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Recipes

Confectionery

Cracker Jacks: 8 to 10 quarts of popcorn; 1/3 cup molasses; 1 tsp. vanilla; 1 cup sugar; 1/3 cup boiling water; 1 tablespoon vinegar; 1/2 tsp. cream of tartar; 1 tbsp. butter; small pinch of soda.

Add cream of tartar when it begins to boil; add soda when done. Boil until hard when tried in cold water. —**Mrs. Deo V. Butler.**

Fudge: 2 c. white sugar; 2 c. brown sugar; 1 c. white syrup; 1 c. cream; 2 tbsp. cocoa.

Boil until forms soft ball in water. Leave cocoa out for fudge roll and add 1 cup nuts and 1 cup dates, 1 cup cocoanut.

—**Gladys Wilson.**

Peanut Brittle: Boil until it hairs, 2 cups sugar, 1 cup syrup, 1/2 cup water. Add 2 cups raw peanuts. Stir over a very hot fire until syrup is a light golden brown. Add 1 tablespoon butter. Remove from fire and stir in gently 1 level teaspoonful soda. Pour on large platters to make 1/4 inch thick. Let cool and crack in pieces. —**Mildred Thompson.**

Velvet Fudge: Mix two cups sugar, 3 tbsp. cocoa and 1 cup milk. Add 3 tbsp. butter without stirring, until mixture forms a soft ball when tried in cold water. Remove from fire, add 1 tsp. vanilla and set aside to cool. When cool beat mixture until it begins to keep its shape. Add 1 cup nuts. —**Mildred Thompson.**

Nut Bars (Candy): Centers—3 cups seedless raisins; 1/4 cup fondant; 3/4 cup nut meats.

Caramel—2/3 cup sugar; 1/2 cup white syrup; 1 1/4 cup cream; 1 1/2 T. butter; 1/4 t. salt; 1/2 t. vanilla.

Coating—1 lb. chopped walnut meats.

To make centers: Put raisins and nut meats thru food chopper, using fine cutter. Flavor part with almond and the rest with grated orange peel. Form into small balls, using not more than a teaspoonful for each.

To make caramel: Cook together sugar and syrup and half the cream to a good boil, then add remaining cream and butter. Stir constantly to keep from burning. Cook until it forms a medium hard ball when tested in cold water (240 degrees F.). Remove from fire, add salt and vanilla, and set in a pan of hot water off the fire. Dip the centers into the hot caramel one at a time, lifting each out and putting it in a pan containing chopped nuts. With the fingers help it collect the nuts and then place on oiled paper to harden.

—**Dorothy Moulton.**

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Pop Corn Balls: 1½ cup shelled pop corn; 1 c. sugar; ½ c. water; 1 teaspoon vanilla and 1 teaspoon vinegar; add 2 tablespoons molasses; ½ t. salt; butter size of hen egg.

Boil until brittle in cold water.

—Florence Bacon.

PASTRIES

Cakes, Pies, Cookies, Etc.

Tomato Soup: ½ bu. tomatoes; 1 med. size bunch celery; 14 bay leaves; 10 large onions; 50 whole cloves; 4 med. green peppers.

Cook well and put through sieve.

Make sauce of: 2 cups flour; 2 cups brown sugar; ½ cup salt; ½ lb. butter—and chicken tomato mixture. Seal while boiling hot in sterilized jar. Dilute soup one-half with either water or milk when ready to serve.

—Elsie Winch.

Tomato Juice: Wash and remove all bad spots from 2 quarts of ripe tomatoes; 1 cup celery; ½ cup onion; ¼ large pepper; 2 bay leaves; 2 tablespoons sugar.

Cook well; put through sieve; seal hot in sterilized jars; salt to taste.

Plain Waffles: 2 cups flour; 2 cups milk; 2 eggs beaten separately; 3 tsp. baking powder; teaspoon salt; 4 tbsp. melted butter.

Sift flour, salt and baking powder into mixing bowl. Beat yolks well and add milk and beat, adding this to the flour, slowly beating until smooth, then add melted butter and stiffly beaten egg whites.

—Pearl Wilson.

Devils Food Cake: 2 cups sifted flour, 1 tsp. soda, ½ tsp. salt, ½ cup butter or lard, 1½ cup sugar, 3 eggs, ½ cup sour milk, 2 heaping tbsp. cocoa, 2 tbsp. sugar, ½ cup boiling water.

Mix as for any plain cake, adding chocolate mixture with flour and milk.

—Dorothy Sill.

Frosted Creams: ½ cup sugar; ½ cup butter; 1 cup sour milk; 2 eggs; 1 cup molasses; 1 tablespoon soda; 1 tablespoon cinnamon; 3 cups flour.

Mix and spread in flat pans. When done frost with either boiled or powder sugar frosting.

—Mrs. Tom Wilson.

Burnt Sugar Cake: Beat 2 eggs in a bowl, add 2 cups sugar, 1 cup sour cream, 1 tbsp. burnt sugar, 1 tsp. vanilla and a pinch of salt. Mix well. Sift 2 cups flour with tsp. soda and add to above mixture. Mix in well. Bake in loaf or layers in 350 degree oven.

—Dorothy Sill.

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Frosted Creams: 1 cup sugar; 1 cup molasses; $\frac{1}{2}$ cup butter; 1 tsp. soda; 1 tsp. cinnamon; 2 cups flour; 1 cup sour buttermilk. Just stir up ingredients, but have only $\frac{1}{2}$ inch thickness in pan. Cool and frost.

—Hazel Saathoff.

Apple Sauce Cake (Sugarless): 2 $\frac{1}{4}$ c. flour, 1 t. soda, 1 t. cinnamon, $\frac{1}{2}$ t. nutmeg, $\frac{1}{2}$ t. cloves, 1 t. salt, $\frac{1}{2}$ c. lard, 1 egg, 1 c. molasses, 1 c. apple sauce, 1 c. raisins.

Cream lard and molasses and beat vigorously. Beat egg into mixture. Sift dry ingredients, add to creamed mixture; add raisins. Bake 45 min. at 350 degrees.

Devils Food Cake: Use large cup syrup; 2 eggs well beaten; $\frac{1}{2}$ cup sugar; 1 cup corn syrup (light or dark); 1 cup sour cream, add 1 tsp. soda; $\frac{1}{2}$ cup Hershey cocoa, fill cup with boiling water, stir and add 1 tsp. soda; 1 tsp. vanilla; 2 level cups flour. Bake in oven at 350 degrees.

—Ione Thompson.

White Cake: 1 $\frac{1}{2}$ c. sugar; $\frac{1}{2}$ c. shortening; 1 c. water; 2 $\frac{1}{2}$ c. flour; 2 tsp. baking powder; 1 tsp. vanilla; 3 egg whites.

Cream shortening, add sugar gradually. Sift flour once, then measure. Sift together with baking powder and pinch salt three times. Add flavoring, then egg whites, not beaten too stiff. Bake in layers at 375 degrees for 30 minutes.

—Opal File.

Apple Sauce Cake: 1 cup sugar; $\frac{1}{2}$ cup fat (any kind); 1 tsp. cinnamon; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ cup chopped walnuts; 1 cup raisins; 2 tbsp. warm water; 1 tsp. soda; 2 $\frac{1}{4}$ cups flour; 1 $\frac{1}{2}$ cup applesauce.

Cream sugar and fat, add applesauce, salt, cinnamon, walnuts, dissolve soda in warm water and add. Sift flour several times and add last.

—Mrs. Hazel Saathoff.

White Caramel Cake: $\frac{1}{2}$ cup butter or lard; 1 $\frac{1}{2}$ cup sugar; 4 egg whites; 2 $\frac{1}{2}$ cups flour; 1 cup water; 2 tsp baking powder; 1 tsp. lemon extract; 1 tsp. vanilla extract.

Mix whichever method you prefer.

—Dora Dighton.

Chocolate Ice Box Cake: 2/3 cup butter; 1 $\frac{1}{2}$ cups sifted powder sugar; 2 oz. semi-sweet chocolate; 2 egg yolks, beaten; $\frac{1}{4}$ tsp. almond extract; $\frac{1}{4}$ tsp. vanilla extract; 2 egg whites, beaten stiff; lady fingers or cookies.

Cream butter and add the sifted powder sugar, add the well beaten egg yolks, mix well. Add melted chocolate, which has been cooled slightly. Add extracts and fold in the stiffly beaten egg whites. Line bottom and sides of pan with split lady fingers or crushed cookie crumbs. Then pour chocolate over lady fingers or cookies. It is very good to add cocoanut or nuts. Put in refrigerator to chill over night. Serve with whipped cream.

—Mrs. Tom Wilson.

Crushed Banana Cake: 1 $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup butter; 3 or 4 bananas, crushed; 3 egg yolks; 4 large tbsp. sour cream; 1 tsp. soda, level; 1 tsp. baking powder; 2 cup cake flour; 3 egg whites, beaten and folded in last.

—Mrs. Tom Wilson.

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Chocolate Angel Food: 11 egg whites; 1½ tsp. cream tarter; 1½ cups sugar; ¼ cup cocoa; ¾ cup cake flour; 1 tsp. vanilla.

Sift ½ cup of the sugar with the flour several times. Sift the other cup of sugar with the cocoa. Beat eggs until creamy, then add cream tarter. Beat until stiff like angel food. Add pinch of salt. Add sugar and cocoa mixture, then fold in the flour. Add vanilla. Bake 1 hour in angel food pan.

—Mrs. Tom Wilson.

Marachino Cherry Nut Cake: 2¼ cups sifted cake flour; ½ tsp. salt; 3 tsps. baking powder, sifted with the flour; ½ cup shortening; 1 cup sugar; ½ cup milk; ¼ cup marachino cherry juice; 16 marachino cherries.

Cream sugar and shortening, then add liquid. Cream together, add flour and baking powder. Last add ½ cup nut meats and cherries. Bake in two layers 30 minutes. Put together with either boiled frosting or powder sugar. Add some cherry juice and several cherries cut fine.

—Mrs. Tom Wilson.

Ice Box Dessert: Mix ¼ lb. marshmallows with 1 cup shredded pineapple. Let stand 1 hour, then mix in 1 cup whipped cream, ½ cup marachino cherries, quartered. Add 1½ tbsp. powder sugar. Mix in small angel food cake torn in pieces, spread in pan and let stand in refrigerator over night. May be cut in squares or served in sherbert glasses.

—Mrs. Tom Wilson.

Peanut Butter Cookies: 1 cup shortening; 1 cup white sugar; 1 cup brown sugar; 2 eggs; ½ cup peanut butter; 2½ cups flour; 4 tsp. baking powder; ½ tsp. salt; 1 tsp. vanilla.

