



A Collection

OF



Treasured
Recipes

Grace Methodist Church

Table Graces

Lord, we are truly grateful for our blessings. We thank Thee for all good things, for family ties, for friends, for health and strength sufficient for our work and play.

Bless our home this day and all the things we do together in this house. And may Thy name be praised in all we do and say. Amen.

Dr. Newton E. Moats
Grace Methodist Church



Our Heavenly Father, we thank Thee for the food Thou hast given us and all the other blessings that we enjoy. Bless our family; fill us with understanding and sympathy to help one another; forgive our mistakes. May we be united in love and strengthened for Christian service. Amen.

Rev. Glen W. Lamb
Grace Methodist Church



Our Father,

For the beauty of the world around us,
For the love which binds us together as a family,
For the challenge of Christian responsibility,
And for food which strengthens our body,
We give Thee Thanks. Amen.

Rev. Clifford Lott
Grace Methodist Church

A BOOK OF FAVORITE RECIPES

Compiled by

Circles 13 and 14

of the

Women's
Society of Christian Service

of

Grace Methodist Church

Des Moines, Iowa

1958

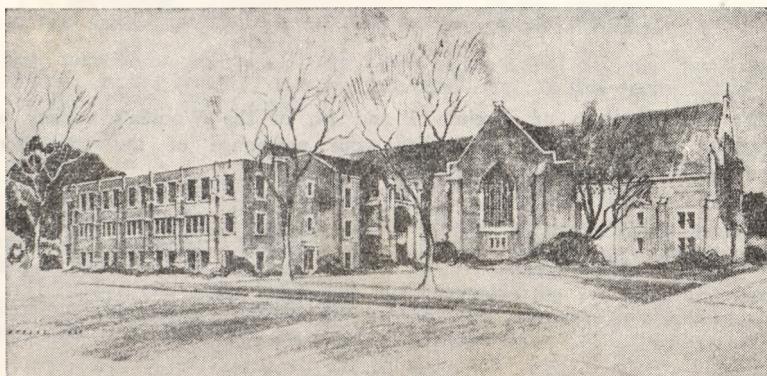


TABLE OF CONTENTS

* * * * *

	Pages
Recipes of Noted Personalities	3
Appetizers, Dips, Snacks and Beverages	9
Bread	11
Cakes and Icings	17
Candy	23
Cookies	25
Desserts	33
Meats and Casseroles	41
Pies	51
Canning and Preserving	55
Salads	57
Soups	67
Vegetables	69

* * * * *

We, the members of Circles 13 and 14, of the Women's Society of Christian Service, would appreciate your patronage of the advertisers who have made this book possible.

RECIPES OF NOTED PERSONALITIES

FROSTED MINT DELIGHT

Mrs. Dwight D. Eisenhower

2 1-lb. cans crushed pineapple	1 pt. whipping cream
3/4 c. pure mint flavored apple jelly	2 tsp. confectioners sugar
	1 pkg. gelatine

Have all ingredients chilled. Melt the jelly and mix the crushed pineapple into it. Dissolve the package of gelatine in one cup of the juice from the pineapple. Mix the gelatine mixture into the jelly mixture. Whip the cream, sweeten it with the sugar, and fold it into the mixture. Put into the freezer until firm. Do not freeze solid. Serves 10 or 12.

WALNUT CLUSTERS

Mrs. Richard Nixon

1/2 c. sifted flour	1 egg
1/4 tsp. baking powder	1 1/2 tsp. vanilla
1/2 tsp. salt	1 1/2 sq. melted chocolate
1/4 c. soft butter	2 c. nuts
1/2 c. sugar	

Sift the first 3 ingredients. Mix butter and sugar until creamy. Add egg and vanilla; mix well. Mix in chocolate, then flour mixture. Fold in nuts. Drop by teaspoonfuls one inch apart on greased cookie sheet. Bake 10 minutes in 350 degree oven. Yield: 2 1/2 dozen.

OVEN FRIED CHICKEN

Mrs. Newton E. Moats

Prepare a frying chicken in the usual manner. Melt one stick of Imperial margarine in a pyrex pan. Roll each piece of the fowl in flour; season with salt and pepper. Place the pieces in the pan. Bake at 350 degrees for 1 to 1 1/2 hours. Turn once when cooking time is half finished. (An alternate method is to roll each piece of chicken in the melted margarine, then roll in finely crushed potato chips. Place the pieces in lightly buttered pyrex pan and bake the same length of time at the same temperature.) This is my husband's favorite type of fried chicken.

ECONOMY CRUMB CAKE

Mrs. Glen Lamb

3 c. flour	1/2 tsp. nutmeg
2 c. sugar	1/2 tsp. cloves
1 c. shortening	1/2 tsp. allspice
1 tsp. salt	1/2 tsp. cinnamon

Mix these ingredients and work with your hands until they are fine. (May use electric mixer on low speed.) Reserve one scant cup of this mixture and set aside to put on top of cake for frosting.

1 1/2 c. raisins	2 T. jelly
2 tsp. soda	1/2 c. chopped nuts
2 c. sour or buttermilk	1 tsp. vanilla

Scald and drain raisins and add to flour mixture. (Dates, figs or applesauce may be substituted for raisins.) Stir soda into milk and add to dry mixture. Add jelly (any kind of jelly, jam or preserves can be used), nuts and vanilla. Grease and flour a 9 x 12 inch pan and pour batter into this. Sprinkle the 1 c. of crumbs on top of cake. Bake for 1 hour at 350 degrees. This is a big cake so maybe you would like to halve the recipe. It never dries out and will keep indefinitely.

BARBECUE SAUCE

Mrs. Clifford Lott

3 T. shortening
1 small onion, diced
 $\frac{1}{4}$ c. diced celery
 $\frac{1}{2}$ c. catsup
 $\frac{1}{4}$ c. water

3 T. brown sugar
3 T. vinegar or lemon juice
 $1\frac{1}{2}$ T. Worcestershire sauce
1 tsp. mustard
1 tsp. chili powder

Saute' onions and celery in shortening. Add other ingredients and simmer for about 15 minutes. Good on chicken, weiners, hamburgers, left-over roast, etc.

CREAM APPLE PIE

Mrs. George Dimmitt

$\frac{2}{3}$ c. sugar
1 heaping T. flour
1 c. sweet cream

sliced apples
butter
cinnamon

Mix together sugar, flour and cream, and pour over sliced apples in unbaked pie shell. Dot with butter and sprinkle with cinnamon. Bake 10 minutes at 450 degrees and about 50 minutes at 350 degrees or until apples are cooked. This is Rev. Dimmitt's favorite recipe. It is an old recipe from the farm, and is best when made with thick country cream.

CHOCOLATE COOKIES

Mrs. H. P. Buxton

1 c. brown sugar
 $\frac{1}{2}$ c. butter
 $\frac{3}{4}$ c. sour milk
1 egg
1 tsp. vanilla
1 tsp. baking powder

$\frac{1}{2}$ tsp. soda
2 c. pastry flour
2 sq. melted chocolate
 $\frac{1}{2}$ c. nuts
Dates or maraschino cherries
may be added

Cream butter and sugar. Add beaten egg and sour milk. Sift together baking powder, soda and flour. Add flour mixture and chocolate alternately. Add vanilla and nuts. Drop by teaspoon onto greased cookie sheet and bake in a 350 degree oven.

BISHOPS BARBECUE SAUCE

Bishops Cafeteria

1 c. white vinegar
 $1\frac{3}{4}$ c. catsup
 $\frac{3}{4}$ c. molasses

$\frac{3}{4}$ c. brown sugar
 $\frac{1}{8}$ c. salt
 $\frac{1}{2}$ T. black pepper
1 T. dry mustard

Mix all ingredients together well and simmer 20 minutes. For variation and to give a smoked flavor, add one drop Wright's Smoke Flavor. Thaw pork ribs and boil till tender, dip into sauce and place on sheet pan, bone side up, and bake 15 minutes, turn over and baste with sauce and bake another 15 minutes. Pour sauce over and serve.

LEMON ICE CREAM PIE

Mrs. Gordon Gammack

3 eggs separated
juice and grated rind of
1 lemon

1 c. sugar
 $\frac{1}{2}$ pt. whipping cream
vanilla wafers

Beat egg yolks until thick. Beat egg whites stiff. Whip cream, not too stiff. Add lemon juice and rind to yolks and sugar. Fold in whites and whipped cream. Crumble one small pkg. vanilla wafers and put three-fourths in bottom of refrigerator tray. Add filling, then sprinkle with rest of crumbs. Chill in freezing unit of refrigerator for about 6 hours.

RIPE OLIVE RISOTTO

Alvina Mattes
Des Moines Register Food Editor

1/2 c. butter
1/3 c. chopped onion
1/2 c. finely diced celery
1 c. uncooked rice
1 can consomme or bouillon

1 1/3 c. water
salt to taste
1 c. ripe olive pieces
1/2 c. grated parmesan cheese

Melt butter. Add onion and celery and saute gently several minutes. Add rice and stir until well-coated with butter and deep golden in color but not browned. Add consomme, water and a little salt. Turn into 2-qt. casserole. Bake, uncovered, at 350 degrees for 35 to 40 minutes, or until all liquid is absorbed. Fold in olives and cheese and return to oven for 5 minutes. Makes 6 to 8 servings.

BARBECUED SPARERIBS

Mrs. Russ Van Dyke

1 T. chili powder
1 T. salt
1 T. celery seed
1/4 c. brown sugar,
firmly, packed

1 tsp. paprika
2 lbs. spareribs
1/2 c. vinegar
1 1-lb. can cream of
tomato soup

Mix together first 5 ingredients, and rub over spareribs. Broil on each side 8 minutes, with top of meat about 3 inches from heat. Place in roasting pan in such a position that the bones hold the meat up from the bottom of the pan. Mix vinegar and tomato soup, and pour over spareribs. Bake in moderate oven of 350 degrees for 1 1/2 hours, basting every 30 minutes. Serves 3.

WALNUT CRESCENTS

Mary Jane Chinn, KRNT

1 c. shortening (half butter)
1 1/2 c. sifted flour

2/3 c. chopped walnuts
1/3 c. sugar
1/4 tsp. salt

Mix shortening, nuts and sugar. Gradually add sifted flour and salt. Chill. Roll into 2 or 2 1/2 inch strips and shape into crescents. Bake 14 to 16 minutes at 325 degrees on ungreased sheet. Dust with confectioner's sugar.

PLUM PUDDING

Jean Tallman,
Des Moines Tribune Food Editor

1 c. finely chopped beef
suet (1/4 lb.)
1 c. plus 2 T. brown sugar
1/2 c. milk
2 eggs, beaten
1 lb. chopped candied fruits
(cherries, pineapple, orange
and lemon peel)

1 c. currants
1 c. sliced blanched almonds
1 1/4 c. sifted flour
1 tsp. soda
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon
1/4 tsp. mace
1 c. soft bread crumbs

Combine suet, brown sugar, milk and eggs. Mix fruits and almonds with 1/4 c. of the flour. Sift remaining flour with soda, salt and spices. Add fruits, crumbs and flour and spice mixture to suet mixture and mix well. Turn into well-greased 2-quart covered pudding mold. (Be sure to grease cover rim too if mold has one. If it does not, tie foil or waxed paper on mold to make a cover.) Steam 3 hours. If you do not have a steamer, simply use a deep kettle with cover. Place filled and covered mold on wire rack in kettle. Pour in boiling water to half depth of mold. Place cover on kettle and steam, replenishing boiling water when necessary to keep proper level. Turn out on hot platter. Add hard sauce, or a hot lemon or vanilla sauce is good too. Makes about 15 servings. While this can be made weeks in advance, it must be served hot. Reheat in the steamer, if you like. Or wrap snugly in foil and heat in low oven. It will take a good hour, maybe more, for pudding to reheat.

ANGEL FOOD GRAPE DESSERT

Mrs. Aaron Hutchens

Pour 1 c. hot grape juice over 30 marshmallows, quartered (these work better than the miniatures for this dessert). Let cool till you can beat it in an electric mixer at fast speed and for quite awhile till it is frothy. Then fold in 1 c. cream, whipped, and pour mixture into a 9 x 9 pyrex pan. Brush the brown off of the outside of an Angel food loaf cake and split the cake and lay it on top of the whipped portion of the dessert. Cover with Saran wrap and refrigerate for 12 to 24 hours. Turn upside down to serve so that the purple portion shows. Put a dollop of whipped cream on top of each piece before serving. Will serve 8 if for a dessert lunch; will serve 12 if served with a meal. (If you use a round Angel food cake, use half of the cake as it will have to be made in a deep pie dish. This will only serve 9 after a meal or less if for a dessert lunch.)

FROSTED CREAMS

Mrs. Mary Smith, Cateress
Grace Methodist Church

1½ c. sugar
1 c. shortening
2 eggs
2½ c. flour

1 tsp. cinnamon
1 c. raisins
1 c. raisin liquid
1 tsp. soda

Cover raisins with water and simmer until tender, strain and cool. Cream sugar and shortening. Add beaten eggs and 1 c. raisin liquid in which soda has been dissolved; add flour and raisins. Spread thinly on cookie sheet. Bake about 25 to 30 minutes at 375 degrees. Frost with powdered sugar frosting. Cut into squares.

SPOON BREAD

Mrs. F. M. Davison, Cateress
Hoyt Sherman Place

Scald 2 c. milk. Stir in slowly ½ c. yellow corn meal. Cook until slightly thickened. Remove from heat; add 3 egg yolks, beaten until thick; 1 tsp. salt; ½ tsp. baking powder. Fold in 3 egg whites, beaten stiff with ¼ tsp. cream of tartar. Pile into a buttered baking dish. Set in a pan containing one inch of hot water. Bake at 350 degrees for 45 minutes. Serve from the dish in which it was baked, with plenty of butter.

DATE PIE

Lyle McNabb, Terrace Cafe

Boil 1 lb. dates (cut fine) in ½ c. hot water over slow fire. Mix together 2 scant c. sugar with 4 T. flour, yolks of 4 eggs, 1½ c. milk, ¼ tsp. salt, 1 tsp. vanilla. Put all together in double boiler, cook until thick. Put in crusts that have been baked. Use egg whites for meringue. This will make 2 large pies.

BEEF STROGANOFF

Chef Al Howald
Hotel Randolph

2 lbs. lean round steak
2 T. flour
2 T. chopped green pepper
½ c. diced celery
1 c. diced onion
½ c. Crisco shortening

1 No. 303 can stems and
pieces mushrooms (mashed)
1 No. 2 can tomatoes
2 c. water
½ pt. sour cream
1 T. Chef Howald's All "N"
One Seasoning
1½ tsp. salt

Cut the steak in strips about 2 inches long and half inch wide, place in large frying pan with shortening, peppers, celery, onions, salt and seasoning. Saute till golden brown, being careful not to burn. Add flour, add water, tomatoes and sour cream. Stir till well mixed. Turn down flame and simmer slowly for 45 minutes. Add mushrooms the last 5 minutes. Delicious served over steamed rice. Serves 4.

CREPE SUZETTES

Maurine Stanton, Adult Education

5 eggs
5 T. sugar
pinch salt

2 c. milk
2 c. flour
grated orange rind

Beat eggs, sugar and salt for 5 minutes. Add remaining ingredients and beat well. Fry in a 5 inch skillet in a little butter. Turn with a spatula and roll. Serve with orange sauce, warm.

ORANGE SAUCE

1/2 c. powdered sugar
Grated orange rind

1 T. butter
Juice of 2 oranges

Heat until butter is melted and warm. (Also good with frozen orange juice, but the pulp from fresh oranges gives an extra special flavor.) Good not only with Crepe Suzettes, but all kinds of pancakes and waffles.

ITALIAN SALAD DRESSING

Ted Booth, Savery Hotel Chef

3/4 gal. salad oil
1 pt. garlic oil
1 pt. vinegar
4 T. salt

4 T. dry mustard
3 T. crushed black pepper
Juice of 2 lemons
1 egg

Place egg and dry ingredients in mixer, then add garlic oil and vinegar slowly to this mixture till it is thoroughly mixed. Then add 3/4 gal. of salad oil slowly. Add lemon juice last. This makes 1 gal. salad dressing. (Notation: Make garlic oil by slicing 36 cloves garlic and placing in salad oil. Cover. Let stand one or two weeks. Strain. Ready to use in dressing.)

LUNCHEON ROLLS

Younkers Tea Room

Use a regular sweet dough recipe rolled flat, approximately 1/4 inch thick, spread with softened butter, sprinkled with cinnamon and sugar, rolled up jelly-roll fashion and cut into 1-inch thick pieces as for regular cinnamon rolls. Grease muffin tins heavily. Mix together the following: 1 lb. brown sugar, 1 tsp. cinnamon, 4 T. butter, 1/8 c. white corn syrup. Place 1 T. of the above mixture in the bottom of each section of the muffin tins, place pieces of the rolled and sliced dough on top of the mixture, and bake at 375 degrees till brown.

Turn upside down immediately and the rolls will fall out.

TROPICAL DRESSING

Chef Jewell
Hotel Ft. Des Moines

2 c. sugar
2 tsp. salt
3 tsp. celery seeds
1 tsp. paprika
1 tsp. M. S. G.
1 c. vinegar

2 c. salad oil
8 T. catsup
2 T. French mustard
Juice of 2 oranges
Juice of 1 lemon
3 T. pineapple juice

Mix all the dry ingredients together; then dissolve in half the vinegar. Whip in the oil and rest of vinegar; then the catsup, mustard, orange and lemon juice. Whip well and keep in refrigerator. A nippy dressing for fruit salads.

O'DEA CHEVROLET COMPANY

"Des Moines Oldest Auto Dealer"

623 East Grand

Phone CH 4-4195



USE
YELLOW CABS
CHerry 3-1111

APPETIZERS, DIPS, SNACKS AND BEVERAGES

SANDWICH SPREAD

Mrs. W. P. Corrie

1 c. creamed cottage cheese
1 T. chopped stuffed olives
2 T. mayonnaise
few drops Worcestershire

1 tsp. grated onion
3 T. chopped nuts
Few grains cayenne
1 or 2 T. dairy sour cream

Beat cottage cheese until smooth. Add remaining ingredients and blend. Makes 1 1/4 cups.

TOASTED CHEESE LOAVES

Mrs. Chas. W. Barlow

Use day old bread unsliced, trim off crusts and cut across and then into 16 loaf shaped pieces. Cream well 1/2 lb. butter and add 1/4 lb. grated Parmesan cheese, 1/8 tsp. salt and dash of paprika. Spread mixture on all but one side of each loaf and place on baking sheet. Let stand in cool place or in refrigerator for a few hours or overnight. Then bake until golden brown in 400 degree oven.

STUFFED DATES

Mrs. H. B. Wabshaw

Seedless dates
3 oz. cream cheese

2 T. honey

Nuts — one for each date

Mix honey into cream cheese, then mix in the nuts. Put mixture into slits in the dates. A very good snack to serve during the holidays.

PRETZEL MIX

Mrs. Robert Shuler

Mrs. Bill J. Wagner

1 box thin pretzels (cut 2" to 3")
1 box Cheerios
1 box Wheat Chex
1 lb. mixed nuts

1 tsp onion salt
1 tsp. celery salt
1 tsp. garlic salt
2 tsp. Worcestershire sauce

Melt 1/2 c. butter, 1/2 c. oleo and 1/2 c. Wesson oil. Pour this over other mixture. Stir every 20 to 30 minutes and bake at 200 degrees for 1 1/2 to 2 hours.

*Mrs. Shuler uses 1 jar B-V concentrate, 1 box Rice Chex in addition. She bakes at 300 degrees for 1 hour.

CLAM DIP

Mrs. Ralph Walkup

Cook in double boiler 1 can mixed clams (drained), 2 small or 1 large pkg. Philadelphia cream cheese, 1 T. minced onion or onion salt. Add 1 T. lemon juice before serving. If too thick add a little cream. Serve with potato chips.

CHEESE BALL

Mrs. Phil Shreve

2 small pkgs. Philadelphia
cream cheese
1 pkg. blue cheese
(Treasure Cove)

1/3 c. softened butter
1 clove garlic (mashed)

Combine all ingredients and blend with blender or mixer. Put in refrigerator to firm and then shape into a ball. Roll in finely chopped nuts or parsley. Take out of refrigerator about an hour before serving.

FRUIT PUNCH (Kool Aid Base)

Jane Anderson

2 pkg. raspberry Kool Aid
2 c. sugar
1 c. frozen orange juice

1 c. frozen lemonade
3 qts. gingerale

Add required amount of water for each ingredient. Serves 25 people (2 c. each).

SPICED PUNCH

Mrs. Clifford Lott

1 gal. rather strong tea
2 T. whole cloves
2 sticks cinnamon

1 can frozen lemon juice
5 c. sugar
1 large can pineapple juice
1 can frozen orange juice
1 46 oz. can frozen pineapple juice

Put all ingredients together and let stand at least one half day. Serve hot. Water and sugar may be added according to taste.

PUNCH

Mrs. Rex Corsbie

1 46 oz. can frozen tangerine juice

1 bottle Real Lemon
2 c. sugar
2 qt. gingerale

Dilute the juices, add the sugar and Real Lemon and stir well. Add gingerale just before serving. Serves 50.

COFFEE FOR A CROWD

Mrs. Bessie Prouty

Mix two cups of ground coffee, a few grains of salt, one tablespoon of beaten egg, one mashed egg shell and cold water to moisten. Place the mixture in a thin muslin or cheesecloth bag large enough to allow the coffee to swell and water to circulate through the coffee freely. Tie the bag tightly and put it in a vessel containing three and a half quarts of hot water. Bring to the boiling point and let stand 20 minutes over low heat without boiling. Any tightly covered vessel except an iron one may be used as the coffee maker. This makes 25 cups of coffee.

RUSSIAN TEA

Catherine Earhart

2 c. sugar
1 qt. water
2 sticks cinnamon (broken)

Juice of 4 oranges
Juice of 3 lemons
No. 2 can pineapple juice

Boil sugar, water, and cinnamon together for 5 min. Strain. Add 1 pt. water to the orange and lemon rinds and boil 5 min. Combine with syrup and juices. Pour 2 c. boiling water over $\frac{1}{3}$ c. black tea and steep. If serving hot, add tea mix just before serving, and add 3 more qts. boiling water. If for iced drink, combine early and refrigerate. Serves 25.

SUMMER COOLER

Mrs. F. J. Lorenz

1 can of strained apricots
(baby food)
1 T. brown sugar

$\frac{1}{8}$ tsp. ginger
 $\frac{1}{4}$ c. light cream

Divide into two tall glasses. Fill with ice cold gingerale and stir gently.

HOT SPICED TEA

Mrs. Florence Hutchins

Juice of 2 oranges
Juice of 1 lemon
 $\frac{1}{3}$ c. sugar
 $\frac{1}{2}$ tsp. whole cloves

1 inch stick cinnamon
1 $\frac{1}{2}$ qts. water
4 tsp. tea

Tie spices loosely in bag and heat to boiling in water. Add tea tied loosely in bag or use tea bags. Steep about 5 minutes. Heat fruit juices and sugar. Add to tea. Serves 8 - 10.

NATIONAL BANK of DES MOINES

ON INGERSOLL AT 29TH

Drive-In Windows Open 8:30 to 5:30 Five Days a Week

To 6:00 on Friday

Vertical Blinds — Window Shades — Venetian Blinds

Draperies — Drapery Hardware

HARRY FIRKINS

"IOWA'S LEADING BLIND MAN"

1338 HARDING ROAD

DES MOINES 14, IOWA

PHONE AT 2-9156



Manufactured
and
Distributed
by

DES MOINES CO-OPERATIVE DAIRY

1935 Des Moines Street

A Recipe For Financial Security

Contact

AUSTIN COLONY

PERSONAL and BUSINESS INSURANCE
ESTATE PLANNING

General American Life Insurance Co.

Richard Strauss & Associates

AT 8-6713

423 Grand

TERRACE CAFE

SHOPS BUILDING

8th and Walnut

We hope you will enjoy the home style recipes in this book. These are the type of recipes our lady cooks use at the Tarrace Cafe.

