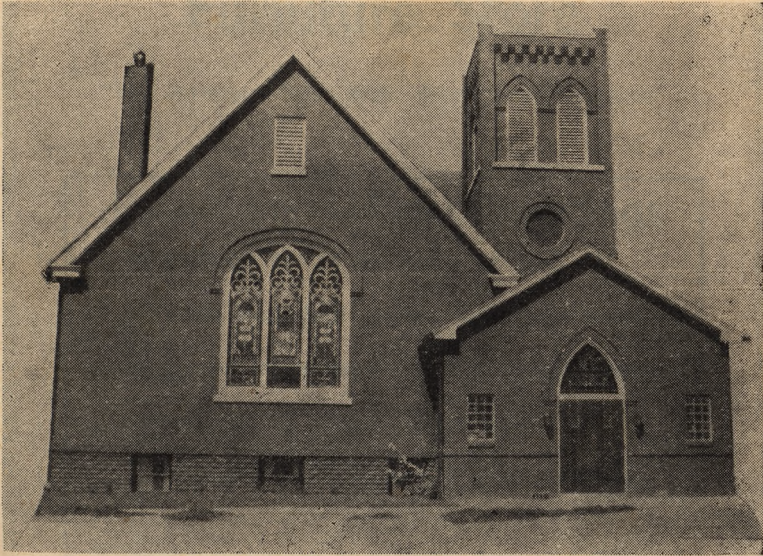


Colo's Favorite Recipes

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Methodist Church, Colo, Iowa

*1 to sour milk,
2 tsp Vinegar
plus $\frac{2}{3}$ cup milk.*

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College Favourite Recipes

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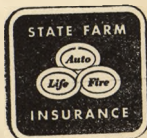
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ABBREVIATIONS

c.	cup
t.	teaspoon
T.	tablespoon
pt.	pint
qt.	quart
oz.	ounce
lb.	pound
pkg.	package
B. P.	baking powder
p. sugar	powdered sugar
w. sugar	white sugar
b. sugar	brown sugar

All measures are level unless stated otherwise.

★ ★ ★

MEASURES

- 3 t. equal 1 T.
- 16 T. equal 1 cup
- 4 c. flour equal 1 lb.
- 2 c. butter equal 1 lb.
- 2 c. sugar equal 1 lb.
- 2½ c. brown sugar equal 1 lb.
- 4 T. cocoa + 1 T. butter equal 1 sq. chocolate

★ ★ ★

READY RULE

This rule above all others heed,
Have ready everything you need,
Before you start be sure to read
The recipe, then work with speed.

Sandwiches

CHICKEN-HAM SANDWICHES

1 c. diced cooked chicken	$\frac{1}{3}$ c. salad dressing or mayonnaise
$\frac{1}{2}$ c. diced cooked ham	8 slices of bread
$\frac{1}{2}$ c. chopped celery	lettuce

Combine first 4 ingredients and blend. Spread between slices of bread, topping with lettuce leaf. Chopped pickles or olives may be added, and cucumber instead of celery. —*Neva Rogers*

HAMBURGERS

1 lb. ground beef	2 T. fat
$\frac{1}{2}$ c. chopped onion	1 can chicken gumbo soup
2 T. catsup	2 T. prepared mustard
$\frac{1}{2}$ t. salt and pepper	

Brown meat in hot fat. Add onion and cook until golden. Add remaining ingredients. Simmer over low heat about 30 min. Serve on hamburger buns.

—*Mrs. Glen Presnall, Margaret Handsaker*

SLOPPY JOE'S

1 lb. hamburger	1 c. catsup
1 large onion chopped	2 t. dry mustard
2 T. sugar	1 t. salt
1 T. vinegar	1 can kidney beans
1 chopped green pepper	

Brown meat, add other ingredients and simmer 30 min. stirring occasionally. Serve between hamburger buns.

—*Marie Carlson Rold*

BARBECUE-BEEF-BURGERS

2 T. Crisco	1 t. chilli powder
1 lb. ground beef	1 c. water
1 large onion (chopped)	$\frac{1}{4}$ t. of salt, pepper, garlic powder, paprika and dash of tobasco and worchester- sire sauce
$\frac{1}{2}$ c. diced celery	
$\frac{1}{4}$ c. catsup	
1 c. canned tomatoes or sauce	

Fry meat, onion, celery in hot Crisco until lightly browned. Add catsup, tomatoes and water, and seasonings. Cover and simmer for 30 min. or so. Serve on hot buns. —*Berdina Granger*

CORN BEEF SANDWICHES

$\frac{1}{2}$ onion
1 can corn beef

1 8 oz. can tomato sauce

Cook onion in small amount of fat. Crumble and add 1 can corn beef and tomato sauce. Simmer for 10 min. slowly. Serve in warm buns.
—Mrs. Carroll White

SANDWICH FILLINGS

1. Combine 1 c. flaked crabmeat with 4 T. finely chopped celery, $\frac{1}{4}$ c. mayonnaise, 1 t. prepared mustard, salt and pepper to taste.
2. Combine 2 cans deviled ham, $\frac{1}{4}$ c. mayonnaise, $\frac{1}{4}$ c. pickle relish.
3. Combine 3 hard-cooked eggs, chopped fine, with 2 T. chopped ripe olives, $\frac{1}{2}$ t. curry powder and enough mayonnaise to spread.
4. Combine one jar pimento cheese spread with 1 small onion, grate, and a few drops of tabasco.
5. Combine banana with peanut butter.
6. Combine 1 can ($7\frac{3}{4}$ oz.) red salmon, $\frac{1}{4}$ c. chopped sweet pickle, $\frac{1}{2}$ t. salt, $1\frac{1}{2}$ t. lemon juice or vinegar, and enough mayonnaise to moisten.
7. Combine 3 T. pickle relish, drained, 2 T. chopped pimento, drained, 1 c. shredded American cheese and enough mayonnaise to moisten.
8. Combine $\frac{3}{4}$ c. finely shredded Roquefort cheese, $\frac{1}{4}$ c. chopped stuffed olives with just enough mayonnaise to moisten. Add green food coloring as desired.
9. Combine 1 t. grated onion, 1 t. lemon juice, 3 T. milk or cream, 3 T. pickle juice and $\frac{1}{3}$ c. mayonnaise or salad dressing. Stir until thoroughly blended. Add 2 c. chopped chicken, cooked, and $\frac{1}{3}$ c. chopped sweet pickles. Mix lightly. Add salt to taste.

★ ★ ★

Mark your favorite recipes in a cook book with red seals or stars.

★ ★ ★

When tying up a package for mailing wet the cords. They tighten as they dry, holding the package more securely.

★ ★ ★

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Beverages

LEMONADE

Combine in sauce pan:

1 c. sugar	1 rind of 2 lemons, cut into pieces
1 c. water	

Cook over low heat for 7 minutes. Cool. Add:

1 c. lemon juice	4 c. ice water
------------------	----------------

Pour over ice in pitcher or tall glasses.

EGG-NOG

Beat together:

1 egg	2 T. sugar
-------	------------

Beat in 1 c. chilled rich milk and $\frac{1}{4}$ t. vanilla. Serve cold in tall glass sprinkled with nutmeg.

VARIATIONS: Use 2 T. fruit or 1 T. fruit juice, such as grape, oranges, cherries.

ORANGE DRINK

2 qts. water	5 oranges, rind and juice
4 oz. citric acid	5 lemons, rind and juice
6 lbs. sugar	

Bring water to boil. Turn off heat. Add citric acid and stir until dissolved. Then add sugar and stir until dissolved. Add grated orange and lemon rinds and orange and lemon juices. Cool to room temperature and store in refrigerator. Syrup will keep indefinitely. When ready to serve, add water to taste.

LIMEADE FIZZ

3 cans (6 oz. size) frozen limeade concentrate	3 bottles (7 oz. size) ginger ale
--	-----------------------------------

Few drops green food coloring

Blend limeade concentrate with equal amount of cold water. Add food coloring as desired. Partially fill glasses. Pour in ginger ale. Add crushed ice as desired.

HOT SPICED PUNCH

1 T. green tea	3 c. pineapple juice
1 c. orange juice	2 c. sugar
1 $\frac{1}{2}$ c. lemon juice	1 $\frac{1}{2}$ c. water

Pour $\frac{3}{4}$ c. boiling water over tea. Make syrup of other $\frac{3}{4}$ c. water and sugar. Add spice bag containing:

8 2-in. cinnamon sticks	1 $\frac{1}{2}$ t. whole allspice
1 T. whole cloves	$\frac{1}{4}$ t. salt

Add to juices and tea. Add water to make 1 $\frac{1}{2}$ gallons. Heat. Remove spice bag.

—Mrs. Carroll Wilson

COCOA (50 servings)

2¼ c. cocoa	½ gal. water
2 c. sugar	2 gal. milk
2 t. salt	vanilla

Boil cocoa, sugar, salt, and water. Add milk, heat and add vanilla.

—Mrs. Ruth Robinson

FRENCH CHOCOLATE

French chocolate is a special party drink, extra rich and foamy because it contains whipped cream. Don't store it, because the cream won't keep.

2½ sq. chocolate	½ t. salt
½ c. water	½ c. heavy cream
¾ c. sugar	4 c. milk

Combine chocolate, sugar, salt, water in heavy saucepan. Cook mixture until smooth and thick, stirring constantly. Chill. Whip the cream and fold it into the chilled chocolate mixture. Put 1 rounded tablespoon of chocolate whip in each cup and add the scalded milk. Stir well and serve.

—Mrs. John Andrew

PUNCH FOR FIFTY

3 c. sugar	12 oranges (juiced)
3 qts. water	1 qt. grape juice
1 c. strong tea, chilled	1 small can crushed pineapple
12 lemons (juiced)	

Boil sugar and water 8 minutes. Mix in other ingredients. Put in refrigerator 2 hours. Just before serving add 2 qts. ginger ale and ice.

—Mrs. Victor McKinney

PUNCH FOR FIFTY

Boil together 10 minutes:

4 c. water	4 c. sugar
------------	------------

Add:

2 c. strong black tea	2 No. 2 cans pineapple juice
juice of 10 lemons (2 cups)	(5 cups)
juice of 10 oranges (2½ cups)	

Chill 2 to 3 hours. Strain. Add:

12 oz. maraschino cherries	1½ gal. water
and juice	2 qt. dry ginger ale

Pour over block of ice in punch bowl. —Mrs. Clayton Robinson

PUNCH FOR 100

1 doz. oranges or 2 cans frozen orange juice with required amount of water	4 bottles ginger ale
1 doz. lemons or 1 can concentrated lemon juice and the water	4 lbs. sugar dissolved in 2 qts. water, boiled and cooled
2 qt. bottle grape juice	2 qts. lemon sherbet if desired
	ice

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Breads

BREAD

1/2 pkg. dry yeast	6 c. flour
1/4 c. lukewarm water	2 t. salt
1/2 t. sugar	2 T. sugar
2 c. lukewarm water,	2 T. shortening

Warm flour. Pour yeast in half cup water, add 1/2 t. sugar. Stir and let stand 5 min. In two cups of water, dissolve the sugar and salt. Add yeast and mix with flour. Add shortening. Let rise until double, knead, let rise 3/4 hour. Make into two loaves and let rise until double. Bake in medium hot oven.

—*Jennie Swinbank*

REFRIGERATOR BREAD

2 cakes yeast	1 c. sugar
2 t. salt	4 c. water
2 eggs	(slightly cooler than 80°F.)
6 T. shortening	14 c. flour

Crumble yeast into a bowl. Add sugar, salt and water. Let stand a few minutes. Add well beaten eggs. Sift flour once before measuring. Add half of the flour and beat well. Add melted shortening and mix in remainder of flour. Work with hands on board until smooth and rubbery. Let rise to double its bulk. Punch down and cover tightly and place in refrigerator. Use as desired. If you wish to bake it without putting it in refrigerator, after it has raised once shape into loaves or rolls and let rise again. Then bake in hot oven 425° for 10 min. and 325° from 30 to 45 min. more. For rolls from refrigerator, remove desired amount of dough, shape into any type roll you wish, let rise to double its bulk (takes nearly 2 hours) and bake for 20 min. in a hot oven.

—*Mrs. Marjorie Woolhiser*

NO KNEAD REFRIGERATOR ROLLS

2 pkg. dry yeast	1/3 c. sugar
1/4 c. warm water	2 t. salt
(105 to 110° F.)	2 eggs
1 1/4 c. scalded milk	4 1/2 c. flour
1/3 c. soft shortening	

Dissolve yeast in warm water. Combine milk, shortening, sugar, and salt in mixer bowl. Cool to lukewarm. Add eggs, half of the flour and yeast mixture. Beat 2 minutes at medium speed on electric mixer. Blend in remaining flour thoroughly. Place in well oiled large bowl. Cover tightly. Store in refrigerator at least 2 hours. Form into your favorite dinner roll shapes and place on well oiled baking sheet. Cover and let rise in warm place about 1 hour. Bake in moderate oven (375°) about 15 min.

—*Mary Croker*

HUNGARIAN COFFEE ROLL

1 pkg. yeast	1 c. flour
1 c. warm milk	$\frac{1}{2}$ c. shortening
1 t. salt	flour
$\frac{1}{2}$ c. sugar	

Let rise until double in bulk and add shortening and enough flour to make a soft dough. Let rise until very light. Divide into pieces the size of a walnut and dip in melted butter, roll in cinnamon and bake in a tube cake pan about 40 min. after they raise again.

—*Velma Matison*

BUTTERHORN ROLLS

1 c. milk scalded	1 pkg. yeast
$\frac{1}{2}$ c. shortening	3 beaten eggs
$\frac{1}{2}$ c. sugar	$4\frac{1}{2}$ c. flour
1 t. salt	

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add eggs and yeast (which has been softened in $\frac{1}{4}$ c. water). Mix in flour to soft smooth dough. Knead lightly on floured surface. Place dough in a greased bowl. Cover, let rise to double in bulk. Divide in thirds. Roll each $\frac{1}{3}$ to a 9 in. circle. Brush with butter and cut 12 to 16 wedge shaped pieces. Roll each wedge starting with wide end and rolling to point. Brush with melted butter. Cover and let rise till very light. Bake at 400° for 15 min. Makes 3 dozen.

—*Mrs. J. P. Carlson*

RYE BREAD

5 c. rye flour	1 c. boiling water
$\frac{3}{4}$ c. molasses	1 t. salt
$\frac{1}{2}$ c. sugar	2 T. lard
2 cakes yeast	enough white flour to make a
2 c. milk	stiff dough

Combine molasses, sugar, and lard. Add boiling water, stir until dissolved. Add milk so mixture will be lukewarm. Add yeast dissolved in $\frac{1}{2}$ c. warm water, rye flour. Let rise 1 hour. Add salt and knead with white flour until dough is stiff. Let rise one hour. Make into 5 loaves and place in greased pans. Let rise 1 hour. Bake 1 hour. Glaze while hot with 1 T. molasses dissolved in water. Bake at 300° and watch.

—*Glenna Winter*

FOUNDATION DOUGH

$\frac{1}{2}$ c. Crisco	2 cakes yeast
$\frac{1}{2}$ c. butter	1 c. hot water
$\frac{1}{2}$ c. sugar	2 eggs, beaten
1 c. cold water	6 c. flour
1 t. salt	

Melt fat, add to sugar, liquid, yeast and eggs and flour and beat well. Put in refrigerator over night and make rolls as needed. Bake 30 min. at 350°.

—*Mrs. John Andrew*

CRUSTY ROLLS

1 c. milk scalded	3 T. butter
1 c. boiling water	4 T. sugar
1 cake yeast	1 t. salt
$\frac{1}{4}$ c. lukewarm water	1 egg
5 c. flour	

Heat milk in small pan until scum forms on top. Then it is scalded. Combine this, the boiling water, butter, sugar, and salt and cool until lukewarm.

Soften yeast in the one-fourth c. lukewarm water and add to milk mixture. Then the egg. Gradually stir in the flour (don't bother to sift before measuring. You may not need all 5 cups as it depends on the weather and brand of flour used. Use only enough to make a soft dough).

Cover bowl with soft cloth and let rise until double in bulk. (About 2 hours).

Divide dough in half and roll out on floured board in a circle about $\frac{1}{4}$ in. thick and cut in 16 wedge pieces and roll from wide end to the point. Arrange on baking pan and brush with melted butter and cover and let rise until double in size. Bake in hot oven (425° to 450°) 15 min. —*Mrs. George Heintz*

ROLLS

1 c. scalded milk	3 c. flour
4 T. sugar	6 T. melted shortening
1 T. salt	more flour
1 cake yeast	

To scalded milk add sugar and salt and cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add 3 c. flour and beat. Add shortening and flour to make easy to handle dough. Knead well. Place in warm place and rise about 1 hour. Form into rolls and let rise. Bake in hot oven 425° almost 20 min. —*Belle Fitzgerald*

REFRIGERATOR ROLLS

2 cakes yeast	$\frac{3}{4}$ c. sugar
1 c. lukewarm water	$\frac{2}{3}$ c. shortening
1 pint milk	2 eggs
3 t. salt	10 c. flour

Pour cupful of water over yeast. Add 1 t. sugar. Stir and let stand 10 min. Scald the milk and dissolve in it the salt and sugar. When milk is lukewarm add to it the softened yeast. Blend yeast mixture with about half the flour and beat smooth. Add beaten eggs and shortening. Add rest of flour to make dough somewhat softer than for bread dough. Knead smooth. Store in refrigerator. For clover leaf rolls dip in melted butter, then in sugar and cinnamon mixture. Bake in hot oven for 15 minutes.

—*Mrs. Victor McKinney*

CLOVER LEAF ROLLS

1 cake yeast	1 t. salt
1 c. warm water	2 T. sugar
1 c. milk, scalded and let cool	6 c. flour
3 T. shortening	

Mix together yeast and warm water. Add milk, shortening, salt and sugar. Add flour (more if needed) to make a soft dough. Let rise till double in size. Mix down and form into clover leaf rolls. May be stored in refrigerator for several days.

—Mrs. Harvey DeVault

PARKER HOUSE ROLLS

1 c. scalded milk	3 to 3½ c. bread flour
2 T. fat (butter preferred)	1 cake yeast
2 T. sugar	1 egg
¾ t. salt	

Scald milk and pour over fat, sugar and salt. Cool slightly and add 1 well beaten egg and yeast dissolved in a little warm water. Add flour and mix well. Dough is soft. Kneading is not preferable. Let rise until double in bulk in a warm place free from drafts. Roll to ⅓ in. thickness. Cut rounds 2 or 3 inches in diameter. Brush half very lightly with melted butter and fold over, pressing together with palms of hands. Let rise until double in bulk. Bake 15 to 18 min. in hot oven and brush with butter when done.

—Leona Maier

BASIC SWEET DOUGH

2 pkg. yeast	2 t. salt
½ c. sugar	1 c. milk scalded
¼ c. lukewarm water	2 eggs, well beaten
¼ c. softened vegetable shortening	5¼ c. flour

Place yeast in glass measuring cup. Sprinkle evenly with 1 t. of the sugar. Add water. Stir gently. Let stand five minutes or until yeast is thoroughly dissolved. Combine remaining sugar, shortening, salt and milk in large mixing bowl. Mix thoroughly (temperature of the milk mixture should be the same as that used for dissolving yeast). Stir yeast mixture well. Add to milk mixture. Blend thoroughly. Add eggs. Blend thoroughly. Add 3 c. of the flour. Beat until smooth. Sift ¼ c. of the remaining flour (a small quantity at a time as required for kneading) over center of breadboard. Cover. Let rest 10 min. Remove cover and knead 10 min. Form in round ball. Place in well oiled bowl. Brush surface with melted shortening. Cover. Let rise for 2½ hours or till double. Punch down in bowl. Remove to floured board. Form in round ball. Cover. Let rest for 10 min. Form rolls. Place on well oiled baking sheet. Cover. Let rolls rise 1½ hours or till double in size. Bake in moderate oven, 350° for 12 min.