Cream shortening and sugar. Add eggs, peanut butter, salt, vanilla and mix well. Add sifted flour and baking powder. Roll in balls and press down with fork. Bake in 375 degree oven until light brown.

—Hazel M. King.

Soft Chocolate Frosting: 4 squares unsweetened chocolate; 1¼ cups cold milk; 4 T flour; 1 cup sugar; 2 T butter; 1 t. vanilla.

Add chocolate to milk and beat. Beat smooth. Sift flour with sugar, add a small amount of chocolate mixture, stirring smooth. Return to pan, cook until thickened, add butter and vanilla. Cool and spread on cake. All measurements are level.

—Dora Winch.

Recipe for Quarreling: Take a root of sassafras and steep in a pint of water and put in a bottle and when your husband comes in to quarrel, fill your mouth with it and hold until he goes away. This is a sure cure.

—Mrs. Tom Wilson.

Best Ever Syrup Chocolate Cake: 1 cup corn syrup (either light or dark; ½ cup shortening, any kind; ½ cup cocoa; 1 egg; ¼ tsp. salt; 1 tsp. soda; 1 tsp. vanilla; ½ cup sweet milk; 1½ cup cake flour; ½ cup boiling water.

Cream shortening well, add syrup. Stir well, add cocoa and beat until creamy. Add egg, well beaten. Stir well again. Sift flour and salt and add alternately with milk. Add soda dissolved in boiling water. Put in any shape pan. Bake 40 min.

—Mrs. Tom Wilson.

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Pecan Pie: One cup pecans; 3 eggs; $\frac{1}{2}$ cup sugar; 1 cup dark brown corn syrup; $\frac{1}{8}$ tsp. salt; 1 tsp. vanilla; $\frac{1}{4}$ cup melted butter or other fat. Beat the eggs and the sugar and the syrup. Then add salt and vanilla, and last the melted butter. Place the pecans in the bottom of an unbaked pie crust. Add filling and bake slowly in a moderate oven 350 degrees for 50 or 60 minutes.

—Mrs. Tom Wilson.

Fudge: 2 cups white sugar; 2 cups brown sugar; 1 cup syrup; 1 cup cream; 2 T cocoa.

Blend all ingredients and let stand until dissolved. Place in stove, cover until the mixture comes to a full rolling boil. Finish uncovered with stirring. Cook to soft ball stage in cold water. Remove from heat, add 1 tsp. vanilla. Let cool until lukewarm, then beat until creamy.

—Dora Winch.

Borden's Sweet Milk Frosting: 2 squares (2 oz.) unsweetened chocolate; 1 $\frac{1}{3}$ (15 oz. can) Borden sweet condensed milk; 1 tbsp. water.

Melt chocolate in top of double boiler. Add sweetened milk and stir over rapidly boiling water 5 min. until thick. Remove from heat. Add water. Cool. Spread on cold cake. Makes enough for a big loaf or 3-layer cake.

—Pauline Thompson.

Ginger Creams: $\frac{2}{3}$ cup shortening; 1 cup brown sugar; 1 cup molasses; 2 eggs; 1 cup warm water; $\frac{1}{2}$ t. soda; $\frac{1}{2}$ t. cinnamon; 1 t. ginger; $\frac{1}{2}$ t. salt; 4 cups flour (or a little less).

Cream shortening and sugar. Add molasses and eggs and mix thoroughly. Add soda dissolved in warm water. Sift dry ingredients with three cups of flour and keep adding flour until a stiff batter is formed. Spread one-fourth inch in thickness on a greased cookie sheet and bake in a 375 degree oven for 15 minutes. Ice thinly and cut in 2 inch squares.

—Hazel M. King.

Boston Cream Pie: 3 eggs; 1 cup sugar; $1\frac{1}{2}$ cup sifted flour; 1 tbsp. baking powder; 2 tbsp. milk.

Bake in two layers in a very hot oven.

Filling: 1 pint milk; 1 cup sugar; $\frac{1}{2}$ cup flour; 2 eggs.

Mix sugar and flour and beaten eggs together and then pour into boiling milk. Flavor to suit taste. You can sprinkle with a little sugar or cocoanut or jelly.

—Mrs. Tom Wilson.

Chocolate Chip Pie: 13 graham crackers, rolled fine; $\frac{1}{4}$ cup sugar; 4 tbsp. butter.

Mix together. Line pie dish. Save some cracker crumbs for top of pie.

Filling: 25 marshmallows; $\frac{1}{2}$ cup milk; $\frac{1}{8}$ tsp. salt; 2 oz. semi-sweet chocolate, chipped; 1 cup whipped cream; 1 tsp. vanilla. Melt marshmallows in milk in double boiler and cool. Add whipped cream, salt and vanilla, and chipped chocolate. Pour in graham cracker crust. Chill over night.

—Mrs. Tom Wilson.

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Whipped Cream Cake: 3 egg whites, beaten stiff; 1 cup whipped cream; $\frac{1}{2}$ cup cold water; 1 tsp. vanilla; $1\frac{1}{2}$ cups sugar; 2 cups flour; 3 tsp. baking powder; $\frac{1}{4}$ tsp. salt.

Fold beaten egg whites and whipped cream. Add water and vanilla. Sift dry ingredients together, add to cream mixture. Bake in two layers.

—Mrs. Deo V. Butler.

Butterscotch Frosting: 1 cup brown sugar; 3T shortening; $\frac{1}{4}$ t. salt; 2 T butter.

Place in pan and boil, stirring. Add $\frac{1}{4}$ cup milk and boil three minutes. Take from stove and add $1\frac{1}{4}$ cup sifted powdered sugar and beat until thick. All measurements are level. —Dora Winch.

Chess Pie: 1 unbaked pie shell; $\frac{1}{2}$ cup shortening; 3 eggs; 1 cup sugar; $\frac{1}{4}$ t. salt; 1 cup chopped nuts; 1 cup seedless raisins.

Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well. Blend in nuts and raisins, add 1 t. vanilla. Pour into unbaked pie shell. Bake in oven 350 degrees for 45 minutes. Serve hot or cold.

—Dora Winch.

Raisin Cream Pie: 2 cups milk; 2 egg yolks; 1 cup raisins, soaked over night and then simmer; $\frac{1}{2}$ cup syrup; $\frac{1}{4}$ cup sugar; 2 tbsp. corn starch; 1 tbsp. butter.

Pour into baked pastry shell. Cover with meringue made of 2 egg whites and 2 tbsp. sugar.

—Mrs. Deo V. Butler.

Pumpkin Pie: 1 cup sugar; 1 tsp. ginger; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. salt; $1\frac{1}{2}$ cups strained pumpkin; 2 eggs; $1\frac{1}{2}$ cups milk; $\frac{1}{4}$ tsp. nutmeg.

Mix sugar, cinnamon and salt together until there are no lumps. Then add to the pumpkin and mix thoroughly. Beat the eggs until light and add to this mixture. Add the milk last. Mix well and pour into a pastry shell. Sprinkle $\frac{1}{4}$ tsp. nutmeg on top. Bake in a hot oven for 10 min., then reduce heat and cook until done.

—Dora Dighton.

Graham Cracker Pie: 13 graham crackers (rolled fine); 1 cup sugar; 1 tsp. baking powder; $\frac{1}{2}$ cup dates (seed and cut fine); $\frac{1}{2}$ cup nuts; pinch salt; 3 egg whites (beaten, added last).

Mix altogether and put in greased pie pan and bake in a moderate oven until brown. Serve with whipped cream.

Apple Pandoudy: 7 or 8 apples; $\frac{1}{2}$ cup sugar; $\frac{1}{4}$ tsp. cinnamon; $\frac{1}{4}$ tsp. nutmeg; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ cup light molasses; $\frac{1}{4}$ cup water; 3 tbsp. butter.

Line deep pan with pie crust and sliced apples. Cover with sugar mixed with the spices. Add rest of ingredients. Top with pie crust. Bake in hot oven 425 degrees F. for 45 min. Reduce to slow 325 degrees heat. Bake until apples are tender. Serve with cream.

—Minnie Moulton.

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Shoo-fly Pie: One 9-inch pie shell; $\frac{3}{4}$ cup molasses; $\frac{3}{4}$ tsp. soda; $\frac{3}{4}$ c. boiling water; $2\frac{1}{4}$ cups flour; 6 tbsp. shortening; $\frac{3}{4}$ cup brown sugar; $\frac{3}{4}$ tsp. cinnamon.

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Pecan Pie: 3 eggs, slightly beaten; 1 cup Karo; $1/8$ tsp. salt; 1 cup sugar; $2/3$ cup pecan meats; 1 tsp. vanilla.

Mix together all ingredients, adding nut meats last. Pour in 9-inch pie plate lined with pie crust. Bake in slow oven until silver knife blade inserted in center of filling comes out clean.

—Mildred Thompson.

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Apple Rings: Core but do not peel fine red apples and slice them crosswise in quarter inch slices. Cover with a syrup made of 1 c. sugar to $\frac{1}{2}$ cup water, 1 T. red coloring (or 10c worth of red cinnamon drops) and bring slowly to boiling point. Do not boil as apples may go to pieces; when apples can be pierced with a toothpick, remove from fire and let stand in syrup to absorb sweetness and color. Serve them around the edge of a platter of roast pork, pork chops, sausages, etc.

—Hazel Saathoff.

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Date Pudding: 1 cup sugar; $\frac{1}{2}$ cup butter; 1 cup dates; 1 cup walnuts; 1 t. soda; 1 cup boiling water.

Stir together and let cool; then add $1\frac{3}{4}$ cup flour and 1 t. baking powder. Bake 15 min.

—Hazel Keith.

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Steam Pudding: 1 egg well beaten; add 1 cup sour cream with 1 tsp. soda; 1 cup molasses; spk. salt; 2 cups flour. Mix in order and steam 1 hour.

Sauce for Pudding: Put $\frac{1}{2}$ cup butter, 2 rounding tbsp. flour and 1 cup sugar on back of stove. Stir occasionally until a deep brown. Add 2 cups hot water, $\frac{1}{4}$ tsp. nutmeg; 1 tbsp. vinegar.

—Ione Thompson.

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Date Pudding: 1 T. butter; 1 egg; 1 cup dates; $1\frac{1}{2}$ cup flour; $\frac{1}{2}$ t. vanilla; 1 cup sugar; 1 cup hot water; 1 t. soda; $\frac{1}{2}$ cup nut meats.

Cream butter, add sugar, cream well. Add unbeaten egg. Beat well. Add soda to hot water, pour over dates and let cool. Add flour and date mixture alternately. Add vanilla. Bake 35 min. in moderate oven. Serve with whipped cream.

—Dorothy Sill.

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Pecan Pie: 1 cup light corn syrup; 3 tablespoons sugar; 1 tablespoon butter; 2 eggs slightly beaten; 1 teaspoon vanilla; 1 cup nut meats.

