

CHEF'S HOLIDAY



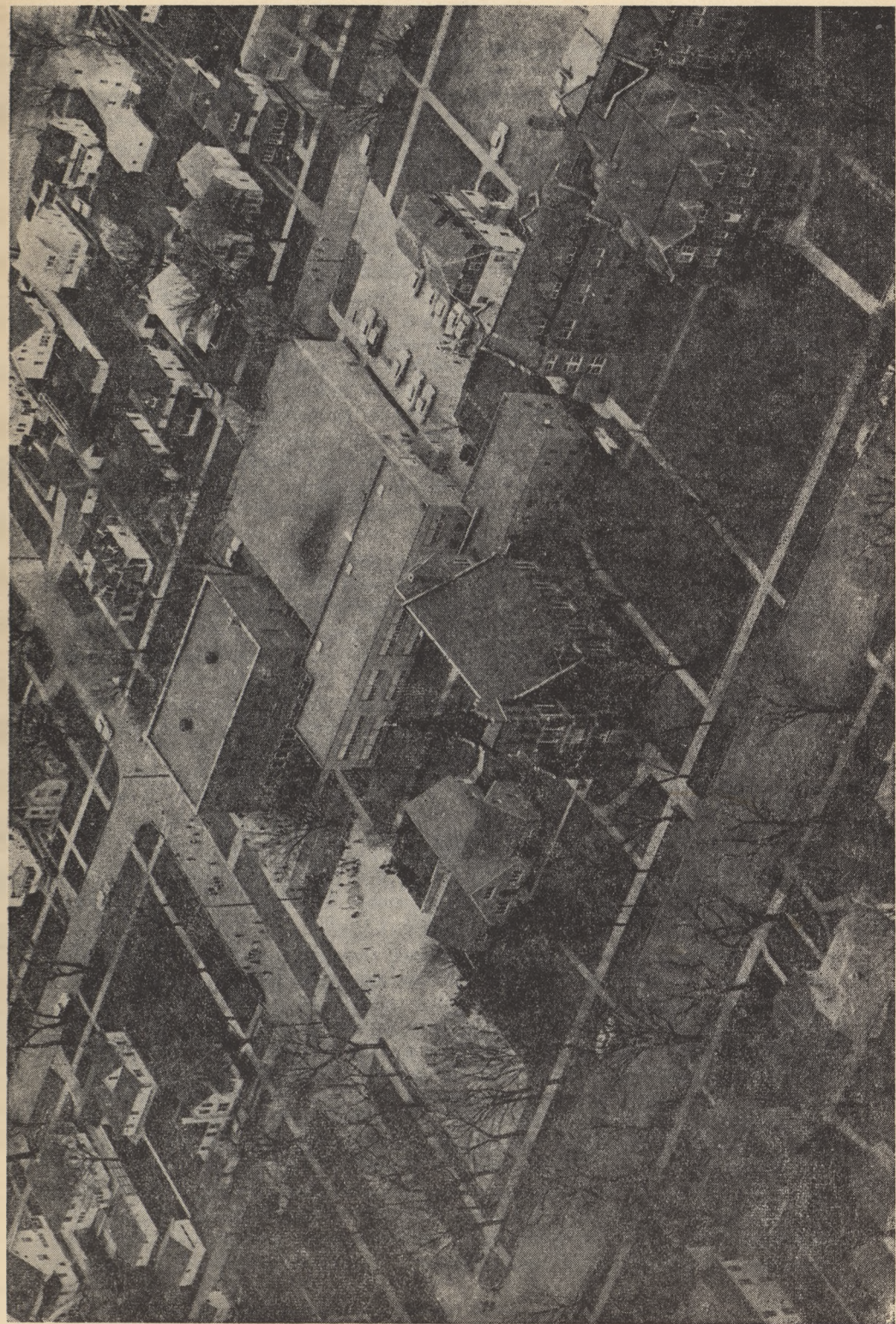


Photo by Father Geelna

IMMACULATE CONCEPTION PARISH

Pastor: Father J. G. Skahill

Assistant: Father Thomas Geelan

The CHURCH, the HOME, and the SCHOOL,
the important triangle of our
society.

According to the records available it would seem that the first Mass to be offered in Cherokee was in a private home. Father McNulty of Sioux City, was the missionary priest who offered the Mass when Cherokee was a part of the vast Archdiocese of Dubuque. The first Catholic Church was built in 1873 on East Main Street, on property near the present site of the Iowa Electric Light and Power Company. The growing number of early parishioners built for themselves a small and crude church, 40 feet long and 20 feet wide, furnished with a poor altar and crude benches. When this became too small the site was taken over by a blacksmith shop and for a time Holy Mass was offered in Buchannan's Hall, which was located on the corner of East Maple and South Second Streets, where the former Arrow Theatre was located. Increasing numbers in the congregation resulted in a newer and larger church on West Main Street, in 1882. This building is still being used as part of Peterson Motor Co. building.

In the early part of 1887, Father Reynold, then pastor of Storm Lake, Cherokee, and Baum (now Maryhill), purchased Block 49 in what was then called the New 6th Addition. The cost was \$2500.00, a fraction of its present value. In this same year, 1887, Father J. L. Saunders became the first resident pastor of the former Cherokee mission. The first records recorded in the church books were the marriage of Cornelius Sullivan, a prominent Cherokee banker, and Mary Parker Scribner, Sept. 26, 1887, and the baptism of Frederick Daniel Rhode, July 10, 1887. The parochial residence was completed in 1892 and stood on the site of the present rectory until 1950.

Father Saunders was transferred to Boone in 1904 and was succeeded by Father J. F. Barron.

During the fourteen year period following 1905 Father W. P. Desmond was the pastor in Cherokee. His administration was marked with vast and lasting material improvements in the parish. On July 14, 1907, the foundation stone of the present church was laid, and on December 8, 1908 the church was dedicated by the Most Rev. P. J. Garrigan of Sioux City.

The local paper of the day described the new church as being located on the crest of a hill west of the business district of the town and the gilt cross may be seen for a distance of twelve miles around. "The interior plan is artistic and practical. It is Gothic in its lines, trim pillars supporting the main nave. The sanctuary is spacious and admits of a deep recess for the high altar"— "The new bell (in the new church's 145' tower) stands four feet high, weighs 2250 lbs., and its tone has been pronounced by a New York musician as one of the purest and richest bell tones in the country". The four stained glass windows above the altar depict outstanding events in the life of Mary, her birth, her marriage, and the Annunciation, and the Birth of Christ. The painting above the altar is of the Immaculate Conception and was donated to the church by the Catholic Daughters of America, Court 458 of Cherokee. The windows of the church depict the four Evangelists, Mathew, Mark, Luke and John, the remainder are the Doctors of the Church.

Father Desmond realized that no congregation can long endure as a solid, faithful, Catholic congregation without a Catholic School. The pastor learned that the Servants of Mary, a religious community of sisters were to transfer their motherhouse from Illinois; he invited them to make their new Motherhouse in Cherokee. On Dec. 8, 1908, Mount Saint Mary's was dedicated along with the new church. The school opened the following September with an enrollment of 130 pupils. In the Fall of 1910 the high school was added. The last class to graduate from Mount Saint Mary's was the Class of 1916. These included Dr. Lester Spinharney M. D., (deceased) Lawrence Donovan, (deceased) Ann Dougherty McDonald, Sioux City, Ia.; Grace Mulvaney Riordon, Los Angeles, California, Margaret Heinowski, now Sister Mary Rosaire, O. S. F. Bancroft, Iowa.

In 1916 work was begun on what is now Immaculate Conception Parochial Grade School. The parish school was opened in the Fall of 1917. Under the new school banner the first class to graduate was in 1918 and included these members, Edna Mahaney; Margaret Dunn Knipe, (deceased), Florence Jenkins Dushinske, Mary Dailey Strahman, Larrabee, Ruth Williams (married name unknown) Dubuque, Iowa, Clara Weise, (deceased), Wanda Heinowski Ulveling, Remsen, Iowa, Neil Dougherty, San Antonio, Texas, Claire Campbell, (deceased), Frank Beckman, (deceased).

Between the years 1916 and 1949 no new construction took place. These were difficult years because of the two World Wars, and a crushing depression. After the departure of Father Desmond in 1919 nine pastors have served Cherokee and the surrounding area. They are the Rev. Fathers Edward Masterson, 1919-25; John McAuliffee, 1925-26; Edward J. Smith, 1926-33; C. J. Ivis 1933-35; Thomas M. Parle, 1935-39; Francis P. Schultes, 1939-48; Louis J. Lynch, 1948-60; E. D. Thom, 1960-64, and the present Pastor, J. G. Skahill.

Until 1960 the Mental Health Institute was attended by the priest of our parish. In 1960 the Right Reverend Monsignor Louis J. Lynch (then Father Lynch) was appointed as resident pastor at the Institute and established a new parish in Cherokee, which is the parish of St. Dymna. He was also given the pastorate of St. Johns Parish, Quimby, Iowa, which had been a mission of the Immaculate Conception parish until this time.

The year 1950 saw many changes in the physical structure of the parish plant. Under the guidance of Father Lynch a \$40,000 convent was built adjoining the church. This uniquely convenient structure can house ten Sisters who teach in the parish schools. Also in 1950 a badly needed, modern office-rectory was built to accomodate two priests and a housekeeper. These new buildings were blessed by the Most Reverend Joseph M. Mueller, Bishop of Sioux City, on Pentecost Sunday 1951.

By far the largest project in recent years has been the construction of a new \$225,000 high school and gymnasium. The two-story structure has four classrooms, plus library, science lab and typing room. The gym is also an auditorium with a stage.

Presently, Immaculate Conception Parish is growing, having had during the year of 1965 over 53 baptisms and a number of new members have moved into the parish. The present registered membership is over 1675 close to 600 families.

The school enrollment for 1965-66 is 337. Grade school: Boys 128, Girls 108, High School, Boys 56, Girls 45. The I. C. basketball team won the Diocesan Class "B" Championship and the State Sectional Championship.

The following organizations work closely with our pastor on all church matters; Knights of Columbus, Catholic Daughters of America, Diocesan Confraternity of Catholic Women, Catholic Family Movement, Catholic Ladies Guild, and Catholic Youth Organization.

We have covered the Church and the school but not the home in our triangle. There are several old sayings; "The way to a man's heart is through his stomach". - "A well fed home is a happy home" . . . and many others. We hope we will be of some help with our cookbook, and that you enjoy and use our recipes.

Contributed by Mrs. Ira Welch
Assisted by Father Thomas Geelan

LADIES UNION OFFICERS

President	Mrs. C. T. (Hap) Gravenish
Vice-President	Mrs. M. J. Arts
Secretary	Mrs. Ronald Pigott
Treasurer	Mrs. John Schmidt

ACKNOWLEDGEMENT

We wish to acknowledge the fine spirit of co-operation by the Chair-ladies of Ladies Union, the Ladies of the Parish who contributed their time to help compile this book and to all the parishioners who submitted their favorite recipes. We are also grateful to our pastor Father J. G. Skahill and Father Geelan for the wonderful cooperation they extended us. A special thanks to Dr. J. Albert Fritz who designed the cover of our book.

Included in this book also are the recipes from our parish cookbook of 1952.

COOKBOOK PLANNING COMMITTEE

Mrs. C. (Hap) Gravenish	President of Ladies Union
Mrs. Herb Carlson	Cookbook Chairman
Mrs. Thomas Chytka	Cookbook Co-Chairman
Mrs. William Pigott	Committee Member
Mrs. Ben Brassler	Committee Member
Mrs. Joe Wankum	Committee Member
Mrs. Ed Ford	Committee Member
Mrs. Warren Curtis	Committee Member
Mrs. James Bopp	Committee Member
Mrs. Adda Schmillen	Committee Member

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QUESTIONS

Puzzled about a recipe,
Don't hesitate, don't wonder—
Pick up your phone and call
The girl who signed her name down under
If many errors do appear,
It's really not a blunder—
But just a scheme, for you to meet
The gal whose names' down under.

PRAYER BY OUR KITCHEN SINK

Thank God for dirty dishes,
They have a tale to tell
While others are going hungry
We are eating very well,
With home and health and happiness
We shouldn't want to fuss,
For by this stack of evidence
God's very good to us.

HOW TO PRESERVE A HUSBAND

Be careful in your selection; do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water. Even poor varieties may be made sweet, tender, and good by garnishing them with patience well sweetened with smiles and flavored with kisses to taste. Then wrap in a mantle of domestic devotion, keep warm with a steady fire of love, and serve with peaches and cream. When thus preserved they will keep for years.

Beverages

**The Man who deals in sunshine, is
the Man who gets the crowds
He does a lot more business
than the man who peddles clouds.**

PUNCH

4 6-oz. cans frozen lemonade
4 cans water
2 cans orange juice (frozen)
2 cans water
1 can frozen pineapple juice
1 can water
2 28-oz. bottles sparkling water
2 28-oz. bottles ginger ale
Add ice cubes. Serves 50

—Mrs. Ed Bartlett

HOT SPICED CIDER

4" stick cinnamon
6 whole cloves
Dash of nutmeg
Sugar if desired
1 gallon cider
4 T. butter
1 orange, sliced
Tie spices in bag and place in kettle of cold cider and bring to boil. Sweeten slightly if desired.

—Mrs. Del Ament

FRUIT PUNCH

2 qts. ginger ale
1 pt. charged water
Sugar or syrup to taste
1 qt. blue grape juice
1 pt. white grape juice
Juice of 12 oranges
Juice of 12 lemons
Mix fruit, sugar or syrup, add ginger ale, and charged water with chopped ice. Will serve 25.

—Mrs. Blair D. Myers

FRUIT PUNCH

1 large can fruit punch
2 pkgs. cherry jello
1 large can frozen orange juice
2 cans frozen orange pineapple
1 can frozen lemonade
1 qt. white soda
1 qt. ginger ale

—Mrs. Bud (Opal) Mansfield

GOLDEN FRUIT PUNCH

3 6-oz. cans frozen orange concentrate
3 6-oz. cans frozen lemon concentrate
1 46-oz. can pineapple juice
2 c. sugar
Mix well until sugar is dissolved. When ready to serve, add ice, 1 gallon water, and 1 qt. ginger ale. Serves 50.

—Mrs. Kenneth Johnson

BOHEMIAN TEA

3 T. black tea or blended tea (green and black)
3 lemon rinds, grated
Cover tea and lemon rinds with boiling water and steep 15 minutes. Then strain. Pour into it the juice of 3 lemons. Pour all of this over $1\frac{3}{4}$ to 2 cups of sugar. Dilute this syrup with enough water to make 1 gallon.

—Mrs. Wm. Sangwin

?????

Make chocolate or cocoa as usual. Cool and serve in tall glasses with chopped ice, and topped with sweetened whipped cream.

—Mrs. Blair D. Myers

PERCOLATOR PUNCH

$1\frac{3}{4}$ c. water
2 c. cranberry juice
 $2\frac{1}{4}$ c. pineapple juice
3 sticks cinnamon
1 T. whole cloves
 $\frac{1}{2}$ T. allspice (whole)
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. brown sugar

Put water and juices in bottom of percolator and put spices, salt and sugar in basket. Perk as if for coffee. If making it in a large quantity, put spices in cheesecloth bag and simmer approximately 30 min.

—Mrs. Lyle Waechter

GOLDEN PUNCH

2 pkgs. orange Koolaid
1 pkg. lemon Koolaid
3 pkgs. pineapple-grapefruit Koolaid
5 c. sugar
8 qts. water
2 6-oz. cans frozen orange juice
2 6-oz. cans frozen lemonade
2 qts. gingerale

Combine all ingredients except ginger ale. Add ginger ale just before serving. —Mrs. Les Peck

BEEF WINE

Scrub, stem and quarter 18 beets (average size), then boil in 3½ gallons of water for 2½ to 3 hours. Drain and cool (discard beets). To the 3 gallons of juice add 3 cups of raisins and 9 lbs. sugar. Take 2 slices of toasted bread and spread 1 cake of yeast on each slice. Lay yeast side down on top of juice. Let stand 9 days. Strain and bottle. Do not put tops on tight for 2 weeks.

—Theresa McCarty

PUNCH

Mix together and chill 2 cans frozen lemonade, 2 cans frozen grape juice, 1 bottle seven-up (7-Up).

—Doug Carlson

TOMATO COCKTAIL

1 stalk or bunch celery
6 onions
2 green peppers
Cook together until tender. Add this to ½ bu. tomatoes. Cook about 30 minutes. Drain. Add 3 T. salt, ¾ c. sugar. Boil and seal. When you wish to use this chill first.

—Mrs. Ira Welch

GRAPE WINE

1 gal. crushed grapes
1½ gal. water
For each gallon, add 3 lbs. sugar. Put in crock jar and leave set (don't stir) until grapes go to bottom. Then strain and bottle.

—Robert Waddell

MOCK PINK CHAMPAGNE PUNCH

1½ c. sugar
1½ c. water
Cook together until sugar dissolves. Add 2 c. cranberry juice
1 c. pineapple juice
½ c. orange juice
Chill. Just before serving add 2 (7 oz.) bottles of Squirt pop.

—Mrs. Leonard Waters

KOOLADE PUNCH

(For children's parties)

2 pkgs. Koolade
1 c. sugar
Boil in 2 c. water.
4 to 6 oz. canned pineapple juice.
Add water to make 1 gallon.

—Mrs. Pierce Green

RHUBARB WINE

8 qts. water
5 lbs. rhubarb (cut fine with peeling left on)
Add 1 lemon, sliced. Let stand 8 days, stirring every morning. After 8 days, drain. Let it settle, and drain again. Then add 4 lbs. sugar to each gallon of juice. Let ferment where temperature is about 70°. (Extra Sweet)
9 lbs. rhubarb
15 qts. lukewarm water
2 lemons
3 lbs. sugar to each gallon of juice.

—Robert Wadell

O Lord, treat me tomorrow as I have treated others today.

“To command the respect of others, one must merit respect himself.”

Breads

**Face powder may attract a man,
But baking powder will hold him.**

QUICK WHITE BREAD

2 c. milk
4 T. sugar
1½ tsp. salt
3 T. shortening
I add any mashed potatoes I have.
Scald milk; add sugar, salt, shortening, and potatoes. Stir well; cool to lukewarm.

In large bowl combine:

2 c. lukewarm water (potato water if you have it)
2 pkg. dry yeast
6 c. flour

If you like dark bread, add 2 handfuls Posts 40% Bran Flakes. Combine water and yeast. Add lukewarm milk mixture. Add 6 c. flour and beat till smooth. If you use Bran Flakes, put these in now. Gradually add 6 to 7 c. more flour. Knead lightly till smooth and elastic. Place in greased bowl, brush with shortening, cover. Let rise till doubled. Dough may be divided and put in pans now or kneaded and let rise again. Place in greased pans. Let rise till doubled. Bake 400° for 15 min., then 350° about 45 min. Makes at least 4 loaves.

—Mrs. Arnold (Ruth) Faber

SPONGE WHITE BREAD

1 cake yeast
2 T. sugar
6 c. lukewarm water
18 c. sifted flour
2 T. melted fat
1½ T. salt

Dissolve yeast and sugar in 4 c. water. Add 6 c. flour. Beat well. Cover and let stand for 1½ hrs. Add remaining 2 c. water and 12 c. flour, salt, and fat. Knead thoroughly, place in greased bowl. Brush with melted fat. Let rise 1½ to 2 hrs. When light, mold into loaves and place in well greased bread pans. Cover and let rise again 1 hr. Bake 15 min. at 425°, then 45 min. to 60 min. at 375°. Makes 4 loaves.

—Mrs. Gary Mongan

WHITE BREAD

¾ c. warm water
2 pkgs. yeast
1⅓ c. lukewarm milk
3 T. sugar
1 T. salt
¼ c. shortening
6½ - 7 c. flour

Measure warm water into large bowl. Sprinkle in yeast. Stir. Add milk, sugar, salt, shortening and 3 c. flour. Beat until smooth. Add enough flour to make dough easy to handle. Turn out on floured board. Knead about 5 min. Place in well greased bowl and cover. Let rise in warm place 1 to 1½ hrs. or until double in bulk. Punch dough down and let rise 30 min. Knead down, divide in half and shape into 2 loaves. Let rise and bake at 425° for 30 min.

—Mrs. Charles George

WHITE BREAD

6 c. water (lukewarm)
3 oz. commercial yeast or 4 family sized packages
¾ c. sugar
6 tsp. salt
6 T. melted shortening
6 lb. flour (24 c.)

Dissolve yeast in the water. Add sugar, salt, shortening, and about 6 c. of flour. Mix together thoroughly and let stand for ½ hr. Add rest of flour. Add the last c. carefully as there is a difference in flour. Mix well; knead until the air bubbles pop. Place in a greased bowl to rise until it has doubled in bulk - punch down and let rise again until doubled in bulk. Make into loaves. It takes 1¼ lb. of dough to make a lb. loaf. Place loaves into loaf pans to rise again. When doubled in bulk bake in a 400° oven for 40 min. Grease loaves lightly and place on racks to cool.

Whole wheat bread is made from this same recipe with half the white flour replaced with whole wheat flour.

—Mrs. Matt Beckman

WHITE BREAD

3 c. warm water
2 pkg. yeast
2 T. sugar
2 tsp. salt
1 T. melted lard

Add flour until of a proper consistency. (6-7 c.)

Soften yeast in warm water. Add sugar, salt, and lard and stir well. Add about 3 c. flour and beat till smooth. Add remaining flour (enough to make dough easy to handle). Turn out on floured board. Knead; place in bowl and cover. Let rise till doubled in bulk, punch down, and let rise again. Punch down and shape into two loaves. Let rise and bake at 400° for 30 - 35 min.

—Mrs. Emma Reinert

WHOLE WHEAT BREAD

¼ c. warm (not hot) water
1 pkg. Red Star yeast
3 T. sugar
1 T. salt
1¾ c. lukewarm milk
¼ c. shortening

3 c. sifted all-purpose flour
2½ c. whole wheat flour
Soak yeast in ¼ c. warm water 5 min. Combine lukewarm milk with sugar and salt. Stir to dissolve. Beat in sifted all-purpose flour, yeast mixture and shortening until smooth. Add whole wheat flour until dough leaves sides of bowl. Turn out onto lightly floured board. Knead until dough becomes smooth and elastic and is no longer sticky (5-10 min.) Place in bowl and cover. Let rise in warm place (80-85°) until doubled (1-1½ hours). Punch down and let rise again until nearly double (about 45 minutes). Divide into 2 equal parts. Let rest 10 min. Shape each half into loaf. Place in greased 9x5x3-inch loaf pan. Cover and let rise in warm place. Bake at 375° for 40-45 min. Cool on racks.

—Mrs. Merlin Cosgrove

WHOLE WHEAT BREAD

In a small dish mix and let stand until bubbly:

¾ c. warm water
1 T. brown sugar
2 pkgs. yeast
Meanwhile mix:
2 tablespoons shortening
1 tsp. salt
2 c. whole wheat flour
½ c. brown sugar
2 c. hot water
2 c. white flour

Add yeast; mix and let stand 30 minutes. Then add enough more white flour until it is no longer sticky. (About 4 cups). Then knead thoroughly. Let rise until double . . . shape into two loaves. Let rise until double and bake at 350° for 50-60 minutes.

—Hilda Corzilius

WHITE BREAD

½ c. warm water
4 or 5 pkg. yeast
8 c. water
12 T. sugar
4 T. salt
8 T. lard
24 c. flour

Soften yeast in ½ c. warm water. Mix together water, sugar, salt, and lard. Cool to lukewarm. Add softened yeast and 12 c. flour. Mix well and add 12 c. more flour. Knead well. Let rise until double in bulk twice. Makes 8 loaves. Bake in 425° oven for ½ hr.

—Mrs. Gerald Madsen

NUT BREAD

1 egg, beaten light
1 c. sugar
1 c. sweet milk
2½ c. flour
3 tsp. baking powder
1 c. nuts

Mix in order given, dry ingredients sifted together. Pour into greased loaf pan and let rise 1 hour at room temperature to prevent cracks in the top. Bake 1 hour at 350°.

—Mrs. James Bopp

WHITE BREAD

½ c. warm water
2 pkgs. dry yeast
3½ c. warm water
¼ c. sugar
2 T. salt
¼ c. shortening
10½ - 11½ c. flour
Soak yeast in ½ c. warm water 5 minutes. Combine liquid, sugar and salt in large mixing bowl. Stir to dissolve. Beat in shortening, yeast mixture and 4 c. flour with rotary beater until smooth. Add remaining flour. Let rise until doubled, punch down and let rise until nearly doubled again. Shape into loaves, let rise. Bake at 350° for 1 hr. Makes 3 large loaves. —Mrs. Bob Schmillen

BRIDGET'S HOME MADE BREAD

Mix in large bowl 2 c. milk, scalded. Cool to lukewarm. Dissolve 2 pkg. Red Star yeast in ½ c. lukewarm water. 1 tsp. sugar added to water
3 T. sugar
1 T. salt
2 T. melted shortening
7 or 8 c. flour to make dough easy to handle

Turn out on a floured board and knead 5 minutes. Place in a greased bowl and let rise for 1 hour or double its bulk. Punch down and let rise to double the size of your loaf or rolls. Bake at 425° for about 45 minutes, 30 for rolls. Keep it at about 85° while it is raising.

—Mrs. Bridget Kane

DATE NUT BREAD

2 c. dates, cut in pieces
1 tsp. soda
1 c. hot water
Sprinkle soda over dates and pour over hot water and let stand for ½ hour. Mix well together ½ c. sugar, 4 c. flour, 3 tsp. baking powder, 1 tsp. salt. Beat 2 eggs, 1 c. milk, pour into flour mixture; add date mixture. Bake approximately 1 hour in 375° oven.

—Mrs. Mary Perrin

RYE BREAD

1 pkg. dry yeast
½ c. warm water
2 c. sifted rye flour
¾ c. molasses (yellow label)
⅓ c. shortening
2 tsp. salt
2 c. boiling water
6-6½ c. sifted white flour
Soften yeast in warm water; combine rye flour, molasses, shortening and salt and boiling water. Blend well (I use electric mixer). Cool to lukewarm. Add yeast gradually. Add flour to make soft dough. Turn out on floured board. Knead until dough is smooth. Place in greased bowl; cover. Let rise, punch down and let rise until double. Divide into three parts. Bake 350° for 1 hr.

—Mrs. Will Dushinske

ORANGE NUT BREAD

3 c. sifted flour
3 tsp. baking powder
½ tsp. salt
To the above sifted ingredients add:
¼ c. sugar
½ c. chopped walnut meat
1 T. grated orange rind
½ c. orange marmalade
1 c. milk
1 egg (well beaten)
¼ c. butter

Mix well. Put in 2 well-greased pans. Let stand 10 min. Bake in moderate oven (350°) about 1 hr. Delicious spread with cream cheese.

—Mrs. Ben Brassler

NUT BREAD

1 c. white sugar
¼ c. butter
¼ tsp. salt
1 c. sour milk
1 c. graham flour
1 c. white flour
1 c. black walnut meats
1 egg
1 tsp. soda
Bake 1 hour at 350° temperature.

—Mrs. Forrest Knipe

JULE KAGE - SCANDINAVIAN CHRISTMAS BREAD

- 2 c. milk, scalded
- 1 c. sugar
- 1½ tsp. cardamom
- 1½ tsp. salt
- ½ c. butter
- 1 cake compressed yeast
- 2 eggs, well beaten
- 6 c. flour; more if necessary
- 1½ c. seedless raisins
- ½ c. chopped citron

To scalded milk add sugar, salt, cardamom, and butter. Cool to lukewarm. Add crumbled yeast and mix well. Stir in eggs and 3 c. of the flour and beat until smooth. Combine raisins and citron with remainder of flour and add to yeast mixture. If necessary add more flour to make a smooth elastic dough which can be kneaded on a bread board. Place in a greased bowl, cover. Let rise until double in bulk. Knead down. Shape into loaves and put into greased loaf pans. Let rise again until double. Bake in moderate oven 45-60 min. or until done. Brush top of loaves with butter when they come from the oven. Remove from pans and place on cooling racks. Makes 2 large loaves or 3 small loaves.

—Mrs. Carl Rupp

GRAHAM NUT BREAD

- 3 c. graham flour
- 1 c. white flour
- 2 c. sour milk
- 1 egg
- 1 c. sugar
- 2 level tsp. soda
- 1 c. raisins (not white)
- 1 c. nut meats

Beat egg, add sugar, sour milk with soda. Sift and mix together white and graham flour and add to liquid. Hold out enough flour to flour the nuts and raisins well. Add them last. Bake about 45 min. @ 325°-350°. Makes 2 loaves.

—Mrs. Joe Winkel

RYE BREAD

- 1 pkg. yeast
- ¼ c. warm water
- 1 c. lard
- 4 c. hot water
- ½ c. dark molasses
- ½ c. light molasses
- 4 c. rye flour
- 2 tsp. salt
- 6 c. white flour

Dissolve yeast in warm water. Stir lard into hot water, then add dark and light molasses, salt; cool to lukewarm. Add yeast to lukewarm mixture, then rye flour; stir well. Add white flour, ½ at a time, to make a soft dough. Turn out on floured board. Knead until smooth. Place in greased bowl; cover; let rise until double in bulk, about 1-1½ hrs. Punch down and let rise again. Divide into 3 loaves. Place in greased bread pans and let rise until double. Bake at 350° for 45 min.

—Mrs. Joe Walters

NUT BREAD

- 1 c. brown sugar
- 1 T. butter
- 1 egg, beaten
- 1 c. milk
- 2½ c. flour
- 3 tsp. baking powder
- ½ tsp. salt
- 1 c. chopped nuts

Mix and place in a single loaf bread pan, well greased. Let rise ½ hour. Bake 1 hr. at 325°.

—Dorothy Eischen

DATE NUT BREAD

- 1 c. dates
- 1 c. boiling water
- 1 tsp. soda
- Let stand 10 min. Add:
- 1¼ c. flour
- 1 c. sugar
- 1 T. butter
- 1 egg

½ c. nutmeats
Mix well. Bake at 350° about 1 hr. (Makes 2 loaves.)

—Mrs. Richard Henke

GRAHAM BREAD

1 pkg. or cake yeast
½ c. lukewarm water
2 c. milk
2 c. graham or whole wheat flour
6 T. shortening
¾ c. brown sugar
1 egg, beaten
1 T. salt
4 c. white flour
Soften yeast in lukewarm water. Scald milk and while hot add graham flour, shortening, and brown sugar. Let stand until cool. Add egg, salt and the yeast. Sift and add the white flour. Knead down - let rise over-night in refrigerator. Place in pans the next morning. Let rise and bake 1 hr. in moderate oven (350°). Makes 2 loaves.

—Mrs. Richard Tolzin

NEVER FAIL "SWEET RYE BREAD"

⅓ c. molasses
½ c. brown sugar
2 T. Crisco
⅓ c. white Karo syrup
2 c. milk
Scald these ingredients and cool.
Add: 2 c. rye flour
1 T. salt
2 pkg. yeast, dissolved in
½ c. warm water
Add:

6 c. white flour to make a fairly stiff dough. Place in greased bowl. Cover; let rise until double in bulk (about 3 hr.) Knead 100 times. Shape into small loaves and let rise. Bake in moderate oven 40-45 min.

—Mrs. Dick Rupp

PEANUT BUTTER BREAD

1 c. sugar
¾ c. peanut butter
1 egg
1 c. sweet milk
2 c. flour
4 tsp. baking powder
Mix sugar and peanut butter; add other ingredients; bake 350° for 1 hr.

—Mrs. J. H. Wise

ANADAMA BREAD

3 c. milk
¾ c. yellow corn meal
¾ c. dark molasses
2 T. butter
2 tsp. salt
2 pkg. yeast
¾ c. warm water
8 c. sifted flour
melted butter
Heat milk to scalding, stirring constantly. Gradually add corn meal. Stir until smooth. Stir in molasses, butter and salt. Put in large mixing bowl to cool. Dissolve yeast in warm water, and add to slightly warm corn meal mix. Add 5 c. flour and beat until smooth. Mix in the remaining 3 c. of flour. Turn out on floured board and knead until elastic. Place in large buttered bowl, brush with the melted butter. Cover with cloth in warm place to rise until double in bulk. Punch down dough and divide into 2 portions. Shape into loaves and place in greased bread pans and let rise again until double in bulk. Bake 50-60 min., until loaves sound hollow when tapped lightly. Remove from pans to wire rack and let cool.

—Mrs. Ben Brassler

SODA BREAD WITH DATES

1 c. hot water
1 c. finely cut dates
1 c. All Bran (Kelloggs)
2 T. margarine
½ c. sugar
2 eggs
1½ c. sifted flour
1½ tsp. baking soda
1 tsp. salt
¾ tsp. cinnamon
Pour hot water over dates and bran. Let soak about 10 min. Add shortening, sugar and eggs; beat well. Sift flour, soda, salt and cinnamon. Stir until combined. Pour into greased loaf pan and bake one hour at 350°.

—Mrs. Wayne Stellish

RYE BREAD

- 2 pkgs. dry yeast
- ½ c. lukewarm water
- 2 tsp. sugar
- 3 c. boiling water
- ½ c. lard
- ½ c. molasses
- ¼ c. dark Karo
- 3 T. brown sugar
- 1 T. salt
- 3½ c. rye flour
- 6 c. white flour

Dissolve yeast in lukewarm water with 2 tsp. sugar. Stir lard in hot water and add the rest of ingredients, then flour. Knead well and let rise until double. Divide in 3 parts and let rest 10 min. Shape into loaves and let rise until double. Bake at 350° for 45 min.

—Mrs. Franklin Eischen

ORANGE BREAD

Take rind of 2 oranges and grind. Add:

- ½ c. sugar
- ¾ c. water

Boil 15 min. This should make ¾ c. of juice. If it does not add milk till you have ¾ c. of liquid. Mix:

- 1 beaten egg
- ½ c. sugar
- pinch salt
- 2 c. sifted flour
- 2 tsp. baking powder

Add to the above cooked juice. Pour in loaf pan and bake in slow oven 350° for about 45 min.

—Mrs. Robert Waddell

DATE NUT BREAD

- 1 c. dates (chopped)
- 1 c. boiling water
- 1 tsp. soda
- Let this cool while mixing:
- 2 eggs
- 1 c. sugar
- 3 T. soft butter
- 1 tsp. vanilla
- dash of salt
- 1½ c. flour
- 1 c. chopped nuts

Add date mixture. Bake about 1 hr. at 350°. —Mrs. Darrell Bunkers

WHEAT GRAHAM NUT BREAD

- 2 well-beaten eggs
- 1 c. sugar
- ¼ c. melted shortening
- ¾ c. light molasses
- 1 c. sour milk
- 1½ c. enriched flour
- 1 tsp. salt
- 1 tsp. soda
- 1½ c. wheat graham flour
- 1 c. seedless raisins
- 1½ c. broken nut meats

Beat eggs and sugar until thick. Add shortening and molasses. Mix well; then add sour milk. Add flour sifted with salt and soda, then wheat graham flour. Beat smooth. Fold in raisins and nut meats. Bake in waxed paper lined 5½ by 10½ in. loaf pan in moderate oven (350°). 50 - 60 min.

—Mrs. Romaine (Joanne) Ryan

QUICK PINEAPPLE NUT BREAD

- 2 eggs
- ¾ c. sugar
- 3 c. biscuit mix
- 1 c. chopped walnuts
- 1¼ c. undrained pineapple tidbits
- Stir together eggs, sugar, and chopped walnuts until blended. Mix in pineapple, then add the biscuit mix all at one time, stirring quickly only until mix is thoroughly blended. Turn batter into well greased loaf pan 9x5x2, and allow to set about 20 min. before baking. Bake in 350° oven one hour. Cool 10 min., turn out on rack. —Isabelle Campbell

EASY RAISIN NUT BREAD

- 2 eggs
- 2 c. sugar
- 2 c. milk
- 6 c. flour
- 6 tsp. baking powder
- 1 tsp. salt
- ½ pkg. seedless raisins
- 1 c. nuts

Do NOT use electric mixer! Mix together as for cake. Bake in 3 greased loaf pans for 45 min. @ 350°.

—Mrs. Ivan Hicks

CRANBERRY BREAD

2 c. flour
½ tsp. salt
1 c. sugar
2 T. shortening
1 c. raw cranberries
1½ tsp. baking powder
½ tsp. soda
1 orange (rind and juice)
1 egg, 2 if desired
½ c. walnuts

Put dry ingredients in bowl, add egg. Put juice and rind of orange in cup. Then add 2 T. shortening and enough boiling water to make ¾ c. of all these. Add to dry ingredients. Add the cranberries (cut in half) and chopped nuts. Pour into loaf pan and bake at 325° for 45-50 min.

—Mrs. Raymond F. Kelly

DATE NUT BREAD

1 tsp. vanilla
2 c. dates, cut up
1 c. boiling water
1 tsp. soda
1 c. sugar
2 c. flour
1 tsp. baking powder
1 T. butter
1 egg
1 c. nuts

Cut up dates and sprinkle with soda and pour boiling water over dates. Let cool. Cream butter and sugar and add beaten egg and flour with baking powder. Add vanilla and nuts. Bake 1 hr. at 350° oven. Makes 1 loaf.

—Mrs. Clemens N. Schemmel

BANANA BREAD

1½ c. sugar
½ c. butter
3 c. flour
¼ tsp. salt
2 eggs
1½ tsp. soda
3 mashed ripe bananas
¼ c. sour milk
Mix above and put in large loaf pan. 350° for 1 hr. 15 min.

—Mrs. J. H. Wise

DATE NUT BREAD

1 c. sugar
2 T. melted shortening
1 egg
1½ c. flour
½ tsp. baking powder
1 c. chopped dates
¼ c. walnuts
½ tsp. vanilla
¾ c. boiling coffee to which add
1 tsp. soda

Combine coffee, soda and dates. Let cool. Add rest of ingredients and mix well. Bake in 2 greased loaf pans 1 hr. at 350°.

—Mrs. Ivan Hicks

DATE NUT BREAD

¾ c. dates, cut
¾ c. boiling water
¾ c. sugar
1 tsp. shortening
½ tsp. salt
1 egg
½ tsp. soda
½ tsp. cream of tartar
1½ c. flour
½ c. nuts

Combine first five ingredients in large bowl; let cool 5 min. Add rest of ingredients and beat well. Bake in well greased loaf pan in 350° oven, about 1 hr.

—Mrs. Harvey Lindberg

DATE BREAD

1 lb. dates, cut up
2 tsp. soda
2 c. boiling water
Cool above mixture.
Mix:

3½ c. flour
2 c. sugar
½ c. shortening
3 eggs
2 tsp. vanilla
salt

nutmeats
Mix with liquid and dates. Bake about 45 min. at 375°. Makes 2 large or 3 small loaves.

—Mrs. Bob Phelan

ANADAMA BREAD

Bring to a boil in saucepan:
1½ c. water
1 tsp. salt
Stir in ⅓ c. corn meal. Return to boiling point, stirring constantly. Pour into large bowl. Stir in:
⅓ c. molasses
1½ T. shortening
Cool to lukewarm.
Dissolve: 1 pkg. dry yeast in ¼ c. warm water. Add to corn meal mixture. Mix in ½ of the 4-4½ c. flour. Knead and let rise until double. Punch down, place dough in greased 9x5x3 loaf pan. Let rise and bake in 375° oven 40-45 min.

—Mrs. John Glasgow

CORNBREAD

1 c. flour
1 tsp. salt
3 tsp. baking powder
2 T. sugar
¾ c. yellow corn meal
2 well beaten eggs
1 c. milk
¼ c. melted shortening
Sift flour, salt, baking powder and sugar. Mix with corn meal. Combine eggs, milk, shortening and add to dry ingredients. Stir just until moistened. Bake in wax paper lined 9" sq. pan in moderately hot oven (400°) about 20 min.

—I. C. Hot Lunch

BANANA QUICK BREAD

1 c. brown sugar
1 c. flour
½ c. margarine
1 tsp. soda
2 eggs
½ tsp. salt
1 tsp. vanilla
3 large bananas (mashed)
Cream sugar and margarine. Add eggs; then flour, soda, salt, vanilla and bananas. Nuts can be added. Mix well. Bake for 1 hr. at 350°.

—Adda Schmillen

BRIDE'S CHRISTMAS BREAD

½ c. sugar
⅓ c. softened butter
½ tsp. salt
½ c. boiling water
¾ c. evaporated milk
1 pkg. dry yeast
¼ c. warm water
2 eggs, beaten
1 c. mixed candied fruit
4½ c. sifted flour
Combine sugar, butter and salt in large bowl. Add boiling water and stir to melt butter. Add evaporated milk. Sprinkle yeast over warm water in cup and dissolve. Add to mixture in bowl. Stir in eggs and fruit. Add flour, 1 c. at a time, beating until fairly smooth each time. Cover and let rise at room temperature until doubled—about 1½ hr. Beat batter down, then beat 2 min. with large spoon. Turn into 10" well greased tube pan and spread evenly. Cover and let rise until doubled in bulk—about 45 min. Bake @ 375°, 50-55 min., or until nicely browned. Remove from pan immediately and cool on wire rack.

When cool, frost with:

⅓ c. powdered sugar
1 T. evaporated milk
½ tsp. vanilla
Add more milk if necessary.
Decorate with candied cherries and pecan halves.

—Mrs. Don Bevins

FRUIT BREAD

½ c. margarine
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1 c. mashed bananas
¼ c. maraschino cherries
¼ c. chocolate chips
¼ c. nuts
Cream butter and sugar; add eggs. Add alternately flour, soda and bananas. Add other ingredients; mix well. Bake at 350° for 1 hr.

—Mrs. Christina Hyndman

BANANA NUT BREAD

¼ c. butter or shortening
¼ c. sugar
1 egg, beaten
¾ c. mashed bananas (very ripe)
½ tsp. baking powder
½ tsp. soda
¼ tsp. salt
3 T. sour milk
½ c. nutmeats
2 c. flour, sifted
Cream shortening and sugar, add egg and mashed banana; beat well. Add sifted dry ingredients and the milk and nuts. Mix only long enough to mix all ingredients. Bake in wax paper lined bread pan at 350° for about 1 hr.
—Marian Sutter,
Mrs. Jack Leinbaugh

BANANA NUT BREAD

Cream:
½ c. butter or oleo
1½ c. sugar
Add:
2 eggs
½ c. sour cream
1 tsp. soda
1 c. mashed bananas
2 c. flour
½ c. nuts
Bake at 350° 50-60 min.
—Mrs. Joe (Lois) Timmins

SWEDISH COFFEE CAKE

1½ c. flour
1 c. sugar
½ tsp. cinnamon
¼ tsp. nutmeg
½ c. shortening (oleo)
1 c. sour milk
1 tsp. soda
¼ tsp. salt
1 egg, well beaten
Sift flour, sugar, cinnamon and nutmeg. Cut in shortening. Add all but ¼ of milk, soda and salt. Blend well. Add egg; put in loaf pan and sprinkle with the ¼ of milk, soda and salt; sprinkle with sugar. Bake 40 min. at 350°.
—Mrs. Bill Schmillen

OATMEAL BREAD

Mix together:
2½ c. lukewarm milk, scalded
4 T. brown sugar
1 T. salt
2 T. soft shortening
1 pkg. dry yeast dissolved in ¼ c. warm water.
Stir in 2 c. quick cooking oatmeal. Mix in 5-5½ c. sifted flour.
Turn dough onto lightly floured board, cover. Let stand 10 min. to tighten up, then knead until smooth. Let rise until double in bulk—about 1½-2 hrs. Punch down dough. Shape into 2 loaves and let rise 1 hr. Bake @ 400°, 30-40 min.
—Elizabeth Rupp

BANANA BREAD

1 c. sugar
½ c. butter
2 eggs
1 tsp. soda
1 T. sweet milk
3 ripe bananas, mashed
2 c. flour
½ c. nut meats
Cream butter and sugar; add well-beaten eggs and bananas. Sift soda with flour and add with milk to the mixture. Fold in nutmeats. Bake in a greased pan 5x10 @ 325° for 1 hr.
—Mrs. K. Hanson

BANANA BREAD

½ c. butter or oleo
1½ c. sugar
2 eggs, beaten
1 tsp. vanilla
1 c. bananas, mashed
2 c. flour
½ tsp. salt
1 tsp. baking powder
¼ c. sour milk
½ tsp. soda
½ c. nuts, chopped
Cream shortening and sugar. Sift together flour, salt, and baking powder. Dissolve soda in sour milk. Add milk, bananas, nuts, dry ingredients and vanilla. Mix until well blended. Bake 350° 25-30 min.
—Mrs. Gerald Madsen

QUICK COFFEE CAKE

Topping:

- 3 T. flour
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{4}$ c. sugar
- 2 T. butter

Batter:

- $1\frac{1}{2}$ c. flour
- $2\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- $\frac{3}{4}$ c. sugar
- $\frac{1}{4}$ c. shortening
- 1 egg

$\frac{1}{2}$ c. milk

Mix and pour in 12x8 pan and add topping. Bake for 15-20 min. at 375°.

—Mrs. R. Rosenthal

ELSIE'S RYE BREAD

- 1 qt. sifted rye flour
- 3 pt. warm water
- 1 scant c. dark molasses
- 2 T. melted shortening
- 1 T. salt
- 4 T. sugar
- 2 cakes yeast dissolved in small amount of warm water
- 1 tsp. crushed anise seed

Mix all together and let rise in warm place for 2 hrs. Then add enough white flour to make a stiff dough. Knead. Let rise again until double in bulk. Then make into loaves and let rise about an hour. Bake in moderate oven about 1 hour.

PUMPKIN BREAD

- 3 c. sugar
- 1 c. shortening
- 1 one-pound can (2 cups) pumpkin
- $\frac{3}{8}$ c. water
- $3\frac{1}{2}$ c. sifted flour
- 2 tsp. soda
- $1\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ tsp. pumpkin pie spice

Cream sugar and shortening; stir in pumpkin and water; add sifted dry ingredients; mixing well. Turn into 2 greased $8\frac{1}{2}$ by $4\frac{1}{2}$ by 3 inch baking pans. Bake in moderate oven 350° 55-60 mins. Remove from pan; cool.

—Esther Sinek

OATMEAL BREAD

- 3 c. sifted all-purpose flour
- $1\frac{1}{4}$ c. quick rolled oats
- $1\frac{1}{2}$ T. baking powder
- 2 tsp. salt
- 1 egg
- $\frac{1}{4}$ c. honey
- $1\frac{1}{2}$ c. milk

1 T. butter or margarine

Preheat oven to 350°. Grease well a $9\frac{1}{2}$ "x $5\frac{1}{2}$ " or 3" loaf pan and set aside.

In large bowl, mix flour, oatmeal, baking powder and salt. In a medium bowl using rotary beater, beat egg with honey and milk to mix well. Pour egg mixture into the oatmeal mixture. Stir with wooden spoon just until dry ingredients are moistened - mixture won't be smooth. Spread batter in prepared pan. Bake 1 hr. and 15 min. or until it is crusty and cake tester inserted in center comes out clean. Turn loaf out of pan on wire rack. While loaf is still warm, brush top with 1 T. melted butter. Makes one loaf.

—Mrs. Robert Bushlow

BANANA ORANGE BREAD

- 2 c. sifted flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ c. butter or oleo
- $\frac{3}{4}$ c. sugar
- 1 large egg
- $\frac{3}{4}$ c. mashed bananas, about 2
- 1 T. grated orange rind
- 3 T. orange juice

$\frac{1}{2}$ c. chopped pecans or walnuts
Sift flour once; measure. Add baking powder, soda, and salt and sift again. Cream butter and sugar until well blended. Then add egg and beat thoroughly. Stir in bananas and orange rind and juice. Add sifted dry ingredients. Pour into greased loaf pan and bake at 350° for about 1 hr. or until done.

—Elizabeth Rupp

BANANA NUT BREAD

1 c. sugar
½ c. butter or oleo
2 eggs
8 T. sweet milk
3 ripe bananas (1 c.)
2¼ c. flour
1 tsp. soda
1 tsp. vanilla
nuts

Cream sugar and butter. Add eggs, flour, soda, salt, vanilla and milk; then bananas, and nuts. Mix well. Makes 2 loaves. Bake at 350° for 35 min. —Mrs. Dan (LeVere) Dugan

CORNBREAD

2 pkg. yeast
2 c. milk, scalded
½ c. butter or oleo
2 eggs, well beaten
7-7½ c. flour
¼ c. warm water
½ c. gran. sugar
1 T. salt
1½ c. corn meal

Soften yeast in warm water. Add sugar, shortening and salt to scalded milk; cool to lukewarm. When mixture is lukewarm, beat in 3 c. flour, then eggs, cornmeal and softened yeast. Add remaining flour as needed to make a soft dough. Knead 10 min.; let rise in warm place until double in bulk, about 1½ hrs. Bake @ 375° for 40-45 min. Makes 3 or 4 loaves of bread.

—Mrs. Gerald Madsen

COFFEE CAKE

1 c. butter
1 c. sugar
1 egg yolk
Cream the above well. Add:
pinch soda
¼ tsp. cinnamon
2 c. flour

Pat in 11x15 pan. Beat egg white and brush lightly over top. Cover with chopped nutmeats. Bake 300° for 25 min. Leave in oven for awhile after oven is shut off. Cut before it cools.

—Mrs. John Eischen

ORANGE NUT BREAD

1 medium orange
2 T. melted shortening
1 tsp. vanilla
1 beaten egg
2 c. flour
¼ tsp. salt
1 tsp. baking powder
1 tsp. soda
1 c. white sugar
½ c. chopped nuts

Squeeze juice from orange in measure cup, then fill with boiling water. Grind orange rind and add to diluted orange juice. Stir in shortening, vanilla and egg. Add flour sifted with other dry ingredients, beat well and stir in nut meats. Bake in greased 1 lb. loaf pan for 45 min. at 350°. Cool in pan before slicing.

—Mrs. Emma Reinert

PUMPKIN BREAD

1 can pumpkin or 1¾ c. pumpkin
3⅓ c. flour
3 c. sugar
¾ c. shortening
¾ c. water
4 eggs, beaten
½ tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
2 tsp. soda

Combine all ingredients. Pour into two greased loaf pans. Bake at 350° for 1 hr. —Mrs. Albert Bofenkamp

APRICOT ALMOND BREAD

2 T. shortening
¾ c. sugar
1 egg
1 c. milk
2½ c. sifted flour
4 tsp. baking powder
½ tsp. salt
1½ c. cooked dried apricots
½ c. chopped almonds

Combine shortening and sugar; add egg. Add sifted dry ingredients; mix well. Add apricots and almonds. Bake in greased pan at 350° for 45-60 min. Yield: 1 8x4 loaf.

—Mrs. Russell Stratton

FRENCH BREAD

- 1 pkg. yeast
- 1¼ c. warm water
- 1¼ tsp. salt
- 2 T. sugar
- 3 T. melted shortening
- 3½ c. flour

Dissolve yeast in warm water. Add salt, sugar, shortening and flour. Let rise, punch down, rise, punch down, and rest for 15 min. Shape and bake at 375° for 45 min. Wait 20 min., then brush with 1 beaten egg white and 2 T. water.

—Mrs. Lawrence (Donna) Anderson

PUMPKIN BREAD

Combine all in one bowl:

- 1½ c. sugar
- ¼ tsp. baking powder
- 1 tsp. soda
- ¾ tsp. salt
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. cloves
- 1¾ c. flour
- ½ c. salad oil
- ½ c. water (with soda)
- 1 c. pumpkin
- 2 eggs

Mix all ingredients at once. Nuts, raisins, or dates may be added. Bake 1½ hr. at 325°.

—Mrs. John W. Williams

Mrs. J. Karl Kennedy

NEVER FAIL BANANA BREAD

- 1 c. crushed banana
- 1 c. sugar
- 2 eggs beaten
- ½ tsp. baking powder
- ½ tsp. soda
- ½ tsp. salt
- ½ tsp. vanilla
- 2 c. flour
- 3 T. milk
- ½ c. melted butter
- ½ c. pecans, chopped

Mix all together adding bananas, melted butter and pecans last. Put in loaf pan and bake at 350° for 1 hr.

—Mrs. Tom W. Schmillen

RAISIN BREAD

- 1 pkg. yeast
- ¼ c. warm water
- 2 c. milk
- ½ stick butter
- ½ c. sugar
- 1 tsp. salt
- 1 tsp. ground cardamom
- 1 egg, beaten
- 6½ c. flour
- 1 c. raisins

Sprinkle yeast over warm water. Scald milk and pour into mixing bowl with butter, sugar, salt and cardamom. Cool to lukewarm; then add dissolved yeast and the beaten egg. Beat in 2 c. flour. Stir in raisins and work in remaining flour a cup at a time. Knead dough until smooth and elastic. Place in buttered bowl, brush with melted butter, cover and set in warm place to rise until doubled, about 1-1½ hrs. Punch down and let rest 10 min. Shape into three loaves, put into oiled pans. Cover and set in warm place until doubled. Bake at 375° until golden brown, about 40-45 min. Remove immediately from pans and cool on rack.

—Mrs. Carl Rupp

STRAWBERRY-NUT LOAF

Cream together:

- 1 c. oleo
 - 1½ c. sugar
 - 1 tsp. vanilla
 - ¼ tsp. lemon flavoring
- Add: 4 eggs, one at a time

Sift together:

- 3 c. flour
- 1 tsp. salt
- ¾ tsp. cream of tartar
- ½ tsp. soda

Combine:

- 1 c. strawberry jam
- ½ c. sour cream

Add alternately with flour mixture and stir in ½ c. nuts. Bake in wax paper lined pans. Makes 2 loaves. Bake at 350° for 45 min. Cool 10 min. before removing from pans.

—Mrs. Keith Clark

DOLLAR SIZE RYE BREAD

- 2½ c. sifted flour
- 2¾ c. unsifted pure rye flour
- 1 c. whole wheat flour
- 1 pkg. active dry yeast
- 2 c. warm water
- 1 T. kitchen bouquet
- 2 T. dark molasses
- ½ c. caroway seed crushed
- 3 T. dill seed crushed
- 1 T. salt
- 2 T. melted shortening

In mixing bowl dissolve yeast in warm water. Combine the flours. Add other ingredients to yeast mixture. Beat in four cups of flour mix, one cup at a time. When dough leaves side of bowl; pour remaining flour on board and begin kneading. Continue until all flour is absorbed. Place in greased bowl; grease top of dough. Cover and let rise until doubled. Knead down and let rise double again. Knead down, divide in 3 parts; let rest 10 min. Shape into long round loaves the size of a quarter. Grease surface of loaves lightly. Place on a greased baking sheet and let stand 15 minutes. Bake in a moderate oven 375° 50 min. or until done. Remove to rack and brush with butter. —Mrs. James Bopp

OATMEAL BREAD

- 1 c. warm water
- 2 T. dry yeast
- 4 c. scalded milk
- 4 c. rolled oats
- ½ c. brown sugar
- 4 T. shortening
- 2 T. salt
- 9½ c. flour

Dissolve yeast in warm water. Combine milk, oatmeal, sugar, salt and shortening and cool to lukewarm. Stir in half of flour. Pour remainder on board and knead it in. Let rise covered in greased bowl until double. Make into two loaves; let rise to top of pans. Bake 40 min. at 400°. Try it toasted. —Mrs. James Bopp

COFFEE CAKE

Mix together thoroughly

- ¾ c. sugar
 - ¼ c. soft shortening
 - 1 egg
- Stir in:
- ½ c. milk

Sift together and stir in:

- 1½ c. sifted flour
- 2 tsp. baking powder
- ½ tsp. salt

Spread batter in greased and floured 9 in. square pan. Sprinkle with desired topping (below). Bake until wooden pick thrust into center of cake comes out clean. Bake 375° 25-35 minutes.

Topping-Streusel mixture:

Mix together:

- ½ c. brown sugar
- 2 T. flour
- 2 tsp. cinnamon
- 2 T. melted butter
- ½ c. chopped nuts

Spread ½ of above coffee cake recipe in pan. Sprinkle with streusel mixture. Add remaining batter; and sprinkle remaining streusel over top.

—Mrs. Jack (Betty) Sandvig

BANANA BREAD

- 1 c. sugar
- 1 c. shortening
- 2 eggs
- 1 c. mashed bananas
- 1½ T. sweet or sour milk
- 1 tsp. lemon juice
- 2 c. sifted flour
- 1½ tsp. baking powder
- ¼ tsp. salt
- ½ tsp. soda
- 1 c. chopped nuts

Cream shortening and sugar well. Beat eggs lightly and add to this mixture. Add milk and lemon juice to bananas and combine. Add flour sifted with baking powder, salt and soda. Fold in the nuts. Stir just enough to combine thoroughly and bake in two small loaf pans @ 320-350° for 45-60 min.

—Emma Reinert, Mrs. Milo Sauer

FRENCH BREAD

1 pkg. dry yeast
1½ c. very warm water
1 T. sugar
1½ tsp. salt
4 c. sifted flour
1 T. soft shortening
Sprinkle yeast in ½ c. water. In large bowl dissolve sugar and salt in the remaining cup of water. Add shortening, yeast and flour. Mix well. Work through dough with spoon at 10 min. intervals for 5 consecutive times. Divide dough in half on floured board. Let rest 10 min. Roll each ball into 12x9 rectangle. Roll firmly as jelly roll starting from long side. Seal edges, place on baking sheet, score diagonally 6 times. Cover and let rise 1½ hr. Bake at 375°. Brush with melted butter.

—Marian Sutter
Mrs. Frank Zebas

CINNAMON RAISIN BREAD

1 c. instant hot whole wheat cereal
½ c. packed brown sugar
½ tsp. salt
¼ c. shortening
1 pkg. dry yeast
¼ c. lukewarm water
3 tsp. cinnamon
⅔ c. granulated sugar
½ c. melted butter or margarine
5-5½ c. flour
1 c. raisins
Cook cereal as directed on package; stir in brown sugar, salt and shortening. Cool to lukewarm. Dissolve yeast in lukewarm water. Combine yeast and cereal mixture, flour and raisins; mix well. Turn onto lightly floured board; knead until dough is smooth and elastic. Place in greased bowl; grease top and cover. Place in warm area and let rise until double. Punch down and turn onto floured board and cut in half. Roll each piece of dough into a 9x15" rectangle. Brush each surface lightly with

water; sprinkle evenly with ½ tsp. cinnamon each. Roll up in jelly roll fashion to form a loaf. Place in greased pan, cover and let rise until doubled.

Bake in 350° oven until done, about 1 hr. Combine remaining 2 tsp. cinnamon and sugar. While loaves are still warm, brush tops and sides with melted butter, then sprinkle with cinnamon-sugar mixture. Yields two loaves.

—Mrs. Herb Carlson

FRENCH BREAD

1 pkg. (1 T.) yeast
1 c. warm water
1 T. sugar
2 T. salad oil
1 tsp. salt
3½ c. flour
2 egg whites, beaten stiff

Glaze:

½ T. cornstarch
½ tsp. salt
½ c. cold water

Mix, cook until clear, then cool. Soak yeast in ½ c. warm water. Mix ½ c. water, sugar, salt, oil and 1 c. flour. Add yeast and ½ c. flour; beat well. Fold in egg whites. Knead in remaining flour and continue kneading 7 min. by the clock. Place in greased bowl to rise double, punch down, let it double again. Punch down, place under bowl to rest 10 min. Roll out with a rolling pin. Roll up like jelly roll, sealing well and tapering ends. Place diagonally on a greased cooky sheet. Cover with damp cloth, let rise almost double. Cut ½" slashes with knife, brush with cooled glaze. Bake 15 min. at 450°, 20 min. longer at 350°. Place a pie tin of boiling water on bottom shelf of oven. (Be careful when loaf is rising. Arrange your cloth in a tent that doesn't touch or it will stick.) —Mrs. Jack Sandvig

SOUR CREAM PECAN COFFEE CAKE

½ c. margarine or butter
¾ c. sugar
2 eggs
2 c. sifted flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
1 c. (½ pt.) commercial sour cream
1 tsp. vanilla
Cream butter and sugar. Add eggs, beating well. Sift dry ingredients together; add alternately with sour cream (flour first, then sour cream). Add vanilla. Put half of the cake batter in 10" tube pan that has been greased and lined on the bottom with waxed paper. Dot batter evenly with half of the following nut mixture, cover with remaining batter and remaining nut mixture.

Nut Topping:

6 T. butter
1 c. brown sugar, packed
1 tsp. cinnamon
1 c. nuts
Cream together, add nuts. Bake 50 min. at 350°.

—Mrs. Robert Northcraft

BUTTERMILK COFFEE CAKE

Beat together:
1 c. white sugar
½ c. brown sugar
¾ c. shortening
2 eggs, beaten
Sift:
2 c. flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
Add flour mixture alternately with 1 c. buttermilk. Spread in large greased pan. Bake 350°.

Topping:

½ c. brown sugar
½ c. nuts
1 tsp. cinnamon
Spread this on top of cake batter.

—Geneveive Buhman

FRENCH BREAD

2½ c. warm water
2 pkg. yeast
1 T. salt
1 T. margarine, melted
7 c. unsifted flour
cornmeal
1 egg white
1 T. cold water
Measure warm water into large bowl; sprinkle in yeast, stir until dissolved. Add salt and margarine. Add flour and stir until well blended. Place in bowl, cover, let rise in warm place, free from draft, about 1 hr. Turn dough out onto floured board. Divide into 2 portions. Roll each into an oblong 15x10 inches. Beginning at wide side, roll up tightly towards you. Seal edges by pinching together. Taper ends. Place loaves on greased baking sheet, sprinkled with cornmeal. Cover, let rise, until doubled in bulk, about 1 hr. With razor make 4 diagonal cuts on top at each loaf. Bake in hot oven 450° 25 min. Remove from oven and brush with egg white mixed with cold water. Return to oven; bake 5 min. longer.

—Mrs. Neil Lickiss

FRENCH BREAD

1 cake or pkg. yeast
1¼ c. lukewarm water
1¼ tsp. salt
3 T. melted shortening
3½ c. flour
2 T. sugar
Dissolve yeast in water, add sugar; stir. Add salt, 2 c. of the flour and the shortening. Beat well. Add rest of flour, knead till smooth. Let rise till doubled. Punch down. Let rise again till doubled. Punch down and let rest 15 min. Form into roll and place on greased cookie sheet. Make slashes across with knife. Let rise. Bake 45 min. in 350° oven. After 20 min. of baking, brush with mixture of 1 egg white and 2 T. water.

—Mrs. Emmet Timmins

BANANA NUT BREAD

3 bananas, mashed
1 c. sugar
2 c. sifted flour
1 tsp. baking powder
1 tsp. salt
2 eggs
1 tsp. soda dissolved in
1 T. water
½ c. lard
½ c. nutmeats

Mix mashed bananas and sugar. Let stand 15 min. Sift together flour, baking powder and salt. Beat eggs; dissolve soda in 1 T. water. Add lard to banana and sugar mixture; beat thoroughly. Add dry ingredients and soda; beaten eggs, and nut meats. Stir only until mixed. Bake 50-60 min. in greased loaf pan at 350°. Sometimes I add 1 cup of cut-up dates.

—Mrs. Ed Pigott

PATIO BARBECUE LOAF

2 pkgs. dry yeast
1 c. warm water
¼ c. + 2 T. soft butter
3 T. sugar
1¾ tsp. seasoned salt
2 eggs.
3-3½ c. flour

¾ c. quick cooking rolled oats

¾ c. chopped cashews

½ c. barbecue sauce

Grease 13x9" pan. Stand 13x2" strip of aluminum foil in center of pan. Soften yeast in warm water in large mixing bowl. Add ¼ c. butter, sugar, 1½ tsp. seasoned salt and eggs; beat well. Gradually add flour to form a soft dough, beating well after each addition. Cover; let rise in warm place until light and doubled in size; about 30 min.

Melt 2 T. butter in small saucepan. Add oats; saute over medium heat, stirring constantly, until light golden brown. Remove from heat. Stir in nuts and ¼ tsp. seasoned salt; set aside. Toss dough on floured surface until no longer sticky. Cut into 24

pieces; shape in 4" strips. Dip in barbecue sauce, then in oatmeal mixture. Place 12 pieces on each side of foil strip in pan, forming 2 loaves. Cover; let rise in warm place until light, about 25 min. Bake at 350° for 20-25 min. Serve hot.

—Clara Eisenmenger

PUMPKIN BREAD

3½ c. flour
2 tsp. soda
1½ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
3 c. sugar
1 c. oil
4 eggs
¾ c. water
2 c. canned pumpkin
Optional - ½ c. chopped nuts

Sift together dry ingredients into mixing bowl. Make a well and add remaining ingredients. Mix well. Apportion batter into 3 bread pans that have been greased and floured. Bake at 350° for 1 hr. or until done.

—Mrs. Frank McFarlane, Mrs. Marvin Semmens, Mrs. Robert Rhea, Mrs. Jim Pigott, Mrs. William Sangwin

QUICK RAISIN BREAD

1 c. milk, scalded
2 beaten eggs
½ c. sugar
1 tsp. salt
1½ T. butter or oleo
2 pkg. yeast
1 c. warm water
1 c. raisins
4½ c. flour

Scald milk and add the sugar, salt and butter; cool to lukewarm. Soak yeast in the cup of warm water and add to the cooled milk along with the beaten eggs. Gradually add flour, beating thoroughly. Stir in raisins last. Cover and let stand 1 hr. in warm place. Stir down and bake at once at 375° for 45 min.

—Mrs. Irma Laposky

PUMPKIN BREAD

$\frac{1}{2}$ c. pumpkin
 $\frac{1}{4}$ c. water
 $\frac{1}{4}$ c. butter
 $1\frac{1}{4}$ c. flour
1 c. sugar
 $\frac{3}{4}$ tsp. soda
 $\frac{1}{4}$ tsp. baking powder
 $\frac{1}{4}$ tsp. cinnamon
Pinch cloves
 $\frac{1}{4}$ tsp. salt
1 lge. egg

Mix pumpkin and water. Cream butter and sugar and add pumpkin. Sift in dry ingredients and add beaten egg. Pour in greased $8\frac{1}{2}$ "x $4\frac{1}{2}$ " pan. Let stand for 20 min. Bake at 350° for 50 min.

—Mrs. Murray J. Arts

JEWISH COFFEE CAKE

2 c. sugar
1 c. shortening (part butter)
4 eggs, one at a time
3 c. flour
1 c. milk
3 tsp. baking powder
salt
vanilla

Bake in angel food cake pan. Pour half the batter in pan and sprinkle cinnamon and sugar generously. Pour other half over that and sprinkle generously again with more cinnamon and sugar and chopped nuts, if desired. Bake at 350° - 1 hr. and 10 min.

—Mrs. LaVere Dugan

APPLE CRUMB COFFEE CAKE

$\frac{1}{4}$ c. very warm water
1 pkg. or cake yeast
 $\frac{1}{2}$ c. butter, softened
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt
3 eggs
 $\frac{1}{4}$ c. milk
 $2\frac{1}{2}$ c. unsifted flour

Dissolve yeast in water; cream butter thoroughly in a large electric mixer bowl. Gradually add sugar

and salt and cream together. Add yeast mixture, egg, and milk; beat at medium speed until well blended. Gradually add and blend in flour while beating at medium speed; beat until mixture is well-blended.

Spread batter in a well-greased 9" sq. pan. Arrange crumb topping (below) over the dough. Cover and let rise in a warm place until doubled in bulk, about 1 hr. Bake at 375° for 35-40 min. Turn out of pan and cool on wire rack.

Apple Crumb Topping:

2-3 large apples
 $\frac{3}{8}$ c. sugar
 $\frac{1}{2}$ c. flour
2 tsp. cinnamon
6 T. butter

Core, peel and slice apples and arrange on dough. Combine remaining ingredients and mix until crumbly. Sprinkle over apples.

—Mrs. James Schallau

COFFEE CAKE

1 c. butter or margarine
1 tsp. salt
 $\frac{3}{4}$ c. scalded milk
 $\frac{1}{2}$ c. sugar
5 c. flour
1 cake yeast
 $\frac{1}{4}$ c. lukewarm water
3 eggs, beaten

Mix butter, flour and salt like fine pie crust. Dissolve yeast in water. Add sugar to eggs and yeast to cooled milk. Add both mixtures to flour; blend well. Refrigerate overnight. Cut in $\frac{1}{4}$'s. Roll out and spread each $\frac{1}{4}$ with filling:

$\frac{1}{2}$ c. soft butter
4 tsp. vanilla
2 c. powdered sugar
Nuts (chopped)

Roll each $\frac{1}{4}$ like jelly roll and cut to let open up (like tea rings). Place each $\frac{1}{4}$ in large pan. Let rise. Bake at 375° 30-35 min.

—Geraldine Hanson

COFFEE CAKE

½ c. butter or oleo
1 egg
1 c. white sugar
2 c. sifted flour
1 (flat) tsp. soda
½ tsp. salt
1 c. sour cream
1 tsp. vanilla
Cream butter and sugar. Add egg. Sift flour, soda and salt together and add. Next add sour cream and vanilla. Mix thoroughly. Put half of batter in 9x9 pan. Then sprinkle ½ mixture over it:
⅓ c. brown sugar
¼ c. white sugar
1 tsp. cinnamon
1 c. chopped nut meats
Put remaining batter over this and then sprinkle remaining sugar mixture on top. Bake at 350° till done. (about 40-45 min.)

—Mrs. Kenneth Johnson

OVERNIGHT COFFEE CAKE

Cream:

⅔ c. shortening (oleo)

1 c. sugar

½ c. brown sugar

Add:

2 eggs

Beat well.

Stir in:

2 c. sifted flour

1 tsp. baking powder

½ tsp. salt

1 tsp. soda

1 c. buttermilk or 1 c. milk, 1 T. vinegar

2 T. powdered milk

1 tsp. cinnamon

Mix and put on top:

½ c. brown sugar

½ c. nuts

½ tsp. nutmeg

½ tsp. cinnamon

Bake in 9x12 greased pan for 30 min. at 350°

—Mrs. Ray (Margaret) Hanson

HAMBURGER BUNS

¾ c. milk, scalded

¼ c. sugar

1 tsp. salt

⅓ c. shortening

2 pkgs. dry yeast

¾ c. warm water

4½ c. sifted all purpose flour

Combine scalded milk, sugar, salt and shortening. Stir until dissolved and cool to lukewarm. Meantime, sprinkle dry yeast over warm water. Let stand about 5 min. and stir to blend. Add to lukewarm milk mixture. Stir in ½ of flour and beat this until smooth. Add remaining flour and mix thoroughly. Turn onto a lightly floured board and knead dough until it is elastic—smooth and shiny. Place dough in bowl and lightly grease top. Let rise until double in bulk in a warm place. Punch down dough and divided in half. Roll out each piece to ½" thickness and cut with 3" cooky cutter. Place rounds on cooky sheets about 1" apart. Lightly grease tops of each, cover and let rise until double or about 30 min. Bake at 375-400° for about 20 min., depending on your own oven.

—Mrs. E. T. Parker

BUTTERMILK COFFEE CAKE

1 c. oleo

1 c. brown sugar

1 c. white sugar

3 c. flour

2 eggs

1 c. buttermilk

1 tsp. soda

cinnamon (optional)

Combine oleo, sugars, and flour with pastry blender; reserve 1 c. Add eggs, and buttermilk to which soda has been added. Grease and flour 9x13 pan. Add above. Sprinkle reserved mixture over top - cinnamon if desired. Bake at 350° about 30 min.

—Mrs James Schallau

SWEDISH COFFEE CAKE

First Layer

1 c. flour

½ c. soft butter

Blend and add 1½ T. water. Mix well with fork. Pat in pan ¼ inch thick.

Second Layer

Bring to boil 1 c. water and ½ c. butter. Remove from fire and add ½ c. flour. Beat well. Add 3 eggs, 1 at a time. Beat well after each. Add 1 tsp. vanilla or almond. Put on first layer. Bake 1 hr. at 350°. When cool, frost with powdered sugar frosting. Nuts if desired.

--Mrs. Jim (Martha) Haritage

BIG COFFEE CAKE

1 c. butter (or ½ oleo and ½ Crisco)

4 eggs

3 c. flour

½ tsp. salt

1 tsp. vanilla

4 T. sugar and 2 T. cinnamon (mix together)

2 c. sugar

3 tsp. baking powder

1 c. milk

Grease angelfood pan and flour. Put ½ batter in, then some of cinnamon, sugar mixture. Then more batter, etc. finishing up with cinnamon-sugar mixture on top. Bake 1 hr. 10 min. at 350°.

--Mrs. B. I. Van Patten

OVERNIGHT ROLLS OR BUNS

1 tsp. yeast (1 pkg.)

3 c. warm water

1 c. sugar or less

½ c. oleo

1 T. salt

8-10 c. flour

Begin to stir up at 5 p.m. Punch down every hour, the last time at 9 p.m. At 10 p.m., shape into rolls or buns. Cover and let rise overnight. Next morning bake at 350° for 15 min., for buns. Makes 3½ doz. hamburger buns. --Mrs. Keith Clark

BUNS

2 c. warm water

½ c. shortening

1 T. salt

½ c. sugar

2 beaten eggs

about 8 c. flour (more or less)

1 pkg. yeast dissolved in ½ c. warm water. Put water, salt, sugar and shortening in bowl and put on stove until shortening is melted . . . when cool . . . add yeast which has been dissolved in warm water and the eggs. Stir and add flour cup at a time until dough can be handled . . . not sticky. Knead until smooth and let rise in greased pan until double. Knead down again and put on pans when raised the second time.

--Mrs. Helen Struck

BUNS

2 c. milk, scalded and cooled

2 c. water, lukewarm

When the milk is hot dissolve in it 1 c. sugar, 1 c. lard, and 1 T. salt. Put lukewarm water and 1 tsp. sugar in large mixing bowl and add to it 2 pkgs. dry yeast. Stir until dissolved. When first mixture is lukewarm, combine the two and add 2 well-beaten eggs. Then add flour until it becomes stiff enough to handle but not quite as stiff as bread dough. Turn out and knead until smooth and elastic. Put into greased bowl and grease top. Cover and keep warm until double in bulk. Punch down, turn over and let rise again. Then form into buns and put about an inch apart on greased cooky sheets or baking pans. Press each bun down with palm of hand before letting rise the second time. Let rise until very light and buns are touching each other. Bake in 350° oven for 20-25 min. Brush tops with butter or margarine when done.

--Mrs. William Strahmann

BATTER BUNS

¼ c. sugar
1½ c. warm water
1 pkg. dry yeast
4 c. flour
1½ tsp. salt
⅓ c. soft shortening

1 egg
Dissolve yeast in warm water; add sugar, salt, shortening, and beaten egg. Add flour and beat well. Cover, let rise 1 hr. Stir batter down, drop into greased muffin tins and let rise to top of tin. Bake at 425° for 15-20 minutes. Start at 4:00 for a 6:00 dinner.

—Mrs. James Bopp

DELICIOUS SWEET ROLLS

1½ c. sugar
1½ c. shortening
2 tsp. salt
8 eggs

Cream sugar, salt and shortening together. Add eggs and beat until very light. Heat 3 c. milk and cool to 110°; add 2 cakes yeast. Take the creamed sugar and eggs, add to yeast and milk, then stir and knead in 13 c. flour. Let rise until double, then work into any shape desired. Brush with shortening and let rise until light. Bake 350° for 20 min.

—Mrs. Joe Wankum

RAISIN BREAD

Recipe makes 2 regular loaves (8½" x 4½"), when done can be frozen.

1 pkg. yeast
¼ c. warm water
2 c. milk
½ stick butter or margarine
½ c. sugar
1 tsp. salt
1 egg, beaten
6½ c. flour (about)
1 c. raisins
1 tsp. cinnamon
½ c. chopped nuts (more if wanted)
Sprinkle yeast over warm water and set aside. Scald milk and pour into

mixing bowl with butter, sugar, and salt. Cool to lukewarm, then add dissolved yeast and the egg. Beat in 2 c. flour (electric mixer can be used up to this point). Stir in raisins, nuts and cinnamon and work in remaining flour a cup at a time.

On floured surface knead dough until smooth and elastic, about 5 min. Place in buttered bowl, brush with melted butter, cover and set in warm place to rise until doubled (about 1-1½ hrs.)

Punch down and let rest 10 min. Divide dough in half, pat each portion into a rectangle, fold over by thirds from longest side and fold ends under.

Place in oiled pans seam down and brush with melted butter. Cover and set in warm place until doubled. Bake at 375° until golden brown and loaves sound hollow when tapped (about 40 - 45 min.) Remove immediately from pans and cool on rack. Brush with melted butter for a softer, better looking crust.

—Mrs. Rodney Ruppert,
Mrs. Bill Pigott

BUTTERSCOTCH TOFFEE COFFEE CAKE

2 c. flour
1 tsp. soda
¼ tsp. salt
1 c. brown sugar
1 c. white sugar

Mix together. Cut ¼ lb. cold oleo into the flour mixture. Save ½ c. of this mixture for topping. Mix together:

1 beaten egg
1 T. vanilla
1 c. buttermilk

Add liquid mixture to flour mixture and mix only until flour is dampened. Pour into greased and floured 9x13 pan. Sprinkle with reserved flour mixture, 5 crushed Heath candy bars, and ½ c. nuts. Bake for 35 min. at 350°. —Mrs. Bob Grant

GATEAU AUX POMMES

(Blue Plum Cake)

½ c. flour
½ c. sugar
8 blue plums or 2 eating apples
½ c. butter

2 eggs

Beat egg yolks, sugar and melted lukewarm butter together until smooth. Add sieved flour slowly, beating all the while. Add egg whites. Beat a little longer; then pour the mixture into a fairly shallow round cake tin which has been buttered. Pit and halve the blue plums, or, if using apples, peel and slice and set them into the top of the cake mixture. Place the tin in a hot oven and bake for about 25 min. at 250°. Serve warm with afternoon coffee.

—Mrs. W. C. Brinegar

SOUR CREAM PECAN COFFEE CAKE

½ c. butter
1 c. sugar
2 eggs
½ tsp. salt
1 tsp. soda
1 tsp. baking powder
2 c. sifted flour
½ pt. sour cream
½ c. chopped pecans
1 tsp. vanilla

Topping:

½ c. brown sugar
¼ c. sugar
1 tsp. cinnamon
½ c. pecans

Cream butter and sugar; add eggs, 1 at a time, beating well. Sift dry ingredients together. Add to creamed mixture alternately with sour cream, beginning and ending with flour. Stir in vanilla. Pour half of batter into buttered 9x13 pan. Mix topping ingredients and sprinkle half of mixture over batter in pan. Pour remaining batter over topping and top with the rest of the topping. Bake at 325°, 35-40 min.

—Mrs. Jim Pigott

YEAST BUNS

4 c. flour
¾ c. warm milk, not hot
¼ c. water
2 egg whites, unbeaten
4 T. sugar
2 T. soft shortening, not melted
½ tsp. salt
2 cakes yeast (I use bakery yeast)
Pat out hole in flour in bowl. Add ingredients; let stand 15 min. Mix, knead. Place in buttered crock or pan. Cover with damp cloth; let rise again. Turn out on floured board; make into buns. Cover as above to let rise until double in size. Bake 350° from 12-15 min., or until done. Grease top of buns with butter when removed from oven.

—Mrs. Mabel Gordon

COFFEE CAKE

½ c. shortening
¾ c. sugar
1 tsp. vanilla
3 eggs
2 c. sifted flour
1 tsp. baking powder
1 tsp. soda
½ pt. commercial sour cream
6 T. butter or oleo
1 c. firmly packed brown sugar
2 tsp. cinnamon
1 c. chopped pecans

Cream shortening, sugar and vanilla. Add eggs singly, beating after each. Sift flour, baking powder and soda together; add alternately with sour cream. Spread half of batter in 10 in. tube pan that has been greased and lined on the bottom with wax paper.

Cream butter, brown sugar, cinnamon together. Add nuts. Dot batter in pan evenly with ½ of nut mix - cover with remaining batter and dot with rest of sugar mix. Bake 50 min. at 350°. Cool cake 10 min. and remove from pan. Can put a thin icing over top.

—Mrs. Fred (Joan) Rupp

COFFEE CAKE

1 c. sugar
½ tsp. salt
1 tsp. soda
½ c. butter
1 tsp. vanilla
2 eggs
1½ c. flour (not sifted)
1 tsp. baking powder
1 c. sour cream

Cream sugar and shortening; add eggs and then the rest of the ingredients. Spread half of this mixture in a 9x13" pan. Put part of the topping on; add the rest of the batter and then the remaining topping.

Topping:

½ c. sugar
1 c. nuts
2 tsp. cinnamon, mixed together.
Bake at 325° for 30-40 min.

—Mrs. Bert Nilsson

SESAME SEED COFFEE RING

1 pkg. active dry yeast
¼ c. warm water
¾ c. lukewarm milk, scalded then cooled
¼ c. sugar
1 tsp. salt
1 egg
¼ c. soft shortening
3½ to 3¾ c. flour

Dissolve yeast in water. Stir in remaining ingredients except add only half the flour. Mix with spoon until smooth. Add enough remaining flour to handle easily. Mix with hand or spoon. Turn onto lightly floured board; knead until smooth and elastic (5 min). Round up in greased bowl; bringing greased side up. Cover; let rise in warm place until double. Punch down; let rise again until almost doubled.

Brown ½ c. sesame seeds in 2 T. butter; stir constantly. Cool. Roll dough on lightly floured board into oblong 15 by 9. Spread with sesame seeds; sprinkle with ¼ c. sugar and 1 tsp. cinnamon. Roll up tightly, beginning at wide side. Pinch edges

together to seal. Shape sealed edge down into ring on baking sheet. Pinch ends together. With scissors, cut ¾ through ring at 1 inch intervals. Turn each section on its side. Let rise until double (40 min.) Heat oven to 375°. Bake 25 min. or until golden brown. Frost while warm with powdered sugar frosting.

—Mrs. Jim Pigott

GOOD COFFEE CAKE

1 c. sugar
½ c. shortening
½ tsp. salt
2 eggs
1 tsp. soda
1 tsp. vanilla
1 tsp. baking powder
1 c. sour cream
1¾ c. cake flour

Cream sugar and shortening, and add eggs. Add salt, vanilla, sour cream and flour; baking powder and soda. Bake at 350° for 30 min.

Topping:

2 tsp. of cinnamon
⅓ c. sugar
¾ c. nuts

Mix above together and put on the top of the batter.

—Mrs. Joe Wankum

BLUEBERRY COFFEE CAKE

Cream:

¾ c. sugar
¼ c. Crisco
1 egg
½ c. milk

Sift:

2 c. sifted flour
2 tsp. baking powder
¼ tsp. salt

Add:

2 c. blueberries

Topping:

½ c. sugar
⅓ c. flour
1 tsp. cinnamon
¼ c. soft butter

Mix. Bake at 375° for 40-45 min.

—Mrs. Gertrude Kennedy

STRUESEL COFFEE CAKE

Topping:

½ c. brown sugar

2 T. flour

2 tsp. cinnamon

2 T. melted butter

½ c. ground nuts

Sift together:

1½ c. flour

3 tsp. baking powder

¼ tsp. salt

¾ c. sugar

Cut in ¼ c. shortening until fine.

Add:

1 egg, beaten

½ c. milk

1 tsp. vanilla

Beat just enough to mix. Put ½ batter in 9x9 pan. Spread with ½ topping; pour over rest of batter and spread with rest of topping. Bake at 375° for 30-35 min.

—Mrs. Mary Kledis

YUM YUM COFFEE CAKE

½ c. butter

1 c. sugar

2 eggs

2 c. sifted flour

1 tsp. soda

1 tsp. baking powder

½ tsp. salt

1 c. sour cream

1 tsp. vanilla

Filling:

½ c. brown sugar

¼ c. white sugar

1 tsp. cinnamon

1 c. chopped nuts

Cream butter; add sugar and cream until fluffy. Add eggs one at a time; beat well. Sift dry ingredients together and add alternately with the sour cream; add vanilla. Pour half the batter in a 7x9" pan. Cover with ½ of filling and spread rest of batter on top. Cover with rest of filling. Bake 40 min. in 350° oven.

—Mrs. Ann Sivinski

COFFEE CAKE

½ c. butter or oleo

1 c. sugar

2 eggs, beaten well

2 c. flour (sift 5 times)

½ c. milk

4 tsp. baking powder

½ tsp. salt

Cream butter; beat in sugar. Add eggs, blend as for cake. Mix in ingredients thoroughly. Pour in a 10x10 greased pan. Sprinkle over the top the following mixture.

½ c. flour

⅓ c. brown sugar

½ tsp. cinnamon

¼ c. melted butter

½ c. chopped nuts may be added

Combine. Mixture will look like bread crumbs. Bake in 400° oven about 30 min.

—Mrs. Joseph Tallman

BASIC BISCUIT MIX

9 c. flour

⅓ c. baking powder

4 tsp. salt

1½ c. lard or 1¼ c. veg. shortening

Mix dry ingredients and cut in shortening. Store in covered container. By adding milk, may be used for biscuits, dumplings, etc. By also adding eggs, may be used for muffins, pancakes or coffee cake with topping.

—Mrs. Ivan Hicks

FRESH ROLLS

1 cake yeast

½ c. sugar

1 tsp. salt

2 c. warm milk or water

1 egg beaten

3 T. shortening

6-7 c. flour

Let raise till twice its bulk. Knead down and shape in rolls. Bake at about 350° till done (20-25 min.)

—Elizabeth Rupp

HOT CROSS BUNS (HOLY WEEK)

¼ c. sugar
2 T. butter (oleo)
½ tsp. salt
1 c. scalded milk
2 eggs
4 c. flour
½ tsp. cinnamon
¼ tsp. nutmeg
½ c. currants
1 yeast cake softened in ¼ c. lukewarm water

Put sugar, butter, salt in bowl. Add milk; stir; cool. When lukewarm, add yeast and 1 egg beaten. Sift together flour, cinnamon, and nutmeg, and add to liquid; mix. Stir in currants. Knead till smooth. Place in greased bowl, cover, and let rise until doubled in size. Turn dough on lightly floured board. Shape into balls and place about 2" apart on greased baking sheet. Cover and let rise until double. (Just before baking, brush with an egg yolk—water mixture for a highly glazed crust. Optional). Bake at 400° for 15 to 20 min.. When cool, make cross on top with powdered sugar icing.

—Mrs. Stanley Sitzmann

DROP BISCUITS (12)

2 c. all-purpose flour
3 tsp. baking powder
1 tsp. salt
4 T. shortening
1 c. milk

Light the oven and set the control at 450°. Sift flour, measure. Add dry ingredients to flour and sift together in bowl. Cut in shortening with pastry blender or two knives until mixture resembles coarse corn meal. Add milk and stir with fork until mixture leaves side of bowl. Drop from spoon onto ungreased baking sheet. Bake 12-15 min. Serve hot with butter and jelly, honey or jam.

—Mrs. Vernon Gordon

MOTHERS' BREAD OR ROLLS

1 pkg. dry yeast
1 c. warm water
1 T. sugar

Let above dissolve; add flour to make thin batter and let it get full of bubbles. Cool 1 c. scalded milk and 1 T. butter. Beat 2 eggs, add ½ c. sugar, yeast mixture, cool milk, 1 heaping tsp. salt. Then add 5 c. flour; knead well. Let rise until double in bulk (about 1 hr.). You can work down and put in refrigerator or make into bread or rolls.

—Mrs. Joe (Lois) Timmins

JIFFY ROLLS

Let rise in cup:

1 pkg. yeast
½ c. lukewarm water
½ tsp. sugar
½ c. scalded milk, cooled to lukewarm
1 tsp. salt
3 T. sugar
1 egg, well beaten
3 T. shortening
3 c. flour

Add all ingredients together. Beat till smooth and let rise. Shape and bake at 400-425° for about 20-25 min.

—Mrs. Gary Chase

FILLED COFFEE CAKE

Filling:

1½ c. brown sugar
2 tsp. cinnamon
1 c. chopped nuts

Batter:

Cream 1 c. sugar and 1 c. oleo; add 2 eggs and beat. Sift together 3 c. sifted flour, 3 tsp. baking powder; ½ tsp. salt. Add dry ingredients alternately with 1 c. milk and 1 tsp. vanilla. Mix well. Spread ½ of batter into a 9 by 13 greased pan. Sprinkle with ½ of the filling; then put on remaining batter and sprinkle on rest of filling. Pour ½ c. melted butter over top of all. Bake 375° for 20-30 min.

—Mrs. Richard Kohns

ROLLS

Scald 2 c. milk. Pour over $\frac{1}{2}$ c. sugar, 1 T. salt and $\frac{1}{2}$ c. margarine. Stir and let cool. Dissolve 2 pkg. yeast in $\frac{1}{2}$ c. warm water - set aside. To first mixture add 1 c. flour and beat smooth. Add yeast and stir. Add 3 c. flour and then add 2 eggs well beaten. Add 6-8 cups flour to form soft dough. Put on floured board and rest for 10 min. Knead well and let rise in bowl. Punch down and let rise again. Make into plain or sweet rolls. Bake at 350° about 20-25 min.

—Mrs. Harold Larson

SWEET ROLLS

2 pkgs. yeast
2 c. milk
 $\frac{1}{2}$ c. warm water
 $\frac{1}{2}$ c. lard
1 c. sugar
2 tsp. salt
4 eggs
10 c. flour (about)
Soften yeast in warm water. Scald the milk. Add lard, sugar and salt. Cool to lukewarm. Beat eggs slightly. Mix with milk mixture. Add softened yeast. Add about half of flour and beat until bubbly. Add flour to make a stiff dough. Knead till satiny smooth. Cover with a damp cloth. Let rise till doubled. Punch down; let rise. Shape into desired rolls. Let rise. Bake at 350°. Makes about 4 doz.

—Mrs. Marvin McMurrin

FRESH ROLLS

1 cake yeast
 $\frac{1}{2}$ c. sugar
1 tsp. salt
2 c. warm water
1 beaten egg
3 T. melted shortening
7 c. flour
Dissolve yeast in warm water. Add other ingredients in order given. Mix well. Let rise to twice its bulk. Shape as desired and bake at 350° about 20 min.

—Mrs. Clarence Langholdt

HOT CROSS BUNS

2 pkgs. active dry yeast
 $\frac{1}{2}$ c. warm water
 $\frac{1}{2}$ c. milk, scalded
 $\frac{1}{2}$ c. salad oil or melted shortening
 $\frac{1}{3}$ c. sugar
 $\frac{3}{4}$ tsp. salt
 $3\frac{1}{2}$ to 4 c. sifted enriched flour
 $\frac{1}{2}$ to 1 tsp. cinnamon
3 beaten eggs
 $\frac{2}{3}$ c. currants
Soften active dry yeast in warm water. Combine milk, salad oil, sugar, and salt; cool to lukewarm. Sift together 1 c. of the flour and the cinnamon; stir into milk mixture. Add eggs; beat well. Stir in softened yeast and currants. Add remaining flour (or a little more or less to make a soft dough); beating well. Cover with damp cloth and let rise in warm place until double (about 1 $\frac{1}{2}$ hrs.). Punch down and turn out on lightly floured surface. Cover and let rest 10 min. Shape into buns. Place on greased baking sheet 1 $\frac{1}{2}$ inches apart. Cover and let rise in warm place until almost doubled (1 hour). If desired, snip shallow cross in each bun with sharp scissors or knife. Brush tops with egg white. Bake in moderate oven (375°) for 15 min. or until done. Serve warm and top with frosting crosses (mix about $\frac{3}{4}$ c. sifted confectioners sugar with remaining egg white). Makes about 2 doz. —Mrs. Ray (Margaret) Hanson

QUICK AND EASY ROLLS

2 pkg. yeast
2 c. scalded milk
2 T. sugar
2 tsp. salt
2 eggs
2 T. shortening
5-6 c. flour
Add sugar, salt and shortening to scalded milk; cool to lukewarm. Dissolve yeast in cooled milk mixture. Add eggs; work in flour. Shape. Bake at 375° till done (about 15 min.) —Mrs. Alice Broderson

BISCUITS SUPREME

2 c. flour
½ tsp. salt
4 tsp. baking powder
⅓ c. milk
½ tsp. cream of tartar
2 tsp. sugar
½ c. shortening
Sift flour, salt, baking powder, cream of tartar, and sugar. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir just until dough follows fork around bowl. Pat or roll ½" thick. Cut with biscuit cutter. Bake on ungreased cooky sheet in hot oven (450°) - 10-12 min.

—I. C. Hot Lunch

DINNER ROLLS

2 tsp. sugar
2 pkgs. yeast
1 c. warm water
2 c. scalded and cooled milk
10 T. sugar
4 tsp. salt
1 c. warm water
Dissolve the 2 tsp. of sugar and the 2 pkgs. yeast in 1 c. warm water. Add the milk, 10 T. sugar, salt and other cup of warm water.
Add about 6 c. flour. Beat well. Add 8 T. soft lard; beat well. Add about 6 more cups flour. Knead 10 min.; let rise, knead again. Let rise again and shape into rolls; let rise. Bake in 350° oven until golden brown. Brush with butter while still warm.

—Mrs. Les Peck

YEAST ROLLS

Dissolve 2 pkgs. yeast in ¼ c. warm water, 3 tsp. sugar, pinch of ginger. Scald 2 c. mlk; add ½ c. sugar, 2 tsp. salt, ½ c. shortening. To cooled liquid (milk) add yeast mixture, then 2 eggs, slightly beaten. Stir in 6 c. flour. Mix well. Let rise once, punch down and let rise again. Roll and cut and let rise again. Bake at 400° for 15 min.

—Mrs. C. T. (Hap) Gravenish

BASIC SWEET ROLL DOUGH

1 c. water
1 c. milk
1 c. melted shortening or butter
¼ c. sugar
½ tsp. salt
2 eggs
2 cakes or pkgs. yeast
5 - 6 c. flour

Add yeast to warm water. Use warm but not hot water for dry yeast and lukewarm water for compressed. Add the milk that has been scalded and cooled to lukewarm, the beaten egg, salt, sugar, and flour; knead lightly. Place in a greased bowl, cover, and let rise until double in bulk. Roll dough into a rectangle 12x15 and about ½ inch thick. Spread with softened butter and sprinkle with 1 c. of brown sugar and a liberal amount of cinnamon. Roll tightly and seal edges. Cut in 1" slices and place in a well-greased pan. Cover and let rise until double. Bake at 375° for 25-30 min.

—Mrs. Matt Beckman

REFRIGERATOR ROLL DOUGH

Here is the roll recipe they use for everything, for tavern rolls when desired and varying it for any other kind desired. Mix together ¾ c. hot water, ½ c. sugar, 1 T. salt, 3 T. shortening. Cool to lukewarm. Measure into bowl 2 c. warm (not hot) water. Cool to lukewarm for compressed yeast. Sprinkle or crumble in 2 pkgs. or cakes yeast, active dry or compressed. Stir in lukewarm water mixture. Add 1 egg, beaten and 3 c. sifted flour. Beat until smooth. Stir in additional 3 c. flour (about). Place dough in greased bowl, brush top with soft shortening. Cover tightly with waxed paper or aluminum foil. Store in refrigerator until doubled in bulk or until needed. Shape according to need. May be kept in refrigerator for a week.

—Christine Hyndman

CARROT BREAD AND SPREAD

- 2 c. flour
- 2 tsp. soda
- 2 tsp. cinnamon
- ½ tsp. salt
- 1½ c. sugar
- ½ c. dried currants
- ½ c. coconut
- ½ c. pecans
- 1 c. veg. oil
- 2 tsp. vanilla
- 2 c. grated raw carrots
- 3 eggs

Mix dry ingredients together, add currants, coconut, and nuts. Add remaining and mix well. Pour into 5 greased 1 lb. tin cans. Let stand 20 min. Bake at 350° for 1 hr. or little less. Cool slightly and remove when cold, wrap, and refrigerate for at least a week or freeze.

—Mrs. Tom Schemmel

HERB BATTER BREAD

- 1¼ c. milk
- 1 tsp. caraway seeds
- 1 tsp. poppy seeds
- 1 tsp. instant minced onion
- 1 tsp. dried chervil
- ½ tsp. dried marjoram
- 2 T. sugar
- 2 tsp. salt
- 4 T. butter or margarine
- 2 pkgs. or cakes yeast
- ½ c. warm, not hot, water
- 2 eggs, beaten
- ½ tsp. nutmeg
- 4½ c. sifted all-purpose flour
- Poppy seeds, coarse salt, and minced onion for top

Heat milk with seeds, minced onion, herbs, sugar and salt, to scalding. Stir in butter and let it melt. Cool to lukewarm. Sprinkle or crumble yeast into water, stir until dissolved. Stir in milk mixture, eggs, nutmeg and flour. Beat vigorously about 2 min. Cover and let rise in warm spot until more than doubled in bulk. The batter looks somewhat rough and

moist with small bubbles just under the surface, not tightly stretched as in regular yeast dough.

Stir batter down with your fist or a wooden spoon. Beat hard ½ min. or more. Turn into a greased 8" tube pan or 2-qt. casserole. Sprinkle top with poppy seeds, coarse salt and a tsp. of instant onion (rehydrated with a little water). Let batter rise 20 min.; bake at 375° for 45 min. to an hr. Turn loaf out onto a wire rack to cool. Serve warm in thick slices with sweet butter.

—Mrs. Edith Beckman

YUMMY BUNS

- 2 c. lukewarm water
- ½ c. shortening
- 1 T. salt
- 2 or 3 pkgs. yeast
- ½ c. sugar
- 2 eggs, beaten
- 6½ c. flour

Dissolve yeast in the warm water; then add 2 c. flour, salt, sugar and melted shortening. Beat with mixer. Add eggs and beat again. Add rest of flour gradually. Let stand or rest for 30 min. No kneading required. Shape. Let rise until double and bake for 15 min. at 350°.

—Rosella Dunn

ICE BOX BUNS

- 2 c. boiling water
- 2 heaping T. lard
- ¾ c. sugar
- 1 T. salt
- 2 eggs (well beaten)
- 1 pkg. or cake yeast
- 8 c. flour

Put lard and sugar in hot water till lukewarm. Add yeast, salt, eggs and flour. Knead (dough is quite soft.) Place in refrigerator overnight. Make into buns and let rise 2½ to 3 hours or until very light. Bake at 350° - 15 min.

—Mrs. Bill Pigott

IRISH SODA BREAD

3 c. white flour
3/8 c. white sugar
1 T. baking powder
1 tsp. baking soda
1 tsp. salt
1 1/2 c. dark raisins
2 eggs
1 3/4 c. buttermilk
2 T. melted shortening or oil
Plump raisins in warm water while measuring other ingredients. Sift dry ingredients together. Beat eggs with a fork in a pan or bowl; add buttermilk and shortening to them. Add liquid to dry ingredients. Mix with a mixer to form batter. Add raisins. Pour into a greased 10 1/2 inch iron skillet and bake at 350° (moderate oven) for 1 hr.

—Mrs. Genevieve (Rupp) Buhman
Council Bluffs, Iowa

GLAZED DOUGHNUTS

Scald 1 c. milk. Dissolve 1 cake yeast in 1 c. lukewarm water. Cream 1/2 c. sugar, 1/2 c. oleo. Add 2 eggs. Beat. Add 2 T. lemon juice, 1 tsp. salt, 1 tsp. nutmeg, 7 1/2 c. flour. Fry in hot fat.

Glaze:

Dissolve 3 1/2 c. powdered sugar in 1/2 c. cold water and 1 tsp. vanilla. Mix well. Dip hot doughnuts in glaze. Let drain on rack.

—Mrs. Bernard Vaughan

MAGIC DOUGH

(Bread, Rolls, Sugar Buns)

7 to 8 c. flour
1/2 c. sugar
1/2 c. Spry
2 tsp. salt
1 large egg or 2 small eggs
1 yeast cake (dissolved in warm water)
2 c. boiling water
1 c. cold water
Put boiling water, salt, sugar and fat into one bowl. Put slightly beaten eggs and cold water into second bowl. Mix. When lukewarm, add

dissolved yeast. Add enough flour to make soft dough. Let rise to double in bulk. Divide as desired. Place in greased pans. Let rise again to double in bulk. Bake 20 min. at 350° for rolls. Longer for bread.

—Mrs. James (Ruth) Harten

MIXER BUNS

1 1/4 c. warm water
2 pkgs. dry yeast
1/4 c. sugar
1 tsp. salt
1/2 c. soft shortening
2 eggs
2 c. sifted flour
1 1/4 c. sifted flour
Dissolve yeast and water in mixer bowl. Add sugar, salt, shortening, eggs and 2 c. flour; mix on low speed. Then beat 2 min. on medium speed; guiding batter into beaters. Add remaining flour and beat by hand until smooth. Spoon into greased muffin cups half full. Let rise uncovered until batter reaches top, about 45 min. Bake at 375° for 20 min. Makes 18 to 24. Start about 4:00 p.m. for a 6:00 p.m. meal.

—Mrs. James Bopp

YEAST ROLLS

2 c. boiling water
1/2 c. shortening
1/2 c. sugar
1 T. salt
3/8 c. instant dry milk
1/2 c. warm water
2 pkgs. yeast
10-11 c. flour
4 eggs beaten
Pour boiling water over shortening, sugar and salt. Stir to dissolve. Add dry milk. Cool. Combine the 1/2 c. warm water and 2 pkgs. yeast. Combine liquid ingredients, beaten eggs and flour. Let dough rest 10 min. Knead until smooth. Let rise once and shape into desired rolls. Dough may be used for dinner rolls, clover leaf, hamburger buns, sweet rolls; tea rolls, etc.—Mrs. Harold Johnston

SPUDNUTS

- 1¾ c. milk
- ½ c. shortening
- ½ c. sugar
- ½ c. mashed potatoes
- 6½-7 c. flour
- 1 tsp. baking powder
- 1 pkg. active dry yeast
- ½ c. warm water (105-115°)
- 2 eggs, beaten
- ½ tsp. vanilla
- 2 tsp. salt

Scald milk; stir in Crisco, sugar, mashed potatoes; cool to lukewarm (90°). Sprinkle yeast over ½ c. warm water; stir until yeast dissolves. Add to lukewarm mixture; stir in beaten eggs and vanilla. Sift 6½ c. flour with baking powder and salt. Mix well. Add another ½ c. flour if needed. (This is a soft dough). Let rise until double in bulk (1½ hr. or so). Roll out on floured board ½ inch thick. Cut with flour-ed cutter. Let rise about ½. Fry at 375° in hot fat.

—Mrs. Fred Metty

ROLLS DELICIOUS

- 1 c. scalded milk
- ½ c. oleo, melted in milk
- 1 tsp. salt
- ½ c. sugar
- 1 cake yeast dissolved in ¼ c. warm water
- 2 eggs, beaten
- 4 c. flour

When first 4 ingredients are cool, add yeast and beaten eggs. Add 2 c. flour and beat with electric beater or egg beater. Add 2 more c. of flour and mix good, then put into a greased bowl and refrigerate overnight. Cover with a damp cloth. Dough will seem a little sticky at first, but after it has been refrigerated it will handle easily with a little flour on cutting board. Shape in morning and bake at 350° till done.

—Mrs. Matt Beckman

POTATO DONUTS

- 2 c. hot mashed potatoes
 - 1 tsp. butter
 - 2 c. sugar
 - 1 c. milk
 - 1 c. flour, sifted
 - 2 tsp. baking powder
 - 1 tsp. salt
 - 3 slightly beaten eggs
- Mix well. Add more flour if needed. Fry at 375°.

Glaze:

- 1 c. powdered sugar
 - 3 T. hot water or milk
 - ½ tsp. vanilla
- Dip doughnuts while warm.

—Mrs. Agnes Sawin

DOUGHNUTS

- 4 eggs, beaten well
- ¾ c. sugar
- ⅓ c. milk
- ⅓ c. melted shortening
- 3½ c. flour
- 3 tsp. baking powder
- ½ tsp. salt
- ¼ tsp. nutmeg

Mix eggs, sugar, milk and shortening. Sift dry ingredients; add to other ingredients. Let stand 10 min. Roll out to ⅜" thick. Fry in deep fat.

—Mrs. Bill Schmillen

DOUGHNUTS

Heat 1 c. milk until slightly warm. Add 1 cake or pkg. yeast and let dissolve. Add 1½ c. flour and blend. Cover and let rise until double in size (about 2 hrs.) Cream together ¼ c. shortening, 1 tsp. salt, ¼ c. sugar. Add and blend 1 egg. Stir this mixture into the yeast sponge. Add an additional 2 c. flour and knead into. Rub top with shortening and let rise again until double in size. Roll ½" thick and cut with cutter. Cover doughnuts and allow to rise about 45 min.; then fry in deep fat at 365° until golden brown. Drain on paper towels. (Then sugar, frost, or glaze). Makes 2 dozen.

—Mrs. Dale Sudtelz

RAISED DONUTS

½ c. warm water (110-115°)
½ c. milk
½ c. sugar
1 tsp. salt
½ c. butter or margarine
2 pkgs. dry yeast
2 eggs
4 c. sifted flour
¼ tsp. nutmeg
Salad oil or shortening for deep fat frying

Heat milk; add sugar, salt and butter; let cool. In large bowl sprinkle yeast over warm water; stir. Add milk mixture, eggs, 2 c. flour and nutmeg and beat until smooth. Add remaining flour and beat. Cover and let rise about 1 hour. Punch down and turn out on board. Knead until smooth. Cover with mixing bowl and let rest 10 min. Roll out dough ½ inch thick. Cut with doughnut cutter. Cover all doughnuts and let rise until double in bulk. Fry in hot oil (367-375°). Dip in glaze while warm.

Glaze:

¼ c. milk
1 tsp. vanilla
2 c. powdered sugar
Mix well.

—Mrs. Darlene Mackowski

DO-NUTS

2 yeast cakes
½ c. warm water
1 tsp. sugar
Mix and let stand for 10 to 15 mins. Scald 1½ c. milk. While hot add ½ c. sugar, 1 stick oleo, 2 tsp. salt. When lukewarm add 3 beaten eggs and the yeast mixture. Beat in 7 c. flour, but just add 1 c. at a time and beat well. This dough should be soft but not sticky. You might have to use ½ c. more of flour. Let rise once, knead, let rise to double again; roll out, cut and let stand 1 hr. Fry in Wesson Oil at 375°.

—Mrs. Charles (Evelyn) Black

3-MINUTE DROP SPOON DOUGHNUTS

1½ c. sifted flour
2 tsp. baking powder
½ tsp. salt
⅓ c. sugar
1 egg
½ c. milk
1 T. vanilla
1 T. melted shortening
Mix all ingredients together and fry for 3 min. in deep fat.

—Mrs. Clemens N. Schemmel

JESSIE'S ROLLS OR DOUGHNUTS

¾ c. lard
¾ c. sugar
2 tsp. salt
1 c. mashed potatoes
2 c. boiling water
3 eggs
2 pkgs. yeast dissolved in ½ c. warm water
1 tsp. baking powder
1 tsp. soda
8 or 9 c. flour

Mix as usual. When making doughnuts, omit the baking powder and soda.

—Mrs. Joe Wankum

ORANGE DOUGHNUTS

3½ c. sifted all-purpose flour
¾ c. sugar
4 tsp. baking powder
1 tsp. salt
1 T. grated orange rind
2 eggs
1 c. orange juice
2 T. melted fat
Sift together flour, sugar, baking powder and salt; add orange rind. Beat eggs slightly; combine with orange juice and melted fat. Add to flour mixture; mix smooth. With as little handling as possible, roll out ⅜ inch thick on floured board. Let stand 20 mins. Cut with 3 inch doughnut cutter. Fry a few at a time, in 1 lb. deep fat heated for 375° 3 mins. or until brown, turning once. Drain on absorbent paper. Makes 2 doz.

—Anonymous

DOUGHNUTS

2 eggs, beaten well
1 ¼ c. sugar
2 T. melted fat
1 qt. flour
1 tsp. nutmeg
1 tsp. soda
2 tsp. baking powder
1 c. buttermilk
Cover and set overnight in refrigerator.
—Mrs. Art Blaker

BRAN MUFFINS

¾ c. sugar
½ c. shortening
1 egg
large pinch salt
3 c. water
3 c. bran
1 ½ c. flour
1 c. raisins
Beat together sugar, shortening, egg and salt and add 1 c. water and 1 c. bran until 3 of each are used. Dissolve 1 tsp. soda in little hot water. Add flour, raisins. Bake in medium oven approximately ½ hr.
—Mrs. Mary Perrin

APPLE MUFFINS

1 c. grated raw apple
1 ½ c. sifted flour
½ c. sugar
3 tsp. baking powder
½ tsp. salt
½ c. milk
½ tsp. cinnamon
1 egg
¼ c. soft shortening
Sift dry ingredients together. Cut in shortening, using pastry blender. Add grated raw apple. Beat egg, add milk, and stir the liquid into the dry ingredients, using a fork or the pastry blender. Stir just until ingredients are blended. Fill greased muffin cups ¾ full.
Nut-Crunch Topping
¼ c. brown sugar
¼ c. broken nuts
½ tsp. cinnamon
—Mrs. Vernon Gordon

PUMPKIN MUFFINS

Combine:
2 c. biscuit mix
½ c. sugar
½ tsp. cinnamon
¼ tsp. each of nutmeg and cloves (optional)
Mix:
1 egg, beaten with ¾ c. milk
2 T. oil
½ c. pumpkin
Stir into dry ingredients till well blended. Fill muffin pans ¾ full. Bake in 400° oven about 20 min. or until done.
—Margaret Shea

MUFFINS

Pour 1 c. boiling water over 2 or 3 shredded wheat biscuits. Let this stand until cool. Cream together 1 c. sugar and ½ c. Crisco. Add 2 beaten eggs. Add the cooled wheat biscuits. Add 1 c. raisins, 2 c. buttermilk, 2 ½ tsp. soda, 2 c. All-Bran, 2 ½ c. flour and ½ tsp. salt. Mix well and store in a closed container in refrigerator. This will keep several months. Bake as needed in muffin pans at 350° for 25-30 min.
—Mrs. Bob Grant

GRAHAM PRUNE MUFFINS

1 ½ c. white flour
1 c. graham flour
1 c. sugar
1 tsp. baking powder
½ tsp. salt
¾ c. chopped nut meats
½ c. prune juice
1 c. prune pulp
1 c. sour milk
1 egg
2 T. shortening
½ tsp. soda
Sift flour, sugar, baking powder and salt. Add nutmeats, then milk, soda, melted shortening, eggs, prune juice and pulp. Mix together. Stir only until mixed. Pour in greased and floured muffin pan. Bake in a hot oven (450°) for 30 min.
—Miss Katherine Beckman

REFRIGERATOR BRAN MUFFINS

½ c. boiling water
1½ c. whole bran cereal
1 c. buttermilk
¾ c. shortening
2 eggs
2 c. flour
1¼ tsp. baking soda
¼ c. + tsp. sugar
½ tsp. salt

Pour boiling water over cereal. Mix well. Cool, then stir in buttermilk. Cream sugar and shortening; add eggs and beat well. Stir cooled bran mixture into creamed mixture. Sift flour, soda and salt together. Fold into above mixture until just barely moistened. Do not overmix. Spoon into greased muffin tins, filling ¾ full. Bake at 425° for 20 min. For a crusty spiced top, sprinkle a mixture of cinnamon and sugar over batter before baking. Serves 18.

This recipe may be doubled and may be stored in the refrigerator up to three days. —Mrs. J. Albert Fritz

CHEESE BRAIDS

Slice thin and serve with crisp salads
2 c. warm water (110°)
2 pkg. yeast
¾ c. instant dry milk
¼ c. sugar
2 tsp. salt
7-8 c. flour
¼ c. soft lard or butter
3 eggs, beaten
½ lb. or 2 c. coarsely shredded dry cheddar cheese

Measure ½ c. warm water into large bowl. Add yeast and stir to dissolve. Add remaining water, dry milk, sugar, salt, and 3 c. flour. Stir until smooth. Add lard, eggs and enough remaining flour to make dough that will clean bowl when stirred. Turn out on floured board; knead until smooth and satiny, about 5 min. Flatten with hands into rectangle. Sprinkle with ½ c. cheese, roll up like jelly roll and repeat process un-

til all cheese is worked in. Place in greased bowl, cover with damp cloth and let rise in warm place until doubled, about 1½ hrs. Punch down, divide into 6 parts, let rest 5 min. Roll each part into strips as long as baking sheet. Lay 3 strips on each baking sheet. Starting in middle, braid loosely to each end. Brush with melted fat. Let rise about 40 min. Do not let double in size. Bake in oven 350° for 20 min.; then reduce heat to 325° and bake 25 min. Glaze top with 1 egg yolk and 2 T. water before putting into oven and again 5 min. before it has finished baking. This freezes well. Recommended storage time is 3 mo. to 1 yr. —Mrs. John Eischen

OATMEAL MUFFINS

1 c. quick oatmeal and 1 c. buttermilk; soak 1 hr. Add 1 egg, beat well, and add ½ c. brown sugar, ½ c. melted shortening, (cooled). Sift together 1 c. flour, ½ tsp. salt, 1 tsp. baking powder, ½ tsp. soda. Add to first mixture. Bake in greased muffin pans at 400° 15-20 min. Makes 1 doz. —Mary Henke

BRAN MUFFINS

Combine:
2 c. boiling water
2 c. Nabisco 100% bran
Combine and cream:
1 heaping c. Crisco
3 c. white sugar
Add:
4 eggs beaten
1 qt. buttermilk
5 c. sifted flour
1 tsp. salt
5 tsp. soda

Mix and add cereal mixture. Then add 4 c. Kelloggs All Bran. Mix all together and bake 425° for 20 min. These can be baked and served hot or cold like a sweet bread. Dough may be kept up to 3 weeks in refrigerator in a covered container.

—Mrs. Gerald Korleski

CORN FRITTERS

1-lb. can whole kernel corn, drained
1 c. milk
1 egg, beaten
1½ c. flour
2 tsp. baking powder
¾ tsp. salt

Drained corn liquid may be added to enough milk to make 1 c. Sift together flour, baking powder and salt. Add corn mixture. Mix just until flour is moistened. Drop batter from T. into hot fat. Fry until golden brown, about 3 min.

—Mrs. Pauline Gravenish

APPLE FRITTERS

1 c. milk
2 eggs
2 T. sugar
2 T. melted butter
2 c. flour
2 tsp. baking powder
¼ tsp. salt
dash of cinnamon
4 chopped apples

Beat eggs into milk. Add sugar, butter, salt, and cinnamon; mix. Stir in flour and baking powder which have been sifted. Stir in apple, chopped fine. Fry in deep fat and sprinkle with powdered sugar.

—Mrs. Thomas Chytka

HOT SCONES

1½ c. sifted flour
¾ tsp. salt
3 tsp. baking powder
2 T. shortening
1 c. mashed, leftover potatoes
1 beaten egg
¼ c. milk

Sift flour, salt and baking powder. Cut in shortening and potatoes with pastry blender. Add egg and milk all at once. Mix till dough forms. Roll or pat to ¾" thick. Cut 2 in. squares. Bake at 450° about 15 min. Makes 2½ dozen.

—Mrs. John Glasgow

BAKING POWDER BISCUITS

2 c. sifted flour
½ tsp. salt
3 tsp. baking powder
6 T. shortening
¾ c. milk

Put flour, salt and baking powder in a bowl. Blend in shortening with pastry blender. Add milk; stir just to mix. Turn out on pastry cloth. Fold dough over a few times. Pat out, cut and bake at 425° for 15-20 min.

—Mrs. John Glasgow

HUSH PUPPIES

2 c. corn meal
1 c. flour
1 tsp. salt
4 tsp. baking powder
1 egg
1 small onion (chopped fine)

Mix ingredients as given. Add enough milk to make a soft batter so you can spoon your batter into hot deep frying fat. Serve with fried fish.

—Mrs. D. G. Campbell

FRITTERS

4 eggs, beaten very lightly
1 tsp. salt
½ tsp. vanilla
4 T. sugar
1 c. milk
2 tsp. baking powder
2 c. flour
1 c. raisins

Mix in order given. Drop by tsp. into hot fat. Fry like doughnuts.

—Ann Bush

FRITTERS

Beat 2 eggs, ½ c. milk. Sift and beat in 1 c. sifted flour, 1 tsp. baking powder, 1 tsp. salt. Beat in 1 tsp. melted fat or cooking (salad) oil. Add 1 c. grated-off-cob cooked corn or drained whole kernel corn to fritter batter. Drop by spoonfuls into hot deep fat (375°) until brown. Drain and serve hot with syrup, jelly, or gravy.

—Aline Onn

TINY'S DUMPLINGS

2 c. flour
3 tsp. baking powder
1 tsp. salt
¼ c. shortening
1 c. milk
Optional - 1 T. parsley, thyme, sav-
ory

Mix all ingredients (except milk)
until crumbs are the size of peas.
Add milk and stir. Drop by teaspoon
into hot broth.

—Ronald (Tiny) Messerole

COMFITS

2 eggs, beaten light
1 c. sugar
1 T. shortening
1 tsp. vanilla
3 c. flour
1 c. milk
½ tsp. salt
2 heaping tsp. baking powder
Beat all together until smooth. Drop
½ T. at a time in hot grease. Roll
in powdered sugar.

—Mrs. Dan Campbell, Jr.

OVEN FRENCH TOAST

2 eggs, slightly beaten
2 T. sugar
½ tsp. salt
1 c. milk
½ tsp. almond extract
12 slices bread
Combine first five ingredients. Dip
bread slices into mixture. Place on
well buttered cooky sheet and brown
in 450° oven for about 10 min. Turn
toast and continue browning. Serve
with maple syrup, jam, honey, etc.

—Mrs. Robert Rhea

HUSH PUPPIES

3 c. corn meal
2 tsp. baking powder
1½ tsp. salt
1½ c. milk
½ c. water
1 egg
Drop into hot fat by spoonfuls, fry
until brown. Good with fish.

—Mrs. Gary Mongan

DUMPLINGS

Sift 1 c. enriched flour, ½ tsp. salt,
1½ tsp. baking powder. Add ½ c.
milk and 2 T. melted fat or salad oil
to make soft dough. Drop dumplings
from spoon into broth. Cover tightly
and steam without lifting cover 15
min. Makes 4 - 5 servings.

—Mrs. Donald (Connie) Baum

NOODLES

2 beaten eggs
1 tsp. salt
4 T. milk
2 c. flour
Mix ingredients thoroughly and
divide dough in half and roll thin,
(two large circles). Let stand 20
min.; then slice into thin strips and
let dry for two hours. Cook 10 min.
I use my pizza cutter to cut the
noodles. —Irma Laposky

LIGHT AND FLUFFY DUMPLINGS

1 c. sifted flour
2 tsp. baking powder
½ tsp. salt
1 beaten egg
½ c. milk
Sift flour, baking powder and salt
together. Just before cooking add
egg and milk mixed together. Stir
just enough to blend and no more.
Drop by tsp. into boiling broth. Keep
covered and steam for 15 min.
(These cook through and are not
soggy.) —Mrs. Vernon Gordon

ALL-BRAN MUFFINS

Pour 2 c. of boiling water over 2 c.
of shedded wheat and 4 c. of All-
Bran; set aside. Add 4 c. sugar, 1
heaping c. of lard and 4 eggs, well
beaten. Sift 5 c. flour, 5 tsp. soda, 1
tsp. salt; add to creamed mixture
with 1 qt. of buttermilk. Add cereal
mixture last. Put in muffin tins and
bake 20 min. at 400°. This will keep
for 4 weeks in refrigerator. Do not
stir dough after putting in container
for storing. Just spoon out in muffin
tins and bake.

—Mrs. Joe Wankum

CHICKEN DUMPLINGS

2 eggs, well beaten
1 cup sweet milk
1 tsp. salt
2½ c. flour
4 level tsp. baking powder
Drop by small spoonfuls into boiling broth. Cover and boil for 10 min. Prick each dumpling to allow steam to escape. —Mrs. Carl Eischen

SPETZLE (German Dumplings)

1 egg
½ c. water
½ tsp. salt
¾ c. flour
¼ tsp. baking powder in flour
Beat egg, add salt, flour, and water. Stir until stiff, smooth batter. Drop by tsp. into boiling salt water. Boil until they come to top. Put into colander and drain. Serve with buttered crumbs. —Mrs. Dan Campbell, Jr.

