salt together then stir into the butter mixture. Stir in pecans and chocolate
4. Spread the mixture evenly in a greased 11” x 8” baking pan
5. Bake at 350°F for about 25 -30 minutes

NOTES

On the heels of the 70’s I could be found making this....

1974

ERISA's Broader Scope - ERISA not only reforms pension plans but also establishes minimum standards for health and other welfare benefit plans, providing important protections for participants.





Stuffed Artichoke

Teena Sarkissian, Senior Compliance Analyst

INGREDIENTS

- Whole artichoke
- Breadcrumbs
- Butter



DIRECTIONS

1. Cut stem off of artichoke and rinse.
2. Boil artichoke until tender (15-20 minutes, where the leaves just start to pull off). Then let cool.
3. Spread open the leaves of the artichoke. Sprinkle breadcrumbs into each layer of leaves.
4. Pour melted butter into each layer over breadcrumbs.
5. Bake at 350°F for approximately 15 minutes.
6. Serve hot with side of melted butter or mayonnaise with a little lemon juice.

Green Goddess Dip



Teena Sarkissian, Senior Compliance Analyst

INGREDIENTS

- Green Goddess dressing (now in grocery stores and Amazon)
- Cilantro
- Lemon juice
- Pepper
- Avocado (optional)

DIRECTIONS

1. Mix cilantro, lemon juice and pepper (to taste) with dressing. Add (optional) diced avocado.
2. Serve as a vegetable dip or with crackers.



AUGUST 1974

President Nixon resigns, and Vice President Gerald Ford assumes the presidency. Shortly after, the reconciled ERISA bill is approved by both the House and Senate.

1970's Appetizer



Teena Sarkissian, Senior Compliance Analyst

INGREDIENTS

- Canned sardines in olive oil
- Seedless Greek olives
- Feta cheese
- Crackers

DIRECTIONS

1. Place sardines on a platter.
2. Surround them with the Greek olives sprinkled with the feta cheese.
3. Serve with your favorite crackers.

Fondue



Milton Heber, Compliance Analyst

INGREDIENTS

- 1 garlic clove, halved
- 1 lbs Gruyère cheese, grated
- ½ lbs Emmentaler cheese or other Swiss cheese, grated
- 1 cup dry white wine
- 1 Tbsp plus 1 teaspoon cornstarch
- 1 teaspoon fresh lemon juice
- 1 ½ Tbsp kirsch
- Freshly ground black pepper
- Freshly grated nutmeg

DIRECTIONS

1. Gather your ingredients.
2. Rub the inside of a cheese fondue pot or medium enameled cast-iron casserole with the garlic clove; discard the garlic.
3. Combine the dry white wine, cornstarch and lemon juice, stirring to combine. Add to pot and cook over moderate heat, cook 30 seconds or until mixture is hot, stirring constantly. Add Gruyere and Emmentaler (or other cheese), stirring occasionally, until the cheeses begin to melt, about 5 minutes.
4. Reduce heat to low. Add the kirsch and a generous pinch each of pepper and nutmeg and cook, stirring gently, until creamy and smooth, about 3 minutes; don't overcook the fondue or it will get stringy. Serve at once.

Serving Tip: Eat the cheese by dipping accompaniments like cubed bread, cooked potatoes, sliced apples, pears, cornichons, pickled pearl onions, and salami into the pot.

Source: foodandwine.com/recipes/classic-swiss-cheese-fondue

NOTES

It is debated whether this has been around since the 18th century or since 800 BC but its popularity only took off in North America in the 1970s.