Lyle McNabb

Owner

Courtesy of

DICK CANFIELDS DRIVE-IN

NIELSEN

GREENHOUSE AND FLOWER SHOP

1900 HIGH STREET DES MOINES 14, IOWA PHONE CH 3-0101

WE GROW THEM, THEY LAST

BREADS

GRAPENUT BREAD

Mrs. Wm. D. Hamilton

Mix and let stand 15 minutes: 1 c. grapenuts, 1 tsp. soda, 2 c. buttermilk. Add: 1½ c. sugar, 2 well beaten eggs, 2½ c. flour, 2 tsp. baking powder and a little salt. Bake 45 min. in moderate oven. Makes 2 large or 3 small loaves.

BANANA NUT BREAD

Hilda Johnson, Jane Aiken

Mix until smooth and well blended: ½ c. shortening, 1 c. sugar, 2 eggs. Stir in 3 T. sour milk or buttermilk and 2 or 3 bananas. Sift together and add 2 c. sifted flour, 1 tsp. soda and ½ tsp. salt. Add 1 c. nut meats. Pour into well greased medium pan (about 6 cups). Let stand for 20 min. Bake 1 hour at 350 degrees.

SAVANNAH BREAD

Mrs. L. E. Showers

1¾ c. sifted flour
2 tsp. baking powder
½ tsp. salt
¼ tsp. soda
1/3 c. shortening

¾ c. crunch style peanut butter
2/3 c. sugar
2 eggs, slightly beaten
1 c. mashed ripe bananas
(2 or 3 bananas)

Mix and sift flour, baking powder, salt and soda. Cream shortening and peanut butter. Add sugar gradually while creaming, then continue to cream until light and fluffy. Add eggs and beat well, then stir in dry ingredients alternately with the mashed bananas. (Don't worry about lack of milk in this recipe as the bananas provide the moisture.) Mix well, but don't beat. Spoon batter into an oiled 8 x 4 x 2 loaf pan. Bake 350 degrees one hour or until done. Cool on cake rack.

APPLE MUFFINS

Mrs. Chas. Kuchan

2 c. flour
1/4 c. sugar
1 tsp. salt
4 tsp. baking powder
3/4 tsp. cinnamon

1/4 tsp. nutmeg
1 egg
1 c. milk
1/3 c. melted shortening
3/4 c. chopped apples

Mix dry ingredients, and add to rest. Bake 25 min. at 375 degrees.

CRANBERRY BREAD

Mrs. R. R. Haun, Mrs. Chas. Chamber

2 c. sifted flour
1 c. sugar
1½ tsp. baking powder

1/2 tsp. soda
1 tsp. salt
1 well beaten egg

Combine juice and grated rind of 1 orange, 2 T. butter or oleo and add enough boiling water to make ¾ c. Stir all together, then add 1 c. nuts (pecans or walnuts) and 1 c. raw cranberries cut in halves. Bake 350 degrees for 60 to 70 min. Better to wait a day before cutting. Makes one loaf.

HOOVER ROLLS

Mrs. Espy A. Barker

Mix 2 cakes yeast soaked in ½ c. warm water, 4 big T. lard, 2 c. warm water, ½ c. sugar, scant T. salt, 2 eggs beaten and 7 c. (approx.) flour. Mix down, let rise once and spread rolled-out dough with butter, brown sugar and lightly with cinnamon, roll up. Place 2 tsp. brown sugar and small piece of butter with six pecans in bottom of gem tins. Slice rolls and place on top of this and let rise (double in bulk). Bake slowly about 30 minutes.

QUICK COFFEE CAKE

Mrs. T. L. Wainscott, Kay Harrison

1½ c. flour
3 tsp. baking powder
½ tsp. salt
¾ c. sugar

¼ c. shortening
1 egg, well beaten
½ c. milk
1 tsp. vanilla
½ c. raisins (optional)

Sift dry ingredients. Cut in shortening with two knives until mixture is fine. Blend in egg mixed with milk. Add vanilla and raisins and mix lightly. Pour half the batter into a well greased and floured 8 x 8 heavy baking pan. Sprinkle with half the Streusel mixture. Add remaining batter and sprinkle remaining mix over top. Bake 25 to 30 min. at 375 degrees.

STREUSEL FILLING

½ c. brown sugar
2 T. flour

2 tsp. cinnamon
2 T. melted butter
½ c. chopped nuts

Mix sugar flour, and cinnamon. Add butter and nuts.

FRENCH BREAD

Mrs. Kenneth L. Swords

1 T. shortening
1 T. salt
2 tsp. sugar

2 c. water
6 c. sifted flour
1 pkg. dry yeast

Put shortening, salt and sugar into large mixing bowl, add 1 c. boiling water. Cool to lukewarm by adding 1 c. cold water. Add yeast, then add flour in thirds. Mix thoroughly until dough begins to leave sides of bowl. Turn out on lightly floured board and knead until dough is smooth and elastic. Add more flour if needed. Place in greased bowl, cover and let rise until double in bulk. Punch down, let rise again, then turn out on lightly floured board and divide in half. Roll into a rectangular shape 15 x 12. Wind up tightly, seal edges, and place on greased baking sheet that has been sprinkled with corn meal. Let rise one hour. Brush top with cold water and cut several slits with scissors or knife. Set pan of boiling water in oven with bread. Bake in hot oven 400 degrees for 15 min. Remove from oven and brush again with water. Reduce heat to 350 degrees and bake 35 to 40 min. or until golden brown. Brush the third time with cold water and bake 2 or 3 minutes longer. This makes two loaves of Vienna bread.

ORANGE BOW KNOT ROLLS

Mrs. B. E. Gillam

1¼ c. milk, scalded
½ c. shortening
½ c. sugar
1 tsp. salt

1 cake yeast
2 eggs
⅓ c. orange juice
2 T. grated orange rind
4½ to 5 c. flour

Pour 1 c. hot milk over shortening. Let remainder of milk cool, then add yeast and let dissolve. To the shortening add eggs, juice and peel. Beat well, add yeast and flour, to make soft dough. Let rise, roll, then cut into strips 4 x ¾ and tie in bows. Bake on slightly greased sheet for 10 min. at 425 degrees. While still warm ice with 2 T. orange juice, 1 tsp. peel and 1 c. powdered sugar. (3 doz.)

ICE BOX ROLLS OR BUTTERHORNS

Cora Jacobs

Dissolve in 1 c. warm water, 1 cake of compressed yeast and 1 T. sugar. To this add ½ c. shortening, ½ c. sugar, salt, 3 eggs well beaten, and 4 c. flour. Chill overnight. Roll out and cut like pie into 6 or 8 pieces. Then roll up from wide end to tip which makes little ridges when raised. Let rise till light and bake.

SWEDISH TEA RING

Mrs. Robert E. Johnson

1 pkg. dry yeast
1/4 c. lukewarm water
1/2 c. milk, scalded
1/4 c. sugar
1/2 tsp. salt
1 egg, beaten
1/4 c. butter or Margarine

2 3/4 c. flour, about
Filling:
1/4 c. melted butter
1/2 c. packed brown sugar
2 tsp. cinnamon
1/2 c. raisins
1/2 c. chopped candied cherries
1/4 c. chopped pecans or walnuts

Soften yeast in water. Pour scalded milk over sugar and salt; cool to lukewarm. Add softened yeast, egg, and shortening and beat until smooth. Add about 1 1/2 c. flour to make a soft batter. Then add enough more flour to make soft dough. Knead until smooth and satiny. Place in greased bowl, cover, and set in warm place until doubled. Roll dough on lightly floured board into a rectangle about 1/2 inch thick. Brush with melted butter and sprinkle with remaining filling. Roll up like a jelly roll; join ends to make a circle and set on greased baking sheet. With scissors cut the ring at 1-inch intervals about 2/3 of the way through. Turn each slice partly on its side to expose filling, one outward, next in, etc. Lightly press ring flat so that cake will be of an even height. Cover and let rise till doubled. Bake 375 degrees for 25 to 30 min. Frost while still warm with a thin icing made of 1 c. confectioners sugar and 2 or 3 T. milk.

GRAPENUT BREAD

Mrs. S. Grant Lewis

Soak 1/2 c. grapenuts in 1 c. milk for 1 hour. Add 1/2 c. sugar, 1/4 c. shortening, 1 egg, 2 c. flour, 1 tsp. baking powder, 1 tsp. soda, salt, 1 c. raisins or dates. Bake in moderate oven.

BUTTERMILK PANCAKES

Mrs. John E. Ogle

1 egg
1 c. buttermilk
2 T. melted butter
1 1/4 c. flour

1/2 tsp. salt
2 tsp. baking powder
1/2 tsp. soda
1 T. sugar

Beat egg with a fork and add buttermilk and butter. Add to this mixture the sifted dry ingredients and stir only until flour is thoroughly moistened. Batter will be lumpy. Bake as usual on lightly greased griddle, turning only once. Makes 6 to 8 medium size pancakes.

WAFFLES

Mrs. Russell Jordan

1 1/2 c. flour
1/2 rounded tsp. baking powder
1/4 tsp. salt
1 T. sugar

1/3 c. shortening
3 egg yolks, well beaten
1 c. milk
3 egg whites, beaten stiff

Sift dry ingredients. Beat yolks, add milk, add to shortening. Fold in beaten egg whites. Makes 4 to 6.

FRUIT WAFFLES

Mrs. Lyle Morse

1 3/4 c. flour
3 tsp. baking powder
1 T. sugar
1 tsp. salt
2 eggs

3/4 c. milk
4 T. melted butter or
margarine
1 c. sweetened cherries or
crushed drained pineapple

Mix dry ingredients. Beat eggs, add milk, then remaining ingredients.

YUM YUM COFFEE CAKE

Mrs. Edw. D. Smith

$\frac{1}{2}$ c. butter
1 c. sugar
2 eggs
2 c. sifted all purpose flour

1 tsp. baking soda
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 c. commercial sour cream
1 tsp. vanilla

Cream butter and sugar until light and fluffy. Add eggs, one at a time beating well after each addition. Sift dry ingredients together and add alternately with sour cream. Stir in vanilla. Pour half of the batter into a lightly greased 9 x 9 pan. Cover with half of the nut topping. Pour remaining batter over nut mixture and top with rest of the nut mix. Bake 325 degrees about 40 min. Cinnamon nut topping and filling:
 $\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. white sugar, 1 tsp. cinnamon, 1 c. chopped pecans.

NUT BREAD

Mrs. Robert Fish

2 eggs
2 c. brown sugar
2 c. sour milk
4 c. flour

$\frac{1}{2}$ tsp. salt
1 tsp. baking powder
2 tsp. soda
1 c. nuts

Beat eggs and sugar thoroughly. Add sour milk, then dry ingredients sifted together. Stir in nut meats. Bake in waxed paper lined $5\frac{1}{2}$ x $10\frac{1}{2}$ loaf pan for 1 hour at 350 degrees. Texture and flavor improve after 12 hours. Makes 2 loaves.

DATE NUT BREAD

Mrs. Orville Salmon,
Mrs. M. C. Swenson, Mrs. Emma Berg

1 c. chopped dates
1 tsp. soda
1 c. boiling water
1 egg
2 T. melted butter

A little salt
 $\frac{3}{4}$ c. sugar
1 tsp. vanilla
2 c. flour
2 tsp. baking powder
1 c. chopped nuts

Add soda to dates and pour boiling water over them. Cool. Add egg, butter, sugar, vanilla and salt. Sift flour and baking powder together and add. Pour into oiled pan and let set 15 min. Bake 350 degrees for 1 hour.

*Mrs. Berg uses 1 T. butter, 1 c. sugar, $1\frac{1}{2}$ c. flour, $\frac{1}{2}$ tsp. baking powder.

*Mrs. Swenson uses 1 c. brown sugar, 1 tsp. baking powder, no shortening.

YANKEE DOUGHNUTS

Mrs. J. M. Moore

Beat 2 eggs; beat in 1 c. sugar and 2 T. shortening. Stir in $\frac{3}{4}$ c. buttermilk or sour milk; add $\frac{1}{4}$ tsp. lemon extract. Sift together $3\frac{1}{2}$ c. flour, 2 tsp. baking powder, 1 tsp. soda, $\frac{1}{2}$ tsp. salt and $\frac{1}{4}$ tsp. nutmeg; then sift all in. Blend, and chill dough for several hours. Fry in Mazola oil at 390 degrees.

DOUGHNUTS BALLS

Mrs. James Westphalen

$3\frac{3}{4}$ c. sifted flour
4 tsp. baking powder
1 tsp. nutmeg or cinnamon

3 eggs
1 c. milk
 $1\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt

Beat eggs, milk, sugar and salt. Add sifted flour, baking powder and spices. Drop from teaspoon into hot fat and fry until brown. Make balls about size of a walnut. Dough may be kept in refrigerator for 1 or 2 weeks in covered bowl. Makes 4 or 5 dozen.

WHIZZER ROLLS

Mrs. J. Gale Campbell

1 cake or package yeast	1 T. sugar
1/2 c. lukewarm water	3/4 tsp. salt
1/2 c. scalded milk	2 eggs
4 T. melted butter	3 c. flour, sifted

Soften yeast in lukewarm water. Scald milk, add shortening, sugar and salt. Stir until sugar is mixed, cool to lukewarm. Add unbeaten eggs to milk mixture, beat well, then add softened yeast and flour. Beat hard 2 minutes, counting time. Place in greased bowl, rub a little soft butter over the top, cover with cloth and let rise until double, about one hour. Stir with spoon four or five hard turns. Take two lightly buttered spoons and spoon out dough into well greased muffin tins, filling about half full. Let rise until double. Bake 375 degrees for 20 minutes. (16 rolls)

LUNCHEON ROLLS

Margaret Abarr

1 c. scalded milk	1 tsp. salt
2 T. butter	1 yeast cake dissolved in
1/4 c. sugar	1/4 c. lukewarm water
1 egg	4 c. sifted bread flour

Scald milk, add butter, sugar and salt; let stand until lukewarm. Add egg, yeast and 1 1/2 c. flour and beat 2 minutes. Add another 1/2 c. flour then stir in the rest of the flour with a spoon or until dough is stiff enough to handle. Let dough rise until it is double in size (about 2 hours). Knead for 1 minute. Shape into rolls. Place rolls on buttered pan, placing them so that they touch lightly. Let rolls rise until they are double in size, then bake 12 to 15 minutes at 425 degrees. Makes 24 rolls.

EASY PRUNE BREAD

Mrs. Forest O. Gold

24 prunes (uncooked)	1/2 tsp. cinnamon
1 c. water	1/2 tsp. cloves
1 c. sugar	1/2 tsp. nutmeg
1/4 c. shortening	2 c. sifted flour
3/4 tsp. salt	2 1/2 tsp. baking powder
	1 egg

Rinse prunes, remove pits, cut into small pieces. Combine prunes, sugar, shortening, salt, and spices, cook for 5 min. Cool about 10 min. Stir in egg, then flour sifted with baking powder and salt. Bake in greased loaf pan 40 min. at 350 degrees.

THREE-IN-ONE PARTY ROLLS

Mrs. J. D. Yearous

3 c. flour	2 eggs, well beaten
2 c. lukewarm water	1/3 c. melted shortening
1 cake compressed yeast	1 c. flour
1/2 c. sugar	1 c. sifted whole wheat flour
1 1/2 tsp. salt	1 c. yellow cornmeal

Crumble yeast into water, add sugar, salt, eggs, shortening and 3 c. flour. Beat until smooth and full of bubbles. Divide into three equal parts. To one part add the 1 c. flour, to another the cornmeal, and to the third the whole wheat flour. Mix each dough until smooth and lea rise one hour, then punch down. Pull off pieces of dough, shape into balls, and put one ball of each type into well greased muffin pans. Let rise until double in bulk (1 to 1 1/2 hours). Brush with melted butter and bake in hot oven 425 degrees for about 15 minutes. Makes 2 doz. cloverleaf rolls. This dough may be stored in the refrigerator.

Compliments of

Anderson-Erickson Dairy Co.

2229 Avenue Frederick M. Hubbell

Des Moines 17, Iowa

AM 6-3172

"QUALITY YOU CAN TASTE"

CAKES AND ICINGS

APPLE SAUCE CAKE

Ada Gehr

1/2 c. butter or substitute	1 3/4 c. all purpose flour
1 c. sugar	1/4 tsp. salt
1 egg (beaten light)	1 tsp. soda
1 c. raisins	1 tsp. cinnamon
1 c. walnuts	1/2 tsp. cloves
	1 c. applesauce (hot)

Cream shortening; add sugar gradually, then egg, fruit, and nuts chopped and floured. Add flour sifted with soda, salt and spices. Next add applesauce, which should be strained and in the form of a comparatively thick puree. Bake in tube pan in moderate oven 350 degrees about 1 hour.

MARSHMALLOW CAKE

Audrey Bird

2 1/2 c. flour	4 egg whites (3/2 c.)
2 c. sugar	1 tsp. salt
1 c. hot milk (but not scalded)	2 tsp. baking powder
	2 tsp. vanilla

Sift together the flour and 1 1/2 c. sugar. Stir in warm milk. Fold in egg whites beaten until stiff with 1/2 c. sugar, and at the same time fold in the baking powder and salt. Bake in loaf pan 40 to 50 minutes at 350 degrees, or layers for 25 to 30 minutes.

LEMON OR ORANGE FILLING FOR MARSHMALLOW CAKE

1/2 c. boiling water	4 egg yolks, unbeaten
1/2 tsp. salt	2 T. cornstarch
1/2 c. sugar	Grated rind and juice of large lemon or orange

Make a paste by mixing sugar, cornstarch and juice. Stir in egg yolks. Stir into the boiling water and cook slowly until thickened. Cool and spread on cake.

ORANGE CAKE

Mrs. S. W. Nitzke, Cora Jacobs

1 medium orange	2 eggs
1 c. seedless raisins	1 c. sour milk
1 c. butter	2 c. sifted flour
1/4 tsp. salt	1/2 tsp. soda
1 tsp. vanilla	2 tsp. baking powder
1 c. sugar	3/4 c. sugar
	1/2 c. orange juice

Remove pulp and as much of white fiber from inside of orange peel as is possible with a knife. Grind orange peel and raisins. Cream butter, salt and vanilla well. Add sugar gradually. Beat until creamy, then add egg yolks, raisins and orange. Beat a short time. Add sour milk, flour, baking powder and soda sifted together. Beat until batter is smooth. Fold in beaten egg whites. Bake in a 9 x 13 loaf pan at 350 degrees for 40 minutes or until cake is nicely browned and shrinks from sides of pan. Mix orange juice and sugar until sugar is dissolved and pour over cake immediately. Cut in squares to serve.

*(Mrs. Nitzke uses 1/2 c. shortening, 1 tsp. soda, no baking powder and does not beat eggs separately.)

BLUEBERRY CAKE

Mrs. Paul Cotton

$\frac{2}{3}$ c. sifted enriched flour
 $\frac{2}{3}$ tsp. double action
baking powder
 $\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. shortening (part butter)
1 c. sugar
 $\frac{1}{2}$ c. milk
1 egg
2 c. blueberries

Cream shortening and sugar. Blend in egg. Sift flour, baking powder, and salt together and add alternately with milk, beating smooth after each addition. Fold blueberries in and sprinkle with topping. Bake in a pyrex baking dish 12 x 8 x 2 at 350 degrees from 45 to 50 minutes or until done. Will cut 12 large pieces. Very good with milk or to serve at a tea. Fresh blueberries are best, frozen ones next and canned ones last. Frozen and canned ones must be well drained. **TOPPING:** $\frac{1}{2}$ c. sugar, $\frac{1}{3}$ c. sifted flour, $\frac{1}{2}$ tsp. cinnamon, 4 T. butter. Mix all together and sprinkle over top of cake before putting in oven.

BUSY DAY CAKE

Mrs. Fred Sutton

$\frac{1}{3}$ c. flour
1 c. sugar
 $\frac{1}{4}$ tsp. salt
1 egg

$\frac{1}{2}$ tsp. baking powder
 $\frac{1}{3}$ c. shortening (part butter)
 $\frac{2}{3}$ c. milk (room temperature)
1 tsp. flavoring

Sift flour once before measuring; then sift flour, salt sugar and baking powder together in mixing bowl. Add shortening, milk, unbeaten egg and flavoring all at once. Beat all ingredients together for 2 minutes. Pour into greased, floured pan. Bake 25 to 35 minutes in moderate oven, 350 degrees.

BROILED JIFFY ICING FOR BUSY DAY CAKE

Mix together 3 T. melted butter, 5 T. brown sugar, 2 T. cream, and $\frac{1}{2}$ c. shredded coconut or chopped nuts and spread on cake while cake is warm. Place under broiler with heat turned low. Broil until it becomes brown.

SOUR CREAM CHOCOLATE CAKE

Mrs. Charles Betts

2 sq. bitter chocolate
 $\frac{1}{2}$ c. boiling water
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ c. butter ($\frac{1}{2}$ stick)
1 tsp. vanilla

$\frac{3}{4}$ c. sugar
1 egg
1 c. flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ c. sour cream
 $\frac{1}{2}$ tsp. baking soda

Cook butter, water, chocolate and salt to a custard. Cool. Add sugar and egg. Add flour sifted with baking powder. Add vanilla. Fold in sour cream sweetened with $\frac{1}{2}$ tsp. soda. Bake at 350 degrees for 25 minutes. (Use prepared sour cream).

APPLE NUT CAKE

Helen Calvert

$\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. brown sugar
1 c. white sugar
2 eggs
 $2\frac{1}{2}$ c. flour

1 tsp. baking powder
1 tsp. soda
Pinch salt
1 c. milk
2 c. diced fresh apples
1 tsp. vanilla

Cream shortening and sugar, add eggs and mix well. Sift dry ingredients together and add alternately with milk. Add apples and vanilla. Top with 1 c. brown sugar and $\frac{3}{4}$ c. pecans chopped fine. Bake in 9 x 12 pan at 350 degrees. Serve with whipped cream.

LARGE DATE CAKE

Mrs. C. L. Farrell

1½ c. sugar
1 c. dates, cut up
½ c. walnuts
1 tsp. baking soda
1 egg

⅔ c. butter
1 c. hot coffee
2 c. flour
1 tsp. baking powder
tsp. vanilla

Pour hot coffee over butter and dates and cool. Mix all dry ingredients and add to first mixture, beat well, and add 1 egg. Bake in slow oven until done. Spread with following Date Filling:

1 c. dates, cut

½ c. sugar
⅔ boiling water

Boil until thick and add ½ c. nuts. Serve with whip cream. It is good without filling.

FRUIT CAKE

Mrs. John Mechem

1 c. flour
1 c. sugar
½ tsp. salt
½ tsp. baking powder
3 c. chopped, pitted dates

1 8-oz. bottle maraschino
cherries, drained
1 lb. coarsely, chopped walnuts
½ c. crushed pineapple
4 eggs, beaten
tsp. vanilla

Sift dry ingredients. Add dates, cherries, walnuts and pineapple. Add eggs and vanilla. Bake in 5½ x 9½ x 2¾ loaf pan, greased and lined with greased brown paper. Bake for 1½ to 2 hours at 325 degrees. Popular with those who do not care for regular fruit cake.

GOLD LAYER CAKE

Juanita M. Crow

2½ c. sifted cake flour (or
2 c. all-purpose flour)
3½ tsp. baking powder
1 tsp. salt

1½ c. sugar
½ c. shortening
1 c. milk
1 tsp. vanilla
2 eggs

Sift dry ingredients together into mixing bowl. Add shortening, milk and vanilla. Beat vigorously 2 minutes. Add unbeaten eggs. Beat 2 minutes. Pour into 2 round waxed-paper lined 8-inch layer cake pans. Bake at 350 degrees for 35 minutes.

ONE EGG, BUTTERLESS, MILKLESS CAKE

Mrs. Ben Thompson

Boil for 3 minutes: 1 c. brown sugar, 1 c. raisins, 1 c. water, ½ c. shortening, ½ tsp. nutmeg, ½ tsp. cloves, 1 tsp. cinnamon. Cool. Sift together 2 c. flour, 2 tsp. baking powder, ½ tsp. salt, ½ tsp. soda. Add to first mixture. Lastly, add 1 egg, slightly beaten. Put into floured cake pan. Bake in moderate oven.

GRANDMOTHER DORSEY'S WHITE CAKE

Mrs. Phil Armstrong

2 c. sugar
3 c. flour
2 heaping tsp. baking powder

7 egg whites, stiffly beaten
¾ c. butter
1 c. milk
vanilla

Mix as a butter cake and bake in slow oven for 1 hour.