—Mrs. Roy Morell

ALABAMA ROLLS

$\frac{1}{2}$ c. shortening	1 egg
$\frac{1}{4}$ c. sugar	1 cake yeast
$\frac{3}{4}$ t. salt	$\frac{1}{2}$ c. cold water
$\frac{1}{2}$ c. boiling water	3 to $3\frac{1}{2}$ c. flour

Place fat, salt and sugar in bowl and pour over them the boiling water. Let cool. Add yeast to $\frac{1}{2}$ c. cold water. Add egg, yeast to first mixture beating well. Add flour and let rise. Then make into rolls. They never fail.

—Mrs. Henson

JIFFY ROLLS

1 cake quick yeast	$\frac{1}{2}$ c. lukewarm milk
$\frac{1}{2}$ c. lukewarm water	3 T. sugar
$\frac{1}{2}$ t. sugar	1 egg, well beaten
1 t. salt	3 T. shortening
3 c. sifted flour	

Put yeast in water; add $\frac{1}{2}$ t. sugar. Let stand 5 min. Scald milk, pour into mixing bowl and dissolve salt and remaining sugar in it. Let cool. When milk is lukewarm add softened yeast and 2 c. flour. Beat until smooth. Next add egg and melted shortening (not hot) and add enough flour to make a dough which can be beaten with mixing spoon. Beat well. Let dough rise until doubled. Turn onto a floured board. Roll lightly until $\frac{1}{2}$ inch thick. Cut with small biscuit cutter. Let rest 15 min. Cover to prevent crusting. With handle of knife make deep crease in center of each. Brush top with melted butter. Fold over and press together lightly. Place in greased baking tins. Let raise until light, but less than double in size. Bake in hot oven 400° to 425° until golden brown.

—Mrs. R. W. Hughes, Nevada

REFRIGERATOR ROLLS

2 c. milk	2 yeast cakes
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. lukewarm water
1 T. salt	1 t. sugar
2 t. shortening	2 eggs well beaten
8 c. flour	

Scald milk, add sugar, salt and shortening. Cool to lukewarm. Soften yeast in lukewarm water, add 1 t. sugar and stir into first mixture. Add beaten eggs, stir in 4 c. flour, then beat thoroughly. Stir in 4 c. more of flour and mix well. It is not necessary to knead. Brush top of dough with melted butter or margarine. Cover tightly and store in refrigerator until ready to use. When wanted remove from refrigerator and let stand in a warm room at least $1\frac{1}{2}$ hours before shaping. Shape rolls, place on greased baking sheet. Let rise until double in size. Bake in hot oven 425° about 15 min. For Butterscotch buns, line pan with this mixture: 1 c. melted butter or margarine and 2 c. brown sugar.

—Mrs. Morton Hess

ROLLS

2 c. lukewarm water	$\frac{1}{4}$ c. sugar
1 pkg. dry yeast	2 t. salt
3 T. melted fat	4 c. flour

Pour water into a large bowl. Add yeast and let stand 10 min. Then add fat, salt, and sugar. Add flour to make soft dough, knead with hands. Let rise about three times its size. Mold into rolls. Let rise until twice their size. Bake about 20 min. or until golden brown at 425°. Keep greased while rising and the rolls when put into pan. Dough may be mixed and stored in refrigerator until needed.

—*Beeula Perry*

REFRIGERATOR ROLLS

1 c. potato water	2 eggs well beaten
$\frac{1}{2}$ c. sugar	1 t. sugar
$\frac{1}{2}$ c. shortening	2 T. lukewarm water
1 cake yeast	4 c. flour
$\frac{1}{2}$ t. salt	

Pour boiling potato water over sugar and shortening and let cool. Add eggs and yeast (mixed with 1 t. sugar and 2 T. lukewarm water). Beat in 2 c. flour well. Then stir in 2 c. more flour and $\frac{1}{2}$ t. salt. Place in refrigerator and use as needed.

—*Donna Webster*

ORANGE ROLLS

1 c. scalded milk	1 pkg. yeast
$\frac{1}{2}$ c. shortening	$\frac{1}{4}$ c. lukewarm water
$\frac{1}{3}$ c. sugar	2 well beaten eggs
1 t. salt	$\frac{1}{4}$ c. orange juice
5 c. flour	2 T. grated orange peel

Mix together milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in lukewarm water and add to mixture. Add eggs, orange juice, and peel. Beat well. Add 5 c. flour and mix to soft dough. Cover and let stand 10 min. Knead the dough 5 to 10 min. till dough is smooth and satiny. Place in greased bowl, turning once to bring greased side up. Cover with damp cloth and let rise in warm place till double in size (about 2 hours). Punch down and let stand 15 min. Pat dough out to $\frac{1}{2}$ thickness and cut into strips to tie in knots. Let rise till double (2 hours). Bake at 450° for 12 min.

Orange Icing

2 T. orange juice	1 c. sifted confectioners
1 t. grated orange peel	sugar

Brush icing on with pastry brush in an even glaze.

—*Ruth Cummings, Jean Hemping Dahlke*

ROLLS

1 pkg. yeast	2 eggs well beaten
$\frac{1}{4}$ c. lukewarm water	$\frac{1}{4}$ c. sugar
1 c. scalded milk	1 t. salt
$\frac{1}{4}$ c. shortening	$4\frac{1}{2}$ to 5 c. flour

Dissolve yeast in lukewarm water. Mix together milk, shortening and cool. Add sugar, eggs, and salt and flour and knead dough until smooth and satiny. Let rise and shape into rolls and bake.

—*Velma Matison, Mrs. Lucille Schmellik*

NEVER FAIL ROLLS

1 cake yeast	1 c. lukewarm water or milk
$\frac{1}{2}$ T. sugar	1 egg slightly beaten
$\frac{1}{4}$ c. warm water	pinch of salt
$\frac{1}{4}$ c. melted shortening	4 c. flour
$\frac{1}{4}$ c. sugar	

Let yeast stand in warm water and $\frac{1}{2}$ T. sugar for 45 minutes. Mix into sugar, milk and shortening. Add egg, salt and flour. Let rise to double its bulk and then make into rolls.

—*Mrs. Forrest McCollom*

SIXTY MINUTE ROLLS

2 c. milk	6 c. flour
2 cakes yeast	8 T. butter
5 T. sugar	$1\frac{1}{2}$ t. salt

Heat milk and cool to lukewarm. Dissolve yeast in sugar and milk. Add 2 c. flour and beat 5 min. Add melted shortening and beat 1 min. Add 3 c. of flour and salt and beat. Turn on board with remaining flour. Knead for about 2 min. Let rise 30 min. and make into rolls. Let rise again and bake.

—*Mrs. Charles Hostettler*

CHRISTMAS WREATH ROLLS

1 c. milk	$\frac{1}{4}$ c. warm water
$\frac{1}{4}$ c. butter	2 eggs well beaten
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ t. vanilla
1 t. salt	$\frac{1}{4}$ t. nutmeg
1 pkg. quick yeast	4 c. sifted flour

Scald milk, add butter, sugar, salt and stir until dissolved. Cool to lukewarm. Dissolve yeast in warm water. Add to milk mixture. With eggs and flavorings. Stir in 2 c. flour. Beat until smooth. Let stand in warm place until bubbly. Add rest of flour (2 c.) and knead until smooth and elastic. Cover and let the dough rest 10 to 15 min. Knead down again and divide in half. Use half for dinner rolls and half for cinnamon rolls. If desired, make in shape of Christmas Wreath and decorate. Let rise at room temperature 1 to 2 hours and bake at 350° for 15 min.

—*Donna Scott*

CINNAMON ROLLS

$\frac{1}{4}$ c. lukewarm water	$\frac{1}{3}$ c. shortening
2 cakes yeast dissolved in water	2 c. flour
1 c. milk	3 well beaten eggs
<i>1 T. salt</i>	<i>$\frac{2}{3}$ c. sugar</i>

Dissolve yeast in lukewarm water. Scald milk and add shortening and sugar. Cool to lukewarm and add 2 c. flour and well beaten eggs. Add the yeast. Mix until smooth with 4 c. flour. Place in a large greased bowl. Cover with a towel and let rise till double. Roll out in rectangular shape and spread with melted butter, sprinkle with sugar and cinnamon and roll up like a jelly roll. Cut in 32 equal parts. Place in a greased pan and let rise until double. Bake in 375° oven till brown. Ice with 1 lb. powder sugar and butter the size of an egg dissolved in hot water.

—*Otha Upchurch*

AIR BUNS

4 c. boiling water	1 T. salt
$1\frac{1}{2}$ c. sugar	1 cake yeast
$\frac{1}{2}$ c. lard	flour

Put water, sugar, lard, and salt together. Let cool. Add yeast, mix stiff. Knead down every two hours (must start in the morning). In the evening mold into buns, the size of walnuts. Let rise in warm room. Bake next morning. Bake 25 min. at 450°.

—*Mrs. Fred Heintz*

BUNS

2 pkg. dry yeast	$\frac{1}{2}$ c. sugar (if desired)
4 c. warm water	1 t. salt
2 T. shortening	flour

Mix yeast and 2 cups of warm water. Let stand 15 min. and mix thin batter. Let raise $\frac{1}{2}$ hour then add 2 cup warm water, shortening, sugar, salt. Mix well and add enough flour to make a stiff dough. Let raise to twice its size and make buns the size of walnuts and let raise to double their size and bake at 400°.

—*Mrs. Delbert Dickinson*

BUNS

1 cake yeast	1 c. sugar
3 c. luke warm water	1 level T. salt
3 T. lard	flour to make a stiff dough

Soak yeast in small amount of lukewarm water. Use large pan (I use a roaster) and put in all ingredients except flour. Stir in dissolved yeast, then flour. Knead until smooth. Rub top with grease. Cover and let rise. Shape into buns, brush top with little touch of lard, let rise until light and bake in hot oven about 15 to 20 min.

—*Eloise Calhoun*

CINNAMON ROLLS

1 c. luke warm water	1 t. salt
1 pkg. dry yeast	3 T. sugar
3 c. flour	1 egg (beaten)
8 T. melted shortening	

Mix yeast and water, put shortening, salt, sugar, and beaten egg in flour. Pour in yeast. Beat until flour is almost mixed. Knead with hands. Let rise until almost double in size. Pinch off dough in about tablespoon size and place in buttered pan. Before placing in pan dip each roll in melted butter then in a mixture of sugar and cinnamon. Lap them onto each other when placing in pan. Bake at 325° for 25 min. —*Margaret Handsaker*

CINNAMON KNOTS

2 pkg. yeast	3 whole beaten eggs
1½ c. luke warm water	1 t. salt
½ t. sugar	2 c. scalded milk
½ c. shortening	7 to 9 c. flour
1 c. sugar	

Mix yeast and water and sugar. Cream the shortening and 1 c. sugar. Add eggs, salt, and scalded milk and flour. Let rise until double in bulk, punch down and let rise again. Roll out on floured board about ½ inch thick, cut in 4 inch strips and tie in knots. Dip in melted butter, then in sugar and cinnamon mixture (1 c. sugar and 1 T. cinnamon). Place on baking sheet and let rise. Bake at 350° about 15 min.

—*Mrs. N. H. Brinkman, Mrs. Ralph McIntosh*

Mrs. McIntosh uses just ½ c. lukewarm water.

★ ★ ★

Sugar in fried cakes, fritters and doughnuts should always be added to the milk. This prevents the cakes from absorbing the fat in the frying.

★ ★ ★

Keep a large cork in your sewing machine drawer for loose pins and one in a kitchen drawer for thumb tacks.

★ ★ ★

Your thread will never knot or kink when sewing if you will always make your knot in the end of the thread which first leaves the spool.

Breads -- Quick

CORN BREAD OR STICKS

1 $\frac{1}{4}$ c. flour	3 t. B. P.
$\frac{3}{4}$ c. cornmeal	2 T. melted butter
2 T. sugar	1 c. milk
1 egg	$\frac{1}{2}$ t. salt

Mix the dry ingredients by sifting them together. Add the milk, the well beaten egg and the butter. Beat well and bake 30 to 40 min. at 400°. This recipe makes 14 sticks. —Mrs. Roy Morell

GRAHAM KAVRING

2 c. sour cream	1 c. sugar
1 $\frac{1}{2}$ t. soda	1 c. graham flour
1 t. salt	3 $\frac{1}{2}$ c. flour

Knead the dough like bread dough. Roll out and cut like biscuits and bake in 400° oven. Cut in two and toast before you serve them. Very good with coffee. —Mrs. Victor McKinney

BAKING POWDER BISCUITS

2 c. flour	2 T. lard
4 t. B. P.	1 t. salt

Sift flour and baking powder 3 times and add enough sweet milk to make a soft dough. Bake in a quick oven.

—Mrs. Bob Mead (as given me by Hattie A. Gearhart)

STIR AND ROLL BISCUITS

Sift together:	3 t. B. P.
2 c. sifted flour	1 t. salt

Pour into a measuring cup (but don't stir) $\frac{1}{3}$ c. cooking oil and $\frac{2}{3}$ c. milk. Then pour all at once into the flour. Stir with a fork until mixture clears sides of bowl and rounds up into a ball. Smooth up by kneading about 10 times without additional flour. With the dough on waxed paper, press out $\frac{1}{4}$ in. thick with hands or roll out between waxed papers. Cut with unfloured biscuit cutter. Bake 10 to 12 minutes on ungreased cookie sheet in very hot oven (475°). Makes about 20 biscuits.

CORN BREAD

4 eggs	2 c. flour
2 c. sweet milk	4 t. B. P.
3 T. butter, melted	$\frac{1}{2}$ c. sugar
1 t. salt	2 c. cornmeal

Mix dry and wet ingredients separately. Put together and mix well. —Luella Hall

Corn meal mush - brewing

*1 c yellow corn meal
1 t salt
3 c boiling water*

*1 c. cold water
Combine corn meal & salt with
cold water - Pour into boiling
water stirring constantly. Cook
over low heat about 15 min.*

BLUEBERRY MUFFINS

1½ c. sifted flour	¾ c. canned fruit
½ c. sugar	¼ c. soft shortening
2 t. B. P.	1 egg
½ t. salt	½ c. milk
1 c. fresh blueberries, or	

Sift together flour, sugar, baking powder and salt; add shortening and egg and milk and blend in carefully the blueberries. Mix together with a blending fork or pastry blender. Stir just until ingredients are blended. Fill greased muffin cup $\frac{2}{3}$ full. Bake until golden brown in a 400° oven for 20 to 25 minutes and serve hot with butter and with jam, marmalade, honey, or any desired spread. It makes 12 medium sized muffins. —*Mrs. R. E. Slauson*

MUFFINS

2 c. flour	1 egg
1 t. salt	1 c. milk
1 T. B. P.	⅓ c. shortening
2 T. sugar	

Topping

3 T. peanut butter	2 T. flour
4 T. sugar	1 t. salt

Mix till crumbly and put on top of unbaked muffins. Bake muffins at 400° for 20 min. Yields 12. —*Sharolyn Jones*

SPOON CORN BREAD

1 pt. milk	¾ c. corn meal
4 egg whites	salt
1 oz. butter	

Put milk in sauce pan with a little salt. When hot, not boiling, add corn meal slowly stirring as it cooks. It will thicken quickly. Keep stirring with wooden spoon as the butter is put in. When the butter is melted and blended remove from the fire. Add one egg yolk at a time beating it in the mixture with the spoon. When fairly cool, fold in the whites that have been beaten to a froth, and pour in a deep glass souffle dish that has been well greased. Bake in a moderate oven 35 or 40 min. Serve at once. It should raise 2 in. above 5 or 6 in. souffle dish. Be accurate with measurements. —*Annie Shepherd*

BANANA NUT BREAD

1 c. sugar	2 c. flour
½ c. shortening	3 mashed bananas
2 eggs	½ c. nut meats
½ c. sour milk	¼ t. salt
1 t. soda	

Mix well in order given and bake in loaf pan.—*Mrs. S. P. Peakin*

Coppers baked
 1 c. shortening
 2 c. sugar } Creamed
 3 eggs
 2 ¾ c. flour
 1 tsp baking powder
 1 tsp ¼ t. soda
 ¾ tsp salt
 3 mashed bananas 1 ¼ c.
 1 tsp vanilla
 1 c. chopped nuts
 Bake at 350° about
 1 hour.

BANANA BREAD

1 c. white sugar	3 large bananas, sliced
½ c. melted butter	2 c. sifted flour
2 eggs	1 t. soda
2 T. sweet milk	pinch of salt
vanilla	chopped nuts

Put in mixer in this order and bake in 350° oven until brown.

—*Mrs. Dick Collins*

BANANA BREAD

½ c. butter	2 c. flour
1 c. sugar	1 t. baking soda
3 bananas mashed	½ t. salt
2 eggs	

Cream butter and sugar and add well mashed bananas. Add well beaten eggs. Sift flour, soda, and salt and add to first mixture. Let stand 20 min. and bake at 350° for 50 to 60 min. One-half c. nut meats may be added. —*Lois Denner, Jane Coughenour*

DATE AND NUT BREAD

1 egg	2 c. flour
¼ c. sugar	4 t. baking powder
½ c. dates	½ t. salt
½ c. nut meats	1 c. milk

Beat egg and add sugar. Add nut meats broken and dates cut into pieces. Sift dry ingredients together and add alternately with milk to first mixture. Put in greased pan. Bake in 350° oven. Either all dates or all nuts may be used.

—*Mrs. Victor Scales*

DATE BREAD

1 c. dates (chopped)	1 T. butter
1 t. soda	1 beaten egg
¾ c. boiling water	salt
1 c. dark syrup	1¾ c. flour
(or 1 c. dark sugar)	1 c. nuts

Mix soda and dates together. Add hot water and let stand while making rest of recipe. Blend syrup and butter and add flour and date mixture. Bake at 300° for 1 hour. —*Mrs. Wendel Williams*

RAISIN BREAD OR DATE BREAD

1 c. ground raisins or dates	1 t. vanilla
1 c. hot water	1 t. baking powder in flour
1 t. soda	1½ c. flour
1 egg	pinch of salt
¾ c. sugar	

Grind the raisins, cover with the hot water and soda. Let cool. Add the rest of the ingredients in the order given. Bake in a loaf pan 1 hour in a moderate oven. —*Mrs. Stanley Ellwood*

GRAPE NUT BREAD

1 c. grapenuts	2 T. raisin liquid
2 c. sweet milk	1/2 t. salt
1 c. raisins (cooked)	1 t. soda
1 beaten egg	4 t. baking powder
1 c. sugar	1 t. vanilla
3 1/2 c. flour	1 c. chopped nuts

Soak grapenuts in milk for 2 hours. Sift all dry ingredients. Mix all ingredients together and bake 50 or 55 min. at 350°.

—*Ruby Fisher*

DATE NUT BREAD

2 1/4 c. flour	1 c. sugar
2 t. soda	1 T. melted butter
1/2 t. salt	1 egg
2 c. dates (chopped)	1 t. vanilla
1 1/2 c. boiling water	1 c. nuts

Add dates to boiling water and let stand 20 min. Add melted butter and well beaten egg to sugar. Sift flour, soda and salt together and add alternately with date mixture. Add vanilla and nuts. Bake about 50 min. in 325° oven. Makes 2 loaves.