BAGATE BOILER (Danish Dumplings)

1 c. flour
½ c. butter
½ tsp. salt
1 c. water, hot
4 eggs
¼ tsp. baking powder (mix this in with flour)
Melt butter in the water. Add salt and beat in flour. Let cool and stir in eggs, one at a time without beating. Drop by spoonfuls into lightly salted water and cook until done. These may be made beforehand and warmed in the soup before serving. —Mrs. Bill Pigott

SWEDISH PANCAKES

1 qt. milk
4 eggs separated
1 T. salt
1 T. sugar
Beat milk, egg yolks, four together. Fold in beaten egg whites. Bake on quite a hot buttered grill. —Mrs. Carl Eischen

POTATO PANCAKES

4 large potatoes, grated
1 egg
1 T. cream
1 T. flour
½ tsp. salt
¼ tsp. pepper
Blend well. Shape into pancake shapes. Brown on each side in hot fat. Serve warm with sour cream, jelly, or just plain. —Hilda Corzilius

POTATO PANCAKES

4 large potatoes, grated
1 onion, grated
½ tsp. salt
3 T. flour
1 well beaten egg
Mix together and drop by spoonful into generous amount of hot fat (part butter). Brown on both sides. —Marian Sutter

SOUR MILK GRIDDLE CAKES

2 c. flour
1 tsp. salt
1 tsp. sugar
½ tsp. baking powder
1 egg, well beaten
1¼ tsp. soda
2 c. sour milk
½ c. sour cream
Sift flour, sugar, salt, baking powder and soda. Add sour cream, sour milk and egg, beaten until smooth. Bake on hot griddle. —Mrs. Bridget Kane

POTATO PANCAKES

2 c. raw grated potatoes
2 eggs
pinch of baking powder
1½ tsp. salt
½ (med.) grated onion (optional)
1 T. flour
Peel and grate potatoes (drain liquid). Beat eggs and mix with other ingredients. Add a little pepper. Drop by spoonfuls on a hot, well-greased skillet in small cakes. Brown on both sides. Excellent with a pot roast. —Mrs. Charles Reznikov

APRICOT PASTRY

$\frac{3}{8}$ c. milk
1 tsp. sugar
1 pkg. dry yeast
 $\frac{1}{4}$ c. warm water
4 egg yolks lightly beaten
4 c. sifted flour
1 c. margarine
1 can apricot pie mix
Scald milk, add 1 tsp. sugar. Cool to lukewarm. Dissolve yeast in $\frac{1}{4}$ c. warm water. Add to milk mixture. Stir in beaten egg yolks. Measure flour into large bowl; cut margarine into flour until its like coarse meal. Stir in yeast and milk mixture; blend thoroughly. Divide dough in half; roll half out on floured board to fit bottom of jelly roll pan and overlap edges. Spread with mix; roll remaining dough large enough to cover filling. Seal edges. Snip top of dough with scissors to let steam escape. Cover. Let rise in warm place until double in bulk about 1 hr. Bake at 375° 35-40 min. Frost with powdered sugar frosting.

—Mrs. Jim Pigott

DELICIOUS BREAD

1 c. milk, scalded
 $\frac{1}{4}$ c. warm water
1 pkg. dry yeast
3 egg yolks, beaten
4 c. unsifted flour
1 tsp. salt
 $\frac{1}{4}$ c. sugar
1 c. soft butter or oleo
Mix flour, salt, sugar in large bowl. Cut butter into flour like for pie crust. Dissolve yeast in warm water. Add cooled milk, yeast, and egg yolks to other ingredients. Chill in refrigerator several hours or overnight. Divide in half. Roll out as for jelly roll, spread with butter, cinnamon and sugar. Roll. Put in 2 loaf pans; let rise 2 hours and bake at 400° 35-40 min. Remove from pan and while hot frost with 1 c. powdered sugar, $\frac{1}{2}$ tsp. vanilla, 1-2 T. hot water.

—Elizabeth Rupp

CHERRY STREUSEL CAKE

1 c. butter or margarine
1 c. sugar
2 eggs
2 c. sifted flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 can (1 lb. 6 oz.) cherry pie filling

Topping

2 T. butter
 $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. flour
Cream butter and sugar until fluffy. Add eggs and beat thoroughly. Add sifted flour, baking powder and salt and mix well. (batter will be very heavy). Spread about three fourth of the batter in a 9x13x2 in. pan. Pour pie filling down center of batter. Drop remaining batter by spoon over filling, spreading gently. Combine topping and spread over top. Bake at 350° for 45 min.

—Mrs. Howard DeWolf

STARLIGHT SUGAR CRISPS

Soften 1 pkg. dry yeast in $\frac{1}{4}$ c. warm water. Sift together $3\frac{3}{4}$ c. flour and $1\frac{1}{2}$ tsp. salt into mixing bowl. Cut in 1 c. butter until particles are like small peas. Blend in 2 beaten eggs, $\frac{1}{2}$ c. sour cream, 1 tsp. vanilla and the softened yeast. Mix cover and chill at least 2 hrs. Combine $1\frac{1}{2}$ c. sugar and 2 tsp. vanilla. Roll out half dough on cloth, sprinkled with $\frac{1}{2}$ c. vanilla sugar. Roll to a 16x8 rectangle. Sprinkle with about 1 T. more vanilla sugar. Fold one end of dough over center. Fold other end over to make 3 layers. Repeat, rolling and folding twice, sprinkling board and dough with more vanilla sugar. Roll out to a 16x8 rectangle, about $\frac{1}{4}$ " thick. Cut into 4x1" strips. Twist each strip 2 to 3 times. Repeat entire process with remaining dough. Bake in 375° oven 15-20 min., until light golden brown.

—Mrs. John Glasgow

FRENCH TOAST

2 eggs
¼ tsp. salt
1 T. sugar
½ c. milk
¼ tsp. nutmeg
½ tsp. vanilla

Beat altogether and dip slices of bread into it. Fry until golden brown in hot Crisco or salad oil. Serve hot with maple syrup.

—Mrs. Nate Phipps

CARAMEL PECAN ROLLS

1 pkg. active dry yeast
1 c. warm water
¼ c. granulated sugar
1 tsp. salt
2 T. softened margarine
1 egg
3¼-3½ c. flour
½ c. melted margarine
½ c. packed brown sugar
1 T. corn syrup
⅔ c. pecan halves
½ c. granulated sugar
2 tsp. cinnamon

In mixing bowl, dissolve yeast in warm water. Stir in ¼ c. sugar, salt, 2 T. margarine, egg and 2 c. of flour. Beat until smooth. With spoon or hand work in enough remaining flour until dough is easy to handle. Place greased-side up in greased bowl, cover tightly. Refrigerate overnight or up to 4-5 days.

Combine melted margarine, brown sugar, corn syrup and pecan halves. Pour into greased oblong pan 13x9½ x2. Combine ½ c. sugar and cinnamon. On floured board roll dough into 15x9" oblong. Spread with melted margarine and sprinkle with sugar and cinnamon mixture. Roll up tightly beginning at wide side. Seal edges well. Cut into 1" slices and place in prepared pan. Cover, let rise in warm place until doubled—about 1½ hr. Heat oven to 370°. Bake 25-30 min. Makes 15 rolls. Remove from pan immediately.

—Mrs. Rodney L. Ruppert

CHEESE OLIVE ROLLS

1 pkg. active dry yeast
1¼ c. warm water
3 c. sifted flour
1 T. sugar
1 tsp. salt
¼ tsp. celery seeds
2 tsp. instant onion (2 T. grated fresh)
2 T. soft shortening
1 egg (room temperature)
¼ lb. shredded process cheese (1 c.)
18 stuffed green olives

Sprinkle yeast over warm water in large bowl. Let stand a few min., then stir to dissolve. Blend together flour, sugar, salt, celery, seeds, onion and shortening. Blend egg into yeast mixture. Add cheese and about ⅔ of the flour mixture. Beat on medium speed of mixer, or by hand 2 min., or until smooth. Add remaining flour mixture and beat with a spoon until smooth. Scrape from sides of bowl. Cover and let rise in a warm place until doubled in bulk. (About 30 min.) Beat batter hard for 50 strokes. Spoon into well-greased muffin-cup pans, filling half full. Press an olive into the center of each cup. Tap pan on table to settle batter. Let rise in warm place until batter reaches top of pans, 15-20 min. Bake in hot oven 425° until browned, 15-20 min. These freeze well.

—Mrs. Del Ament

DANISH ROLLS

Mix 1 cake yeast, 1 T. sugar, ¼ c. warm water. Beat 2 eggs slightly and add. Then add 3 c. flour. Roll out 3 times and spread on 1 stick of margarine each time, then chill 10 min. in refrigerator. After the last roll out, roll as for cinnamon rolls and cut, put in pan, let rise 1 hr. or more until light. Bake in hot oven, 400°, for about 20 min. Frost with this glaze, while hot: 2 c. powdered sugar, pinch of salt, vanilla and water until it spreads good.

—Bertha Thoman

SWEET ROLLS

2 pkgs. compressed yeast
2 c. scalded milk
2 c. warm water
4 tsp. salt
12 T. sugar
6 T. melted lard
2 well beaten eggs
13 c. flour

Mix together scalded milk, 6 T. sugar and salt. Cool. Soften yeast in the water, and add the 6 T. remaining sugar. Add cooled first mixture to the water. Then, add the lard and eggs. Add 5 c. flour first, beat, then add remaining flour. Knead, let rise only once until doubled in bulk. Shape into buns or cinnamon rolls. Bake 350° 25-30 min.

—Mrs. Gerald Madsen

CHOCO-MALLOW ROLL

3 eggs
1 c. sugar
¼ c. cold water
1 tsp. vanilla
1 c. sifted flour
2 tsp. baking powder
½ tsp. salt

Beat eggs until thick and lemon colored; add sugar gradually, continuing to beat until light and fluffy. Add water and vanilla. Add sifted dry ingredients; blend until smooth, pour into greased waxed paper lined 15" jelly roll pan. Bake at 375° for 15 min. Turn out immediately onto tea towel sprinkled with powdered sugar, remove waxed paper, trim edges, roll cake up in cloth and place on rack to cool.

Filling:

In top of double boiler, place one 6 oz. pkg. semi-sweet chocolate pieces, ¼ lb. marshmallows and ½ c. milk. Heat over hot water until blended, chill. Stir till smooth. Whip 1 c. cream (or 1 pkg. dream whip); fold in. Unroll cake, spread on filling. Roll up again and chill until ready to serve.

—Mrs. Ed Eischen

GOLDEN CHERRY PUFFS (ROLLS)

1 pkg. active dry yeast in
½ c. warm water
1 c. milk
½ c. sugar
1 tsp. salt
½ c. butter
3¼ to 4 c. regular flour
1 egg, beaten
½ c. finely chopped candied cherries
Sprinkle yeast over warm water, set aside. In a 1 qt. sauce pan, scald milk and pour into a large mixing bowl. Beat in sugar, butter, and salt. Cool to lukewarm. Add 1½ c. flour and beat well. Stir in dissolved yeast and egg, beat vigorously. Gradually beat in enough remaining flour to make a soft dough. Cover and let rise until bubbly (about 1 hr.) Stir down. Add cherries and mix well. Drop from a spoon into buttered 2½ x 1¼ inch muffin cups, filling half full. Let rise until double (about 30 min.). Bake in a pre-heated 400° oven for 15 min. or until a golden brown. Frost with vanilla icing. Makes 2 dozen rolls.

Vanilla Icing

¾ c. confectioners sugar
1 tsp. light corn syrup
1 T. milk
1 tsp. butter, softened
½ tsp. vanilla

In a small mixing bowl, beat together sugar, milk, corn syrup, butter, and vanilla until smooth. Drizzle over top of rolls.

—Isabelle Campbell

ICING FOR ROLLS

½ c. oleo or butter, melted
2½ T. flour
½ tsp. salt
½ c. milk
Boil together 1 min. It looks curdled. Remove from heat and add 3 c. powdered sugar and ½ tsp. vanilla. Can be stored in refrigerator for weeks. Spread on rolls immediately after taking from oven. It makes a glaze.

—Mrs. Joe (Lois) Timmins

ORANGE PINEWHEEL ROLLS

- 1 pkg. active dry yeast
- ¼ c. warm water
- ¾ c. milk
- ¼ c. sugar
- 1 tsp. salt
- 3 eggs
- 3 T. soft butter
- 4-4½ c. flour

Dissolve yeast in warm water, in mixing bowl; scald milk, cool to lukewarm. Add milk, sugar, salt, eggs, butter, and half the flour to the yeast mixture. Stir with spoon until smooth. Mix in enough of remaining flour to make a soft dough (the consistency of the dough is important). When you first work with it, you may have difficulty handling the soft dough but this softness makes these rolls so very light and tender. Knead on lightly floured board about 5 min.; place in greased bowl; turn over so greased side is up. Cover and let rise; punch down and let rise again. Roll dough; spread with ½ c. soft butter, ½ c. sugar, 2 tsp. grated orange peel. Roll as jelly roll, cut 1" slices, cover, rise. Bake 35-40 min.

—Cherie Vaughan

JEWISH COFFEE CREAM

Cream 1 c. sugar, and 1 stick margarine until like whipped cream. Beat in 3 eggs, one at a time. Add 1 c. commercial sour cream alternately with 2 c. sifted flour to which has been added 1 tsp. soda. 1 tsp. baking powder. Add 1 tsp. vanilla. Mix well; put ½ in well greased tube pan. Cover with ½ of topping mixture. Add the rest of the batter and cover with the rest of the topping. Bake at 350° for 50 min. Test to see if done.

Topping

¾ c. brown sugar, ½ c. chopped nuts, ½ T. flour, 1 T. cinnamon, 1 T. melted butter. Mix well.

—Mrs. LeRoy Rupp

SOOPER DOOPER CINNAMON ROLLS

- 1 c. milk
- 1 cake or pkg. yeast
- ¼ c. sugar
- 3 c. flour
- 1 tsp. salt
- 2 beaten eggs
- ¼ c. salad oil
- 3 T. butter

Scald milk. When lukewarm, add yeast, sugar and 1½ c. flour. Mix. Set aside until bubbly. When bubbly, add salt, eggs, oil, and remaining flour. Knead well. Let rise until double in bulk. Roll ¼ inch thick; spread 3 T. of butter over and sprinkle with brown sugar and cinnamon. Roll jelly roll fashion and cut into 1½ inch slices. Place in greased pan to rise. Before baking, pour the following mixture over top of raised rolls: ½ c. brown sugar, 1 T. melted butter, ¼ c. water. Bake at 350° for 35 min. When done, take from oven, let set 2 or 3 min., and turn out on rack to cool.

—Mrs. Ed Ford

SOOPER DOOPER CINNAMON ROLLS

- 2 c. milk
- 2 pkgs. yeast
- ½ c. sugar
- 2½ c. flour

Scald milk and cool. Add yeast and sugar, then add flour and beat real hard. Let rise until bubbly. Then add ½ c. melted shortening, 1 T. salt, 4 eggs, beaten, 1 c. soaked raisins (optional), 4 to 4½ c. flour. Knead well and let rise; roll out ¼ in. thick and spread with melted butter, cinnamon and brown sugar. Let rise and bake in 350° oven for 30 min. Frost with powdered sugar, butter and milk, OR before baking make a mixture of 1 c. brown sugar, 3 T. butter and ¾ c. of hot water. Pour over rolls. Remove from oven and invert on wax paper.

—Emily Curtis

ALMOST PIE or CHERRY TRIANGLES

$\frac{3}{8}$ c. milk scalded
1 pkg. yeast
1 c. butter
 $2\frac{1}{2}$ c. sifted flour
4 egg yolks, slightly beaten
Cool milk to lukewarm; add yeast.
Cut butter into flour. Add liquid ingredients and egg yolks. Mix well.
Turn out onto floured surface and knead 10 times. Divide dough in half. Roll first half to fit an ungreased jelly roll pan. Spread with 2 cans instant pie mix (cherry or blueberry). Roll out other half dough to fit over this. Pinch edges together. Allow to rise in warm place 15 min. Bake at 350° for 45-55 min. Cool.

Frosting

$\frac{1}{4}$ c. butter
2 T. cream
 $1\frac{1}{2}$ c. powdered sugar
 $\frac{1}{2}$ tsp. vanilla
Cream butter, vanilla and cream. Add sugar, beating until mixture is well blended. Spread on partially cooled cookies. Sprinkle with chopped nuts. Cut in squares to serve.

—Mrs. Darrell Blankenbaker

BRAN FLAKE PANCAKES WITH FILLING

$1\frac{1}{2}$ c. milk
1 egg
3 T. cooking oil
1 c. prepared pancake mix
 $\frac{1}{2}$ c. bran flakes or raisin bran
Add milk, egg, and oil to mix. Blend just until dry ingredients are moistened. Fold in cereal. Before baking prepare filling: 1 pkg. frozen sliced strawberries (or 1 pt. fresh berries, sliced), 1 c. pineapple tidbits or chunks, sugar, if needed. Pour about $\frac{1}{4}$ c. batter onto hot griddle and bake until top is full of bubbles and edges are cooked. Turn, cook second side briefly. Butter cakes and spoon filling on one side. Fold other side over. 8 - 10 pancakes.

—Mrs. James Schallau

COFFEE BUBBLE RINGS

1 pkg. dry yeast
 $\frac{1}{4}$ c. warm water
1 c. milk, scalded
 $\frac{1}{2}$ c. shortening
 $\frac{1}{4}$ c. sugar
1 tsp. salt
 $3\frac{1}{2}$ c. flour
2 eggs, beaten
 $\frac{1}{2}$ tsp. vanilla
Mix yeast in warm water; mix milk, shortening, sugar and salt. When cool, add yeast to scalded milk mixture. Then add 2 c. flour, eggs and vanilla; beat. Add rest of flour (enough to make batter stiff). Beat until smooth. Let rise 1 hr., and knead down.

Topping

$\frac{1}{2}$ c. flour
 $\frac{1}{2}$ c. fine dry bread crumbs
 $\frac{1}{4}$ c. sugar
1 tsp. cinnamon

When dough is ready for pan, roll dough into $1\frac{1}{2}$ in. balls. Roll in melted butter (will need about $\frac{1}{4}$ c. melted butter). Put crumb mixture on wax paper and roll dough in it. Put dough in 2 rows around a pan. Let rise. Bake at 350° 20-25 min.

—Mrs. John Jaminet

DELUX FRENCH TOAST

$\frac{1}{2}$ c. flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. milk
1 egg

Bread

Beat egg, add remainder of ingredients and beat. Dip slices of bread in batter and fry until golden brown.

—Mrs. Carl Eischen

LEFSE

$2\frac{1}{2}$ lb. potatoes. Cook, mash with 1 T. salt and add 2 T. butter. Cool. Add enough flour to make a dough. Roll thin, bake on a heated, ungreased griddle. Wrap in towels and plastic. Can be reheated.

—Mrs. John Glasgow

DANISH PUFF

- 1 stick margarine
- 1 c. flour
- $\frac{1}{4}$ tsp. salt
- 2 T. cold water

Mix margarine, flour and salt until it resembles coarse meal. Then add water and stir until blended. Pat out either on round tin or make into 2 oblongs about 3x12 on ungreased pan. Bring 1 c. water to a boil. Add 1 stick of margarine. Add 1 tsp. almond flavoring. Remove from heat. Stir in 1 c. flour and then 3 eggs, one at a time, beating hard after each addition. Spread this mixture over first part. Bake at 425° for 15 min.; reduce heat to 350° and bake another 35 min. Frost while hot with 2 c. powdered sugar, 1 T. butter, $\frac{1}{8}$ tsp. salt, 1 tsp. vanilla, 4 T. cream. Decorate with nut meats and maraschino cherries.

—Mrs. George Wharton, Jr.

UPSIDE DOWN ORANGE BISCUITS

- $\frac{1}{4}$ c. butter
 - $\frac{1}{2}$ c. orange juice
 - $\frac{1}{2}$ c. sugar
 - 2 tsp. grated orange rind
- Combine and cook 2 min. Pour into 9 muffin tins.
- 2 c. flour
 - $\frac{1}{2}$ tsp. salt
 - 3 tsp. baking powder
 - 3-4 T. shortening
 - $\frac{3}{4}$ c. milk

Sift flour, salt and baking powder. Cut in shortening. Add milk; stir until dough follows fork around bowl. Knead $\frac{1}{2}$ min. Roll $\frac{1}{4}$ in. thick, sprinkle with $\frac{1}{4}$ c. sugar and $\frac{1}{2}$ tsp. cinnamon. Roll as for jelly roll, slice 1 inch thick and place cut side down over orange mixture in muffin tins. Bake in hot oven - 450° - 20-25 min.

—Mrs. Will Dushinske

COFFEE TIME ROLLS

- 2 c. milk
- $\frac{1}{2}$ c. sugar
- 1 tsp. salt
- $\frac{1}{4}$ c. butter
- 2 pkgs. yeast
- $\frac{1}{2}$ c. warm water
- 6 c. flour

Scald milk, add sugar, salt and butter. Cool to lukewarm. Soften yeast in $\frac{1}{2}$ c. warm water. Add yeast to milk mixture. Add $\frac{1}{2}$ amount of flour; beat well. Add remaining flour and mix. Turn on floured board and knead five min. Divide dough. Roll into a rectangle shape. Spread with softened butter, sugar and cinnamon. Roll as for jelly roll and cut in 1" slices. Place in greased pans. Put in a warm place until doubled in bulk. Pour the following topping over the raised rolls and bake in 400° oven for 20-30 min.

Topping

- 2 c. brown sugar
- $\frac{1}{4}$ c. water
- 1 tsp. vanilla

Mix and pour over rolls.

—Mrs. Bill Pigott

DANISH PASTRY

- 4 c. flour
 - 3 T. sugar
 - 1 tsp. salt
 - 1 c. butter
- Mix the above ingredients and cut as for pie dough.
- $\frac{1}{4}$ c. warm water
 - 1 pkg. dry yeast
 - 1 c. warm milk

Add this to above and mix till it forms a ball. Refrigerate for 2 hrs. Then divide dough into fourths. Roll 6" x 15" and spread with pineapple or apricot preserves, nuts, sugar or whatever filling you choose. Then bake at 400° for 20-25 min. and frost with powdered sugar.

—Mrs. Emmett Holton

PIN WHEEL APPLE ROLL

1 c. flour
1 tsp. baking powder
salt
2 T. butter
½ c. milk

Roll out baking powder biscuit dough, spread with soft butter, cover with 2 c. or more of fresh chopped apples. Sprinkle with sugar and cinnamon. Roll as for jelly roll and cut into rounds about 1½" thick. Boil 1 c. sugar and 2 c. water. Bake the apple rolls in this syrup until syrup is thick, about 1 hr. at 350°. Serve warm with cream.

—Mrs. Mona L. Matt

NO FAIL JELLY ROLL

4 eggs, beaten until very light
1 T. cold water
1 c. sugar
1 tsp. vanilla
1 c. flour with
2 tsp. baking powder

Mix as for cake. Be sure to line cooky sheet with wax paper. Bake for 20 min. Take out while hot and spread with your favorite jelly. Roll at once. You can put powdered sugar on wax paper before you roll the cake.

—Mrs. Frank Kruse

SWEET ROLL DOUGH

½ c. warm water
1½ c. lukewarm milk
2 tsp. sugar
2 eggs, beaten
7-7½ c. flour
2 pkgs. yeast
½ c. sugar
2 tsp. salt
½ c. soft shortening

Dissolve yeast in water in large pan. Add milk, sugar, salt. Add eggs, lard and ½ of flour; mix well. Then add remaining flour, a few cups at a time, kneading well. This dough is for cinnamon rolls or deep fat rolls to be frosted only. Bake 375° until done for 25-30 min.

—Mrs. Gerald Madsen

FILLING FOR ROLLS

6 T. melted butter
1½ c. brown sugar
1 T. cinnamon
Mix together and spread on dough. You can put on 1 small can drained crushed pineapple too, before putting dough into rolls.

PRUNE COFFEE CAKE

Mix together 4 c. flour, ½ c. sugar, 1 tsp. salt. Cut in 1 c. shortening, part butter, 1 c. lukewarm milk, 1 yeast cake, soaked in ½ c. warm water, 3 or 4 eggs. Mix together, put in refrigerator overnight.

Prune Filling

Pit prunes, sweeten, add 3 T. butter and thicken as for pie. Put in refrigerator overnight. In morning divide dough in 4 parts. Roll oblong and spread. Prune mixture in center and bring sides up to form sides to hold mixture, let rise ½ hr. Bake ½ hour in moderate oven. Most any fruit may be used in place of prunes.

—Viola Wallace

ACTION QUICK SWEET ROLLS

¾ c. milk
½ c. sugar
1¼ tsp. salt
6 T. lard
3 eggs, beaten
¾ c. lukewarm water
3 T. sugar
3 pkg. Fleischmanns yeast
6 c. all-purpose flour

Scald the milk, add sugar, salt and lard. Cool to lukewarm; soak the yeast in the ¾ c. lukewarm water with the sugar. Combine above mixtures, add the eggs and 3 c. of the flour, beat till smooth and add the additional flour and stir till well mixed. Turn dough out on board and let rest 10 min., then knead until satiny, place in greased bowl and let rise till double in bulk. Punch down and let rest 10 min., then shape into rolls of any kind.

—Mrs. Merlin Cosgrove

SNACK BREAD

- 2 pkgs. dry yeast
- 1 c. warm water
- 4-4½ c. flour
- 1 c. pasteurized process cheese spread
- 2 T. sugar
- 2 T. soft butter
- 1 tsp. salt

Filling:

Combine ½ c soft butter with 1 pkg. onion soup mix; blend well.

Soften yeast in warm water in large mixer bowl. Add 2 c. flour, cheese spread, sugar, butter and salt. Beat 2 min. at medium speed of mixer. Gradually add remaining flour; mix thoroughly. Cover; let rise in warm place until light and doubled in size, about 30 min. Prepare filling.

Roll out dough, half at a time, on floured surface to a 16x11" rectangle. Spread each with half of filling. Starting with 16" side, roll up jelly roll fashion. Seal edges and ends. Place diagonally, seam side down, on greased cookie sheets. Using knife or scissors, make a lengthwise cut down center, halfway through loaf. Cover; let rise in warm place until light, about 45 min. Bake at 350° for 30 - 35 min.

—Clara Eisenmenger

PRIZE PECAN ROLLS

- 1 cake Red Star yeast in
- ¼ c. lukewarm water
- 1 c. scalded milk
- ½ c. butter or other shortening
- ½ c. sugar
- 1 tsp. salt
- 2 eggs, beaten
- 5 to 5½ c. flour

Soften yeast in water. Scald milk and add butter, sugar and salt. Cool to lukewarm. Beat in 1 c. flour. Add eggs and yeast. Beat in flour to make soft dough. Turn out on floured board and knead till smooth (about 5 min.). Let rise in warm

place till double (about 1 hour). Punch dough down and let rest 10 min. Divide in half. Roll out to form a 12 inch square, brush with butter and sprinkle with half of a mixture of ½ c. sugar and 2 tsp. cinnamon. Roll up and cut in 12 slices. Repeat with other half of dough.

Topping

In each 8" round pan melt 2 T. butter. Add 2 T. dark Karo corn syrup. Sprinkle with ¼ c. brown sugar. Over this add chopped or whole pecans. Place 8 rolls in each pan, cut side down. Let rise in warm place till double (about 45 min.). Bake in 375° oven for 15 to 20 min. Invert on wire rack immediately. Makes 2 doz. rolls.

KOLACHES

- 2 pkg. dry yeast
- 1 c. lukewarm water
- 1 c. butter or margarine
- ½ c. sugar
- 1 c. cool water
- 1 tsp. salt
- 3 beaten eggs
- 6 c. flour

Dissolve yeast in warm water. Place melted butter, sugar, salt, cool water and eggs in mixing bowl. Mix well. Add yeast and flour and beat until dough shines. Let rise in warm place until double (about 2 hrs.). Spoon out and make balls; place on greased cookie sheet. Let rise about 20 min. With both fingers make a depression in each ball and add filling. Let rise again about 10 min. Brush with beaten egg and bake at 375° about 12 min.

Filling:

Use any thick jam or a can of strained baby food, prunes or apricots; thickened with ½ tsp. cornstarch dissolved in 1 T. water and cooked until clear. Flavor prunes with a dash of cinnamon. Cool before using.

—Mrs. James (Georgia) Bopp

LONG JOHNS

Cream $\frac{3}{4}$ cup sugar, 2 T. shortening. Add: 2 tsp. nutmeg, 1 tsp. lemon extract, 2 c. bread sponge and flour enough to stiffen. Let raise 3 times the size. Roll out and cut in strips. Let raise double. Roll in sugar after iring. —Ruth Streeter

REFRIGERATOR ROLLS

2 cakes compressed or dry yeast

$\frac{1}{4}$ c. lukewarm water

2 c. milk

$\frac{1}{3}$ c. sugar

3 tsp. salt

7 c. flour

$\frac{1}{3}$ c. lard, melted and cooled

2 eggs

Soften yeast in water for 10 min. with 1 tsp. sugar. Scald milk, add sugar and salt and cool to lukewarm. Stir yeast, and mix with milk. Add 3 c. flour, then eggs and beat until smooth. Stir in the lard; add rest of the flour. Turn dough on board, cover and allow to rest for 10 min. Knead for 5 min., gradually adding as little flour as needed to handle. Place in greased bowl, cover with wax paper and tie tightly and set in refrigerator. Remove amount of dough to be used at one time. Shape rolls quickly while cold and place on greased pan. Set in a warm place 85° for about 1½ hr. or until double in bulk. Bake at 400° for 15 or 20 min. $\frac{1}{3}$ of dough will make 1 doz. rolls. It can be used for all shapes, but clover leaf rolls are preferred. Use dough in 3 or 4 days.

—Mrs. Fred N. Rupp

NO KNEAD REFRIGERATOR ROLLS

2 pkgs. yeast

2 c. warm water

$\frac{1}{2}$ c. sugar

2 tsp. salt

1 egg

$\frac{1}{4}$ c. shortening

6½ - 7 c. flour

Dissolve yeast in water. Add sugar, salt and about $\frac{1}{2}$ the flour. Add egg and shortening (melted). Gradually add the rest of the flour and mix well until smooth. Cover with damp cloth and place in refrigerator. Punch down as dough rises in refrigerator. Remove and shape into rolls and place on greased baking sheet. Cover and let rise 1½ or 2 hr. Bake at 300-350° for 12-15 min. Makes 4 doz. medium rolls.

—Mrs. Darlene Mackowski

CINNAMON ROLLS

Mix in small bowl and set aside: 2 pkgs. dry yeast, 1 T. sugar, $\frac{1}{4}$ c. lukewarm water. Let rise. Mix in large bowl 2 c. boiling water, $\frac{1}{2}$ c. sugar, 2 tsp. salt, 3 T. shortening. Let cool, then add 2 beaten eggs, and yeast mixture; 7 c. flour. Mix well. Let rise once. Pour out on well-floured board; roll dough in oblong. Spread with butter and sprinkle generously with sugar and cinnamon. Raisins and nuts optional. Roll; cut and place in greased pan. Let rise again. Bake at 375° for 25-30 min., or until done.

—Mrs. Shirley Gordon

Cakes and Icings

**We will make and bake the dainty cake
And beat the frosting light.
The sweetest plan to please a man
Is through his appetite.**

YELLOW ANGEL FOOD CAKE

5 large eggs
1½ c. sugar
½ c. cold water
1½ c. cake flour
¼ tsp. salt
½ tsp. baking powder
¾ tsp. cream of tartar
1 tsp. vanilla

Separate eggs; put yolks in large bowl and whites in small. Add water to yolks. Beat and beat the yolks, 10-15 min., or until lemon colored and thick. Add sugar slowly to beaten yolks and beat and beat until very light. Sift the baking powder, salt and flour together. Add to the above and beat again; add vanilla.

Beat egg whites until foamy and add cream of tartar. Fold whites into yellow mixture. Bake in slow oven for one hour. Start at 300° and increase to 325°. (I beat the whites before I add the flour mixture to the yellow.)
—Mrs. Paul Kohns

BUTTER SPONGE CAKE

1 c. egg yolks - beat till light. Gradually add 2 c. white sugar and beat again. Heat and cool - 1 c. sweet milk. Add: 2 c. sifted flour, 2 tsp. baking powder, a little salt, 1 tsp. vanilla. Melt: ½ c. butter and let cool. Add to above. Bake in 2 pans for 40 min. at 325°.

—Mrs. Art Delperdang

GERMAN CAKE

1¼ stick butter
1 c. sugar
¾ c. lukewarm milk
6 egg yolks
2¼ c. flour (sifted twice)
1½ tsp. baking powder
¼ tsp. salt
grated peel of lemon
Beat egg whites and add last
1 tsp. vanilla
Place in cold oven; then bake for 45 min. in tubular pan.

—Edith Beckman

ANGEL FOOD CAKE

1½ c. egg whites, room temperature
1½ c. sifted granulated sugar
1 c. sifted cake flour
1½ tsp. cream of tartar
1 tsp. vanilla
1 tsp. almond extract

Beat egg whites, cream of tartar, flavoring and salt until egg whites are stiff and moist. Beat in 1¼ c. sugar. Do this a little at a time until sugar is no longer visible; put remaining sugar with the flour. Now add the sugar and flour mixture a little at a time, mixing well after each addition until flour mixture is all in cake. Pour batter into tube pan and bake in pre-heated oven at 425° for 15-18 min. Then turn off heat at once and leave cake in oven for 10 min. longer. When done invert pan on rack until thoroughly cool. The high temperature leaves an uneven top but the texture is excellent and the cake is very moist - recommended for freezing.

—Mrs. Herb Carlson

FRESH APPLE CAKE

½ c. shortening
1½ c. sugar
2 eggs
2 c. flour sifted with:
2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
⅛ tsp. cloves
⅛ tsp. nutmeg
4 c. apples (peeled and diced fine)
Mix well and pour in large 9x13 pan. Cover with crumbled topping made with:
1 c. brown sugar
2 T. soft butter
few nuts
Sprinkle over top of cake batter and bake 45 min. in 325° oven or until done. (Also good served with a lemon sauce).

—Mrs. Richard Kohns

THANKSGIVING APPLESAUCE CAKE

Grease and flour 9x13 pan.
½ c. shortening or margarine
1 c. brown sugar
1 c. white sugar
1 large egg
1½ c. applesauce
½ c. water
2½ c. sifted flour
1½ tsp. soda
1 tsp. salt
½ tsp. ground cloves
¾ tsp. cinnamon
½ tsp. allspice
½ c. walnut meats
1 c. seedless raisins
Cream together shortening, brown and white sugars, and egg. Sift dry ingredients, flour, soda, salt, cinnamon, cloves, allspice. Add alternately the dry ingredients and the applesauce and water to the creamed mixture. Stir in walnut meats and chopped raisins. For fruit cake add cut up gum drops.

—Mrs. Jim (Alice) Schissel

SUNSHINE CAKE

1¼ c. sugar
5 T. water
Boil till it strings.
6 eggs, beaten stiffly. Add syrup and beat 5 min. 6 well beaten egg yolks, add to above mixture. 1 c. sifted cake flour, 1 tsp. baking powder. Fold into above mixture. Lemon or almond flavoring. Bake in angel food pan at 300°.

—Mrs. Art Blaker

APPLESAUCE CAKE

¾ c. sugar
¼ c. butter or lard
1 egg
1 c. raisins
1 c. applesauce
1 tsp. cinnamon
1 tsp. cloves
Dissolve 1 tsp. soda in 1 tsp. water
1½ c. flour
Bake 35 min. at 375°.

—Mrs. Mary E. Rupp

BLACK WALNUT CAKE

⅔ c. butter
2 c. sugar
2 tsp. vanilla
2 T. water (boiling)
3½ c. sifted cake flour
½ tsp. salt
1½ c. cold water
4 tsp. baking powder
4 egg whites (stiffly beaten)
1 c. chopped black walnuts
Cream butter, sugar, flavoring, and 2 T. hot water until light. Sift dry ingredients together 4 times. Add alternately to creamed mixture with the cold water. Carefully fold in beaten egg whites. Fold in 1 c. chopped walnuts. Pour into 3 well greased, floured 8 inch layer pans. Bake in moderate oven for 30 min. Frost with seven minute frosting.

—Mrs. Ben Brassler

APPLE CAKE

2 c. sifted all-purpose flour
4 tsp. baking powder
½ tsp. salt
¼ c. butter or margarine
1 egg
1 c. milk
11-12 medium sized apples (tart)
2 c. sugar
1½ tsp. cinnamon
½ c. chopped walnuts
Sift together flour, baking powder, salt and sugar. Cut in butter. Beat together egg and milk and add, stirring quickly until dry ingredients are thoroughly moistened. Spread batter evenly in greased 13x9" pan. Peel, core apples. Slice from blossom to stem end making ½-inch thick slices. Stick these end down into the dough real close together; mix sugar and cinnamon and dust over apples. Sprinkle with the nuts; cover pan and bake in a moderate oven (375°) for 15 min. Remove cover and continue baking until apples are done. Serve warm topped with whipped cream. Yield: 16 portions.

—Mrs. Jim McCarthy

FRESH APPLE CAKE

1 c. white sugar
½ c. brown sugar
½ c. shortening
2 beaten eggs
2½ c. flour + 2 T. flour
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda dissolved in 1 c. sweet milk
2 c. chopped apples
Put in cake pan and cover with:
1 c. brown sugar
½ c. nutmeats
Bake in moderate oven about 35 min.
—Mrs. Irvin Schallau

QUICK BANANA CAKE

Real good
Mix: 1 pkg. white cake mix, follow directions on package (but use whole eggs) 1 c. mashed bananas, 1 level tsp. soda mixed in the bananas.
—Mrs. Ed Eischen

APPLE PUDDING CAKE

2 c. sugar
¼ lb. butter
2 eggs
1 tsp. salt
4 c. chopped apples (unpeeled)
1 c. chopped nuts
2 c. flour
2 tsp. soda
2 tsp. cinnamon
2 tsp. nutmeg
Cream sugar and butter. Add eggs. Sift dry ingredients together and add to beaten mixture. Mixture will be very stiff. Add apples and nuts and beat. Bake at 350° for 15 min. Then reduce heat to 325° for 25 min. or until toothpick comes out clean.

Butter Sauce

1 c. sugar
¼ lb. butter
1 c. ½ & ½ or evaporated milk
1 tsp. vanilla
Combine and cook to "pour-on" consistency. The longer you cook the thicker it becomes. Serve cake with sauce as "pour-on."

—Mrs. Jim Pigott

OLD APPLESAUCE CAKE

2 c. white sugar
1 c. shortening
2 eggs
1 tsp. cocoa (make into paste with a little water)
2 c. applesauce
1 c. raisins (chopped)
1 tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. salt
1 tsp. vanilla
2 tsp. soda in 3 c. flour
Bake 1 hr. in 325° oven.

—Mrs. S. M. (Clara) Clark

APPLESAUCE CAKE

1 c. butter
2 c. sugar (white)
3 c. flour
1½ tsp. nutmeg
1 T. cinnamon
½ tsp. salt
1 tsp. cloves
2 eggs
1 T. soda
2½ c. applesauce
2 T. syrup
1 c. raisins
nutmeats
Bake one hour at 300°.
—Mrs. Bob Phelan

NO EGG APPLESAUCE CAKE

1 c. shortening
2 c. sugar
1½ c. applesauce
2 c. sour milk or buttermilk
3½ c. sifted flour
1 tsp. salt
2 tsp. cinnamon, scant
2 tsp. allspice, scant
3 T. cocoa
2 tsp. soda
1 c. raisins
1 c. nutmeats
Cream shortening and sugar. Add applesauce and milk or buttermilk. Sift dry ingredients together. Add to liquid. Stir in raisins and nutmeats last. Bake at 350° for 1 hr.

—Mrs. Frank Kruse

FRESH APPLE CAKE

Cream:

- ½ c. shortening
- 1 c. white sugar
- ½ c. brown sugar
- 2 unbeaten eggs

Sift:

- 2½ c. flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. soda

Alternately add 1 c. milk and sifted mixture to creamed mixture. Fold in 2 c. raw apples, diced and peeled; add ½ c. chopped nuts. Sprinkle 2 T. brown sugar on bottom of 9x13" greased pan. Bake 35-40 min. at 350°.

Topping

- 1 cube oleo
- 1 c. Pet milk
- 2 c. sugar
- 4 tsp. vanilla

Bring to a boil; cook about 5 min., stirring constantly, at real low heat.

—Mrs. Bob McGowan

FRESH APPLE CAKE (Diabetic)

- 1¼ c. sifted flour
- 2 tsp. baking soda
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- ½ tsp. salt
- ½ c. soft butter
- 1 tsp. vanilla
- 1 egg
- ½ tsp. Sweet 10 or Sweeta (or any liquid sweetener your doctor suggests)

- 2 c. freshly chopped apples
- ½ c. chopped English walnuts or pecan meats

Mix and sift flour, baking soda, spices and salt. Add butter, vanilla, egg and sweetening - beat until well-blended. Stir in grated or chopped apples and nuts. Pour into well-greased 8-inch square pan or angel food pan. Bake at 375° for 40-45 min. This should make 9 servings.

—Adda Schmillen

APPLESAUCE CAKE

- 2 c. sugar
- 1 c. shortening (½ of it margarine)
- 2 c. applesauce, boiling
- 1 sq. chocolate melted in applesauce
- ½ c. nutmeats
- 1 c. raisins
- 1 tsp. cinnamon
- ½ tsp. cloves, allspice, and nutmeg
- 3½ c. flour
- 3 tsp. soda dissolved in ½ c. boiling water

Cream shortening and sugar. Then add the other ingredients just as they come. Makes a large cake. Bake at 350° for about an hour.

—Mrs. Robert L. Smith

APPLE CAKE

- ½ c. Crisco
- 1 c. white sugar
- ½ c. brown sugar
- Cream and add:
- 2 eggs, beaten
- 1 c. sweet milk
- 1 tsp. baking powder
- 1 tsp. soda dissolved in milk
- 1 tsp. cinnamon
- 2 c. raw chopped apples
- 2 c. flour

Add chopped apples last. Sprinkle top of batter with topping of: ¾ c. brown sugar and ½ c. nutmeats. Mix as usual. Bake at 325° for 45 min., or at 350° for 35 min.

—Mrs. Bertha Thoman

APPLESAUCE CAKE

- 1 c. brown sugar
- ½ c. butter
- 1 c. unsweetened applesauce in which is dissolved 1 tsp. soda
- 2 c. flour
- 1 tsp. cinnamon
- ½ tsp. cloves
- ½ tsp. nutmeg
- 1 c. raisins
- 1 c. nuts
- (No eggs)

Bake 35-40 min. at 325-350°.

—Helen Forbes

ONE BOWL APPLESAUCE CAKE

1 $\frac{3}{8}$ c. flour
1 $\frac{1}{3}$ c. sugar
 $\frac{1}{4}$ T. baking powder
1 tsp. soda
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{3}$ c. shortening
 $\frac{1}{3}$ c. water
 $\frac{1}{3}$ c. chopped nuts
1 egg
 $\frac{1}{2}$ T. cinnamon
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{4}$ tsp. allspice
1 T. cocoa
 $\frac{3}{8}$ c. raisins
 $\frac{3}{8}$ c. applesauce

Bake in 350° oven.

—Mrs. Clarence Langholdt

APPLESAUCE CAKE

(non-cholesterol)

1 $\frac{1}{2}$ c. sweetened applesauce
2 tsp. soda
 $\frac{1}{2}$ c. oil
 $\frac{1}{3}$ tsp. each cinnamon, allspice, and
cloves
2 c. flour
1 c. sugar
1 c. raisins
 $\frac{1}{2}$ c. nuts (optional)
Cream oil and sugar. Dissolve soda
in applesauce. Add to creamed mix-
ture. Mix spices and flour, sift into
mixture. Bake in 9x9x2 pan, or one
of equivalent size, at 350° like any
fruit cake.

—Mrs. Richard Tolzin

BANANA CAKE

1 $\frac{1}{2}$ c. sugar
2 large bananas
3 T. sour milk
2 c. flour
2 egg whites (beaten stiff)
 $\frac{1}{2}$ c. butter
yolk of 2 eggs
1 tsp. soda
1 tsp. vanilla
Cream sugar and butter, add egg
yolks and mashed bananas. Add the
rest of the ingredients in order writ-
ten. Bake in 350° oven.

—Mrs. Richard Kohns

BANANA NUT LOAF CAKE

1 pkg. nut bread mix
1 egg
 $\frac{1}{4}$ c. water
1 c. mashed bananas
Use baking directions for the nut
bread mix. When baked and cool
spread with the following glaze.

Glaze

$\frac{1}{4}$ c. brown sugar
1 $\frac{1}{2}$ tsp. flour
 $\frac{1}{2}$ c. cream
Cook until slightly thick and spread
over cool cake.

—Mrs. Joe Prendergast

BANANA CAKE

1 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. butter or shortening
1 tsp. soda
 $\frac{3}{4}$ tsp. baking powder
2 eggs
1 c. bananas, cut up
2 $\frac{1}{2}$ c. cake flour
 $\frac{3}{4}$ c. milk
1 tsp. vanilla
 $\frac{1}{2}$ c. nutmeats
Cream sugar and shortening, add
eggs and bananas. Alternate milk
with dry ingredients. Bake at 350°
about 45 min.

—Mrs. Franklin Eischen

BANANA CAKE

1 pkg. white cake mix
2 ripe bananas
 $\frac{1}{8}$ tsp. cloves
 $\frac{1}{2}$ tsp. cinnamon
2 eggs
 $\frac{1}{8}$ tsp. soda
 $\frac{1}{8}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. vanilla
Beat bananas till smooth, add
enough water to make 1 c. liquid.
Add soda and mix well. Place cake
mix in large bowl, add whole eggs,
banana mixture, spices and beat un-
til smooth. Bake in two layers or 9
x11 pan at 350° for 45 min. Nuts
may be added if desired. Frost with
lemon frosting.

—Mrs. Carl Goeb

RED DEVILS FOOD SOUR CREAM CAKE

Put in big bowl:

½ c. cocoa

2 tsp. soda

1 c. boiling water

Set aside. Beat 2 eggs well; add 2 c. sugar, 1 c. sour cream, 1 tsp. vanilla, speck salt, 2 c. sifted flour. Add to chocolate mixture. Bake at 350° about 40 min. This makes quite a large cake. —Mrs. Frank Kruse

CHOCOLATE ICE WATER CAKE

2½ c. sugar

¾ c. oleo

3 eggs - added one at a time

3 sqs. melted unsweetened chocolate

1½ c. ice water

3 c. cake flour

1½ tsp. soda

1½ tsp. vanilla

¾ tsp. salt

Cream sugar and oleo; add eggs; add chocolate. Alternate flour, soda, and salt with ice water. Bake at 350° for approximately 40 min.

—Mrs. Joyce McFarlane

SOUR CREAM CAKE

2 c. cake flour

1 tsp. soda

¼ tsp. salt

1 c. sugar

1 c. heavy sour cream

1 egg

¾ c. milk

1 tsp. vanilla

3 sq. unsweetened chocolate (3 oz.)

Sift, then measure flour, sift 3 times with soda and salt. Beat sour cream till thick, slowly add sugar. Beat after each addition. Blend in well beaten egg. Add chocolate which has been melted and cooled. Combine vanilla and milk; add dry and liquid ingredients alternately, beating well until smooth after each addition. Turn into greased layer pans. Bake in moderate oven, 350°, 25 to 35 min. Cool, frost with fluffy frosting.

—Mrs. W. G. Scothorn

BANANA CAKE

½ c. shortening

1½ c. sugar

2 eggs

4 T. sour milk

1 tsp. vanilla

½ tsp. salt

1 c. mashed bananas

1⅓ c. flour

1 tsp. soda

½ c. nuts (optional)

Bake at 350° - 50 min.

—Mrs. Walt Adamson

RED DEVILS FOOD

1½ c. sugar

½ c. lard or butter

¼ c. sweet milk

2 eggs, well beaten

1 c. boiling water with 2 tsp. soda

2 c. flour, ½ c. cocoa, sifted together

1 tsp. vanilla

⅛ tsp. salt

This makes a thin batter.

—Della Kohn

BANANA NUT CAKE

Sift:

2½ c. sifted cake flour

1⅓ c. sugar

1 tsp. soda

1¼ tsp. baking powder

1 tsp. salt

Stir:

¾ c. shortening, just to soften

Sift in dry ingredients

Add:

1¼ c. sieved bananas

⅓ c. buttermilk

Mix until all the flour is dampened.

Then beat vigorously 2 min.

Add:

½ c. buttermilk

2 unbeaten eggs; beat two min.

longer

Fold in:

¾ c. chopped nuts

Turn into 2 paper lined, 9-inch, layer pans. Bake at 350° for 30 to 35 min. Cool; frost with seven minute frosting.

—Rose Hernandez

BANANA CAKE

2 c. sifted cake flour
1 tsp. baking soda
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. shortening
 $1\frac{1}{2}$ c. sugar
1 tsp. vanilla
2 eggs beaten
1 c. mashed bananas
 $\frac{1}{2}$ c. sour milk

Sift together flour, salt, soda. Cream shortening, add sugar gradually until fluffy. Beat in flavoring and slightly beaten eggs. Add bananas. Then add flour with milk alternately. Bake at 350° for 35 min.

—Mrs. Mary Ellen Worthington

7 MINUTE DEVILS FOOD

4 eggs, beaten
2 c. cream, sweet or sour
Put in sieve and sift into eggs and cream the following:

$2\frac{1}{2}$ c. flour
2 c. sugar
2 tsp. soda
5 T. cocoa
pinch salt
1 tsp. vanilla

You can make $\frac{1}{2}$ this recipe as it makes a very large loaf cake.

—Mrs. Freeman Eischen

CHOCOLATE CAKE

$\frac{3}{8}$ c. shortening
 $1\frac{1}{2}$ c. sugar
3 eggs
 $2\frac{1}{4}$ c. flour
 $\frac{3}{8}$ c. cocoa
 $\frac{1}{4}$ tsp. baking powder
 $1\frac{1}{4}$ tsp. soda
1 tsp. salt
 $1\frac{1}{3}$ c. milk
1 tsp. vanilla

Cream sugar and shortening 5 min. at high speed with mixer. Add other ingredients. Bake in 350° oven 35 min. or until done.

—Mrs. Donald Mongan

MAHOGANY CHOCOLATE CAKE

3 sqs. unsweetened chocolate
 $\frac{1}{2}$ c. water
1 c. sour cream
2 c. sifted flour
1 tsp. baking soda
1 tsp. salt
 $1\frac{1}{2}$ tsp. baking powder
 $\frac{3}{8}$ c. butter
 $\frac{3}{8}$ c. brown sugar
1 c. granulated sugar
3 eggs
2 tsp. vanilla

Melt chocolate with water over very low heat; blend well; cool thoroughly; then stir in sour cream. Meanwhile, sift flour with soda, salt, and baking powder. Cream butter and sugars. Add eggs one at a time, mixing well. Beat in vanilla. Alternately add flour mixture and chocolate mixture, mixing well after each addition. Bake at 350° for 35 min.

—Mrs. Joyce McFarlane

POTATO CARMEL CAKE

2 c. sugar
 $\frac{3}{8}$ c. butter or fluffo
 $\frac{1}{2}$ c. sweet milk
1 c. mashed cold potatoes
4 eggs
2 tsp. baking powder
1 c. cocoa
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cinnamon
1 c. nuts
2 c. flour

Cream sugar and butter; add eggs one at a time, then mashed potatoes. Add nuts; add cocoa, flour, baking powder, and spices alternately with milk. Bake 50-55 min. at 350° for loaf pan and 30 min. for layer. This can be made lighter by adding egg yolks only in the beginning, then beating egg whites and adding last. 1 c. raisins can also be added when you add the nuts.

—Mrs. Shirley Anderson

FORGOTTEN CAKE

Beat whites of 5 eggs until frothy. Add $\frac{1}{4}$ tsp. cream of tartar and $\frac{1}{4}$ tsp. salt. Beat until stiff. Then add $1\frac{1}{2}$ c. sugar, 1 T. at a time; beating all the time. Add 1 tsp. vanilla. Grease pan and have oven heated to 425° - pyrex pan . . 450° metal pan. Put in oven and turn off heat. Leave overnight. In the morning, whip $\frac{1}{2}$ pt. cream and spread over top and refrigerate 5 or 6 hours. Serve with strawberries or other fruit.

—Mrs. W. J. Schmidt,
Mrs. Amelia Jenkins

CHOCOLATE CAKE

1 c. granulated sugar
2 c. all purpose flour
 $\frac{1}{2}$ c. cocoa
 $\frac{1}{2}$ tsp. salt

Sift above ingredients into large bowl and add 1 scant c. salad dressing and 1 c. cold water. Beat thoroughly. Add 2 tsp. soda dissolved in 2 tsp. vanilla. Beat again. Bake in greased and lightly floured loaf cake pan in 350° oven for 35 min. The salad dressing keeps it moist.

—Mrs. Donald (Connie) Baum

FAMOUS RED CAKE

Cream:

$\frac{1}{2}$ c. butter
 $1\frac{1}{2}$ c. sugar
Add 2 eggs, one at a time
1 tsp. vanilla
2 tsp. cocoa mixed with 2 ozs. red food coloring and add

Sift $2\frac{1}{4}$ c. cake flour with 1 tsp. salt and add alternately with 1 c. buttermilk. Mix 1 tsp. soda with 1 tsp. vinegar and add. Bake 350° for 30 min.

Icing

1 c. milk; 3 T. flour. Mix and cook until thick. Cool well.

1 c. butter
1 c. sugar
1 tsp. vanilla

Beat until white. Blend in flour mixture.

—Mrs. Jack Sandvig

RED DEVILS FOOD CAKE

(Large Pan)

$\frac{1}{4}$ lb. butter softened to room temperature
2 c. sugar
2 eggs
1 c. milk
3 c. sifted all-purpose flour
 $\frac{1}{2}$ tsp. salt
6 T. cocoa in 1 c. boiling water
2 tsp. soda dissolved in water (just enough)
2 tsp. vanilla

Cream the butter and sugar. Add eggs and mix well. Add the flour, salt, and milk, and mix in electric mixer for 2 min. Dissolve the cocoa in the boiling water and add to cake mixture, stirring it in well. Add vanilla. Add soda dissolved in just enough water so it is dissolved and runny, and add to mixture last, folding in carefully with about 30 strokes. When poured out in pan, drop pan on flat surface to let out some of the air bubbles. Bake in 375° oven for 40 min. or until tested done. Frost with a powdered sugar frosting.

—Mrs. Dale Gifford

CHOCOLATE CAKE

1 chocolate cake mix
 $\frac{1}{2}$ c. canned sauerkraut washed, drained, and chopped coarsely. Mix as directed and fold in sauerkraut. Bake in greased and floured cake pan. 350° for 35-40 min.

—Mrs. Louis Hausmann

CRAZY CAKE

Put all together in large mixing bowl:

3 c. flour
2 c. sugar
2 tsp. soda
 $\frac{1}{3}$ c. cocoa
1 tsp. vanilla
 $\frac{1}{4}$ c. salad oil or $\frac{3}{4}$ c. melted oleo
2 tsp. vinegar

Pour 2 c. of cold water over all this. Blend with fork. Do not beat. 350° oven for 35-40 min.

—Mary Korleski

CHOCOLATE CAKE

3 c. flour
2 tsp. soda
4 T. cocoa
 $\frac{1}{4}$ tsp. salt
2 c. sugar
1 c. soft oleo
2 eggs
1 c. milk
1 tsp. vanilla
1 c. boiling water

Sift dry ingredients together. Cream sugar and shortening well and add eggs, dry ingredients, flavoring and milk. Last add 1 c. boiling water. Makes thin batter. Large loaf pan. Bake at 350° about 40 min.

—Mrs. Jim Wolcott

WALDORF ASTORIA CAKE

1 c. oleo
 $1\frac{1}{2}$ c. sugar
 $2\frac{1}{2}$ c. flour
2 eggs
 $\frac{1}{4}$ c. red food coloring
2 T. cocoa
1 tsp. salt
1 tsp. vanilla
1 T. vinegar
1 tsp. soda
1 c. buttermilk

Cream sugar and oleo. Add eggs, one at a time. Add soda, cocoa, and salt with the flour. Add vinegar to buttermilk. Alternate cream mixture and buttermilk. Add vanilla and food coloring last. Beat well. Bake in layers or a loaf pan at 350°.

Frosting

1 c. milk
 $\frac{1}{4}$ c. flour
 $\frac{1}{4}$ tsp. salt
Cook till mixture forms a ball. Will be thick. Cool.
1 c. sugar
 $\frac{1}{2}$ c. oleo
1 tsp. vanilla

Beat this mixture till fluffy. Add above mixture when cool, and beat till thick enough to spread on cake. You may add cocoanut on top of frosting, if desired. —Joan Petty

RED WALDORF ASTORIA CAKE

$1\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. shortening
2 eggs
Cream above mixture.
 $\frac{1}{4}$ c. or 2 oz. red food coloring
2 heaping T. cocoa
1 c. buttermilk
1 c. butter
1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
1 T. vinegar
 $2\frac{1}{2}$ c. flour

Make paste of coloring and cocoa, if too stiff, use a little water. Add to creamed mixture. Add milk and flour, salt, vanilla, and add soda with vinegar. Hold this over bowl, as it foams. Add this and blend. Bake at 350° in two layer pans. When cool, split each layer to make four layers.

Frosting

3 T. flour
1 c. milk
1 c. sugar
1 tsp. vanilla
1 c. butter

Cook flour and milk until thick, stir constantly. Let cool. Cream sugar, butter, and vanilla, add to first mixture, then add milk till blended. (to thickness of whipped cream). Spread between layers and on top.

—Mrs. Kenneth Buhmann

MY FAVORITE CHOCOLATE CAKE

2 c. sugar
 $\frac{1}{2}$ c. shortening
2 eggs
1 tsp. vanilla
1 c. sour milk
3 c. flour
 $\frac{1}{2}$ c. cocoa
1 tsp. soda (heaping) in
1 c. boiling water
Mix all together and add the c. of boiling water last. Bake in large loaf pan for 30-40 min. at 350°.

—Mrs. Darlene Mackowski

BANANA CAKE

1½ c. white sugar
½ c. butter
2 eggs
½ c. sour milk
1 tsp. soda
2 c. flour
salt
1 tsp. vanilla
1 c. mashed bananas
¾ tsp. cinnamon and add nuts.

—Mrs. Clarence Langholdt

SOUR CREAM COCOA CAKE

1 c. sugar
½ c. cocoa, dissolved in ½ c. hot water
1 c. sour cream
2 c. flour
1½ tsp. soda
¼ tsp. salt
½ tsp. vanilla
Bake 350° for about an hour.

—Mrs. Ellen Waldron

CHOCOLATE CAKE (EXCELLENT)

½ c. oleo
1¼ c. sugar
2 eggs
1 c. milk
1¾ c. flour
1 tsp. soda
1 tsp. salt
1 T. vanilla
2 squares melted chocolate
Add in order given and mix. Bake 35 or 40 min. at 350°.

—Mrs. Carl Eischen

COLD WATER DEVILS' FOOD CAKE

1½ c. sugar
½ c. shortening
2 eggs
½ c. cocoa
¼ tsp. salt
1 c. cold water
2 c. flour
1 tsp. soda in hot water
1 tsp. vanilla

—Ruth Streeter

CHOCOLATE CHIP-DATE CAKE

Pour 1¼ c. boiling water over 1 c. chopped dates and 1 tsp. soda. Let stand till cool.

1 c. sugar
2 eggs
¾ T. cocoa
½ c. shortening
1⅓ c. flour
¼ tsp. salt

Topping

1 c. chocolate chips
½ c. chopped nuts
½ c. brown sugar
Mix and sprinkle over batter before you bake. 350° for 35 to 40 min.

—Mrs. Dale Sudtelgte

CHOCOLATE CHIP ELEGANT CAKE

Cream together:

½ c. butter

1 c. sugar

Sift together:

2¼ c. flour

3 tsp. baking powder

½ tsp. salt

1 c. chocolate milk

1½ tsp. vanilla

½ cup shaved semi-sweet German chocolate

3 egg whites (beaten with ⅓ c. sugar added gradually)

Add dry ingredients in 3 portions with milk chocolate, add shaved chocolate and vanilla, fold in the stiffly beaten egg whites. Bake in layers for 20 to 30 min. (Depending on size of pan) 350°.

Filling

1½ c. powdered sugar

⅓ tsp. salt

3 tsp. cocoa

2½ tsp. flour

½ c. chocolate milk

1½ tsp. butter

1 tsp. vanilla

Blend this and cook until thick. Let cool. Add vanilla. Spread between layers. Frost with seven-minute frosting. Dribble with melted chocolate if desired. —Pauline Henke

BLACK BOTTOM CAKE

Sift:

- 1 c. flour
- 2 tsp. baking powder
- $\frac{3}{4}$ c. sugar
- $\frac{1}{4}$ tsp. salt

Add:

- $\frac{1}{2}$ c. milk
- 1 tsp. vanilla
- 2 T. melted butter
- 1 square melted chocolate

Put this all in a cake pan and then mix $\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. white sugar, and $\frac{1}{4}$ c. nutmeats. Sprinkle this mixture over top of cake. Then pour $\frac{7}{8}$ c. boiling water on top of cake. Bake for 40 min. at 350°.

—Mrs. Kenneth Roethler

SOUR CREAM CHOCOLATE CAKE

Cream:

- 2 c. sugar
- $\frac{1}{2}$ c. butter

Add:

- 2 eggs
- 1 c. sour milk (1 T. vinegar)
- $2\frac{1}{2}$ c. cake flour
- 1 tsp. soda
- vanilla
- salt

Add: Chocolate at very last

3 squares of chocolate melted in $\frac{1}{2}$ c. of boiling water. Bake at 350°.

—Mrs. Jack (Betty) Sandvig

CHOCOLATE UPSIDE DOWN CAKE

- 12 quartered marshmallows
 - 1 c. chopped nuts
 - 1 c. brown sugar
 - $\frac{1}{3}$ c. cocoa
 - 2 c. water
 - 1 pkg. chocolate (or white) cake mix
- Place marshmallows and nuts in bottom of a cake pan. Mix cocoa, sugar, and water together. Pour it over marshmallows and nuts. Pour cake mix over top. Bake according to directions on cake mix box. Serve with whipped cream or ice cream.

—Mrs. Wm. Sangwin

DEVILS FOOD FLOAT (PUDDIN' CAKE)

- $\frac{3}{4}$ c. sugar
- $1\frac{3}{4}$ c. water
- 12 marshmallows

Batter:

- $\frac{1}{2}$ c. sugar
- 2 T. shortening
- 1 tsp. vanilla
- 1 c. flour
- 3 T. cocoa
- 1 tsp. baking powder
- $\frac{1}{2}$ c. milk
- pinch of salt
- nutmeats

Boil sugar and water for 5 min. Put in baking dish, then add marshmallows. Add batter by spoonful. Bake 40 min. at 375 degrees.

—Mrs. Robt. Phelan

QUICK "GERMAN CHOCOLATE CAKE"

- 1 box white cake mix
- 2 eggs
- $\frac{1}{4}$ c. salad oil
- 1 box of chocolate instant pudding
- 2 c. cold milk

Blend the cake mix and pudding mix together. Add the eggs, salad oil and milk and beat until well blended. Bake at 350° for approximately 30 min. Bake in two layer pans or a 9x13 loaf pan. This cake tastes like a German Chocolate cake when topped with the following frosting. It is just as good but only takes about a fraction of the time the real one does.

Frosting

- 1 c. cream
- 1 c. sugar
- 1 stick of butter or margarine
- 1 egg
- $\frac{1}{4}$ c. flour

Combine these ingredients in a saucepan and bring to a boil. Cook this until thickened, then add 1 tsp. vanilla, $\frac{1}{2}$ c. nutmeats and $\frac{1}{2}$ c. coconut. Cool then spread on cake.

—Mrs. Charles Letsche

NEVER FAIL CHOCOLATE CAKE

1½ c. sugar
½ c. cocoa
pinch of salt
1 stick oleo
2 eggs
½ c. sweet milk
2 tsp. soda
2 c. sifted flour
1 tsp. vanilla
1 c. boiling water

Cream sugar, cocoa, and oleo together. Add eggs and salt. Beat. Dissolve soda in milk. Add alternately with 2 c. flour. Add water and vanilla last. Bake in 350° oven for 35 to 40 min. until done. Makes a large cake.
—Helen Struck

CHOCOLATE MIDNIGHT CAKE

⅔ c. oleo
1½ c. sugar
3 eggs
2¼ c. flour
⅓ c. cocoa
¼ tsp. baking powder
¼ tsp. soda
1 tsp. salt
1½ c. water
1 tsp. vanilla

Cream oleo and sugar, add eggs and beat. Add water and vanilla, then dry ingredients. Pour in 9x13 inch pan and bake at 350° for 25 min.

—Mrs. Keith Clark

RED DEVILS FOOD CAKE

⅓ c. butter
1¾ c. sugar
2 eggs
1 tsp. vanilla
2½ squares chocolate (melted)
2½ c. cake flour
¼ tsp. soda
½ tsp. salt
¼ c. ice water

Cream ingredients for 5 min. Add cake flour, salt, and soda alternately with ice water. Bake in 9x13 inch pan at 350° for 30 to 35 min.

—Mrs. Julian (Bonnie) Schissel

CHOCOLATE MUFFINS

1 T. butter
½ c. sugar
1 T. cocoa
1 beaten egg
½ c. water
1¼ c. flour
½ tsp. vanilla

Bake 10-20 min. in moderate oven.
Makes 12.

—Kate Kennedy

CHOCOLATE CAKE

2 c. sugar
½ c. shortening
2 eggs
½ c. sour milk
2 c. flour
½ c. cocoa
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 c. boiling water

Bake in 350° oven.

—Mrs. Clarence Langholdt

CHOCOLATE CAKE

1¾ c. flour
1½ c. white sugar
1 tsp. soda
1 tsp. salt
6 T. cocoa
½ c. Margarine or vegetable oil
1 c. sour milk
1 tsp. vanilla
2 eggs

Add all the ingredients together and mix well with mixer. Bake at 350° for 25 to 30 min. Cool; then cover with this frosting:

1 c. sugar
1 full T. cocoa
½ tsp. vanilla
4 T. butter
¼ c. milk

Mix together and let come to a slow boil, stirring constantly. Boil 1 min. Remove from burner and let cool to lukewarm. Beat till cool. Mixture will seem thin but it thickens as soon as it is being spread.

—Mrs. Gerald Madsen

MIRACLE WHIP CHOCOLATE CAKE

1 c. of sugar
1 c. of miracle whip
 $\frac{3}{4}$ c. of hot water
 $1\frac{1}{2}$ tsp. soda
2 c. of flour
3 T. of cocoa
1 tsp. of vanilla
pinch of salt
Bake in a large cake pan for 35 min.
at 375°.

—Mrs. Dan Campbell, Sr.

CHOCOLATE CAKE

$\frac{1}{2}$ c. lard
2 c. sugar
2 or 3 eggs (beaten)
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. cocoa
2 c. flour
1 rounding tsp. soda put in with $\frac{1}{2}$
c. sour milk or canned milk
1 c. boiling water
2 tsp. vanilla
Bake at 350° for 45 min. in a 9x13
inch pan.

—Mrs. Robt. (Agnes) Day

BUTTER PECAN CREAM CAKE

1 (4 oz.) pkg. butterscotch pudding
mix. (cooking type)
 $\frac{3}{4}$ c. evaporated milk
 $\frac{3}{4}$ c. water
1 c. heavy cream whipped
1 c. ground pecans
ten inch angel food cake (baked and
sliced thru the middle making two
layers)
Pecan halves
maraschino cherries
Combine pudding mix with evaporated
milk and water, cook according to
pkg. directions. Cool. Fold whipped
cream and ground pecan into
cooled pudding mixture. Spread $\frac{1}{3}$
mixture on bottom layer, add second
layer and spread remaining mixture.
Decorate cake with pecan halves and
maraschino cherries.

—Mrs. Matt Beckman

CHOCOLATE CAKE

2 c. sifted flour
 $1\frac{3}{4}$ c. sugar
 $1\frac{3}{4}$ tsp. soda
 $\frac{3}{4}$ tsp. baking powder
 $\frac{2}{8}$ c. cocoa
Sift this all together.

Add:

$\frac{2}{8}$ c. shortening

$1\frac{1}{4}$ c. water

Mix then add:

3 eggs

Bake in a 9x13 inch pan for 30 to 35
min. in a 350° oven.

—Mrs. Fred (Joan) Rupp

MOIST CHOCOLATE CAKE

2 c. sugar
 $\frac{1}{2}$ c. butter
2 eggs
2 squares melted and semi-sweet
chocolate
 $\frac{1}{2}$ c. sour milk or buttermilk
2 c. cake flour
1 c. boiling water
1 tsp. soda
Combine 2 cups sugar and butter
and cream together. Add the re-
maining items and last dissolve soda
in boiling water. Bake in a 350°
oven for about 45 min.

—Mrs. Ellen Waldron

FILIGREE DEVILS FOOD CAKE

$1\frac{1}{2}$ c. cake flour
 $1\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ c. cocoa
2 unbeaten eggs
 $1\frac{1}{4}$ tsp. soda
 $\frac{1}{4}$ tsp. cream tartar
1 tsp. salt
 $\frac{2}{8}$ c. shortening
1 c. sweet milk
1 tsp. vanilla
Add all dry ingredients together.
Then add $\frac{2}{8}$ of the milk and beat for
2 min. Then add eggs, vanilla, short-
ening and rest of milk and beat to 2
more min. Bake for 30 to 40 min. at
350 degrees.

—Mrs. Matt Beckman

CHOCOLATE WACKY CAKE

1½ c. sifted flour
1 c. sugar
3 T. cocoa
1 tsp. soda
½ tsp. salt
6 T. oil
1 tsp. vinegar
1 tsp. vanilla

Mix all the ingredients in their correct order as given. After this pour one c. of hot tap water over entire mixture and mix again. Makes a small cake, can be doubled to fit a 9x13 pan. Bake in 350° oven until done. When cool spread with following icing.

2 c. sugar
¼ tsp. cream of tartar
¾ c. water
2 egg whites
1 tsp. vanilla

Combine sugar, water, and cream of tartar in a saucepan. Cover for the first three min. without stirring. Then remove the cover and cook to 240 to 242°, or until the syrup spins a thread six inches long. Meanwhile beat the egg whites stiff. When the sugar combination is done pour slowly over eggs, beating constantly. Add vanilla and beat till it holds its shape.

—Mrs. Paul Hermann

VERY GOOD DEVILS' FOOD CAKE

1½ c. sugar
½ c. shortening (I use lard)
2 eggs beaten
1 c. cold water
1 tsp. soda
2 c. flour
2 T. cocoa
½ tsp. salt
1 tsp. vanilla

Sift dry ingredients: Cream shortening and sugar thoroughly. Add eggs and beat well. Add sifted ingredients and water alternately to the creamed mixture. Bake 350° for 25-30 min. This makes a nice red cake.

—Mrs. Tom Schmillen

COCOA DEVILS FOOD CAKE

Sift together into large bowl:

1½ c. sifted flour
½ c. cocoa
1¼ tsp. soda

Add:

¾ c. soft shortening
1 tsp. vanilla
1¼ c. sugar
¾ tsp. salt
¾ c. sour milk or buttermilk

Beat for two min. with electric beater. Add ½ c. sour milk or buttermilk and 2 eggs (unbeaten). Beat two min. more. Bake at 350° for 30 min.

—Mrs. Ray Brewer

CHOCOLATE CAKE

2 c. sugar
2 c. flour
1 tsp. soda
½ tsp. salt
½ c. cocoa
½ c. shortening
2 eggs
½ c. cold coffee
1 tsp. milk

Beat well in bowl, then add 1 c. boiling water and beat well. Bake in a 9x12 inch pan at 350° for 40 min. or more.

—Mrs. Ray Meylor

DEVILS FOOD CAKE

¾ c. shortening, part butter
1 tsp. salt
2 c. sugar
2 eggs
1 c. sour milk
2 level tsp. soda
2 c. flour
¾ c. cocoa
1 tsp. vanilla
1 c. boiling water

Cream shortening; add sugar; add beaten eggs and vanilla. Sift dry ingredients together; add to mixture. Then add sour milk and boiling water. Beat real good. Bake at 350° for 30 min. This makes a large loaf cake or 2 layers.

—Mrs. Harry Cosgrove

OUR FAVORITE SOUR MILK

DEVILS FOOD

1½ c. sugar
½ c. shortening
3 eggs, beaten
2 sq. chocolate, melted in ½ c. boiling water
1 c. sour milk
1 tsp. soda
2 c. flour
1 tsp. vanilla
Bake in loaf pan at 350° for 40-50 min. —Mrs. Oral Hill

INDIAN CAKE

2 c. sugar
½ c. shortening (room temperature)
2 eggs
½ c. cocoa
½ c. coffee
2 c. flour
1 tsp. soda
½ tsp. salt
Put above ingredients in bowl and mix. Add 1 c. of hot water and mix again. Bake in moderate oven. —Mrs. Emmett Holton

CHOCOLATE OATMEAL CAKE

Pour 1½ c. of boiling water over 1 c. quick oatmeal. Let stand 20 min. Cream together:
1 stick margarine
1 c. brown sugar
1 c. white sugar
2 eggs
Sift:
1 tsp. cinnamon
½ c. cocoa
1 tsp. soda
Mix into creamed mixture and fold in oatmeal mixture. Pour into a greased pan and bake at 350° for 30 min., or until done.

Topping

½ c. white sugar
½ c. cream
1 c. nuts
6 T. oleo
1 c. coconut
Spread on hot cake and broil 10 min. —Mrs. Tom McCarty

FUDGE CAKE

¾ c. butter
2¼ c. sugar
1½ tsp. vanilla
3 eggs
3, 1-oz. sq. unsweetened chocolate, melted
1½ tsp. baking soda
¾ tsp. salt
1½ c. ice water
Cream butter, sugar and vanilla. Add eggs, beat well. Add melted chocolate and blend well. Add sifted dry ingredients alternately with water to chocolate mixture. Begin and end with dry ingredients. Makes 2 squares 8" cakes, or can be baked into three 8" round layers, or in a loaf cake pan. Bake at 350° for 25-45 min., depending on the size pan you use. —Mrs. Harold Johnston

CHOC-O-CHERRY CAKE

3 c. sifted all purpose flour
2 c. sugar
1½ tsp. soda
1 tsp. salt
¾ c. butter
1½ c. milk
3 eggs
¼ c. maraschino cherry juice
3 sq. melted chocolate
12 sliced maraschino cherries
Grease and flour 3 layer cake pans. Sift dry ingredients into large bowl. Add butter and milk and beat at low speed for 1½ minutes. Then add eggs, liquid chocolate and beat for another 1½ minutes at low speed. Last, fold in cherries. Bake at 350° for 40 min.

Frosting:

¼ c. butter
1 tsp. vanilla
¼ tsp. soda
1 lb. sifted powdered sugar
½ to ½ c. cream
Blend in 6 T. cocoa or 2 sq. of melted chocolate. Last add ¼ c. maraschino cherries. Frost between and on top of layers.

—Mrs. Walter Turner

CHOCOLATE CAKE

Mix the following and cream:

2 c. sugar
½ c. butter (oleo)
3 eggs
1 c. sour milk

Then add the following:

1 tsp. soda
2½ c. flour
Last add 4 T. cocoa mixed in ½ c. hot water with 1 tsp. vanilla. Bake in 9x13 inch pan for 30 to 40 min. at 350°.

—Mrs. Mike Bush

RED DEVILS FOOD CAKE

½ c. shortening
1½ c. sugar
½ c. cocoa
2 eggs
½ c. milk
2 tsp. soda
2 c. flour
1 tsp. vanilla
1 c. hot water

Mix flour and cocoa together. Mix soda with a little of the flour and add last. Cream sugar and shortening; add beaten eggs. Alternate milk and flour-cocoa mixture and add to creamed mixture; add vanilla. Slowly blend in hot water. After batter is runny, add soda and flour mixture. Pour into greased and floured cake pan. Bake at 350° until toothpick comes out clean. Makes quite a large cake.

—Mrs. Ronald Messerole

RED DEVILS FOOD CAKE

Cream 1¾ c. sugar
¾ c. shortening
2 unbeaten eggs
Sift together
2 tsp. soda
2¼ c. flour (sifted)
¾ c. cocoa
⅛ tsp. salt

Add 1 c. sour milk alternately with dry ingredients. Lastly add 1 c. boiling water and 2 tsp. vanilla. Bake at 325° for 40-45 min.

—Mrs. Frank Zebas

CRAZY CAKE

3 c. flour
2 c. white sugar
½ c. cocoa
2 tsp. soda
1 tsp. salt
Sift dry ingredients together 3 times
½ c. cooking oil
2 tsp. vinegar
1 tsp. vanilla
Mix these together and add to dry ingredients along with 2 c. cold water. Stir well by hand and bake at 375° for 25-30 min. in 9x13 cake pan.

—Mrs. Harold Larson

DIFFERENT CUPCAKES

4 sq. semi-sweet chocolate
2 sticks margarine
1½ c. broken pecans
1¾ c. sugar
1 c. unsifted flour
4 large eggs
1 tsp. vanilla
Melt chocolate and margarine in a heavy pan. Add nuts; stir until well coated. Combine sugar, flour, eggs and vanilla, and mix until blended. Do not beat. Add chocolate mixture and blend in carefully without beating. Turn into paper baking cups and bake at 325° for about 35 min. Need not be frosted.

—Mrs. James Bopp

CHOCOLATE CAKE

¾ c. soft shortening
1½ c. sugar
3 eggs
Cream well, about 5 min. Sift together:
2¼ c. flour
6½ T. cocoa
1 tsp. soda
Add flour mixture to shortening mixture, then add:
1½ c. milk
1 tsp. vanilla
Mix thoroughly. Put in 13x9" pan and bake at 350° for 40-45 min.

—Mrs. Mary (Staver) Hyndman

CHOCOLATE CHIP CAKE

½ lb. of dates, cut up
1 c. boiling water
1 tsp. soda

Cover the dates with water and soda. Let stand while mixing the the following - stir occasionally.

Cream well:

1 c. sugar
1 c. shortening
Add 3 eggs, well beaten

1¾ c. sifted flour

1 tsp. vanilla

1 T. cocoa

Fold date mixture in with flour and above mixture. Spread into a large pan 9x13x2 and cover with ½ c. of chocolate chips and nuts cut up. Bake at 350° for 30-35 min. or until toothpick comes out clean.

—Mrs. James Schiedel

CHOCOLATE CAKE

2 rounding T. butter

1 c. sugar

1 egg, beaten lightly

½ c. grated chocolate or cocoa dissolved in hot water and the cup filled with sweet milk

1½ c. flour

1 tsp. soda

¼ tsp. cream of tartar

1 tsp. vanilla

Mix in order written and bake in moderate oven. Makes small cake.

—Mrs. Richard Kohns

CRAZY CAKE

1½ c. flour

1 c. sugar

½ tsp. salt

1 tsp. soda

3 T. melted chocolate (Hershey bitter)

Sift dry ingredients together. Put in square loaf pan. Level off and make three holes in mixture. Put 6 T. Wesson oil, 1 T. vinegar, 1 tsp. vanilla in holes, divided evenly. Pour 1 c. cold water all over mixture and mix and beat with fork. Bake 25 min. in 350° oven. (Recipe can be doubled). —Mrs. Joe Eisenmenger

CHOCOLATE CUPCAKES

2 c. flour, level

⅓ c. butter

1 c. sour cream

2 eggs

2 sq. bitter chocolate

2 c. brown sugar

¾ c. boiling water

1 tsp. vanilla

1 tsp. baking soda

Beat eggs, add brown sugar; butter and chocolate melted together. Alternate sour cream and flour and add. Then vanilla; hot water with soda dissolved in it. Place in refrigerator overnight. Fill cupcake papers ½ full and bake at 350° for 20 min. Frost with ½ pkg. of Philadelphia cream cheese and powdered sugar. Batter will keep in refrigerator one week. Makes 18 cupcakes.

—Mrs. Warren Curtis

CHOCOLATE CUP CAKES

Cream together:

2 c. sugar

2 eggs

¾ c. lard

½ c. boiling water

Add: 2½ c. sifted flour with ¾ c. cocoa, 2 tsp. soda, and a pinch of baking powder added; ½ tsp. lemon flavoring and ½ tsp. vanilla. Mix and beat well. Then add 1 c. boiling water. Bake in moderate oven. Yield: 30-36 cupcakes.

—Mrs. Jack Sandvig

BOILED RAISIN CAKE

¾ c. sugar

¼ c. butter

1 egg

1½ c. flour

1½ c. raisins boiled 20 min.

½ c. raisin water

½ tsp. soda in flour

½ tsp. cinnamon

½ tsp. nutmeg

Mix together in order and bake in moderate oven till done.

—Mrs. Amelia Jenkins

BUTTERLESS, EGGLESS, MILK- LESS CAKE

2 c. sugar
1 c. lard
2 tsp. cinnamon
1 tsp. cloves
½ tsp. salt
1 c. raisins
2 c. cold water
Put this all in a pan and cook 3 min.; then let cool. Add:
4 c. flour
½ c. nut meats
2 tsp. soda in a little hot water
Mix and bake in a 9x13" pan. Bake for 40-45 min. at 350°.

—Mrs. Maydar Lux

DELICIOUS CAKE

1 c. butter
2 c. sugar
3 tsp. baking powder
1 tsp. vanilla
1 c. chopped nuts
1 c. ground raisins
3½ c. cake flour
1 c. water
4 eggs (add beaten whites last)
Put in pan 9x13x2. Bake 30 min. at 350°
—Marie Lewis

BOILED RAISIN CUPCAKES

Boil 1 c. raisins with a little water for a few min.; then set aside to cool.
½ c. butter (this recipe doesn't work as well with other shortenings)
¾ c. sugar
1 egg, beaten
1 tsp. vanilla
1½ c. sifted flour
pinch of salt
1 tsp. soda
Drain the raisins and use ½ c. of the raisin water. Mix as for any cake. At the last add ¾ c. nuts and the boiled drained raisins. Put in cupcake liners and bake at 375° for 25 min. Makes about 18 cupcakes. They do not need to be frosted and they stay moist quite awhile.

—Mrs. Owen Hiniker

DATE PUDDING (CAKE)

1½ c. chopped dates
1½ c. boiling water
1 tsp. soda
¼ c. butter
Scald above ingredients together and cool. Add the following to above mixture:
1 c. sugar
1½ c. sifted flour
1 egg
1 tsp. salt
1 tsp. vanilla
Bake in moderate oven.

Topping

After cake cools put on the following:
1 c. chopped dates
1 c. sugar
½ c. water
1 tsp. butter
½ c. chopped nuts
Cook over stove for about 5 min. Garnish with whipped cream.

—Mrs. Ben Brassler

MRS. DOLSON'S DATE CAKE

2 tsp. baking powder
3 c. chopped dates
2 c. boiling water
2 c. sugar
¼ c. butter
2 eggs, well beaten
1 tsp. salt
2 c. flour
3 tsp. maple flavoring
1 c. chopped nuts
Sprinkle soda over dates, add water, and mix. Cream sugar and butter, mix in eggs, salt and flour. Add to date mixture. Blend in flavoring and nuts. If prefer less pronounced maple, use 1 tsp. flavoring. Pour into greased 9½x13 pan. Bake in hot oven (400°) for 15 min. or until cake begins to brown. Lower heat to slow (325°) and bake 35 min. more. Serve sliced warm or cold plain or with whipped cream flavored with lemon extract. Makes 18 servings.

—Mrs. Frank Henke

FRUIT CAKE

1 lb. dates
2 jars candied cherries
3 c. walnuts
1½ c. orange slices
1 tsp. baking powder
1½ c. flour
1½ c. sugar
4 eggs
Mix first five ingredients in large bowl. Sprinkle dry ingredients over the mixture and mix well. Add 4 well-beaten eggs. Put in well greased pan and bake at 275° for 2 hrs.

—Mary Foy

STEAMED DATE CAKE

13¾ oz. (1¾ c.) box graham cracker crumbs
2 oz. English walnuts
1 tsp. salt
1 c. milk
2 eggs
2 T. baking powder
10 oz. diced dates
1 c. sugar (if dates are not sweetened)
½ c. sugar (if dates are sweetened)
Steam for 2 hours and serve with whipped cream or white sauce.

—Mrs. Charles Kohn

DATE CAKE

2 c. dates, cut fine
2 tsp. soda
2 c. boiling water, stir and cool
2 c. sugar
2 eggs
2 T. melted butter
¼ tsp. salt
1 tsp. vanilla
Mix well and add date mixture; then 3 c. + 2 T. flour, 1 tsp. baking powder and sift into mixture. Bake in greased pan in 350° oven.

Topping

1 c. dates, cut small
1 c. boiling water
1 c. sugar
Stir until thick. Add some nuts and spread over cool cake.

—Mrs. Joe Prendergast

DATE CAKE

1 c. chopped dates
Add 1 tsp. soda and 1 c. hot water.
Let set.

Cream:

1 c. white sugar, 4 T. butter

Add:

1 egg

Sift together and add:

1⅓ c. flour, ½ tsp. baking powder

Lastly add:

1 tsp. vanilla

½ c. chopped nuts

and the date mixture. Bake at 350° for 40 min. (9x13 pan). While still warm but not hot, spread with the following mixture, which has been cooked up a little till thick:

1 c. white sugar

1 c. chopped dates

½ c. warm water

½ c. chopped nuts

Flour to thicken (about 1 T.)

Serve with whipped cream if desired.

—Mrs. Kenneth Johnson

JELLY ROLL (LARGE)

10 egg yolks (beat slightly)
Add ½ c. of boiling water and beat till yolks are very light (8 min.)
1 c. sugar
1½ c. cake flour
1½ tsp. baking soda
½ tsp. cream of tartar
1 tsp. lemon flavoring
1 tsp. vanilla
¼ tsp. salt
Beat sugar into yolk mixture. Sift flour and measure. Mix with other dry ingredients and fold into egg mixture; add flavoring. Bake in long narrow pan for 15 min. at 375°. Turn cake on dampened cloth and roll up. Let stand for about 5 min. Unroll and spread with jelly or preserves, and reroll cake. Dust with sifted powdered sugar. This is a good way of using the egg yolks you have left over from making an angel food.

—Mrs. Ben Brassler

DATE PUDDING CAKE

- 1 c. sugar
- 1 c. flour
- 1 tsp. baking powder
- 1/8 tsp. salt
- 1 c. dates, chopped
- 1 c. nut meats, chopped
- 1/2 c. milk

Sift together the sugar, flour, salt and baking powder. Add the chopped dates and nuts. Add the milk and beat to smooth batter. Pour into a greased pan, 8x8x2. Combine:

- 1 c. brown sugar
- 1 T. butter
- 2 c. boiling water

Combine and cook 2 min. Pour over unbaked batter and bake at 350° for 30 min. Serve with whipped cream or ice cream.

—Mrs. LeRoy Jenness

ORANGE CAKE

- 1 c. sugar
- 1/2 c. shortening
- 2 eggs
- 2 c. flour
- 1 c. sour milk (or coffee)
- 1 c. raisins
- 1 tsp. soda
- 1 orange

Grind raisins and orange peel. Mix orange juice and 1/2 c. sugar and let stand while making cake. Put on top while warm, if desired, or frost cake.

Mix ingredients in order given. Bake in large cake pan 30-35 min.

—Mrs. Darrell Bunkers

DATE CAKE

- 1 c. boiling water
- 1 egg
- 1 1/2 c. flour
- 1/4 c. butter
- 1 tsp. baking powder
- salt
- 1 1/2 c. dates
- 1 tsp. vanilla
- 1 c. sugar - half brown
- 1 tsp. soda
- 1/2 c. walnuts

Pour boiling water over dates and

let stand (whip occasionally to break up.) Cream shortening and add sugar; cream together. Add beaten egg. Alternately add dates and sifted dry ingredients. Add nuts and vanilla. Bake in moderate oven 40-45 min. Nice served with whipped cream for dessert.

—Mrs. Larry Lentz

PRUNE CAKE

- 3 eggs
- 1 c. vegetable oil
- 1 1/2 c. sugar
- 1 tsp. each: cinnamon, nutmeg, all spice
- 1 tsp. soda
- 1 c. buttermilk
- 1 c. cooked prunes (cut up)
- 1 c. nuts
- 1 tsp. vanilla
- 2 c. flour

Blend sugar and oil, add eggs; add dry ingredients alternating with milk. Add vanilla, nuts and prunes. Pour into buttered pan. When brown remove from oven and pour a white icing on while still hot. Bake at 300° about 45 min.

—Mrs. Mary Ellen Worthington

ORANGE DATE CAKE

- 1/2 c. butter
- 1 c. sugar
- 1 c. sour milk
- 2 c. flour
- 1/2 c. chopped nuts (black walnuts)
- 1/2 c. chopped dates
- 2 eggs
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 tsp. soda

Grated rind of 1 orange

Mix same as any cake. Sift dry ingredients together. Bake in slow oven about 40 min. As soon as taken from oven, pour following syrup over cake.

Boil together 1 c. sugar and juice of 2 oranges till medium thick. Serve with whipped cream.

—Mrs. Russell Stratton

CAKE ROLL

4 eggs, separated
¼ c. sugar
1 tsp. vanilla
¾ c. sifted cake flour
¾ tsp. baking powder
¼ tsp. salt

Beat egg yolks until light and lemon colored. Slowly add sugar, beating until creamy. Add vanilla and beat. Sift flour and baking powder and gradually add to sugar mixture. Beat only until smooth. Whip egg whites with salt until stiff but not dry. Fold into flour mixture.

Spread dough evenly on greased jelly roll pan (10x15) lined with waxed paper. Bake at 375° for 15 min. or until done. Top springs back.

For Chocolate Roll

Add ¼ c. cocoa with flour above. When done, invert onto clean towel sprinkled with confectioners sugar. Roll up leaving towel in. Cool. Unroll and put filling in. Whip 1 c. heavy cream. Gradually add 3 T. sugar and ¼ tsp. vanilla.

For Strawberry Roll

Fold 1 (10 oz.) pkg. frozen strawberries, finely sliced and drained into whipped cream. Put in freezer until needed.

—Anonymous

CRUNCHY APRICOT CAKE

1 can (1 lb. 6 oz.) apricot pie filling
1 pkg. (1 layer size) cake mix
½ c. water
1 egg
½ c. chopped pecans
½ c. flaked coconut
½ c. melted butter or margarine

Spread pie filling in bottom of 9x9x2" baking dish. Combine cake mix, ½ c. water, and egg. Using electric mixer, beat 4 min. at medium speed. Pour mixture over pie filling; sprinkle coconut and pecans over top; drizzle butter over all the top. Bake 40 min. at 350°. Serve warm with whipped cream or ice cream. Serves 9.

—Mrs. Delia Bunkers

ORANGE CAKE

1 c. sugar
½ c. shortening
2 eggs
2 c. sifted flour
¾ c. sour milk
1 tsp. soda
½ tsp. salt

Grind 3 times - 1 c. raisins and rind of 1 orange. Cream shortening and sugar; add beaten eggs and sour milk. Add flour, soda, and salt; mix. Add the ground raisins and rind. Bake at 350° for 35-40 min. While still warm cover with glaze; ½ c. sugar dissolved in the juice of an orange.

—Ada Clark,

Katherine Beckman

ORANGE CAKE

1 c. sugar
½ c. shortening
2 eggs
1 c. sour milk
1 tsp. soda
1 tsp. baking powder
2 c. flour
1 c. raisins and 1 orange ground together

Put all ingredients in mixer except orange and raisins. Mix for 2 minutes. Add orange and raisins and mix 1 minute more. Bake in 350° oven for 40 - 45 minutes.

—Mrs. Glen Craft

MOM'S JELLY ROLL

3 eggs, beaten
3 T. water
1 c. sugar
1 tsp. vanilla
pinch salt
1 c. flour
2 tsp. baking powder

Beat eggs until creamy in bowl and add sugar; beat; add vanilla. Sift dry ingredients and add to other mixture. Spread in a greased, wax paper lined jelly roll pan. Bake at 375° for 12-15 min. Hint: Mom says to roll it while still warm so when filled will hold its shape. Filling optional.

—Mrs. Ronald Messerole

JELLY ROLL

- 3 large eggs
- 1 c. sugar
- 5 T. water
- 1 tsp. vanilla
- 1 c. flour
- 1 tsp. baking powder
- ¼ tsp. salt

Beat eggs until light, then gradually add sugar. Continue beating and add water all at once, also the vanilla. Sift flour, baking powder and salt and beat in last. Bake in a jelly roll pan which has been greased and lined with waxed paper for 15 min. at 375°. When done turn upside down on a towel sprinkled with powdered sugar. Spread cake at once with jam and roll up quickly. Leave wrapped in towel until cool.

—Mrs. Irma Laposky

DATE CAKE WITH TOPPING

- 1 c. dates, cut up
- 1 tsp. soda
- Add 1 c. hot water and cool
- 1 c. sugar
- ½ c. shortening
- 1½ c. flour
- 1 egg
- 1 tsp. baking powder

Mix well and add cooled mixture. Put in large loaf pan. Bake at 350° for 35-40 min. When cooled add the following part:

- 1 c. sugar
- 1 c. chopped dates
- ½ c. boiling water

Let boil and add 1 T. flour; cook till thickens. Remove from heat. Add nuts if desired and spread on top of cake. Serve with whipped cream or ice cream. —Mrs. Arnold Faber

RASPBERRY JELLO CAKE

- 1 box white cake mix
- 4 eggs
- ¾ c. salad oil
- 1 pkg. raspberry jello
- 1 pkg. frozen raspberries

Mix together and bake in loaf cake pan at 350°. —Mrs. Jim Pigott

STRAWBERRY CAKE

- Mix:
- 1 white cake mix
 - 1 pkg. strawberry Jello
 - 1 T. flour
 - 4 eggs
 - ½ c. water

Beat 2 min. Add ½ c. thawed strawberries and juice and beat 1 min. Add ½ c. salad oil and beat 1 min. Add few drops red food coloring. Put in large greased and floured cake pan and bake in a 350° oven for 40-45 min. Should be quite brown or it will fall. While still hot poke full of holes with a fork and add glaze:

- 2 c. powdered sugar
- ½ c. strawberries and juice
- 1 T. salad oil

—Mrs. Anthony Klein

LEMON JELLO CAKE

Dissolve 1 box lemon jello in 1 c. hot water; let stand. Mix ¾ c. Mazola oil with 1 box white or yellow cake mix. Beat in 4 eggs, one at a time. Add Jello mixture. Bake using directions on box. Mix 1 c. powdered sugar with ½ c. lemon juice. While cake is still hot make fork holes in cake and spoon on lemon mixture.

—Mrs. Mel Puhmann, Mrs. Fred Metty, Mrs. Ivan J. Hicks

LEMON CAKE

- 1 white cake mix
- 1 pkg. lemon Jello
- ¾ c. vegetable oil
- 4 eggs
- ⅔ c. water

Combine dry ingredients. Add the other ingredients and beat as for other cakes. Bake in oven at 350° 35-40 min. While hot, poke holes with fork over entire cake and pour over the following:

- 2 c. powdered sugar
 - ½ c. lemon juice
- Serve plain or with whipped cream.

—Mrs. Louis Hausmann

GINGERBREAD UPSIDE DOWN CAKE

4 pineapple slices
7 maraschino cherries
 $\frac{1}{3}$ c. unsulphured molasses
 $\frac{1}{4}$ c. sugar
1 tsp. butter or margarine
 $1\frac{1}{4}$ c. sifted all-purpose flour
 $\frac{1}{2}$ tsp. salt
1 tsp. baking powder
 $\frac{1}{4}$ tsp. baking soda
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{4}$ c. shortening
 $\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ c. unsulphured molasses
1 egg and $\frac{1}{2}$ c. hot water

Arrange six halves of pineapple around edge of 9" cake pan. Place whole slice in middle, place cherries in center of pineapple slices. Pour in the $\frac{1}{3}$ c. of molasses, sprinkle with sugar and dot with butter. Sift together flour, salt, baking powder, baking soda and spices. Cream shortening and sugar, blend in $\frac{1}{2}$ c. molasses. Stir in $\frac{1}{4}$ c. flour mixture, beat in egg. Add hot water alternately with remaining flour mixture. Pour into prepared pan. Bake at 350° for 40 min. Invert immediately on serving plate. Serve with whipped cream or whipped dessert topping. Serves 6.

—Mrs. Matt Beckman

JELLO CAKE

1 box yellow cake mix
1 box lemon Jello
 $\frac{3}{4}$ c. Wesson oil
 $\frac{3}{4}$ c. water
2 tsp. lemon flavoring
4 eggs

Mix cake, Jello, oil, water and flavoring altogether in bowl. Mix well; add 1 egg at a time, mixing well after each. Bake at 325° for 30 min. and then bake at 350° another 30 min. Use loaf pan or large angel food cake pan. It is coarse and crumbly, but delicious.

—Mrs. Charles Reznikov

SPECIAL LEMON CAKE

1 pkg. Betty Crocker lemon velvet cake mix
1 box jello instant lemon pudding
4 eggs
 $\frac{1}{4}$ c. salad oil
 $\frac{3}{4}$ c. water
Put all in big mixer bowl. Beat until smooth, about 4 min. Put in 9x13 pan. Bake at 350° for about 40 min. While cake is baking, mix the topping:
 $\frac{1}{3}$ c. orange juice (fresh)
2 c. sifted powdered sugar
2 T. salad oil

When cake is hot prick at once all over top with fork and pour over cake slowly. Serve with whipped cream.

—Adda Schmillen
Mrs. Jim Pigott

Frosting for above Special Lemon Cake

1 can frozen lemon concentrate
2 c. powdered sugar
Heat and pour over cake. Poke cake with toothpick while pouring.

—Mrs. Jim Pigott

PRUNE CAKE

$\frac{2}{3}$ c. butter
3 eggs
2 c. flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. nutmeg
1 c. chopped prunes, cooked
1 c. sugar
 $\frac{1}{2}$ c. prune juice
1 tsp. soda
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. chopped nut meats

Cream butter and sugar until smooth, add eggs 1 at a time and beat thoroughly after each addition, alternate the prune juice with flour, which has been sifted with soda, baking powder, spices and salt. Beat thoroughly, then stir in the chopped prunes and nut meats. Bake in 9x12 inch loaf pan 350°.

—Mrs. Edward Eischen

PRUNE CAKE

1½ c. sugar
2½ c. butter
2 eggs (well beaten)
1 c. stewed prunes
½ c. prune juice
6 T. sour cream
2 c. flour
1 tsp. soda, cinnamon, and nutmeg
¼ tsp. cloves and vanilla
Sift flour, spices, and soda together;
mix with the other ingredients.
Bake in 3 layers.

Filling:

½ c. sugar
½ c. sour cream
½ c. raisins
1 egg yolk
vanilla
Cook in a double boiler till thick.
Spread between layers and frost
with your favorite icing.

—Ruth Streeter

OATMEAL CAKE

1½ c. boiling water
1 c. quick cooking oatmeal
1 c. brown sugar
1 c. white sugar
1½ c. flour
½ c. shortening
2 eggs
1 tsp. soda
½ tsp. salt
1 tsp. baking powder
1 tsp. cinnamon
Pour boiling water over oatmeal and
set aside. Cream sugars, eggs and
shortening until smooth. Sift dry in-
gredients and add to creamed mix-
ture, then add to oatmeal. Bake at
325° for 50-55 min.

Topping

¾ c. brown sugar
6 T. melted butter
1 c. coconut
2 T. cream
½ c. nutmeats
Mix well and spread over hot cake
and broil until coconut is toasted.

—Mrs. Anthony Klein

PIE PLANT CAKE

2 c. sugar
2 c. water
2 T. butter
Boil 5 min. beforehand and set
aside. In a mixing bowl, mix to-
gether like pie crust:
2 c. flour
4 tsp. baking powder
4 T. lard
2 T. sugar
½ tsp. salt
¾ c. milk
4 c. rhubarb, cooked
Roll dough ½ inch thick on floured
surface. Sprinkle with cinnamon,
then add 4 c. rhubarb and roll up
like jelly roll. Cut in 1 inch slices.
Place in pan and cover with the
liquid. Bake at 350° until done.

—Mrs. Gerald Madsen

3 MINUTE CHERRY PIE-CAKE

Spread 2 cans cherry pie filling in
bottom of 9x13 pan. Over this crum-
ble 1 pkg. of white cake mix which
has been mixed with ¼ lb. of butter
and 1 c. slivered almonds. Bake 30
min. at 350°. Serve plain or with
whipped cream or ice cream.

—Mrs. H. F. Timmins

BLACK WALNUT CAKE

½ c. butter or margarine
1½ c. sugar
2 c. sifted all-purpose flour
4 tsp. baking powder
½ tsp. salt
1 c. milk
1 c. ground black walnut meats
1 tsp. vanilla
4 egg whites
¼ tsp. cream of tartar
Cream butter and sugar and add
flour, baking powder, salt and milk;
mix well. Then add nuts and flavor-
ing. Fold in egg whites which have
been beaten with the cream of tar-
tar until stiff. Bake in loaf pan 325°
for 15 min., then increase heat to
350° for 30 to 40 minutes.

—Kate Kennedy

OATMEAL CAKE

Pour $1\frac{1}{2}$ c. boiling water over 1 c. quick cooking oatmeal. Let stand 20 min. Cream:

1 stick oleo
1 c. sugar
1 c. brown sugar

Mix with oatmeal. Beat in:
2 eggs

1 c. dates
 $1\frac{1}{3}$ c. flour
1 tsp. soda
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg

Mix well. Bake in a greased 9x13 pan at 350°.

—Mrs. Paul (Marilyn) George

QUICK FRUIT CRISP

1 can prepared pie filling (cherry or any desired filling)

4 T. melted butter
1 c. cake mix (white, yellow, or spice)

Place pie filling in round or square pan. Sprinkle dry cake mix over top. Then pour melted butter carefully over top. Bake 30 min. at 400°. Serve hot or cold. Can use whipped cream or ice cream. Serves four or six.

—Dr. Ramona Kennedy

LAZY DAISY OATMEAL CAKE

Makes one 9" sq. cake

$1\frac{1}{2}$ c. boiling water
1 c. Quaker or Mother's oats (quick or old fashioned, uncooked)

$\frac{1}{2}$ c. butter or margarine, softened
1 c. granulated sugar
1 c. firmly-packed brown sugar
1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. nutmeg

2 eggs
 $1\frac{1}{2}$ c. sifted all-purpose flour
1 tsp. soda
 $\frac{3}{4}$ tsp. cinnamon

Pour boiling water over oats; cover and let stand 20 min. Beat butter until creamy; gradually add sugars and beat until fluffy. Blend in vanilla and eggs; add oats mixture, mix well. Sift together flour, soda,

salt, cinnamon, and nutmeg. Add to creamed mixture. Mix well. Pour batter into well greased and floured 9" sq. pan. Bake in pre-heated moderate oven (350°) for 50-55 min.

—Mrs. Norma McCann,
Rose Hernandez

Lazy Daisy Frosting

For above cake

$\frac{1}{4}$ c. butter or margarine, melted
 $\frac{1}{2}$ c. firmly packed brown sugar
3 T. half and half
 $\frac{1}{3}$ c. chopped nuts
 $\frac{3}{4}$ c. shredded or flaked coconut
Combine all ingredients. Spread evenly over cake. Broil until frosting becomes bubbly. Cake may be served warm or cold.

—Rose Hernandez

BRIDES CAKE

$\frac{1}{2}$ c. butter
 $1\frac{1}{2}$ c. sugar
 $2\frac{1}{4}$ c. pastry flour
3 tsp. baking powder
 $\frac{3}{4}$ c. water
5 egg whites
1 tsp. vanilla

Cream shortening and sugar well. Add sifted flour and baking powder alternately with water; mix thoroughly. Fold in stiffly beaten egg whites; add vanilla. Bake in layers; 350° - 20-25 min.

—Mrs. Maurice McCarthy

SUPER WHITE CAKE

Cream together:

1 c. sugar
 $\frac{3}{4}$ c. shortening (vegetable) or butter
1 tsp. each vanilla and almond flavoring

Sift together:

$\frac{1}{4}$ tsp. salt
3 c. cake flour
3 tsp. baking powder
and add alternately with 1 c. milk. Beat $\frac{3}{4}$ c. egg whites, add 1 c. sugar and fold into the above. Bake in wax paper lined, ungreased pan for 30 min. in 350° oven.

—Mrs. Jack Sandvig

CARROT CAKE

4 eggs
2 c. sugar
1½ c. salad oil
2 c. flour
2 tsp. soda
½ tsp. salt
2 tsp. cinnamon or 2 tsp. pumpkin pie spice
3 c. grated carrots (about 4 medium)
Beat eggs well. Add sugar and oil. Sift in dry ingredients. Add carrots. Bake in 9x13x2 pan at 350° for 45 min.

Frosting

1 stick margarine
8 oz. pkg. cream cheese
1 lb. powdered sugar
2 tsp. vanilla
½ tsp. salt
½ c. nuts
Cream margarine and cheese. Add sugar, vanilla, salt, and nuts.

—Mrs. DuWayne Rupp

SOUR CREAM BANANA SPICE CAKE

2 eggs, separated
½ c. butter
1½ c. brown sugar
2 c. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
½ tsp. cloves
½ c. mashed ripe bananas
½ c. sour cream
1 tsp. vanilla
½ c. finely chopped nuts
Beat egg whites stiff but not dry - set aside. Cream together butter and sugar; beat in egg yolks. Sift flour with soda, salt and spices. Mix together bananas, sour cream and vanilla. Add dry ingredients to creamed mixture alternately with banana mixture. Fold in beaten egg whites. Pour into greased 9" sq. pan. Sprinkle nutmeats over top and, if desired, a little cinnamon-sugar. Bake at 350° about 40-50 min.

—Mrs. O. G. Davidshofer

CARROT CAKE

2 c. flour
1 tsp. baking powder
1 tsp. soda
¼ tsp. salt
1½ c. salad oil
2 c. sugar
1 tsp. vanilla
4 eggs
2 c. grated carrots
Sift dry ingredients together. Combine salad oil, sugar, vanilla. Beat well. Add eggs one at a time. Beat well after each egg. Gradually add dry ingredients, beating well, then add carrots. Mix well. Bake 350° 50 to 60 min. This is a large cake.

Topping

Combine 8 oz. pkg. cream cheese, ½ c. butter, beat till light. Add while beating 1 lb. box powdered sugar. Add 1 tsp. vanilla, 1 c. chopped pecans.

—Adda Schmillen

WHITE SPONGE CAKE

2 c. sugar
2 c. cake flour
½ tsp. salt
1 c. boiling water
½ tsp. vanilla, ½ tsp. almond flavoring (I prefer 1 tsp. vanilla and no almond)
1 tsp. cream of tartar (level)
2 tsp. baking powder (level)
6 egg whites
Sift sugar, flour, salt together. Pour boiling water over mixture (always use cake flour). Cool to very cold or place in refrigerator overnight and finish cake next morning - bowl should be covered. Beat egg whites until frothy; add flavoring, cream of tartar and baking powder and beat stiff. Slowly add sugar and flour mixture using a folding motion as for angel food. May be baked in loaf pan, angel food pan or layers. Start at 300° and increase to 325°. Test with toothpick or when cake starts to leave edge of pan.

—Mrs. Paul Kohns

RAISIN SPICE CAKE

- 2 c. water
- 1½ c. sugar
- 1½ c. raisins
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ⅓ c. lard or Crisco

Boil above ingredients for 5 min. and then cool. When it is just warm to the touch, add the following ingredients:

- 1 tsp. soda
- 1 tsp. baking powder
- ⅓ tsp. salt

Flour enough to make consistency of cake batter. Bake 350° for 35 min. This cake is very rich, so you only need whipped cream for topping.

—Mrs. John Eischen

TOFFEE BAR CAKE

- 2 c. brown sugar
- 2 c. sifted flour
- ½ c. oleo
- 1 tsp. baking soda
- ½ tsp. salt
- 1 egg
- 1 c. milk
- 1 tsp. vanilla
- ½ c. chopped pecans
- 6 Heath candy bars

Mix brown sugar and flour; cut in oleo as for pie crust. Reserve 1 c. of this mixture for top. Add soda, egg, milk, salt, and vanilla to remaining mixture; beat. Pour into greased pan 9x13, sprinkle with cup of crumbs then chopped pecans and chopped candy bars. Bake in 350° oven for 35 min.

—Mrs. R. Rosenthal

WHIPPED CREAM CAKE

Sift together 2¼ c. sifted cake flour, 3 tsp. double acting baking powder, ½ tsp. salt. Add 1¼ c. sugar. Whip 1¼ c. heavy cream. Add sifted dry ingredients, 4 egg whites, unbeaten, 1 tsp. vanilla to whipped cream. Beat 2 min. until batter is well blended and glossy. Pour in 2 lightly greased-floured 8 inch layer cake pans. Bake in 350° oven for 30 to 35 min.

—Anonymous

OATMEAL CAKE

1 c. oatmeal, pour 1½ c. boiling water over oats. Stir good and let stand for about 20 min. Mix:

- 1 c. brown sugar
- 1 c. white sugar
- ½ c. melted oleo or butter
- 2 eggs

Mix till creamed good then add the oats

- 1½ c. flour
- 1 tsp. soda
- ½ tsp. baking powder
- ½ tsp. salt

1 tsp. cinnamon

Bake at 350° for 30-40 min.

Icing

- 5 T. oleo or butter
- ¼ c. cream or milk
- ½ c. brown sugar

Let melt and add 1 c. of coconut to the mixture. Pour over baked cake. Sprinkle with pecans or walnuts and put under broiler and let bubble brown.

—Mrs. Jerry Berg

WHITE CAKE

- 2 c. sugar
- ¾ c. shortening (I use Crisco)
- ⅓ c. lukewarm water
- ½ tsp. salt
- 3 c. sifted cake flour
- 2 tsp. baking powder
- 1 c. milk
- ½ tsp. vanilla
- ½ tsp. almond flavoring
- 6 egg whites
- 1 more tsp. baking powder

Place sugar, shortening, salt and warm water in mixer bowl; beat on medium speed until fluffy. Sift flour and baking powder; alternately add flour, milk to shortening mix. Beat egg whites plus the last tsp. baking powder to stiff. Gently fold egg whites into cake batter. Divide batter into 2 layer pans, or other pans. Bake at 350°, 30 min. Do not over-bake. NOTE: use a short ¾ c. shortening. Too much causes cake to fall.

—Mrs. Walter Fuller

WHITE CAKE

$\frac{3}{8}$ c. of Crisco
2 c. of sugar
 $\frac{1}{4}$ tsp. salt
1 tsp. almond extract
3 tsp. baking powder
1 c. water
4 stiff beaten egg whites
3 c. cake flour
Mix shortening, sugar, extract, salt and half of water together till creamy. Add 2 tsp. of baking powder to the cake flour and mix into batter with rest of water. Add remaining tsp. of baking powder to egg whites. Beat them and fold into cake batter. Bake in oblong or layer cake pans till done.

—Mrs. Herb Carlson

SILVER WHITE CAKE

$2\frac{1}{4}$ c. sifted cake flour
 $1\frac{1}{2}$ c. sugar
 $3\frac{1}{2}$ tsp. baking powder
1 tsp. salt
 $\frac{1}{2}$ c. shortening
 $\frac{3}{8}$ c. milk
1 tsp. flavoring
Another $\frac{1}{3}$ c. milk
4 egg whites ($\frac{1}{2}$ to $\frac{3}{8}$ c.) unbeaten
Grease generously and flour 2 — 8 or 9" or 13x9" oblong pan. Sift flour, sugar, baking powder, and salt together into bowl. Add shortening, $\frac{3}{8}$ c. milk, and flavoring. Beat 2 min. Add another $\frac{1}{3}$ c. milk and egg whites; beat for 2 min. more. Pour into prepared pans. Bake at 350°; layers 30-35 min., oblong 35-40 min.

—Mrs. John (Jo Ann) Schmidt

FOOLPROOF CAKE

$1\frac{1}{2}$ c. sugar
2 tsp. baking powder
 $\frac{1}{2}$ c. butter
4 egg whites (beaten stiff)
1 c. water
 $2\frac{1}{2}$ c. Swansdown cake flour
Cream butter and sugar; add water and flour (sifted with baking powder) alternately. Add egg whites and vanilla.

—Ruth Streeter

STRAWBERRY SHORTCAKE

$\frac{1}{2}$ c. sugar
2 eggs, beaten
 $1\frac{3}{4}$ c. flour
pinch of salt
 $\frac{1}{2}$ c. oleo
 $\frac{1}{2}$ c. milk
2 tsp. baking powder
 $\frac{1}{2}$ tsp. vanilla
Place all the ingredients in a mixing bowl and beat with mixer. Do not overbeat. Put in an 8x8x2" greased pan. Bake at 350° - 30 min.

—Mrs. Gerald Madsen

SPICE CAKE

$1\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. lard and butter, mixed
2 eggs
1 c. raisins, boiled
 $\frac{1}{2}$ c. raisin water
1 c. sour cream
 $\frac{1}{2}$ tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
 $\frac{1}{2}$ tsp. ginger
1 tsp. allspice
1 tsp. soda
2 c. flour
Cream sugar, shortening, and eggs. Dissolve soda in raisin water. Mix all dry ingredients with flour. Put everything in the creamed mixture at once and mix real well. Bake in a large pan 13x9x2 at 350° for one hr. or until done. —Mrs. Delia Bunkers

CARMEL DUMPLINGS

Serves 6 to 8 people

Dumpling

Cream: 2 T. butter, $\frac{1}{2}$ c. sugar. Sift: $1\frac{1}{2}$ c. flour, 2 tsp. baking powder. Add: $\frac{1}{2}$ c. milk, $\frac{1}{4}$ tsp. vanilla.

Sauce

Melt and burn $\frac{1}{2}$ c. white sugar in heavy skillet. Add: 1 c. sugar, 2 c. hot water, 2 T. butter, $\frac{1}{8}$ tsp. salt. Cook ten min. Stir occasionally. Drop the dumpling batter in the hot carmel sauce. Let cook over low flame for 20 min. with lid on pan. Easily done in electric frying pan.

—Marie Lewis

RHUBARB SHORTCAKE

1 c. sugar
1 c. sour cream
1 tsp. soda
2 c. flour
vanilla - salt
Mix and add 2 c. rhubarb diced fine.
Bake in cake pan at 350° about 30 min.

Butter Sauce

2 T. butter
1 heaping T. flour
Blend and add 1 c. water. Cook until thick like gravy. Then remove from stove and add: ½ c. sugar, 1 tsp. vanilla. Sugar will make it thin, but add water if still too thick.

—Mrs. Charles (Evelyn) Black

WHITE CAKE

½ c. butter
1½ c. sugar
2¼ c. sifted flour
3 tsp. baking powder
½ tsp. salt
1 c. thin milk
1 tsp. flavoring
3 egg whites

Cream shortening, add sugar gradually, cream until fluffy. Sift flour, baking powder and salt. Add to mixture alternately with milk. Blend in flavoring. Fold in egg whites. Bake in layers in moderate oven, 350° for 25 to 35 min.

—Mrs. M. Hyndman

CREAM CHEESE CAKE

Dissolve 1 pkg. lemon Jello in ½ c. hot water. Beat ½ lb. cream cheese; add ½ c. sugar and cooled Jello. Beat 1 can evaporated milk that whips; put in freezer 1 hr., or until milk peaks when touched. Add cheese mixture and 1 tsp. vanilla. Put in graham cracker crust in round pan.

Crust

Mix 24 graham crackers, crumbled, ¼ lb. butter, 1 tsp. cinnamon. Pat and shape into round pan.

—Edith Beckman

SURPRISE CAKE

1 lb. powdered sugar
1 stick oleo
1 stick butter
4 eggs, one at a time
Add: 2 tsp. baking powder
½ tsp. salt
1 c. sweet milk
3 c. flour

Alternate flour and milk when adding to the first mixture. Then add: ½ tsp. almond extract, 1 med. size jar maraschino cherries, cut fine, ½ c. blanched almonds, shredded. Bake in tube pan at 350° for 65 min. Top with sugar and cinnamon.

—Edith Beckman

CRANBERRY SPICE CAKE

½ c. shortening
1 c. brown sugar
2 eggs
2¾ c. sifted flour
1 tsp. salt
1 tsp. soda
1 tsp. nutmeg
¾ c. buttermilk or sour milk
1 c. jellied cranberry sauce
1 c. nuts
1 c. raisins

Blend shortening, sugar, eggs. Add milk and cranberry sauce. Sift dry ingredients and add with nuts and raisins. Bake at 350° for 30-40 min.

—Mrs. Harold Davis

VERSATILE SHORTCAKE

4 eggs, beaten lightly
1 tsp. salt
2 c. sugar
Beat this mixture until light and fluffy, then add:
2 tsp. vanilla
2 tsp. baking powder
2 c. flour

Mix this well, then add: 1 c. boiling water, and beat again. Pour into oblong loaf pan and bake for 20 min. at 350°. This makes a large cake and is excellent with fresh berries.

—Mrs. Herb Carlson

HEAVENLY WHITE CAKE

2 $\frac{1}{2}$ c. sifted cake flour
1 $\frac{1}{2}$ c. sugar
1 $\frac{1}{2}$ tsp. salt
4 tsp. baking powder
 $\frac{3}{8}$ c. salad oil
4 egg yolks
 $\frac{3}{4}$ c. water
2 tsp. orange extract
1 tsp. vanilla
 $\frac{1}{4}$ tsp. cream of tartar
4 egg whites

Mix and sift together first 4 ingredients. Make a well and add in order - salad oil, egg yolks, water, and flavorings. Beat until smooth. Add cream of tartar to egg whites; beat until whites form very stiff peaks. Gently fold first mixture into egg whites until well blended. Put into 2 ungreased inch deep layer pans. Bake at 350°, 35-40 min.

—Mrs. John Eischen

POPPY SEED CAKE

1 $\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. butter
 $\frac{1}{2}$ c. poppy seeds soaked in $\frac{3}{4}$ c. sweet milk (do this about 2 hrs. before baking)

2 tsp. baking powder
4 egg whites, beaten stiff
Then add at least enough flour to make batter quite stiff. I use about 2 c. flour. Bake at 350° 30-35 min. in layer pans.

Filling

$\frac{1}{2}$ c. sugar
2 T. cornstarch
4 egg yolks
2 c. milk
 $\frac{1}{2}$ c. nutmeats

Frosting

2 c. powdered sugar
1 tsp. cocoa
1 lump butter
vanilla

Pour hot coffee slowly over it and mix smooth.

—Mrs. Kenneth Roethler

PUMPKIN CAKE

2 $\frac{1}{4}$ c. cake flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
1 $\frac{3}{4}$ tsp. pumpkin pie spice
 $\frac{1}{2}$ c. shortening
1 $\frac{1}{4}$ c. sugar
2 eggs
 $\frac{1}{4}$ tsp. vanilla
 $\frac{1}{2}$ c. pumpkin (home cooked or canned)

$\frac{1}{2}$ c. buttermilk or sour milk
Sift flour; measure; add baking powder, soda, and spices; sift again. Cream shortening; add sugar gradually; cream together until light and fluffy. Add unbeaten eggs one at a time, beating thoroughly after each addition; add vanilla and pumpkin; beat until smooth. Add dry ingredients alternately with buttermilk or sour milk, stirring only enough after each addition to blend thoroughly. Pour in 2 greased 8" pans, 1 $\frac{1}{4}$ " deep. Bake in moderate oven (375°) 25-30 min. When cool put layers together with filling or frosting. I especially like seven minute frosting with this. Tastes like a lightly spiced spice cake. —Mrs. Darlene Mackowski

CHEESE CAKE

Crust

1 lb. - 2 c. crushed graham crackers
 $\frac{1}{2}$ c. sugar
pinch salt
2 oz. butter and 4 oz. shortening or 1 $\frac{1}{2}$ sticks butter

Filling

4 3-oz. pkgs. Philadelphia cream cheese
3 eggs
 $\frac{1}{2}$ c. sugar
1 tsp. vanilla

Beat eggs well - add sugar, cheese and vanilla; beat thoroughly. Pour into crust and bake for 20 min. at 350°. Remove from oven; cool 5 min. Pour on top: $\frac{3}{4}$ pt. sour cream, 2 T. sugar. Place in oven 5 min., at 475°. Chill overnight.

—Mrs. William D. Browne

HUSBAND CAKE

$\frac{3}{4}$ c. Wesson oil
 $1\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt
 $1\frac{1}{2}$ tsp. cinnamon
 $1\frac{1}{2}$ tsp. nutmeg
 $1\frac{1}{2}$ c. raisins
1 c. tomato soup (condensed)
 $\frac{3}{4}$ c. water
1 tsp. soda
3 tsp. baking powder
1 tsp. cloves
3 c. flour
 $1\frac{1}{2}$ c. chopped walnuts

Measure oil and sugar. Blend. Combine tomato soup, soda and water. Add to oil and sugar mixture, alternately with all sifted dry ingredients. Pour into nine inch tube pan rubbed with oil. Bake in moderate oven one hour. Cool.

Ice with cheese Fondant Icing

Blend 2 pkgs. cream cheese, 1 egg yolk, 3 c. powdered sugar, 1 tsp. vanilla, 1 pinch of salt.

—Mrs. D. J. Scothorn

STRAWBERRY POP CAKE

Cream thoroughly: $\frac{3}{4}$ c. shortening with 2 c. sugar. Add alternately: 1 7-oz. bottle of strawberry pop with dry ingredients. Sift together: 3 c. cake flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt. Last fold in 5 stiffly beaten egg whites. Bake in 2 layers, tube, or loaf pan at 350° for 30-40 min. Ice as desired. $\frac{1}{4}$ c. of nutmeats added is good, or coconut.

—Mrs. Norman Broderon,
Mrs. Franklin Eischen

RITZ TORTE

Beat 3 egg whites stiff. Gradually add 1 c. sugar. Fold in 20 crushed Ritz crackers; add 1 tsp. vanilla, 1 tsp. baking powder, and 1 c. chopped nuts. Put in greased 9" pie tin. Bake 30 min. at 350° . When thoroughly cool spread whipped cream over top. Keep in refrigerator.