The Frank Sinatra

Milton Heber, Compliance Analyst

INGREDIENTS

- 4 mushrooms, sliced
- ¼ cup chopped green pepper
- 1 Tbsp butter or margarine
- ½ cup bottled or canned pizza sauce
- 2 cooked round hot dogs
- 2 toasted hamburger buns
- 3 Tbsp shredded mozzarella cheese

DIRECTIONS

1. Sauté mushrooms and green pepper in butter or margarine until soft; stir in pizza sauce and let bubble for one minute.
2. Place round dogs on bottoms of buns; spoon mushroom mixture into centers; sprinkle with cheese.
3. Place under the broiler just until cheese is melted. Cover with tops of buns to serve.

Makes two.

NOTES

To Make Round Dogs:
Cut clits along one side of the frankfurters, one-fourth to one-half inch apart, cutting about three-fourths of the way through. Fry in butter in a skillet, turning once, or cook under the broiler. The franks curl by themselves as they cook if you have sliced them correctly. When they are heated through and browned to your taste, they're done.



1974
Pension Benefit Guaranty Corporation (PBGC) established - ERISA creates the PBGC, a federal agency that insures defined benefit pension plans and guarantees payments if a private-sector pension plan fails.

Source: dinnerisserved1972.com/2023/07/19/wiener-wednesday-the-frank-sinatra-1975/



Rice Pudding

Laura Barta, Paralegal

INGREDIENTS

- 4 cups milk (1 quart)
- ½ cup sugar
- ¼ cup raw white rice
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- 1 teaspoon vanilla
- 2 Tbsp oleo

DIRECTIONS

1. Combine all above ingredients and pour into a greased 1 ½ quart casserole dish.
2. Bake uncovered at 325°F for 2 ½ hours stirring frequently.
3. Option: After 1 hour of baking add ¼ cup of raisins.

Serves: 4-6



Vegetable Salad



Laura Barta, Paralegal

INGREDIENTS

- 1 can white corn
- 1 can French cut green beans
- 1 can peas
- 1 cup chopped celery
- 1 cup chopped carrots
- ½ cup chopped onions
- 1 green pepper – diced
- ¾ cup white vinegar
- ½ cup Wesson Oil
- 1 cup sugar
- 1 teaspoon celery seed
- 1 Tbsp water

DIRECTIONS

1. Drain canned vegetables and mix with celery, carrots, onion, green peppers.
2. Bring to a boil, the oil, vinegar, sugar, celery seed and water. Let cool. Once cool combine with vegetables.
3. Refrigerate. Will keep for 1 month in the refrigerator.

NOTES

These recipes came from my Grandma and growing up I was sure to have one at every family function and when I would go over the river and through the woods.



Old Fashioned Pineapple Upside Down Cake



Jena Yoder, Compliance Assistant

INGREDIENTS

- ½ cup dark brown sugar
- 3 Tbsp butter, room temperature
- 7 pineapple slices
- 7 maraschino cherries
- 2 Tbsp pineapple juice
- 1 Tbsp lemon juice
- dash of salt

Cake Batter:

- 1 cup white sugar
- ½ cup butter, unsalted
- 2 eggs
- 1 ½ cup all purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla



DIRECTIONS

1. In the iron skillet over medium high heat, combine the butter, brown sugar, pineapple juice, lemon juice, and salt.
2. Cook for 2 minutes until the mix is starting to boil.
3. Remove from heat.
4. Place the pineapple slices in the bottom of the skillet, placing a cherry in the center of the pineapple.
5. Cream the butter and sugar together until fluffy. Add the eggs one at a time beating slightly in between the addition.
6. In a mixing bowl, mix together the flour, baking powder, and salt.
7. Slowly add the flour mixture to the butter, sugar and eggs mixture. Alternate the addition of the flour with the milk and vanilla. Beat this mixture until completely combined.
8. Very carefully spoon the cake batter on top of the fruit.
9. Bake in a 350°F oven for 30 minutes or until golden brown and done in the center.
10. Remove from the oven and let cool for 15 minutes.
11. Run a sharp knife along the edge of the skillet making sure the cake will release.
12. Place a plate over the skillet and invert the cake on to the plate.
13. Let the cake cool for 15 minutes before serving.