—*Judy McKinney*

BANANA NUT BREAD

1/4 c. shortening or butter	3 large bananas put through sieve (1 1/2 c.)
1/2 c. sugar	2 t. baking powder
2 eggs	3/4 t. salt
2 1/2 c. sifted flour	1/2 c. sour milk
1 c. chopped nut meats	

Cream shortening, slowly add sugar and beat well. Add the eggs, one at a time and beat thoroughly. Add bananas and nuts. Alternately add sifted dry ingredients and the milk. Bake in two small or one large loaf pan in moderate oven 350° for about 1 hour. Grease tin.

—*Mrs. Paul Mead*

APPLE SAUCE NUT BREAD

2 c. sifted all-purpose flour	1/2 t. cinnamon
3/4 c. sugar	1 c. chopped E. walnuts
3 t. baking powder	1 egg beaten
1 t. salt	1 c. applesauce
1/2 t. soda	2 T. melted shortening

Sift together dry ingredient and add nuts. In a mixing bowl beat egg, add applesauce and melted butter or shortening. Add dry ingredients. Stir just until blended. Pour into greased loaf pan (8" x 4") and bake in moderate oven (350°) one hour, cool on rack.

—*Audrie Barrett, Mrs. Glen Brownfield*

DATE BREAD

1 c. dates (cut up)	1 large T. shortening
1 c. boiling water	1 egg
1 t. soda	1 ³ / ₄ c. flour
1 c. sugar	1 t. vanilla
1 t. salt	

Pour boiling water with soda in it over the dates and let stand while you mix the rest of the ingredients together. Bake for at least $\frac{1}{2}$ hour in oven 325° or 350°.

—*Marie Ross*

RAISIN NUT BREAD

1 c. raisins, ground	2 eggs
2 c. hot water	4 c. flour
2 t. soda	1 t. salt
2 c. sugar	vanilla
$\frac{1}{2}$ c. shortening	1 c. nuts

Put ground raisins in hot water and soda. Cream sugar and shortening. Add eggs. Add raisin mixture alternately with the flour. Add vanilla and nuts and bake 1 hour at 325°.

—*Mrs. Don Wilson*

COWBOY COFFEE CAKE

2 $\frac{1}{2}$ c. sifted flour	2 t. baking powder
2 c. brown sugar	$\frac{1}{2}$ t. soda
$\frac{1}{2}$ t. salt	$\frac{1}{2}$ t. cinnamon
$\frac{2}{3}$ c. shortening	$\frac{1}{2}$ t. nutmeg
1 c. sour milk	2 beaten eggs

Combine flour, brown sugar, salt and shortening and mix until crumbly. Reserve $\frac{1}{2}$ c. to sprinkle over top. $\frac{1}{2}$ c. nut meats may be added.

Add and mix thoroughly with the above ingredients: baking powder, soda, cinnamon, and nutmeg or any spice you like to use. Now add sour milk and eggs and beat well. Pour into 2 small pans or one 13" x 9" pan that is well greased and floured and sprinkle with the reserved crumb mixture. Bake 30 to 30 min. at 375°.

—*Lois Melton*

SOUR CREAM COFFEE CAKE

$\frac{1}{2}$ c. sour cream	1 t. baking powder
1 egg	1 c. flour
$\frac{1}{3}$ c. sugar	pinch of salt
$\frac{1}{4}$ t. soda	

Mix cream, egg, and sugar together. Sift other ingredients and add. Turn into greased baking dish. Let stand 15 min. and top with small amount of brown sugar, cinnamon, and nuts mixed together. Bake 350° for 30 min. Serve hot with butter.

—*Jewel Olson*

STREUSAL-FILLED COFFEE CAKE**STREUSAL FILLING AND TOPPING:**

1/2 c. brown sugar	2 T. melted butter
2 t. cinnamon	1/2 c. chopped nuts
2 T. flour	

CAKE:

1 1/2 c. sifted flour	1/4 c. shortening
3 t. baking powder	1 egg
1/4 t. salt	1/2 c. milk
3/4 c. sugar	

Mix together filling and topping ingredients with a fork before mixing cake. For cake, sift dry ingredients, cut in shortening, blend in well beaten egg mixed with milk. Spread half the batter in greased and floured 6" x 10" pan. Sprinkle with half the streusal mixture. Add the other half of batter and sprinkle with remaining streusal on top. Bake 30 to 40 min. at 375°. Serves eight.

—*Stella Cummings*

COFFEE CAKE

1/2 c. Crisco	1 1/2 c. flour
1 c. sugar	1/4 t. salt
2 beaten egg yolks	1 t. baking powder
1/2 c. milk	2 stiff beaten egg whites

Cream shortening and sugar. Add egg yolks. Sift flour with salt and baking powder. Add alternately with milk. Fold in egg whites. Line 8" square pan with waxed paper.

Easy Topping

Blend 6 T. flour, 1/4 c. brown sugar, 2 T. butter, 1/2 t. baking powder and sprinkle over cake. Bake in moderate oven 350° for 40 to 50 min.

—*Mrs. Frank Branon*

COFFEE CAKE

3/4 c. sugar	1 1/2 c. sifted flour
1/4 c. soft shortening	2 t. baking powder
1 egg	1/2 t. salt
1/2 c. milk	

Mix together thoroughly sugar, shortening, and egg. Stir in milk. Sift together flour, baking powder, and salt and stir in. Spread batter in greased and floured 9" pan. Sprinkle with desired topping. Bake until wooden pick thrust in center of cake comes out clean. Serve warm. 375° for 25 to 35 min.

Topping

1/2 c. brown sugar	2 T. melted butter
2 T. flour	1/2 c. chopped nuts
2 t. cinnamon	

—*Leona Maier, Irene Upchurch, Isabelle Bamford*

CORN-MEAL MUSH FOR FRYING

2 c. cornmeal	2 t. salt
2 T. flour	2 c. cold water
1 qt. boiling water	

Mix the dry ingredients, add cold water and mix thoroughly. Stir in boiling water and cook until thick and stiff.

—*Mrs. Fred Heintz*

FRUIT FRITTERS

1 $\frac{1}{3}$ c. flour	1 egg, well beaten
1 $\frac{1}{2}$ t. baking powder	1 apple, or
$\frac{1}{4}$ t. salt	1 peach
$\frac{2}{3}$ c. milk	

Mix ingredients in order given. Use fruit cut in bite size pieces. Either fresh or canned fruit may be used. Drop by t. in hot fat. Serve hot as main course with butter and syrup or sprinkle with sugar and eat out of hand as a doughnut.

—*Mrs. Herbert L. Jones*

WAFFLES

1 $\frac{1}{3}$ c. flour	2 eggs
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ c. melted shortening
2 t. baking powder	1 c. sweet milk
1 t. sugar	

Sift flour, salt, and baking powder. Beat egg yolks until light and foamy. Add sugar and cream the mixture. Add milk and flour and mix thoroughly. Add shortening and beat again. Fold in egg whites stiffly beaten and it makes about five 7" waffles.

—*Mrs. E. F. Schoonover*

WAFFLES

4 c. cake flour or	4 eggs, separated
3 $\frac{1}{2}$ c. all-purpose flour	2 $\frac{1}{4}$ to 2 $\frac{1}{2}$ c. milk
8 t. baking powder	$\frac{3}{4}$ c. melted shortening or
1 t. salt	butter
$\frac{1}{4}$ c. sugar	1 t. vanilla

Measure and sift flour, baking powder. Beat egg yolks and add milk and vanilla to egg yolks. Add sifted ingredients to milk mixture and stir until smooth. Stir in slightly cooled shortening. Fold in beaten egg whites beaten stiff. Makes 5 (4 section) waffles.

—*Neva Rogers*

Syrup

1 c. water	maple syrup
1 c. sugar	

Put water and sugar in saucepan and let boil 2 min. Then add enough maple syrup to your taste. Use it hot.—*Mrs. Dick Collins*

OATMEAL MUFFINS

1 c. quick cooking oats	1 c. flour
1 c. buttermilk or sour milk	1/2 t. salt
1 egg	1 t. baking powder
1/2 c. brown sugar	1/2 t. soda
1/3 c. soft shortening (part butter)	

Soak oatmeal in buttermilk 1 hour. Mix together thoroughly shortening, sugar, and egg. Add flour sifted with salt, baking powder, and soda and stir in alternately with oats and buttermilk. Fill greased muffin cups 2/3 full and bake in hot oven (400°) 20 to 25 min. Makes 1 doz. —*Inez Ward*

TWIN MOUNTAIN MUFFINS

1/4 c. sugar	1 egg
1/8 t. salt	1/4 c. butter
2 c. flour	3/4 c. milk
3 t. B. P.	

Mix all the dry ingredients and sift together. Cream butter and sugar. Add beaten egg. Then add a little milk and a little flour alternately. Bake 20 min. at 425°. —*Ruby Fisher*

CORN FRITTERS

1 3/4 c. sifted flour	1 c. drained canned corn
2 t. baking powder	1 egg beaten
3/4 t. salt	1 T. melted fat
3/4 c. milk	

Mix and sift dry ingredients. Mix milk, corn, egg and fat; add to dry ingredients, mixing well. Drop by t. into hot deep fat (350°-365°), 2 to 3 min. or until golden brown; drain on unglazed paper and serve hot with syrup or tart jelly. —*Mrs. Harold Kimberley*

FRENCH TOAST

2 beaten eggs	1/2 c. milk
1/4 t. salt	2 t. sugar

Beat well together. Dip slices of stale bread into mixture. Brown on both sides in hot fat on griddle.

PANCAKES

1 egg	1 t. sugar
1 1/4 c. buttermilk or sour milk	2 T. soft shortening
1/2 t. soda	1 t. B. P.
Beat together	1/2 t. salt
1 1/4 c. flour	

Beat into other mixture until smooth. Bake on a hot griddle. Makes six 4" cakes.

Sweet milk variation: Add extra 1/2 t. B. P. and omit soda.

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Cakes

ANGEL FOOD CAKE

$1\frac{1}{3}$ c. egg whites	$1\frac{1}{4}$ t. flavoring
$1\frac{1}{3}$ t. cream of tartar	1 c. sifted cake flour
$\frac{1}{4}$ t. salt	$\frac{1}{2}$ c. sugar
1 c. sugar	

Method with Mixer

Beat $1\frac{1}{3}$ c. egg whites until frothy. Beat in $1\frac{1}{3}$ t. cream of tartar and $\frac{1}{4}$ t. salt. continue beating until egg whites are glossy fine grained and will stand up in a stiff point. Gradually add (gently beating and folding after each addition with spoon) 1 c. sugar. Fold in $1\frac{1}{4}$ t. flavoring, gradually and gently fold in 1 c. sifted flour which has been sifted 3 times with $\frac{1}{2}$ c. sugar.

Pour batter into ungreased 9 or 10 in. tube center pan. Gently cut through batter with knife to break air bubbles. Bake at 325° for 20 min. then 350° for 25 min. Invert pan immediately; let cake hang in pan until cold.

—*Geraldine Hartwig*

ANGEL FOOD CAKE

$1\frac{1}{2}$ c. egg whites	1 c. powdered sugar
$\frac{1}{4}$ t. salt	1 c. cake flour
$1\frac{1}{2}$ t. cream of tartar	1 t. vanilla, and
1 c. sifted sugar	$\frac{1}{2}$ t. orange, lemon or almond

Put pan in oven and heat while mixing. Beat egg whites with salt and cream of tartar, fold in sugar, 2 T. at a time. Add cake flour and powdered sugar which has been sifted 5 times (2 T. at a time). Add flavoring. Bake 425° for 23 min. or 45 min. at 375° .

—*Ellen Batman, Irene Coughnour*

ANGEL FOOD CAKE

$1\frac{3}{4}$ c. egg whites	$1\frac{1}{3}$ t. cream of tartar
1 c. cake flour	$\frac{1}{2}$ t. salt
$1\frac{1}{2}$ c. p. sugar	1 t. vanilla
$\frac{2}{3}$ c. w. sugar	$\frac{3}{4}$ t. almond

Method same as above cake and can be baked the slow or fast way and do not preheat pan.

—*Mrs. J. P. Carlson*

TOPPING FOR ANGEL FOOD CAKE

Cook in double boiler:

6 egg yolks	juice of 2 oranges and 1 lemon
1 c. sugar	

Cook until mixture is real thick. Stir often. When cool add 1 c. whipped cream.

—*Eleanor Wengert*

ORANGE ANGEL FOOD

Beat until light and golden :

9 egg yolks 1 c. sugar

Add: ($\frac{1}{2}$ c. water) alternate with last six ingredients

$1\frac{1}{2}$ c. flour $1\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. cream of tartar 3 t. grated orange rind
 $\frac{1}{2}$ t. salt 1 t. lemon flavor

Bake at 350° for about 30 min. or until done. —*Marjorie King*

TOPPING FOR ANGEL FOOD CAKE

Cook in double boiler :

4 egg yolks, beaten 1 T. flour
 1 c. sugar $\frac{1}{4}$ t. salt
 1 c. milk 1 t. vanilla

Add 2 t. gelatine which has been soaked in 2 T. cold water. Cook altogether until thick. Let cool until like custard. Then whip 1 c. cream and add to mixture, let it set for a while. Cut Angel Food in two across. Put in filling, then cover top and sides with the rest. —*Mrs. Fred Heintz*

GOLDEN YOLK CAKE

11 egg yolks 2 t. baking powder
 2 c. sugar $\frac{1}{4}$ t. salt
 1 c. boiling milk $\frac{1}{2}$ c. melted butter
 2 c. and 1 T. cake flour 1 t. vanilla

Beat yolks light. Add sugar gradually and beat very light. Add hot milk gradually and mix until blended. Sift flour once and measure. Sift flour, baking powder and salt together 3 times. Add flour gradually to liquid and mix till smooth. Fold in melted butter and vanilla. Pour into two 7-inch square pans which have been greased and lined with waxed paper. Bake in moderate oven 350° for 25-30 min. —*Mrs. Donald Wilson*

JELLY ROLL

Good for using yolks from angel food cake. Beat slightly 11 egg yolks. Add $\frac{1}{2}$ c. boiling water. Beat until egg yolks are very light—8 to 10 min.

1 c. sugar $\frac{1}{2}$ t. cream of tartar
 $1\frac{1}{2}$ c. sifted cake flour 1 t. lemon flavoring
 $1\frac{1}{2}$ t. baking powder 1 t. vanilla
 $\frac{1}{4}$ t. salt

Fold sugar into egg mixture. Sift dry ingredients together. Fold in. Add flavoring. Bake in a 14x18 pan lined with waxed paper, 375° oven for 15 min. Turn out on cloth. Add jelly or jam and roll. —*Ruth Robinson*

MOCK ANGEL FOOD CAKE

Sift together:

2 c. sifted cake flour 1 c. boiling water and let cool
2 c. sugar

Beat in: 1 c. boiling water and let cool. Beat 5 egg whites till frothy, add 2 t. baking powder and beat. Add $\frac{1}{4}$ t. cream of tartar and continue beating till quite stiff. Add: 1 t. vanilla and pinch of salt to cooled mixture and fold in egg whites. Bake in loaf pan at 450° from 15 to 20 min. —*Mrs. Leslie Garn*

SUNSHINE FLUFF CAKE

9 eggs 1 c. cake flour
 $1\frac{3}{4}$ c. sugar flavoring

Separate eggs and whip whites until they peak. Add 1 c. sugar and keep on beating until stiff. Sift flour and fold into egg white mixture. Beat egg yolks lightly—then add $\frac{3}{4}$ c. sugar and beat about 6 $\frac{1}{2}$ min.—electric mixer at medium speed. Blend yolk mix in white mix, gently but thoroughly. Put in tube pan that has been rinsed with cold water. Bake at 325° 1 hour and 10 min. or until done. Invert pan until cool. —*Mrs. Merle Wilkening*

COCOA APPLESAUCE CAKE

1 c. sugar 2 c. flour
1 c. shortening 2 level t. soda
 $1\frac{1}{2}$ c. applesauce 1 t. cinnamon
1 c. raisins $\frac{1}{2}$ t. allspice
1 c. nuts, chopped $\frac{1}{2}$ t. nutmeg
1 large T. cocoa $\frac{1}{4}$ t. salt
2 eggs

Cream shortening and sugar together. Beat eggs in next. Add cocoa to this and beat good. Add applesauce. Sift together flour, salt and spices and soda. Add raisins and nuts. Mix good and pour in 9x12 pan. Bake at 325° 35 to 40 min. —*Jennie Kniel*

BURNT SUGAR CAKE

$1\frac{1}{2}$ c. sugar 1 c. milk
 $\frac{1}{2}$ c. butter 2 t. baking powder
2 eggs 1 t. vanilla
 $2\frac{1}{2}$ c. flour (sifted) 3 T. burnt sugar

Method: Cream butter, then add sugar gradually. Add eggs and beat until thoroughly mixed. Mix in milk, vanilla and burnt sugar. stir in flour and baking powder. It may all be done with electric beater using slower speeds.

Burnt Sugar

Dissolve 1 c. sugar on medium heat. Then add 1 c. water and boil to a syrup. This keeps a long time in refrigerator.

—*Mrs. Marjorie Woolhiser*

BUTTERSCOTCH CAKE

2 $\frac{1}{4}$ c. flour	$\frac{2}{3}$ c. milk
2 $\frac{1}{2}$ t. baking powder	1 t. vanilla
1 t. salt	$\frac{1}{3}$ c. milk
1 $\frac{1}{2}$ c. B. sugar (packed)	2 eggs
$\frac{1}{2}$ c. shortening	

Sift flour, baking powder and salt into bowl. Add sugar, shortening, $\frac{2}{3}$ c. milk and vanilla. Beat 2 minutes. Then add $\frac{1}{3}$ c. milk and eggs and beat 2 more min. Bake at 350° approx. 30 min.

—*Ruth Robinson*

BLUEBERRY CAKE

1 c. sugar	$\frac{1}{2}$ t. nutmeg
$\frac{1}{4}$ c. shortening	$\frac{1}{2}$ c. milk
1 well beaten egg	1 $\frac{1}{2}$ c. flour
$\frac{1}{2}$ t. cinnamon	1 $\frac{1}{2}$ t. baking powder

Use one whole can of drained blueberries. Bake in a 375° oven about 45 min. Serve plain or with whipped cream.

—*Mrs. Harry A. Phares*

CHOCOLATE CAKE

Sift together: 1 $\frac{3}{4}$ c. sifted cake flour, 1 t. salt, 1 t. soda.

Cream: $\frac{1}{2}$ c. shortening, add gradually, 1 $\frac{1}{4}$ c. sugar, creamed well.

Blend in: 2 egg yolks, one at a time. Beat 1 min.

Add: 2 sq. (2 oz.) chocolate, melted and cooled.

Combine: 1 c. sour milk and 1 t. vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Beat: 2 egg whites until stiff but not dry. Fold gently but thoroughly into batter.

Pour: batter into well-greased and lightly floured 12x8x2 or 13x9x2 inch pan.

Bake: in moderate oven (350°) 40 to 50 min. Cool and frost as desired.

—*Mrs. Wendell Schaeffer*

SOUR CREAM CHOCOLATE CAKE

1 c. sugar	1 t. soda
1 c. flour	3 T. cocoa
1 c. sour cream	2 eggs
$\frac{1}{2}$ t. salt	red food coloring
1 t. vanilla	

Mix soda with cream and the other ingredients as above. Bake at 350°.

—*Mrs. Opal Robinson Wilson*

METHODIST CAKE (Burnt Sugar)

1/2 c. butter	3 T. caramel or burnt sugar
1 1/2 c. sugar	syrup
yolks of 2 eggs	1 t. vanilla
1 c. water	1/2 c. flour, beat thoroughly
2 c. flour and beat 5 min.	