—Mrs. William D. Browne

BUTTERSCOTCH NUT TORTE

6 eggs separated
 $1\frac{1}{2}$ c. sugar
1 tsp. baking powder
2 tsp. vanilla
1 tsp. almond extract
2 c. graham crackers
1 c. chopped nuts

Beat egg yolks well, slowly adding sugar, then baking powder and flavoring; mix well. Beat egg whites until they hold a stiff peak. Fold into yolk mixture. Fold in crumbs and nuts. Pour into 2 inch layer pans, greased and lined with wax paper. Bake in slow oven (325°) 30-35 min. Cool 10 min.; remove from pans. Frost when completely cooled. Wrap layers individually for freezing - thaw before frosting.

Frosting

Whip 2 c. heavy cream, slowly adding 3 T. confectioners sugar. Spread frosting between layers and on top of torte.

Sauce

Add $\frac{1}{4}$ c. water to $\frac{1}{4}$ c. melted butter in saucepan. Blend in 1 c. brown sugar and 1 T. flour; add 1 egg, well beaten, $\frac{1}{4}$ c. orange juice, $\frac{1}{2}$ tsp. vanilla; mix well. Bring to boil and cook until thickened. Cool thoroughly. Pour over whipped cream so the sauce drizzles down the sides.

—Mrs. Marie Tippy

SALAD DRESSING CAKE

Sift together:

2 c. flour
1 c. sugar
 $\frac{1}{4}$ c. cocoa
 $1\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt

Add:

$\frac{3}{4}$ c. salad dressing
1 c. cold water
1 tsp. vanilla

Beat well. Bake at 350 degrees for approximately 30 min. in a 9x13 cake pan. This is a moist chocolate cake.

—Mrs. Charles Letsche
Mrs. Roy Huff

TOMATO SOUP CAKE

1¾ c. sifted all-purpose flour
1 c. sugar
3 tsp. baking powder
½ tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
½ c. shortening
1 can (10½ ounces) condensed tomato soup

2 eggs

Preheat oven to 350°. Grease and flour two 8-inch round layer pans. Sift dry ingredients together into large bowl. Add shortening and ¾ can soup. Beat on medium speed of mixer 2 min. Add remaining soup and eggs. Beat two more min. Bake 30 to 35 min. Let stand in pans 10 min.; remove and cool on rack. Very good with cream cheese frosting.

—Mrs. John W. Williams

OLD FASHIONED POUND CAKE

2 c. sifted flour
1 tsp. baking powder
1 c. vegetable oil
2 tsp. vanilla
2 c. sugar
¼ tsp. salt
6 eggs (unbeaten)

Combine all ingredients at one time and beat 10 min. with electric mixer; use cooking oil to grease tube pan. Do not flour. Bake at 350° for 1 hr.

—Mrs. B. I. Van Patten

RHUBARB CAKE

Arrange in 9-inch pie plate 2 c. cut up rhubarb. Sprinkle with 1 T. flour, 1 tsp. cinnamon, 1 tsp. grated orange rind. Sift together into bowl:

1 c. sifted flour
2 T. sugar
2 tsp. baking powder
½ tsp. salt

Into this cut ¼ c. shortening. Mix together 1 egg, well beaten and 3 T. milk. Stir into flour until dry ingredients are moistened. Drop by T. over rhubarb and spread together with spatula. Bake 25 min. at 350°.

While cake is baking mix together 2 T. orange juice, 1 T. sugar. After cake has baked 25 min. remove it from oven and pour orange juice and sugar mixture over it. Bake 15 min. longer. Turn over on plate. Serve warm.

—Mrs. Blair D. Meyers

RHUBARB CAKE

1½ c. brown sugar
½ c. shortening
1 c. buttermilk
1½ c. finely cut rhubarb
2 c. flour
1 egg
1 tsp. vanilla
1 tsp. soda
1 tsp. salt

Cream sugar, shortening, beat in egg. Sift dry ingredients. Add with milk, stir in vanilla and rhubarb. Pour in greased 8x12 pan. Sprinkle on top ½ c. sugar, 1 tsp. cinnamon. Bake at 350° for 45 min.

—Mrs. Ray (Margaret) Hanson,
Mrs. Ed Eischen, Mrs. LeRoy
Jenness

FROSTINGS

FUDGE FROSTING

1 pkg. chocolate pudding
¼ c. milk
¼ c. oleo melted
1¾ c. powdered sugar
½ tsp. vanilla

Combine pudding and oleo. Remove from heat - add the rest.

—Mrs. Don Carlson

NEVER FAIL CHOCOLATE FROSTING

1 c. sugar
¼ c. cocoa
¼ c. milk
¼ c. butter or margarine
1 tsp. vanilla

Bring to boil in pan one min. after start to boil, stir with spoon a min. - spread on cake.

—Mrs. Ray Meylor,
Irma Laposky

FUDGE FROSTING

2 oz. chocolate or 4 T. cocoa
1½ c. sugar
7 T. milk
2 T. shortening (such as Fluffo)
2 T. butter
1 T. syrup (light Karo)
¼ tsp. salt
Mix above ingredients - bring to a full rolling boil at low heat. Stir constantly - boil brisk for one min. Cool and beat until spreading consistency. Frost 9x13 cake liberally.

—Mrs. Fred Rupp

FUDGE FROSTING

2 c. sugar
¼ c. syrup (white)
2 sq. unsweetened chocolate or ¼ to ⅓ c. cocoa
pinch of salt
½ c. milk
½ c. Crisco
Stir over low heat until chocolate and shortening are melted. Then stirring constantly let boil one min. Remove from heat and add 1 tsp. vanilla and beat until icing loses gloss and is of spreading consistency.

—Mrs. Robert J. Petrucka
Mrs. Richard A. Morris

SEVEN MINUTE FROSTING

1½ c. sugar
2 egg whites
⅓ c. water
pinch of salt
1 T. corn syrup
1 tsp. vanilla
16 large or 60 small marshmallows
Combine first five ingredients over double boiler. Beat with electric beater at highest speed until mixture doubles and holds stiff peaks. Add marshmallows, continue beating until completely dissolved. Remove from heat and add vanilla, beat to spreading consistency. (Be sure the water is boiling before trying to beat the mixture.)

—Mary Evelyn Wankum

FUDGE FROSTING

1 c. sugar
3 T. cocoa or 1 sq. chocolate
⅓ c. milk
¼ c. vegetable shortening
¼ tsp. salt
1 tsp. vanilla, added last
Bring to a boil - boil 1 min. Beat like fudge - if gets too thick, add a little cream.

—Mrs. Frank Zebas

FROSTING THAT NEVER HARDENS

2½ T. flour
½ c. milk
½ c. granulated sugar
½ c. vegetable shortening
¼ tsp. salt
½ tsp. vanilla
1 c. confectioners sugar
½ c. chopped nuts
Blend the milk and flour together, cook until thick paste. Cool to lukewarm. Meanwhile cream shortening with granulated sugar and salt. Mix at fairly high speed on mixer. Add the lukewarm paste. Beat until fluffy. Add vanilla and nuts at low speed. Then add the 1 c. of confectioners sugar. Delicious for the filling and outside of any cake.

—Mrs. Richard Tolzin

FUDGE FROSTING

1½ c. sugar
3 T. cocoa
2 T. butter
⅓ c. cream
Cook to the soft ball stage. Beat when cool.

—Mrs. Gordon Messerole

GOOD FUDGE FROSTING

1 pkg. semi-sweet chocolate pieces
1 pkg. butterscotch pieces
½ c. strong coffee
3 c. sifted confectioners sugar
Melt chocolate and butterscotch pieces over hot water. Remove from heat and stir in coffee and sugar - beat until smooth.

—Mrs. Frank Zebas

FUDGE FROSTING

1¼ c. sugar
3 oz. Pet milk
⅓ lb. margarine
⅛ tsp. salt
16 marshmallows
¾ c. chocolate chips
1 tsp. vanilla
Combine sugar, milk, margarine, and salt and boil 4 min., stirring constantly. Remove from heat and stir in marshmallows and chocolate chips. Blend until smooth. Covers large 9x13 cake.

—Mrs. LeRoy Jenness

EASY CHOCOLATE FROSTING

1½ c. sugar
¾ stick margarine
4 T. cocoa
½ c. milk
dash of salt
Bring to boil cooking slowly and boil 2 min. at rolling boil. Set aside without stirring or jarring until cool. Beat until ready to spread on cake.

—Mrs. Harold A. Larson

BEAT 'N' EAT ICING

1 egg white
¾ c. sugar
¼ tsp. cream of tartar
1 tsp. vanilla
¼ c. boiling water
Combine egg white, sugar, cream of tartar and a bit of salt in bowl. Add boiling water and beat until stiff. Stir in vanilla and spread on cake. Excellent topped with flaked coconut.

—Mrs. James Bopp,
Mrs. Rodney L. Ruppert

GLOSSY CHOCOLATE FROSTING

Mix together 1 c. sugar and ¼ c. cornstarch. Stir in 1 c. boiling water, 2 sq. chocolate (cut in pieces) and ½ tsp. salt. Cook this over medium heat until thickens. Remove from heat and add ¼ c. butter and 2 tsp. vanilla. Spread while hot.

—Mrs. Jack Sandvig

CUSTARD FROSTING

½ c. sugar
2 T. cornstarch
1 c. milk
1 egg or 2 yolks
Cook mixture until thick and let cool.
5 T. powdered sugar
2 T. butter
½ c. shortening
½ tsp. vanilla
Mix until creamy. Blend in cooked mixture and beat with electric mixer. Frost cake.

—Mrs. Wm. Sangwin

NEVER FAIL WHITE ICING

1 c. sugar
½ tsp. cream of tartar
¼ tsp. salt
2 egg whites
3 T. water
Stir well and put over boiling water and beat with electric mixer from 3 to 5 min.

—Mrs. Bob Schmillen

EASY PENCHE ICING

½ c. butter
1 c. packed brown sugar
¼ c. milk
1¾ - 2 c. sifted powdered sugar
Melt butter in pan. Add brown sugar. Boil over low heat for 2 min., stirring constantly. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Gradually add sugar and beat till thick enough to spread. If it gets too thick add a little hot water.

—Mrs. Roger Immele

CAKE TOPPING

2 T. butter
¾ c. brown sugar
¾ c. shredded coconut
3 T. cream
¾ c. chopped nuts
Put on low heat and cook for 2 min. Spread on cake while hot and put under broiler for a few min. or until set.

—Mrs. Dick Rupp

SEVEN MINUTE FROSTING

- 2 egg whites
- 1½ c. sugar
- dash salt
- ½ c. water
- 2 tsp. corn syrup
- 1 tsp. vanilla

Combine all ingredients in top of double boiler, and beat at high speed on electric mixer about 7 minutes or until frosting stands in peaks. Remove from boiler and beat for 1 min.

—Mrs. Ben Brassler

SPEEDY EASY FUDGE FROSTING for small cake

- 1 c. sugar
- ½ c. milk
- 2 sq. unsweetened chocolate (or cocoa)
- ½ c. chocolate chips
- 1 tsp. vanilla
- 2 T. butter
- dash salt

Combine sugar, milk and salt. Stir constantly until mixture reaches rolling boil. Boil exactly 1 min. Remove from heat and add chocolate, chocolate chips, vanilla and butter. Beat until smooth and creamy.

—Mrs. Thomas W. Schmillen

FLUFFY BOILED FROSTING

- 1¼ c. sugar
- ⅛ tsp. cream of tartar
- ⅛ tsp. salt
- ⅓ c. water

Combine in small saucepan. Stir over low heat to 260° F. on candy thermometer or until a little of the mixture dropped in cold water forms a hard ball. Remove from heat.

Beat 3 egg whites at high speed of electric mixer until stiff peaks form when beaters are raised. Pour syrup over beaten egg whites in a thin stream, beating constantly. Add 1 tsp. vanilla. Continue beating until mixture forms peaks when beaters are raised and is thick enough to spread. Frosts an 8 or 9 inch layer cake.

—Rose Hernandez

BROWNEB BUTTER FROSTING

- ¼ c. butter
- 2 c. powdered sugar
- 3 T. milk
- 1 tsp. vanilla
- 1 - 1-oz. unsweetened chocolate square
- 1 T. butter

Brown butter in saucepan till delicately browned. Blend with sugar. Beat in milk and vanilla and frost brownies. Melt 1 T. butter and chocolate together over low heat. Cool. Drizzle over frosted brownies.

—Mrs. Don Bevins

FROSTING

- 1 c. Crisco
 - 1 lb. powdered sugar
 - 2 T. Carnation milk or whole milk
 - pinch salt
 - flavoring, your choice
- Mix well with electric mixer. Can be used for decorating.

—Mrs. Mabel Gordon

CHOCOLATE 1 MINUTE ICING

Put 1 cube of oleo in sauce pan, let melt, add ½ c. milk, 2 c. sugar, 4 T. cocoa. Mix good and cook 1 min. after it comes to a boil. Have ready cold water in sink to put hot pan of icing in. Stir until it is thick enough to spread.

—Mrs. Ray Brewer

CHOCOLATE SAUCE

- 2 sq. unsweetened chocolate or ½ c. cocoa
- ½ c. water
- 1½ c. sugar
- ¼ c. corn syrup or honey
- ¼ tsp. salt
- 1 T. butter or oleo
- 1 tsp. vanilla

Melt chocolate, add water and cook over low heat until smooth. Add sugar, syrup and salt and stir until sugar is dissolved. Boil gently 4 or 5 min. Remove from heat and add butter and vanilla. Serve hot or cold. About 1½ c. sauce.

—Mrs. Tom McCarty

ROCKY ROAD FROSTING

3 sq. unsweetened chocolate
3 T. butter
3 c. powdered sugar
 $\frac{1}{8}$ tsp. salt
7 T. milk
1 tsp. vanilla
12 marshmallows cut in small pieces
2 T. unsalted roasted peanuts
Melt chocolate and butter over hot water. Combine sugar, salt, milk and vanilla and blend. Add the hot mixture and mix well. Fold in marshmallows and peanuts and let stand, stirring occasionally until of spreading consistency.

—Ruth Streeter

CARAMEL FROSTING

$\frac{1}{2}$ c. (1 stick) butter or margarine
1 c. dark brown sugar (firmly packed)
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ c. milk
2 c. sifted powdered sugar
Melt butter in a 2 qt. saucepan. Stir in brown sugar and salt. Bring to a boil and boil hard for 2 min. stirring constantly. Remove from heat, add milk. Put back on stove and bring to full boil again. Set aside to cool (about 20 mins.) until lukewarm. Stir in powdered sugar and beat until smooth and cool enough to spread. If frosting stiffens too quickly while spreading beat in a few drops of milk. Frosts tops and sides of two 8 inch layers.

—Mrs. Joe Walters

FUDGE SAUCE

1 c. sugar
 $\frac{1}{3}$ c. cocoa
 $\frac{1}{3}$ c. flour
pinch of salt
1 c. water
1 T. butter
 $\frac{1}{2}$ tsp. vanilla
Method: Mix dry ingredients together and add water and butter, cook until thick. Cool and add vanilla. Good on ice cream or plain cake.

—Irma Laposky

ANGEL FOOD TOPPING

Juice and rind of 1 orange
 $\frac{1}{2}$ c. sugar
1 egg
2 T. flour
1 c. whipping cream
Beat the egg, add sugar, juice, rind and flour. Be sure to add all of the rind grated as this gives it a good flavor. Cook over very low heat or in double boiler until thick. Cool. Fold into whipped cream. This can be put in freezer.

—Mrs. Matt Beckman

FROSTING

$\frac{1}{3}$ c. milk
 $\frac{1}{3}$ c. shortening
1 lb. powdered sugar
pinch salt
Mix well with mixer. Can be used for decorating.

—Mrs. Mabel Gordon

QUICK "SEVEN MINUTE" FROSTING

1 egg white, unbeaten
 $\frac{3}{4}$ c. sugar
3 T. water
 $1\frac{1}{2}$ tsp. light corn syrup
dash of salt
 $\frac{1}{2}$ tsp. vanilla
Put egg white, sugar, water, corn syrup and salt in top of double boiler and mix thoroughly at No. 5 speed. Place over rapidly boiling water (double boiler) and beat at No. 9 speed until mixture will hold a peak (about $2\frac{1}{2}$ -3 min.) Remove from boiling water. Add vanilla and beat at No. 9 speed until thick enough to spread (about 1 min.) Makes enough frosting to cover tops of two 8 inch layers. To make filigree top, let frosting on cake set so it will "Pull". Melt $\frac{1}{2}$ oz. baking chocolate with $\frac{1}{2}$ tsp. Spry. Mark 5 circles around top of cake and pour in chocolate. Make 8 evenly spaced strokes toward edge, then make upward strokes to give web effect.

—Lucille Heinen

EASY FUDGE FROSTING

2 c. sugar
1 stick oleo
½ c. cocoa
½ c. half and half
Boil 1½ min., cool, add vanilla and beat.
—Mrs. Paul Meylor

QUICK TOPPING FOR UNFROSTED CAKE

Soften strawberry ice cream with fork. Add 4 T. apricot preserves. Spoon over any unfrosted cake squares.
—Mrs. Ben Brassler

FANNY'S FROSTING

Mix well 1 c. milk and ¼ c. flour - cook until real thick, cool. Beat together 1 c. granulated sugar and ¾ c. Crisco. Gradually add flour and milk mixture while beating. Beat well. Add any flavoring desired. Very creamy!
—M. M. Poggenklass

CHOCOLATE SAUCE

Stir 2 c. white sugar, 4 T. cocoa (heaping), 2 T. flour and add 1½ c. hot water. Cook in a double boiler until thick. Add 1½ T. of butter, 1 tsp. vanilla and dash of salt.
—Mrs. John Sauer

THICK HOT FUDGE SAUCE

Mix together 1 c. sugar, ⅓ c. cocoa, 1½ T. corn starch, ¼ tsp. salt. Add 1 c. milk gradually. Cook until it comes to a boil. Add 2½ T. butter and 1 tsp. vanilla and continue boiling until thick. Can also be served cold.
—Mrs. Bob Grant

ROYAL ICINGS TO MAKE LATTICE WORK

2 c. powdered sugar
½ c. egg whites
lemon flavoring
Beat until it turns very white.
—Mrs. Carl Eischen

ORANGE CREAM SAUCE

2 egg yolks
½ c. sugar
juice and grated rind of 1 orange
1 c. whipping cream
almonds
Heat rind, juice and sugar for several min. then strain. Cook again for 2 min. and add well beaten egg yolks. Cook for 5 min., stirring constantly. Remove from fire and chill. Add chopped almonds. Fold in the whipped cream. Serve over slices of angel food cake.
—Mrs. Leo Cosgrove

BUTTERSCOTCH FROSTING

2 T. butter
3 T. shortening
1 c. brown sugar
¼ c. milk
Melt butter and shortening, add sugar and milk - cook 3 min. - let cool 2 or 3 min. Add powdered sugar to spreading consistency.
—Mrs. Jack Leinbaugh

BABY RUTH CANDY BAR FROSTING

¼ c. cream
½ c. sugar
2 lge. size Baby Ruth candy bars
Cut candy bar in small pieces and add to cream and sugar in pan. Place over medium heat and cook until thick. Beat and spread over cup cakes. If you have many cup cakes to frost or a cake, double the recipe. Boys love it.
—Bill Tallman

FROSTING

1 c. sugar
1 egg white
¼ tsp. cream of tartar
½ c. boiling water
Beat until very stiff, add vanilla.
—Mrs. Blair D. Meyers

MOM'S EIGHT BEATITUDES

Blessed is the salt added to sugar for cooked icing to keep it from graining.

Blessed is the soda that burns off cooking pans.

Blessed is the vinegar that when added to sweet milk will sour for immediate using.

Blessed is the butter rubbed along the top of the pan in which chocolate or spaghetti is boiled, it will prevent boiling over.

Blessed is the pipe cleaner that cleans the little holes in gas burners.

Blessed is the cornmeal that drycleans light or white leather gloves.

Blessed are the few drops of lemon juice added to dates, figs, or raisins before running through the food chopper to prevent clogging.

Blessed is the salt added to water when boiling eggs, it will keep them from cracking.



RECIPE FOR HOME-KEEPING

Take equal parts of cheerfulness, thoughtfulness, order, and tact. Season well with contentment and self-forgetfulness. Mix all thoroughly with the milk of human kindness. Add enough common sense or humor. This recipe has been tested the world over and has never been found wanting. In a similar way, one may try the formula for Home Comfort.

Of thought for self, one part; of thought for family, two parts; of common sense and broad intelligence, equal parts; a long sense of the fitness of things; a heaping measure of living above what your neighbors think of you; twice the quantity of keeping within your income, a sprinkling of what tends to refinement and esthetic beauty; stirred thick with Christian principle of the true brand, and set to rise. Not "original" but try it and see.

Candies and Popcorn

**If each day is hemmed by prayer,
It will not unravel overnight**

MAPLE PECAN ROLL

1 c. condensed milk
2 c. white sugar
1 c. brown sugar
½ c. white syrup
Pecan nut meats
Cook all ingredients (except nuts) to soft ball stage with little stirring. Take from fire, beat until cool. Turn out on pastry board dusted with powdered sugar. Knead until firm, shape in roll and cover outside with pecan meats. Put in cool place; slice when firm with sharp knife. Finely chopped pecans may be worked in candy while being kneaded, if desired.

—Katherine Beckman

FUDGE

4 c. sugar
1½ c. milk
½ c. cocoa
½ c. white syrup
Cook this until it forms a soft ball in cold water. Take off of burner and add:
1 c. marshmallow creme
4 T. margarine
2 tsp. vanilla
Beat until thick. Pour into greased pan.

—Agnes Day

CHOCOLATE FUDGE

Combine in 3 quart saucepan:
1½ c. milk
4 c. white sugar
½ tsp. salt
¾ c. cocoa
2 T. white corn syrup
Cook slowly stirring until sugar is dissolved. Bring to boil stirring occasionally and cook until 234° F (soft ball). Remove from heat and cool to 110° F without stirring or jarring. Add ¼ c. butter or margarine and 4 tsp. vanilla. Beat until mixture is dull color and turn into 9" x 9" buttered pan. Set aside to cool.

—Mrs. Harold Larson

TWO FLAVOR FUDGE

2 c. white sugar
2 c. thin cream
2 c. brown sugar
Bring to boil and boil to soft stage. Take from heat, add:
1 pint marshmallow creme
1 6-oz. pkg. chocolate chips
1 6-oz. pkg. butterscotch chips
Nuts
Stir until all dissolved. Pour into well buttered large dish.

—Mrs. Robert Parrott

ANISE CANDY

4 c. white sugar
2 c. white syrup
Combine and pour over this 1 c. hot water. Cook and stir until it comes to a boil. Then cover tightly for 5 min. and let boil. Remove lid and boil without stirring until it breaks like glass when dropped in cold water. This takes about 30 to 35 min. Do not under cook. When done remove from fire and add 1 tsp. oil of anise and 1 tsp. red food coloring. Then pour into greased pan and when partly cool cut in squares.
By using the same recipe you may make peppermint candy by substituting 1 tsp. of oil of peppermint instead of anise and a food coloring of your choice.

—Hilda Corzilius

—Mrs. James Clark

DIVINITY FUDGE

5 c. white sugar
1 c. hot water
1 c. corn syrup
Boil this till it threads from spoon. Pour half of this on the beaten whites of 4 eggs. Beat a while, then add the rest of syrup. Add 2 tsp. vanilla and nuts and raisins may be added. Pour in buttered tins after it gets a little cooler or drop on wax paper.

—Mrs. Edward Stoos

POPCORN BALLS

2 c. sugar
½ c. water
½ c. syrup
5 c. popcorn
⅓ tsp. salt

Vanilla

Vinegar (if you wish it tart)

Cook until hard ball. Add vanilla and pour over popcorn. You may add coloring.—Mrs. Blair D. Myers

DIVINITY FUDGE

3½ c. sugar
¾ c. white syrup
⅞ c. water

Boil until it cracks in cool water. 3 egg whites beat till stiff with a little sugar. Gradually add boiled syrup. Beat constantly. Add 1 tsp. vanilla and ½ c. nuts. Beat until ready to turn in pan or drop by spoon on wax paper.

—Katherine Beckman

POPCORN BALLS

1 c. sugar
¼ c. vinegar
1 c. light corn syrup
1 tsp. salt

Butter size of walnut

Boil until forms soft ball when dropped in some cold water. Pour over 5 qts. popped corn, form into balls using butter generously on hands

—Mrs. Ben Brassler

NEVER FAIL FUDGE

Combine 4 c. sugar, ¼ lb. butter and a tall can evaporated milk. Boil together until it forms a soft ball in cold water. Pour hot syrup ⅓ at a time over following:

2 6-oz. pkgs. chocolate chips
2 bars German sweet chocolate
1 jar (one pint) marshmallow creme
2 tsp. vanilla
1 c. chopped nuts

Pour in pan about 10 x 15 inches in size. This is a giant batch. Store covered in refrigerator.

—Ruth Caley

POPCORN BALLS

1½ c. white sugar
½ c. water
¾ c. light syrup
¼ tsp. salt

Put in pan and boil until a hard ball will form in water. Add 3 T. butter. If desired, add food coloring. Pour the mixture over the popped corn and make into balls.

—Mrs. Norma McCann

FUDGE

4 c. sugar
¼ lb. butter
1 c. evaporated milk

Boil gently stirring almost constantly to a soft stage boil 4 to 5 min. Mixture curdles at first. Remove from fire and add 2 small pkgs. or 1 large pkg. chocolate chips, 1 pt. jar marshmallow creme or 1 lb. finely cut marshmallows, 1 tsp. vanilla. Stir until all dissolved. Pour into large greased pan. Add nuts if desired. Thin cream may be used instead of the milk. May make only half batch at a time.

—William Gordon

—Hilda Corzilius

NEVER-FAIL DIVINITY

2 egg whites and pinch of salt beaten stiff

Combine in sauce pan:

3 c. sugar
½ c. water
¾ c. white syrup

Stir till dissolved and cover pan. Cook syrup till testing shows thin thread. Add ⅓ of syrup to beaten egg whites (beat while adding). Continue cooking syrup till testing shows definite fly away hair. Add ½ of remaining syrup to above, beating as before. Cook remaining syrup till hard ball stage and add to egg white mixture. Beat till shine starts to leave. Add vanilla and nuts if desired. Spoon out or turn out in pan. —Mrs. Arnold Faber

PEANUT BRITTLE

- 1 c. sugar
- 4 T. water
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{2}$ c. raw peanuts
- 4 T. white corn syrup
- 2 T. butter
- $\frac{1}{8}$ tsp soda

Cook sugar, syrup, and water to 300° or until it becomes a light brown. Remove from fire and add the butter, nuts, salt and soda. Stir slightly to mix. Pour into buttered pan. Break when cold.

—Mrs. Lester Peck

DIVINITY

- 4 c. sugar
 - 1 c. water
 - 1 c. white syrup
- Boil until it spins treading and forms hard ball in cold water. Don't stir during cooking time. Remove from fire, pour slowly over 3 egg whites, beaten stiff, pinch of salt and $1\frac{1}{2}$ tsp. vanilla. Beat until stiff, then add 1 c. nut meats.

—Mrs. James Clark

PEANUT BRITTLE

- 2 c. sugar
 - $\frac{1}{2}$ c. water
 - 1 c. white corn syrup
- Mix above well and cook over medium heat to 250° on candy thermometer. Add 2 c. raw peanuts (or whole package) and $\frac{1}{2}$ tsp. salt and cook to 290°. Remove from fire and add:
- 2 T. butter
 - 1 tsp. vanilla
 - 2 tsp. soda

Stir very, very gently. Pour into buttered cookie sheet (a buttered marble slab is better). If a thin hard candy is desired, gently rub the buttered bottom of a large spoon bowl over the candy thus breaking down the air bubbles.

—Mrs. J. Albert Fritz

DIVINITY FUDGE

- 3 c. granulated sugar
- $\frac{1}{2}$ c. water
- $\frac{1}{4}$ tsp. salt
- 1 c. Karo (red label) syrup
- 2 egg whites
- 1 tsp. vanilla
- $\frac{3}{4}$ c. chopped, mixed nuts or mixed dates, figs and raisins.

Combine Karo, water, salt and sugar. Boil until a little tried in cold water is brittle, 300° F. Beat egg whites stiff and gradually beat in the boiling syrup. Whip until it begins to stiffen, add vanilla and fruit or nuts. Beat more and pour into a pan slightly oiled with Mazola. When cold cut in squares.

—Mrs. Agnes Joines

DIVINITY

- 3 c. white sugar
- 1 c. water
- 1 c. chopped nut meats
- 1 c. white syrup
- 3 egg whites well beaten
- 1 tsp. vanilla

Boil sugar, syrup and water until it forms a hard ball in water. Pour mixture over beaten egg whites. Beat until stiff. Add nuts and flavoring. Drop from spoon onto waxed paper.

—Mrs. Blair D. Myers

PEANUT BRITTLE

- 3 c. sugar
 - $1\frac{1}{2}$ c. syrup
 - $\frac{3}{4}$ c. water
 - 3 tsp. (rounding) soda
 - $1\frac{1}{2}$ T. butter (heaping)
 - 3 c. raw Spanish peanuts
- Cook sugar, syrup and water until it reaches the crackling stage. Add peanuts and cook until light tan. Add butter, let melt then stir in the soda. Take off stove and stir for several minutes until soda has dissolved. Pour into buttered pan and cool. When cool break up into pieces.

—Mrs. Herb Carlson

CARAMELED POPCORN

4 qts. of popped corn
Cook:
2 c. brown sugar
 $\frac{1}{2}$ c. water
 $\frac{1}{4}$ tsp. salt
3 T. butter
Boil until temperature reaches 260° or to a hard ball stage in cold water. Remove from fire and add $\frac{1}{4}$ tsp. soda. Then add corn to syrup while hot, mix real good, then spread out on floured board.

—Mrs. Ray Brewer

CRACKER JACKS

1 c. brown sugar
5 T. hot water
2 T. butter
1 tsp. vinegar
Stir ingredients. Then cook without stirring until golden brown. Stir in 2 qts. popped pop corn. Turn onto buttered platter. Use deep kettle for cooking.

—Mrs. Thomas Chytka

POP CORN BALLS

1 c. corn syrup
1 tsp. cream of tartar
 $\frac{1}{2}$ c. sugar
2 T. butter
 $\frac{1}{2}$ tsp. soda to be added after soft ball stage.

Cook until it threads or forms a soft ball in water. Then stir in the $\frac{1}{2}$ tsp. soda and pour over pop corn.

—Mrs. James Clark

POP CORN BALLS

$\frac{3}{4}$ c. white sugar
 $\frac{3}{4}$ c. brown sugar
 $\frac{1}{2}$ c. white syrup
 $\frac{1}{2}$ c. water
1 tsp. vinegar
 $\frac{1}{4}$ c. butter
Boil ingredients together until they form a soft ball in water. Remove from fire and add $\frac{1}{4}$ tsp. soda and beat $\frac{1}{2}$ minute. Pour over pop corn and shape in balls.

—Mrs. Julian Schissel

DIVINITY CANDY

2 c. sugar
 $\frac{1}{4}$ c. light corn syrup
 $\frac{1}{2}$ c. water
 $\frac{1}{2}$ c. minus 1 T. boiling water
1 tsp. vanilla
 $\frac{3}{8}$ c. chopped nuts
1 pkg. fluffy white frosting mix
Combine sugar, syrup and water and cook to a very hard ball stage (270°). Prepare frosting mix with boiling water. Pour hot syrup very slowly over frosting, beating at high speed. Continue beating until candy begins to lose its gloss and holds its shape when dropped from a spoon. Fold in vanilla and nuts. Drop by teaspoons on waxed paper. Makes 5 dozen pieces. Lemon or cherry frosting mix may also be used for a different flavor.

—Mrs. Darrel Blankenbaker

PEANUT BRITTLE

2 c. sugar
2 c. raw peanuts
2 tsp. sifted soda
1 tsp. vanilla
1 c. white corn syrup
 $\frac{1}{2}$ c. water
 $\frac{1}{2}$ tsp. salt
2 T. butter
Cook sugar, water, salt and syrup to hard ball stage. Add peanuts and cook to hard crack stage. Keep stirring. Add butter and then remove from stove and add vanilla and sifted soda. Do not add the soda in one spot but sift it over the entire surface. Stir fast and pour at once into well oiled cookie sheet and pour so as not to have to spread with a spoon as this breaks the bubbles. Cool and break into pieces. Ribbon coconut may be added if desired, after it is cooked to hard crack stage and before the soda is added. Cook in a heavy saucepan or skillet.

—Mrs. Harold Johnston

—Mrs. Louis Hausmann

CARAMEL APPLES

- 1½ c. thin cream
- 1 c. dark syrup
- 1 c. white syrup
- 1 tsp. vanilla

Cook the syrups and 1 c. of the cream to soft ball stage in cold water. Stir vigorously until it curdles, then add the remaining ½ c. cream. Cook to firm ball stage in cold water. Stir throughout cooking. Dip apples and place on buttered tins.

—Mrs. Louise Bush

POP CORN BALLS

- 1 c. sugar
- ⅓ c. water
- ½ tsp. salt
- ⅓ c. corn syrup
- ¼ c. butter
- ½ tsp. vanilla
- 3 qts. popped corn

Combine sugar, corn syrup, water, butter and salt. Cook stirring constantly until sugar is dissolved. Continue cooking without stirring until it forms brittle ball when dropped in water. Add vanilla.

—Mrs. Jack Lienbaugh

PEANUT BRITTLE

- 2 c. sugar
- 2 c. raw peanuts
- 2 tsp. baking soda
- 1 c. white syrup
- 2 T. butter
- 1 tsp. vanilla

Bring ½ c. of water to a boil. Then add 2 c. of sugar and 1 c. of white syrup. Stir until dissolved and boil until it spins a thread. Add 2 c. raw peanuts and cook slowly over a low fire until it turns a golden brown. Remove and add butter, baking soda and vanilla. Spread on cookie sheet that has been well buttered. Place in cold place.

—Mrs. Jack Sandvig

PEANUT BRITTLE

- 1 c. white sugar
- 1 tsp. vinegar
- 1 T. butter
- 1 tsp. soda
- ½ c. dark syrup
- ¼ tsp. salt
- 1 tsp. vanilla
- 3 qts. popped corn

Mix sugar, syrup, vinegar, salt and butter in 2 qt. saucepan. Cook over medium heat, stirring constantly until mixture boils. Boil gently until it reaches hard crack stage (290°). Add vanilla and soda and stir well. Pour foamy mixture over corn and stir to mix well.

—Mrs. Harold Larson

HARD CARAMELS

- 1 c. whipping cream
- 1 c. light Karo syrup
- 1½ c. white sugar

Bring to boil, then add 2 sqs. chocolate and 1 T. butter. Cook till a hard ball forms in cold water. Pour in a large buttered pan. Candy should be real thin in pan so you can crack it easily. When candy is hard, crack it.

—Mrs. Ronnie Henke

PEANUT CLUSTER CANDY

- Mix well in a heavy 1½ qt. saucepan:
- 1 pkg. chocolate pudding (not instant)
- 1 c. sugar
- ½ c. evaporated milk

Cook and stir to a full, rolling boil. Lower heat. Stir and boil 3 min. Remove from heat and add 1 c. butter. Let cool 10 min. Stir until mixture is very, very thick. Stir in 1 c. salted peanuts or 1½ c. miniature marshmallows. With 2 tsps. drop candy on wax paper. If it becomes too stiff, stir in a few drops of milk.

—Mrs. H. F. Timmins

PEANUT CLUSTERS

1 c. chocolate chips, melted
Add 2 beaten eggs
1½ c. salted peanuts
½ of large pkg. of miniature marshmallows
1 tsp. vanilla
1½ c. powdered sugar
Mix all together. Put on wax paper; let stand for 2 to 3 hours. Makes about 3½ dozen clusters.

—Mrs. Fred Metty

CARAMEL CORN

2 c. white sugar
½ c. butter
½ c. water
½ tsp. cream of tartar
Stir well. Cook on medium heat until syrup turns light brown in center. Do not stir. Remove from heat. Add ½ tsp. soda. Beat quickly. Pour over popped corn.

—Mrs. Dick Rupp

NUT CLUSTERS

¾ c. Carnation milk (small can)
1½ c. white sugar
Boil for 5 min. and stir.
Add 1½ c. cut up marshmallows (16), 1½ c. chocolate chips, and 1 tsp. vanilla. Stir till melted. Add one 39c bag salted peanuts. Drop by tsp.

—Adda Schmillen

PECAN CLUSTERS

½ c. sugar
1 T. corn syrup
1 c. pecan halves
½ c. evaporated milk
1 c. chocolate chips
Put sugar, milk and syrup in 2 qt. saucepan and stir over medium heat until mixture boils and is very bubbly all over top. Boil and stir over medium heat 2 min. more. Remove from heat and stir in chocolate chips until completely melted. Stir in pecans. Drop with 2 tsp. on wax paper and chill until set. Makes about 2 doz. clusters.

—Mrs. James Schallau

BUTTERSCOTCH FUDGE

1 pkg. regular butterscotch pie mix
1 c. sugar
½ c. evaporated milk
1 T. butter
1½ c. peanuts
Mix all together except peanuts. Boil to soft ball stage. Beat until thick. Add nuts. Pour in buttered tin. Cool.

—Mrs. Ben Brassler

TOFFEE CANDY

1 c. white sugar
¼ c. water
1 c. butter
Cook in heavy iron skillet over medium heat stirring all the time until mixture turns brown. Add salt, vanilla and pecan nutmeats. Pour in buttered pan and while hot put 1 c. chocolate chips over top and spread when melted.

—Mrs. George Wharton Jr.

BUTTER NUT CRUNCH

1 c. sugar
½ tsp. salt
¼ c. water
1 c. chopped walnuts
1 pkg. chocolate chips (6 oz.)
½ c. butter or margarine
(Sugar can be half white and half brown)

Combine first 4 ingredients (sugar, salt, water and butter) and cook to light crack stage, 285°. Add ½ c. nuts and pour onto well-greased cookie sheet. Cool. Melt chocolate and pour over mixture. Sprinkle with ½ c. nuts. Cool. Break into pieces.

—Mrs. Thomas Hartung

BUTTERSCOTCH CANDY

1 c. butter (not margarine)
2 c. brown sugar
1 c. white syrup
Cook without stirring to the soft ball stage. Pour into buttered pan; cut into squares and wrap in foil when cool.

—Mrs. Bert Nilsson

MINTS

(To be used with rubber molds)

$\frac{1}{4}$ of an 8 oz. pkg. of Philadelphia cream cheese

$\frac{1}{4}$ tsp. flavoring or more if desired

$1\frac{1}{2}$ c. powdered sugar

Any color desired

Mash cheese and add flavor and color. Then mix in sugar, finally kneading with the hands until about like pie dough. Roll in balls about the size of marbles, then place one side in a small amount of sugar, then press sugar side down in your mold. Unmold at once on waxed paper. Makes 23 roses and 23 leaves.

For chocolate use 3 tsp. cocoa and $\frac{1}{2}$ tsp. vanilla.

—Mrs. Jack Sandvig

MINTS

Beat 2 egg whites stiff.

Sift 4 c. powdered sugar and mix.

Add 1 T. cold water.

If not stiff enough, add more sugar. Divide into separate portions. Add color and flavoring desired. Form into small balls and flatten with a fork. Leave set to harden. (Sprinkle powdered sugar on surface to place balls to prevent sticking.)

—Mrs. Agnes Joines

DIVINITY

2 c. white sugar

Pinch of salt

1 pt. marshmallow creme

$\frac{1}{2}$ c. water

1 tsp. vanilla

$\frac{1}{2}$ c. nutmeats

Boil sugar, water and salt to 248°. Put marshmallow creme in a large bowl. Pour the syrup over it and stir until it holds peaks. Add vanilla and nuts. Drop by spoonfuls on waxed paper or pour in a buttered pan and cut into squares. (I use the electric beater and it works real well). —Eleanor Kohn

—Mrs. Louis Hausmann

RAINBOW DIVINITY

3 c. sugar

$\frac{3}{4}$ c. hot water

2 egg whites

$\frac{3}{4}$ c. light corn syrup

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ - 3 oz. pkg. (3T.) cherry or lime flavored gelatine

$\frac{3}{4}$ c. flaked coconut tinted pink or green

1 tsp. vanilla

1 c. chopped nuts, if desired

Butter sides of heavy 2 qt. sauce pan. In it combine sugar, corn syrup, water and salt. Cook and stir until sugar is dissolved and mixture reaches boiling point. Cook to hard ball stage 250° without stirring. Remove from heat. Meanwhile beat egg whites to soft peaks, gradually add gelatine and beat to stiff peaks. Add vanilla and pour hot syrup slowly over egg white mixture beating constantly in mixer at high speed until soft peaks are formed and it loses its gloss. Stir in nuts. Drop by tsp. on waxed paper. If lime gelatine is used add a few drops of green food coloring. To tint coconut, put in jar with a few drops of coloring and shake.

—Ruth Caley

CHOCOLATE-ORANGE FUDGE

3 c. sugar (divided)

$\frac{1}{2}$ c. butter

1 c. walnuts

1 tall can evaporated milk (1 $\frac{1}{2}$ c.)

Peel of 1 large orange, chopped fine In large saucepan put 1 c. sugar, stir until it begins to melt. Continue to stir until golden brown. Stir in warm evaporated milk, very little at a time, add remaining 2 c. sugar and butter. Stir constantly until it forms soft ball. Add peels and nuts. Beat until ready to pour into pan to set.

—Mrs. Jack Sandvig

NEVER-FAIL WHITE FUDGE

1 (14-oz.) can evaporated milk
½ c. dark corn syrup
¼ lb. butter
5 c. sugar
1 c. whole pecans
1 tsp. vanilla
Blend milk, syrup and butter over low heat until butter is melted. Add sugar, a cup at a time, stirring constantly. Cook over medium heat, stirring constantly, until candy thermometer reads 232°. Cool to 95°; beat with electric mixer at high speed until creamy, light in color and starts to lose its shiny look. Add pecans and vanilla; pour into 11x7 inch buttered pan. When cool, cut in squares. (Candy improves in flavor if stored in tight container in cool place several days.)
For chocolate fudge: Eliminate vanilla; add 5 squares unsweetened chocolate to butter mixture.

—Mrs. Herb Carlson

STRAWBERRY DIVINITY

3 c. white sugar
¾ c. water
¾ c. white syrup
Boil together to hard ball stage. Beat 2 egg whites and add strawberry Jello. Add above ingredients gradually to eggs and strawberries. Then add 1 tsp. vanilla and nuts (optional). Beat until stiff, drop by tsp. on wax paper.

—Mrs. Gerald Madsen

HEAVENLY HASH

(White Fudge)

3 c. white sugar
½ c. sweet cream
1 c. white Karo syrup
Butter size of an egg
Mix all together and boil until it forms a soft ball. Add 1 tsp. vanilla and 1 c. nuts. Beat until creamy.

—Mrs. Oral Hill

FUDGE

2 c. sugar
1 c. cream
2 T. cocoa
Dash of salt
Cook to soft ball stage. Add 2 T. butter, 1 tsp. vanilla, and nuts. Pour in buttered pan, 7 x 7 inches.

—Mrs. Gerald Madsen

PINEAPPLE FUDGE

1 c. evaporated milk
2 T. butter
2 T. lemon juice
3 c. sugar
1 c. crushed, drained pineapple
Combine milk, sugar and butter in saucepan. Bring to boiling point. Add pineapple and cook to soft ball stage stirring constantly. Cool to lukewarm (110°) and add lemon juice. Beat till fudge starts to lose its gloss. Pour into buttered 8 x 8 pan.

—Mrs. Earl Flanigan

DES MOINES FUDGE

(or Never Fail Fudge)

3 c. sugar
1 c. milk
3 sqs. unsweetened chocolate
2 tsp. vanilla
1 envelope unflavored gelatin
½ c. white corn syrup
1 c. butter or margarine
1 c. nuts
Use some of the butter to grease sides of a very heavy kettle. Mix sugar and gelatin in kettle, add milk, syrup, chocolate and butter. Cook over medium heat, stirring frequently until it reaches 238° on candy thermometer. (Soft ball stage) Pour into a large bowl, cool for 15 min. Add vanilla, beat until thick. Add nuts, pour into buttered 9 x 9 pan. Cool 24 hours before cutting. Keeps 4-6 weeks in refrigerator.

—Mrs. James Bopp,
Mrs. Marvin McMurrin, Mrs. Richard Kohns

TWO FLAVOR FUDGE

- 2 c. firmly packed brown sugar
- 1 c. granulated sugar
- 1 c. evaporated milk
- ½ c. butter or margarine

Combine in saucepan. Bring to full boil over moderate heat, stirring frequently. Boil for 15 minutes over moderate heat, stirring occasionally. Remove from heat. Add 1 jar marshmallow cream (5 oz. to 10 oz. jar), one 6 oz. package each Nestles butterscotch and semi-sweet chocolate morsels; stir till morsels are melted and mixture is smooth. Blend in 1 c. chopped walnuts and 1 tsp. vanilla. Pour into greased 9 in. square pan. Chill until firm. Yield about 2½ lbs.

—Mrs. Dan Sheehan, Lucille Heinen, Helen Berg

TRIPLE DECKER FUDGE

- 2 6-oz. pkgs. butterscotch chips
- 1 c. chopped walnuts
- 2 6-oz. pkgs. chocolate chips
- 1 T. butter
- 2 c. miniature marshmallows
- 1 T. butter

Melt butterscotch chips and butter over hot (not boiling) water and stir in walnuts. Spread on buttered 9 inch square pan. Cover with even layer of marshmallows, gently pressing into surface. Melt chocolate chips and 1 T. butter over hot water and spread evenly over marshmallow layer, cool until firm and cut into squares. Makes 2 lbs.

—Katherine Beckman

FUDGE

- 4½ c. sugar
 - Dash of salt
 - 1 can Pet milk
 - ¼ tsp. cream of tartar
- Boil 5 min. and stir constantly. Add 2 6-oz. pkgs. chocolate chips and ¼ c. butter. Stir in nuts, if desired, and pour in buttered 9 x 13 pan.

—Mrs. Jack Leinbaugh

MILLIE'S FUDGE

Melt 1 stick of margarine. Add:

- 4 c. sugar
- 1 c. Carnation milk
- 4 T. cocoa
- 4 T. Karo syrup
- 2 T. cornstarch
- ½ tsp. salt

Stir real well—but don't stir while cooking. Cook until soft ball stage. Take off heat and let stand 1 hour, without touching it. Then beat to consistency and drop on waxed paper.

—Mildred Wankum

FRENCH CHOCOLATES

- 1 15-oz. can sweetened condensed milk
- 3 1-oz. sqs. unsweetened chocolate
- Dash of salt
- 1 tsp. vanilla
- 1 c. finely chopped nuts

Combine condensed milk, chocolate, and salt in heavy saucepan. Cook over medium heat till mixture is quite thick and chocolate is melted, about 10 mins., stirring constantly. Remove from heat and stir in the vanilla. Pour into buttered 9x9 pan. Chill several hours. Drop by teaspoon onto chopped nuts. Store in refrigerator. Makes 2½ doz.

—Mrs. Les Peck

CHOCOLATE FUDGE

- 4½ c. sugar
 - ¼ lb. margarine
 - 1 big can Carnation milk (14½ oz.)
- Mix above together in large heavy pan. Bring to full rolling boil. Boil for 5 minutes. Remove from heat and add following:
- 24 large marshmallows
 - 1 9-oz. plain Hershey bar
 - 12 oz. pkg. Hershey's chocolate chips
 - 1 tsp. vanilla
 - 1 c. nuts (if desired)

Blend well and pour in big greased pan. Makes large batch.

—Mrs. Joe Eisenmenger

CHOCO-PEANUT FUDGE

1 pkg. (12 oz.) chocolate pieces
½ c. smooth peanut butter
3 c. powdered sugar
½ c. milk

Melt chocolate pieces in double boiler. Remove from heat. Blend in peanut butter. Beat in powdered sugar and milk till smooth. Spread in 8x8x2 pan. Chill ½ hour. Cut into squares and cover and store at room temperature.

—Mrs. John Glasgow

PEANUT BUTTER FUDGE

2 c. sugar
¼ c. margarine
½ c. peanut butter
½ c. sweet milk

Boil an even 5 minutes, stirring constantly. Beat a little. Pour into buttered pan.

—Agnes Day

BUTTERMILK FUDGE

2 c. sugar
2 T. corn syrup (white)
1 tsp. soda
1 c. buttermilk
¼ tsp. salt
1 stick butter (¼ lb.)

Mix above and boil gently in large pan (soda makes mixture boil up so large pan is necessary). Cook until mixture turns light brown—about 235° on candy thermometer. Add nut meats and 1 tsp. vanilla. Cool, then stir until creamy and pour into buttered pan.

—Mrs. J. Albert Fritz

TEXAS BON BONS

Mix 2 1-lb. pkgs. powdered sugar, 1 (15 oz.) Borden's condensed milk, and 1 stick margarine. Add 1 c. ground pecans or coconut. Roll into balls the size of walnuts. Let stand 2 hours. Dip into 4 sq. melted unsweetened chocolate and ¼ bar parawax.

—Mrs. Ronald Henke

MARTHA WASHINGTON CANDY

1 c. soft butter or oleo
1 T. vanilla
2½ pkgs. sifted powdered sugar
1 can sweetened condensed milk
3 c. chopped pecans
Mix together above ingredients and shape into small balls. Chill 3 to 4 hrs. in ice box or 1 to 2 hrs. in freezer. Then melt 2 pkgs. semi-sweet chocolate bits, ¼ lb. paraffin (wax) in double boiler. Dip candy in chocolate mixture until covered. Place on wax paper.

—Dale Sudtelgte

ANGEL FLAKE CANDY

2 cans Angel Flake coconut or 1 7-oz. pkg.
2 lbs. powdered sugar (sometimes a little less)
¼ lb. melted butter
1 can Eagle Brand milk
1 c. chopped nuts

Mix all ingredients together and roll into balls. Roll in powdered sugar and roll again. Let balls stand 1 hr. where cool. Melt 1 stick paraffin and 2 small pkgs. chocolate chips in double boiler. When thoroughly melted, stick balls with a tooth pick and dip into mixture and place onto wax paper to cool.

—Mrs. Gereld Korleski

PEANUT BUTTER CREAMS

1 c. powdered sugar
1 c. peanut butter
1 c. chopped dates
1 c. chopped nutmeats
Combine and shape into small balls. Mixture will be soft so work with hands to mix well. Chill until firm. Dip in coating of 1 pkg. (6 oz.) chocolate chips, 1 sq. bitter chocolate, and ½ square paraffin. Keep warm while dipping.

—Mrs. Leo Cosgrove

DIVINITY CANDY

Boil together without stirring:

- 3 c. sugar
- ½ c. water
- ¾ c. white syrup
- ½ tsp. vinegar

Boil to firm ball stage, but not cracking hard, cool slightly, and pour over 2 beaten egg whites, beating with either electric or rotary beater while pouring. Add vanilla and nuts, beat until you can drop it by spoonful onto a buttered sheet. This makes about 50 drops.

—Mary Jo Eischen

FUDGE

- ¾ c. evaporated milk
- 1 ⅔ c. sugar
- ½ tsp salt
- 1 tsp. vanilla
- ½ c. nuts
- 1 ½ c. chocolate chips
- 1 ½ c. marshmallows (cut up)

Bring milk and sugar to boil and boil 5 min. Add chocolate chips and marshmallows and flavoring and beat until smooth. Add nuts and pour into buttered 8x8" pan.

—Mrs. Don La Fluer

DIVINITY

- 3 c. sugar
- ¾ c. white syrup
- ½ c. water
- 2 egg whites
- 1 tsp. vanilla
- ¾ c. nuts

Put sugar, syrup and water in a saucepan over low heat. Stir until dissolved. Then cover and cook slowly until crystals are dissolved. Remove cover and boil to 248°. Set off stove while you beat egg whites. Pour hot syrup over the stiffly beaten egg whites, beating constantly. Continue beating until mixture holds its shape. Add vanilla and nuts. Drop on waxed paper.

—Mrs. Don Murphy

FUDGE

- 2 c. sugar
- ¼ c. syrup
- 3 T. cocoa, level
- ½ c. sweet cream
- ¼ c. butter

Mix thoroughly, boil slowly till soft ball forms, when small amount is dropped in cold water, let cool. Add 1 tsp. vanilla. Beat smooth. Pour into buttered pan. Cut in squares.

—Mrs. Emmet Timmins

TURKISH DELIGHT

- 1 oz. gelatin, 4 T.
- ½ c. cold water
- 1 lb. sugar
- ½ c. hot water
- Juice of 1 medium orange
- Juice of 1 medium lemon
- Grated rind of 1 orange
- 1 T. rum flavoring
- ½ c. nut meats

Soak gelatin in cold water; bring sugar and hot water to boiling point. Then add soaked gelatin. Simmer 20 minutes; add other ingredients. Then pour to 1 inch thickness in a pan that has been dipped in cold water. Let stand until cold. Remove to a board, dredged with confectioner's sugar. Cut in cubes and roll in sugar.

—Mrs. Mary Hyndman

CHOCOLATES

- 3 c. sugar
- ⅞ c. milk
- 1 tsp. salt
- 1 T. Karo

Blend and cook without further stirring until firm ball. Pour on platter, and cool quickly to lukewarm. Add flavoring and beat until firm. Roll into balls. When set, dip in Dot chocolate that has been melted over hot water.

—Mrs. Charles Berry

CHOCOLATE DROP CANDY

2 lbs. powdered sugar
6 T. cream or canned milk
1 c. nuts (chopped)
½ lb. oleo or butter
1 c. angel flake coconut
¼ tsp. peppermint flavoring
Roll in balls size of marble and chill overnight. Melt in double boiler 1 6-oz. and 1 3-oz. pkg. chocolate chips and ¾ bar chipped paraffin. When melted, dip fondant in chocolate with tooth pick and drop on waxed paper.

—Adda Schmillen

SOUR CREAM FUDGE

2 c. sugar
4 T. corn syrup
1 c. sour cream
¼ tsp. salt
2 sq. Bakers bitter chocolate
1 tsp. vanilla
½ to 1 c. nut meats
Boil sugar, syrup, cream and chocolate until it forms soft ball stage, when dropped in cold water. Cool, then add vanilla and beat until creamy. Last add nuts and pour in greased pan and cut in squares.

—Mrs. Frank Unkrur

ANISE CANDY

½ c. water
2 c. white syrup
1 c. white sugar
1 tsp. anise flavoring
red or green coloring
Mix water, syrup and sugar; boil 5 minutes with lid on. Remove lid and boil until cracks in cold water. Add anise and coloring.

—Mrs. Elizabeth Begler

CHOCOLATE TOFFEE

1 c. brown sugar
1 c. granulated sugar
½ c. syrup
½ c. water
½ tsp. salt
½ c. butter
6 oz. semi-sweet chocolate, melted
Combine sugars, syrup, water, and salt in heavy saucepan, blend. Place over medium heat and stir until sugar is dissolved and mixture is boiling gently. Cook to firm ball stage, stirring as necessary to prevent burning. Pour into lightly oiled 9x9 pan. Cool, until hard and brittle. Remove from pan. Spread top with melted chocolate. Sprinkle with nuts and break into pieces.

—Mrs. Jack Leinbaugh

DIAL HEAVEN

DUZ you DREFT along with the TIDE?
Well sister, if you want JOY, the
TREND is to BREEZE along to Church
on weekdays. Too many WOODBURY
their heads in a pillow or try to make
a lawn SPARKLE. And the way the
world LUX today you all should
WHISK yourself out of bed, dress up
SPIC and SPAN and DASH into God's
house like a COMET to PRAISE. Cleanse
your soul and the DOVE of peace will
bring more CHEER and ZEST into your
life. This is not a silly BAB-O, for
it will add to your LIFEBOUY. Just
DIAL heaven in prayer, send an SOS
and connect with the IVORY palaces.

Pies and Pastries

I made a pie and it was good;
it came out just as good pies should.
I made some coffee fragrant, strong,
But sadly, no one came along.

I made a pie and it was punk;
it swelled—and then it went kerplunk,
I made some coffee, "Twas weak and thin—"
And all that day my friends dropped in.

COCOANUT ANGEL PIE

16 graham crackers (crushed)
½ c. melted butter
4 egg whites
¼ tsp. salt
1 tsp. vinegar
1½ c. heavy cream
1 c. sugar
1 c. shredded cocoanut
2 T. sugar
1 tsp. vanilla

1 c. sliced peaches (drained)
Combine graham cracker crumbs and melted butter. Pat firmly into 9" pie pan. Beat egg whites until frothy, add salt and vinegar, beat until stiff. Gradually add the 1 cup sugar, 2 T. at a time, beating well after each addition. Spread in crumb lined pie pan. Bake in slow oven (275°) for 1¼ hours. Cool. Toast ½ cup cocoanut. Whip the cream and fold in remaining ½ cup cocoanut, 2 T. sugar and vanilla. Arrange peach slices on cool meringue. Spread with whipped cream mixture. Sprinkle with toasted cocoanut. Chill. —Mamie Soppeland

HONEY LEMON RHUBARB PIE

4 c. rhubarb, cut in ½" pieces
1¼ c. sugar
6 T. flour
¼ tsp. salt
2 tsp. grated lemon rind
½ c. strained honey
4 to 5 drops red food color
Pastry for 2 crust 9" pie
2 T. butter

Combine rhubarb, sugar, flour, salt and rind, mix well. Blend in honey and coloring. Let stand while making pastry. Line pie pan with pastry. Fill with rhubarb mixture and dot with butter. Adjust top crust and seal edge. (For sparkling top, brush with milk and sprinkle with sugar). Bake in hot oven 450° for 10 minutes. Reduce heat to 350 and bake 35 to 45 minutes more.

—Mrs. Richard Kohns

PEACH NUT PIE

10 large marshmallows
2 c. sliced fresh peaches
¼ c. maraschino cherries
⅓ c. powdered sugar
¼ c. chopped nuts
1 c. whipped cream
¼ c. orange juice
1 graham cracker crust. Chill crust in refrigerator.

Cut up marshmallows and let stand in orange juice. Put peaches in pie shell. Add maraschino cherries, powdered sugar, and nuts to the whipped cream, then fold in the orange juice-marshmallow mixture. Spoon over the peaches in pie shell and chill in refrigerator.

—Rosella Dunn

GRAHAM CRACKER PIE

1 c. rolled graham cracker crumbs
½ c. chopped dates
3 eggs
1 c. sugar
½ tsp. baking powder
¼ tsp. salt
½ tsp. vanilla

Beat egg yolks until light, add vanilla. Mix dry ingredients and add to the beaten yolks. Add stiffly beaten egg whites to this mixture. Put in greased pie tin. Bake 15 minutes in moderate oven. Serve with whipped cream.

—Mrs. Ben Brasser

PEACHES AND CREAM PIE

18 large marshmallows
¼ c. milk
6 or 8 sliced fresh peaches
1 c. whipping cream
One 9" baked pastry shell
Melt marshmallows in milk over hot water in double boiler. Cool marshmallow mixture, then add sliced peaches. Whip cream and fold in. Put in prepared shell and chill two or more hours.

—Mrs. Pierce Green

CREAM PIE

Combine $\frac{1}{3}$ c. sifted all purpose flour or $\frac{1}{4}$ c. cornstarch with $\frac{3}{4}$ c. sugar and $\frac{1}{4}$ tsp. salt. Blend in 2 c. scalded milk, cook until mixture thickens and boils about 2 minutes, stirring constantly. Remove from heat. Add 3 egg yolks, slightly beaten, which have been blended with a little of the hot mixture. Cook 1 minute, stirring constantly. Stir in 2 T. butter and $\frac{1}{2}$ tsp. vanilla. Cool. Turn into baked pie shell. Add coconut or bananas, if desired. Top with meringue made of the egg whites and 6 T. sugar. Beat until stiff. Spread over filling and brown in slow oven. Bake 350° for 12 to 15 minutes. Makes 9" pie.

—Mrs. Joseph Tallman

RHUBARB RASPBERRY PIE

1 c. frozen raspberries
 $1\frac{1}{3}$ c. sugar
3 T. tapioca
3 c. rhubarb, sliced
 $\frac{1}{2}$ tsp. lemon juice
 $\frac{1}{8}$ tsp. almond extract
1 T. butter

Pastry for 2 crust pie

Blend sugar, tapioca, flour and salt, add raspberries, let stand 15 min. Add rhubarb, let stand another 5 min., add lemon juice and extract. Put filling in deep pastry lined pie pan, dot with butter. Top with pastry. Bake 425° for 30 min., or until done. —Mrs. Francis Guertin

FRESH PEACH PIE

2 c. sliced fresh peaches
 $\frac{1}{4}$ c. water

Sugar crumble: Mix together 1 c. sugar, $\frac{1}{2}$ c. flour, $\frac{1}{4}$ tsp. nutmeg, 4 T. butter. Place about half of sugar crumble in bottom of 8 or 9" unbaked crust, then peaches and water, and top with remaining crumble. Bake at 425° until done.

—Mrs. Marvin McMurrin

RHUBARB PIE

3 c. rosy rhubarb, cut in $\frac{1}{4}$ " pieces
 $1\frac{1}{2}$ c. sugar
2 T. flour
 $\frac{1}{8}$ tsp. salt
1 egg, well beaten
 $\frac{1}{2}$ c. crushed pineapple
Mix rhubarb with sugar, which has been blended with flour and salt. Add beaten egg and mix. Place in pastry lined pan and spread with the pineapple. Cover with top crust and bake at 450° , 10 minutes, and reduce heat to 350° until pie is tender.

—Blanche Schmidt

FRENCH MINT PIE

Crust: Make a recipe of graham crackers. Chill thoroughly.

Filling: Cream with mixer, $\frac{1}{2}$ lb. butter, and 2 c. powdered sugar. Melt 4 sq. Bakers chocolate, cool this and add to the creamed mixture. Add 4 eggs, each individually, and beat well. Add 6 drops of oil of peppermint. Mix well and fill chilled crust. Chill at least 6 hours. Serve with whipped cream.

—Mrs. Pierce Green

STRAWBERRY CREAM PIE

20 graham crackers rolled
 $\frac{1}{2}$ stick margarine, softened
 $\frac{1}{2}$ c. sugar
Mix altogether and pat into a 9x13 cake pan
Cream with electric mixer:
12 oz. Philadelphia cream cheese
2 eggs

$\frac{3}{4}$ c. sugar

1 tsp. vanilla

Pour this over the graham cracker crust. Bake in 350° oven and cool. Drain 2 10-oz. pkgs. strawberries (frozen). Thicken the berry juice with cornstarch, adding enough sugar to taste. Spread over the baked graham cracker crust. Chill.

—Mrs. LeRoy Jenness

HEAVENLY PIE

- 3 egg whites
- 1 c. sugar
- $\frac{1}{4}$ tsp. baking powder
- 1 tsp. vanilla
- 16 soda crackers (finely crushed)
- $\frac{1}{4}$ c. chopped pecans
- 1 c. whipping cream
- 1 medium can fruit cocktail
- 2 tsps. sugar

Beat egg whites and sugar until stiff. Into this mixture, fold baking powder, vanilla, soda crackers, and chopped pecans. Place this mixture in a well buttered pie tin and push into shape of a crust. Bake at 350° for 30 minutes. (When finished, it will be cracked). Let cool.

Filling:

Whip the cream, adding the 2 tsp. sugar. Fold in the drained fruit cocktail and place in the baked shell. Refrigerate at least 1 hour before serving.

—Mrs. Thomas G. Donovan

LEMON DELIGHT PIE

- 1 pkg. Jello lemon pie filling
- $\frac{1}{2}$ c. sugar
- $2\frac{1}{4}$ c. water
- 1 egg
- 1 baked pie shell
- 1 envelope Dessert Topping Mix
- $\frac{1}{2}$ c. cold milk
- $\frac{1}{2}$ tsp. vanilla
- 2 T. sugar

Combine pie filling mix, $\frac{1}{2}$ c. sugar, and $\frac{1}{4}$ c. water in sauce pan. Blend in egg. Add remaining water. Bring to a full boil over medium heat, stirring constantly. Cool 5 minutes, stirring twice. Measure 1 c. filling, cover and cool completely. Pour remaining filling into shell. Prepare Dessert Topping with milk and vanilla as directed on package, adding 2 T. sugar. Blend $1\frac{1}{3}$ c. into cooled filling. Spoon over filling in pie shell. Chill thoroughly. Garnish pie with remaining topping.

—Mrs. Francis Guertin

FRESH PEACH PRALINE PIE

- 1 unbaked pie crust
- 4 c. sliced, peeled, fresh peaches
- $\frac{1}{2}$ c. white sugar
- 2 T. minute tapioca
- 1 tsp. lemon juice
- $\frac{1}{2}$ c. sifted flour
- $\frac{1}{2}$ c. brown sugar, firmly packed
- $\frac{1}{2}$ c. chopped pecans
- $\frac{1}{4}$ c. butter

Combine peaches, sugar, tapioca and lemon juice in a large bowl and let stand for 15 minutes. Make pie crust, and set aside. Combine flour, brown sugar and pecans in small bowl, cut in butter with fork until crumbly. Sprinkle $\frac{1}{3}$ of pecan mixture over bottom of pie shell and cover with peach mixture. Sprinkle remaining pecan mixture over peaches. Bake 450° for 10 minutes, reduce heat to 350° and bake 20 minutes longer, or until peaches are tender and topping is golden. May be served with whipped cream or ice cream.

—Mrs. William Sangwin

TOPPING FOR PUMPKIN PIE

Use your favorite pumpkin pie recipe. About 10 minutes before pie is finished baking, sprinkle this topping on: Blend together 1 T. butter, 1 T. grated orange rind, $\frac{3}{4}$ c. whole pecans and 2 T. brown sugar. Return pie to oven to glaze.

—Mrs. Romaine Ryan

GRASSHOPPER PIE

Crust: 14 Oreo cookies (crushed)
2 T. melted butter, mix and press into 8" pie pan.
Melt 24 large marshmallows in 2 cups milk in top of double boiler. Cool and add 1 c. whipped cream, and 4 T. green Creme de Menthe. Mix well. Put in crust and refrigerate.

—Mrs. J. Karl Kennedy

GOOSEBERRY DELIGHT PIE

2 c. sugar
6 T. flour
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{3}$ c. water
4 c. gooseberries, washed and stemmed
2 egg whites

Combine $1\frac{1}{4}$ c. sugar, flour, cinnamon, and nutmeg in medium size sauce pan, stir in water. Cook over medium heat stirring constantly until mixture thickens and boils 1 minute. Stir in gooseberries and heat to boiling. Simmer 5 minutes. Pour into prepared 9" pastry shell. (unbaked).

Bake at 425° until berries are tender, about 25 minutes. Reduce heat to 350° . Beat egg whites until foamy, beat in $\frac{1}{4}$ c. sugar, a T. at a time until meringue forms soft peaks. Spoon in circle around edge of pie. Return to oven until meringue is lightly browned.

—Mrs. Francis Guertin

SUPER CHEESE PIE

$1\frac{1}{2}$ c. rolled graham cracker crumbs
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ c. melted butter
 $1\frac{1}{2}$ 8-oz. pkg. cream cheese
2 eggs
 $\frac{1}{2}$ c. granulated sugar
 $\frac{1}{2}$ tsp. vanilla
1 c. commercial sour cream

In a well greased 9" pie pan mix crumbs, brown sugar, cinnamon, and melted butter until crumbly. With back of spoon press to bottom and side of pie pan. Refrigerate until ready to use. Heat oven to 350° .

In a small bowl, beat together cream cheese, eggs, sugar and vanilla until smooth and creamy. Turn this mixture into crumb crust. Bake

35 minutes, or until firm. Spread sour cream on top and allow pie to cool. Serve as is, or top with sliced peaches. Makes 10 servings.

—Mrs. Murray J. Arts

APRICOT DREAM PIE

3 c. vanilla wafers, rolled fine
Take out 1 cup. Mix remaining crumbs with $\frac{1}{4}$ c. melted butter. press in deep pie pan and refrigerate.

Filling:

$1\frac{1}{2}$ c. powdered sugar and 1 c. butter (beat till fluffy). Add 2 beaten egg yolks and 1 tsp. vanilla. Beat 2 egg whites and add to above filling. Spread on cooled pie shell. Drain No. 2 $\frac{1}{2}$ can apricots—mash and put over top of filling. Whip $\frac{1}{2}$ pt. cream and add $\frac{2}{3}$ c. chopped nutmeats. Spread over apricots and add remaining wafers over top. Chill overnight. (may use Dream Whip or Lucky Whip)

—Mrs. Geraldine Hanson

STRAWBERRY ANGEL PIE

3 eggs separated
 $\frac{1}{4}$ tsp. cream of tartar
 $\frac{3}{4}$ c. sugar
1 pkg. Lemon Pie Filling
1 c. sliced strawberries
 $\frac{1}{2}$ pt. whipped cream
Whole strawberries

Beat egg whites until frothy. Add cream of tartar and beat until stiff. Add sugar slowly, beating until thick and glossy. Line pie pan and sides with meringue, bringing it up to form a ruffly edge. Bake 275° for 1 hour. Cool. While cooling, prepare pie filling as directed on package using 3 egg yolks. While hot stir in sliced strawberries. Cool and spoon into pie shell. Chill. Top with whipped cream and whole berries.

—Mrs. Geraldine Hanson

RHUBARB RAISIN PIE

1¼ c. rhubarb cut fine, (pour hot water over) Let stand 10 min.

Drain and mix in:

1½ T. flour

1¼ c. sugar

1 egg beaten

½ c. cooked raisins

1 T. cold water

1 T. butter, dot over top of fruit.

Bake in double crust until done at 350°. —Mrs. Gerald Madsen

RHUBARB CREAM PIE

2 c. rhubarb, cut and placed in unbaked crust

Mix; 1 c. sugar

1 c. cream

2 egg yolks

Pinch salt

Pour over rhubarb in pie shell.

Bake 1 hour 350° oven. Egg whites may be used for meringue on pie.

—Mrs. Mary Bern

ANGEL PIE

4½ T. cornstarch

¾ c. sugar

1½ c. boiling water

⅞ tsp. salt

3 egg whites

3 T. sugar

1½ tsp. vanilla

1 9" baked pastry shell

½ c. whipped cream

1 sq. bitter chocolate

Mix cornstarch and sugar in top of double boiler. Add boiling water, stirring constantly. Cook until thick and clear, about 10 minutes. Add salt to egg whites and beat until stiff. Add 3 T. sugar and vanilla beating until egg whites are creamy. Pour hot cornstarch mixture slowly over the egg whites, beating continually. Cool slightly and fill pastry shell. Cover with whipped cream (sweetened) and sprinkle grated chocolate over top. Chill in refrigerator several hours before serving.

—Mrs. James Clark

CUSTARD PIE

4 eggs beaten until frothy, add ½ c. sugar and pinch of salt, 1 tsp. vanilla. Add 2¼ c. scalded milk. Beat mixture well. Let stand while rolling out the crust and fitting it into a pie pan. Sprinkle few grains of sugar over the unbaked crust before pouring in the custard. Sprinkle top with nutmeg. Bake 400° about 20 minutes. Reduce heat, 375° for another 10 minutes, or when a silver knife comes out clean, after inserting.

—Bertha Thoman

COCONUT CUSTARD PIE

1½ c. sugar

2 eggs

½ tsp. salt

½ c. soft butter

¼ c. flour

½ c. milk

1 tsp. vanilla

1½ c. coconut

Unbaked 9" pie shell

Beat sugar and eggs together until light. Blend together butter, flour and salt, beat into egg mixture. Add milk, vanilla and 1 c. coconut. Pour into pie shell. Top with ½ c. coconut. Bake 325° for 1 hour.

—Mrs. James Bopp

PUMPKIN CHIFFON PIE

1½ c. pumpkin

1 c. sugar

1 tsp. cinnamon

¼ tsp. ginger

¼ tsp. nutmeg

1 T. flour

¼ tsp. salt

3 eggs

Add dry ingredients to pumpkin, add 3 egg yolks and mix. Beat the 3 egg whites stiff, and add 1 tsp. baking powder, while beating the whites. Fold into the pumpkin mixture. Bake 325° for 1¼ hours.

—Mrs. Matt Beckman

PUMPKIN CHIFFON PIE

1¼ c. pumpkin
1 c. sugar
3 eggs
¼ tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. ginger
⅔ c. milk
¼ c. cold water
1 T. plain gelatin

Put ½ c. of the sugar, all the pumpkin, milk and seasoning in top of double boiler. Heat and add to slightly beaten egg yolks. Return to heat and cook till thick.

Pour cold water in small bowl and sprinkle gelatin on top, let dissolve, then add to hot pumpkin mixture. Mix thoroughly and let cool. When it begins to stiffen, beat egg whites until stiff and add remaining ½ c. sugar (a little at a time). Fold into the pumpkin mixture. Pour into baked pie shell. Chill and garnish with whipped cream.

—Mrs. Freeman Eischen

MILE-HIGH STRAWBERRY PIE

1 pkg. (10 oz.) frozen strawberries
1 c. sugar
2 egg whites
1 T. lemon juice
⅛ tsp. salt
½ c. whipping cream
1 tsp. vanilla
10" baked pie shell

Place defrosted strawberries (drained slightly) sugar, egg whites, lemon juice, and salt in large bowl of electric mixer. Beat at medium speed for 15 minutes or until mixture is stiff and holds its shape. Whip the cream, add vanilla and fold into strawberry mixture. Pile lightly into baked shell. Freeze several hours or overnight. Garnish with strawberries, if desired.

—Mrs. W. C. Brinegar, Mrs. James Montgomery, Mary Foy

ORANGE PIE

1 c. sugar
3½ T. cornstarch
1½ c. orange juice (frozen orange juice diluted)

Combine and boil 1 minute. Add 2 beaten egg yolks and 2 T. butter. Boil 1 minute. Put in baked pie shell or graham cracker crust. Make meringue of the egg whites, and put on top of pie. Brown. Or beaten egg whites may be folded in the filling for a chiffon pie.

—Mrs. Darrell Bunkers

LEMON PIE

Juice and grated rind of 1 lemon
1½ c. hot water
1½ c. sugar
3 egg yolks
⅓ c. cornstarch
1 T. butter
¼ tsp. salt

Bring water and grated rind to a boil. Blend cornstarch, sugar, and salt. Add to hot water gradually. Cook until smooth and thick. Beat egg yolks and lemon juice, add to mixture and cook 3 minutes longer. Remove from heat and add butter. Pour into baked shell and top with meringue.

—Mrs. Louise Bush

GLORIFIED RAISIN PIE

1½ c. raisins cooked until almost done
½ c. sugar
3 T. cornstarch
2 T. butter
2 egg yolks beaten
2 egg whites beaten stiff
Mix egg yolks, cornstarch, raisins, sugar and 1½ cups water which raisins were cooked in. Fold in beaten egg whites, and pour into unbaked 9" pie crust. Dot with butter. Bake 400° for 5 minutes, reduce heat to 325° and bake about 45 minutes.

—Mrs. Richard Tolzin

RASPBERRY PIE

Dissolve a 3 oz. pkg. Raspberry Jello, and $\frac{1}{4}$ c. sugar in $1\frac{1}{4}$ c. boiling water. Add 1 (10 oz.) pkg. red raspberries, and 1 T. lemon juice. Stir until raspberries are thawed. Chill until partially set. Blend 1 pkg. (3 oz.) cream cheese, $\frac{1}{3}$ c. powdered sugar, 1 tsp. vanilla and dash of salt. Fold in 1 c. whipped cream. Pour alternate layers in baked pie crust, starting with cream cheese mixture and ending with raspberry mixture.

—Mrs. Emmet Holten

CRIMSON PIE

1 nine inch pie shell (baked)
Mix: 3 oz. cream cheese, $\frac{1}{2}$ c. powdered sugar, dash vanilla. Beat $\frac{1}{2}$ pt. whipping cream and fold above mixture into it. Spread on baked pie shell. Spoon in 1 can ready mix pie cherries on top and chill.

—Mrs. Roger J. Emmele

SOUR CREAM PIE

3 egg yolks
 $\frac{3}{4}$ c. sugar
1 c. thick sour cream
 $1\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{8}$ tsp. salt
1 c. seedless raisins
1 baked pie shell
3 egg whites
3 T. confectioners sugar
Beat egg yolks, sugar, sour cream, cinnamon and salt together. Stir in raisins. Cook in double boiler until thick (about 20 minutes), stirring constantly. Pour into pie shell. Cool. Beat egg whites stiff but not dry. Add 3 T. confectioners sugar gradually and continue beating until meringue is stiff enough to stand in peaks. Spread on cool pie. Place under broiler, about 4 inches below heat and brown.

—Mrs. Dolores Mullin

PAPER BAG PIE

(apple)

1 unbaked pie shell
4 large baking apples, peeled and sliced
 $\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cinnamon
2 T. lemon juice
Mix altogether and put in pie shell.
Mix $\frac{1}{2}$ c. sugar and $\frac{1}{2}$ c. flour and cut in $\frac{1}{2}$ c. butter until crumbly. Spread on top of pie, covering well to outside of crust. Slide pie into heavy brown paper bag, fold end over and fasten. Place on a cookie sheet. Bake 425° for 1 hour. Cut bag and let cool on cookie sheet.

—Mrs. James Bopp

ROYAL CHOCOLATE CHIFFON PIE

1 baked pie shell
1 envelope unflavored gelatin
 $\frac{3}{4}$ c. white sugar
 $\frac{1}{8}$ tsp. salt
 $\frac{3}{4}$ c. milk
1 egg yolk
3 sq. unsweetened chocolate
1 c. undiluted evaporated milk
1 tsp. vanilla extract
1 c. heavy cream
1 sq. unsweetened chocolate
Day before or early in day: Combine gelatin, sugar and salt. In double boiler beat egg yolk. Stir in milk then gelatin mixture, add 3 sq. melted chocolate. Remove from heat, and beat until smooth. Refrigerate, stirring occasionally until mixture mounds when dropped from spoon. Store evaporated milk in freezing tray of refrigerator until soft ice crystals form around edges, 15 to 20 minutes. Beat until stiff; fold in chocolate mixture and vanilla. Turn into baked pie shell. Refrigerate until set.

—Mrs. Del Ament

COCOANUT MACAROON PIE

1½ c. sugar
2 eggs
½ tsp. salt
½ c. soft oleo
¼ c. flour
½ c. milk
1½ c. shredded cocoanut
Beat sugar, eggs and salt until mixture is lemon colored. Add oleo and flour, blend well. Add milk, fold in 1 c. cocoanut. Pour into pie shell, top with remaining cocoanut. Bake 325° for 60 min.

—Mrs. Keith Clark

CARAMEL RAISIN PIE

¾ c. white sugar
½ c. butter
1 c. raisins
3 egg yolks
⅓ c. milk
½ c. nutmeats
½ tsp. vanilla

Cook until clear. Cool. Top with meringue made of the whites and 6 T. sugar. Beat the whites stiff, adding the sugar 2 T. at a time. Pile on pie. Bake in 325° oven until brown.

—Mrs. William Gordon
Mrs. Jim Gill

SODA CRACKER PIE

14 to 18 soda crackers, rolled fine
3 egg whites beaten stiff
1 c. sugar
½ c. chopped nuts
½ tsp. baking powder
1½ tsp. vanilla
Beat egg whites till stiff. Fold in sugar and vanilla. Fold in crackers, baking powder, and nuts. Bake in well greased pie plate. 350° for 30 minutes.

Topping: Whip 1 c. cream. Fold in one box frozen strawberries, (well drained). Spread over crust and refrigerate 4 hours.

—Mrs. Al Eisenmenger

SODA CRACKER PIE

18 soda crackers
½ c. nutmeats
1 c. sugar
1 tsp. baking powder
3 egg whites
1 tsp. vanilla

Crush or roll soda crackers, beat egg whites until stiff; add sugar and baking powder, then crushed cracker crumbs; also nutmeats and vanilla. Bake in moderate oven 330° for 25 or 30 minutes. Bake in a 9" pie dish. Serve with strawberries, boysenberries or pineapple.

—Mrs. Frank Chiles

RHUBARB CREAM PIE

2 T. butter
2 c. rhubarb
1 c. sugar
¼ c. sugar
2 T. cornstarch
2 egg yolks
½ c. light cream
¼ tsp. salt

Melt butter, add rhubarb, 1 c. sugar and cook slowly until rhubarb is tender. Combine ¼ c. sugar, 2 T. cornstarch, 2 egg yolks, (beaten), ¼ c. light cream and ¼ tsp. salt. Add to rhubarb mixture and cook until thick. Cool. Put in baked shell. Top with meringue. Bake at 350° for 12 to 15 minutes.

—Mrs. John (JoAnn) Schmidt
Mrs. DuWayne Rupp

ANGEL FOOD PIE

¾ c. sugar
1 c. water
1 c. crushed pineapple
Pinch of salt
Dissolve 3 T. cornstarch in a little cold water. Add to above ingredients and cook until thick. Cool. Beat 2 egg whites until stiff and fold in the thickened filling. Pour into baked pie shell and serve with whipped cream.

—Mrs. Mary E. Rupp

CUSTARD PIE

2 c. milk (scalded)
3 eggs
5 T. sugar
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ tsp. vanilla

Beat eggs until well blended, add sugar, salt, nutmeg, and flavoring. Mix thoroughly. Add hot milk slowly, stirring constantly. Pour into a pastry lined tin, and bake 425° , until an inserted knife comes out clean.

—Mrs. Floyd P. White

EGG-NOG PIE

1 envelope Knox gelatine. Soften in $\frac{1}{4}$ c. cold water. Let stand 5 minutes.

Beat: 4 egg yolks, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ tsp. salt. Gradually add $\frac{1}{2}$ c. hot water. Cook in double boiler, stirring constantly until custard consistency. Add softened gelatine and stir until dissolved. Cool. Add $\frac{1}{4}$ c. rum and $\frac{1}{2}$ tsp. nutmeg. Beat 4 egg whites until foamy, gradually add $\frac{1}{2}$ c. sugar and beat until stiff. Fold into custard when it begins to thicken. Pour into crumb crust and chill. Garnish with whipped cream.—Mrs. W. Klumper

CHOCOLATE CHIP PIE

13 graham crackers or vanilla wafers, rolled
 $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ tsp. salt
2 oz. chipped chocolate
4 T. sugar
25 marshmallows
 $\frac{1}{2}$ c. milk
1 c. whipped cream

Butter pan, then line with cracker or wafer mixture. Melt marshmallows, milk and salt. When cool, add the chipped chocolate and whipped cream. Top with rolled graham crackers or wafers.

—Mrs. Etta Werthman

APPLE PIE MY EYE

$1\frac{1}{2}$ c. water
 $1\frac{1}{2}$ c. sugar
1 tsp. cinnamon
 $1\frac{1}{2}$ tsp. cream of tartar
 $\frac{1}{3}$ stick butter

Crust for 2 crust pie

1 dozen crackers

Break crackers in bottom of pie crust. Boil other ingredients and pour hot mixture over crackers. Top with other pie crust and bake 400° for 30 to 40 minutes.

—Mrs. Roy Huff

PRALINE PUMPKIN PIE

1 can (16 oz.) pumpkin
 $1\frac{1}{2}$ cans evaporated milk
3 eggs
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. nutmeg

Heat oven to 425° . Prepare pastry for 9" pie pan. Beat pumpkin, milk, sugar, eggs, salt and spices. Beat all together with a rotary beater. Pour all into pastry lined pie pan. Bake 40 min. Sprinkle praline topping on top of pie and bake 10 or 15 min. more.

Praline Topping:

Blend $\frac{1}{3}$ c. brown sugar and 1 tsp. soft butter. Add $\frac{1}{3}$ c. chopped pecans. —Mrs. Pauline Gravenish

PUMPKIN PIE

Mix 2 eggs, slightly beaten, with $1\frac{1}{2}$ c. pumpkin. Combine $\frac{1}{4}$ c. brown sugar, $\frac{1}{2}$ c. white sugar, $\frac{1}{2}$ tsp. salt, $1\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. ginger, $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{4}$ tsp. cloves. Blend into pumpkin mixture. Stir in $1\frac{1}{2}$ c. evaporated milk. Pour into unbaked pastry shell. Bake 425° for 15 minutes. Reduce heat to 350 and bake 35 minutes or until knife inserted in custard comes out clean.

—Mrs. DuWayne Rupp

BANANA CARAMEL PIE

1 c. brown sugar
½ c. flour
¼ tsp. salt
¼ c. cold water
1 c. evaporated milk
3 egg yolks
1 c. boiling water
1 T. butter
1 tsp. vanilla
2 c. sliced bananas
1 c. heavy cream, whipped
Mix sugar, flour, salt, in saucepan. Stir in cold water, egg yolks, evaporated milk, beat smooth. Gradually add boiling water. Cook stirring constantly until thick and smooth. Stir in butter and vanilla. Cool and spread in 9" baked pie shell. Before serving, top with sliced bananas and cover with whipped cream.

—Mrs. Lawrence J. Gilbert, Jr.

PUMPKIN PIE

4 eggs slightly beaten
1 large can pumpkin
1½ c. sugar
1 tsp. salt
1½ tsp. cinnamon
½ tsp. mace
¼ tsp. ginger
⅛ tsp. cloves
1 c. milk
Mix in order given. Bake 1 hour at 350°.

—Mrs. Mary Bern

FROZEN LEMON PIE

Beat 3 egg yolks in top of double boiler. Add ½ c. sugar. Place over hot water. Beat till mixture is thick; remove from heat and add: 3 T. lemon juice and 1 tsp. lemon rind. Cool. Add ¼ tsp. salt to 3 egg whites. Beat till thick. Fold into lemon mixture. Fold in 1 c. whipped cream. Line a buttered 1 qt. refrigerator tray with 2 c. vanilla wafers rolled fine. Pour in lemon mixture. Sprinkle top with ½ c. of vanilla wafer crumbs. Freeze. —Mrs. Stanley Sitzmann

TOASTED COCONUT REVEL PIE

Prepare a graham cracker or cookie crumb crust.

Filling:

½ pkg. Betty Crocker toasted coconut frosting mix
1 can (13½ oz.) crushed pineapple (drain and reserve juice)
2 T. cornstarch
2 T. lemon juice
1 tsp. grated lemon rind
Add frosting mix to whipping cream, chill. Gradually add the reserved juice to cornstarch, stirring until smooth. Cook over medium heat stirring constantly until mixture boils and thickens. Cool. Add drained pineapple, lemon juice and rind. Beat chilled frosting and whipping cream until stiff. Alternate layers of whipped cream mixture and pineapple mixture in prepared pie shell. Garnish with reserved crumb mixture, pineapple tidbits or maraschino cherries. Refrigerate. Makes 8 servings.

—Mrs. Albert Bofenkamp (Mary)

WHITE COCONUT CREAM PIE

1 c. sugar
1 pint milk
4 T. cornstarch
Salt
Cook slowly over low heat until thick. Fold into 5 egg whites, beaten. Add ⅔ c. coconut and vanilla. Pour into baked pie shell. Sprinkle coconut on top and brown.

—Mona L. Matt

ONE CRUST PEACH PIE

Combine in saucepan:
½ c. water
1½ T. cornstarch
1 c. sugar
1 c. fresh peaches, peeled and mashed
Cook, stirring constantly, until thick. Cool. Slice 3 c. fresh peaches into baked shell. Pour filling over peaches. Serve with whipped cream. —Mrs. Amelia Jenkins

CHERRY PIE

1 T. butter
1 c. sugar
2 T. cornstarch
 $\frac{1}{4}$ tsp. salt
Few drops red coloring
1 can cherries
 $\frac{1}{2}$ c. water
Drain juice from cherries, add $\frac{1}{2}$ c. water and food coloring and butter. While this is heating; take sugar, cornstarch, salt and $\frac{1}{3}$ c. more water and stir into cherry juice. Cook until thick. Add cherries and 3 drops of almond flavoring. Put cover on top or strips of pie dough. Sprinkle a little sugar on top. Bake until light brown.

—Mrs. Ed Pigott

SOUR CREAM RAISIN PIE

2 eggs, beaten
 $\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ tsp. salt
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. cloves
1 c. sour cream
1 c. raisins
Put in unbaked pie shell. Bake 450° for 15 min. and then at 350° for 40 more min.

—Mrs. Frank Kruse

EASY CHEESE PIE

30 graham crackers
 $\frac{1}{4}$ lb. butter or margarine
1 tsp. powdered sugar
Crush crackers, add butter and powdered sugar. Line 9x13 inch pan. Save $\frac{1}{2}$ c. for topping. Dissolve 1 box lemon Jello in 1 c. hot water and let set until it starts to thicken. Cream 8 oz. pkg. Philadelphia Cream Cheese with 1 c. sugar. Whip 1 large can evaporated milk. Combine with Jello and cheese mixture. Put in pan. Sprinkle top with remaining crumbs. Let stand in refrigerator.

—Mrs. Ed Ford

PUMPKIN PIE

$1\frac{1}{2}$ c. pumpkin
 $\frac{3}{4}$ c. brown sugar
 $\frac{1}{2}$ c. milk
 $\frac{1}{4}$ c. cream
2 eggs
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. salt
Mix together pumpkin, sugar, milk, cream cinnamon, nutmeg, salt and eggs, beaten. This makes filling for 1 pie. Bake at 450° for 15 min., then reduce temperature to 350° and bake 30 min. longer.

—Mrs. Harold Timmins

PINEAPPLE FLUFF PIE

1 c. water
1 c. sugar
1 c. crushed pineapple
2 egg yolks, well beaten
2 T. flour
Pinch of salt
Use a 2 qt. sauce pan and mix altogether until well blended and cook over heat until thickened. Stirring to prevent scorching. Chill well. Fold in stiffly beaten egg whites (2) Pour into baked pie shell or graham cracker crust. Top with whipped cream or Dream Whip. Garnish with broken pieces of walnuts.

—Mrs. John Odle

ALMOST PECAN PIE

3 eggs
 $\frac{3}{4}$ c. dark corn syrup
 $\frac{1}{4}$ c. butter
 $\frac{1}{4}$ tsp. salt
1 c. quick rolled oats, uncooked
 $\frac{3}{4}$ c. sugar
 $\frac{1}{3}$ c. chopped pecans
Pastry for 9" pie
Heat oven to 350° . Beat eggs until foamy. Add corn syrup, sugar, salt, and butter. Stir in oats and nut meats. Pour into pie shell. Bake 45 to 50 minutes, until center of pie is firm.

—Mrs. Joe Wankum

FRENCH STRAWBERRY GLACE'

PIE

9" baked pie shell
1 qt. strawberries
1 c. water
1 c. sugar
3 T. cornstarch
1 pkg. (3 oz.) Cream cheese
Wash, drain, and hull strawberries. Simmer $\frac{3}{4}$ c. water and 1 c. strawberries for 3 minutes. Blend in sugar, cornstarch, and $\frac{1}{3}$ c. water. Boil 1 minute stirring constantly. Cool. Spread softened cream cheese over bottom of cooled pie shell. Save $\frac{1}{2}$ c. of choice berries. Put remaining $2\frac{1}{2}$ c. of berries in pie shell. Cover with cooked mixture. Garnish with the $\frac{1}{2}$ c. berries. Refrigerate 2 hours. Serve with whipped cream or ice cream if desired
Note: Add a few drops of red food coloring to cooked mixture if a deeper red color is desired.

—Mrs. Bob Reuter

STRAWBERRY ICE CREAM PIE

$1\frac{1}{4}$ c. boiling water
1 pkg. Strawberry Jello
Dissolve jello in boiling water, and stir in 1 pt. Strawberry ice cream. Let set until it starts to congeal. Fold in 1 c. fresh or frozen strawberries.

—Mrs. Geraldine Hanson

OZARK PIE

1 egg
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ c. flour
 $1\frac{1}{2}$ tsp. baking powder
Pinch salt
1 c. chopped apples, unpeeled
 $\frac{1}{2}$ c. nut meats
1 tsp. vanilla
Beat egg and sugar together. Add flour, baking powder and salt to egg mixture. Then add apples, nut meats and vanilla. Pour into 8" greased pie tin. Bake 30 minutes at 350°.

—Mrs. Tom Schemmel

BUTTERSCOTCH PIE

1 c. brown sugar
2 T. flour
Dash salt
 $1\frac{1}{2}$ c. cold water
2 egg yolks, beaten
Mix altogether and cook till thick. Add 1 T. butter and 1 tsp. vanilla. Pour in baked crust. Make a meringue of the egg whites and 4 T. sugar. Bake in oven until meringue is lightly browned.

Mrs. Edward Stoos

PINEAPPLE CHIFFON PIE

(Oatmeal Crust)

$1\frac{1}{3}$ c. quick rolled oats, uncooked
 $\frac{1}{3}$ c. firmly packed brown sugar
 $\frac{1}{3}$ c. melted butter or margarine
Combine all ingredients thoroughly in shallow baking pan. Heat in oven at 350° for 10 minutes, stirring occasionally. Remove from oven and reserve $\frac{1}{4}$ c. crumb mixture for topping. Press remaining portion onto bottom and sides of 9" pie tin. Refrigerate crust while preparing the filling.

Pineapple Chiffon Filling:

$8\frac{3}{4}$ oz. can crushed pineapple
1 envelope Knox gelatine
3 egg yolks
 $\frac{2}{3}$ c. sugar
 $\frac{1}{2}$ c. lime juice
 $\frac{1}{2}$ c. whipping cream, whipped
3 egg whites, stiffly beaten
Drain pineapple, reserving $\frac{1}{4}$ c. liquid. Soften gelatine in pineapple liquid. Combine softened gelatine, egg yolks sugar, lime juice, and crushed pineapple in top of double boiler. Cook until slightly thickened, stirring frequently. Remove from heat, cool until partially set. Fold whipped cream into gelatine mixture, then fold in beaten egg whites. Pour into chilled crumb crust. Chill several hours or until firmly set. Decorate with reserved topping.

—Mrs. Albert Bofenkamp (Mary)

SODA CRACKER CHERRY PIE

3 egg whites
1 c. sugar
 $\frac{3}{4}$ tsp. cream tartar
Beat egg whites till foamy, and add cream of tartar. Slowly add sugar and beat until stiff. Fold in 16 soda cracker crumbs and 1 c. chopped nuts. Butter 9" pie pan (well). Put mixture in pie pan and push to sides, leaving bottom just covered. Bake 30 minutes at 375°. Cool. Mix 1 pkg. Dream Whip, with 3 T. powdered sugar, and 2 tsp. vanilla. Add slowly, one 8 oz. pkg. cream cheese softened. Beat well. Place half this mixture in crust, cover with cherry, or other fruit filling, and top with rest of cream mixture.

—Mrs. Tom Schemmel

PARFAIT PIE

1 pkg. Strawberry Jello
 $1\frac{1}{4}$ c. hot water
1 pt. vanilla ice cream
1 pkg. frozen strawberries
Dissolve Jello and let cool slightly. Add ice cream and stir until mixed. Add fruit and let set in refrigerator.

—Mrs. Vernon Gordon

MOCK ANGEL PIE

12 crackers
 $1\frac{1}{2}$ c. sugar
 $1\frac{1}{2}$ c. water
 $1\frac{1}{2}$ tsp. cream of tartar
3 T. lemon juice
Make regular pie crust and line pie tin. Break crackers in fairly good size pieces as sliced apples. Pour the syrup, (sugar, water, cream tartar, lemon juice which has been boiled together) over the broken crackers. Sprinkle with your favorite apple pie spices. Dot with butter. Put on top crust and bake as any ordinary pie. I like to use Waverly Wafers or Ritz crackers.

—Mrs. Louis Hausmann

RHUBARB CREAM PIE

2 T. butter, melted
2 c. diced rhubarb
1 c. sugar
Cook until tender, combine the following: $\frac{1}{4}$ c. sugar, 2 T. cornstarch, 2 egg yolks (well beaten), $\frac{1}{4}$ c. light cream, $\frac{1}{8}$ tsp. salt. Add this to the rhubarb mixture and cook until thick. Cool and pour into baked pie shell. Top with meringue.

—Mrs. DuWayne Rupp

PECAN PIE

$\frac{1}{4}$ c. melted butter
3 eggs
 $\frac{2}{3}$ c. sugar
 $\frac{1}{4}$ tsp. salt
Beat until foamy. Add $\frac{1}{2}$ c. light corn syrup, $\frac{1}{2}$ c. dark corn syrup, 1 tsp. vanilla, 1 c. chopped pecans. Pour into unbaked pie shell. Bake 40 minutes at 375°. Serve with whipped cream.

—Mrs. Richard A. Morris, Mrs. Ben Brassler, Mrs. Fred N. Rupp, Mrs. Raymond Callstrom

SOUR CREAM WALNUT PIE

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. brown sugar, packed
 $\frac{3}{4}$ c. white sugar
4 eggs
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. commercial sour cream
 $\frac{1}{4}$ c. light corn syrup
 $\frac{1}{4}$ tsp. lemon extract
1 tsp. vanilla
 $1\frac{1}{2}$ c. chopped walnuts
Combine butter, sugars, eggs, salt, sour cream and corn syrup in sauce pan. Mix thoroughly and heat gently stirring until blended, about 5 minutes. Remove from heat and add extracts and nuts. Pour into pastry lined pie pan. Bake 350° for about 1 hour or until the center is set. Makes 8 servings.

—Mrs. Dan Sheehan

PUMPKIN-MALLO PIE

1 c. cooked pumpkin
2 pkgs. (10 oz. size) marshmallows
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. salt
1 c. cream whipped
1 baked pastry shell or 1 ginger-cooky crumb crust

Combine pumpkin, marshmallows, cinnamon, and salt. Stir in a heavy saucepan over low fire until all the marshmallows are melted. Chill thoroughly, then beat mixture until fluffy. Fold in whipped cream. Turn into crumb crust. Chill.

—Mrs. Owen Hiniker

PEANUT BUTTER PIE

$\frac{7}{8}$ c. white syrup
 $\frac{7}{8}$ c. brown sugar firmly packed
3 eggs beaten light
1 tsp. vanilla
 $\frac{1}{2}$ c. crunchy peanut butter
 $\frac{7}{8}$ c. scalded milk
Pinch salt

Beat eggs, add syrup, sugar and salt, stir in peanut butter, and hot milk. Add flavoring. Pour into unbaked crust. Bake 10 minutes at 400°. Reduce to 350° for 35 minutes, or until set.

—Mrs. Dale Smith

MISSISSIPPI PECAN PIE

1 c. dark corn syrup
 $\frac{3}{4}$ c. white sugar
Boil together about 2 minutes. Add 3 T. butter. Pour mixture over 3 eggs which have been slightly beaten. (Beat while pouring) Add 1 tsp. vanilla and 1 c. chopped pecans. Pour into unbaked crust and bake 375° about 30 minutes or until pie is completely puffed across top.

Note: white corn syrup and brown sugar may be substituted in this recipe.

—Mrs. William Strahmann

LEMON CAKE PIE

Cream 1 c. sugar and 1 T. butter. Add the juice and grated rind of one lemon, yolks of 2 eggs, 2 T. flour and $1\frac{3}{4}$ c. milk. Beat whites to a froth and add. Stir thoroughly. Pour into unbaked pie crust and bake like a custard pie. A little more milk could be added, depending on the size of pie.

—Mrs. Richard Tolzin

LEMON CHIFFON PIE

1 envelope Knox gelatine
 $\frac{1}{4}$ c. cold water
1 c. sugar
 $\frac{1}{2}$ c. lemon juice
 $\frac{1}{2}$ tsp. salt

1 tsp. grated lemon rind
4 large eggs (separated)
Add $\frac{1}{2}$ c. sugar, lemon juice and salt to beaten egg yolks. Cook over boiling water, until it is of custard consistency. Dissolve gelatine in $\frac{1}{4}$ c. cold water. Add to the hot custard, and cool. Add rind. Beat the egg whites until stiff and add the remaining $\frac{1}{2}$ c. sugar (2 T. at a time) to the beaten whites. Fold the cooled custard, (gently) into the beaten egg whites. Spoon this in a baked pie shell. Garnish with whipped cream and refrigerate.

—Mrs. Franklin Eischen, Mrs. Ben Brasser, Mrs. Ervin Westphal, Mrs. W. Klumper

APRICOT PIE

1 No. 3 can apricots
 $\frac{1}{4}$ c. sugar
1 pkg. Orange Jello
2 c. boiling apricot juice and water
 $\frac{1}{2}$ tsp. salt
Combine apricots and sugar. Dissolve Jello in the hot apricot juice. Stir occasionally. Let mixture cool. When slightly thickened, add apricots and pour into cold pie shell. Garnish with whipped cream.

—Mrs. Dan Campbell, Sr.

PECAN PIE

- 3 eggs
- 1 c. brown sugar
- 1 T. butter
- 1 c. corn syrup
- 1 c. chopped pecans
- 1 tsp. vanilla
- ¼ tsp. salt

Cream butter and sugar. Add syrup, well beaten eggs, salt and vanilla. Mix well and add nuts. Pour into unbaked pastry shell and bake 350° about 1 hour or until firm.

—Mrs. D. G. Campbell

PECAN PIE

- ½ c. sugar
- ¼ c. butter
- ¾ c. light corn syrup
- ¼ c. maple syrup
- ¼ tsp. salt
- 3 eggs

1 c. pecans
Cream sugar and butter. Mix in light corn syrup and the maple syrup. Add the salt and beat well. Add eggs, one at a time. (continue beating) Mix in pecans. Pour into a 9" pastry lined pie pan. Bake 1 hour at 350°.

—Mrs. Carl Rupp

PEACH PAN PIE

- 2 c. flour
- 2 T. sugar
- 3 tsp. baking powder
- 1 tsp. salt
- 6 T. shortening

Cut in with pastry blender, until mixture looks like meal. Stir in ¾ cup peach syrup to make a soft dough. Round up on lightly floured board, knead very lightly, just to smooth up. Roll out ⅛ inch thick, and pat into 10" pie pan, allowing extra dough to hang over edge of pan. Fill with 4 c. sliced, drained canned peaches. Sprinkle with a mixture of ½ c. sugar, ½ tsp. cinnamon, ½ tsp. salt, and dot with 2 T. butter. Add 1 T. peach syrup.

Fold extra dough back over top toward center leaving center uncovered. Bake 35 to 40 minutes at 450° for first 10 minutes and moderate oven to finish baking.

—Mrs. Ann Bush

PIE CRUSTS

PIE CRUST

- 5 c. flour
- 2 c. lard
- Pinch salt
- 4 tsp. sugar
- 1 egg (beaten in cup, then fill with water)

Makes 4 or 5 crusts.

—Mrs. Gerald Madsen

PIE CRUST

- 4 c. flour
- 1½ c. lard
- 2 tsp. salt
- Blend with ½ c. plus 1 T. water
- Makes 4 crusts.

—Mrs. Ellen Staver

FLAKY PIE CRUST

- 1 c. plus 1 T. lard
- 3 c. flour
- ½ tsp. salt
- Mix together. Beat 1 egg, add 3 dessert spoons of water and 3 dessert spoons of vinegar. Add to first mixture and roll out between pieces of waxed paper, dusting paper slightly with flour.

—Mrs. Emmet Timmins

PIE CRUST

- 3 c. sifted flour
- 1 c. lard
- 1 tsp. salt
- Mix together.
- 1 egg, beat well and add 1 T. vinegar and 5 T. water.
- Mix with other mixture and finish as usual.

—Mrs. Charles (Evelyn) Black

HOT WATER PIE CRUST

1 c. lard
½ c. boiling water
1 tsp. salt

Stir until it resembles honey. Then add 3 cups flour. Put in refrigerator at least 1 hour. This may be kept in the refrigerator for several weeks, and used as needed. Makes 4 single crusts or 2 double crusts.

—Mrs. Joe Timmins

CRISP PIE CRUST

5 c. flour
1½ c. lard
1 tsp. salt
1 T. baking powder
½ c. sugar

Mix with mixer until crumbly. Beat 2 egg yolks in a cup and add enough cold water to make 1 cup. Mix with fork until mixture holds together. Won't hurt to re-roll this if you have to. It does not get tough.

—Mrs. Ervin Westphal

PIE CRUST

3 c. flour
1 c. lard
1 tsp. salt
Blend 1 egg slightly beaten
1 T. vinegar
5 T. water

Add liquid to dry ingredients and roll. This makes enough for 3 single crusts.

—Mrs. Carl Eischen

GRAHAM CRACKER PIE CRUST

For 9" pie: Blend thoroughly in pie pan 18 crackers (9 double), 3 T. sugar and ½ cup butter melted. Press mixture firmly in an even layer against bottom and sides of pie pan. Bake in moderate oven 350° for 15 min. Cool. Fill with Chiffon filling.

—Mrs. W. Klumper

WATERLESS, SWEET PIE CRUST (no rolling)

1 c. flour
1 T. powdered sugar
½ c. shortening (butter preferred)
must be soft

Pinch of salt

Mix and press into 8" pie tin. Bake till brown, about 10 or 15 minutes at 350°. Very good for chiffon pies.

—Mrs. Jack Sandvig

HOT WATER PIE CRUST

1 c. Crisco and 1 stick oleo
½ c. boiling water
Melt shortening with the water
Add 3 c. flour, 1 tsp. salt and ½ tsp baking powder. Roll in ball, and keep in refrigerator until ready to use. Remove from refrigerator ahead of time, so that it will soften before rolling. Makes 2 double plus one single crusts.

—Mrs. Bud (Opal) Mansfield

NEVER FAIL PIE CRUST

3 c. flour
2 T. salt
1½ c. shortening (scant)
Blend flour, salt and shortening till crumbly, then add small amount of cold water till dough just holds together, and roll out. Recipe may be cut in half for smaller recipe, but just remember to use one half as much shortening as flour.

—Mrs. Leon Sinek

PERFECT PIE CRUST

½ c. boiling water
1 c. shortening
3 c. flour
1 tsp. salt
¼ tsp. baking powder
Pour boiling water over shortening. Beat till creamy. Cool while mixing flour, baking powder, salt and sifting. Mix until blended and Cool till firm enough to roll.

—Mrs. Jack Sandvig

NEVER FAIL PIE CRUST

Cut 1 heaping cup of lard or $1\frac{1}{4}$ cup vegetable shortening into 3 c. sifted flour. Beat 1 egg and 5 T. water, 1 tsp. vinegar, 1 tsp. salt. Combine as usual. For extra flaky pie crust add $\frac{1}{2}$ tsp. baking powder to each cup of flour in recipe.

—Mrs. Pierce Green

NEVER FAIL PIE CRUST

4 T. lard
4 T. Crisco
1 c. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ c. milk

Makes a two-crust pie.

—Mrs. Oral Hill

TOPPINGS FOR PUMPKIN PIES

Peanut Brittle

1 small pkg. cream cheese
 $\frac{3}{4}$ c. soured cream
 $\frac{3}{4}$ tsp. grated orange rind
 $\frac{1}{4}$ c. crushed peanut brittle
Soften cheese at room temperature and blend with soured cream. Add remaining ingredients.

Coffee-Honey

$\frac{1}{2}$ c. heavy cream
1 tsp. instant coffee
1 T. powdered sugar
 $\frac{1}{4}$ tsp. vanilla
2 T. honey
Combine cream, coffee, sugar, and vanilla. Allow to stand in refrigerator about an hour, then whip until thick. Spread evenly over top of pie and chill until serving time. Drizzle honey over topping and swirl with a knife at serving time.

Maple

1 large pkg. cream cheese
 $\frac{1}{4}$ c. maple syrup
Soften cream cheese at room temperature. Gradually add syrup and beat to a fluff with rotary or electric beater.

—Mrs. Joe Wankum

PIE CRUST

1 c. Crisco minus 2 T.
2 T. butter
3 c. sifted flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. baking powder
Blend with pie blender until mealy. Add 5 T. cold water, 1 tsp. vinegar, 1 whole egg. Beat together. Pour over flour mixture and blend with fork until all flour is moistened and holds together.

—Mrs. Paul Kohn

NEVER FAIL PIE CRUST

1 c. plus 2 T. unsifted flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{3}$ c. Mazola Corn Oil
2 T. water
Makes 1 crust. (above ingredients)
 $1\frac{3}{4}$ c. flour
1 tsp. salt
 $\frac{1}{2}$ c. Mazola Corn Oil
3 T. water
Makes 2 crust pie.

Method: Heat oven to 450° for one crust pie, for 2 crust pie, bake at 425° .

Mix flour, salt. Blend in Mazola Oil thoroughly with fork. Sprinkle all of water over mixture. Mix well. Press dough firmly into ball. (If too dry, add 1 to 2 T. more Mazola.) Flatten ball slightly. Immediately roll into circle between 2 pieces of waxed paper. For 2 crust pie, divide dough ball in half, and roll each half separately. Wipe table with damp cloth to keep paper from slipping. Peel off top paper, place pastry in pan, paper side up. Peel off paper and proceed as you would with any pastry crust. Bake 12 to 15 minutes for 1 crust, 35 to 45 minutes for 2 crust.

—Mrs. Bob Reuter

COOKING HINTS

To bake potatoes more quickly put them in hot water fifteen minutes before placing in the oven.

If you soak nuts in salt water overnight and then crack them by striking on the end meat will come out whole.

Save the liquid from olives to use in making mayonnaise. Many women also use it for flavoring deviled eggs.

To cook fish with less odor, squeeze lemon juice on the cleaned fish and chill thoroughly in the refrigerator for an hour before cooking.

Left-over pancake batter may be used to dip chops and other foods in that are to be fried in deep fat.

To hold eggs together while poaching add a few drops of lemon juice to cooking water.

Bacon won't curl or shrink as much if it is soaked in cold water a few minutes.

To make waffles crispier add 2 T. of cornmeal to your waffle recipe.

Sprinkle sliced potatoes to be fried with a little pinch of flour to make them golden brown color.

A piece of charcoal placed in the refrigerator will absorb food odors.

Cut boiled potatoes for potato salad or for frying lengthwise twice and then put through your egg slicer.

To remove mud—Brush out dry mud. Rinse in cold water and launder. If stain remains, sponge with denatured alcohol.

To remove Paint—Loosen paint with turpentine or lard. Then launder.

Tips to coffee Lovers—To clean coffee pot, also electric. Use 1 T. cream of tartar and 4 T. red vinegar. Let it perk through cycle. Fill with enough water to make it perk good.

For scorched cloth—Rub with ice cubes, then put on cornstarch. When dry, rub off.

To remove fat from surface of soup, pull an ice cube across the top.

Bananas will not darken after being peeled if dipped in lemon juice. This also adds snap to the salad.

Cookies

**I am sorry for people,
wherever they are, Who
live in a house, where
there is no cookie jar.**

ANGEL CRISPS

½ c. white sugar
½ c. brown sugar
1 c. shortening (½ butter)
1 egg
1 tsp. vanilla
2 c. sifted flour
½ tsp. salt
1 tsp. soda
1 tsp. cream of tartar
Cream sugar, shortening, egg, and vanilla. Add sifted dry ingredients and mix well. Form into balls the size of a walnut. Dip top half first in water, then in sugar. Indent top with thumb. Bake at 425°, 8-10 min.

—Mrs. Gary Chase,
Mrs. Charles Letsche

HELEN'S SUGAR COOKIES

½ c. butter
½ c. margarine
1 c. sugar
1 scant tsp. salt
1 egg
1 scant tsp. soda
1 level tsp. cream of tartar
2½ c. flour
1 tsp. vanilla
Cream butter, margarine, sugar; add egg. Mix dry ingredients together and add to creamed mixture. Add vanilla. Bake at 350° to 375° till lightly browned.

—Mrs. Bob Forbes

SUGAR COOKIES

Cream:
1 c. shortening
½ c. white sugar
½ c. light brown sugar
Add and beat:
1 egg
2 c. flour
2 tsp. cream of tartar
½ tsp. salt
1 tsp. vanilla
1 tsp. soda
Roll into balls the size of a walnut; dip into sugar to cover and bake on ungreased cookie sheet. 350 to 375°

—Mrs. Robert (Elaine) Dingley

TENDER CRISP SUGAR COOKIES

½ c. butter
½ c. shortening
½ c. sugar
½ c. powdered sugar
1½ tsp. vanilla
1 egg
2¼ c. sifted flour
½ tsp. soda
½ tsp. cream of tartar
½ tsp. salt
Cream butter, shortening and sugars until light and fluffy. Beat in egg and vanilla. Sift dry ingredients; add to creamed mixture; mix to blend. Shape dough into one inch balls; place balls on lightly greased cookie sheet. Dip the bottom of a water glass into sugar; press balls flat, re-dipping glass for each cookie. Bake at 375° until lightly browned. Yield: 3 to 4 doz.

—Gertrude Kennedy

CREAM OR SUGAR COOKIES

2 c. sugar
1 c. shortening
1 c. sour cream
3 eggs
1 tsp. soda
1 tsp. nutmeg
Flour to roll

—Sophia Miller

OLD FASHIONED BUTTER SUGAR COOKIE

4 c. flour, scant
½ lb. butter
3 eggs
2 c. sugar, scant
1 tsp. soda, mixed with about 1 tsp. milk
vanilla
drop of lemon, if desired
Mix flour and butter like pie crust. In another bowl, beat eggs very well. Gradually add sugar, soda and vanilla. Pour egg mixture into center of flour-butter mixture. Mix together; may have to knead with hands. Roll out and cut with cooky cutters. Bakes like any other rolled out cooky. Makes a large batch.

—Mrs. Arnold Faber

RICH COOKIES

- 2 c. margarine, melted
- 1 c. powdered sugar
- ½ tsp. salt
- 4 c. flour
- 4 tsp. vanilla
- 1 6-oz. pkg. chocolate chips
- 2 c. finely cut nutmeats
- 2 tsp. almond extract

Mix margarine and sugar, add salt and flour. Mix in extract, chocolate chips, and nuts. Chill dough until easy to handle. Take about a T. full and roll into a ball and put on ungreased cookie sheet. Bake at 350° for 12 to 15 min. Will make approximately 90 cookies. While cookies are just slightly warm, roll in powdered sugar. If cookies are too warm, the powdered sugar will melt and absorb the oleo.

—Mrs. Joe Wankum,
Aurelia, Iowa

FORK COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening
- ½ c. sour milk or cream
- 2 eggs
- 2 tsp. cream of tartar
- 1 tsp. soda
- 1 tsp. vanilla
- 1 tsp. lemon
- 4 c. flour

Make in little balls and press out with fork. Bake at 350°.

—Katherine Beckman

FORK COOKIES

- 2 c. brown sugar
 - 1 c. shortening
 - 2 well beaten eggs
 - 2 tsp. soda
 - 2 tsp. cream of tartar
 - 3 c. flour
 - 1 tsp. cinnamon
 - 1 tsp. vanilla
- Drop with spoon in cookie sheet and press down with a fork.

—Mary Wankum,
Aurelia, Iowa

AUNT NELL'S COOKIES

- 1 c. shortening
 - ½ c. white sugar
 - ½ c. brown sugar
- Cream above together and add 1 un-beaten egg

Add:

- 2 c. flour
- ½ tsp. salt
- 1 tsp. soda
- 2 tsp. cream of tartar
- ½ tsp. vanilla
- ½ c. nutmeats

Form into balls, dip into cold water and then in sugar. Bake at 320°.

—Mrs. Art Blaker

FORK COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. Crisco
- 2 eggs
- 3½ c. flour
- 1 tsp. soda
- ½ tsp. cream of tartar
- ¾ tsp. cinnamon
- ¾ tsp. nutmeg
- 1 tsp. vanilla

Cream shortening and sugars; add eggs. Beat well. Add flour and other dry ingredients. Roll into balls and press with a fork. Bake at 350° till brown, about 7 to 10 min.

—Mrs. Murray Arts

FORK COOKIES

- 1 scant c. lard
- 1½ c. sugar
- 2 eggs, beaten
- ½ tsp. salt
- 1 tsp. soda
- 4 c. flour
- 3 T. milk
- 1 tsp. vanilla
- 1 c. boiled raisins

Cream lard and sugar; add beaten eggs, milk and vanilla. Sift soda, salt and flour; stir in. Add boiled raisins. Drop and press with fork on greased cookie sheet. Bake at 375°.

—Agnes Day

SANDIES (Cookies)

Cream: 1 c. butter and $\frac{1}{4}$ c. powdered sugar. Add: 2 tsp. vanilla and 1 T. water. Add: 2 c. flour. Mix well and add 1 c. chopped pecans. Form small rolls, $1\frac{1}{2}$ in. long. Bake on ungreased cookie sheet at 300° for 20 min. While hot roll in powdered sugar. Makes 3 dozen.

—Mrs. Geo. Wharton, Jr.
Aurelia, Iowa

DROP COOKIES

2 c. brown sugar
 $\frac{3}{4}$ c. lard
2 eggs, beaten
1 tsp. vanilla
2 tsp. soda dissolved in
1 T. hot water
2 tsp. cream of tartar sifted in
 $3\frac{1}{4}$ c. flour
 $\frac{1}{2}$ c. chopped nuts
Mix well. Roll size of walnut and press out with fork. Bake at 325° for 10 min.

—Mrs. Maydar Lux

NO ROLL SUGAR COOKIES

1 c. powdered sugar
1 c. margarine
 $\frac{1}{4}$ c. white granulated sugar
1 egg
1 tsp. vanilla
 $\frac{1}{4}$ tsp. lemon flavoring or lemon juice
 $2\frac{1}{2}$ c. flour
1 tsp. soda
1 tsp. cream of tartar
Mix in order of recipe. Drop or roll.

—Bertha Thoman

STIR-N-DROP COOKIES

2 eggs
 $\frac{3}{8}$ c. veg. oil
 $\frac{3}{4}$ c. sugar
2 tsp. baking powder
2 tsp. vanilla
1 tsp. grated lemon peel
2 c. flour
 $\frac{1}{2}$ tsp. salt
Mix ingredients all at once in a bowl. Bake 8 to 10 min. at 400° .

—Mrs. Gerald Madsen
Aurelia, Iowa

BUTTER COOKIES

Cream:
1 lb. butter
1 c. powdered sugar
2 tsp. vanilla
Add:
4 c. flour, one c. at a time
2 T. corn starch
 $\frac{1}{2}$ tsp. salt

—Mrs. Dick Rupp

GOODIE COOKIES

$\frac{1}{2}$ c. shortening
 $\frac{1}{4}$ c. powdered sugar
 $\frac{1}{2}$ tsp. vanilla
1 c. chopped nuts
1 c. all purpose flour
Cream shortening with sugar and vanilla until light and fluffy. Add $\frac{1}{2}$ the nuts. Blend in flour and remaining nuts. Shape in small ovals on ungreased cookie sheets. Bake in slow oven (325°) for 10 to 15 min. When cool roll in powdered sugar. Yield 2 dozen.

—Mrs. Alice Broderson

POWDERED SUGAR COCOONS

Cream:
1 c. butter or margarine
 $\frac{1}{4}$ c. powdered sugar
1 tsp. vanilla
Stir in:
2 c. sifted flour
1 c. chopped nuts
Shape into small balls on ungreased cookie sheet. Bake at 350° about 15 min. Roll cocoons in powdered sugar while still hot. Makes about 3 dozen cookies.

—Mrs. C. T. (Hap) Gravenish

SAND BAR COOKIES

1 lb. soft butter
 $\frac{1}{2}$ c. powdered sugar
2 tsp. vanilla
2 tsp. cold water
2 c. sifted flour
2 c. ground pecan nuts
Roll cookie in shape like a date, bake 15 min. in moderate oven. When done roll in powdered sugar.

—Amelia Jenkins

SOUR CREAM COOKIES

- 1 c. brown sugar
- ½ c. shortening
- 1 egg
- 1 c. chopped nut meats
- ½ c. sour cream
- 2 c. flour, sift before measuring
- 1 tsp. nutmeg
- ½ tsp. soda
- 2 tsp. baking powder
- ½ tsp. salt

Cream shortening, add sugar; add eggs and beat together. Sift all dry ingredients and add alternately with sour cream. Mix good and drop from a tsp. on greased cooky sheet, temperature 350°.

—Rose M. Forsythe

SUGAR COOKIES

- 1 c. powdered sugar
- 1 c. shortening
- 1 egg
- 2 c. flour
- 1 tsp. soda
- 1 tsp. cream of tartar
- 1 tsp. vanilla
- dash of salt

Cream the powdered sugar and shortening together, add the egg (beaten) and blend. Add the remaining ingredients and mix well. Roll into a ball the size of a walnut and flatten with glass dipped in sugar. Bake at 400° until lightly browned.

—Mrs. Floyd B. Smith

SOUR CREAM COOKIES (MY FAVORITE)

- 1 c. lard and 1 tsp. salt
- 2 c. sugar
- 2 egg yolks
- 1 c. sour cream
- 1 tsp. soda
- 1 tsp. baking powder
- 1 tsp. lemon extract
- 5 to 6 c. flour

Mix well and roll out on floured board and cut out with cookie cutters. Bake for 12 min. at 375°. Makes 6 dozen.

—Mrs. Carl Eischen

CHRISTMAS SUGAR COOKIES

- 1 c. butter or margarine (or use shortening and increase salt to 1 tsp.)
- 1½ c. sugar
- 1 tsp. vanilla
- 2 tsp. cream of tartar
- ½ tsp. salt
- 3 eggs
- 3½ c. flour
- 1 tsp. soda

Cream butter, add sugar, cream until fluffy. Add eggs, beat after each. Add vanilla. Sift dry ingredients together. Add gradually. Chill thoroughly (3 to 4 hrs.) Roll on floured surface ⅛ to ¼ inch thick. Bake on ungreased sheet, 6-8 min. at 375°.