THREE EGG ANGEL FOOD CAKE

Mrs. Ralph Walkup

1 c. sugar
1 1/3 c. flour
1/2 tsp. cream of tartar
3 tsp. baking powder

1/3 tsp. salt
2/3 c. scalded milk
1 tsp. almond or vanilla extract
Whites of 3 eggs

Mix and sift dry ingredients 4 times. Add milk very slowly, while still hot, beating continually. Add vanilla. Mix well. Fold in whites of eggs beaten until light. Turn into ungreased angel cake pan and bake in slow oven 45 minutes. Remove from oven; invert pan and allow to stand until cold. Cover top and sides with white icing.

500 CAKE

Mrs. Charles N. Reed

1 c. sugar
1 c. mashed bananas
(2 large or 3 small)
1/2 c. dates
1/2 c. nuts
1/2 c. sour milk

1/2 c. shortening
1/2 c. brown sugar, packed
1 tsp. soda
1 tsp. vanilla
1/2 tsp. salt
2 eggs
2 c. flour

Bake 350 degrees for 30 or 35 minutes. Very, very good!

DEVIL'S FOOD CAKE

Mrs. Phil Shreve

2 c. sugar
2/3 c. shortening
1/4 tsp. salt
2 eggs
1 c. boiling water

1/2 c. cocoa
2 1/2 c. flour
1 c. sour milk
2 1/2 tsp. soda
1 tsp. vanilla

Cream sugar and shortening. Add salt and cocoa, then eggs and mix well. Sift flour and soda once, then add alternately with sour milk to creamed mixture. Make sour milk by adding a bit of vinegar to sweet milk, or use buttermilk. Add boiling water and vanilla and beat well. This is a thin batter, so don't add more flour. Bake in oiled 9 x 13 inch pan at 350 degrees for 45 to 55 minutes. If you make it in layers, cut baking time to 30 to 35 minutes.

GERMAN CHOCOLATE CAKE

Mrs. Freda Don Moyer, Mrs. J. R. Guessford

2 c. sugar
1 c. Crisco
1 c. buttermilk
2 1/2 c. flour

4 eggs
1 tsp. vanilla
1 tsp. soda
1 pkg. German chocolate
1/2 tsp. salt

Dissolve chocolate in 1/2 c. boiling water. Cream Crisco and sugar, add well beaten eggs, add 3/4 c. buttermilk alternately with 2 c. flour. Mix 1/4 c. buttermilk with soda and add to above mixture. Bake in 3 layers 30 minutes at 350 degrees.

FILLING:

1/2 pt. cream
1 c. coconut
1 c. nuts

2 beaten eggs
1 c. sugar
1 stick oleo
1 tsp. vanilla

Mix and cook until thick.
Let cool and spread between layers and on top.

FUDGE CAKE

Mrs. Marcus Moore

1 c. light brown sugar
1 scant c. grated chocolate
Boil in double boiler and cool.
1/2 c. butter
1 c. sugar
2 eggs

2 1/2 c. sifted cake flour
1 egg yolk
1/2 c. milk
1 1/2 tsp. baking powder
(rounded)
3/4 c. milk
1 tsp. vanilla

Sift flour, measure, and add baking powder. Sift three more times. Cream butter and sugar. Add eggs, beaten separately. Add milk and flour alternately. Add cooled custard mixture with 1 tsp. warm water and the vanilla. Stir. Bake in two layers.

RAISIN SURPRISE

Marian Sefren

1 c. flour
1 c. sugar
2 tsp. baking powder
1/2 c. milk

Pinch of salt
1 c. raisins
1 1/2 c. brown sugar
2 1/2 c. boiling water
2 T. butter or oleo

Combine first 5 ingredients. Mix well. Pour into oiled 8 x 8 pan. Combine remaining ingredients and pour over batter. Do not stir. Bake at 350 degrees 1 hour.

VERY MOIST SPICE CAKE

Mrs. Harry Pehrs

2 c. sugar
1 c. shortening
2 c. sour milk (buttermilk
is best)
1/2 c. nuts
1 c. raisins

3 c. flour
2 eggs
2 tsp. allspice
2 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda
2 tsp. vanilla

Cream sugar and shortening, add eggs, beat well. Sift all dry ingredients together, and add milk and dry ingredients to creamed mixture, and beat well. Then add raisins which have been washed and are moist. Add nuts. Bake at 350 degrees to 375 degrees until done. This also makes lovely cup cakes. Use a good sized loaf pan as this is a large cake.

STAR LIGHT VELVET CAKE

Mrs. D. E. Jenkins, Gladys Ward

Sift together in a bowl:
2 1/2 c. sifted Gold Medal flour
3 tsp. Calumet Baking Powder
1 tsp. salt
1 1/2 c. sugar

Add:
1/2 c. vegetable shortening
1 c. milk
1 tsp. flavoring
2 eggs

Beat vigorously with spoon or mix with electric mixer on slow or medium for 2 minutes by clock. Scrape bowl frequently. Add 2 eggs unbeaten. Continue beating for two more minutes. Batter is thin. Pour into prepared 9 inch layer pans. Bake 30 to 35 minutes at 350 degrees. Cool and ice with favorite icing.

*Mrs. Ward uses 3 eggs.

CHOCOLATE FROSTING

Mrs. J. H. Vance

Mix 1 1/2 T. cornstarch, 1/2 c. sugar; add one 1 oz. square chocolate, grated; dash salt and 1/2 c. boiling water. Cook until mixture thickens, stirring constantly. Remove from heat; add 1 1/2 T. butter or margarine and 1/2 tsp. vanilla. Spread on cake while hot. Will frost 1 loaf or 9 inch square cake.

FLUFFY FROSTING

Mrs. James Westphalen

1 c. sugar	1/4 tsp. salt
1/3 c. water	1 egg white, unbeaten
1 T. light corn syrup	1/2 tsp. vanilla
1/4 tsp. cream of tartar	Coloring if desired

Combine sugar, salt, cream of tartar, syrup and water in saucepan. Heat to boiling point, stirring to dissolve sugar. Beat egg white until foamy in mixing bowl. Turn to high speed and very slowly pour hot syrup into egg white. Beat until fluffy and thick.

FUDGE ICING

Alice Halberstadt

1 c. sugar	1/2 c. milk
1/4 c. cocoa	2 T. syrup
1/4 c. butter	1/8 tsp. salt

Mix sugar and cocoa in a pan and add the rest of the ingredients. Boil 3 minutes. Mixture must become thick and coat the spoon so boil hard. Cool. Add 1 1/2 to 2 c. powdered sugar and 1 tsp. vanilla and beat until smooth and thick. Add nuts if desired.

CARAMEL BUTTER FROSTING

Helen Mitchell

Melt 1/2 c. butter in saucepan, add 1 c. brown sugar and boil two minutes. Add 6 T. milk and bring to a boil and boil 1/2 minute stirring constantly. Gradually add 2 1/2 c. powdered sugar and beat until smooth and ready to spread.

CARVER'S ICING

Mrs. G. J. Carver

Melt over low heat 1/2 c. butter with 1/4 c. water and add 1/4 tsp. salt. Stir in 1/2 c. cocoa. Mix 2 1/2 c. powdered sugar — add one cup at a time and beat until smooth and creamy. Add 1 tsp. vanilla. Add a little water if too thick. Add nuts if desired. Makes enough for a two layer cake or one loaf cake.

HEAVENLY FROSTING

Eleanor Currens, Mrs. D. C. Howell

2 egg whites, unbeaten	3 T. light corn syrup
1 1/2 c. sugar	1/4 tsp. cream of tartar
4 T. water	1/8 tsp. salt

1 tsp. vanilla

Put first six ingredients in top of double boiler and mix thoroughly. Place over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (about 7 minutes). Remove, add vanilla and beat until thick enough to spread.

*Mrs. Currens uses 5 T. water, 1 1/2 tsp. syrup.

EASY PENUCHE FROSTING

Mrs. Harry T. Watts

Melt 1/2 c. butter and add 1 c. brown sugar. Boil two minutes stirring constantly. Stir in 1/2 c. milk and stir until it boils. Cool to luke warm. Add 1 1/4 to 2 c. powdered sugar and 1/2 tsp. vanilla.

BROILED ICING

Mrs. Gordan Buell

Boil 1 c. brown sugar, 1/3 c. butter and 6 T. cream for one minute. Add 1 1/2 crushed peanut brittle. Spread on apple sauce or other cake. Place under broiler for a few min.

HEAVEN to 7

Famous Brands You Know and Trust

TOYS • FURNITURE • CLOTHING • SHOES • GIFTS

McNeal Shopping Center
Merle Hay and Urbandale

Park Fair Shopping Center
2nd and Euclid

RAY'S UPTOWN DRUG

3 Registered
Pharmacists

FREE DELIVERY ON ALL PRESCRIPTIONS

42nd and University

BL 5-3145

DRY CLEANING • SHIRT LAUNDERING BY

CORWIN

Telephone

AT 2-8121

1930 Cottage Grove Avenue

**TWINS OF
QUALITY**

Quality  Chekd

Furnas
ICE CREAM

Quality  Chekd

 **NORTHLAND**
MILK

STEAM HEAT COOLED BY REFRIGERATION TELEVISION

SERVICE INN MOTEL

North of Veteran's Hospital, Highway No. 6 & 64

Telephone: CR 7-3573

T. F. FANSHER
Owner — Manager

3120 West Douglas
DES MOINES 10, IOWA

AAA, Best Western Motels

HINKY DINKY STORES

2710 INGERSOLL

4 Corners — Beaver & Douglas

Open 24 Hours

HAROLD FUNK CONOCO SERVICE

3401 University

Ph. BL 5-9930

Des Moines, Iowa

CANDY

PEANUT BRITTLE

Mrs. Audrey Halferty, Mrs. Harry Pehrs

Cook 2 c. sugar, 1 c. white syrup and $\frac{1}{2}$ c. cold water until a hard ball will form in cold water. Add 1 tsp. butter, 1 lb. raw peanuts and cook until golden brown. Remove from fire, add 2 tsp. soda. Stir. Pour onto cookie sheet quickly, tipping pan from side to side. Do not touch with spoon.

FRUIT CANDY

Mrs. Gordon Randall

Wash 1 c. each figs, dates and prunes. Add 1 c. each seeded raisins and walnuts meats. Put all through food chopper. Mix thoroughly. Form into small balls, dip in melted chocolate and place on waxed paper to dry. For variation cherries, nuts and pieces of candied pineapple may be used for the center. Or, instead of dipping in chocolate, one may dip the fruit balls in fondant.

ROSEMARY CANDY

Mrs. Robert Shuler

6 c. sugar
1/2 lb. butter
1 tall can Carnation milk
1 tsp. vanilla

1 bottle dark Karo
3 c. nut meats and/or coconut,
or half coconut, half
Spanish peanuts

Boil over slow fire for 30 minutes. Add nut meats and coconut. Boil until soft ball. Let cool. Stir in vanilla. Drop from tablespoon in 1 $\frac{1}{2}$ to 2 inch patties when mixture is cool enough to hold shape. Makes 90 to 100.

CARAMEL CANDY

Mrs. Ralph Walkup

1 c. white sugar
1 c. brown sugar
1 c. milk

1/2 c. cream
1/2 c. corn syrup (light)
Butter size of a walnut
1 tsp. vanilla

Boil to firm ball stage. Use this for covering candy bars, or beat, add nuts and pour into pan. Cut into fudge squares.

SKILLET SURPRISES

Mrs. R. R. Haun

2 eggs beaten
3/4 c. sugar
1 1/2 c. chopped dates

2 c. Rice Krispies
1 tsp. vanilla
coconut

Mix eggs, sugar and dates. Put into a cold slightly buttered frying pan. Cook over low heat 10 minutes. Stir constantly. Add cereal and vanilla. Drop small spoonfuls into shredded coconut and roll into balls about size of walnut.

POPCORN BALLS (PRIZE WINNING RECIPE)

Marjorie Whitlach

1/2 lb. popcorn
2/3 c. corn syrup
2 c. sugar
2/3 c. boiling water

2 tsp. cream of tartar
2 T. vinegar
2 T. melted butter
2 tsp. vanilla
1/8 tsp. baking soda

Pop corn. Place in large pan. Combine syrup, sugar, water and vinegar. Heat to boiling. Add cream of tartar. Boil to soft crack stage (275 degrees to 280 degrees). Remove from fire. Add butter, soda and vanilla. Pour over corn and form balls.

SUMMER CANDY

Mrs. Emma Bowlsby

Combine 3 T. butter, 3 T. cream, 2 tsp. vanilla, 1½ c. powdered sugar and 1½ c. bite-size shredded wheat (rolled fine). Mix well and make into balls.

FUDGE

Mrs. Harry Pehrs, Cora Jacobs, Mrs. Daisy Pollock

Combine in large bowl and set aside —	3 pkgs. chocolate bits
1 pint jar marshmallow creme	1 lb. nuts chopped fine
	2 tsp. vanilla

Bring to boil and boil nine minutes, 4½ c. white sugar and 1 large can evaporated milk. Pour this over the above mixture and stir until chocolate is melted. Pour into buttered pans. Makes about 5 lbs.

*Mrs. Pollock and Mrs. Jacobs use 1 stick margarine, 4 c. sugar, 2 pkgs. chocolate bits. Mrs. Pollock uses 24 marshmallows instead of creme.

CHOCOLATE PEANUT CLUSTERS

Elinor Ringland

1 pkg. chocolate pudding (not instant)	½ c. evaporated milk
1 c. sugar	1 T. butter
	1 c. salted peanuts

Mix all but nuts in a saucepan, cook and stir to a full boil. Lower heat and keep stirring while boiling slowly for 3 minutes. Take off and add nuts. Beat until starting to thicken, about 3 minutes. Drop on waxed paper. About 24 pieces.

TING-A-LINGO

Mrs. Kate Davis Gibson

1 pkg. semi-sweet chocolate pieces (1 c.)	½ tsp. vanilla extract
½ c. shredded coconut	½ c. chopped nuts, dates or raisins

Melt chocolate over hot water, not boiling water. Stir until smooth, remove from heat, stir in remaining ingredients. Drop by teaspoon on wax paper. Chill until firm. Makes 24.

NEW ORLEANS PRALINES

Mrs. Effie Thomas

2 c. white sugar	1 c. coffee cream
¾ tsp. soda	1½ T. butter
	2 c. pecan halves

Mix sugar, soda and cream together in large pan. Bring to boil stirring occasionally. Boil to soft ball stage. The mixture turns brown as it cooks. Remove from heat and add butter and pecans. Beat immediately until just thick enough to drop from spoon. Drop on oil paper. Makes about 30 pieces.

EASY PRALINES

Mrs. Chas. Barlow

1 pkg. butterscotch pudding	1 T. butter
1 c. white sugar	1 c. Pet evaporated milk
½ c. brown sugar	1½ c. pecan halves

Put all ingredients excepts nuts into heavy saucepan. Place over low fire, stirring until sugar dissolves. Add pecans. Boil slowly, stirring to soft ball stage (few minutes). Remove from heat, beat until begins to thicken. Drop quickly by teaspoon on waxed paper or into oiled muffin tins. Let stand until firm. Makes 15 large or 24 small.

Compliments of

SMYTH PIANO & ORGAN CO.

Home of

GULBRANSEN TRANSISTOR ORGANS

3611 6th Ave.

CH 4-6037

The Toy Box

4336 Douglas Ave.

Des Moines, Iowa

PHONE BL 5-3718

"EXCLUSIVELY TOYS"

Congratulations from

LISLE D. PAYNE

General Agent

THE LINCOLN

National Life Insurance Co.

609-13 Empire Building

Des Moines, Iowa

Phone: AT 8-7215

WEDDING INVITATIONS AND ANNOUNCEMENTS

GREETING
CARDS
GIFTS

Lee's

FOUNTAIN
PENS
BALL PENS

PEN

520
WALNUT

SHOP

DES MOINES, IOWA

For Better Health Every Day

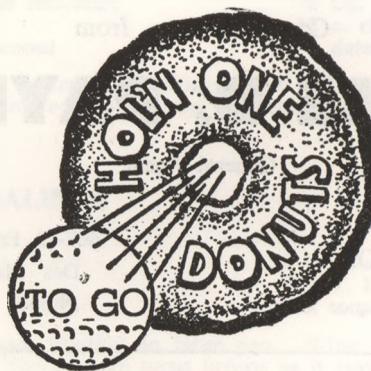
Borden's

PHONE

CH 3-6294



IF IT'S BORDEN'S IT'S GOT TO BE GOOD



IOWA HOL'N ONE

Donut Supply Company

2250 Hubell Avenue, Des Moines, Iowa

COOKIES

CHOCOLATE CHIP CHEWIES

Mrs. Austin Colony

$\frac{2}{3}$ c. shortening	2 c. flour
2 c. brown sugar	$\frac{1}{2}$ tsp. salt
3 eggs	1 tsp. baking powder
1 tsp. vanilla	1 c. nut meats
	1 pkg. chocolate chips

Cream sugar and shortening well. Add eggs, one at a time. Add remaining ingredients. Bake in oblong cake pan 35 minutes at 350 degrees.

BURNT SUGAR COOKIES

Mrs. Ella Mae Wiseman

Burn one scant cup of granulated sugar. Set aside to cool.

1 c. white sugar	1 c. sour milk
1 scant c. shortening	1 tsp. soda
2 eggs	1 tsp. baking powder
1 tsp. vanilla	3 c. flour or more if needed to make soft dough

Cream sugar and shortening. Add eggs, vanilla and burnt sugar and stir well. Sift flour, soda and baking powder together and add alternately with sour milk. Stir until smooth. Drop by spoon onto buttered cookie sheet. Bake in moderate oven.

OATMEAL RAISIN COOKIES

Mrs. Marcus L. Moore

1 heaping c. butter	$\frac{1}{2}$ tsp. salt
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. vanilla
2 eggs	1 c. oatmeal
3 c. flour	1 c. raisins cooked in small amount of water

Cream the shortening and sugars. Add eggs, vanilla, and 2 tsp. of the raisin water. Sift together flour, salt and soda and add to shortening mixture. Then add nuts, raisins and oatmeal. Chill for one hour; then roll into small balls and press down with the tines of table fork. Bake 15 to 20 minutes at 350 degrees.

UNBAKED COOKIE

Mrs. Thaddaus C. Jones

2 T. butter (melted)	1 c. dates cut up
2 beaten eggs	2 c. Rice Krispies
1 c. sugar	1 tsp. vanilla
	$\frac{1}{2}$ c. nuts

Cook butter, eggs, sugar and dates until thick, stirring constantly — 20 minutes. Pour mixture over Rice Krispies, vanilla and nuts, mixing well. When cool form into balls and roll in Angel Flake Coconut.

CORN MEAL COOKIES

Mrs. D. E. Eggenberger

1 c. shortening	3 c. flour
1 $\frac{1}{4}$ c. sugar	1 tsp. baking powder
2 eggs	1 tsp. nutmeg
1 tsp. lemon extract	1 c. corn meal
1/2 c. seeded raisins	$\frac{1}{2}$ tsp. salt

Mix well and roll. Refrigerate 2 to 3 hours. Slice and bake on greased cookie sheet 10 to 12 minutes at 375 degrees.

DUTCH COOKIES

Mrs. Sheldon Gladstone

1 c. shortening (part butter)
1 c. brown sugar
1 c. white sugar
2 eggs
1 c. oatmeal
1 c. coconut

1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1/2 tsp. soda
2 tsp. baking powder
1/2 c. chopped walnuts

Cream shortening and sugars, add slightly beaten eggs and beat until smooth. Add remaining ingredients and drop from teaspoon on greased baking sheet. Flatten slightly if necessary. Bake 12 to 15 minutes at 350 degrees. Cool a few minutes.

OLD FASHIONED SOUR CREAM COOKIES

Mrs. Julia E. Steelsmith

(A 100 year old recipe)
1 c. sugar
3/4 c. shortening
1 egg

1 c. sour cream
2 c. flour (sifted)
1 tsp. soda
1 tsp. vanilla

Cream sugar and butter until fluffy. Add whole unbeaten egg, and beat. Add remaining ingredients. Drop by spoonful on greased cookie sheet. Bake 350 degrees until brown on bottom, and bubbly but not done on top. Slip under broiler until brown on top. Sprinkle with sugar.

RAISIN COOKIE BAR

Verda Simon

1 egg
2/3 c. brown sugar
1/3 c. melted butter
1 tsp. vanilla
1 c. sifted flour

1/2 tsp. baking powder
1/4 tsp. salt
2/3 c. seedless raisins
2 T. sugar
1/2 tsp. cinnamon

Beat egg; gradually beat in brown sugar. Stir in melted butter and vanilla. Sift together and add flour, baking powder, salt. Add raisins. Spread in greased 9 x 9 x 1 pan. (Don't overbake) leave in pan, cut into bars. Bake 20 minutes 350 degrees.

SOUR CREAM COOKIES

Euphemia J. Robinson

1 1/2 c. brown sugar
1/2 c. shortening
2 well beaten eggs
2 1/2 c. flour

1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. soda
1 c. sour cream
1 tsp. vanilla

Mix together brown sugar, shortening, and add eggs. Sift together dry ingredients and add. Add sour cream and vanilla and drop by teaspoon on cookie sheet. Bake 10 minutes at 375 degrees. When cool frost with the following: 6 T. butter browned, 1 1/2 c. powdered sugar, 1 tsp. vanilla, 4 tsp. hot water.

BUTTER COOKIES

Audrey Bird

1 c. soft butter
1/2 c. granulated sugar
1 egg, unbeaten

3 tsp. vanilla
3 c. sifted flour
1/2 tsp. baking powder

Mix butter, sugar and egg thoroughly, stir in vanilla. Sift together and stir in flour and baking powder. Chill dough. Roll lightly on floured board. Cut into shapes; place on ungreased baking sheet. Bake 5 to 7 minutes 425 degrees. Makes 6 dozen.

OATMEAL COOKIES

Mrs. Luman Bell

1 c. raisins
1/2 tsp. salt
2 eggs
1 tsp. soda
1 c. oatmeal

1/2 c. shortening
1 c. sugar
7 T. raisin water
2 c. flour
1 tsp. lemon extract

Cook raisins in a little water for a few minutes, then let cool. Cream shortening, salt, sugar. Add eggs. Dissolve soda in raisin water and add to above. Add flour, oatmeal and drained raisins. Drop by large teaspoons on cookie sheet. Bake 12 to 15 minutes moderate oven.

DELICIOUS BROWNIES

Mrs. Lyle Morse

1/2 c. shortening
3/4 c. sugar
1/4 c. light corn syrup

2 eggs beaten
2 sqs. chocolate melted
1/2 c. chopped nuts
1 c. flour

Cream shortening, sugar and syrup. Add the remaining ingredients. Bake in a greased 9 x 13 cake pan at 350 degrees for 20 minutes. Cool, ice with fudge frosting and sprinkle with chopped nuts.

GOOD HOLIDAY COOKIES

Mrs. Audrey Halferty

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
2 tsp. vanilla
2 c. flour
1 tsp. salt

1 tsp. soda
1 tsp. cream of tartar
2 c. quick oatmeal
2 c. Rice Krispies
1 c. nuts
1 c. chocolate chips
1 c. shredded coconut
1 c. chopped dates

Sift together flour, soda, and cream of tartar. Mix well with remaining ingredients and drop from spoon onto oiled baking sheet. Bake at 350 degrees to a delicate brown. About 6 dozen.

JUMBLES

Eleanor Middleton Currens

1/2 c. soft shortening
1 c. brown sugar
1/2 c. granulated sugar
2 eggs
1 c. undiluted evaporated milk

1 tsp. vanilla
2 1/4 c. sifted flour
1/2 tsp. soda
1 tsp. salt
1 c. cut-up nuts, dates, raisins
or 6 oz. pkg. chocolate bits

Mix thoroughly the shortening, sugar, and eggs. Stir in evaporated milk and vanilla. Sift together flour, soda and salt, and stir in. Blend in nuts, dates, raisins, or chocolate bits. Chill 1 hour. Heat oven to 375 degrees. Drop rounded tablespoonfuls 2 inches apart on greased baking sheet. Bake about 10 minutes until delicately browned. Frost with browned butter glaze. Makes about 4 dozen.