Mix syrup, sugar and butter. Heat just to boiling point. Add slightly beaten eggs. Add vanilla and nuts. Line an 8-inch pan with pie pastry, pour in filling. Bake in oven (450) 10 minutes. Reduce heat (325), continue baking 30 minutes.

—Minnie Moulton.

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Raisin Pie: Wash $\frac{1}{2}$ cup raisins, put on to boil with 1 cup syrup, light or dark, and $\frac{1}{2}$ cup of water. Boil until raisins are done, then add $\frac{1}{2}$ cup apricot butter, 1 tbsp. butter. Put between crust and bake.

—Pearl Wilson.

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HOPKINTON

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Lemon Pie: (Makes two pies). 2 cups boiling water; 4 tablespoons cornstarch: put in top of double boiler; 4 egg yolks (whites for top); 2 cups sugar (scant); juice of two lemons and rind of one, lump of butter: add last.

Make paste of cornstarch and cold water, add boiling water. While this is cooking take egg yolks and sugar, make paste and add to above. Let cook, last add juice, rind and butter.

—Mildred Thompson.

Custard Pie: 5 eggs; $\frac{1}{4}$ cup sugar; 3 cups rich milk; $\frac{1}{2}$ tsp. salt; 1 tsp. vanilla; 1 tsp. nutmeg.

Beat eggs only until well mixed, add sugar and rest of ingredients. Pour in unbaked pie shell and sprinkle with nutmeg. Bake in quick oven for 10 min. Then finish in slow oven for 40 min. Let cool slightly and then grate $\frac{1}{2}$ square chocolate and spread lightly.

Butter Scotch Pie: 1 $\frac{1}{2}$ c. brown sugar; $\frac{3}{4}$ c. cake flour; $\frac{1}{4}$ tsp. salt.

Mix the above ingredients. Add to this 2 c. milk, let come to a boil. When cooked add 2 egg yolks beaten after taken from stove. Add 1 tsp. vanilla, 2 tbsp. butter and $\frac{1}{4}$ c. nut meats. Top with meringue and brown in oven.

—Florence Bacon.

Graham Cracker Dessert Pie: 18 graham crackers (roll); $\frac{1}{2}$ c. melted butter: mix and line pie pan, save $\frac{1}{2}$ c. for top; $\frac{1}{2}$ c. melted butter. Cook: 1 c. sugar, 4 tbsp. cornstarch, cool; 1 c. water. When cool add: 1 c. crushed pineapple; 2 egg whites (beaten stiff).

Pour into pie pan and cover with remaining $\frac{1}{2}$ c. crumbs. Chill in ice box or refrigerator. Cut and top with whipped cream. This is nice when you want pie and don't want to start up oven on hot days.

Burnt Sugar Cake: 1 c. sugar, 1 c. butter, whites of two eggs beaten, 1 c. milk, 2 c. flour.

Beat 5 minutes, then add 2 tbsp. burnt sugar, 1 tsp. vanilla, yolks of 3 eggs. Beat again. Add $\frac{1}{2}$ c. flour, 2 tsp. baking powder. Beat, bake and frost.

Frosting: 1 $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. water, 2 tbsp. burnt sugar.

Boil until threads, then add to whites of 2 beaten eggs.

—Pearl Wilson.

Marshmallow Cream: 1 cup white corn syrup, 1 egg white, beaten, 1 tsp. gelatin, softened in 2 tbsp. water.

Cook syrup and 2 tbsp. water till firm ball stage when tested in cold water. Pour over beaten egg white. Add softened gelatin and 1 tsp. vanilla. Beat until light. Put in jar. Use any time to frost, rolls or cake.

—Minnie Moulton.

Graham Cracker Cake: 1 cup sugar, 1-3 cup butter, 1 cup milk, 1 cup graham cracker, roll and sift, 1 cup flour, 2 tsp. baking powder, 1 tsp. vanilla, whites of 4 eggs, add last. —Neva Thompson.

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Ice Box Checkerboard Cake: $\frac{1}{2}$ cup butter, 1 cup powdered sugar, cream; add 4 egg yolks; 1 tsp. vanilla; 4 egg whites beaten stiff; 4 tbsp. granulated sugar; $\frac{1}{2}$ cup chopped cocoanut; $\frac{1}{2}$ cup nuts; 6 tbsp. cocoa; 30 vanilla wafers.

Beat 4 egg whites and add sugar. Fold into yolk mixture, divide in half. Add cocoa to one-half of the mixture and nuts and cocoanut to the other. Place crumbs in bottom of pan, then white mixture, crumbs next dark mixture, and crumbs. Place in refrigerator. Serve with whipped cream.

—Mildred Thompson.

Ginger Bread: 2-3 c. shortening, 2 c. flour, 2-3 c. boiling water, $\frac{1}{2}$ tsp. soda, 2-3 c. molasses, 1 tsp. baking powder, 1 tsp. ginger 2 tsp. cinnamon, 2-3 c. sugar, 1 egg.

Pour boiling water over shortening, add beaten egg and sugar, then molasses. Mix dry ingredients and sift to other mixture.

—Florence Bacon.

White Nut Bread: 3 cups flour, 4 tsp. baking powder, 1 tsp. salt, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup nut meats, 1 egg, $1\frac{1}{2}$ cups milk, 2 tbsp. melted butter.

Sift flour once before measuring. Sift baking powder, salt, sugar, together. Add nuts to flour mixture. Add beaten egg to milk and combine thoroughly with flour mixture. Add shortening, pour into well greased pan and let stand 20 minutes. Bake 65 to 70 minutes.

—Neva Thompson.

Blue Ribbon Cake: $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 cup cold water, $2\frac{1}{2}$ cup Swan Down cake flour, 5 tsp. baking powder, 4 egg whites.

Beat butter and sugar thoroughly, add egg white last.

—Mrs. Deo V. Butler.

"Old Faithful" Devils Food: $1\frac{1}{2}$ cups flour, 1 cup sugar, $\frac{1}{2}$ cup cocoa, 1 egg, 1 cup sour milk, 5 or 6 tbsp. melted butter (according to size of tbsp.), 1 rounding tsp. or 2 level tsp. soda, $\frac{1}{4}$ cup hot water.

Mix flour, sugar, cocoa together. Then add egg and sour milk after you have mixed well. Add melted butter, mix again. Dissolve soda in hot water, and mix again, give last minutes stir. Pour in greased pans, bake in medium hot oven. —Dora Dighton.

Devils Food Sandwiches: $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup milk, 6 tbsp. cocoa, 2 cups flour, 1 tsp. soda, 1 tsp. vanilla.

Cream butter, add sugar and beaten yolks of eggs. Dissolve cocoa in part of hot milk and cool. Sift soda and flour, add alternately with milk. Add flavoring, pour in greased pan and bake in loaf. When done, cool and split and fill with seven-minute frosting.

—Mrs. Tom Wilson.

Cup Cakes: 1 cup sugar, 1-3 cup butter, cream; vanilla, 1 cup milk, 1 2-3 cups flour, 2 tsp. baking powder, 2 egg whites and pinch salt.

—Pauline Thompson.

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Sand Spring, Iowa

White Sugarless Cake: 2-3 shortening, $1\frac{1}{4}$ cup white syrup, 3 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 2 tsp. vanilla, 3 cups cake flour, sifted before measuring, 3 egg whites (unbeaten), 2-3 cup sweet milk, 4 grains saccharin.

Put saccharin in milk to dissolve. Sift all dry ingredients together four times. Cream shortening, add syrup a little at a time, beating well. Add $\frac{1}{4}$ of ingredients. Beat well, add egg whites one at a time, beating well after each white. Add milk alternately with remaining dry ingredients and vanilla. The beating is the secret of this cake. Makes a large cake. —Minnie Moulton.

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Chocolate Malted Milk Cake: 1 egg, 1 cup sour cream, 1 tsp. vanilla, $\frac{1}{2}$ tsp. salt, 1 tsp. soda, 1 cup sifted flour, $1\frac{1}{2}$ cup sweetened chocolate malted milk powder (plain may be used). Mix well, beat well adding the flour. Bake in layers or loaf pan 25 min.

Chocolate Peanut Butter Frosting: $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup peanut butter, cream or chunk style, pinch of salt, 1 c. chocolate malted milk powder, enough hot water or hot cream to moisten dry ingredients, $\frac{1}{2}$ tsp. vanilla.

Mix all together. Set over low heat about 5 min. until creamy. Beat until cool. Spread on cake. —Minnie Moulton.

Devils Food Cake: 2 eggs, 1 c. sugar, 1 c. sour cream, 1 cup flour, 3 tbsp. cocoa, 1 tsp. vanilla, 1 tsp. soda.

Stir well and bake.

—Gladys Wilson.

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Burnt Sugar Cake: 1 cup sugar, $\frac{1}{2}$ cup butter, whites of 2 eggs, beaten, 1 cup milk, 2 cups flour, 2 tbsp. baking powder.

Beat 5 min. Then add 2 tbsp. burnt sugar, and 1 tsp. vanilla, yolks of 2 eggs, and beat again. Bake and frost with the following:

Burnt Sugar Frosting: $1\frac{1}{2}$ c. sugar, $\frac{1}{2}$ cup water, 2 tbsp. burnt sugar.

Stir and add 2 egg whites and boil for 7 min. in double boiler. Add vanilla and cool and frost. —Gladys Wilson.

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Cup Cakes: Mix and sift together 1 pkg. butter scotch pudding mix, $\frac{1}{4}$ cup brown sugar, 1 cup flour, $\frac{1}{2}$ tsp. salt, $2\frac{1}{2}$ tsp. baking powder, 1 tsp. cinnamon and $\frac{1}{4}$ tsp. nutmeg. Add 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup melted shortening. Beat well, add $\frac{1}{2}$ cup raisins. Bake in paper cups set in gem tins about 20 min. at 375 degrees.

—Mrs. Sadie Milroy.

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Mocha Cake: 2 cups sugar, 1 cup shortening, 2 eggs, $\frac{1}{2}$ tsp. salt, 2 cups sour milk, 2 tsp. soda, $\frac{1}{2}$ cup cocoa, 3 cups flour, 1 tsp. vanilla.

Cream sugar, salt and shortening. Add well beaten eggs. Sift flour, soda and cocoa together. Add alternately with sour milk. Beat well. Add vanilla. (makes three layers).

Frosting: 1 cup brown sugar, dash salt, dash cream of tarter, 1 egg white, 3 tbsp. water.

Mix ingredients in order given. Cook like seven minute frosting using double boiler, beating constantly with egg beater. When frosting forms peaks, remove from stove and add 1 tsp. vanilla.

—Mrs. Clarence Bacon.