Source: mizhelenscountrycottage.com/2017/01/old-fashioned-pineapple-upside-down-cake.html

Redhot Apple Salad



Paul Manhart, Director of Operations

INGREDIENTS

- ½ cup Redhots (candy)
- 2 packages lemon Jell-O®
- 2 cups apple sauce
- 2 packages cream cheese

DIRECTIONS

1. Dissolve ½ cup Redhots in 2 cups boiling water.
2. Add to 2 packages lemon Jell-O® – cool.
3. Add 2 cups apple sauce.
4. Pour half mixture in pan and refrigerate to set.
5. Whip 2 packages cream cheese with a little mayonnaise & cream (just so it will spread easily).
6. Spread cheese over set Jell-O® and pour other half of Jell-O® over cream cheese layer and refrigerate.

SEPTEMBER 1974

President Ford signs ERISA into law on Labor Day, marking a significant reform in pension protections.

Crème de Menthe Salad



Paul Manhart, Director of Operations

INGREDIENTS

- 1 package lime Jell-O®
- 1 cup hot water
- 1 16 oz can crushed pineapple
- ½ pint whipping cream
- ⅓ cup Green Crème de Menthe

DIRECTIONS

1. Dissolve Jell-O® in hot water.
2. In measuring cup pour ⅓ cup Crème de Menthe and fill with water to make half cup.
3. Add to Jell-O® mixture.
4. Pour off some juice (about ½) from pineapple and add pineapple to mixture, set slightly.
5. Whip half pint whipping cream or use Cool Whip & fold into Jell-O® and refrigerate till set.

Peanut Cookies



Paul Manhart, Director of Operations



INGREDIENTS

- 1 cup shortening
- 2 cups brown sugar
- 2 eggs (well beaten)
- 1 ½ teaspoon baking soda
- 1 teaspoon baking powder
- 2 cups oatmeal
- 2 cups cornflakes
- 1 cup salted peanuts
- 2 teaspoon vanilla
- 2 cups flour

DIRECTIONS

1. Cream shortening and sugar, add eggs, vanilla, sift in dry ingredients, mix in oatmeal, cornflakes and nuts.
2. Press into shape (teaspoon full) and bake at 375°F for 10 to 12 minutes or until golden brown.

Makes about 4 ½ dozen cookies

Watergate Cake 3



Jose Ayala, Accounting Manager

INGREDIENTS

- 1 (18.25 oz) package white cake mix
- 1 (3 oz) package instant pistachio pudding mix
- 3 eggs
- 1 cup lemon-lime flavored carbonated beverage
- ¾ cup vegetable oil
- ½ cup flaked coconut (Optional)
- ½ cup chopped walnuts (Optional)
- 1 (3 oz) package instant pistachio pudding mix
- 1 cup milk
- 1 (8 oz) container frozen whipped topping, thawed

DIRECTIONS

1. Mix together cake mix, 1 box pudding mix, eggs, oil, and soda drink. Stir in coconut and nuts if desired. Pour into a greased 9 x 13 inch baking pan.
2. Bake at 350°F (175°C) for 35 to 40 minutes. Cool.
3. Beat 1 box pudding and milk together. Fold in whipped topping. Frost cooled cake. Keep refrigerated.

Source: https://www.allrecipes.com/recipe/8008/watergate-cake-iii/

1978

ERISA and the creation of 401(k) - An amendment to ERISA in 1978 adds Section 401(k) to the Internal Revenue Code, allowing employees to make pre-tax contributions to employer-sponsored retirement savings plans, revolutionizing retirement savings.



Seven-Layer Gelatin Salad

Danielle Sandoval, Legal Administrative Assistant

INGREDIENTS

- 4 cups boiling water, divided
- 2 ½ cups cold water, divided
- 2 envelopes unflavored gelatin
- 2 cups milk
- 1 cup sugar
- 2 cups sour cream
- 2 teaspoons vanilla extract
- 1 (3 oz) package lemon Jell-O®
- 1 (3 oz) package orange Jell-O®
- 1 (3 oz) package lime Jell-O®



NOTES

This just rang very vintage and 70's to me.