BROWNED BUTTER GLAZE

Heat 2 T. butter until golden brown. Beat in until smooth 2 cups powdered sugar and 1/4 cup undiluted evaporated milk.

ORANGE CANDY SLICE COOKIES

Marion Sefren

1 c. brown sugar	Pinch of salt
1 c. white sugar	2 c. flour
1 c. shortening	1 lb. orange slices, chopped
1 T. milk	1 tsp. baking powder
2 c. oatmeal	1 tsp. soda
1/2 c. coconut	1 tsp. vanilla
	2 eggs

Cream together sugars and shortening. Add eggs one at a time and mix well. Sift together flour, salt, soda and baking powder and add along with the milk, oatmeal and coconut. Add vanilla and orange slices and shape into balls. Bake 10 to 15 minutes at 350 degrees. Makes 6 dozen.

OATMEAL COOKIES

Mrs. Mona Enabnit

1 c. sugar	1/2 tsp. cinnamon
2 c. flour	1 tsp. soda
3/4 c. butter or shortening	1/2 c. milk
2 eggs	1 c. raisins
Pinch salt	1/4 c. nutmeats
	2 1/4 c. oatmeal

Cream sugar and butter; add beaten eggs. Mix together flour, salt, cinnamon and soda. Wash raisins and drop with nuts in flour mixture. Add alternately with milk to batter. Add oatmeal. Drop from spoon on buttered pans. Bake in moderate oven 10 or 12 min.

DATE SWIRL COOKIES

Mrs. Harry T. Watts

FILLING: Cook 1/2 c. dates pitted and cut fine, 1/4 c. white sugar and 1/3 c. water for 5 minutes. Remove from heat. Add 1/2 c. nut meats cut fine and a pinch of salt. Cool while making dough.

1/2 c. butter	1 egg beaten
1/2 c. white sugar	2 c. flour
1/2 c. brown sugar	1/2 tsp. soda

1/4 tsp. salt

Cream butter and sugar thoroughly. Add egg. Stir in flour sifted before measuring and sift again with soda and salt. Chill about 1/2 hour. Roll in rectangle, spread with filling and roll like a jelly roll. Wrap in wax paper and chill overnight. Slice thin and bake at 350 degrees for 15 minutes.

PEANUT BUTTER COOKIES

Mrs. Audrey Halferty

Bring to a boil and boil two minutes: 1/2 c. sugar and 1/2 c. white Karo. Add 1/2 c. peanut butter and blend until smooth. Add 1 tsp. vanilla, 1 1/2 c. frosted flakes, 1 1/2 c. Rice Krinkles. Drop from spoon on an oiled paper. Add 1/2 c. nuts if desired.

BUTTERSCOTCH BROWNIES

Mrs. Gordon Buell

1 c. brown sugar	1/4 tsp. salt
1/4 c. shortening	1 tsp. baking powder
1 egg	1/2 tsp. vanilla
3/4 c. sifted flour	1/2 c. nut meats

Melt shortening, add sugar and cool. Stir in rest of ingredients. Bake in greased 8 inch pan 25 minutes at 350 degrees. Do not over bake.

YUM YUMS

Mrs. H. E. Renner

1½ c. flour
2 T. brown sugar
½ c. butter

2 eggs
1½ c. brown sugar
1 c. nut meats
1 c. coconut

Cream flour, brown sugar, and butter. Put into shallow pan, cover with mixture of remaining ingredients. Bake in moderate oven 25 minutes.

TANGO BARS

Mrs. Richard E. Mann

1 c. sugar
½ c. shortening
1 egg and 1 egg yolk

1 tsp. vanilla
1½ c. flour
½ tsp. salt
2 tsp. soda

Mix and press down in greased loaf pan; spread topping over this. Topping: 1 egg white and 1 c. of brown sugar beat in mixer at high speed. Sprinkle ½ c. nuts on top. Bake 350 degrees for 30 to 40 minutes; when partially cool cut in bars.

DATE NUT DROPS

Mrs. Frank Crane

2 c. brown sugar (or ½ c. white sugar and 1 c. brown sugar)
1 c. butter or margarine
¼ tsp. salt
2 eggs beaten

½ c. chopped nuts
1 tsp. soda in ¼ c. hot water
3½ c. flour
1 tsp. vanilla
1 c. cut dates

Dates are cooked a short time in a little water, and then cooled. Mix ingredients in order given until the dough is smooth. Pinch off pieces size of a walnut. Press with glass dipped in ¼ c. sugar and ¼ c. flour.

CRUNCHIES

Mrs. C. W. Harned

½ c. brown sugar
½ c. white sugar
½ c. Crisco
½ c. nuts
½ c. coconut
½ tsp. salt

½ tsp. vanilla
¾ c. rolled oats
¾ c. flour
¼ c. Wheaties
1 egg
½ tsp. soda
½ tsp. baking powder

Mix thoroughly; drop from spoon; bake 375 degrees 10 to 12 minutes.

BROWN SUGAR COOKIES

Shirley Sorenson

3½ c. flour
1 tsp. cream tartar
1 tsp. baking soda
2 c. brown sugar, well packed
1 c. shortening

2 well beaten eggs
1 tsp. vanilla
¼ tsp. maple
1 c. chopped nuts
1 c. chopped dates
2 T. cream

Sift together flour, cream tartar, baking soda. Set aside. Cream brown sugar with shortening. Add eggs and vanilla. Then add maple, nuts, dates, and cream. Add flour gradually. Form into rolls on wax paper. Chill at least 2 hours. Slice and bake 10 minutes at 400 degrees.

RAISIN CRISSCROSS COOKIES

Mrs. S. W. Nitzke

1/2 c. shortening (half butter)	3/4 c. sugar
1 egg	1 T. milk
1/2 tsp. lemon extract	1 c. flour
3/4 tsp. cream of tartar	3/4 tsp. soda (dissolve in milk)
1/4 tsp. salt	1/2 c. raisins ground

Mix in order given, roll into balls the size of walnuts. Place 3 inches apart on ungreased baking sheet, flatten with fork dipped in flour making criss cross pattern. Bake 8 to 10 minutes at 400 degrees. Makes 3 dozen.

OATMEAL COOKIES

Mrs. A. L. Morgan

Combine 1 c. shortening, 1 c. brown sugar, 1 tsp. vanilla, 1 1/2 c. flour, 1 tsp. salt, 1/2 c. chopped nuts, 1/2 c. chocolate bits, 1 c. sugar, 2 beaten eggs, 1/2 tsp. soda, 1/2 tsp. baking powder, 3 c. quick oatmeal and 1/2 c. raisins. Bake at 350 degrees.

BROWNIES

Esther Kress

Mix 1 can Eagle Brand Milk, 2 c. crushed graham crackers, 1 pkg. chocolate chips, 1 tsp. vanilla and nuts. Bake 20 minutes at 375 degrees. Cut while warm.

NO BAKE COOKIES

Mrs. Chas. F. Chambers

2 c. white sugar	1/2 c. milk
1 stick margarine	1 c. peanut butter
1/3 c. cocoa	3 c. uncooked Quick Oats
	1 tsp. vanilla

Melt margarine, add sugar, cocoa and milk, bring to a rolling boil. Remove from heat and stir in peanut butter, oatmeal and vanilla. Drop by teaspoon onto waxed paper, let stand an hour or longer. Makes 4 dozen.

ANGEL COOKIES

Mrs. C. L. Farrell

1/2 c. butter, 1/2 c. lard	2 c. flour
1/2 c. white sugar	1/2 tsp. salt
1/2 c. brown sugar	1 tsp. soda
1 egg beaten	1 tsp. cream of tartar
1 tsp. vanilla	1/2 c. nut meats

Cream shortening and sugar. Add egg and vanilla. Sift dry ingredients together and add to mixture. Add nuts. Chill. Roll into balls and flatten with a tumbler dipped first in water and then into sugar. Bake 350 degrees.

RUSSIAN ROCKS

Mrs. J. W. Middleton

Combine 1 c. butter, 1 c. brown sugar, 3 eggs, 1/2 c. hot water, 1 c. raisins, 3/4 c. nuts, 1 tsp. cinnamon, 1/2 tsp. nutmeg, 3 c. flour, 1 tsp. soda, 1 c. chipped apple and salt. Drop by teaspoon on greased pan. Bake 10 to 12 minutes at 350 degrees.

COOKIE PRESS DAINTIES

Thesa Shady

Cream 1 c. shortening, add 3/4 c. sugar, 1 egg and 1 tsp. almond extract. Beat. Mix in 2 1/4 c. flour, 1/2 tsp. baking powder, 1/4 tsp. salt. Divide dough, color as desired. Push through cookie press. Decorate with candies or colored sugar. Bake 12 to 15 minutes at 350 degrees.

COFFEE BROWNIES

Margaret Abar

2 sq. unsweetened chocolate	2 T. powdered instant coffee
1/3 c. butter	1/2 tsp. baking powder
1 c. sugar	1/4 tsp. salt
2 eggs well beaten	1 tsp. vanilla
3/4 c. sifted flour	1/2 c. chopped nuts

Melt chocolate and butter together over low heat, cool slightly. Combine sugar and eggs. Add to chocolate mixture and blend well. Sift together flour, instant coffee, baking powder, and salt. Stir into chocolate mixture. Add vanilla and nuts. Pour into greased 8 inch square pan. Bake 350 degrees 30 to 35 minutes or until toothpick inserted comes out clean though it may still be moist. Cool and cut in squares.

COOKIE CRESS BARS

Mrs. A. L. Morgan

Mix and press together 1/2 c. shortening, 1 c. flour, 1/2 c. brown sugar. Bake 10 minutes.

1 c. brown sugar	2 eggs beaten
1/4 tsp. salt	2 T. flour
1 c. coconut	1/2 tsp. baking powder

Mix the dry ingredients, stir in eggs, pour over first mixture, bake 40 min. at 350 degrees.

COFFEE BARS

Mrs. Erwin W. Jones

1 c. raisins (seedless nectars)	2 eggs
1/2 tsp. cinnamon	1 1/2 c. flour
2/3 c. shortening (part butter)	1/2 tsp. baking powder
1 c. sugar	1/2 tsp. soda
1/4 tsp. salt	2/3 c. strong coffee

Pour boiling coffee over raisins and cinnamon, set aside to cool. Cream shortening and sugar well. Add eggs one at a time, beating after each addition. Sift dry ingredients together and stir into egg mixture alternately with coffee mixture. Bake in greased pan 9 x 13 x 2 at 350 degrees about 30 minutes. Ice if desired

OATMEAL ICE BOX COOKIES

Mrs. Milton M. Gerhart

1 c. shortening	1 1/2 c. flour
1 c. brown sugar	1 tsp. salt
1 c. granulated sugar	1 tsp. soda
2 eggs well beaten	3 c. quick oatmeal
1 tsp. vanilla	1 c. nut meats

Cream shortening, brown sugar, and granulated sugar. Add eggs, vanilla, flour, salt, and soda. Fold in oatmeal and nut meats. Form in long rolls and chill in refrigerator overnight. Slice 1/4 inch thick. Bake 20 minutes at 350 degrees.

BROWN SUGAR COOKIES

Mrs. Daisy Pollock

2 c. brown sugar	1/2 tsp. salt
1 c. margarine	1 tsp. soda
3 eggs	1/4 c. milk
5 c. flour (about)	1 tsp. vanilla

Mix in order given. Bake at 400 degrees for about 10 minutes.

EAT BETTER — PAY LESS

TOP QUALITY MEATS AND FROZEN
VEGETABLES, FRUITS AND JUICES

FOOD PLUS FREEZER

For as low as

\$11.90

Per Week

DIXON'S DES MOINES AMANA PLAN
210 LOCUST

CH 3-7671

Complete "One Stop" Service

Eyes Examined

"FOR BETTER VISION"

Modern Glasses Fitted

Downtown

516 Walnut

DR. F. E. HENRY

Optometrist



East Des Moines

608 E. Locust

DR. R. J. HANSON

Optometrist

Serving Des Moines and Central Iowa for Twenty-five Years

"Personalized Service"



Local & Long Distance

MOVING

CRATING

PACKING

STORAGE

Agent:
ALLIED VAN LINES, INC.

2011 Easton Blvd.
Phone: AM 2-5631
Des Moines, Iowa

1113 High Street

Phone AT 8-0108

SUNBEAM APPLIANCE SERVICE CO.

Factory Authorized Service Branch

We repair all Sunbeam appliances and sell a full line of Sunbeam parts

DESSERTS

ANGEL FOOD ICE CREAM DESSERT

Mrs. Robert Fish

1 loaf angel food cake
1 pt. sherbet (lime)

1 pt. ice cream (cherry or
strawberry)
1/2 pt. whipping cream

Divide loaf angel food into three layers. Place a layer of cake, then layer of sherbet — layer of cake — layer of ice cream, and lastly a top layer of cake. Frost completely with stiff whipped cream. Color whipped cream if desired. Lime sherbet and cherry ice cream used for color — other combinations may be used. Place in freezer and let stand overnight or for several hours. Serves 10.

ANGEL FOOD DELIGHT

Mrs. Lloyd Cherryholmes

1/2 angel food cake
1 1/2 to 2 T. water
4 egg whites
1 c. cream, whipped

1 pkg. chocolate bits
4 egg yolks
2 T. powdered sugar
1 c. nuts

Use pyrex pan. Break cake into small pieces. Melt chocolate over water. Remove from fire. Beat in beaten egg yolks. Add powdered sugar. Beat egg whites stiff and fold into whipped cream. Combine and add nuts. Pour over cake pieces. Allow to stand overnight or 4 hours at least in refrigerator. Top with whipped cream. (Optional) Serves at least 12.

LEMON ANGEL DESSERT

Mrs. Earl R. Monson

1 envelope unflavored gelatin
1/2 c. plus 1 T. sugar
1/8 tsp. salt
2 eggs
1 6-oz. can frozen lemonade
concentrate, thawed

1/4 c. water
2 c. evaporated milk,
chilled icy cold
2 T. lemon juice
4 cups pulled pieces of
angel food cake

Mix gelatin, sugar and salt in top of double boiler. Add eggs, beat until well blended. Stir in lemonade concentrate and water. Cook over boiling water, stirring constantly, until mixture coats a spoon, about 5 minutes. Cool. Whip chilled milk in large mixing bowl until foamy. Add lemon juice and whip until stiff. Fold custard lightly but thoroughly into whipped milk. Fold cake pieces in and spoon into pan. Chill until set, about 3 hours. Use 8 inch tube spring form pan or 13 x 9 oblong pan. Serves 8 to 10.

LEMON DESSERT

Florence Petry

8 egg whites
1/2 tsp. cream of tartar
2 c. sugar

1 pt. whipping cream
8 egg yolks
1 c. sugar
6 T. lemon juice

Beat egg whites until frothy. Add cream of tartar and beat until stiff enough to hold a peak. Beat in 2 c. sugar until stiff and glossy. Spread into two 9 inch pans and bake at 275 degrees for 30 minutes, then at 300 degrees for 30 minutes longer. Beat egg yolks until thick and lemon colored. Beat in 1 c. sugar, add lemon juice and cook over hot water until thick, stirring constantly. Cool both custard and meringue. Whip cream. Spread half of custard and half of cream over one layer of meringue. Add the other meringue layer and spread with remaining custard and cream. Sprinkle with nuts. Refrigerate for 24 hours. Serves 8.

BUTTER TARTS

Mrs. R. S. Ingham

3 eggs (beaten)
1 c. brown sugar

1/2 c. butter or margarine
1 c. currants
1 tsp. vanilla

Cream butter and sugar. Add eggs, mix well. Add currants and vanilla. Pour into unbaked tart shells. Bake at 350 degrees for 30 minutes. Makes 12 2 inch tarts.

EASY CHERRY DESSERT

Ellisene Kuchan

Crust:

1 c. flour
1 c. uncooked oatmeal

1 c. brown sugar
1 c. butter

Combine as for piecrust and pat into oiled 8 by 12 inch pan. Save out a little of this mixture to sprinkle over top of dessert.

Filling:

Drain a No. 2 can sour pie cherries. Add 4 T. quick tapioca and 1/3 c. sugar to the juice. Cook over low heat, stirring constantly until thickened. Add cherries. Cool slightly and pour over unbaked oatmeal crust. Sprinkle top with remaining crumbs. Bake 30 minutes at 350 degrees. Serves 12. Cut in squares and top with whipped cream.

CHERRY PUDDING

Mrs. Virgil Griffith

1 c. sugar
1 c. flour
1 egg, beaten
1 tsp. soda

1 c. sour cherries
1/2 tsp. salt
2 T. melted butter
1/2 c. brown sugar
1/2 c. nut meats

Mix sugar, flour, egg, soda, salt. Add cherries. Put into greased 9 x 9 pan. Cover with topping of butter, brown sugar and nuts. Bake 35 to 40 minutes at 325 degrees.

CHERRY PUDDING

Dorothy Haddick

Heat 2 T. butter, 1 c. sugar or syrup with 2 No. 2 cans cherries, not drained. Turn into 10 x 14 x 2 1/2 pan. Mix 2 c. flour, 2 tsp. baking powder, 1 tsp. salt, 1 c. milk, 1 c. sugar, butter the size of an egg. Beat well. Pour over cherries. Bake for 35 minutes at 350 degrees. Other fruits may be substituted. Serve plain or with whipped cream.

CHOCOLATE NUT CRUNCH

Mrs. Howard Sadler

2 c. vanilla wafer crumbs
1 c. nut meats
1/2 c. butter
1 c. powdered sugar

3 well beaten egg yolks
1 1/2 sq. chocolate, melted
1/2 tsp. vanilla
3 stiff beaten egg whites

Roll out crumbs. Combine nuts and crumbs. Line pan with half the crumbs. Cream sugar and butter well. Add egg yolks and chocolate and vanilla. Mix and beat well. Fold in beaten egg whites and spread over crumb mixture. Top with remaining crumbs. Chill 24 hours.

ICE BOX CAKE

Mrs. F. J. Lorenz

$\frac{1}{2}$ lb. graham crackers or
vanilla wafers
2 c. powdered sugar
 $\frac{1}{2}$ c. softened butter

2 eggs
1 tsp. vanilla
1 small can crushed pine-
apple, well drained
1 c. whipping cream

Crush crackers or cookies and line sides and bottom of buttered 8 x 12 pyrex pan with $\frac{1}{2}$ crumbs. Cream butter and sugar and add vanilla. Beat eggs and add to the creamed mixture. Beat for five minutes, and put into the crumb lined pan. This is the first layer. Drain pineapple and mix with the cream which has been whipped. Spread over first layer. Put remaining crumbs on top and refrigerate. Cut in squares. Serves 12.

JEWEL DESSERT

Mrs. Harvey C. Neal

1 pkg. orange Jello
1 pkg. cherry Jello
1 pkg. lime Jello
3 c. hot water
 $1\frac{1}{2}$ c. cold water
1 c. pineapple juice

1 c. graham cracker crumbs
 $\frac{1}{4}$ c. melted butter
2 c. whipping cream
 $\frac{1}{4}$ c. sugar
1 pkg. lemon Jello
 $\frac{1}{2}$ c. more cold water

Prepare first three packages of Jello separately, using 1 c. hot water, $\frac{1}{2}$ c. cold water for each. Pour into separate 8 x 8 x 2 pans and chill until firm. Combine pineapple juice and sugar and heat until sugar is dissolved. Remove from heat and dissolve lemon Jello in hot liquid. Add remaining $\frac{1}{2}$ c. cold water and chill until syrupy. Mix graham cracker crumbs with melted butter, press over bottom of 9 inch spring form pan. Whip cream and fold into lemon Jello. Cut the firm orange, cherry and lime Jello into cubes about $\frac{1}{2}$ inch square. Fold into whipped cream mixture, pour over crumbs in pan. Chill at least 8 hours. Remove sides from pan. Frost sides with $\frac{1}{2}$ c. cream whipped and sweetened. Serves 16.

GINGERBREAD

Mrs. Frank Losse

$2\frac{1}{4}$ c. flour
1 c. sugar
1 tsp. cinnamon

1 tsp. ginger
 $\frac{1}{2}$ tsp. allspice or cloves
 $\frac{1}{4}$ tsp. salt

Mix dry ingredients and cut in 1 c. shortening. Take out $\frac{1}{2}$ of crumbs. Beat 1 egg add $\frac{1}{2}$ c. molasses, 1 c. boiling water with 2 tsp. soda. Put in pan, sprinkle with remaining crumbs, add nuts if desired. Bake 30 minutes in 325 degree oven.

GRAPE NUT DESSERT

Mrs. B. E. Gillam

$\frac{1}{2}$ c. butter
 $\frac{2}{3}$ c. sugar
1 c. pecans

1 c. grape nuts
1 c. crushed pineapple
2 eggs

Cream butter and sugar, add eggs (whole), beat well. Add the remaining ingredients. Line dish with vanilla wafers, pour the mixture in dish and top with additional wafers. Chill overnight. Serve with whipped cream or ice cream.

MOCHA CAKE DESSERT

Mrs. Gorden Buell

$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. milk
1 c. sifted flour	1 tsp. vanilla
2 tsp. baking powder	$\frac{1}{2}$ c. white sugar
$\frac{1}{8}$ tsp. salt	$\frac{1}{2}$ c. brown sugar
1 sq. chocolate	4 T. cocoa
2 T. butter	1 c. cold, strong coffee

Mix first 4 ingredients. Melt butter and chocolate over hot water, add to first mixture and blend well. Add milk and vanilla. Pour into greased 8" pan. Combine cocoa, and brown and white sugar. Sprinkle over batter. Pour coffee over top. Bake at 350 degrees for 40 minutes. Serve warm with whipped cream.

FRESH PEACH CRISP

Mrs. R. S. Ingham

6 peaches, peeled and sliced	$\frac{3}{4}$ c. sifted flour
$\frac{1}{4}$ c. sugar	$\frac{1}{4}$ tsp. salt
2 tsp. lemon juice	$\frac{3}{4}$ c. brown sugar
$\frac{1}{8}$ tsp. almond extract	$\frac{1}{3}$ c. margarine

Arrange peach slices in greased baking dish. Mix sugar, lemon juice and almond extract and spoon over peaches. Combine flour, salt, brown sugar and cut in margarine until mixture is crumbly. Sprinkle over peaches. Bake at 350 degrees for 50 to 55 minutes. Serves 6.

PEACH COBBLER

Mrs. Luman Bell

Cut 6 peaches fine, add 1 c. sugar and $\frac{1}{2}$ c. water. Let come to boil. Keep warm. Mix 2 T. butter with 1 c. sugar, 1 c. flour and 2 tsp. baking powder. Add 2 T. milk and 2 eggs. Pour into 9" x 9" baking dish. Pour hot peaches over batter. Bake for 30 minutes at 375 degrees. Serve with cream.

STEAMED PUDDING (1905)

Mrs. Ash Davis

$\frac{1}{2}$ c. sugar	1 tsp. baking powder
$\frac{1}{2}$ c. shortening	1 tsp. soda in
$\frac{1}{2}$ c. raisins	$\frac{1}{2}$ c. sour milk
$\frac{1}{2}$ c. Karo	1 c. flour

Combine and steam 2 hours. Serve with sauce made by mixing 2 T. flour, 1 c. sugar, butter size of walnut, hot water to make as thick as desired. Cook, stirring constantly, when thick add vanilla. Serves 6.

PINEAPPLE DESSERT

Euphemia J. Robinson

Melt 1 lb. marshmallows in $\frac{1}{2}$ c. milk. Cool. Add 1 cup crushed pineapple and 1 c. cream whipped. Nuts if desired. Line pan with graham crackers crushed. (approx. 20) Use $\frac{3}{4}$ crumbs and balance on top. Chill. Use large pan.

DATE CRUMBLES

Mrs. Opal Kaser

Put 2 to 3 cups dried bread crumbs thru food chopper, mix with 2 tsp. baking powder, 1 c. chopped nut meats, 1 c. chopped dates, and 1 c. sugar, then add 2 eggs, well beaten. If you use 3 cups bread crumbs, add one more egg. Bake 30 minutes in slow oven, using shallow pan. Serve with whipped cream and a cherry on top. Serves 12.