Then stir in carefully 2 t. baking powder and beaten whites of 2 eggs.

Caramel or Burnt Sugar

Put 1/2 c. sugar on stove in frying pan and stir until it dissolves, gets brown and gives off an intense smoke. Then add 1/2 c. water and stir until it becomes smooth and syrupy. This can be bottled and kept for future use. Bake in either loaf or layers.

—*Hattie Binder*

APPLE SAUCE CAKE

1 c. sugar	2 t. soda, dissolved in
1/2 c. butter	1 T. hot water
2 eggs	2 1/2 c. flour
1 1/2 c. apple sauce	1 t. cinnamon
3/4 c. black walnuts	

Flavor. Mix in order given.

—*Mrs. Robert Mathis*

BANANA CAKE

1 1/2 c. sugar	1 t. soda
1/2 c. shortening	1 t. baking powder
2 eggs, separate white and yolks	1/4 t. salt
5 T. cream	1 c. mashed banana
	2 c. all purpose flour, sifted

Bake 350° about 25 or 30 min.

—*Della Thornton*

CHERRY MARCHINO CAKE

Cream together:

1 1/4 c. sugar	1/2 c. butter
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Add juice of bottle of marchino cherries in c. and fill to 3/4 full of milk. Add 2 c. flour, 3 level t. baking powder, 1/2 c. nutmeats and cherries cut small. Put in 2 T. flour. (Beat 3 egg whites stiff and add.) Beat thoroughly.

—*Mrs. W. A. See*

BUTTERLESS, EGGLESS AND MILKLESS CAKE

1 lb. raisins stewed 15 min. in 2 c. water. Then add:

1 c. cold water	1 t. nutmeg
1/2 c. lard	1 t. salt
2 c. sugar	1 T. soda
1 t. cinnamon	4 c. flour, or enough to make a stiff dough
1 t. cloves	

Bake 45 min.

—*Mrs. Mary Postal*

CHOCOLATE CAKE

$\frac{1}{2}$ c. shortening	$2\frac{1}{2}$ c. sifted cake flour
1 c. sugar	1 c. more water
$\frac{1}{8}$ t. salt	3 egg whites
1 t. vanilla	$\frac{3}{4}$ c. more sugar
$\frac{1}{2}$ c. cocoa	$1\frac{1}{3}$ t. soda
$\frac{1}{3}$ c. water	2 T. boiling water

Cream together shortening, the 1 c. sugar, salt and vanilla. Mix cocoa and the $\frac{1}{3}$ c. water to a paste and add to first mixture. Add alternately the sifted cake flour and the 1 c. water. Beat egg whites until foamy, add the $\frac{3}{4}$ c. sugar and beat until stiff. Blend into above mixture. Combine soda and boiling water and add to batter. Mix well. Bake in two oiled layer cake pans or one greased 10x12 inch pan at 350° for 35 to 40 min.

—Audrie Barrett, Ellen Allie

SUPER CHOCOLATE CAKE (A large Cake)

1 c. B. sugar	$\frac{1}{2}$ c. cocoa
1 c. W. sugar	$\frac{1}{4}$ t. salt
$\frac{2}{3}$ c. shortening	

Mix the above ingredients thoroughly. Then add the following:

2 eggs	2 c. flour with
1 c. sour milk	1 t. baking powder
2 t. soda (mix with the milk)	

Mix well, the very last add 1 c. of boiling water. This batter is very thin after the water is added. Bake slowly about 325° to 350°.

—Otha Upchurch

CHOCOLATE CAKE

3 c. cake flour	1 t. vanilla
$2\frac{1}{4}$ c. sugar	dash salt
$\frac{3}{4}$ c. Crisco	3 egg whites
3 egg yolks	$1\frac{1}{2}$ c. cold water with
6 T. cocoa (enough hot water to make paste-like mixture)	$1\frac{1}{2}$ t. soda

Cream Crisco and sugar. Add vanilla, salt and egg yolks. Then add cocoa mixture. Add cold water and soda with flour alternately. Add egg whites (fold in). Bake at 350°.

—Mrs. Wayne Howell

CHOCOLATE CAKE

$1\frac{3}{4}$ c. sugar	1 t. soda (dissolved in hot water)
$\frac{1}{2}$ c. shortening	1 c. water (cold)
2 eggs (separated)	2 c. flour
$\frac{1}{2}$ c. cocoa	

Beat egg whites and add last.

—Irene Huhn

SOUR CREAM CHOCOLATE CAKE

2½ c. sifted flour	2 t. baking powder
2 c. sugar	1 t. salt
½ c. cocoa	

Sift together above dry ingredients, then add 2 c. sour cream, 4 eggs, 1 t. vanilla. Beat for 2 min. (by mixer) or until thoroughly mixed by hand. Pour in large loaf pan and bake approximately 45 min. at 350°. —Mrs. Lee Weuve

CHOCOLATE ROLLS

4 egg whites	⅓ c. cake flour
4 egg yolks	1 t. vanilla
¼ c. cocoa	½ t. baking powder
⅔ c. sugar	¼ t. salt

Beat egg whites. Add sugar gradually and continue beating until well mixed. Beat yolks until thick. Add vanilla. Sift flour, salt, cocoa and baking powder together. Combine whites and yolks and fold into flour mixture. Spread evenly in shallow pan lined with wax paper. Bake in hot oven 15 to 20 min. Turn immediately on slightly dampened cloth. Remove paper and trim off crusty edges if desired. Roll up and wrap in damp cloth until partly cooled. Spread with whipped cream and roll again. Slice to serve. —Mabel Jones, Zearing

CHOCOLATE CHIP CAKE

⅔ c. soft butter	3½ t. baking powder
1¾ c. sugar	¾ t. salt
1⅓ c. thin milk	2 t. flavoring
3 c. sifted flour	4 egg whites

Cream butter and sugar together until fluffy. Add flavoring. Sift flour, baking powder and salt and stir in alternately with the milk. Then fold in stiffly beaten egg whites and ⅔ c. finely shaved semi-sweet chocolate. Bake in greased layer or large pan in moderate oven about 350°. —Irene Upchurch

RED DEVIL'S FOOD CAKE

2 c. sugar	¾ c. shortening
2½ c. all purpose flour	2 eggs
2 t. soda	1 c. sour milk
1 t. salt	1 t. vanilla
½ c. cocoa	1 c. boiling water

Mix shortening and sugar in hot bowl. Mix all dry ingredients in another bowl. Put eggs with sugar and shortening. Mix alternately dry ingredients with sour milk. Pour in 1 c. boiling water. —Lois Moody

CHOCOLATE CAKE WITH PEANUT BUTTER

Sift together :

1 $\frac{3}{4}$ c. cake flour	1 c. sugar
$\frac{3}{4}$ t. salt	$\frac{1}{4}$ c. cocoa
$\frac{3}{4}$ t. soda	

Sift 3 times. Cream 2 T. shortening, 3 T. peanut butter and add 1 egg. Alternate 1 c. sweet milk and dry ingredients to shortening mixture. Add 1 t. vanilla and beat thoroughly.

—*Mrs. Helen Hunt, Cambridge***WALDORF ASTORIA HOTEL CHOCOLATE CAKE**

1 c. sugar	2 level t. soda
2 c. cake flour	1 c. cold water
1 8-oz. jar Kraft mayonnaise with lemon juice) minus 1 rounding T.	4 T. cocoa 2 t. vanilla pinch salt

Mix as any cake. Bake 350° 45 min. —*Margaret Donaldson*

RED DEVIL'S FOOD CAKE

2 sq. chocolate	3 eggs
1 c. cold water	2 c. cake flour
1 $\frac{3}{4}$ c. sugar	1 t. soda
$\frac{1}{4}$ c. butter	vanilla
$\frac{1}{2}$ c. sour milk	1 t. baking powder

Cook chocolate in water till creamy and then cool. Add other ingredients, the eggs having been separated. Lastly add the egg whites that have been beaten with baking powder.—*Jewel Olson*

DEVIL'S FOOD CAKE

1 egg yolk	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. sugar	2 sq. bakers chocolate

Combine these, cook until thick. Cool. Combine :

1 c. sugar	2 c. flour
$\frac{1}{2}$ c. Spry or butter	1 t. soda, dissolved in milk
1 c. milk	1 egg, plus the extra white

Bake in greased pans at 300°, 45 min.

—*Nellie Weir***MAHOGANY CAKE**

1 $\frac{1}{2}$ c. sugar	2 c. flour
1 scant c. shortening	1 c. cold, black coffee
3 well-beaten eggs	1 t. soda, dissolved in coffee
1 T. vinegar, added last	pinch of salt
$\frac{1}{2}$ c. cocoa	

Cream butter, sugar and cocoa. Add coffee and soda. Then well-beaten eggs and flour. Beat well and add vinegar and vanilla. Place in 9x13 pan and bake about 45 min. at 375°

—*Jane Coughenour*

COCOA CHIFFON CAKE (A very large Cake)

Preheat oven to 325°. Stir until smooth and cool $\frac{3}{4}$ c. boiling water, and $\frac{1}{2}$ c. cocoa.

Step 1:

$1\frac{3}{4}$ c. sifted cake flour	3 t. baking powder
$1\frac{3}{4}$ c. sugar	1 t. salt, sifted together

Step 2: Make a well and add in order: $\frac{1}{2}$ c. oil such as Mazola, 7 unbeaten egg yolks, the cooled cocoa mixture, 1 t. vanilla, $\frac{1}{4}$ t. red coloring if desired red. Beat with spoon until smooth.

Step 3: Measure in large bowl: 1 c. egg whites (7 or 8) $\frac{1}{2}$ t. cream of tartar beat very stiff. Then pour egg yolk mixture over whipped whites. Gently fold with rubber scraper just until blended. Bake in tube pan 325° 55 min., then 350° 10 to 15 min. or bake in 9x13x2 oblong pan 350° 45 to 50 min. Be sure to turn pan upside down until cool.

—*Eleanor Wengert*

CHOCOLATE CHERRY CAKE

2 c. sugar	cherry juice and enough but-
$\frac{2}{3}$ c. butter or soft shortening	termilk to make 2 c.
2 eggs	2 t. soda
3 c. sifted cake flour	$\frac{1}{4}$ t. salt
2 small bottles maraschino cherries	2 squares melted chocolate

Cream sugar and butter, add the 2 eggs, then chocolate. Add flour and the 2 cups liquid alternately in $\frac{1}{3}$. Sprinkle a little flour on top of batter and put out cherries on flour, then mix in. Bake in big loaf pan about 1 hour at 325°.

—*Mrs. J. D. Armstrong, Ames*

RAISIN CAKE

Cream:

$\frac{1}{2}$ c. butter	$\frac{1}{4}$ t. cloves
$1\frac{1}{2}$ c. sugar	1 t. baking powder
2 whole eggs	3 c. flour
1 t. cinnamon	1 c. raisins, boiled in $\frac{3}{4}$ c.
1 t. soda	water. Boil 5 minutes
$\frac{1}{2}$ t. nutmeg	

Drain off water and save it—1 c. raisin juice or add enough milk to finish cup.

Frosting for Above Cake

Beat 2 egg whites stiff, fold in 1 c. b. sugar, 1 t. vanilla. Spread across cake batter and put in oven and bake about 40 min.

—*Mrs. Claude Shickell*

THE MARTHA BROUHARD SPICE CAKE

1 c. B. sugar	1 t. soda
1 c. W. sugar	pinch salt
$\frac{1}{2}$ c. shortening	2 c. flour
1 c. sour milk	$\frac{1}{2}$ t. nutmeg
2 eggs, or use 3 and save 2 whites for icing	$\frac{1}{2}$ t. cinnamon

Good Icing for Above

1 c. sugar	2 T. vinegar
3 T. water	

Boil until it threads, then pour over the 2 egg whites, beaten stiff. Beat and then stir in 1 c. ground raisins. —*Hattie Binder*

SPICE CAKE

3 c. flour	1 c. nuts
2 c. sugar	2 c. sour milk (a little vinegar in sweet milk will sour it in a hurry)
1 t. cinnamon	2 t. soda
$\frac{1}{2}$ t. cloves	1 c. raisins and chopped dates
$\frac{1}{2}$ t. nutmeg	
1 t. salt	
1 c. shortening	

Sift together first 6 ingredients, then cut in shortening as for pie crust. Reserve $\frac{1}{2}$ c. of this mixture to use on top of cake. Stir soda into sour milk and add nuts to fruit mixture. If you use raisins or dates, coat with a little flour before adding to batter. Pour into greased pan and sprinkle top with reserved crumb mixture. Bake in slow oven. —*Lucille Schmellik*

DELICIOUS SPICE CAKE

2 c. sugar	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. butter or shortening	$1\frac{1}{2}$ c. buttermilk
$1\frac{1}{2}$ t. soda	$2\frac{1}{2}$ c. flour
1 t. cinnamon	2 eggs, beaten
$\frac{1}{2}$ scant t. allspice	nuts and raisins may be added
$\frac{1}{2}$ scant t. cloves	

Cream sugar, butter, eggs. Add liquid and dry ingredients. Temp., 375° 40 min. —*Mrs. E. F. Schoonover*

COOKED SPICE CAKE

2 c. sugar	1 t. salt
1 c. shortening	1 c. raisins
2 t. cinnamon	2 c. water and boil 3 minutes
1 t. cloves	

Add 3 c. flour and 2 t. soda. Vanilla and nuts may be added. Bake 350°. —*Mrs. Clyde Templeman, Mrs. Jimmie Beal,*

Mrs. Delbert Dickinson

MAPLE NUT LUSCIOUS CAKE

Sift:

2 $\frac{1}{4}$ c. flour	1 t. salt
3 t. baking powder	

Add:

1 $\frac{1}{4}$ c. packed B. sugar	1 c. milk
1 $\frac{1}{2}$ c. shortening	1 t. maple flavoring

Beat for 1 min. until well blended. Add 2 eggs. Beat until well blended. Fold in $\frac{1}{2}$ c. pecans, chopped. Pour into two well-greased and lightly floured 8-inch round layer pans, at least 1 $\frac{1}{4}$ inches deep. Bake 375°, 25-30 min. Cool and frost. Decorate with pecans.

—Mrs. Merlin Gilderleeve

RAISIN CAKE (Cannon Special)

1 $\frac{1}{2}$ pkg. raisins (soak in enough water so there will be 1 $\frac{1}{2}$ c. juice)	1 t. nutmeg
1 $\frac{1}{2}$ c. butter or oleo	2 T. cocoa
1 $\frac{1}{2}$ c. sugar	1 t. soda
1 t. cinnamon	1 egg
	2 $\frac{1}{2}$ c. flour
	1 $\frac{1}{2}$ c. nutmeats

—Mrs. J. F. Donnelly

PRIDE PUMPKIN CAKE

2 $\frac{1}{4}$ c. flour	1 c. B. sugar
3 t. baking powder	1 $\frac{1}{2}$ c. sugar
1 $\frac{1}{2}$ t. salt	1 egg and 2 egg yolks, unbeaten
1 $\frac{1}{4}$ t. soda	3 $\frac{3}{4}$ c. buttermilk or sour milk
1 $\frac{1}{2}$ t. cinnamon	3 $\frac{3}{4}$ c. canned pumpkin
1 $\frac{1}{2}$ t. ginger	1 $\frac{1}{2}$ c. nuts
1 $\frac{1}{2}$ t. allspice	
1 $\frac{1}{2}$ c. shortening	

Measure sifted flour. Add baking powder and salt, soda, and spices and sift 3 times. Cream shortening and sugar. Add egg yolks and beat well. Add milk and flour alternately and beat after each addition. Then add pumpkin and nuts. Bake in 350° oven for 30-35 min. in round 8" tins.

—Mrs. Amos Jones

PRUNE CAKE

3 $\frac{3}{4}$ c. butter	1 $\frac{1}{2}$ t. cloves
1 c. sugar	2 t. nutmeg
3 eggs (one at a time)	2 t. allspice
1 $\frac{1}{2}$ c. sour milk	2 $\frac{1}{2}$ c. flour
2 t. soda	1 $\frac{1}{2}$ c. prunes
2 t. cinnamon	

Cream butter, add sugar. Add eggs (one at a time), beat, add sour milk, beat. Mix all the spices and soda with flour. Add flour mix. Add prunes. Mix. Bake in moderate oven 45 min.

—Mrs. Raymond Weir

WHITE RING MOLD CAKE

Sift together:

1 $\frac{3}{4}$ c. sifted cake flour	1 t. salt
3 t. baking powder	1 c. sugar

Add:

$\frac{1}{2}$ c. vegetable shortening	$\frac{1}{2}$ c. milk
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Beat for 2 min. until batter is well-blended and glossy. (Medium speed for electric mixer.) Add:

$\frac{1}{4}$ c. milk	3 egg whites, unbeaten
1 t. vanilla	

Beat for 2 min. Pour into lightly greased, floured, 9" ring mold. Bake 350° for 35 to 40 min.

—Mrs. Harold Kimberley

WHITE CAKE

2 $\frac{1}{2}$ c. sifted flour	1 $\frac{1}{2}$ c. cold water
3 t. baking powder	1 t. vanilla
$\frac{1}{2}$ t. salt	4 egg whites
$\frac{1}{2}$ c. butter	1 c. English walnuts (if desired)
1 $\frac{3}{4}$ c. sugar	

Cream butter, add sugar gradually. Sift flour, measure, resift several times. Add alternately with water. Add vanilla. Fold in stiffly beaten egg whites and chopped nuts. Bake in well greased pan in moderate oven (350°) about 50 min.

—Mrs. L. Ethington, Mrs. V. Pepper

ORANGE UPSIDAISES

Combine:

1 t. grated orange rind	$\frac{1}{3}$ c. butter
$\frac{3}{4}$ c. orange juice	$\frac{1}{8}$ t. salt in saucepan
$\frac{1}{2}$ c. sugar	

Simmer over low heat for 10 min. Divide into 12 well-greased muffin cups. Sift together:

2 c. sifted flour	1 t. salt
3 t. baking powder	

Combine:

$\frac{1}{3}$ c. salad oil	$\frac{3}{4}$ c. milk
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Add all at once to dry ingredients; blend well. Roll out on floured pastry cloth or board to a 13x10" rectangle. Combine:

2 T. sugar	$\frac{1}{8}$ t. salt, sprinkled over dough
1 t. cinnamon	

Roll as for jelly roll. Cut or "tie off" with strong thread into 12 slices. Place in prepared muffin cups. Bake in moderately hot oven (400° F.) to 25 min. Let stand 5 min. before removing from pan. Invert on plate or waxed paper.

—Mrs. Robert Ethington

WHITE FEATHER CAKE

Cream together:

$\frac{1}{2}$ c. butter	$1\frac{1}{2}$ c. sugar
$\frac{3}{8}$ c. cold water	$2\frac{1}{4}$ c. flour
$\frac{3}{8}$ c. milk	2 t. baking powder

Alternately add to above. Fold in 5 egg whites and 1 t. vanilla, lemon, almond. Bake in 350° oven, 20-25 min. —*Glenna Winter*

NUT CAKE

$1\frac{1}{2}$ c. sugar	3 t. baking powder
$\frac{1}{2}$ c. Crisco	5 egg whites, beaten stiff
pinch of salt	1 t. vanilla
1 c. milk	1 c. ground nuts
3 c. cake flour	

Cream Crisco, add sugar gradually, and salt. Sift flour, measure and then sift with baking powder 3 times. Add alternately, with milk and vanilla. Fold in beaten egg whites and nut meats.