DIRECTIONS

1. In a bowl, dissolve cherry gelatin in 1 cup boiling water. Add ½ cup cold water; stir. Pour into a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray; refrigerate until set but not firm, about 30 minutes.
2. In a small saucepan, sprinkle unflavored gelatin over ½ cup cold water. Let stand for 1 minute.
3. Stir in milk and sugar. Cook and stir over medium heat until gelatin and sugar are dissolved.
4. Remove from the heat. Whisk in sour cream and vanilla until smooth.
5. Spoon 1 ⅔ cups creamy gelatin mixture over the first flavored layer. Chill until set but not firm. Prepare remaining flavored gelatin as directed for cherry gelatin.
6. Alternately layer flavored gelatins with creamy gelatin layers, allowing each to set before adding next layer. Top with lime gelatin.
7. Refrigerate overnight.
8. Cut into squares.

Tips for preparation:
By alternating fruity layers of gelatin in harvest colors with sweetened sour cream, Melody Mellinger of Myerstown, Pennsylvania created one eye-catching treat. 'Kids really fall for it,' she says with a laugh, 'but it's impressive enough to satisfy any adult.'

This salad takes time to prepare since each layer must be set before the next layer is added. Also remember that the pan will be inverted when unmolded, so put the flavor of gelatin you want on top in the pan first.

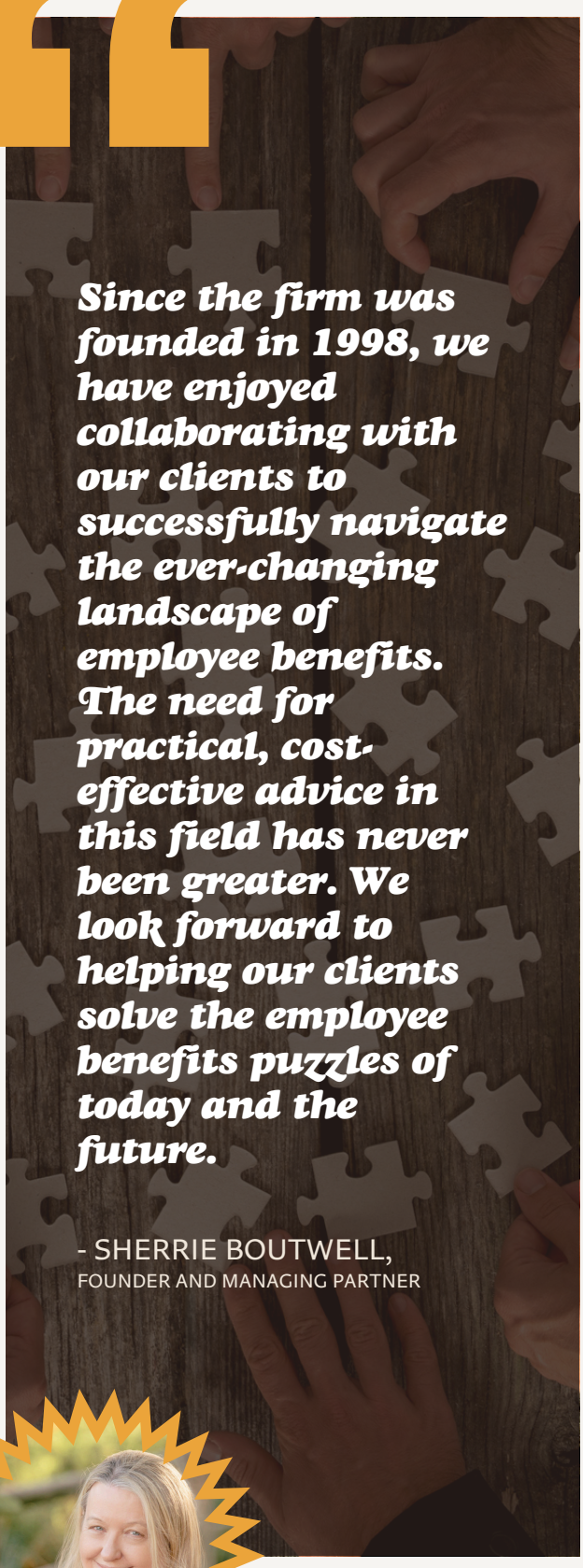
Source: allrecipes.com/recipe/118373/seven-layer-gelatin-salad/