DATE NUT PUDDING

Mrs. Opal Kaser

24 graham crackers (in crumbs)
1 c. chopped marshmallows

1/2 pt. cream
1 c. chopped dates
1/2 c. chopped nut meats

Make into a loaf and let stand till firm. Serve with whipped cream or sauce.

DATE ROLL

Mrs. D. E. Eggenberger

1/2 lb. chopped dates
1/2 c. chopped nut meats
1/2 lb. graham crackers, rolled fine

1/2 lb. chopped marshmallows
1/2 c. fruit juice or 1 c. half'n half cream

Mix and roll in waxed paper and chill overnight or put it in an oiled mold and chill overnight. Slice and serve with whipped cream.

DATE PUDDING

Mrs. W. R. Gaylord and Esther

1 c. sugar
2 tsp. baking powder
2 eggs
1 c. cut up dates

1/3 tsp. vanilla
2 T. flour
Pinch salt
1 c. chopped English walnuts
2 T. milk — a little extra

Mix and pour into buttered pan. Place in larger pan of water and bake 45 minutes — slow oven — 325 degrees. Serves 8. Top with whipped cream.

DATE TORTE

Mrs. Lewis Mechem

Mix together 1 c. sugar, 1 c. flour, 2 tsp. baking powder, 1/2 tsp. salt. Add 1/2 c. milk, 1/2 c. nut meats, 3/4 c. chopped dates. Spread in greased pan. Mix 1 1/2 c. hot water, 1 c. brown sugar, and 1/2 c. butter. Pour over batter. Bake 35 minutes at 350 degrees. Serve with whipped cream.

DATE NUT TORTE

Jane Aiken

1 c. chopped dates
1 tsp. soda
1 c. boiling water
1 T. butter

1 c. sugar
2 eggs, well beaten
1 c. flour, sifted
1 c. nut meat, broken

Add soda to dates, pour boiling water over them, let stand 1 hour. Cream butter, add sugar, eggs, flour, dates, and nut meats. Spread in pan 3/4 inch thick and bake 40 minutes at 325 degrees.

EASY DATE PUDDING

Mrs. C. W. Haworth

Cook 1 lb. dates in 1 c. water. Mix together 1 c. flour, 1 scant tsp. soda, 2 eggs, beaten. Add 1 c. nuts. Add cooked dates and water. Bake in 8 or 9 inch greased cake pan at 350 degrees for 1 hour. Serves 9.

DUTCHESSED PUDDING

Dorothy Johnson

10 T. Pearl tapioca
1 c. pineapple chunks
1 c. sugar

1 lb. white grapes (cut and seeded)
1 c. nut meats
1 pt. whipping cream
Salt

Cook tapioca in pineapple juice from 1 can pineapple until tapioca is clear. Add sugar and salt and cook until dissolved. When cold add grapes, nuts, pineapple and whipped cream. Chill until ready to serve.

BLUEBERRY TORTE

Mrs. Arvid Lundgren

1 lb. vanilla wafers
3/4 c. butter
2 egg whites, stiffly beaten

2 egg yolks, slightly beaten
1 c. powdered sugar
1 can blueberries (drained)
1/2 pt. whipping cream

Line pan 8 1/2 x 8 1/2 with waxed paper. Cream sugar and butter. Add egg yolks, beat. Add stiffly beaten egg whites into mixture. Put 1/2 of wafers on bottom of dish. Add mixture then top with layer of blueberries, chopped nuts and whipped cream sweetened. Crumbled cookies for top. Place in refrigerator over night. Serves 8.

FROZEN CRUNCH TORTE

Mrs. C. W. Harned

3/4 c. uncooked rolled oats
1/4 c. butter, melted
3 T. powdered sugar
1/2 c. crushed pineapple, drained

1/4 c. brown sugar packed
1 c. whipping cream
1/4 tsp. vanilla
1 c. coconut flakes

Combine first 3 ingredients. Mix until crumbly. Spread — do not pack — in shallow pan. Bake 10 minutes at 350 degrees. Remove from oven and cool thoroughly stirring to separate mixture, making it crumbly. Whip cream until frothy, add sugar and vanilla, and whip until stiff. Lightly stir oats, crumbles, pineapple and coconut into whipped cream. Pack into lightly buttered 8 inch pan and freeze. Serve immediately upon cutting into squares.

FRUIT COCKTAIL PUDDING

Mrs. Leona Boyd, Mrs. Freda Donmoyer

1 egg, beaten
2 c. fruit cocktail
1 c. sifted flour

1 c. sugar
1 tsp. soda
1/2 tsp. salt

Sift dry ingredients, add to egg and fruit. Pour into greased pan, cover with 1/2 to 3/4 c. brown sugar and 1/2 to 1 c. nut meats. Bake at 300 degrees for 1 hour, or at 350 degrees for 40 minutes. Cut into squares. Serve with whipped or ice cream.

FRENCH FRIED BANANAS — WITH SAUCE

Mrs. Russell Jordan

Peel bananas and cut into pieces. Roll in well-beaten egg and flour. Roll in bread crumbs. Deep fry in crisco (or substitute) until golden brown.

FRUIT SAUCE

Stew 1/4 lb. dried apricots with water to cover and sweeten to taste. Dice a small quantity of lemon peel and cook 30 minutes. Then add diced pineapple, (cut small), or pear. Let simmer a few minutes. Pour over bananas.

BROWN SUGAR PUDDING

Mrs. Daisy Pollock

Heat to boiling: 1 c. brown sugar, 2 c. hot water, 2 T. butter. Make batter of $\frac{1}{2}$ c. white sugar, 1 c. flour $\frac{1}{2}$ c. raisins, $\frac{1}{2}$ c. milk, 2 tsp. baking powder, $\frac{1}{4}$ tsp. salt. Mix well but do not beat. Pour hot syrup into baking pan, add butter, do not stir. Drop batter by spoon around pan into syrup. Bake in hot oven 20 to 25 minutes.

SUET PUDDING

Mrs. Thaddeus C. Jones

4 c. bread crumbs	1 tsp. baking powder
1 c. chopped suet	3 eggs, beaten
1 c. sugar	1 c. raisins
$\frac{3}{4}$ c. molasses	$\frac{1}{2}$ c. currants
1 c. coffee	1 lb. mixed candied fruit
1 tsp. soda	dates or nuts, if desired

Mix all together. Makes enough to fill 4 or 5 No. 2 cans. Cover each with waxed paper and steam about 1 hour. Serve with sauce.

ANGEL FOOD CAKE SAUCE

Jane Aiken

4 egg yolks	Juice of 2 oranges
1 c. sugar	Rind of 1 orange

Combine and cook in double boiler until thick. Take from fire and add 2 rounding tablespoons cocoanut. When cold, add 1 pt. whipped cream. Serve over slices of angel food cake.

CHERRY PUDDING

Mrs. J. W. Henderson

1 c. flour	1 egg
1 tsp. baking powder	2 T. butter
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. sugar	2 c. sweetened cherries

Mix ingredients into a batter and pour batter into greased and floured pan. Put drained and sweetened cherries over top. Bake in moderate oven. Serve warm with warm sauce.

SAUCE

$\frac{1}{2}$ c. brown sugar	1 tsp. corn starch
1 T. butter	1 c. boiling water

Cook until clear.

HEAVENLY HOT FUDGE SAUCE

Marjorie Whitlach

$\frac{1}{2}$ c. butter or oleo	$\frac{1}{2}$ tsp. salt
4 sq. unsweetened chocolate	1 tall can evaporated
3 c. sugar	milk ($1\frac{1}{2}$ c.)

Melt butter in double boiler. Drop in chocolate. Melt. Add sugar gradually. Stir until dissolved. Add only 4 T. sugar at a time. Add salt. Slowly stir in evaporated milk. Makes 1 quart sauce. Serve hot or cold.

MEATS AND CASSEROLES

JUICY BURGERS

**1½ lb. ground beef
¼ c. chopped green pepper
1 c. chopped onion**

**½ c. chopped celery
1 can tomato soup, undiluted
½ T. barbecue sauce
Salt and pepper to taste**

Brown the meat; add celery, onion and green pepper. Cover and simmer until soft. Add soup and seasonings and simmer for $\frac{1}{2}$ hour. Serve on open faced buns.

BEEFBURGERS FOR 20

Mrs. F. J. Lorenz

**2½ lbs. ground beef, brown
2 T. chopped onion, brown
2 T. salt
Add:
1 T. brown sugar**

**1 T. Worcestershire Sauce
1 T. vinegar
1 T. water
1 c. tomato juice
⅔ c. rolled oats — uncooked**

Cook for 2 hours over low heat, stirring often, or can be put in small roaster in 325 oven, stirring occasionally.

BEEFBURGERS

Mrs. Luman Bell

**3 lbs. ground beef, brown
Large onion, brown**

**Add 1 medium bottle catsup
Salt
Water to cover**

Put in cooker with tight lid. Simmer for 2 hours. Serve in long buns.

LUNCHEON HAMBURGER

Mrs. Opal Kaser

**¾ lb. minced hamburger
½ c. rice
1 qt. tomatoes
Raw potatoes, sliced thin
Onions, sliced thin**

**2 T. butter
½ c. grated cheese
½ c. bread crumbs
Salt to taste
Pepper to taste**

In a well buttered, rather deep, glass baking dish put $\frac{1}{2}$ inch layer of raw potatoes; then a thin layer of onions. Add salt, pepper and dots of butter. Add hamburger, sprinkle with rice, pour over the tomatoes cut into pieces and highly seasoned. Add 1 T. butter in bits. Cover, bake $\frac{1}{2}$ hour, then top with bread crumbs and grated cheese. Finish baking for $\frac{1}{2}$ hour or until tender with the cover off. Bake at 400 degrees. Serves 6.

MEAT LOAF

Mrs. Phil Shreve

**2½ lb. ground round steak
½ lb. ground cured ham
1 tsp. salt
4 T. catsup
4 T. prepared horseradish**

**4 T. chopped green pepper
1 c. fresh or canned mushrooms
1 c. cracker crumbs
2 eggs, beaten
1 c. rich milk
8 slices bacon**

Mix all ingredients, except bacon. When thoroughly combined, shape into a loaf and place in baking pan with four slices of bacon arranged directly beneath the loaf. Place remaining four bacon slices over the top. Bake in moderate oven 350 to 375 degrees for $1\frac{1}{2}$ hours. Yield: 12 servings.

MACARONI SOUFFLE

Mrs. J. W. Pendleton

Pour 1½ c. scalded milk
over 1 c. soft bread crumbs
1½ c. shredded cheese
Cover and let stand until cheese melts.
Add 1 c. cooked macaroni
1 T. chopped parsley

1 T. grated onion
¼ c. diced pimento
3 egg yolks (beaten slightly)
3 T. melted butter
Fold in 3 egg whites, beaten
stiff but not dry

Pour in well greased pan. If a soft crust is desired, set pan in hot water. Bake at 350 degrees until set. Serve plain or with any of your favorite sauces or creamed ham, chicken or tuna. Serves 8.

SAUSAGE CASSEROLE

Mrs. S. Grant Lewis

1 lb. sausage
1 can cream corn
Mix. Bake in moderate oven for 45 minutes.

1 or 2 eggs
1 c. catsup or chili sauce

CORN BEEF HOT DISH

Mrs. Lyle Morse

12 oz. noodles boiled
1 can corn beef
2 cans mushroom soup
2 soup cans of milk

½ lb. cheese
2 T. onion
2 T. green pepper, chopped
(optional)

Grind the cheese and onion and add the remaining ingredients. Pour into large oiled casserole and top with crushed potato chips. Bake about 1 hour at 350 degrees. Serves 12.

PORK AND NOODLES

Hilda Johnson

¼ lb. noodles (1 cup)
¾ lb. fresh ground lean pork
2 onions chopped
2 cups celery

1 can tomato soup
½ c. water
¾ c. grated cheese
Salt and pepper

Cook noodles 15 minutes in salt water. Drain. Brown meat in 1 T. drippings. Add onions and celery and cook 10 minutes. Add noodles, cheese, water and tomato soup. Place in casserole and bake 45 minutes in 350 degree oven.

PORK LOAF

Mrs. John D. Deihl

2 lbs. fresh lean pork (ground)
1 cup bread crumbs
2 cups finely diced celery

1 c. milk
2 eggs
1 tsp. salt

Mix. Bake 2 hours in moderate oven. Half hour before serving pour 1 small can of tomato soup over casserole.

LIVER PUFFS

Mrs. A. R. Baker

1½ lb. liver
½ c. ground onion
1 egg

1 c. cracker crumbs
1 tsp. salt
1 c. hot water

Scald liver and then grind. Combine all ingredients. Form into small patties. Pan fry or fry in deep hot fat until well browned — about 15 minutes. Serves 6.

LASAGNA

Mrs. G. L. Allison

**1/4 c. cooking oil
1 or 2 cloves garlic
1 medium onion, chopped
1 1/2 lb. hamburger
Salt
Pepper**

**1 large can tomatoes, cut
1 small can tomato paste
parsley, ground
1 can Parmesan cheese
1 lb. Romano cheese
1 lb. Mozzarella cheese
(pat in ball)**

Heat oil in skillet, brown onions and garlic. Take out of skillet and save. Brown hamburger in skillet, cook well. Add onion, 3 T. Parmesan cheese, tomatoes and paste. Simmer and stir for 40 minutes. Cook noodles as directed on package. Alternate layers in 7 x 9 casserole in this order: meat, noodles, Mozzarella cheese and Romano cheese. Sprinkle with Parmesan. Repeat until two top layers are noodles and meat. Bake 375 degrees for 30 minutes. (8 servings).

HOME MADE EGG NOODLES

Mrs. Russell Jordan

**1 egg, beaten light
1 T. cold water**

**1/4 tsp. salt
Flour
Rich chicken broth**

Beat egg and water until light. Stir and add sifted flour and salt. Knead in just as much flour as you can, until it is just as stiff as it can be made. Flour bread board well. Roll dough into a thin sheet. Turn and roll more, until thinner. Flour sheet of dough and roll up for cutting. Cut narrow strips. Unroll. Sift a bit of flour over them to keep them from sticking together. Let stand to dry but not until brittle. Have rich broth seasoned well and boiling. Drop in noodles. Cook 5 to 10 minutes. Keep from sticking. Makes 4 servings.

PIZZA

Helen Mitchell

**2 c. flour
1 T. baking powder**

**1 tsp. salt
1/3 c. Wesson Oil
2/3 c. milk**

Mix liquids into sifted dry ingredients. Roll between waxed paper to size of large pizza pan or cookie sheet. Simmer the following sauce for 1 hour.

**1 tsp. oregano
1/2 tsp. basil
1/2 c. hot water
1 can tomato paste**

**1 medium can tomatoes
1/2 onion
Clove of garlic
4 T. oil**

Spread on dough, add meat and cheese. Bake 15 minutes at 425 degrees.

ONE DISH MEAL

Eleanor Middleton Currens

**2 c. green beans
1 lb. ground beef**

**1 onion
1 can tomato soup**

Brown ground beef and onion in skillet. Mix together and place in greased casserole dish. Biscuits may be placed on top. Bake 1/2 hour at 450 degrees.

OPEN FACE SPAMBURGERS

Mrs. Warren Harrison

Grind 1 can Spam, 1 medium onion, and 1/4 lb. natural cheese; combine with 1/2 can tomato soup. Mix well and spread on hamburger buns. Broil until lightly browned.

ESCALLOPED TUNA

Mrs. Ben Thompson

6½ oz. can tuna
2 hard boiled eggs
2 c. macaroni

Green pepper
1 onion
½ c. grated cheese

Cook macaroni; chop green pepper, onion, and eggs and mix all together. Place in greased pan and cover with white sauce made of 2 c. milk, 1 round T. flour, 3 T. butter and salt to taste. Bake 45 minutes at 350 degrees.

TUNA CASSEROLE

Mrs. Milton M. Gerhart

1 c. uncooked macaroni
1 onion chopped
½ green pepper chopped
3 T. fat

2 T. flour
1¼ c. milk
1 can cream of chicken soup
2 T. pimiento
1 can tuna

Cook macaroni. Brown onion and pepper in fat, add flour and milk. Add remaining ingredients. Cover with bread crumbs browned in butter. Bake 35 min. at 350 degrees.

TUNA-CASHEW CASSEROLE

Mrs. H. F. Housh, Mrs. Robert Shuler,

1 can tuna
1 can mushroom soup
¼ c. water
¼ lb. salted cashew nuts

1 can Chinese noodles
1 c. chopped celery
¼ c. chopped onion (optional)
1 jar button mushrooms

Leota Warrior, Mrs. Jerry Howlett

(optional)

Save ¼ can of noodles to sprinkle on top. Mix remaining ingredients lightly and place in baking dish. Bake 30 to 45 minutes at 350 degrees. Serves 6.

NOODLE-MEAT CASSEROLE

Mrs. Arvid L. Lundgren

Brown 2 medium sized onions in fat
Add 1½ lbs. ground beef and brown
Add 1 can cream of mushroom soup
Add 1 can vegetable soup
Mix together with ¼ lb. cooked

and drained noodles
Add seasonings:
¼ tsp. sweet basil
¼ tsp. chili powder
Pinch of Oregano

Put into buttered casserole, sprinkle with Parmesan cheese and bread crumbs. Bake at 350 degrees from 30 to 40 minutes. Serves 8.

UNUSUAL CHEESE SOUFFLE

Mrs. M. W. Hyde

Trim the crusts from 6 slices of bread. In a casserole place a layer of bread, a layer of cheddar cheese, a layer of bread and a layer of cheese. Stir 4 eggs with a fork and add enough milk to make 2 cups. Salt, pepper and onion to suit taste. Pour liquid over bread and let stand a half day or even over night in refrigerator. Bake 1 hour at 325 degrees. Very good, easy and dependable.

FIVE MINUTE DUMPLINGS

Amy Johnson

1½ c. flour
2 tsp. baking powder

½ tsp. salt
1 egg beaten with fork
½ c. milk

Sift dry ingredients 3 times. Mix with liquid. Drop with teaspoon into broth. Cook five minutes covered.

PRESSURE COOKER CASSEROLE

Esther Gaylord

Brown 2 to 4 pork chops in fry pan with your favorite shortening. Drain regular size can of French style green beans and place in pressure cooker in $\frac{1}{2}$ to $\frac{2}{3}$ c. water. Slice potatoes as for scalloped potatoes and spread over the beans. Salt and pepper to taste. Pour milk into cooker to near the top of potatoes and sprinkle flour over entire top. Place browned pork chops on top and pour the remaining grease over the mixture. Cook at 5 lbs. pressure for about 15 minutes.

PORK CASSEROLE

Mrs. Roger Didriksen

1½ lb. pork steak	1 can mushroom soup
1 large onion	1 c. tomato soup
Small bunch celery or 1 cup	1 can mushrooms
Small green pepper	1 package noodles
	Salt and pepper

Saute pork steak, onion, celery, green pepper and mushrooms. Cook noodles and drain. Add soup and sauted mixture to noodles. Mix well and place in casserole and put in 275 degree oven for 1½ hour. Serves 6.

PIG IN A BLANKET

Mrs. Jerry Howlett

20 leaves cabbage (large and whole)	2 quarts tomato (sauce, soup, or whole)
1 lb. hamburger	½ c. vinegar
1 minced onion	1 c. milk
½ c. uncooked rice	1 egg
Cook in mixture of:	Garlic

Steam cabbage leaves until limp. Cut off large vein on leaf. Place a tablespoon of meat mixture in the center of each leaf and fold like an envelope. Place in tomato mixture and let simmer 2 to 3 hours.

SKILLET GROUND BEEF MEAL

Emma Berg

1 lb. ground beef	1 c. sliced onion
2 c. cooked rice	1 c. tomatoes
1 tsp. salt	1 c. tomatoes juice
½ tsp. pepper	1 c. whole yellow kernel corn

Brown beef, rice, salt and pepper. Add corn, onion, tomatoes and juice. Cover and cook slowly for 30 minutes.

CHOW MEIN CASSEROLE

Mrs. W. P. Corrie, Mrs. Richard Lowe

1 lb. hamburger	2 stalks celery, cooked
1 medium onion	1 can tomato soup
1 can chow mein noodles	1 can chicken rice soup

Fry hamburger and onion together. Place part of noodles in bottom of baking dish. Put hamburger and onion over this. Mix celery with both soups and pour over hamburger. Place remaining noodles over top. Bake at 350 degrees for 30 minutes. Mrs. Corrie uses 1 can of mushroom soup instead of chicken rice soup.

KAEDJERE

Mrs. P. E. Taylor

Lightly toss with fork; 1 c. hot drained wild rice, 1 c. tuna, $\frac{1}{2}$ c. sliced mushrooms, 2 T. minced green pepper, and 2 hard boiled egg whites diced. Gently blend in 1 c. mushroom soup. Pour into buttered 12 x 8 baking dish. Sprinkle with sieved yolks of 2 hard boiled eggs. Just before serving drizzle melted butter over top and sprinkle with split salted almonds. Bake 30 minutes at 350 degrees.

MOCK CHICKEN CASSEROLE

Mrs. J. Gale Campbell

1½ lbs. beef
1½ lbs. pork
4 eggs beaten
6 slices bread, buttered and toasted

Salt and pepper to taste
1 medium onion, minced
Buttered crumbs
1 can mushroom soup

Simmer meat over low flame until nice and tender. Cut meat in small pieces with kitchen scissors. Add water or bouillon to meat stock to make 5 cups. Cut toast into cubes. Combine all ingredients but buttered crumbs and pour into oiled 10 x 14" baking pan. Sprinkle crumbs on top and bake 1½ hours at 325 degrees. Serves 16.

SCALLOPED OYSTERS

Mrs. D. E. Jenkins

1 pint oysters
4 T. oyster liquor
2 T. milk or cream
½ c. stale bread crumbs

1 c. cracker crumbs
½ c. melted butter
Salt
Pepper

Mix bread and cracker crumbs and stir in butter. Put a thin layer in bottom of buttered shallow pan to bake. Cover with oysters and sprinkle with salt and pepper. Add ½ oyster liquor and cream. Repeat and cover with remaining crumbs. Bake 30 min. in 325 to 350 degree oven. Never allow more than two layers of oysters.

HAM LOAF

Mrs. Austin Colony

1 lb. lean smoked ham, ground
1 lb. lean fresh pork, ground
½ c. cracker crumbs
½ c. oatmeal

1 tsp. mustard
1 tsp. horseradish
1½ c. milk
2 eggs

Mix all together and bake in loaf at 350 degree oven about 1 hour.

MEAT LOAF

Mrs. W. G. Anderson

1½ lbs. hamburger and
½ lb. sausage or
2 lbs. hamburger
½ onion, chopped
1 egg

¼ to ½ c. diced yellow cheese
½ tsp. salt
½ tsp. pepper
½ tsp. ground sage
Dash garlic powder
1 small can tomato paste
or sauce

Mix all ingredients together and place in a baking dish; either loaf pan or a 2" deep cake pan. Mold gently into a loaf shape. Do not be too careful to smooth down the top of the loaf as meat is more tender if the loaf is not pressed together too much. Catsup may be spread over the top during the last 15 minutes of baking time for extra flavor and decoration. Bake 30 to 45 minutes at 375 degrees.

SWEDISH MEAT BALLS

Mrs. Earl R. Monson

1 lb. beef finely ground
(chuck, round)
1 c. fine bread crumbs
1 egg
½ c. milk

2 T. minced onion
1 tsp. salt
⅛ tsp. pepper
⅛ tsp. nutmeg
2 T. fat drippings
1 c. water

Combine all ingredients except water and fat. Form into balls 1½" in diameter, using as little pressure as possible. Brown well in drippings. Add water, cover and simmer 45 minutes to 1 hour. Remove meat balls to hot platter and keep warm while making gravy, using the liquid. Pour gravy over meat balls and serve hot.

BUFFET SUPPER CASSEROLE

Mrs. Richard E. Mann

1 stewed chicken cut up
1½ pkg. macaroni
(cooked in chicken broth)
1¼ c. cut-up cheese or cheese whip

Cracker crumbs for top
and bottom
4 oz. can of mushrooms
Diced green pepper

Use 3 qt. casserole, greased. Arrange alternately in layers. Pour 2 cans of cream of chicken soup and 2 cans of broth over mixture. Bake 1 hour at 350 degrees. Serves 10-12.