—*Mrs. J. B. Kimberley*

APPLE SAUCE CUP CAKES

1 c. sugar	$\frac{1}{4}$ t. cloves
$\frac{1}{2}$ c. butter or Spry	1 t. nutmeg
1 c. apple sauce (cooked smooth)	2 c. flour
$1\frac{1}{2}$ t. cinnamon	$\frac{1}{2}$ t. soda
	2 t. baking powder

Cream butter and sugar. Sift and add dry ingredients alternately with apple sauce. Stir in raisins. Bake at 350° in muffin tins.

—*Marjorie King*

SOUR CREAM CUP CAKES

Mix:

1 c. sour cream	$\frac{1}{2}$ t. soda
$\frac{1}{2}$ t. salt	

Add 2 eggs. Mix well. Add:

1 c. sugar	1 t. baking powder
$1\frac{1}{8}$ c. flour	1 t. vanilla

No sifting. Bake 350° 25 min. or until done. —*Mrs. Duane Eley*

CHOCOLATE CUP CAKES

1 egg	1 t. vanilla
$\frac{1}{2}$ c. cocoa	1 t. soda
$\frac{1}{2}$ c. shortening	1 c. sugar
$1\frac{1}{2}$ c. flour	$\frac{1}{2}$ c. hot water (boiling)
$\frac{1}{2}$ c. sour milk	

Put in bowl in order given. Do not mix until last item has been added. Bake in paper cups in 350° oven 15 min., or until done. Makes 17 large cup cakes.

—*Donna Scott*

SPICE CUP CAKES

1 c. sugar	$\frac{1}{2}$ t. cloves
$\frac{1}{2}$ c. butter or other shortening	$1\frac{1}{2}$ c. flour
1 t. soda	1 c. sour milk or $\frac{1}{2}$ c. cream
1 t. baking powder	2 eggs
2 t. cinnamon	salt
$\frac{1}{2}$ t. mace	raisins and nuts if desired

Cream shortening and sugar. Add beaten eggs. Add milk and dry ingredients sifted together. Bake in cup cake pans.

—*Minnie O'Donnell*

DATE CAKE

Mix:

$1\frac{1}{2}$ c. boiling water	1 t. soda
$1\frac{1}{2}$ c. chopped dates	

Let stand while preparing the following:

$\frac{1}{4}$ c. butter	$1\frac{1}{2}$ c. flour
1 c. sugar	1 t. baking powder
1 egg	1 t. vanilla
$\frac{1}{2}$ t. salt	

Add date mixture, using only a part of liquid, until beaten smooth as it is very thin batter. Bake in a slow oven (350°).

Topping for Cake

1 c. pitted dates	1 T. butter
1 c. sugar	1 T. corn starch
$\frac{3}{4}$ c. water	$\frac{1}{2}$ c. chopped nutmeats

Cook until thick, about 5 min. Remove from heat, add nuts. Cool and spread on cake. Serve with whipped cream.

—*Muriel Armbrrecht, Ruby Cooper*

DARK FRUIT CAKE

(Can be used immediately)

$\frac{1}{2}$ c. butter	$\frac{1}{4}$ t. salt
1 c. sugar	$\frac{3}{4}$ c. cool coffee
$\frac{1}{2}$ c. grape jelly	1 lb. raisins
2 eggs	1 lb. currents
1 t. cinnamon	$\frac{3}{4}$ lb. cut dates
1 t. cloves	$\frac{1}{2}$ lb. nutmeats
1 t. soda	$2\frac{1}{2}$ c. flour

Pour hot coffee over dates and jelly and let cool. Cover currents and raisins with boiling water 1 min. Drain and let cool. Cream butter and sugar, add eggs. Sift flour, spice and soda together and add to sugar mixture alternately with liquids until all are used. Add fruit and nuts. Bake in loaf pan 50 min. at moderate temperature.

—*Mrs. Charles Nuttall*

DATE CAKE

1 c. chopped dates	1 t. vanilla
1 c. boiling water	1 $\frac{2}{3}$ c. cake flour
1/2 c. shortening	1/4 t. salt
1 c. sugar	1 t. soda
1 egg	1/2 c. chopped nuts

Cover dates with boiling water; cool to lukewarm. Thoroughly cream shortening and sugar. Add egg and vanilla. Beat well, add date mixture, then sifted dry ingredients, beat well. Add nuts. Bake in waxed paper lined 8" square pan in moderate oven (350°) 35 to 40 min.

—Mrs. R. E. Petefish

CHOCOLATE CHIP DATE CAKE

Let stand:

1 c. cut dates	1 t. soda
1 c. hot water	
1/2 c. shortening	1 T. cocoa
1 c. sugar	1 $\frac{3}{4}$ c. pastry flour
2 eggs unbeaten	salt

Combine ingredients. Put in pan. Add pkg. chocolate chips and 1/2 c. chopped nuts. Bake 350° 30 min.

—Mrs. C. E. Gildersleeve, Zearing

DATE CAKE

1 lb. dates	1 $\frac{1}{2}$ c. sifted flour
1 c. hot water	1/2 t. baking powder
1 t. soda	1 t. vanilla
1 c. sugar	1 egg, beaten
2 T. butter	1/2 c. sour milk

Cut dates fine. Sprinkle soda over dates and pour hot water over all. Let stand while creaming sugar and butter. Add beaten eggs, vanilla and milk alternately with dry ingredients. Add nutmeats. Mix date mixture to batter. Blend well and bake in moderate oven.

—Dorene Hemping

SKILLET CAKE

Sift:

1/2 c. W. sugar	1 $\frac{1}{2}$ T. hot water
1/2 c. flour	2 eggs
3/4 t. baking powder	1 t. vanilla

Beat yolks. Add sugar, flour, baking powder, hot water, and vanilla. Fold in beaten egg whites. Melt in skillet:

3/4 c. B. sugar	2 T. butter
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Add: 1 No. 2 can, or about 2 c. well-drained, crushed pineapple. Pour batter over skillet mixture and bake about 20 min. in 325° oven. Cool, and turn upside down on plate. Other canned fruits can be used.

—Mrs. Iva Weuve

DARK FRUIT CAKE

1/2 lb. candied pineapple	2 c. sifted all purpose flour
1 lb. mixed candied fruit	1/2 t. mace
1 lb. golden raisins	1/2 t. soda
1/2 lb. seeded raisins	1/4 oz. butter or margarine
1/4 lb. currants	1 c. W. sugar
1/2 c. rum or brandy	1 c. B. sugar
1/4 lb. blanched shelled almonds	1 t. cinnamon
1/4 lb. shelled English walnuts or pecans (do not use black walnuts)	5 eggs
	1 c. milk
	1 t. almond extract

Prepare all fruit. Soak fruit and nuts in rum or brandy (preferably overnight). Line cake pan with waxed paper. Set oven at low temperature (250°-275°). Sift flour. Measure 1 1/2 c. lightly by spooning into cup. Sift with spices and soda. Mix remaining 1/2 c. flour with fruit and nuts in large bowl. Beat eggs slightly. Measure milk and almond flavoring into cup. Cream butter well. Add white sugar, then B. sugar. Cream. Mix in eggs and milk mixture and flour. Mix well. Pour batter over fruit and nuts. Lift batter into greased pan. Press down firmly with hand. Bake about three hours. Cool well before removing from pan.

—Mrs. Harold Greiner

FRUIT CAKE

1 lb. whole seeded dates	1/2 t. salt
1 lb. English walnut meats, unbroken	4 eggs
1 c. sugar	1 c. flour
	1 t. baking powder

Bake slowly.

—Mrs. A. Granger

RHUBARB UPSIDE DOWN CAKE

4 c. chopped rhubarb	1/4 t. cinnamon
1 c. B. sugar	1/4 t. nutmeg
1/4 t. soda	

Batter

1/2 c. sugar	1 t. soda
1/4 c. shortening	1 1/2 c. flour
1 egg	1/2 t. baking powder
1 c. sour milk	1 t. vanilla

Place rhubarb in greased cake pan, sprinkle B. sugar, soda, cinnamon and nutmeg over rhubarb. For the batter, cream the white sugar and shortening, add the egg and mix. Sift flour, soda and baking powder together and add to creamed sugar and shortening alternately with the sour milk. Bake in moderate oven 30 to 35 minutes. Very good served with whipped cream or ice cream.

—Mrs. Don White

UPSIDE DOWN GINGERBREAD

$\frac{1}{4}$ c. butter	2 t. ginger
$\frac{1}{2}$ c. sugar	1 t. cinnamon
1 egg	$\frac{1}{2}$ c. cold coffee
1 t. soda	$\frac{1}{2}$ c. molasses (cooking mo- lasses, not the sweetened table syrup)
$1\frac{3}{4}$ c. flour	
1 c. sliced peaches (or a little more)	

Cream butter, add sugar, add egg and beat. Add dry ingredients and liquids. Butter 8" pan. Spread with B. sugar. Add sliced peaches, then batter. Bake 45 min. at 350°. (I think good cooking apples may be used instead of peaches—would wet with few tablespoons of water.) —*Anastasia Murphy*

★ ★ ★

Frostings and Icings**BURNT SUGAR FROSTING**

Add 1 T. burnt sugar to 1 c. sugar and $\frac{1}{3}$ c. boiling water. Let boil until it spins a thread. Pour it over the stiffly beaten white of an egg. Spread on cake. (To make burnt sugar, dissolve 1 c. sugar on medium heat. Then add 1 c. water and boil to a syrup. This keeps a long time in refrigerator).

—*Mrs. Marjorie Woolhiser*

BROWNEB BUTTER FROSTING

Brown $\frac{1}{2}$ c. butter in saucepan. Blend in $3\frac{1}{2}$ c. confectioner's sugar, $\frac{1}{4}$ c. cream or milk and 2 t. vanilla. Beat until thick enough to spread. Decorate with pecan halves.

—*Mrs. Merlin Gildersleeve*

BUTTERSCOTCH ICING

2 c. B. sugar (packed)	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. milk	1 t. vanilla
$\frac{1}{2}$ c. shortening	

Bring to rolling boil, stirring constantly. Then boil 1 min. Beat until lukewarm. Blend in vanilla. Beat until it loses its gloss and is thick enough to spread. 1 t. cream can be added if it becomes too thick.

—*Ruth Robinson*

EASY CARAMEL FROSTING

Melt $\frac{1}{2}$ c. butter. Add 1 c. firmly packed B. sugar and cook over low heat 2 min., stirring constantly. Add $\frac{1}{4}$ c. milk and continue to cook and stir until mixture comes to a boil. Remove from heat. Cool. Add sifted confectioners sugar gradually until right consistency to spread. (Use $1\frac{3}{4}$ to 2 c. sugar.)

—*Della Thornton*

5 MINUTE BROWN SUGAR FROSTING

6 T. B. sugar
2 T. butter

2 T. cream

Boil 3. min. Beat in 1 c. P. sugar. —*Mrs. Delbert Dickinson*

CARAMEL ICING

1 c. cream (or top milk or
canned milk)

2 c. B. sugar
1 T. butter

Cook till forms a soft ball. Take from fire, add $\frac{1}{2}$ t. baking powder, 1 t. vanilla and nut meats. This is very rich and delicious.

—*Mrs. Fred Weuve, Sr.*

CREAMY BUTTER FROSTING

Cream 2 T. butter and $\frac{1}{8}$ t. salt. Add alternately to creamed mixture:

$2\frac{1}{2}$ c. sifted P. sugar
1 egg white

4 to 5 t. cream

Blend well after each addition. Add 1 t. vanilla. Beat until light and creamy. Frost cooled cake. —*Mrs. Harold Kimberley*

DECORATOR'S ICING

1 lb. P. sugar
2 egg whites (unbeaten)

4 T. vegetable shortening
 $1\frac{1}{2}$ t. vanilla

Put all in mixing bowl and beat until light and fluffy. Will not dry out or crack off cake. Add a little more sugar if not quite stiff enough to make decorations.

—*Mildred Stevenson*

FLUFFY FROSTING (Uncooked)

1 c. sugar
 $\frac{1}{4}$ t. cream of tartar
 $\frac{1}{8}$ t. salt
1 T. white corn syrup

$\frac{1}{3}$ c. hot water
1 egg white, beaten stiff
1 t. vanilla

Heat the first five ingredients only until sugar is dissolved. Add slowly to the beaten egg white to which vanilla has been added. Turn mixer to high and beat until it will stand alone. Will stay soft and not harden.

—*Mrs. Thos. Manley*

MARSHMALLOW ICING

$1\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. white corn syrup
 $\frac{1}{4}$ c. cold water
2 egg whites

1 t. vanilla
6 marshmallows
 $\frac{1}{8}$ t. salt

Boil sugar, syrup, salt and water until it forms a soft but firm ball in cold water. Beat egg whites stiff, continue beating and pour syrup over egg whites slowly, beat 2 to 3 min. and add quartered marshmallows and vanilla and continue beating until frosting holds shape, probably 2 or 3 min. —*Berdina Granger*

FROSTING

1 c. sugar
 ½ c. water

1 T. corn syrup

Cook until forms a soft ball. Pour over 2 egg whites. Add ¼ c. P. sugar and vanilla. This frosting can be used for decorating cakes. —Mrs. Henson

SEA FOAM FROSTING

1 c. B. sugar
 6 t. water
 1 egg white, beaten

dash of salt
 1 t. vanilla
 ½ c. nutmeats, chopped

Cook sugar and water to soft ball stage. Pour over egg white and beat, add salt and flavoring, beat until creamy. Add nut meats. —Lois Moody

SEVEN-MINUTE FROSTING

2 egg whites, unbeaten
 1½ c. sugar
 dash of salt

5 T. water
 1½ t. light corn syrup
 1 t. vanilla

Combine egg whites, sugar, salt, water and corn syrup in top of double boiler. Place over rapidly boiling water. Beating constantly with mixer at medium speed cook 7 min. or until frosting will stand in peaks. Remove from boiling water. Add vanilla and beat at high speed until thick enough to spread. Makes enough frosting to cover tops and sides of two 9" layers or top and sides of 13x9x2" cake or top and sides of 9" tube cake.

—Geraldine Hartwig, Mrs. Donald Carlson

BOILED ICING

1½ c. sugar
 ⅛ t. cream of tartar
 few grains of salt

¾ c. hot water
 2 egg whites, beaten stiff

Combine sugar, cream of tartar, salt and water. Boil to the hard ball stage, pour over egg whites and beat until spreading consistency. Add vanilla. —Ruth Robinson

FUDGE FROSTING

2 c. sugar
 ½ c. milk
 1 t. vanilla
 ¼ c. white corn syrup

½ c. shortening
 4 T. cocoa
 ¼ t. salt

Stir until shortening is melted. Then, stirring constantly, bring rapidly to a full boil. Boil to 220° (or 1 min.). Remove from heat. Add vanilla. Beat with electric mixer until frosting loses its gloss and is of spreading consistency. —Marybelle Quinn

Victor McKinney

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HERSHEY'S

FOR CAKES, COOKIES, ICINGS,
CHOCOLATE FLAVORED DRINKS

FUDGE CAKE

(Using Hershey's Breakfast Cocoa)



- 2 1/4 cup flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour milk
- 1/2 cup Hershey's Breakfast Cocoa
- 1/3 cup hot water

1. Sift together flour, soda, baking powder and salt.
2. Cream shortening and sugar.
3. Add vanilla and well-beaten eggs to mixture.
4. Beat until fluffy.
5. Add measured milk to creamed mixture alternately with dry ingredients, beating thoroughly after each addition.
6. Mix Hershey's Breakfast Cocoa and hot water to form a smooth paste.
7. Beat into batter.
8. Pour into 2-9" layer pans.
9. Bake in moderate oven (350° F.) 30-35 minutes.
10. Cool and remove from pans.
11. Spread with any Chocolate icing.

QUICK CHOCOLATE FROSTING

(Using Hershey's Baking Chocolate)



- 4 tablespoons butter
- 4 squares Hershey's Baking Chocolate
- 3 cups confectioner's sugar
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/8 teaspoon salt

1. Melt butter and Hershey's Baking Chocolate in double boiler.
2. Stir until blended.
3. Measure sifted confectioner's sugar into a bowl.
4. Heat milk and add to sugar.
5. Beat until smooth.
6. Add vanilla, salt, and chocolate mixture.
7. Beat until smooth and thickened, about 5 minutes.

CHOCOLATE TOWN COOKIES

(Using Hershey's Semi-Sweet Dainties)



- 1/2 cup shortening
- 1/4 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 teaspoon vanilla
- 1 egg
- 1 cup and 2 level tablespoons flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 pkg. Hershey's Semi-Sweet Dainties
- 1/2 cup chopped nuts

1. Cream shortening, sugar and brown sugar, firmly packed, and vanilla until light and fluffy.
2. Fold in well-beaten egg.
3. Sift flour, soda, salt.
4. Add to the creamed mixture.
5. Stir in Hershey's Semi-Sweet Dainties and chopped nuts.
6. Mix thoroughly.
7. Drop by small spoonfuls on greased baking sheet.
8. Bake in moderate oven (375° F.) about 10 minutes.
9. Yield - 50 cookies.



CHOCOLATE MILK DRINK

(Using Hershey's Syrup)

- 1 glass very cold milk (Not Iced) 2 or 3 tablespoons Hershey's Syrup.
- 1. Add Hershey's Syrup to measured glass of very cold milk.
- 2. Mix with spoon, shaker, or beater.

Cookies

BROWNIES

2 sq. chocolate, melted or 1½ T. cocoa	¾ c. cake flour
½ c. butter	¼ t. B. P.
1 c. sugar	¼ t. salt
2 eggs, beaten	1 t. vanilla
	¾ c. nutmeats, chopped

Mix and beat thoroughly and bake in a greased cake pan in 350° oven. When cake springs back they are done.

Icing for Brownies

6 T. w. sugar	3 T. milk and cream
2 T. butter	2 T. cocoa

Boil sugar, butter and milk. Cool. Beat in cocoa and add enough P. sugar to make the right consistency for spreading. Beat until creamy. Cut in squares.

—*Marie Ross, Mrs. Richard Wilson*

BROWNIES

4 sq. unsw. chocolate	1½ c. flour, sifted
⅔ c. shortening	1 t. B. P., dbl. act.
2 cu. sugar	1 t. salt
4 eggs	1 c. nutmeats

Preheat oven to 350°. Melt chocolate and shortening over hot water. Beat in sugar and eggs. Sift together dry ingredients. Mix. Stir in nuts and spread in greased pan. Bake 30 to 35 min.

—*Mrs. Irvin Williams*

PARTY BROWNIES

⅓ c. shortening	2 eggs
1 c. sugar	2 T. cocoa
¼ t. salt	⅔ c. flour
½ t. vanilla	⅓ c. chopped nuts

Blend together shortening, sugar, salt, vanilla, cocoa and eggs. Beat until light. Add flour and nuts. Bake at 350° F. 25 to 30 min.

—*Marybelle Quinn*

BROWNIES

½ c. shortening	1 pkg. nuts
1 c. sugar	1 t. vanilla
2 eggs	½ c. flour
1 t. baking powder	6 T. cocoa

Cream shortening and sugar. Add eggs. Add flour and baking powder and cocoa. Beat well. Then add vanilla and nuts. Bake 15 to 20 min. and cut in squares when cool. Frost lightly.

—*Mrs. Glen Presnall*

QUICK BROWNIES

1 c. sugar	2 sq. chocolate
$\frac{1}{2}$ c. shortening	or $\frac{1}{2}$ c. cocoa
2 eggs	1 c. nutmeats
1 c. flour	1 t. vanilla

Bake 20 min. in mod. oven.