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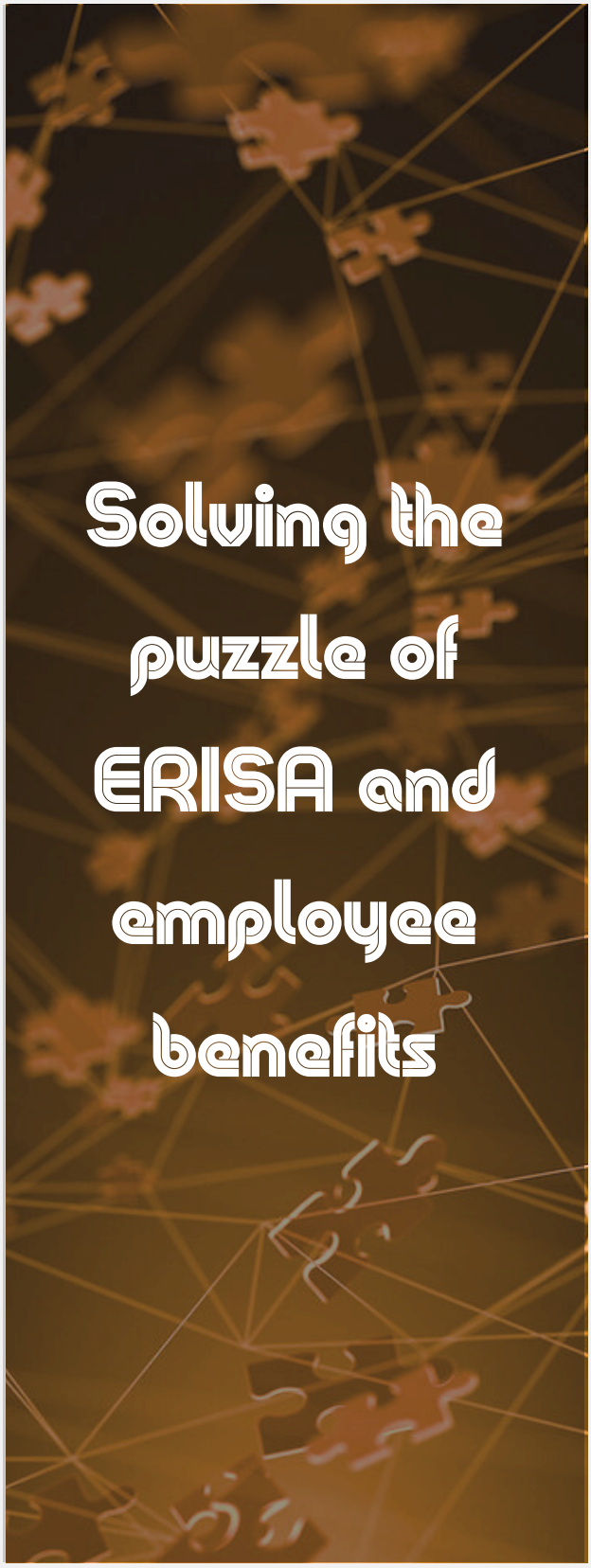
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