—Mrs. Gerald Madsen
Aurelia, Iowa

SUGAR COOKY

First Part—

- 3 c. flour
- salt
- 1 tsp. baking powder
- ½ tsp. soda
- ½ c. Crisco
- ½ c. butter

Sift dry ingredients together. Cut in shortening as you would for pie crust.

2nd Part—

- 2 eggs
- 1 c. sugar
- vanilla

Beat eggs and add sugar and vanilla. Beat. Mix 2nd part into 1st. Chill 1 hr. Bake at 350°. —LaVere Dugan

SUGAR COOKIES

- 4 c. flour
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- 1 tsp. salt
- 1½ c. sugar
- 1 c. oleo
- 4 eggs
- 2 tsp. vanilla

Mix. Chill. Bake in hot oven 375° for 10 min. —Mrs. Richard Kohns

SUGAR COOKIES

1 c. oleo
2 eggs
1 c. Mazola oil
1 c. powdered sugar
1 c. white sugar
1 tsp. soda
1 tsp. cream of tartar
1 tsp. salt
4½ c. flour
1 tsp. vanilla

Cream butter, oil and sugars. Add eggs and vanilla. Sift dry ingredients. Add ½ c. flour extra. Roll in balls—roll in sugar. Press with glass dipped in sugar. Bake 10-12 min. at 375°. —Mrs. Raymond Callstrom

MASTER COOKIE MIX

Measure this ahead; then bake cookies only as needed.

8 c. sifted flour
4 tsp. salt
2 tsp. baking powder
2 tsp. soda
6 c. brown sugar, firmly packed
3 c. shortening
8 c. quick rolled oats

Sift together three times, flour, salt, baking powder and soda into big dishpan. Stir in sugar. Cut in shortening until mixture is crumbly. Stir in oats. Mix well. Store mix at room temperatures in covered cannisters, gallon jars, or in polyethylene boxes. Makes 6½ qts.

Oatmeal Chippers:

6 c. master cookie mix
½ c. milk
1 (6 oz.) pkg. semi-sweet chocolate chips
2 eggs, beaten
2 tsp. vanilla
½ c. chopped nuts

Into cookie mix, stir eggs, milk and vanilla. Add chocolate chips and nuts. Drop by teaspoonful onto greased baking sheets. Bake in moderate oven (350°) 12 to 15 minutes. Makes 4 dozen.

Raisin-Spice:

Omit vanilla and chocolate chips

from oatmeal chippers. Add:

1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. ground cloves
1 c. raisins

Peanut Butter:

Omit vanilla and chocolate chips from oatmeal chippers. Add 1 c. peanut butter. Shape into 1 in. balls. Place on greased baking sheets; flatten with fork. —Mrs. LeRoy Rupp

SUGAR COOKIES

1 c. shortening
1 c. sugar
4 egg yolks
2 tsp. vanilla
3 c. flour
1 tsp. salt
1 tsp. cream of tartar
1 tsp. soda

Cream butter and sugar. Beat egg yolks and add vanilla. Sift dry ingredients and add to above. Form balls, flatten with glass dipped in flour. Sprinkle sugar on top. Bake on greased cookie sheet at 350° for 15 min. —LaVonne Schrempf

OLD FASHIONED SOUR CREAM DROPS

Cream together:

½ c. soft shortening, using part butter

1½ c. sugar

Add:

2 beaten eggs
1 c. thick sour cream
1 tsp. vanilla

Sift together:

2¾ c. all-purpose flour

½ tsp. soda

½ tsp. baking powder

½ tsp. salt

Chill at least 2 hrs., or overnight. Drop by rounded teaspoonfuls about 2 inches apart on lightly greased cookie sheet. Bake until delicately brown - when touched lightly with fingers, almost no imprint remains. Bake in 400-425° oven, about 8 to 10 min. —Mrs. E. T. Parker

BUTTER PECAN COOKIES

½ c. butter
⅔ c. brown sugar
1 egg yolk
2 c. sifted flour
pecan halves
Chill dough slightly. Roll into 1" balls. Press down with fork. Put on pecan half. Bake at 375°, 12-15 min.
—Mrs. Irvin Schallau

SPARKLE COOKIES

1 c. butter
1½ c. powdered sugar
1 tsp. vanilla
1 egg
2½ c. sifted flour
1 tsp. soda
1 tsp. cream of tartar
½ tsp. salt
Chill one hour. Roll in balls and flatten. Bake on ungreased cookie sheet at 375° for 10 min.
—Mrs. Bob Messerole

CANDY BAR COOKIES

Cream ¾ c. butter. Gradually add ¾ c. sifted powdered sugar, creaming well. Add 2 T. evaporated milk or cream, 1 tsp. vanilla and ¼ tsp. salt. Mix well. Blend in 2 c. sifted flour. Mix. Form into roll and chill. Slice off and bake on ungreased cookie sheet for 12 to 16 min. at 325°. Makes 3 to 4 dozen.

Top with caramel filling, chocolate icing and nuts.

Filling:

Combine in top of double boiler (or over low heat) ½ lb. (about 28) light colored caramels and ¼ c. evaporated milk or cream. Heat until caramels melt, stirring occasionally. Remove from heat and add ¼ c. butter, 1 c. sifted powdered sugar, and 1 c. chopped pecans.

Chocolate Icing:

Melt 1 c. chocolate chips with ⅓ c. evaporated milk (over low heat). Remove from heat and stir in 2 T. butter, 1 tsp. vanilla and ½ c. powdered sugar.
—Mrs. Jack Leinbaugh

VANILLA PECAN SUGARED COOKIES

1 c. sugar
2 c. soft butter
3 T. cream
½ tsp. salt
2 tsp. vanilla
4 c. flour
1 c. pecans, chopped fine
Cream sugar, butter and cream, add salt and vanilla. Blend, add flour and nuts. Shape into roll about 2 in. in diameter, and chill well. Slice thin, about ⅛ in. thick. Bake about 15 min. at 325°. Do not let brown. Dust with mixture of powdered sugar and granulated sugar, (equal amounts) while still warm. Yield 100 cookies.
—Mrs. Lester Peck

NO ROLL SUGAR CRINKLE

1 c. soft margarine
2 c. sugar
2 eggs
1 tsp. vanilla
2½ c. flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
Cream margarine, sugar, eggs, and vanilla. Add flour, cream of tartar, soda and salt. Mix well, chill. Roll into small balls, roll in sugar. Bake at 350° until lightly browned.
—Mrs. LeRoy Jenness

DELICIOUS SUGAR COOKIES

1 c. white sugar
1 c. brown sugar
1 c. Crisco
3 eggs, beaten
2 tsp. soda
2 tsp. cream tartar
½ tsp. salt
3⅓ c. flour
Cream sugar and Crisco. Add beaten eggs. Then add sifted dry ingredients. Shape into small balls, roll in sugar. Bake at 350° for 10-12 min. on greased cookie sheet. (Better if dough is chilled first). (Makes 6 doz.)
—Mrs. Francis A. Guertin
Mrs. Louis Hausmann

SOUR CREAM COOKIES

- 1 c. white sugar
- ½ c. butter
- 1 egg
- ½ c. sour cream
- 2 tsp. baking powder
- 2 tsp. vanilla
- 1 tsp. nutmeg
- 1 tsp. soda
- 1 tsp. salt
- 3½ c. flour

Mix together and chill. Roll paper thin and cut. Bake in 400° oven for 10 to 12 min. —Mrs. Harold Larson

SUGAR COOKIE

- Sugar
 - 1 c. shortening (butter)
 - 1 tsp. flavoring
 - 2¼ c. flour (approx.)
 - ½ tsp. soda
 - ½ tsp. baking powder
 - pinch salt
 - 1 egg
 - 3 T. sour milk or cream
- Break egg in measuring cup; put in sour milk. Fill with sugar to make 1 c. Beat real well. Add shortening, flour and flavoring. Use enough flour to make soft ball. Chill before rolling out. Bake at 350° till brown. —Mrs. Bill Schmillen

BROWN BUTTER COOKIES

- 1 c. butter
 - ¾ c. sugar
 - 1 egg
 - 1 tsp. vanilla
 - 2½ c. sifted flour
 - 1 tsp. baking powder
 - colored sugar
 - almonds
- Brown butter in heavy sauce pan; chill till firm. Cream butter and sugar; add egg and vanilla; beat until fluffy. Sift flour and baking powder and gradually add to cream mixture. Shape in one inch balls, roll in colored sugar; press almond half in center. 325° for 15 min. —Mrs. LeRoy Ford

SNOW DROP COOKIES

- Beat until creamy ⅞ c. butter or oleo
- Add:
 - 5 T. powdered sugar
 - 2 c. cake flour
 - 1 c. walnuts chopped
 - 2 tsp. vanilla
 - 1 tsp. water
- Chill until firm enough to shape with fingers. Form into small date-shaped pieces. Bake 10 min. at 400°.
- Roll in powdered sugar after baking. —Mrs. Ben Brassler

BIG WHEELS

- Delicious cookies flavored with malted milk; decorated with easy malt icing. Bake at 375° for 12 to 15 min.
- Sift together:
 - 4 c. sifted flour
 - 2 tsp. baking powder
 - ½ tsp. soda
 - ½ tsp. salt
 - ¾ c. plain malted milk powder
- Cream:
 - 1 c. butter or margarine
- Add:
 - 2 c. packed brown sugar
- Cream well. Blend in 2 unbeaten eggs; beat well. Add half of dry ingredients; mix well.
- Add:
 - ½ c. sour cream
 - 2 tsp. vanilla
- Stir in remaining dry ingredients and add 1 c. chopped nuts (optional). Chill 4 hrs. Roll ½ at a time to ¼ in. thickness. Cut with cutter and place on cookie sheets. Bake at 375° 12 to 15 min., till light golden brown. Cool 2 min.; remove to racks. Cool.
- Frosting**
 - In saucepan, combine ¼ c. butter, ¼ c. evaporated milk and ½ c. packed brown sugar. Cook till sugar melts. Remove from heat. Add ½ c. malted milk powder, ½ tsp. vanilla. Blend in 2½ to 3 c. powdered sugar. —Mrs. John Glasgow

CHOCOLATE CHIP COOKIES

$\frac{3}{4}$ c. shortening
1 c. sugar
 $\frac{1}{2}$ c. brown sugar (firmly packed)
2 eggs, well beaten
1 small pkg. chocolate chips
2 c. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
 $\frac{1}{2}$ tsp. cream of tartar
1 tsp. vanilla

Cream shortening and sugar. Add eggs and mix thoroughly. Add flour, salt, soda, cream of tartar, and vanilla. Drop onto greased cookie sheet. 350° for 10-12 min.

—Mrs. Jack Clark

BUTTERSCOTCH ALMOND COOKIES

1 c. brown sugar
1 c. white sugar
 $\frac{1}{2}$ c. butter (may be part shortening)
2 eggs, well beaten
1 tsp. soda dissolved in 2 T. vinegar
1 tsp. vanilla
1 tsp. almond extract
4 c. flour
1 tsp. salt
2 tsp. baking powder

Mix as listed. Roll in ball size of walnut. Press down with fork criss-cross. Dip fork in cold water. Bake on lightly greased cookie sheet. Bake at 375° for 15 min.

—Mrs. Kenneth Roethler
Larrabee, Iowa

CREAM WAFERS

Mix thoroughly:
1 c. soft butter
 $\frac{1}{2}$ c. thick cream
2 c. flour
Chill at least 1 hour. Roll out $\frac{1}{8}$ in. thick. Cut into $1\frac{1}{2}$ in. rounds. Transfer to waxed paper heavily sprinkled with sugar, turning rounds with spatula to cover both sides with sugar. Place on ungreased baking sheet. Prick. Bake till slightly puffy but not brown. 375° 7 to 9 minutes.

—Mrs. Shirley Anderson

CHOCOLATE DROP COOKIES

1 c. softened butter
2 c. brown sugar, firmly packed
2 eggs
5 T. cocoa
 $3\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. soda
2 tsp. baking powder
1 c. milk
2 tsp. vanilla, added to milk
1 c. nutmeats
Beat butter, sugar and eggs in large bowl. Sift dry ingredients and add alternately with milk and vanilla. Beat enough to make soft ball. Bake at 400°. —Mrs. Romaine Ryan

CHOCOLATE CHIP COOKIES

Cream:
1 c. butter, add
 $\frac{3}{4}$ c. brown sugar
 $\frac{3}{4}$ c. granulated sugar
2 eggs, beaten
Dissolve:
1 tsp. soda in 1 tsp. hot water
Add:
 $2\frac{1}{4}$ c. flour, sifted
1 tsp. salt
1 c. chopped nuts
 $\frac{1}{2}$ box chocolate chips
1 tsp. vanilla
Drop by teaspoonful on greased pan. Bake 10 to 12 min. at 375°.

—Mrs. Gerald Madsen
Aurelia, Iowa

CHOCOLATE CHEWS

$\frac{1}{2}$ c. shortening
Cream:
1 $\frac{1}{2}$ c. white sugar
2 tsp. vanilla
Add:
2 eggs
2 squares unsweetened melted chocolate
Sift:
2 c. flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt. Add to above alternating with $\frac{1}{3}$ c. milk. Add $\frac{1}{2}$ c. chopped walnuts. Chill 2 to 3 hours. Form into 1 in. balls and roll in powdered sugar. Bake at 350° for 20 min.

—Mrs. Harold Larson

SUGAR COOKIES

1 c. sugar
1 c. shortening
1 egg
1 tsp. vanilla
2 c. flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. soda dissolved
in a few drops of water
Chill dough. Then roll into balls and press down with a glass. Bake at 375° until brown. —Mrs. Ann Bush

CHOCOLATE DROP COOKIES

1 c. brown sugar
 $\frac{1}{2}$ c. melted shortening
1 egg, beaten
1 tsp. vanilla
 $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. flour
 $\frac{1}{8}$ tsp. salt
1 tsp. soda
4 T. cocoa
 $\frac{1}{2}$ c. nuts
Blend sugar and shortening; add well-beaten egg and vanilla. Mix thoroughly. Add alternately, milk and flour which has been sifted with salt, soda and cocoa; beat well. Add nuts. Drop by teaspoon far apart on greased cookie sheet. Bake in 350° oven for 12 min. Frost with powdered sugar frosting.

—Mrs. Mary Hyndman

CHOCOLATE KRINKLES

$\frac{1}{2}$ c. shortening
 $1\frac{1}{2}$ c. sugar
2 tsp. vanilla
Cream the above ingredients and add the following:
2 eggs
3 1-oz. squares chocolate, melted
2 c. flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{3}$ c. milk
 $\frac{1}{2}$ c. nuts
Chill. Form balls the size of a walnut, roll in powdered sugar. Place 2 to 3 inches apart on cookie sheet. Bake at 350°, 15 min. 5 dozen.

—Mrs. Jack Sandvig

OATMEAL COCONUT CRISPS

1 c. white sugar
1 c. brown sugar
1 c. shortening (oleo and lard)
1 tsp. vanilla
2 eggs
 $2\frac{1}{2}$ c. flour
2 tsp. soda
2 tsp. baking powder
2 c. oatmeal
2 c. coconut
Cream sugar and shortening, add salt, vanilla and eggs. Beat well. Add dry ingredients and coconut. Roll in balls and flatten. Bake at 350° 15 min. —Mrs. Dick Rupp

FUDGE COOKIES

Cream:
2 c. sugar and 1 c. Crisco
2 eggs
2 T. vanilla
2 c. flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
8 T. cocoa
1 c. nuts
Drop from tsp. and bake at 350° till firm about 9 min.

—Mrs. Walt Adamson

CHOCOLATE QUICKIES

$1\frac{1}{2}$ c. sifted flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. butter or margarine
1 c. brown sugar
 $\frac{1}{2}$ c. milk
1 tsp. baking powder
2 1-oz. squares unsweetened chocolate
1 egg
1 tsp. vanilla
 $\frac{1}{2}$ c. chopped nuts
Sift together the flour, baking powder and salt. Melt chocolate and butter together and cool; add sugar, egg, milk and vanilla and beat well. Add sifted dry ingredients and nuts. Beat well. Chill dough about 10 to 15 min. Drop by rounded tsp. onto greased cookie sheet. Bake at 375° 10 to 12 min. Frost with chocolate frosting when cool. —Mrs. Lester Rupp

CHOCOLATE DROP COOKIES

- ½ c. butter
- 1 c. brown sugar
- 1 tsp. vanilla
- 1 egg
- 2 squares chocolate
- ½ c. milk
- 1¾ c. flour
- 1 tsp. baking powder
- ½ tsp. soda
- ¼ tsp. salt
- 1 c. nuts

Cream butter and brown sugar; combine with remaining ingredients. Bake at 350° for 3 - 5 min.

Frosting

¼ c. butter, 1 c. sugar, ¼ c. cocoa, ¼ c. milk and ⅛ tsp. salt. Bring frosting to rolling boil. Cook exactly 1 min. Add 1 tsp. vanilla and beat immediately. —LaVere Dugan

CHOCOLATE CHIP COOKIES

- 1 c. Crisco
 - ¾ c. brown sugar
 - ¾ c. white sugar
 - 2 eggs
 - 2 T. hot water
 - 1 tsp. vanilla
- Mix altogether well and add:
- 2½ c. flour
 - 1 tsp. soda
 - ½ tsp. salt
 - 1 pkg. chocolate chips or ½ lb. sweet chocolate chipped nutmeats
- Drop by spoonful on cookie sheet and bake. —Mrs. Arnold Faber

SURPRISE MERINGUES

- 2 egg whites
 - ⅛ tsp. cream of tartar
 - ⅛ tsp. salt
 - 1 tsp. vanilla
- Beat above ingredients until it holds a soft peak but not dry. Gradually add ¾ c. sugar and beat until very stiff. Fold in 1 pkg. chocolate chips. Drop on brown paper sack on cookie sheet. Bake 300-325° until light brown, about 20 min. Do not bake in humid weather.

—Mrs. Jack Sandvig

BUTTERSCOTCH CRISPIES

- ½ c. butter or oleo
 - ½ c. brown sugar
 - 1 pkg. Royal instant butterscotch pudding or pie mix
 - 1 egg
 - 1½ c. flour, not sifted
 - 1 tsp. cream of tartar
 - 1 tsp. soda
- Mix butter, sugar and pudding mix. Add egg and blend well. Add dry ingredients and mix well. Shape into balls and put on greased sheet. Press down with floured fork. Bake at 350° for 10 to 12 min.

—Mrs. John Eischen

CHOCOLATE CHIP RAISIN COOKIES

- 1 c. white sugar
 - 1 c. brown sugar
 - 1 c. shortening
 - 2 eggs, beaten
 - 2 tsp. vanilla
 - 3 c. flour
 - 1 tsp. soda
 - ½ tsp. baking powder
 - 1 tsp. salt
 - 1 6-oz. pkg. chocolate chips
 - 1 c. raisins
 - 1 c. nuts, chopped very coarsely
- Cream shortening and sugars. Add beaten eggs and mix well; add vanilla and beat. Then add sifted dry ingredients and mix well. Last add nuts, chocolate chips and raisins. Bake at 350° until light golden brown. —Mrs. Carl Reinert

CHOCOLATE CHIP COOKIES

- 1 c. white sugar
 - 1 c. brown sugar
 - 2 tsp. vanilla
 - 1 c. lard
 - 1 pkg. chocolate chips
 - 2 eggs
 - ½ tsp. salt
 - ½ c. nuts
 - 1 tsp. soda
 - 2 c. flour
- Bake in 350° oven. —Mrs. Clarence Langholdt

CHOCOLATE CHIP COOKIES

½ c. butter
¼ c. brown sugar, packed
½ tsp. soda
½ tsp. salt
½ c. white sugar
1 egg, well beaten
1 c. flour
½ tsp. baking powder
Cream butter, sugars, soda, salt and egg. Sift together flour and baking powder and add in 2 parts. Mix well. Add one pkg. chocolate chips, 1 c. chopped nuts and 1 tsp. vanilla. Mix thoroughly. Drop from tsp. on ungreased cookie sheets about 2" apart. Bake in 350° oven for 10-12 min. Makes about 50 cookies.

—Mrs. Ray Brewer

CHOCOLATE OATMEAL COOKIES

¾ c. flour
½ tsp. soda
½ tsp. salt
½ c. shortening
1 c. sugar
1 egg
1 T. water
½ tsp. vanilla
2 squares melted chocolate
1½ c. oatmeal
Cream shortening, sugar, egg. Mix in remaining ingredients. Drop or Ice-box cookies. 350° 12 min.

—Mrs. Nate Phipps

CHOCOLATE NUT DROP COOKIES

½ c. shortening
¾ tsp. salt
1 tsp. vanilla
¾ c. brown sugar, firmly packed
1 egg, well beaten
2 oz. chocolate, melted
1¾ c. sifted flour
½ tsp. soda
½ c. milk
½ c. nut meats, chopped
Combine shortening, salt and vanilla. Add brown sugar, gradually and cream well. Add beaten egg and mix thoroughly. Add chocolate and blend. Sift flour and soda together.

Add flour to creamed mixture, alternately with milk, mixing well. Add nuts and blend. Drop from T. on baking sheets greased well. Bake in moderate oven 350° 10 to 15 min.

—Mrs. Edw. Eischen

BROWNIE DROPS

2 pkg. (4 oz. each) Baker's German-sweet chocolate
1 T. butter
2 eggs
¾ c. sugar
¼ c. unsifted all-purpose flour
¼ tsp. baking powder
¼ tsp. cinnamon
½ tsp. salt
½ tsp. vanilla
¾ c. finely chopped pecans
Melt chocolate and butter over hot water. Stir. Cool. Beat eggs until foamy, then add sugar, 2 T. at a time; beat until thickened (5 min. on electric mixer). Blend in chocolate. Add flour, baking powder, cinnamon and salt; blend. Stir in vanilla and nuts. Drop by teaspoon onto greased baking sheet. Bake at 350° until "set" when lightly touched - 8 to 10 min.

—Mrs. Leonard Waters

CRISP CASHEW-OAT COOKIES

1 c. brown sugar
½ c. Crisco
1 egg
1 c. flour
½ tsp. soda
½ tsp. baking powder
¼ tsp. salt
1 c. oatmeal
½ c. crushed corn flakes
½ c. flake coconut
½ c. chocolate chips
½ c. cashew nuts
Cream with mixer: sugar, Crisco, and egg. Add flour, soda, baking powder and salt and beat until well blended. Mix rest of ingredients in large bowl, then mix in with spoon. Bake in greased pan at 400° for 8-10 min. About 4 doz.

—Mrs. Harvey Lindberg

CINNAMON SUGAR OATMEAL COOKIES

1½ c. sifted flour
1 tsp. soda
1 tsp. salt
1½ tsp. cinnamon
½ tsp. nutmeg
¾ c. soft shortening
½ c. white sugar
1 c. brown sugar, firmly packed
2 eggs
¼ c. milk
3 c. quick oatmeal
1 c. raisins

Mixture of cinnamon and sugar. Sift flour, soda, salt and spices in large bowl. Add shortening, sugars, eggs and milk. Beat until smooth by hand, or about 2 min. with mixer. Fold in rolled oats and raisins. Drop onto greased baking sheet. Flatten with wet spoon and sprinkle with cinnamon sugar. Bake at 375°, 12-15 min. Remove from pan immediately.

—Ruth Streeter

KEEN COOKIES

1 c. plus 2 T. shortening
1 c. brown sugar, firmly packed
1 c. white sugar
2 eggs
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla, or more
2 c. flour
½ tsp. salt
2 c. uncooked oatmeal
1 c. chocolate chips

nuts if desired, not necessary
Cream sugar and shortening together. Sift dry ingredients; add to creamed mixture, then add oatmeal and chips. Batter will be very thick. Either drop by T. on ungreased cookie sheet, or flour hands and roll into balls a little larger than a walnut. Roll in a little flour to keep them from running. Bake at 360° 12 to 15 min.

—Dr. Ramona Kennedy

TO MY VALENTINE OATMEAL COOKIE

2½ c. flour
1 tsp. baking powder
½ tsp. salt
¾ c. butter or oleo, soft
¾ c. sugar
2 T. milk
1 egg
1 tsp. vanilla
1 c. uncooked oatmeal
Mix dry ingredients in bowl, add softened butter, egg and vanilla. Beat 2 min. Fold in oatmeal. Roll out on board and cut in desired shapes. Bake on greased sheet 15 min. in 350° oven. —Mrs. R. Rosenthal

OATMEAL MACAROONS

½ c. shortening
½ tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
1 T. white molasses
1 c. sugar
1 egg, unbeaten
¾ tsp. soda
1 c. flour
1 c. rolled oats
½ c. each, raisins, dates, nuts (coco-nut)
Drop by T. on greased cookie sheet. Bake 10-15 min. at 350°. Makes 3½ dozen. —Mary K. McDevitt

OATMEAL COOKIES

1½ c. white sugar
½ c. shortening
2 eggs
1 c. raisins (cooked in water until tender)
5 T. raisin water
1 tsp. soda
1 tsp. cinnamon
2 c. flour
2 c. oatmeal
Cream sugar, shortening, and add beaten eggs. Add cooled raisins and raisin water. Add the sifted dry ingredients and oatmeal. Bake 15 min. at 375°. —Mrs. Joe Walters

CRISPY CHIP COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 pkg. chocolate chips
1½ c. flour
1 tsp. salt
1 tsp. soda
1½ c. quick oatmeal
1 c. Rice Krispies
½ c. nuts.

—Mrs. Dorothy Eischen

BUTTERSCOTCH OATMEAL DROPS

1 c. firmly packed brown sugar
¾ c. butter
2 eggs
2 c. flour
½ tsp. salt
½ tsp. baking soda
1 6-oz. pkg. butterscotch chips
1 c. quick oatmeal
½ c. chopped nuts
Cream butter and sugar; beat in eggs, one at a time. Sift in flour, salt, and soda. Mix well. Stir in butterscotch chips, oatmeal and nuts. Drop by tsp. on greased cookie sheets. Bake at 350° for 12 min.

—Mrs. Pauline Gravenish

COWBOY COOKIES

Sift together:
2 c. sifted flour
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs, well beaten
2 c. oatmeal (uncooked)
1 tsp. vanilla.
1 pkg. butterscotch chips
½-1 c. nuts, if desired
Cream shortening, add sugar, cream well. Add beaten eggs and dry ingredients. Add rest of ingredients. Drop on greased cookies sheets. 350° for 15-20 min. —Mrs. Jack Clark

APPLESAUCE OATMEAL COOKIES

2 c. sifted flour
½ tsp. soda
½ tsp. salt
1 tsp. cinnamon
¾ c. soft shortening
1 c. firmly packed brown sugar
1 egg
1 c. canned applesauce
1½ c. rolled oats
½ c. raisins
½ c. chopped walnuts
Preheat oven to 375°. Sift together flour, soda, salt and cinnamon in bowl; add sugar, shortening, egg and applesauce. Beat until smooth, about 2 min. Stir in remaining ingredients. Drop by T. on greased cooky sheet. Bake till brown, 12-15 min. About 3 doz. —Edith Beckman

OATMEAL COOKIES

Cream:
2 c. brown sugar
1 c. shortening (butter)
Add:
2 beaten eggs
1 tsp. soda dissolved in ¼ c. of boiling water
1 tsp. vanilla
2 c. rolled oats
2 c. flour
Mix well together and drop by spoonfuls on a well oiled cooky sheet. Bake in a hot oven - 400°. —Mrs. Robert Bushlow

MOTHER'S COOKIES

1 c. oleo
1 c. brown sugar
2 eggs
1 c. sugar
2 c. flour
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
3 c. quick oatmeal
1 large pkg. chocolate chips
Drop onto greased cookie sheet. Bake at 350°, 10-12 min. —Mrs. Don Carlson

OATMEAL COOKIES

1 c. solid shortening (I use lard)
2 or 3 eggs
½-1 tsp. salt
1 c. brown sugar
1 c. white sugar
2 c. quick oatmeal
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
1 tsp. maple flavoring
1 c. Angel Flake coconut
1 c. nutmeats
Cream shortening and sugar, add eggs, then dry ingredients and flavorings. Drop by teaspoonfuls onto greased cookie sheets. Bake at 375° until done. This makes a large batch.
—Mrs. Tom Schmillen

OATMEAL COOKIE MIX

2 c. white sugar
2 c. brown sugar
4½ c. flour
2 tsp. salt
2 tsp. soda
1 tsp. baking powder
2 c. shortening (you can use 1 lard and 1 butter)
6 c. oatmeal
Mix these ingredients well. This makes about 16 c. of mix, or about 150 medium sized cookies. For 2 doz. cookies: 1 egg, beaten, 1 tsp. vanilla, 2 c. cookie mix. This mix may be stored in your refrigerator for a long time. For variety to this recipe, add nuts, raisins, coconut or chocolate chips.
—Mrs. Matt Beckman

OATMEAL DROP COOKIES

1 c. raisins
½ c. water
1 c. oleo
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
½ tsp. salt
½ c. walnuts
2 c. oatmeal
Cook raisins in water till soft, save

5 T. liquid in which raisins were cooked. Cream shortening and sugar. Beat in eggs. Mix soda and salt with flour, add alternately with raisin water. Stir in raisins, nuts and oatmeal. Drop from tsp. onto greased cookie sheet. Bake for 10 min. at 375°.
—Mrs. Ed Ford

SCHOOL DAY COOKIES

1 c. shortening (oleo)
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1 tsp. soda
¼ tsp. salt
1 c. corn flakes
1 c. oatmeal
1 c. Spanish peanuts
½ tsp. vanilla
1 tsp. baking powder
Cream shortening. Add brown sugar and white sugar and cream thoroughly. Add eggs and vanilla. Add dry ingredients and then corn flakes, oatmeal and peanuts. Drop by tsp. on floured cookie sheet. Bake at 350° for 10 min.
—Mrs. Stanley Sitzmann

PEANUT BUTTER CHIP OATMEAL COOKIES

½ c. butter or other shortening
½ c. granulated sugar
¼ c. packed brown sugar
1 egg
1 tsp. vanilla
¾ c. all-purpose flour
½ tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
1½ c. quick cooking rolled oats
1 5½-oz. pkg. peanut butter chips
Cream butter until soft. Add sugar, egg and vanilla. Beat until light and fluffy. Blend in flour, soda, salt, and spices. Stir in rolled oats and chips. Drop from tsp. onto ungreased baking sheets. Bake at 375° for 8-10 min. or until lightly browned. Makes about 4 dozen.
—Mrs. Paul Kohns

CHOCOLATE BUTTERFLIES

2 c. flour
½ c. cocoa
2 tsp. baking powder
½ c. shortening (butter)
½ c. peanut butter
1¾ c. sugar
2 eggs
1½ tsp. vanilla
½ c. milk
Cream shortening and peanut butter. Add sugar and cream again. Stir in the eggs and vanilla; beat well. Add flour, cocoa, baking powder (which have been sifted together) alternately with the milk. Blend thoroughly. Drop by tsp. on ungreased cookie sheet. Press criss-cross with fork. Bake 8-10 min. at 400°. Do not over-bake as cookies should be soft when done. —Mrs. Marvin McMurrin

COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening (spray, Crisco or like)
2 eggs
1 tsp. vanilla
½ tsp. almond flavoring
2 c. flour
½ tsp. baking powder
1 tsp. soda
½ tsp. salt
2 c. Rice Krispies
2 c. oatmeal
1 pkg. chocolate chips
Mix altogether. Bake at 350° for 8-12 min. —Mrs. Saner

RANGER COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
2 c. flour
3½ tsp. baking powder
1 tsp. soda
1 c. coconut
2 c. wheaties
2 c. oatmeal
Roll into balls and press out with a fork. Bake in moderate oven about 10 to 12 min. —Marie Tippy

FAVORITE CHOCOLATE CHIP OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 beaten eggs
2 T. water
1 c. nuts
1 tsp. salt
2 c. chocolate chips
1 c. nuts
1 tsp. vanilla
1½ c. sifted flour
1 tsp. soda
3 c. old fashioned Quaker Oats
Mix shortening and sugars together. Add eggs, water and salt. Blend in flour and soda which has been sifted together. Add vanilla. Then add nuts and chocolate chips. Add oatmeal last. Very stiff dough. Bake in moderate oven (350°) for 10 min. —Mrs. Mary E. Rupp, Mrs. Darlene Mackowski

PEANUT BLOSSOM COOKIES

½ c. oleo
½ c. peanut butter
½ c. sugar
½ c. firmly packed brown sugar
1 unbeaten egg
1 tsp. vanilla
1¾ c. sifted flour
1 tsp. soda
½ tsp. salt
Cream oleo and peanut butter; gradually add sugars and cream well. Add egg and vanilla and beat well. Blend in sifted dry ingredients gradually and mix thoroughly. Shape dough into balls, using a rounded teaspoon for each. Roll balls in sugar and place on ungreased cookie sheets. Bake at 375° about 8 min. Remove sheet from oven and place a solid chocolate star or milk chocolate candy kiss on top of each cookie pressing down firmly so that cookie cracks around the edge. Return cookies to oven and bake 2 to 5 min. longer or until golden brown. —Mrs. Mike Bush

PEANUT COOKIES

- 1 c. white sugar
- 1 c. brown sugar
- $\frac{3}{4}$ c. melted lard
- 2 c. oatmeal
- 1 c. peanuts, salted
- 1 tsp. vanilla
- 1 tsp. soda
- 2 eggs, beaten
- $1\frac{1}{2}$ c. flour
- 1 tsp. baking powder

Beat eggs and sugar till fluffy; add lard. Sift together dry ingredients, add and mix well; add oatmeal and nuts. Roll in balls and bake on ungreased cookie sheet at 350° until brown. —Mrs. Jack Leinbaugh

"PRIDE OF IOWA" OATMEAL COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening
- 2 eggs
- 1 c. coconut
- 3 c. quick oatmeal
- 2 c. flour
- 1 tsp. soda
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 1 c. chopped nuts
- 1 tsp. vanilla

Mix sugar, shortening and eggs until smooth; add the coconut and oatmeal. Sift the flour, soda, salt, baking powder together and add to the other mixture. Then put in vanilla and nutmeats. Make in balls and press with a fork on cookie sheet. Bake at 350°. —Mrs. P. P. Kohns

PEANUT BUTTER COOKIES

- 3 lbs. lard
- 6 c. brown sugar
- 6 c. white sugar
- 6 tsp. vanilla
- $\frac{1}{6}$ tsp. soda
- 4 c. peanut butter
- 12 eggs
- 6 tsp. salt
- 12 c. flour

Bake in a 350° oven. Makes 240 cookies. —I. C. Hot Lunch

RANGER COOKIES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 3 eggs
- 2 tsp. vanilla
- 2 c. flour
- 1 tsp. soda
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt

Mix this all well then add:

- 2 c. quick cooking oats
 - 2 c. Rice Krispies
 - 1 c. coconut
 - 1 pkg. butterscotch chips
 - 1 c. nutmeats
- Drop by teaspoon on cookie sheet and bake 10 to 12 min. at 375°.

—Mrs. Delia Bunkers

PEANUT BUTTER COOKIES

- 2 c. margarine
- 1 c. peanut butter
- $1\frac{1}{2}$ c. brown sugar
- $1\frac{1}{2}$ c. white sugar
- 3 eggs
- $1\frac{1}{2}$ tsp. soda
- $4\frac{1}{2}$ c. flour
- $1\frac{1}{2}$ tsp. vanilla

Roll dough in small balls and place on cookie sheet. Press flat with fork. Bake at 375° about 15 min. Makes a large mild batch. —Marie Tippy

PEANUT BUTTER COOKIES

- 1 c. margarine
- 1 c. chunk peanut butter
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- $2\frac{1}{2}$ c. flour
- 1 tsp. soda
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla

Cream margarine, peanut butter; add sugar and eggs, salt and vanilla. Beat until smooth. Add dry ingredients and mix well. Form into balls the size of a walnut; flatten with fork dipped into flour making criss-cross pattern. Bake 10 to 12 min. at 375°. —Mrs. Freeman Eischen

PEANUT BUTTER COOKIES

½ c. Crisco
½ c. brown sugar
1 tsp. vanilla
1 tsp. soda
1 egg
½ c. white sugar
½ c. peanut butter
¼ tsp. salt
1½ c. flour

Cream Crisco, brown and white sugars, peanut butter and egg. Add soda to flour and salt. Roll into balls and press down with a fork dipped in flour. Bake at 350° 10 to 12 min. or until lightly browned.

—Mrs. B. I. Van Patten

SKIPPY DELIGHTS

1½ c. vanilla wafers or graham cracker crumbs
½ c. sugar
¾ c. Skippy peanut butter
2 egg whites
¼ c. finely chopped nuts (optional)
powdered sugar

Mix crumbs and sugar. Work Skippy thoroughly into crumbs. Beat egg whites until stiff and fold in crumbs and nuts. Form into firm balls about ½ in. in diameter. Bake on ungreased cookie sheet in moderate oven (350°) for 10 to 12 min. Cool slightly on pan. Roll in powdered sugar. Yields approx. 3 dozen cookies.

—Mrs. C. T. (Hap) Gravenish

BUFFALO CHIPS

3 c. sugar
1½ c. lard
3 eggs
½ c. molasses or 10 T.
5 c. flour
2 tsp. soda
1½ tsp. cinnamon
1 tsp. cloves
½ tsp. salt

¾ to 1 c. black walnuts, or 2 c. raisins, or ½ c. dates can be used
Mix in order and drop on cookie sheet.

—Mrs. Joe Wankum
Aurelia, Iowa

GINGER DROP COOKIES

Mix together:
¾ c. shortening
1 c. sugar
1 egg, beaten
4 T. molasses
Sift together:
2 c. flour (sifted)
2 tsp. cinnamon
1 tsp. ginger

¼ tsp. salt
2 tsp. soda
Form into small balls, dip in sugar and place on greased cookie sheet. Bake at 350° for 15 min. 1 c. raisins, optional.

—Gertrude Kennedy

PEANUT CRISS-CROSSES

1 c. shortening
1 tsp. vanilla
1 c. granulated sugar
1 c. brown sugar
2 beaten eggs
1 c. peanut butter
3 c. flour
½ tsp. salt
2 tsp. soda

Cream shortening, vanilla and sugars; add eggs, beat well. Stir in peanut butter, then dry ingredients. Form in tiny balls, place on cooky sheet, press with back of fork to make a criss-cross. Bake at 375° 10 min.

—B. Schmidt

MOLASSES COOKIES

1 c. brown sugar
¾ c. lard or shortening
1 egg, beaten
¼ c. molasses
2 c. flour
½ tsp. salt
2 tsp. soda
1 tsp. ginger
1 tsp. cinnamon

Cream lard or shortening and sugar; add egg and molasses. Sift dry ingredients and add to mixture. Shape in round balls and roll in sugar. Press down with fork. Place on lightly greased cookie sheet. 350°, 12-15 min.

—Mrs. Raymond Kelly

GINGER SNAPS

- ¾ c. shortening
- ¾ c. butter
- 2 c. sugar
- ½ c. molasses
- 4 c. flour
- 2 tsp. soda
- 2 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. ginger
- 2 eggs

Form in balls and roll in sugar and bake. Cookies will flatten as they bake.

—Mrs. Al George

MOLASSES CRINKLES

- ¾ c. soft shortening
- 1 c. brown sugar
- 1 egg
- ¼ c. molasses
- 2¼ c. sifted flour
- 2 tsp. soda
- ¼ tsp. salt
- ½ tsp. cloves
- 1 tsp. cinnamon
- 1 tsp. ginger

Cream sugar and shortening. Add egg and molasses. Add sifted dry ingredients. Mix together and roll into balls 1 in. in diameter. Dip into sugar. Bake at 350° for 10 min.

—Mrs. Maydar Lux

GINGER COOKIES

- 1 c. sugar
- ¾ c. shortening
- ¼ c. molasses
- 1 egg
- 2 tsp. soda
- 2 c. flour
- 1 tsp. ginger
- 1 tsp. cinnamon
- ½ tsp. salt

Cream shortening, sugar, egg and molasses together. Add salt, soda, ginger, cinnamon and flour, blending well. Chill, form into balls the size of walnuts and roll in sugar. Place on greased cookie sheet. Bake at 350°, 10-12 min.

—Mrs. LeRoy Jenness, Mrs. Louis Hausmann, Isabell Campbell

NEVER FAIL MOLASSES COOKIES

- 1 c. lard
- 2 c. sugar
- 1 c. molasses
- 1 c. cream
- Enough flour to make soft dough
- 2 tsp. soda in a little hot water
- 1 egg
- 3 tsp. vanilla
- 2 tsp. ginger sifted in flour

—Elizabeth Rupp

MOLASSES COOKIES

- 1 c. shortening
- 1 c. brown sugar
- 1 c. mild molasses
- 2 eggs
- 3 c. flour
- ½ tsp. salt
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. ginger

Cream together, shortening, sugar and molasses. Beat in eggs, then sift in dry ingredients (which have been mixed) and blend well. Chill over night. Roll out ⅛ in. thick on lightly floured board. Cut with 2 in. cookie cutter. Place half of the rounds on baking sheet. Spoon ½ tsp. jelly or jam in center of each. Cover with another round and press edges together to seal. Bake 12 to 15 min. at 350°. Frost with powdered sugar icing. The filling may be omitted, use as plain ginger cookies.

—Mary F. Hanson

GINGER COOKIES

- 1 c. sugar
- 2 c. molasses
- 1 c. lard
- 1 c. cold coffee
- 1 tsp. ginger
- 1 tsp. cloves
- 1 tsp. cinnamon
- 2 tsp. soda

Flour to roll. Let stand over night. Roll and bake in the morning.

—Sophia Miller

GINGERSNAPS

$\frac{3}{4}$ c. shortening
1 c. sugar
1 egg
 $\frac{1}{4}$ c. molasses
2 c. sifted flour
1 T. ginger
2 tsp. baking soda
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. salt

Mix by creaming shortening and sugar. Add remaining ingredients. Roll into one inch balls and dip in sugar. Bake on ungreased cookie sheet at 350° for 12 min. Yield: 4 dozen.
—Mrs. Harold Larson

NUT AND FRUIT DROP COOKIES

Cream:

1 c. shortening
1 c. brown sugar
3 eggs, beaten

Mix well. Stir in 1 (no. 2) can fruit cocktail, well drained. Blend well.

Sift together:

4 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. baking powder

Add to creamed mixture; mix well. Mix in $\frac{3}{4}$ c. chopped nuts. Chill dough 1 hr. Drop by teaspoon on cookie sheet. Bake at 375°.

—Katherine Beckman

GINGER SNAPS

$\frac{3}{4}$ c. shortening
1 c. sugar
1 egg
 $\frac{1}{4}$ c. molasses
2 c. flour
 $\frac{1}{4}$ tsp. salt
1 tsp. cinnamon
2 tsp. soda
1 tsp. ginger
1 tsp. cloves

Shape into small balls. Roll in sugar and place on cookie sheet. Bake at 350° - 375°, 10 to 15 min.

—Mrs. Nate Phipps, Mrs. Owen Hiniker, Mrs. Jerry Berg, Marie Tippy, Katherine Beckman

FRUIT COOKIES

2 c. sugar
1 c. lard
1 c. ground raisins
2 eggs
1 tsp. cinnamon
1 heaping tsp. soda mixed with a little water
 $\frac{1}{2}$ tsp. salt

Flour enough to make a soft dough. Mix the usual way. Roll to about $\frac{1}{4}$ in. thick. Cut with round cookie cutter.
—Mrs. Robert L. Smith

GUM DROP COOKIES

2 c. brown sugar
1 c. shortening
3 eggs
3 c. flour
1 tsp. soda
1 tsp. cream of tartar
pinch of salt
1 tsp. vanilla
1 c. cut-up gum drops
1 c. nut meats

Roll in balls or use refrigerator method. Bake at 350°.

—Mrs. Irvin Schallau

CRACKLE TOP GINGER SNAPS

1 c. shortening
1 c. sugar
1 egg
1 c. molasses
4 c. sifted flour
2 tsp. soda
 $\frac{1}{2}$ tsp. salt
2 tsp. ginger
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves

Thoroughly cream together shortening and sugar. Add egg and mix well; stir in molasses. Sift together the dry ingredients and combine with the molasses mixture. Chill thoroughly. Roll dough into balls one inch in diameter; roll in sugar. Place two inches apart on greased cookie sheet and bake at 350° 18 to 20 min. Makes 5 dozen $2\frac{1}{4}$ inch cookies.

—Mrs. Richard Tolzin,
Mrs. Carl Reinert

PINEAPPLE DATE DROP COOKIES

1 c. brown sugar packed
½ c. butter
1 egg
2 c. flour
1 small can crushed pineapple,
drained
¼ tsp. salt
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
½ c. chopped dates
Cream sugar and butter, add egg
and mix well. Beat in dry ingredi-
ents and vanilla; stir in pineapple
and dates. Bake at 375° about 10
min. —Mrs. Fred Morrison

FRUIT COOKIES

1 tsp. soda
¼ c. water
2 c. chopped dates
1 scant c. butter or other shortening
1½ c. sugar
2 well-beaten eggs
1 c. seedless raisins
1 c. moist coconut
1 c. coarsely chopped nuts
2½ c. flour, or less
Dissolve soda in water and pour
over dates. Cream shortening and
sugar until light. Beat in eggs. Stir
in raisins, coconut, nuts and prepar-
ed dates. Add enough flour to make
a soft dough. Drop dough from tsp.
onto greased baking sheet. Bake at
350° about 12 min. or until done.
—Mrs. Carl Rupp

FILLED COOKIES

Roll sugar cooky dough ⅛ to ¼ in.
thickness and cut in 2 in. rounds.
Place on cookie sheets and shape to
form cornucopias by folding in sides
and bringing to a point at one end.
Rounds may also be brought togeth-
er at center as alternate shape.
Place ½ tsp. jam or apricot or prune
puree at open ends. Bake until deli-
cately browned.

—Mrs. Matt Beckman

DROP GINGER COOKIES

1 c. shortening
1 c. sugar
2 eggs
1 c. molasses
1 c. warm water
1 T. soda
5 c. general purpose flour
1 T. ginger
1 tsp. salt
½ to 1 c. raisins
Cream shortening and sugar until
smooth, add eggs and beat well. Stir
in molasses then alternate the water
(in which the soda has been dissol-
ved) with the flour (sifted with gin-
ger and salt). Mix well, add raisins
and drop by spoonful on greased
cookie sheet. Bake 10 min. at 375 to
400°. —Blanche Schmidt

PINEAPPLE COOKIES

½ c. shortening
½ c. brown sugar
½ c. white sugar
1 egg, beaten
½ c. drained pineapple, crushed
1 tsp. vanilla
1½ c. flour
¼ tsp. salt
1 tsp. baking powder
½ c. chopped nuts
Mix in order given. Bake at 400° for
10 min. Yield: 3 dozen.
—Mrs. Neil Lickiss

PINEAPPLE COOKIES

2 c. sugar
½ c. shortening
3 eggs
1 tsp. vanilla
1 c. crushed pineapple (well drained)
2½ c. sifted flour
1 tsp. soda
½ tsp. salt
Cream the sugar, shortening, eggs
and vanilla together, then blend in
the pineapple. Add the sifted dry in-
gredients and mix well. Drop by tsp.
on greased cookie sheet. Bake at
350° 10 to 12 min.

—Mrs. Charles Letsche

PINEAPPLE DATE NUT DROPS

½ c. butter
½ c. brown sugar (packed)
½ c. white sugar
1 egg
1 T. pineapple juice
½ c. crushed pineapple (drained)
⅓ c. chopped nuts
¾ c. finely cut dates
2 c. flour
½ tsp. soda
1 tsp. baking powder
½ tsp. salt
Cream butter and sugar until fluffy. Beat in eggs; add pineapple juice and crushed pineapple mixed with soda. (There may be curdling at this point but this will disappear when flour is added.) Sift flour, baking powder and salt. Add nuts and dates. Drop by teaspoon on cookie sheet and bake at 375° 10-12 min.

—Mrs. Gerald Korleski,
Katherine Beckman

CARROT COOKIES

2 c. sifted flour
2 tsp. baking powder
½ tsp. salt
1 c. soft shortening
¾ c. sugar
1 egg
1 c. cooked carrots, mashed, (or
grated raw carrots)
¼ c. milk
1 tsp. vanilla
½ tsp. lemon or orange extract
1 c. bran flakes
Blend shortening and sugar; add egg and beat well. Stir in carrots, milk, vanilla and extract. Sift together flour, baking powder and salt and add. Add bran flakes and mix well. Drop by level teaspoon on greased baking sheets. Bake at 375° about 18 min., if using cooked carrots, about 12 min. if raw. When cookies are cool, frost with 1 c. powdered sugar moistened with 2 T. orange juice. Makes about 4½ dozen. Freeze well.

—Mrs. James Schallau

COCONUT COOKIES

Cream:
½ c. brown sugar
½ c. white sugar
1 c. shortening
2 c. flour
1 c. coconut
½ tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
Roll size of walnut in hand. Roll in sugar and dip in water. Make sure part dipped in water is on top. Put on cookie sheet and bake.

—Katherine Beckman

LEMON COOKIES

1 c. butter or margarine
½ c. sugar
1 egg, beaten
2 c. sifted flour
½ tsp. baking powder
¼ tsp. salt
1 T. lemon juice
½ tsp. grated lemon rind
Cream together butter and sugar; add egg and mix well. Sift together, flour, baking powder and salt; combine with sugar mixture. Add lemon juice and rind. Form into rolls, wrap in waxed paper or pack into frozen juice cans; chill. Slice very thin. Bake on greased sheets in moderate oven (375°) 8 to 10 min. Makes 5 to 6 dozen.

—Mrs. Vernon Gordon

RUSSIAN COOKIES

Beat 2 eggs - soak 1 c. raisins in beaten eggs. Let stand. Mix like pie crust:
2½ c. flour
1 c. brown sugar
1 c. white sugar
1 c. shortening
2 c. oatmeal
2 tsp. soda
1 tsp. salt
1 tsp. vanilla
½ c. nuts
Then mix with eggs and raisins. Bake at 375° about 10 or 15 min. or until brown.

—Mrs. Bernard Vaughan

CINNAMON-CURRANT COOKIES

3 c. sifted flour
1 tsp. baking powder
½ tsp. salt
1 c. light brown sugar
3 eggs
¾ c. oil
1 tsp. vanilla
1 tsp. almond extract
½ c. currants
½ c. chopped nuts
cinnamon and sugar

Sift together flour, baking powder and salt. In mixing bowl combine sugar and eggs. Add oil and flavorings and mix well. All at once add dry ingredients, currants and nuts. Blend well, then chill about an hour. Shape into balls 1 in. in diameter and place balls about 3 in. apart. Bake at 375° for 8 to 10 min. While still warm dip into dry cinnamon and sugar mixture.

—Mrs. Matt Beckman

FILLED JUMBO DROPS

1 c. shortening
2 c. brown sugar packed
3 eggs
½ c. water
1 tsp. vanilla
3½ c. sifted flour
½ tsp. salt
1 tsp. soda
⅓ tsp. cinnamon

Mix thoroughly the shortening, brown sugar and eggs; stir in water and vanilla. Sift together flour, soda, salt and cinnamon. Drop by teaspoon on ungreased cookie sheet. Place ½ tsp. of date filling on dough, cover with ½ tsp. of dough and bake 10 to 12 min. at 370°.

Date Filling

2 c. dates, cut small
¾ c. sugar
¾ c. water

Cook until thick stirring constantly, add ½ c. chopped nuts and cool.

—Mrs. Milo Sauer

ORANGE SLICE COOKIES

1 lb. orange slices
1½ c. brown sugar
½ c. shortening
2 eggs
½ tsp. salt
2 c. sifted flour
1 tsp. soda
½ c. coconut
½ c. flour
1 c. quick oatmeal

Cream sugar and shortening, then add eggs, add dry ingredients, then orange slices, cut in pieces, and mix with ½ c. flour and oatmeal. Bake 10 to 12 min. at 375°. Watch closely.

—Connie Wallace

FIG BARS

1 c. butter or margarine
2 c. brown sugar firmly packed
3 eggs
1 tsp. vanilla
1 T. lemon juice
4 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder

Cream butter and sugar. Add eggs, vanilla and lemon juice. Add dry ingredients. Mix well and chill.

Filling

1½ c. ground figs
1 c. water
¾ c. sugar
3 T. flour
2 T. lemon juice

Boil figs in water for 5 min. Blend sugar and flour and stir into figs. Cook over low heat until thick. Stir in juice, cool. Divide chilled dough in half. Roll each half into rectangle 18x12 on pastry cloth. Cut into 4 three-inch strips. Put cooled filling down center of strips. Using spatula, fold dough over filling. Cut strips in half; transfer to ungreased cookie sheet seam side down. Bake at 375° about 15 min. Cool and cut into bars. Makes about 60 two-inch bars. Good keepers.

—Mrs. James Bopp

BRAN FLAKE COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
1 egg
1 tsp. vanilla
½ tsp. almond flavoring
1 c. mazola oil
3 c. flour
1 tsp. cream of tartar
1 tsp. soda
1 T. sour cream or milk
2 c. bran flakes cereal
Cream sugars and egg. Next add flavorings and oil. Add sifted dry ingredients and sour cream. Fold in bran flakes and drop by spoonfuls on cookie sheet.

—Mrs. Thomas W. Schmillen

RAISIN CRISS CROSS COOKIES

½ c. shortening
¾ c. sugar
1 egg
½ tsp. lemon extract
1¾ c. flour
¾ tsp. soda
¼ tsp. salt
1 c. raisins
Mix shortening, sugar, egg and extract. Blend in dry ingredients and raisins. Roll in 1 inch balls and place 3 inches apart on greased cookie sheet. Flatten with fork making criss cross pattern. Bake at 375° 8-10 min.

—Mrs. Freeman Eischen

ANGEL FOOD COOKIES

1 c. shortening
½ c. brown sugar
½ c. white sugar
1 egg beaten
¼ tsp. salt
2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1 c. coconut
1 tsp. vanilla
Roll dough into small ball. Dip into water and then into sugar. Bake until brown, about 15 min. at 350°. Makes 4 dozen cookies.

—Mary E. Rupp

SPECIAL K BARS

6 c. Special K
1 c. light corn syrup
1 c. sugar
1 c. peanut butter
1 c. chocolate chips
1 c. butterscotch chips
Put Special K into buttered bowl. Combine sugar and syrup in sauce pan. Cook until mixture boils. Remove from heat. Stir in peanut butter, mix well. Pour over Special K. Press into buttered pan and let cool. Melt chocolate and butterscotch chips together, stirring until well blended. Remove from heat and spread evenly over Special K mixture. Cool until firm. Cut into bars.

—Mrs. Gerald Madsen
Aurelia, Iowa

DROP COOKIES

Boil together and let cool:

1½ c. raisins
1 c. water
1½ c. brown sugar
1 c. shortening
3 eggs
½ c. nutmeats
Sift together:
3 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon

Cream sugar and shortening together; add eggs one at a time and beat well. Add raisins and nuts; add flour mixture. Place in refrigerator for several hours. Drop and bake in 350° oven. Makes 5 dozen.

—Mrs. Larry Lentz

COCONUT MACAROONS

Beat 2 egg whites till they hold a peak. Add a scant c. of sugar, beating till all is dissolved and will still hold a peak. Add a dash of salt and 2 tsp. flour. Fold in 1 c. finely cut coconut, 1 c. corn flakes and 1 tsp. vanilla. Drop on greased and floured cookie sheet. Bake at 300° for 20-30 min. Makes about 18 cookies.

—Mrs. Owen Hiniker

LINCOLN LOGS - RUM COOKIES

Cream:

1 c. oleo
2 tsp. vanilla
2 tsp. rum flavoring
Add gradually: $\frac{3}{4}$ c. sugar

Blend in: 1 egg

Add: 3 c. flour

1 tsp. nutmeg

$\frac{1}{4}$ tsp. salt

Taking a portion of cookie dough, roll $\frac{1}{2}$ " rolls on waxed paper sprinkled with sugar. Cut into 3" lengths. Bake on buttered cookie sheet. Cool and frost.

Frosting

$\frac{1}{3}$ c. butter, 1 tsp. vanilla, 2 tsp. rum flavoring, 2 c. powdered sugar, and 2 T. cream. Use fork tines to decorate top and sprinkle with nutmeg. Bake at 350°, 12-15 min.

—Mrs. Jack Sandvig

WHEATIES COOKIES

1 c. white sugar
1 c. brown sugar
1 c. butter or Crisco
2 eggs, beaten
vanilla

$2\frac{1}{2}$ c. Wheaties

$\frac{1}{2}$ tsp. soda

$2\frac{1}{2}$ c. flour sifted with

$2\frac{1}{2}$ tsp. baking powder

1 c. coconut or raisins

Mix in order given and bake 350° 10 min.

—Mrs. W. J. Schmidt

SESAME-SEED WAFERS

$\frac{3}{4}$ c. soft butter or oleo

$1\frac{1}{2}$ c. light brown sugar

2 eggs

1 tsp. vanilla

$1\frac{1}{4}$ c. sifted flour

$\frac{1}{4}$ tsp. baking powder

$\frac{1}{2}$ c. sesame seed toasted in 325° oven

Cream butter; add sugar, eggs and vanilla; beat until light. Add remaining ingredients and mix well. Drop by teaspoonfuls onto greased cookie sheet at 325° for 15 min. Yield: 5 dozen.

—Mrs. John D. Loughlin

CORN FLAKE COOKIES

Mix together:

1 tsp. vanilla

1 c. brown sugar

1 c. white sugar

1 c. shortening

Add:

2 eggs

1 c. corn flakes

1 c. oatmeal

1 c. salted peanuts

1 tsp. baking powder

1 tsp. soda

2 c. flour

Bake at 375°.

—Mrs. Shirley Gordon

SOUR CREAM DATE COOKIES

$1\frac{1}{4}$ c. sifted flour

$\frac{1}{2}$ tsp. soda

$\frac{1}{4}$ tsp. baking powder

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. cinnamon

dash nutmeg

$\frac{1}{4}$ c. butter

$\frac{3}{4}$ c. brown sugar (packed firmly)

1 egg

$\frac{1}{2}$ tsp. vanilla

$\frac{1}{2}$ c. dairy sour cream

$\frac{3}{8}$ c. pitted dates

$\frac{1}{2}$ c. chopped nuts

Sift flour with dry ingredients. Cream butter and sugar; add egg and vanilla and mix well. Add sifted dry ingredients alternately with sour cream. Fold in chopped dates and nuts. Drop by teaspoonfuls on a greased cookie sheet and bake at 400° for 10 to 12 min.

—Mrs. Agnes Joines

POTATO CHIP COOKIES

$\frac{3}{4}$ c. shortening

$\frac{3}{4}$ c. crushed potato chips

$1\frac{1}{2}$ c. flour

$\frac{3}{4}$ c. white sugar

1 egg yolk

$\frac{1}{2}$ c. nutmeats

Mix ingredients together. Then make into balls and flatten with fork. Bake 10 to 12 min. at 400°. Makes 40 cookies.

—Mrs. Matt Beckman

STARLIGHT MINT SURPRISE COOKIES

Sift together:

- 3 c. flour
- 1 tsp. soda
- $\frac{1}{2}$ tsp. salt

Cream:

- 1 c. shortening
- 1 c. sugar
- $\frac{1}{2}$ c. brown sugar

Blend:

- 2 unbeaten eggs
- 2 T. water
- 1 tsp. vanilla

Add dry ingredients; mix thoroughly. Cover and refrigerate at least 2 hrs. Open 1 pkg. Rockwood mint chocolate wafers. Enclose each wafer in small amount of dough. Top each with a walnut half. Bake at 375° 10 to 12 min. —Mrs. Mary Berns

CORN FLAKE COOKIES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- $\frac{3}{4}$ c. Mazola oil
- 1 egg

Beat together and add the following:

- 3 c. flour
- 1 T. sour milk
- 1 tsp. cream of tartar
- 1 tsp. soda
- 2 c. sugar frosted flakes
- 1 tsp. vanilla
- $\frac{1}{2}$ tsp. almond extract
- 1 c. coconut

Drop by teaspoon and flatten. Bake at 375°, 8 to 10 min.

—Adda Schmillen

CHRISTMAS COOKIES

- 2 c. sugar
- 1 scant c. butter
- 1 c. thin sour cream
- 2 eggs

Mix above ingredients and add:

- 1 tsp. soda
- 1 tsp. vanilla

Flour enough to stiffen, roll thin and bake 10 to 12 min. at 350°.

—Mrs. Richard Henke

SESAME CRISPS

Toast $\frac{3}{4}$ c. sesame in 350° oven for 8 to 10 min. till lightly browned. Also toast $\frac{1}{2}$ c. flaked coconut. Watch closely as it burns easily. Cool. Cream $\frac{3}{4}$ c. butter well. Add 1 c. firmly packed brown sugar, cream till fluffy. Add 1 egg and 1 tsp. vanilla and the toasted ingredients. Beat well. Then stir in:

- 2 c. sifted flour
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{2}$ tsp. salt

Chill. Then roll in balls using a generous tsp. of dough. Place 3 in. apart on ungreased cookie sheet. Flatten to $\frac{1}{8}$ in. Bake 350° for 10 to 15 min. or until brown.

—Mrs. Jim Pigott

COCONUT MACAROONS

- 2 egg whites, beaten stiff
- 1 c. brown or white sugar
- $\frac{1}{2}$ c. chopped nuts
- 2 c. corn flakes, or any breakfast food flakes
- 1 c. shredded coconut
- $\frac{1}{2}$ tsp. vanilla

Beat egg whites and sugar. Fold in flakes, nuts and coconut; add vanilla. Drop on well greased cookie sheet. Bake at 350° 15 to 20 min.

—Ruther Faber

GERMAN CHRISTMAS COOKIE

- 1 c. soft butter
- $\frac{1}{2}$ c. sugar
- 1 c. ground unblanched almonds or pecans
- 2 c. flour
- 1 tsp. almond flavoring
- sugar for sprinkling

Cream butter and sugar. Add nuts, flour and flavoring. Place in refrigerator several hours. Roll out between 2 sheets of wax paper to $\frac{1}{4}$ in. thickness. Cut into shapes with cooky cutters and bake at 350° until lightly browned (do not allow to become too brown). Sprinkle with sugar immediately after removing from oven. —Mrs. Herb Carlson

PEPPERNUITS

1 c. soft lard (no substitutes)
1 c. dark corn syrup
2 heaping T. ground anise
 $\frac{1}{4}$ c. strong coffee
1 c. sugar
1 tsp. ground cloves
1 tsp. cinnamon
1 tsp. salt
flour (several cups)
Mix lard, syrup, anise, coffee and sugar with a beater until smooth and creamy. Add spices and salt. Add flour by cupfuls until dough is extremely stiff (until you can't work in more flour). Knead well and form into 4 balls; refrigerate for at least 2 days (3 or 4 won't hurt). Taking one ball at a time, form into rolls the length of a pencil, then cut into slices about $\frac{1}{4}$ in. thick. Place on cookie sheet, spaced slightly apart, and bake at 350° until golden brown, about 8 to 12 min. When cool, store in tightly sealed container (these improve with age).

—Mrs. Herb Carlson

(PEBBERNODDER) - DARK PEPPERNUITS (Danish Recipe)

4 c. flour
1 c. molasses
1 c. sugar
2 eggs
2 T. butter
2 T. lard
 $\frac{1}{4}$ tsp. allspice
 $\frac{1}{4}$ tsp. cloves
1 tsp. cinnamon
Mix all ingredients together, roll into long strips about a half inch in diameter. Cut into small pieces and drop on buttered baking sheet. Bake in 325° oven. These are very nice at Christmas time mixed with Christmas candies. The rolls may also be rolled in colored sugars, either before cutting or after, as a Christmas touch. Must be kept in tightly closed tins.

—Mrs. Frank Nash,
Mrs. Bill Pigott

FILLED ICE BOX COOKIES

2 c. brown sugar
1 c. butter
2 eggs
1 tsp. vanilla
1 tsp. soda
3 c. flour
Make into two rolls $1\frac{1}{4}$ in. across. Refrigerate overnight. Slice thin. Put on filling, then a slice on top. They seal in baking.

Filling

1 c. dates or raisins, cut fine
2 tsp. flour
1 c. sugar
1 c. boiling water
 $\frac{1}{2}$ c. nuts
Cook this. Do this the night before too.

—Marie Tippy

(SPRUTTER) — SPRITS

Danish Recipe

1 c. butter or oleo
 $\frac{2}{3}$ c. sugar
3 egg yolks
 $2\frac{1}{2}$ c. flour
 $\frac{1}{4}$ tsp. almond extract
Cream butter and sugar. Stir in egg yolks and almond extract. Work in the flour. Put through a cookie press forming cookies in short strips, the figure "S" or in circles. Bake at 400° - 10 to 12 min. Should be served at Christmas and at parties.

—Mrs. Frank Nash,
Mrs. Bill Pigott

EGG YOLK COOKIES

Cream together:
1 c. brown sugar
1 c. white sugar
 $1\frac{1}{2}$ c. shortening
Add:
13 egg yolks
3 tsp. vanilla
 $3\frac{3}{4}$ c. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
2 tsp. baking powder
Roll into ball about size of walnut and flatten with fork. Bake in oven at 350° from 7 to 10 min.

—Mrs. Herb Carlson

CHRISTMAS COOKIES

2 lbs. pitted dates
1 lb. shelled English walnuts
1 lb. shelled Brazil nuts
1 lb. mixed candied fruit (Cherries, orange, citron, lemon, pineapple, etc.)

Cream $1\frac{1}{2}$ c. brown sugar with 1 c. butter. Add two beaten eggs. Sift 1 tsp. soda, 1 tsp. salt with $2\frac{1}{2}$ c. flour over the cut up fruit and nuts and mix. Add to the butter mixture and mix. Roll dough into balls the size of a walnut. Bake 20 min. at 310 to 325°. Makes 160 cookies.

—Mrs. Harold Johnston

BUTTERSCOTCH REFRIGERATOR COOKIES

$\frac{1}{2}$ c. butter or shortening
1 c. brown sugar
1 tsp. vanilla
1 egg, beaten
 $1\frac{1}{2}$ c. sifted flour
 $1\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. chopped nuts

Thoroughly cream together butter, sugar and vanilla. Add eggs, then sifted dry ingredients. Add nuts. Shape into a roll 2 inches in diameter. Wrap in waxed paper and chill. Slice $\frac{1}{8}$ in. thick and bake on an ungreased cookie sheet at 350° 8 to 10 min.

—Mrs. Harold Johnston

OATMEAL CRISPS

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
 $\frac{1}{2}$ tsp. maple flavoring
 $1\frac{1}{2}$ c. flour
3 c. oatmeal
 $\frac{1}{2}$ c. nuts
1 tsp. salt
1 tsp. soda

Combine and put into refrigerator. Form into rolls, slice and bake on ungreased cookie sheets at 350° for about 10 min.

—Mrs. B. I. Van Patten

ORANGE REFRIGERATOR COOKIES

1 c. butter or oleo
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. brown sugar
1 egg
1 T. grated orange peel
 $\frac{1}{4}$ c. orange juice
1 tsp. vanilla
3 c. flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{2}$ c. chopped nuts

Cream butter and sugars; add egg, orange peel, orange juice, and vanilla. Beat well. Sift flour, salt, soda; add to creamed mixture. Stir in nuts. Shape in two rolls; chill thoroughly. Slice very thin. Bake at 375°, 12-15 min.

—Mrs. Al Eisenmenger

DATE COOKIES

1 c. brown sugar
1 c. oleo
1 c. white sugar
3 eggs
4 c. flour
1 tsp. soda
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. salt
Mix well and roll $\frac{1}{2}$ in. thick; spread with date mixture. Roll up and put in refrigerator overnight.

Date Filling

1 lb. dates
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{2}$ c. water
1 c. chopped nuts
Combine and cook until a thick paste is formed. Cool slightly before spreading on rolled out dough.

—Mrs. Richard Kohns

SPRITZ COOKIES

1 lb. butter
 $1\frac{1}{2}$ c. sugar
2 eggs
 $4\frac{1}{2}$ c. flour
1 tsp. vanilla
1 tsp. baking powder
salt
Mix in order. Use cookie press.

—Mrs. Mildred Wankum

CHOCOLATE NUT SLICES

Combine in bowl:
1 c. sugar
 $\frac{3}{4}$ c. soft shortening
2 1-oz. envelopes unsweetened
liquid chocolate

1 egg
1 tsp. vanilla
Beat until creamy.

Sift together and stir in:

$1\frac{1}{4}$ c. sifted flour
2 tsp. baking powder
 $\frac{3}{4}$ tsp. salt

Stir in:

$\frac{3}{4}$ c. chopped nuts

Shape into 12 in. rolls on waxed paper. Chill until firm. Cut in $\frac{1}{8}$ in. slices. Bake on ungreased cookie sheets at 350° about 10 min. Yield: 8 doz. —Mrs. Eugene Saner

PEBBERNODDER (PEPPER NUTS)

1 c. butter
 $1\frac{1}{2}$ c. brown sugar
1 egg yolk
6 T. cream
1 small tsp. cinnamon
 $\frac{1}{8}$ tsp. ginger
2 c. flour mixed in bowl - 1 more c.
kneaded in on board

Roll small piece of dough at a time with hands until you have a roll about the size of a pencil. Cut in small pieces. Bake in moderate oven at 325° till lightly browned. Don't use any more flour than you need to handle dough. Too much flour makes them hard. "Aging" after mixing (before baking) improves the flavor.

—Mrs. Gus Ohlson (Margaret)
Aurelia, Iowa

CARAMEL NUT SLICES

1 c. butter
2 c. brown sugar
2 eggs
 $3\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
1 c. finely chopped nuts
Mix in order given and bake at 375° for 10 to 12 min.

—Mrs. Roy Huff

FROSTED CREAMS

$1\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. butter or oleo
2 eggs
2 c. flour
1 c. sour cream
 $2\frac{1}{2}$ tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
1 c. cooked raisins
 $\frac{1}{2}$ c. raisin water
1 tsp. soda
Sift flour and spices together. Put soda in raisin water and add last with raisins. Put in large cake pan. Bake in 350° oven 30 to 35 min.

—Mrs. Will Dushinske

DATE REFRIGERATOR COOKIES

1 c. brown sugar
1 c. white sugar
 $\frac{1}{2}$ c. lard
1 c. chopped dates
1 c. chopped walnuts
3 beaten eggs
5 c. flour
1 tsp. soda in water
1 tsp. vanilla
Cream brown and white sugar and lard together and add beaten eggs, beat 1 min.; add flour, mix well. Add soda and water, then vanilla, chopped dates and nut meats. Bake 10 min. in 375° oven. —Ellen Chiles

CARAMEL NUT SLICES

1 c. soft shortening
2 c. brown sugar (packed)
2 eggs
 $3\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
1 c. finely chopped nuts
Mix well shortening, sugar, and eggs. Sift together and stir in flour, salt, and soda. Blend in nuts. Shape into 2 rolls 2" across. Wrap in wax paper. Chill several hours or overnight. Heat oven to 400°. Slice dough $\frac{1}{8}$ " thick. Bake on ungreased baking sheet 8-10 min. Makes about 12 dozen. —Mrs. Harold Larson

REFRIGERATOR COOKIES

2 c. brown sugar
1 c. lard
2 eggs beaten
3 c. flour (or thereabout)
1 tsp. soda
1 tsp. cream of tartar
1 c. chopped nuts - English walnuts
½ tsp. salt
1 tsp. vanilla
Cream shortening, add sugar gradually; add beaten eggs and vanilla. Sift dry ingredients and add. Save a small amount of dry ingredients and mix with nutmeats before adding to dough. Note: A little more or a little less flour may be in order. Do not get dough too stiff. Make into 3 rolls; roll in wax paper and keep in cold part of refrigerator until ready to bake. Bake in moderate oven until light brown, on an ungreased cookie sheet, about 10 or 12 min.

—Mrs. Walter Fuller

CHOCOLATE CLUSTERS

1 6-oz. pkg. chocolate chips
3 T. corn syrup
1 T. water
2 c. crisp ready to eat cereal
Melt chocolate, corn syrup and water over hot (not boiling) water and stir to blend. Remove and add cereal, stirring gently until well coated. Drop by teaspoon onto wax paper; chill till firm.

—Katherine Beckman

DATE BALLS

2 eggs
¾ c. sugar
1 tsp. vanilla
1½ c. chopped dates
Mix and put in frying pan and simmer for ten min. over low heat. Stir while cooking as it burns easily. Add 2½ c. Rice Krispies, ½ c. nutmeats. Roll in small balls and then in flaked coconut. Let cool and it is easier to roll. Butter hands before rolling into balls.

—Mrs. Robert L. Smith

REFRIGERATOR COOKIES

½ c. shortening
½ c. brown sugar
¾ c. white sugar
1 egg
1 tsp. vanilla
½ c. chopped nuts
2 c. flour
½ tsp. salt
2 tsp. baking powder
Thoroughly cream shortening and sugar; add egg and beat well. Add vanilla and nuts. Add sifted dry ingredients. Mix well and shape into rolls 1½ in. in diameter. Miniature chocolate chips can be added if desired. Roll in waxed paper. Chill several hours or over night. Slice thin. Bake on greased cookie sheet in hot (425°) oven 10 min. Makes 4 doz.

—Mrs. Wm. D. Browne

UNCOOKED ORANGE BALLS

2 c. crushed vanilla wafers
1 c. powdered sugar
¾ c. nut meats (chopped)
½ c. soft butter
½ c. concentrated orange juice (undiluted)
Mix together and mold into balls about the size of walnuts—roll in sugar—chill several hours.

—Mrs. Joyce McFarlane

ICE-BOX COOKIES

1 c. sugar
1 c. brown sugar
1 c. lard
1 c. butter
3 eggs
6½ c. flour
1 tsp. cinnamon
1 tsp. soda, dissolved in,
5 T. hot water
½ c. walnuts
Cream sugars and shortening. Add eggs, beat, add rest of ingredients not using electric mixer. Roll dough in 3 rolls and place in refrigerator until hard. Slice thin and bake at 325° about 15 min.

—Mrs. Ivan J. Hicks

OATMEAL CRISPS

- 1 c. shortening
- 1 c. brown sugar
- 1 c. white sugar
- 2 beaten eggs
- 1 tsp. vanilla
- 1½ c. flour
- 1 tsp. salt
- 1 tsp. soda
- 3 c. quick oatmeal

Method: Cream shortening, sugars and vanilla. Add eggs. Add dry ingredients and oatmeal and blend well. Add ½-1 c. chopped nuts or coconut or chocolate chips. Form dough into rolls and chill. Slice ¼" thick and bake on an ungreased cooky sheet at 350° about 10 min.

—Mrs. Harold Johnston, Mrs. Thomas Chytka, Delia Bunkers

DATE ROLL COOKIES

Cook and cool:

- 1 lb. dates
- ½ c. sugar
- ½ c. water

Mix:

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. butter or margarine
- 3 eggs
- 4 c. flour

1 tsp. soda (sifted in flour)

½ tsp. vanilla

1 tsp. cinnamon

Cool cookie dough before rolling. After rolling it out spread date mixture on it and roll up. Chill over night, slice and bake in moderate oven until brown.

—Mamie Soppeland

CANDY COOKIES

- 2 c. sugar
- 1 stick margarine
- ½ c. milk
- Boil 3 min. and add 1 tsp. vanilla
- 3 c. oatmeal
- 1 c. coconut
- 5 T. cocoa

Fold together and drop by teaspoon on wax paper.

—Mrs. Lois Greenwood

COCOA-NUT COOKIES

- 1 c. butter or shortening
- 2 c. brown sugar
- 1 tsp. vanilla
- 2 eggs
- 3 c. sifted flour
- 1 tsp. soda
- ½ tsp. salt
- 3 T. cocoa
- 1 c. chopped walnuts

Thoroughly cream together butter, sugar and vanilla. Add eggs, mix well. Add sifted dry ingredients and blend. Stir in nuts. Shape into rolls 2 in. in diameter. Wrap in waxed paper and chill. Slice ½" thick, and bake on an ungreased cooky sheet at 350° about 10-12 min.

—Mrs. Harold Johnston

CHINESE NOODLE DROPS

Melt over hot water:

- 1 pkg. chocolate chips (6 oz.)
- 1 pkg. butterscotch chips (6 oz.)

Stir in:

1 eight oz. pkg. Chinese noodles
Drop on waxed paper or form into cups or nests for ice cream or pudding.

—Mrs. Charles Reznikov

DATE COOKIES

- 2 c. brown sugar
- 2 eggs, well beaten
- 1 c. shortening
- 3½ c. flour
- 1 tsp. vanilla
- 1 c. chopped nuts
- 1 c. chopped dates
- 2 T. cream or sweet milk
- 1 tsp. cream of tartar
- 1 tsp. baking powder

few drops of maple flavoring
Sift flour, measure, sift with baking soda and cream of tartar. Cream shortening and sugar. Add eggs and milk or cream. Add dry ingredients, dates, nuts, and flavoring. Mix thoroughly. Form into a loaf. Chill over night. Slice thin. Place on well oiled baking sheet. Hot oven, 410°, 10 min. or till delicate brown.

—Helen Quirk

TOP OF THE STOVE COOKIES

2 c. sugar
½ c. cocoa
½ c. milk
1 stick oleo
Mix together and bring to full boil.
Boil 3 min. Remove from heat; add:
3 c. quick cooking oatmeal
½ c. peanut butter
1 tsp. vanilla
Mix well and drop on waxed paper.
—Mrs. C. T. (Hap) Gravenish

ICEBOX GINGER COOKIES

1 c. shortening
2 c. white sugar
3 eggs, beaten
¾ c. molasses
4½ c. flour
1 tsp. cinnamon
1 tsp. ginger
2 tsp. soda
1 tsp. baking powder
½ tsp. salt
Cream the sugar and shortening together. Add the beaten eggs and molasses. Sift the dry ingredients together, and blend with the above mixture. Shape into long rolls. Wrap in waxed paper and chill several hours or overnight in the refrigerator. Slice and place on well-greased cookie sheets and bake 8 min. in a 400° oven. —Mrs. Matt Beckman

FUDGE BAR BROWNIES

1 c. butter or margarine
4 sqs. of chocolate
2 c. sugar
4 eggs
1 tsp. vanilla
1 c. sifted flour
½ tsp. baking powder
1 c. nut meats
2 T. dark syrup
Melt chocolate and butter over low heat. Beat eggs and sugar together. Blend in chocolate mixture and vanilla. Sift in dry ingredients and nuts. Bake in greased pan 13x9x2 at 350°, 35 min.
—Mrs. Charles George

UNBAKED COOKIES

¼ lb. butter
1 tsp. vanilla
2 c. sugar
4 T. cocoa
½ c. milk
Mix and cook until mixture comes to a good boil. Then mix the following;
3 c. quick oatmeal
1 c. cocoanut, finely cut
1 c. cut nutmeats
Pour the cooked ingredients over the dry ingredients and drop by spoonfuls on waxed paper and let set.
—Mrs. Jack Sandvig

RICE KRISPIE BARS

1½ c. white sugar
1½ c. brown sugar
1 6-oz. pkg. chocolate chips
1 6-oz. pkg. carmel chips
Chunk of butter
1½ c. crunchy peanut butter
6 c. Rice Krispies
Bring sugars to a boil. Add to chips and butter mixture which have been melted over hot water. Add peanut butter and mix well. Pour over Rice Krispies. Pat in large buttered pan. When cool, cut into bars. Delicious.
—Alice Finnegan,
Ruthven, Iowa

CHOCOLATE SNACK BARS

1 large pkg. chocolate chips
2 small pkgs. butterscotch chips
2 cans Chinese noodles
Melt chips in double boiler (do not boil); add noodles and mix well. Drop on waxed paper.
—Katherine Beckman

WAFER BROWNIES

Melt: 2 sqs. chocolate
½ c. butter or oleo, in a sauce pan
Add: 1 c. sugar
½ c. flour
¼ tsp. salt
Mix well, then beat in 2 eggs. Spread in greased shallow pan (8x12). Sprinkle 1 c. chopped nuts on top. Bake at 400° 15 min.
—Mrs. Charles Reznikov

RUM BALLS

1 c. finely crushed vanilla wafers
1 c. confectioners sugar
1½ c. chopped pecans
2 T. cocoa
2 T. light corn syrup
¼ c. rum or rum flavoring
½ c. fine granulated sugar
Mix crumbs and confectioners sugar, 1 c. nuts and cocoa. Add corn syrup and rum, and mix well. Shape in 1" balls. Roll half in granulated sugar, and remainder in ½ c. nuts. Makes about 36. Store airtight.

—Mrs. John D. Loughlin

QUICK COOKIES

2 c. sugar, ¼ c. cocoa, ½ c. milk, and ½ c. butter. Boil one minute, remove from heat and add ¼ c. peanut butter, 3 c. quick oatmeal and 1 tsp. vanilla. Nuts may be added if desired. Stir together and drop by teaspoons on wax paper.

—Mrs. W. F. McCabe

BOURBON BALLS

16 oz. pkg. chocolate
3 T. white corn syrup
½ c. whiskey
2½ c. vanilla wafers
½ c. powdered sugar
1 c. nuts, chopped fine
Melt chocolate and add rest of ingredients. Press together and form in balls. Store in jar to keep moist.

—Bonetta Bernat

HALLOWEEN COOKIES

(or Easter Nests)

2 c. white sugar
¼ lb. oleo
2 T. syrup
½ c. milk (or half and half)
½ c. cocoa
Boil 2 min. in a rolling boil. Remove from fire. While hot add:
¾ c. oatmeal
1 c. coconut
½ c. nutmeats
Pour into buttered pan or drop by teaspoonfuls. Leave until firm.

—Mrs. Joe Eisenmenger

SKILLET COOKIES

2 T. butter or margarine
1 c. finely cut dates
1 c. sugar
2 eggs
3 c. oven-toasted rice cereal
½ c. chopped nuts
Powdered sugar
Melt butter in skillet, add dates, sugar and eggs. Cook over low heat stirring constantly until mixture forms a ball (5-8 min.). Remove from heat, cool slightly and stir in rice cereal and nutmeats, mixing well. Sprinkle a piece of wax paper lightly with powdered sugar. Shape mixture into 2 rolls about 2 inches in diameter. Wrap in waxed paper, chill and cut into slices ¼" thick. Makes 5 doz.

—Mrs. Edith Beckman

BIG BATCH BROWNIES

3 sqs. unsweetened chocolate
1 c. shortening
2 c. sugar
3 eggs unbeaten
1 tsp. vanilla
2 c. flour
½ tsp. salt
½ tsp. baking powder
½ c. nuts

Place chocolate and shortening in medium saucepan, over medium heat to melt and stir. Add sugar and mix until cooled. Add eggs, one at a time and beat with a spoon to blend well. Add vanilla, stir in salt, baking powder and flour. Add nuts. Bake in 9x13 pan 35 to 40 min. at 325°.

—LaVere Dugan

BROWNIES

½ c. oleo
2 c. white sugar
3 eggs
½ c. cocoa
½ c. milk
2 c. flour
1 tsp. vanilla
½ c. nuts
Bake at 350° for 20 min. in 10x14 pan.

—Mrs. Bernard Vaughan

MARSHMALLOW FUDGE BROWNIES

1 c. butter or oleo
4 eggs
1½ c. flour
4 T. cocoa
1 c. nutmeats
2 c. sugar
¼ tsp. salt
½ tsp. baking powder
2 tsp. vanilla
Cream shortening and sugar. Add eggs and vanilla. Add sifted dry ingredients and nutmeats. Spread on greased cookie pan 10x15. Bake at 350° for 10-15 min. Remove from oven and cover with miniature marshmallows. Return to oven for 3 min. until marshmallows are soft. Cool thoroughly and frost with ½ c. brown sugar, ¼ c. water and 2 sq. chocolate. Bring to a boil for 3 min. Add 3 T. butter, 1 tsp. vanilla. Cool and add 1½ c. powdered sugar.

—Mrs. W. F. McCabe

HEAVENLY FUDGE BARS

⅓ c. shortening
2 eggs
¾ c. flour
¼ tsp. salt
½ c. chopped nuts
¾ c. sugar
1 tsp. vanilla
⅓ tsp. soda
2 T. cocoa
Cream shortening and sugar; beat in eggs, one at a time. Sift dry ingredients, add to creamed mixture. Stir in nuts. Spread in 8x11 pan, lightly greased. Bake at 350° about 20 min. Cover with marshmallows and put back in oven for 5 min. or until marshmallows can be spread. Cool.

Frosting:

Bring to boil: ½ c. brown sugar, ¼ c. water, 1 sq. chocolate. Remove from heat, add 3 T. butter, 1 tsp. vanilla, 1½ c. powdered sugar. Beat well and pour over marshmallows. Cut in bars. —Mrs. Dale Sudtelgte

COCOA BROWNIES

1 c. sugar
2 T. (heaping) cocoa
½ c. flour
1 tsp. baking powder
3 T. boiling water
½ c. melted oleo
2 eggs, beaten
1 tsp. vanilla
½ c. nuts
Mix dry ingredients. Add butter, then boiling water. Mix well. Add eggs and mix thoroughly. Add vanilla and nuts. Bake at 325° for 25 min. in a 11x7 pan.

—Mrs. Thomas W. Schmillen

SAUCEPAN BROWNIES

Melt ⅓ c. shortening and 2 sq. (2 oz.) chocolate in saucepan over low heat stirring constantly; Cool, blend in 1 c. sugar, 1 tsp. vanilla. Add 2 eggs, 1 at a time. Beat well after each; then sift together ¾ c. flour, ¼ tsp. salt. Add ½ c. chopped nuts. Blend dry ingredients into chocolate mixture; beat well. Pour into greased and floured 8x8x2 inch pan. Bake in moderate oven 350° 35 min. Cut into squares while still warm.

—Mrs. Ronald Maurstad

ONE BOWL BROWNIES

2½ sq. of chocolate
1 c. shortening
4 eggs
1 c. brown sugar, packed
1 c. granulated sugar
1 tsp. vanilla
1 c. all-purpose flour
1 tsp. baking powder
½ tsp. salt
1 c. chopped nuts
Melt chocolate and shortening in a large bowl over hot water. Add eggs and beat well. Beat in sugars and vanilla. Sift flour, baking powder and salt. Blend into chocolate mixture. Add nuts. Turn into greased 9x13 pan. Bake 35 to 40 min. at 350° - Yield 40. —Mrs. Robert Bergen

BROWNIES

2 eggs (beaten)
1 c. sugar
 $\frac{3}{4}$ c. flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 stick margarine
2 sq. bitter chocolate or 4 T. cocoa
1 tsp. vanilla
Melt margarine and chocolate or cocoa and let cool. Mix other ingredients in order. Add margarine and 1 c. chopped nuts. Bake at 350° 30-35 min.

—Mrs. Darrell Bunkers

UNBAKED COOKIES

2 c. sugar
4 T. cocoa
 $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. butter
1 tsp. vanilla
3 c. oatmeal
1 c. coconut
1 c. chopped nuts
Combine sugar, cocoa, milk and butter. Bring to a boil and add vanilla. Pour over oatmeal, coconut and nuts. Drop by spoon on waxed paper and chill.

—Mrs. Lester Peck

GRANDMA'S BROWNIES

1 pkg. (6 oz.) of chocolate chips
 $\frac{1}{2}$ c. melted butter or margarine
Melt the above and let cool while making the rest. Add last. Beat 2 eggs well and then add $\frac{1}{2}$ c. of sugar very slowly. Then add by hand $\frac{1}{2}$ c. sifted flour, $\frac{1}{2}$ tsp. baking powder, and $\frac{1}{4}$ tsp. salt, which have been sifted together. Then add $\frac{1}{2}$ c. nuts. $\frac{1}{2}$ tsp. black walnut flavoring or $\frac{1}{2}$ tsp. vanilla may also be added.

—Mary Evelyn Wankum

COCONUT FUDGE BARS

1 pkg. fudge bar mix, baked 15 min. at 350°. 1 pkg. coconut macaroon mix; drop by tsp. over the baked brownie mix and bake 15 min. more. Spread over bars, 1 large Hershey bar melted with $\frac{1}{4}$ c. of milk. Cut into bars.

—Mrs. Agnes Joines

BROWNIES

$\frac{1}{2}$ c. oleo
4 sqs. baking chocolate
2 c. sugar
3 eggs
2 T. milk
 $1\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. salt
vanilla
nuts
Melt oleo and chocolate. Beat in sugar, eggs-one at a time, milk, and remaining ingredients. Bake 30 min. at 325°.

—Mrs. John Sauer

BROWNIES

(Large Recipe)

1 c. oleo
3 c. white sugar
2 c. flour
 $\frac{1}{2}$ tsp. salt
6 eggs
2 tsp. vanilla
3 sqs. melted chocolate
1 c. nutmeats
Cream oleo and sugar together; then add rest of ingredients. Pour into greased jelly roll pan 11x17 and bake at 350° for 35 min. When cool frost.

—Mrs. Herb Carlson

FROSTED FUDGE BROWNIES

1 stick margarine
2 sqs. bitter chocolate
 $\frac{3}{4}$ c. flour
1 c. sugar
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 eggs, beaten
1 tsp. vanilla
1 c. pecans, chopped
Pre-heat oven to 350°. Melt margarine and chocolate over hot water. Remove from heat and add sifted dry ingredients. Stir in eggs, vanilla and nuts. Pour in greased and floured pan (8x8) and bake 25-30 min. until batter leaves sides of pan. Cool and cut in squares. Top each square with seven minute frosting.

—Mrs. Alice Brodersen

BROWNIES

- 2 c. sugar
- ½ c. cocoa
- 1 c. melted oleo
- 4 eggs
- 2 T. vanilla
- 1½ c. flour
- 1 tsp. salt
- ½ c. nutmeats

Mix sugar and cocoa together, stir in melted oleo. Add eggs and vanilla and beat well. Sift flour and salt together. Stir into cocoa mixture. Fold in nuts. Bake in 10x12" pan at 350°. —Mrs. Bob Schmillen

PEANUT BUTTER BROWNIES

- ¾ c. flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 2 eggs
- 1 c. sugar
- 1 sq. chocolate, melted
- ½ c. butter or oleo, melted
- ½ c. chunk style peanut butter
- 1 tsp. vanilla
- ¼ tsp. almond extract

Sift together flour, baking powder and salt. Beat eggs, gradually beat in sugar. Stir in melted butter and chocolate and peanut butter and mix well. Beat in flour mixture, vanilla and almond. 350°, 25 min. in 9x13 pan, greased.

—Mrs. Pauline Gravenish

PEANUT BUTTERSCOTCH BARS

- 3 c. flour
- 1 c. butter or oleo
- ½ c. brown sugar
- ½ tsp. salt
- Cream and pack in cookie sheet and bake at 375° for 10 min. Melt in double boiler:
- 2 pkgs. butterscotch chips
- 3 T. butter
- 3 T. water
- ½ c. white syrup

Add 3 c. Spanish peanuts, spread on baked crust and bake at 375° for 8 min.

—Mrs. John Ford,
Mrs. Ray Brewer

BROWNIES

Melt 2 sqs. of chocolate and ½ c. butter or oleo. Add 1 c. sugar, ½ c. flour, and a pinch of salt. Add 2 beaten eggs, 1 tsp. vanilla and ½ c. chopped nutmeats. Bake in 9x13 greased pan at 400° for 15 min.

—Mrs. Mike Bush

MARSHMALLOW FUDGE BAR

- 1 c. shortening
- 2 c. sugar
- 4 eggs
- 1½ c. flour
- ½ tsp. baking powder
- 4 T. cocoa
- ¼ tsp. salt
- 2 tsp. vanilla
- ½ c. nutmeats

Cream shortening and sugar, add eggs and vanilla, add sifted flour with baking powder, cocoa and salt; add nutmeats. Spread on a greased cookie sheet 10x15. Bake at 350° for 20 min. Remove from oven and cover with miniature marshmallows, return to oven for about 3 min. or until marshmallows are soft. Cool and frost with the following.

Boil for 3 min.:

- ½ c. brown sugar
- 2 sqs. of chocolate
- ¼ c. water
- 3 T. butter
- Cool and add 1½ c. powdered sugar and 1 tsp. vanilla.

—Mrs. Ed Eischen

QUICK BROWNIES

- 1½ c. flour
- 2 c. sugar
- 10 T. cocoa
- 1 tsp. salt
- 1 c. shortening, melted
- 4 eggs
- 2 tsp. vanilla
- 1 c. nuts

Place all, except nuts, in bowl and beat 3 min. Add nuts and press into greased sheet pan. Frost while warm with powdered sugar, cocoa, milk and vanilla. Bake at 350° for 20 min.

—Adda Schmillen

CHOCOLATE CHERRY CHEWS

1½ c. sugar
1 tsp. salt
3 eggs
1½ tsp. vanilla
½ c. butter
½ c. cocoa mix
1 c. flour
1½ to 1¾ c. flaked coconut
1 c. (8-oz. jar) or less candied cherries, chopped

Combine sugar, salt, eggs and vanilla; beat until thick and lemon colored. Add butter and cocoa mix and mix until blended. Blend in flour; stir in coconut and cherries. Grease 12x15 pan and bake at 350° for 30 to 35 min. Cool and frost with the following frosting: beat together ¼ c. butter, 3 c. confectioners sugar, 2 to 3 T. of milk and 1 tsp. vanilla. Use enough milk to make smooth and creamy. Garnish with candied or maraschino cherries.

—Mrs. Shirley Anderson

FUDGE BARS

Melt 1 c. of butter or 2 sticks of margarine together with 4 sqs. chocolate. Add 4 beaten eggs, 2 c. flour, 2 c. sugar, 1 c. nutmeats and 2 tsp. vanilla. Bake slowly for 20 min. in 350° oven. —Mrs. Bob Messerole

BROWNEB BUTTER BROWNIES

¾ c. butter
4 1-oz. sqs. unsweetened chocolate
4 eggs
2 c. sugar
1 tsp. vanilla
1½ c. sifted flour
1 tsp. baking powder
1 tsp. salt
1 c. walnuts, cut
Melt butter and chocolate together and cool. Beat eggs till light, stir in sugar, then chocolate mixture and vanilla. Sift dry ingredients together and add to chocolate mixture. Stir in nuts. Spread in 9x13 pan. Bake at 350° for 30 min. Frost with browned butter frosting.

—Mrs. Don Bevins

GINGER BARS

1 c. brown sugar, packed in cup
1 egg unbeaten
2 T. butter or margarine
¼ c. molasses
1 tsp. vanilla
1 c. flour
½ tsp. each soda and salt
½ tsp. each cinnamon and ginger
¼ tsp. cloves
¼ c. milk
1 c. coarsely chopped nuts
Mix together sugar, egg, butter, molasses and vanilla. Sift flour with soda, salt and spices and add alternately with milk. Mix well. Add nuts. Pour into greased 9" pan. Bake at 350° oven 40 minutes.

—Mrs. Donald Mongan

BROWNIES

1 c. shortening
3 c. sugar
2 c. flour
6 eggs
3 sqs. melted chocolate or ¾ c. cocoa
1 c. nutmeats
1 T. vanilla
½ tsp. salt
Cream shortening, sugar and eggs together. Add salt, vanilla, flour and cocoa and blend. Add nuts. Put into well-greased cookie sheet, 15½x10½ x1". Bake at 350° for 20-25 min.

—Mrs. James Schiedel

GINGER CAKES

½ c. butter or lard
½ c. sugar
1 egg
½ c. sour milk or buttermilk
1 tsp. soda
1 tsp. ginger
½ c. molasses
2 c. flour
Mix in order given. Bake in shallow tin. Sprinkle top with sugar. Cut in squares. If these are cooked in small muffin tins and nuts added they are delicious. Bake at 350°.

—Mrs. Robert Nolan

BROWNIES

Melt together:

- ½ c. butter or oleo
- 2 sqs. chocolate

Mix together:

- 1 c. sugar
- 1 c. flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. vanilla
- ½ to 1 c. nuts

Add the dry ingredients to melted mixture. Bake in loaf pan. Frost if desired. —Opal Mansfield

SPECIAL FUDGE-LIKE BROWNIES

Cream 3 T. butter, 1 c. sugar. Add 2 eggs, beaten, 1 tsp. vanilla and a pinch of salt. Stir in 2 1-oz. sqs of chocolate, melted. Add ½ c. flour, sifted with ½ tsp. baking powder, ½ c. chopped peanuts. Bake at 325°, 25-30 min. in 8"x8" pan. Cuts better second day. —Rose Hernandez

BROWNIES

- 1 c. butter
- 2 c. sugar
- 4 eggs
- 4 T. cocoa
- 1 c. flour
- pinch of salt
- 1 tsp. vanilla

Beat all together. Lastly add nutmeats. Bake 20-25 min. at 350°.

—Mrs. Ray Meylor

CHOCOLATE BUTTERSCOTCH BARS

Melt ¼ c. oleo on bottom of 9x13 pan and layer ingredients in order given:

- 1 c. finely crushed graham cracker crumbs
- 1 c. flake coconut
- 6-oz. pkg. chocolate chips
- 6-oz. pkg. butterscotch chips
- 1 c. nuts

Drizzle 1 c. Eagle Brand milk over the top. Bake at 350° for 25 min.

—Bertha Thoman,

Mrs. Bert Nilsson

PENUCHE CHEWS

Sift:

- 2 c. flour
- 1 tsp. salt
- ½ tsp. soda
- ¾ c. butter
- 1½ c. firmly packed brown sugar
- ½ c. milk

Bring to a boil, stir constantly 1 min. Remove and stir in 1 c. sifted powdered sugar, 1 c. nuts, 1 tsp. vanilla. Blend in dry ingredients. Turn onto cookie sheet and bake at 375° for 25 min. Do not overbake.

Frosting:

- 2 c. firmly packed brown sugar
- ½ c. milk
- ¼ tsp. salt

Cook over medium heat until it forms soft ball in water. Add ¼ c. butter, 1 tsp. vanilla. Cool and beat until of a spreading consistency.

—Mrs. B. I. Van Patten

BROWNIES

Melt and cool 4 oz. chocolate in ½ c. butter. Beat 4 eggs and ¼ tsp. salt until light. Add 2 c. sugar gradually. Fold in chocolate mixture. Add 1 tsp. vanilla, 1 c. flour, 1 tsp. baking powder. Add ½ c. chopped nuts. Bake 30 min. at 325°. 9x13 pan, greased and floured. —Mrs. Harold Larson

RAISIN BARS

- 1 stick oleo
- 1 c. sugar
- 1 c. water
- 1 c. raisins
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- ½ tsp. cloves
- ¼ tsp. salt

Cook the above 3 min. and cool, then add:

- 2 c. sifted flour
- 1 tsp. baking soda
- ½ tsp. baking powder
- ½ c. nutmeats
- 1 tsp. vanilla

Bake in greased and floured pan 10x15 about 20 to 25 min. Frost if desired. —Mrs. Louis Hausmann

BUTTERSCOTCH BARS

- 1 c. brown sugar
- 1 c. white sugar
- ½ c. margarine
- 2 eggs
- 1 tsp. vanilla
- ¼ tsp. salt
- 2 tsp. baking powder
- 1 c. coconut
- ½ c. nutmeats
- 2 c. flour

Cook margarine and sugar together. Watch very carefully to prevent scorching, over low heat till bubbly. Cool. Add eggs one at a time, beating well. Add vanilla. Add dry ingredients, coconut and nuts. Mix well and spread in a large shallow pan. Sprinkle ½ c. chocolate chips over top and bake 35 to 40 min. in 350° oven. Cut while warm.

—Mrs. Ann Bush,
Mrs. Mike Bush

BROWN SUGAR CHEWIES

- 1 egg
- 1 c. brown sugar
- 1 tsp. vanilla
- ½ c. flour
- ¼ tsp. salt
- ¼ tsp. soda
- 1 c. nuts or coconut

Bake 18 to 20 min. in 350° oven. Cool in pan. Double this recipe and it will fit 9x13 in. pan.

Mrs. Robert Waddell
Aurelia, Iowa

RAISIN FROSTED CREAMS

- 1 c. sugar
 - 2 c. flour
 - ½ tsp. salt
 - 1 tsp. soda
 - 1 tsp. baking powder
 - 1 tsp. cinnamon
 - ½ tsp. nutmeg
- Simmer 1 c. raisins in 2 T. of butter or oleo and 1½ c. of water for 5 min. Set aside to cool a little. Mix in dry ingredients. Bake at 350° and frost with orange glaze.

—Mrs. Joe Prendergast

BUTTERSCOTCH BARS

- 1½ c. sifted cake flour
- 2 tsp. baking powder
- 1 tsp. salt
- 2 c. brown sugar
- ½ c. oil
- 2 eggs
- 1 c. chopped nuts
- 1 c. shredded coconut
- 2 tsp. vanilla

Sift together flour, baking powder and salt. Combine sugar and oil and beat in eggs one at a time. Add nuts, coconut and vanilla. Then blend in dry ingredients. Turn into oiled and floured jelly roll pan 11x15x1 inch. Spread evenly with spatula. Drizzle hot butterscotch mixture (see below) over top and bake 30 min., then cut into bars while warm. Makes about 32 bars.

Combine ¾ c. brown sugar, 2 T. butter, 3 T. light cream and ¼ c. dark corn syrup in saucepan. Stir until blended and cook, stirring occasionally, until a little syrup dropped in cold water forms a soft ball. Add 1 tsp. vanilla. Mix and pour over unbaked batter.

—Mrs. Herb Carlson

FROSTED RAISIN BARS

Boil 2 c. raisins for 20 min. Cool and save 1 c. juice.

- 1½ c. sugar
- 1 c. oleo
- 2 eggs beaten
- 2 c. cooked raisins
- 1 tsp. soda added to a c. of the juice
- 3½ c. flour
- 2 tsp. cinnamon
- 1 tsp. vanilla

Stir together in order given and spread in jelly roll pan. Bake at 350° about 25 min.

Frosting:

- 2 c. powdered sugar
- ¼ c. melted oleo
- vanilla and cream

—Mrs. Keith Clark

MY FAVORITE RAISIN BAR

In a sauce pan cover 1 c. raisins with water. Cook until tender, reserving $\frac{3}{4}$ c. of the liquid. Meanwhile cream $\frac{1}{2}$ c. shortening, 1 c. sugar and 1 egg until fluffy. Sift together 2 c. flour, 1 tsp. baking powder, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg, $\frac{1}{2}$ tsp. soda, and 1 tsp. salt. Add alternately with the raisin liquid to the creamed mixture. Stir in the raisins. Spread in a greased and lightly floured 15x10x1 inch jelly roll pan. Bake in a 350° oven for 20 min. While still warm spread with a thin powdered sugar frosting.

—Mrs. Norman Broderon

CARAMEL BROWNIES

Sift together:

1 c. sifted flour
2 tsp. baking powder
1 tsp. salt

Add to dry ingredients:

1 c. chopped nuts

Combine

$\frac{1}{2}$ c. plus 2 T. melted shortening
2 c. brown sugar
2 well beaten eggs
2 tsp. vanilla

Dry ingredients above

Spread thinly in well greased 9x13 inch pan. Bake at 350° for 40 min. Cool and cut into bars. Makes 24.

—Mrs. John Eischen

SPICE BARS

2 c. brown sugar
 $1\frac{1}{4}$ c. melted shortening
4 eggs, beaten light
 $2\frac{1}{2}$ c. cooked raisins (juice also)
1 tsp. vanilla
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. salt
2 tsp. baking powder, add to
 $2\frac{1}{2}$ c. sifted flour

Mix well and spread on two cookie sheets. Bake about 20 min. in 350° oven. Cut when cool.

—Mrs. Mary Berns

BUTTERSCOTCH BARS

1 6-oz. pkg. butterscotch morsels
 $\frac{1}{2}$ c. peanut butter
3 c. Rice Krispies
Melt morsels and peanut butter over hot water, not boiling. Add Rice Krispies. Spread in pan and cut in bars.

—Mrs. Louise Bush

SPICE SQUARES

$\frac{1}{2}$ c. butter
1 c. brown sugar
1 egg, beaten
 $\frac{1}{2}$ c. white syrup
 $\frac{1}{2}$ c. sour milk, plus 1 tsp. soda
mixed in
 $2\frac{1}{3}$ c. flour
 $\frac{1}{2}$ tsp. allspice, cloves and salt
1 tsp. cinnamon
 $\frac{1}{3}$ c. raisins
 $\frac{1}{2}$ c. chopped nuts
3 T. coconut
1 tsp. vanilla

Cream butter and sugar. Add egg and beat well. Add syrup, the sour milk and dry ingredients. Bake in pan $15\frac{1}{2}\times 10\frac{1}{2}\times 1$ inches at 375° for 18 to 20 min. Frost with powdered sugar frosting. To sour sweet milk add 2 tsp. vinegar to $\frac{1}{2}$ c. of milk.

—Mrs. Bonnie Schissel

RAISIN NUT SQUARES

1 c. raisins
2 c. water
 $\frac{1}{2}$ c. shortening
 $1\frac{3}{4}$ c. flour
1 tsp. soda
1 c. sugar
1 tsp. each - cinnamon, nutmeg, allspice
 $\frac{1}{4}$ tsp. salt
1 beaten egg
 $\frac{1}{2}$ c. chopped nuts
Add water to raisins, boil 10 min. Remove from heat and add shortening, let cool. Sift together dry ingredients and add to cooled raisin mixture. Beat well, add beaten egg and nuts. Bake at 350° in 9" or 8x12 pan for 30 to 35 min. No frosting needed.

—Mrs. Joseph Walters

FROSTED COFFEE BARS

½ c. shortening
1 c. brown sugar
1 egg
½ c. hot coffee
1½ c. sifted flour
½ tsp. baking powder
½ tsp. soda
½ tsp. cinnamon
½ c. nuts
½ c. raisins

Cream shortening and sugar. Add egg and beat. Add hot coffee gradually, mixing well. Sift flour, baking powder, soda, cinnamon and add to egg mixture. Add raisins and nuts. Bake in greased pan, 10x15½ at 350° for 15 to 20 min., no longer. When baked, still warm, glaze with 1 T. hot coffee and ½ c. powdered sugar.

—Mrs. Lawrence Langel,
Mrs. Robert Waddell

LEMON CUSTARD SQUARES

1 can (15-oz) sweetened condensed milk
½ c. lemon juice
1 tsp. grated lemon rind
1½ c. sifted flour
1 tsp. baking powder
½ tsp. salt
¾ c. butter

1 c. brown sugar, firmly packed
1 c. uncooked oatmeal

Blend together sweetened condensed milk, lemon juice and rind. Stir until thickened and set aside. Sift together flour, baking powder and salt. Cream butter and sugar thoroughly. Add flour mixture and oatmeal. Spread slightly more than half of oatmeal mixture in buttered 8x12x1 inch pan. Pat down firmly with hand and spread lemon mixture over top. Cover with remaining oatmeal crumb mixture. Bake at 350° about 25 min., or until brown around edges. Let cool in pan about 15 min., then cut in small squares. Leave in pan and chill in refrigerator until firm.

—Mrs. Leo Cosgrove

FRUIT BARS

Mix together and bring to a boil:
1 c. sugar
1 c. water
½ c. shortening
½ tsp. each of cinnamon and nutmeg
¼ tsp. cloves
1 c. chopped raisins

Let cool until lukewarm, then add
2 c. flour

½ tsp. salt

1 tsp. soda

Nuts may be added if desired. Bake at 350° for 25 min. in 9x13 pan. Frost with the following:

Boil for 2 min.

¼ c. butter

1 c. brown sugar

Then add ¼ c. milk and bring to a boil. Cool and add powdered sugar until of spreading consistency.

—Dorothy Eischen

RAISIN BARS

2 c. sugar

2 c. raisins

2 c. water

1 c. margarine

Simmer the above and cool, then add:

3 c. flour

1 tsp. cloves

2 tsp. cinnamon

1 tsp. salt

1 tsp. soda dissolved in 1 T. of warm water

Bake at 350° on large cookie sheet, 25 to 30 min. or until cake pulls away from pan.

—Mrs. Gertrude Kennedy

DATE STRIPS

2 whole eggs

1 c. brown sugar

¾ c. flour

½ tsp. baking powder

½ tsp. salt

1 c. dates

1 c. coconut or walnuts

Bake in shallow pan in moderate oven until a golden brown. Cut in strips and roll in powdered sugar.

—Mrs. Irvin Schallau

APRICOT BARS

Mix:

$\frac{3}{4}$ c. sugar
1 c. brown sugar

Add:

2 c. flour, sifted
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ c. chopped nutmeats
 $1\frac{1}{2}$ c. coconut

Press $\frac{2}{3}$ of above mixture in 9x13 in. pan. Bake at 400° for 10 min. Remove. Spread with $1\frac{1}{2}$ jars apricot, pineapple jam. Sprinkle remaining crumbs. Pat down. Bake 20 to 25 min. at 350°. Edges will turn slightly brown. Cool and cut in squares.

APPLESAUCE BARS

$\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ c. butter
1 egg
 $1\frac{1}{4}$ c. flour
 $\frac{1}{2}$ tsp. soda
pinch salt
1 tsp. cinnamon
 $\frac{1}{2}$ c. applesauce
 $\frac{1}{2}$ c. raisins
 $\frac{1}{2}$ c. nutmeats
1 tsp. vanilla

Mix and bake for 30 min. at 350°. While still warm, spread with $\frac{1}{2}$ c. powdered sugar and 1 T. milk.

—Mrs. Ann Bush

APPLE SAUCE BROWNIES

Mix together:

$\frac{3}{4}$ c. flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Melt $\frac{1}{3}$ c. shortening and add:

$\frac{1}{2}$ c. cocoa
 $\frac{1}{4}$ c. canned milk

Mix and add flour mixture:

1 c. sugar
1 T. corn syrup
1 tsp. vanilla

Add to top mixture and add $\frac{2}{3}$ c. nuts and $\frac{1}{2}$ c. applesauce. Bake at 350° for 35 min. in greased pan.

—Mrs. Clemens N. Schemmel

DATE BARS

$1\frac{3}{4}$ c. oatmeal
 $1\frac{3}{4}$ c. flour
1 c. brown sugar
1 tsp. soda
 $\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. lard

Mix above like pie crust. Put half on cookie sheet. Then add filling and then rest of mixture.

Filling:

1 lb. dates, cut up
1 c. sugar
1 c. water
Simmer till thick

Bake at 350° till lightly browned.

—Mrs. Irene (Howard) Andersen

RAISIN BAR

1 c. oleo or butter
1 c. brown sugar
 $\frac{1}{2}$ c. white sugar
3 eggs (beaten)
 $\frac{1}{4}$ c. milk
2 c. flour
 $\frac{1}{2}$ tsp. soda
pinch of salt
 $\frac{1}{2}$ tsp. nutmeg
1 tsp. cinnamon
 $1\frac{1}{2}$ c. raisins
 $\frac{1}{2}$ c. nuts

Cream shortening and sugar, then add beaten eggs. Sift dry ingredients and add to creamed mixture. Mix in raisins and nuts. Spread in a shallow, well-greased pan. Bake at 375°, 15 to 20 min. Frost with thin coating of powdered frosting.

—Mrs. Blair D. Myers

PINEAPPLE BARS

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

Mix and pat in pan and bake for 20 min. at 350°. Then cover this with:

1 c. drained pineapple
 $\frac{1}{2}$ c. sugar
 $1\frac{1}{2}$ c. shredded coconut

1 tsp. melted butter
Bake 20 min. more.

—Mrs. Del Amendt

DREAM BARS

½ c. butter
½ c. brown sugar
1 c. flour

Mix and pat this in a well greased pan and bake 10 min. in a 8x12 in. pan at 375°. Then mix:

2 eggs, well beaten
1 c. brown sugar
3 T. flour

½ tsp. salt
1 tsp. vanilla
1½ c. coconut

1 c. nuts, chopped

Mix and pour over first baked mixture and place in the oven, baking another 15 min. at 375°.

—Mrs. LeRoy Dickman

ORANGE COCONUT DIAMONDS

Layer 1:

½ c. soft butter or margarine
½ c. brown sugar
½ tsp. salt

1 c. sifted enriched flour

Cream together butter, brown sugar and salt. Stir in flour. Pat dough into ungreased 13x9x2 inch pan. Bake 12 to 15 min. at 350° or till lightly browned.

Layer 2:

2 eggs
1 tsp. vanilla
1 c. brown sugar
2 T. flour
½ tsp. salt
1 3½-oz. can (1¼ c.) flaked coconut
1 c. nutmeats

Mix in order given and spread over baked layer. Return to oven and bake 20 to 25 min. longer or till toothpick comes out clean. Cool and frost.

Frosting:

¼ c. butter
2 c. powdered sugar
orange juice and grated orange rind to taste

Cut in diamonds.

—Mrs. Russell Stratton

JAN HAGEL COOKIES

1 c. butter
1 c. sugar
1 egg yolk

1 egg white
2 c. flour
1 pinch soda

¼ tsp. salt
¼ tsp. cinnamon
nuts for sprinkling

Cream butter and sugar; add unbeaten egg yolk. Add other ingredients. Spread over a large cookie sheet (11x15). Beat egg white slightly and brush over top. Sprinkle with nuts and cinnamon if preferred. Bake at 300° for 25 min. Turn off oven and let cookies remain in oven a few min. Cut while warm into any desired shapes. —Mrs. Carl Eischen

FROSTED CREAMS

1 c. brown sugar
¾ c. shortening
2 eggs
½ c. molasses
1 c. boiling hot coffee
2½ c. sifted flour
1 tsp. soda
½ tsp. cloves
1 tsp. cinnamon
1 tsp. ginger

Cream shortening and sugar. Add eggs, molasses and coffee. Beat well. Add dry ingredients, sifted together. Turn into greased 10x15 pan. Bake 20 min. at 350°. Frost with powdered sugar frosting when cool.

—Mrs. Darrel Blankenbaker

MOUNDS

2 c. crushed graham crackers
¼ c. powdered sugar
1 stick margarine
Mix and bake until brown in 350° oven. Then mix one 7-oz. pkg. flaked coconut and 1 can sweetened condensed milk; spread this over baked mixture and bake 10 min. more. Take from oven and press 6 milk chocolate candy bars on top and spread. —Mrs. Robert Parrott

FRUIT COOKIES

½ c. shortening
1 c. brown sugar
1 egg
½ c. corn syrup
½ c. sour milk
1 tsp. soda
½ tsp. salt
2½ c. flour
1 tsp. cinnamon
¼ tsp. allspice
¼ tsp. ground cloves
¼ c. raisins
1 c. nutmeats
¼ c. coconut

Cream shortening and sugar. Add eggs, then syrup, sour milk, flour sifted with soda, salt, spices and remaining ingredients. Spread in greased and floured jelly roll pan. Bake 20 min. at 350°. While warm spread with powdered sugar icing.

—Mrs. Harold Larson

HERSHEY BAR COOKIE

Cream together:

1 c. butter
1 c. brown sugar
1 egg yolk
Add 1 tsp. vanilla, pinch of salt, 2 c. flour and ½ c. pecans, chopped. Spread on greased cookie sheet 9x13 and bake at 350° 15 to 20 min. Remove from oven and top with 4 or more Hershey bars.

—Mrs. Ray Brewer

CHOCOLATE BARS

½ c. butter
½ c. brown sugar
½ tsp. salt
1 c. sifted flour
Mix the above and bake at 350° for 15 min. Remove from oven and sprinkle on top one pkg. of chocolate chips. Mix and pour over:
2 beaten eggs
1 c. brown sugar
1 tsp. vanilla
2 T. flour
½ tsp. salt
Bake 20 min. at 350°. Use 8x8 pan.

—Mrs. Agnes Sawin

FRUIT BAR COOKIES

2 c. raisins
1 c. sugar
1 c. water
½ c. shortening (oleo)
Mix above together and bring to a boil. Then add:
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
Let mixture cool to lukewarm and add:
2 c. flour
½ tsp. salt
1 tsp. soda
1 c. nuts or ½ c. dates may be added. Spread on cookie sheet (with sides) about 9x13. Bake at 350° until a nice brown. Spread with powdered sugar frosting while still warm.

—Helen Forbes

DATE NUT SQUARES

¾ c. flour
¼ tsp. salt
1 tsp. baking powder
1 c. sugar
1 c. chopped dates
1 c. chopped nuts
3 well beaten eggs

Method:

Sift dry ingredients together, then add remaining ingredients. Bake in 10x14 in. pan at 300° for 30 min. Cut cookies into squares and dip into powdered sugar before serving.

—Mrs. James (Helen) Clark

CHERRY NUT BARS

1 white or supreme cherry cake mix
2 egg whites
2 T. water
2 T. cherry juice
1 small jar maraschino cherries (cut)
½ c. chopped nuts
Mix all together and spread on cookie sheet. Bake at 350° for about 20 min. Frost with a powdered sugar icing to which you add some of the cherry juice.

—Joe Tallman

FROSTED CREAMS

1 c. brown sugar
¾ c. lard
2 well beaten eggs
½ c. molasses
1 c. boiling coffee
2½ c. sifted flour
1 tsp. soda
1 tsp. cloves
1 tsp. cinnamon
1 tsp. ginger
¼ tsp. salt
1 c. raisins

Cream brown sugar and lard; add eggs, then blend in molasses and boiling coffee. Sift together flour, cloves, cinnamon, ginger, salt and soda. Add to egg mixture. When well mixed, add raisins. Spread in pan ½ inch thick and bake 15 to 20 min. Ice with powdered sugar blended with butter and milk. Cut in squares. —Mrs. Ed Ford

LEMON CHIP BARS

Cream: 1 c. butter and 1 c. sugar. Add: 1 egg yolk (reserve white). Add: juice and grated rind of ½ lemon or 2 T. frozen lemonade. Add: 2 c. flour. Mix well. Pat dough out on large cookie sheet 12x15 in. Leave 1 inch space all around edge. Have dough 1 in. thick. Beat 1 egg white slightly. Brush on dough. Sprinkle on top, ½ c. lemon chips and ½ c. chopped nuts. Bake in slow oven at 300° for 20 min. Cut while warm. —Mrs. Dick Rupp

15-MINUTE BARS

4 c. oatmeal
1 c. brown sugar
1 c. butter, melted
1 6-oz. pkg. chocolate chips
½ c. peanut butter
Mix oatmeal, brown sugar, butter until blended. Pat into pan and bake 10 min. at 425°. While baking, melt the chips and peanut butter over hot water. Spread on baked crust, cut into squares. —Mrs. Ronnie Henke

DIPPY CHIPPY SQUARES

Use 9x14 in. pan and put ingredients in layers. Do not stir:
¼ lb. butter melted
1 c. graham cracker crumbs
1 c. flaked coconut
1 6-oz. pkg. butterscotch chips
1 6-oz. pkg. chocolate chips
1 c. pecans, salted peanuts, mixed nuts, or cashews
1 can sweetened condensed milk
Carefully spoon condensed milk over top. Bake at 325° for 25 min. Cut in small squares when cool.

—Mrs. Franklin Eischen

EASY BARS

1 stick oleo
6 T. white sugar
6 T. brown sugar
½ tsp. vanilla
1 egg
1 c. flour
½ tsp. soda
½ tsp. salt
Spread in pan and top with a pkg. of chocolate chips and 1 c. nutmeats chopped. Bake in 9x13 in. pan for 20 min. —Mrs. Ronald (Ruth) Pigott,
Mrs. James Montgomery

DREAM BARS

½ c. shortening
1 c. flour
½ c. brown sugar
Blend as pie crust. Pat in 9x13 un-buttered pan. Bake till golden, about 8 to 10 min.
Mix:
1 c. brown sugar
2 T. flour
¼ tsp. soda
1½ c. coconut
½ c. nuts
2 eggs
½ tsp. vanilla
Blend egg lightly with brown sugar. Add flour, soda and salt. Add nuts and coconut, then vanilla. Pour over baked crust and bake 20 to 25 min. in 350° oven. Cool and cut in bars. Frost as desired. —Mrs. Richard Kohns

CHINESE CHEWS

1 c. flour
2 T. sugar
½ c. butter
Mix with fingers and pat into 8"x8"
or 9"x9" pan. Bake 20-25 min. at
350°.
2 eggs
1½ c. brown sugar
½ c. coconut
2 T. flour
½ tsp. vanilla
1 c. nutmeats
Pour above mixture and bake again
for 20-25 min. at 350°. Let cool be-
fore cutting.

—Mrs. Lawrence J. Gilbert Jr.

CHOCOLATE CHIP BARS

3 eggs
½ tsp. vanilla
2 c. brown sugar
1½ c. flour
½ tsp. salt
½ c. nutmeats
1 c. chocolate chips
Beat eggs until foamy. Add sugar
and vanilla and beat well. Add flour
and salt and nutmeats. Pour into
greased cake pan and spread evenly.
Batter will be thick. Sprinkle choco-
late chips over the batter. Bake at
350° for 20 to 25 min. Cool to luke-
warm and cut into bars.

—Mrs. Charles Letsche

DREAM BARS

½ c. butter
½ c. brown sugar
1 c. flour
Mix until crumbly. Press into 8x8
pan. Bake 10 min. at 350°. Cool.
2 eggs, beaten
1 c. brown sugar
1 tsp. baking powder
1 tsp. vanilla
1 T. flour
1 c. moist coconut
1 c. chopped nuts
Pour over above mixture and bake
30 min.