CHICKEN CASSEROLE

Mrs. Lloyd Cherryholmes

1 chicken
1 lb. noodles (broad)
1 small can mushroom soup

1 egg well beaten
Potato chips or buttered
bread crumbs

Cook chicken until tender, remove from bones and cut into small pieces. Cook noodles in chicken broth or boiling water (salted) until almost tender — about 7 minutes. Drain. Mix chicken, noodles, soup and beaten egg together. Season with salt and pepper to taste. Pour into casserole (which has been greased and sprinkled with a few crumbs). Top with buttered crumbs or potato chips and bake in 325 degree oven for 40 minutes or until it will cut into squares for serving and crumbs are brown.

TUNA RICE CASSEROLE

Mrs. Sheldon Gladstone

Boil and blanch 1 c. rice. Alternate rice with 1 can tuna fish in a buttered casserole, then cover with sauce. Bake 1 hour at 350 degrees.

Sauce:

1 T. butter
1 T. flour
½ c. cream

½ c. milk
1 small can mushrooms
½ small can pimiento
1 small package Velveeta cheese

Melt butter and stir in flour; add cream and milk stirring constantly. Blend in cheese and cook until it melts; then add mushrooms and pimiento.

CHICKEN TETRAZZINI

Mrs. K. M. Hamilton

3½ lb. stewing chicken
½ lb. fine noodles
7 T. butter
¼ c. flour

½ lb. sliced mushrooms
1 c. light cream
½ c. cooking sherry (optional)
1½ c. grated Parmesan cheese
Paprika

Cook chicken and remove from bones. Cut in fairly large pieces and season. Cook noodles in broth until done. Drain and reserve the broth. Add skin and bones of chicken to broth and cook down to 2 cups. Strain. In 3 T. melted butter sauté mushrooms until golden. Set aside. Stir flour into ¼ c. melted butter. Add broth and cream. Cook until thickened. Add chicken, mushrooms and sherry. Heat. Place noodles in a shallow baking dish. Pour on sauce and top with cheese and paprika. Bake 10 minutes in a 450 degree oven. Serves 8.

ESCALLOPED CHICKEN

Mrs. G. R. Van Hyning, Mrs. Helen Calvert

Stew a chicken with a little onion. Remove from bone and dice. Make a dressing of 1 loaf bread, sage, salt and pepper to taste. Beat 3 eggs well and mix lightly thru bread mixture. Layer chicken and dressing in a baking pan. Pour 1 qt. well seasoned gravy over all, cut through with knife several times. Bake at 350 degrees for 45 minutes. Serves 16. (Mrs. Van Hyning used 2 qt. diced chicken.)

CHIPPED BEEF — NOODLE CASSEROLE

Mrs. Harold L. Cunningham, Mrs. J. W. Middleton

Cut fine and cook 3 c. celery in a small amount of water. Make a white sauce of $\frac{1}{2}$ c. butter, $\frac{3}{4}$ c. flour, 6 c. milk. Cook thoroughly. Add celery and liquid left to white sauce. Melt 1 lb. Old English cheese cut in small pieces in white sauce. Add 1 lb. dried beef, cut fine; 1 lb. fine egg noodles, cooked and blanched; $\frac{1}{2}$ c. pimiento, cut fine. Mix ingredients together and put in large baking dish. Cover with 1 c. buttered bread crumbs and bake $\frac{1}{2}$ hour (375 degrees) or until it is cooked through and crumbs are brown. This will serve 20 to 25.

BRAZIL NUT TURKEY PILAF

Mrs. Kate Davis Gibson

3 T. butter
 $\frac{1}{2}$ c. coarsely chopped brazil nuts
1 (3 or 4 oz.) can mushrooms
and water

1 c. diced celery
2 bouillon cubes
 $\frac{1}{2}$ tsp. salt
1 c. uncooked rice
2 c. diced cooked turkey

Melt butter in skillet. Add nuts slowly stirring until nuts are brown. Drain mushrooms, measure liquid and add water to make $2\frac{1}{2}$ c. Add liquid, mushrooms, celery, bouillon cubes and salt to skillet. Bring to a boil. Slowly add rice, reduce heat and simmer 25 minutes. Add turkey for last 10 minutes. Serves 6.

GREEN RICE RING

Mrs. Warren Reed

1 c. rice, cooked
1 c. parsley
1 small green pepper
1 small onion

$\frac{3}{4}$ c. Mazola (scant)
2 tsp. salt
2 c. grated cheese
3 eggs, slightly beaten

Grind parsley, pepper and onion. Mix with rice. Add remaining ingredients. Bake at 350 degrees for 1 hour. Serves 6 to 8.

CHIPPED BEEF DELIGHT

Mrs. A. E. Kaldenburg

3 c. noodles (uncooked)
1 c. sharp cheddar cheese (grated)
1 c. chipped beef (shredded)

1 small can sliced mushrooms
(fresh mushrooms sauted are better)
3 T. chopped pimientos

Cook noodles, drain and place in greased $1\frac{1}{2}$ qt. casserole. Make cream sauce of 3 T. butter, 3 T. flour and 2 c. rich milk. Add cheese, mushrooms and pimientos to cream sauce. Mix dried beef with cooked noodles. Pour cheese sauce over noodles. Stir with fork to combine noodles and sauce. Sprinkle more grated cheese over top. Sprinkle with paprika. Brown in preheated oven 350 degrees about 30 minutes. Serves 6 to 8.

HAMBURGER "SURPRISE" CASSEROLE

Shirley Sorenson

Brown $\frac{3}{4}$ lb. hamburger in hot fat. Brown $\frac{1}{4}$ onion, more, if desired. Cook $\frac{1}{2}$ c. rice until done. Drain. Cook $\frac{1}{2}$ c. noodles until done (optional). Put these ingredients together with 1 can chicken noodle soup, 1 can creamed chicken soup, and $\frac{3}{4}$ can of milk. Place in greased baking dish, cover with buttered cracker crumbs and bake. For variation: Leftover chicken or shredded cheese may be added; or substitute chicken vegetable soup for the chicken noodle soup.

HOLIDAY SPAGHETTI

Mrs. Freda Donmoyer

1 c. minced onions
3/4 c. minced green pepper
1 c. sliced mushrooms
1 lb. ground beef

2 tsp. salt
2 tsp. sugar
3 1/2 c. cooked tomatoes
8 oz. package spaghetti

Cook and drain the spaghetti. Cook onions, green pepper, and mushrooms in 3 T. butter or drippings until the onions are golden yellow. Add the ground beef and cook until browned. Add the remaining ingredients and heat. Pour into well greased 2 qt. casserole. Bake 30 minutes at 350 degrees. Sprinkle with grated sharp cheese. Garnish with crisp bacon and parsley. (8 generous servings).

BAKED SLICED HAM WITH GLAZED APRICOTS

Mrs. L. E. Hoffman

1 3/4 lb. slice of ham —
1 inch thick
1 1/2 tsp. whole cloves

3 T. brown sugar
2 c. drained cooked apricot halves
1/16 tsp. mace, cinnamon and cloves
2 c. apricot juice

Sear ham on both sides in skillet. Stick cloves around edge of slice. Cover the top with brown sugar, apricots and spices. Pour over all the apricot juice. Bake in moderate oven of 375 degrees for 1 1/2 hours or until tender. Serves 4 to 6.

FRIKADELLER

Mrs. H. F. Housh

1 lb. ground beef
2 unbeaten eggs
1 T. flour

1 tsp. salt
A little pepper
Cream or milk to moisten

Add flour to finely ground beef and mix thoroughly. Season with salt and pepper. Add the eggs and enough cream to make quite soft. Beat thoroughly — the longer the mixture is beaten the better it is. Place heaping tablespoon of meat in hot fat and fry until done.

HAM LOAF

Euphemia J. Robinson

1/2 lb. of ground cured ham
1 1/2 lb. fresh ground pork
2 eggs, well beaten

1 c. bread crumbs
1 tsp. dry mustard
1 c. pineapple juice
1/2 tsp. Worcestershire sauce

Mix ingredients, shape into a loaf, and bake.

BARBECUE SAUCE

Mrs. Harold L. Cunningham

Slightly brown 3 or 4 split garlic cloves in 1/4 lb. butter, then add 2 tsp. celery seed, 2/3 c. lemon juice, 1/2 jar horseradish mustard, 1/2 lb. light brown sugar, 1 bottle catsup, 1/2 bottle Worcestershire sauce and Tabasco to taste (about 1/5 of a bottle). Mix together well and simmer for 40 minutes. Keep refrigerated. This sauce improves with age.

MUSTARD SAUCE FOR HAM

Mrs. Donald Cordes

1/2 c. butter
1/2 can Campbell's Tomato Soup
1/2 c. vinegar

1/2 c. sugar
1 egg
1 T. flour
1/2 c. prepared mustard

Cook in double boiler. Be sure to use prepared mustard. Cook until thick.

EXPERT

SHOE REPAIR

NEW SHOES

Men

— Children —

Women

B. FRANSON

CANVAS SHOES - RED WINGBOOTS

McNeal Shopping Center

5715 Urbandale

LAUNDRY MAID

Des Moines Largest Automatic Laundry

CR 7-4036

WASH - DRY - FOLD

1 Hour Service

Where You Save

Time - Save Money

COIN METERED

Open 24 H. a Day

Wash 20¢ - Dry up

To 5 Loads 25¢

McNeal Shopping Center — 3015 Merle Hay Rd.

Compliments of

SHERICK AND CO. REALTORS

Merle Hay at Urbandale

Inside or Out — When You Paint — Use Elliott Paints

MEYER PAINT & WALLPAPER

ARTISTIC PICTURE FRAMING

RENTALS

3009 Merle Hay Road

HOBBY CRAFT

McNeal Shopping Center

BL 5-0218

PIES

BLUEBERRY PIE SUPREME

Mrs. T. L. Wainscott

Line medium sized pie pan with pastry. Fill with one pint of blueberries (fresh or frozen). Elderberries may be used.

$\frac{3}{4}$ c. sugar
 $\frac{1}{8}$ tsp. salt
2 T. molasses

$\frac{1}{4}$ c. lemon juice
 $\frac{1}{8}$ tsp. cinnamon
 $\frac{1}{4}$ c. flour

Pour over blueberries and mix lightly. Dot with butter; add top crust. Bake at 350 degrees for one hour.

SODA CRACKER PIE

Mrs. Laval Hylbak, Mrs. J. G. Smith, Mrs. Effie Thomas

3 egg whites
1 c. sugar

$\frac{1}{4}$ tsp. cream of tartar
10 single soda crackers rolled fine
 $\frac{1}{2}$ c. finely chopped pecan meats

Add cream of tartar to egg whites and beat to soft peak. Gradually beat in sugar. Mixture should be thick. Mix cracker crumbs with nut meats and fold slowly into first mixture. Pour into well buttered pie tin. Bake at 325 degrees 25 to 30 minutes. Cool out of draft. Before serving fill with fruit and whipped cream or ice cream. Mrs. Smith uses $\frac{1}{4}$ tsp. baking powder (not cream of tartar) and 12 crackers, 1 tsp. vanilla. Mrs. Thomas uses 1 tsp. baking powder, 14 crackers, and 1 tsp. vanilla.

CRUMB PIE

Mrs. Harvey C. Neal

1 box Nabisco Chocolate Wafers

1 stick melted butter
 $\frac{1}{2}$ c. powdered sugar

Crush cookies; add butter and sugar. Press in pie plate and freeze. Save $\frac{1}{2}$ c. crumbs for sprinkling on top. Several hours before serving, put slightly softened ice cream in frozen shell. Sprinkle with crumbs and return to freezer. Makes 2 pie shells. Use any kind of ice cream.

GRAHAM CRACKER CHEESE PIE

Mrs. C. L. Farrell

Crust: $1\frac{1}{2}$ c. graham crackers rolled fine; add $\frac{1}{3}$ c. sugar, $\frac{1}{2}$ c. melted butter; press in 2 pie pans. Filling: 1 pkg. lemon Jello, 1 c. hot water, 8 oz. cream cheese, 1 tsp. vanilla, 1 c. sugar. Pour hot water over Jello and let cool until it thickens. Then beat add sugar, and cheese. Beat large can Pet Milk (which has been refrigerated overnight) until it stands in peaks and add to Jello. Pour into pie crust and refrigerate overnight.

APPLE CRUMB PIE

Mrs. Lewis Mechem

Cut 4 large apples into eighths and place in pastry lined pan. Sprinkle with $\frac{1}{2}$ c. sugar and 1 tsp. cinnamon. Make topping of $\frac{1}{2}$ c. sugar, $\frac{3}{4}$ c. flour, and $\frac{1}{3}$ c. butter; sprinkle over above. Bake 10 minutes at 450 degrees, then 40 minutes at 350 degrees.

EASY PECAN PIE

Mrs. B. A. Wabshaw

3 eggs, slightly beaten
1 c. sugar
1 T. flour
 $\frac{1}{2}$ tsp. salt

1 c. white syrup
1 T. melted butter
1 tsp. vanilla
 $\frac{3}{4}$ c. pecans

Mix together and pour into an unbaked pie shell and bake 1 hour at 350 degrees.

CHOCOLATE CHIP PIE

Mrs. Robert L. Mason

1/2 lb. marshmallows (30-32)
1 c. milk
1/4 tsp. salt
2 sq. bitter chocolate grated

1 tsp. vanilla
1/2 c. pecans or English walnuts
1/4 c. coconut
1 c. cream, whipped
9-inch baked pie crust

Heat milk and marshmallows in heavy pan until marshmallows are melted. Cool until mixture thickens. Fold in other ingredients except coconut. Pour into pie crust and sprinkle with coconut. Chill.

PEACH CRUMBLE PIE

Peach filling:

Avice Sloan

1/2 c. white Karo
1/2 c. sugar
3 T. corn starch

1/2 tsp. salt
1/4 c. water
3 1/2 c. sliced peaches
1 T. lemon juice

Combine sugar, salt, cornstarch. Add water and syrup. Blend. Add peaches. Bring to boiling point and cook just one minute. Cool. Add lemon juice. Pour into unbaked pie shell. Sprinkle with crumble topping, bake at 425 degrees, 35 to 40 minutes. Topping: Mix 6 T. sugar and 4 T. flour, cut or rub in 2 T. butter, add 1 tsp. grated lemon rind. Sprinkle over peach mixture.

LEMON CHIFFON PIE

Ida Pearl West

2/3 c. sugar

1 lemon
3 eggs

Put 1/2 of sugar and 3 egg yolks in bowl with juice and grated rind of lemon and cook over hot water until mixture is creamy. Let cool. Beat egg whites and other 1/2 of sugar until stiff. Pour into baked shell and brown.

LEMON CHIFFON PIE

Mrs. Roger Didriksen, Mrs. Orville Salmon

4 egg yolks, slightly beaten
1 c. sugar
1 lemon, juice and grated rind
Salt to taste

1 T. unflavored gelatin
4 egg whites, beaten
Cold water
9" pie shell
1/2 pt. whipping cream

Cook egg yolks, 1/2 c. sugar, lemon juice, rind and salt in double boiler stirring constantly until the consistency of a thick custard. Soak gelatin in cold water until dissolved, add to hot mixture and cool. Beat egg whites until stiff but not dry. Beat in 1/2 c. sugar gradually, beat again. Fold cooled mixture of custard into beaten egg whites. Pour into pie shell and chill 3 hours. Top with whipped cream.

NEVER FAIL PIE CRUST

Mrs. Phil Shreve, Mrs. Laval Hylbak

3 c. sifted flour
1 tsp. salt

1 c. lard or
1 c. vegetable shortening

Mix flour and salt. Cut shortening into flour mixture gradually. Beat one egg in measuring cup. Add 5 T. cold water and 1 tsp. vinegar. Add liquid mixture to flour and shortening and stir with fork until thoroughly blended. Roll out as usual on floured pastry cloth. Makes four 9-inch crusts.

PEACH SWEETIE PIE

Make rich biscuit dough of:

Mrs. Paul Cotton

2 c. flour
1 tsp. salt

4 tsp. baking powder
8 T. shortening (rounding)
1/2 c. milk (maybe more)

Roll dough all in one piece to $\frac{1}{4}$ " thickness. Pat into deep pie pan or round aluminum pan about $1\frac{1}{2}$ " deep and let edge of dough hang over rim. Pile high with fresh peaches (many more than regular pie). Mix $\frac{3}{4}$ c. sugar, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. cinnamon with peaches before putting them in pan. Dot butter around at least 2 T. Fold extra dough toward center, leaving center uncovered. Bake at 450 degrees 10 minutes and 375 15 minutes. Serve in bowls while warm with or without cream.

PUMPKIN PIE

Combine and mix:

1 c. brown sugar firmly packed
1 T. flour

Leota Warrior
1/2 tsp. salt
1 tsp. pumpkin pie spice

Add: $1\frac{1}{2}$ c. pumpkin, 1 egg beaten, $1\frac{1}{2}$ c. milk scalded. Pour into 9 inch pastry shell and bake at 450 degrees 10 minutes, and 350 degrees until knife inserted near edge comes out clean.

REFRIGERATOR PECAN PIE

Dorothy C. Haddick

1 envelope knox gelatin (soak in $\frac{1}{4}$ c. cold water)

Cook together in double boiler to custard consistency:

1 c. milk
1/4 tsp. salt

1/2 c. sugar
3 egg yolks

Remove from fire, stir in gelatin mixture. Cool. When it begins to thicken, fold in $\frac{3}{4}$ beaten egg whites to which you have added 6 T. sugar, 1 tsp. vanilla, $\frac{1}{2}$ c. pecans. Pour into 9 inch baked pie shell — chill. Cover well. I usually save some of beaten egg white for top of pie to dress it up a little.

PEANUT BUTTER PIE

Mrs. L. E. Showers

1/2 envelope plain gelatin
1/3 c. cold water
1 egg

1/4 c. sugar
1/3 c. chunk style peanut butter
1/2 c. heavy cream or sour cream

Sprinkle gelatin over water to soften. Separate eggs and beat yolks and sugar together in top of double boiler. Stir in gelatin and cook over boiling water, beating constantly with a beater until thick and fluffy (about 3 or 4 minutes) remove from heat and stir in peanut butter. Beat egg whites stiff. In another bowl whip cream (unless sour cream is used). Cream gently mixed egg whites in mixture, chill.

PINEAPPLE CUSTARD PIE

Mrs. Donald Cordes

1 No. 2 can crushed pineapple
2 1/2 T. cornstarch
1/2 c. sugar
1/2 tsp. salt

2 T. lemon juice
2 T. butter
3 egg yolks
3 egg whites
6 T. sugar

Heat fruits and juice in pan. Combine $\frac{1}{4}$ c. sugar, cornstarch and salt. Add and cook until thick and clear. Beat yolks slightly with $\frac{1}{4}$ c. sugar. Add and cook 1 minute. Remove from fire, add butter and lemon juice. Cool and pour into baked shell. Cover with meringue of egg whites and 6 T. sugar. Bake at 325 degrees. Coconut may be added.

SOURED CREAM WALNUT PIE

Mrs. John E. Ogle

2 eggs	1/4 tsp. cinnamon
1 c. sugar	1 carton soured cream
1 tsp. flour	Pastry for single 9 inch crust
1/4 tsp. salt	1/2 c. chopped walnuts

Beat eggs, adding sugar gradually. Blend in flour, salt, cinnamon and cream, turn into pastry lined pie pan. Sprinkle nuts on top. Bake 10 minutes at 425 degrees, reduce heat to 350 degrees and bake 35 to 45 minutes longer until set in center. Cool then cut.

SUMMER PIE

Mrs. Ralph A. Ferguson

17 graham crackers (rolled fine)	1/2 (scant) c. sugar
	5 T. butter

After filling pie pan with this mixture pour 1/2 c. scalded milk over 32 marshmallows (cut in 1/4), set on stove and fold about 1 minute leaving some lumps. Set aside until cold. Whip 1 c. cream, add to cold mixture. Place 1/2 mixture in pie shell, then layer of fruit, then rest of mixture. Sprinkle crumbs over top and place in refrigerator until ready to serve. Fresh peaches, strawberries, red raspberries are especially good.

PEACH CUSTARD PIE

Mrs. M. W. Hyde

Slice peaches into an unbaked pie shell. Cream 1/2 c. butter, 1 c. sugar, 2 T. flour. Beat 2 eggs slightly and add. Pour over peaches. Bake in hot oven 15 minutes then 350 degree oven 30 minutes or until peaches are tender and custard done. Cooling thickens it.

RHUBARB CREAM PIE

Mrs. Bill J. Wagner

Mix 1 beaten egg and 1/2 c. cream. Add to 2 c. rhubarb. Mix 1 3/4 c. sugar, 3 heaping T. flour, 1 tsp. vanilla. Add to the rhubarb mixture and put in unbaked pie shell. Bake until clear and glossy about 1 hour at 375 degrees.

RAISIN CREAM PIE

Mrs. Richard Lowe

1 T. flour	1 c. cream (scant)
1 c. sugar	2 egg yolks beaten
Salt	1 c. cooked raisins

Cook sugar, cream and flour about 3 minutes. Add egg yolks and cook until mixture thickens. Add raisins and cook short time. Pour in baked crust.

RHUBARB-PINEAPPLE PIE

Mrs. Justin Brown

4 c. rhubarb, sliced	1 T. quick-cooking tapioca
1 to 1 1/4 c. sugar	1 c. crushed pineapple

Combine rhubarb, sugar and tapioca. Let stand while crust is being made. Fill pie crust with rhubarb mixture and cover top with pineapple. Bake 30 to 40 min. 425 degrees.

FRENCH SILK CHOCOLATE PIE

Mrs. Willard J. Brown

Cream well 1 c. butter (1 stick oleo, 1 stick butter), 1 c. sugar. Blend in 2 squares chocolate, melted and cooled, 1 tsp. vanilla. Add 4 eggs, one at a time beating 5 minutes after each one at medium speed. Turn into cooled baked pie shell. Chill 1 to 2 hours. Top with chopped almonds.

UPTOWN HARDWARE

4116 University

Phone BL 5-8810

DES MOINES, IOWA

PAINTS

TOOLS

BUILDERS HARDWARE

Flowers and Gifts for all Occasions

INGERSOLL FLORISTS

2809 Ingersoll Avenue

• Telephone CH 3-3124

GRACE L. DANIEL

LEONA B. STRAIN

Compliments of

McHAFFIES PHARMACY

3720 6th Avenue

Des Moines, Iowa

LYLE K. JOHNSON STANDARD SERVICE

MOTOR TUNE UP • BRAKE SERVICE

42nd and University — Des Moines, Iowa

CR 7-1934

On U. S. Highway 6 • 211 Euclid Avenue • Des Moines, Iowa

Weekdays

Saturdays

9 A.M. - 6 P.M.

9 A.M. - 8 P.M.

HARRY'S CLOTHING

Iowa's Headquarters for Authentic Western Wear for the entire Family

Phone CHerry 4-8713

Compliments of

BRIGHT DRUG STORE

2724 Ingersoll

CH 3-0822

S & M Barber Shop

Children Welcome

5709
Urbandale

Phone
BL 5-3055

Richards

PHARMACY

E. DWANE RICHARDS R. PH.

3001 MERLE HAY RD. DES MOINES, IOWA

Phone BL 5-3159

For the finest in Dairy Products Choose

FLYNN

the Dairy Products with that

"Million Dollar Flavor"

Phone
CHerry 3-6211

Flynn Dairy Co.
Seventh & University

CANNING AND PRESERVING

BREAD AND BUTTER PICKLES

Mrs. O. L. Troy

1 gal. cucumbers sliced thin, add handful of salt, and let stand for two hours, Make syrup of:

1 qt. sliced small onions	1 tsp. salt
1 tsp. celery seed	1/2 tsp. turmeric
1 tsp. cinnamon	1/2 tsp. pepper
1 tsp. ginger	3 c. sugar
1 tsp. mustard	1 1/2 pts. strong vinegar

Mix and boil 10 minutes and seal. Makes 5 pints.

PICCALILLI

Mrs. Willard J. Brown

4 c. ground green tomatoes	10 green peppers ground
4 c. ground cabbage	6 red peppers ground
4 c. onions	1/2 c. salt

Let stand overnight. Rinse and drain. Bring this mixture to a boil; 6 c. sugar, 1 T. celery seed, 2 T. mustard seed, 1 1/2 tsp. turmeric, 4 c. vinegar, and 2 c. water. Add vegetables. Boil for 3 minutes and seal.