—*Isabelle Bamford*

BROWNIES

2 sq. chocolate	$\frac{1}{4}$ c. milk
$\frac{1}{4}$ c. shortening	salt
1 c. sugar	1 t. vanilla
2 eggs	nuts
1 c. flour	

Melt chocolate and shortening. Cream eggs and sugar, add chocolate and shortening, milk, dry ingredients. Bake at 350°, 30-35 min. Roll in powdered sugar while warm.

—*Mrs. Wendell Williams*

APPLESAUCE COOKIES

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. salt
1 c. sugar	1 t. cinnamon
1 egg, beaten	$\frac{1}{2}$ t. nutmeg
1 c. sweetened applesauce	$\frac{1}{2}$ t. cloves
$1\frac{3}{4}$ c. sifted flour	1 c. whole bran
1 t. soda	1 c. raisins

Cream shortening and sugar. Add egg and applesauce. Beat well. Sift dry ingredients and add. Add bran, mix well, add raisins. Bake 15-20 min. at 375°. Makes 40 cookies.

—*Mrs. Lee Fish*

APPLE COOKIES

$\frac{1}{2}$ c. shortening	1 c. ground apples, unpeeled
1 c. sugar	3 t. baking powder
2 eggs, beaten	1 t. salt
2 c. flour	

Cream together sugar and shortening. Add beaten eggs, mix well. Stir in apples. Sift flour, salt and baking powder together. Add to creamed mixture. Drop by teaspoonsful onto greased baking sheet. Bake 350° for 12-15 min. Add your own spices or vanilla or both. Makes 5 doz. small cookies.

—*Belle Fitzgerald*

MRS. DR. HOSTETTER'S COOKIES

2 c. sugar	2 t. baking powder
1 c. sour milk	1 t. soda
1 c. shortening	1 t. vanilla
1 egg	$\frac{1}{2}$ t. nutmeg

Add enough flour to make a soft dough to roll.

—*Blanche Shultz*

APPLE SAUCE COOKIES

1 c. warm apple sauce	1 t. cinnamon
1 t. soda	1 t. nutmeg
1 c. sugar	$\frac{1}{4}$ t. cloves
$\frac{3}{4}$ c. butter	$\frac{3}{4}$ c. raisins
$2\frac{1}{4}$ c. flour	1 c. nutmeats, chopped

Mix soda, applesauce and butter and sugar. Sift flour and spices together and mix with the applesauce mixture. Add raisins and nutmeats. Drop by teaspoon on a greased baking sheet. Bake at 350° for 15 min.

—Mrs. Levi Coughnour

GOLDEN PUFFS

2 c. flour	1 t. nutmeg
$\frac{1}{4}$ c. sugar	$\frac{1}{4}$ c. melted butter
3 t. baking powder	$\frac{3}{4}$ c. milk
1 t. salt	1 egg

Sift dry ingredients together. Add remaining ingredients. Stir with fork until thoroughly mixed. Drop by teaspoonsful (too large will not cook through) into hot fat. Roll warm puffs in cinnamon and sugar.

—Wilma McIntyre, Ames

DOUGHNUTS

$5\frac{1}{2}$ c. flour	1 t. nutmeg
4 t. baking powder	3 eggs, beaten
1 t. salt	1 c. milk
$1\frac{1}{4}$ c. sugar	6 t. melted lard

Sift dry ingredients together and add the eggs with milk and combine. Lastly add lard. Roll on floured board to $\frac{1}{4}$ inch thickness, fry and roll in sugar and cinnamon together.

—Carol Ann Pepper

DROP DOUGHNUTS

$3\frac{1}{2}$ c. flour, sifted	2 eggs, well beaten
2 t. baking powder	2 T. melted butter
$\frac{1}{2}$ t. salt	1 t. vanilla
$\frac{1}{2}$ t. nutmeg	1 c. milk
1 c. sugar	

Beat eggs, add sugar, melted butter, vanilla. Add milk. Mix well. Add flour, salt, B. P. and nutmeg. Mix well. Drop teaspoon at a time in hot fat, fry 2 to 3 min.

—Mrs. May Hambly

COOKIES

1 c. shortening	2 eggs
1 c. brown sugar	$2\frac{1}{4}$ c. flour, sifted
$\frac{1}{2}$ c. white sugar	1 t. soda

Cream shortening and sugar, add eggs one at a time, beating after each addition. Sift flour and soda, add, beat, and beat, and beat. Add either 1 pkg. chocolate chips, 1 c. raisins, or 1 c. nuts. Bake 10-12 min. at 375°. Makes about 5 doz.

—Mrs. Lee Fish

MASHED POTATO DOUGHNUTS

3 eggs	4½ c. flour
1½ c. sugar	4 t. B. P.
1 c. cold mashed potatoes	½ t. soda
4 T. shortening, melted	1 t. salt
¾ c. sour milk	½ t. nutmeg

Beat eggs, add sugar and beat well. Add mashed potatoes and shortening; beat until smooth. Then add sifted dry ingredients alternately with the milk. Toss on board, roll and cut. Fry in deep fat, 375°. Drain on absorbent paper. Makes about 60 medium sized doughnuts. —*Mrs. Don White*

DOUGHNUTS

2 T. shortening	1 t. salt
¾ c. sugar	5 t. B. P.
2 eggs, well beaten	1 t. cinnamon
¾ c. milk	½ t. nutmeg
3½ c. flour	

Cream shortening and sugar, add eggs and beat well. Add milk, then flour sifted with salt, B. P. and spices. Roll on lightly floured surface ⅜" thick. Cut with floured doughnut cutter. Let stand 15 min., fry in deep fat, 370° until brown, turning once. Makes 3 doz. —*Mrs. Donald Carlson*

FROSTED CREAMS

1 c. shortening	1 t. cinnamon
1½ c. sugar	1½ c. cooked raisins
3 eggs	1½ t. soda
3½ c. flour	

Use 1 c. liquid in which raisins were cooked. Bake in 350° oven on cookie sheet or large 1" pan. Cut in squares. —*Mrs. Agnes Orr*

FROSTED CREAMS

1 c. sugar	1 t. cinnamon
1 T. lard or butter	½ c. dark molasses or sorghum
1 egg	2 c. flour
1 t. soda	

1 c. sour cream
Mix sugar, shortening and egg. Put soda in sour cream and add cinnamon, molasses and flour. Beat until smooth. Bake in greased 12x18 cookie sheet for 15 to 20 min. Frost with P. sugar frosting when cool. Cut in 2" sq. These are very good.

—*Mrs. Fred Weuwe, Sr.*

Helpful Hint

A cooking authority says to substitute soda for B. P. in all cookie recipes as the soda gives better flavor. —*Anastasia Murphy*

FROSTED CREAMS

1 c. molasses	1 c. water
1 c. butter or lard	2 egg yolks
1 t. ginger	2 t. soda
1 t. cinnamon	

Boil molasses, butter, ginger and cinnamon and let cool. Add remaining ingredients. Add enough flour to make a stiff dough.

—*Mrs. Emma Thornton*

FROSTED CREAMS

1 c. sugar	1 t. cinnamon
1 c. molasses	½ t. ginger
1 c. butter or lard, mixed	¼ t. cloves
1 c. boiling water	pinch of salt
1 c. raisins and nuts	1 t. soda
2 eggs	4 c. flour

Mix flour with spices. Spread thinly on cookie sheets. Frost with P. sugar frosting.

—*Mrs. Frank Roche*

PARTY COOKIES

1 c. butter, part Crisco	1 t. vanilla
½ c. powdered sugar	1 c. pecans
2 c. flour, sifted	

Bake at 300° for 30 min. Roll in powdered sugar.

—*Mrs. Milo Hadley*

SOFT SUGAR COOKIES (Rolled)

1½ c. sugar	4½ c. flour
1 c. shortening	2 t. baking powder, level
1 egg, large	1 t. soda, level
¾ t. salt	1 c. milk
1 T. orange extract	

Cream sugar, shortening, egg, salt and extract. Sift dry ingredients. Add to creamed mixture alternating milk and flour mixture. Cover and put in refrigerator overnight. Mix juice and rind of 1 small orange with ½ c. sugar. As the cookies are taken from the oven, brush lightly with orange mixture.

—*Jessie Fleming*

OLD FASHIONED SUGAR COOKIES

½ c. shortening	2 c. flour
¾ c. sugar	½ t. salt
1 egg	½ t. baking powder
½ t. vanilla	2 or 3 T. milk
½ t. grated orange peel	

—*Anna Niland*

SUGAR COOKIES

$\frac{1}{2}$ c. butter or half lard	1 T. cream or milk
1 c. sugar	$\frac{1}{2}$ t. salt
$1\frac{2}{3}$ c. flour	1 t. baking powder
1 egg	$\frac{1}{2}$ t. vanilla

Chill in refrigerator. Cream shortening and sugar, and beaten egg and vanilla. Sift and add dry ingredients. Roll thin and cut with cookie cutter. Bake at 375° about 8 min. **WARNING:** burns easily.

—*Jennie Swinbank*

SUGAR COOKIES

$\frac{2}{3}$ c. butter or Crisco	1 t. vanilla
1 c. sugar	1 t. soda
$\frac{1}{4}$ c. milk	$\frac{1}{4}$ t. salt
2 eggs	4 c. flour

Cream butter and sugar. Dissolve soda in milk and add vanilla. Stir flour in slowly. Add salt. Chill $\frac{1}{2}$ hour. Roll $\frac{1}{8}$ " thick and cut. Bake 8 min. at 350° F. Makes about 4 doz. cookies.

—*Mrs. Raymond Wilson*

SUGAR COOKIES

2 c. sugar	$\frac{1}{2}$ t. salt
1 c. shortening, large	$1\frac{1}{2}$ t. flavoring, vanilla and lemon
3 eggs, well beaten	2 t. baking powder
1 c. sweet milk	
1 t. cream or tartar, level	

Flour to make a soft dough. Makes about 5 doz.

—*Mrs. May Hambly*

SUGAR COOKIES

$2\frac{1}{4}$ c. flour, sifted	1 c. sugar
$\frac{1}{4}$ t. salt	2 eggs, beaten
2 t. baking powder	$\frac{1}{2}$ t. vanilla
$\frac{1}{2}$ c. shortening	1 T. milk

Sift flour, salt and baking powder. Cream shortening and sugar. Add eggs and vanilla. Add sifted ingredients and milk. Roll and cut. Sprinkle with sugar and bake in moderate oven, 375° , 12 min. Makes $2\frac{1}{2}$ doz. cookies.

VARIATIONS: Use brown sugar, firmly packed, instead of white. Sprinkle with caraway seeds.

Add 2 oz. (squares) chocolate, melted, to creamed mixture.

Use lemon extract instead of vanilla.

Use maple sugar instead of white sugar.

SAND TARTS—Omit 1 egg and reduce flour to $1\frac{3}{4}$ c. Brush cut cookies with egg white and sprinkle with sugar, cinnamon and blanched almonds. Bake as above.

SPICE—Sift $\frac{1}{4}$ t. each cinnamon, allspice, and cloves with flour.

—*Louisa Chitty*

ROLLED SUGAR COOKIES

1 c. sugar	3 c. flour
$\frac{1}{2}$ c. butter or Crisco	1 c. sour cream
$\frac{1}{2}$ c. lard	$\frac{1}{2}$ t. nutmeg
1 t. soda	salt
2 eggs	

Put soda in cream. Cream sugar and shortening. Add rest of ingredients. Put in flour until you can still stir with spoon. Roll out on board and cut with cutter. Sprinkle with sugar and bake at 350°.

—*Violet Chitty*

SUGAR 'N SPICE COOKIES

$\frac{3}{4}$ c. soft shortening	2 t. soda
1 c. sugar	$\frac{1}{4}$ t. salt
1 egg	1 t. cinnamon
$\frac{1}{4}$ c. molasses	$\frac{3}{4}$ t. each cloves and ginger
2 c. flour, sifted	

Mix shortening, sugar, egg, and molasses. Sift dry ingredients. Mix thoroughly. Form into balls size of small walnut. Place about 2 in. apart on greased baking sheet. Bake 10 to 12 min. at 375°. Roll in confectioners sugar while still warm.

—*Mrs. F. Blickensderfer*

BROWN SUGAR COOKIES

1 c. shortening	2 t. cream of tartar
2 c. brown sugar	pinch salt
2 eggs, beaten	vanilla
$3\frac{3}{4}$ c. flour	nutmeats as you like
2 t. soda	

Cream shortening and sugar. Roll in ball size of walnut. Press with fork. Sprinkle with sugar and bake at 400° oven 10 min. Makes 6 doz.

JUMBO RAISIN COOKIES

1 c. shortening	2 t. salt
2 c. sugar	$1\frac{1}{2}$ t. cinnamon
3 eggs	$\frac{1}{4}$ t. nutmeg
1 t. vanilla	$\frac{1}{4}$ t. allspice
4 c. sifted flour	2 c. raisins
1 t. baking powder	1 c. nuts, chopped
1 t. soda	

Boil raisins in 1 c. water for 5 min. Cool. Cream shortening and sugar. Add eggs and beat well. Add vanilla, raisins and nuts. Sift dry ingredients, add to mixture and blend. Drop by teaspoonful on greased cookie sheet. Bake in hot oven, 400° F., 12-15 min. Makes 60.

—*Mrs. Clarence Hostetler, Ames*

Onnie Williams Cracked sugar Cookies
 2 c sugar } Cream well } 2 c flour about 3 doz
 1/2 c butter } then add } 1 tsp soda
 1/2 c margarine } } 1 tsp cream of tartar
 2 egg yolks } } 1 t. Lemon or vanilla
 1/2 c salt ← Sift together } } or both
 64 COOKIES } }
 HERMITS } }
 roll into uniform ball

makes about
3 doz.

- 1 1/2 c. brown sugar
- 1 c. butter
- 3 eggs
- 1 t. soda
- 3 T. milk, scant
- 1/4 t. salt
- vanilla

- 1 c. chopped dates dip in sugar
- 1 c. walnuts do not flatten.
- cherries Bake on ungreased
- 1 t. cinnamon Cookie sheet 300°
- 1/2 t. nutmeg 15 min or longer
- 1/2 t. mace Do not brown

Flour to drop from spoon.

—Wilma McIntyre, Ames

SANDIES

- 1 c. butter or oleo
- 1/4 c. powdered sugar
- 2 t. vanilla
- 1 T. water
- 2 c. flour
- pecan meats

Mix well and add 1 c. chopped pecan meats. Form small balls size of walnuts. Bake in slow oven, 300° F. 20 min. While hot roll in powdered sugar.

—Mrs. Victor McKinney

PEANUT BUTTER COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 3/4 c. shortening
- 1 c. peanut butter
- 2 eggs
- 2 c. flour
- 1 t. soda
- 1 t. vanilla
- 1/8 t. salt

Mix sugars, shortening and peanut butter. Add beaten eggs. Mix dry ingredients and add vanilla. Make into small balls and mash down with a fork. Bake about 15 min. in 350° oven.

—Iva Weuwe

RAISIN COOKIES

- 1/2 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 3 eggs
- 1 c. sour cream, thick
- 1 t. vanilla
- 1 t. lemon
- 1 t. nutmeg
- 1 c. raisins, ground
- 3 c. flour
- 1 t. soda
- 2 t. baking powder

Mix in order given. Bake in 350° oven.

—Marjorie King

ROLLED COOKIES

- 1 c. butter
- 1 c. powdered sugar, sifted
- 1 egg
- 1 t. almond extract
- 1 t. vanilla
- 2 1/2 c. flour, sifted
- 1 t. salt

Cream butter, sugar, egg, extract and vanilla. Add flour and salt, mix. Roll out on powdered sugar covered board and cut out. Bake at 375° until delicately brown, about 10 min.

—Ruth Robinson

RANGER COOKIES

1 c. lard	1/2 t. salt
1 c. white sugar	1 t. vanilla
1 c. brown sugar	2 c. uncooked oatmeal
2 eggs	(3 minute)
2 c. flour	2 c. rice crispies
1 t. soda	1 c. coconut
1/2 t. baking powder	

Mix well, roll in small balls. Press down with fork. Bake in mod. oven until nice and brown, about 10-12 min.

—Mrs. Mayme Binder

ARKANSAS TRAVELERS

1 c. butter	2 eggs
1 t. vanilla	1 c. peanut butter
1 c. brown sugar	3 c. flour, sifted
1 c. white sugar	2 t. baking powder

Other shortening may be used in place of butter. Cream butter, add vanilla, add sugar gradually, creaming well. Beat in eggs. Mixing thoroughly, add peanut butter and mix well. Sift together the flour and baking powder. Stir into creamed mixture. Add 1 c. chopped dates or 1 c. chopped peanuts if desired. Roll into small balls and place on a greased cookie sheet. Flatten with fork dipped in water. Bake in mod. oven, 375° F. 10 to 15 min. Makes about 5 doz.

—Irene Upchurch, Mrs. Harold Krebs

KRINGLA

2 c. sugar	2 t. baking powder
1 c. sour cream	3/4 t. salt
1 c. buttermilk	1/4 t. nutmeg
1 egg	1 t. vanilla
1 or 2 T. melted butter	about 5 c. flour
1 t. soda	

Sift flour, salt and baking powder. Cream sugar and butter. Add vanilla and nutmeg, add liquid (soda mixed into liquid) and flour to make a partly stiff dough. Refrigerate for several hours or overnight. Roll out small pieces of dough, like pencil. Form a bow. Bake in oven about 525° or until nicely browned. Makes about 55.

—Mrs. E. F. Schoonover

KRINGLA

1 3/4 c. sugar	1 whole egg
2 c. sour cream	salt
2 t. baking powder	6 c. flour
2 t. soda	

Mix together. Roll into strips 12" long, size of little finger. Make figure of wreath or bow. Grease cookie sheet lightly. Bake in hot oven, 450° until light brown.

—Violet Chitty

KRINGLA

1 $\frac{1}{4}$ c. sour cream	2 t. baking powder (heaping)
$\frac{3}{4}$ c. sour milk	1 t. soda (rounding)
1 $\frac{1}{4}$ c. sugar	1 t. salt
3 c. flour	

Flour board well. Roll T. of dough into strip and form circle. Have a very hot oven. —Mrs. Stanley Sampson

KRINGLA

1 c. sugar	$\frac{1}{2}$ t. salt
1 c. sour milk	3 t. baking powder
1 c. sour cream*	2 t. soda

flour to make a stiff dough

Set dough in refrigerator to chill. Roll out small pieces like pencil. Form a bow or ring. Bake in hot oven, 450° 10 to 15 min. May need to use broiler to brown.

*Sweet cream may be used in place of sour cream.

—Mrs. Leona Maier

OATMEAL COOKIES

1 $\frac{1}{2}$ c. brown sugar	2 c. sifted flour
1 c. butter or Crisco	2 c. oatmeal
2 eggs	$\frac{2}{3}$ c. nutmeats
1 t. soda	1 c. raisins
pinch of salt	$\frac{1}{4}$ t. cinnamon
1 t. baking powder	

Roll brown sugar. Dissolve soda in $\frac{1}{4}$ c. boiling water. Cream shortening and sugar. Add eggs one at a time, then soda and water. Add flour and rest of ingredients. Drop from a spoon onto cookie sheet and flatten with fork. Bake 12 to 15 min. at 375°.