—Mrs. Robert Bergen

PEANUT BLOCKS

1 c. sugar
1 tsp. melted butter
1 c. flour
½ c. hot milk
2 eggs
2 tsp. baking powder
¼ tsp. salt
1 tsp. vanilla
Beat eggs and add sugar, butter,
milk and vanilla. Add dry ingredi-
ents and pour batter on greased
shallow pan. Bake at 350° for 35
min. Cool and cut into squares.

Frosting:

2 c. powdered sugar
¼ c. butter
Add enough cream to spreading
stage. Add 1 tsp. vanilla. Frost bars
and roll in ground peanuts.

—Mrs. Donald (Connie) Baum

DELICIOUS BARS

2 c. graham cracker crumbs
½ c. melted butter
½ c. sugar
Press in a 9x13 pan and bake at 350°
10 min. Watch closely and do not
brown. Remove from oven and
sprinkle 1 can Eagle Brand milk and
2 c. coconut over top. Return to
oven and bake 8 to 10 min. Melt in
a double boiler: 1 6-oz. pkg. butter-
scotch chips, 1 6-oz. pkg. chocolate
chips and 1 T. peanut butter. Spread
on top and sprinkle with 1 c. of wal-
nut meats cut fine. Cut in bars.

—Mrs. Agnes Sawin, Mrs. Gary
Chase, Mrs. Irene Andersen

ENGLISH TOFFEE BARS

1 c. butter
1 c. brown sugar
Add 1 egg yolk
1 tsp. vanilla
½ tsp. salt
2 c. flour
Mix well; spread on a greased pan
10x13 and bake 15 to 20 min. at 350°.
While warm frost with a giant Her-
shey bar then sprinkle with nuts.

—Mrs. Agnes Sawin

DIABETIC LEMON COOKIES

½ c. vegetable shortening
1 T. water
1 T. lemon or orange juice
1½ T. sweetener
1 egg
¼ c. coconut
⅔ c. sifted flour
1 tsp. baking powder
½ tsp. salt
1 tsp. lemon flavor
1 tsp. vanilla
¼ tsp. butter flavor
½ tsp. coconut flavor
Work with hands as it is very stiff.
Chill in a roll in waxed paper. Slice
thin and bake on lightly greased
pans. —Adda Schmillen

LEMON LOVE NESTS

½ c. butter
1 c. flour
¼ c. powdered sugar
Mix and pat into a 9x9 pan. Bake at
350° for 15 min. Cool.
2 eggs, beaten
2 T. lemon juice
Grated rind of 1 lemon
1 c. sugar
2 T. flour
½ tsp. baking powder
Place on crust. Bake at 350° for 25
min. When cool, frost with powder-
ed sugar frosting using lemon juice
as part of the liquid.
—Mrs. Leonard Waters

TOM THUMB BAR

½ c. butter
½ tsp. salt
1½ c. brown sugar, firmly packed
1 c. sifted flour
1 tsp. vanilla
2 eggs, well beaten
2 T. flour
½ tsp. baking powder
1½ c. shredded coconut
1 c. nuts, coarsely cut
Combine butter and salt. Add ½ c.
brown sugar, cream. Add 1 c. flour
and blend. Spread mixture in greas-

ed pan, 8x12. Bake in 325° oven for
15 min.

Beat eggs well. Add remaining cup
of brown sugar and vanilla, beating
until thick and creamy. Add 2 tsp.
flour, baking powder, coconut, nuts
and mix. Spread over baked mix-
ture. Bake 25 min. at 325°. Cool and
cut. —Mrs. Jim Gill

COCONUT GRAHAM CRACKER BARS

Cover bottom of 9x13 pan with
whole graham crackers. Cook till a
good boil:
1 c. butter (or can use ¾ c.)
½ c. milk
1 c. sugar
1 beaten egg
Add:
1 c. coconut
1 c. graham cracker crumbs
1 c. pecans, if desired
Pour over graham crackers and add
a layer of whole graham crackers on
top.
Frost with:
2 c. powdered sugar
½ c. butter
orange - lemon juice
Chill overnight. Cut into small
squares. Keeps well in refrigerator
for days. —Mrs. W. C. Brinegar

ALMOND MERINGUE DROPS (Diabetic)

3 egg whites
32 drops Sweeta or Sweet 10
¼ c. chopped blanched almonds
¼ tsp. cream of tartar
3 c. rice cereal or puffed rice
Beat egg whites, cream of tartar, and
sweetening until meringue forms
soft peaks. Fold in cereal and al-
monds. Drop by rounded teaspoon-
ful onto lightly greased cookie
sheets. Bake in 350° oven for 15
min. or until light brown. Remove
at once from cookie sheet, cool on
wire rack. Makes 3 dozen.
—Adda Schmillen

BUTTER BRICKLE BARS

2 c. brown sugar packed
2 c. flour
 $\frac{1}{2}$ c. butter or oleo
1 egg
1 tsp. salt
1 tsp. soda
1 c. milk
1 tsp. vanilla
 $\frac{1}{2}$ c. chopped nuts
6 Heath candy bars
Mix together brown sugar, flour, and butter. Reserve 1 c. of this mixture. Beat egg and add salt, soda, vanilla and milk. Add to brown sugar mixture. Mix well. Pour batter into 9x13 pan and top with the cup of brown sugar mixture. Crush candy bars and sprinkle nuts and candy over top of batter. Bake at 350° for 25 to 30 min.

—Mrs. Al Eisenmenger,
Mrs. Gerald Staver

DATE BARS

1 c. brown sugar
 $\frac{3}{4}$ c. butter
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla
1 c. graham cracker crumbs, rolled fine
2 c. flour
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{4}$ c. nuts, ground
Cream sugar and butter. Add other ingredients, then press half of mixture into large cake pan. Put filling on and put other half on top. Bake in moderate oven for 30 min.

Filling:

1 pt. dates, cut up
1 c. sugar
1 c. boiling water
Cook and cool.

—Mrs. Ann Bush

DATE APPELSAUCE BARS

1 c. hot applesauce
 $\frac{3}{8}$ c. shortening
1 c. brown sugar
 $2\frac{1}{2}$ c. sifted flour
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 c. cut up dates or raisins
 $\frac{1}{2}$ c. nutmeats
Combine applesauce and shortening. Let shortening melt in applesauce. Add brown sugar and mix well. Sift flour with salt, soda and cinnamon. Add to applesauce mixture. Add vanilla, dates and nuts.
Spread out in greased and floured pan 10x15 in. or on cookie sheet. Bake in moderate oven (350°) about 25 min. Frost while warm with plain confectioner's sugar frosting. Cut into squares or bars.

—Mrs. Robert Nolan

RAISIN FINGERS

Combine in sauce pan:
 $\frac{1}{2}$ c. margarine
1 c. sugar
1 c. water
1 c. raisins
1 tsp. cinnamon
Bring above ingredients to a boil. Simmer 3 min. and cool. Add:
2 c. flour
 $\frac{1}{2}$ tsp. baking powder
1 tsp. soda
1 tsp. vanilla
Bake in loaf pan (9x15) at 350° about 30 min. Frost with a powdered sugar icing. These are especially good if orange juice is used as liquid in icing, or any juice from pears, fruit cocktail, etc. Cut in finger size bars to serve.

—Mrs. Marian Sutter

Liberty is not the right to do what one wills, but freedom to do what one ought.

If some of us would practice all we preach, we would work ourselves to death.

SERVING QUANTITIES

- Potatoes — 1 peck mashed serves 45
Milk — for 1 peck mashed potatoes — 1 quart
Peas and Corn — 1 can serves 6
Olives — 1 quart serves 50
Meat Loaf — 1 lb. serves 4
Ham — 10 lb. hot serves 20
Ham — 10 lb. cold serves 40
Pickles — 1 quart serves 20
Pork Loin — $\frac{1}{2}$ lb. per person
Butter — 1 lb. serves 40
1 qt. coffee cream — serves 25
1 qt. whipping cream makes 48 tablespoons
Potatoe chips — 1 lb. serves 20
Cabbage slaw — 1 gallon serves 40
Potato salad — 1 gallon serves 35
Ice Cream — 1 qt. brick serves 8
Ice Cream — 1 qt. bulk serves 7
Coffee — 1 lb. from 30 to 40 cups
—Mrs. Bob Grant

"FORGET"

- Forget each kindness that you do as soon as you have done it.
Forget the praise that falls to you the moment you have won it.
Forget the slander that you hear before you can repeat it.
Forget each slight, each spite, each sneer wherever you may meet it.
Remember every kindness done to you whate'er the measure.
Remember praise by others won and pass it on with pleasure.
Remember every promise made and keep it to the letter.
Remember those who lend you aid and be a grateful debtor.
Remember all the happiness that comes your way in living.
Forget each worry and distress, be hopeful and forgiving.
Remember good, remember truth, remember heaven's above you.
And you will find through age and youth, that many hearts will love you.

Desserts

**Give no more to every guest
than he is able to digest.**

**Give him always of the prime
and but little at a time.**



ANGEL DELIGHT

1 box Knox Gelatine (4 envelopes)
1 angel food cake (crumbs or sliced)
1 qt. whipping cream
 $\frac{3}{4}$ c. sugar
1 lb. marshmallows, quartered
1 large can sliced pineapple (cut in small pieces)
1 jar maraschino cherries
Dissolve gelatine in juice of pineapple. Add enough boiling water to pineapple juice to make 1 qt. Let cool. Whip cream, add sugar, marshmallows, and pineapple. Whip gelatine until light and fluffy. When it is like a heavy syrup, fold in the whipped cream mixture. Drain cherries in strainer. Place between paper towels to remove excess juice. Cut cherries in small pieces and sprinkle while pouring the mixture over broken cake pieces. Let stand overnight. Cut in squares. Serves 30.

—L. Schrempf

ANGEL FOOD DELIGHT

1 lb. marshmallows
 $\frac{1}{2}$ c. orange juice
1 c. 7 Up
2 c. cream, whipped
1 large Angel Food cake
Melt marshmallows in heated orange juice. Add 7 Up. Chill until syrupy. Add to whipped cream. Break cake up into bite sized pieces and fold into the above mixture. Put into pan and top with green and red maraschino cherries. Chill overnight.

—Mrs. Howard DeWolf

SAUCE

$\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{4}$ c. real butter
1 c. cream
1 tsp. vanilla
Bring to boil. Serve very hot over servings of apple pudding.

—Mrs. Merlin Cosgrove

APPLE GOODIE

Part I

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

Part II

$\frac{3}{4}$ c. oatmeal
 $\frac{3}{4}$ c. brown sugar
 $\frac{3}{4}$ c. flour
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{4}$ tsp. baking powder
 $\frac{1}{2}$ c. butter or oleo

Chop or slice apples and mix with dry ingredients of Part I. Place in greased dish. Mix ingredients of Part II. Put well blended mixture of Part II on top of apples and pat down firmly. Bake in moderate oven until apples are done.

—Mrs. Thomas Chytka

APPLE DUMPLING

Make biscuit dough. Pare and core apples and put on rounds of the dough and fill centers with sugar and cinnamon. Pinch dough together over the apples and put all in pan—bottom side up. Put a small piece of butter on each. Sprinkle with $\frac{1}{2}$ cup sugar and 1 cup water. Bake $\frac{3}{4}$ hour in moderate oven.

—Mrs. J. Karl Kennedy

APPLE CRISP

6 medium sized apples
 $1\frac{1}{4}$ c. brown sugar
2 T. butter melted
 $1\frac{1}{2}$ c. graham cracker crumbs
 $\frac{1}{2}$ tsp. cinnamon

Pare, core and slice apples. Place alternate layers of apples, brown sugar and cinnamon in buttered baking dish. Sprinkle the crumbs on top and pour the melted butter over all. Bake in a moderate oven for 30 minutes. Serve with whipped cream.

—Mrs. Pauline Gravenish

PIN-WHEEL APPLE ROLL

Biscuit Dough:

1 c. flour
1 tsp. baking powder
2 T. butter
½ c. milk
Salt

Roll out baking powder biscuit dough, spread with soft butter, cover with 2 cups or more of fresh chopped apples. Sprinkle with sugar and cinnamon. Roll as a jelly-roll and cut into rounds about 1½ inches thick. Bake the apple rolls in deep syrup until syrup is thick, about 1 hour at 350°.

Syrup:

1 c. sugar and 2 c. water and boil together. Serve rolls warm with cream. —Mona L. Matt

APPLE CRISP

Arrange 5 c. of apples in a greased 8x8x2 pan. Be sure they are thinly sliced. Combine ¼ c. water and 1 T. lemon juice and pour over apples. Blend 1 c. sugar, ½ c. flour, ¼ c. butter, 1 tsp. cinnamon. Sprinkle over top of sliced apples. Bake in 375° oven for 45 minutes. Serve warm with cream or ice cream. Serves six.

—Mrs. Walt Brenner

APPLE CRISP

4 c. apples
1 tsp. cinnamon
1 tsp. salt
¼ c. water
¾ c. flour
1 c. sugar
½ c. butter

Place apples in buttered 10x6x2" baking dish. Sprinkle with cinnamon, salt and water. Rub together ¾ c. flour, sugar and butter. Drop mixture over apples. Bake 350° oven for 40 minutes. Serve warm with cream or ice cream Serves 6.

—Mrs. John Schmidt
Mrs. Paul Goeb

QUICK COBLER

1 c. milk
1 c. flour
Dash of salt
1 c. sugar
2 tsp. baking powder
2 tsp. vanilla
1 qt. sliced fruit or berries
Melt 1 stick oleo and pour in pan 9x13x2.
Mix milk, flour, sugar, baking powder, salt, and vanilla together. It is real thin. Pour over melted oleo—do not stir. Drop berries or fruit over batter and sprinkle with ½ c. sugar. Bake 35 - 40 minutes at 350°. —Mrs. Don Carlson

APPLE DESSERT AND SAUCE

1 c. white sugar
¼ c. butter
1 egg
1 c. flour
½ tsp. salt
½ tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda
2 c. diced apples
1 c. chopped nuts
Bake for 30 minutes in 325° oven.

Sauce

½ c. butter
½ c. coffee cream
½ c. brown sugar
½ c. white sugar
Cook until thick and serve hot on pudding. —Mrs. Robert Bergen

APPLE CRISP

1 c. flour
1 c. sugar
Sift together above items.
4 T. butter
Work in flour and sugar like a crust. Peel and slice about 4 c. apples. Put in deep baking dish and sprinkle sugar and cinnamon over apples. Then put above crust over apples and bake one hour in 325° oven. Serve with whipped cream.

—Ruth Caley

APPLE PIE PUDDING

1 c. sugar
1 c. flour
1 tsp. soda
½ tsp. salt
¼ c. butter, melted
2 c. diced peeled apples
1 beaten egg
¼ tsp. cinnamon
¼ tsp. nutmeg
½ c. chopped nuts
Sift dry ingredients. Add butter and egg. Add apples and nuts. Spread in pie plate and bake 45 minutes at 350°.

Sauce:

½ c. sugar
1 T. cornstarch, rounded
¼ tsp. salt
1 c. boiling water
2 T. butter
1 tsp. vanilla
Cook 5 minutes and add vanilla and rum flavoring.

—Mrs. Milo Sauer

CHEESE CAKE

1 c. sifted enriched flour
½ tsp. baking powder
¼ c. sugar
1 T. butter
1 well beaten egg
Mix sifted flour, baking powder and sugar. Work in butter with fingertips. Mix in egg. Roll out ¼ inch thick and line spring form pan or pie plate.

Filling:

¾ c. creamed butter
1 c. sugar
3 eggs
Cream butter, sugar and add eggs. Beat well. Mix 2 c. of cream cheese, 1 T. cornstarch and grated rind of 1 large lemon. Beat into creamed butter, sugar and egg mixture until well blended. Spread onto the first mixture in pan. Bake 450° for 10 minutes and then 350° for 20 or 30 minutes.

—Mrs. Wayne Stellish

BLUEBERRY DELIGHT

2 c. graham crackers
½ c. sugar
½ c. butter
Blend together and press very firmly into a 9x12 pan.
2 beaten eggs
½ c. sugar
8 oz. cream cheese at room temp.
½ tsp. vanilla
1 No. 2 can blueberry pie mix
Beat eggs then stir in the vanilla, sugar and cheese. Beat very well. Pour over crust and bake at 350° for 15 minutes. It won't look done but it sets as it cools. When thoroughly cool spread blueberry mixture over the top and refrigerate till well chilled. Serve with whipped cream. May use strawberry also.
—Mrs. Ann Sivinski

FRUITED CHEESE CAKE

1 c. graham cracker crumbs
¼ c. sugar
4 T. butter or margarine, melted
1 envelope unflavored gelatin
½ c. sugar
1 6-oz. can lemonade concentrate thawed (¾ cup)
1½ c. cream style cottage cheese
1 tsp. vanilla
1 c. whipping cream, whipped
2 c. fruit cocktail, drained
Combine crumbs and the ¼ c. sugar; stir in butter. Press on bottom and sides of an 8 or 9 inch spring form pan; chill. Combine gelatin and the ½ c. sugar; stir in concentrate. Cook and stir till gelatin is dissolved; cool. Beat cottage cheese till smooth; stir in gelatin mixture and vanilla. Chill till partially set. Fold in remaining ingredients. Spoon into crust. Chill 6 or 8 hours or overnight. Garnish with additional fruit cocktail, if desired. Serves 10 or 12.

—Mrs. Robert Bushlow

BLUEBERRY DESSERT

- 1 can blueberry pie mix
- 1 pt. whipping cream
- 1 small pkg. miniature marshmallows
- 2 c. graham cracker crumbs
- 2 T. melted butter

Mix crumbs and butter and spread $\frac{1}{2}$ of mixture in a 9x13 pan. Whip cream until very stiff and fold in marshmallows. Use $\frac{1}{2}$ of the cream and marshmallow mixture and spread on top of crumbs. Then add the whole can of blueberry mix and spread over marshmallow layer. Then add another layer of marshmallow mixture; top with remaining crumbs. Chill overnight before serving.

—Mrs. Carl Reinert

BLUEBERRY CRISP

- 1 can blueberry pie filling
- 1 pkg. yellow Jiffy cake mix
- $\frac{1}{2}$ c. melted oleo or butter
- $\frac{1}{2}$ c. pecan pieces

Turn pie filling into 8" x 8" pan. Sprinkle cake mix over evenly. Pat gently to smooth. Pour the oleo or butter over, then add nuts. Bake 45 minutes at 350° (if using pyrex, reduce heat a little). Serve warm or cold with whipped cream or ice cream.

—Mrs. Norbert Rupp

CHERRY DELIGHT

- 2 c. graham cracker crumbs
- 2 T. melted butter
- 4 T. sugar

Mix together for crust. In a glass pan press $\frac{2}{3}$ of mixture. Save $\frac{1}{3}$ for top crust.

Whip 2 c. whipping cream. Add 4 T. sugar, 2 c. cut marshmallows. Spread $\frac{1}{2}$ of this mixture over crumbs. Spread 1 can cherry pie filling over cream, then add the last of the cream mixture and sprinkle the remaining crumbs over top. Chill thoroughly. Serves 8.

—Mrs. W. F. McCabe

CHEESE CAKE

For a large cake pan (9x13) use 1 large and 1 small pkg. of cream cheese, 1 pkg. of Dream Whip, whipped with slightly more than $\frac{1}{2}$ c. of milk. Add $\frac{1}{4}$ to $\frac{1}{3}$ c. powdered sugar. Whip the cream and the cheese together and put into a graham cracker crust. Top with 1 can prepared fruit pie filling or fresh strawberries.

—Mrs. Julian (Bonnie) Schissel

FRENCH CREAM CHEESE DESSERT

- 1 pkg. graham cracker crumbs
- 1 8-oz. pkg. cream cheese, softened
- 1 c. confectioners sugar
- 1 2-oz. pkg. dessert topping mix
- 1 can cherry pie filling

Prepare graham cracker crumb crust and press into 9 in. square pan. Cream cheese and sugar. Prepare dessert topping mix as directed on packet. Fold into cheese mixture. Spread in prepared pan. Chill several hours or overnite. Spoon about $\frac{1}{4}$ c. pie mix over each piece before serving. Serves 9.

—Mrs. Katherine Pedigo

CHERRY DESSERT

1st layer:

- 2 c. crushed graham crackers
- $\frac{1}{2}$ c. oleo, melted
- 2 T. sugar

Mix together and press in 9x13 pan.

2nd layer:

- 1 c. whipping cream or Dream Whip
 - $\frac{3}{4}$ c. powdered sugar
 - 2 3-oz. pkg. cream cheese
- Soften cheese. Whip cream and sugar and cheese until fluffy. Spoon over crumbs and chill.

3rd layer:

- 1 can cherry pie mix
- $\frac{1}{2}$ c. sugar

3 T. cherry Jello

Heat together, cool, spoon over 2nd layer.

—Mrs. Keith Clark

CHOCOLATE FROZEN DESSERT

1 pkg. chocolate chips
1 T. sugar
1 T. hot water
Melt in pan over low heat. Take from fire and cool. Add 1 tsp. vanilla and 4 egg yolks, one at a time, beating hard after each addition. Beat 4 egg whites till stiff. Add a pinch of salt. Now fold this into top mixture. Beat 1 c. of heavy cream. Add 2 T. powdered sugar. Fold into above mixture.

Butter a cake pan. Break into pan $\frac{1}{2}$ of an angel food cake (bite size pieces). Pour over this: $\frac{1}{3}$ chocolate mixture. Break rest of cake and pour rest of chocolate mixture over it. Cover with waxed paper and freeze 24 hours. Angel food cake used is a long, slim package which serves about 8, or $\frac{1}{2}$ regular home baked angel food cake.

—Mrs. Earl Flanigan

CHERRY PINWHEEL COBLER

1 can cherry pie filling (1 lb. 6 oz.)
2 c. prepared biscuit mix
 $\frac{2}{3}$ c. milk
 $\frac{1}{4}$ c. butter (softened)
 $\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ tsp. cinnamon
1 c. high protein cereal crushed to make $\frac{2}{3}$ c.

Spread pie filling over bottom of a shallow $1\frac{1}{2}$ qt. baking dish. Combine biscuit mix and milk. Mix as directed on package. Knead 10 - 12 strokes on lightly floured board. Roll to 9x12 inch rectangle—spread with softened butter. Mix sugar, cinnamon and cereal—sprinkle evenly over dough. Roll up from short end—jelly roll fashion. Cut in 8 even slices. Arrange on pie filling. Bake at 400° for 25 - 30 min. Serve topped with whipped cream. Serves 8.

—Mrs. Veronica Waters

APPLE PUDDING

Cream 1 cup sugar with $\frac{1}{4}$ cup shortening. Add 1 egg and beat well.
1 c. flour
1 tsp. soda
1 tsp. cinnamon
Pinch of salt
3 c. apples, peeled and diced
 $\frac{1}{2}$ c. chopped nuts
Add dry ingredients, apples and nuts to first mixture. Beat. Bake at 350° for 30 to 40 minutes.

CHERRY JUBILEE

Make dessert the day before—this will serve 12
 $\frac{1}{2}$ c. butter or oleo
 $1\frac{1}{2}$ c. confectioners sugar
2 eggs
18 graham crackers
1 can (1 lb. 6 oz.) cherry pie filling
1 c. whipped cream
Cream butter, sugar until light and fluffy. Add eggs, one at a time, and beat thoroughly. Put half of the crumbs in 9x13x2 in. pan. Spread butter mixture over crumbs. Top with cherry filling. Cover with whipped cream and sprinkle remaining crumbs on top. Chill.

—Mrs. Melvin Puhрман

CHERRY DESSERT

2 c. graham cracker crumbs
 $\frac{1}{3}$ c. powdered sugar
 $\frac{3}{4}$ c. melted butter
Mix together. Lightly press mixture in buttered cake pan 9x12.
Beat 3 eggs. Add 1 (8 oz.) pkg. Philadelphia cream cheese, $\frac{3}{4}$ c. sugar, and 1 tsp. vanilla. Beat 15 minutes or until very smooth and spread over cracker mixture. Bake 20 - 30 minutes at 325°. (Don't bake too long—just until cheese is firm). Cool. Spread 2 cans cherry pie mix on top and chill overnight (may use other berry pie mix). Serve with whipped cream.

—Geraldine Hanson

CHERRY DESSERT

1 can cherry pie mix
1 box Jiffy cake mix (white or yellow)
 $\frac{1}{4}$ c. butter or oleo, melted
Grease an 8x8 cake pan. Spread cherry pie mix in pan. Sprinkle cake over top as it is in box. Pour melted butter or oleo over top of cake mix. Optional: sprinkle top with chopped nuts. Bake at 375° about 30 - 40 minutes.

—Helen Berg

Mary K. McDevitt

The above recipe may be doubled. With the exception of $\frac{1}{4}$ c. butter increase to $\frac{3}{8}$ c. butter or 1 c. butter. Serve with whip cream.

—Adda Schmillen

Mrs. Kenneth Johnson

HERSHEY MELLOW DESSERT

16 chocolate covered graham crackers
 $\frac{1}{4}$ c. melted oleo
 $2\frac{1}{2}$ c. miniature marshmallows
 $\frac{1}{2}$ c. milk
1 c. whipped cream
3 5c Hershey candy bars

Crush grahams and combine with oleo. Press into a 9" pan. Bake 5 minutes at 350°. Combine marshmallows and milk. Heat gently, stirring constantly until melted. Cool. Whip cream, grate chocolate, and add to above. Chill until firm.

—Mrs. LeRoy Ford

FROZEN DESSERT

$\frac{3}{4}$ lb. graham crackers, crushed fine.
Mix $\frac{1}{2}$ c. melted butter, 1 c. powdered sugar, 2 eggs, well beaten, and 2 c. drained fruit cocktail.
Fold in 1 c. sweetened whipped cream. Put $\frac{1}{2}$ of cracker crumbs on bottom of pan. Pour above mixture over it and sprinkle rest on the top. Freeze and serve in squares.

Mrs. Shirley Gordon

CHERRY REFRIGERATOR DESSERT

Real good

$1\frac{1}{2}$ c. graham cracker crumbs or 30 graham crackers
3 T. melted butter or $\frac{1}{2}$ c. butter
 $\frac{1}{4}$ c. sugar—if a sweeter dessert is desired use $\frac{1}{2}$ c. sugar
3 c. miniature marshmallows or 60 regular size
 $\frac{1}{2}$ to 1 c. milk
1 pkg. Dream Whip with $\frac{1}{2}$ tsp. vanilla

1 can cherry pie filling

Combine cracker crumbs, butter and sugar. Press half of mixture into bottom of buttered 9x12 cake pan. Combine marshmallows and milk in top of double boiler and cook just until marshmallows melt. Cool.

Whip Dream Whip, add vanilla and fold into cooled marshmallow mixture. Spoon half of this mixture over crumb layer in pan. Spoon the pie filling over the marshmallow layer. Top with remaining crumbs and refrigerate until firm. Makes 12 to 16 servings.

—Ann Bush

Mrs. Floyd White

CHERRY CRUMB

This dessert is a favorite of the students.

$1\frac{1}{2}$ c. flour
 $1\frac{1}{2}$ c. oatmeal
 $\frac{3}{8}$ c. shortening
 $1\frac{1}{4}$ c. brown sugar
 $\frac{1}{2}$ tsp. salt

Mix crumb paste and remove half of the mix and line sides and bottom of an 8x12 pan.

Filling:

1 c. white sugar mixed with 3 T. cornstarch and add 1 can pie cherries. Add 1 T. butter and pinch of salt. Cook until it thickens. Add to crust in pan, then add remaining crumb mix over this. Bake 30 min.

—Christine Hyndman

CHOCOLATE NUT CRUNCH

2 c. vanilla wafer crumbs
1 c. chopped walnuts
½ c. butter
1 c. confectioners sugar
3 well beaten egg yolks
1½ 1-oz. sq. unsweetened chocolate, melted
¼ tsp. vanilla
3 stiffly beaten egg whites
Combine crumbs and nuts. Line bottom of 9" square pan with half of crumb mixture. Thoroughly cream butter and sugar, add egg yolks, beat, then add chocolate and vanilla. Mix well. Fold in stiffly beaten egg whites. Spread over crumb mixture and top with remaining crumb mixture. Chill in refrigerator. Cut in squares.

—Mrs. D. J. Scothorn

CHOCOLATE ANGEL DESSERT

12 oz. pkg. chocolate bits (chips)
2 T. water
4 eggs, separated
4 T. sugar
1 tsp. vanilla
½ or ¼ c. nuts
1 pt. whipping cream
1 angel food cake
Melt the chocolate bits and water over hot water, not boiling. Remove from heat and add egg yolks one at a time. Cook in double boiler for 2 minutes, stirring constantly. Cool and add vanilla. Beat egg whites till thick, add sugar and beat till stiff. Fold into the chocolate mixture and then add the whipped cream. Pour this over the angel food cake which has been cut in 1" cubes and placed in a large buttered cake pan and sprinkle with the nut meats. Chill overnight and serve in squares. Garnish with whipped cream or nutmeats if desired. Serves 15.

—Mrs. Ray Brewer

CHOCOLATE ICE BOX DESSERT

2 sq. unsweetened chocolate
3 eggs
1 c. powdered sugar
½ c. butter
1 tsp. vanilla
1 c. chopped nuts
½ lb. vanilla wafers
½ pt. whipping cream or Dream
Whip
Melt chocolate in double boiler. Cream butter and sugar, Add chocolate and mix well. Add egg yolks one at a time and beat hard. Add nuts and vanilla. Fold in stiffly beaten egg whites. Roll wafers into crumbs. Butter pan and alternate layers starting with crumbs, whipped cream, chocolate mix, etc. Chill till set.

—Mrs. Robert Werthman

ESSIE'S COBBLER

¼ c. soft butter
½ c. sugar
1 c. flour
2 tsp. baking powder
¼ tsp. salt
½ c. milk
No. 303 can of drained cherries, raspberries, boysenberries, blueberries or sliced peaches
¼ to ½ c. sugar (judge by fruit syrup)
1 c. fruit juice
Heat oven to 375°.
Cream together butter and sugar until fluffy. Stir sifted dry ingredients in alternately with milk. Beat until smooth. Pour into loaf pan 10x5x3 or 2 qt. casserole. Spoon fruit over batter, sprinkle with sugar. Pour fruit juice over top. Bake 45 - 50 minutes. During baking, the fruit and juice go to the bottom and a cake-like layer forms on top. Serve warm with cream, ice cream or whipped cream.

—Mrs. Richard A. Morris

CREAM PUFFS

Heat to a rolling boil in saucepan 1 c. water and $\frac{1}{2}$ c. butter. Stir in all at once 1 c. presifted flour. Stir vigorously over low heat until mixture leaves the pan and forms into a ball (about 1 min.). Remove from heat—beat in thoroughly, one at a time, 4 eggs. Beat mixture until smooth and velvety. Drop from spoon onto ungreased baking sheet making from 8 - 12 mounds depending on the size of cream puffs desired. Bake until dry for 45 - 50 minutes in a 400° oven. Reduce temperature after 20 - 25 minutes, if puffs are browning too fast. Cool slowly after removing from oven—away from drafts. Just before serving, cut off tops, scoop out any filament of soft dough. Fill with vanilla pudding, ice cream, or whipped cream. Replace tops and top with chocolate sauce.

—Mrs. Bob Rueter, Mrs. Ben Brassler, Mrs. Mike Bush

CHOCOLATE CHIP TORTE

Sift together:

1 $\frac{3}{4}$ c. sifted flour

2 T. cocoa

$\frac{1}{2}$ tsp. salt

Mix together:

1 c. finely chopped dates

1 c. boiling water

1 tsp. soda

Cream:

$\frac{1}{2}$ c. butter

$\frac{1}{2}$ c. Mazola oil

1 c. sugar

2 or 3 beaten eggs

Add 1 tsp. vanilla. Put in 9x13 pan.

Spread over batter in pan:

1 c. chopped walnuts and 1 small pkg. chocolate chips. Bake in moderate oven 25 minutes.

—Mrs. Ronie (Ruth) Pigott
Mrs. Robert Werthman

CREAM PUFFS

$\frac{3}{4}$ c. butter

1 $\frac{1}{2}$ c. water

$\frac{1}{2}$ tsp. salt

Boil the above. Add all at once 1 $\frac{1}{2}$ c. flour. Cool. Add 8 - 10 eggs, couple at a time. Beat with mixer. Should be as thick as soft butter. Grease pan lightly and flour. Bake 45 minutes, first at 400° until all puffed up, then 350° until dry. Sprinkle powdered sugar on top while warm. Fill with custard filling or whipped cream. (I use Dream Whip for cream.) Makes about 50 puffs.

—Mrs. Mabel Gordon

CHOCOLATE FROZEN DESSERT

Crush 1 pkg. vanilla wafers—use $\frac{1}{2}$ for bottom of pan. Beat 3 sq. of melted unsweetened chocolate with 2 c. powdered sugar, $\frac{1}{2}$ c. butter, 1 tsp. vanilla, then add 3 egg yolks, one at a time, and beat until fluffy. Beat 3 egg whites and $\frac{1}{2}$ tsp. salt until stiff. Fold into chocolate mixture and pour over crumbs. Spread $\frac{1}{2}$ c. chopped nuts and over this spread 1 $\frac{1}{2}$ qt. softened vanilla ice cream. Add remaining crumbs and freeze.

—Mrs. Dan Campbell, Sr.

—Mrs. Jack Leinbaugh

APPLE NUT DESSERT (PIE)

1 egg, beaten

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. flour

$\frac{1}{2}$ c. walnut meats

$\frac{3}{4}$ c. sugar

1 tsp. baking powder

1 c. chopped apples

1 tsp. vanilla

Slowly add sugar to beaten egg to dissolve. Add sifted dry ingredients, apples, nuts and vanilla. Bake in a greased pie plate 400° for 40 or 50 minutes. Serve with whipped cream or ice cream.

—Mrs. James Schiedel

HONEY MOON SALAD

Just lettuce alone!

—Anonymous

MODERN CHERRY COBLER

- 1 c. flour, sifted
- 1 c. sugar
- 1 tsp. baking powder
- Pinch of salt
- ½ c. milk
- 2 T. melted butter
- 2 c. cherries or 1 can
- 1 c. sugar
- ½ c. cherry juice

Sift together the sifted flour, sugar, baking powder and salt. Quickly stir in melted butter and milk. Bring to rolling boil the cherries, sugar and juice. Spoon over the top of dough which has been poured into a well buttered baking dish. Bake for 45 minutes about 350°. Serve with cream or thickened cherry juice.

Any berry or fresh fruit may be used, the pan should be well buttered as the dough rises to the top and is a beautiful brown. Serves 6.

—Mrs. Ruby Shea

CHOCOLATE SANDWICH COOKIE DESSERT

Roll into crumbs one 11 oz. pkg. chocolate sandwich cookies (Oreo brand). Put 1 c. crumbs in buttered 8x12" pan. Save rest for topping. Soak 1 envelope plain gelatin in ¼ c. cold water. In top of double boiler put 3 beaten egg yolks, ¼ c. sugar, 1 c. milk. Cook till it coats a spoon. Add 1 tsp. vanilla to the softened gelatin; stir into egg mixture and let cook till thick. Fold in 3 beaten egg whites and 1 c. of cream, whipped. Put over chocolate crumbs and top with the remainder of crumbs. Chill. If desired you may garnish with whipped cream and half maraschino cherries.

—Hilda Corzilius

COCONUT CHERRY CRISP

- 2 c. flour
- 1 tsp. soda
- 2 c. flaked coconut
- 1 tsp. cinnamon
- ¾ c. light brown sugar
- 2 c. soda cracker crumbs
- ¾ c. melted butter or oleo
- 2 cans prepared cherry (other flavor) pie mix

Sift together flour and soda, add remaining ingredients except pie filling. Pour half of this crumb mixture in 9x13 pan and top with pie filling. Top with remaining crumb mixture and press down. Bake at 350° for 30 minutes. Serve warm or cold with whipped cream or ice cream. Serves 12 - 15.

—Mrs. James Schallau

DANISH PUFF

Part I

- 1 c. flour
- ½ c. butter
- 2 T. water

Part II

- 1 c. water
- ½ c. butter
- 1 tsp. almond flavoring
- 1 c. flour

3 eggs

Heat oven to 350°. Measure first cup flour into bowl. Cut in butter, sprinkle with 2 T. water, mix with fork. Round into ball and divide in half. Pat dough with hands into 2 long strips—12"x5" each. Place 3" apart on greased cookie sheet.

Mix second amount of butter and water, bring to boil. Add almond, remove from heat. Stir in flour, when smooth and thick add eggs, one at a time. Divide in half and spread evenly on each pastry strip. Bake 1 hour. While warm, glaze with powdered sugar glaze, sprinkle with nuts.

—Mrs. Francis A. Guertin

CHERRY CRUMB

1½ c. flour
1½ c. oatmeal, quick
¾ c. shortening
1¼ c. brown sugar
½ tsp. salt
Mix together and use half of the mix to line sides and bottom of 8x12 inch pan.

Filling:

1 c. white sugar mixed with 3 T. cornstarch and add to 1 can pie cherries; add 1 T. butter and pinch salt. Cook until it thickens. Add to crust in pan. Add remaining crumb mix over top. Bake 30 minutes, moderate oven, 350°.

—Marie Primus

FRUIT COCKTAIL DESSERT OR DELIGHT

1 c. flour
1 c. sugar
1 tsp. soda
½ tsp. salt
Combine the above and add 1 egg and 1½ c. fruit cocktail (No. 303) juice and all, plus 1 tsp. vanilla. Mix together. Spread in greased 9" pan. Sprinkle on top ¼ c. (more if desired) brown sugar and ½ c. nuts. Bake at 350° for 30 minutes or until done. Top with whipped cream if desired.

—Mrs. Floyd B. Smith, Mrs. Robert L. Smith, Mrs. Norma McCann, Mrs. Dick Rupp, Mrs. Fred Metty

RASPBERRY JELLO SALAD

2 pkg. raspberry Jello
2 c. boiling water
1 c. cold water
1 10-oz. pkg. frozen raspberries
1½ c. canned applesauce
Prepare Jello as usual. Add frozen raspberries and applesauce. Let stand until it can be mixed well. Refrigerate about two hours before serving. Top with whipped cream and return to refrigerator.

—Mrs. Jim Walcott

CHOCOLATE REFRIGERATOR DESSERT

½ c. butter
½ c. powdered sugar
3 eggs
¾ c. Hershey chocolate syrup
½ lb. diced marshmallows
1 c. chopped nut meats
½ pt. whipping cream
16 graham crackers
Cream butter and sugar. Add well beaten egg yolks, syrup, diced marshmallows and chopped nuts. Whip cream stiff, add to mixture, and fold in egg whites. Pour into 8x11 pan lined with ¾ cracker crumbs. Add remaining crumbs to top.

—Mrs. Mary Berns

DREAM CREAM PUFFS WITH CREAM FILLING

Puffs:

½ c. water
¼ c. butter
½ c. sifted flour
2 eggs
Heat to boiling in sauce pan, water and butter. Stir in flour, all at once, cook, stirring constantly till mixture leaves pan and forms a ball, about 1 minute. Cool, add 1 egg at a time, beating until smooth. Beat till velvety. Drop from spoon in 6 mounds on a greased cooky sheet. Bake 50 minutes in 400° oven. Cool slowly away from draft.

Cream Filling:

¼ c. flour
⅓ c. sugar
⅞ tsp. salt
1 c. milk
2 egg yolks, beaten slightly
1 tsp. butter
1 tsp. vanilla
½ c. whipping cream
Combine flour, sugar, salt; add milk. Cool until thick. Beat egg yolks slightly, add to mixture, cook 2 minutes. Add butter and vanilla, cool, add cream, whipped.

—Servants of Mary

ALMOND HERSHEY BAR DESSERT

½ lb. vanilla wafers
4 5c-Almond Hershey bars
½ pt. whipping cream
2 c. powdered sugar
½ c. butter or oleo
2 eggs
Roll wafers—use half to line 8x13 pan—save remainder for topping. Mix powdered sugar, butter and eggs and cream thoroughly. Spread over the crumbs and shave the almond hershey bars over this mixture. Whip the cream and spread over shaved bars. Sprinkle the remainder of crumbs over all and let set over night in refrigerator.

—Mrs. Tom Dushinske

DATE CONFECTION DESSERT

2 eggs
¾ c. sugar
1 tsp. baking powder
⅛ tsp. salt
1 c. chopped dates
1 c. broken nut meats
2 T. flour
Sprinkle dates and nuts with flour before putting into mixture. Beat eggs thoroughly, add salt and rest of ingredients. Bake at 325° for 30 minutes in 14x8x2 baking dish. Serve with whipped cream on top.

—Mrs. James Clark

NEW ENGLAND CRANBERRY DELIGHT

3 c. chopped unpeeled apples
2 c. raw cranberries
1¼ c. granulated sugar
1½ c. Quaker or Mother's Oats
Combine apples and cranberries in 9" pie plate. Sprinkle granulated sugar over fruit. Combine oats, sugar, flour, and salt. Add butter, mixing until crumbly. Sprinkle over apple-cranberry mixture; top with nutmeats. Bake for 1 hour at 350°.

—Mrs. Vernon Gordon

DATE DESSERT

1 c. hot water
1 c. dates
1 tsp. soda
1 c. sugar
1 egg
1½ c. flour
1 tsp. baking powder
½ c. nuts
1 tsp. vanilla
1 T. butter
Mix first 3 ingredients. Cool. Add remaining ingredients. Bake in 8x10 pan 350° for 35 min. or until tests done with toothpick.

Topping:

Boil till thick: 1 c. sugar, ½ c. water, 1 c. dates, ½ c. nuts, 1 T. flour. Put on top while hot. Serve with whipped cream.

—Mrs. Charles Berry

DATE NUT ROLL

1 lb. pitted chopped dates
1 lb. large marshmallows
1 lb. graham cracker crumbs
1 pt. whipping cream
1 c. chopped pecans
Mix chopped dates, graham cracker crumbs and chopped pecans together. Melt marshmallows in whipping cream in double boiler. Remove from heat and add to dates, graham cracker crumbs and pecans. Put ingredients in loaf pan lined with waxed paper. Refrigerate. Keeps well.

—Bonetta Bernat

FIG BAR DESSERT

1 lb. fig bars cut in half lengthwise, put in dish fig side down. Cream 1 lb. powdered sugar and ½ lb. butter, add 3 beaten egg yolks and fold in the beaten egg whites and 1 tsp. vanilla. Spread this over the fig bars, and cover all with medium size can of crushed pineapple drained. Cover all with 1 pt. whipped cream. 16 servings.

—Kate Kennedy

FRUIT TOPPED TORTE

2 c. graham cracker crumbs
¼ c. chopped nuts
½ c. melted butter
Mix and press firmly in bottom of 9x13 pan.
3 8-oz. pkgs. cream cheese
5 eggs
1½ c. sugar
3 T. lemon juice
Beat cheese and sugar together until fluffy. Add eggs one at a time, beating well after each addition. Stir in lemon juice and pour this filling over crust and bake at 350° until set in center (about 45 min.). Cool and spread with topping. This is very good and not rich.

Topping:

2 10-oz. pkg. frozen raspberries in syrup
1 c. water
2 tsp. lemon juice
4 T. cornstarch
¼ c. cold water
½ c. sugar
Heat berries with water, sugar and lemon juice. Dissolve starch in ¼ c. water, stir into berries and cook until thickened and clear. Cool. Can substitute strawberries, blueberries, etc.

—Mrs. Robert Waddell

APRICOT NABISCO

1 lb. vanilla Nabisco (or graham crackers) rolled and crumbled fine.
1 c. powdered sugar, creamed with ½ c. butter. Add 1 egg into powdered sugar and butter mixture. Beat thoroughly.
1 can peeled apricots (No. 2½) drained and mashed.
½ pt. whipping cream sweetened with a little sugar.
Put half of crumbs on bottom of baking dish (12x8x2). Over this pour butter mixture, then add apricots. Spread whipped cream over top and put rest of crumbs on. Chill in refrigerator 24 hours.

—Mrs. James Clark

SURPRISE DESSERT

1 c. sugar
1 c. flour
½ tsp. soda
½ tsp. salt
2 eggs well beaten
1 large can fruit cocktail, well drained
Sift sugar, flour, soda and salt together. Add well beaten eggs and fruit cocktail and mix gently. Spread mixture in greased 9x9 pan. Sprinkle ½ c. brown sugar and ½ c. nuts over top. Bake at 300° for 45 minutes.

—Mrs. Tom Dushinske

OREO COOKIE DESSERT

12 or 14 Oreo cookies
8-oz. pkg. dates
½ tsp. salt
¾ c. water
2 c. small marshmallows
½ c. nutmeats
Crush cookies (which can be done by putting through meat grinder). Simmer dates, salt and water in heavy sauce pan (because of scorching). Cook for 3 min., add marshmallows, stir until dissolved. Cool. Add nutmeats. In a 9x9 pan put cookie crumbs (reserving ¼ c.) and on this pour the cooled date filling. Top this with whipped cream, or imitation creams may be used, whipped to directions on pkg. Sprinkle with the ¼ c. crumbs. Cut into squares and serve.

—Mrs. Maurice McCarthy

QUICK PEACH SHORTCAKE

Mix 1 stick melted margarine and 1 c. milk. Add 1 c. sugar to 2 c. sliced fresh peaches. Add 1 c. Bisquick. Stir lightly. Pour into 8x8 baking pan and sprinkle with cinnamon. Bake 35 to 40 min. in 350° oven. Serve warm with cream.

—Mrs. Dean Fassler

FRUITED TANGERINE ICE

2 7-oz. bottles ginger ale
1 6-oz. can frozen tangerine juice concentrate

1 No. 2½ can (3½ cups) fruit cocktail chilled and drained

Combine gingerale and tangerine concentrate; stir just till concentrate melts. Pour into refrigerator tray. Freeze till firm. Beat with electric into chunks. Beat with electric or rotary beater just till broken up (don't overbeat). Stir in fruit cocktail and serve in chilled sherbet glasses. Makes 6 to 8 servings.

—Mrs. Del Ament

PLUMCAKE DESSERT

Drain and mash 3½ cups of No. 2½ can of Italian Prunes.

½ c. shortening

2 tsp. soda

2 c. flour

½ tsp. salt

1 c. sugar

2 eggs

½ c. chopped nuts

Heat together the mashed prunes and shortening. Add soda and cool. When cool, add sugar, eggs beaten together. Stir and beat in dry ingredients, nuts and mix. Bake at 350° for 60 to 70 min. in greased and floured loaf pan. Serve warm or cold with whipped cream.

—Ada Clark

GRAHAM CRACKER FLUFF

Mix ½ c. sugar, ¾ c. milk, 2 egg yolks, and ½ tsp. salt. Cook in double boiler 1 minute. Add 1 pkg. plain gelatin in ½ c. water, and 1 tsp. vanilla. Let cool and thicken. Melt 3 T. butter, 3 T. brown sugar and 12 single crushed graham crackers. Line pan with graham cracker crumbs and sprinkle on top of custard. For variation—use crushed pineapple, nuts, and maraschino cherries.

—Mrs. Mary Berns

FROZEN PEACHES AND CREAM

1 c. corn flakes

4 T. sugar

6 T. soft butter

Combine the above and press in bottom of two 9x9 or 9x13 pans. Reserve 4 T. crumbs for topping.

4 T. orange juice

4 T. lemon juice

1 lb. marshmallows

Heat the orange and lemon juice to boiling point and add marshmallows and reduce heat and stir till marshmallows are melted. Cool mixture slightly and stir in: 2 c. crushed fresh peaches, drained and 2 c. heavy whipped cream, folded in; pour into crumb crust and sprinkle top with crumbs.

—Mrs. Herb Carlson

PUMPKIN DESSERT

Filling:

Combine and melt in top of double boiler:

1 c. canned pumpkin

½ tsp cinnamon

¼ tsp. ginger

32 marshmallows

Cool at least 1 hour. Fold in 1 c. cream (whipped) and ½ c. nuts (chopped). Pour into crust.

Crust:

Mix 1 box crushed vanilla wafers with ½ c. melted butter. Press into 8x12 pan. Serves 10.

—Mrs. H. F. Timmins

Mrs. Ray Hanson

PRUNE CREAM

1½ c. sweetened condensed milk

3 T. lemon juice

¾ c. prune juice

1¼ c. prune pulp, cooked without sugar

Stir lemon juice into milk. Add prune juice and pulp. Mix thoroughly. Pour in sherbet glasses. Chill well and serve.

—Mrs. Gary Mongan

GRAHAM CRACKER DESSERT

1 lb. graham crackers or enough to line the cake pan and another layer.

1 c. powdered sugar

½ c. butter

2 whole eggs beaten light

1 c. crushed pineapple, drained well

1 c chopped walnut nut meats

2 or 3 boxes of cherry Jello

First prepare your Jello, then wait till it starts to set. Line your cake pan with whole graham crackers. Cream your butter and sugar and add the well beaten eggs. Add the pineapple and nuts. This mixture will look curdled. Pour this on your layer of crackers and spread evenly. Next put another layer of crackers. When Jello has started to thicken, whip it with egg beater until it has bubbles in it. Pour it on top of graham crackers. Put in refrigerator and set overnight or about 10 - 12 hours. Serve with whipped cream and a cherry on top. —Mrs. Emmett Holton

ICE CREAM ROLL

¾ c. sifted flour

¼ tsp. salt

4 T. cocoa

1 T. lemon juice

5 eggs, separated

1 c. sifted sugar

Beat the egg yolks till stiff, add lemon juice. Beat the egg whites until stiff and fold in sugar. Fold all into egg yolks. Sift flour, salt and cocoa together. Fold into eggs gradually. Line jelly roll pan with wax paper. Bake at 350° for about 15 min. Take out of pan while still hot. Put on towel covered with powdered sugar. Trim a little triangle off one end. Roll in towel and let cool. Unroll, spread about 1 qt. of soft ice cream, roll again and place in freezer. Serves about 10. —Mrs. Mac Hyndman

MACARON DESSERT

4 egg whites

¼ tsp. salt

½ tsp. vanilla

1 c. sugar

1 c. graham cracker crumbs

½ c. nut meats

½ c. coconut

Beat egg whites until stiff. Add salt, vanilla and sugar. Beat again. Fold in graham cracker crumbs, nut meats and coconut. Bake in 9" square pan 35 minutes at 325°. Cut in squares and serve with ice cream.

—Mrs. Adeline Uhl

MARSHMALLOW AND GRAHAM CRACKER DESSERT

Melt in double boiler 1 c. milk and 1 lb. marshmallows. Cool well and add 2 c. whipped cream and 1 c. crushed pineapple.

30 graham crackers rolled fine. Put ½ in bottom of pan and ½ on top of mixture. Chill well before serving.

—Mrs. Bernard Vaughan

SO SIMPLE-SO GOOD OR AUNT LAURA'S DESSERT

Crush 24 graham crackers and mix with ¼ c. sugar and ½ c. melted butter. Put ½ in bottom of 9x9 pan. Drain juice from 1 c. crushed pineapple, add water to make 1 c. liquid and bring to a boil. Add and dissolve 1 pkg. lemon Jello. Pour at once over 1 qt. vanilla ice cream. Whip till fluffy. Add pineapple and pour over crumbs. Top with remaining crumbs. Chill but don't freeze.

—Ruth Pigott

Hilda Corzilius

In the above recipe, if you desire a sweeter dessert add ½ c. sugar to filling instead of ¼ c. as stated. This can be made the day before using and must be placed in the refrigerator, not freezer.

—Hilda Corzilius

RICE CHEX DESSERT

2 c. Rice Chex, crushed fine
1 small can coconut flakes
 $\frac{1}{2}$ c. nut meats
 $\frac{1}{4}$ c. brown sugar
 $\frac{1}{2}$ c. melted butter
Mix above ingredients well. Put $\frac{3}{4}$ of mixture in pan, pat down well. Spread $\frac{1}{2}$ gal. soft ice cream. Spread the $\frac{1}{4}$ mixture on top and freeze. Just before serving, spread on pie mix, Raspberry, Cherry or Blueberry. 8-12 servings.

—Mrs. Veronica Waters

CRACKER DESSERT

16 graham crackers
 $\frac{1}{4}$ c. melted butter or oleo
1 c. whipped cream
1 large pkg. small marshmallows
1 No. 2 can cherry pie mix
Mix cream, marshmallows and cherries together and place between crusts of graham crackers and butter. Chill. —LaVonne Schrempp

MARSHMALLOW GRAHAM DELIGHT

1 lb. marshmallows
 $1\frac{3}{4}$ c. milk
1 c. drained, crushed pineapple
 $\frac{1}{2}$ c. chopped nut meats
1 c. cream, whipped
20 graham crackers, crushed
 $\frac{1}{4}$ c. chopped maraschino cherries
Melt marshmallows in milk in a sauce pan over a low flame. While the marshmallow-milk mixture is cooling, place a layer of the crushed graham crackers in a buttered 9x12" pan. When the marshmallow mixture is cool, add above fruit ingredients and mix thoroughly, fold in whipped cream. Pour over layer of crackers and then cover with the remaining half of the graham crackers. The dish should then be allowed to chill over night in the refrigerator.

—Mrs. Edward Eischen

GRAHAM CRACKER DESSERT

Roll about 20 graham crackers, add 3 T. brown sugar and 3 heaping T. butter, melted.

Custard:

$\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. milk
2 egg yolks
Heat and pour over 1 small pkg. Knox gelatin which has been dissolved in $\frac{1}{2}$ c. cold water. Add pinch salt and vanilla. When cool, add $\frac{1}{2}$ pt. whipped cream and 2 egg whites. Place in pan with cracker mixture on top and bottom. Chill and serve. —Anonymous

ICE CREAM DESSERT

Crush 1 box vanilla wafers and cover a 9x13 pan.
Melt 2 sq. chocolate and $\frac{1}{2}$ c. butter or oleo. Add:
2 c. powdered sugar
 $\frac{1}{2}$ c. chopped nuts
1 tsp. vanilla
3 beaten egg yolks
3 egg whites, beaten stiff
Cover wafers with $\frac{1}{2}$ gal. of vanilla ice cream. Top with chocolate mixture. Sprinkle a few crumbs of wafers on top and put in freezer until ready to serve.

—Mrs. Lawrence (Donna) Anderson
Aurelia, Iowa

ICE CREAM DESSERT

2 c. oatmeal
1 stick oleo
 $\frac{1}{2}$ c. brown sugar
Mix together. Bake on cookie sheet 15 minutes. Cool. Roll fine with rolling pin. Add 1 c. ground nut meats.
Spread $\frac{2}{3}$ crumbs in bottom of 9x13 pan and drizzle on crumbs 1 jar (1 c.) caramel or butterscotch topping. Cover this with $\frac{1}{2}$ gal. of soft vanilla ice cream. Top with remaining crumbs and freeze until ready to serve.

—Mrs. F. W. McCabe

HOME MADE ICE CREAM

3 egg yolks
¼ c. sugar
Salt
1 c. milk (scalded)
1½ tsp. vanilla
1 c. heavy cream
Beat egg yolks, and add sugar, salt and milk, cook in top of double boiler until it forms a soft custard which coats the spoon. Stir while cooking. Remove from heat and cool. When cool, add vanilla. Beat cream until stiff, add to cooled custard, folding in cream carefully. Set in tray and freeze in refrigerator until almost firm, remove from tray and beat in chilled bowl. Return to refrigerator and continue freezing.

—Mrs. Blair D. Myers

ICE CREAM

1 qt. cream
2 qt. milk
4 eggs
1 tsp. salt
1 tsp. vanilla
2 c. sugar
Beat eggs, add sugar, mix well. Add remaining ingredients and mix again.

—Mrs. Ivan Hicks

FLORIDA DESSERT

Roll to fine crumbs: 30 Ritz crackers
Mix with ¼ c. butter. Save a few crumbs for topping. Put remaining crumbs in a 9x13 pan.
Beat 4 egg yolks slightly, add ½ c. sugar and 1 No. 2 can of crushed pineapple. Cook in double boiler until slightly thickened. While hot, stir in 1 pkg. lemon Jello. Let set until cool. Beat 4 egg whites and add ½ c. sugar. Fold this meringue into above mixture. Pour onto top of cracker crumbs. Top with remaining crumbs. Serve with whipped cream, red cherries, or black walnuts. Will serve 12 persons.

—Mrs. Ed Ford

ICE CREAM DESSERT

3 c. Rice Chex, crumbled
¾ c. brown sugar
½ c. butter or oleo
Mix together and place ½ in bottom of 9x13 pan.
½ gal. vanilla or butter brickle cut to fit in pan and cover with rest of crumbs and freeze.

Chocolate sauce

½ c. butter or oleo
2 c. powdered sugar
2 sq. chocolate
Melt and add 3 egg yolks and cool. When cool, fold in 3 beaten egg whites. Spread on dessert and re-freeze.

—Lois Greenwood

ICE CREAM BASE

(Serves 6 to 8)

Beat to a smooth meringue:

4 egg whites
1 c. sugar
1 tsp. vinegar
Salt
Add: 1 c. graham cracker crumbs
½ c. coconut
½ c. nutmeats
Bake 30 minutes at 350° in very well buttered pan. Cool and serve under scoop of ice cream.

—Mrs. J. Albert Fritz

HOME MADE ICE CREAM

Freezer

9 eggs
1½ qt. cream
Milk
3 c. sugar
3 T. vanilla
Dash of salt
Beat eggs and sugar together. Blend in cream and vanilla. Pour in freezer (which has been rinsed with hot water and drained). Fill freezer up with milk, add salt, stir. Then freeze in ice cream freezer. Makes 1½ gals.

—Mrs. Gerald Madsen
Aurelia, Iowa

MINUTE CREAM DESSERT

4 c. cooked rhubarb (sweetened)
2 pkgs. Jello - strawberry or cherry
2 pts vanilla ice cream

Cook rhubarb until tender. Dissolve Jello in hot rhubarb; then fold in ice cream while mixture is still hot. Cool slightly and pour into a graham cracker crust in a 9x13 cake pan. Let set in the refrigerator over night. Cut into 18 servings.

—Mrs. Matt Beckman

HOME MADE ICE CREAM

4-5 eggs
2-2½ c. sugar
¾ qt cream
4 tsp. vanilla

Beat eggs and add sugar gradually until foamy. Add cream and vanilla and mix well. Put into 1 gal. freezer container and fill remainder of container with milk till 3 or 4 inches from top. Mix well. Put in freezer and turn until hard.

—Mrs. Harold Larson

JELLO DESSERT

1 pkg. pineapple jello (Royal)
1 c. boiling water
½ c. pineapple juice
½ c. cream, whipped
1½ c. angel food (torn in little pieces)
½ c. crushed pineapple, drained
1 T. sugar

Add water to Jello and add juice and sugar to it, and set in refrigerator until partially jelled; then whip the Jello and whipped cream and put together with the rest of the ingredients (except the angel food cake) and pour over angel food crumbs in bottom of pan and put in refrigerator.

Serve with whipped cream and top with a cherry. Double the above recipe for a 9x12 cake pan.

—Mrs. Robert Waddell
Aurelia, Iowa

JELLO AND MARSHMALLOW DESSERT

2 pkgs. Jello (any flavor)
3 c. small marshmallows
1 c. crushed pineapple,, drained
1½ c. whipping cream
Lady fingers

Dissolve each pkg. of Jello in 1½ c. boiling water. Let set and cut in cubes. Mix Jello cubes, marshmallows, drained pineapple, and whipped cream. Pour in Jello mold lined with lady fingers.

—Mrs. K. Hanson

JELLO DESSERT

1 can crushed pineapple
1 c. sugar

Bring the above ingredients to a boil and add 1 pkg. red Jello and let cool. Cool 1 can Pet milk in the refrigerator for 2 hours and then whip. Fold the Jello mixture into the whipped milk. Use graham cracker crust on the bottom. This makes a large pan.

—Mrs. Gordon Messerole

CHOCOLATE-TOPPED-LIME CREAM

1 pkg. lime gelatine
1½ c. boiling water
1 c. sugar
3 T. lemon juice
1 tsp. grated lemon peel
1 c. whipping cream, whipped and sweetened
1 c. chocolate wafers

Dissolve gelatine in boiling water; stir in sugar, lemon juice and peel. Chill until mixture is consistency of unbeaten egg white. Beat until light and fluffy. Fold in whipped cream. Put half of the cooky crumbs evenly in buttered 8x8x2" pan. Place gelatine mixture on top and sprinkle with remaining crumbs. Chill several hours or overnight. Makes 6 to 8 servings.

—Mrs. Vernon Gordon

LIME FLUFF

1¾ c. boiling water poured over
1 pkg. lime Jello
¾ c. sugar
½ c. lime juice
1 T. lemon juice

Cool until slightly thickened and whip. Whip one large can Carnation milk, and add to Jello mixture and whip altogether.

Crust:

2 c. crushed chocolate wafers
½ c. melted butter
Press in 9x13 pan for bottom crust and save some for topping. Chill overnight.

—Mrs. C. T. (Hap) Gravenish

CHERRY DESSERT

2 3-oz. pkg. cherry Jello
2 c. boiling water
1 c. instant cherry pie filling
1 envelope Dream Whip
1 3-oz. pkg. cream cheese
Dissolve Jello in 2 c. boiling water. Cool until partially set. Add cherry pie filling and pour into a 9x13" pan. Let set till firm. Soften cream cheese. Beat Dream Whip as directed. Add softened cream cheese to beaten Dream Whip and pour over Jello. Refrigerate 2 hours before serving.

—Mrs. Stanley Sitzmann

LEMON CHOCOLATE DESSERT

Chill 1 (14½ oz.) can evaporated milk. Dissolve 1 (3 oz.) pkg. lemon Jello, ¾ c. sugar, in 1½ c boiling water. Add 3 T. lemon juice and 1 T. grated lemon rind. Chill until almost completely set. Whip chilled milk. Add Jello mixture and whip for 2 min. Crush 25 chocolate cookies and add ¼ c. melted butter. Press in 13x9 pan, reserving about 1 T. Pour on lemon mixture. Sprinkle the 1 T. crumbs over top and chill. Serves 15 to 18.

—Mrs. Irene Andersen

LEMON REFRIGERATOR CAKE

Angel cake
Box of lemon Royal pudding (not chiffon)

½ pt. whipping cream
½ lemon and rind

Make pudding as directed adding 4 T. sugar, rind and juice from ½ lemon, and cool. Whip egg whites till stiff. Add 2 T. sugar and fold into pudding.

Beat ½ pt. whipping cream till stiff. Add sugar to taste and fold into pudding mixture. Cut cake horizontally in ½, then in ¼ to form four layers. Frost as cake each layer and sides. Set in refrigerator ½ day (at least) to set pudding. When cut, layers lay on side. Serves 8 plus.

—Mrs. James (Martha) Haritage

FLUFFY ORANGE DESSERT

2 pkg. orange Jello
¾ c. sugar
2 small cans frozen orange juice
Heat together until dissolved. Cool. Whip 1 can evaporated milk which has been in refrigerator and fold into orange mixture. Pour in graham cracker crust.

—Mrs. Ervin Westphal

LEMON DESSERT

2 pkgs. lemon Jello
2 c. hot water
2 scant c. juice and cold water
3 egg whites, beaten stiff
1 c. Dream Whip
1 c. mandarin oranges
½ c. nuts
1 tall can crushed pineapple drained
1 small jar maraschino cherries, sliced and drained
Dissolve Jello in hot water. Add cold water and pineapple juice. Let start to thicken. Then fold egg whites and Dream Whip in. Add fruit (well drained) and reset.

—Mrs. Bob McGowan

ICE CREAM

4 eggs
1 c. sugar
1 c. white corn syrup
2 c. milk
2 c. cream
 $\frac{1}{4}$ tsp. salt
2 tsp. vanilla
Beat altogether and put in ice cream freezer.

—Adda Schmillen

BAKELESS CAKE

1 c. sugar
 $\frac{1}{2}$ c. butter
2 eggs
1 c. nutmeats
1 c. crushed pineapple
3 T. cream
2 boxes red Jello
Graham crackers
Cream the butter and sugar, add egg yolks and beat until fluffy. Fold in stiffly beaten egg whites, add pineapple, nuts and cream. Place a layer of whole graham crackers in the bottom of 9x9 pan. (This size is suitable but depends on how thick you like the servings.) Spread the mixture on and place another layer of crackers; dissolve the Jello in the usual manner. When it begins to set, pour over top of crackers. Refrigerate for several hours. Cut in squares and top with whipped cream.

—Mrs. Maurice McCarthy

BAVARIAN CREME

1 large pkg. Jello
Chill to just set, then take out and whip. Add:
 $\frac{1}{2}$ pt. whipping cream
2 large bananas
1 large can crushed pineapple
 $\frac{1}{2}$ pkg. marshmallows, cut up
Nuts may be added, if desired.
Serves 12 to 16.

—Mrs. Phil Salsbery

QUICK DESSERT

1 pkg. cherry Jello
1 c. hot water
Let cool. When cool, add 1 pkg. frozen or raw strawberries. Put in refrigerator until set. Serve with whipped cream.

—Mrs. Art Delperdang

BOSTON JELLO DESSERT

2 pkg. lemon Jello
1 No. 2 can pineapple chunks, drained
2 bananas, cut up
8 marshmallows, cut up
Add the ingredients to Jello when it sets.

Topping:

1 c. pineapple juice
2 T. flour
 $\frac{1}{2}$ c. sugar
1 egg
2 T. butter
 $\frac{1}{2}$ pt. whipping cream
Cook all ingredients except the whipped cream until thick. When cool, add cream. Pour over Jello. Top with nuts or grated cheese.

—Mrs. William Sangwin

FROZEN LEMON CAKE

3 eggs
 $\frac{1}{2}$ c. sugar
1 c. heavy cream
 $\frac{3}{8}$ c. graham cracker or vanilla wafer crumbs

Mix egg yolks, sugar, lemon juice and rind and cook over hot water. Stir constantly until thick as heavy cream. Remove from heat and cool. Mix into the cool custard the egg whites, which have been beaten until they stand in peaks, and the stiffly beaten cream. Do this with a folding touch. Sprinkle half the crumbs on the bottom of a refrigerator tray. Add dessert mixture, sprinkle the remaining crumbs over top and freeze until firm. Serves 4. Easily doubled.

—Mrs. Walt Brenner

BANANA - ORANGE DESSERT

1 pkg. orange-pineapple flavored gelatine
1½ c. hot water
¼ c. sugar
Dash of salt
½ tsp. grated orange rind
½ c. orange juice
¾ c. whipping cream
1½ c. fine diced ripe bananas
10 to 12 lady fingers or thin strips of sponge cake

Dissolve gelatin in hot water. Add sugar, salt, orange rind and juice. Chill until cold and syrupy. Whip cream until thick and shiny but not stiff. Fold into gelatin. Fold in bananas. Line a 8x4½x3 pan with lengthwise and crosswise strips of waxed paper, cut to extend beyond edges. Line bottom and sides of pan with lady fingers, split lengthwise or sponge cake. Fill and chill.

—Mrs. W. Stellish

BAKED PINEAPPLE

2½ can chunk pineapple
½ c. sugar
¼ c. flour
Mix juice, sugar and flour together. Then add ¼ c. butter and a little lemon juice. Pour over pineapple and bake in moderate oven 1 hour. Stir up once. Nice with ham.

—Mrs. Fred Morrison

SIMPLE STEAMED PUDDING

3 T. butter
¼ c. brown sugar
1 egg
½ c. light flavored Brer-Rabbit molasses
1½ c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
¾ c. raisins
½ c. nuts
Beat all together. Add ½ c. boiling water. Steam 1½ to 2 hours.

—Mrs. Merlin Cosgrove

SNOW BALLS

1 pt. can crushed pineapple
½ lb. marshmallows
1 lb. vanilla wafers
1 c. sugar
1 c. chopped nuts
½ pt. cream, whipped
Strain pineapple, let stand 1 hour to drain well; add sugar, marshmallows, cut in small pieces, and nuts. Mix, let stand 1 hour, add 12 vanilla wafers crushed, then spread above mixture between wafers, with wafer on top and bottom. Frost all around with whipped cream to look like a ball, roll in Baker's coconut. Let chill, serve on plate decorated with Christmas holly or other decoration.

—Mrs. Forrest Knipe

ANGELFOOD STRAWBERRY DESSERT

2 pkg. strawberry Jello and ½ c. sugar dissolved in 4 c. hot water. Let thicken then add 1 box frozen strawberries and 1 c. cream, whipped.

1 bar angel food cake. Break in small pieces and add to the top ingredients after it has thickened. Put in about a 9x12" pan. Refrigerate several hours before serving.

—Mrs. Marvin Kohn

ORANGE SNOWBALLS

1 c. butter
½ c. sugar
2 c. flour
2 c. finely chopped pecans
2 T. grated orange rind
1 tsp. vanilla
Confectioner's sugar, sifted
Cream butter and sugar. Stir in flour, pecans, orange rind and vanilla. Shape into small balls and place on ungreased cooky sheet. Bake at 300° for 35 min. Cool and roll in confectioner's sugar. Makes 3 dozen.

—Mrs. Raymond Callstrom

ORANGE REFRIGERATOR CAKE

½ angel food cake (or 1 loaf)
1 envelope gelatine, softened in ¼ c. cold water. Add ¼ c. boiling water, 1 c. orange juice, 1 c. sugar, Beat the above by hand a little and cool. Then add 2 c. whipped cream, folded in. Break cake into bits and put in cake pan and cover with orange mixture and decorate with mandarin oranges on top. Refrigerate overnight if desired.

Mrs. Charles Meloy

PEPPERMINT CANDY DESSERT

30 marshmallows
10 sticks peppermint candy
15 chocolate covered graham crackers.

Cut marshmallows in about 4 to 6 pieces each and combine with whipped cream. Chop peppermint candy fine and add to above mixture. Butter a 9x12 pan lightly and place about half the cracker crumbs in the bottom of pan, spread marshmallow mixture over and put remaining crumbs on top. Set in refrigerator and chill thoroughly. Best prepared the day before using. Top with whipped cream, if desired.

—Mrs. Ray (Margret) Hanson

PINEAPPLE DESSERT

2 c. graham cracker crumbs. Put in bottom of 9x13 pan. Save some for the top.

6 egg whites beaten stiff
Gradually add ¾ c. sugar
1 c. crushed pineapple
¾ c. water
6 T. corn starch
½ c. sugar

Mix and cook until thick and clear. Pour hot mixture in egg whites beating while pouring. Pour over cracker crumb crust. Sprinkle the remaining crumbs on top. Leave in refrigerator over night.

—Lucy Ford

PINEAPPLE DESSERT

Put ¼ lb. crushed graham crackers in a dish. Cream 1 stick (¼ lb.) margarine with 1½ c. powdered sugar and then add 2 eggs, one at a time. Beat until smooth and creamy. Add ½ c. chopped walnuts; pour over crackers. Then drain large can crushed pineapple. Use ¾ of it and add to ½ pt. of stiffly whipped whipping cream. Pour this over the mixture already in the pan, then add ¼ lb. crushed graham crackers over the top. Keep refrigerated. Best made day before you plan to serve.

—Mrs. Rodney Ruppert

PEPPERMINT CANDY DESSERT

Whip 1 c. cream, add 5 sticks crushed peppermint candy, ½ c. chopped nuts, 15 finely cut marshmallows.

Put layer of graham cracker crumbs on bottom and top. Chill and serve with chocolate syrup and whipped cream.

—Mrs. Dale Sudtelgte

PEPPERMINT DESSERT

½ lb. hydrox cookies, crushed. Put good ½ in a 9x13 pan.

1 c. sugar
¼ c. water

Pinch of salt

Boil above ingredients until it spins a thread. Slowly pour over 2 beaten egg whites and beat stiff. Cool. Add ¼ tsp. green food coloring and 1 tsp. peppermint flavoring. Whip 2 c. of cream. Add ½ c. powdered sugar. Whip 2 pkg. of Dream Whip, following directions on the packages and adding ½ c. of powdered sugar. Combine the three mixtures. Add 10 crushed sticks of peppermint candy, ¾ c. miniature chocolate chips, and ½ c. of chopped nuts. Put in pan and top with remaining cooky crumbs. Freeze.

—Mildred Wankum

APRICOT PINEAPPLE DESSERT

Spread 1 can apricot pineapple pie filling in the bottom of a buttered glass baking dish. Over this sprinkle 1 small box white cake mix. Jiffy mix is ideal for this. Dot with $\frac{1}{4}$ lb. margarine then sprinkle $\frac{1}{2}$ c. coconut and $\frac{1}{2}$ c. finely chopped pecans over the top. Bake at 350° for 35 min. Cool and serve topped with whipped cream.

—Mrs. Howard De Wolf

CARMEL PUDDING

$\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. raisins
 $\frac{1}{2}$ c. nut meats
 $\frac{3}{4}$ c. milk
1 tsp. baking powder
1 c. flour
1 T. butter
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg

Mix above mixture like cake.

1 c. brown sugar

2 c. water

1 T. butter dissolved

Put this into a 9x9 baking pan then add the cake mixture. Bake at 350° for 40 min.

—Mrs. Charles (Evelyn) Black

LEMON SPONGE CUSTARD

2 T. butter
1 c. sugar
3 eggs, separated
4 T. flour
Few grains salt
5 T. lemon juice
Rind of 1 lemon
 $1\frac{1}{2}$ c. milk

Cream butter, add sugar and egg yolks and beat thoroughly, add flour, salt, lemon juice and rind, and milk. Fold stiffly beaten egg whites. Pour in greased custard cups. Set in pan of water and bake 45 min. in a moderate oven. When done, each cup will contain custard on the bottom and sponge cake on top.

—Mrs. Frank Henke

LEMON LOVE NOTES

Crust:

$\frac{1}{2}$ c. butter

1 c. flour

$\frac{1}{4}$ c. powdered sugar

Mix above and pat into 9x9 pan.

Bake at 350° for 15 min. Cool.

Filling:

2 eggs, beaten

2 T. lemon juice

Grated rind of 1 lemon

1 c. sugar

2 T. flour

$\frac{1}{2}$ tsp. baking powder

Place the above mixture on crust.

Bake at 350° for 25 min. Cool.

Frosting:

$\frac{1}{2}$ tsp. vanilla

$\frac{3}{4}$ c. powdered sugar

1 T. butter

$1\frac{1}{2}$ T. milk

—Mrs. Pierce Green

FRUIT PUDDING

Drain 1 lb. can fruit cocktail and 1 $8\frac{1}{2}$ oz. can crushed pineapple. Measure syrups. Add water to syrups to make 3 c. Combine contents of vanilla pudding package and liquid in saucepan. Cook and stir over medium heat to a full boil. Remove from heat. Stir in fruit and 1 T. butter. Chill in dessert glasses. Serves 9. Before chilling garnish with cherry halves.

—Mrs. Rodney Ruppert

LEMON PUDDING

2 eggs

1 c. sugar

1 c. milk

Rind and juice of one lemon

2 T. flour

Pinch of salt

Beat egg yolks. Add juice and rind of lemon. Add sugar, flour, salt and milk. Last, add egg whites which have been beaten stiff. Put in greased pan and set in hot water. Bake at 350° for 40 min.

—Mrs. Anne Sivinski

COTTAGE PUDDING

- ½ c. butter
- 1 egg, well beaten
- 2 tsp. baking powder
- ¾ c. milk
- ½ c. sugar
- 2 c. flour
- ½ tsp. salt
- ½ tsp. vanilla

Cream butter and add sugar gradually. Mix well and add beaten egg. Sift baking powder and salt; add alternately with milk to first mixture. Add vanilla. Bake 375° for 40 min. Serve with orange sauce.

Orange Sauce:

- 3 T. butter
- 6 T. sugar
- 2 T. grated orange rind
- 8 T. orange juice
- 1 T. flour (level)
- ½ tsp. lemon juice

Simmer all together until syrupy.

—Mrs. Pauline Gravenish

PINEAPPLE RICE CREAM

- 1 envelope unflavored gelatine
- ¼ c. sugar
- ¼ tsp. salt
- 1 (8½ oz.) can crushed pineapple, undrained
- 1½ c. cooked rice
- 1 c. buttermilk
- 1 T. lemon juice
- ½ tsp. vanilla

¾ c. whipping cream, whipped
Mix gelatine, sugar, salt. Add pineapple. Place over low heat, stirring constantly, until gelatine dissolves. Stir in rice. Cool at room temperature. Stir in buttermilk, lemon juice and vanilla. Chill a few minutes until mixture begins to thicken. Fold in whipped cream. Turn into a quart mold until firm. Unmold and garnish as desired with pineapple slices and mint sprigs. Serves 6 people.

—Mrs. Maydar Lux

MY FAVORITE DATE PUDDING

- 1 lb. dates
- 1 c. boiling water
- 1 tsp. soda
- 1 c. sugar
- 1 T. butter
- 1 egg
- ½ tsp. salt
- ½ c. black walnuts
- 1 c. flour (heaping)
- 1 tsp. baking powder

Take ½ lb. dates and pour the boiling water with soda dissolved therein and let stand while making other part. After mixing all ingredients, bake 30 minutes in moderate oven.

Topping:

- ½ lb. dates
- ½ c. walnuts
- 1 c. sugar

Bring to a boil. Spread on pudding when cool. Serve with whipped cream. Serves 12.

—Christina Hyndman

MOM'S SUET PUDDING

- 1¼ c. ground suet
- 1 c. brown sugar
- 2 c. raisins
- 1 egg
- 1½ c. flour
- 1 c. sour milk plus 1 tsp soda
- ½ tsp. salt
- 3 tsp. allspice
- ½ tsp. cinnamon

1 c. chopped nuts
Mix all together and pour into greased pan and steam 3 hrs.

Pudding Sauce:

- ½ c. flour
- 1 c. brown sugar
- ½ tsp. salt
- 2 c. water
- 2 egg yolks, beaten
- 2 T. butter
- ¼ c. bourbon or wine
- 1 egg white, beaten. Add last to float on top.

—Geraldine Hanson

PLUM PUDDING

1 c. raisins
1 c. milk
 $\frac{1}{2}$ c. nutmeats
 $2\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. nutmeg
1 c. suet
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. molasses
 $1\frac{1}{2}$ tsp. baking powder
1 tsp. cinnamon

Cook in double boiler (between 2 to 3 hrs.) and serve with the following.

Sauce:

1 c. brown sugar, $\frac{1}{2}$ c. milk, $\frac{1}{2}$ c. butter, 1 T. flour, $\frac{1}{2}$ tsp. vanilla. Cook until smooth and thick and pour into stiffly beaten whites of two eggs. Add vanilla. Serve hot.

—Mrs. Richard Kohns

PLUM PUDDING

3 c. bread crumbs, $\frac{1}{2}$ c. sugar, spices to taste: cinnamon, allspice, cloves, nutmeg, salt, 1 tsp. soda, $\frac{1}{2}$ c. molasses, $\frac{1}{4}$ c. melted butter, 1 c. raisins, 1 c. sweet milk. Mix in order given and steam for 2 hrs. Serve with hard sauce or whipped cream. Can be eaten as fruit cake. Serves 8.

—Mrs. Gertrude Kohn

CHRISTMAS STEAM PUDDING

$1\frac{1}{2}$ c. suet (cut)
1 c. sugar
1 c. milk
2 c. flour
 $\frac{1}{2}$ c. dates or raisins, cut
8 oz. or more candied fruits
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves
 $1\frac{1}{4}$ tsp. soda mixed in $\frac{1}{4}$ c. hot water
1 T. butter
Mix and beat good. Steam 3 hrs. Can be reheated.

—Mona L. Matt

LEMON FLUFF DESSERT

1 $14\frac{1}{2}$ oz. can ($1\frac{3}{4}$ c.) evaporated milk
1 4 oz. pkg. lemon flavored gelatine
 $1\frac{3}{4}$ c. hot water
 $\frac{1}{4}$ c. lemon juice
1 c. sugar
 $2\frac{1}{2}$ c. vanilla wafer crumbs

Chill unopened can of milk until icy cold, about 3 or 4 hours. Dissolve gelatine in hot water. Chill until partially set. Whip until light and fluffy. Add lemon juice and sugar. Whip chilled milk and fold into gelatine mixture. Line bottom of 9x13 pan with crumbs. Pour over gelatine mixture. Top with remaining crumbs. Chill until firm. Cut in squares and center each with a maraschino cherry. Serves 12.

—Helen Quirk

SUET PUDDING

1 heaping c. suet
1 c. sour milk
1 egg
 $\frac{1}{2}$ c. molasses
1 tsp. soda
1 c. raisins (cooked 10 min.)
1 tsp. each: cinnamon, cloves, allspice
Mix above ingredients and add enough flour for a soft batter. Steam for $1\frac{1}{2}$ hrs.

—Mrs. Al George

FORGOTTEN PUDDING

Preheat oven at 425°.
Beat 6 egg whites until frothy. Add $\frac{1}{2}$ tsp. cream tartar and $1\frac{1}{2}$ c. sugar, gradually until stiff peaks form. Add 1 tsp. vanilla and pour into 13" glass baking dish. Put in oven and turn oven off. Leave in all night or 8 hours. One hour before serving, spread 1 pt. whipped cream on top. Refrigerate. Top with luke warm cherry mix.

—Mrs. Jack Sandvig

ROMBUDDING - RUM PUDDING

(An old Danish recipe)

3 egg yolks
6 T. sugar
1 T. gelatin, unflavored
 $\frac{3}{4}$ c. cold water
2 T. rum, or 1-2 T. vanilla, or 1 tsp.
almond extract
1 c. whipping cream

Salt

Beat eggs and sugar well. Add flavoring. Soak gelatin in the cold water, dissolve over hot water and add to the eggs. When the mixture begins to thicken, add whipped cream.

Serve with a sauce made of sweetened fruit (preferably raspberry) juice mixed with a small amount of flour or cornstarch. Cook until slightly thickened. Cool.

—Mrs. Frank Nash

—Mrs. Bill Pigott

BREAD PUDDING

1 tsp. butter
2 slices of dry bread
 $\frac{1}{2}$ pt. of milk or 1 c.
 $\frac{1}{2}$ c. sugar
2 eggs
 $\frac{1}{2}$ c. dates cut in small pieces
Vanilla flavoring
Cinnamon or nutmeg (small amount)
A pinch of salt

Soak bread in milk. Beat up egg and sugar together with a spoon and add a tsp. of butter. Add the rest of ingredients and mix. Bake about $\frac{1}{2}$ hour in a slow oven.

Sauce:

$\frac{1}{2}$ c. fruit juice and $\frac{1}{2}$ c. water, $\frac{1}{4}$ c. sugar, 1 tsp. flour. Use any fruit juice add water. Mix flour with the sugar. Combine and add a small amount of butter. Cook until it comes to a boil.

—Mrs. Ira Welch

BREAD PUDDING

$1\frac{1}{2}$ c. dry stale bread (broken)
3 c. milk
2 T. melted butter
 $\frac{1}{3}$ c. sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
2 eggs

Soak bread in milk for 15 minutes. Stir in melted butter and seasonings. Add eggs beaten with rotary beater. Stir in gently but thoroughly. Pour into buttered baking dish. Bake at 350° for 1 hr. Serve with favorite sauce.

—Agnes Day

FRUITED RICE PUDDING

1 9-oz. can crushed pineapple (1c.)
 $\frac{3}{8}$ c. pre-cooked rice
 $\frac{3}{8}$ c. water
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ c. tiny marshmallows
1 ripe banana, diced
2 tsp. lemon juice
1 c. heavy cream, whipped

Drain pineapple, reserving liquid. In a saucepan combine rice, water, pineapple syrup and salt; mix just to moisten rice. Bring quickly to a boil and reduce heat. Cover and simmer 5 min. Remove from heat and let stand 5 min. Add marshmallows, pineapple, banana and lemon juice. Cool thoroughly. Fold in whipped cream. Chill. Serves 8 to 10.

—Mrs. Walt Brenner

COOKED RICE PUDDING

1 c. rice
 $\frac{1}{2}$ c. raisins
Dash of salt
Cover above ingredients with water and cook until done. Add $\frac{1}{2}$ c. milk and cook a few more minutes. Beat 1 egg, $\frac{3}{4}$ c. sugar and $\frac{1}{2}$ c. milk and add to cooked rice and cook until thick. If desired add vanilla.

—Mrs. Ed Stoos

CHOCOLATE SUNDAE PUDDING

Sift together into mixing bowl: 1 c. flour, 2 tsp. baking powder, ½ tsp. salt, 2 T. cocoa, ⅔ c. sugar. Blend well with dry ingredients ½ c. milk, ½ c. chopped nuts, 2 T. melted butter or oleo, 1 tsp. vanilla. Pour into greased 1 qt. casserole.

Mix together ½ c. brown sugar, ¼ c. white sugar, 3 T. cocoa, 1 tsp. vanilla and ¼ tsp. salt. Spread the mixture evenly over batter. Pour 1 c. boiling water over all. Do not stir. Bake at 350° for 1 hr. Cover during last half hr. Serve hot or cold with whipped cream. Serves 4 to 6. —Mrs. Jim McCarthy

MINT DAZZLER DESSERT

2 c. vanilla wafer crumbs
1¼ c. melted butter
½ c. butter
1½ c. sifted powdered sugar
3 eggs (beaten slightly)
3 sq. chocolate (melted)
1½ c. whipping cream
1 pkg. (8 oz.) miniature marshmallows
½ c. crushed red and white peppermint stick candy

Mix and press first two ingredients into greased cake pan. Cream butter and sugar; add eggs and melted chocolate and beat till light and fluffy. Spoon over crumbs. Whip cream and gently fold in marshmallows. Spread over chocolate layer. Sprinkle with crushed candy. Refrigerate.

—Mrs. Arnold Faber

LIME SHERBET

¾ c. sugar and 1 c. water. Boil 2 minutes. Dissolve 1 pkg. lime Jello in hot liquid. Add 1 c. orange juice and 2 T. lemon juice. Freeze in refrigerator tray. When partly frozen, beat until fluffy, add 2 c. milk and blend. Continue freezing. Stir after 30 min. Makes 1½ qts. —Mary Henke

BANANA CREAM PUDDING

⅔ c. brown sugar
⅓ c. flour
2 egg yolks
2 c. milk
1 tsp. vanilla
1 tsp. lemon extract
¼ tsp. almond extract
1 c. sliced bananas
Mix sugar, flour and salt. Add yolks and milk. Cook in double boiler until mixture becomes thick and creamy. Stir frequently. Add rest of ingredients and pour into buttered shallow baking pan. Spread with meringue made from 3 egg whites. —Mrs. Frank Henke

PINEAPPLE ICEBOX PIE

1 lb. marshmallows
1 c. milk
½ pt. whipping cream
1 c. crushed pineapple
1 tsp. vanilla
18 crushed wafers
Salt

Line buttered pie tin with crushed wafers. Place marshmallows and milk in top of double boiler to melt. Stir occasionally. Let cool. Whip cream; fold in pineapple, vanilla and salt. Mix with marshmallow mixture, and fill crumb lined pan and sprinkle with additional crushed wafers. Place in refrigerator for several hours.

—Opal Mansfield

RHUBARB DESSERT

4 c. rhubarb
2 c. sugar
Cook until done stirring constantly. Then in your rhubarb dissolve 1 pkg. strawberry Jello and 22 marshmallows. When this thickens, add 1 c. whipped cream. Pour your dessert over baked graham cracker crust and set in refrigerator.

—Mrs. Bob Messerole

RASPBERRY OR STRAWBERRY DESSERT

- 2 (10 oz.) pkg. frozen fruit
- 1 c. water
- $\frac{1}{2}$ c. sugar
- 2 tsp. lemon juice
- 4 T. cornstarch
- $\frac{1}{4}$ c. cold water
- 50 large marshmallows
- 1 c. milk
- 2 pkg. Dream Whip
- $1\frac{1}{4}$ c. graham cracker crumbs
- $\frac{1}{4}$ c. chopped nuts
- $\frac{1}{4}$ c. melted butter

Heat fruit with water, sugar, and lemon juice. Dissolve corn starch in $\frac{1}{4}$ c. cold water. Stir into fruit and cook until thick and clear. Cool. Melt marshmallows in milk over boiling water. Cool thoroughly. Whip cream and add to marshmallows. Mix crackers, nuts, and butter and press firmly in 13x9x2 pan. Spread marshmallow mixture over crumbs. Spread fruit on top. Refrigerate until firm. Serves 15 to 18.

—Geraldine Hansen

RASPBERRY DESSERT

Crust:

- 1 c. graham cracker crumbs
 - 6 T. melted butter
- Bake in a 9x9 pan at 300° for 10 min. until brown.

Filling:

- 1 pkg. Dream Whip, whipped
- 1 3-oz. pkg. Philadelphia Cream cheese, softened. Mix with $\frac{1}{2}$ c. powdered sugar. Beat well, then mix with Dream Whip. Spread over crust.

Topping:

- 1 box raspberry Junket
 - 1 c. cold water
- Bring water to a boil and boil one minute, stirring constantly. Remove and add a 10 oz. box of frozen raspberries. When cool, spread over dessert and refrigerate.

—Mrs. Ann Bush

MERINGUE SHELLS

- $\frac{1}{8}$ tsp. salt
- $\frac{1}{2}$ tsp. vinegar
- $\frac{1}{4}$ tsp. vanilla
- 3 egg whites
- 1 c. sugar

Add salt, vinegar, and vanilla to egg whites; beat until mixture forms peaks. Add sugar very gradually and continue beating until very stiff. Spoon in mounds on cooky sheet covered with plain ungreased paper: shape 6 large cups with spoon. Bake in slow oven 300° 45 minutes. Remove from paper immediately and cool.

Very good served with a tart orange sauce and whipped cream.

—Mrs. Louis Hausmann

CARMEL DUMPLINGS

Put 1 c. white sugar in heavy pan. Place on low heat and stir until melted and lightly browned, then add $2\frac{1}{2}$ c. boiling water, then $\frac{1}{4}$ c. butter, $\frac{1}{8}$ tsp. salt. Simmer slowly until lumpless. Drop into this sauce by tablespoonsful a dough made by creaming 4 T. butter, $\frac{1}{2}$ c. sugar, add alternately $1\frac{1}{2}$ c. flour mixed with $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ c. milk, and $\frac{1}{2}$ tsp. vanilla. Bake 25 minutes at 400° covered. (Don't peek). Serve warm upside down, sprinkled with nuts and top with cream.

—Mrs. Darrell Blankenbaker

STRAWBERRY PARFAIT

- 1 pkg. strawberry Jello
- $1\frac{1}{4}$ c. hot water
- 1 pt. vanilla ice cream
- 12 oz. pkg. frozen strawberries (thawed and drained)

Dissolve Jello in hot water with strawberry juice ($1\frac{1}{4}$ c.). Add ice cream by spoonfuls, stirring until dissolved. Chill until it begins to set. Break up stale chunks of cake. Put in pan and pour mixture over it. Chill. Serves 6 or 8.

—Margaret Shea

MY FAVORITE DATE PUDDING

1 lb. dates
1 c. boiling water
1 tsp. soda
1 c. sugar
1 T. butter
1 egg
½ tsp. salt
½ c. black walnuts
1 heaping c. flour
1 tsp. baking powder

Take ½ lb. dates and pour the boiling water with the soda dissolved therein, and let stand while making the other part. After making, bake 30 minutes in a moderate oven.

Topping:

½ lb. dates, ½ c. walnuts, 1c. sugar. Boil up, spread on top when cool. Serve with whipped cream. Serves 12. You will find it very delightful ladies!

—Mrs. Bridget Kane

HUNGARIAN NUT TORTE

12 large eggs
12 T. flour
12 T. sugar
12 T. walnuts, ground fine
Beat egg yolks and 8 T. sugar together till light, about 20 minutes. Sift flour and then measure 12 T. to which 1 tsp. baking powder has been added. Beat egg whites and add remaining 4 T. sugar while beating. Alternate flour, egg whites and nuts, small amount at a time to the egg yolks and sugar mixture. Grease and flour 9x13 pan. Bake at 350° for 40 minutes. Cool thoroughly and cut into 3 layers. Ice between layers only, and not on top.

Icing:

Make strong instant coffee and cool. Cream ½ lb. sweet butter, ½ box powdered sugar (or a little more). Add 1 whole egg, continue beating. Add 2 tsp. vanilla and 6 T. coffee. Cut cake into bite-size wedges.

—Mrs. James Harten (Ruth)

FROZEN PINEAPPLE TORTE

3 egg yolks
½ c. sugar
Dash of salt
2 T. lemon juice
Juice from a 9 oz. can crushed pineapple

Place the above ingredients in the top of a double boiler and cook until mixture coats the spoon. Add crushed pineapple and let cook. Beat the egg whites with 2 T. sugar until stiff. Beat ½ pt. whipping cream. When pineapple mixture is cool, fold in egg whites and whipped cream. Grease double ice tray. Crush 2 c. vanilla wafers into crumbs and dust sides and bottom of tray with half of them. Place pineapple mixture in trays and sprinkle rest of crumbs on top.

—Mrs. Thomas G. Donovan

BUTTER PECAN CREAM CAKE

1 pkg. instant butterscotch pudding
1½ c. cold milk
Beat well and set aside to thicken. Whip 1 pkg. Dream Whip until thick. Fold whipped cream and 1 c. ground pecans into pudding. Split an angel food into 3 layers. Spread ⅓ of mixture on first layer, add 2nd layer, spread with half of remaining mixture. Add top layer, cover with remaining mixture. Decorate with pecan halves and maraschino cherries.

—Mrs. Lester Rupp

RHUBARB PUDDING

1 c. sugar
1 c. sour cream
2 c. uncooked rhubarb, cut up small
1½ c. flour
½ tsp. soda
Pinch of salt
Stir well and bake in a long cake pan in a moderate oven for 25 min. Serve warm with cream.

—Mrs. Frank Henke

RHUBARB PUFF

3 c. diced rhubarb
¼ c. milk
2 eggs
¼ c. oleo
1 c. flour
½ tsp. salt
1 c. sugar
1½ tsp. baking powder
Put rhubarb in greased pan (9x9) and ½ c. of sugar on top. Mix rest of ingredients together and pour over rhubarb. Bake in moderate oven until cake is done and rhubarb tender.

—Mrs. Richard Kohns

CRANBERRY TORTE

1 c. sugar
1 egg
3 T. melted butter
½ c. milk
2 tsp. baking powder
1 tsp. vanilla
2 c. flour
2 c. whole raw cranberries
Mix together and bake in oven at 350° for 30 min.

Sauce

1 c. sugar
1 c. cream
½ c. melted butter
Cook until slightly thickened. Serve hot on torte. —Mrs. Pierce Green

FROZEN STRAWBERRY DESSERT

2 pkg. strawberry Jello dissolved in 2 c. boiling water
1 c. crushed pineapple
2 boxes strawberries
Let cool and set firm in refrigerator. Dissolve about 40 marshmallows and 2 c. milk in double boiler. 1 pkg. of plain gelatine in ¼ c. water and add to marshmallow mixture. Let cool. Whip 2 c. cream and fold into mixture. Pour over strawberry mixture and sprinkle graham cracker crumbs on top. Chill in refrigerator.

—Mrs. Kenneth E. Stanberg

RHUBARB JACK

Have a well buttered small casserole about ¾ full of cut rhubarb and 1 c. sugar and ½ c. butter. Pour the following batter over all.

2 beaten eggs
1 c. sugar
1 c. milk
1 T. butter
1 c. (about) flour to make like cake batter.

Bake 375° about 45 min. or till rhubarb is done. Apples can be used in place of rhubarb.

—Mrs. J. Karl Kennedy

RHUBARB CRUNCH DESSERT

1 c. flour
¾ c. oatmeal
1 c. brown sugar
½ c. melted oleo
1 tsp. cinnamon
Mix all together and press into 9x13 greased cake pan. Save about ¼ of the crumb mixture for the topping. Cover crumb crust with 4 c. finely cut rhubarb.

Combine: 1 c. water 2 T. cornstarch, 1 tsp. vanilla and 1 c. sugar. Cook until thick and clear and pour over the layer of rhubarb. Top with remaining crumbs. Bake in 350° oven for 1 hour. Serve with ice cream or whipped cream.

—Mrs. LeRoy Jenness

STRAWBERRY-BANANA DELIGHT

2 small boxes strawberry Jello
2 small boxes frozen strawberries
1 small can drained crushed pineapple
3 mashed bananas
1 box of Dream Whip
Mix Jello with 2 c. boiling water. Add frozen strawberries, drained pineapple, and mashed bananas. Pour half into bowl and let set. Then put Dream Whip on top of set Jello. Pour remaining Jello on top and put rest of Dream Whip on top of the Jello. —Mrs. Jim Sand

RHUBARB CRUNCH

1 c. flour
1 c. sugar
 $\frac{3}{4}$ c. oatmeal
 $\frac{1}{2}$ c. butter
1 tsp. cinnamon
Combine the above and put $\frac{3}{4}$ of it in the bottom of pan and use the remainder to sprinkle on top. Cut rhubarb in small pieces, about 2 c.; cook and stir into the following mixture:

1 c. sugar
1 c. water
2 T. cornstarch
1 tsp. vanilla
Cook sugar, water, cornstarch and vanilla until thick and pour over rhubarb mixture. Then add the remainder of crumbs. Bake in 350° oven for 1 hour.

—Mrs. Frank Saner

STRAWBERRY CREAM ROLL

1 c. sifted cake flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
4 eggs
1 c. sugar
1 c. heavy cream, whipped
1 c. sliced strawberries
 $\frac{1}{4}$ c. water
1 tsp. vanilla
3 T. chopped, toasted almonds
Confectioner's sugar

Grease and line with wax paper a 15x10x1 jelly roll pan, grease the wax paper. Set oven at 375°. Sift flour, baking powder and salt together. Beat eggs in large bowl at high speed on mixer until thick and light. Add sugar gradually; continue beating until mixture is very thick. Blend in water and vanilla. Beat in dry ingredients at lowest speed on mixer. Do not over mix. Pour into prepared pan; sprinkle with almonds. Bake 15 min. or until cake springs back when lightly touched with finger. While

cake bakes, spread a clean towel on counter top; sift confectioner's sugar thickly over surface. Remove cake from oven; loosen edges; turn upside down on towel. Carefully peel off wax paper. Trim off any crisp edges. Roll cake and towel together from long side. Cool on wire rack. When cold, unroll; spread with cream; sprinkle with strawberries, reroll. Wrap snugly in foil or transparent wrap, with seam side of cake underneath. Refrigerate. Just before serving decorate with additional cream and halved berries. Cut on diagonal for pretty servings. 12 servings.

—Mrs. W. C. Brinegar

A CRUNCH

2 c. diced fresh fruit as apples, peaches, rhubarb, or pineapple.
6 T. flour
 $\frac{1}{4}$ c. oatmeal
 $\frac{3}{4}$ c. white sugar
 $\frac{1}{4}$ c. brown sugar
 $\frac{1}{4}$ c. butter, melted

Arrange fruit in greased dish. Mix other ingredients until crumbly. Sprinkle over fruit and bake in a 300° oven for 40 min. Serve with whipped cream or ice cream.

—Mrs. Ann Sivinski

STRAWBERRY DESSERT

Mix $\frac{1}{2}$ c. butter and 1 c. flour
Add $\frac{1}{2}$ c. brown sugar and $\frac{1}{2}$ c. chopped pecans
Spread this mixture in a 8x8 pan and bake 15 min. at 400°. Remove from oven and stir with a fork and crumble. Put this mixture in 8x8 pan. Save some for topping. Melt 20 large marshmallows in the juice drained from a 10 oz. pkg. strawberries in a double boiler and cool. Add berries and 1 c. whipped cream and spread over crumbs. Put rest of crumbs on top. Chill before serving.

—Mrs. K. Hanson

CHERRY PUDDING

1 c. sugar
1 T. soft butter, heaping
1 egg
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. cherry juice
1 tsp. soda dissolved in 1 tsp hot water
1 c. walnuts
1 c. flour
1 c. sour cherries
Bake 45 min. at 350° in 9x9 pan.

Sauce:

1 c. hot water
1 c. brown sugar
1 T. butter
4 T. flour
Salt and vanilla

Cook until real thick and pour over hot cake. May be served warm or cold.

—Mrs. Robert Nolan

PET REFRIGERATOR DESSERT

Chill 1 large can of Pet milk overnight. bring to boil: 1 c. sugar and 1 No. 2 can crushed pineapple. Add 1 pkg. red Jello; cool until starts to set. Then fold into whipped Pet milk. Pour into graham cracker crumb crust and chill. Use 9x13" pan.

—Mrs. Paul George

RHUBARB CRISP

4 c. rhubarb, diced fine
1 c. white sugar

Butter Crumb:

1 c. flour
 $\frac{1}{2}$ c. white sugar
 $1\frac{1}{4}$ tsp. baking powder
2 T. brown sugar

1 egg, beaten
Put rhubarb in greased pan and sprinkle on cup of sugar. Put mixture over rhubarb. Now mix together 2 T. white sugar, $\frac{1}{8}$ tsp. cinnamon, dash allspice. Scatter this over batter. Dot batter with 3 T. butter and sprinkle $\frac{1}{4}$ c. cold water over the top. Bake 45 min. at 400°.

—Mrs. Bob Phelan

DATE PUDDING

1 c. sugar
1 c. flour
 $\frac{1}{2}$ c. milk
2 tsp. baking powder
 $\frac{1}{2}$ c. nut meats
1 c. dates
Mix together sugar, flour, baking powder and milk. Then add nuts and cut up dates. Spread in greased cake pan. Pour over batter the following ingredients:
1 c. brown sugar
1 T. butter
 $1\frac{1}{2}$ c. boiling water
Bake at 350° until nicely browned. Good topped with Dream Whip.
—Irma Laposky

CHOCOLATE PUDDING OR PIE FILLING

3 c. milk
1 c. sugar
 $\frac{1}{2}$ tsp. salt
4 or 5 T. cornstarch
2 egg yolks
2 T. butter
1 tsp. vanilla
3 1-oz. sq. of chocolate
Blend sugar, salt, cornstarch. Stir in milk and cook over low heat, stirring constantly. Stir in egg yolks lightly beaten with a little of the hot sauce. Add melted chocolate, continue cooking for 2 min. Add butter and vanilla.

—Mrs. Bill Schmillen

RHUBARB CRISP

3 c. cut rhubarb
 $\frac{3}{4}$ c. sugar
1 egg, well beaten
2 T. flour
Mix together and spread in 8x8 pan (glass). Cover with crumb mixture: $\frac{1}{4}$ c. oleo, $\frac{2}{3}$ c. flour $\frac{1}{2}$ c. brown sugar Bake at 350° about 35 minutes or until rhubarb is tender. Serve with cream or ice cream.

—Mrs. James Schallau

CHOCOLATE CHIP TORTE

- 1¾ c. sifted cake flour
- 2 T. cocoa
- ½ tsp. salt
- 1 c. finely chopped dates
- 1 c. boiling water
- 1 tsp. baking soda
- ½ c. butter
- ½ c. vegetable shortening
- 1 c. sugar
- 2 eggs, beaten
- 1 tsp. vanilla
- 1 c. chopped nuts
- 1 6-oz. pkg. chips

Sift flour, cocoa and salt. Mix dates, boiling water and soda; cool. Cream shortening, add sugar, beat until fluffy. Add eggs. Alternately add flour and date mixture, blending well after each addition; add vanilla. Spread in greased 13x9½" pan, sprinkle with nuts and chocolate chips. Bake in moderate oven, 350° 45 minutes. Serve with whipped cream or ice cream.

—Mrs. Merlin Cosgrove

RHUBARB DESSERT

- 2 c. flour
 - 1 c. margarine
 - 2 T. sugar
- Mix as pie crust. Bake 10 min. in 9x13 pan 350°.
- 6 egg yolks
 - 2 c. sugar
 - 4 T. flour
 - 1 c. cream
 - 5 c. rhubarb
- Beat egg yolks until fluffy. Add sugar, flour and cream. Mix with rhubarb. Put this mixture on top of crust and bake 45 min. at 350°. When done remove from oven and top with the following:
- 6 egg whites, beaten stiff
 - ¾ c. sugar
 - 1 tsp. vanilla

Bake until brown 10 to 15 minutes.

—Mrs. Freeman Eischen

FROSTY STRAWBERRY SQUARES

- 1 c. flour
- ¼ c. brown sugar
- ½ c. milk
- ½ c. margarine, melted
- 2 c. fresh strawberries
- 2 T. lemon juice
- 1 c. cream, whipped
- 2 egg whites
- 1 c. sugar

Stir together first 4 ingredients. Spread in shallow pan; bake at 350° for 20 min., stirring occasionally. Sprinkle ¾ of crumbs in 13x9x2 baking pan. Combine beaten egg whites, sugar, berries, and lemon in large bowl. With electric beater at high speed, beat for 10 min. Fold in whipped cream. Spoon over crumbs; top with remaining crumbs. Freeze 6 hours or overnight. Cut in 10-12 squares. May use 1 10-oz. pkg. frozen berries. Reduce sugar to ¾ c.

—Mrs. Neil Lickiss

RABARBERGROD - RHUBARB PUDDING

- 1½ lb. rhubarb (pie plant)
 - 1¼ qts. water
 - 2 c. sugar
 - 2 tsp. red vegetable coloring or ¼ c. cinnamon candies
 - 6 tsp. corn starch
- Cut up rhubarb and cook until tender. Put through sieve; this will make 4 c. of strained rhubarb. Add sugar, coloring or candies; heat. Mix corn starch with a little cold water and add. Cook until thick and smooth. Serve cold with thin cream.

A drop or two of vanilla added to top milk or thin cream when used on any fruit pudding gives a very delicious flavor.

—Mrs. Frank Nash

—Mrs. Bill Pigott

Meats and Casseroles

**My mom, she's bout the swellest cook
anyone could ever meet.**

**An she can make the nicest things
from just a piece of meat.**

**On Sunday morning, Pop and us
are wakened by the smell
of buckwheat cakes an bacon that
my Mom can fix so well.**

SWISS STEAK

2 lbs. round steak
1 c. carrots, chopped
½ c. onion, chopped
1 c. celery, chopped
Salt and pepper to taste
Tenderize steak, turn in flour and brown. Place other ingredients over top of meat in roaster with 1½ c. water and meat drippings. Bake 1½ hours in 350° oven until tender. Or place in heavy skillet and simmer on top of stove about 1 hour.

—Mrs. Ervin Westphal

PEPPER STEAK

1 lb. beef chuck or round steak, cut into very thin strips
¼ c. cooking salad oil
1 clove garlic, minced
1 T. soy sauce
1 tsp. salt
¼ c. water
1 c. green pepper, cut in 1" pieces
1 c. chopped onion
½ c. chopped celery
1 T. cornstarch
1 c. water
2 tomatoes, cut in eighths
Brown beef in hot oil; add garlic and cook until yellow. Add soy sauce, salt and ¼ c. water; cook 45 min. Add vegetables. Cook 10 min. Stir in cornstarch blended with 1 c. water; add tomatoes and cook 5 min. Serve over hot fluffy rice. Serves 4. —Mrs. Jack Sandvig

SWISS STEAK IN ONION SOUP

Pound ½ c. flour into 1 lb. round steak, ½ inch thick. Brown in 2 T. shortening in oven-proof skillet. Add 1 can Campbell's onion soup, ½ can water, 4 carrots, cut in 2 inch pieces, and 4 potatoes, halved. Cover and bake 1 hour and 15 min. at 350°. Uncover and bake 15 min. Top with parsley. Serves 4. May also be made in electric skillet.

—Mrs. Bob Reuter

BEEF STROGANOFF

1½ lbs. sirloin steak, cut into ¼x1" strips or chunks
3½ T. flour
¼ c. oleo
1 medium onion, chopped
1 can condensed beef bouillon
1 T. Worcestershire sauce
1 tsp. salt
½ tsp. dry mustard
2 T. tomato paste
1 c. dairy sour cream
1 6-oz. can mushrooms
Dredge meat in 1½ T. flour. Brown quickly in melted butter in heavy skillet turning meat to brown on all sides. Add onion and cook until tender (3 to 4 min.). Remove meat and onion from skillet. Blend remaining flour into drippings, add bouillon and Worcestershire sauce and cook, stirring constantly until thickened. Stir in salt, mustard and tomato paste. Blend in sour cream. Add meat and mushrooms and let simmer about ½ hour. Serve over rice or noodles.

—Mrs. Robert Waddell

SAUERBRATEN

3 to 4 lbs. rump or chuck beef roast. Cover with the following mixture and marinate at least 24 hours.
½ c. vinegar
¼ tsp. peppercorns
1 medium onion
1 tsp. salt
½ c. water
2 bay leaves
6 whole cloves

To cook:

Dry meat, dredge in flour seasoned with salt and pepper. Brown in hot fat in Dutch oven or heavy roaster. Strain liquid and add. Cover tightly and simmer 2½ to 3 hours.

Gravy:

Add 1 c. water mixed with ¼ c. flour and 2 T. caramelized sugar. Serve with potato pancakes.

—Marian Sutter

SWISS STEAK

2 lbs. round steak, 1" thick
½ clove garlic
Salt and pepper
¼ c. flour
3 T. cooking oil
1 can tomato paste
1½ c. water
1 small bay leaf
¼ tsp. thyme
¼ tsp. sugar
½ tsp. salt
⅓ tsp. pepper
1 large onion, sliced
1 green pepper, cut in rounds
Cut steak into serving pieces trimming off all fat. Rub steak with garlic, season. Pound flour into steak. Heat oil in a skillet and brown steak on both sides. Place meat in a casserole, pour off fat. Heat combined tomato paste, water, seasoning in skillet. Arrange onion slices and greenpepper over meat, top with tomato mixture. Cover tightly with aluminum foil. Bake in moderate oven 350° for 1½-2 hours.

—Mrs. Wayne Stellish

SWISS STEAK

½ c. flour
½ tsp. pepper
3 T. butter
1 No. 2 can tomatoes
2 T. chopped green peppers
3 tsp. salt
2 lbs. round steak about 1" thick
2 T. chopped onions
½ small can of mushrooms (optional)
Mix flour, salt and pepper together and pound into steak. Brown flour-ed steak in a hot frying pan to which the butter has been added. Boil tomatoes, onions and pepper together for five min. Pour over the steak and bake 2 hours in a moderate oven about 350°. Makes 8 servings.

—Mrs. D. G. Campbell

5-HOUR STEW

1 lb. stew meat
2 c. cubed carrots
2 c. cubed potatoes
1 c. chopped celery
1 large diced onion
1 c. tomato juice
3 T. minute tapioca.
Mix well, add salt and pepper. Cover and bake 5 hours in 250° oven.

—Mrs. Gerald Staver

BEEF STROGANOFF

Cut 1¾ lbs. sirloin tips into strips. Brown meat in 1 cube of oleo. Add whole sliced onion, brown and stir in ¼ c. flour. Add:
1 can consome (4 oz. white wine if desired)
1 can tomato soup
2 dashes Worcestershire sauce
Cook until meat is tender and sauce is thickened. Pour off liquid from 1 can mushrooms and heat. Turn off fire and add 3 heaping T. sour cream and serve immediately. Do not boil after cream has been added. This curdles easily. Serve over rice or noodles.

—Martha Haritage
Mrs. Dean Fassler

BEEF STEW

2 lbs. beef cubes, browned. Add water and simmer until neary done. Then add:
6 carrots, cubed (cook about 45 min.)
1 chopped onion (cook 30 min. for remaining ingredients)
2 or 3 potatoes (8 pieces)
1 or 2 stalks celery, chopped
2 chunks cabbage
¼ c. rice
¼ tsp. thyme
2 sprigs parsley
1 c. whole tomatoes
Salt
Simmer 30-45 min. till done.

—Mrs. Don Bevins

SWEDISH BRAISED BEEF ROLLS

Axmulader

2 lb. round steak, cut $\frac{1}{4}$ " thick
 $\frac{1}{4}$ tsp. pepper
2 tsp. prepared mustard
 $\frac{1}{2}$ c. minced parsley
8 slices bacon, about $\frac{1}{4}$ " thick
Flour
3 T. butter
 $\frac{1}{2}$ c. hot bouillon
 $\frac{1}{4}$ c. heavy cream
Pound meat as thin as possible without breaking, cut into 8 strips 4" long and 2" wide, season on 1 side with pepper and spread thinly with mustard and parsley. Place 1 slice bacon on each strip of meat over mustard. Roll and secure with picks. Coat rolls with flour. Brown beef rolls and add hot bouillon. Simmer covered over low heat 1 hour or until meat is tender. Place rolls in hot serving dish. Add cream to pan juices and warm. Pour over rolls and serve.

—Mrs. John Glasgow

ROLLED STEAK SUPREME

1 large round of steak
1 can mushroom soup

Dressing

2 c. bread, cubed
2 T. onion, chopped
 $\frac{1}{2}$ c. celery, chopped
1 tsp. sage
1 egg
1 tsp. salt
1 c. water or milk

Saute onion and celery in butter in skillet. Add to cubed bread, sage, salt, mix in egg and $\frac{1}{2}$ of liquid depending on dryness of bread. Place round steak on counter. Spread dressing over steak. Roll up. Tie as rolled roast. Place in skillet, sprinkle with flour. Brown on all sides. Use other $\frac{1}{2}$ c. of liquid, add to 1 can mushroom soup. Pour over steak. Bake for 1 hour at 350°. Slice to serve.

SAUERBRATEN

3 to 4 lbs. round of beef, or rump, or sirloin tip
1 c. vinegar
 $\frac{1}{2}$ c. chopped onion
2 bay leaves
1 T. paprika
2 cloves
 $\frac{1}{2}$ tsp. thyme
1 c. water
 $\frac{1}{2}$ c. flour
2 T. shortening
 $\frac{1}{4}$ c. sliced roasted carrots
 $\frac{1}{4}$ c. chopped parsnips
 $\frac{1}{4}$ c. celery
 $\frac{1}{4}$ c. dry red wine
2 tsp. salt

Combine vinegar, 1 c. water, $\frac{1}{4}$ c. onion, bay leaves, paprika, cloves and thyme. Heat, but do not boil. Pour over meat, cover and store in cool place for several days, turning meat each day. Remove meat, drain. Strain and save the marinade.

Coat meat with $\frac{1}{4}$ c. flour and sear in shortening. Add carrots, parsnips, $\frac{1}{4}$ c. onion and cook for 5 min., stirring constantly. Pour marinade over meat. Cover and simmer for 3 hours or until tender. Remove meat and keep hot. Mix remaining $\frac{1}{4}$ c. flour and the salt with $\frac{1}{2}$ c. of water. Stir into sauce and cook until thickened. Strain gravy, add wine and serve over meat. Serves 6.

—Mrs. James (Ruth) Harten

HAMBURGER HOT DISH

1 lb. hamburger browned with:
1 c. chopped onion
1 c. chopped celery
Add:
3 c. cubed raw potatoes
1 c. vegetable soup
1 c. tomato soup
1 c. water
1 tsp. salt and pepper to taste
Simmer about 30 min.

—Mrs. Irene Andersen

MEAT CASSEROLE

2 lb. round steak, cut in $\frac{1}{2}$ " cubes
3 T. fat
1 large onion, chopped
1 clove garlic, chopped
2 T. flour
 $\frac{1}{2}$ tsp. pepper
 $\frac{3}{4}$ c. broiled mushrooms and broth
from 3 oz. can.
 $\frac{1}{2}$ c. chopped celery
1 c. sour cream
1 c. tomato sauce
1 tsp. salt
1 T. Worcestershire sauce
Brown steak cubes in hot fat on
all sides, medium brown. Add onion
and garlic and cook to a golden
brown. Stir in the flour and rest
of ingredients, mixing thoroughly.
Turn into a 2 qt. greased casserole.
Bake uncovered in a 325° oven
about 1 $\frac{1}{2}$ hours. Serve over steam-
ing noodles or hot fluffy rice.

—Mrs. Bridget Kane

BEEF STEW WITH TOMATO BISCUITS

3 lb. beef shank or neck
 $\frac{1}{2}$ c. flour
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ c. lard
1 large bay leaf
12 small onions
12 small carrots
12 potatoes, quartered
6 turnips, quartered if desired
Cut meat into cubes, flour meat and
brown in fat, add seasoning, cover
with water. Simmer for 2 hours,
add vegetables and cook in slow
oven 300° for 1 hour. Place biscuits
made with 2 c. flour, 4 tsp. baking
powder, 1 tsp. salt, 2 to 4 T. lard,
 $\frac{3}{4}$ c. liquid tomato juice on top
20 min. before serving and increase
temperature to 400°. Use 1 c. liquid
for drop biscuits.

—Mrs. Pauline Gravenish

BAKED ROAST

Place chuck roast on large sheet
of foil, sprinkle meat with 1 pkg.
dry French Onion Soup. Top with
1 can mushroom soup. Seal very
tightly in foil so no steam or mois-
ture escapes. Cook in 300-325° oven
for 3 hours.

—Don Garnet

SALISBURY STEAK

1 lb. ground beef
 $\frac{1}{4}$ c. dry bread crumbs
1 beaten egg
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 T. minced onion
 $\frac{1}{4}$ c. finely chopped celery
1 can cream of mushroom soup
 $\frac{1}{2}$ c. water
Combine first seven ingredients and
shape into oval patties. Brown on
both sides in skillet. Combine soup
and water and pour around meat.
Cook slowly in covered skillet for
25 min. Soup and meat juices will
make good gravy for mashed po-
tatoes.

—Mrs. John Sauer
Mrs. Robert Rhea

CORNISH PASTIES

Filling:

About 1 $\frac{1}{2}$ lbs. tender steak
5 small potatoes, cubed
2 small onions, cubed
Salt and pepper to taste

Pastry:

1 c. shortening
4 c. flour
12 T. cold water
Mix pastry like pie dough. Divide
in 5 portions, roll each into an ob-
long. Mix the filling together, then
place filling on one half of rectangle,
wet the edges with water or egg
white and fold over, pressing edges
firmly. Brush tops with egg white.
Bake 1 hour in 350° oven. This will
serve 6 Americans.

—Mrs. James Bopp

ENGLISH PASTY

Pastry:

2 c. flour

1 tsp. salt

$\frac{2}{3}$ c. shortening, scant

$\frac{1}{3}$ c. cold water

Mix as for pie crust. Roll out to $\frac{1}{8}$ " thick. Divide into 2 equal parts and place lower crust into deep baking dish. Put filling into baking dish and place upper crust over filling. Seal edge as for any pie. Make several slashes in top crust to allow steam to escape.

Filling:

2 lbs. shoulder steak, cut into cubes

1 onion, sliced thin

4 or 5 thinly sliced raw potatoes

Butter, salt and pepper

$\frac{1}{2}$ c. water

Spread steak over lower crust, then potatoes over steak, then onions. Season with salt and pepper and dot with butter. You can use $\frac{1}{2}$ c. finely chopped suet to mixture. Pour the $\frac{1}{2}$ c. water over filling. Then cover with top crust. Bake about 1 hour in 350° oven. Instead of using two crusts you may roll entire dough mixture into large circle. Slip onto a large baking sheet. Put the filling mixture on half the circle and fold uncovered section over the filling. Moisten edge and seal crust. Make several cuts in top of crust after pinching edges of crust to seal in filling.

—Kathleen Baum

CHICKEN RICE HOT DISH

1 lb. hamburger, browned

$\frac{1}{2}$ c. raw rice, mashed

1 can chicken with rice soup

$\frac{1}{4}$ c. water

1 T. salt

$\frac{1}{2}$ c. chopped celery

Green pepper, little if desired

1 small onion

Cover and bake 375° for 1 hour

—Mrs. Norma McCann

OVEN BEEF STEW

1½ lbs. stewing beef cubes

4 potatoes, cubed

6 small onions

1 pkg. frozen lima beans

$\frac{1}{2}$ tsp. marjoram

$\frac{1}{2}$ tsp. basil

Salt and pepper

Peel the onions and potatoes. Take your deepest casserole and put everything in it mixing in the seasonings. Add 3 c. of water. Cover tightly and simmer in the oven at 350° 2 hours or more. Serves 4 to 6.

—Mrs. Joseph Tallman

HAMBURGER STROGANOFF

$\frac{1}{2}$ c. finely minced onion

1 clove garlic, minced

$\frac{1}{4}$ c. butter

1 lb. ground beef

2 T. flour

1 tsp. salt

$\frac{1}{4}$ tsp. pepper

1 8-oz. can sliced mushrooms

$\frac{1}{2}$ can cream chicken soup, undiluted

1½ c. sour cream

2 T. minced parsley

Cook onion and garlic in butter until transparent. Add meat, cook and stir until it has lost its red color. Add flour, salt, pepper, and mushrooms, cook 5 min. Add soup, simmer 10 min. Add sour cream and heat. Top with parsley. Serve on hot noodles. Serves 4 to 5.

—Mrs. Walt Brenner

TAVERNS

2 lbs. ground beef

1½ c. water

$\frac{3}{4}$ c. catsup

1 ground onion

1 T. dry mustard

1 T. chili powder

Salt to taste

Simmer 30 min. Makes 24 taverns.

—Mrs. Art Delperdang

GROUND BEEF SOUP

1 jar tomatoes
2 c. diced spuds
½ c. diced carrots
½ c. diced onion
1½ qt. water
½ c. diced celery or 2 tsp. celery salt
Dash pepper
¼ c. rice or barley (optional)
Add above ingredients to 1 lb. ground beef, well browned.
Simmer for 45 min. to 1 hour.