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White Cake: 1½ cup sugar, ½ cup butter, 4 egg whites, 1 cup milk, 3 cups flour, 3 tsp. baking powder, vanilla, salt.

Cream sugar and butter, add vanilla, salt. Sift flour and baking powder, add milk alternately with flour to sugar. Beat egg whites and fold in. Makes a 3-layer cake. —Pauline Thompson.

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Dark Spice Cake: 1¼ cup sugar, 1 cup lard or butter, 1 cup sour milk, 1 cup raisins, 2 eggs, 1 tsp. cinnamon, 1 tsp. nutmeg, 1 tsp. soda, 1 tsp. baking powder, pinch salt, 2 cups flour, 1 square chocolate or 2 tbsp. cocoa.

Cook raisins and chocolate or cocoa with a little water for a few minutes. Add sour milk and soda. Mix sugar and shortening well. Add eggs and beat again. Mix with cooked part. Add flour sifted with baking powder, salt and spices. Add nut meats if desired.

—Marie Bacon.

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Red Devils Food Cake: 1¾ cups sugar, 1¾ cups sour cream, 3 eggs, dash of salt, 1 tsp. vanilla, ½ cup cocoa, ½ cup boiling water, 3 cups flour, not sifted.

—Myrtle McCorkle.

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Sunshine Cake: 1 cup cake flour, 1 tsp. cream of tartar, 1 cup sugar, 5 tbsp. water, 6 eggs, 1 tsp. lemon juice or extract.

Sift flour and cream tartar four times. Boil sugar and water together as for frosting. Add syrup to beaten whites. Beat thoroughly. Beat yolks and add to whites. Beat again, add flavoring. Fold flour in carefully. Bake 40 minutes in ungreased angel food tin.

—Hazel Wilson.

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Chocolate Cake—2 cups cake flour, ½ cup cocoa, 1½ tsp. soda, scant tsp salt: mix and sift these ingredients; ½ cup shortening, 2 eggs unbeaten (adding one at a time), 1¼ cup honey, ¾ cup water, vanilla.

Mrs. George Rutan, Cedar Rapids.

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Malted Milk Cake: 1½ cup malted milk powder, 1 cup flour, ½ tsp salt, 1 tsp. soda, 2 well beaten eggs, 1 cup sour cream, 1 tsp. vanilla.

Sift dry ingredients; beat eggs, blend in cream, vanilla, blend in dry ingredients, beat 2 minutes. Bake in moderate oven. All measurements are level.

—Dora Winch.

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Burnt Sugar Cake: ½ cup butter or cooking fat, 1 1-3 cup sugar, 1 cup cold water, 3 egg yolks, caramel syrup, 2½ cups flour, 3 tsp. baking powder, 1 tsp. vanilla, 3 egg whites.

Cream fats and sugar well, add water and well beaten egg yolks. Add rest of ingredients in order named.

Caramel Syrup: Put ½ cup sugar in skillet and melt over hot fire. When melted and brown, add 1-3 cup of cold water. Cool before using. 2 tbsp. of this syrup may be saved to add to any boiled frosting for flavoring and coloring. Bake cake in 3 layers.

—Elsie Winch.

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Peanut Butter Frosting: 2 tbsp. butter, ¼ cup peanut butter, 3½ cup confectioners sugar, about 6 tbsp. cream.

Blend butter and peanut butter together. Add sifted sugar and enough cream to make frosting soft enough to spread.

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Nut Cake: 1 cup sugar, $\frac{1}{4}$ cup butter, 1 tsp. vanilla, 1 cup milk, 2 cups flour, 3 tsp. baking powder, sift; 4 egg whites (beat), 1 cup nuts.

Cream sugar, butter, add vanilla, add milk and flour alternately. Add nuts and last beat egg whites stiff and fold in. Bake in moderate oven.

Christmas Fruit Cake: 2 cups butter, 2 cups brown sugar, 8 egg yolks (use whites later), 1 cup sour milk, 1 cup apple juice or cider, $\frac{1}{2}$ cup molasses. Mix in order given.

Fruit mixture: 1 pound raisins, $\frac{1}{2}$ pound currants, figs, dates, red cherries, pineapple and nut meats. $\frac{1}{4}$ pound each lemon peel, orange peel and citron. Mix together and mix well with 2 cup flour. Add to cake mixture. Add 4 cups flour, sifted with 2 tsp. cinnamon, 1 tsp. nutmeg, $\frac{1}{2}$ tsp. cloves.

Last add well beaten egg whites. Steam 3 hours and bake 1-hour in moderate oven.

—Elsie Winch.

Red Devils Food: Oven 350 degrees, time 25 minutes. 1 cup sugar, 2 eggs (beaten), 4 tbsp. shortening, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, 2 squares bitter chocolate, $1\frac{1}{2}$ cup sifted cake flour, 1 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 1 tsp. soda, 1 tsp. vanilla.

Cream sugar and shortening until light. Add eggs. Beat thoroughly. Add flour, baking powder and salt, which have been sifted together alternately with the sour milk. Pour the boiling water into the melted chocolate. Mix quickly. Add soda to chocolate and stir until thick. Cool slightly. Add to cake batter and mix thoroughly. Add vanilla. Frost with peanut butter frosting.

—Dorothy Moulton.

Chocolate Cake: 1 cup corn syrup, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup cocoa, 1 egg, $\frac{1}{2}$ cup sweet milk, 1 tsp. vanilla, $\frac{1}{4}$ tsp. salt, $1\frac{1}{2}$ cup cake flour, 1 tsp. soda, $\frac{1}{2}$ cup boiling water.

Cream shortening with syrup. Add cocoa and beat until creamy. Add egg and beat again. Add milk and vanilla. Sift flour and salt and beat well. Add soda dissolved in hot water. Bake in a greased pan in a 350 degree oven.

Frosting: Beat 1 egg white and $\frac{1}{2}$ cup syrup with a rotary egg beater over hot water until very stiff.

—Hazel M. King.

White Cake: 1 cup sugar, 1 tbsp. butter (rounded), cream together.

Break 2 egg whites in a cup and fill up with milk. Sift together $1\frac{1}{2}$ cup flour and 2 tsp. baking powder. Add alternately with milk to creamed mixture. Add vanilla. Beat 10 minutes. Bake in loaf or layers in a 350 degree oven.

—Hazel M. King.

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Krispie Goodies: 1 cup butter melted, 1 cup cocoanut, 1 cup nutmeats, 1 pkg. Rice Krispies, 36 marshmallows.

Put butter and marshmallows in double boiler and melt together. When melted mix in cocoanut and nut meats. Put in buttered loaf pan.

—Mrs. Tom Wilson.

Paris Cookies: 2 cups brown sugar, 1 cup melted butter, 3½ cups flour, ½ cup cocoa, 1 cup peanuts, chopped, 1 cup sweet milk, 1 tsp. soda, 1 tsp. baking powder.

Mix and drop by teaspoon on greased cookie sheet. Use any kind of frosting.

—Mrs. Tom Wilson.

Date Filled Cookies: 1 cup white sugar, ½ cup brown sugar, 1 cup shortening, 3 eggs, 1 tsp. soda, pinch salt, 1 tsp. vanilla, 4 cups flour.

Cut fine 1 pound dates, add ½ cup sugar and ¾ cup water. Cook to paste and cool. Divide cookie dough into two parts. Spread with date filling and roll like jelly roll. Let stand overnight and cut into slices. Bake in quick oven. —Florence Bacon.

Date Pin Wheel Cookies: 1 cup shortening, 2 cups brown sugar, 3 eggs well beaten, 4 cups flour, ½ tsp. salt, ½ tsp. soda.

Cream shortening, add sugar, add eggs. Beat well and add remaining ingredients. Chill, divide dough, roll ¼ inch thick and spread with the following which has been cooled:

2¼ cups dates, 1 cup white sugar, 1 cup water, 1 cup nut meats, cook in juice pan until thick. Cool, spread on dough, roll up, chill, slice and bake.

—Hazel Wilson.

Mince Meat Cookies: 1 cup shortening, 2 cups brown sugar (firmly packed), 2 eggs, ½ cup liquid (mince meat juice or coffee), 3½ cups flour, 1 tsp. soda, 1 tsp. salt, 2 cups mincemeat (drained), 1¼ cup nut meats (chopped).

Cream shortening and sugar together, then add eggs and liquid. Beat thoroughly. Add flour, soda, salt, and beat again. Now mix in mince meat and nut meats. Drop by spoonfuls on greased cooky sheet. Baking time 15-18 minutes. Oven temp. 400 degrees. Makes 7 or 8 dozen cookies.

—Dorothy Moulton.

Chocolate Cookies: 1 pound Hershey's sweet chocolate, 3 squares Baker's unsweetened chocolate, 1 pinch salt, 1 tsp. vanilla, 5 cups Corn Flakes, 1 cup nut meats.

Melt chocolate, together with vanilla and salt. Stir in flakes, and nuts and drop on oiled sheets and chill. —Pauline Thompson.

Ranger Cookies: 1 cup brown sugar, 1 cup white sugar, 2 tbsp. lard, 2 tbsp. butter, 2 eggs, 1 cup cocoanut, 2 cups oatmeal, 2 cups corn flakes, 2½ cups flour, 2 tsp. baking powder, 1 tsp. salt.

Cream sugar, lard and butter. Then add beaten eggs. Mix the other ingredients and add to above creamed ingredients. Shape in balls and mash down with a fork and bake. —Hazel Saathoff.

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Orange Cookies: 1 cup butter, 1½ cup brown sugar, 2 eggs beaten, 1 cup sour milk, 3 cups unsifted flour, 2 tsp. baking powder, 1 tsp. soda, 1 tsp. vanilla, grated rind of orange. —**Opal File.**

Orange Cookies: 1 cup butter, 1½ cup brown sugar, 2 eggs, 1 cup sour milk, grated rind of two ranges, 3 cups flour (not sifted), 2 tsp. baking powder, 1 tsp. soda, 1 tsp. vanilla.

Cream butter and sugar, add beaten eggs, then milk and soda, flour and baking powder, and last vanilla and orange rind. Drop and bake in moderate oven, frost with confectioners sugar to in balls and mash down with a fork and bake. —**Hazel Saathoff.**

Ice Box Cookies: 1 cup butter, 2 cups brown sugar, 3 small eggs, ½ tsp. soda, ½ tsp. cream tartar, 3 cups flour, nuts or dates, or both.

Mix and mold on your meat board and let stand in cool place to stiffen. Slice thin and bake as desired. —**Dora Dighton.**

Boston Cookies: 1½ cup sugar, 1 cup butter, 3 eggs, 1 tsp. soda, 1 tsp. cinnamon, 2-3 cut hot water, 3½ cups sifted flour, ½ tsp. salt, 1 cup chopped nut meats, 1 cup raisins, seeded.