—Mrs. Chas. Hostetler

OATMEAL COOKIES

1 c. sugar	1 t. cinnamon
$\frac{3}{4}$ c. shortening	dash nutmeg
3 eggs	1 c. raisins
$\frac{3}{4}$ c. sour/thick milk	1 $\frac{7}{8}$ c. flour
2 c. oatmeal	$\frac{1}{2}$ c. nutmeats
1 t. soda	

—Audre Dunshee

OATMEAL COOKIES

2 c. sugar	1 t. soda, small
1 $\frac{1}{2}$ c. shortening	4 c. flour
1 c. part cream	4 c. oatmeal
2 eggs	1 c. nuts
1 t. cloves, small	1 c. raisins
2 t. cinnamon	

If raisins are cooked, use juice. If not, use milk. —Anna Wyatt

ICE BOX OATMEAL COOKIES

1 c. shortening	1½ c. flour
1 c. brown sugar	1 t. soda
1 c. white sugar	1 t. salt
2 eggs, well beaten	3 c. quick oatmeal
1 t. vanilla	

Cream shortening and sugars. Add eggs and vanilla. Sift flour, soda, and salt. Add flour mixture and oatmeal to creamed ingredients. Divide into rolls, wrap in wax paper and chill several hours or overnight. Bake in 350° oven.

VARIATION: Divide batter into three parts. Add dates to one part, nutmeats to another, and coconut to the third.

—Mrs. Faye White

OATMEAL CHOCOLATE CHIP COOKIES

¾ c. brown sugar	½ t. vanilla
¾ c. white sugar	½ t. salt
¾ c. shortening	2 c. oatmeal
2 eggs	1 c. nutmeats
1 t. soda dissolved in	1 pkg. chocolate chips
4 t. hot water	1½ c. flour

Mix all ingredients together and set in refrigerator to chill. Drop by teaspoonsful on greased cookie sheet. Bake about 15 min. in 375° oven.

—Joan Martin

OATMEAL TOLLHOUSE COOKIES

1 c. shortening	1 t. soda
¾ c. brown sugar	1 t. water
¾ c. white sugar	1½ c. flour
2 eggs, well beaten	2 c. quick oatmeal
½ t. salt	1 pkg. chocolate chips
1 t. vanilla	

Cream shortening and sugar; add other ingredients. Drop by spoonsful on greased cookie sheet. Bake 15 min. at 350° F.

—Mrs. Clifford Geisler

RAISIN SPICE OATMEAL COOKIES

2 c. sifted flour	1 c. brown sugar
1 t. cinnamon	¼ c. gran. sugar
¼ t. nutmeg	1 c. shortening, melted
¼ t. allspice	1 egg
1 t. salt	2 T. milk
1 t. baking powder	1 c. raisins, cooked
¼ t. soda	1 c. dry oatmeal

Mix dry ingredients, cream sugars and shortening, mix. Add egg and mix. Add remaining ingredients. Bake 15 min. in 375° oven. Should make 4 doz. drop cookies.

—Mrs. Lillian Scott

OATMEAL COOKIES

1 c. sugar	1 t. allspice
1 c. shortening	salt
2 eggs	2 c. oatmeal
2 c. flour	1 c. raisins
1 t. cinnamon	1 t. soda

Cook raisins until tender. Take 5 T. juice and put soda in it. Drop from tablespoon.

—*Mrs. John Bloomberg, Mary Dannenberger*

CHOCOLATE CHIP OATMEAL COOKIES

1 c. shortening	1 t. salt
1 c. brown sugar	1 t. soda
1 c. white sugar	3 c. quick oatmeal
2 eggs	½ c. nutmeats
1 t. vanilla	1 pkg. chocolate chips
1½ c. flour	

Mix. Drop from teaspoon. Bake 10 min. at 350°.

—*Mrs. N. M. Hamilton*

COCONUT COOKIES

1 c. shortening	1 t. soda
1 c. brown sugar	½ t. baking powder
1 c. white sugar	½ t. salt
2 eggs	1 t. vanilla
2 c. coconut	2 c. crisp ready cooked cereal
2 c. flour	

—*Mary Dannenberger*

COCONUT OATMEAL COOKIES

1 c. brown sugar	2 c. oatmeal
1 c. white sugar	1½ c. flour
½ c. lard	½ t. baking powder
½ c. butter	1 t. soda
2 eggs	⅛ t. salt
1 c. coconut	

Sift dry ingredients together and mix with other ingredients in order given. Bake 350°, 15 min.

—*Mrs. Glen Myers*

COCONUT OATMEAL COOKIES

½ c. lard	1½ c. coconut
½ c. butter	2 c. flour
2 c. brown sugar	½ t. soda
2 eggs	1 t. baking powder
2 c. oatmeal	pinch of salt

Cream shortening and sugar. Make in balls size of walnuts. Flatten, sprinkle with sugar and bake in a moderately hot oven.

—*Zola Zoo Carver*

WHEATIE COOKIES

1 c. white sugar	1 t. vanilla
1 c. brown sugar	1 t. soda
1 c. shortening	1 t. baking powder
2½ c. flour	½ t. salt
2 c. wheaties	¼ t. vanilla
2 eggs	nuts
1 c. cut coconut	

Cream sugar and shortening, add egg, coconut and nuts. Add dry ingredients, mix wheaties last. Press cookie with fork. Bake in oven about 375°. Makes 72 cookies. —*Mrs. E. F. Schoonover*

CHOCOLATE COCONUT COOKIES

2 egg whites, beaten stiff	1 c. coconut
¼ t. salt	1 c. nuts
1 t. vanilla	1 pkg. chocolate chips, melted
½ c. sugar	

Drop on brown paper and bake 25 min. at 300°-325°.

—*Lois Dickinson*

CHOCOLATE GRAHAM CRACKER COOKIES

26 graham crackers, rolled	1 c. nuts
1 t. baking powder	1 c. Eagle brand milk
1 pkg. chocolate chips	

Mix crackers and B. P. together. Add other ingredients. Grease pan. Bake at 150° for 5 min., then 350° until done.

—*Mrs. Milo Hadley*

COCONUT DREAM COOKIES

1 c. sweetened condensed milk	½ c. ground nuts
½ lb. shredded coconut	⅛ t. salt
1 pkg. chocolate chips	2 t. vanilla

Combine ingredients, mix well. Drop by teaspoon on greased cookie sheet. Bake in moderate oven, 350° for 10 min.

—*Mrs. Roy Morell*

CEREAL-COCONUT COOKIES

1 c. shortening, creamed	1 t. soda
1 c. brown sugar	1 t. baking powder
1 c. white sugar	1 t. salt
2 eggs, beaten	3 c. oatmeal
2 T. water	2 c. rice crispies
1 t. vanilla	1 c. coconut
1½ c. flour	nutmeats if desired

More flour may be needed, test. Chocolate chips may be used instead of coconut for variety. Drop by spoonful on greased cookie sheet. Bake in rather slow oven. —*Eunice McCollom*

ORANGE SQUARES

$\frac{1}{2}$ c. butter
 2 T. brown sugar

1 c. pastry flour

Filling

2 eggs well beaten
 1 c. brown sugar
 2 T. flour
 vanilla

1 t. baking powder
 1 c. coconut
 $\frac{1}{2}$ c. walnuts

Blend butter and brown sugar and flour together and put in bottom of pan and bake 10 min. in moderate oven. Spread filling on this mixture and bake $\frac{1}{2}$ hour. Frost with confectioners sugar icing using orange juice for the liquid.

—Mrs. Ross (Sadie) Thornton

COCONUT COOKIES

1 c. coconut
 $1\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. shortening
 $\frac{1}{2}$ c. milk

2 eggs
 2 T. baking powder
 $\frac{1}{2}$ t. vanilla
 2 c. flour

Drop and bake.

—Zola Zoo Carver

COCONUT KISSES

1 c. sugar
 2 egg whites
 3 T. flour

1 c. coconut
 1 c. cornflakes
 salt

Mix dry ingredients, beat egg white, fold dry ingredients into egg whites. Drop by teaspoonsful on greased cookie sheet. Bake in slow oven.

—Mrs. Wendel Williams

COCONUT DREAM BARS

No. 1 MIXTURE:

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

1 c. flour

Mix together in crumbly mix, cover bottom of pan with this and bake 10 min. in 350° oven.

No. 2 MIXTURE:

2 eggs
 1 c. brown sugar
 1 t. vanilla
 1 c. nutmeats
 $1\frac{1}{2}$ c. shredded coconut

Mix and add:
 2 T. flour
 1 t. baking powder
 $\frac{1}{4}$ t. salt

Mix all together and spread over No. 1 mixture. Bake 20 min. in 350° oven. Cut in bars.

—Mrs. Clayton Hopkins, Mrs. Margaret Donaldson,
Mrs. Stanley Ellwood, Marladene Pepper

CHOCOLATE CHIP COOKIES

$\frac{3}{4}$ c. white sugar	1 t. soda
$\frac{3}{4}$ c. brown sugar	$\frac{1}{4}$ t. salt
1 c. butter or any kind of shortening	1 c. chopped nuts
2 eggs, well beaten	$2\frac{3}{4}$ c. flour
1 t. vanilla	2 T. hot water
	1 pkg. chocolate chips

Drop by teaspoon on ungreased baking sheet. 350°.

—*Mary Croker*

CHOCOLATE CHIP HALF-AND-HALF COOKIES

$\frac{1}{2}$ c. brown sugar	1 t. baking powder
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ t. soda
1 c. shortening	2 egg yolks
2 c. flour	1 T. cold water
salt and vanilla	

Beat egg yolks with water. Mix all together and put in pan. Sprinkle 1 pkg. chocolate chips over the dough. Put in oven for 5 min. at 350°. Beat the whites and add 1 c. brown sugar and spread over cookies. Bake about 25 to 30 min.

—*Mrs. Stanley Sampson*

CHOCOLATE COOKIES

$1\frac{1}{2}$ c. Spry	$4\frac{1}{2}$ c. brown sugar
15 T. cocoa	3 eggs
$1\frac{1}{2}$ c. sweet milk	6 c. flour
6 t. baking powder	3 t. vanilla

Mix Spry, sugar, cocoa and egg. Sift flour and B. P. Mix together alternately with milk and flour. Bake in 350° oven until done.

—*Marjorie King*

FUDGE COOKIES

2 T. butter	1 c. flour, sifted
$1\frac{1}{2}$ pkg. chocolate chips	1 c. nuts, chopped
1 can (15 oz. Eable brand milk	1 t. vanilla

Melt butter and chips over hot water. Remove from heat, add milk and mix. Stir in flour, nuts and vanilla. Bake at 325° for 15 min.

—*Ruth Robinson*

FUDGE SQUARES

1 c. sugar	1 c. flour
2 T. cocoa	$\frac{1}{2}$ c. nutmeats
$\frac{1}{4}$ c. butter	$\frac{1}{4}$ t. salt
2 eggs	1 t. vanilla
$\frac{1}{4}$ c. milk	

Double for a larger batch. Bake at 375° for 20 min.

—*Margaret Handsaker, Elsie Dickinson*

CHOCOLATE FUDGE COOKIES

1 c. sugar	2 c. flour
$\frac{1}{2}$ c. butter	$\frac{1}{2}$ t. cream of tartar
1 egg	2 sq. chocolate, melted
$\frac{1}{2}$ c. sour milk	$\frac{1}{2}$ c. nuts
$\frac{1}{2}$ t. soda	salt and vanilla

Drop by spoonful and bake.

Icing

$1\frac{1}{2}$ c. sugar	$1\frac{1}{2}$ T. cocoa
1 c. cream	

Boil until it forms a soft ball and beat.

—*Mrs. Bob Mead*

SOFT CHOCOLATE COOKIES

1 c. sugar	2 sq. chocolate or
$\frac{1}{2}$ c. melted butter	4 T. cocoa
$\frac{1}{2}$ t. salt	2 c. flour
1 egg	1 t. baking powder
1 c. sour milk	1 t. soda
1 c. nuts	1 t. vanilla

Mix all together and drop by spoonful on cookie sheet. Frost.

Frosting

$1\frac{1}{2}$ c. powdered sugar	2 T. hot coffee
2 T. cocoa, heaping	$\frac{1}{2}$ t. vanilla
$1\frac{1}{2}$ T. butter	

—*Mrs. J. B. Kimberley*

CHOCOLATE COOKIES

1 can Eable brand milk	2 sq. chocolate
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Cook in double boiler until thick. Remove from heat and add 2 cups nutmeats. Drop by teaspoon on well greased cookie sheet. Bake 10 min. at 350°.

—*Mrs. Clayton Hopkins*

CHOCOLATE WALNUT COOKIES

$\frac{1}{4}$ c. butter	$\frac{1}{2}$ t. soda
$\frac{1}{4}$ c. shortening	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. milk
1 egg	1 t. vanilla
2 1-oz. sq. chocolate, melted	$\frac{1}{2}$ c. walnuts, chopped
$1\frac{3}{4}$ c. flour	

Cream butter and shortening, add sugar gradually, beat well and add egg. Stir in chocolate. Sift dry ingredients and add alternately with milk. Add vanilla and nuts. Drop by spoonful on ungreased cookie sheet. Bake in hot oven, 400°, 8 to 10 min. Frost with thin powdered sugar frosting and top with half a walnut.

—*Marie Carlson Rold*

CHOCOLATE REFRIGERATOR COOKIES

1 c. shortening*	1 c. walnuts, chopped
1½ c. sugar	3 c. cake flour
2 1-oz. sq. chocolate, melted	¼ t. salt
2 eggs, slightly beaten	2 t. baking powder

Cream shortening and sugar, add chocolate, eggs and nuts. Add flour sifted with baking powder and salt and mix. Form into a roll, wrap in wax paper and chill in refrigerator. When ready to bake, slice thin and place on a cookie sheet. 350° for 10 to 12 min.

*Prefer Crisco.

—*Berdina Granger*

CHOCOLATE PUFFS

½ c. boiling water	½ t. baking powder
¼ c. shortening	½ t. soda
1 c. sugar	1 egg, well beaten
¼ c. cocoa	½ c. sour cream
1½ c. flour	½ t. vanilla
½ t. salt	

Bake 350°, 25 min. Makes 1½ doz.

—*Mrs. Conrad Smith*

CHOCOLATE DROP COOKIES

1¾ c. flour, sifted	1 c. brown sugar
¼ t. soda	1 egg
1 t. baking powder	2 sq. chocolate, melted
¼ t. salt	½ c. milk
½ c. soft butter or other shortening	½ t. vanilla
	½ c. nutmeats, chopped

Sift together flour, soda, B. P. and salt. Place butter, sugar and egg in large mixing bowl and beat until well creamed. Add melted chocolate and beat until well blended. Add sifted dry ingredients alternately with milk and vanilla. Beat only long enough to form a soft dough. Add nut meats and mix. Drop from teaspoon onto ungreased cookie sheet and bake in a moderately hot oven, 400° F. for 10-12 min. until no impression is left when lightly touched.

—*Mrs. Donald Wilson*

CHOCOLATE BON BON COOKIES

½ c. shortening	½ c. nutmeats
1 egg	1 c. brown sugar
¼ t. salt	2 c. flour
¼ t. soda	½ c. sour milk
2 sq. chocolate or 4 T.cocoa	

Stir soda in milk. Cream shortening and sugar. Add egg, flour, salt, milk, cocoa alternately. Drop on greased sheet. Bake in 350° oven until firm but not hard. Frost when cool.

—*Mrs. S. P. Peakin*

BETTY CROCKER'S JUBILEE JUMBLES**Cake Type Cookies**

1/2 c. soft shortening	1 c. undiluted evaporated milk
1 c. B. sugar	1 t. vanilla
1/2 c. W. sugar	2 3/4 c. sifted flour
2 eggs	1/2 t. soda
1 t. salt	

VARIATIONS: 1 c. nutmeats, shredded coconut, finely chopped dates, seedless raisins, cut up gum drops or 1 pkg. chocolate bits.

Mix thoroughly shortening, sugars and eggs. Stir in evaporated milk and vanilla. Sift together flour, soda and salt. Stir in. Blend in nutmeats or other choice. Chill one hour. Drop by tablespoon on greased sheet 2 in. apart. Bake at 375° 10 min. until delicately brown. While warm frost with Burnt Butter Glaze.

Heat 2 t. butter to golden brown, beat until smooth 2 c. sifted confectioners sugar, 1/4 c. undiluted evaporated milk. Add butter.

DATE ROLL COOKIES

1 c. brown sugar	3/4 t. soda
1 c. white sugar	2 t. baking powder
1 c. shortening	1 t. vanilla
3 eggs	pinch of salt
4 c. flour	

Combine sugar, salt and shortening. Add well beaten eggs and vanilla. Add flour, soda and baking powder which have been sifted together.

Filling

1 lb. dates, chopped fine	1/2 c. water
1/2 c. sugar	1 c. chopped nuts

Cook until thick. Cool. Add nuts and spread on dough that has been rolled out. Roll up like jelly roll and chill. Slice off and bake.

—*Mrs. Anna Lounsberry, Mrs. Beeula Perry, Mrs. Richard Farren*

DATE BARS

1 c. brown sugar	1/2 c. butter or oleo
1 c. flour	1 1/2 c. oatmeal
1/8 t. soda	

Work this mixture together.

2 c. dates	1/2 c. water
1/2 c. sugar	

Cook dates, water, sugar together until thick. Put half in pan about 11x9 and date mixture on top, with 1/2 c. pecan nuts cut up and mixed in. Add rest of mixture on top. Bake at 325°.

—*Mrs. Albert Bowers*

COCOA DROP COOKIES

½ c. butter	1 egg
5 T. cocoa	2 c. flour
½ c. sweet milk	1 t. vanilla
2 t. baking powder	½ c. nutmeats, chopped
1½ c. brown sugar	

Mix the same as cake. Drop from spoon on buttered tin. Bake in moderate oven. —*Gladys McIntosh*

COUNTRY HOME DATE COOKIES

¾ c. butter	2 eggs, well beaten
1 c. sugar	1 c. chopped nuts
½ lb. dates, pitted, cut and cooked in 1 c. water until soft	2 c. sifted flour
	1 t. soda
	1 t. vanilla

Cream butter, add sugar gradually, add eggs and dates, nuts, flour, and soda sifted together. Drop with teaspoon. 375° for 12 to 15 min. —*Mary Croker*

DATE FILLED COOKIES

2 c. brown sugar, packed	1 T. hot water
1 c. butter or veg. fat	1 t. vanilla
3 eggs	½ t. salt
1 t. soda	3 c. flour

Filling

1 c. dates	¼ c. water
½ c. sugar	

Boil until thick. Cool. Take small amount of cookie dough. Drop by teaspoon, make small depression in center for the filling. Put tiny bit of dough on top. —*Beeula Perry*

FILLED COOKIES

1 c. white sugar	2 t. vanilla
1 c. brown sugar	1 t. soda
1 c. butter or lard	1 T. sour milk
3 eggs	4 or 5 c. flour
pinch of salt	

Mix sugar, flour, salt together, then rub in shortening. Dissolve soda in sour milk. Add other ingredients. Roll and cut out.

Filling

1 c. water	½ t. nutmeats <i>g</i>
1 t. corn starch	1 c. raisins
1 t. vanilla	1 c. sugar

Mix corn starch with sugar and pour into hot water. Cook altogether; add raisins. Put teaspoon of filling on cookie, then cookie on top, press edges together. —*Mamie Dawson*

DATE BARS

1 c. sugar	1 c. nutmeats
1 T. butter	1 c. cut dates
4 T. hot water	1 c. flour
2 eggs	1 t. baking powder

Cream sugar and butter, add dates and hot water, well beaten eggs, flour and baking powder, nuts. Spread quite thin, bake. When warm cut in bars and roll in powdered sugar.

—*Mrs. J. C. Christy*

ORANGE COOKIES

2 c. flour	4 T. orange juice
1 c. sugar	2 eggs
4 T. butter	4 t. baking powder
½ t. salt	2 T. orange rind

Cream together the grated rind of the orange and the butter, gradually beat in eggs and orange juice. Add flour and baking powder, sugar which has been mixed together. Drop batter by teaspoonful onto greased sheet. Bake in quick oven. Frost with powdered sugar frosting.