—Mrs. Bill Pigott

SALISBURY STEAK

1 lb. ground beef
½ lb. sausage
2 c. cooked rice
1 tsp. salt
½ tsp. pepper
1 egg, well beaten

Onion Gravy:

1 pkg. onion soup mix
3 c. water
2 T. flour

Combine beef, sausage, rice, seasoning and egg. Mix well. Bake in baking pan 20 min. at 350°. Meanwhile, prepare onion gravy, heating 2½ c. water, add soup mix and cook in covered pan 10 min. Mix flour with remaining water until smooth and stir into soup. Cook until thick, pour gravy over steak, continue baking 30 min. Serves 6.

—Mrs. Veronica Waters

TAVERNS

2 lbs. hamburger
1 onion, minced
1 tsp. dry mustard
¾ c. ketchup
1 tsp. chili powder
1 tsp. salt
2 c. water

Bring all ingredients (except hamburger) to a simmer and simmer 10 min. Add hamburger (without browning) and simmer for 20 min. more.

—Mrs. Pierce Green

MADE-RITE HAMBURGERS

Brown slowly 1 lb. hamburger and ¼ c. onion, cut fine, in 1½ T. hot fat. Stir with fork. Add ⅔ c. evaporated milk and 1 tsp. salt and ¼ tsp. pepper. Cook over low heat stirring continually until thick. Remove from heat and stir in ½ c. catsup. Serve on buns. Serves 8.

—Mrs. Richard Kohns

TAVERNS

1 lb. hamburger
1 c. tomato juice
1 small onion
1 T. chili powder
1 T. prepared mustard
1 T. Worcestershire sauce
½ c. catsup

Salt and pepper to taste
Cook all together about 30 min.

—Mrs. George Wharton, Jr.

TAVERNS

1 lb. hamburger
¾ c. onion
Brown together over medium heat.
¾ c. ketchup
1 T. mustard
1 T. vinegar
1 tsp. sugar
Heat, just enough to blend ingredients, over low heat.
Mix sauce with hamburger and cook over low heat about 15 min. Stir occasionally.

—Mrs. Don Bevins
I. C. Hot Lunch

TAVERN SANDWICHES

1 lb. hamburger, fry in pan, working with fork into small pieces
¾ c. catsup
1 medium onion, cut fine
1 T. vinegar
1 tsp. sugar
1 tsp. salt
1 T. prepared mustard
Mix and let simmer 30 min. This will make 12 sandwiches.

—Mrs. Larry Lentz

STUFFED HAMBURGERS

Patties:

1 lb. ground beef
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ c. dry bread crumbs
 $\frac{1}{2}$ c. milk
Mix. Make meat mixture into thin patties.

Dressing:

2 T. chopped onions
3 T. butter
 $\frac{1}{2}$ c. dry bread crumbs
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 tsp. poultry seasoning
Water
Brown onions in butter, add dry bread crumbs and seasoning. Add enough water to moisten.
Place a tsp. of dressing between two patties and press edges together securely, brown, place in pan. Add 1 can condensed soup (tomato, mushroom, or vegetable). Cover and simmer 45 min.

—Mrs. William Sangwin

OLD THRESHERS MEAT LOAF

12 slices soft bread, cubed
4 c. milk
4 eggs
1 c. minced onion
5 tsp. salt
 $1\frac{1}{2}$ lbs. ground pork
 $4\frac{1}{2}$ lbs. ground beef
1 tsp. pepper
1 tsp. mustard
 $\frac{1}{2}$ tsp. sage
 $\frac{1}{2}$ tsp. celery salt
1 tsp. garlic salt
 $\frac{1}{4}$ c. Worcestershire sauce
Beat eggs slightly, add milk. Pour over bread cubes. Combine with other ingredients and mix lightly. Arrange in 17x12x2" pan. Bake $1\frac{1}{2}$ hrs. or until done in 350° oven. Yields 11 lbs. meat mixture.

—Mrs. Louise Bush

TACOS

Fry frozen tacos in $\frac{1}{2}$ " Mazola oil (very hot) just long enough to soften. Fold over in half with tongs or fork. Remove from pan and drain on paper. Put $\frac{3}{4}$ T. of filling inside.

Filling:

1 lb. hamburger
 $\frac{1}{2}$ green pepper
1 small onion
1 tsp. garlic salt
Pinch of oregano
Fry and cook like tavern meat.
Serve with a bowl each of: chopped lettuce, shredded cheese, chopped fresh tomato. Sprinkle any or all three on filled tacos.

—Mrs. Dean Fassler

JACKPOT HAMBURGER MEAL

1 lb. ground beef
 $\frac{1}{2}$ c. chopped onion
 $\frac{1}{2}$ c. chopped green pepper
 $3\frac{1}{2}$ -4 c. tomatoes
 $1\frac{1}{2}$ tsp. Worcestershire sauce
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $1\frac{1}{2}$ c. water
1 pkg. (6 oz.) bread noodles
Brown beef, onion and green pepper in large skillet. Stir in remaining ingredients except noodles. Sprinkle noodles over top. Cover tightly, bring to a boil. Cook over medium heat until noodles are tender about 12 min. Remove cover and stir, simmer for several minutes or until liquid is absorbed. Makes 4-6 servings.

—Mrs. William Sangwin

CHILI

1 lb. hamburger
2 cans red kidney beans
1 qt. tomatoes
2 large chopped onions
 $\frac{1}{2}$ tsp. chili powder
Salt to taste
Simmer on stove 1 hour.

—Mrs. Mary Berns

CHILI BILLI

- 2 lbs. ground beef
- 1 clove minced garlic
- 1 c. minced onion
- 1 c. chopped celery
- ½ c. chopped green pepper
- 1 tsp. salt
- Pinch of pepper
- 1½ T. chili powder
- 1 T. paprika
- 1 tsp. ginger
- 1 T. sugar
- 1 small can tomato paste
- 1 small can tomato sauce
- 1 No. 2 can tomatoes
- ½ c. water
- 2 No. 2 cans kidney beans
- 2 T. flour
- 3 T. water

Combine and fry beef, garlic, onion, celery, and green pepper lightly. Add salt, pepper, chili powder, and paprika, ginger, sugar, tomatoes, tomato paste, tomato sauce and ½ c. of water. Simmer gently for 1 hour. Then add kidney beans, make paste of the flour and water. Stir into mixture and simmer 15 min. longer. Makes 8 generous servings. It is even better next day so you can make this dish ahead, if you prefer.

—Isabelle Campbell

CHILI FOR FIFTY

- 8 lbs. lean ground beef
- 2 No. 10 cans red beans
- 5 No. 5 cans tomato juice
- 1 qt. water
- 4-6 chopped onions
- 1 bunch celery, chopped
- ½ c. sugar
- 1 T. salt
- Chili powder to taste (about ¼ cup)
- Brown beef and onions, add remaining ingredients. (A clove of garlic, bay leaf, may be used for extra seasoning.) Simmer for 1½ hours at least.

—Mrs. Ellen Staver
Alice Schissel

STEAKED SPAGHETTI

- ¼ lb. cheese, grated
- 1 large onion, chopped
- 1 lb. hamburger
- 1½ c. tomato soup
- 2 green peppers, chopped
- 2 c. cooked spaghetti
- Salt and pepper
- Chili powder, if desired
- Combine cheese, onion, soup, hamburger, peppers and spaghetti. Season to taste. Mix thoroughly. Pour into baking dish; bake in moderate oven 375° about 45 min. Serves 6.

—Mrs. Jerry Berg

ITALIAN SPAGHETTI

- ½ c. chopped onions
- 1 lb. ground beef
- 1 T. fat
- ¾ c. chopped celery
- 1 clove garlic, minced
- 1 T. chili powder
- 1 bay leaf
- 3 tsp. salt
- ¼ tsp. pepper
- 1 c. tomato sauce
- 1 c. canned tomatoes
- ½ c. tomato paste
- 2 c. cold water
- Saute onions and beef in fat. Add celery, garlic, chili powder, bay leaf, salt and pepper. Mix well. Add tomato mixtures and cold water. Simmer 2 hours. Cook spaghetti. Serve with Parmesan cheese. Serves 4-6.

—Mrs. Richard Kohns

CHILI

- 1 lb. hamburger
- 1 onion
- 1 can tomato soup
- 1 can kidney beans
- 1 can water
- 1 T. chili powder
- Brown hamburger and onion, add soup, beans and water. Mix well and add 1 T. chili powder. Simmer on stove ½ hour.

—Mrs. Richard Kohns

CHILI CON CARNE

- 1 lb. ground beef
- ½ c. chopped onion
- 2 T. shortening
- 1 can (No. 2) tomatoes
- 2 tsp. chili powder
- 1 tsp. salt

Saute ground beef and onions at medium heat until lightly browned in the shortening. Then add and allow mixture to come to boil, the tomatoes, chili powder, and salt. Cover and allow mixture to simmer 1 hour. Add and cook for 15 min. more 1 can (No. 2½) red beans or 3 c. cooked beans. Serve immediately. —Mrs. Don La Fluer

CHILI

- 1½ lbs. hamburger
 - 1 can kidney beans
 - 1 small can tomato paste
 - 1 No. 2 can tomato juice
 - Dash oregano
 - 2 tsp. chili powder
 - 1 onion, cut fine
- Simmer meat and onions, add remaining and simmer 15 min.

—Mrs. Charles Berry

MEAT LOAF

- 1½ lbs. ground beef
- 1 onion, chopped
- ½ 8-oz. can tomato sauce
- 1 c. fresh bread crumbs
- 1 egg, beaten
- 1½ tsp. salt
- ¼ tsp. pepper

Mix above ingredients well, form into loaf. Place in shallow pan in 350° oven. Meanwhile combine the following:

- ½ can tomato sauce
- 2 T. brown sugar or molasses
- 2 T. prepared mustard
- 1 c. water
- 2 T. cider vinegar

Pour sauce over meat loaf. Bake about 1 hour more, basting at least once. Serve with noodles. Serves 5 to 6. —Mrs. Walt Adamson

CHILI

- 1 lb. hamburger, brown and chop fine. Add 2 cans of tomato soup and simmer for 1 hour. Then add 2 cans of kidney beans and 1 can of Chili Con Carne (without beans). Simmer to taste.

—Mrs. Mac Hyndman

MEAT LOAF

- 2 lbs. ground beef
- ¾ c. milk
- 1½ c. soft bread crumbs
- 2 tsp. salt
- ½ tsp. pepper
- 1 medium carrot (grated)
- 1 small onion (diced)
- 2 eggs, slightly beaten
- ¼ c. catsup

- 3 T. brown sugar
- 2 T. prepared mustard

Pour milk over bread crumbs, add ground beef, salt, pepper, carrot, onion and eggs. Mix thoroughly. Pack in 9x5" pan. Mix together catsup, brown sugar and mustard. Spread mixture over meat loaf. Bake in a 300° oven 1½ to 1¾ hours.

—Mrs. H. F. Timmins

MEAT LOAF

- 1½ lbs. ground beef
 - 1 tsp. salt
 - ¼ tsp. pepper
 - 1 c. quick cooking oatmeal
 - 1 egg
 - 1 c. milk
 - ¼ c. chopped onion
- Mix ingredients together and form into a loaf. Heat:
- 1 can cream of mushroom soup
 - 1 can tomato soup
 - 2 tsp. paprika, if desired
 - ¼ c. chopped green pepper

When hot, pour mixture over meat loaf and bake at 325° until done. Serves 6.

—Mrs. Matt Beckman

MEAT LOAF

1½ lbs. ground beef
1½ tsp. salt
⅓ tsp. pepper
1 egg
½ c. bread crumbs
½ c. milk
Mix well and set aside. Mix dressing as follows:

2 c. small bread cubes
½ c. celery, chopped
1 egg
1 T. finely chopped onion
1 T. butter
1 T. chopped parsley
½ tsp. salt
⅓ tsp. pepper

In a loaf pan put a layer of meat mixture, a layer of dressing and top with a layer of meat mixture. Bake 50 to 60 minutes in 350° oven. You may place strips of bacon or catsup on top to prevent it from drying out. —Mrs. Agnes Joines

DILLED MEAT LOAF PIE

2¼ c. finely crushed soda cracker crumbs (about ⅓ lb. crackers)
½ c. melted shortening
1½ lbs. meat loaf mixture (equal parts ground beef, veal and pork)
½ c. milk
1 egg, beaten
1 tsp. salt
⅓ tsp. pepper
½ c. diced onion
½ c. diced pickles

Sliced dill pickles for garnish
Mix 1½ c. crumbs with shortening and press firmly on bottom and sides of 9" pie plate. Bake at 350° for 10 min.

Meanwhile, mix meat with ½ c. crumbs, milk, egg, salt, pepper, onion and diced pickles. Spread gently in baked crust and sprinkle with remaining ¼ c. crumbs. Bake at 350° for 1½ hour or until top is brown and firm. Garnish top with pickle slices. Serves 6.

—Mrs. James Schallau

MEAT LOAF

3 lbs. ground beef
4 tsp. salt
¼ c. minced onions
½ tsp. black pepper
1 bell pepper, chopped
1½ c. oatmeal, regular or quick
4 eggs
½ c. catsup
1 T. prepared mustard
Put all ingredients into large bowl. Mix well. Form into 2 loaves. Bake at 325° for 1 hour. I usually bake one and freeze the other.

—Mrs. Ray J. Barnes

MEAT LOAF

⅔ c. dry bread crumbs
1 c. milk
1½ lb. ground beef
2 beaten eggs
¼ c. grated onion
1 tsp. salt
Dash of pepper
½ tsp. sage
Mix together and form into a loaf. Bake 350°, 45 minutes.

Sauce:

3 T. brown sugar
¼ c. catsup
¼ tsp. nutmeg
1 tsp. dry mustard
Spread over meat loaf before baking. —Mrs. Gerald Korleski

MEAT LOAF

1½ lbs. ground beef
1 c. bread crumbs
1 egg, beaten
1 med. onion
1½ tsp. salt
¼ tsp. pepper
½ can tomato sauce
Bake 350° till starts to brown then add topping.
Topping:
½ can tomato sauce
2 T. vinegar (dark)
1 c. water
2 T. brown sugar
Bake total 1½ hour at 350°

—Mrs. Clemens M. Schemmel

SAUCY LITTLE MEAT LOAVES

- 1½ lbs. ground beef
- ¾ c. oatmeal
- 1½ tsp. salt
- ¼ tsp. pepper
- ¼ c. chopped onion
- 1 egg, beaten
- ¾ c. milk

Combine all ingredients thoroughly. Shape into individual meat loaves in shallow baking pan. Makes about 2 small loaves.

Topping:

- ⅓ c. catsup
 - 1 T. brown sugar
 - 1 T. prepared mustard
- Spread over top of each loaf. Bake in preheated oven 350° for 35 min. To make 1 large loaf, combine all ingredients, pack in loaf pan, spread with topping. Bake 1 hour at 350°.
- Mrs. Mike Bush, Rose Hernandez

ROAST MEAT LOAF

- 2 eggs
- 1 c. milk
- ¾ c. raw quick-cooking oats
- 1 T. salt
- 1 tsp. MSG (monosodium glutamate)
- ½ tsp. dried savory leaves
- ¼ tsp. pepper
- 1 T. chopped parsley
- 1 T. butter or margarine
- ½ c. coarsely chopped onion
- 2½ lbs. ground chuck

In a large bowl, beat eggs slightly with a fork. Stir in milk, oats, salt, MSG, savory, pepper, and parsley; set aside. In hot butter in skillet, saute onion until tender, about 5 min. Add to egg mixture along with chuck; mix well, using hands if necessary. Line a 9x5x3" loaf pan with waxed paper. Turn meat mixture into pan, packing down well; refrigerate, covered, at least 2 hours. Preheat oven to 350°. Run spatula around edge of meat loaf to loosen. Carefully turn out into shallow baking pan, keeping ori-

ginal shape as much as possible; bake 30 minutes. Meanwhile, make glaze.

Glaze:

- ½ c. chili sauce
 - 2 T. brown sugar
 - ¼ tsp. dry mustard
 - ½ tsp. liquid gravy seasoning
- In a small bowl, combine all ingredients, mixing well. Brush top and sides of meat loaf with glaze. Bake 45 min., brushing several times with glaze. Makes 8 to 10 servings. Note: If desired, drain 2 cans (16 oz. size) white onions. Place around meat loaf in pan; bake with it for at least 45 min., brush several times with glaze. Serve as an accompaniment to meat loaf.

—Mrs. Dan Sheehan

SPECIAL MEAT LOAF

- Mix in large bowl:
 - 1½ lbs. ground beef
 - 1 c. soft bread crumbs
 - 1 medium onion, minced
 - 1 egg, beaten
 - 1½ tsp. salt
 - ¼ tsp. pepper
 - ½ can tomato sauce
- Mix. Make into loaf in a shallow, greased pan.

Topping:

- 2 T. brown sugar
 - 2 T. prepared mustard
 - 2 T. vinegar
 - 1 c. water
 - ½ can tomato sauce
- Baste often. Bake about 1 hour.
- Mrs. A. L. Ament

MEAT LOAF

- 1½ lb. ground beef
 - ¾ c. oatmeal
 - 2 eggs, beaten
 - ¼ c. onion
 - 2 tsp. salt
 - ¼ tsp. pepper
 - 1 c. tomato juice
- Mix well. Bake in 350° oven for 1 hour. —Mrs. Clarence Langholdt

MEAT LOAF

2 lbs. ground beef
1 envelope onion soup mix
2 eggs, beaten
 $\frac{1}{2}$ to $\frac{3}{4}$ c. catsup
 $1\frac{1}{2}$ c. soft bread crumbs
 $\frac{3}{4}$ c. warm water
Preheat oven to 350°. Mix meat lightly with other ingredients. Shape into loaf or pack lightly in a 9x5x3" loaf pan. Bake 1 hour.
—Mrs. Irvin Schallau

PLEASING MEAT BALLS

(or Meat Loaf)

$1\frac{1}{2}$ lb. ground beef
 $\frac{1}{2}$ c. whole wheat bread crumbs
 $\frac{1}{8}$ c. finely chopped onion
1 egg, beaten
2 T. Worcestershire sauce
1 tsp. salt
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{2}$ tsp. garlic salt
 $\frac{1}{4}$ tsp. marjoram
1 can condensed tomato soup
 $\frac{1}{2}$ c. dairy sour cream
Combine ground beef, bread, onion, egg, Worcestershire sauce, salt, garlic salt, pepper and marjoram and cream. Shape into 20 meatballs. Brown in shortening, pour off drippings. Add tomato soup, cover tightly and cook slowly for about 30 min. —Mrs. Louis Hausemann

BEANS AND MEAT BALLS

1 lb. ground beef
 $\frac{1}{4}$ c. onions
 $\frac{1}{2}$ c. milk, canned
 $1\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. chili powder
 $\frac{1}{8}$ tsp. pepper
Mix and form into balls and brown in $\frac{1}{2}$ T. fat and $\frac{1}{2}$ c. onions. After you brown meat balls in fat, add:
1 can pork and beans
 $\frac{1}{4}$ c. catsup
2 T. brown sugar
 $\frac{1}{4}$ tsp. mustard
Cover and simmer for about 30 min.
—Mrs. Clemens N. Schemmel

SPAGHETTI AND MEAT BALLS

$1\frac{1}{2}$ lbs. ground beef
 $\frac{1}{2}$ lb. ground pork
 $\frac{3}{4}$ c. bread crumbs
2 T. chopped parsley
4 eggs, slightly beaten
1 T. salt
 $\frac{3}{4}$ tsp. pepper
Mix this well together and form into balls about 1" in diameter. Heat 2 T. oil in frying pan, add the meatballs and brown well.

Sauce:

$\frac{1}{2}$ c. chopped onion
1 No. 2 can tomatoes
2 6-oz. cans tomato paste
1 c. water
Mix this together and add to meatballs and cook together for 3 to 4 hours on low heat.
Cook 1 lb. spaghetti, in boiling water until tender, rinse and drain. Serve meatballs and sauce on spaghetti. Sprinkle with grated parmesian cheese.

—Mrs. Don La Fluer

APPLESAUCE MEAT BALLS

2 c. corn flakes, crushed
3 tsp. chopped onion
 $1\frac{1}{2}$ lbs. ground beef
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. sage
 $\frac{1}{8}$ tsp. pepper
1 beaten egg
 $\frac{3}{8}$ c. thick applesauce
1 10-oz. can tomato soup
 $\frac{1}{2}$ c. water
Crush cornflakes slightly after measuring. Combine all ingredients except soup and water. Mix well, shape into small balls ($1\frac{3}{4}$ ") place in pan or casserole. Combine soup and water, pour over meat balls. Bake at 350° 1 to $1\frac{1}{2}$ hrs. with cover. Remove cover last 10 min. Serve with baked potatoes, tossed salad and hot rolls.

—Mrs. Franklin Eischen

CHAFING DISH MEAT BALLS

- 1½ lbs. ground chuck
- ½ c. finely diced bread crumbs
- 1 tsp. salt
- ¼ tsp. pepper
- 1 egg, slightly beaten
- ½ c. milk
- ¼ c. shortening
- 2 c. canned tomato juice
- 2 T. flour
- ¾ c. bottled barbecue sauce
- ¼ c. water
- 1 1-lb. 4½ oz. can pineapple chunks, drained

Early in day, in bowl, with two-tined fork, toss together chuck, bread crumbs, salt, pepper, egg and milk until well blended. Shape into ½ to ¾" balls. Place in shallow pan with shortening; refrigerate. In saucepan combine tomato juice and flour till smooth. Add barbecue sauce and water and blend well. Set aside. About 1½ hours before party start oven 350°; bake meat balls 30 min. Now drain excess fat from browned meat balls, then pour on tomato sauce. Bake 45 min. longer. Then, to serve, spoon meat balls and sauce into chafing dish with pineapple chunks. Makes 48 meat balls.

—Mrs. Murray J. Arts

SWEDISH MEAT BALLS

- 1 lb. ground ham
 - 1½ lb. hamburger
 - 2 c. bread crumbs
 - 2 eggs
 - 1 c. milk
- Mix above and make in small balls and place in roaster. Pour sauce over it and bake 1 hour in slow oven.
- Sauce:**
- ½ c. vinegar
 - 1 c. brown sugar
 - 1 tsp. dry mustard
 - ½ c. water

—Geraldine Hanson

QUICK, EASY, BAKED MEAT BALLS

- 2 eggs
 - ½ c. milk
 - 1 T. instant minced onion
 - 3 slices bread, cubed
 - 2 tsp. salt
 - ¼ tsp. pepper
 - 2 lbs. ground beef
- Heat oven to 350°. Beat eggs and milk. Stir in onion, bread, and seasonings. Add beef and mix well. Shape ¼ c. mixture into a ball. Shape the rest approximately the same size. Place in shallow pan. Bake 30 to 40 min. Can be covered with mushroom soup sauce or a spaghetti sauce.
- Makes 18 meat balls.

—Pat Ellerbroek

PORCUPINE BALLS

- 1½ lb. ground beef
 - ½ c. uncooked rice
 - 2 T. chopped onion
 - 1 T. chopped green pepper
 - 1 tsp. salt
 - ½ tsp. pepper
 - 1 tsp. Worcestershire sauce
 - 2 T. catsup
 - 1 can tomato soup
 - 1 can water
- Combine all ingredients except soup and water and shape into balls. Combine soup and water in dutch oven. Add meat balls and cover. Bake at 350° for 1½ hours.
- Mrs. Harold Johnston

PORCUPINE MEAT BALLS

- 1½ lbs. hamburger
 - 1 egg
 - ½ c. rice
 - Dash onion salt
 - Dash celery salt
 - Salt
- Form the above ingredients into balls. Add ¼ can water to one can tomato soup. Pour over meat balls into casserole.

—Mrs. Charles Berry

SPAGHETTI AND MEAT BALLS

3 T. oil to brown 1 chopped onion, add 2 cloves minced garlic to browning onion, add 3 can Contadina tomato paste and 9 cans of water. Add 1 T. salt, 1 tsp. oregano, 1 tsp. marjoram, ½ tsp. rosemary and heat.

Meatballs:

¾ lb. ground beef
½ lb. bulk sausage
2 eggs
6 crackers
½ c. milk
½ tsp. oregano
½ tsp. marjoram
¼ tsp. rosemary

Roll in flour and brown, then add to sauce and simmer for two hours. Serve over cooked spaghetti. Will keep in refrigerator for a long time. Very popular at our house!

—M. M. Poggenklass

LASAGNE

Tomato Sauce:

1 lb. sausage
1 clove garlic
1 T. parsley
1 T. basil
1½ tsp. salt
1 1-lb. can tomatoes
2 6-oz. cans tomato paste

Cheese Mixture:

3 c. cottage cheese
2 eggs
½ tsp. pepper
2 T. parsley
½ c. Parmesan cheese
1 lb. Mozzarella or other cheese
Make tomato sauce and simmer for 20 min. Mix cheese sauce except for Mozzarella. Alternate layers with lasagne noodles, tomato sauce, cheese sauce, and Mozzarella cheese. Bake 30 min. at 350°. Let stand 15 min. before cutting. Pan size 13x9.

—Mrs. Raymond Callstrom

EASY HOME-MADE PIZZA

Quick Crust:

4 c. all purpose flour
6 tsp. baking powder
2 tsp. salt
1⅓ c. milk
⅔ c. vegetable oil

In bowl combine flour, baking powder, and salt. Combine milk and oil and pour over flour mixture. Mix with fork. With hands, shape into ball. Knead until smooth. Divide in half. Pat or roll each half between sheets of waxed paper to about 13-inch diameter. Place on greased 12-inch pizza pans or cookie sheets and turn up edges. Top with Pizza sauce.

Pizza Sauce:

2 6-oz. cans tomato paste
⅓ c. water
1 tsp. salt
2 cloves of garlic, crushed
⅓ c. vegetable oil
1 tsp. oregano
½ tsp. pepper

Combine all ingredients, spoon over unbaked crusts and bake at 425° for 20 to 25 min. Makes 2 pizzas.

—Mrs. Charles Letsche

PIZZA

2 c. flour
½ c. warm water
½ pkg. dry yeast
½ tsp. salt

Dissolve yeast in water and stir and knead in rest of ingredients. Let rise 40 min. Fit in pan or cookie sheet. Mix 6 oz. can tomato sauce, and 1 6 oz. can tomato paste. Place Mozzarella cheese over dough, sprinkle oregano leaves; pour sauce on. Mix ½ lb. pork and ½ lb. hamburger. Roll in small balls, place on cheese and tomato. sprinkle with parmesan cheese. Bake at 375° for 35 min.

—Mrs. R. Rosenthal

SPAGHETTI AND MEAT BALLS

Sauce:

No. 2 can tomatoes
1 can tomato paste or juice
1 large onion
1 T. chili powder
1 small garlic
1 T. sugar
2 c. water
Salt and pepper to taste
Cook the sauce 1 hour.

Meatballs:

1 lb. ground beef
1 tsp. salt
 $\frac{1}{2}$ c. bread crumbs
2 eggs
2 tsp. grated cheese
Small garlic
Mix and brown balls in pot. Bake for 45 min. in sauce. Cook $\frac{3}{4}$ lb. spaghetti.

—Mrs. Donald Mongan

PORCUPINE MEATBALLS

1 lb. ground beef
1 can cond. tomato soup
 $\frac{1}{4}$ c. uncooked rice
1 egg, slightly beaten
 $\frac{1}{4}$ c. minced onion
2 T. minced parsley
1 tsp. salt
Onion salt
2 T. shortening
Mix $\frac{1}{4}$ can soup with beef, rice, egg, onion, parsley and salt. Shape into 1 $\frac{1}{2}$ " balls. Brown meatballs. Take balance soup and some water pour over meat, simmer about 40 min. or put in oven 350° for 1 hour.

—Mrs. C. A. Buma

MEAT BOATS

In large bowl, using fork, lightly mix together 1 $\frac{1}{2}$ c. fresh bread crumbs; 2 minced small onions; $\frac{1}{2}$ tsp. pepper; 1 egg, slightly beaten; 1 $\frac{1}{2}$ lb. ground beef; 1 $\frac{1}{4}$ tsp. salt; $\frac{1}{4}$ tsp. dry mustard; and $\frac{1}{4}$ c. milk. Form into 8 oval patties; arrange in shallow pan. Bake 35 min. in 400° oven. —Mrs. Jim McCarthy

HAMBURGER PIE

1 med. onion, chopped
1 lb. ground beef
Salt and pepper
1 No. 2 can green string beans
1 can tomato soup
1 egg
 $\frac{1}{2}$ c. milk
5 med. potatoes, mashed
Brown onion in fat; add meat and seasonings. Brown; add drained beans and soup. Pour into greased casserole. Mash potatoes, add milk, egg and seasonings. Spoon in mounds over the meat, bake in moderate oven, 350° for 30 minutes. Serves 6.

—Mrs. Anna M. Workman

BAKED LASAGNE

1 lb. ground beef
1 small onion, chopped
1 garlic clove, minced
 $\frac{1}{8}$ tsp. oregano
Salt and pepper to taste
 $\frac{1}{2}$ lb. Mozzarella cheese, grated or sliced
 $\frac{1}{2}$ lb. Ricotta cheese, sliced
 $\frac{1}{2}$ c. Parmesan cheese, grated
1 6-oz. can tomato paste
1 c. water
Brown meat slowly and spoon off fat. Add onion, garlic, oregano, salt and pepper, tomato paste and water. Mix well, cover and simmer 1 hour, stirring occasionally. Cook lasagne noodles in 3-4 qt. boiling water, to which 1 $\frac{1}{2}$ tsp. salt has been added, for about 10 min. Drain and place $\frac{1}{3}$ noodles in bottom of greased 9x13 inch baking dish. Cover with $\frac{1}{3}$ Mozzarella cheese, $\frac{1}{3}$ Ricotta cheese and $\frac{1}{3}$ meat mixture. Repeat with noodles, cheeses and meat mixture until all is used. Sprinkle top with Parmesan cheese. Bake in 350° oven for 30 min. Remove from oven and let stand for 10 min. for easier cutting. Serves 8. —Mrs. Tom Dushinske

QUICK BAKED LASAGNE

1 lb. ground beef
1 tsp. monosodium glutamate
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
 $\frac{3}{4}$ tsp. basil
 $\frac{1}{2}$ tsp. oregano
1 small onion, sliced
2 T. salad oil
2 8-oz. cans tomato sauce
1 c. water
8 oz. lasagne
 $\frac{1}{4}$ c. grated Parmesan cheese
 $\frac{1}{4}$ lb. cream-style cottage cheese
4 slices processed Mozzarella cheese
Sprinkle beef with 5 next seasonings and toss gently with fork. Brown beef with onion in salad oil, then add tomato sauce and water. Bring to boil, reduce heat and simmer 20 min. Cook lasagne according to package directions. Alternate layers of lasagne, beef, parmesan cheese and cottage cheese in 9x13 inch baking dish, ending with beef. Bake at 375° for 20 min. Cut Mozzarella cheese diagonally and arrange on top of dish. Return to oven long enough to slightly melt cheese. Serves 6 to 8.

—Mrs. Nate Phipps

MEAT PIE

2½ lbs. stewing beef
4 T. shortening
1 large onion, chopped
3 c. potatoes, cubed
6 or 8 carrots, sliced
1 can cream of celery soup
1 soup can of milk or more
Season to taste
Brown onion and meat in shortening, add soup and milk and simmer 15 min. Add potatoes and carrots and simmer 15 min. more. Pour into a greased 9x13" pan and cover with your favorite pie crust. Bake 40 min. at 350°.

—Mrs. Darrel Blankenbaker

LASAGNE

Saute until yellow:
2 T. oil or butter
1 medium onion
 $\frac{1}{2}$ large green pepper
2 cloves garlic
Brown $\frac{1}{2}$ lb. pizza sausage
Combine onion, etc. with sausage and add:
1 c. tomato sauce
1 c. tomato paste
1 c. tomatoes
1 small stalk celery, diced
3 bay leaves
4 cloves, whole
1 tsp. oregano
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 T. sugar
Cover and simmer for 1 hour. If too thick add a little water.
1 12-oz. pkg. lasagne noodles
1 c. cottage cheese
 $\frac{1}{2}$ lb. each Provalone and Mozzarella cheese, diced
Put sauce in bottom of 9x13x2" baking dish and alternate with layers of noodles, cottage cheese and other cheeses. Repeat. Lay slices of Mozzarella cheese on top. Bake for 20 to 30 min. in 350° oven. Cool for 20 min. before serving.
—Mrs. Russell Stratton

BEEF RICE BAKE

$\frac{1}{2}$ lb. ground beef
1 T. fat
 $\frac{1}{2}$ c. uncooked rice
1 can condensed chicken soup
1½ c. water
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. diced celery
Brown beef in hot fat, add dry rice and soup, water, salt and celery. Mix thoroughly. Pour in greased casserole, cover and bake 1½ hours in moderate oven. Uncover, stir with fork, top with crushed corn flakes and brown.

—Helen (Struck) Maquire

LASAGNE

Part I

½ lb. spaghetti or lasagne

Part II

1 lb. ground beef

2 T. olive oil

1 onion, chopped fine

4 cans tomato sauce

2 tsp. sugar

1 tsp. salt

½ c. red wine

Pepper to taste

1 clove of garlic, mashed

1 tsp. sweet basil

Part III

Parmesan cheese, grated

1 lb. Ricotta cheese

1 egg

Parsley

Whip until creamy and add into layers.

Boil lasagne or spaghetti in 3 qt. water and 3 tsp. salt till well done.

Sauce: Brown meat and saute onion and garlic in oil, add tomato sauce and 1 can water to each can sauce.

Add sugar, salt, pepper, wine, and basil. Cook for 2 hours. Put layer of spaghetti (Part I) in baking dish.

Add layer of sauce (Part II). Sprinkle with cheese mixture (Part III). Repeat until all is in pan. Bake for 30 min. at 350°.

—Mrs. Herb Carlson

ITALIAN DELIGHT

½ lb. sausage

1½ lb. hamburger

1 can corn, No. 2

1 can tomatoes, No. 2

1 box spaghetti

1 onion

Fry onion and meat until light brown. Season to taste. Add cooked spaghetti and other ingredients. Put in buttered pan. Cover with buttered crumbs. Bake one hour in moderate oven.

—Mrs. Irene Andersen

SWEET AND SOUR MEAT BALLS

1 lb. ground beef

¼ c. long grain rice

1 clove garlic or scant tsp. garlic salt (optional)

1 med. onion, minced

2 eggs

1 T. parsley, minced

2 T. butter or margarine

Sauce:

1 can tomato soup

¼ c. cider vinegar

3 T. brown sugar

1 c. celery, chopped

1 green pepper, chopped (optional)

Combine all ingredients except butter and form into balls the size of walnuts. Brown in butter. Add sauce ingredients in order listed. Cover and simmer 20 min. over moderate heat. Uncover and cook 5 to 10 min. longer.

—Mrs. James Bopp

CHOW MEIN

In a skillet put 1 to 2 lbs. hamburger and ½ c. chopped onion. Break up with fork, brown and stir until pretty well cooked, then add to it, 1 can of cream of mushroom soup and 1 can of cream of chicken soup and 2 T. catsup. Stir in well. Put in greased casserole, add some cooked noodles (about 1 cup) or 1 can chow mein noodles. Bake in 350° oven about ½ to ¾ hour.

—Hilda Corzilius

HUNTER'S DELIGHT HOT DISH

1 lb. hamburger

½ of an onion

½ pkg. of egg noodles

1 can of whole kernel corn

1 can of kidney beans

1 can of tomato juice

Preheat oven 350°. Brown hamburger and onion. Boil noodles and drain. Add to kidney beans, corn, tomato juice. Bake in large dish for about 1 hour.

—Mrs. Bob (Sheryl) Messerole

PIZZA HAMBURGER PIE

- 1 lb. ground beef
- 1½ tsp. salt
- ¼ tsp. pepper
- 1 tsp. horseradish
- 1 tsp. Worcestershire sauce
- 1 tsp. prepared mustard
- 1 8-oz. can tomato sauce
- 2 T. minced onion
- 1 c. grated Mozzarella cheese
- 2 T. snipped parsley
- ½ tsp. dried basil
- ¼ tsp. dried oregano
- 1 2-oz. can mushroom pieces

Start heating oven to 375°. Lightly toss beef with salt, pepper, horseradish, Worcestershire and mustard; press against sides and bottom of 9-inch pie plate. Spread tomato sauce over meat; then sprinkle with remaining ingredients. Bake 20 min. Serve cut into wedges.

—Mrs. Albert Bofenkamp

HANDY HOT DISH

- 1½ lbs. ground beef
 - 2 T. minced onion
 - 1 c. uncooked rice, raw
 - 2 cans cream of chicken soup
 - 2 cans water
 - 1 tsp. salt
 - Dash Tobasco sauce
 - 3 T. minced pimento
 - Buttered bread crumbs or crushed potato chips for top
- Brown beef until crumbly but not crisp, using no more fat than is necessary. (If desired use 3 c. chicken or turkey and omit browning.) Combine meat with rice, long cooking variety, and other ingredients. Turn into 8x12" baking pan. Bake 350° for 2 hours, stirring several times. Cover with crumbs or chips toward end of baking period. Cut in squares and serve with sauce of 1 can mushroom soup and 1 small can mushrooms and juice. Serves 12.

—Mrs. H. F. Timmins

HAMBURGER CASSEROLE

- Place in a greased casserole:
- 1 c. uncooked rice, washed and drained
 - 1 c. canned whole kernel corn, drained
- Sprinkle with salt and pepper. Pour over 1 can Hunt's tomato sauce and ½ can water. Then add ½ c. finely chopped onion and ½ c. chopped green pepper and ¾ lb. uncooked ground beef. Sprinkle with salt and pepper. Pour over second can Hunt's tomato sauce and ¼ can water. Cover meat with 4 strips bacon, cut in half. Cover, bake at 350° for 1 hour, then uncover and bake 30 minutes longer, until bacon is crisp.

—Mrs. Robert J. Petrucka

HAMBURGER AND RICE

- Brown in pan:
- 1 lb. hamburger
 - 1 T. shortening
 - 1 medium onion, chopped
- Add 1½ c. water
- ⅔ c. raw rice
 - 2 T. soy sauce
 - 1 can mushroom soup
 - 1 can cream chicken soup
 - 1 small can Chinese noodles
- Mix altogether except noodles in 9x13" pan. Bake covered 30 min. at 350°. Uncover and bake 30 min. more. Put noodles on top and bake 15 min. more.

—Adda Schmillen

BUSY DAY HOT DISH

- 1 lb. hamburger
 - 1 small onion
 - ½ c. rice
 - 1 pkg. chicken noodle soup
 - 3 c. boiling water
- Brown hamburger and onion, then add other ingredients all at once and stir in. Bake at 350° for 45 min.

—Irma Laposky

HAMBURGER CASSEROLE

Brown 3 lbs. hamburger with 1 small onion. Add 1 can chicken rice soup, 1 can cream of mushroom soup, 1 can cream of celery soup, 1 5½-oz. can chow mein noodles. Bake 350° for 15 to 20 min.

—Mrs. Darrel Blankenbaker

EASY MEAT HOT DISH

1½ lb. hamburger
1 8-oz. pkg. egg noodles
1 can mushroom soup
1 can chicken vegetable soup
1 can chicken gumbo soup
1½ cans water
3 shredded raw carrots
½ c. celery, chopped fine
Pepper and salt to taste
Butter casserole or cake pan.
Crumble raw hamburger and place in bottom. Add uncooked noodles, all soup diluted with 1½ cans water and season to taste. Add celery and carrots, spread over meat and noodles. Place in 350° oven. Do not stir. Bake 45 min., remove from oven and crumble 1 c. potato chips over top and bake 15 min. longer.

—Mrs. Joe Pendergast

HAMBURGER SKILLET PIE

1 lb. ground beef
¼ c. fat
¼ c. flour
2 tsp. salt
¼ tsp. pepper
2 c. tomato juice
½ c. sliced onion
1 c. thinly sliced potatoes
1 c. diced celery
1 c. or small can peas
Heat oven to 425°. Brown meat in hot fat. Stir in flour, salt, pepper and tomato juice. Add onion, potatoes, celery and peas and bring to a boil. Cover with a regular pastry topping with slits in center. Fold under just inside skillet. Bake 30 to 35 min. Serves 6.

—Mrs. Harvey Lindberg

HAMBURGER BAKE

3 lbs. hamburger
1 lb. lean pork sausage
1 can peas or box frozen peas
½ c. chopped onion
2 c. bread crumbs
2 cans tomato soup
1 c. milk
2 c. chopped celery
6 beaten eggs
2 tsp. salt
1 tsp. pepper
Brown meats with chopped onion. Add other ingredients. Bake 1 hour in moderate oven. Serves 24.

—Mrs. H. F. Timmins

HAMBURGER ROLLS

Biscuit Dough:

2 c. flour
4 tsp. baking powder
½ tsp. salt
½ c. shortening
2 T. sugar
1 egg
½ c. milk

Mix dry ingredients until like corn meal. Combine egg and milk. Add to dry ingredients. Roll dough into rectangular shape. Set aside.

1 c. bread crumbs
1 c. milk
2 lbs. ground beef
¼ c. catsup
2 eggs
1 tsp. salt
½ c. chopped onion
1 can mushroom soup

Mix above ingredients. Spread over dough. Roll up as jelly roll. Cut in 1-inch slices. Place cut side down in greased 12x15-inch pan. Dilute mushroom soup. Pour over pan of rolls. Bake at 350° for 1 hour. Makes about 15 rolls and can be served with gravy made of 1 can cream of chicken soup diluted and heated.

—Mrs. Ed Bartlett

BARBECUED MEAT BALLS

1½ lbs. ground beef
¾ c. rolled oats
1 T. minced onion
1½ tsp. salt
¼ tsp. pepper
1 c. milk
Enough flour to dredge balls and
3 T. fat

Combine meat, oats, onion, salt, pepper and milk. Mix well and form into balls. Roll in flour and brown in heavy skillet or electric fry pan set at 360°. Next cover with a barbecue sauce made as follows: 2 T. sugar, 2 T. Worcestershire sauce, 1 c. catsup, ½ c. water, ¼ c. vinegar and ½ c. minced onion. Pour over browned balls, turn heat to 200° and simmer until done. Serves 6.

—Mrs. Irvin Schallau

ONE MEAL CASSEROLE

Brown together:
1 lb. hamburger
1 c. chopped celery
1 medium chopped onion
Add to above:
1 can chicken rice soup
1 can mushroom soup
Fold in 1 can dry Chinese noodles
Bake at 350° for 1 hour.

—Mrs. Darlene Mackowski

HOT DISH

½ c. chopped onion
½ c. chopped celery
2 T. butter
1 lb. ground beef
1 tsp. salt
⅓ tsp. pepper
Brown the above ingredients in butter.
8 oz. pkg. broad noodles, cooked
1 can cream of mushroom soup
1 can cream of chicken soup
1 can tomato soup
Mix all together and put in a greased 9x13 pan. Bake for 30 min. at 325 to 350°. Serves 12.

—Mrs. Joe Wankum

CASHEW HOT DISH

1 lb. hamburger
1 c. diced celery
1 c. diced onion
1 small can (6 oz.) cashews
1 can cream of mushroom soup
1 can chicken rice soup
1 can water
1 8-oz. pkg. medium egg noodles
1 small can sliced mushrooms (optional)

No salt

Brown hamburger and onion, add celery and cook slightly. Add other ingredients, mix and put in greased casserole. Cook ½ hour without cover, ½ hour with cover in 350° oven.

—Mrs. John Glasgow

HUNGRY BOY'S CASSEROLE

1½ lbs. ground beef
1 c. sliced celery
½ c. each of chopped onion and green pepper
1 clove garlic
¾ c. tomato paste
¾ c. water
1 tsp. salt
1 tsp. paprika
½ tsp. monosodium glutamate
1 can pork and beans, undrained
Top with cheese and bake at 450° for 25-30 min.

—M. Foy

HANDY HOT DISH

1½ lbs. ground beef
2 T. minced onion
1 c. uncooked rice
1 tsp. salt
2 cans cream of chicken soup
2 cans water
3 T. pimento
Brown meat until crumbly, drain meat, combine meat, rice and rest of ingredients. Put in buttered 8x12 inch baking dish. Stir once or twice while baking and top with potato chips last half hour. Bake at 350° about 2 hours. Serves 10.

—Mrs. Carl Eischen

CHEESEBURGER BAKE

Combine 1½ lbs. lean ground beef and 2 T. flour. Brown meat mixture with ¼ c. chopped onion in 1 T. shortening or oil. Remove from heat. Add 1 can tomato sauce (8oz.) ½ c. catsup, 1 tsp. salt, ⅛ tsp. pepper. Mix well. Pour into 8 or 9" square baking dish. Top with 1 c. shredded or ¼ lb. sliced American cheese.

—Mrs. Thomas Hartung

HAMBURGER NOODLE CASSEROLE

This is made on top the stove in one large pan.

1½ lb. hamburger, browned
1 small onion, diced
5 or 6 carrots, sliced thin
1 pkg. Lipton's Onion Soup Mix
4 c. water
8 oz. noodles

Brown hamburger in a large pan. Add the onion, carrots, soup and water. Simmer 5 min. Add the noodles and cook slowly until noodles are done.

—Mrs. LeRoy Jenness

HULUPSIE

1 lb. ground beef
½ lb. ground pork
2 or 3 beaten eggs
¾ c. partly cooked rice
1 chopped green pepper, optional
1 chopped onion, less if desired
2 tsp. salt

Mix above thoroughly. Roll into balls. Wrap each ball with a cabbage leaf that has been boiled just long enough to be limp and easy to work with. Place in a large casserole or roaster. Bake 1 hour in 325° oven. Then add 1 can tomato soup. Bake another hour. A few minutes before serving, add 1 c. cream over the top of casserole.

—Mrs. Robert Parrott
Aurelia, Iowa

HAMBURGER ROLL-UPS

2 lbs. hamburger or ground round
¼ c. onion, minced
1 egg, beaten
1 c. grated cheese
3 T. catsup
2 T. Worcestershire sauce
1½ tsp. salt
½ tsp. pepper
10 slices bacon

Mix all ingredients except bacon together. Lay slices of bacon side by side. Make hamburger mixture into a roll and form bacon slices around it. Fasten ends of bacon together with toothpicks and slice roll between bacon slices. Place flat sides down on grill and broil at least 5 min. on each side, depending on desired doneness of meat. Makes 10 servings.

—Mrs. Albert Bofenkamp

STUFFED CABBAGE ROLLS

12 large cabbage leaves
1¼ lb. ground beef
1 tsp. salt
½ tsp. pepper
1 c. cooked rice
1 small onion, chopped
1 egg
2 T. Wesson oil
2 8-oz. cans tomato sauce
1 T. brown sugar
1 T. lemon or vinegar
¼ c. water

Cover cabbage leaves with boiling water; let stand 5 min. or until limp. Combine ingredients. Place equal portions in center of each leaf, fold sides of each leaf over meat, roll up and fasten with toothpicks or string. Brown in a little shortening in skillet or large roaster. Pour tomato sauce, vinegar or lemon, and water in pan. Cover; simmer in oven 1 hour 350° basting occasionally.

—Mrs. Ray Meylor

LIPTON SOUP HAMBURGERS

2 lb. ground beef
1 envelope Lipton onion soup mix
 $\frac{1}{4}$ c. catsup
 $\frac{3}{4}$ c. warm water
4 or 5 double soda crackers, crushed
2 beaten eggs
Form into hamburgers or meat loaf.
Bake 1 hour at 350°.

—Mrs. John Glasgow

CABBAGE-BURGER BAKE

1 small head of cabbage, about 2 lbs.
6 slices of bacon
1 medium onion, chopped, $\frac{1}{2}$ c.
1 c. uncooked rice
1 lb. ground beef
 $\frac{1}{2}$ lb. ground pork
1 tsp. salt
 $\frac{1}{8}$ tsp. pepper
1 can (about 15 oz.) spaghetti sauce with mushrooms
3 c. water

Shred cabbage, about 8 c., spread half in buttered baking dish. Saute bacon until fat starts to cook out in large frying pan, remove, drain and set aside.

Stir onion and rice into bacon fat, cook over medium heat, until onion is soft and rice is lightly brown. Spoon over cabbage in baking dish. Shape beef and pork in large patty and brown 5 min. on each side, then break up into chunks and stir until no pink remains. Spoon over rice mixture in baking dish. Sprinkle with salt and pepper. Top with rest of cabbage. Heat spaghetti sauce with water to boiling in same frying pan. Pour slowly over cabbage, so sauce will seep into layers underneath. Top with bacon slices and cover.

Bake in hot oven 400° for 50 min. or until rice and cabbage are tender. Uncover and bake 10 min. longer to crisp bacon. Makes 6 generous servings. —Mrs. Frank Zebas

HOBO DINNERS

Place on tin foil as follows:

1 round $\frac{1}{4}$ -inch slice onion
1 large pattie hamburger, raw
Season to taste

Add cut up raw potatoes and raw cut up carrots. Season to taste.

Fold up tinfoil around these ingredients. Place in 350° oven. Bake 1 hour. Simple and saves dishes. Serves one.

—Mrs. Thomas Chytka

BAKED DISH

1 lb. hamburger
2 c. raw carrots, diced
2 c. raw potatoes, diced
2 c. celery, diced
2 c. raw onion, diced
Fry crumbled hamburger in butter until brown. Mix with vegetables, add 1 can tomato soup and 1 can hot water. Salt and pepper to taste. Bake 2½ to 3 hours in moderate oven.

—Mrs. Glen Craft

DARYLINE GOULASH

2 lbs. of ground meat and 1 large onion, ground fine
4 medium potatoes, cubed
2 c. frozen peas
2 c. frozen corn
1 c. raw carrots
 $\frac{3}{4}$ pkg. noodles
1 qt. tomato juice
 $\frac{3}{4}$ c. sugar
2 tsp. salt
 $\frac{1}{2}$ tsp. pepper
Brown meat and onion together, cook potatoes 5 min. and drain, bring peas, corn, and carrots to boil and simmer for 5 min. in small amount of water. Cook and drain noodles. Add meat and noodles to vegetables, lastly add tomato juice and sugar, salt and pepper. This is quite a large dish and is good for a large crowd such as a picnic. Freezes well also.

—Mildred Wankum

GOULASH

1 lb. hamburger
1/3 c. shortening
3 c. onions
1 c. diced celery
1/2 c. green pepper
3 1/2 c. tomatoes
Brown onions in fat, add hamburger and brown. Add celery, pepper, tomatoes, and seasoning. Sprinkle rice lightly over top. Steam over slow fire for 1 hour.

—Mrs. Lawrence J. Gilbert, Jr.

ONE-DISH MEAL

1 lb. ground beef
1 lb. ground pork
1 can tomato soup, cream of mushroom, or cream of chicken soup
1 T. flour
1 tsp. salt and 1/4 tsp. pepper
Brown meat in a little shortening in heavy skillet. Add other ingredients and cook a few min. Spread in bottom of baking dish. Cover with 1c. sliced onion, 2 c. celery, chopped, 4 c. diced potatoes and cover with 1 can of mushroom soup. Bake covered for 1 hour at 350°.

—Helen Berg

GOULASH

1 slab round steak
1 onion, diced
4 stalks celery, diced
3 or 4 potatoes, diced
1 1-lb. can peas
1 1-lb. can corn
1 small box cooked macaroni
1 can tomatoes
Dice steak and brown in skillet with onion. Add other ingredients in order given. Leave in layers and don't stir. Season meal with salt, pepper, and garlic salt to taste. Bake 350° oven about 1 1/2 hours or until potatoes, meat and celery are done.

—Mrs. John Glasgow

HAM AND CHEESE HOT DISH

Grind together:

1 green pepper
1/2 lb. cheese
1/2 lb. ham
Add: 6 oz. box noodles, uncooked
1 can mushroom soup
1 1/2 c. water

Bake at 350° for 1 hour.

—Mrs. John Glasgow

BAKED CHOP SUEY

1 lb. hamburger
2 large onions, chopped
1 1/2 c. celery, cut fine
1 can cream of chicken soup
1 can cream of mushroom soup
2 1/2 c. warm water
3/4 c. uncooked rice
1/2 c. soy sauce
1 can bean sprouts or Bamboo shoots

Brown hamburger and onions. Combine all ingredients and bake 1 1/4 hour at 350°. Stir gently halfway through baking time. Cover with chow mein noodles and bake another 10-15 min.

—Mrs. Anthony Klein

DRIED BEEF CASSEROLE

2 T. shortening
1/4 c. celery, chopped
1 small onion, chopped
1/4 lb. dried beef, shredded
4 T. flour
2 c. milk
2 c. cooked macaroni
1/2 tsp. salt
1/4 tsp. pepper
1 T. parsley
1/2 c. grated cheese
Melt shortening, add celery, onion and dried beef. Stir in flour, add milk, then other ingredients. Turn into greased casserole and sprinkle with cheese. Bake 350° for 15 min. or simmer on top of stove in original pan.

—Mrs. Darrel Blankenbaker

GERMAN SAUERKRAUT

1 pkg. of sauerkraut
3 large onions
2 T. of lard
10 Juniper Berries (absolutely essential)
Salt and pepper to taste
1 apple (optional)
Smoked center cut pork chops
Saute onion in lard, rinse sauerkraut well under cold water, add to onion and lard and saute for a few min. Add spices and sufficient water for simmering. In a conventional pot, water may have to be added before the dish is done and in that case it will take about 1½ to 2 hrs. After 45 min. add the meat. For pressure cooker proceed as above, but add meat immediately, the required amount of water for the size of pot. Close pot, cook under 15 lbs. pressure for 8 min.

—Mrs. W. Klumper

PORK CHOPS IN TOMATO SAUCE

Take desired number of chops, season with salt and pepper. Fry in hot fat, browning quickly on both sides. Remove chops to baking dish and to the drippings in the pan add 1 chopped onion, 2 or 3 T. flour and 2 cups of tomato juice. Boil, season and pour over chops and bake ½ hour.

—Ruth Streeter

SPANISH PORK CHOPS

6 pork chops (boned are nicest)
¾ c. rice (long cooking)
3 c. tomatoes
3 T. chopped onion
3 T. chopped green pepper
1-1½ tsp. salt
¼ tsp. pepper

Roll chops in seasoned flour, brown in about 2 T. fat in frying pan. Combine the uncooked rice, tomatoes, salt, pepper, onion, and green pepper. Pour this mixture over chops, set the lid on frying pan and cook on low heat for one hour. Or may be baked in a moderate oven.

—Mrs. Paul Goeb

AMERICAN CHOP SUEY

Brown 1 lb. cubed pork and 1 lb. cubed beef. Put in kettle. Cover with water and simmer 1½ hours. Add 1 small stalk celery, 4 large onions, 1 T. molasses, and salt and pepper. Cook until tender, adding water as needed. Thicken as for gravy.

—Mr. Ivan Hicks

CORNERD BEEF NOODLE CASSEROLE

1 8-oz. pkg. noodles
1 12-oz can corned beef
1 can celery soup or cream of chicken soup
1 c. milk
¼ lb. American cheese
¼ c. onions, chopped
¾ c. buttered bread crumbs
Cook noodles in water, drain, and mix with rest of ingredients. Pour into baking dish and cover with bread crumbs. Bake at 350° for 45 min.

—Dr. Ramona Kennedy, Mrs. Paul Meylor, Mrs. Herb Carlson

FRANKFURTER SUPPER DISH

6 wieners, chopped into 1" pieces. Add to wieners in baking dish:
1 pkg. frozen green beans, which have been cooked just slightly
1½ c. medium white sauce
½ tsp. Worcestershire sauce
¼ c. grated sharp cheese
½ c. to 1 c. bread cubes
Stir and bake 30 min. at 350°.

—Mrs. John Glasgow

PORK CHOPS WITH RICE

Put layer of pork chops in greased pan, put chopped onions on top and then a layer of washed rice and then repeat if more pork chops are needed, another layer of pork chops, onions and rice. Bake in 350° oven until ¾ done then pour a can of tomato sauce on top and bake another 1 or 1½ hrs. Delicious.

—Mrs. Robert Waddell

BAR-B-QUE WIENERS

2 to 4 T. chopped onions
2 T. salad oil
1 clove garlic, halved
1 T. sugar
1 tsp. salt
½ tsp. dry mustard
8 to 10 frankfurters
Dash pepper
¾ c. catsup
¾ c. water
¼ c. lemon juice
2 tsp. Worcestershire sauce
¼ tsp. liquid smoke

Cook onion in salad oil till tender, but not brown. Add remaining ingredients except franks, simmer 5 minutes. Score the frankfurters diagonally; add to the sauce and simmer 10 to 15 min. longer. Remove garlic.

—Mrs. Nate Phipps

FRANKFURTER CROWN CASSEROLE

2 slices bacon
½ c. chopped onion
1 can mushroom soup
½ c. water
½ tsp. salt and dash pepper
3 c. sliced cooked potatoes
1 c. cooked green beans
½ lb. frankfurters, slit in half

In skillet cook bacon. Cook onion in drippings. Stir in soup, water, salt and pepper. Add potatoes and beans. Pour into 1½ qt. casserole. Stand up franks around edge. Top with bacon. Bake 350° for 30 min. German style, add 1-2 T. vinegar to soup.

—Mrs. Charles Black

BAKED PORK CHOPS

6 or 8 pork chops
1 can mushroom soup
Flour chops and brown in pan. Place in baking pan. Sprinkle lightly with salt. Pour mushroom soup over this. Bake for about 30 min. in a 350° oven.

—Mrs. Ira Welch

MAPLED PORK CHOPS

Lightly brown 6 pork chops, cut 1-inch thick. Place in flat baking dish. Mix together ¼ c. chopped onion, 1 T. each vinegar, Worcestershire sauce, 1½ tsp. salt, ½ tsp. chili powder, ⅛ tsp. pepper, ¼ c. each pure or maple-blended syrup and water. Pour over pork chops. Cover and bake 45 min. at 400°. Baste occasionally. Uncover, bake 15 min more. Place chops on platter. Thick-en sauce with flour; pour over meat. Serves 4-6. —Mrs. Nate Phipps

MARINATED PORK CHOPS

1 envelope dry cream of mushroom soup mix
2 c. water
2 T. vinegar
2 tsp. sugar
4 pork chops (thick)

About 4½ hours before serving; put soup mix in saucepan. Add water. Bring mixture to boil stirring constantly, simmer 5 min., add vinegar and sugar, cool. In baking dish lay pork chops and cover with soup sauce. Cover with foil and marinate in refrigerator, turning once. Bake 45 min. at 350°.

—Mrs. Al Eisenmenger

PORK CHOPS 'N DRESSING

4 pork chops
3 c. soft bread cubes
2 T. chopped onion
¼ c. melted margarine
¼ c. water
¼ tsp. poultry seasoning
1 can cream of mushroom soup
⅓ c. water
Brown chops on both sides; place in shallow baking dish. Lightly mix together bread cubes, onion, margarine, ¼ c. water and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and ⅓ c. water; pour over. Bake in a 350° oven 1 hr. or until tender.

—Mrs. John W. Williams

Good

VEAL-PORK DISH

Serves 30

2 lbs. veal or beef
 2 lbs. fresh pork
 10 c. water
 1 whole onion
 Boil above ingredients until meat is tender.
 8 c. stock veal and pork
 4 eggs
 4 c. cubed toast
 2 cans mushroom soup
 Minced onion, salt and sage to taste
 Cover with crushed potato chips.
 Bake 1½ hr. in moderate oven.

—Mrs. H. F. Timmins

PORK CHOPS AND RICE

Serves 4

4 thick loin pork chops
 ¼ c. raw rice
 4 thick slices Bermuda onion
 4 thick slices green pepper (without seeds)
 4 thick slices tomatoes
 2½ c. bouillon (water may be substituted)
 ¼ tsp. thyme
 ½ tsp. marjoram
 Salt and pepper to taste
 Saute chops on both sides. Place chops in a buttered casserole and place one tablespoon rice on each chop, 1 slice onion, 1 slice pepper and 1 slice tomato. Pour bouillon or water over all and sprinkle herbs, salt and pepper. Cover and simmer in 350° oven about 50 min.

—Mrs. Joseph Tallman

OVEN PORK CHOPS

6 pork chops
 1 can cream of chicken soup
 2 T. Worcestershire sauce
 1 medium onion sliced
 3 T. catsup
 Brown chops in fat and place in a casserole. Add sliced onion. Mix soup, Worcestershire sauce and catsup and pour over chops and onion.
 Bake 1 hr. at 350°.

—Mrs. Roger J. Immele

ONE POT PORK CHOP SUPPER

Serves 4

4 med. pork chops
 1 can tomato soup
 ½ c. water
 1 tsp. Worcestershire sauce
 ¾ tsp. salt
 ½ tsp. caraway seed or oregano (optional)
 6-8 sm. potatoes halved or 3-4 medium quartered
 4-6 sm. carrots split lengthwise and cut in 2" pieces
 Brown chops and pour off fat. Add potatoes and carrots. Combine other ingredients and pour over meat and vegetables. Cover and simmer until tender, about 1 hour.

—Mrs. James Schallau

OVEN BARBECUED PORK CHOPS

Place pork chops in shallow baking pan. Salt and pepper. On top of each pork chop put 1 tablespoon brown sugar, 1 tablespoon ketchup, 1 onion ring slice, and 1 slice of lemon. Cover and bake one hour at 325° F. Remove cover during last 15 min. of baking.

—Mrs. Leo Cosgrove

DELICIOUS PORK CHOPS

6 pork chops
 1½ c. sifted bread crumbs
 1 egg
 ¼ c. milk
 1 can cream of mushroom soup
 ¼ tsp. pepper
 ½ tsp. savor salt
 ½ tsp. salt
 ½ c. fat
 Beat egg. Add ¼ c. milk Sprinkle seasonings on chops and dip in crumbs. Place chops on waxed paper and allow to set for 15 min. Melt fat in frying pan and delicately brown chops, then place in greased baking pan. Add cup of milk and can of soup to drippings. Stir mixture, heat and pour over chops. Cover with foil. Bake one hour at 325°. Remove foil and brown for additional 15 min. —Mrs. Richard A. Morris

BAR-B-QUE SPARE RIBS

Mix together as follows:

¼ c. catsup
½ c. vinegar
2 T. mustard
¼ c. sugar
1 c. water
1 med. onion (chopped)
Salt and pepper to taste

Pour mixture over chicken fried spare ribs (1½ lbs.). Cover. Bake at 350° for 1½ hrs.

—Mrs. D. G. Campbell

MOCK CHICKEN LEGS

Cut pieces of pork and veal in 1 inch cubes. Alternate on skewers (wood). Roll in flour mixed with salt and pepper, then in beaten egg and then in crumbs. Brown in skillet. Place in casserole, and add enough water to cover bottom of baking dish, and bake 1 hr. 375°. Serve hot.

—Mrs. Ben Brasser

BAKED VEAL AND PORK DISH

2 lb. veal, cubed
2 lb. fresh pork, cubed
8 c. stock
4 c. toast, cubed
4 eggs

2 cans mushroom soup

Add 10 c. water and 1 whole onion to meat and boil until tender. Makes stock. Mix together and put in a large greased pan. Cover with crushed potato chips. Bake 1 hr. and 15 min. in 350° oven. Your mixture will be very thin but bakes to right consistency.

—Mrs. Florence Timmins

BAR-B-QUED RIBS

2 to 3 lbs. ribs
¾ c. catsup
½ c. water
Dash of Tabasco Sauce
4 T. vinegar
4 T. Worcestershire sauce
1 small onion, chopped

Pour mixture over ribs basting frequently. Bake 1 hr. or until done.

—Mrs. W. Stellish

BARBECUED SPARERIBS OR PORK CHOPS

6 pork chops or ribs

½ c. catsup
1 tsp. salt
1 tsp. celery seed
½ tsp. nutmeg
½ c. vinegar
1 c. water
1 bay leaf

Brown the meat in fat, then place in a baking dish. Mix the above ingredients and pour over the meat. Bake in a moderate oven, 350°, for about 1½ hours.

—Mrs. Leo Becker

BARBECUED SPARERIBS

3 to 4 lbs. spareribs, cut in pieces

1 lemon
1 large onion
1 c. catsup
½ c. Worcestershire sauce
1 tsp. chili powder

1 tsp. salt
2 dashes Tabasco sauce
2 c. water

Place ribs in shallow roasting pan, meaty side up. On each piece place a slice of unpeeled lemon, a thin slice of onion. Roast in hot oven 450° 30 min. Combine remaining ingredients and bring to a boil. Pour over ribs. Continue baking in 350° oven until tender, about 45 min. to 1 hr. Baste with sauce every 15 min. Add more water if needed.

—Mrs. D. J. Scothorn

BARBECUED SPARE RIBS

Place 3½ lbs. ribs in shallow pan, fat side up. Bake uncovered at 350° for 1 hr. Drain. Add sauce and baste for ½ hour.

½ c. catsup
1 tsp. salt
1 tsp. celery seed
½ tsp. ground cloves
1 bay leaf
½ c. vinegar
1 c. water

Liquid smoke optional.

—Mrs. Dan Campbell, Jr.

OVEN BROWNED CHICKEN

3 lb. frying chicken, cut up or 3 lb. chicken parts
1 qt. hot milk
2 T. butter or margarine
3 T. flour
Extra flour for dusting
Flour chicken pieces thoroughly. Place in greased baking pan skin side up, close together but with plenty of exposure for browning. Season with salt and pepper. Crumble flour and butter together and put over chicken. Carefully add $\frac{3}{4}$ of the milk, sprinkling chicken to moisten without washing off the crumbs. Baste twice with remaining milk while baking 2 hrs. at 325°.

—Mrs. James Bopp

PINEAPPLE HAM LOAF

$\frac{1}{2}$ c. brown sugar, packed
2 T. syrup drained from 1 No. 1 flat can sliced pineapple.
Combine, place in 10"x5"x3" loaf pan. Put pan in preheated 350° oven. 2 eggs
 $1\frac{1}{2}$ lb. ground uncooked ham
1 lb. ground pork
 $\frac{3}{4}$ c. crushed soda crackers
1 tsp. dry mustard
1 c. milk
Beat eggs with fork, and add rest of ingredients and mix well. Remove loaf pan from oven. Drain rest of syrup from sliced pineapple. Cut each pineapple slice into halves, then insert whole cloves into each, if desired. Arrange pineapple halves in loaf pan, with clove sides down. Now pack ham mixture on top, then bake loaf 1 hr. and 15 min. To serve loaf, let it stand a few minutes after removing it from oven; then pour off excess juices. Place platter on top of loaf and turn ham loaf out, with pineapple side up. Serve with horse-radish sauce:
 $\frac{1}{3}$ c. heavy cream, whipped
 $\frac{1}{3}$ c. cooked salad dressing
1 T. horse-radish

—Mrs. Leonard Waters

BARBECUED SPARERIBS

3 lbs. spare ribs
1 c. vinegar
3 T. lemon juice
3 T. Worcestershire sauce
3 T. brown sugar
2 T. butter or oleo
1 med. onion minced
1 small green pepper minced (optional)
2 T. brown sugar
2 T. prepared mustard
1 T. Worcestershire sauce
1 tsp. salt
 $\frac{3}{4}$ c. catsup
Roast 3 lbs. lean ribs in 500° oven uncovered for 20 min. Drain off any fat. Reduce heat to 325°. Roast covered for $1\frac{1}{2}$ hrs., basting every 15 min. with a sauce made by mixing the four ingredients listed just after the spare ribs in the above list. Serve ribs with the barbecue sauce made by mixing the remaining 8 ingredients in the above list. After combining these ingredients, simmer for 15 min. Pour over spare ribs and serve. —Mrs. Bob Reuter

HAM CUPS

1 lb. ground smoked ham
 $\frac{1}{2}$ lb. ground pork
 $1\frac{1}{2}$ c. soft bread crumbs
1 egg
 $\frac{1}{2}$ tsp. dry mustard
 $\frac{1}{4}$ c. brown sugar
1 tsp. prepared mustard
Mix first five ingredients together and put in well greased muffin tins. Round tops like small meat loaves. Combine brown sugar, mustard and spread on top of meat loaves. Bake at 350° 45 min. Watch closely and do not over bake. Serve with:

Cherry Sauce

2 T. cornstarch
 $\frac{1}{4}$ c. sugar
 $2\frac{1}{2}$ c. or No. 2 can pitted red cherries
Mix cornstarch and sugar. Add cherries and cook over low heat until thick and clear.

—Mrs. Agnes Sawin

HAM BAKED IN BEER

Take a 14-16 lb. ham and score the fat diagonally across the ham about half way through the depth of the fat. Make your scoring about an inch and a half apart and cut diagonally across the ham both ways. Stick cloves on all cross lines and red hot cinnamon candy in all the scored fat lines. Put ham in deep roasting pan. Add 1 qt. beer. Place in a 350° oven and bake at the rate of 12 min. per lb. of ham. Mix 1 c. corn syrup and 2 c. brown sugar; warm in a sauce pan. Pour one half of the mixture over the ham about 20 min. before it is done. Then pour the other half over the ham. Shut off flame and allow ham to remain in the oven for another 10-15 min. with heat turned off. Apricots, pineapple, and/or halved artificial green leaves may be placed around ham before serving for decoration. —Kenny Gordon

MOCK CHICKEN

Select large lean pork chops $\frac{3}{4}$ inch thick. Brown in skillet. Lay in pan or casserole: on each pork chop, place 1 T. of uncooked rice. Cut slices of onion and green pepper over the chop and rice. Add $\frac{1}{3}$ c. chopped celery, about 1 tsp. salt. Pour over all contents, 1 qt. of tomatoes. Keep it moist. Bake about 2 hours, until rice is well done.

—Bertha Thoman

BAKED SPARERIBS WITH DRESSING

4 lbs. pork ribs
1 tsp. salt
4 c. soft bread crumbs
1 c. chopped apple
 $\frac{1}{2}$ c. diced onion
1 c. water

Combine salt, crumbs, onion, apple and water. Pat out 1" thick in a greased dripping pan. Wipe ribs. Salt. Place over bread dressing. Bake at 350° for 2 hrs. 6 servings.

—Mrs. John Glasgow

DRESSING FOR PORK RIBS

Fry crisp 2 slices bacon, take out bacon and saute 1 medium size onion, $\frac{1}{2}$ c. diced celery, $\frac{1}{2}$ c. chopped apple. Mix 2 c. of bread cubes, salt and pepper to taste, and the crisp bacon crumbled fine. Spoon on ribs and bake uncovered 350° oven for 1 $\frac{1}{2}$ or 2 hrs.

—Mrs. Louise Bush

BAR-B-QUED SPARERIBS

Brown 3 lbs. ribs and cover with the following sauce:

$\frac{1}{4}$ c. vinegar
 $\frac{3}{4}$ c. water
1 c. catsup
1 tsp. pepper
1 tsp. salt
 $\frac{1}{2}$ tsp. dry mustard
 $\frac{1}{2}$ tsp. chili powder
 $\frac{1}{2}$ tsp. brown sugar
2 bay leaves
 $\frac{1}{4}$ tsp. Cayenne pepper

Simmer in oven at 325° for 1 to 1 $\frac{1}{2}$ hrs.

—Mrs. Mary Hyndman

BARBECUED SPARERIBS

Four lbs. lean spare ribs, rub well with $\frac{1}{4}$ c. flour, salt and pepper. Cut one small onion over ribs. Sauce: 3 T. vinegar, 1 T. brown sugar, $\frac{1}{2}$ c. catsup, $\frac{1}{2}$ c. chili sauce, $\frac{1}{4}$ tsp. chili powder, $\frac{1}{4}$ tsp. celery seed, $\frac{1}{2}$ tsp. paprika, 1 T. Worcestershire sauce, 1 $\frac{1}{2}$ c. boiling water. Bake at 350° for 1 $\frac{1}{2}$ to 2 hrs. in open pan. Baste often.

—Mrs. Blair D. Myers

HAM LOAF

2 lbs. ham
2 lbs. fresh pork
2 c. graham cracker crumbs
3 eggs
 $\frac{1}{2}$ c. milk
Mix and form into loaf and cover with a sauce made from:
1 can tomato soup
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. brown sugar
1 T. mustard
Bake 2 $\frac{1}{2}$ hrs. in moderate oven.

—M. Foy

HAM LOAF

1½ lb. ground pork
1½ lb. smoked ham
Ground together
1 can tomato soup
2 c. milk
3 eggs
1½ c. toasted bread cubes
1½ c. oatmeal
Minced onion to taste
Cover with foil. Bake 2 hrs. in a 300° oven. Serves 16-20.
—Mrs. H. F. Timmins

OVEN BARBECUED CHICKEN

1 3 lb. fryer chicken—disjointed
1 c. water
½ c. catsup
3 T. brown sugar
1 T. Worcestershire sauce
1½ tsp. salt
⅛ tsp. chili powder
Arrange chicken in a single layer, skin side up, in a roasting pan. Combine all ingredients and pour over chicken. Bake uncovered in preheated oven for 1 hr. and 15 min. at 400°.
—Mary F. Hanson

HAM-NOODLE CASSEROLE

1 6-oz. pkg. noodles
1 slice ham (diced)
1 c. Velveeta cheese
1 small can mushrooms
½ can sliced olives
2 c. white sauce
1 can peas or beans
Mix all ingredients and put in pan and bake 30 min.
—Rose Dull

FRIED SAUSAGE AND PINE-APPLE

Prick link sausage several times. Place in cold frying pan and a few T. water. Cover and allow to simmer until sausage is cooked through. Uncover and brown sausage. Brown pineapple rings in sausage fat. Arrange sausage links on a mound of hot cooked rice and border with pineapple rings. Serve with gravy made from sausage and pineapple drippings.
—Joan Petty

SAUSAGE HOT DISH

1 lb. sausage
1½ c. chopped celery
½ c. chopped pepper
1 pkg. dry chicken soup mix
1 can cream of mushroom soup
3½ c. boiling water
1 c. uncooked rice
Cook rice and drain. Brown sausage, remove and pour off excess fat except 2 T. Cook celery, onion and pepper in fat until heated. Combine soup mix with soup, stir in water gradually. Combine all ingredients. Cover and bake 350° for 45 min. Uncover and bake 15 min. more.
—Mrs. Jack Leinbaugh

GRILLED CHICKEN

1 bottle soy sauce
½ c. brown sugar
½ tsp. ginger and dry mustard
2 frying chickens
Cover with water and cook for 45 min. Put on grill and brown.
—Mrs. Al George

GOLDEN EMBER SAUCE FOR CHARCOAL-BROILED CHICKEN

Brush chicken generously on both sides with sauce. Let flavors penetrate for several hours or overnight. Store in refrigerator. Combine:
¾ c. salad oil
¼ c. melted butter
¼ c. lemon juice
1 T. prepared mustard
2 T. brown sugar
1 T. salt
1 tsp. paprika
¼ tsp. pepper
2 tsp. grated onion
2 cloves garlic or scant ½ tsp. garlic powder
½ tsp. Worcestershire sauce
¼ tsp. Tobasco sauce
¼ c. ketchup
Mix in jar and shake thoroughly. Let stand several hours before using. Makes enough for 4 broilers around 2½ lbs. each.
—Mrs. Dan Campbell, Jr.

PAPER SACK CHICKEN

Sauce:

- 3 T. catsup
- 2 T. vinegar
- 1 T. lemon juice
- 2 T. Worcestershire sauce
- 3 T. brown sugar
- 4 T. water
- 2 T. butter
- 1 tsp. dry mustard
- 1 tsp. chili powder
- 1 tsp. paprika
- 1 tsp. salt

Heat sauce. Dust chicken pieces well with flour, salt and pepper. Grease the interior of a common grocery bag. Pour sauce over chicken and put pieces in the bag. Fold and fasten the end, lay it on a cookie sheet. Bake at 350° for 1½ hrs. Slit sack open, fold back and serve.

—Mrs. James Bopp

BAKED CHICKEN

- 1 c. Bisquick
 - 2 tsp. salt, and pepper to taste
- Roll chicken in mixture. Put ½ c. shortening on cookie sheet. Cook 45 min. at 400°, turn, cook 15 min. longer.

—Mrs. Jack Sandvig

OVEN BROWNE CHICKEN (with Mushroom Sauce)

Buy an all-purpose chicken, 2¼ to 3¼ lbs. for 4 servings. Combine ¼ c. flour, ½ tsp. salt, ¼ tsp. pepper and 1 tsp. paprika in paper bag; then shake each piece of chicken in flour to coat well. Melt ¼ c. butter in bottom of shallow casserole (1½ qt. size); lay chicken pieces with skin side down. Bake in hot oven 400° about 30 min. until golden brown on under side. Meanwhile, combine 1 can condensed cream of chicken soup, 3 or 4 oz. can of mushrooms, don't drain, and 1 T. sherry wine, if you like; heat. When chicken is brown, turn over; cover soup mixture over and bake 15 min. more until bubbly. —Mrs. W. C. Brinegar

HAM LOAF

- 1½ lb. smoked ham, ground
 - 1½ lb. lean pork, ground
 - 1 c. oatmeal
 - 1 c. bread crumbs
 - 2 eggs
 - 2 c. milk or part tomato soup
- Season as needed
Onion or green pepper, if desired
Make into loaf and bake in a pan of water in a moderate oven 2 hours.
Baste with liquid made of ⅓ c. brown sugar, 1 T. dry mustard, ¼ c. vinegar and ¼ c. water.

—Mayme Soppeland

CHICKEN BREASTS IN WINE SAUCE

- ¼ c. butter
 - 4 to 6 chicken breasts
 - 1 sliced onion
 - 1 clove garlic
 - 2 T. flour
 - ½ tsp. salt
 - ¼ tsp. pepper
 - 1 chicken bouillon cube
 - 1 c. hot water
 - ¼ c. red wine
 - 1 No. 303 can potatoes
- Saute chicken breasts in hot butter till well browned. Add onion and garlic and cook 5 min. In small bowl combine flour, salt, pepper. Slowly stir in bouillon cube dissolved in hot water. Pour over browned chicken. Cook slowly covered 25 min. or till tender. Add potatoes and wine. Heat.

—Mrs. Thomas Hartung

SAUSAGE AND RICE CASSEROLE

- Mix together:
- 1 lb. bulk sausage, fried out
 - 1 diced onion
- Add:
- ¾ diced pepper (optional)
 - 1 pkg. beef noodle soup
 - 3 c. hot water
 - ¾ c. uncooked rice
 - 2 or 3 large stalks celery, cut salt to taste (depends on sausage)
- Bake 1 hr. to 1½ hrs. at 350°.

—Mrs. Jim McCarthy

OVEN FRIED CHICKEN

3 lb. chicken

1 cube of butter or oleo flour

Dredge pieces of cut-up chicken in flour. Grease a heavy skillet or a loaf pan well. Put pieces of chicken in greased pan. Cut up 1 cube of oleo or butter over top of chicken. Use a cube for each chicken. Sprinkle with salt and pepper and a little paprika. Place in 450° oven. Brown on each side. Turn down heat to 300°. Bake 1 hr. depending on size of chicken. —Helen Berg

CHICKEN ON SUNDAY

1 box minute rice

1 can cream of celery soup

½ c. milk

1 can cream of mushroom soup

1 envelope dry onion soup

1 frying chicken

Grease a large baking pan and sprinkle the contents of 1 box of minute rice over the bottom. Heat the celery and mushroom soup with milk, stirring until well blended. Lay the pieces of chicken over the soup and sprinkle with dry onion soup. Seal the pan with tin foil and bake for 2 hours and 15 min. in a 325° oven. —Mrs. Dick Rupp

EASY CHICKEN OR PHEASANT DINNER

Empty 1 small pkg. quick cook rice into a large shallow loaf pan such as a cake pan with a fitted lid. Arrange 1 frying chicken or pheasant pieces in a single layer over rice. Mix together:

1 can cream celery soup

1 can cream mushroom soup

Pour over chicken. Sprinkle one pkg. of dry onion soup mix over the top. Cover pan tightly. Use foil if pan has no lid. Bake covered for 1 hr. and 20 min. or until chicken is done. Note: Do not use salt in this recipe because of the seasoning in soups. Bake at 350°. —Mrs. H. E. Timmins

CHICKEN-WALNUT CASSEROLE

Serves 6

3 c. cooked rice

½ c. stuffed olives, chopped

1½ c. walnuts, broken

2 c. cooked chicken, cut into large pieces

10½ oz. condensed cream of mushroom soup

1 c. chicken broth

Combine rice, olives, and walnuts; toss lightly. Place half of mixture in a greased 1½ qt. casserole. Combine chicken and mushroom soup; spoon half over rice. Add remaining rice mixture. Top with remaining chicken mixture. Add broth. Bake covered, at 350° for 1 hr.

—Mrs. Del Ament

SCALLOPED CHICKEN

1 qt. cooked chicken, cubed

Put in bottom of 9"x12" baking pan.

1½ qts. dry bread cubes (white, whole-wheat or other)

¾ c. butter or chicken fat

½ to 1½ tsp. sage to taste

½ c. cream or condensed milk

¾ tsp. salt and pepper

Toss all together and mix lightly. Spread over top of chicken. Make gravy of 1 qt. chicken broth, 4 T. fat, and 4 T. flour. Pour over all and bake at 350° for 1 to 1½ hrs. or until slightly browned.

—Mrs. Al George, Mrs. Louise Bush, Mrs. Lawrence Westphal, Mrs. Ben Brassler, Mrs. Jack Clark.

SCALLOPED CHICKEN

Cook 4 or 5 lb. chicken until well done. Cut in small pieces. Break 8 c. of dry bread in a bowl. Pour 4 c. of the broth over the bread crumbs. Add more broth if necessary to soften the crumbs. Add 2 well beaten eggs, 1 tsp. salt, 1 tsp. pepper, 1 small onion, cut in fine pieces, sage to taste if desired. Bake in buttered casserole until brown, 30-40 min. in 325° oven. —Mrs. Tom Schmillen

SCALLOPED CHICKEN

4 c. diced cooked chicken
2 c. diced celery
4 tsp. finely diced onion
3 T. finely diced green pepper
4 hard boiled eggs, diced
1 tsp. salt
½ tsp. pepper
1 tsp. Accent
4 T. lemon juice
1½ c. Kraft mayonnaise
½ c. chicken broth thickened with 2
tsp. corn starch. Sprinkle top with
crumbled potato chips. Spread in a
greased flat dish and bake 45 min.
at 350°. —Mrs. Fred Rupp

CHICKEN COUNTRY-STYLE

In skillet brown 2 lb. cut-up frying
chicken in 2 T. butter. Add 1 can
cream of vegetable soup, ½ c. milk,
2 T. chopped parsley, 1 clove garlic,
minced. Cover; cook over low heat
about 45 min., or until tender. Stir
now and then. 4 to 6 servings.

—Mrs. Nate Phipps

CHICKEN CASSEROLE WITH NOODLES

1 chicken, cut in small pieces
1 c. diced celery, cook 10 min. in c.
of water
1 can creamed chicken soup
1 c. top milk
2 T. pimento, cut fine
1 c. drained can peas
1 8-oz. pkg. noodles, cooked in
broth
salt and pepper as desired
Marinate and bake ¾ hr. at 350°.

—Mrs. Kathryn Main

CHICKEN HOT DISH

1 can meatless Chow Mein (drained)
1 can cream of mushroom soup
1 can cream of chicken soup
1 or 2 c. chicken or turkey
½ c. milk
Mix together, bake 1 hr. at 325°.
Serve either over cooked rice or
Chow Mein noodles.

—Lois Timmins

ROAST LEG OF LAMB

1 4-lb. leg of lamb
1 c. vinegar
3 cloves garlic
1 large onion
4 slices of bacon
Pinch of celery salt, of sage, of pep-
per, of salt
Have butcher bone leg of lamb. Soak
in vinegar with diced onion and
enough water to cover for 2 hours.
Pour off. Insert garlic into lamb.
Wrap lamb with bacon, sprinkle
with sage, celery salt, pepper and
salt. Wrap in foil. Use thermometer
and roast until well done. Remove
foil for last half hour.

—Jim Boyd

CHICKEN HOT DISH

2 pkgs. noodles, cooked
1 hen, about 4 lbs.
6 hard boiled eggs
1 green pepper
1 can pimento
2 medium onions
2 c. celery, cut fine
1 can peas
1 can cream of mushroom soup
Boil chicken until tender, cut up
meat. Make gravy from broth and
add mushroom soup, add rest of in-
gredients. Season to taste. Bake in
moderate oven 2 hrs. Tuna fish may
be substituted to make a meatless
dish. —Mrs. Walter Wallace

CAN CAN CASSEROLE

1 can boned chicken
1 can cream of mushroom soup
1 can chicken-rice soup
1 small can condensed milk
1 can dry chow mein noodles
½ c. chopped celery
¼ c. chopped onion
¼ c. chopped pimento
Combine all ingredients in a large
bowl to blend. Pour into greased 2
qt. casserole. Bake in a 375° oven
for 45 min. Serves 8 to 10.

—Mrs. Ellen Staver

CHICKEN HOT DISH

- 1 12-oz. pkg. medium noodles
- 4 lb. stewing chicken
- 1 c. grated cheese
- 2 c. chicken broth
- 1 can cream of chicken soup
- 1 can peas
- 1 c. chopped celery
- 1 small can pimento, chopped
- Grate a small amount of onion
- Salt and pepper
- Saute onion and celery in butter.
- Combine ingredients. Bake in a 9"x 13" pan 1 hr. at 350°.

—Mrs. Richard Henke

CHICKEN LOAF

- 1 4-lb. chicken, cooked and bones removed
- 1 c. rice, cooked
- 1½ tsp. salt
- 4 eggs, well beaten
- 2 T. chopped pimento
- 3 c. chicken broth, little onion
- Mix all and bake in slow oven, 325°
- 1 hr. Serve with mushroom sauce.

—Mrs. Carl Swanson

FOWL DRESSING

- 1 bag of bread cubes or 1½ loaves of dry bread
- ¼ tsp. each of sage, onion salt, salt, and pepper
- 1½ apples, diced
- ½ c. raisins
- 5 c. boiling water with 2 chicken bouillon and 1 cube of butter dissolved in this. Mix altogether and stuff fowl or bake in a greased casserole.

—Helen Berg

BAKED CHICKEN SALAD

- 3 c. chicken, 3 c. thinly sliced celery, ¾ c. chopped walnuts, ¾ tsp. salt, 4 tsp. grated onion, 3 tsp. lemon juice, 1½ c. miracle whip salad dressing. Divide mixture into 8 individual shells or casseroles. On top sprinkle ¾ c. grated cheese and 1½ c. finely crushed potato chips. Bake in hot oven (450°) for 15 min.

—Mrs. Bob Grant

CHICKEN HOT DISH

- 1 qt. stewed cut-up chicken

Dressing:

- 1½ qt. cubed dry bread
- ¾ c. chicken broth
- 1 small onion
- 2 T. celery
- 1½ tsp. sage
- ¾ tsp. salt
- ¾ c. chicken fat or butter

Gravy:

- 2½ c. broth
- 3 T. flour
- 3 T. butter or chicken broth

Heat and make gravy of above and add 2 beaten eggs. Put small amount of dressing in buttered pan, spreading thinly. Cover with cut-up chicken, then rest of dressing. Pour gravy over top. Bake 350° for 50 min. or until brown.

—Geraldine Hanson

CHICKEN AND SPAGHETTI

- 1 large stewing hen
- 1 lb. can tomatoes
- 1 can peas or frozen peas
- 1 lge. pkg. spaghetti
- 1 can mushrooms
- 2 large onions, minced
- Olive oil, red pepper and salt
- Cook chicken, remove meat from bones. Do not cut too fine. In liquor from chicken cook spaghetti. Fry onion in olive oil, add other ingredients. Strain the tomatoes. Bake in moderate oven 1 hr. Serves 16.

—Mrs. H. F. Timmins

CHICKEN HOT DISH

- 1 chicken (cooked tender and cut-up)
- 10 oz. pkg. wide noodles, cooked
- 1 c. cheese, cut fine
- 1 c. peas
- 1 small can pimento, diced
- 2 c. broth thickened with 4 T. of flour, mix with above. Pour ½ c. cream over top before baking. Add 1 can mushroom soup, sauce. Bake at 350° about 1 hr. in a 9x13 pan.

—Mildred Wankum

CHICKEN LOAF

4 c. diced chicken
3 c. bread crumbs
½ c. chopped pimento
⅓ c. chopped sweet pickles
½ tsp. paprika
3 eggs, well beaten
2 c. chicken broth
1 c. milk
2 T. chicken fat
Soak bread in milk. Add rest of ingredients. Bake in moderate oven. Serve either hot or cold.

—Mrs. Herb Carlson

LEFT OVER CHICKEN OR TURKEY

6 slices of bread
2 c. diced cooked chicken
½ c. onion
½ c. green pepper
½ c. celery
½ c. mayonnaise
¾ tsp. salt
dash of pepper
2 beaten eggs
1½ c. milk
1 can cream of mushroom soup
½ c. shredded sharp cheese (optional)

Place 2 slices of bread cubed in bottom of casserole. Combine next 7 ingredients on top of bread. Toast 4 slices of bread. Put on top of mixture. Mix eggs and milk, pour over top and chill for 1 hr. in refrigerator. Add mushroom soup and cheese just before baking 1 hr. in 350° oven.

—Lucy Ford

VEAL CUTLETS EN CASSEROLE

Use slices of veal from leg cut ½ inch thick. Wipe, remove bone and skin, then cut in pieces for serving. Sprinkle with salt and pepper. Dip in cracker crumbs, then beaten egg and cracker crumbs again. Saute in hot fat until a golden brown. Place in casserole and add enough milk to come about to top of meat. Cover and bake in moderate oven for 1-1½ hours.

—Mrs. Paul Goeb

SAUSAGE DRESSING

4 qt. of ½ inch bread cubes
1 qt. milk
1 lb. sausage meat
½ c. chopped onion
½ c. chopped celery
2 eggs, beaten
2 tsp. salt
¼ tsp. pepper
1 T. poultry seasoning
Method: Combine bread cubes and milk and let stand for 10 min. Cook sausage meat 5 min. with onion, and drain. Add soaked bread along with remaining ingredients. Mix well. Yields 2½ qts., enough for 10 lb. turkey.

—Mrs. James Schallau

CHICKEN SPAGHETTI

1 cooked stewing chicken—save 3 c. broth
1 lb. spaghetti, cooked
3 T. flour
1 c. tomato soup puree
1 can mushrooms
¼ lb. butter
¼ c. grated cheese
1 c. cream

Make white sauce of butter, flour, cream, tomato soup and broth. Season with salt and pepper. Cut chicken in small pieces after removing bones, add to cooked spaghetti and mushrooms. Pour white sauce over. Place in baking dish and cover with grated cheese. Sprinkle with paprika. Bake 1½ hrs. in a 350° oven.

—Mrs. Adeline Uhl

ANY DAY DRESSING

Brown 1 onion in 4 T. bacon drippings. Add:
8-10 slices of bread
1½ tsp. salt
¼ tsp. pepper
1 tsp. sage
½ c. celery
1 can chicken rice soup
½ can water
Mix well. Pour in well greased baking dish. Cover and bake at 325° for one hour.

—Mrs. Mary Korleski

HAWAIIAN TURKEY CURRY

- 2 c. cubed cooked turkey
- $\frac{1}{3}$ c. butter
- 1 c. sliced onions
- $\frac{1}{4}$ c. chopped green pepper
- $\frac{1}{3}$ c. flour
- 2 chicken bouillon cubes
- 2 c. boiling water
- 2 T. lemon juice
- 1 c. pineapple juice
- 2 c. drained pineapple chunks
- 1 tsp. thinly sliced and chopped lemon peel
- 2 tsp. curry powder
- $1\frac{1}{2}$ tsp. salt

Melt butter in 3 qt. pan. Separate onion slices into rings and place with green pepper in pan, saute until onion is transparent. Stir in flour. Add boiling water to bouillon cubes, stir. To onion mixture, add bouillon, lemon, and pineapple juice. Stir until thick. Add pineapple chunks, lemon peel, turkey and seasonings. Simmer 20 min. Serve on hot rice or crisp chow mein noodles.

—Mrs. Gary Mongan

CHICKEN HOT DISH

- 5 slices bread, buttered and cubed
- 2 c. cooked, diced chicken
- 3 eggs, beaten
- 1 can cream of celery or mushroom soup
- $\frac{1}{3}$ c. milk or broth
- 2 c. grated cheese

Place cubed bread in bottom of greased baking dish; follow with layer of chicken. Mix eggs with soup and milk and pour over chicken. Top with cheese. Bake at 350° for 35 min. Let rest 10 min. before serving. Serves 10.

—Mrs. LeRoy Ford

CHICKEN RICE CASSEROLE

Cook $\frac{1}{4}$ c. chopped onion in 1 T. of butter till tender. In $1\frac{1}{2}$ qt. casserole mix onion, 1 can of chicken broth, 1 can of boned chicken, 1 c. cheese and $\frac{1}{2}$ c. of uncooked rice. Cover. Bake at 375° for 1 hr.

—Ruth Boyd

WILD RICE STUFFING

1 pkg. wild rice (6 oz.)
Start rice in cold water and bring to boil. Remove from stove. Let rice settle, run cold water over rice until water clears. Repeat boil and rinse several times until rice begins to whiten.

- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ c. chopped onion
- 2 tsp. poultry seasoning salt and pepper
- 2 tsp. sage
- $\frac{1}{2}$ c. chopped celery
- mushrooms (buttons)
- $\frac{1}{2}$ c. blanched almonds
- Wild rice

Melt butter, brown onion, add all seasoning and cook slowly 5 min. Add celery, mushrooms, almonds and wild rice. Cook 10 min. more. Stuff 5 or 6 Cornish hens.

—Mrs. Jack Sandvig

TURKEY ITALIANO

- $\frac{1}{4}$ c. butter
 - 1 can drained mushrooms
 - 1 6-oz. can tomato paste
 - 1 c. tomato juice
 - $1\frac{1}{4}$ tsp. salt
 - $\frac{3}{4}$ tsp. oregano
 - $\frac{1}{8}$ tsp. garlic powder
 - $\frac{1}{8}$ tsp. pepper
 - 1 T. chopped parsley
 - 1 8-oz. pkg. elbow macaroni
 - $1\frac{1}{2}$ to 2 c. diced cooked turkey
 - $\frac{3}{4}$ c. shredded cheddar cheese
- 1.—Saute mushrooms in butter. Stir in tomato paste, tomato juice, seasonings and parsley. Simmer 10 min. 2.—Cook macaroni and drain. 3.—Combine macaroni, turkey and $\frac{1}{2}$ of tomato mixture. Mix lightly. 4.—Place half of this mixture in the bottom of a baking dish and top with cheese. Add remaining turkey-macaroni mixture and pour remaining tomato sauce over all. Bake 30 min. at 350°. Serves 6 to 8.

—Mrs. Walt Brenner

Fish and Casseroles

**Pity the pantry without several cans
of Tuna and Salmon and such.**

**The housewife is erring
who doesn't stock Herring,
and her family is missing so much.**

ITALIAN STYLE FISH STICKS

1 pkg. frozen fish sticks
½ onion—cut into rings
½ c. celery, chopped
1 4-oz. can mushrooms
1 clove garlic, chopped
salt and pepper
¼ tsp. oregano (more to taste)
1-1½ c. tomato sauce or stewed to-
matoes

Cook onion, celery, mushrooms, gar-
lic and spices in small amount oil
until tender, but not brown. Add
tomatoes and heat. Put mixture in
flat baking dish and arrange fish
sticks on top. Bake 450° approxi-
mately 15 min.

—Mrs. Lyle Waechter

SCALLOPED OYSTERS

1 c. cracker crumbs
5 T. melted butter
1 pt. large oysters
½ tsp. salt
⅛ tsp. pepper
1 can cream of mushroom soup
Combine cracker crumbs and melted
butter. Alternate layers, oysters,
crumbs, and soup. Season each lay-
er with salt and pepper. Bake 1 hr.
at 350°. Serves 8.

—Mrs. H. F. Timmins

SHRIMP WIGGLE

3 T. butter
2 T. flour
1 c. milk
1 pkg. frozen shrimp
1 pkg. frozen peas
1 egg yolk
1 tsp. lemon juice
½ c. chopped ripe olives
2 T. chopped almonds
Make cream sauce. Melt butter,
blend in flour and add liquid. Re-
move from fire, cool slightly, stir in
egg yolk. Add other ingredients.
Place in buttered casserole. Cover
with bread crumbs. Dot with small
pieces of butter. Bake 30 min. in
350° oven. Serves 4.

—Mrs. Joseph Tallman

FISH CHOWDER

2 lbs. haddock or cod
1 tsp. salt
2 T. butter
2 onions, sliced
4 large potatoes, diced
1 c. chopped celery
1 qt. milk
2 T. butter
1 bay leaf, crumbled
Freshly ground pepper
Simmer fish in 2 c. of water for 15
min. Drain, reserving broth. Remove
bones from fish. Saute onions in 2
T. of butter, until golden brown.
Add fish, potatoes, celery, bay leaf,
salt and pepper. Pour in fish broth
plus enough boiling water to make
3 c. liquid. Simmer 30 min. Add milk
and 2 T. of butter and simmer 5 min.
longer. Serves 6.

—Mrs. Robert Rahn

BAKED FISH SUPREME

Make a cream sauce, using 2 T. but-
ter, melted, and add about 2 T. flour.
Blend, then add milk gradually, stir-
ring until thick and smooth. Season
with salt, pepper, and a dash of
Worcestershire sauce. Butter a shal-
low baking pan, spoon on a thin
layer of the cream sauce. Add a
sprinkling of each, grated onion
and cheese. Top with pieces of fresh,
or frozen and thawed white fish fil-
lets, boned, such as haddock or hali-
but. Spoon over remaining white
sauce and repeat the grated onion
and cheese. Sprinkle with fine
crumbs, if desired. Bake in moder-
ately hot oven for 30-45 min., de-
pending on thickness of fish fillets.

—Mrs. Paul Goeb

FISH FLOUR

Mix equal amounts of corn meal
and pancake flour mix. Add season-
ing: salt and pepper (Lowry's sea-
soned salt if desired). Dip fish in
this mixture and fry in hot shorten-
ing.

—Mrs. Jack Sandvig

OYSTER PIE

1½ c. saltine crackers, finely rolled
¼ c. butter, softened
2 T. water
¼ c. butter
1 onion, chopped
1 pint oysters, drained
10½-oz. can condensed cream of mushroom soup
3 eggs
½ c. milk

Blend cracker crumbs, softened butter, and water. Turn into a 9-inch pie plate and press firmly against bottom and sides. (The easy way is to press crumbs into place using an 8-inch pie plate). Melt butter in skillet and saute onions until brown. Add oysters which have been cut into pieces and well drained. Cook for approximately 10 min. Drain. Add undiluted mushroom soup to oysters. Blend in eggs beaten with milk, and pour into crumb shell. Bake in a moderately slow oven at 325° 50-60 min. Serves 6.

—Mrs. Del Ament

SCALLOPED OYSTERS

Drain 1 pint of fresh or thawed frozen oysters and add 6 T. cream to the oyster liquid. Mix 10 crackers, crumbed, and ½ c. dry bread crumbs. Toss with ½ c. melted butter. Butter a small baking dish and put ½ of crumbs in a layer on bottom of it. Over this put ½ of the drained oysters. Season the oysters with salt and pepper, then pour half of the oyster liquid mixture over the top. Repeat the layers and top with the remaining crumbs. If desired, put a little grated cheese over the top. Bake at 400° for about 20 min. (It is important that there be only two layers of oysters and three of crumbs so that the oysters will be evenly cooked.) Serves 4.

—Margaret Ohlson
Aurelia, Iowa

SCALLOPED OYSTERS

2 pts. or more of fresh oysters
1½ c. cracker crumbs
1½ c. toasted bread crumbs
½ c. melted butter
Oil 2 pie pans. Mix the butter with the crumbs—place a layer of crumbs then layer of oysters, then top with more crumbs. Salt and pepper. Pour ½ c. of half and half over the top. Bake at 375° until brown on top.

—Mrs. A. L. Ament

LOBSTER ALA NEWBURG

½ c. butter
2 T. flour
2 c. cream (½ and ½)
2 5-oz. cans lobster or 2 c. cubed
¼ c. sherry
2 tsp. lemon juice
¼ tsp. salt
4 egg yolks, beaten
Heat butter in skillet, stir in flour, add cream and thicken. Add beaten egg yolks, thicken or cook about one min. Add remaining ingredients. Sprinkle with paprika.

—Don Garnet

TUNA PINWHEELS

Sift together into bowl:
1½ c. sifted flour
2¼ tsp. baking powder
¾ tsp. salt
Blend in:
3 T. shortening
Add:
½ c. plus 1 T. milk
Roll into an 8-inch square. Cover with following mixture:
1¼ c. flaked tuna (7 oz. can)
½ c. finely cut celery
1 tsp. grated onion
6 T. condensed cream of mushroom soup
Roll up like jelly roll. Cut into 8 slices. Place close together in greased baking pan. Bake 30 min. or until brown—400°. Make sauce of remaining mushroom soup and ¼ c. milk and serve on pinwheels.

—Mrs. Harold Davis

EASY TUNA ROLL UPS

- 2 c. sifted all purpose flour
- 3 tsp. baking powder
- 1 tsp. salt
- $\frac{1}{3}$ c. salad oil or melted shortening
- $\frac{2}{3}$ c. milk
- 1 c. flaked tuna—about 7 oz.
- $\frac{1}{2}$ c. minced celery
- 1 egg, unbeaten
- 1 can condensed cream of celery, mushroom, or chicken soup

Sift dry ingredients together. Pour into them oil and milk together. Stir with fork until mixture cleans side of bowl and rounds into a ball. Smooth by kneading about ten times without more flour. Place dough between two sheets of waxed paper. Remove top sheet of paper and cut the dough into 9 squares. Mix together tuna, celery, and egg. Spread 2 tsp. of this filling on each square of dough. Roll up as for jelly roll. Place sealed side down on ungreased cooky sheet. Bake 10 to 15 min. in preheated oven 450°. Serve with sauce made by heating can of soup to boil, stirring constantly. Do not dilute the soup. Garnish with parsley or paprika. Serves 6 to 9.

—Mrs. Kenneth Roethler

SWEDISH SHRIMP WITH LEMON SAUCE

- 1 lb. fresh shrimp
- or one 8 or 10 oz. pkg.
- peeled and deveined shrimp
- 1 medium onion
- sliced in rings
- 4 carrots, sliced
- 2 tsp. salt
- 1 tsp. white pepper
- 1 bay leaf
- 2 T. white vinegar
- 1 T. chopped dill

Combine ingredients, except shrimp, in a large saucepan. Cover with water, bring to a boil and simmer, covered for 10 min. Add shrimp (if necessary, more water, so shrimp are covered) and bring to a boil again.

Cook 2 to 5 min. from the time water reaches the boiling point. Strain stock and reserve 1 cup of stock for lemon sauce. Keep shrimp and vegetable mixture warm while preparing sauce. Serves 3.

Lemon Sauce

- 3 T. butter
- 2 T. flour
- $\frac{1}{2}$ pt. heavy cream
- 1 c. shrimp and vegetable stock
- 1 tsp. salt
- pinch white pepper
- 2 tsp. sugar
- $\frac{1}{4}$ c. lemon juice
- 2 eggs yolks slightly beaten

Melt butter in saucepan. Remove from heat; add flour and stir until smooth. Add cream and shrimp stock. Return to heat and stir until mixture begins to boil around sides of pan. Simmer 5 min. Add salt, pepper, sugar, and lemon juice. Gradually add sauce to egg yolks, stirring constantly. Return to pan and cook over low heat 1 min., stirring all the time. Do not boil. Serve sauce over shrimp. Makes enough sauce for 3 servings of shrimp.

—Mrs. Robert Rahn

TUNA NOODLE CASSEROLE

- 8 oz. noodles
- 2 $10\frac{1}{2}$ oz. cans mushroom soup
- 2 c. milk
- 2 tsp. salt
- $\frac{1}{8}$ tsp. pepper
- 2 c. (1 10-oz. box frozen carrots and peas partially cooked)
- $\frac{1}{4}$ c. pimento
- $1\frac{1}{2}$ c. tuna or boned chicken (2 7-oz. cans)
- 2 T. grated onions

Cook noodles in salted water. Drain thoroughly. Combine soup, milk, salt, pepper. Add onion, carrots and peas, pimento and tuna or chicken. Mix well. Combine with noodles, pour into greased casserole. Bake in a moderate oven 375° about 30 min.

—Mrs. Pauline Gravenish

TUNA HOT DISH

4 c. noodles cooked and drained
Add 4 hard-boiled eggs, chopped
1 can tuna
1 can cream of mushroom soup
Top with cracker crumbs and butter.
Bake until brown in a 350° oven.

—Mrs. Bernard Vaughan

CHINESE CASSEROLE OR TUNA CASHEW CASSEROLE

1 can mushroom soup
1 can chunk tuna
1 3-oz. can chow mein noodles
½ c. cashew nuts
1 c. chopped celery
¼ c. chopped onion
Rinse tuna to remove excess salty
flavor. Also rinse the nuts. Add ¼
to ½ c. water to soup. Combine in-
gredients and toss gently. Top with
a few crushed noodles. Bake about
45 min. at 325°.

—Mrs. John W. Williams, Mrs.
Joseph Tallman, Mrs. William
Sangwin.

CARNIVAL TUNA BAKE

1 can condensed vegetarian vege-
table soup
3 T. flour
1 can water
1 can (6½ or 7 oz.) tuna
1 c. packaged biscuit mix
½ c. milk
½ c. grated sharp cheese
2 T. chopped pimento (optional)
Blend 1 can undiluted vegetarian
vegetable soup and 3 T. flour; stir in
1 can water. Heat, stirring, until
thickened. Add tuna. Turn into 8½x
1½-inch round baking dish. Prepare
biscuit dough using 1 c. packaged
biscuit mix and ½ c. milk following
package directions. Roll into 10x8-
inch square; sprinkle with ½ c. grat-
ed cheese and 2 T. chopped pimento.
Roll jelly roll fashion; cut into 12
slices; place on tuna mixture. Bake
15-20 min. in 400° oven. Makes 4
servings.

—Mrs. John (JoAnn) Schmidt

CHOP STICK TUNA

1 can condensed cream of mushroom
or celery soup
¼ c. water
1 3-oz. can (2 cups) chow-mein
noodles
1 c. tuna
1 c. sliced celery
½ c. salted toasted cashews (op-
tional)

¼ c. chopped onion
dash pepper

Method: Combine soup and water.
Add 1 c. noodles, the tuna, celery,
cashews, onion and pepper; toss
lightly. Place in ungreased 10x6x1½-
inch baking dish. Sprinkle remaining
noodles over top. Bake at 375° for
15 min., until heated thoroughly.
Garnish with drained canned man-
darin-orange sections.

—Mrs. Francis A. Guertin,
Mrs. Don Carlson

TUNA CROQUETTES

2 c. cooked rice, cooled
1 can (6-7 oz.) tuna
2 tsp. minced parsley
½ tsp. soy sauce
1 egg, separated
2 T. water
½ c. bread crumbs
Combine rice, tuna, parsley, soy
sauce and egg yolk. Shape into cro-
quettes. Add water to egg white and
beat slightly. Dip croquettes into
mixture. Drain and coat with bread
crumbs. Let coating dry a few min.
Fry in deep hot oil until brown,
drain. Makes 4-6.

—Mrs. Gary Mongan

TUNA CASSEROLE

1 can tuna
1 can creamed vegetable soup
½ c. milk
½ pkg. instant potatoes
Mix tuna, milk, vegetable soup to-
gether. Put in baking dish. Prepare
instant potatoes; drop by spoon on
top of tuna mixture. Bake at 450°
for 15 min.

—Mrs. Ray Meylor

TUNA-CRAB CASSEROLE

4 slices bread, cubed
1 can tuna
½ c. diced celery
½ medium onion, diced
½ green pepper, diced
1 can mushroom soup, diluted with
¼ can water
1 can crab meat
¼ c. mayonnaise
2 eggs
1¼ cans evaporated milk
¾ c. grated cheese
Saute the vegetables but do not brown. Place half of the cubed bread on bottom of 8x8 inch pan. Mix vegetables, meat and mayonnaise and spread over bread. Cover with remaining bread. Beat eggs, add milk and pour over. Refrigerate for 8 hours or over-night. Bake at 325° for 15 min. Remove from oven and spread with diluted soup and sprinkle with cheese. Bake for 1 more hour at 325°. Serves 8.

—Mrs. W. C. Brinegar

BAKED CRAB MEAT DISH

1 can crab meat
1 T. parsley
4 hard boiled eggs, cut up
1 small can pimento, cut
Gently mix above mixture into cream sauce made of:

1 c. cream (or ½ and ½)
2 T. flour
1 T. butter

Salt to taste. Put in casserole and top with ½ c. of buttered bread crumbs. Bake at 350° for ½ hr. Serves 4-6.

—Mrs. J. Albert Fritz

BAKED TUNA DELECTE'

1 large pkg. noodles
2 cans tuna
1 lge. can asparagus
2 cans mushroom soup
1 lge. green pepper, chop fine
¼ lb. American cheese
Mix above ingredients. Cover with potato chips. Bake 350°, for 45 min.

—Mrs. T. M. Timmins

TUNA FISH PIE

1 can tuna fish
3 c. milk
3 T. flour, level
3 heaping T. butter
1 grated or fine diced onion
1 diced green pepper
salt and pepper
Cook onion and pepper in melted butter until golden. Add this to your white sauce, made of flour and milk. Then add flaked tuna fish and pour in a buttered dish or pan 9x13. Then make this biscuit dough:

1½ c. flour
3 T. shortening, lard or Crisco
3 tsp. baking powder
¼ tsp. salt
1 c. milk, enough to form dough.
Roll out, sprinkle good with grated Velveeta cheese or which you prefer. Put strips of pimento, optional. Roll the dough like cinnamon roll. Slice about 1½ inch thick and lay on top of creamed tuna fish. Lay close together. Bake 35 min. about 375°.

—Bertha Thoman

TUNA CHOWDER

1 can tuna
1 lge. onion, sliced
2 c. diced cooked potatoes
1 can whole kernel corn or cream style
3 c. milk
1 T. salt

2 T. snipped parsley
¼ tsp. hot pepper sauce

Cook onion in small amount butter until tender but not brown. If whole kernel corn is used, drain and add liquid to onion in sauce pan. If cream style is used, add ½ c. water to the onion, bring to boil and add potatoes. Cover and cook 10 min. if they are raw. Just 3-5 min. if cooked or canned, add corn, milk, and tuna, then the salt. Heat thoroughly, add parsley and pepper sauce. Makes 6 servings.

—Mrs. Maurice McCarthy

TUNA OR CHICKEN CASSEROLE

1 can condensed cream of vegetable soup

½ c. milk

2 c. cooked noodles

1 can, 7-oz., tuna drained and flaked

2 T. diced pimento

2 T. chopped parsley

2 T. buttered bread crumbs

Blend soup and milk. Add noodles, tuna, pimento, and parsley. Pour into 1½ qt. casserole; top with crumbs. Bake in a 350° oven for 30 min. or until hot and bubbling. Serves 4.

Variations: Substitute 1 can (5-oz.) boned chicken for tuna. Use cheddar cheese, cream of celery, mushroom, or chicken soup in place of cream of vegetable soup. —Eleanor Kohn

BASTING SAUCE FOR BROILING FISH

¼ c. melted butter

2 T. lemon juice

2 T. minced onion

—Mrs. Carl Eischen

TUNA HOT DISH

1 can tuna

1 No. 2 can cream style corn

2 c. drained noodles

1 T. lemon juice

4 T. butter

3 T. flour

2 c. milk

salt and pepper

Cook till thick, last 4 ingredients, add to tuna mixture and bake at 350° for 30-45 min.

—Mrs. Walt Adamson

SALMON LOAF

1 can red salmon

2 T. chopped onion

2 T. celery or parsley, chopped

½ tsp. dry mustard

1 can cream of celery soup

2 slices buttered toast, cubed, soaked in liquid of salmon

2 eggs, well beaten

Bake in 8x8-inch pan for 30 min. at 350°.

—Mrs. Bill Schmillen

TUNA HOT DISH

1 can tuna

1 can peas—large or small

1 can of mushroom soup or celery soup

½ lb. Velveeta cheese, cut up

Warm in oven until hot and then put a can of baking powder biscuits on top and put back in oven and bake. —Mrs. Frank (Ellen) Chiles

CHINESE NOODLE CASSEROLE

1 small pkg. noodles, cooked

1 can Chinese vegetables

1 can cream of mushroom soup

1 can tuna

1 medium onion, chopped (optional)

Mix all together and pour in greased baking dish. Cover with cracker crumbs. Dot with butter. Bake about 1 hr. in a 350° oven.

—Mrs. Mary Berns

CRISPY TUNA BAKE

1½ c. raw potatoes, cut in ½-inch cubes

1½ c. sliced raw carrots

1 small onion, chopped

½ c. sliced celery

¼ c. chopped green pepper

1 c. water

1 tsp. salt

3 T. chopped parsley

¼ tsp. pepper

1 can 7-oz. flaked tuna

1 can 10½-oz. cream of celery soup

2 slices of bread

2 T. butter

Parmesan cheese, grated

In covered sauce pan cook potatoes, carrots, onion, celery, and green pepper in 1 cup water seasoned with salt for 10 min. or until vegetables are tender. Stir in parsley, pepper, flaked tuna, and undiluted celery soup. Mix well and turn into greased casserole. Sprinkle on cheese. Butter bread cut in triangles and place on top of casserole. Bake at 350° for 20 min. Serves 6.

—Mrs. Ellen Staver

SALMON CEREAL LOAF

2 c. canned salmon
1 T. lemon juice
2 T. butter
2 T. flour
1½ c. milk
½ tsp. salt
2 eggs, beaten
2 T. minced parsley (optional)
1 c. rolled oats, uncooked
Drain, bone and flake salmon, and sprinkle with lemon juice. Melt butter in saucepan, add flour and stir until smooth. Add milk all at once, and cook until thickened, stirring constantly. Season with salt and combine with salmon, beaten eggs, minced parsley and rolled oats. Bake in well-greased loaf-pan until done—about 1 hour—at 350°. Serve with pimento-mushroom sauce. Sauce: Combine and mix well 1 10½-oz. can cream of mushroom soup, undiluted, with ¼ c. milk. Heat to boiling; add 2 T. chopped pimento and serve over salmon loaf.

—Mrs. James Schallau

PORCUPINE SALMON STEAKS

1 1-lb. can salmon, drained
1 cup instant rice, uncooked
2 T. milk
¼ c. finely chopped celery
¼ c. finely chopped onion
2 whole eggs
2 T. chopped parsley
½ tsp. salt
⅛ tsp. pepper
2 T. cooking oil
1 10½-oz. cream of mushroom soup
¾ c. milk
½ tsp. thyme

Mix together salmon, rice, 2 T. milk, eggs, celery, onion, parsley, salt and pepper. Form into patties. In skillet, brown patties in hot oil. Blend together soup, ¾ c. milk and thyme. Pour over patties. Reduce heat. Cover and simmer 15 min. Makes 6 servings.

—Mrs. Charles Reznikov

SALMON NUGGETS

1 lb. can salmon
1 egg
¼ tsp. salt
⅛ tsp. pepper
½ tsp. M. S. G.
1 med. potato, mashed
Crushed corn flakes
butter
1 c. med. white sauce
Remove bones and skin from salmon. Drain well. Set aside ½ c. salmon in bite sized pieces. This leaves 1½ c. salmon to make nuggets. Peel and cook potatoes. Drain and mash. Season as you would for mashed potatoes. Mash the 1½ c. salmon very fine. Mix with egg, mashed potatoes and seasonings. Shape into small balls. Roll in crushed Corn Flakes. Chill. Fry in butter until golden brown and crisp all over. Add remaining pieces salmon to white sauce. Season well and serve nuggets topped with white sauce.

—Ann Parker

MACARONI AND TUNA HOT DISH

1 c. macaroni, cooked and drained
Soften 1 3-oz. pkg. of cream cheese and blend into 1 can mushroom soup. (These will blend better if the soup is slightly warmed.) Stir in:
1 can tuna
1½ T. pimento
1 T. chopped onion
1 T. prepared mustard
¼ c. milk and the macaroni
Pour into casserole. Mix ½ c. dry bread crumbs with 2 T. melted butter, sprinkle over top. Bake in moderate oven about 30-45 min.

—Mrs. Maurice McCarthy

TUNA FISH HOT DISH

1 can tuna fish
1 10c pkg. potato chips
1 can mushrooms
white sauce
Crush potato chips on top and bake 45 min. at 375°.

—Mrs. Blair D. Myers

SALMON ROLL

2 c. flour
4 tsp. baking powder
dash salt
4 T. shortening
1 egg
½ c. milk
1 lge. can salmon or 1½ c.
4 T. milk
2 T. lemon juice
2 T. grated or scraped onion
Chopped parsley if you have it.
Sift together flour, salt and baking powder, add shortening, mix well with fork. Beat egg slightly in measuring cup; add milk to make ¾ c. add to first mixture. Roll out on floured board in sheet about 8 inches long and ¼ inch thick. Mix remaining ingredients and spread evenly on the dough, roll up like a jelly roll. Bake on baking sheet in a hot oven 425° about 30 min. Serve while hot in slices with sliced hard boiled egg to garnish.

—Mrs. Ruby Shea

SALMON LOAF

1 can salmon
½ c. milk
2 eggs
1 c. bread crumbs or crackers, rolled fine
1 small onion, diced
salt and pepper to taste
Combine all ingredients and bake at 350° for ½ hr.

—Mrs. Don La Fluor

SALMON LOAF

1 can salmon
1 beaten egg
½ c. mayonnaise
1 c. cream of celery soup
¼ c. chopped onion
¼ c. chopped green pepper
½ tsp. salt
1 tsp. lemon juice
1 c. bread crumbs
Bake 1 hour at 350°.

—Mrs. Frank Kruse

CHEERLEADER CASSEROLE

1 7-oz. pkg. of elbow macaroni
1 can cream of mushroom soup
1 c. milk
1 T. chopped pimento
1 T. green pepper
1 T. chopped onion
¼ tsp. pepper
¼ tsp. salt
¼ lb. cubed cheddar cheese
2 cans tuna
Cook and drain macaroni. Heat soup and milk. Add rest of ingredients and heat until cheese melts. Add this sauce to macaroni and tuna. Put in greased casserole and garnish with paprika. Bake at 325° for 25-30 min.

—Mrs. John Sauer

TUNA HOT DISH

1 can tuna, family size
2 c. drained noodles
1 can mushrooms, sliced
1 can mushroom soup
Sprinkle cracker crumbs on top.
Bake at 350° 35 min. or till brown.

—Mrs. Walt Adamson

SALMON CASSEROLE QUICKIE

Combine:
1 lge. can salmon
1 tsp. salt, dash of pepper
1 c. corn flakes, cracker or bread crumbs as you prefer
2 eggs
1 c. milk or tomato soup thinned with milk, also mushroom soup or celery soup thinned may be used for the liquid in this

Pour into buttered casserole, cover with buttered corn flakes or bread crumbs. Bake about 30 min. in 350° oven.

—Mrs. Maurice McCarthy

SALMON CROQUETTES

1 can salmon flakes, remove bones. Add about 1 doz. soda crackers, crushed. Add salt, pepper, and 2 eggs; work all together with spoon. Add 1 or 2 T. water. Roll into balls and flatten down. Fry in butter.