CHILI SAUCE

Mrs. Willard J. Brown

20 ripe tomatoes	3 T. salt
6 onions	6 c. sugar
4 green peppers	4 c. vinegar
	Red pepper to taste

Cook tomatoes, onions, and green peppers together. Add vinegar, sugar and red pepper. Cook until thick.

STRAWBERRY PRESERVES

Mrs. A. J. Draper

Place 1 qt. strawberries in colander. Pour 2 qt. boiling water over them. Place berries in pan, add 2 c. sugar, let stand 10 minutes. Shake occasionally. Bring slowly to rolling boil and cook for 10 minutes. Add 1 c. sugar, boil (rolling) for 5 minutes. Let cool before sealing.

GOOD GRAPE JELLY

Cathterine Earhart

Stem grapes and cook. Do not add water, mash if necessary for moisture. Drain juice and measure. Bring juice to a boil and add 1 1/2 c. sugar for each c. of juice. Stir until sugar is dissolved. Bring to a boil and pour into glasses.

STRAWBERRY JAM

Mrs. O. L. Troy

Wash 1 qt. strawberries and add 1 qt. sugar. Boil ten minutes. Remove from heat and add 1 T. vinegar. Boil again. Pour into bowl and let stand two days, stirring occasionally. Pour into sterilized jars without further cooking. Makes 4-5 half-pints.

CRANBERRY JELLY

Mrs. D. E. Jenkins

Boil 1 qt. cranberries and 1/2 pt. water for 10 minutes, covered. Put thru sieve, add 2 1/4 c. sugar, stir. Boil and remove immediately. This will not jell if boiled too long.

SWEET WATERMELON PICKLES

Mrs. Florence Hutchins

Peel watermelon rind and cut in suitable pieces. Boil in water enough to cover and a piece of alum the size of a bean, cook until it looks clear. Drain thoroughly. Weigh — for 7 lbs. of rind, 3½ lbs. of sugar, 1 pt. cider vinegar, 4 large stick of cinnamon. Boil sugar, vinegar, and cinnamon. Add rind, and boil. Seal in jars. Will keep 2 years.

LEMON PEACH PICKLES

Mrs. P. E. Taylor

Peel 25 peaches (size 70) and put into roaster. Slice 3 lemons (rind also) very thin and put on top of peaches. Sprinkle with 4 c. sugar, add a little oil of cloves or powdered clove. Cover tightly and cook 1 hour in 350 degree oven. Put in jars and cover with juice.

LIME PICKLES

Mrs. John Mechem

Soak 7 qts. chunk cucumbers (¼ to ½ inch thick) in 2c. of lime mixed in 2 gal. of water for 24 hours. Stir occasionally. Rinse, then soak 3 hours in cold water. Make a syrup of 1 T. pickling salt, 6 cups vinegar, 2 c. water, 1 T. whole pickle spices, 9 c. sugar, ¾ tsp. celery seed. Pour hot over the cucumbers and let stand overnight. Do not cook. Bring the cucumbers to a boil in the syrup and boil slowly for 35 minutes. Seal. Makes 12 pints.

CRANBERRY RELISH

Gladys Ward

4 c. fresh cranberries	½ lemon
2 oranges	¼ c. crushed pineapple
	2 c. sugar

Cut orange and lemon half into pieces. Put orange, lemon, and cranberries thru food grinder, using medium blade. Combine ground mixture with pineapple and sugar. Pour into quart jar, and seal. Refrigerate for 4 to 6 hours before using.

UNCOOKED RELISH

Helen Mitchell

2 med. heads cabbage	1 red pepper
8 med. carrots	2 T. mustard seed
6-8 onions	2 T. celery seed
4 green peppers	½ c. salt
	4 c. sugar

Grind all vegetables with coarse blade, add salt. Let stand 2 hours. and drain. Mix sugar, vinegar, seeds. Add liquid to vegetables. Pack in jars and seal.

BEEFSTEAK RELISH

Mrs. James Pilmer

15 ripe tomatoes	1 tsp. cinnamon
8 apples	½ tsp. cloves
5 onions	½ tsp. mustard
2½ T. salt	½ tsp. celery seed
¼ tsp. black pepper	1 pt. vinegar
	2 c. sugar

Peel and slice or cut up tomatoes, chop peeled onions and apples. Put all together and cook 2 hours or until thick. Seal.

BILL HOUSH MOBILE HOMES

West 1st & University

Phone AT 2-0900

— Offers you the finest in —
MOBILE HOMES and TRAVEL TRAILERS

UNEQUALED IN

Comfort — Beauty — Quality — Value

HAY & SMITH

Builders of Fine Homes & Custom Remodeling

3804 INGERSOLL

DAVID E. HAY

CR 4-0421

BERT SMITH

Home cooking at its BEST

BAKER CAFETERIAS

2414 University

•

616 Locust

LARGE VEGETABLE & SALAD SELCETIONS, OUR OWN PASTRIES

Air Conditioned

Closed Sunday

The finest in Beauty Care for Discriminating Women

MAXIM'S

STUDIO OF HAIR DESIGN

BLackburn 5-9521

5011 Douglas

Des Moines, Iowa

Specialists in hair shaping, Styling and permanent waving

LEE TIRES & PHILLIPS BATTERIES • PICK UP AND DELIVERY SERVICE

CANADY'S 66 SERVICE

Washing • Greasing
Wheel Balancing Motor • Polishing Steam Cleaning • Towing
Tune-up

Phone: BL 5-9922 42nd & University

ZUBER'S ALLIED RENT ALL

"PARTY GOODS"
We Rent Everything

3305 INGERSOLL
PH. CR 9-3689



S. W. 9th & WATROUS
PH. CH 3-3154

RICHMOND'S SALON OF BEAUTY

MR. RICH, Prop.

AIR CONDITIONED HAIR DRYERS

*If your hair isn't becoming to you
You should be coming to us*

1148 POLK
DES MOINES, IOWA

Phone CR 7-4472

A-C Ice Cream Co., Inc.

"QUALITY MADE IT FAMOUS"

1907-9 Ingersoll Avenue

Des Moines 14, Iowa

Special Attention Given To Churches, Lodges and Parties

SALADS

FROZEN CREAM CHEESE FRUIT SALAD

Mrs. Harry T. Watts

1 pkg. cream cheese (small)	1/2 c. Royal Anne cherries
2 T. cream	1/2 c. pecans (halves)
2 T. lemon juice	1/2 c. maraschino cherries
1 c. canned pineapple, cut in pieces	1/3 c. oil mayonnaise
	1 c. whipped cream

Mix the cheese with 2 T. cream. Add mayonnaise, lemon juice and salt. Combine with the fruit and nuts. Add the whipped cream. Freeze without stirring. Serves 6 to 8.

FROZEN FRUIT SALAD

Mrs. H. F. Housh

16 marshmallows melt and cool slightly	1/2 c. Miracle Whip
2 T. strawberry juice	1/2 c. pecans
Add: 1/2 c. drained, crushed pineapple	1 c. cream, whipped
1 package cream cheese	1 package frozen strawberries Place in trays and freeze

CRANBERRY MOLD

Mrs. Gordon B. Randall

Dissolve 1 package lemon Jello and 1 c. sugar in 1 c. boiling water. Stir in 2 c. raw cranberries, coarsely crushed, rind and pulp of 2 small or 1 large orange and pinch of salt. Any fruit dressing may be used with this, or mayonnaise to which a little whipped cream has been added.

BETTY THEIDE'S CRANBERRY SALAD

Mrs. M. J. Whitlatch

1 c. ground raw cranberries	1 c. pineapple juice
1 c. sugar	1 c. pineapple — well drained
1 package lemon Jello	1/2 c. walnuts
1 c. hot water	1 c. chopped celery

Combine cranberries and sugar. Dissolve Jello in hot water and add pineapple juice. Chill until partially set. Add cranberry mixture, pineapple, walnuts and celery. Use a 9" x 9" pan.

LIME SALAD

Jean Warren

1 package lime gelatin	1 small can crushed pineapple
1 c. cream, whipped	1 c. American cheese cut in cubes

Dissolve gelatin according to package directions and put in refrigerator until slightly set. Then whip the gelatin and whipped cream together. Add the crushed pineapple, drained, the cheese and nuts if desired.

CHICKEN MOUSSE SALAD

Mrs. Espy A. Barker

2 chickens and 2 lbs. veal, boil until tender, pick from bones and cut up, medium. Moisten 3 pkg. unflavored gelatine with cold water, add 3 pts. of hot well-seasoned broth, thickened with 3 egg yolks; add 2 cans chopped mushrooms. Mix all together and when a soft jelly is formed, fold in 1 c. cream whipped and the white of 3 eggs beaten stiff. Put in molds, serve with mild salad dressing. 36 portions.

CHERRY SALAD

Mrs. B. E. Gillam

- 1-16 oz. can dark, sweet cherries (drained, seeded and cut in half)
- 1 can crushed pineapple (undrained)
- 1 package dark cherry Jello or black raspberry Jello

- 1 pkg. cream cheese (3oz.)
- 1 c. nut meats, pecans
- 1 bottle coke

Boil syrup from the cherries together with the coke, add the Jello and stir until dissolved. When it begins to thicken, add the cherries, cream cheese which has been cut in small pieces, the pineapple and the nuts. Refrigerate and serve on lettuce topped with dash of mayonnaise. Serves 6 to 8.

CARROT SALAD

Mrs. Ben Thompson

- 2 stalks celery, diced
- 1 apple, large, cut up

- 1/2 c. peanuts
- 2 large carrots, chopped
- 1 T. sugar

Combine the ingredients with mayonnaise to moisten.

LIME PINEAPPLE SALAD

Mrs. Harold Cunningham

- 1 pkg. lime Jello
- 2 c. boiling liquid (pineapple juice and water)

- 1 No. 2 can pineapple tidbits
- 2 c. miniature marshmallows
- 1/2 pint whipped cream

Dissolve the Jello in the boiling liquid, add the pineapple tidbits and marshmallows. Pour into 8 x 8 pan. Spread the whipped cream over the top and refrigerate until ready to serve. Serves 9.

TROPICAL TUNA SALAD

Mrs. Gardner R. Van Hyning

- 1-8 oz. can crushed pineapple (drained)
- 1 package lime Jello
- 1 c. hot water

- 1/2 c. pineapple juice and/or water
- 1/2 c. peeled, diced cucumber
- 2 T. lemon juice

Dissolve the Jello in hot water. Add the pineapple juice and lemon juice. Chill until thickened. Add the drained pineapple and the cucumber. Pour into a loaf pan and chill until set.

- 2 T. gelatin
- 6 T. cold water
- 1 tsp. dry mustard
- 2 egg yolks, beaten

- 1/4 c. lemon juice
- 1 tsp. salt
- 1/4 tsp. paprika
- 1/2 c. evaporated milk or rich whole milk

Soften the gelatin in cold water. In top of double boiler, cook, while stirring, the remaining ingredients. Add the softened gelatin, stir until dissolved and chill until it starts to thicken. Fold in 1 7 oz. can tuna, flaked and drained, 1/4 c. chopped pepper, 2 egg whites beaten stiff, 1/2 c. diced celery and 1 c. mayonnaise. Brush top of first layer with water. This is a good idea when making salads in layers to keep them from sliding apart. Pour onto first layer the tuna mixture. Chill until firm.

YUM YUM SALAD

Mrs. J. D. Yearous

1 can crushed pineapple
1/3 c. sugar, heat until sugar
is dissolved

1 T. plain gelatin
1/4 c. cold water

Soak gelatine 10 minutes. Then stir into heated pineapple. When partially set add:

2 T. lemon juice

1/6 lb. grated American cheese
1/2 c. cream, whipped

Use 9 oz. can pineapple and do not drain. If very sweet, use scant 1/3 c. sugar 1/6 lb. cheese is about 2/3 c. after grating.

CHEESE AND PINEAPPLE SALAD

Leota Warrior

2 packages lime Jello
18 marshmallows quartered
2 small pkgs. cream cheese
2 c. boiling water
Pineapple juice plus water

to make 2 c.
1 No. 2 can crushed pineapple
(drained)
1 c. nuts
1 c. whole milk

Combine Jello, marshmallows and softened cream cheese and dissolve in boiling water. Add syrup drained from pineapple and enough water to make 2 c. Refrigerate until mixture begins to set, then whip until fluffy. Add remaining ingredients, pour into oiled mold and chill until firm. Makes 12 servings.

WOMAN'S CLUB SALAD

Mrs. James Pilmer, Alice Halberstadt

1 box lemon Jello
2 c. boiling water
1 small can crushed pineapple
2 large bananas
8 marshmallows, cut up
1 c. cream, whipped

1 c. pineapple juice
1/2 c. sugar
2 T. flour
1 egg
1 T. lemon juice
1 c. grated cheddar cheese

Dissolve Jello in water, cool until syrupy. Then add fruit, marshmallows and let set. Make a dressing out of the pineapple juice, sugar, flour, egg and lemon juice by combining ingredients and stirring while bringing to a boil. Cool dressing. Whip cream and fold in dressing. Sprinkle grated cheese over the top and chill over night. Mrs. Pilmer uses a box of orange Jello in addition and 1 1/2 c. cold water.

PARTY SALAD

Ruth A. Bowlsby

1 package lime Jello
2 c. liquid
1 No. 2 1/2 can fruit cocktail

1 No. 2 can pineapple tidbits
1 small can mandarin oranges
2 bananas
1/2 c. chopped nuts

Drain fruit and use juice for the liquid. Dissolve Jello in the hot juice, let cool. Add chunks of cream cheese and fruit and nuts. Can be used for a salad or dessert.

YUM YUM SALAD

Thesa Shady

DMK
1 package red Jello
1 package lemon Jello
1 package lime Jello
1 doz. marshmallows

1 c. cream, whipped
1-3 oz. pkg. cream cheese
1 c. salad dressing
1 small can crushed pineapple
(not drained)

Dissolve red Jello according to package directions. Pour into 8 x 12 pan. Place in refrigerator to congeal. Dissolve lemon Jello and while hot, add marshmallows. Stir or whip till marshmallows are dissolved. Whip in softened cream cheese and salad dressing. Add pineapple and fold in whipped cream. Pour this over red Jello and return to refrigerator. Dissolve green Jello. Let cool to consistency of unbeaten egg whites. Pour gently over lemon layer. Return to refrigerator again until entire salad is nicely congealed. Cut in squares and serve on lettuce. Serves 12.

HOLIDAY SALAD

Mrs. B. A. Wabshaw

1 package lime Jello
2 c. hot water
1 package marshmallows
3 oz. package cream cheese

1 large can evaporated
milk, whipped
Small can crushed pineapple
2 pkgs. cherry Jello

Make Jello in the usual way except make it in top of a double boiler. Add cream cheese and marshmallows and melt. Beat until marshmallows are melted and everything is blended together. Cool. Mix in pineapple, then fold in whipped cream. After this Jello mixture has set pretty well, add 2 packages of cherry Jello (already mixed) to the top of the other Jello. (Have the cherry Jello about on the verge of beginning to set before pouring it onto the other Jello.) Will serve 12 generously, or 16 smaller pieces.

ORANGE SALAD

Mrs. C. W. Haworth

1 package orange Jello
1 c. boiling water
1 diced orange
 $\frac{1}{4}$ c. sugar (scant)
1-11 oz. can Mandarin oranges
2 heaping T. chopped
maraschino cherries

1-8 oz. can crushed pineapple
(include juice from both
cans of fruit)
1 T. grated orange peel (don't
include white membrane)

Dissolve Jello in boiling water. Add sugar and stir until dissolved. When liquid is cool, add other ingredients. Pour into mold and put in refrigerator until firm.

DELICIOUS SALAD

Avice Sloan

1 package lemon Jello,
hardened and cut in cubes
8 oz. can crushed pineapple,
well drained

$\frac{1}{4}$ lb. cheese, grated
1 c. cream, whipped
Pimiento to taste, cut fine

Combine and serve either with or without salad dressing.

CRANBERRY SALAD

Mrs. Richard Lowe

1 qt. raw cranberries
6 apples, peeled and cored
1 1/4 c. sugar
1 small can crushed pineapple
(not drained)

1 lb. marshmallows, diced
1/2 c. nuts
1 tall can evaporated milk,
chilled and whipped (or 2 c.
heavy cream, whipped)

Run cranberries and apples through food grinder using fine blade. Add sugar, pineapple and diced marshmallows. Stir these ingredients thoroughly and set aside to "ripen" for 15 minutes. Then add nuts and fold in whipped evaporated milk (or cream). Spoon into containers and freeze immediately. Makes four quarts. Slice salad while frozen and serve. Note: Standard marshmallows diced blend in better than "minatures." Amount of marshmallows may be cut down for a more tart salad.

CRANBERRY SALAD

Mrs. Opal Kaser

Put 1 lb. cranberries through food chopper. Add 2 c. sugar and let stand until dissolved. Dissolve 1 package lemon Jello in 1 pint hot water. Let cool and add to cranberries. Then add 1 c. diced celery and 1 c. chopped nuts. Chill and serve with whipped cream. Serves 8 to 10.

RECIPE FOR CRANBERRIES

Mrs. J. M. Moore

Pour boiling water over 2 quarts cranberries (1 quart water). Let stand 5 minutes and pour this water off. Add another quart hot water and 5 c. sugar; cook briskly for ten minutes. Let cool over night.

CRANBERRY ORANGE RELISH

Mrs. J. W. Middleton

1 qt. cranberries
1 large or 2 small oranges

2 medium apples
1 c. celery, cut fine

Remove the white from the oranges. Put cranberries, apples, orange rind and pulp through chopper. Mix all and sweeten to taste.

GRAPE SALAD

Mrs. R. R. Haun

3 T. Knox gelatin
1 c. cold water
1 c. boiling water
1 1/2 c. frozen grape juice

(Welch, 2 cans)
1/2 c. sugar
1/2 tsp. salt
2 T. lemon juice

Mix gelatin in cold water, let stand 5 minutes, then set dish in boiling water until mixture is softened. Add the remaining ingredients. Place in refrigerator until jellied. Whip 1 1/2 c. whipping cream with 3/4 c. powdered sugar. Whip the gelatin and cream mixture together until well mixed. Put into molds and place in refrigerator to harden. Sugared white grapes around mold make a pretty salad. Makes 12 to 14 molds.

APPLE SALAD

Mrs. A. R. Baker

2 c. chopped apples

1 c. chopped celery
1 c. marshmallows

Mix and serve with lemon salad dressing: 1 egg, 3/4 c. sugar juice of 1 lemon. Cook until thick, cool and mix with whipped cream.

DESSERT SALAD

1/2 pint cream, whipped
20 marshmallows, cut in
small pieces

Mrs. Kate Davis Gibson

1 glass pimiento cheese spread
1/2 c. mayonnaise
1 small can crushed pine-
apple (drained)

Combine ingredients. Let stand in refrigerator over night. Serve on salad greens. Serves 8.

ATTRACTIVE SUMMER SALAD

1 package lemon Jello
1/2 c. boiling water
1 1/2 c. coffee cream
1-8 oz. package cream cheese

Dorothy C. Haddick

1 c. celery
1 c. nut meats
1 c. colored small marshmallows
1 c. crushed pineapple

Dissolve Jello in boiling water and cool. Cream together the coffee cream and cream cheese. When Jello has cooled, add the cream-cheese mixture and the remaining ingredients. Refrigerate until firmly set.

APPLE CINNAMON SALAD

Mrs. L. E. Showers

2 c. apple sauce
1/4 c. sugar
3 1/2 T. cinnamon red hots

1 c. cottage cheese
1 package plain gelatin
1/4 c. cold water
1/4 c. lemon juice

Cook the apple sauce, sugar and red hots in double boiler until candies are melted. Dissolve the gelatin in cold water and add to hot mixture. Stir until gelatin is dissolved. Add lemon juice and cool slightly. Add cottage cheese and mold in ring mold.

SALAD

Mrs. A. L. Morgan

1 can crushed pineapple
1 package lime Jello
1/2 c. chopped celery

3 oz. package softened cream
cheese
1/2 c. chopped nuts

Add water to juice from the crushed pineapple to make 2 c. of liquid and heat. Remove from fire and add the lime Jello. Cool. Add the remaining ingredients.

ORANGE JUICE SALAD

Mrs. John Mechem

1 package lemon Jello
1 c. hot water
1 can undiluted frozen
orange juice

2 bananas
1-16 oz. can crushed pineapple
(drained)

Dissolve the Jello in the cup of hot water and use the frozen orange juice for the other cup of water. Add the remaining ingredients. Serves 6 to 8.

APRICOT SALAD

Mrs. C. W. Harned, Mrs. K. M. Hamilton

1 package orange Jello
1 c. boiling water
1 1/4 c. drained, chopped
canned apricots

1/2 c. crushed pineapple
5 large marshmallows
(cut in bits)
1/4 c. apricot juice

Dissolve the Jello in the boiling water and add the remaining ingredients. Let these congeal. Cook together 1/2 c. juice, 1/4 c. sugar, 1 T. flour, 1 small egg, 1 T. butter, Cool and add 1/2 c. cream whipped. Spread on Jello mixture.

HOT CHICKEN OR TURKEY SALAD

Mrs. Donald H. Gerdom

2 c. cubed chicken or turkey	2 T. lemon juice
2 c. celery, cut up	2 tsp. grated onion
1 c. mayonnaise or salad dressing	1/2 tsp. salt
1/2 c. chopped toasted almonds	1/2 cup grated American cheese
	1 c. crushed potato chips

Combine all ingredients except cheese and potato chips. Put in baking dish, sprinkle with the grated cheese and potato chips. Bake in 450 degree oven 10 minutes.

STRAWBERRY SALAD

Verda Simon

2 packages strawberry gelatin	1 tall can crushed pineapple
2 c. boiling water	2 large ripe bananas
1 large package frozen strawberries	1/2 carton dairy sour cream

Dissolve gelatin in water. Add thawed strawberries, undrained pineapple and mashed whipped bananas. Pour half of mixture into 8" x 12" pan and chill until set. Keep the rest at room temperature. Spread the sour cream over top of the chilled layer. Cover with remaining gelatin and chill until firm. Serves 12 to 15.

GERMAN CABBAGE SALAD

Mrs. J. M. Moore

1 small or 1/2 large head cabbage (with core removed)	1/3 c. sugar
1/2 pint cream, whipped	1/2 tsp. salt
1/2 pint sour cream	3 T. cider vinegar
	1 tsp. black pepper

Gradually shred the cabbage into long thin shreds with a sharp butcher knife; then cool in large mixing bowl. In small mixing bowl whip the cream and before stirring add the sour cream, sugar, salt, vinegar and pepper. Stir mixture slowly and fold into cabbage bowl.

FROZEN SALAD

Mrs. Erwin W. Jones

16 large marshmallows	1/4 c. mayonnaise
1 c. crushed pineapple	1 can fruit cocktail, drained
1 c. cream, whipped	3 bananas cut in cubes
	1 c. miniature marshmallows

Dissolve the 16 marshmallows over low heat in the cup of pineapple. Stir and set aside to cool. Fold the mayonnaise into the whipped cream. Add the cooled pineapple mixture and the remaining ingredients. Pour into a pan 8" x 12" x 1 1/2". Serves 14 to 16.

FROZEN FRUIT SALAD

Mrs. Ash Davis

1 tsp. Knox gelatin	Salt
3 T. syrup from canned fruit	Paprika
1/3 c. mayonnaise	Powdered sugar
2 c. fruit, fresh or canned (cut up)	2/3 c. cream, whipped

Soak the gelatine in the 3 T. syrup, place over hot water until gelatine is dissolved. Add slowly to the mayonnaise. Gradually add this mixture to the whipped cream and fold in the fruit. Season to taste. Turn into refrigerator pan for 2 hours. The cream should be frozen but not the fruit. Serves 6 to 8.

"SO GOOD" FRUIT SALAD

Mrs. M. W. Hyde, Mrs. L. V. Holmes
Mrs. Justin Brown, Mrs. Effie Thomas

1 c. mandarin oranges
1 c. pineapple chunks

1 c. miniature marshmallows
1 c. sour cream
1 c. flake coconut (moist kind)

Mix and serve. This salad is better when made ahead and allowed to stand a few hours.