Mix well. Drop by spoonful on greased baking sheet. Bake in medium hot oven. —**Dora Dighton.**

Raisin Filled Cookies: 1 cup sugar, 1 egg beaten, ½ cup shortening, ½ cup milk, 3½ cups flour, 2 tsps. cream tartar, 1 tsp. soda.

Roll out cookies thin, cut two for each cookie.

Filling: ½ cup sugar, ½ cup water, 1 tsp. flour, 1 cup ground raisins.

Cook until thick. Put 1 spoonful between two cookies. Bake in moderate oven. —**Minnie Moulton.**

Lemon Sweet Cookies: 2½ cups sugar, 1 cup shortening, 1 pint sweet milk, 5c worth of oil of lemon, 1 ounce carbonate of ammonia.

Beat the sugar and shortening together until well creamed; add well beaten egg. Puverize the ammonia, dissolve in the sweet milk. Add oil of lemon. Stir in flour until stiff to roll out. Knead well, roll out. Cut with cookie cutter. Bake in quick oven. These cookies keep fresh for weeks. —**Minnie Moulton.**

Honey Cookies: 1 cup sugar, 1 cup honey, 1 cup shortening, 1 tsp. vanilla, 1 tbsp. soda in ½ cup cold water; ¼ tsp. nutmeg.

Mix in order given. Add flour enough to roll into balls. Nuts may be added. Bake in a moderate oven. All measurements are level.

—**Dora Winch.**

Knapsack Cookies: 1 cup white sugar, 1 cup brown sugar, 1 cup lard, ½ tsp. soda, 1 tsp. baking powder, 2 eggs, 2 cups flour, 2 cups Rice Krispies, 2 cups rolled oats, 1 cup cocoanut.

Cream sugar and lard. Sift flour with soda, baking powder, and oats and Krispies. Add eggs to sugar and lard. Add cocoanut and flour mixture. All measurements are level. —**Dora Winch.**

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Brown Sugar Cookies: 2 cups brown sugar, 2 eggs, 1 tsp. vanilla, 2 tbsp. hot water, 1 tsp. soda dissolved in hot water, 1 cup shortening, pinch of salt.

Cream sugar and shortening. Add eggs and heat well. Add hot water with soda, salt and vanilla and enough flour to make a dough soft enough to roll out and cut. —Hazel M. Kiing.

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Ranger Cookies: 1 cup fat, 1 cup white sugar, 1 cup brown sugar, 2 eggs, 2 cups flour, $\frac{1}{2}$ tsp. baking powder, 1 tsp. soda, $\frac{1}{2}$ tsp. salt, 1 tsp. vanilla, 2 cups oatmeal, 2 cups Wheaties or Rice Krispies, 1 cup cocoanut. Drop by spoonfuls on greased baking sheet. —Dorothy Sill.

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Raisin Filled Cookies: 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup cream, sweet or sour, 1 tsp. soda, 1 tsp. baking powder, 1 tsp. cream tartar.

Filling: grind 1 cup raisins, add 1 cup sugar, $\frac{1}{2}$ cup water, 1 tsp. flour. Boil together. Roll dough, then cut out, put mixture between and bake. —Pearl Wilson.

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Dream Bars: Combine $\frac{1}{2}$ cup of brown sugar and 1 cup flour. Mix in $\frac{1}{2}$ cup butter until crumbly. Press mixture into bottom of an ungreased baking pan. Bake in a moderate oven 15 min. then cool. Beat 2 eggs, 1 tsp. vanilla, and 1 cup of brown sugar thoroughly. Sift together 2 tbsp. flour, $\frac{1}{2}$ tsp. salt and 1 tsp. baking powder and mix with 1 cup of chopped nut meats, $\frac{1}{2}$ cup raisins, and 1 cup cocoanut. Add to egg mixture. Pour this batter over the previously baked crust and bake for 25 minutes in a moderate oven. Cool in the pan and cut into bars. —Pearl Wilson.

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Filled Ice Box Cookies: 1 cup white sugar, 1 cup brown sugar, 1 cup shortening, 3 eggs, 4 cups flour, 1 tsp. soda, 1 tsp. vanilla.

Cream shortening, add sugar and eggs and beat thoroughly. Sift soda, salt and flour and add to the first mixture. Roll out to one-half inch in thickness and spread with the following filling:

1 lb. dates (cut in small pieces), $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water.

Cook until thick and cool. Spread on dough and roll like a jelly roll. Set in cool place overnight. Cut in thin pieces and bake.

—Mrs. Deo Butler.

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Paris Cookies: 2 cups brown sugar, 1 cup melted butter, 3 cups sifted flour, $\frac{1}{2}$ cup cocoa, 1 cup peanuts or walnuts, 2 eggs beaten, 1 cup sweet milk, 1 tsp. soda, 1 tsp. baking powder.

Drop from spoon or greased cokkie sheet. Use plain or frost and sprinkle with cocoanut.

—Minnie Moulton.

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Soft Molasses Cookies: $1\frac{1}{2}$ cups brown sugar, 1 cup lard, add 2 eggs, 1 cup molasses and beat well; sift together 5 cups bread flour, 1 tsp. soda, 1 tsp. salt, 1 tbsp. brown ginger, add to rest.

Now add 1 cup boiling water very gradually and beat well. Drop by spoonful on greased pans and bake in hot oven.

—Dora Dighton..

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Sour Cream Cookies: 1 cup brown sugar, $\frac{1}{2}$ cup white sugar, 2 eggs, $\frac{1}{2}$ pint sour cream, 1 cup shortening, 1 tsp. soda, 1 heaping tbsp. baking powder, flour to stiffen. —Dora Dighton.

Peanut Butter Cookies: $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup white sugar, 1 cup brown sugar, 1 cup peanut butter, 2 eggs, $2\frac{1}{2}$ cups flour, 2 tsp. soda, $\frac{1}{2}$ tsp. salt.

Form into ball size of walnut. Flatten with a fork. Bake in a moderate oven. —Gladys Wilson.

Orange Cookies: 1 cup butter, $1\frac{1}{2}$ cup brown sugar, 2 eggs, 1 cup sour milk, 3 cups flour, 2 tbsp. baking powder, 1 tsp. soda, 1 tsp. vanilla, grated peel of 2 oranges and juice of 1 orange.

Cream butter and sugar. Add beaten eggs and sour milk with soda dissolved in it. Stir well. Add rest of ingredients and drop by spoonfuls on greased cookie sheet. Bake. Frost with powdered sugar and sprinkle with nuts. —Gladys Wilson.

Honey Fruitt Bars: $\frac{3}{4}$ cup flour, $\frac{3}{4}$ tsp. baking powder, $\frac{1}{4}$ tsp. salt, $\frac{3}{4}$ cup chopped dates (or other dried fruit), $\frac{1}{2}$ cup nuts, 2 eggs well beaten, 3 tbsp. melted shortening (lard), $\frac{3}{4}$ cup honey.

Sift flour, baking powder, salt, with fruit and nuts; beat eggs, add honey and shortening combined with dry ingredients. Mix well. Pour into well greased pan lined with wax paper. Bake 35 min. Sprinkle with powdered sugar. Cut when cool. —Elsie Winch.

Peanut Oatmeal Ice Box Cookies: 1 cup lard ($\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard), 1 cup white sugar, 1 cup brown sugar, 2 eggs (beaten), 1 tsp. vanilla; $1\frac{1}{2}$ cups flour, 1 tsp. soda, 1 tsp. salt, sift; Add: 3 cups quick cooking oatmeal, $\frac{1}{2}$ cup ground peanuts.

Mix in order given. Make into 2 rolls. Chill overnight. Slice and place halved peanuts on top of each. Bake on ungreased pan in moderate oven. —Dorothy Flannagan.

Chocolate Nut Cookies: 2 cups brown sugar, 1 tbsp. lard, 2 eggs, (beaten), 1 cup sour milk, 1 tsp. vanilla. Sift 3 cups flour, 1 tsp. soda, 1 tsp. baking powder, 1 tsp. salt, $\frac{1}{2}$ cup cocoa.

$\frac{1}{2}$ cup nuts or halved peanuts. Mix in order given. Drop from teaspoon on greased tin. Frost, when cool, with white powdered sugar frosting. Place a halved peanut in center.

—Dorothy Flannagan.

Pineapple Drop Cookie: 2 cups white sugar, 1 cup lard, 1 cup crushed pineapple (well drained), 1 cup nut meats, 2 tsp. vanilla, 2 tsp. baking powder, $\frac{1}{2}$ tsp. soda, $\frac{1}{4}$ tsp. salt, 4 cups flour.

—Elsie Winch.

Molasses Cokkies: 1 cup sugar, 1 cup lard and butter (mixed), 1 cup molasses, 1 cup sour milk or $\frac{1}{2}$ cream, 2 eggs, 2 drops almond extract, 1 tsp. ginger, 1 tsp. cinnamon, 2 tsp.s. cocoa, $\frac{1}{2}$ tsp. nutmeg, $\frac{1}{2}$ tsp. mace, 1 tsp. vanilla, pinch of salt, 4 cups flour, 4 tsps. soda in flour.

Mix and let set over night in a cool place. In the morning roll, and cut. Bake in hot oven. —Florence Bacon.

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Make syrup of 1 cup sugar to 1 cup water or pineapple juice. Put diced fruit in pint jars and cover to neck with syrup. Put lids and rubbers on but do not screw on. Place in pan and place in oven for 30 minutes at 250 degrees.

Grape Jelly: 1 gal. ripe grapes. Wash and drain in colander, put on low flame. Boil until thoroughly cooked. Strain and use.

2 cups of juice, 3 cups of sugar. Have juice boiling hot. Then add sugar (do not boil after adding sugar). Take off stove and stir until sugar is dissolved. Then pour into glasses and let set.

Grape Juice: 2 cups grapes. Put into 2 qt. jar with $\frac{1}{2}$ cup sugar. Fill jar with boiling water. Seal, set until ready to use.

—Pearl Wilson.

Pear Conserve: 12 Bartlett pears, chopped; $1\frac{1}{2}$ cup crushed pineapple; 1 orange, juice and rind grated; $8\frac{1}{4}$ cups sugar.; $1\frac{1}{3}$ oz. bottle maraschino cherries.

Peel and chop pears, add pineapple, orange juice, rind and sugar. Let stand overnight or several hours. Then cook slowly until thick, add chopped cherries and seal.

—Hazel Wilson.

Strawberry Jam: To each quart of strawberries, add 2 tbsp. vinegar, boil 3 minutes. Then add 4 cups of sugar and boil for 8 minutes. Put in crock or dish and let stand for 24 hours, stir often. Put in jars without heating seal. Don't make too much at a time. Many use this for other fruits, too.