—Ann Bush

SALMON LOAF

½ c. uncooked rice, minute
1 tall can pink salmon
1 can cream of mushroom soup
½ c. milk, or little more
1 c. moist bread crumbs
1 med. onion, minced
2 eggs
salt and pepper to taste
Saute onions in butter. Add milk to mushroom soup and heat together until smooth. Mix all ingredients. Bake in greased loaf pan or ring mold. (Good with any creamed vegetable such as hard boiled eggs, quartered and peas in a cream sauce.) —Mrs. Rodney L. Ruppert

SALMON CASSEROLE

1 small can red salmon
4 oz. macaroni
1 T. butter
1¾ c. canned tomatoes
3 T. pimento, diced
1 T. minced onion
1 tsp. salt
1 T. sugar
⅛ tsp. pepper
½ c. grated cheese
1 c. bread crumbs
Cook macaroni in boiling water until tender. Drain. Combine tomatoes, cheese, onion, salt, pepper, sugar and pimento. Heat butter, add ¼ c. crumbs for top. Arrange alternate layers of macaroni, salmon, tomato mixture and ¾ c. bread crumbs in a greased casserole. Sprinkle with buttered crumbs. Bake 30 min. at 350°.
—Mrs. Wayne Anderson

SALMON LOAF

2 c. salmon
1 c. med. white sauce
1 T. lemon juice
½ c. of rich milk
1 egg
½ c. chopped celery
1 c. bread crumbs
Bake in moderate oven 1 hr.
—Mrs. Blair D. Myers

CELERY SOUP SALMON LOAF

1 lb. can salmon with liquid
¾ c. buttered toast crumbs
2 T. finely chopped onion
2 T. minced parsley or celery
½ tsp. dry mustard
2 eggs
1 can condensed cream celery soup
dash salt and pepper
Drain salmon, reserving liquid. Flake fish and stir in crumbs, onion, parsley or celery and mustard. Beat eggs slightly and add. Combine soup with liquid from salmon. Mix well. Add salt and pepper. Place in greased loaf pan and bake 350° for about 45 min. or until lightly browned. Serve with tartar sauce. 6-8 servings.
—Mrs. Nate Phipps

SALMON RICE AU GRATEN

¼ c. oleo
½ c. chopped celery
2 T. chopped onion
2 T. flour
1 tsp. salt
⅛ tsp. pepper
2 c. cooked rice
1 1-lb. can salmon, flaked
½ lb. American cheese, shredded
1 sm. can mushrooms, drained
Melt butter over low heat and add celery and onion. Cook until tender. Blend in flour and seasonings and add milk. Cook until sauce is smooth and thickened. Blend sauce with remaining ingredients. Pour into buttered 2 qt. casserole. Cover securely and bake 300° for 30 min. 6 servings.
—Lois Greenwood

SALMON BALLS

1 can salmon
1 c. cracker crumbs
1 c. milk
1 egg, well beaten
salt and pepper to taste
Mix well and put in balls. Fry until brown in a well greased pan.
—Mrs. Vernon Gordon

CHEESE AND SPAGHETTI CASSEROLE

1 full c. cut cream cheese
1 pkg. cut spaghetti, cooked and
drained
1½ c. milk
1 T. butter

Place in buttered baking dish, top
with thick layer of crushed potato
chips and cut cheese. Bake until
brown. —Mrs. Jerry Berg

CHEESE WIGGLE

3 T. butter
4 T. flour
2 c. milk
½ c. pimento cheese
½ tsp. salt
¼ tsp. paprika, scant
¼ tsp. celery salt
1 tsp. onion, chopped fine
2 eggs, well beaten

Melt butter, add flour and milk—
mixed with the beaten eggs—to form
a smooth creamy sauce. Then add
onion and cheese and the remaining
ingredients and cook slowly for a
few min. Pour hot over slices of
buttered toast and serve immedi-
ately. —Mrs. Joe Winkel

MACARONI LOAF

½ c. dry macaroni, boil till tender
Scald 1 c. cream or rich milk, pour
over 1 c. of bread crumbs.
½ c. grated cheese
3 beaten eggs
1 tsp. grated onion or juice
Red pepper, green pepper, or pi-
mento

parsley chopped
salt and pepper to taste
Pack in loaf pan and bake 1 hour in
moderate oven. Set in pan of hot
water to bake. Turn out on platter
and pour over can tomato soup heat-
ed, undiluted. May use wax paper to
line bottom of pan to prevent stick-
ing. —B. Schmidt

CREAM OF SALMON SOUP

1 small can salmon
4 T. butter
4 T. flour
1 tsp. salt
⅜ tsp. pepper
4 c. milk

Remove skin and bones from salmon
and mash thoroughly or put through
a sieve. Make a thin white sauce of
butter, flour, seasonings and milk.
Stir in minced salmon. Heat not
quite to boiling before serving. Make
it early so flavors have time to blend
and reheat carefully. Serves 3 or 4.

—Mrs. Richard Tolzin

ITALIAN MACARONI

4 T. salad oil
½ c. chopped onion
¼ c. chopped celery
1 clove garlic

Cook until soft. Remove garlic.
Blend in:

1 6-oz. can tomato paste
2½ c. water
1½ tsp. salt
¼ tsp. basil
¼ tsp. oregano
¼ tsp. sugar

Bring to boil. Simmer 1 hr. Cook ½
lb. macaroni. Using 8x8x2-inch pan,
put in a thin layer of sauce. Sprinkle
parmesan cheese over this. Pour in
½ of the macaroni. Cover with lay-
er cottage cheese, ½ of remaining
sauce, parmesan cheese, remaining
macaroni, remainder of sauce, and
top with more parmesan cheese.
Bake 350° for 40 min.

—Mrs. Nate Phipps

SALMON CASSEROLE

Mix together: 1 can salmon, 2 eggs,
1 c. milk, 1 T. chopped green pepper,
1 T. butter, salt to taste. Mix to-
gether: 1 c. crushed potato chips, 1
c. cracker crumbs. Alternate wet
mixture with crumbs in buttered
baking dish and bake at 350° until
brown. —Mrs. Jerry Berg

SALMON LOAF

1 can (1 lb.) salmon
1 can cream of celery soup
1 c. fine dry bread crumbs
2 eggs, slightly beaten
½ c. chopped onion, or less
1 T. lemon juice
Drain salmon, save ¼ c. liquid. Remove skin and bones from salmon and flake it. Thoroughly mix salmon with liquid and other ingredients. Pack into a greased loaf pan (9x5x3-inch). Mixture is soft before baking. Bake in moderate oven, 375°, about 1 hr. or until brown. Cool loaf for 10 min., loosen from sides, turn out on a platter. 4-6 servings.

—Bertha Thoman

EGGS FOO YOUNG

2 tsp. soy sauce
1 tsp. cornstarch
1 tsp. granulated sugar
1 tsp. vinegar
¾ tsp. salt
½ c. cold water
6 eggs
1 tsp. salt
⅛ tsp. pepper
1 No. 2 can bean sprouts, drained
1 c. thinly sliced onions
2 T. minced green pepper
Fat or salad oil
Combine soy sauce and next 4 ingredients. Stir in water, cook, stirring until thickened. Keep warm. Beat eggs well; stir in next 5 ingredients. In 10" skillet heat 2 T. fat; pour in 1 cup of egg mixture, spreading evenly over bottom. Cook

until brown and then turn and brown on other side. Remove and place on heated platter. Spoon 2 T. of hot sauce over the top. Keep hot while making rest of cakes and spooning sauce over each cake and then have them stacked. Cut each stack into quarters. Serve hot. Makes 4 servings. If you like more sauce, double the recipe. Very good Friday dish served with green salad.

—Mrs. Frank Zebas

SCALLOPED EGGS AND ONIONS

8 hard cooked eggs, sliced
6 small onions
6 slices of bacon, fried and crumbled
3 T. butter
3 T. flour
1½ c. milk
½ c. cream
nutmeg
salt
pepper
Crush bread crumbs over top. Make white sauce of milk, flour, and butter. Bake 45 min. at 350°.

—Mrs. Richard Henke

SPANISH RICE AND EGGS

Saute 3 T. chopped onion in 2 T. butter. Add 1 No 303 can tomatoes and ¾ c. water or more if needed. Heat to boiling point and add ⅓ c. uncooked rice and ½ tsp. salt. Cover. Cook over low heat. Stir occasionally, add water if needed. When done, drop 4 eggs in nest on top of rice. Cook eggs to desired doneness.

—Joan Petty

It is not the number of words or the physical exertion we put into our prayers, but the quality of faith.

A KITCHEN PRAYER

Lord of all pots and pans and things,
Since I've not time to be
A saint by doing lovely things
Or watching late with Thee.
Or dreaming in the dawn light
Or storming Heaven's gates
Make me a saint by getting meals
And washing up the plates.
Warm all the kitchen with Thy love,
And light it with Thy peace.
Forgive me all my worrying
And make my grumbling cease.
Thou who didst love to give men food
In room or by the sea,
Accept this service that I do—
I do it unto Thee.

Amen.

HELPFUL MEASURES

If you are using sweet milk instead of sour, substitute $1\frac{1}{2}$ tsp. of baking powder for $\frac{1}{2}$ tsp. soda.

Substitute $\frac{7}{8}$ c. lard and a pinch of salt for 1 c. of butter.

Substitute $\frac{1}{4}$ c. cocoa and 1 T. shortening for 1 square (1 ounce) of chocolate.

Substitute $\frac{5}{6}$ c. of milk plus $\frac{1}{3}$ c. shortening for 1 c. of heavy cream.

—Mrs. Joe Wankum, Aurelia, Iowa

EASY WAY TO MEASURE DAIRY FOODS

$\frac{1}{2}$ pint heavy cream equals 2 cups whipped.

1 cup cottage cheese equals 8-ounce carton.

$1\frac{1}{2}$ cups cottage cheese equals 12-ounce carton.

2 cups butter equal 1 pound.

1 stick butter equals $\frac{1}{2}$ cup or $\frac{1}{4}$ pound.

8-ounce package of American cheese equals $\frac{1}{2}$ pound or 2 cups grated cheese.

Stir in T. lemon juice or vinegar into 1 cup sweet milk to make 1 cup sour milk.

—Mrs. Joe Wankum, Aurelia, Iowa

HAM AND MACARONI SALAD

- ½ lb. boiled or baked ham
- ½ c. yellow cheese, diced
- 2 c. macaroni, cooked
- 1 c. celery, chopped
- 1 small onion, chopped
- ½ c. dill pickles, diced
- ½ c. mayonnaise
- 2 tsp. mustard
- 6 eggs, hard boiled
- 3 tomatoes

Dice ham and cheese. Combine with macaroni, celery, onion, and pickles. Mix mayonnaise and mustard, then stir into macaroni mixture, mixing well. Chill until ready to serve. Heap salad on lettuce leaves. Garnish with quartered tomatoes and hard boiled egg slices.

—Mrs. Raymond Kelly

MOLDED HAM SALAD

- 1 pkg. lemon Jello
- 1 ¾ c. hot water
- 1 T. lemon juice
- ½ tsp. salt
- 1 c. chopped or ground cooked ham
- 2 T. green pepper
- ½ tsp. grated onion
- 2 T. pimento

Combine first four ingredients. When congealed, add remainder of ingredients. Serve on lettuce with creamed mayonnaise dressing.

—Mrs. Robert Rhea

CHOW MEIN NOODLE SALAD

- 1 7-oz. can tuna
- 2 hard boiled eggs, chopped
- 1 c. grated carrots
- 1 c. chopped celery
- 1 c. drained peas (cooked frozen peas may be used)

1 can chow mein noodles
1 T. worcestershire sauce
2 T. finely chopped onion

Combine ingredients, except eggs and noodles, with salad dressing. Just before serving add eggs and chow mein noodles. Serve on lettuce leaf.

—Mrs. Matt Beckman,
Rosella Dunn

CORNED-BEEF MOLDED SALAD

- 1 pkg. lemon Jello
 - 1 can beef consomme soup
 - 1 can corned beef
 - 4 hard boiled eggs, cut up
 - 1 c. salad dressing
 - 1 c. chopped celery
 - 1 small onion, chopped
- Heat soup and pour over Jello. Add corned beef while hot, to break it up. Cool and add other ingredients. Chill. —Mrs. George Wharton, Jr.

LOBSTER AND CRABMEAT SALAD

- 2 small cans lobster
 - 2 small cans crabmeat
 - 3 hard boiled eggs
 - 2 chopped sweet pickles
 - 5 sticks chopped celery
 - ½ pt. whipped cream, seasoned with Miracle Whip
- Add dressing when ready to serve.

—Mrs. Charles Berry

CHICKEN SALAD

- 1 lge. chicken
 - 1½ c. celery
 - 2 small jars pimento, chopped
 - 1 c. stuffed olives
 - 1¼ c. salad dressing
 - 1 c. sour cream
 - 2 cans Chinese noodles
- Cook chicken until tender. Cool and remove from bones. Chop or cut up in large pieces. Add celery, pimento, and olives. Whip the cream, add salad dressing and whip again. Add to the chicken. Add noodles just before serving. Serve on lettuce.

—LaVere Dugan

TUNA FISH SALAD

- 2 cans tuna fish
 - 1 can peas, drained
 - 5 or 6 hard boiled eggs
 - 2½ c. celery
 - 1 can Chow Mein noodles, added just before serving
- Mix with mayonnaise and serve on lettuce leaf. Serves about 12.

—Mrs. Dale Gifford

HAM SALAD

1 pkg. lemon Jello
1½ c. hot water
Let cool and add:
1 tsp. lemon juice
⅛ tsp. salt
1 c. fine ground smoked ham
¼ c. chopped celery
2 tsp. green peppers
½ tsp. grated onion
2 T. pimento
Serve on lettuce, with rolls.

—Geraldine Hanson

MEAT SALAD

1 pkg. lime Jello
1⅓ c. water
1 T. lemon juice
⅛ tsp. salt
1 c. ground minced ham
¼ c. chopped celery
2 T. green peppers
½ tsp. onion, grated
2 T. pimento

—Mrs. Merlin Cosgrove

CHICKEN SALAD

1 cooked chicken
6 boiled eggs, chopped
1 c. diced celery
1 c. broth
1 c. pecans
½ c. mayonnaise
Juice 2 lemons; toss together.

—Mrs. Etta Werthman

SALMON SALAD

3 hard cooked eggs, diced
1 c. salmon
1 c. diced celery
4 T. chopped pickles
½ tsp. salt
¼ tsp. paprika
½ c. salad dressing
Mix well and chill. Serve on lettuce leaf.

—Mrs. Ann Bush

COTTAGE CHEESE SALAD

To each pint of cottage cheese, add:
1 small sweet pimento, chopped, 1 T. chopped onion, 6 olives, 8 T. mayonnaise dressing.

—Ruth Streeter

COTTAGE CHEESE SALAD

1 pkg. lemon Jello
1½ c. hot water
1 T. vinegar
1 tsp. salt
1 c. cottage cheese
1 c. celery
½ c. mayonnaise
½ c. nutmeats

Dissolve Jello in hot water, add vinegar and salt. Chill until cold and syrupy, then whip with rotary beater until fluffy and thick. Combine cheese and mayonnaise and fold into Jello. Add finely chopped celery and chopped nuts. Chill until firm.

—Mrs. Fred N. Rupp

LIME GELATIN AND COTTAGE CHEESE SALAD

1 pkg. lime Jello
1 c. hot water
Dissolve gelatin in water and let cool.

1 c. cottage cheese
1 c. salad dressing
Mix together.

1 c. carrots
1 c. celery
1 small onion
Grind together.

Mix together and refrigerate till set. Serve on lettuce leaf with salad dressing.

—Mrs. Lawrence Westphal

BEAN SALAD

1 can whole green beans
1 can yellow whole beans
1 can kidney beans
1 med. pepper (red or green) sliced long way
1 med. onion, sliced long way

Dressing:

½ c. sugar
½ c. salad oil
½ c. wine vinegar
½ tsp. dry mustard

Mix all vegetables in a bowl and drizzle dressing over them. Marinate several hours or overnight. Serves 12.

—Mrs. Keith Clark

COTTAGE CHEESE SALAD

Dissolve:

1 pkg. lemon Jello

1 c. boiling water

Add: 1 c. apricot juice

Chill until of a jelly-like consistency.

Fold in:

1 (12 oz.) carton cream style cottage cheese

1 c. whipping cream, whipped

½ c. coarsely chopped walnuts,
optional

½ c. quartered maraschino cherries

1 c. sliced canned apricots

Pour into pyrex cake pan (7x11).

Chill overnight.

—Mrs. Joe Wankum

SPICY BEET SALAD

1 can diced beets

1 pkg. lemon Jello

1 c. boiling water

½ tsp. salt

3 T. vinegar

¾ c. beet juice

1½ c. finely chopped cabbage

1½ tsp. grated horse radish

Drain beets, reserving liquid. Dissolve Jello in boiling water. Stir in salt, vinegar and beet juice. Chill until slightly thickened. Stir in drained beets, cabbage and horse-radish. Pour into 1-quart mold and chill until firm.

—Mrs. Matt Beckman

RICE SALAD

1 pkg. red Jello (3 oz.)

1 c. hot water

1 c. crushed pineapple

1½ c. cooked rice, chilled

½ tsp. salt

1 c. cream, whipped

¼ c. sugar

Dissolve Jello in hot water. Drain pineapple, reserving syrup. Add syrup and salt to Jello and chill until partly set. Whip cream and stir in sugar. Whip Jello. Fold in pineapple, rice and whipped cream. Sets quickly.

—Mrs. James Schallau

MACARONI SALAD (Serves 20)

2 c. salad macaroni, boiled

6 apples, cubed - leave peel on three for color

1 can No. 2½ cubed pineapple

Dressing:

½ c. lemon juice

2 c. powdered sugar

4 eggs, beaten in one at a time

pinch of salt

Cook in double boiler until thick and cool. When cool, add to the fruit and macaroni. Let stand 12 to 24 hrs. When ready to serve, whip 2 c. of whipping cream and stir in or use 1 box of Dream Whip.

—Mrs. Matt Beckman

POTATO SALAD

8 or 10 servings:

2½ lbs. potatoes or 8 medium size ones

1 green onion, minced (green part too)

2 stalks celery, diced

1 lge. carrot, peeled and shredded

1 pkg. Philadelphia cream cheese

1 pt. of Miracle Whip mixed with 1 pt. of sour cream or small carton salt to taste

4 hard cooked eggs, sliced

Mix all gently so not to break potatoes. Chill overnight, or several hrs. Use large wooden fork and spoon to mix.

—Blanche Schmidt

CARROT RING

Cream together 1 c. margarine and ½ c. brown sugar. Then add 1 egg, 1 T. water, 2 c. grated carrots, 1½ c. flour, ½ tsp. baking soda, 1 tsp. baking powder, ½ tsp. nutmeg, ½ tsp. salt, ½ tsp. cinnamon. Mix well and pour into a greased ring mold and set in refrigerator at least 5 or 6 hrs. When ready to bake, remove from refrigerator ½ hr. before baking. Bake for 1 hr. at 350°. When ready to serve, turn out on large round platter; fill center with peas.

—Mrs. Bob Grant

POTATO SALAD (150 servings)

20 lbs. potatoes, boiled and peeled
3 dozen eggs, hard boiled
1 jar sweet pickles
1 pt. mayonnaise
1 pt. cream
 $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. vinegar
2 T. prepared mustard
Dice potatoes, eggs, and pickles.
Save some egg for garnish on top of dish. Stir remaining ingredients together.

—Mrs. Romaine Ryan

BEAN SALAD

1 can red beans
1 can lima beans
1 can green string beans
1 onion, chopped
cucumber and green pepper, if desired
1 c. white vinegar
1 c. sugar
2 T. salad oil
Mix altogether and let stand for a few hours before serving.

—Ruth Streeter

BEAN SALAD

1 pt. kidney beans, drained and washed in water
Add:
3 hard boiled eggs
As many olives as desired
As many nut meats as needed
Cover with salad dressing.

—Ruth Streeter

LENTEN SALAD (Main Dish)

Combine:
2 c. well drained canned peas
4 sliced hard cooked eggs
 $\frac{1}{2}$ c. chopped celery
1 T. chopped onion
1 c. diced cheese
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. garlic powder or salt
1 c. "stiff" mayonnaise
Serve on lettuce.

—Mrs. Frances A. Guertin

BEET SALAD

1 pkg. (envelope) Knox gelatin
3 T. cold water. Mix together and let set 5 min.
2 c. chopped cooked beets
1 c. liquid (beet juice plus water)
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. horse radish (optional)
Heat liquids, add gelatine, sugar, salt and cool. Add chopped beets and horseradish. When mixture begins to thicken, pour into ring mold. When serving you may wish to use cabbage slaw for center of ring mold.

—Mrs. Walter Fuller

COTTAGE CHEESE SALAD

1 pkg. lemon Jello
2 c. hot water (substitute drained pineapple juice for part of this)
Add 1 small pkg. cream cheese while still hot. Then cool. Add 1 small can crushed pineapple, $1\frac{1}{2}$ lb. cottage cheese, 8-10 marshmallows, cut fine or use miniature marshmallows, 1 small jar maraschino cherries, drained, $\frac{1}{4}$ pt. cream whipped and 4 T. powdered sugar.

—Mrs. Bob Phelan

LIQUID SALAD OR COLD SOUP (GAZPACHO)

1 c. finely chopped peeled tomato
 $\frac{1}{2}$ c. each finely chopped green pepper, celery, and cucumber
 $\frac{1}{4}$ c. finely chopped onion
2 tsp. snipped parsley
1 tsp. snipped chives
1 small clove garlic, minced
2-3 tsp. tarragon wine vinegar
2 tsp. salad oil
1 tsp. salt
 $\frac{1}{4}$ tsp. black pepper
 $\frac{1}{2}$ tsp. Worcestershire sauce
2 c. tomato juice
Combine all ingredients in stainless-steel or glass bowl. Cover and chill at least 4 hrs. Serve in chilled cups. Makes 6 servings.

—Mrs. Dell Ament

GREEN PEA SALAD

½ c. sweet pickle relish
1 No. 2 can peas, drained
1 hard cooked egg, diced
½ c. celery, diced
½ c. American cheese, cubed
½ c. mayonnaise
Drain peas. Combine peas, relish, eggs, celery and cheese. Add mayonnaise and toss lightly. Chill well and serve on crisp lettuce leaf. Keeps well for several days. Serves 6.

—Mrs. James Schallau

TOMATO-JELLY RING

2 c. tomato juice
1 small bay leaf
3 or 4 whole cloves
2 slices onion
salt and pepper
1 tsp. lemon juice
1 T. (1 envelope) unflavored gelatin
¼ c. cold water
1 c. finely cut celery
2 c. shredded cabbage
Simmer tomato juice, bay leaf, cloves, and onions 15 min.; strain and add seasonings and lemon juice. Measure 1¾ c. liquid; add gelatin softened in cold water. Stir until gelatin dissolves. Chill until partially set, add celery and chill in oiled ring mold until firm. Unmold, use shrimp, cabbage, green olives in place of or with celery in proportion. Serves 6.

—Pat Ellerbrock

TOMATO SOUP SALAD

1 c. tomato soup
1½ c. celery, diced
¼ c. green pepper, diced
½ c. onion
Boil soup, add other above ingredients and bring to a boil.
2 3-oz. pkgs. cream cheese
2 envelopes gelatin, dissolved in ½ c. cold water
½ c. diced olives
1 c. Miracle Whip
Combine with soup mixture. Pour in greased mold and chill.

—Mrs. Fred (Joan) Rupp

COLE SLAW

1 lge. cabbage, shredded
1 onion, sliced
1 green pepper, sliced
Arrange in layers and cover with ¾ c. sugar
Dressing:
Bring to a boil:
1 c. vinegar
1½ tsp. salt
1 tsp. celery seed
1 tsp. mustard (seed or dry)
Add ¾ c. mazola oil and bring to a boil again. Pour over cabbage - cover and let marinate several hours. Keeps a long time.

—Mrs. M. J. Arts

CABBAGE SALAD

4 c. shredded raw cabbage
1½ T. wine vinegar
½ tsp. salt
¼ tsp. black pepper
1 tsp. sugar
½ tsp. caraway seed
Combine the cabbage, wine vinegar, salt, pepper, sugar and caraway seed. Toss lightly, refrigerate for 30 min. or until ready to serve. Serves six.

—Isabelle Campbell

FRUIT COCKTAIL SLAW

1 large can fruit cocktail, drained
2 qt. cabbage, shredded
1 c. mayonnaise
½ c. fruit juice
2 T. sugar
1 tsp. dry mustard and salt to taste
Mix cabbage and cocktail. Sprinkle with salt. Beat together in a bowl: mayonnaise, fruit juice, sugar and mustard. Pour over first mixture. Toss lightly and chill.

—Mrs. Bill Pigott

CABBAGE SLAW

4 c. cabbage
1 c. red apples, diced
1 c. pineapple chunks
1 c. miniature marshmallows
½ c. chopped celery
mayonnaise

—Mrs. Charles George

GOLDEN SALAD

- 1 pkg. lemon Jello
- 1 c. shredded carrots
- 1 c. crushed pineapple.
- 1 c. shredded cabbage
- 2 c. boiling water
- 1 T. vinegar
- few grains salt

Dissolve Jello in boiling water. Cool until partially set. Add vegetables, pineapple, vinegar, and salt. Pour into mold. Chill until firm. Serve on crisp lettuce with or without mayonnaise.

—Mrs. Richard Kohns

CABBAGE SALAD

- 1 small head cabbage, about 6 c. cut fine
- $\frac{1}{2}$ c. chopped onion
- 1 green pepper
- 6 or 8 stuffed olives, sliced
- $\frac{1}{2}$ c. sugar

Mix well and let stand $\frac{1}{2}$ hr. Boil 3 min., $\frac{1}{2}$ c. salad oil. $\frac{3}{4}$ c. vinegar, 1 tsp. salt, 1 tsp. celery seed, 1 tsp. prepared mustard. Pour hot mixture over cabbage and let stand till cool, and cool well, stirring often. Will keep all week.

—Mrs. Robert L. Smith

CROCK CABBAGE SALAD

- 1 large head cabbage
- 2 large carrots
- celery and onions (as much as you like)

- 1 red or green pepper
- Chop the vegetables, pour over them a brine made from: 1 gal. water and 1 T. salt. Place in a crock and let stand overnight. Make a syrup of:
- 2 c. sugar
- 2 c. vinegar
- 2 T. celery seed
- 2 T. white mustard seed

Bring the solution to a boil and then let cool. Pour off the salt water from the vegetables and pour the syrup over them. Place in a container and serve when wanted.

—Mrs. Howard DeWolf

CABBAGE SALAD

(good for church suppers or school lunches)

Chop fine 1 bunch celery, 1 green pepper, 2 carrots, and 2 heads of cabbage. Put in glass jar that has a lid. Make the following dressing: 3 c. sugar, 2 c. white vinegar, and 1 c. water. Boil 3 min. and cool. Add 1 tsp. celery seed, 1 tsp. mustard seed, and 1 tsp. salt. Pour over the cabbage mixture and place in refrigerator. Let stand at least 24 hrs. before using.

—Mrs. Matt Beckman

24 HOUR CABBAGE SLAW

- 1 med. head cabbage, shredded
 - 1 small onion, grated
 - 1 green pepper, diced fine
 - 6 stuffed olives, sliced
- Place above ingredients in large bowl and sprinkle with $\frac{1}{2}$ c. sugar.

Dressing:

- 1 c. white vinegar
- 1 tsp. salt
- 1 tsp. celery seed
- 1 tsp. prepared mustard
- $\frac{1}{8}$ tsp. pepper
- $\frac{1}{2}$ c. salad oil

Boil these ingredients for 3 min. Add while hot to cabbage mixture and cover. Let stand in refrigerator for 24 hours. This slaw will be good as long as there is any left.

—Mrs. A. L. Ament

SAUERKRAUT SALAD

- 1 1-lb. can sauerkraut, rinsed and drained
- 1 can (4 oz.) pimento drained and chopped
- $\frac{1}{2}$ c. onion chopped fine
- 1 green pepper chopped
- $\frac{1}{2}$ c. celery, diced
- $\frac{1}{2}$ c. vinegar
- $\frac{3}{4}$ c. sugar

Combine vinegar and sugar. Heat until sugar is dissolved. Pour over the other ingredients. Refrigerate overnight in a covered jar.

—Mrs. Wayne Anderson

SAUERKRAUT SALAD

1 large can kraut drained and rinsed with cold water to make crisp again. Put in large bowl and add:

- 1 c. sugar
- 1 green pepper, diced
- 1 onion, chopped

Combine well and refrigerate overnight. Mrs. A. L. Ament

SMORGASBOARD SPECIAL

- 1 2½ can sauerkraut
- 2 T. minced onion
- 2 T. celery seed
- 1 T. minced pimento
- 1 c. sugar
- ½ c. vinegar

Combine vinegar, sugar, onion and celery seed and bring to a boil. Pour over sauerkraut and pimento. Mix well. Cover tightly, refrigerate 24 hours. —Mrs. James Bopp

VEGETABLE SALAD

Dissolve 1 pkg. lime jello in 1 c. hot water. Add ½ c. cold water, 3 tsp. vinegar and ½ c. mayonnaise. Season with salt and pepper. Blend with rotary beater. Quick chill in freezer for 15 to 20 min. Turn mixture into bowl and whip until fluffy. Fold in 1 c. shredded carrots, 1 c. cabbage, ¼ c. chopped cucumber and 1 tsp. chopped onion. Pour into ring mold and chill.

—Mrs. Paul Meylor

SALAD DRESSING FOR 100 LBS. OF CABBAGE

- 20 lbs. sugar
 - 2 gal. salad oil
 - 2 gal. vinegar
 - 4 boxes of celery seed
 - 32 pkgs. Knox gelatin
- Mix above ingredients together, and add to the following cabbage mixture:
- 20 lbs. carrots
 - 20 large onions
 - 20 peppers
 - 100 lbs. cabbage

—Mrs. Joe Wankum

PINK SURPRISE SALAD

- 3 hard boiled eggs (chopped)
- 1 carton (2 c.) cream style cottage cheese

- 1 small onion, chopped fine
- ½ c. salad dressing
- ¼ c. tomato catsup
- ¼ tsp. salt

Combine chopped eggs, cottage cheese and onion. Mix together thoroughly the salad dressing, catsup and salt. Add the dressing mixture to the cheese. Mix well and chill until serving time. May be served on lettuce leaf. —Mrs. Agnes Joines

100 YEAR OLD GERMAN SLAW DRESSING

Cook together 1 c. water and 2 c. sugar until it spins a thread. Remove from heat and add 1 c. vinegar, about 1 tsp. onion juice or grated onion, 1 tsp. salt and 2 tsp. celery seed. Dressing will keep well a month or more in refrigerator. Toss with shredded cabbage to serve.

—Mrs. Art Blaker

SALAD DRESSING FOR COLE SLAW

- 2 c. sugar
- 2 T. salt
- 1 c. water

Boil this until it spins a thread. Then turn the fire off and pour in two (2) cups vinegar. This will keep for a long time in the refrigerator.

—M. Tippy

SLAW DRESSING

For a tangy dressing, blend in a small bowl

- ¼ c. of sugar
- ¼ tsp. salt
- ½ tsp. pepper
- ½ c. evaporated milk

Let mixture stand five minutes, stirring occasionally. Then gradually blend in ¼ c. cider vinegar. Chill dressing and toss it lightly with 4 to 5 c. of finely cut cabbage.

—Mrs. Irving Sage

WHITE SALAD

Mix and cook in double boiler until transparent:

- 1 c. sugar
- 1 T. flour
- 2 egg whites, slightly beaten
- 2 T. vinegar
- 2 lemons

Mix finely shredded cabbage, marshmallows, blanched almonds and broken pieces of pineapple. Add dressing and $\frac{1}{2}$ pt. whipped cream. Chill.

—Mrs. J. H. Wise

CABBAGE SLAW DRESSING

Soften 1 envelope Knox gelatine in

$\frac{1}{4}$ c. water

Heat until all dissolved

1 $\frac{1}{2}$ c. sugar

1 c. vinegar

Add 1 tsp. celery seed

1 tsp. salt

$\frac{1}{4}$ tsp. pepper

Add gelatine while above is hot. Cool until it is slightly thick. Beat in 1 c. salad oil until well blended. This will keep in refrigerator. Mix cabbage. I use a little grated carrot, celery, or a small bit of onion, or green pepper. Mix into the cabbage. Cut cabbage fine.

—Kenny Gordon

FRENCH DRESSING

1 c. cooking oil

$\frac{1}{4}$ to $\frac{1}{2}$ c. sugar

$\frac{3}{4}$ c. catsup or

1 can tomato soup

$\frac{1}{4}$ to $\frac{1}{2}$ c. vinegar

$\frac{1}{4}$ tsp. paprika

1 tsp. salt

1 $\frac{1}{2}$ tsp. celery seed

1 tsp. onion flakes

$\frac{1}{4}$ tsp. Worcestershire sauce

small amount black pepper

Put all ingredients in jar or bottle and shake well until thoroughly mixed. Keep in a cool place and always shake or mix before using.

—Mrs. Floyd B. Smith,
Mrs. Glen Craft

FRENCH DRESSING

1 c. sugar

1 can tomato soup

$\frac{1}{2}$ c. vinegar

1 tsp. salt

1 tsp. paprika

1 c. salad oil, (mazola)

1 medium onion, grated

$\frac{1}{2}$ tsp. garlic salt

1 tsp. celery seed

Mix altogether (May be put in covered jar and shaken to mix. Store in refrigerator. —Mrs. Arnold Faber

FRENCH DRESSING

$\frac{1}{2}$ c. ketchup

1 c. mazola oil

$\frac{1}{2}$ c. vinegar

scant $\frac{1}{2}$ c. sugar

$\frac{1}{2}$ tsp. salt

small amount of diced onion

Beat good and store in the refrigerator. Shake well before using.

—Bonnie Schissel

FRENCH DRESSING

1 can tomato soup

1 T. sugar

1 T. Worcestershire sauce

1 tsp. salt

1 tsp. dried mustard

dash garlic salt and dash onion salt

Mix above in quart jar. Then add and mix:

1 c. salad oil

1 c. vinegar

—Mrs. Robert J. Petrucka

FRENCH TYPE SALAD DRESSING

$\frac{3}{4}$ c. sugar (I use $\frac{1}{2}$ c.)

1 tsp. salt

1 tsp. dry mustard

1 tsp. paprika

$\frac{1}{2}$ tsp. celery seed

$\frac{1}{3}$ c. vinegar

1 tsp. chopped onion (juice can be used)

$\frac{3}{4}$ c. Wesson salad oil

Put in pint jar and shake well, or beat with egg beater to mix well.

Keeps well in refrigerator.

—Mrs. Paul Kohns

FRENCH DRESSING

1 c. vegetable oil
1 can tomato soup
 $\frac{1}{2}$ c. vinegar, or more
 $\frac{1}{2}$ c. sugar
salt and pepper
Add other spices and/or herbs to taste. Put all ingredients into quart container and shake to mix. Keeps several weeks in refrigerator. Makes $\frac{3}{4}$ quart. —Mrs. Lyle Waechter

FRENCH DRESSING

1 c. oil
1 c. sugar
1 can tomato soup
 $\frac{3}{4}$ c. vinegar
 $\frac{3}{4}$ c. catsup
1 onion (chopped fine)
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. celery salt
1 T. prepared mustard
Shake well. —Agnes Day

SALAD DRESSING

1 med. onion (grated fine)
2 garlic cloves (chopped fine)
1 c. powdered sugar
1 c. vinegar
2 c. salad oil
1 tsp. salt
1 tsp. paprika
1 c. ketchup
Mix well with rotary beater. Makes more than a quart. I use Wesson oil. —Mrs. Lawrence Langel

BOILED SALAD DRESSING

$\frac{3}{4}$ c. sugar
1 tsp. salt
1 heaping tsp. dry mustard
1 T. flour
Mix dry ingredients together.
Heat:
1 c. vinegar
 $\frac{1}{2}$ c. water
Stir in dry ingredients and cook until thick. Remove from fire; stir in 4 well-beaten eggs. Return to fire and cook until well thickened over low heat. Add 1 tsp. butter while cooling. —Mrs. Pierce Green

SALAD DRESSING

$\frac{1}{2}$ c. sugar
1 T. grated onion
1 tsp. salt
1 (or 2) tsp. celery seed
1 tsp. dry mustard
4 T. catsup
Beat real good.
Slowly stir in:
1 c. salad oil
5 T. vinegar
—Mrs. Herb Carlson

TOMATO FRENCH DRESSING (100 servings)

2 c. sugar, granulated
2 T. plus 2 tsp. salt
1 T. garlic powder
 $\frac{1}{3}$ c. chopped instant onions, finely rolled
3 $\frac{1}{2}$ c. cider vinegar
1 can (50-oz.) or 4 small cans tomato soup, undiluted
1 qt. plus $\frac{3}{4}$ c. salad oil
Combine first 6 ingredients, mix well using 2 or 3 speed on mixer. Slowly pour salad oil into mixture. After all the oil is added, continue beating for 10 min. Cover and refrigerate.
Variations:
Creamy tomato French Dressing: Add 2 c. dairy sour cream. Blue cheese French dressing: Add 1 lb. blue cheese, finely crumbled. You may also add 2 c. of dairy sour cream with cheese.

—Joe Tallman

SALAD DRESSING DELUXE

$\frac{1}{3}$ c. salad oil
 $\frac{1}{3}$ c. sugar
 $\frac{1}{3}$ c. vinegar
 $\frac{1}{3}$ c. catsup or chili sauce
1 tsp. salt
 $\frac{1}{4}$ tsp. paprika
1 tsp. grated onion
juice of $\frac{1}{2}$ lemon
Place in a pint fruit jar and shake. Makes 1 $\frac{1}{2}$ c.
—Mrs. Ronald Pigott

SALAD DRESSING

1 c. sugar
1 c. mazola oil
 $\frac{1}{3}$ c. catsup
 $\frac{1}{4}$ c. vinegar
 $\frac{3}{4}$ T. salt
1 T. Worcestershire sauce
pinch of ground clove
1 onion, grated
Stir and store in jar in refrigerator.
—Mrs. George Wharton, Jr.

FRENCH DRESSING

1 can tomato soup
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. salad oil
 $\frac{1}{2}$ c. sugar
1 tsp. dry mustard
Combine and cook on low heat for 5 min. Pour over chopped onion in glass jar. Let chill 24 hrs.
—LaVere Dugan

SALAD DRESSING

1 beaten egg
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. milk
salt
Cook till it thickens. Good for cole slaw or tossed salad.
—Mrs. W. J. Schmidt

FRENCH DRESSING

1 c. salad oil
1 c. vinegar
1 c. catsup
1 scant c. sugar
 $\frac{1}{4}$ tsp. salt
1 clove garlic, crushed
Put in quart jar and shake well.
Store in refrigerator.
—Mrs. Ervin Westphal

JOHNNY & KAY'S SALAD DRESSING

1 pt. Hellman's mayonnaise
1 small bottle Kraft French
2 tsp. anchovy paste
1 clove garlic, pressed
1 average can grated parmesan cheese
Blend.
—Mrs. M. J. Arts

FRENCH SALAD DRESSING

1 c. catsup
 $\frac{1}{2}$ c. oil
 $\frac{1}{4}$ c. vinegar
 $1\frac{1}{2}$ tsp. celery seed
 $\frac{1}{2}$ c. sugar
1 small onion
salt & pepper
Mix all together.
—Mrs. Don Murphy

\$200.00 SALAD DRESSING

1 c. salad oil
 $\frac{1}{2}$ c. mild vinegar
 $\frac{1}{2}$ to $\frac{3}{4}$ c. sugar
2 tsp. dry mustard
2 tsp. paprika
2 tsp. celery seed
1 to 2 tsp. salt
Method:
Combine all ingredients in a bowl and let stand awhile in a warm place. Beat thoroughly with rotary beater until well-mixed. Makes $1\frac{3}{4}$ c. This is a pouring, and not a tossing, dressing.
—Mrs. Jack Sandvig

SALAD DRESSING

1 c. catsup
 $1\frac{1}{2}$ c. wesson oil
1 T. Worcestershire sauce
2 T. chopped onion
1 tsp. dry mustard
1 tsp. salt
1 garlic bud (more may be added to taste). Mix all together and shake well. Keep in the refrigerator.
—Anonymous

L'TRIO DRESSING

2 c. salad oil
2 c. sugar
 $\frac{3}{8}$ c. catsup
2 tsp. salt
1 onion, grated
Beat for 20 min. Then add:
 $\frac{3}{4}$ -1 c. vinegar
2 tsp. celery seed
Beat 5 min. more.
—Mrs. W. F. McCabe, Mrs. Francis A. Guertin, Mrs. Ronald Messerole, Adda Schmillen

SIMPLE SOUR CREAM DRESSING

½ c. sour cream
1½ tsp. sugar
¾ tsp. cider vinegar
½ tsp. prepared mustard
dash of pepper
Add seasonings to sour cream and serve on cucumbers, onion and cabbage combination.

—Mrs. Mary E. Rupp

SHERATON HOTEL'S THOUSAND ISLAND DRESSING

¾ c. prepared mustard
1 T. A-1 sauce
1 c. pickle relish
1½ chopped hard-boiled egg
¼ c. chives
juice of 1 lemon
1 qt. Miracle Whip or mayonnaise
Blend all together and mix well.

—Mrs. B. I. VanPatten

SALAD DRESSING FOR GOOD POTATO SALAD

¾ c. sugar
1 c. vinegar
1 c. water
3 T. flour
1 tsp. salt
1 tsp. dried mustard
Cook until thick, then add 4 beaten eggs, add a little of the hot mixture to the eggs before you mix all the eggs in the hot mixture, then it will not curdle. It will last a long time in the refrigerator.

—Sheryl Messerole

POTATO SALAD DRESSING

¼ c. water
¼ c. vinegar
2 beaten eggs
1 tsp. flour
⅛ tsp. dry mustard
⅛ tsp. salt
¼ c. sugar
Heat water and vinegar until bubbles form. Add 2 beaten eggs to dry ingredients; then add these to water and vinegar. Cook until thick. Add 1 T. butter and 1 c. Miracle Whip.

—Mrs. Jim Pigott

RED SALAD DRESSING

½ c. sugar
½ c. Heinz catsup
1 tsp. salt
pepper
1 tsp. Worcestershire sauce
1 c. Mazola or pure mineral oil
¼ c. vinegar
1 small ground onion
Beat until smooth and mixed.

—Mrs. Blanch Schmidt

RUSSIAN SALAD DRESSING

1 bottle Heinz catsup
juice of 2 lemons
1 large onion, grated
1½ c. mazola oil
1½ c. vinegar
1½ c. sugar
Scant tsp. paprika
salt to taste
Beat on low speed until mixed.

—Mrs. Joseph Tallman

RED OIL DRESSING

1 scant c. of wesson oil
1 c. sugar
½ c. catsup
½ c. vinegar
½ tsp. salt
1 small onion, grated
½ tsp. celery seed
1 tsp. paprika
Shake well and bottle.

—Mrs. Fred Morrison

HONEY DRESSING (Different)

1 c. salad oil
⅓ c. vinegar
⅓ c. honey
½ c. catsup
1 tsp. salt
1 tsp. paprika
1 tsp. grated onion
Have ingredients warm. Combine all in the small mixer bowl. Beat thoroughly until all ingredients are well blended. Then store in refrigerator. Makes about 2½ c. of exceptionally good dressing for a mixed fruit salad. Also good for a tossed salad. Nice to have on hand for summer salads.

—Mrs. A. L. Ament

THOUSAND ISLAND DRESSING

Combine:

- 1 c. mayonnaise
- ¼ c. ketchup
- ½ c. cream
- 1 tsp. grated onion
- 2 T. sugar
- 1 tsp. salt
- 1 tsp. prepared mustard
- ½ tsp. paprika
- 2 heaping tsp. pickle relish
- 1 hard boiled egg, mashed fine

—Mrs. Thomas G. Donovan

CELERY SEED DRESSING

In double boiler mix:

- ¼ c. sugar
- ½ tsp. dry mustard
- ⅞ tsp. cinnamon
- 2 tsp. cornstarch
- ¼ tsp. salt
- ½ c. vinegar
- ½ c. water
- 1 T. shredded onion

Cook while stirring until mixture becomes clear and thick. Then stir in 1 tsp. celery seed. Refrigerate.

—Mrs. Matt Beckman

EL TRIO DRESSING

- 1 c. salad oil
- 1 c. sugar
- ⅓ c. catsup
- ½ tsp. salt
- ½ grated onion
- 1 tsp. celery seed
- 3 T. vinegar

Beat oil, sugar, catsup, salt, grated onion for 20 min. Then add vinegar and celery seed and beat 5 min. more.

—Mrs. Gary Chase

LOW-CALORIE FRUIT DRESSING

Put the juice of one lemon and one orange into a measuring cup and fill with pineapple juice, to make one cup of juice. Place in double boiler and add ½ c. sugar, ⅓ tsp. salt and 3 eggs. Beat until blended. Cook while stirring until mixture thickens. Refrigerate.

—Mrs. Matt Beckman

ROQUEFORT CHEESE DRESSING

- 1 c. Miracle Whip
 - 10 drops Worcestershire sauce
 - 3 T. heavy cream
 - 1 pinch salt
 - ¼ tsp. garlic salt
- Beat until creamy with electric mixer. Add NaVoo blue cheese size of an egg, and beat.

—Mrs. Jack Sandvig

GARLIC DRESSING

- ¾ c. Wesson oil
 - ⅓ c. vinegar
 - 3 tsp. sugar
- Couple good shakes of pepper
2 cloves garlic (cut fine)
Celery seed (optional)

—Mrs. Gertrude Kennedy

1000 ISLAND DRESSING

- 1 jar Miracle Whip
- 1 can tomato soup
- 1 jar tartar sauce
- 3 T. sugar
- 4 or 5 chopped pickles
- 1 medium onion (chopped)
- 2 tsp. pickle juice
- garlic salt
- 4 T. catsup

Mix well. Makes 1½ quarts.

—Mrs. Jack Sandvig

VEGETABLE SALAD DRESSING

- 1 can tomato soup
- ¾ c. sugar
- 1 tsp. salt
- 1 tsp. celery salt
- 1 tsp. Worcestershire sauce, (optional)

- 1 onion grated
- ¼ c. salad oil
- ¼ c. lemon juice
- 1 tsp. paprika
- ½ c. vinegar

Mix the dry ingredients and tomato soup. Whip together with mixer until thoroughly mixed. Add lemon juice, salad oil, and Worcestershire sauce. Mix well. Store in refrigerator. Shake well before using.

—Mrs. Gerald Madsen

COTTAGE CHEESE SALAD DRESSING

- 1 c. cottage cheese
- 1 8-oz. can tomato sauce
- ¼ c. salad oil
- ¼ c. chili sauce
- 1 T. chopped onion

Combine all ingredients in bowl and beat with mixer until blended, or place in glass container of blender. Cover, run about 30 seconds to blend. Chill and serve over lettuce or mixed greens. —Mrs. John Eischen

SPILLVILLE SALAD DRESSING

- 1 tsp. salt
- 1 tsp. paprika
- 2 tsp. dry mustard
- 1 c. sugar
- ½ c. wine vinegar
- 2 T. grated onion
- 2 T. celery seed
- 2 c. salad oil, slightly warmed

Combine first seven ingredients in deepest mixer bowl. On low speed, add warm oil one teaspoon at a time, beating until it is absorbed. When half the oil is used, it may be added more rapidly, but allow 10-15 min. for beating. Pour into bottles, let mellow 24 hours. Never refrigerate. If properly blended it will not separate. —Mrs. James Bopp

CRANBERRY SALAD

- 4 c. fresh cranberries
- 2 c. sugar
- 2 c. red grapes
- 1 small can pineapple tidbits, drained
- ½ c. walnuts
- 1 c. cream, whipped

Put cranberries through grinder. Cover with sugar and let stand overnight. Use juice for fruit punch. Cut grapes in halves and remove seeds. Add grapes, pineapple and nuts to well drained cranberry mixture. Fold in whipped cream. Makes 8 servings.

—Mrs. Carl Rupp

AEGTE MAYONNAISE—GENUINE MAYONNAISE (Danish Recipe)

- 2 egg yolks
- 1 tsp. salt
- 1 c. salad oil
- 6 tsp. vinegar or lemon juice
- ½ tsp. sugar
- pinch pepper
- 2-3 drops of onion juice

Mix the egg yolks and the salt thoroughly. Add the salad oil at first a drop at a time, and then a tsp. at a time, stirring well after each addition. For every eight teaspoonfuls of oil added, add one scant teaspoon lemon juice or vinegar. Keep stirring in the same direction—evenly and rapidly. When all the oil and vinegar have been added and blended, then add the sugar and onion juice. Place the mayonnaise in a cold place.

If the mayonnaise is too heavy, add a teaspoon cold water and stir. If the mayonnaise curdles, add it by the spoonful to another well beaten egg yolk and salt.

Variations:

Mayonnaise with mustard:

Add 2 tsp. mustard to the above mayonnaise. Serve with fish.

Mayonnaise with Tomato Puree:

Add 2 tsp. heavy tomato puree to the genuine mayonnaise.

Cucumber Dressing:

Add one half cup of finely chopped cucumber, one teaspoon parsley, a little onion, cut fine, and two teaspoons of finely chopped green peppers to the mayonnaise. This adds a delightful fresh flavor to summer salads. —Mrs. Frank Nash,
Mrs. Bill Pigott

FRUIT SALAD

- 3 oranges, cut up
 - 1 lb. can crushed pineapple
 - 1 c. marshmallows
 - 1 c. whipping cream
- Mix and let stand overnight.

—Mrs. John Jaminet

QUICK CRANBERRY SALAD

- 3 c. whole, fresh or frozen cranberries
- $\frac{3}{4}$ c. sugar
- 20 large marshmallows (cut) or $2\frac{1}{3}$ c. miniature marshmallows
- 1 ($8\frac{1}{2}$ oz.) can crushed pineapple, drained (optional)
- $\frac{1}{2}$ c. chopped nuts
- 1 c. heavy cream

Put cranberries through food chopper (coarse grind). (Frozen berries grind best.) Add sugar, chill 2 hours. Add marshmallows, pineapple and nuts. Whip cream and fold into mixture. Spoon into bowl cover and refrigerate or freeze in 8" square baking pan. Serves 6 to 8.

—Mrs. Richard A. Morris

24 HOUR SALAD

- 3 beaten egg yolks
- 2 T. sugar
- 2 T. vinegar
- 2 T. pineapple juice
- 1 T. butter
- Dash of salt

Combine and cook over hot water till thick and cool.

- 2 c. pitted white cherries
- 2 c. pineapple tidbits
- 2 c. mandarin oranges
- 2 c. miniature marshmallows
- 1 c. whipped cream

Stir into above, fold in whipped cream. Chill 24 hrs.

—Mrs. Tom Schemmel

CRANBERRY SALAD

- 1 lb. cranberries
- $\frac{1}{2}$ lb. miniature marshmallows
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. chopped apples
- $\frac{1}{2}$ c. pecans
- 1 c. cream, whipped
- $\frac{1}{2}$ T. stawberry flavoring

Grind cranberries, add sugar, and marshmallows. Let stand overnight. Add apple, nuts, and whipped cream before serving.

—Rose Hernandez

CRANBERRY SALAD

1 lb. cranberries (grind raw), add $\frac{3}{4}$ c. sugar. Let ground cranberries and sugar stand a couple hours or more. Drain off most of the juice. Mix cranberries with 1 c. miniature marshmallows, 1 c. white grapes, 1 c. whipped cream. Add nutmeats, if desired. Let stand an hour or more before serving.

—Mrs. Gerald Madsen

CRANBERRY SALAD

Grind 1 lb. cranberries
Cut 1 lb. marshmallows
2 c. chopped apples
Put 1 c. sugar over this and let stand 6 to 8 hours.
Whip 1 pt. cream
Add 1 c. chopped nuts
Add to cranberry mixture. Let set or freeze.

—Mrs. Franklin Eischen

24 HOUR SALAD

Beat eggs, 4 T. vinegar, 4 T. sugar. Mix and cook together until thick. Add 2 T. butter, and the following: 2 c. white cherries (pitted and cut in half), 2 bananas (cut fine), 2 c. pineapple, 16 marshmallows (cut in quarters). Fold in $\frac{1}{2}$ pt. of whipped cream; beaten stiff. Let stand for 24 hours and serve.

—Mrs. Larry Lentz

CRANBERRY SALAD

1 lb. cranberries, ground
2 c. sugar
1 pt. cream
 $\frac{3}{4}$ lb. marshmallows, cut up
1 can pineapple, crushed
Mix sugar and cranberries. Let stand 2 hrs. Whip cream, add marshmallows. Let stand 2 hrs. Then mix two mixtures together and add pineapple; chopped apples and nuts, if desired. Will keep for several days in refrigerator.

—LaVonne Schrempp

LOW CALORIE SALAD DRESSING

1 T. sugar
1 T. cornstarch
 $\frac{1}{2}$ tsp. onion salt
1 tsp. salt
Add 2 eggs (beaten)
1 c. milk or buttermilk
Stir until smooth
1 T. prepared mustard
 $\frac{1}{2}$ tsp. paprika
Cook in double boiler until dressing begins to thicken. Slowly add $\frac{1}{2}$ c. vinegar or sweet pickle juice. Blend well. Remove from heat and chill. Serve on fruit or any salad.

—Mrs. Matt Beckman

24 HOUR SALAD

2 whole eggs
 $\frac{1}{2}$ c. sugar
Juice of 1 lemon
Cook until thick, stirring constantly. Take from fire and add 1 T. butter and cool. Then add 1 c. cream (whipped), 2 cans fruit cocktail (well drained), $\frac{1}{2}$ lb. marshmallows. Set over night for better flavor.

—Mrs. Joe Prendergast

SUMMER SALAD

Thicken juice from 1 can of fruit cocktail with 1 T. cornstarch. Add 1 beaten egg yolk. Set to cool. Slice 3 or 4 bananas, $\frac{1}{2}$ pkg. miniature marshmallows, 1 can fruit cocktail (drained). Mix. Pour cooled juice mixture over and mix well. Cool in refrigerator $1\frac{1}{2}$ hours or more

—Mrs. Gerald Madsen
Aurelia, Iowa

CRANBERRY SALAD

$\frac{1}{2}$ lb. ground cranberries
1 c. sugar
Mix together and let set.
1 small can pineapple, well drained
15 marshmallows, cut up
1 c. chopped nuts
1 c. whipping cream
Combine. Fold together and let stand overnight in the refrigerator.

—Mrs. Bernard Vaughan

TWENTY FOUR HOUR SALAD

Drain 1 can pineapple tidbits, 1 can white grapes, and $\frac{1}{2}$ c. diced maraschino cherries.

Cut 20 marshmallows in 8 pieces.

Dressing:

Juice of 1 orange
4 T. or juice of 1 lemon
 $\frac{1}{2}$ tsp. salt
1 tsp. prepared mustard
2 eggs beaten
Boil until thick, let stand until cold. Whip $1\frac{1}{2}$ c. cream until real thick. Add $\frac{1}{2}$ c. sugar. Fold in fruit mixture (well drained), dressing and marshmallows. Let stand for 24 hrs.

—Mrs. Mary Berns

CRANBERRY SALAD

1 qt. cranberries, chopped
3 large apples, chopped
 $1\frac{1}{2}$ c. sugar
Mix above ingredients and let stand a few hours in refrigerator. Add 30 marshmallows, cut up, 1 c. nut meats, and 1 c. whipped cream. Fold all together. Delicious.

—Helen Struck

CRANBERRY SALAD

Grind together:
2 c. cranberries
 $\frac{1}{2}$ lb. marshmallows
Add:
1 can crushed pineapple, drained
 $\frac{1}{4}$ c. sugar
Mix well. Add $\frac{1}{2}$ pt. whipped cream. Pour into mold and freeze. Serves 12.

—Mrs. H. F. Timmins

CRANBERRY MOLD

3 c. cranberries
 $1\frac{1}{2}$ c. sugar
1 c. boiling water
Let stand for 10 min., put on stove and when it starts to boil, boil for 5 min. Turn off fire and let stand for 10 min., then cook again for 5 min. more. Pour into molds.

—Mrs. Fred Morrison

24 HOUR SALAD

Drain:
1 large can fruit cocktail
1 small can pineapple tidbits
1 can tart pie cherries (red)
1 can mandarin oranges
Add 1 10-oz. pkg. marshmallows,
cut up and $\frac{1}{2}$ c. chopped nuts.
In double boiler cook until thick:
2 eggs
 $\frac{1}{4}$ c. half and half milk
5 T. lemon juice
Pinch of salt
Cool. Whip $\frac{1}{2}$ pt. cream and fold
into cooked dressing. Fold into
fruit and refrigerate for 24 hrs.
Serves 12.

—Mrs. H. F. Timmins

TWENTY FOUR HOUR SALAD

1 large pkg. marshmallows
1 large can pineapple
1 lb. white grapes or
1 large can white cherries
 $\frac{1}{4}$ lb. pecans, cut fine
Dressing for Salad:
4 egg yolks
Juice of 1 lemon
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. cream
 $\frac{1}{2}$ pt. whipping cream
Cook ingredients for dressing until
thick, cool and add whipped cream.
Mix with fruit and let stand 24 hrs.

—Mrs. Jack Agnitsch

CURRIED FRUIT

1 can pears
1 can pineapple chunks
1 can apricots
1 jar cherries
Drain.
Pour over fruit: $\frac{1}{2}$ c. melted butter
mixed with $\frac{3}{4}$ c. brown sugar and
2 tsp. curry powder.
Bake at 350° for 1 hour. Serve hot
or cold with or without a spoonful
of sour cream on top. Good for
morning coffees or dinner dessert.
Unusual and very good.

—M. M. Poggenklass

FRUIT SALAD

$\frac{1}{2}$ c. sugar
2 eggs
24 marshmallows
No. 2 can crushed pineapple
2 T. flour
2 oranges
1 c. whipping cream
Drain pineapple. Cook sugar, flour,
beaten eggs and pineapple juice
(about 1 c.) until thick. Remove
from burner and cool. Cut up or-
anges and marshmallows and add
them and pineapple to cooled mix-
ture. Fold in 1 c. of cream, whipped.
Refrigerate overnite and serve.
Serves 12.

—Ruth Boyd

MILLIONAIRE SALAD

2 eggs
3 T. lemon juice
5 T. sugar
2 T. butter
Put in double boiler and heat until
it thickens, then cool and add:
1 c. whipped cream
1 can white cherries, pitted and
halved
1 can diced pineapple
 $\frac{1}{2}$ lb. marshmallows, cut in pieces
Mix and let stand over night.

—Mrs. Richard Henke

REFRIGERATOR FRUIT SALAD

1 3-oz. cream cheese
2 T. cream
2 T. lemon juice
1 c. canned pineapple
1 c. orange sections, cut
1 c. Royal Anne cherries
 $\frac{1}{2}$ c. pecans
 $\frac{1}{3}$ c. mayonnaise
1 c. whipping cream
2 T. sugar
Mix cheese with cream; add may-
onnaise, lemon juice and salt.
Combine fruits, fold in whipped
cream. Chill or freeze.

—Mrs. P. F. Klinker

QUICK SALAD

1 can fruit cocktail, well drained.
1 tall can pineapple tidbits, well drained. 1 can peach pie mix. Mix together, and chill well. Just before serving, add 3 cut up bananas. White grapes, or cherries, miniature marshmallows may be added for variety.

—Mrs. Robert Parrott
Aurelia, Iowa

FRUIT SALAD

1 can fruit cocktail, drained
2 bananas
2 apples
½ c. miniature marshmallows
Add this to one pkg. of Dream Whip (whipped), to which a little sugar and vanilla may be added.

—Theresa Stoos

CHERRY SALAD

In a pretty salad bowl, alternate layers of one can cherry pie filling, six sliced bananas, 2 c. miniature marshmallows, and flaked coconut, using about a third of each for each layer. Save a little of the thickened cherry juice to drizzle over the top. This is attractive as a dessert or as a salad.

—Anonymous

SALAD

1 No. 2 can pineapple (chunk or tidbits)
2 egg yolks or 1 whole egg
¼ c. white sugar
2 T. flour
2 oranges (peeled and cut in small pieces)
2 bananas
Drain juice from pineapple into pan. Add sugar, flour, and egg to juice. Beat well with egg beater. Cook until thick, then cool. When custard is cold, add the pineapple, oranges, and bananas. Ready to serve or it may be chilled a couple of hours.

—Rosella Dunn

FROZEN SHAMROCK SALAD

1 8-oz. pkg. cream cheese
½ c. mayonnaise
¼ tsp. green food coloring
1 9-oz. can crushed pineapple
1 c. miniature marshmallows
½ c. chopped walnuts
¾ c. evaporated milk (chilled)
1 T. lemon juice
Cream cheese and blend with mayonnaise. Stir in pineapple, marshmallows and nuts. Add lemon juice to chilled milk and whip. Fold in fruit mixture and freeze.

—Lois Greenwood

SNOWFLAKES SALAD

2 c. cut marshmallows
2 c. seedless grapes
2 c. cubed pineapple
1 c. cream, whipped
Whip cream and add marshmallows and let stand for 2 hours. Add fruit and serve.

—Mrs. Norma McCann

CLUB LUNCHEON SALAD

1 No. 2½ can tidbit pineapple
1 c. nutmeats (English walnuts or pecans)
½ lb. miniature marshmallows
1 c. milk
4 egg yolks
Pinch of salt
1 c. whipping cream
2 T. sugar

Place milk in double boiler. When partly heated, add salt, sugar and beaten egg yolks. Stir until mixed well. Cook over boiling water till thick. Once it is thickened remove immediately or it may curdle. Cool. Drain pineapple and add nut meats and marshmallows. Pour cold custard over this mixture and fold in lightly. Whip cream and fold in. Let set in refrigerator 24 hrs. Serve on lettuce leaf and top with maraschino cherry. 12 servings.

—Mrs. Stanley Sitzmann

FROZEN SALAD

1 No. 2 can diced pineapple
Dice 24 marshmallows and blend with pineapple. Also 6 or 8 maraschino cherries (cut up fine)
1 c. salad dressing
2 small pkg. Philadelphia cream cheese, softened by adding a little milk. Last add $\frac{1}{2}$ pt. of whipped cream and mix carefully. Freeze in pan for 12 hrs. or longer.

—Rose Dull

TAPIOCA SALAD

Good
1 pkg. orange tapioca pudding
1 pkg. vanilla tapioca pudding
1 can pineapple tidbits
1 can mandarin oranges
2 large bananas
2 c. miniature marshmallows
Use fruit juice and enough other juice to make 3 c. Add the puddings and cook over slow heat until clear. Let cool, add fruit and marshmallows and chill. This is good for two days. If you leave out the bananas it will keep longer. I have also used this as a dessert by using whipped cream or Dream Whip as a topping.

—Mrs. Floyd B. Smith

FROZEN STRAWBERRY SALAD

16 large marshmallows (or $1\frac{1}{2}$ c. miniature marshmallows)
2 T. strawberry juice
1 3-oz. pkg. cream cheese
 $\frac{1}{2}$ c. salad dressing
1 large pkg. frozen strawberries
1 small can crushed pineapple
1 c. whipped cream
Drain fruit, removing 2 T. strawberry juice. Melt marshmallows in juice over low heat in double boiler. Cool slightly. Soften cream cheese. Blend in salad dressing and combine with marshmallow mixture. Stir in fruit. Fold in whipped cream. Place in 8x13 baking dish and freeze until firm.

—Mrs. Tom Dushinske

PINEAPPLE AND BANANA SALAD

Juice of 1 can pineapple
Juice of 1 lemon
2 eggs
1 c. sugar
1 level T. cornstarch
Cook until thick. Cut in pineapple and bananas and nuts and pour dressing over.

—Ruth Streeter

PINEAPPLE SALAD

1 No. 211 can pineapple tidbits
2 T. sugar
1 T. flour
2 eggs, beaten
 $\frac{1}{4}$ c. nuts, chopped
Pinch of salt
12 large marshmallows, cut up
2 T. butter
Drain pineapple. To pineapple juice add beaten eggs, sugar, flour, and salt. Cook in double boiler until thick. Remove from heat and add butter, then cool. Pour thickened mixture over pineapple tidbits, chopped nuts, and marshmallows. Mix lightly. For variety, add cheese cut in small pieces. Omit nuts if desired.

—Bonetta Bernat

PINEAPPLE SALAD

1 can pineapple, drain and heat juice to boiling.
To 1 beaten egg add 1 T. sugar and 1 T. butter. Beat and add to juice; stir until thick. Remove from heat, add pineapple and cool. Add bananas, marshmallows and nuts to taste.

—Mary Foy

5 CUP SALAD

1 c. chunk pineapple
1 c. mandarin oranges
1 c. small marshmallows
1 c. coconut, chopped
1 c. commercial sour cream
Drain fruit well. Mix all together and chill over night. Any fruit may be substituted.

FROZEN BANANA SALAD

- 2 c. sour cream
- $\frac{3}{4}$ c. sugar
- 2 T. lemon juice
- 1 small can crushed pineapple, drained
- 4 T. chopped maraschino cherries
- 2 bananas, crushed
- 1 c. miniature marshmallows
- $\frac{1}{2}$ c. nuts

Combine all and freeze. They can be put in paper baking cups and freeze. Unmold to serve.

—Mrs. Gerald Staver

HEAVENLY SALAD

- 1 No. 2 can fruit cocktail
- 1 No. 2 can crushed pineapple
- 1 lemon
- 2 T. sugar
- Butter, size of egg
- 2 c. marshmallows, cut up
- 4 egg yolks or 2 whole eggs
- $\frac{1}{4}$ tsp. mustard
- $\frac{1}{2}$ tsp. salt
- 2 T. cornstarch
- 3 oranges, optional
- 1 c. cream, whipped
- Chopped nuts

Drain fruit and pineapple. Add juice of lemon, sugar, eggs, mustard, salt, and cornstarch and cook until thick, then cool. Add butter. Pour dressing over the drained fruit to which had been added the cut up oranges and marshmallows. Grapes and bananas can also be added. Add whipped cream and serve with lettuce leaves as a garnish.

—Lavonne Schrempp

PINEAPPLE SALAD

- 1 can crushed pineapple, medium
- $\frac{1}{2}$ pkg. marshmallows, small size
- 2 bananas
- Drain pineapple, heat juice and add 2 T. sugar. Add 2 T. cornstarch until it thickens. Add mixture to pineapple, bananas and marshmallows. Serve.

—Mrs. Richard Kohns

FRUIT SALAD

- 1 No. 2 can chunk pineapple
- 3 fresh oranges, peeled and cut up
- $\frac{3}{4}$ c. sugar

Mix together, let stand overnight in refrigerator. Next morning, drain juice, add $\frac{1}{2}$ lemon juice with 3 T. cornstarch. Cook until thick and clear, stirring constantly, let cool. Pour over pineapple and oranges. Just before serving, cut 3 banana into mixture.

—Mrs. D. J. Scothorn

FROZEN SALAD

- 1 pt. of commercial sour cream
- 2 small bananas, diced
- $\frac{1}{2}$ c. nuts, broken
- 1 small can crushed pineapple, drained
- $\frac{3}{4}$ c. sugar
- 2 T. lemon juice
- Dash of salt
- Mix sugar, lemon juice and salt with the cream, add the fruit and nuts. Freeze. Serve on lettuce cups with a small dip of your favorite mayonnaise. A cherry may be added for color.

—Anonymous

FROZEN CRANBERRY SALAD

- 2 3-oz. pkg. cream cheese
- $\frac{3}{4}$ c. mayonnaise
- 1 c. heavy cream, whipped
- 1 c. cubed cranberry sauce
- 1 9-oz. can crushed, drained pineapple
- $\frac{1}{2}$ c. chopped ripe olives
- $\frac{1}{4}$ c. chopped celery
- $\frac{1}{2}$ c. chopped pecans, optional
- Blend cheese and mayonnaise. Fold in whipped cream. Add pineapple, olives celery and nuts. Gently fold in cranberry cubes. Pour into refrigerator tray and freeze 3 to 4 hrs. Top each serving with a star of jellied cranberry sauce if desired. Makes 5 or 6 servings.

—Mrs. Russell Stratton

FROZEN SALAD

Grate $\frac{1}{2}$ lb. American cheese
Add $\frac{1}{2}$ c. salad dressing
1 lb. marshmallows, cut up
2 small cans crushed pineapple
Beat 1 pt. of cream stiff and fold into mixture. Freeze 3 hrs. or more before serving. Serve on lettuce leaf.
—Mrs. Ben Brassler

FROZEN SALAD

20 marshmallows, cut fine
1 large can fruit cocktail, drained
 $\frac{1}{2}$ c. salad dressing
 $\frac{1}{2}$ pt. whipping cream
Whip cream, add dressing, marshmallows, and fruit cocktail. Freeze overnight.
—Mrs. Fred Morrison

CRANBERRY SALAD

1 pkg. cherry gelatin
1 c. hot water
1 lb. can whole cranberry sauce
2 T. lemon juice
Dissolve gelatin in hot water. Add cranberry sauce and lemon juice. Chill until thickened in shallow pan, (approximately $7\frac{1}{2} \times 11\frac{1}{2}$).
1 8-oz. pkg. cream cheese
1 c. cream, whipped (or Dream Whip may be used)
 $\frac{1}{2}$ c. chopped nuts (pecans recommended)
Soften cream cheese. Whip until light and fluffy. Fold in whipped cream and nuts. Spoon this over gelatin mixture. Let set until solid, beat overnight. Good with any meat dish.
—Mrs. Maydar Lux

CRANBERRY SALAD

Dissolve 1 pkg. lemon Jello, 1 pkg. raspberry Jello in 4 c. hot water. When set, add 2 c. ground cranberries to which $1\frac{1}{2}$ c. sugar has just been added. Then add $1\frac{3}{4}$ c. grapes, 2 c. chopped celery, $\frac{1}{2}$ c. nutmeats and 1 small can crushed pineapple, drained.
—Mrs. John W. Williams

CRANBERRY SALAD

1 lb. raw cranberries, grind
2 pkg. cherry Jello
3 c. hot water
Dissolve Jello with water. Add cranberries.
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{2}$ c. chopped nut meats
2 c. grapes, seeded and cut up
Combine and add to Jello mixture. Let set.
—Mrs. Art Delperdang

CRANBERRY SALAD

1 pkg. cherry Jello
2 c. boiling water
1 c. sugar
2 c. ground cranberries
1 ground orange
1 can crushed pineapple
Mix and chill
—Mrs. Don Carlson

CRANBERRY SALAD

2 c. cranberries
1 c. water
1 c. sugar
Cook until cranberries pop. Remove from heat and stir in 15 large marshmallows and 1 box cherry Jello. Stir until marshmallows are melted. Then cool. Add $\frac{1}{2}$ c. pecans, chopped, 1 c. ground apples, and 1 small can crushed pineapple.
Use pineapple juice in place of some of the water.
—Mrs. Walter Turner

CRANBERRY-RASPBERRY SALAD

1 3-oz. pkg. raspberry Jello
1 3-oz. pkg. lemon Jello
Dissolve Jello in $1\frac{1}{2}$ c. boiling water. Stir in a 10 oz. pkg. frozen raspberries and 1 c. cranberry-orange relish. Chill until cold but not set. Resting bottle on rim of bowl, carefully pour in 1 7-oz. bottle (about 1 c.) lemon-lime carbonated beverage. Stir gently with up and down motion. Chill.
—Helen Forbes

FROSTED CRANBERRY SALAD

1 13½-oz. can (1⅔ c.) crushed pineapple
2 3-oz. pkg. lemon Jello
7 oz. bottle (about 1 c.) of ginger ale
1 lb. can (2 oz.) jellied cranberry sauce
2 oz. pkg. dessert topping mix
8 oz. pkg. cream cheese, softened
½ c. chopped pecans
Drain pineapple, reserving syrup. Add water to syrup to make 1 c.; heat till mixture is boiling. Dissolve gelatine in hot liquid. Cool. Gently stir in ginger ale; chill till partially set. Meanwhile, blend drained pineapple and cranberry sauce; fold into gelatine mixture. Turn into 9x9x2 inch dish; chill till firm. Prepare dessert topping according to directions. Fold in cream cheese; spread over gelatine. Toast pecans in 1 T. butter or margarine in 350° oven about 10 min.; sprinkle over top of salad. Chill. Makes 9 servings.

—Mrs. John Schmidt

GOLDEN GLOW SALAD

(low-calorie)

2 envelopes unflavored gelatin
2 1-lb. cans grapefruit sections (artificially sweetened)
2 c. boiling water
½ c. lemon juice
2 T. artificial sweetener
4 tsp. vinegar
½ tsp. salt
2 c. grated carrots

Soften gelatin in liquid drained from grapefruit, add boiling water, stirring to dissolve gelatin. Add lemon juice, sweetening, vinegar and salt. Chill till mixture begins to thicken. Fold in grapefruit sections and grated carrots. Spoon lightly into oiled 2 qt. mold. Chill till firm. Makes 12 servings, each containing 43 calories.

—Mrs. Katherine Pedigo

SALAD SUPREME

1 pkg. lemon Jello
1 can tomato soup, add enough water to make a pint
Heat. Let stand until cool and starts to thicken. Cream 1 large pkg. Philadelphia cream cheese. Add ½ c. celery, chopped ⅓ c. green peppers, chopped, ⅓ c. onion, chopped, ½ c. crushed pineapple. Mix and fold in ½ c. mayonnaise.

—Mrs. Irving Sage

PARTY SALAD

1 pkg. orange gelatin
1 pkg. sherry gelatin
3 c. boiling water
½ lb. marshmallows
1 3-oz. pkg. cream cheese
1 8½-oz. can crushed pineapple
½ c. salad dressing
½ pt. whipping cream
Dissolve gelatins in hot water. Refrigerate until slightly thickened. Fold in marshmallows, which have been cut into small pieces, and softened cheese, pineapple, salad dressing, and cream which has been whipped. Pour into 2-qt. mold. When firm, unmold and garnish with pineapple halves and cherries.

—Mrs. Robert Rahn

RASPBERRY DELIGHT

1 pkg. raspberry Jello
1 c. hot water
1 c. vanilla ice cream
6 T. orange juice
1 9-oz. can crushed pineapple, undrained
½ c. chopped pecans, optional
1 medium banana, sliced
Dissolve Jello in hot water. Add ice cream. Stir until thoroughly dissolved. Add orange juice. Set aside until partially thickened. Combine pineapple, nuts, and banana. Add gelatine mixture. Pour into 1 qt. mold. Chill until firm. Makes 6 to 8 servings.

—Mrs. Carl Rupp

MOLDED RASPBERRY SALAD

Mix: 2 pkgs. raspberry Jello
2¼ c. hot water
Add: 1 pkg. frozen raspberries
1 can applesauce
1 small can mandarin oranges,
drained
Place in mold.
Combine and allow to stand over-
night 16 cut up marshmallows and
1 pt. sour cream. Next day whip
above and top Jello with it. Serves
16. —Mrs. Roger J. Immele

RASPBERRY FIZZ

1 pkg. raspberry Jello
1½ c. applesauce
1 small or regular bottle 7-Up
Juice of 1 orange
1 c. diced celery
¼ c. chopped nutmeats
1 small pkg. Dream Whip
Dissolve Jello in applesauce. Bring
to a boil. Remove from heat. Add
juice and 7-Up. Keep stirring until
all foam is gone. Chill until parti-
ally set. Mix Dream Whip as direct-
ed. Now fold in celery, nutmeats,
and Dream Whip. Mold and serve
with touch of salad dressing.

—Mrs. Ronald Messerole

SPECIAL GELATIN

1½ c. boiling water
2 pkgs. strawberry Jello
1 pkg. frozen strawberries
1 can cranberry sauce
1 tsp. orange flavoring
¼ c. lemon juice
½ c. gingerale
Dissolve gelatin in boiling water.
Put strawberries in and stir to melt.
Add cranberry sauce and stir till
smooth. Add and stir in the final
3 ingredients. Allow to set till
slightly congealed. Finally, pour
this mixture into oiled 9-inch ring
mold and chill in refrigerator until
ready to serve.

—Mrs. John Glasgow

SEVEN UP FRUIT SALAD

2 pkg. lemon Jello dissolved in 2
c. boiling water
2 c. 7-up
No. 2 can pineapple, drained
1 c. small marshmallows
2 large bananas
When Jello is partially set, add in-
gredients. Pour into 9x12 pan and
chill.

Topping:

½ c. sugar
2 T. flour
1 c. pineapple juice
1 egg, beaten
2 T. butter
1 c. cream, whipped
¼ c. shredded cheese
Combine sugar and flour in sauce
pan, stir in pineapple juice and egg.
Cook, stirring constantly. Add but-
ter and cool. Fold in whipped
cream and spread over Jello and
sprinkle with cheese. The 7-up
keeps the bananas from turning
dark and will keep for days.

—Mrs. Maydar Lux

RASPBERRY SALAD

2 pkg. raspberry Jello
½ c. hot water, dissolve Jello in.
Add 1 large can crushed pineapple,
No. 2½ can. 1 pkg. frozen rasp-
berries, not thawed. Stir up, put
half of mixture in a pan. Let stand
till set, then spread ½ pt. sour
cream on top and cover with half
of Jello mixture. Chill. Cut and
serve. Excellent flavor.

—Mrs. John Glasgow

CHERRY SALAD

1 c. water
1 c. sugar
1 can pie cherries and juice
Heat to boiling and add:
2 boxes cherry Jello
1 No. 2 can crushed pineapple
1 small bottle Coke
Chill. Good with ham.

—Mrs. Lawrence (Donna) Anderson

CRANBERRY SALAD

1 pkg. cranberries, ground
Let set with $\frac{1}{2}$ c. sugar
Mix 3 pkg. cherry Jello in large pan. Chill until slightly thickened. Fold in 1 c. finely cut celery, 1 small can crushed pineapple, and cranberries.

—Mrs. Bob Schmillen

RHUBARB SALAD

1 pkg. red gelatin
1 c. hot rhubarb sauce
Pinch of salt
 $\frac{3}{4}$ c. cold water
1 diced apple
1 sliced banana
 $\frac{1}{2}$ c. nut meats
Dissolve gelatin in hot rhubarb sauce. Add salt. Stir until dissolved. Add water. When mixture begins to set, add apple, banana and nut meats. Put in mold. Can be served with cottage cheese.

—Mrs. Jerry Berg

LEMON CHEESE SALAD

1 pkg. lemon or lime jello
 $1\frac{1}{2}$ c. boiling water
Cool slightly.
Add $1\frac{1}{2}$ c. small marshmallows
When congealing add:
1 c. grated longhorn or cottage cheese
1 c. crushed pineapple
1 c. cream, whipped or Dream Whip

—Geraldine Hanson

LIME SALAD

1 pkg. lime or lemon Jello
 $\frac{1}{2}$ lb. cottage cheese
1 small can crushed pineapple
1 c. cream, whipped
Boil pineapple, 1 c. water, and $\frac{1}{2}$ c. sugar for 3 or 4 min. Pour over Jello. Let stand until it begins to set. Add cheese and whipped cream. Place in ice box. Use salad dressing if preferred. Serves 8 to 10.

—Margaret Shea

5 CUP SALAD

1 c. pineapple tidbits
1 c. mandarin oranges
1 c. miniature marshmallows
1 c. commercial sour cream
1 c. cocoanut
Mix together and chill overnight. Serve on lettuce cup.

—Mrs. Joe Prendergast

RHUBARB SALAD

2 c. sliced rhubarb
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. water
Combine these three ingredients and bring to a boil. Reduce heat and simmer 10 min. Dissolve 1 pkg. orange Jello in rhubarb sauce, add 3-oz. pkg. cream cheese, stirring until dissolved. Chill until mixture begins to thicken. Whip until fluffy. Add $\frac{3}{8}$ c. celery and $\frac{3}{8}$ c. chopped nuts.

—Mrs. Katherine Pedigo

WINTER STAR SALAD

2 envelopes unflavored gelatin
 $\frac{1}{2}$ c. lemon juice
1 c. pineapple juice
 $1\frac{1}{4}$ c. sugar
1 (1-lb.) can of jellied cranberry sauce
1 No. 2 can crushed pineapple, drained
 $\frac{1}{2}$ c. chopped celery
1 c. shredded American cheese
 $\frac{1}{2}$ c. mayonnaise
1 c. cream, whipped
Combine gelatin, sugar, pineapple juice, lemon juice. Heat until gelatin dissolves. Cool. Pour a thin layer in bottom of 8-cup ring mold. Slice cranberry sauce into $\frac{1}{2}$ inch slices. Cut out different size stars and arrange in gelatin layer. Chill only until firm. Cube remaining cranberry sauce. Add with pineapple, celery, cheese and mayonnaise to gelatin mixture. Fold in whipped cream. Spoon carefully over star layer. Chill. Serves 12.

—Mrs. H. F. Timmins

CHERRY SALAD

2 pkg. cherry Jello
2 c. hot water
½ c. red cinnamon candies
1 c. boiling water
2 c. chopped apple
2 c. chopped celery
1 c. walnut meats
Dissolve Jello in 2 c. hot water.
Melt candies in 1 c. boiling water
and add enough water to make 2c.
liquid. Add to Jello. When partially
set add remaining ingredients. Chill
until firm. Use large pan.

—Mrs. Dale Gifford

FROZEN LIME BUTTERMINT SALAD

2 tall slender cans of crushed pine-
apple, do not drain
1 pkg. lime Jello, dry
1 10-oz. pkg. miniature marsh-
mallows

Mix well in large bowl, the above
ingredients. Cover well and let
stand overnight. Next morning, add
1 c. cream, whipped, ½ tsp. pine-
apple flavoring, ¼ tsp. mint flavor-
ing and 1 7-oz. pkg. of buttermints
(shaved or sliced). Fold the whipped
cream, flavorings, and mints into
first mixture and put into 9x13 pan
or in refrigerator trays and freeze.
Will not be real solid. Remove from
freezer about 5 min. before serving.

—Mrs. William Strahmann

GRAPEFRUIT-CHERRY SALAD

1 c. frozen grapefruit juice
3 cans (grapefruit cans) water
2 pkg. Knox gelatin (softened in a
little cold water)
¾ c. sugar
¼ tsp. salt
6 T. lemon juice
1 c. chopped celery
1 c. whole bing cherries
Heat water, add gelatin, sugar,
salt and lemon juice. Cool and add
rest of ingredients.

—Geraldine Hanson

APRICOT SALAD

2 pkg. orange jello
2 c. boiling water
1 c. pineapple and apricot juice,
mixed
1 large can apricots, mashed
1 large can pineapple tidbits
12 large marshmallows, cut up
When firm, top with the following:
1 c. pineapple and apricot juice
¼ c. sugar
¼ tsp. salt
2 T. flour
1 beaten egg
Cook till thick, when cool add 1 c.
whipped cream. Spread over Jello,
and top with grated cheese.

—Mrs. Freman Eischen, Mrs.
Robert Bergen, Helen Quirk, Lucy
Ford, Mrs. Dan Campbell, Jr.

SEVEN UP GELATINE SALAD

2 c. canned applesauce, heat to
boiling. Add 1 pkg. lime Jello, 1
pkg. Knox gelatine, and 1 7-oz.
bottle 7-up. Variations—celery,
pineapple, cottage cheese, or nuts.

—Mrs. Melvin Fuhrmann

APRICOT SALAD

1 medium can pineapple, diced or
crushed
1½ c. cooked dried apricots
Dissolve 1 pkg. orange Jello in 1 c.
hot water. Add ½ c. juice. When
this begins to set, add 1½ c. mash-
ed apricots and pineapple. Top
with the following:
¾ c. juice
¼ c. sugar
1 T. flour
1 beaten egg
1 T. butter
Cook until thick and when cold,
add to ½ c. whipped cream and 2
T. mayonnaise. Let stand for 1 hr.
in refrigerator and sprinkle with
grated cheese.

—Mrs. Louise Hausmann

COTTAGE CHEESE APRICOT SALAD

- 1 pkg. lemon Jello
- 1 c. boiling water
- 1 c. apricot juice
- 1 12-oz. carton of cottage cheese
- 1 c. whipped cream
- ½ c. chopped nuts
- ½ c. quartered maraschino cherries
- 1 c. sliced canned apricots

Dissolve Jello in boiling water. Add apricot juice and mix well. Chill until jelly-like consistency. Fold in cottage cheese, whipped cream, walnuts, cherries, and apricots. Pour in a lightly oiled, 1½ quart mold. Chill until set. Garnish with apricot slices. May be used as salad or dessert.

—Mrs. John Eischen

ORANGE JELLO SALAD

- 2 pkg. orange Jello
- 1 pt. orange sherbet
- 2 c. hot water

Stir in all together until sherbet melts and begins to thicken. Drain off juices of 1 small can crushed pineapple, 1 small can mandarin oranges. Then fold all ingredients together and let set until firm.

—Mrs. Larry Lentz

HEAVENLY GELATIN SALAD

- 1 pkg. lime Jello
- 1 pkg. lemon Jello
- 1 c. cottage cheese
- ½ c. nuts
- 1 c. crushed pineapple
- ½ c. evaporated milk or whipped cream
- 1 c. salad dressing

Dissolve Jello in 2 c. hot water, let cool. Stir in other ingredients. Add whip cream or evaporated milk last. Pour in 8x8 cake pan and chill. If you want a larger recipe add 1 more box Jello and 2 c. more hot water.

—Mrs. Herb Carlson

MANDARIN ORANGE SOUFFLE SALAD

- 2 pkg. orange gelatin
- 1 c. hot water
- 1 c. orange juice
- 1 c. commercial sour cream
- 1 pt. orange sherbet
- 1 c. pineapple tidbits, drained
- 2 c. mandarin orange sections, drained well
- 1 c. flake-style coconut
- Lettuce leaves

Add hot water to gelatin, stir until dissolved. Add orange juice. Chill until mixture begins to thicken. Stir in sour cream and orange sherbet; beat until thick and foamy. Add drained pineapple tidbits and orange sections. Pour into 2 quart ring mold. When set, turn out on lettuce leaves and sprinkle with coconut. Garnish with mandarin oranges, if desired. Makes 10 to 12 servings. Can also be chilled in 9x13 pan and cut into squares.

—Mrs. Dan Sheehan

CHRISTMAS SALAD

- 1 pkg. of red Jello
- 1 pkg. of green Jello
- 1 pkg. of yellow or lemon Jello
- 1 dozen large marshmallows, cut up
- 1 c. whipped cream
- 3 3-oz. pkg. of Philadelphia cream cheese
- 1 c. salad dressing
- 1 small can crushed pineapple

Dissolve red Jello and put in an 8x12 pan and let set. Dissolve lemon Jello in 1 c. of hot water and add marshmallows. When cool, add whipped salad dressing and cream cheese. Fold in whipped cream and add pineapple juice, and all, and let set.

Dissolve and let cool the green Jello. Pour over the yellow mixture and let set. Makes a very pretty 3 layer salad and filling.

—Mrs. Robert Bushlow

TAPIOCA SALAD

Good
Dissolve 1 c. pearl tapioca overnight. Cook in double boiler till clear the next day. Add 1 c. sugar and cool. Add:

1 pkg. of small marshmallows
1 can pineapple tidbits, drained
2 cans mandarin oranges, drained
Fold in $\frac{1}{2}$ pt. of cream (whipped)
Dissolve 1 pkg. red Jello and 1 pkg. orange Jello. Set separately in 9x9 pans. When hardened cut into small squares and add to above mixture.

—Mrs. Lawrence Anderson

STRAWBERRY LAYER JELLO SALAD

First layer:

1 pkg. strawberry Jello
1 c. boiling water
1 box frozen strawberries
Mix and pour in pan and set until medium firm.

Second layer:

1 box lemon Jello
1 c. boiling water
Set aside to thicken.
Cream 1 box cream cheese (small size) with $\frac{1}{2}$ c. pineapple juice. Fold in 1 can crushed (drained) pineapple. Whip 1 c. cream and fold in. Add this to thickened lemon Jello and pour over red layer. Set aside to set completely.

—Mrs. Joseph Tallman

STRAWBERRY SALAD

2 pkg. strawberry Jello
2 c. boiling water
1 large box frozen strawberries
1 tall can crushed pineapple
2 or 3 mashed bananas
Set $\frac{1}{2}$ in bowl in refrigerator till thick, save other $\frac{1}{2}$ on counter top. When first half is thick, put $\frac{1}{3}$ c. sour cream over and pour on other half of Jello over the sour cream. Let top half thicken and serve.

—Bonnie Schissel

FROZEN FRUIT SALAD

1 No. 2 $\frac{1}{2}$ can fruit cocktail
 $\frac{1}{4}$ c. oleo
2 T. unflavored gelatin already mixed with water
 $\frac{3}{8}$ c. or $\frac{1}{2}$ pt. whipping cream
 $\frac{1}{2}$ c. chopped nuts
10 marshmallows, cut fine
1 3-oz. pkg. Philadelphia cream cheese
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ small can pineapple
1 small jar maraschino cherries
Drain fruit. Blend cheese with $\frac{1}{4}$ c. mayonnaise. Stir in jello. Whip cream and add $\frac{1}{2}$ c. sugar. Mix the fruits and nuts and add to cheese mixture. Fold in whipped cream. Put in freezer. Let stand at room temperature 20 or 30 min., before serving this. It improves the flavor. Keeps a long time in the freezer.

—Mrs. Gordon Messerole

MANDARIN ORANGE SALAD

1 pkg. orange Jello
Dissolve in 1 c. boiling water
1 pt. orange sherbet
1 can mandarin oranges, drained
1 small can pineapple tidbits, drained
Miniature marshmallows, as many as you wish.

—Mrs. Joe Eisenmenger

LIME AND LEMON SALAD

1 pkg. lemon Jello
1 pkg. lime Jello
2 c. boiling water
No. 2 can crushed pineapple
1 can Eagle brand milk
1 pt. fine cottage cheese
1 c. mayonnaise
Combine the Jello and boiling water. Add pineapple, both juice and fruit and let stand until partially set. Stir the milk, cottage cheese, and mayonnaise. Combine thoroughly. Let stand until firm.

—Mrs. Pauline Gravenish

ORANGE SALAD

- 1 pkg. orange Jello
- 1 c. boiling water
- 1 small can concentrated orange juice
- 1 small can mandarin orange slices, drained
- 2 bananas, diced
- 1 small can pineapple, drained

—Adda Schmillen

CHEESE-PINEAPPLE SALAD

- 1 pkg. (4 T.) Knox gelatin, dissolved in 1 c. cold water
- 1 pt. boiling water
- 1 c. sugar (scant)
- 1 small can grated or shredded pineapple

Juice of $\frac{1}{2}$ lemon

- $1\frac{1}{4}$ c. American cheese, in small cubes or put through chopper

$\frac{1}{2}$ pt. whipping cream

Cook pineapple, sugar, and lemon juice for 5 min. Add boiling water and gelatin. Let cool until soft jelly, then beat slowly into whipped cream and cheese added last. Mold.

—Edith Beckman

BANANA-ORANGE JELLO

Dissolve:

- 1 pkg. lemon Jello
 - 1 pkg. orange Jello
 - 2 c. boiling water
 - 2 c. cold water
 - Add 1 can crushed pineapple, drained, 2 large sliced bananas and nuts.
- Set.

Dressing:

- Cook in double boiler until thick:
- $\frac{1}{2}$ c. pineapple juice
- $\frac{1}{2}$ c. sugar
- 1 egg, beaten
- 2 T. flour
- 2 T. butter
- Salt

Whip 1 c. cream, add to cooled dressing. Add 1 c. marshmallows. Spread dressing over set jello.

—Mrs. Jack Sandvig

FRUIT JELLO SALAD

- 2 c. crushed pineapple (No. 1 can)
- $\frac{1}{2}$ c. sugar
- 1 pkg. lime Jello
- $\frac{1}{2}$ pt. whipping cream

Small can grated Parmesan or American cheese, whichever you prefer. Bring crushed pineapple to a boil. Stir in Jello and sugar thoroughly. When cool, fold in whipping cream and grated cheese. Sprinkle some of the cheese on top of salad.

—Mrs. Thomas Hartung

ORANGE SALAD

- 1 pkg. orange Jello
- 1 c. hot water
- $\frac{1}{2}$ c. orange juice
- 1 pt. orange sherbet
- 1 can mandarin oranges

Dissolve Jello in hot water. Add juice and sherbet, stir until sherbet is melted. Add mandarin oranges. Chill.

—Mrs. Lyle Waechter

FROSTED SALAD

- 2 pkg. lemon Jello
- 2 c. boiling water
- Dissolve above and add 2 c. gingerale or 7-Up.
- Cool until slightly thickened. Add 1 can (20 oz.) crushed pineapple, 1 c. miniature marshmallows, and 2 large bananas. Mix well and mold in 9x13 pan. Chill until firm.
- Frost with:
- $\frac{1}{2}$ c. sugar

- 2 T. flour
- 1 c. pineapple, juice and water
- 1 egg, slightly beaten

Cook until thick. Add 2 T. butter. Set until cool. Fold in 1 c. cream, whipped (or Dream Whip), and mayonnaise to suit taste. Frost salad, then sprinkle with $\frac{1}{4}$ c. shredded American cheese. Let stand 3 hours. Very good.

—Geraldine Hanson

JELLO SALAD

- 1 box lemon Jello
- 1 pt. water
- ½ pkg. of marshmallows
- 1 small pkg. of Philadelphia cream cheese
- 1 small can crushed pineapple
- ½ pt. whipping cream
- ½ c. salad dressing
- 1 box lime Jello

Dissolve lemon Jello in hot water. Put into double boiler and add marshmallows and cheese. Heat until melted. Cool until syrupy, add pineapple, whipped cream, and salad dressing. Chill. Mix other box of Jello and cool, then pour on above. Other flavors of Jello may be used, such as green and red for a Christmas salad.

—Mrs. Kenneth E. Stanberg

LEMON SALAD

2 pkg. lemon Jello dissolved in 2 c. of boiling water. Add 1 tsp. lemon juice, stir well. Add 1 tall can crushed pineapple, and 1 can mandarin oranges. Pour into mold. Set till firm.

—Mrs. Lester Rupp
Maryhill

TWO-TONE SALAD

1 pkg. lemon Jello
1 pkg. cherry Jello
½ c. salad dressing
No. 2 size can of pineapple
1 c. cream
1 8-oz. pkg. cream cheese
½ lb. marshmallows
Drain pineapple and add water to make 1½ c. boiling liquid. Dissolve lemon Jello in this. Put in marshmallows. Stir until dissolved over hot water. Add softened cheese. Let congeal. Add salad dressing pineapple, and whipped cream. Top with red Jello.

—Mrs. Earl Flanigan
Mrs. Don LaFluer

FROZEN FRUIT SALAD

1 can fruit cocktail
1 tsp. unflavored gelatine
3 T. lemon juice
1 3-oz. pkg. cream cheese
¼ c. mayonnaise
Pinch of salt
½ c. whipping cream
½ c. sugar
½ c. chopped nuts
Drain fruit cocktail. Soak gelatine in lemon juice, then dissolve over hot water. Mix cream cheese with mayonnaise and salt. Stir in gelatine. Whip cream and add sugar. Fold in cheese mixture, nuts and fruit cocktail. Pour into pan and freeze. Cut into slices.

—Mrs. Charles George

RASPBERRY SALAD

Dissolve 2 pkg. red raspberry Jello in 2 c. boiling water. Add 2 pkg. frozen red raspberries and 1 can applesauce. When it thickens, stir in 1 carton commercial sour cream. A change from cranberry with pork or poultry.

—Mrs. James Bopp

LIME-CHEESE SALAD

1 pkg. lime Jello
1 c. boiling water
¾ c. pear juice
Large can of pears
Large bar of cream cheese
¾ c. whipping cream
Pinch of salt
Dissolve Jello in boiling water and pear juice. While hot, add large bar of cream cheese (which has been softened), and beat until dissolved. Let stand until it begins to thicken. Whip cream and fold into above mixture with salt and pears, which have been drained well and cut into pieces. Place in 13x9x2 pan and refrigerate until mixture sets before serving. Serves 10 to 12.

—Mrs. Thomas G. Donovan

CHEESE AND PINEAPPLE SALAD

$\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ c. syrup from canned pineapple
1 T. (1 envelope) unflavored gelatin
 $\frac{1}{4}$ c. cold water
1 c. crushed pineapple, drained
1 c. heavy cream, whipped
1 c. grated American cheese
Dissolve sugar in pineapple syrup over low heat; add gelatin, softened in cold water. Chill until partially set; add pineapple and cheese; fold in whipped cream. Chill until firm. Serve with salad dressing. Serves 6 to 8.

—Mrs. V. J. Ellerbrock

MANDARIN ORANGE SHERBET SALAD

1 large pkg. orange Jello
1 pt. orange sherbet
1 can mandarin oranges, drained
2 bananas, sliced
1 c. whipping cream
Dissolve Jello in 2 c. boiling water. Add the sherbet (that has been removed from freezer 5-10 min.) and stir until dissolved. Chill until partially set, add the cream, whipped, and the fruit. Mix thoroughly. Turn into a mold or salad pan. If this is taken on a picnic, one can add a pkg. of gelatin, and it will keep longer.

—Joe Tallman

STRAWBERRY SALAD

2 pkgs. strawberry Jello
2 c. boiling water
Stir to dissolve. Add:
2 pkgs. sliced frozen strawberries
1 can crushed pineapple (No. 2)
2 bananas, mashed
Mix well, turn half in an 8" square pan. Chill until firm. Spread over gelatin, 1 pt. sour cream. Cover with remaining mixture. Chill.

—Mrs. Gordon Messerole

PINEAPPLE SALAD

1 No. 2 can pineapple
2 eggs
1 T. flour
1 T. sugar
Marshmallows
Nuts
Fruit cocktail
Drain juice from pineapple and add beaten eggs and combined flour and sugar. Cook until thick (stir constantly). When cool, add pineapple, marshmallows, and nuts. Add fruit cocktail (drained) and bananas to make a larger salad.

—Mrs. Darrell Bunkers

"DEWEY" LEMON SALAD

1 large pkg. lemon Jello
2 c. hot water
2 c. Mountain Dew and pineapple juice, combined
1 pkg. Dream Whip or 1 c. of whipping cream
1 No. 211 can pineapple tidbits
2 bananas, sliced
2 c. miniature marshmallows
1 can lemon pie filling
Dissolve Jello in hot water. Add Mountain Dew and pineapple juice. Allow to cool until it begins to set. Fold in fruit and marshmallows. Whip whipping cream or Dream Whip. Fold in lemon pie filling until thoroughly mixed. Spread on top of set Jello. Chill well. Serves 10 or more.

—Mrs. Harold Davis
Mrs. Paul George

PARTY SALAD

Heat 1 No. 2 can crushed pineapple to boiling. Add 1 pkg. lime Jello, chill until partly set. Mash 2 3-oz. pkg. cream cheese. Stir cheese and $\frac{1}{3}$ c. chopped pimento to Jello mixture. Fold in 1 c. whipped cream, 1 c. chopped celery, and 1 c. chopped nut meats.

—Mrs. George Wharton, Jr.

CHEESE AND PINEAPPLE SALAD

1 pkg. lime Jello
1 c. hot water
1 c. water and pineapple juice
 $\frac{1}{4}$ c. sugar
2 small pkg. Philadelphia cream cheese
1 green pepper, cut up
10 green maraschino cherries, cut up
1 c. drained crushed pineapple
Dissolve Jello in hot water, add remaining liquid and chill until partially set. Cream the cheese and sugar. When Jello is partially set, add slowly to the cream cheese. Add remaining ingredients, mold as desired.

—Mrs. Harold Johnston

LAYERED PINEAPPLE SALAD

1 pkg. lemon Jello, large
 $1\frac{1}{2}$ c. hot water
 $1\frac{1}{2}$ c. cold water
1 c. pineapple chunks or tidbits
2 large bananas, sliced
2 c. miniature marshmallows
1 c. pineapple syrup
 $\frac{1}{2}$ c. sugar
1 egg, beaten
1 T. butter
2 T. flour
1 T. lemon juice
1 c. whipped cream
Dissolve Jello in hot water; add cold water and cool. Add pineapple, well drained, bananas, and marshmallows. Pour onto oblong or square baking dish. Chill until set. Combine remaining ingredients, except cream, and cook, stirring constantly, until thick. Chill, then fold in whipped cream. Spread over top of gelatin mixture. Shredded cheese may be sprinkled over top, if desired. This can be used as a dessert or salad.

—Mrs. Raymond Kelly
Mrs. Joe Walters

JELLO SALAD

2 pkgs. lime Jello
No. 2 can pineapple, drained
1 c. American cheese, grated
 $\frac{1}{2}$ c. nutmeats
 $\frac{1}{2}$ c. diced celery
1 small can pimento
1 c. whipping cream
Heat juice and add to water to dissolve Jello. Let stand until syrupy. Grate 1 c. cheese, and mix all ingredients into the whipped cream. Put in mold to set. Makes a large salad.
—Helen Struck

SPICED GRAPE SALAD

2 pkg. lemon Jello
4 c. hot water or fruit juice
1 can spiced grapes
 $\frac{1}{2}$ c. sliced, stuffed olives
 $\frac{3}{4}$ c. sliced celery
 $\frac{1}{2}$ c. chopped pecans
1 can pineapple
Dissolve Jello in hot water. When partially set add remaining ingredients and pour into molds. Chill until firm.

—Mrs. P. F. Klinker

BROKEN GLASS SALAD

Dissolve each pkg. of Jello separately in 1 c. hot water and $\frac{1}{2}$ c. cold water. Use 1 pkg. each of orange, cherry and lime Jello. Mold separately in 8x8x2 pans. When set cut in cubes.

Dressing:

1 c. pineapple juice
2 c. cream
 $\frac{1}{4}$ c. sugar
1 pkg. lemon Jello
 $\frac{1}{2}$ c. cold water
Combine pineapple juice and sugar. Heat until dissolved. Remove from heat and stir in pkg. of Jello and $\frac{1}{2}$ c. cold water. Chill until syrupy. Whip 2 c. cream. Whip lemon Jello and then fold in cream. Fold in Jello cubes. Chill 8 hours.

—Mrs. Jack Sandvig

APRICOT NECTAR FRUIT SALAD

Dissolve 1 pkg. lemon Jello in 2 c. hot apricot nectar. Add 1 T. lemon juice. Chill until thick but not firm. Whip until light. Fold in 1 c. of fresh or canned fruits and ½ c. chopped nuts.

Dressing:

¾ c. apricot nectar, 1 T. sugar, 2 tsp. corn starch and 2 T. lemon juice. Cook over hot water about 10 minutes stirring frequently. Cool slightly. Add 1 egg, beaten, dash of salt and 1 tsp. butter. Cook 2 minutes longer stirring constantly.

—Mrs. Van Ambrose

JELLO FRUIT SALAD

2 pkg. strawberry Jello
2 c. boiling water
2 pkg. frozen strawberries
2 mashed bananas
1 No. 2 can crushed pineapple
1 carton sour cream

Mix Jello with boiling water, add partially thawed strawberries. Add pineapple and bananas. Put ½ of this mixture in a 9x12 dish. Refrigerate until set. Spread on sour cream and cover with remaining Jello mixture. Refrigerate until set.

—Alice Schissel

RASPBERRY SALAD

1 pkg. raspberry Jello
1 pkg. frozen red raspberries
1 c. strained applesauce
1 c. boiling water

Dissolve Jello in boiling water. Add frozen raspberries and stir until thawed. Add applesauce. Pour into mold and when set mix topping of:

½ pt. commercial sour cream
2 c. miniature marshmallows
2 T. mayonnaise

Put on top. Sliced nut meats may be sprinkled over, if desired.

—Mrs. Norbert Rupp

RIBBON SALAD

Bottom Layer:

2 pkg. lime Jello dissolved in 4 c. hot water. Cool. Let set.

Center Layer:

1 pkg. lemon Jello
1 c. hot water or milk
½ c. small marshmallows
Stir until dissolved then add 1 8-oz. pkg. cream cheese or grated longhorn.

1 c. pineapple juice and water
1 20-oz. can crushed pineapple, drained

Fold in 1 c. whipped cream and pour on bottom layer.

Top Layer:

2 pkg. red Jello dissolved in 4 c. water (2 hot and 2 cold). Cool and pour over above layers. Serve with cream cheese mixed with mayonnaise and nuts. (9x13 pan)

—Geraldine Hanson

ECONOMY SALAD

1 can pineapple, crushed
1 pkg. lemon Jello
2 T. lemon juice
¼ tsp. salt
Drain juice from pineapple and add enough water to make 1¼ c. liquid. Heat. Add lemon Jello and stir to dissolve. Add lemon juice and salt. Cool until thick. Add 1 can chilled evaporated milk, ½ c. pecans, ½ c. chopped celery and the crushed pineapple that has been drained above.

—Mrs. Paul Kohns

ORANGE APRICOT SALAD

Mix together:

2 pkg. orange Jello
2 c. boiling water
½ c. mandarin oranges
½ c. apricot juice
1 small can frozen orange juice
Allow to stand until thick and add:
1 small can mandarin oranges
1 No. 2 can apricots, cut up
Serves 12 to 16.

—Mrs. Norbert Rupp

FROSTED STRAWBERRY SALAD

2 pkg. strawberry Jello
2 c. boiling water
1 pkg. (10 oz.) frozen strawberries
1 No. 211 or tall can crushed pineapple
3 bananas, mashed

Dissolve Jello in water. Add frozen strawberries. Mix in pineapple and mashed bananas. Pour into a 8x12 pan. Let set until firm. Frost with 1 3-oz. pkg. cream cheese which has been whipped with 3 T. mayonnaise.

—Mrs. Carl Rupp

CHERRY COKE SALAD

1 1-lb. can bing cherries
1 1-lb. 4-oz. can crushed pineapple
1 6-oz. pkg. cherry Jello
2 6½-oz. bottles Coca-Cola
Drain juice from fruit; add water if necessary to make 2 c. Heat juice

to boiling; add Jello and stir until dissolved. Cool then add Cola and fruit. Pour into 1½ qt. mold. Chill until set. Serve with salad dressing, cream cheese dressing or whipped cream. Makes 8 servings.

—Mrs. Carl Eischen

CHRISTMAS SALAD

1 pkg. lime Jello
1 pkg. cherry Jello
Dissolve each of above in 1 c. hot water, and add ½ c. cold water. Chill. When solid, cut in squares. Heat together 1 c. pineapple juice and ½ c. sugar.

Dissolve 1 pkg. lemon Jello with heated mixture and add ½ c. cold water. Add a can of crushed, drained pineapple. Just before it sets, add 2 c. of whipped cream. Add first Jello squares.

—Mrs Don Bevins

THE GARDEN OF YOUR BUSINESS

First, plant four rows of peas:

Presence,
Promptness
Preparation and
Perseverance.

Next to these plant three rows of squash:

Squash gossip
Squash indifference
Squash criticism

Then plant five rows of lettuce:

Let us obey rules and regulations
Let us be true to our obligations
Let us be faithful to duty.
Let us be loyal and unselfish.
Let us love one another.

No garden is complete without turnips:

Turn up for meetings.
Turn up with a smile.
Turn up with new ideas.
Turn up with determination to make everything count for something good and worthwhile.

Vegetables

Once upon a time I planned to be
an artist or celebrity,
A song—I thought to write one day,
And all the world would homage pay.
I longed to write a noted book
but what I did was—learn to cook.

NEW POTATOES-PEAS CASSEROLE

2 cans cream mushroom soup
½ c. milk
¼ tsp. salt
¼ tsp. onion juice
Dash tobasco sauce
1 small can mushrooms
2 c. fresh cooked peas or frozen peas
2 lbs. tiny new potatoes cooked and peeled

Combine: Soup, milk, salt, onion juice, tobasco and mix well. Add mushrooms, peas and potatoes to soup mixture. Pour into buttered baking dish. Top with cereal topping and bake at 325° for 45 min., or until bubbly. Cereal topping: Crush 3 c. bite-size corn cereal. Makes about 1½ c.. Add 2 T. melted butter and 1 tsp. onion powder. Serves 8. —Mrs. H. F. Timmins

SWEET SOUR RED CABBAGE

Grate red cabbage fine.

¼ c. lard per medium sized head cabbage

Small amount finely chopped onion
2 to 3 c. vinegar
1 to 2 c. sugar
salt

1 small cooking apple cut up
Saute onion in lard, add grated red cabbage and add vinegar immediately; then sugar, salt and cut up apple. When cabbage cooks down somewhat, if desired add additional salt, sugar and vinegar to taste. Cook 2 to 3 hours over low heat. If thickening is desired, add flour.

—Mrs. John (Joan) Petty

CORN AND NOODLE CASSEROLE

1 can cream style corn
1 egg beaten
2 c. cooked noodles
Salt and pepper
¾ c. grated cheese

Mix and pour melted butter on top of casserole. Bake at 325° for 30 min. —Mrs. Robert Parrott

LIGHT MEAL DISH OR ONION SOUP

Melt 2 T. butter in frying pan, add medium sized onion cut up, and fry until brown. Add 2½ or 3 slices of stale bread broken into pieces. Add 2 to 2½ c. of boiling water. Let this come to a boil. Add ¼ to ½ c. of sour cream (must be sour, no substitute). Salt to taste. Serve.

—Mrs. Gertrude Kohn

HARVARD BEETS

1 No.2 can diced beets
½ c. sugar
2 T. Wesson oil
½ T. cornstarch
¼ c. water or beet juice
¼ c. vinegar

Mix sugar, cornstarch, beet juice. Add to boiling vinegar and Wesson oil. Boil 5 min. Add beets and let stand over low heat 30 min.

—Mrs. Ben Brassier

FRENCH FRIED ONION RINGS

Slice onions and soak in milk for 1 hour. Make batter:

½ c. flour
½ tsp. baking powder
½ tsp. salt
1 egg yolk
⅓ tsp. melted shortening
½ c. milk

Dip onion rings in batter and fry in deep fat heated to 375° until golden brown. Salt and serve.

—Mrs. Harold Larson

DUTCH LETTUCE

Wash lettuce (leaf lettuce is best). Put in cold water until crisp. While the lettuce is crisping prepare the dressing. Dice and brown to a golden brown: ¼ lb. bacon, add 2 T. sugar and ¼ c. vinegar and salt to taste. Drain lettuce, slice a few spring onions very fine and mix through lettuce. Pour hot dressing over the lettuce mixture.

—Mrs. M. M. (Ruth) Streeter

SCALLOPED EGG PLANT

1 medium eggplant
1 egg, beaten
½ c. milk
2 T. melted butter
¼ c. finely chopped onion
1 c. dry bread or cracker crumbs
½ c. buttered cracker crumbs
Peel eggplant, cut in 1" cubes and cook 8 min. in salted boiling water. Drain and add remaining ingredients except buttered crumbs. Place in greased baking dish and top with buttered crumbs. Bake at 350° for 30 minutes.

—Sister Mary Amy (Joyce Rupp)

BAKED BEANS

1 can lima beans
1 can kidney beans
1 can Heinz' baked beans (green label)
1 clove garlic (minced)
1 onion (chopped)
2 T. brown sugar
3 T. vinegar
1 tsp. salt and pepper
½ c. catsup
1 tsp. dry mustard
3 T. bacon drippings
Bake at 350° for 1 hour.

—Mrs. M. M. (Ruth) Streeter

ESCALLOPED ONIONS AND CORN

1 No.2 can corn (drained)
1 No.2 can peeled white onions (drained)
2 T. butter
2 T. flour
1 c. milk
Salt and pepper
Buttered crumbs

Make cream sauce by melting butter, adding flour and the milk, pepper and salt, and cook until thick. Put layers of corn and onions in baking dish. Cover with cream sauce, top with buttered crumbs. bake in moderate oven 350°.

—Mrs. Ben Brassler

VEGETABLES A LA KING

⅓ c. butter
⅓ c. flour
2 c. light cream
1 c. chicken stock
2 tsp. salt (depending on saltiness of broth)
⅓ tsp. pepper
1 can (6 oz.) mushrooms
2 c. asparagus tips, cooked
2 c. frozen peas, cooked
1 c. sliced carrots, cooked
2 or 3 T. chopped green onion
Melt butter, add flour and blend. Stir in cream and chicken stock and cook over low heat until thick. Add hot vegetables. Serve with rice.

—Mrs. J. Albert Fritz

ESCALLOPED CORN

1 can corn
1 large onion, fried in 2 T. butter
1 egg beaten
1 c. milk
¾ c. dry bread crumbs
Little green pepper
1 tsp. salt
¼ tsp. dry mustard
¼ tsp. paprika
Put in greased casserole, put more crumbs on top. Bake at 350° for 30 to 35 min.

—Mrs. Milo Sauer

BEAN CASSEROLE

4 slices bacon, chopped
1 medium onion, chopped
1 lb. can baked beans in tomato sauce
1 lb. can lima beans
1 lb. can red kidney beans
¾ lb. American cheese, cubed
½ c. brown sugar
½ c. catsup
1½ tsp. Worcestershire sauce
Saute bacon with onion in skillet. Remove from fire and stir in beans, cheese, catsup, brown sugar and Worcestershire sauce. Put in baking dish and bake at 350° for 30 minutes. Sprinkle top with Parmesan cheese. Serve hot.

—Mrs. Warren Curtis

LIMAS AU GRATIN

3 c. cooked lima beans
1 c. white sauce
 $\frac{3}{4}$ c. grated American cheese
 $\frac{1}{2}$ c. diced cooked ham or bacon
Pepper and salt to taste
1 c. buttered bread crumbs
Put all ingredients in casserole.
Cover with the crumbs. Bake at 350°
for 20 min. —Mrs. Ben Brassler

TOMATOES (Frozen)

Fresh ripe (red) tomatoes—peel dry.
On a shallow pan put 1 layer of
quartered tomatoes. Freeze. When
frozen place in plastic sack, and
then put in freezing boxes. (Put
quantities in each sack that you
usually use). Good for stewing and
making chili.

—Mrs. Mabel Gordon

CARROTS (Frozen)

When I dig my carrots I always
have lots of smaller ones. I clean,
scrape and cut them in small pieces,
place in plastic sack and freeze.
For large ones to bake I cut them
in half or quarters, depending on
size of carrot. Also freeze these in
plastic sack and put in large paper
sacks or box. Keep in freezer until
used. —Mrs. Mabel Gordon

BARBECUE BEANS

2 1-lb. cans of pork and beans in
tomato sauce
 $\frac{3}{4}$ c. brown sugar
1 tsp. dry mustard
6 slices bacon, cut in small pieces
 $\frac{1}{2}$ c. catsup
Empty 1 can of the beans into a
1 $\frac{1}{2}$ quart casserole. Combine brown
sugar and mustard. Sprinkle half
of mixture over beans. Top with
second can of beans, sprinkle with
remaining brown sugar mixture and
the cut bacon. Spread catsup over
all. Arrange 3 or 4 additional bacon
slices on top, if desired. Cook cover-
ed, over slow coals about 1 hour.

Mr. Neil Lickiss

RICE SUPREME

Melt 1 stick butter. Add 1 chopped
clove of garlic, 1 medium onion
and 2 stalks chopped celery. Saute
5 min. until limp. Add 2 c. minute
rice. Brown slowly about 10 min.,
stirring so it won't burn. Add 1
can mushrooms (4 oz.) and 2 cans
beef broth boullion. Boil 5 min.
Let stand 10 minutes before serving.
This will keep indefinitely set at
'warm' in an electric fry pan.

—Mrs. Thomas Hartung

SWEET SOUR GREEN BEANS *Good*

Brown 2 strips bacon until crisp.
Cook about $\frac{1}{3}$ c. minced onion in
bacon fat until yellow. Stir in 1 T.
flour; add $\frac{3}{4}$ c. vegetable liquid,,
 $\frac{1}{4}$ c. vinegar, 2 T. sugar, 1 tsp. salt
and $\frac{1}{4}$ tsp. pepper. Bring to boil,
then add 2 c. cooked green beans
and heat gently. Serve with bacon
bits over top.

—Mrs. Charles George

SWEET SOUR BEANS

Brown 8 slices bacon, remove from
fat and crumble. To the bacon fat,
add the following, and cook slowly
for 15 minutes:

1 c. brown sugar
2 large onions, sliced
1 tsp. salt
1 tsp. prepared mustard
 $\frac{1}{2}$ c. vinegar

Gently add the above sauce and
crumbled bacon to the following
beans:

1 pkg. frozen large limas, cook un-
til almost done
1 pkg. frozen small limas, cook un-
til almost done
1 No.2 can green beans, drained
1 No.2 can pork and beans, drained
1 small can red beans, drained and
rinsed
1 small can kidney beans, drained
and rinsed

Place beans in 9 x 13 pan and
cover with foil. Bake 1 hour at 350°
Serves 15.

—Mrs. Robert Northcraft

GREEN BEANS SUPREME

- 2 12-oz. cans French style or other style green beans
- $\frac{1}{4}$ c. or $\frac{1}{2}$ stick margarine
- 2 T. minced onion
- 1 T. flour
- $\frac{1}{2}$ tsp. salt
- 1 c. canned milk, undiluted
- 1 c. sharp Cheddar cheese
- $\frac{1}{4}$ c. bread crumbs or more if desired
- 2 T. melted margarine

Melt margarine in small pan. Saute onions until brown (light). Stir flour and salt in and gradually add the milk. Cook over medium heat until thickened. Add cheese, and Cook until cheese is melted. Combine bread crumbs and other margarine and sprinkle over top. Bake in casserole or pan at 350° for 20 minutes. I sometimes use cubes of bacon in this dish.

—Bertha Thoman

BAKED SQUASH

- 2 medium acorn squash
 - 1 tsp. salt
 - 1 lb. sausage meat
 - $\frac{1}{2}$ c. dry bread crumbs
- Cut squash in half. Bake face down for 30 minutes. Make above mix into small balls and fill squash centers. Bake 1 hour.

—Mrs. Phil Salsbery

DELICIOUS SWEET POTATOES

- 4 small sweet potatoes cooked and peeled and cut in $\frac{1}{2}$ -inch slices
- 3 T. butter
- 1 c. white sugar
- 1 c. coconut
- $\frac{1}{2}$ tsp. salt
- 1 tsp. vanilla
- 1 c. raisins
- 2 eggs

Mix together and pour over sweet potatoes in a quart casserole. Bake 30 minutes at 350°. Top with marshmallows and bake a few minutes until brown.

—Mrs. Joe Wankum, Aurelia

HOME BAKED BEANS

- 2 c. dried navy beans
- 1 tsp. salt
- 1 c. diced ham
- $\frac{3}{8}$ c. catsup
- 3 T. brown sugar
- 1 T. molasses
- 1 tsp. paprika
- $\frac{1}{2}$ tsp. salt
- $\frac{3}{4}$ c. liquid from cooked beans

Wash beans, add five cups water to dried beans. Boil 2 minutes. Soak 1 hour or overnight. Add salt and boil gently until beans are tender, from 1 to 2 hours, then drain. Mix drained beans with ham. Place in $1\frac{1}{2}$ quart casserole. Make a sauce of the remaining ingredients. Pour over beans and ham. Bake in moderate oven 1 hour.

—Mrs. Ann Bush

SCALLOPED POTATOES

(Made in an Electric Roaster)

- Number of portions ---- 50
 - Size of portion ---- $\frac{3}{4}$ cup
 - 1 c. butter or margarine
 - $\frac{3}{4}$ c. all-purpose flour, sifted before measuring
 - 4 T. salt
 - $\frac{3}{4}$ tsp. pepper
 - 3 quarts milk, heated
 - 1 medium sized onion
 - $1\frac{1}{2}$ pecks potatoes, peeled and sliced
 - 1 can (4 oz.) pimento, cut in strips
- Make a thin white sauce by melting butter in large skillet; add flour, salt and pepper and stir until smooth. Add slowly the heated milk, stirring constantly until thickened. Place thinly sliced onion in bottom of greased roaster inset pan. Add half of peeled and sliced potatoes. Cover with white sauce. Add remainder of potatoes and white sauce. Place small pieces of pimento over top of potatoes. Cover. Set control at 350° and cook 1 hour, after steaming point is reached, or until potatoes are just barely tender. To keep hot, set control at 150°.

—Mrs. John F. Jaminet

MARINATED MUSHROOMS

2 cans (6 oz. each) boiled mushroom crowns (China Lily whole mushrooms)

½ c. Tarragon vinegar

½ c. dark brown sugar

¼ tsp. salt

½ tsp. pepper corns

Bay leaf

Cloves of garlic, slivered

Drain mushrooms saving broth.

Combine ½ c. broth with remaining ingredients. Bring to boil, stirring until sugar dissolves. Pour over mushrooms. Cover tightly and chill for 24 hours.

—Mrs. Jack Sandvig

TOMATOES GARNI

2 1-lb. cans whole tomatoes

1 small onion, peeled and sliced

¼ c. chopped celery

¼ c. chopped green pepper

1 tsp. salt

⅛ tsp. pepper

1 tsp. sugar

1 slice bread, toasted and cut into tiny cubes

Combine all ingredients, except bread cubes, in saucepan and heat just to boiling. Sift out whole tomatoes with slotted spoon and place in individual serving bowls. Spoon sauce over top of each serving and sprinkle evenly with bread cubes.

—Mrs. Gerald Staver

BARBECUED BEANS

1 lb. ground beef

½ c. onion, chopped or sliced

½ tsp. salt

¼ tsp. pepper

1 1-lb. 12 oz. can pork and beans

½ c. catsup

1 T. Worcestershire sauce

Brown beef and onions and pour off fat. Add remaining ingredients, mix well and pour into 1½ quart casserole. Bake in moderate oven 350° for 30 minutes.

—Mrs. Bob Schmillen

BEANS MICHELE

2 1-lb. cans of French string beans

1 4-oz. can of tomato sauce (plain)

1 4-oz. can of tomato sauce with cheese

½ c. catsup

¼ lb. bacon or salt pork

1 medium sized onion

2 T. vinegar

1 T. Worcestershire sauce

1 tsp hot sauces

½ T. salt

1 dash pepper

3 "pinches" garlic salt

Saute onions and bacon, or salt pork. Combine rest of ingredients in large pan and add above. Cook at least three hours at low heat.

—Jim Boyd

MOUSSELINE SAUCE

(Near ½ cup)

1 egg yolk

⅓ c. heavy cream

1 T. lemon juice

2 T. butter

Beat egg yolk in top of small double boiler. Add cream and mix thoroughly. Place over boiling water and cook, stirring constantly until sauce thickens like a thin custard, about 7 minutes. Remove from heat and mix in lemon juice and butter, ⅓ of each at a time. Keep warm over hot water until ready to serve. Sauce resembles Hollandaise sauce. Excellent with summer squashes, asparagus, and broccoli.

—Mrs. Dolores Mullin

STUFFED ZUCHINI

Boil Zucchini 5 to 10 minutes. Cut in half lengthwise and shell out inside. Saute in butter: minced onion, chopped mushroom, salt, pepper and garlic; also Mozzarella cheese. Mash together with Zucchini and raw egg or bread crumbs to thicken. Spoon back into Zucchini shell. Broil until cheese bubbles and becomes golden brown.