FRUIT SALAD

Mrs. Ralph A. Ferguson

1 No. 2 can white cherries
½ lb. almonds or other nuts
1 lb. marshmallows (cut up)
5 slices pineapple (cut up)
Dressing:

¼ c. milk
1 tsp. mustard
2 eggs
Juice of 1 lemon
Salt

Cook dressing in double boiler. When cool add 1 c. of whipped cream. Mix dressing with the other ingredients and let set in refrigerator for 12 hours.

MOM'S COMPANY SALAD

Jean Warren

1 small package cream cheese
¼ c. salad dressing
½ lb. marshmallows

1 small can pineapple
½ pint cream, whipped
Maraschino cherries

Mix the cream cheese and the salad dressing. Add the marshmallows and pineapple and fold in the whipped cream. Top with maraschino cherries, arranged in a design. Freeze.

FRENCH DRESSING

Alice Halberstadt

½ c. powdered sugar
½ c. white sugar
½ c. salad oil
½ c. vinegar

1 tsp. mustard
1 tsp. salt
1 tsp. paprika
4 T. catsup

Combine ingredients and beat until bubbles appear.

HOME MADE FRENCH DRESSING

Helen Calvert

1½ c. salad oil
1 c. sugar

1 c. catsup
1½ T. Worcestershire sauce
1 T. onion (grated)

Beat with electric mixer until oil is mixed in well. Makes 1 pt. This will keep several weeks in refrigerator.

BLEU CHEESE DRESSING

Mrs. J. R. Guessford

3 oz. pkg. cream cheese
½ c. crumbled bleu cheese

½ c. salad dressing
½ c. light cream
1 T. lemon juice

Soften cream cheese. Blend in bleu cheese. Gradually add salad dressing, cream, and lemon juice. Beat until smooth. Chill. Makes 1½ c. Delicious for topping on chilled cooked broccoli or hearts of lettuce.

SALAD DRESSING

Cora A. Utterback

Mix $\frac{1}{2}$ c. Mazola oil, and $\frac{1}{2}$ c. sugar. Add $\frac{1}{2}$ c. vinegar, mix, and add 1/2 c. chili sauce.

CREAMY MAYONNAISE

Mrs. R. B. Walkup

1 egg	$\frac{1}{2}$ tsp. salt
1 c. salad oil	1 T. sugar
2 T. flour	1 c. hot water
$\frac{1}{2}$ tsp. mustard	Vinegar

Beat egg, add salad oil gradually. Mix flour, mustard, salt and sugar with enough vinegar to make a paste. Add hot water and cook until thick. Beat into oil mixture.

CELERY SEED SALAD DRESSING

Mrs. Harry T. Watts

$\frac{1}{2}$ c. sugar	1 tsp. celery seed
1 tsp. salt	1 tsp. grated onion
1 tsp. dry mustard	(if desired)
4 T. vinegar (or 2 T. vinegar and 2 T. lemon juice)	$\frac{1}{2}$ pt. Wesson oil
	1 tsp. paprika

Mix dry ingredients well, add 1 T. vinegar. Add oil slowly while beating until there is a thick emulsion. Then add another spoon of vinegar. Oil can be added faster after emulsion is made. Continue beating, adding oil and vinegar alternately. (Add onion if desired — I never use it unless using dressing very soon). Should be clear and thick, and lastly add celery seed.

SALAD DRESSING FOR POTATO SALAD

Mrs. K. M. Hamilton

2 hard boiled eggs	1 tsp. prepared mustard
$\frac{2}{3}$ c. sour cream	$\frac{1}{2}$ tsp. celery seed
2 T. vinegar	$\frac{1}{3}$ c. sweet pickle relish
	2 T. mayonnaise

Remove yolks from the eggs. Dice the whites to add to the potatoes. Mash the egg yolks and mix with the sour cream; add the remaining ingredients. Mix well and add to the potatoes.

LEMON DRESSING

Avice Sloan

1 c. sugar	2 T. flour
2 eggs	1 T. butter
Salt	Juice of 1 lemon

Mix ingredients. Pour $1\frac{1}{2}$ c. boiling water over this mixture. Cook. Good over cakes, puddings, fruits, or fruit salads.

FRENCH DRESSING

Mrs. C. L. Farrell

$\frac{3}{4}$ c. catsup or chili sauce	$\frac{3}{4}$ c. sugar
1 c. Mazola oil	2 small onions, grated
$\frac{1}{2}$ c. sweet pickle juice	$\frac{1}{4}$ tsp. salt
	Garlic to suit

Combine in shaker or jar and mix well.

WES'S QUALITY FOODS

DANIEL'S MEATS

It's Our Pleasure To Serve You

4721 University

Phone CR 7-2667

GLENDALE FLORIST

FLOWERS

FOR ALL OCCASIONS

OPEN

Evenings • Sundays • Holidays

4817 University

Phone CR 7-6733

"MARKETS DESIGNED WITH YOU IN MIND"

YOU WILL ENJOY

DAHL'S

LOWER PRICES . . .

Not just today, but 365 days a year

CONVENIENT LOCATIONS

35th at Ingersoll — Beaver at Franklin — Cloverhills, West Des Moines

SOUPS

CREAM OF CARROT SOUP

Mrs. Fred Sutton

1½ c. grated carrots
(or grind in food chopper)
3 c. milk
½ c. light cream

1½ T. butter
1½ T. flour
½ small onion
1 tsp. salt
1 tsp. pepper

Combine carrots, milk, onion, salt and pepper in double boiler and cook over boiling water until done — 40 minutes. Remove onion, add butter and flour creamed together with seasoning and cook at least 10 minutes. Then add cream. Let stand a few minutes to reheat and serve.

COMPANY SOUP

Mrs. H. B. Wabshaw

1 pkg. dehydrated chicken-noodle soup mix
1 can cream of mushroom soup
1 chicken bouillon cube

1½ c. milk
¼ tsp. Worcestershire sauce
1/16 tsp. black pepper
Chopped parsley

Combine soup mix with 2 c. boiling water in kettle. Boil 10 minutes, stirring occasionally. Add mushroom soup, bouillon cube, and milk; heat. Add Worcestershire sauce and pepper. Serve with garnish of parsley. Pretzels make the ideal accompaniment with it. Makes almost 2 qts.

TOMATO CONSONNÉ

Mrs. H. B. Wabshaw

1 can consommé
1 can tomato juice

Unsweetened whipped cream
Chopped parsley

Heat 1 can consommé and equal amount of tomato juice to the simmering point. Pour into 4 soup bowls. Top each serving with unsweetened whipped cream with a sprig of parsley on top. Very good as a first course.

CREAM OF CHEESE SOUP

Mrs. P. E. Taylor

¾ c. celery chopped
1 T. minced onion
4 T. butter
3 T. flour

1½ c. top milk
½ small pkg. Velveeta cheese
2 c. chicken broth
Salt
Pepper

Cook celery and onion in small amount of water. Make cream sauce of butter, flour, and milk — cook until thick. Add cheese and stir until melted. Add chicken broth and stir until heated. Then add celery and onion and season to taste.

VICHYSSOISE

Mrs. K.M. Hamilton

¼ c. butter
2 c. chopped onion
4 medium potatoes
thinly sliced

1 qt. chicken broth
(2 14½ oz. cans)
½ tsp. salt
Dash of pepper
1 c. light cream

Melt butter in saucepan, add onion and cook until tender but not brown. Add potatoes, chicken broth, salt and pepper and simmer until vegetables are tender. Force through a food mill. Add cream and reheat. Sprinkle with chopped celery.

VEGETABLE SOUP

Mrs. Phil Armstrong

You can use either 8 oz. or 303 canned vegetables, depending on how many you want to serve. This also freezes well for a couple of weeks.

1 can Cool Spring Whole Kernel Corn	2 cans Allen's Tomatoes
1 can Cool Spring Cut Green Beans	1 lg. or 2 sm. onions (sliced, ringed or chopped) Sliced fresh carrots are good too.
1 can Cool Spring Cut Wax Beans	1 can onion soup or Lipton's onion mix
1 can Cool Spring Diced Carrots	1 can tomato soup, or better, tomato paste
1 can Cool Spring Sweet Peas Lima or Butter Beans	1 or 2 cans of water

First brown soup meat of your choice on both sides in a big kettle; then add some water and the vegetable juices only. Simmer until meat is fairly tender. Season with salt and pepper and add vegetables. Simmer for a few hours.

CREAM MONGOLE WITH CRAB

Mrs. Laval Hylbak

1 can condensed pea soup, undiluted	1 cup light cream
1 can condensed tomato soup, undiluted	1 to 2 tsp. Worcestershire sauce
1 cup water	1 can crab meat or lobster 3 T. butter

Add the water to soups and heat over low heat, stirring until mixture is smooth. Add seasonings and sugar; stir in cream slowly. Add pre-cooked crab or lobster meat and heat through. Add butter last and garnish with parsley sprigs.

OLD ENGLISH CHEESE SOUP

Chef Jewell
Hotel Fort Des Moines

1½ pt. strong chicken broth boiling, to which add:	
4 T. finely shredded carrots	½ T. salt
3 T. finely chopped onions	¼ tsp. paprika
3 T. finely chopped celery	¼ tsp. white pepper
	½ tsp. dry mustard

Cook above 40 minutes; just let simmer. Then add 1¼ pt. thin cream sauce. Keep boiling hot but do not boil. Then add:

1 tsp. minced pimiento	1 tsp. Worcestershire sauce
8 oz. sharp cheese, grated	2 T. chopped watercress or parsley

As the cheese melts, stir smooth; add correct seasoning.

To make Cheese Soup Cream Sauce: Melt 6 T. butter, add 6 T. flour, stir smooth and add 1¼ pts. boiling milk and whip smooth.

OLD FASHIONED POTATO SOUP

Mrs. Howard Sadler

1 large onion, sliced	2 tsp. salt
4 medium potatoes, sliced	3 T. butter
1 quart water	2 c. milk

Place all ingredients except milk in a pan and bring to a full boil. Add 2 cups noodles and cook until tender, stirring frequently to prevent sticking. Add milk, reheat, but do not boil.

FRANKLIN *Rexall* DRUG CO.

4944 Franklin

Phone BL 5-2165

Des Moines, Iowa

BUILDERS HARDWARE • HOUSEHOLD ACCESSORIES • PAINT

Stanley Hardware

EVERYTHING IN HARDWARE AND HOUSEWARES

DUPONT PAINTS — The finest in exterior and interior

Broken window and window screen service

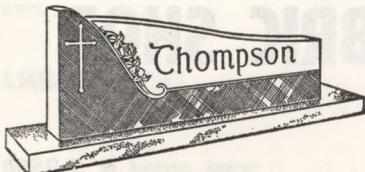
Full line of O. M. SCOTT SEED AND FERTILIZER

NORTHRUP-KING FERTILIZER

4715 University

Tel. BL 5-2129

DES MOINES - WINTERSET MONUMENTS INC.



Bob White

President

Tel. BL 5-4257

4819 University

Des Moines, Iowa

Tel. CR 7-4433

HEARD GARDENS

Wm. R. Heard

5715 Merle Hay Road

For Fine Quality Landscape Materials

Grays

CARPET FURNITURE

5035 Hubbell

AM 6-5165

"THE HOME OF ACRILAN CARPET"

Res. CH 7-6589

Office CH 4-0438

FRANCKE REALTY CO.

REALTORS

"Multiple Listing Exchange Member"

McNEAL OFFICE BLDG.

Suite 2
5731 URBANDALE AVE.

Compliments of

ROBINSON'S FABRIC SHOP

3015 MERLE HAY RD.

CR 9-9560

The Best in Hairstyling

Charles Beauty Salon

5 Skilled Beauticians

5709 Hickman Rd.

CR 9-9784

VEGETABLES

CREAMED CABBAGE

Mrs. Ralph Walkup

Boil for 15 minutes in an open kettle 2 lb. cabbage, 2 qt. water, 1 tsp. baking powder, drain. Heat $\frac{1}{2}$ pt. cream and lump of butter and pour over cabbage. Serve while hot.

SOUTHERN RICE

Mrs. Harvey C. Neal

Melt 1 stick of butter or margarine in skillet or dutch oven and add 1 c. raw rice. Brown rice until lightly toasted. Add 2 cans of beef broth or consomme and 1 c. sliced drained mushrooms. Put in covered casserole or leave in dutch oven and bake 1 hour at 350 degrees. Don't stir the mushrooms. Let them arrange themselves on top.

CUKES AND CREAM

Mrs. Roland Myers

3 big cucumbers	1 $\frac{1}{2}$ T. dill (fresh or dried)
1 c. sour cream (commercial)	3 tsp. salt
3 T. minced chives or green onion tops	Dash pepper
	Dash Tabasco
	6 T. vinegar

Peel and slice thin the cucumbers. Add other ingredients in order given. Mix and chill in covered dish at least an hour, all day is all right. At serving time lift with slotted spoon so they won't be too juicy. The sour cream sauce makes a good dressing on head lettuce.

POTATO PUFFS

Gladys Maynard

1 $\frac{1}{2}$ c. mashed potatoes	$\frac{1}{4}$ c. milk
1 egg yolk	3 T. melted shortening

Beat together until light and then fold in carefully one stiffly beaten egg white. Drop by spoonfuls on a greased baking sheet. Bake in hot oven 15 minutes or until golden brown.

CARROT RING

Mrs. Emma Bowlsby

$\frac{3}{4}$ c. fat	6 carrots, ground
$\frac{1}{2}$ c. brown sugar	1 $\frac{1}{2}$ c. flour
1 egg	$\frac{1}{2}$ tsp. soda
1 T. water	1 tsp. baking powder
	Nutmeg to taste

Mix and bake in angel food cake pan at 350 degrees for $\frac{1}{2}$ hour.

CORN SOUFFLE

Mrs. Erwin W. Jones

1 can creamed style corn	1 T. sugar
$\frac{1}{2}$ c. cracker crumbs	1 tsp. salt
1 T. flour	Dash of pepper
$\frac{1}{2}$ tsp. baking powder	$\frac{1}{4}$ c. sweet cream
	2 eggs well beaten

Sift flour, baking powder, sugar, salt, and pepper. Mix in order given. Bake in a greased casserole about $\frac{1}{2}$ hour in a moderate oven.

SWEET POTATOES

Bake 6 sweet potatoes with shells on. Hull out. Mix juice of 1 orange, 1 c. shredded pineapple, seasoning, and $\frac{1}{4}$ c. nuts. Place in buttered baking dish. Cover and heat for 10 minutes.

Mrs. Ralph Walkup

GLAZED SWEET POTATOES

Mrs. Earl R. Monson

8 medium sweet potatoes
1 tsp. salt
 $\frac{1}{4}$ c. butter or margarine
 $\frac{1}{4}$ c. dark corn syrup

$\frac{1}{4}$ c. water
 $\frac{1}{2}$ c. light brown sugar, packed
1 tsp. salt
1 tsp. mace
 $\frac{1}{3}$ c. slivered almonds

Cook potatoes with 1 tsp. salt in one inch boiling water, covered, for 25 minutes. Drain and peel. Or use canned sweet potatoes, in which case skip this first stage. Place in large skillet, dot with butter, drizzle on syrup. Sprinkle with water, brown sugar, 1 tsp. salt, mace. Heat thoroughly turning occasionally. Add almonds, cook 2 minutes while spooning syrup over potatoes. Makes 8 servings.

VEGETABLE CASSEROLE

Mrs. Virgil Griffith

1 pkg. frozen broccoli
1 pkg. frozen green beans
1 pkg. frozen cauliflower

1 can mushroom soup
1 soup can of milk
Salt and pepper to taste
American cheese slices

Leave frozen vegetables at room temperature until they defrost enough to separate. Combine them in a shallow casserole and sprinkle with salt and pepper to taste. Dilute soup with milk and pour over vegetables. Place cheese slices over entire surface and bake in moderate oven 30 minutes or until vegetables are tender and cheese melts down and through the vegetables.

GREEN BEANS, SWISS STYLE

Mrs. Edw. D. Smith

2 T. butter or margarine
2 T. flour
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 tsp. sugar
 $\frac{1}{2}$ tsp. grated onion

1 c. sour cream (commercial)
4 c. drained, cooked green beans, sliced lengthwise
 $\frac{1}{2}$ lb. processed Swiss cheese
2 c. corn flakes
2 T. melted butter or margarine

Melt butter, stir in flour, salt, pepper, sugar, and onion. Add sour cream gradually, stirring constantly. Cook until thickened. Fold in green beans. Heat thoroughly. Pour into greased $1\frac{1}{2}$ qt. casserole. Grate cheese and sprinkle over beans. Put buttered corn flakes on top. Bake at 400 degrees about 20 minutes. Yield 6 to 8 servings. You can substitute 3 packages frozen French style beans for this recipe and it will serve 8.

GREEN BEAN CASSEROLE

Mrs. Jerry H. Howlett

1 can green beans (or fresh)
1 can mushroom soup

1 onion cut in rings
 $\frac{3}{4}$ c. cheese

Bake at 350 degrees 30 to 45 minutes. (Until cheese is well melted).

BEAN SPROUTS SAUTE'

Mrs. Gordon B. Randall

1 lb. fresh bean sprouts
(or canned)
1 c. finely shredded fresh
pork or chicken

1/2 tsp. salt
2 T. Soy sauce
1/2 c. finely shredded onion
1 T. finely shredded fresh
ginger

Wash bean sprouts if fresh ones are used and dry on cloth. Heat 4 T. bacon fat in skillet over high heat until it starts smoking. Add onion and meat. Stir for 3 minutes. Add Soy sauce and stir for 1 minute. Add other ingredients and stir for 5 minutes. Add a little cornstarch if needed to thicken.

JIFFY BAKED BEANS

Mrs. Justin Brown

2-16 oz. cans pork and beans
1/4 c. brown sugar
1/2 tsp. dry mustard

1/2 c. catsup
4 slices bacon cut
in inch strips
1/2 c. onion slices

Place in quart casserole and bake one hour at 350 degrees.

ONION BEAN BAKE

Verda Simon

1 1/2 c. onion rings
2 one lb. cans (4 c.)
pork and beans

1/2 to 3/4 c. brown sugar
1 tsp. dry mustard
6 slices bacon, cut in pieces
1/2 c. catsup

Mix 1 c. onion rings with beans. Pour half of the mixture in 1 1/2 qt. dish. Combine sugar, mustard and sprinkle half over beans. Add remaining beans. Top with rest of sugar mixture, bacon, and catsup. Scatter reserved onions over the top. Cover and bake in slow oven for 2 hours. Uncover and bake 1/2 hour longer.

ASPARAGUS AND SPAGHETTI

Mrs. Austin Colony

1 1/2 c. spaghetti (small pieces)
1 pt. canned or cooked asparagus
2 T. flour
1 c. milk

2 T. butter
3 to 4 drops Tabasco or
Worcestershire sauce
1 c. buttered bread crumbs

Cook spaghetti in boiling, salted water, drain. Drain liquid from asparagus. Prepare sauce from butter, flour, liquid and milk, add seasoning. Put layer of cooked spaghetti in flat bake dish, a layer of asparagus, pour sauce over and cover with buttered crumbs. Bake 30 minutes at 350 degrees.

BAKED PEAS

Mrs. J. H. Vance

1 can peas
1 can mushrooms

1/2 c. processed cheese spread
1 egg, beaten
1 small onion minced

Place drained peas and mushrooms in shallow baking dish; mix cheese, 1 T. liquid from mushrooms, beaten egg and minced onion. Pour topping over peas. Bake 30 minutes at 350 degrees. 4 servings.

GREEN BEAN CASSEROLE

Mrs. Virgil Griffith

1 can string beans (drained)
2 T. diced onion
1 T. sugar

3 T. salad oil
1 to 2 T. vinegar
2 to 3 T. pickle relish
Salt and pepper to taste

Marinate for several hours. Heat and serve.

LEBANESE GREEN BEANS

Mrs. E. A. Rensch

2 lbs. fresh green beans
2 c. water
1 tsp. salt
1 lb. chopped veal or pork
1 medium onion, diced

2 T. bacon drippings
1 can tomato paste
1/2 tsp. cinnamon
Dash pepper
2 medium potatoes,
diced (optional)

Clean and stem beans. Add water and salt. Cook covered while you saute' meat and onion in bacon drippings. Add tomato paste and seasonings, mix, then pour over beans in kettle. Cover and cook for 30 min. or until beans are done. If potatoes are desired add 10 minutes before beans are done. This recipe, without potatoes, is sometimes served over cooked rice. Add a tossed salad and you have a well-balanced meal.

FRENCH GREEN BEANS

Mrs. Richard Mann

Drain 1 c. French green beans or use 1 pkg. frozen beans, drained after cooking. Place in buttered quart casserole. Add 1 can mushroom soup, few grains of garlic salt and mix. Cover with Velveeta cheese slices. Sprinkle buttered bread or cracker crumbs over top. Bake 30 minutes at 350 degrees. (For crumbs, melt a lump of butter in a skillet and break a piece of bread into small pieces and fry until crisp). Serves six.

BAKED BUTTER BEANS

Mrs. C. W. Haworth

2 c. cooked lima beans,
lightly salted
1 1/2 c. white sauce (seasoned)
1/2 c. or 1 small can
chopped pimiento

1 c. grated or thinly
sliced cheese
2 T. catsup

Pour in baking dish, cover with fine bread crumbs, over which you pour 2 T. melted butter. Bake until lightly brown.

LIMA BEAN — CARROT CASSEROLE

Mrs. Glenn Lamb

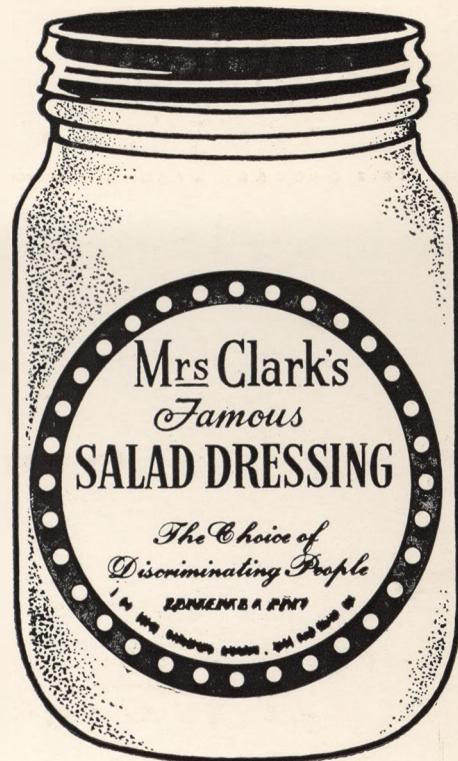
2 c. cooked lima beans
1 c. grated carrots
1 medium onion, diced
1 c. tomato juice

1 T. white corn syrup
1/2 tsp. salt
2 T. butter
1/8 tsp. pepper
1/2 c. grated cheese

Use fresh, frozen or dried lima beans for this colorful casserole. If using frozen lima beans, do not precook them before putting into casserole. Combine vegetables, tomato juice, syrup, and seasonings. Dot the butter through the ingredients. Place mixture in a greased casserole. Sprinkle grated American cheese over top and cover casserole. Bake at 350 degrees for 45 minutes. Remove cover for last 5 or 10 minutes of baking so mixture will be delicately browned on top. Serves 4.

TX915.2
1153
B6628X
1958

THE
FAVORITE
THE
BEST
MRS. CLARK'S
DRESSINGS



ALSO:

- FRENCH
- ROQUEFORD
- THOUSAND ISLAND
- TARTAR SAUCE

at all leading stores

Mrs. Clark's Foods Inc.

Des Moines, Iowa

Inspiration Press

1812 CROCKER STREET · DES MOINES 14 · IOWA

RND

PHONE CH 3-4754

BOOK STORE

*We Specialize in Quality Printing for Churches, Church
Organizations, Individuals, Clubs etc.*

ESTIMATES GLADLY GIVEN

We invite you to visit our

BOOK STORE

One of the most beautiful well-stocked Book Stores in the
Mid-west

- BIBLES, BOOKS, CHURCH and
SUNDAY SCHOOL SUPPLIES
- SACRED RECORDS for HI FI
AND THE NEW STEREOPHONIC

CONVENIENT PARKING

THIS BOOK PRINTED BY INSPIRATION PRESS