—Grace Minehart.

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Salad Dressing: $\frac{3}{4}$ cup vinegar, $\frac{1}{2}$ cup water, 2 tbsp. butter, 2 tbsp. flour, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ tsp. mustard, 1 tsp. salt, 3 eggs. Beat eggs first, add other ingredients. Cook in double boiler.

—Dorothy Sill.

24-Hour Salad: 1 large can pears, 1 large can pineapple, $\frac{3}{4}$ lb. marshmallows cut in small pieces.

Prepare mayonnaise, using 1 beaten egg, juice 1 lemon, $\frac{1}{4}$ cup sugar, 1 tbsp. corn starch, $\frac{1}{2}$ cup water. Cook in double boiler until thick. Cool and add $\frac{1}{2}$ pint cream whipped, pears and pineapple diced and marshmallows. Let stand in refrigerator 24 hours before using.

—Opal File.

Salad: Large can fruit cocktail (drained), 1 cup cubed cream cheese, 20 diced marshmallows, $\frac{1}{2}$ pint whipped cream, 1 tbsp. salad dressing.

Mix altogether and let stand at least 3 hours in refrigerator before serving.

—Opal File.

Date Salad: 1 pkg. lemon jello, 1 cup cream, whipped, add cream to jello, $\frac{1}{4}$ cup mayonnaise, 1-3 oz. cheese cut fine, 1 cup crushed pineapple.

Maraschino cherries may be added. Pour into mold and chill. Serve on lettuce.

—Hazel Wilson.

Cheese Salad: 1 pkg. lemon jello, 1 can fruit cocktail, 1 10c pkg. Philadelphia cream cheese, 1 large can condensed milk.

Drain cocktail. Heat juice to boiling point. Dissolve jello in hot juice. Cream the cheese with the milk. When blended add jello slowly, stirring constantly. Add fruit and chill.

—Hazel Wilson.

Pea Salad: 1 pint drained peas, 3 diced hard cooked eggs, 1 cup diced cheese, $\frac{1}{2}$ cup diced sweet pickles, salt and pepper to taste.

Rub bowl with clove of garlic (do not use garlic). Use just enough salad dressing to bind salad together.

—Minnie Moulton.

Twenty-Four Hour Salad: 1 can pears, 1 can pineapple, $\frac{3}{4}$ lb. marshmallows cut in small pieces. Prepare mayonnaise using $\frac{1}{4}$ cup sugar, 1 tbsp. cornstarch, 1 egg, $\frac{1}{2}$ cup water. Beat egg well, juice of one lemon.

Stir altogether and cook until thick. Let mayonnaise get cold, then add $\frac{1}{2}$ pint whipped cream to diced fruit and mayonnaise. Make this 24 hours before serving and keep on ice or in cool place. It will keep several days.

—Gladys Wilson.

Corn Salad: 4 quarts corn, 1 large head cabbage, 2 onions, 2 green peppers and 1 red pepper, $1\frac{1}{2}$ lb. sugar, 2 qts. vinegar.

Cook all together until corn is tender. Add $\frac{1}{4}$ cup mustard seed and 1 tbsp. celery seed. Seal while hot in sterilized jars.

—Dora Winch.

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Cranberry Salad: 1 qt. raw cranberries, 2 cups sugar, 1 cup diced celery, 1 cup cold water, 1 cup chopped nuts, 2 oranges, 1 head lettuce, 2 tbsp. gelatin.

Grate yellow rind from oranges, remove the remainder of the skin and put the cranberries and oranges through food chopper. Add the sugar and boil mixture for 2 min. Then dissolve gelatin in cold water and combine with the last mixture. Cool slightly, then add celery and nuts. Pour in molds. Serve on lettuce leaf with or without dressing. —Hazel Saathoff.

Overnight Salad: 1 cup chopped dates, 1 cup chopped nut meats, 1-3 cup whipping cream, 1 cup cubed marshmallows, 10 large graham crackers.

Mix cream, dates, then nut meats and marshmallows. Add the crumbed crackers and let stand overnight. Cut in squares and serve. —Hazel Saathoff.

Sunset Salad: (Serves 90). 8 pkgs. lemon gelatin, 3½ cups boiling water, ½ cup vinegar, 3 qts. pineapple juice or plain water, 3 qts. finely grated carrots, ½ No. 10 can crushed pineapple, drained, 2 level tsp. salt, mayonnaise.

Dissolve gelatin in boiling water. Add vinegar and pineapple juice or water. Chill. When gelatin thickens a little, add carrots, pineapple, and salt. Pour into shallow pans and chill until firm. Serve on lettuce leaf. Garnish with mayonnaise. Cut salad in squares with knife dipped in hot water. —Mrs. Lucy Beitz.

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PICKLES

Tomato Catsup: 8 qts. tomato pulp, 1½ qts. vinegar, 7 cups sugar, ½ cup salt, 2 cups onions, 1 tsp. cinnamon, ½ tsp. ginger, ¼ tsp. red pepper.

Cook for 15 min. (after putting through sieve). Stir in 1 cup of cornstarch moistened with cold water and add. Boil until cornstarch is cooked and thickened. Bottle and cap.

—Mildred Thompson.

Sweet Apple Pickles: 1 pint vinegar, 1 pint sugar, one stick whole cinnamon, whole cloves to suit taste.

Put apples in above mixture and let boil until done. Put lid on kettle while apples and juice are boiling. —Gertrude Wilson.

Sweet Cucumber Pickles: Select crisp, fresh cucumbers 3 to 4 inches long. Wash and cover with scalding brine made in proportion of 1 cup coarse salt to 9 cups water. Add weighted lid so that every cucumber is well submerged in hot brine. Let stand 7 days, draining pickles and changing to new scalding brine every other day. This amounts to 3 brines.

The 7th day drain cucumbers and cut in half lengthwise. Cover with fresh boiling water and let stand 24 hours under weighted lid.

The 8th day drain cucumbers, cover with scalding alum water, using 1 tbsp. powdered alum to 1 gal. water. Let stand 24 hours.

Drain cucumbers, rinse well and drain again. Cover with hot syrup solution, add weighted lid, let stand 24 hours. Drain syrup from cucumbers 3 more times, 24 hours apart. Heat syrup to scalding each time and make sure that every cucumber is well covered with liquid. The last day pack cucumbers in clean, hot jars and fill with scalding syrup, seal and store.

Syrup proportion: 5 pints vinegar, 8 cups sugar, 1½ oz. mixed pickling spice, 1 oz. broken stick cinnamon or cassia buds.

To Sulphur Apples: Fill market basket partly full with sliced apples, then hang in an open barrel over 2 tbsp. sulphur. Put on a hot stove lid for 20 minutes. Cover barrel tightly so fumes cannot escape. Put in stone jar. When jar is full cover with a cloth. These apples will keep all winter. —Mrs. Sadie Milroy.

Dill Pickles: Put 1 bunch dill in bottom of 2 qt. jar. Fill par with cucumbers. Add ½ cup vinegar, 2 tbsp. coarse salt, pinch of powdered alum and one more bunch of dill. Fill jar with hot water and seal. —Gladys Wilson.

Dill Pickles: Put a large head of dill and a grape leaf in bottom of a fruit jar. Pack in washed cucumbers. Boil together 2 qts. vinegar, 2 qts. water and 1 scant cup salt. Pour while hot over pickles and seal. —Hazel M. King.

Dill Pickles: Fill two qt. jar with clean pickles and dill, 2 tbsp. salt, 1 cup cold vinegar. Fill jar with cold water and seal.

—Ruby Richardson.

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Ice Box Pickles: Slice cucumber in long strips, cover with ice water. Let stand 2 hours or longer.

Boil 1 qt. vinegar, 1 cup sugar, 1 scant cup salt, 1 tsp. mustard, celery seed, place slice of onion in each jar or stalk of celery.

—Pauline Thompson.

Million Dollar Relish: 1 qt. dried cucumbers (not peeled), 1 qt. chopped cabbage (not too fine), 1 qt. onion chopped, 3 green peppers (cubed), 1 cup salt and enough cold water to cover and stand overnight. Then scald in same brine in morning. Drain well.

Put over all drained material: 3½ cups sugar, 1½ pts. vinegar, 3 tbsp. mustard seed, 3 tbsp. celery seed. Mauke sauce by cooking in double boiler: 1 cup flour, ¼ cup dry mustard, 1 large tsp. tumeric, 1 pt. vinegar.

Combine all ingredients and cook 15 min., can and seal. About 8 pints.

Miscellaneous

Barbecued Spareribs: Use meaty spareribs and cut into pieces. Place 3-4 lb. ribs in roaster. Sprinkle with 2 tbsp. salt and a dash of pepper. Cover with two large onions sliced. Then make a barbecue sauce by blending 1-8 tsp. paprika and ½ tsp. black pepper, 1 tbsp. chili powder, ¾ cup catsup, ¾ cup water. Pour over meat and onions. Bake slowly for 2 hours.

Homemade Soap: From the rough tallow and grease for each 6 lbs. of fat, add 1 can of lye, which has been dissolver in 2½ pts. water. Both the melted fat and the dissolved lye should be about 70 degrees. When poured together stir this mixture until it reaches the consistency of honey. Pour into wooden boxes or granite pans and allow to ripen a month or so befre using. —Pearl Wilson.

Uncooked Soap: 1 can Lewis lye, 5 lbs. grease, if lard 4½ lb., ½ cup gasoline, ½ cup borax, 1 pt. cold water. Dissolve borax in water. Add lye, then add melted lard or tallow. Add gasoline and ammonia when commenced to set.

—Mrs. Tom Wilson.

Helpful Hints: To keep rugs from slipping and curling, sew a fruit jar rubber underneath on all four corners.

Avoid the pesky job of washing black boards by keeping a cloth dampened with furniture poilsh handy. It leaves no streaks.

—Pearl Wilson.

Canned Apples for Pie: Wash, peel, and quarter apples. Pack into clean sterilized jars and cover with cold water. Place on cover and bring the water just to a boil. Remove from fire and let the jars cool in this. They will keep all winter and procede for fresh apple pie when ready to use.

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BREADS and ROLLS

Pancakes: 3 cups sour milk, $\frac{1}{2}$ tsp. soda, 2 tsp. baking powder, 1 tsp. salt. Add flour to make batter not too thick. —Pearl Wilson.

Doughnuts: 1 cup sugar, 2 eggs, cream well and salt. $\frac{1}{2}$ cup cream, fill cup up with milk. 3 tsp. baking powder, nutmeg and vanilla. —Pauline Thompson.