—Mrs. John (Joan) Petty

CORN FAIRFAX

- ¼ c. minced onion
- ¼ c. diced celery
- 4 T. butter or bacon fat
- 2 c. cream style corn or frozen corn cooked and used is very good.
- 1 T. minced parsley
- ¾ c. green beans
- 2 T. flour
- 1 tsp. salt
- ¼ tsp. paprika
- 1½ c. rich milk
- 2 well beaten eggs
- ¾ c. bread crumbs
- 4 T. butter
- ¾ c. grated cheese

Combine onion, celery and 4 T. butter. Simmer for 5 minutes. Add flour, salt, paprika and blend well. Stir in milk. Cook 4 minutes. Add the well beaten eggs. Pour into a buttered baking dish. Cover with crumbs which have been blended with butter and grated cheese. Bake about 15 minutes in a 375° oven.

—Mrs. A. L. Ament

BROILED CAULIFLOWER

Separate cauliflowerlets and drop in boiling salted water for 15 min. Drain and dip in cream sauce, then roll in a mixture of half bread crumbs and half grated cheese. Place in a shallow pan and slip under the broiler until nicely browned.

—Mrs. Margaret Shea

CANDIED SWEET POTATOES IN ORANGE JUICE

- 4 large sweet potatoes
- ½ c. brown sugar
- ¼ c. butter
- ¼ c. orange juice, canned concentrate, diluted

Wash and boil until tender. Pare and slice in 1-inch slices and place in baking dish. Pour over potatoes a syrup made of brown sugar, butter and orange juice. Bake 350° for 1½ hrs.

—Mrs. Harold Timmins

HOT GERMAN POTATO SALAD

Boil 6 medium potatoes, in their skins until tender. Peel and slice thinly into bowl. Fry 6 slices of bacon until crisp. Cook ¾ c. chopped onions in ½ c. of the bacon fat in skillet. Mix in:

- 2 T. flour
- 1 to 2 T. sugar
- 1½ tsp. salt
- ½ tsp. celery seed
- dash of pepper
- Stir in gradually:
- ¾ c. water
- ½ c. vinegar

Boil for 1 min., stirring constantly. Pour over potatoes. Add the crisp bacon (broken in pieces) (save small amount for garnish). Cover and let stand until ready to serve. Heat over hot water. Garnish with some of the bacon, minced parsley or chives. Serves 6.

—Mrs. James (Ruth) Harten

POTATOES CHANTILLY

- 4 c. mashed potatoes
- ½ c. heavy cream
- ½ c. grated cheese
- Butter a baking dish and pile the mashed potatoes in it. Whip the heavy cream stiff, and top the potatoes with it. Sprinkle the grated cheese over all, and bake in 400° oven until cheese is melted on toping.

—Mrs. Phil Salsbery

SUPERB RICE CASSEROLE

- ¾ stick of butter
- 1 medium sized onion or 1 T. onion flakes
- ¾ c. raw rice
- 1½ cans of beef bullion
- ½ can water
- Melt butter, add onion and rice. Stir well so that all is coated thoroughly. Add beef boullion and water. Pour into a 1½ quart casserole. Cover lightly. Bake for 1 hour at 350°.

—Mrs. A. L. Ament

MARINATED VEGETABLES

1 can whole green beans, drained
1 can whole kernel corn, drained
 $\frac{1}{4}$ c. bottled thin French dressing
Romaine
12 cherry tomatoes, halved
Place beans and corn in separate shallow dishes, drizzle each with 1 T. dressing. Stand 1 hour. When ready to serve, line salad plate with Romaine. Spoon beans, corn, tomatoes in rows on top. Top with remaining dressing.

—Mrs. John Glasgow

ASPARAGUS CASSEROLE

$1\frac{1}{2}$ lb. asparagus, cooked
 $\frac{1}{2}$ c. cracker crumbs
4 hard boiled eggs
 $\frac{1}{4}$ lb. grated Longhorn cheese
1 can mushroom soup
 $\frac{1}{4}$ tsp. salt
Pepper to taste
Grease $1\frac{1}{2}$ quart casserole. Put in crumbs, then the asparagus, sliced hard boiled eggs, cheese. Pour mushroom soup over all and bake in a 350° oven for 25 minutes.

—Mrs. Margaret Shea

STUFFED PEPPERS

Meat stuffing:
2 c. cooked meat - veal, chicken or ham.
 $1\frac{1}{4}$ c. cooked rice or crumbs
Salt and pepper
1 T. fat
1 c. hot water
Cheese stuffing:
2 c. cooked rice
 $1\frac{1}{3}$ c. grated cheese
1 tsp. onion
1 tsp. butter
Salt
Cut tops off peppers and cut lengthwise into halves. Cook in boiling water 2 or 3 minutes, drain. Sprinkle with salt and stuff. Cover with crumbs and bake in moderate oven.

—Mrs. Sherm Peirson

BATTER FRIED ONIONS

1 c. sifted flour
1 tsp. salt
 $\frac{1}{8}$ tsp. pepper
2 egg yolks
 $\frac{3}{8}$ c. beer
2 T. salad oil
3 or 4 large Spanish-type onions
2 egg whites
Fat for frying
Sift the flour, salt and pepper into a bowl. Beat together the egg yolks, beer (either fresh or stale) and oil. Add to the flour mixture, stirring only until smooth. Let stand for 1 hour. Slice onion $\frac{1}{8}$ to $\frac{1}{4}$ inch thick and separate into rings. Beat the egg whites until stiff but not dry. Fold into batter. Dip onions into the batter, coating them thoroughly. Heat the fat about 2 inches deep (in an electric frypan is easy) and fry the onions without crowding until browned on both sides. Drain and keep hot while preparing the rest. Serves 6.

—Mrs. Carl Eischen

SAUERKRAUT DE LUXE

$\frac{1}{2}$ c. diced onions
 $\frac{1}{4}$ c. butter
Brown onions in butter. $2\frac{1}{2}$ can sauerkraut, 1 T. brown sugar, $1\frac{1}{2}$ c. sliced apples. Cook for 10 minutes on top of stove, place in oven for 20 minutes.

—Mrs. Fred Morrison

ORANGE SAUCE FOR BEETS

1 c. orange juice
 $\frac{1}{2}$ c. sugar
1 T. butter
2 level T. cornstarch
Pinch salt
Combine sugar, salt, cornstarch and blend well. Add orange juice and butter and cook in top of double boiler for 5 minutes. Serve on cooked sliced beets.

—Mrs. Ray Meylor

BARBECUE BEANS

1 lb. ground beef
¼ c. green pepper
½ c. onion
Cook until brown. Add:
½ c. catsup
1 T. vinegar
1 tsp. mustard
1 No. 2 can pork and beans
¼ c. chili sauce
½ c. water
2 T. brown sugar
Garlic or celery salt
Bake in casserole 45 minutes or in electric frying pan.
—Mrs. Eugene Saner

HARVARD BEETS

¾ c. sugar
2 tsp. cornstarch
½ c. vinegar
⅓ c. beet juice
4 c. cooked beets (canned work well)
3 T. butter
¼ tsp. salt
¼ tsp. pepper
Combine sugar, cornstarch, vinegar, juices. Boil 5 min. Simmer ½ hr. Add butter and season with salt and pepper. Serves 6 to 8.
—Mrs. Robt. Rhea

CORN SCRAMBLE

4 T. butter
1 T. minced onion
1 T. minced green pepper
1 No. 2 can whole kernel corn
1 can condensed tomato soup
½ tsp. salt
3 eggs beaten
6 slices of buttered toast
grated cheese
Melt butter, add onion, green pepper and cook till done. Add soup and heat to boiling. Reduce heat add beaten eggs and seasoning and cook until set but not firm. Serve at once on hot toast. Sprinkle with cheese. Serves 6. —Mrs. Carl Goeb

BAKED STRING BEANS WITH CHEESE

1½ lbs. string beans
1½ T. butter
1 tsp. salt
½ tsp. paprika
few grains cayenne
¾ c. grated cheese
¾ c. rich milk or part milk and part stock
Prepare beans for cooking, place in greased baking dish, sprinkle rest of ingredients over top. Pour on milk. Cover dish and bake in 350° oven for 1 hr. —Ann Swenson

SCALLOPED PEAS

1 can peas
1 small can mushrooms
½ can pimento
3 hard cooked eggs
White sauce
Make thick sauce of
2 cups milk
2 heaping T. flour
salt and pepper
butter
Mix cream sauce with other ingredients which have been drained. Chop eggs and add them to the mixture. Put in greased pan and sprinkle with buttered bread crumbs and bake in a moderate oven about 30 min. —Mrs. Leo Cosgrove

CHEDDAR CARROTS

1 c. dry bread crumbs, fine
¼ c. grated cheese
1 can shoestring carrots
Moisten bread crumbs with a small amount of juice from carrots. Brown a small onion in the butter and add to bread crumbs, cheese, salt, pepper. Put ½ drained carrots in bottom of buttered casserole. Put dressing over carrots, higher in center and use remaining carrots around edge. Bake 350° about ½ hour. —Mrs. Harold Davis

SAVORY TOMATOES

1 No.2 can tomatoes (2½ c.)
¼ green pepper, minced
1 T. chopped onion
2 T. chopped celery
2 T. flour
1 T. sugar
2 T. melted butter
3 T. cream
½ c. dry bread crumbs
Combine vegetables, add flour, mixed with sugar and salt; pour in buttered casserole. Pour over butter and cream, top with crumbs. Bake at 350° for 45 minutes.

—Mrs. Paul Goeb

KARTOFFELSALAT WARM POTATO SALAD

6 to 8 cold boiled potatoes, medium
1 large onion
1 tsp. sugar
½ tsp. salt
2 T. butter or margarine
3 T. vinegar
2 T. cream
Dash of pepper
Peel, cut or quarter the onion, boil in small amount of water. Add margarine, salt, sugar and vinegar. When the onions are tender, add the sliced potatoes, warm slowly and turn over a few times, being careful not to break the potatoes. Add cream and pepper. Serve with cold meats, leftover roast or baked ham.

—Mrs. Frank Nash

—Mrs. Bill Pigott

ESCALLOPED POTATOES IN MUSHROOM SAUCE

1 can condensed cream of mushroom soup
½ tsp. salt
1 c. milk
Dash pepper
1 T. minced onion
5 c. cooked, sliced potatoes
½ c. buttered bread or Corn Flakes crumbs
Heat oven to 350°, moderate. Stir the soup well, add milk slowly and heat. Blend in the salt, pepper and onion. Arrange a layer of potatoes in greased casserole; pour on half the mushroom sauce. Repeat the layers. Sprinkle buttered crumbs over the top. Bake at 350° for 30 minutes. Makes 6 servings. Grated cheese can also be used on the top. Very delicious.

—Janette Hill

GREEN BEAN CASSEROLE

1 large can green beans
1 can cream of mushroom soup
1 can French fried onion rings
¼ lb. American cheese
Drain beans. Dilute soup with half of bean liquid (¼ c. milk may be used). Put ⅓ beans in casserole, top with ⅓ of soup and strips of cheese and onion rings. Repeat until all is used. Bake at 350° for 30 minutes.

—Mrs. Tom Dushinske

WHAT IS CHARITY

It is SILENCE when your words would hurt.

It is PATIENCE when your neighbor's curt.

It is DEAFNESS when a scandal flows.

It is THOUGHTFULNESS for other's woes.

It is PROMPTNESS when stern duty calls.

It is COURAGE when misfortune falls.

COOKS CHEER

"Serve a laugh with meat loaf,
 Serve a smile with steak,
 Serve a grin with gingerbread,
 And chuckles with the cake.
 Whistle with the waffles,
 Sing a song with salad,
 Hum a tune while kneading dough
 Don't you know a ballad?
 Beat time with a rolling pin,
 Tap dance while you fry,
 There's kitchen fun for everyone
 Who'll make it—Why not try?"

COLOR COMBINATIONS FOR FROSTINGS AND EGG DYEING

Color	Combinations
Poinsettia -----	5 parts red, 1 part yellow
Bright Orange -----	1 part red, 2 parts yellow
Apricot -----	1 part red, 1 part yellow
Lime -----	3 parts yellow, 1 part green
Reddish Orange -----	2 parts red, 4 parts yellow
Brown -----	4 parts green, 3 parts red, 4 parts yellow
Pistashio Green -----	5 parts green, 1 part yellow
Leaf Green -----	5 parts green, 2 parts yellow
Salmon -----	5 parts red, 2 parts yellow
Strawberry -----	5 parts red, 2 parts yellow
Green -----	1 part blue, 4 parts yellow
Raspberry -----	2 parts red, 1 part rose
Lavender Purple -----	1 part blue, 3 parts red
Grape -----	3 parts blue, 8 parts red

For egg dyeing

Use ½ teaspoon of vinegar to each cup of hot water.

—Joe Tallman

Sandwiches

**You cannot eat your sandwich and have it—
So the cautious wise ones wail;
But I shall eat mine willy-nilly—
Otherwise it might get stale.**

SANDWICH ROLLS

- 1 green pepper, chopped
- 1 onion
- 1 c. chopped olives
- 1 lb. sharp cheese, grated
- 1 can tomato sauce, small
- 1½ T. vinegar
- 6 T. salad oil

Scoop out center of hard rolls. Fill with above. Roll in wax paper and store in freezer. To serve, heat in oven at 375° for 30 min.

—Mrs. Tom Schemmel

CONEY ISLANDS

Have sauce made and keep hot on back of grill while franks are barbecuing.

Coney Sauce:

- ½ lb. ground beef
- ¼ c. chopped onion
- 1 8-oz. can seasoned tomato sauce
- ½ to ¾ tsp. chili powder
- ½ tsp. salt
- ¼ c. water
- 1 clove garlic, minced

Brown ground beef slowly, but thoroughly, breaking with a fork until fine. Add remaining ingredients, simmer for 10 minutes. Set everything out, help yourself style. Folks place franks in buns, smear on mustard, spoon on chopped onion, then hot coney sauce.

—Walt Brenner

VELMA'S CHEESE SPREAD

- ½ lb. sharp Cheddar cheese, ground
- 2 pkg. Philadelphia cream cheese
- 1 tsp. finely minced onion
- 1 T. lemon juice
- 2 T. ripe olives, minced fine
- Dash of red pepper
- Pecans

Mash cream cheese, add other ingredients. Mix thoroughly. Form into two balls or logs. Roll in crushed pecans, refrigerate. Serve with assorted crackers.

—Mrs. James Bopp

SANDWICH FILLING

Quantity Cooking

- 2 lb. lean pork
 - 5 lb. beef chuck
 - 2 T. salt
 - 1 pkg. mixed pickling spices
- Boil or pressure cook meat until tender, add necessary water, salt and spices. Remove meat, cool, trim off fat and grind twice through food chopper. Strain broth, remove grease. Pour liquid broth over chopped meat, reducing or adding water to about 2 c. Refrigerate, stirring occasionally. Taste for additional salt, add more water if needed for good spreading consistency. 2 T. onion juice may be added to prepared mix, or 2 T. prepared horseradish to taste. Fills 50 sandwiches.

—Mrs. James Bopp

CHICKEN SANDWICH FILLING

- 2 c. chopped chicken
 - ½ c. celery
 - ½ c. chopped sweet pickle or relish
- Salt and pepper to taste
Moisten with mayonnaise.

—Mrs. Ed Bartlett

BARBECUED TUNA BUNS

- 1 T. butter
 - 1 tsp. garlic, minced
 - ½ c. catsup
 - 2 T. water
 - 2 T. stuffed olives, chopped
 - 1 T. lemon juice
 - 1 tsp. Worcestershire sauce
 - ½ tsp. dry mustard
 - 1 c. tuna drained
 - 4 buns, sliced and toasted
- Melt butter in skillet, saute garlic until brown. Add catsup, water, olives, lemon juice, Worcestershire sauce and mustard. Simmer 10 min. Add tuna, simmer 5 min. until flavors are well blended. Fill buns.

—Mrs. James Bopp

PEANUT BUTTER AND CARROT

½ c. mayonnaise
2 T. peanut butter
½ c. grated carrot
Add milk if too thick to spread.

—Mrs. Ed Bartlett

SNACK HASHBURGERS

Combine 1 can corned beef hash
1 tsp. prepared mustard
2 T. chili sauce
1 T. sweet pickle relish
1 T. minced onion
2 slightly beaten eggs.
Blend thoroughly. Melt 2 T. margarine in skillet. Add hash mixture. Cook over low heat till brown. Serve on toasted buns.

—Mrs. Harold Davis

HOT CHEESE-FRANK ROLLS

Put 1 lb. skinless frankfurters, ¼ lb. sharp American cheese, and 2 sweet pickles through a food chopper, using the medium blade. Add ¼ c. mayonnaise, 2 T. prepared mustard and 2 tsp. instant minced onion. Spread 8 or 10 hamburger rolls with frank mixture. Wrap rolls individually in foil. Refrigerate until ready to bake. Place in shallow pan or on baking sheet. Bake at 400° for 15 to 20 minutes or until heated through. Makes 8 or 10 servings.

—Mrs. Phil Salsbery

TUNA BURGERS

1 8-oz. can tuna
2 hard boiled eggs, diced
½ c. salad dressing (more if needed)
½ c. diced celery
Salt and pepper
Diced sweet pickle to taste
Diced American cheese
Stir and put in hamburger buns. Set oven 325° for 10-15 minutes. Long enough to melt cheese and heat bun through.

—Mrs. Mabel Gordon

TAVERNS

1 c. catsup
2 c. water
2 tsp. chili powder
1 chopped onion
2 tsp. dry mustard
Simmer 10 minutes. Add 2 lb. hamburger. Simmer 40 minutes.

—Ruth Pigott

TUNA BURGERS

Mix together:
1 can tuna
1 c. celery, chopped
½ c. cheese, diced
1 small onion, chopped
¼ c. mayonnaise
Salt and pepper to taste
Fill 6 to 8 buns with tuna mixture. Wrap each in foil and heat at 350° for 15 to 20 minutes.

—Mrs. Keith Clark

TAVERNS

2½ c. tomato purree (or soup)
3 T. shortening
1¼ c. chopped onions
1¼ c. chopped celery
¼ c. Worcestershire sauce
½ c. prepared mustard
3 tsp. salt
6 lb. hamburger
Melt shortening, add onions, celery, and ground beef. Brown and add rest of ingredients. Let simmer 20 min.

—Mrs. Jack Leinbaugh

SANDWICH VARIETIES

1. Minced tongue and stuffed olives chopped on graham bread.
2. Ground ham and chili sauce on graham bread.
3. Hard cooked eggs and thousand island dressing.
4. One small can salmon, 1 T. chopped green pepper and ½ tsp. paprika.
5. Creamed cheese with chopped nuts, olives and pepper.

—Mrs. Blair D. Myers

PORK BAR-B-QUE SANDWICHES

3 c. chopped left over pork roast
1 chopped onion
2 chopped carrots
 $\frac{1}{4}$ c. water
1 can tomato soup
Combine. Simmer covered about $1\frac{1}{2}$ hrs. Serve on buns.

—Mrs. Ervin Westphal

TUNA HOT SANDWICH

1 can Tuna
 $\frac{1}{2}$ c. chopped celery
 $\frac{1}{4}$ c. chopped onion
 $\frac{3}{4}$ c. evaporated milk
4 c. corn flakes
 $\frac{1}{4}$ c. chopped stuffed olives
 $\frac{1}{4}$ c. salad dressing
12 slices bread
Crush corn flakes.
Mix all together but crushed corn flakes and milk. Spread on slices of bread. Double slices. Dip in condensed milk, then in corn flakes. Bake on buttered cookie sheet for 15 minutes at 400° . Turn at half time.

Dr. Ramona Kennedy

EXTRA JUICY HAMBURGER

Add $\frac{1}{2}$ c. cream or milk to 1 lb. hamburger. Add 1 tsp. salt, $\frac{1}{4}$ tsp. pepper, and $\frac{1}{4}$ c. chopped onion. Mix gently and shape gently and fry gently.

—Geraldine Hanson

BARBECUED HAMBURGER

2 lb. ground beef
2 T. brown sugar
4 T. vinegar
1 c. catsup
Salt to taste
1 medium onion, grated
3 T. Worcestershire sauce
4 T. lemon juice
 $\frac{1}{2}$ tsp. mustard
Mix altogether and cook till done.

—Mrs. Ann Bush

MINCED HAM AND BEANS

1 small can baked beans mashed
 $\frac{1}{2}$ lb. minced ham, ground
1 T. minced onion
2 T. catsup
1 tsp. mustard
Combine and mix with salad dressing.

—Mrs. Ed Bartlett

TAVERN SANDWICHES

1 lb. hamburger
 $\frac{3}{4}$ c. catsup
1 tsp. salt
1 diced onion
1 T. vinegar
1 tsp. sugar
1 T. prepared mustard
Mix and let simmer 30 minutes.

—Gertrude Kennedy

TAVERN SANDWICHES

1 lb. hamburger (fry in pan working into small pieces with fork)
 $\frac{3}{4}$ c. catsup
1 tsp. salt
1 onion, cut very fine
1 T. vinegar
1 tsp. sugar
1 T. prepared mustard
Mix and let simmer 30 min. May store and reheat. To give you an idea of how a recipe is expanded to meet the need, for the hot lunch menu, 15 lbs. hamburger are used and other ingredients are enlarged accordingly.

—Christine Hyndman

HIDDEN SECRET BURGERS

$\frac{3}{4}$ c. mashed potato buds or flakes
1 lb. hamburger
1 tsp. salt
1 tsp. Worcestershire sauce
 $\frac{1}{8}$ tsp. pepper
1 egg
 $\frac{1}{2}$ c. milk
Combine and shape into patties.
Broil or grill.

—Geraldine Hanson

CORNED BEEF SANDWICH FILLING

1 12-oz. can corned beef, chopped
½ c. cooked salad dressing
3 T. pickle relish
1 tsp. finely chopped onion
Combine ingredients and mix well.
Filling for 6 sandwiches.
—Mrs. Harold Davis
Larrabee, Iowa

BROILED SANDWICHES

No. 1—

¾ c. corned beef
¾ c. shredded cheese
⅓ c. catsup
1 tsp. Worcestershire sauce
Little onion (optional)
Mix all and place on toasted bun
and broil.

No. 2—

2 c. finely chopped ham
1 c. shredded sharp cheese
2 tsp. grated onion
2 tsp. prepared mustard
½ tsp. horseradish
2 T. mayonnaise
8 sandwich buns
Mix and spread on buns. Wrap each
in aluminum foil and grill 5 min.
on each side or broil in oven.

No. 3—

½ lb. cooked frankfurters
½ lb. Cheddar cheese
Grind. Add ½ c. catsup. Cook over
low heat until cheese melts. Add 1
beaten egg and cook 2 minutes. Re-
move. Cool and add 2 T. green

minced olives. Put in 8 buns and
sprinkle with 1 c. American Blue
cheese. Broil until cheese bubbles.
—Geraldine Hanson

HOWARD'S SANDWICH

1 loaf French bread
Sliced Swiss cheese
Prepared mustard
6 slices bacon
(Poppy seed)
Slice loaf in 2" chunks, almost
through. Spread cut sides with pre-
pared mustard, insert a slice of
cheese in each cut. Cut bacon strips
in half, lay diagonally on top of
loaf. Sprinkle with poppy seed, if
desired. Wrap in foil leaving top
exposed. Bake at 300° for 35-40
min., until bacon is cooked thor-
oughly
—Mrs. James Bopp
Aurelia, Iowa

SEA DOGS

2 cans tuna, 6½ or 7 oz.
½ c. mayonnaise
3 T. sweet pickle relish
2 T. chopped pimento (optional)
Salt and pepper
6 hot dog buns
Combine ingredients. For cold sand-
wiches fill hot dog buns with let-
tuce and tuna mixture. For hot
sandwiches, heap mixture on but-
tered buns, wrap in foil. Heat in
400° oven 10-15 minutes. Makes 6
Sea Dogs.
—Mrs. John (JoAnn) Schmidt

One kind of trouble is enough. Some folks take on three kinds at once—
All they have now, all they have had, and all they ever expect to have.

You may be on the right track but you will get run over if you just sit there.

Miscellaneous

**The meals that stretch all down my life,
Appall me when I look ahead—
The lakes of soup—and hills of meat
I'll have to eat before I'm dead.**

POTATO CHIP DIP

Mix:

- 1 3-oz. pkg. cream cheese
- 2 T. cream
- 1 tsp. grated onion
- 2 tsp. chili sauce
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{8}$ tsp. dry mustard
- Few drops Worcestershire sauce
- dash of pepper

—Mrs. Roger J. Immele

CHEESE DIP

- $\frac{3}{4}$ lb. American cheese
- Melt in double boiler and add:
- $\frac{1}{2}$ lb. butter
- $\frac{1}{2}$ c. cream (half and half)
- 1 tsp. salt, scant
- $\frac{1}{2}$ tsp. dry mustard
- $\frac{1}{2}$ tsp. Worcestershire sauce
- 1 clove garlic or 1 tsp. garlic salt
- When all melted add one (1) well beaten egg. Cook about one minute longer. Serve hot for crackers and chips.

—Mrs. M. J. Arts

SEAFOOD DIP

- 1 can (10 oz.) frozen, condensed cream of shrimp or clam soup, thawed
- 8 oz. cream cheese, softened
- dash garlic powder
- dash paprika
- With an electric mixer or rotary beater, gradually blend soup and other ingredients; beat just until smooth. Over-beating will make dip too thin. Chill. Makes about 2 cups.

—Mrs. Lester Peck

GARLIC AND SALT STICKS

- Toast and butter slices of bread. Cut each slice into 4 or 5 strips. Sprinkle strips with garlic, onion, seasoned salt, seasoned pepper, paprika or grated cheese. Place sticks on cookie sheet; put in oven at low temperature. Remove when sticks are dry and crisp. Delicious served with salads, soups, or as a party snack. Serve hot or cold.

—Mrs. Jack Sandvig

BABE'S PIZZA

Topping:

- 1 med. onion, chopped
- 3 cloves garlic, minced
- $\frac{1}{8}$ c. salad oil
- 1 No. 2 $\frac{1}{2}$ can tomatoes
- 1 tsp. salt
- 2 6-oz. cans tomato paste
- $\frac{1}{2}$ tsp. pepper
- $\frac{1}{2}$ tsp. oregano
- 1 $\frac{1}{2}$ lbs. cheese

Saute onions and garlic in oil. Drain tomatoes and add pulp to onions. Stir in paste and spices. Simmer at least 20 min. or until thick. Flavor is enhanced by longer simmering.

Dough:

- 4 c. sifted flour
- $\frac{1}{2}$ cake compressed yeast
- $\frac{1}{2}$ c. scalded milk
- 2 T. sugar
- 2 tsp. salt
- $\frac{1}{2}$ c. salad oil
- salt and pepper

Pour flour into large bowl. Soften yeast in $\frac{1}{8}$ c. warm water. Scald milk. Add sugar and salt to yeast and stir to froth. Pour cooled milk and yeast into flour. Mix until dough is smooth and elastic. Knead until smooth and satiny. Put in greased bowl, cover; let rise 2 hours or until double in bulk. Knead down, divide into 6 parts. Roll thin and place on greased pan 10"x12". Pinch edges to form edge. Brush with oil, sprinkle with salt and pepper. Spread with topping and cheese and let rise 15 min. Bake at 450° for 15 min. May add meat also with topping.

—Mrs. Jack Clark

SHRIMP DIP

- 1 pkg. (8 oz.) cream cheese
- 1 can shrimp
- 1 T. lemon juice
- $\frac{1}{2}$ c. mayonnaise
- $\frac{1}{2}$ tsp. onion salt
- $\frac{1}{2}$ tsp. garlic salt
- Blend in small amount of milk.

—Mrs. Jack Sandvig

FILLED HUNGARIAN GRAPE LEAVES

2 lbs. ground pork
2 lbs. ground beef
1 cup long grain rice
2 large onions, chopped fine
5 slices raw bacon, diced
Fresh dill and parsley
Salt and pepper to taste
Mix with enough warm water to bind the above ingredients. Dot small amount into grape leaves. Simmer in water for 2 hours. Weight down with a plate to prevent unrolling of leaves.

NOTE: Pick grape leaves when young and tender. Cut off stems and pour boiling water over leaves until they change color. Roll into bundles of about 50 for freezing to have on hand all year-round for hors d'oeuvres. Serve hot from chafing dish. —Mrs. James (Ruth) Harten

CHEESE BALLS

Cut into small cubes:

½ lb. American processed cheese

Add:

¼ lb. sharp cheddar cheese, cubed
and 2 oz. of the 4 oz. glass blue cheese

Let stand at room temperature. Cream well in electric mixer. Add this blend of:

½ c. mayonnaise
2 tsp. Worcestershire sauce
1 T. onion, grated
1 T. chopped sweet pickle

Place in small bowl, cover with waxed paper. Let chill in refrigerator 6 hours. Remove from bowl, shape into balls about size of grapefruit. Then combine ½ c. chopped pecans and ½ c. chopped parsley. Spread on wax paper and roll balls in this mixture. (This will keep in refrigerator a couple weeks - may also freeze it). One package of Navoo Blue Cheese and more Worcestershire sauce may be added to recipe if desired.

—Mrs. Jack Sandvig

CHEESE SNACKS

½ c. butter or margarine
½ lb. grated cheddar cheese
½ pkg. dry onion soup mix
½ tsp. salt

1 c. flour

Bring butter and cheese to room temperature; mix well. Add rest of ingredients and blend. Shape into 1" rolls. Wrap in waxed paper; chill. Heat oven to 375°. Slice ⅛ - ¼ inch thick. Bake on ungreased baking sheet, 10 to 12 min., or until slightly browned. May also be sprinkled with seasoned salt or brushed with prepared pizza sauce immediately before baking.

—Mrs. Lyle Waechter

PARTY MIX

6 T. butter or margarine
4 tsp. Worcestershire sauce
1 tsp. seasoned salt or ¾ tsp. garlic powder and ¾ tsp. salt
6 c. Chex (mix wheat, corn, rice) and Cheerios

1 c. salted nuts

Heat oven to 250°. Slowly melt butter in shallow pan. Stir in Worcestershire sauce and salt. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 45 min. Stir every 15 min. Spread on absorbent paper to cool. Yield: 6¾ c.

—Mrs. Louise Bush

TASTY DIP

Mix together:

1 lb. braunschweiger
1 tsp. Worcestershire sauce
and enough sandwich spread to consistency for a dip. Very good with crackers or chips.

—Mrs. Norbert Rupp

CHEESE DIP

1 8-oz. pkg. Philadelphia cream cheese

1 large cup salad dressing

1 small grated onion

1 tsp. horseradish (if you desire)

Beat till smooth.

—Adda Schmillen

HELL FIRE CHEESE DIP

½ lb. cream cheese
Mix with 1 T. melted butter
1 T. Worcestershire sauce
½ tsp. salt
1½ tsp. dry mustard
2 dashes tobasco
½ tsp. onion juice
1 T. sherry

—Don Garnet

SHRIMP DIP

1 4½-oz. can cooked shrimp
1 large cream cheese
1 tsp. grated onion
2 T. catsup
2 tsp. lemon juice (or ReaLemon)
½ c. mayonnaise
Mix all together and beat with mixer.

—Mrs. Van Ambrose

BUTTERSCOTCH-PINEAPPLE SKILLET SAUCE

Empty one 9-ounce can crushed pineapple into a saucepan. Add 2 T. butter, and bring to a boil, stirring occasionally. Reduce heat and let simmer five minutes. Remove from heat. Add 1 c. butterscotch morsels and stir until morsels are melted. Makes approximately 1⅓ c. sauce. Note: If sauce is chilled in refrigerator, reheat over low heat before serving. This keeps long in refrigerator.

—Mary Wankum,
Aurelia, Iowa

QUICK TOPPING FOR FRESH CINNAMON ROLLS

Stir together:
¼ lb. butter
½ c. brown sugar
1 tsp. cinnamon
1 c. crushed almonds or pecans
Put on hot rolls.

—Clara Clark

PANCAKE SYRUP

1 c. brown sugar
½ c. white sugar
¾ c. water
1 T. butter
Mix together and boil 3 min.

—Mrs. Bill Pigott

APRICOT SAUCE

Heat in saucepan 1 ½ cups apricot jam. Stir in gradually 1 cup water and 2 T. sugar. Heat to boiling point. Then cook over low heat 5 to 10 min., stirring to prevent scorching. Strain. Stir in 1 T. apricot brandy. Serve hot or cold. For storage—store in covered jar in cold place. Before covering, top with 1 or 2 T. liqueur. Makes 1 and ¾ cups sauce. Delicious with puddings.

—Mrs. W. Klumper

MAPLE SYRUP (pancake)

Heat to boiling point:
1 c. water
2 c. sugar (white, brown, or 1 c. of each)
When mixture has started to boil, remove from heat and stir in ½ tsp. maple flavoring.

—Mrs. Tom McCarty

ORANGE SAUCE FOR STEAMED PUDDING

1 egg - very well beaten
Add:
1 c. sugar
½ c. butter, melted
½ c. frozen orange juice
Cook in double boiler over hot water until thick.

—Mrs. Carl Goeb

HAM ROLLS

1 3-oz. pkg. cream cheese
2 stuffed olives, chopped fine
1 tsp. prepared horse radish
2 T. half and half
¼ tsp. salt
6 thin slices boiled ham
Softener cream cheese. Add olives, horseradish and half and half. Mix well. Spread mixture on slices of boiled ham. Roll each slice. Place in refrigerator to chill. Cut into 1 in. lengths. Stick wooden pick in each to keep them rolled. These ham rolls make attractive tidbits to stick into a grapefruit, egg-plant or other holder in the center of an hors d'oeuvre tray.

—Mrs. Del Ament

CHOCO-SCOTCH SAUCE

Combine 1 c. semi-sweet chocolate morsels with 1 c. butterscotch morsels and 1½ c. evaporated milk in saucepan. Stir over low heat until smooth. Remove from heat. Add 1 c. chopped walnuts. Makes 3 c. of sauce. Serve warm or cool over ice cream or cake squares. This keeps long in refrigerator.

—Mary Wankum,
Aurelia, Iowa

COCOA SYRUP FOR ICE CREAM

1 c. cocoa
1 c. hot water
2 tsp. vanilla
1½ c. sugar
dash of salt
Bring to a boil, stirring constantly. Boil 3 min. Makes 2 c. syrup.

—Mrs. Louise Bush

BUTTERSCOTCH SAUCE WITH ALMONDS

Combine 1 c. butterscotch morsels and ½ c. evaporated milk in saucepan. Place over medium heat; stir constantly until butterscotch melts and mixture is smooth. Remove from heat; add ½ c. whole blanched almonds. Makes 1¼ c. sauce. Serve warm or cool over ice cream. This keeps long in refrigerator.

—Mary Wankum,
Aurelia, Iowa

HEAVENLY FUDGE SAUCE

(For ice cream or cake)

½ c. butter
3½ sq. unsweetened chocolate
3 c. sugar
½ tsp. salt
1½ c. evaporated milk (1 can)
½ tsp. vanilla

Using low heat, melt butter and chocolate. Add salt. Then add sugar slowly. Then add milk, also slowly—stirring constantly. Heat only until sugar completely dissolves. Remove. Add vanilla. Refrigerate and use when needed.

—Geraldine Hanson

TASTY CARAMEL SAUCE

1¼ c. brown sugar
⅔ c. white syrup
½ c. butter
½ c. sweetened condensed milk
pinch of salt
pecans (cut up)
Cook sugar, syrup and butter on low heat till melted. Stir in milk and salt. Cool. Add cut up pecans.

—Geraldine Hanson

DELUXE CHOCOLATE SAUCE

Combine 1 c. semi-sweet chocolate morsels, ½ c. light corn syrup, and 2 T. water, in saucepan. Place over low heat, stirring frequently until mixture is smooth. Remove from heat. Blend in ½ c. dairy sour cream. Makes about 1½ c. sauce. Serve warm or cool. This keeps well in refrigerator.

—Mary Wankum,
Aurelia, Iowa

CHOCOLATE SAUCE FOR ICE CREAM

1 c. brown sugar
¼ c. cocoa
⅛ tsp. salt
1 tsp. vanilla
1 c. white sugar
3 T. flour, rounding
2 c. water
Cook till thickness desired. Add vanilla. Serve warm or cold.

—Mrs. Earl Flanigan

CHOCOLATE TOPPING

½ c. cocoa
⅓ c. white syrup
6 T. water
1½ c. sugar
½ tsp. salt
1 c. milk
3 T. oleo
½ tsp. vanilla
Cook cocoa, syrup, water till blended. Stir in sugar, salt and milk. Cook 12 min. on low heat. Remove and add oleo, vanilla and beat. Makes nearly 1 pt. and thickens when placed in refrigerator.

—Mrs. Keith Clark

CHEESE STRAWS

1 c. shredded American cheese
3 T. butter
 $\frac{3}{4}$ c. flour
 $4\frac{1}{2}$ T. milk
 $1\frac{1}{2}$ c. fresh bread crumbs
salt and paprika
Blend the cheese with the butter; add milk. Mix the flour, crumbs and seasonings and add to the cheese mixture. Knead lightly until smooth. Roll to the thickness of pastry. Cut into $6 \times \frac{1}{2}$ " strips and bake on greased tins in a 400° oven for 10 min. or until brown. These crispy straws can be served with soup or as an accompaniment to a salad.

—Mrs. Matt Beckman

SPAGHETTI SAUCE

2-3 lbs. hamburger
1 minced onion
celery, chopped
Brown with Worcestershire sauce.
Add:

1 tsp. sweet basil and oregano
1 can chicken gumbo soup
1 can tomato soup
1 can tomatoes
salt and pepper to taste.
Simmer.

—Mrs. John Glasgow

GOOD GRAVY

(Makes 2 gallons - 100 servings)

$1\frac{1}{2}$ pts. fat (from meat)
 $1\frac{1}{2}$ qts. of flour (sifted)
8 qt. stock, hot
6 T. salt
2 T. pepper
Pour stock in pot and bring to boil. Make sauce of flour and water. Add to boiling broth, season, and cook to taste.

—Mrs. Joe Wankum

HORSERADISH SAUCE

(Nearly one cup)

$\frac{1}{2}$ c. heavy cream
 $\frac{1}{4}$ c. horseradish, drained
Whip cream as stiff as possible. Fold in drained horseradish. Serve as sauce with ham, boiler beef, tongue.

—Mrs. Dolores Mullin

BUTTER SAUCE FOR FISH

$\frac{1}{4}$ c. butter or oleo, lightly browned
1 T. vinegar
1 tsp. lemon juice
Add 3 T. Worcestershire sauce or catsup

Heat until bubbles - season to taste. Pour over cooked fish. Good with steaks or lamb chops.

—Helen Dugan

HOT DOG SAUCE

$1\frac{1}{2}$ lb. hamburger
3 tsp. chili powder
1 tsp. pepper
 $\frac{1}{2}$ tsp. salt
1 tsp. paprika
1 c. catsup
1 c. water

Brown hamburger and add remaining ingredients and simmer 30 min.

—Mrs. Gerald Korleski

SHRIMP OR LOBSTER HOT SAUCE

$\frac{1}{2}$ c. Ketchup or Heinz 57 Sauce
1 tsp. horseradish
Increase quantities to taste. This is also an excellent dip for raw cauliflower flowerets.

—Mrs. Jack Sandvig

BARBECUE SAUCE

$\frac{1}{4}$ c. grated onion
1 T. fat
 $\frac{1}{2}$ c. water
2 T. vinegar
1 T. Worcestershire sauce
 $\frac{1}{4}$ c. lemon juice
2 T. brown sugar
1 c. chili sauce
1 tsp. chili powder
Salt and pepper to taste

Place all ingredients in a large saucepan and cook over medium heat for 20 min., stirring often. Can be used for basting barbecued ribs or chicken, or on leftover roast beef. Can be stored for some time in a tightly covered jar in the refrigerator. Do not attempt any substitution of ingredients.

—Mrs. James Bopp

TARTAR SAUCE

- 1 c. mayonnaise
- 1 T. finely chopped sweet or dill pickle
- 1 T. chopped olives - plain or stuffed
- 1 T. finely chopped parsley
- 1 T. finely chopped onion and chives
- 2 tsp. lemon juice or tarragon vinegar

Combine ingredients; chill. Serve cold with any type fish. Makes about 1 1/4 cups of sauce.

—Mrs. Lester Rupp

CREAM OF POTATO SOUP SUPREME

Boil potatoes as for mashing. When cooked, mash and whip until light and fluffy. Add 1 can cream of celery soup, straight from can, undiluted, and one can of cream style corn. This will thin down the potatoes, almost to the consistency of soup, but add more milk or cream and heat to boiling. Seasonings may be added to taste; onion salt, celery salt, and seasoning salt.

—Mrs. B. I. Van Patten

ARIZONA MOUNTAIN SOUP

- 3 c. cooked pinto beans
- 1 1/2 c. cooked white rice
- 1 lge. tomato, skinned and diced
- 1 c. chopped bacon
- 3 small onions, finely chopped
- 2 cloves garlic, finely chopped
- 1 T. salt
- 1/2 tsp. paprika
- 1/4 tsp. pepper
- 4 c. water, approximately

In large pot combine beans, rice and tomato. In skillet, fry bacon, onion and garlic until well cooked. Add with drippings to bean mixture. Add seasonings and 2 c. water. Cover; simmer, stirring occasionally, for 1 hr. Add additional water, 1/2 c. at a time during cooking, the amount depending on desired consistency. Makes 6 cups.

—Mrs. Lyle Waechter

BARBECUE SAUCE

- 2 T. salad oil
- 1/4 c. vinegar
- 1/2 c. water
- 1/2 tsp. dry mustard
- 1 clove garlic
- 1/4 c. chopped onion
- 1 T. brown sugar
- 2 T. Worcestershire sauce
- 1/2 c. catsup

Mix all ingredients together and simmer over low heat for 30 min.

—Mrs. Glen Craft

BAR-B-QUE SAUCE

- 1/2 lb. butter or oleo
 - 1/2 to 3/4 c. lemon juice
 - Worcestershire sauce to color and strong taste.
- Excellent on grilled chicken, game hen, or rabbit.

—Mrs. Joan Petty

MARINADE SAUCE

- 1 1/2 c. salad oil
 - 3/4 c. soy sauce
 - 1/4 c. Worcestershire sauce
 - 2 T. dry mustard
 - 2 1/4 tsp. salt
 - 1 T. ground pepper
 - 1/2 c. wine vinegar
 - 1 1/2 tsp. dry parsley
 - 1/3 c. lemon juice
 - 2 cloves crushed garlic (if desired)
- Combine all in quart jar and shake well. Use to marinate chicken, pork chops, etc.

—Mrs. John D. Loughlin

WHITE SAUCE MIX

- 1 lb. butter or margarine
- 1 lb. non-fat dry milk
- 2 c. flour
- 1 1/2 T. salt. This mix, granular in texture, will keep in covered jars in the refrigerator. When you want white sauce, just add 1/2 c. mix to one cup hot water and cook until it thickens. Make any amount of sauce needed by using twice as much water as dry mix.

—Mrs. Joe Wankum

BARBECUE SAUCE

Mix together and simmer 15 min.

- 1 c. chopped onion
- 3 T. brown sugar
- 1 T. paprika
- 1 tsp. salt
- 1 tsp. dry mustard
- ¼ tsp. chili powder
- ⅛ tsp. cayenne pepper
- 2 T. Worcestershire sauce
- ¼ c. vinegar
- 1 c. tomato juice
- 1 c. tomato catsup
- ½ c. water

Pour over ribs last 45 minutes of making or brush on barbecued chicken after it has been browned.

—Mrs. Jack Sandvig

BAR-B-QUE SAUCE

- ¼ c. salad oil
- ½ c. catsup
- 1 T. Worcestershire sauce
- 1 T. mustard (dry)
- 1 tsp. paprika
- 1 T. liquid smoke
- 2 tsp. salt
- ¼ c. vinegar
- 1 c. brown sugar

Cook in skillet until it thickens; cool. Keep in refrigerator.

—Mrs. John Eischen

OATMEAL SOUP

Simmer for 45 minutes -

- 2½ c. water
- ¼ c. sugar
- 18 prunes
- Add ½ c. quick-cooking oatmeal and ½ tsp. salt; stir. Boil 5 min. Add 2 qt. milk. Bring to scalding point.

—Pauline Henke

POTATO SOUP

- 4 or 5 raw potatoes, cubed
- 1 med. size onion
- Boil potatoes and onion in small amount of water until done. (Approximately 2 c. water). Drain off all but ½ to 1 c. water, add 1 qt. milk, salt, pepper and butter. Heat until bubbly hot. Serve at once.

—Mrs. Ronald Messerole

SOUP MIXTURE

- 1 c. dried lima beans
- 1 c. pearled barley
- Cook these first for an hour.
- 1 peck tomatoes (peeled and quartered)
- 6 large onions (washed and cut in pieces)
- 3 bunches celery (washed and sliced)
- 3 green peppers (diced)
- 10 large carrots (scraped and sliced)
- 1 small head cabbage (coarsely cut)
- 3 red peppers (diced)
- 1 lb. kidney suet (cut fine)

Salt to taste

Combine above ingredients and cook for 2 hours; seal up boiling hot in sterilized jars. This could be cooled and put into freezer containers and frozen. —Mrs. William Strahmann

MOCK MINCED MEAT

- 1 peck green tomatoes
- Grind and drain; then cover with water and bring to boil. Drain again. Grind the following:
- 2 lbs. raisins
- 2 lbs. apples
- Add to this:
- 4 lbs. brown sugar
- 1 tsp. salt
- 1 tsp. allspice
- 1 tsp. cloves
- 1 T. cinnamon

Add the raisins, apples, sugar, salt and spices to the tomatoes; bring to a boil. Then put in sterile jars and seal. Makes from 7 to 8 pints.

—Mrs. Matt Beckmann

APPLE FOR PIES

Sterilize jar; put peeled, sliced apples in jar. Put 1 aspirin tablet on top of apples and fill with cold water and seal. Leave a little space in top of jar for water to cover apples. When ready to use, drain water off and put fresh water on and let stand for ½ hr.

—Adda Schmillen

FROZEN SEASONING CUBES

4 medium green peppers
2 large onions
 $\frac{1}{2}$ large bunch of celery
Chop or grind. Spoon into ice cube tray with the divider in place. Freeze - After they are frozen, empty the cubes into plastic bags quickly to prevent them from sticking together. Store in freezer. Use one or two cubes to season meat loaf, soups or stews. —Mrs. Matt Beckman
Scald and chill lima beans and freeze them in one layer on a cookie sheet. Scoop into plastic bags to be stored in the freezer.

Whole strawberries and raspberries may be frozen without blanching. Freeze in one layer on a cookie sheet. When frozen, put in plastic bags and store in freezer.
Freeze green peppers without blanching. Wash, quarter, remove stem and seeds. Tie in plastic bags and freeze. When you need a bit of green pepper, slice just the amount you need in paper-thin slices and return the rest to the freezer.

—Mrs. Matt Beckman

BAKED CRANBERRIES

Pick and wash 1 qt. cranberries and put in baking dish. Cover with 2 c. water and 3 c. sugar. Bake 1 hour, moderate oven, do not disturb till cold. "Delicious with turkey."

—Kate Kennedy

PIE PLANT (RHUBARB) JAM

6 c. rhubarb
5 c. sugar
Small can crushed pineapple
 $\frac{1}{2}$ lb. orange slices (cut up)
Cook 35 min. —Adda Schmillen

STRAWBERRY JAM

4 c. sugar
4 c. berries
3 T. vinegar
Let boil 10 or 15 min. Take off stove and let stand until next day and can. —Mrs. Malcolm Hyndman

APPLE JAM

Grind apples through grinder. Cook till done without sugar. Then add sugar (1 part sugar to 2 parts apples). Bake in oven 2 hours at 300° or lower. Spoon into jars and seal.

—Elizabeth Rupp

DELICIOUS APPLE BUTTER

14 lbs. apples, cut up
7 lbs. sugar
Cook for 60 min. at 10 lbs. pressure in pressure cooker. Run through a sieve and add 2 T. cinnamon.

—Mrs. Joe Wankum

APPLE BUTTER

9 $\frac{1}{2}$ lbs. apple pulp
5 lbs. sugar
 $\frac{1}{2}$ c. vinegar
1 tsp. ginger
2 tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves
2 handfuls cinnamon candy
Bring to a boil, stirring constantly. Turn heat down and let simmer slowly for 10 minutes; then put in clean, sterile jars.

—Mrs. W. E. Blankenbaker

OVEN APPLE BUTTER

2 qt. water
2 T. salt
6 lbs. apples; cored, peeled and sliced
2 qt. sweet cider
3 $\frac{1}{2}$ -4 c. sugar
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. allspice
Slice apples into combined water and salt. Drain well, do not rinse. Grind through food chopper. Should have 2 qt. pulp and juice. Combine with cider in large flat pan; place in moderate oven. Let cook down about half, stirring every 30 min., for about 3 hours. Put mixture through sieve, add sugar and spices and return to oven for about 2 hours, or until thick. Pour into sterilized jars and seal. Four pints.

—Mrs. James Bopp

RHUBARB JAM

5 c. rhubarb
1 lb. candied orange slices
5 c. sugar
Cube rhubarb and orange slices.
Cook 20 minutes, then seal in jars.
—Elizabeth Rupp

PEACH JAM WITH PINEAPPLE

12 peaches (grind or cut fine)
1 orange (grind or cut fine)
1 small can pineapple
9 c. sugar
Cook till clear, $\frac{1}{2}$ hour or longer.
Seal in jars. —Elizabeth Rupp

STORING COOKIES

Soft Cookies:
Place in container with a tight-fitting cover. If cookies are bar type, store them in a tightly covered container.

Pieces of apple, orange, or bread added to containers with dry cookies, tend to add moisture. Be sure to replace the fruit frequently.

Crisp Cookies:
Place them in a container with a loosely fitted cover. To recrisp cookies, place them in the oven at 300° for about 5 minutes before serving.
—Mrs. Matt Beckman

NEVER-FAIL CRANBERRY JELLY

8-12 Servings

4 c. (1 lb.) fresh cranberries
 $\frac{1}{2}$ c. water
 $1\frac{1}{4}$ c. sugar
1 T. fresh lemon juice
Wash cranberries; place in saucepan; add water. Cover and cook until very soft (about 10 min.). Mash and put through a sieve. Add sugar and lemon juice. Cook 4 or 5 min.
Pour into an oiled 3-c. mold. Chill until firm. To serve, unmold on plate or jelly stand. Serve with pork, fowl, ham or veal.
—Mrs. Francis A. Guertin

PEACH MARMALADE

18 ripe peaches
5 oranges
1 c. maraschino cherries
Chop with coarse plate in food chopper. Stir in $1\frac{1}{2}$ c. more sugar than pulp. Cook until it sheets from spoon or about 15 min. Pour in glasses and cover with parafin wax.
—Eleanor Kohn

SWEET DILL PICKLES

2 c. vinegar
2 c. sugar
3 T. salt
1 to 2 tsp. dill seed in each jar
Little alum in each jar
Mix cold and pour over pickles which have been packed in jars. Cover; set jars in cold water in deep kettle. Bring to boil, then take out of water and seal.
—Mrs. John Eischen

ICICLE PICKLES

Cut large cucumbers in eighths, lengthwise. Let stand in ice water 8 hours or overnight. Pack into hot, sterilized jars, filling center of each jar with 2 pieces celery and 6 pickling onions. Combine:
1 qt. vinegar
 $\frac{1}{2}$ c. salt
1 c. sugar
Heat to boiling, fill jars and seal.
—Mrs. Alice Broderson

BREAD AND BUTTER PICKLES

Wash about 2 gal. medium cucumbers, 1 qt. onions. Place in ice water for 3 hours. Slice cucumbers and onions quite thin. Add to:
6 c. vinegar
 $1\frac{1}{2}$ c. water
 $7\frac{1}{2}$ c. sugar
3 tsp. turmeric
 $1\frac{1}{2}$ T. celery seed
3 tsp. mustard seed
Bring to a boil. Simmer 1 hour or until tender. Seal while hot.
—Kenny Gordon

DILL PICKLES

3 qts. water
1 qt. vinegar
1 large c. salt
1 tsp. alum
Dill
Wash cucumbers and pack in jars, add dill and alum. Pour hot liquid over all and seal.

—Mrs. Malcolm Hyndman

BREAD AND BUTTER PICKLES

1 gal. sliced cucumbers
8 small white onions
2 green peppers (optional)
 $\frac{1}{2}$ c. salt
Place ice cubes over the above mixture and let stand 4 hours; drain. Then heat following liquid to boiling point and add drained pickles.

5 c. sugar
5 c. vinegar
 $1\frac{1}{2}$ tsp. turmeric
 $\frac{1}{2}$ tsp. ground cloves
2 tsp. mustard seed
1 tsp. celery seed
Heat well and seal in jars.

—Mrs. Tom McCarty

24 DAY PICKLES

Soak cucumbers in soft water; salt brine strong enough to hold up an egg, about 12 days. About 1 lb. of salt to 9 pts. water. Then freshen in cold water 24 hours. Then slice every pickle in half. Bring to a boil in the following mixture: 1 T. alum per gallon of pickles and equal parts white vinegar and water. Let cool in this mixture and then throw mixture away. Place pickles in jar and pour over them a boiling syrup of 1 pt. white vinegar, $\frac{3}{4}$ qt. (3 c.) sugar, stick cinnamon and whole cloves tied in a sack and boiled with the syrup. Leave sack until pickles are completed. Use 3 or 4 sticks cinnamon and 2 T. cloves for 2 gal. pickles. Reheat the vinegar syrup for 9 mornings and pour over the pickles. Then put into jars.

—Mrs. P. F. Klinker

CRISP PICKLE SLICES

4 qts. sliced cukes, med. size
6 white onions, sliced
3 cloves garlic
1 green pepper
1 sweet red pepper
2 T. mustard seed
 $\frac{1}{3}$ c. salt
3 c. distilled white vinegar
5 c. sugar
 $1\frac{1}{2}$ tsp. turmeric
 $1\frac{1}{2}$ tsp. celery seed
Slice cucumbers thin; add sliced onions, garlic and the peppers. Cut in narrow strips, add salt, cover with cracked ice; mix thoroughly. Let stand 3 hours; drain. Combine remaining ingredients, pour over cucumber mixture. Heat to boiling, seal in sterilized jars. Makes 6 pts.

—Mrs. D. J. Scothorn

SWEET PICKLES

Fill a 5 gallon jar to 3 inches from top with whole cucumbers. Cover with brine of 2 lbs. salt, and $2\frac{3}{4}$ gal. water. Let stand for 1 week to 10 days; rinse. Put back in jar and cover with $2\frac{1}{2}$ gal. vinegar and 3 oz. alum. Let stand 10 days. Remove from vinegar and rinse. Cut in sticks or chunks. Mix:
 $1\frac{1}{2}$ gal. vinegar
15 lbs. sugar
3 or 4 T. mixed pickling spices
Bring to rolling boil and cool. Then add 1 oz. of Benzoate of Soda and enough warm water to make 4 oz. Add to liquid. Pour over pickles. Can be left in open jar. Don't weight down.

—Adda Schmillen

GREEN MUSTARD PICKLES

$\frac{1}{2}$ gal. cold vinegar
 $\frac{1}{2}$ c. dry mustard
 $\frac{1}{2}$ c. coarse salt
1 c. sugar
Mix well. Wash medium size cucumbers and pack in qt. jars. Pour liquid over cucumbers and seal. Makes 4 qt.

—Adda Schmillen

14 DAY SWEET PICKLES

Put pickles in brine to carry an egg. Let stand 7 days. On 8th day drain and pour boiling water over and let stand. On 9th day drain and pour fresh boiling water over. On 10th day do the same but add 1-T. powdered alum to each gal. of water needed to cover pickles. On 11th day drain and pour over boiling vinegar (8 c. sugar to 10 c. vinegar). On 12th day reheat vinegar and add 1 c. sugar. On 13th day. Let stand. On 14th day put pickles in jars, reheat vinegar and pour over pickles; seal. Dill may be added.

—Sophia Miller

HAMBURGER RELISH

7 c. cucumbers - ground
4 c. carrots - ground
3 med. onions - ground
1 green pepper - ground
4 tsp. plain salt

Let stand 2 hours - put in strainer and drain. Combine:

3 c. vinegar
4 c. sugar
1 tsp. mustard seed
1 tsp. celery seed
1 tsp. turmeric powder

Add vegetable mixture and boil 20 min. and seal. Makes 4 pints.

—Mrs. Keith Clark

RELISH

Grind:

1 med. cabbage
1 doz. med. onions
2 doz. med.-size green tomatoes
6 green, 3 red peppers

Juice:

2 qt. vinegar
6 c. sugar
1 T. celery seed
1 T. mustard seed

Sprinkle $\frac{1}{2}$ c. salt thru ground vegetables and let stand for 3 hours. Drain well, put in a kettle, add juice and boil until done. Remove from heat and seal in jars.

—Mrs. Elsie Odle

SODE ROEBEDER—SWEET BEET PICKLES

Beets

1 c. sugar
1 c. vinegar
1 T. pickling spices

Scrub beets thoroughly, boil until tender, slip off skin while warm, and slice. Cover with hot syrup made from sugar and vinegar. A small bag of mixed pickling spices may be boiled in syrup and removed. If beets are to be canned bring to a boil in syrup and seal. A small piece of fresh horseradish in each jar will help preserve beets and keep syrup from forming a scum on top.

—Mrs. Frank Nash,
Mrs. Bill Pigott

CHILI SAUCE

1 peck ripe tomatoes, skinned
3 c. white sugar
4 red peppers, cut fine and ground up

2 c. ground onions
 $\frac{3}{4}$ c. salt
3 c. vinegar
3 tsp. cloves
3 tsp. cinnamon

Add in manner above. Bring to a boil and boil for 3 hours. Bottle or jar and seal.

—Rozella Bushlow

CHILI SAUCE

13 lbs. tomatoes
4 medium onions
3 green sweet peppers
7 hot peppers
 $1\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. salt
 $1\frac{1}{4}$ c. white vinegar
 $1\frac{1}{2}$ tsp. powdered cloves
 $1\frac{1}{2}$ tsp. cinnamon

1 tsp. ginger
1 tsp. nutmeg

Grind onions, green sweet peppers, and hot peppers. Mix with remaining ingredients, and cook $2\frac{1}{2}$ to 3 hours. Seal in sterilized jars. Yield - 7 to 9 pints.

—Mrs. James (Ruth) Harten

BEAN RELISH

1 can cut green beans
1 can mandarin orange segments
3 T. sliced celery
¼ c. sliced onion
½ tsp. sugar
½ tsp. salt
2 T. vinegar
¼ c. salad oil
Drain beans and orange segments. Combine beans, orange segments, celery and onion. Combine remaining ingredients in jar, cover and shake well. Pour over bean mixture and chill, stirring occasionally.

—Mrs. J. D. Loughlin

PICKLE RELISH

6 pints of ground cucumbers, any size
6 med. onions, ground
2 green peppers, ground
Small jar of pimento
Grind together. Put in crock. Cover with boiling water and ½ cup salt. Let stand for 2 hours; drain. Mix:
1 pt. vinegar, dark
1 T. turmeric
1 T. mustard seed
1 T. celery seed
5 c. sugar
Cook 20 min., then add heaping tablespoon of corn starch mixed with cold water - simmer another 10 min. and seal. Makes 7 pints.

—Mrs. Herb Carlson

FRENCH FRIED ONION BATTER

2 eggs
⅔ c. milk
1 c. flour
½ tsp. salt
1 T. melted butter
2 T. lemon juice
Combine eggs, milk, flour, salt, butter and lemon juice and let her go! Hint. Coat onion rings with flour before dipping in batter. Batter remains on onions much better.

--Don Sinek

CHILI SAUCE

12 ripe tomatoes
4 pears
3 peaches
3 peppers, 1 a hot one
3 large onions
1 T. salt
3 c. sugar
1 pint vinegar
1 tsp. nutmeg, cloves, cinnamon, and allspice
Put all through food chopper and cook for an hour.

—Mrs. Joe Wankum

CHRISTMAS DECORATION

Ornament - Santa or snowman. If a candle form is used, stick it on flower needles to give it weight. Put ornament in a glass bowl similar to cookie jars or fish bowls. Fill with water to cover. Add:
2 tsp. soda
2 tsp. citric acid
Moth balls
When it begins to work, Santa or snowman will throw snow balls.

—Mrs. Ira Welch

CRANBERRY CHUTNEY

1 lb. cranberries
1 c. sugar
1 can (1 lb. 13 oz.) canned peaches
½ c. chopped onion
2 T. lemon juice
1 tsp. salt
Dash cayenne
½ tsp. powdered ginger
1 c. seedless raisins
Wash berries. Put in large pan and cover with sugar. Drain peaches; set fruit aside and add syrup to cranberries along with remaining ingredients. Cook over medium heat, uncovered, 15 min. stirring occasionally. Add peaches and cook 5 min. more. Cool and chill. Make 2 or 3 days before serving. Will keep 5 or 6 days in refrigerator. Makes 6 cups.

—Mrs. John D. Loughlin

CRANBERRY RELISH

1 lb. cranberries
1 whole orange
1 apple, 2 if small
Put all through food chopper or grinder. Add $1\frac{1}{2}$ c. sugar. Let stand in refrigerator for a couple of hrs. before using. —Wm. Gordon

CHICAGO HOT

8 c. ripe tomatoes, cut fine
1 c. salt
2 c. onions, cut fine
3 c. celery, cut fine
2 red peppers, cut fine
2 green peppers, cut fine
2 c. sugar
 $\frac{1}{2}$ c. mustard seed
1 qt. cider vinegar
Let tomatoes and salt stand overnight. In the morning drain well. Add all the rest of the ingredients. Mix and heat to boiling; can in sterilized jars. —Sophia Miller

CRANBERRY RELISH

5 c. raw cranberries
1 orange, use $\frac{1}{2}$ rind
2 c. sugar
 $1\frac{1}{4}$ c. hot water
1 c. nuts
1 c. celery
1 envelope gelatin
Juice of 1 lemon
Put all ingredients through food chopper, then add gelatin which has been dissolved in a little cold water, then hot water added.

—Mrs. B. I. Van Patten

PLAY DOUGH

3 c. flour
1 c. salt
3 T. cooking oil
 $1\frac{1}{2}$ c. hot water with coloring mixed in
1 T. powdered alum
Mix well and let cool. Keep covered. —Mrs. Harold Larson

BEET RELISH

1 c. vinegar
1 c. water
1 qt. cooked beets, chopped fine
1 qt. uncooked cabbage, chopped fine
 $\frac{1}{2}$ c. horseradish
2 c. sugar
1 tsp. salt
 $\frac{1}{16}$ tsp. pepper
 $\frac{1}{16}$ tsp. cayenne pepper
Heat vinegar and water to boiling; pour over remaining ingredients. Seal in hot, sterilized jars. Makes 4 pints. —Mrs. Ira Welch

FRENCH'S KETCHUP

$\frac{1}{4}$ bu. tomatoes (14 lbs.)
2 c. sugar
2 c. vinegar
 $\frac{1}{4}$ c. salt
2 onions
2 T. cinnamon
 $\frac{1}{2}$ tsp. cloves
1 tsp. allspice
 $\frac{1}{2}$ tsp. paprika
 $\frac{1}{4}$ tsp. red pepper
 $\frac{1}{2}$ tsp. nutmeg
Peel tomatoes, boil 5 minutes and run through food mill. Boil juice vigorously until reduced to $\frac{3}{4}$ original bulk. Add vinegar, sugar, salt and paprika. Continue cooking at slow boil; add other spices and chopped onions tied loosely in a bag. Cook to desired thickness. Yields 5 pints. —Mrs. James Bopp

CHICAGO HOT

1 peck red tomatoes, chop and drain
2 c. chopped celery
2 c. onions, chopped
3 green and 3 red peppers, chopped
1 c. white mustard seed
4 c. sugar
 $\frac{1}{2}$ c. salt
6 c. cold vinegar
2 T. mixed spices, not ground
No cooking - can cold. —Mrs. Irving Sage

CHILDREN'S PLAY DOUGH

Mix 1 c. salt and $\frac{1}{3}$ c. water in a saucepan. Add a few drops food coloring. Stir over medium heat for 3 or 4 minutes till bubbles form. Remove from heat. Immediately mix: $\frac{1}{2}$ c. cornstarch and $\frac{1}{4}$ c. cold water into first mixture. Stir quickly to consistency of stiff dough. If mixture does not thicken, place pan over heat again and stir about 1 minute until thickened. Keep in plastic bag. Molded objects will dry, if desired, if left out about 36 hours. To speed drying, heat oven to 350°, turn off, and place objects in to dry.

—Mrs. Bob Reuter

RELISH

1 small can sauerkraut (cut shorter with shears)
 $\frac{1}{2}$ c. sugar
1 T. celery seed
1 med. to large onion cut fine (depending on taste)
Mix together and mellow at least three hours in refrigerator.

—Mrs. J. Albert Fritz

CLAY DOUGH

This is Clay dough, not play dough!

1 c. salt
 $\frac{1}{2}$ c. cornstarch
 $\frac{3}{4}$ c. cold water

Boil in double boiler, stirring constantly. Thickens into solid mass about consistency of bread dough. Place on foil to cool - knead - make objects. Allow to dry, and paint. (Water painting objects while still moist gives soft, blended effect - painting when dry gives sharper accents of color.

—Mrs. Jack Sandvig

DEPRESSION PLANT

Mix together well:

$\frac{1}{4}$ c. water
 $\frac{1}{4}$ c. salt
5 tsp. bluing
1 T. ammonia

Spoon this mixture over cinder, coal, coke or brick in glass dish. Sprinkle with 1 tsp. Mercurochrome. For more colors, use food coloring also.

—Mrs. Harold Larson

"We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends! We may live without books;
But civilized man cannot live without cooks."

"When salad dressing makes a spot,
On linen white or new,
Or grease is dropped upon a dress,
Here's something you can do.
With talcum plenty rub the stain
It's not so bad as feared—
When crust has formed, you shake it out,
The spot has disappeared!"

From Our Students

BOYS

Me—I like boys. They smile when I need a smile;
They tease when I'm sober. They keep me from
taking myself too seriously. No, I don't wish that
I were ten again. I just hope somehow God will see
to it that I always have someone ten years old in
or near my house and my heart.

Contributed by Mrs. Frank Greenwood

NEW NEIGHBORS

"I wonder what sort of a neighbor she'll be?"
I thought as I watched them move in.
"Will she always be borrowing this thing or that?
Will her children annoy with their din?
Will I like her or not? How I wish I could know
what sort of neighbor she'll be.
And I never once thought that probably she
Was wondering what sort of a neighbor I'd be"

DELICIOUS BUTTER ROLLS

4 c. flour
¾ c. butter or margarine
1 tsp. salt
¼ c. sugar
Mix the above like a pie crust. Then add:
1 c. lukewarm milk
2 well beaten eggs
1 pkg. yeast dissolved in 1 T. water (warm not hot)
1 tsp. sugar
Let rise to double size, about 2 hours. Roll out like a pie crust. It makes around 4 pieces of dough. After dough is rolled out, cut in eighths and roll them up from outside-in. Let rise double in size; bake 20 min. at 350°. Frost when cool.

Variations:

To make delicious breakfast rolls; after rolling them out, put melted butter, brown sugar, and a little cinnamon before you roll them up. Ground nuts may also be added. To make plain dinner rolls, just put butter on them after they are rolled out.

—Mary Evelyn Wankum

SWEDISH RING

First Layer:

1 c. flour
½ c. butter or oleo. Blend together with fork and add: 2 T. cold water. Mix well and pat into ring pan (oven saver pan works very well) with the fingers.

Second Layer:

1 c. water
½ c. butter or oleo. Bring to a boil and remove from heat. Stir in: ½ c. flour. Beat until well mixed and add: 3 eggs, one at a time, beating after each addition. Add 1 tsp. vanilla. Pour this over the first layer and bake in a 350° oven for 60 min. Frost with a powdered sugar frosting and sprinkle with nuts. Half butter and half oleo may be used. Also, almond extract may be substituted for the vanilla.

—Mary Evelyn Wankum

FRENCH BREAKFAST PUFFS

⅓ c. shortening
½ c. sugar
⅔ c. milk
1½ c. flour
1 egg, separated
½ tsp. salt
2 tsp. baking powder
½ tsp. mace
1 tsp. nutmeg
Mix shortening, egg yolk, and dry ingredients and milk. Fold in beaten egg white. Bake at 375° in muffin pans, filling half full. Bake for 20 to 25 min. When done, dip puffs in melted butter and roll in mixture of sugar and cinnamon.

—Paulette Wankum

SWEETER MUFFINS

1 egg
½ c. milk
1½ c. flour, sifted
¼ c. melted shortening
½ c. sugar
2 tsp. baking powder
½ tsp. salt
Break egg into mixing bowl and stir with fork. Stir in milk and cooking oil. Sift flour and measure. Resift with baking powder, salt and sugar. Stir until dry ingredients are moistened. Fill greased muffin cups ½ to ⅔ full. Bake at 400° for 20 to 25 min.

—Betsy Ament

BANANA BREAD

Cream together:

2 c. sugar
1 c. butter
4 eggs

Mix together and let set:

8 T. sour cream
2 tsp. soda
4 mashed bananas

Mix together:

4 c. sifted flour
1 tsp. salt

½ tsp. vanilla

Add as they come. Grease pans sufficiently. Bake 350° in 3 bread pans. 45 min.

—Connie Kohn (Age 17)

BANANA NUT GIFT BREAD

¾ c. sugar
¼ c. shortening
2 eggs
1 c. mashed bananas
2 c. sifted flour
2 tsp. baking powder
¼ tsp. salt
¼ tsp. soda
1 c. chopped nuts

Heat oven to 350°. Grease 9x5x3 inch loaf pan. Mix sugar, shortening and eggs. Beat hard until light. Add mashed bananas. Stir in dry ingredients, beating smooth. Add nuts. Pour into prepared pan. Bake at 350° - 60-70 min. Cool on rack.

—Alicia Campbell (Age 14)

COLD WATER CHOCOLATE CAKE

1 c. sugar
4 T. cocoa
1½ c. flour
1 tsp. soda
½ c. shortening
1 c. cold water
1 egg
1 tsp. vanilla
pinch of salt

Sift all dry ingredients. Add shortening, water, egg and vanilla, and beat until smooth. Use a 9 inch square pan. Bake at 350° for 30 min.

—Kathy Broderson (Age 11)

BUTTERSCOTCH CAKE AND FILLING

Prepare one butterscotch cake mix as directed.

Butterscotch filling:

1½ c. sugar
3 T. cornstarch
1½ c. evaporated milk
1 c. butterscotch morsels
1 c. water
3 beaten egg yolks

Cook until thick, remove from fire, then let it cool. Add 6 T. butter.

—Mary Wankum,
Aurelia, Iowa

CHOCOLATE DELIGHT

(won blue ribbon at County Fair)

1 pkg. chocolate cake mix
1 pkg. instant chocolate pudding
1 c. water
4 eggs

½ c. salad oil
1 tsp. vanilla
2 tsp. red food coloring

Add the instant chocolate pudding mix to the cake mixture dry. Then proceed with the rest of the ingredients. Use baking instructions on cake mix box. When baked and cool, put on the following frosting.

1 c. milk

3 T. flour

Cook this until thick, then cool; and add:

1 c. sugar

2 c. margarine

1 tsp. vanilla

Cream, cream, and cream with your mixer until very smooth and frost the cake.

—Julia Ann Carlson (Age 13)

CHOCOLATE CAKE

Stir in bowl: 2 c. flour, 2 c. sugar, 4 T. cocoa. Add: 1 c. sour cream, 2 tsp. soda. Stir and add 2 eggs, 1 tsp. vanilla, ½ tsp. salt. Stir and add 1 c. boiling water. If cream is too thick add a little extra water as this is a thin batter and is very moist and keeps well. Bake in moderate oven 30-40 min.

—Jerald Eischen (Age 12)

CRAZY CAKE

1 c. sugar
1½ c. flour
3 T. cocoa
1 tsp. soda
½ tsp. salt
1 T. vinegar
1 c. cold water
5 T. melted butter
1 tsp. vanilla

Beat together until smooth. Bake at 350° until done. —Terri McCarty

BANANA CAKE

1½ c. sugar
½ c. butter
2 eggs (separated)
⅔ c. sour milk
1 tsp. vanilla
2 c. flour
1 c. bananas (mashed)
1 tsp. soda
1 tsp. baking powder
Cream sugar and shortening thoroughly. Add beaten egg yolks and sour milk. Add flour and dry ingredients, mashed bananas and vanilla. Lastly beaten egg whites. Bake 350° 30 to 40 min.

—Connie Kohn (Age 17)

LAZY DAISY CAKE

Beat thoroughly 2 whole eggs. Add cup of sugar gradually, 1 c. flour, 1 tsp. baking powder. Pour slowly ½ c. hot milk in which 1 tsp. butter has been melted. Bake 25 min. at 350°. (batter is thin). Mix together 5 T. white sugar, 4 T. cream, 4 T. melted butter, 4 T. brown sugar, ½ c. coconut. Spread on hot cake and brown.

—Barbara Blankenbaker

BANANA CAKE

3 c. sifted flour
1½ tsp. baking powder
1½ tsp. soda
¾ tsp. salt
¾ c. shortening
2¼ c. sugar
3 eggs
5 T. buttermilk
1½ c. mashed bananas
1½ tsp. vanilla

Sift and measure flour; resift with baking powder, soda and salt. Cream shortening and sugar until fluffy. Add eggs, one at a time, beating vigorously after each addition. Add buttermilk and flour alternately, beating until smooth after each addition. Add bananas and flavoring. Mix well. Pour into greased and floured layer pan. Bake 20 min. at 350°.

—Patsy Baker

SPONGE CAKE

1½ c. flour
1½ c. sugar
6 egg yolks
Beat egg yolks well, then add mixed sugar and flour and 6 T. cold water alternately.
¼ tsp. salt
vanilla
1¼ tsp. lemon flavor
Fold in 6 egg whites beaten stiff
1½ tsp. baking powder
Bake in angel food pan 50 min. 350°.

—Patty Walters

BANANA CAKE

1½ c. sugar
½ c. butter
pinch salt
1 tsp. vanilla
1 c. mashed bananas
2 egg yolks, beaten
4 T. sour milk
1 tsp. soda
2¼ c. flour
2 egg whites, beaten stiff
fold in last. Bake 350°.

—Barbara Blankenbaker

LAZY DAISY CAKE

2 eggs, beaten thick
1 c. sugar (beat well)
1 tsp. vanilla
1¼ tsp. baking powder
¼ tsp. salt
1 c. flour or 1½ c. cake flour
(½ c. milk, 1 tsp. butter bring to boil). Add butter, milk and put in oven at once at 350° for 30 min.

—Patty Walters

RED DEVILS FOOD

1½ c. sugar
½ c. lard or butter
¼ c. sweet milk
2 eggs
1 c. boiling water with 2 tsp. soda
2 c. flour, ½ c. cocoa, sifted together
1 tsp. vanilla
⅓ tsp. salt
Throw together and mix. Makes a thin batter. Bake in moderate oven 30-40 min.

—Jerome Eischen

SALAD DRESSING CAKE

1 c. sugar
2 c. flour
1½ tsp. soda
½ T. salt
5 tsp. cocoa
1 c. salad dressing
1 c. hot water
Bake at 350° 35-40 min.

—Patty Walters

NEVER FAIL CHOCOLATE CAKE

Put in bowl in order given: Do not mix until everything is added:

1 egg
¼ c. cocoa
½ c. shortening
1½ c. flour
½ c. sour milk
½ T. vanilla
1 T. soda
1 c. sugar
½ c. hot water

Bake in baking cups for best results.

—Patsy Baker

CHOCOLATE CHIP CAKE

Cream together 1¼ c. sugar and 1 c. shortening (butter or oleo). Add 2 eggs. Beat. Add 1½ tsp. red food coloring. Blend in 1 c. water. Sift the following together: 1¾ c. flour, 1 tsp. soda, 3 T. cocoa. Add to above mixture. Put in 9x13 cake pan. Sprinkle 1 c. chocolate chips and ½ c. chopped nuts on top. Bake at 350° 30 min.

—Susan Johnson

BANANA CAKE

½ c. shortening
1½ c. sugar
2 eggs
1 c. mashed bananas (3)
1 tsp. vanilla
2 c. flour
1 tsp. soda
¼ tsp. salt
½ c. sour milk or buttermilk
½ c. dates (cut fine)
½ c. walnuts (cut fine)
Mix together. Bake 35-40 min. at 350°.

—Patty Walters

POUND-TYPE CAKE FROM MIX

1 box yellow cake mix (1 lb. 2 oz. size)
1 box instant lemon pudding mix
4 eggs

¾ c. water
¾ c. salad oil

Method:

Combine all ingredients in mixer bowl and beat until creamy and smooth, about 10 min. (use pudding mix that requires no cooking). Pour batter into an ungreased angel food cake pan, bake 350° for 45 min. Test with toothpick, will sometimes take longer. Cool slightly in pan, turn onto plate. While cake is still warm, pierce it well with the prongs of a long tined fork and pour over it the following icing:

1 c. powdered sugar

2 T. butter

⅓ c. frozen orange juice concentrate, all creamed together. If frosting is too thick to pour, spread it on and it will melt into the cake.

—Edie Sheehan

DEVILS FOOD CAKE

2 c. sugar
¼ c. butter or lard
1 c. sour cream
3 eggs
1 tsp. vinegar
2 c. flour
2 level tsp. soda in hot water
½ c. cocoa
¾ c. of water

Add vanilla last. Bake at 350° 35-40 min.

—Patty Walters

SEVEN MINUTE FROSTING

2 egg whites
1½ c. sugar
dash of salt
⅓ c. water
2 tsp. corn syrup
1 tsp. vanilla

Mix above ingredients in a double boiler for 7 min., at highest speed of mixer.

—Mary Wankum,
Aurelia, Iowa

CHOCOLATE FROSTING

6 T. butter
1½ c. sugar
6 T. milk
2 T. cocoa

Melt over medium heat stirring until it comes to a boil. Just as soon as it starts to boil good, take the spoon out and time for 1½ min. Add vanilla and beat till thick and glossy.

—Mary Wankum,
Aurelia, Iowa

PENUCHE ICING

½ c. butter or oleo
¼ c. milk
1 c. brown sugar (packed)
1¾ c. sifted powdered sugar

Melt butter in saucepan. Add brown sugar. Boil over low heat 2 min., stirring constantly. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Gradually add powdered sugar. Beat until thick enough to spread. If icing becomes too stiff, add a little hot water.

—Kathy Pigott, age 13

PEANUT BRITTLE

2 c. sugar
1 c. water
1 c. white syrup
1 T. butter

Boil till it spins a thread then add 2 c. raw peanuts. Cook till golden brown. Grease cookie sheets with butter. When golden brown add 1 tsp. vanilla, 2 tsp. water and 1 tsp. soda. Pour on cookie sheets and pull till thin.

—Patty Walters

FUDGE

4 c. sugar
1 can condensed milk
¼ lb. butter
Mix and let boil under soft ball stage. Remove from fire and add 2½ pkgs. chocolate chips, 1 pt. jar marshmallow creme, and 1 tsp. vanilla. Nuts. Stir until thoroughly mixed. Pour in buttered pan.

—Patty Walters

CARAMEL CORN

Combine:
pinch of salt
½ c. water
1½ c. brown sugar
2 T. butter

Stir and let boil until it reaches the soft ball stage. Then pour over a large bowl of popcorn.

—Alicia Campbell

ANISE CANDY

2 c. sugar
⅔ c. white syrup
1 c. water

After boiled to hard stage, add anise flavoring and red or green coloring.

—Cherie Vaughan

BUTTER FROSTING

⅓ c. soft butter or oleo
Stir in ½ of: 3 c. sifted powdered sugar.

Stir in: 3 T. hot water

1½ tsp. vanilla

Add rest of sugar, ½ at a time and beat until smooth and creamy. For Chocolate Frosting follow recipe for Butter Frosting, except use 2½ c. powdered sugar and ½ c. cocoa.

—Kathy Pigott, age 13

ANISE CANDY

4 c. sugar
2 c. syrup
1 c. water

Boil with cover on 5 min. Then remove cover and boil till it cracks in cold water. Add 1 tsp. Anise oil. Add coloring before removing from fire.

—Barbara Blankenbaker

CHOCOLATE FROSTING

1 c. white sugar
1 square unsweetened chocolate
¼ c. Crisco
⅓ c. milk
1 tsp. vanilla

Put on stove to cook until it bubbles. Add vanilla—put pan in cold water till stiff. Spread on cake.

—Kathy Jo Kohn (Age 6)

SEE FUDGE

Put in bowl:
1 c. chopped walnuts
1 pkg. chocolate chips
1 stick oleo
1 tsp. vanilla

Put in pan:
 $\frac{3}{4}$ c. evaporated milk
10 marshmallows
2 c. sugar

Let come to a boil. Boil 6 min. stirring constantly. Pour over the mixture in the bowl. Stir until smooth and chocolate chips are all dissolved. Pour immediately into a buttered dish.
—Cherie Vaughan

POPCORN CARAMELS

3 c. sugar
1 c. corn syrup
 $\frac{1}{2}$ c. water
 $\frac{1}{8}$ tsp. salt
1 T. butter or oleo
1 c. cream
1 T. vanilla
8 c. popped corn

Combine sugar, syrup, water, salt, butter and $\frac{1}{2}$ c. cream. Cook, stirring constantly to firm ball stage (248°F.). Add remaining cream. Cook to 248°F. - firm ball stage. Add vanilla. Pour over corn and mix quickly. Pour into greased dish. Cool. Cut into squares.
—Terri McCarty

APLETS

2 T. Knox gelatin
 $1\frac{1}{4}$ c. applesauce
2 c. sugar
2 tsp. vanilla
 $\frac{1}{2}$ tsp. lemon flavoring
1 c. chopped nuts

Dissolve gelatin in $\frac{1}{2}$ c. cold, cooked applesauce. Bring to a boil: $\frac{3}{4}$ c. applesauce and sugar. Add gelatin and sauce mixture and boil for 15 min. Add flavor and nuts. Pour into flat pan so it is about 1 inch thick. Cool, cut in squares and roll in powdered or plain sugar. Cover with cloth and let set for two days in a cool place.
—Carol Wankum

PEANUT BRITTLE

2 c. sugar
 $\frac{1}{2}$ c. hot water
1 c. white syrup

Boil together until it spins a long thread. Then add $\frac{1}{4}$ lb. butter or oleo and $1\frac{1}{2}$ or 1 pkg. raw peanuts. Can use salted peanuts. Cook until hard crack stage and peanuts are done. Then add 2 tsp. soda and 2 tsp. vanilla. Stir well and pour on buttered cooky sheets. Cool and then break into pieces.
—Gerald Tallman

PECAN TOFFEE CANDY

1 c. granulated white sugar
1 c. butter
1 c. Karo syrup
Boil for 15 min. over low heat. Add $\frac{1}{4}$ c. flour after pan is taken off stove. Grease a large cookie sheet that has sides. Fill the bottom with 1 or 2 c. pecans and pour hot syrup mixture over nuts. Put in oven and bake at 250° until all bubbles. It will spread all over the pan. Let cool and break in pieces. Crisp like peanut brittle but has a toffee flavor instead of burnt sugar.
—Carol Wankum

DIVINITY

2 c. sugar
 $\frac{1}{2}$ c. water
pinch of salt
 $\frac{1}{2}$ c. nutmeats (coconut or fruit)
 $\frac{1}{2}$ c. corn syrup or honey
2 egg whites
1 tsp. vanilla

Boil sugar, syrup and water to hard ball stage (250-264°) (a ball which makes a hard sound when hit against the cup but does not crack). Pour over egg whites, beaten stiff with salt. Continue beating until it begins to look dull and get stiff. Add flavoring and nuts or fruit. Pour into deep pan, leaving top slightly rough, or drop by spoonfuls on waxed paper. Black walnuts are especially good.
—Joanne Gordon

SPRITZ COOKIES

1 c. shortening (half butter and half oleo)

$\frac{3}{4}$ c. sugar

1 egg

$2\frac{1}{4}$ c. flour

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. salt

1 tsp. almond extract

Cream shortening and sugar. Add unbeaten egg and beat well. Add sifted dry ingredients, and almond extract. Fill cookie press and form cookies. Bake about 10 min. at 375°.

—Patty Johnson

NEVER-FAIL FUDGE

$\frac{1}{3}$ c. butter

$4\frac{1}{2}$ c. sugar

1 can evaporated milk

1 c. marshmallow cream

2 pkgs. chocolate chips

2 tsp. vanilla

2 c. nutmeats

Combine butter, sugar and milk. Boil $5\frac{1}{2}$ min., stirring constantly. Remove from heat and add remaining ingredients. Beat until well mixed. Add nuts. Pour into greased pan. Yields 5 lbs.

—Carol Wankum

FLOUR PASTE PIE CRUST

(9-inch — 2-crust pie)

2 c. flour

1 tsp. salt

$\frac{1}{4}$ c. water

$\frac{2}{3}$ c. lard

Sift together into large mixer bowl flour and salt. Measure $\frac{1}{3}$ c. of this mixture in small bowl. Stir in water to make a smooth paste. Add lard to flour mixture in mixer bowl, turn to low and cut lard into flour mixture until it is size of small peas. Stir in the flour paste with a spoon until it can be gathered into a ball. Treat dough as you would any pie crust. Recipe can be doubled and freezes well.

—Jerome Eischen,
Junior I. C.

DELICIOUS PECAN PIE

1 c. of pecan halves (lightly salted)

1 c. of dark corn syrup

$\frac{1}{2}$ c. sugar

4 eggs

2 T. melted butter

1 unbaked pie shell

Place pecan halves in unbaked pie shell. Beat remaining ingredients together and pour over pecans. Bake at 425° for 10 min. Reduce heat to 350° and bake 25 to 30 min. longer. Test with a silver knife for doneness.

—Mary E. Wankum,
Aurelia, Iowa

PUMPKIN PIE (for 2 pies)

3 c. mashed pumpkin

2 small c. brown sugar

4 eggs

1 small c. cream

$1\frac{1}{2}$ c. milk

pinch of salt

1 heaping tsp. cinnamon

$\frac{1}{2}$ tsp. each of cloves and nutmeg

Add as they come. Bake 350° - 60 min.

—Connie Kohn (Age 17)

NO COOK CHERRY-O PIE

1 (9-in.) crumb crust or 1 (9-in.) baked pastry shell, cooled

1 (8-oz.) pkg. cream cheese

1 can sweetened condensed milk

$\frac{1}{3}$ c. fresh or bottled lemon juice - not extract

Measure accurately above ingredients.

1 tsp. vanilla extract

1 can prepared cherry pie filling

Let cream cheese stand at room temperature until softened; beat until fluffy. Gradually add sweetened condensed milk (condensed milk must be used) while stirring; stir until thoroughly mixed. Add lemon juice and vanilla extract; stir until well mixed; turn into prepared crust. Chill 2 to 3 hours in refrigerator (do not freeze) before garnishing top of pie with cherry pie filling.

—Kathy Pigott, age 13

FUDGE

- 1 c. sweet cream
- 2 c. sugar
- 1 T. cocoa
- 1 tsp. vanilla

Boil cream, sugar and cocoa until soft ball stage. Cool. Add vanilla. When cold, beat until it is thick and loses its glossy appearance. When it is thick, pour into greased pan. Nuts may be added. —Nancy Gordon

GRAHAM CRACKER CRUST

- 16 graham crackers, rolled fine
 - $\frac{1}{2}$ c. oleo, melted
 - $\frac{1}{2}$ c. sugar
 - $\frac{1}{4}$ tsp. cinnamon
- Pat mixture into 9" pie pan. Bake at 300° (slow oven) about 10 min. Fill with desired pie filling.

—Kathy Pigott, age 13

PEANUT BUTTER COOKIES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs, well beaten
- 1 c. peanut butter
- 3 c. sifted flour
- 2 tsp. soda
- $\frac{1}{2}$ tsp. salt
- 1 tsp. vanilla

Cream shortening thoroughly. Add the sugars gradually, then the beaten eggs and the peanut butter. Sift flour, soda, and salt together. Add gradually, mixing well. Shape into balls the size of a walnut. Place on cookie sheet and flatten with a fork to about $\frac{1}{4}$ ". Bake until brown at 400°. About 100 cookies.

—Betty Jo Brodersen, age 13

UNBAKED COOKIES

- 1 pkg. butterscotch morsels or
 - 1 pkg. chocolate chips
 - 2 big T. peanut butter
 - 3 c. cornflakes
- Melt first two ingredients in a double boiler and pour over cornflakes. Mix well together. Then drop by spoonfuls on waxed paper.

—Julie Carlson, age 13

BROWN SUGAR DROP COOKIES

Cream:

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. soft shortening

Add:

- 3 eggs
 - 1 tsp. vanilla
- Add, sifted together:
- 2 tsp. soda
 - 2 tsp. cream of tartar
 - $\frac{1}{4}$ tsp. salt
 - $3\frac{1}{2}$ c. flour (scant)

You can add either chocolate or flavored chips, nuts, coconut, candied fruit, or raisins. Bake at 350°.

—Alicia Campbell, age 14

CHOCOLATE PEANUT CLUSTERS

- $\frac{1}{3}$ c. sifted flour
- $\frac{2}{3}$ c. sugar
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ c. vegetable shortening
- 1 egg, unbeaten
- 2 1-oz. sq. unsweetened chocolate, melted
- 2 tsp. corn syrup
- 1 tsp. vanilla
- $2\frac{1}{2}$ c. shelled peanuts

Sift flour, sugar and salt into bowl. Add shortening, egg, chocolate, corn syrup and vanilla; mix well. Add nuts; drop by tsp. 1 inch apart on greased cookie sheet. Bake in oven 8 min. at 350°.

—Jeanne Gordon, age 13

CHOCOLATE CHIP OATMEAL COOKIES

- 1 c. shortening ($\frac{1}{2}$ oleo and $\frac{1}{2}$ lard)
- 1 c. brown sugar
- 1 c. white sugar
- $1\frac{1}{2}$ c. flour
- 2 eggs, beaten
- 1 tsp. soda
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ c. nutmeats
- 1 6-oz. pkg. chocolate chips
- 3 c. oatmeal
- 1 tsp. vanilla

Mix ingredients in usual way. Bake at 350°, 10-12 min. —Karen Henke

CHOCOLATE DROPS

½ c. oleo
¾ c. sugar
1 egg
½ c. sweet milk
1 tsp. vanilla
1¾ c. flour
½ tsp. soda
½ tsp. salt
½ c. nuts
½ c. cocoa
Bake at 350°. Makes 3½ dozen. Frost with chocolate icing.

—Barbara Clark, age 9

BUTTERSCOTCH CHOCOLATE SQUARES

2¾ c. flour
2½ tsp. baking powder
½ tsp. salt
¾ c. butter
2¼ c. brown sugar
3 eggs
½ c. chopped nuts
1 pkg. chocolate chips
Melt shortening and add brown sugar; cool slightly. Add eggs, one at a time, and beat well after each. Sift flour, baking powder and salt. Add flour mixture, nuts and chocolate chips; blend well. Pour into a greased 10½ x 15½ inch pan. Bake in a 350° oven for 25-30 min.

—Susan Werthman, age 14

UNBAKED COOKIES

3 c. oatmeal
½ c. coconut
2 T. cocoa
½ c. nuts (may be omitted)
(May add 1 T. peanut butter if desired)
Mix well. Cook in sauce pan 1 min. or until soft ball stage, the following
2 c. sugar
½ c. milk
½ c. butter
Bring to full boil and test; Stir into above mixture. Drop by spoonfuls on waxed paper - they will set quickly - Makes 2 doz. good sized cookies.

—Terri McCarty

APPLESAUCE COOKIES

1 c. sugar
1 c. applesauce
1 c. raisins
1 c. chopped nuts
½ c. lard
1 tsp. baking powder
1 tsp. soda
¼ tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 egg
3 c. flour
Mix together. Bake 12-15 min. at 350°.

—Patty Walters

REFRIGERATOR COOKIES

Mix together thoroughly:
1 c. soft shortening
½ c. sugar
½ c. brown sugar
2 eggs
Sift together and stir in:
2¾ c. flour
½ tsp. soda
1½ tsp. vanilla
1 tsp. salt
Mix thoroughly with hands. Press and mold into a long smooth roll about 2½" in diameter. Wrap in waxed paper and chill overnight. Cut in thin cookies and bake at 400° for 8 min.

—Judy Kohn, age 15

RANGER COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
Cream the above together. Then add
2 eggs. Add:
2 c. flour
½ tsp. baking powder
1 tsp. salt
1 tsp. vanilla
2 c. quick oatmeal
2 c. Wheaties
1 c. coconut
1 tsp. soda
Mix this in first mixture and bake on cookie sheet at 350°.

—Mary Wankum,
Aurelia, Iowa

MAPLE-FLAVORED OATMEAL COOKIES

1½ c. flour
1 tsp. soda
1 tsp. salt
1 c. brown sugar
1 c. white sugar
1 c. soft shortening
2 eggs
2 tsp. vanilla
½ tsp. maple flavoring
3 c. Quaker Oats
1½ c. nuts

Add ingredients as they come, dry ingredients first. Bake at 375° about 8 min.
—Judy Kohn, age 15

NO BAKE OATMEAL COOKIES

2 c. sugar
¼ c. cocoa
1 stick oleo
½ c. milk
Mix above ingredients together and bring to a boil. Boil 2 min., then cool. Add ½ c. chunky peanut butter, 2 tsp. vanilla, and 3 c. quick oats.
—Mary Wankum,
Aurelia, Iowa

SPECIAL K COOKIES

1 c. sugar
1 c. dark Karo syrup
1 jumbo size Hershey bar
1¼ c. crunchy peanut butter
6 c. Special K cereal
Bring to a boil (and only to a boil), the syrup and sugar. Add peanut butter and blend. Mix in cereal and put into a greased pan, pressing down lightly with fingers. Frost with melted Hershey bar. Cut in squares when chocolate has set.
—Gloria Gill, age 13

CHOW MEIN COOKIES

1 6-oz. pkg. Chocolate Chips
1 6-oz. pkg. butterscotch chips
1 8-oz. pkg. of chow mein noodles
Melt the chips together and then put in chow mein noodles and mix. Drop on wax paper.
—Cloette Stoos, age 11

CHOCOLATE CHIP COOKIES

Thoroughly cream:
¾ c. shortening
1 c. brown sugar
½ c. white sugar
2 beaten eggs
2 tsp. hot water
1 tsp. vanilla
½ tsp. salt
1 pkg. chocolate chips
1 c. nutmeats
2½ c. flour
1 tsp. soda
Drop by teaspoon on greased baking sheet. Bake in 350° oven 8 to 10 min.
—Patty Walters

PEANUT BUTTER FINGERS (A bar)

Cream: ½ c. butter
Add: ½ c. white sugar and
½ c. brown sugar
Blend in:
1 unbeaten egg
½ c. peanut butter
½ tsp. soda
¼ tsp. salt
½ tsp. vanilla
Stir in: 1 c. flour
1 c. oatmeal (quick-cooking)
Bake in 9x13 pan. 350° - 20-25 min.
—Judy Kohn, age 15

DUTCH COOKIES

2 c. brown sugar
1 c. lard or butter
2 eggs
1 c. cold coffee
2 c. raisins
1 tsp. cinnamon
1 tsp. soda
1 tsp. nutmeg
1 tsp. baking powder
3 c. flour
Cream sugar and shortening, add slightly beaten eggs. Add dry ingredients together alternately with coffee. Add raisins. Drop by teaspoonsful on greased floured cookie sheet. Bake in 400° oven.
—Carolyn Westphal, age 13

POWDERED SUGAR COOKIES

- 2 c. powdered sugar
- 2 c. Crisco
- 2 tsp. cream of tartar
- 2 tsp. soda
- 2 tsp. vanilla
- 2 eggs
- 4 c. flour

Mix ingredients as usual. Shape into a ball size of a walnut. Roll in granulated sugar and press with tines of a fork. Bake at 375°, 10-12 min.

—Steven Tallman, age 13

BACHELOR BUTTONS

- ½ c. shortening
- 1 c. brown sugar
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. salt
- 1 tsp. soda
- ¼ tsp. ginger
- 2 c. flour
- ½ c. chopped nuts
- 3 T. sugar
- 3 tsp. cinnamon

Mix. Chill thoroughly. Roll in balls and roll in sugar and cinnamon.

—Linda Jaminet, age 12

BROWNIES - Large recipe

- 1 c. butter
 - 2 c. sugar
 - 5 eggs
 - 4 T. cocoa
 - 1 c. flour
 - 1 c. nuts
 - 1 tsp. vanilla
- Cream butter and sugar well. Add eggs and beat. Add flour and cocoa and mix. Add vanilla and nuts. Bake in a 12x17½ pan at 325 to 350° for 20 min.
- Frosting:
- 2 c. sugar
 - 1 c. cream
 - 2 T. cocoa
 - vanilla

Cook to softball test in cold water and beat and add vanilla. Spread on brownies.

—Sara Sandvig

COCONUT BARS

- ⅔ c. butter or margarine
- 2 c. crushed graham crackers
- 1 c. coconut
- 1 6-oz. pkg. chocolate chips
- 1 c. chopped walnuts

Melt butter in 8x12 pan. Sprinkle over the butter, the graham crackers then coconut, then chocolate, and last the nuts. Pour condensed milk over all (1 can sweetened condensed milk). Bake at 350° for 30 min. Cool in pan.

Frosting: (optional)

1 large or 6 small Hershey bars laid on top after taking from oven. Spread. Or 1 c. sugar, ¼ c. milk, ¼ c. butter. Boil to soft ball stage. Remove from stove. Add ½ c. chocolate chips and 1 tsp. vanilla. Stir to melt and spread on bars.

—Beverly Jaminet

LEMON CUSTARD SQUARES

- 1 can sweetened condensed milk (Eagle brand)
- ½ c. lemon juice
- 1 tsp. grated lemon rind
- 1½ c. sifted flour
- 1 tsp. baking powder
- ½ tsp. salt
- ⅔ c. butter

1 c. brown sugar, pack firmly

1 c. uncooked oatmeal

Blend together sweetened condensed milk, lemon juice and rind. Stir until thick. Set aside. Sift together flour, baking powder and salt. Cream butter and sugar thoroughly. Add flour mixture and oatmeal. Spread slightly more than half of oatmeal mixture in buttered 8x12x1 inch baking pan. Pat down firmly with hand and spread lemon mixture over top. Cover with remaining oatmeal crumb mixture. Bake at 350° about 25 min., or until brown around edges. Let cool in pan about 15 min., then cut in small squares. Leave in pan and chill in refrigerator until firm.

—Molly Sheehan

BROWNIES

4 eggs
2 c. sugar
4 sq. unsweetened chocolate
1 c. butter
1 c. sifted flour
 $\frac{1}{2}$ c. nuts
1 tsp. vanilla
Melt butter and chocolate squares. Blend sugar and eggs. Add butter and chocolate to sugar and egg mixture. Add flour, chopped nuts, and vanilla. Pour into a greased brownie pan and bake in a 350° oven for about 25 minutes.

—Sandra Werthman, age 11

CHOCOLATE SURPRISE

6 level T. of cocoa
1 c. white sugar
 $\frac{1}{4}$ c. butter ($\frac{1}{2}$ stick)
 $\frac{1}{2}$ c. milk
vanilla
Put in large bowl 3 c. of oatmeal. 1 c. of coconut. —Patsy Baker

OATS AND JAM BARS

Mix together $1\frac{1}{2}$ c. sifted flour, 1 tsp. baking powder, 1 c. brown sugar (packed) and $1\frac{1}{2}$ c. uncooked rolled oats. Cut in $\frac{3}{4}$ c. butter or oleo, until mixture is crumbly. Pat half of crumbly mixture into a greased 9x13 inch pan. Spread with a cup of jam of desired flavor, or combination of flavors. Cover with remaining crumb mixture. Bake at 350° about 35 min. Cool and cut into squares.

Betty Jo Brodersen, age 13

CHOCOLATE NO-BAKE COOKIES

Mix together:
 $\frac{1}{2}$ c. butter
2 c. sugar
 $\frac{1}{2}$ c. water
2 or 3 T. cocoa
Bring to boil, let boil $1\frac{1}{2}$ minutes. Remove and add $\frac{1}{2}$ cup peanut butter. 4 cups oatmeal. Drop on waxed paper and let harden.

—Patty Walters

BUTTERSCOTCH BROWNIES

$\frac{1}{4}$ c. butter
1 c. brown sugar
1 egg
1 tsp. vanilla
1 c. sifted all purpose flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. chopped nuts
Melt butter in saucepan over very low heat. Stir in sugar and cool. Beat in egg and vanilla. Resift flour with baking powder and salt. Add to mixture in saucepan. Mix thoroughly. Stir in nuts. Pour the batter into a greased 8x8 inch pan. Bake in 350° oven for 20 to 25 min. or until done. Remove from oven. Cool for a few min. Cut into bars. Variations: Substitute $\frac{1}{2}$ c. finely chopped dates or coconut for the nuts.

—Carolyn Westphal, age 13

BROWNIES

2 c. sugar
 $\frac{1}{4}$ c. cocoa
1 c. melted butter
4 eggs
2 tsp. vanilla
 $1\frac{1}{2}$ c. sifted flour
1 tsp. salt
 $\frac{1}{2}$ c. chopped nuts
Combine ingredients and bake at 375° about 25 min. in 10x15 pan.

—Jeffery Eischen, age 8

COCONUT BARS

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. brown sugar
1 c. flour
bake about 10 min.
Topping:
1 c. brown sugar
2 eggs beaten
1 tsp. vanilla
 $\frac{1}{2}$ tsp. baking powder
3 T. flour
 $1\frac{1}{2}$ c. coconut
1 c. walnuts
Bake 10 min. until a light brown.

—Patsy Baker

CHOCOLATE CHIP OATMEAL

- 2 c. shortening
- 2 c. brown sugar
- 2 c. white sugar
- 4 eggs beaten
- 2 tsp. vanilla
- 2 tsp. salt
- 2 tsp. soda
- 6 c. quick oatmeal
- 1 c. chopped nuts
- 1 pkg. chocolate chips
- 3 c. flour

Chill. Bake at 375° for 15 min.

—Patty Walters

POTATO PATTIES

- 3 well beaten eggs
 - 1 pack of soda crackers
- Left over mashed potatoes (cold)
- Take large spoonful of mashed potatoes and shape like a hamburger. Then dump in egg mixture. After well covered, roll in crushed soda crackers then put in pan and fry until crisp. Season to taste.

—Julie Carlson, age 13

RHUBARB JAM

- 4 c. rhubarb
 - 3 c. sugar
 - 1 pkg. of Jello (any kind)
- Mix rhubarb and sugar. Let set until it forms juice enough to boil. Put on stove, let cook until it boils. Let it boil 7 min. Add Jello. Stir until dissolved. Put into container.

—LuAnn Kohn, age 9

SUGAR COOKIES

- 1 c. butter or shortening
 - 1 c. sugar
 - 1 egg
 - 1 tsp. vanilla
 - 2 c. flour
 - ½ tsp. salt
 - ½ tsp. soda
- Cream shortening and sugar. Add egg and beat well. Add sifted dry ingredients and mix well. Drop by spoonful on greased cookie sheet. Bake at 375°, 10 to 12 min.

—Gayle Gill, age 12

FROZEN COOKIES

- 1 lb. margarine
- 1 c. white sugar
- 1½ c. brown sugar
- 3 eggs
- 1 tsp. vanilla
- 5½ c. flour
- 1 tsp. soda
- 1 c. almonds or walnuts

Mix and form in long rolls. Let rolls freeze and stand overnight. Slice and bake in hot oven not too close together. 350°. This makes about 100 cookies. 1 tsp. almond extract is an improvement. Bake about 10 min.

—Patsy Baker

GRAHAM CRACKER CHERRY DESSERT

- ½ lb. graham crackers
 - ½ c. butter
 - 1 pt. whipping cream
 - 1 pkg. marshmallows
 - 2 cans cherry pie mix
- Melt butter, roll crackers, mix together and put half in a 9x13 cake pan. Whip cream and add the melted marshmallows; pour ½ of the cream mixture over crumbs; then the cherry pie mix, the rest of cream mixture; sprinkle with rest of crumbs. Let stand in refrigerator for several hours and serve.

—Connie Kohn, age 17

APPLE CRISP (6 servings)

- 4 c. sliced cooking apples
 - 1 T. lemon juice
 - ⅓ c. sifted enriched flour
 - 1 c. oats, uncooked
 - ½ c. brown sugar
 - ½ tsp. salt
 - 1 tsp. cinnamon
 - ⅓ c. melted butter
- Place apples in greased shallow baking dish. Sprinkle with lemon juice. Combine dry ingredients; add melted butter mixing until crumbly. Sprinkle crumb mixture over apples. Bake in moderate oven (375° F.) 30 min. or until apples are tender.

—Linda Jaminet

OATMEAL COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1½ c. flour
½ tsp. soda
½ tsp. salt
1 tsp. vanilla
3 c. oatmeal

Bake at 350° for 10 min.

David Pigott, age 11

RECIPES FOR FINGER PAINTING

Formula No. 1—

½ box corn starch (1½ c.)

1 qt. boiling water

1 c. soap flakes

½ c. talc (may be omitted, but it gives body to mixture) poster or powder paint (food coloring is better than paint because it isn't as hard on the hands.)

Mix starch with just enough cold water to make into a creamy paste. Add boiling water and cook until clear, stirring constantly. Add talc and let mixture cool a bit. Add soap and stir. Pour into 8 half-pint jars with tops. Should be thick. Add poster paint or food coloring for desired color. 2 drops of oil of cloves in each jar will prevent an unpleasant odor.

Formula No. 2—

Add water to powder paint (rather thick). Thin school paste slightly and add paint. A drop or two of oil of cloves in each jar.

Formula No. 3—

Mix paper hanger's paste into consistency of gravy. Add poster paint to desired color.

—Sara Sandvig

PUNCH

Mix together and chill:

2 cans frozen lemonade

2 cans frozen grape juice

1 bottle seven-up (7-Up) 7-oz.

—Doug Carlson, age 15

QUEEN VICTORIA STEW

1 can cream of mushroom soup

1 can cream of chicken soup

2 cans water

½ c. celery, cut fine

½ c. diced cooked ham or luncheon meat

2 hard cooked eggs, chopped fine

Sage, onion, salt and nutmeg if desired

chopped parsley

Combine soups, water and celery.

Cook slowly until celery is tender.

Add ham and eggs. Season to taste with sage, onion salt and nutmeg.

Pour into large bowl and sprinkle with parsley. Serve as a main dish for luncheon or supper.

—Connie Goeb, age 13

STUFFED TOMATOES

Slice off and reserve the smooth end of six medium tomatoes. Scoop out centers and chop, mix into ½ lb. sausage meat and ½ c. crushed potato chips, 1 crushed clove of garlic and 1 T. mayonnaise. Stuff the tomatoes and brush with melted butter, press into crushed potato chips, arrange in a glass baking dish. Put 1 tsp. sour cream on each and replace the tops. Bake at 300° F. for 30-35 min.

—Terri McCarty

COTTAGE CHEESE SALAD

1 c. pineapple juice

1 c. water

1 pkg. lemon or strawberry Jello

pineapple from No. 2 can

¼ c. nuts

13 marshmallows

1 c. cottage cheese

salt

1 c. cream

Heat pineapple juice and pour over

13 marshmallows and let partly set.

Add the Jello that has been dissolved and let set; then add 1 c. cottage cheese, nuts, salt.

Then cream that has been whipped.

—Georgia Gill, age 15

POTTED ANTELOPE STEAK

Antelope steak 1½ in. thick
flour
salt
pepper
dry mustard
milk
½ c. sliced onions
½ c. chopped celery
Pound steak in flour to which salt, pepper and dry mustard have been added. Put floured steak into Dutch oven in hot fat and brown, then add milk to cover steak. Add sliced onions, chopped celery and simmer 1 hr. Thicken pot gravy with flour to the thickness desired.

—Douglas Carlson, age 15

CANDY CREAMS

1½ pts. cream
½ pt. white syrup
6 c. sugar
Cook the above to a soft ball stage, cool slightly. Beat and add coconut or 1 lb. walnuts.

—Carol Wankum

DILL PICKLES

13 to 13½ c. water
1 c. salt
6 to 6¼ c. vinegar
Boil this 15 min. Put cucumbers in jars with lots of dill. Add 1 T. sugar to each qt. Do not boil sugar. Pour the boiling mixture of vinegar over pickles. Fill to tops of jars and seal. Set jars in boiling water to come over top of jars. Let stand until water is cold. These are crisp. Do not ferment. They will stay clear.

—Julie Carlson, age 13

NO BAKE COOKIES

3 c. oatmeal
1 c. coconut
4 T. cocoa
½ tsp. salt
¼ c. nutmeats
1 tsp. vanilla
Bring to boil:
2 c. white sugar
½ c. butter
½ c. milk
Add dry ingredients and shape into drops. Cool.

—Pam Willert, age 17

MARSHMALLOW TREATS

¼ c. butter or margarine
7-10 oz. regular marshmallows
(about 3 c. miniatures)
5-6 c. Kellogg's Rice Krispies
Melt butter in 3 quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is well blended. Remove from heat. Add Rice Krispies and stir until well coated. Press warm mixture into buttered 13x9 in. pan. Cut into squares when cool.

—Patsy Baker

CLAY RECIPE

Mix:
1 c. flour
½ c. salt
1 T. powdered alum or 1 T. corn-starch
Then add ½ c. of boiling water with food coloring added. Keep in tight container or plastic bag to keep soft.

—Michael B. Waddell, age 10

Aurelia, Iowa

If you are too busy for prayer, you are too busy.

Those who try to do something and fail are infinitely better than those who try to do nothing and succeed.

A family altar has altered many a family.

"PRETEND"

It seems to help when I do my work,
Such as dishes or making the bed,
If I forget that I'm a little girl,
And play that I'm Mother instead.

POETIC HINTS

"Adding alum to hot water,
Then wash your pantry shelf
You'll drive away that insect, when
He comes to help himself."
"If on your finger you get ink,
And find an ugly stain,
Here's a plan to get it out,
And fingers white again.
First dampen stain and then you rub,
With sulphur end of match,
A cloth that's dry wipes blot away,
With neatness and dispatch."

FOREVER GRATEFUL

Three lovely things life gave to me
Whatever else fate sends;
My heart is filled with gratitude.
For TREES and BOOKS and FRIENDS

APOLOGY

Apologies to a few of our contributors for omission of their names. As you enjoy the book, we hope you will forgive an occasional misspelled name and errors in printing that were unavoidable due to haste in getting this to you.

Our thanks again to all who contributed. Our only regret is that limitation in number of pages prevented us from printing all the recipes sent to us!

THE COOK BOOK COMMITTEE

Outdoor Cooking

**There are two books that
influence the life of every
child. Father's pocketbook
and Mother's cook book.**

COMPLIMENTS OF SIOUX TRAILS COUNCIL

CAMPFIRE STEW

3 lbs. hamburger
1 large onion—peeled and diced
1 T. fat
3 cans vegetable soup
salt and pepper
Make little balls of hamburger, adding seasoning. Fry with onions in a frying pan or in the bottom of a kettle until onion is light brown and balls are well-browned all over. Pour off excess fat. Add vegetable soup and enough water or soup stock to prevent sticking. Cover and cook slowly until meat balls are cooked all through. Serves 12.

PENNIES FROM HEAVEN

12 frankfurters
3 1-lb. cans beans (pork & beans)
3 T. minced onion
3 T. dry mustard
3 T. brown sugar
 $\frac{3}{4}$ c. catsup
salt and pepper
Combine all seasonings and beans. Cook. Cut franks the thickness of pennies. Add and heat. Serves 12.

CHILI CON CARNE

$\frac{1}{2}$ c. chopped onion
2 $\frac{1}{2}$ lbs. hamburger
 $\frac{1}{4}$ c. fat
2 T. chili powder
2 c. canned tomatoes
3 c. cooked kidney beans or 2
(15-oz.) cans
Fry onion in fat until light brown. Add meat and cook until done. Add tomatoes and beans and season with chili powder and salt. Let simmer. Thicken with a little flour if needed. Add 2 T. of Worcestershire sauce if more seasoning is needed. Serves 12.

SQUAW CORN

3 lbs. hamburger
3 cans tomato soup
3 cans whole kernel corn
 $\frac{1}{2}$ lb. cheese, cubed
onions and green pepper to taste
Brown meat in pan, pour off grease. Add rest of ingredients with exception of cheese, which is added just before removing from fire to serve. Serves 15.

APPLE, CHEESE, AND LETTUCE

6 large apples
 $\frac{3}{4}$ lb. cream cheese
currant jelly
1 c. French dressing
Wash and core apples, leaving the skins on and cut crosswise into inch-thick slices. Mix jelly with cheese until a smooth paste is formed. Spread this mixture on the slices of apples. Place on shredded lettuce, serve with dressing if desired.

BAKED POTATOES

Wrap a potato in wet newspaper. Put in a pound coffee can with a hole in the top. Do not let potato touch sides of other potatoes. This can also be done using No. 10 tin cans. 5 potatoes to a can, using sand or dirt, well moistened, around the wrapped potatoes. Place can in the fire. For easy handling fasten wire around the can and attach to a handle.

COLE SLAW

1 large cabbage
1 small can crushed pineapple
2 c. raisins
 $\frac{1}{2}$ pt. mayonnaise
Shred cabbage, add pineapple and raisins. Mix with mayonnaise before serving. Season to taste. Celery, cheese, green peas, carrots or other vegetable may be used with cabbage for variations.

ITALIAN SALAD

2 heads shredded lettuce
1 bunch celery, diced
4 tomatoes, cut in small pieces
salt and pepper
½ c. salad oil
½ c. vinegar
Toss ingredients in the dressing made of the vinegar and salad oil.

RICE WITH CORNED BEEF

Appropriate for Beginners

1 lb. rice
shortening for frying
2 medium onions
1 (10½-oz) can concentrated tomato soup, undiluted
1 (12-oz.) can corned beef
1 (1 lb. 3 oz.) can garden peas
salt and pepper
Cook rice until well done. While rice is cooking, cut onions into small pieces and fry in hot grease. When onions are brown, pour in undiluted tomato soup; add shredded corn beef, heat. Heat peas separately. Put a mound of rice in the center of each plate. Fill the rice nest with peas. Pour tomato soup, onions and meat mixture over this. Goes well with tossed salad. Serves 12.

SOMEMORES

(per person)

2 graham crackers
1 toasted marshmallow
4 squares of Hershey
Place chocolate on cracker, top with toasted marshmallow, place cracker on top, eat and you will want some more.

APPLEMORES

(per person)

2 slices of apple
1 toasted marshmallow
chocolate mint
On all the above somemores have everything ready before toasting marshmallow.

SLOPPY JOES

Appropriate for Beginners

2 lbs. hamburger
2 cans chicken gumbo soup
mustard and onions
12 buns
Fry hamburger, add soup, mustard and onions. Serve on buns. Serves 12.

TAVERNS SERVE IN BUNS

2 lbs. hamburger
¾ c. catsup
1 medium onion, cut fine
1 tsp. sugar
1 T. vinegar
1 T. mustard
1 tsp. salt
Brown hamburger in skillet or pan, with onions. Add remainder of ingredients. Simmer 1 hour, adding water as needed. For added flavor and volume baked beans can be added. Serves 12.

SHAGGY DOGS

(per person)

Chocolate syrup (Hershey's)
shredded cocoanut
Dip toasted marshmallow first in the chocolate syrup and then roll in cocoanut. Remove from stick and eat.

ORANGE-PEPPERMINT DELIGHT

(per person)

1 juicy orange
1 penny candy peppermint stick
Roll orange gently between hands. Then on one end, remove a portion of the peeling the size of the peppermint stick. Insert the candy stick and suck juice through.

BARBEQUE SAUCE

Mix equal parts of B. B. Q. sauce and Port or Sherry wine. Add garlic salt to taste and a sprinkle of liquid smoke. Cover chicken, chops or any meat of your choice and marinate 2 hours.
—Don Sinek

SPICE IS THE VARIETY OF LIFE

If the meals that come out of your kitchen aren't just great, take a look at your spice shelf. If it is limited to an old box of cloves and a dusty can of cinnamon, you are in a rut. There is really nothing wrong with being a salt and pepper cook, except that the cooking gets tiresome and the food lacks distinction.

A few pennies worth of herbs and spices can change all that. Add a pinch of seasoning to a batch of leftovers and you may come out with a new dish better than the original.

It doesn't take a batch of experience to use herbs and spices. All you have to do is buy a few, then try them. Put a good pinch of something in a food and take a taste. If you like what you taste, add a little more. If you don't return that jar to the shelf and try something else. It's as simple as that. Certain spices and herbs have an affinity for certain foods and you will learn these in a hurry. Here is an herb and spice guide to good eating. Refer to it for suggestions, then do your own experimenting. Go slow when trying a new seasoning. You don't want to taste the herb or spice, you simply want to taste that something new and wonderful has happened to the food containing it.

BAKING

Biscuits—Add rosemary or thyme to biscuits to top a meat pie. Add allspice to tea biscuits and serve with honey mixed with poppy seeds. Parsley or rosemary, or both, does wonders for dumplings. Add poultry seasoning to waffle batter and top with creamed chicken. For waffles to eat with syrup, add allspice and cinnamon to waffle batter.

Cake—Give individuality to package mix cakes by adding cinnamon, allspice and cloves to chocolate, nutmeg and allspice to yellow.

Cookies—Pep up sugar cookies with anise or cumin, molasses with pumpkin pie spice, oatmeal with allspice.

Pie—Add a dash of mace or nutmeg to cherry, cinnamon or fennel to apple, cinnamon to peach and chocolate, mint to chocolate.

Rolls—Sprinkle top of dinner rolls with caraway, poppy, sesame or dill seed. Make garlic bread by adding garlic salt to butter or try chili powder instead. Both are better with parsley.

Sweet Bread—Add a bit of anise to sweet rolls along with traditional cinnamon and nutmeg. You can also use cardamom. Anise is nice too in sauce for pizza.

EGGS

Boiled and Scrambled—Chervil, chili powder, tarragon.

Custard and Egnog—Nutmeg.

Deviled—Cumin, dill seed, mustard.

Fried—Basil, cayenne, celery salt, and oregano.

Souffle and Omelet—Marjoram, oregano, paprika, parsley, savory, tarragon, thyme, and turmeric.

FISH

Any good fish is the better with a touch of basil, cayenne, celery salt or seed, chervil, curry, dill, fennel, marjoram, mint, onion salt, paprika, parsley, rosemary, savory, tarragon, thyme, turmeric.

Add some allspice, bay leaf, cloves and pickling spice to water for boiling shrimp and lobster. Put sage or poultry seasoning, celery and onion salt in dressing to stuff a fish.

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SOUP

Try these in any soup: Bay leaf, caraway, cayenne, celery seed, chervil, cumin, curry powder, dill, fennel, garlic or onion salt, marjoram, mint, paprika, rosemary, and thyme.

Try these especially in canned tomato: Allspice, basil, dill, marjoram, oregano and sage.

MEAT

All meats can take a shake of cayenne, celery salt or seed, curry, onion or garlic salt, paprika, parsley, rosemary, savory, tarragon, thyme, turmeric. Different herbs and spices have a particular affinity for different meats.

Beef—Allspice and ginger in pot roast, chili powder and basil in hamburgers, sausage seasoning in meat loaf, garlic salt on steak.

Lamb—Basil, dill, marjoram, mint, rosemary, parsley and thyme.

Pork—Basil, bay leaf, caraway, cloves (smoked ham), coriander, marjoram, mustard (smoked ham), oregano, poultry seasoning, rosemary, sage, savory and thyme.

Variety Meats—Bay leaf, and caraway.

Veal—Bay leaf, dill, marjoram, poultry and sausage seasonings.

STEW

Basil, bay leaf, borage, cayenne, chervil, chili powder, clove, coriander, mixed pickling spice, oregano, parsley, poultry seasoning.

VEGETABLES

Caraway and celery seed, garlic salt, paprika, parsley go in any vegetable. Then try these:

Asparagus—Add a few caraway seeds to cooking water.

Beans, Green—Basil, sage, thyme.

Beets—Add mixed pickling spices or tarragon to cooking water.

Cabbage—Add a little caraway, mustard seed or mixed pickling spice during cooking, summer savory before serving.

Carrots—Ginger.

Cauliflower—Nutmeg, rosemary.

Coleslaw—Caraway or dill seed, garlic, vinegar, mint, fresh anise.

Corn—Chili powder.

Eggplant—Basil, thyme, sage.

Greens for salads—Fresh anise and sage, chives, coarse ground pepper, celery seed, coriander, parsley, poppy or mustard seed, savory, sorrel. Herb vinegars for dressing.

Onions, Cooked—Marjoram, mustard, poppy seed, sage, savory.

Peas—Basil, mint, rosemary, fresh sage, savory.

Potatoes—Boil with basil, rosemary or savory. Put caraway, dill or onion salt in mashed. For salad, cook potatoes with bay leaf and onion and season salad with celery seed.

Sauerkraut—Caraway, celery or poppy seed, dill.

Spinach—Basil, nutmeg, rosemary, sesame seed, tarragon.

Squash—Basil, cinnamon, marjoram.

Sweet Potato—Cinnamon.

Tomatoes—Tarragon and thyme on fresh tomato slices. Curry in scalloped. Allspice, bay leaf, dill, oregano, in tomato sauce. Basil in any and every tomato dish.