Raised Doughnuts: At noon soak $\frac{1}{2}$ cake yeast in a pint of potato water. In evening add flour to the consistency of gravy (about 1 pint). Let stand in warm place until next morning. Then place $1\frac{1}{2}$ pts. flour, $\frac{1}{2}$ cup lard and 1 cup sugar, a little salt and rub these dry ingredients together. Then add yeast and one egg and enough water to make a dough not quite as stiff as bread dough. Let rise and work down. When it raises again roll out $\frac{3}{4}$ inch thick on floured board. Drop in hot fat and fry slightly slower than ordinary doughnuts.

Quick Nut Bread: 2 cups flour, $\frac{1}{2}$ cup sugar, 4 tsp. baking powder, 1 tsp. salt, 5 tbsp. shortening, 1 whole egg, yolk of 1 egg, 1 cup milk, $\frac{1}{2}$ cup nut meats.

Mix and sift flour, sugar, baking powder and salt. Work in shortening as for biscuits. Then add egg and egg yolk well beaten. Milk and chopped nut meats. Beat thoroughly and turn into a buttered bread pan. Let stand 20 minutes, then bake 40 or 50 minutes. —Mrs. Tom Wilson.

Bohemian Kolaches: 6 cups flour, 2 cups milk, $\frac{1}{4}$ cup lukewarm water, 3 tbsp. sugar, 1 egg, $1\frac{1}{2}$ cakes compressed yeast, 2 tsp. salt, quantity of cooked prunes.

Dissolve the yeast in lukewarm water, scald milk. Add sugar, shortening, beaten eggs, and salt. When cool knead in flour. Let stand until double in bulk. Then shape in small rolls. Stone your prunes, mash well and add sugar to sweeten. Place a heaping tablespoon of this prune mixture on every roll which has first been flattened out by hand or take a spoon and make a round hole in top roll in which to place the prune mixture. Let rise again double its bulk. Bake. When done frost with powdered sugar. Place marachino cherries on top of prune mixture. —Martha Wilson.

Pineapple Nut Bread: 2 beaten eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted and cooled butter, 2 cups flour, 3 tsp. baking powder, 1 tsp. salt, 1 cup chopped nut meats, 1 cup crushed pineapple (not drained).

Beat eggs and sugar together, add butter. Sift flour once through measure. Sift flour, baking powder and salt together. Add to first mixture, then nut meats and pineapple and beat. Pour in loaf pan and bake in moderate oven 350 degrees 1 hour —Opal File.

Banana Bread: 1 cup sugar, $\frac{1}{2}$ cup shortening, 2 cups flour, $\frac{1}{2}$ cup nut meats, 1 tsp. baking powder, 1 tsp. soda, 1 tsp. salt, 4 large mashed bananas, 2 eggs. —Thelma Dolley.

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Corn Meal Muffins: 1 cup corn meal, 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening, 2 cups white flour, 1 cup sweet milk, $\frac{1}{2}$ tsp. salt, 3 tsp. baking powder.

Add sugar and salt to beaten eggs, then corn meal and shortening and flour.

—Mrs. Tom Wilson.

Orange Nut Bread: 3 cups sifted flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. salt, 4 tsp. baking powder, 1 cup nuts, 1 cup dates or dry orange peel, 1 egg beaten, 1 cup sweet milk.

Sift all dry ingredients, add nuts, orange peel. Add egg with milk. Put in greased pan. Let stand 30 minutes. Bake in moderate oven 45 minutes or until done.

—Minnie Moulton.

Nut Bread: 1 cup sugar, 1 banana crushed, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup lard, 5 large tbsp. sour cream, 1 tsp. soda, 2 eggs, 2 cups flour, 1 tsp. vanilla, 1 cup nut meats, $\frac{1}{4}$ tsp. salt.

Stir in order given and bake around 45 minutes in a moderate oven.

—Gladys Wilson.

Oatmeal Bread: 1 cup quick oatmeal, 2 cups boiling water, $\frac{1}{2}$ cup sugar, can use part syrup, 2 tbsp. shortening, 1 tsp. salt.

Let cool. 1 cake soft yeast dissolved in $\frac{1}{2}$ cup water with part of above sugar, $5\frac{1}{2}$ cups flour. Mix altogether, mixing in flour until stiff. Let rise until light. Mix down and let rise again. Shape into loaves, 2 or 3. Bake in 325 degree oven for 50 min.

—Emogene Thompson.

Orange Nut Bread: 3 cups flour (sifted), $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. salt, 4 tsp. bakin powder, 1 cup nuts, 1 cup dates or orange peel; 1 egg, 1 cup sweet milk.

Sift dry ingredients. Add nut meats and orange peel, add milk and beaten egg. Put in greased pan, let stand 30 min. and bake 45 min. in moderate oven.

—Gladys Wilson.

Buns: $2\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup sugar, 2 cakes compressed yeast, 2 eggs, 1 cup water, $\frac{1}{2}$ cup butter and lard, 2 tsp. salt.

Heat milk and water to boiling point. Remove from fire, add sugar, salt and shortening and well beaten egg. When lukewarm, add yeast that has been dissolved in $\frac{1}{2}$ cup lukewarm water. Mix stiff or soft dough. Let rise and knead down. Let rise, then make into loaves.

—Mrs. Tom Wilson.

Banana Bread: 1 scant cup sugar, 2 eggs, 2 tsp. (level) baking powder, 1 tsp. soda, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ cup hot water, 1 tbsp. butter, $2\frac{1}{2}$ cups flour, 2 mashed bananas, $\frac{1}{2}$ cup nut meats.

Cream butter and sugar, add beaten eggs, bananas, then soda in the water, flour and baking powder. Bake 40 minutes in slow oven. Bake in loaves.

—Hazel Saathoff.

Steamed Brown Bread: $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup molasses, 3 scant cups graham flour, $\frac{1}{2}$ cup corn meal, 1 egg, 2 cups sour milk, pinch salt, heaping teaspoon soda in each cup sour milk.

Put in greased tins. Set in cold water to steam and after it starts to boil, boil for $1\frac{1}{2}$ hours. Take out and turn upside down, until bread falls out.

—Florence Bacon.

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Soft Gingerbread: $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening, 1 cup molasses, 1 tsp. ginger, 1 tsp. cloves, 1 tsp. cinnamon, 2 tsp. soda in 1 cup boiling water, $2\frac{1}{2}$ cup flour. 2 well beaten eggs added at the very last. Bake in a moderate oven. —Gladys Wilson.

Hot Water Gingerbread: 1 cup molasses, 1 tsp. soda, $\frac{1}{2}$ cup melted shortening, $\frac{1}{2}$ tsp. salt, 2 cups flour, $\frac{1}{2}$ tsp. ginger, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{4}$ tsp. cloves, $\frac{1}{2}$ cup boiling water.

Sift dry ingredients together. Mix and beat well and bake 20 or 30 minutes. Serve with whipped cream. —Mrs. Tom Wilson.

Coffee Cake: 1 cake compressed yeast, 1 tsp. sugar, $\frac{1}{2}$ cup warm water, let stand 10 minutes. Scald 1 cup milk, cool, add yeast, $1\frac{1}{2}$ cup flour, 2 tbsp. sugar, let rise $1\frac{1}{2}$ hours.

Cream $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, 2 eggs, add sponge and 2 cups flour, vanilla and nutmeg. Let rise until light. Put in pans and bake. Use brown sugar or sour cream or any topping you like.

—Pauline Thompson.

Refrigerator Rolls: 2 cups boiling water, 5 tbsp. lard, 2 tsp. salt, 2-3 cup sugar, 2 eggs, 2 cakes compressed yeast, 8 cups flour.

Add lard and salt to water. Cool until lukewarm, add yeast which has been broken into small pieces. Add 2 tbsp. sugar. Beat well. Add 3 cups flour. Beat 3 min. Add remaining ingredients. Sprinkle top with cold water. Cover and store in refrigerator. When rolls are to be made break off bits of dough, shape and place on greased shallow pan. Let rise until doubled in size (about 3 hours is required). Bake 15 min. in moderate oven. This dough will keep one week in stored in cold place. —Dora Dighton.

Oatmeal Bread: 2 cups oatmeal, 3 cups boiling water, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 1 tbsp. salt.

(To be mixed stiff with white flour.) Pour boiling water over 2 cups oatmeal, molasses, sugar and salt. Soak yeast, when above mixture is cool, add yeast. Fix this at noon and let stand until evening. Mix up stiff and let stand until morning. Make into 4 loaves. Let rise and bake. —Mrs. Clarence Bacon.

Banana Bread: 1 cup sugar ($\frac{1}{4}$ or $\frac{1}{2}$ cup syrup may be used), $\frac{1}{2}$ cup shortening, 2 eggs, $\frac{1}{4}$ cup nut meats, 3 ripe bananas, crushed, 2 cups flour, 1 tsp. soda (in flour).

Cream shortening and sugar, add eggs and beat. Crush bananas and add. Then flour, soda and nut meats. Vanilla. Bake in narrow greased loaf pans at 350 degrees for 40 min. —Mrs. Clarence Bacon.

Brown Bread: 2 eggs, 1 cup molasses, 1 cup sugar, 4 cups buttermilk, $5\frac{1}{2}$ cups graham flour, 4 tsp. sola, salt. Steam $2\frac{1}{2}$ to 3 hours. —Mrs. Deo V. Butler.

Buns: 2 cups scalded milk, 2-3 cup shortening, 1 tsp. salt, 2-3 cup sugar, 1 cup warm water, 2 cakes compressed yeast, 2 egg yolks, 2 beaten egg whites folded into batter, flour, not too stiff.

—Mrs. Deo V. Butler.

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Cherry Nut Bread: Take 3 cups of your bun sponge, add $\frac{1}{2}$ cup of maraschino cherries cut up, $\frac{1}{2}$ cup nut meats, chopped, 1 cup raisins. Mix stiff. Let rise and knead down, then put in loaf pan. Just before putting in oven, spread with 3 tbsp. cream, 3 tbsp. brown sugar, $\frac{1}{2}$ tsp. cinnamon, or frost with powdered sugar when baked.

—Mrs. Tom Wilson.

All-Bran Prune Bread: 2 cups All-Bran, 2-3 cup juice from cooked prunes, 2-3 cup buttermilk, $\frac{1}{2}$ cup sugar, 2-3 cup chopped cooked prunes, 1 egg, $1\frac{1}{4}$ cup flour, $\frac{1}{4}$ tsp. salt, $1\frac{1}{2}$ tsp. soda, 1 tsp. shortening, $\frac{1}{2}$ cup nut meats.

Soak All-Bran in juice from prunes and buttermilk. Cream sugar and shortening. Add eggs and beat well. Add All-Bran mixture. Sift flour with salt and soda, add to first mixture with prunes and nuts. Stir only until flour disappears. Bake in greased pan in moderate oven 1hour 20 minutes. Makes one large loaf. All measurements are level.

—Dora Winch.

Feather Rolls: 6 cups sifted flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. salt, 1 cup shortening (part butter), 3 eggs, slightly beaten, 1 cup milk, scalded, 1 tsp. lemon flavor, 1 cake yeast, $\frac{1}{4}$ cup warm water, jam.

Scald milk and cool to lukewarm. Sift flour, sugar and salt. Cut in fat as for pastry. Combine eggs, milk, yeast softened in lukewarm water. Add to dry ingredients and beat thoroughly. Place in greased bowl. Cover, let rise double. Place on floured board and knead for 1 minute. Roll dough to $\frac{1}{4}$ inch thick, cut in squares. Place tsp. jam in center of square, pinch corners together and turn rounded side up in muffin tins, greased.

—Dora Winch.

Never Fail Doughnuts: To 4 cups flour add 4 level tsp. baking powder, 3 heaping tsp. cornstarch, and $\frac{1}{2}$ tsp. salt. Sift three times. Cream 2 tsp. lard with 1 cup sugar, then with 1 cup milk. Add alternately to the sifted flour mixture. Turn out on a well-floured board and roll $\frac{1}{2}$ inch thick. Let stand a few minutes, then fry.

—Mrs. Tom Wilson.

Doughnuts: 1 egg (beaten), 1 large cup sugar, 4 tbsp. melted shortening, $1\frac{1}{2}$ cup sour milk, 1 tsp. soda, 1 tsp. baking powder, nutmeg and vanilla, 4 scant cups flour, pinch salt.

Beat egg, add sugar and shortening. Add soda to milk and stir good. Sift nutmeg, baking powder and salt in flour. Mix enough flour until a soft dough, or good enough to handle. Fry in hot fat.

—Florence Bacon.

Corn Meal Muffins: $\frac{3}{4}$ cup corn meal, $1\frac{1}{4}$ cup flour, 2 tbsp. sugar, 1 cup sweet milk, $\frac{1}{2}$ tsp. salt, 2 tbsp. shortening, melted, 4 tsp. baking powder.

Sift dry ingredients together. Add milk and shortening. Put in greased muffin tins and bake in fast oven.

—Florence Bacon.

DESSERTS

Company Dessert: Cream $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar; add 4 egg yolks. Sift 1 cup flour, 1 tsp. baking powder, pinch salt. Add alternately 5 tbsp. milk.

Spread in two 8-inch layer pans, well greased and floured. Beat 4 egg whites until stiff, add 1 cup sugar gradually. Spread over each layer. Cover with chopped nuts. Bake half hour in slow oven. Cool, put layers together with custard filling or whipped cream.

Custard Filling: 2 tabs. sugar, 1 tbsp. corn starch, salt, 1 egg yolk, 1 cup milk. Cook until thick, add vanilla.

—Pauline Thompson.

Fresh Strawberry Dainty: 1 pint fresh strawberries, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ lb. marshmallows, $\frac{1}{2}$ cup sugar, 1 cup whipping cream, 1-3 lb. vanilla wafers.

Dissolve marshmallows in milk over low flame. Cool and fold in crushed and sweetened berries with $\frac{1}{2}$ cup sugar. Fold in stiffly whipped cream. Place $\frac{1}{2}$ of wafers in 2 quart tray, pour mixture over them and add rest of wafer crumbs. Freeze in refrigerator several hours.

—Mildred Thompson.

Berry Kuchen: Sift 2 cups flour, $\frac{1}{2}$ tsp. salt, 3 tsp. baking powder. Cut in 4 tbsp. shortening. Blend in 1 well beaten egg and $\frac{1}{2}$ cup milk. Put dough into greased baking pan.

Mix 2 cups sliced fruit with $\frac{3}{4}$ cup brown sugar, dash with cinnamon. Arrange fruit over dough.

Beat 1 egg slightly. Blend $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ cup sugar, 1 tbsp. cornstarch, vanilla. Mix until smooth and pour over fruit. Dot with butter. Bake 30 to 35 minutes in moderate oven. —Dora Winch.

Apple Pudding: Mix in order given: 1 cup sugar, 1 tbsp. butter, 1 tsp. baking powder, 1 cup flour, 1 egg, $\frac{1}{4}$ tsp. salt. Stir in 2 cups raw apples, sliced. Spread in a loaf pan and sprinkle with cinnamon and bake. Serve with whipped cream. —Gladys Wilson.

Glorified Rice: 1 pint whipping cream, 1 cup powdered sugar, 1 cup pineapple, $\frac{1}{4}$ cup maraschino cherries, 1 cup boiled rice, $\frac{1}{2}$ boxed gelatine, $\frac{1}{2}$ cup pineapple juice, heated, 1 tbsp. vanilla.

Whip cream, add sugar. Soak $\frac{1}{2}$ box gelatine in 2 tbsp. cold water. Add pineapple juice, then add pineapple and cherries and rice to cream and sugar. Put in a loaf pan. Set in refrigerator on ice. When ready to serve cut in slices and serve with whipped cream. Looks like brick ice cream and tastes better.

—Pearl Wilson.

Date Pudding: 1 cup dates, 1 cup brown sugar, 1 cup flour, 1 tbsp. butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup nuts, 2 level tsp. baking powder, 2 level tsp. cinnamon. Mix and drop into the following mixture:

Syrup: 1 cup brown sugar, 2 cups boiling water, 1 tbsp. butter. Mix and bring to a boil in pan you are going to bake in. Then drop in the above. Drop by spoonful in boiling syrup and bake in oven 20 minutes.

—Neva Thompson.

Ice Cream: 20 marshmallows, 1 cup whipping cream, 1 tsp. vanilla, $\frac{1}{4}$ tsp. salt, 1 cup milk.

Melt marshmallows in milk in double boiler. Cool and add whipped cream, vanilla and salt. Freeze in ice cube trays in refrigerator.

Suet Pudding—1 cup suet, chopped fine; 1 cup sweet or sour milk, 2 cups seeded raisins, 1 cup molasses, 2 cups flour, 1 cup currants, 1 tsp. soda, cinnamon, cloves and nutmeg.

Steam 2 hours. Serve with lemon sauce. Two cups water, 1 cup sugar. Boil, stir in 1 tbsp. cornstrach or flour, 1 tsp. butter, lemon flavor.

—Pearl Wilson.

Graham Cracker Roll: 1 small box graham crackers (minus 4), 1 pound dates, 1 pound marshmallows, $\frac{1}{2}$ pound walnut meats, 1 pint whipped cream.

Roll crackers and nuts, and mix. Cut dates and marshmallows and combine the whipped cream. Mix all together and shape into roll. Take remaining 4 crackers and roll finely. Cover roll with crumbs. Put in a cold place, let stand over night. Slice and serve with whipped cream.

—Gladys Wilson.

Ice Cream: 1 pint whipping cream, 1 pint milk, 1 cup sugar, 2 beaten eggs.

Beat eggs well, add milk and sugar. Stir in whipped cream, 1 tbsp. vanilla. Freeze in freezer. It will make 2 quarts.

—Gladys Wilson.

Ice Cream: Dissolve 1 pkg. junket in lukewarm water. Mix 2 qts cream, 5 qts. milks, 4 cups sugar, 3 tbsp. extract. Warm and add junket. Let set until thick and freeze. Makes 2 gallons of ice cream.

—Ruby Richardson.

Date Pudding: Pour 1 cup hot water over 1 cup date ground and add $\frac{1}{2}$ tsp. soda. Let cool. 1 cup sugar, 1 egg, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla, 1 tbsp. butter, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ tsp. baking powder.

Add the above mixture and bake until done. Then spread with the following which has been cooked: 1 cup dates ground, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup nut meats. Serve with whipped cream.

—Mrs. Tom Wilson.

Pineapple Fluff: 1 cup crushed pineapple, drained, 1 cup cream whipped, 8 marshmallows, cut fine. Fold pineapple and marshmallows into whipped cream. Let stand two hours. This serves six.

—Mrs. Tom Wilson.

Graham Crax Roll: 1 lb. box graham crax, minus 4 for rolling, 1 lb. dates, 1 lb. marshmallows, $\frac{1}{2}$ lb. nuts (1 cup), 1 pint thick cream whipped.

Roll crax and nuts and mix. Cut marshmallows and dates and combine with the cream. Mix well and shape into 2 rolls.

Roll 4 crax fine and roll the roll in crumbs. Put in a cold place overnight. Slice and serve with whipped cream. —Dora Dighton.

Hot Fudge Sauce for Ice Cream: One square chocolate, 1 tbsp. butter, 1-3 cup boiling water, 2 tbsp. corn syrup, $\frac{1}{2}$ tsp. vanilla, 1-8 tsp. salt, 1 cup sugar.

Melt chocolate, add butter and blend. Add boiling water very slowly bring to a boil. Add sugar and corn syrup and boil five minutes. Add vanilla and salt. Serve hot. —Mrs. Tom Wilson.

VEGETABLES

Candied Sweet Potatoes: 6 sweet potatoes, $\frac{1}{4}$ cup water, 2 tbsp. butter, 1 cup brown sugar or $1\frac{1}{2}$ cups syrup.

Put sugar and butter and water on the stove to boil. If you use syrup do not use the water. Pare sweet potatoes, slices and drop in syrup, cook until tender.

—Mrs. Tom Wilson.

Sauerkraut in Jars: Fill qt. jar with shredded cabbage. Add 1 tsp. salt, 1 tsp. sugar to 1 quart jar. Have water boiling hot, then fill jar with boiling water. Run case knife around inside jar so water soaks through cabbage. Seal tight and set away. Will be ready to use in about 2 weeks.

—Mrs. Pearl Wilson.

Canned Sauerkraut: Fill jar with shredded cabbage, add 1 tsp. salt. Then fill the jar with boiling hot water. Seal and set away for about 2 weeks. Then it is ready to use.

—Gladys Wilson.

Rice-Hamburg Casserole: 2 cups cooked rice, $\frac{1}{2}$ lb. hamburger, 1 green pepper (small) chopped fine, 2 onions, chopped fine, $\frac{1}{2}$ cup celery, chopped, 2 cups canned tomatoes, salt and pepper to taste, 3 tbsp. butter.

Fry the hamburger in the butter until brown. Place rice in large bowl and stir in hamburger. Add the rest of ingredients and stir lightly. Season to taste and place in a well greased casserole. Bake 30 minutes or longer until browned on top.

—Mildred Thompson.

Corn and Oysters: 2 cups cream style corn, 1 cup oysters, 1 cup coarse cracker crumbs, 1 egg, 2-3 cup milk, butter, grated cheese.

Mix lightly, cover with grated cheese and dabs of butter. Bake in a well buttered pan in a medium oven until mixture is brown.

—Pearl Wilson.

H. B. SILL

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