—*Mrs. Irvin Williams*

ORANGE SLICE COOKIES

1 c. white sugar	2 c. quick oatmeal
1 c. brown sugar	¼ c. coconut
1 c. shortening	1 lb. orange slices
2 eggs, beaten	2 c. flour
1 t. soda	1 t. baking powder
dash salt	1 t. vanilla
1 t. milk	

Cut orange slices in small pieces. Cream sugar and shortening. Add beaten eggs, vanilla and milk. Then add flour sifted with salt, soda and baking powder. Work in coconut, oatmeal and orange slices. This is a stiff dough but can be combined well by working in with the hands. Drop by teaspoon on greased cookie sheet. Press down with fork. Bake at 350° until brown.

—*Betty Weuve, Mrs. LaVern Horner, Mrs. Barney Borton*

LEMON COOKIES

Made from 12 egg yolks from Angel Food cake. Mix as follows:

1 c. white sugar	12 egg yolks
1 c. brown sugar	3½ c. sifted flour
1½ c. shortening	½ t. salt
2 to 3 T. lemon or orange flavor	1 t. soda
	2 t. baking powder

Makes firm cookie dough. Roll and cut out. Bake at 350°, 7 min. Makes about 8 doz. Remove from cookie sheet at once.

—*Mrs. Clyde Templeman*

FRUIT COOKIES

2 c. sugar	2 t. cinnamon
1 c. sour cream	2 t. ginger
1 c. shortening	2 t. soda in cream
3 eggs	3 t. baking powder
1 t. nutmeg	1 c. raisins

Beat egg whites and yolks separately. Stir as stiff as you can with spoon, then set in cold water for a half hour before baking. Do not roll too thin. —*Hattie Dolph*

ORANGE PECAN COOKIES

½ c. butter	2 T. orange juice
½ c. Crisco or lard	¼ t. soda
½ c. light brown sugar	3 c. flour
½ c. gran. sugar	½ c. pecans
1 egg	1 T. orange rind (grated)

Cream fat and sugar, add beaten egg. Mix well. Add orange juice and rind, flour and soda. Shape into 2 rolls, roll in wax paper and chill. Slice and bake. —*Lois Dickinson*

LEMON DROPS

2 c. sugar	6 T. Karo syrup
1 c. shortening	1 t. soda
3 eggs	1 t. baking powder
6 T. water	2 t. lemon flavoring

Cream sugar and shortening, add eggs, dry ingredients, water and Karo. Stir in enough flour to roll into ball. Smash with fork dipped in egg whites. Bake in moderate oven. —*Mrs. Wendell Williams*

CHEWY FRUIT COOKIES

2 c. sugar	2 c. oatmeal
½ c. lard	1½ c. raisins, ground
¼ c. cold water	2 c. flour
1 t. soda	1 t. vanilla
½ t. salt	nuts may be added

Dissolve soda in the water. Drop cookies. —*Mrs. Jimmie Beal*

BUTTERSCOTCH COOKIES

2 c. brown sugar	1 t. soda
1 c. lard	1 t. vanilla
3 eggs, well beaten	3½ c. flour
½ t. salt	nuts and coconut may
1 t. cream of tartar	be added

Drop cookies, or this can be used as an icebox cookie.

—*Mrs. Jimmie Beal, Anastasia Murphy*

ORANGE COOKIES

- good*
- | | |
|--------------------|--------------------|
| 1½ c. sugar | 1 t. soda |
| ¾ c. shortening | 3½ c. flour |
| 2 eggs | juice of 1 orange |
| 1 c. sweet milk | grated orange rind |
| 2 t. baking powder | |

Use ½ of orange juice and rind for frosting.

Frosting

- | | |
|---------------------|----------------|
| 2 c. powdered sugar | juice and rind |
| 1 T. butter, melted | |

—Mrs. Roy Morell

BUTTERSCOTCH COOKIES

- good*
- | | |
|---------------------------|-------------------------|
| ½ c. butter | 1 t. soda |
| 1½ c. brown sugar, packed | ½ t. baking powder |
| 2 eggs | ½ t. salt |
| 1 t. vanilla | 1 c. sour cream |
| 2½ c. sifted flour | ⅔ c. nuts, chopped fine |

Cream butter and sugar until well blended. Add eggs and beat well. Blend in vanilla. Add dry ingredients alternately with sour cream. Stir in nuts. Drop by teaspoon on greased cookie sheet. Bake at 375° F. for 15 min. or until very lightly browned. Frost with caramel frosting.

—Mrs. Della Thornton

ICE CREAM WAFERS

- | | |
|-------------|--------------|
| ½ c. butter | 1 egg |
| ½ c. sugar | ⅓ t. vanilla |
| 1 c. flour | |

Blend butter, sugar and egg, add flour and vanilla. Make into small ball and put nutmeat on each. Bake. —Mrs. Cora Bales

ANGEL SQUARES

- | | |
|--------------------------|--------------------|
| ½ c. shortening | 1½ c. sifted flour |
| 1 c. gran. sugar | 2 t. baking powder |
| 1 whole egg, plus 1 yolk | 1 t. vanilla |
| ½ t. salt | |

Cream shortening, add sugar, beaten egg and yolk, salt, baking powder, flour and last vanilla. This will seem a quite dry crumbly mixture. Spread in bottom of well greased 8 x 10 pan. Make sure there is no uncovered space.

Frosting

- | | |
|------------------------------|-------------------|
| 1 egg white, beaten, not dry | ½ t. vanilla |
| 1 c. brown sugar | ½ c. walnut meats |

Mix sugar with egg white and vanilla. Add nuts. Spread evenly on dough. Bake in 350° oven 25 min.

—Mrs. L. Ethington, Mrs. Robert McIntosh

butter scotch caramel frosting

1 stick margarine ¼ c. milk

½ c. brown sugar 1 ¾ - 2 c. powdered sugar

melt margarine over low heat add brown sugar and milk stirring constantly boil 2 min. add milk then let cool and add nuts then pour

*Bake at 375°
drop by teaspoon on
greased cookie
sheet*

*makes
5 doz. Cookies*

CRESCENTS

1 c. powdered sugar	2 c. flour
1 c. butter	2 t. vanilla
1 c. pecans, chopped	1 t. water

Beat butter until soft and creamy. Add powdered sugar and cream together. Add vanilla, water, then flour and chopped nuts. Roll small ball of dough between your hands, then shape into a crescent on ungreased cookie sheet. Bake at 300° for 20 min. Dip in powdered sugar as soon as they come from the oven.

—Mrs. Harold Kimberley

ALMOND BUTTERSCOTCH COOKIES

$\frac{3}{4}$ c. butter	2 t. baking powder
$1\frac{1}{4}$ c. brown sugar	1 t. vanilla
1 egg	almond nuts
$2\frac{1}{2}$ c. flour, sifted with	

Mix in order given. Mold into soft balls and place on greased pan. Press down with fork. Put nut on top of each. Bake at 350° until done.

—Marjorie King

CLIFFORD TEA COOKIES (Ice Box)

1 c. shortening, half butter and Crisco	1 t. vanilla
2 c. brown sugar	1 t. soda
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ t. salt
2 eggs	1 c. nutmeats
	$3\frac{1}{2}$ c. flour

Cream shortening and sugar, add eggs and continue beating. Sift flour, salt and soda (3 times), add nuts. Knead with hands until thoroughly blended. Make into rolls and let stand in cold place for several hours, overnight if possible. Slice thin and bake in 325° to 350° oven.

—Marie Ross

CANADIAN TEA CAKE

1 c. flour, large	$\frac{1}{2}$ c. butter or margarine, melted
-------------------	---

Mix above as for pie dough and pat in pan about 10 x 14 in. Bake 10 min. at 375°.

2 eggs, whipped	1 t. baking powder
1 c. brown sugar	$\frac{1}{2}$ c. nutmeats
$\frac{1}{4}$ c. white sugar	pinch of salt
1 T. flour	2 T. melted butter

Pour this mixture on the baked dough crust and bake 10 or 15 min. at 375°. When slightly cooled frost with powdered sugar frosting to make a thin glaze. Cut in squares.

Mrs. Garn adds $\frac{1}{2}$ t. vanilla or lemon to frosting. Bake in large pan. Burns easily.

—Mae Perry, Mrs. Leslie Garn

BREAKFAST FOOD CHAMPIONS

1 c. brown sugar	1/2 t. salt
1/2 c. melted butter	1 t. vanilla
2 eggs	1 c. nutmeats
1 1/4 c. flour	4 c. wheaties
1 t. baking powder	

Mix sugar and butter, add eggs one at a time. Stir in dry ingredients. Blend in vanilla and nuts. Carefully fold in wheaties. Drop by spoonful on lightly greased baking sheet. Bake 10 min., 375°. Makes 4 to 5 doz. cookies.

—*Elsie Dickinson*

FORK COOKIES

3/4 c. brown sugar	1 1/2 t. soda
3/4 c. white sugar	1/4 t. salt
1 c. shortening (lard)	1 t. vanilla
2 eggs	1/2 c. nuts
3 T. sweet milk	1/2 c. raisins
1/2 t. cream of tartar	4 c. flour

Cream sugar and shortening, add beaten eggs, milk and vanilla. Beat well. Sift dry ingredients together, add to above mixture. Add nuts and raisins with dry ingredients. Roll into balls size of walnut and press out with a fork. Bake 12 min. at 350°.

—*Mrs. G. H. Nowlan*

WALNUT SQUARES

1/3 c. shortening	1 egg
1 1/2 c. brown sugar	3/4 c. flour, sifted
1/2 t. salt	1 t. baking powder
1 1/4 t. vanilla	3/4 c. chopped nuts

Start oven at 325°. Grease 7 x 11 pan. Mix shortening, 1 C. brown sugar, salt, 1 t. vanilla and unbeaten egg yolk until you have smooth creamy batter. Sift flour and baking powder. Beat into creamy mixture along with 1/2 c. walnuts. Spread dough evenly in pan. Beat egg white until it stands in peaks. Beat in remaining sugar and vanilla along with 1/4 c. nuts. Spread topping over batter. Bake 35 to 40 min. Cool in pan.

—*Margaret Donaldson*

MACAROONS

2 egg whites	1 c. coconut
1 c. sugar	1 c. chopped dates
1/2 t. vanilla	

Beat egg whites very stiff. Beat in sugar gradually until thoroughly dissolved. Add vanilla, coconut and dates. Bake 350° until delicately brown.

VARIATION: Cornflakes and nuts in place of coconut and dates.

—*Ruth Robinson*

TOFFEE CANDY BAR COOKIES

1½ c. flour	1 egg
½ t. baking powder	1 t. vanilla
¼ t. soda	2 T. milk
½ c. shortening	3 oz. or ⅓ c. crushed English
1 c. brown sugar, packed	Toffee (Heath Bar 4)

Bake 10 to 12 min. at 400°.

—Mrs. Amos Jones

CORNFLAKE COOKIES

2 c. brown sugar	2 c. oatmeal
1 c. Spry	1 t. soda in hot water
2 eggs	1 t. baking powder
1 c. cornflakes	2 c. flour
1 c. salted peanuts	vanilla

Use enough hot water to dissolve soda.

—Mrs. Roy Hostetler

MRS. W. I. WEBB OLD STYLE COOKIES

1½ c. sugar	1 t. salt
¾ c. shortening	3½ c. flour
¾ c. molasses	1 t. ginger
4 T. hot water	1 t. cinnamon
2 eggs	4 t. soda, level

Cream sugar, shortening, molasses, water, eggs, and salt. Sift dry ingredients. Mix. Chill about 2 hours. Make in small balls and dip in sugar. These raise when flattened. Cracks and crinkles on top. Bake about 15 min. at 325°.

—Blanche Shultz

GINGER COOKIES

¾ c. shortening	2 c. flour
1 c. brown sugar	2 t. soda
1 egg	¼ t. cloves
⅓ c. sorghum	1 t. cinnamon
¼ t. salt	¾ t. ginger

Cream shortening and sugar, add egg and beat. Add spice and sorghum. Add soda to flour. Mix thoroughly, chill 1 hour. Roll small balls size of walnuts. Dip in sugar. Place on cookie sheet sugar side up. Do Not Flatten. Place ONE DROP of water on each ball. Bake 350°, 12 to 15 min.

—Mrs. Roy Stevenson

SORGHUM COOKIES

1 c. sugar	2 t. soda, heaping,
1 c. lard	dissolved in
2 c. molasses	1 c. boiling water
2 eggs	2 t. cinnamon
½ t. salt	

Make soft dough and roll. Frost if desired.—Mrs. Chas. Hostetler

CRISP COOKIES

2 eggs	1 c. coconut
1 c. brown sugar	2 t. baking powder
1 c. white sugar	½ t. soda
1 c. fat	pinch of salt
1¼ c. quick oatmeal	1 t. vanilla
1 c. raisins	2 c. flour
1 c. nuts	

Cream fat, sugar and oatmeal. Add beaten eggs. Then nuts, raisins and coconut. Next flour, baking powder, salt, and soda sifted together. Make into balls size of large marbles. Bake in moderate oven.

—*Mae Martin*

GINGERBREAD BOYS

This is a fine recipe for crisp molasses cookies. It is a huge one that makes 70 fat gingerbread boy or 200 thin round cookies.

When making plain cookies, roll the dough very thin. For gingerbread men to hang on the tree the dough should be thick. The cookies don't break if a fine threaded needle is run through the tips to make loops for hanging on tree branches.

1 c. shortening	3 t. ginger
1 c. sugar	4 t. cold water
3 eggs	4 t. soda
1 c. dark molasses	6 c. sifted flour
½ t. salt	

Cream sugar and shortening. Add eggs and beat. Add molasses. Dissolve soda in water and add. Combine ginger, salt, flour, and mix, a little at a time, into molasses mixture. Roll thin or thick, depending on what you are using for a cookie cutter. Bake at 375° until slightly brown on the edges. It takes about 10 min. When cool frost with powdered sugar icing flavored with lemon extract. These cookies keep well if you have a good hiding place.

—*Agnes Coughenour*

GINGERBREAD COOKIES

½ c. shortening	½ t. salt
⅔ c. white sugar	1 t. cinnamon
¼ t. cloves	1 t. ginger
1 egg	1 t. soda
2¼ c. sifted flour	½ c. chopped nuts
½ c. thick sour milk	(optional)
½ c. molasses	

Mix shortening, sugar, molasses, salt, spices and egg well. Sift soda and flour together. Add flour and sour milk to creamed mixture. Stir in nuts. Drop 2 heaping tablespoons of dough for each cookie. Flatten slightly. Bake on greased cookie sheet. When cool, frost with a powdered sugar frosting.

—*Mrs. Frank Vsetecka*

SORGHUM COOKIES

1½ c. sugar	2 eggs
1 c. cane molasses	2 t. soda
1 c. shortening	1 t. ginger
¾ c. sour milk	1 t. cinnamon
pinch of salt	

Enough flour for a soft dough. Roll and cut with cookie cutter.
Bake. —Mrs. Claude Shickell

THUMBPRINT COOKIES

½ c. soft shortening, (½ butter)	½ t. vanilla
¼ c. brown sugar	1 c. flour, sifted
1 egg yolk	¼ t. salt
	¾ c. nuts, chopped fine

Roll in 1 in. balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts. Place about 1 in. apart on ungreased cookie sheet. Bake 5 min. Quickly press thumb gently on top of each cookie. Return to oven and bake 8 min. more. Cool. Place in thumb prints a bit of chopped candied fruit, sparkling jelly, or tinted conf. sugar. Temp. 375°. Yield about 2 doz.

—Mrs. Lee Fish

HOLIDAY STICKS

⅛ c. sifted flour	½ c. shortening
½ t. soda	3 eggs
½ t. salt	¼ c. sorghum
⅛ t. cinnamon	⅓ c. water
⅛ t. nutmeg	1 pkg. chocolate chips
1 c. sugar	nuts

Mix dry ingredients together. Cream sugar, shortening and eggs. Add alternately flour mixture and water, sorghum. Add chips and nuts. Pour onto cookie sheet and bake 20 min. or until light brown. Cut into long sticks. —Daisy Johnston, Zearing

SNICKERDOODLES

1 c. soft shortening	1 t. soda
1½ c. sugar	½ t. salt
2 eggs	2 T. sugar
2¾ c. flour	2 t. cinnamon
2 t. cream of tartar	

Preheat oven to 400°. Mix thoroughly shortening, sugar and eggs. Sift together flour, cream of tartar, soda and salt. Chill dough. Roll into balls the size of small walnut. Roll in a mixture of cinnamon and sugar (2 T.). Place about 2 in. apart on ungreased cookie sheet. Bake 8 to 10 min. in moderately hot oven, 400°, until lightly browned, but still soft. These cookies puff up at first. Makes about 5 doz. 2 in. cookies.

—Mrs. Harold Kimberley, Mrs. Shirley Bamford

BURNT SUGAR COOKIES

1 c. butter, scant, or 1/2 and 1/2	2 eggs
1 c. sugar	1/2 c. burnt sugar
1 c. sour milk	1 t. vanilla
1 t. soda, in milk	1 t. baking powder, in flour

Flour enough to make a soft dough, about 3 1/2 c. Drop from teaspoon, bake and frost.

Frosting

soft butter	cream
powdered sugar	burnt sugar

Mix together. Add just enough burnt sugar for your own taste.
—*Audrie Barrett*

OLD FASHIONED MOLASSES COOKIES

1 c. molasses	butter, size of egg
1/2 c. sweet milk	1 t. soda
1/2 c. sugar	2 t. ginger

Let molasses come to boil, add remaining ingredients. Stir in flour to stir easy. Set in a cool place overnight. Work in flour in morning to suit yourself.
—*Anna Wyatt*

ICE BOX COOKIES

2 c. sugar	1 c. chopped dates
1 c. fat	1 c. chopped nuts
2 eggs	1/2 t. soda
1/4 c. cream	1 t. cream of tartar
1 t. vanilla	3 1/2 to 4 c. flour
1/4 t. salt	

Make into rolls and chill for at least 6 hours.

—*Mrs. Wilbur Eley*

OLD FASHIONED SOUR CREAM DROPS

1/2 c. soft shortening	1 t. lemon
1 1/2 c. sugar	2 3/4 c. sifted flour
2 eggs	1/2 t. salt
1 c. sour cream, thick	1/2 t. baking powder
1 t. vanilla	1/2 t. soda

Mix shortening, sugar and eggs thoroughly. Stir in cream, vanilla and lemon. Sift together dry ingredients and mix. Chill at least 1 hour. Drop teaspoonful about 2 in. apart on ungreased baking sheet. Bake until delicately brown. Just until no imprint remains when touched lightly with finger. Bake in mod. oven, 400°, 8 to 10 min. Makes about 5 doz. 2 1/2 in. cookies. Ice while warm with powdered sugar frosting.
—*Mrs. Glen Brownfield*

BUTTER COOKIES

1 lb. butter or oleo	1 t. vanilla
1 c. powdered sugar	1 c. nutmeats
4 c. flour	

Work butter with fingers, gradually add powdered sugar and flour; work in with fingers. Add vanilla and nutmeats. Form in small balls and bake at 350° until slightly brown. Do not over-bake. Roll in powdered sugar while warm. —*Jean Barrett*

SOUR CREAM DROP COOKIES

1 T. butter	1 t. vanilla
2 c. sugar	2 t. soda in
1 t. nutmeg	½ c. sour cream
2 eggs	1 t. baking powder in
½ t. salt	3 c. flour

Mix in order given and drop from spoon. Bake in moderate oven. —*Mrs. Corinne Buffington*

SOUTHERN CREAM COOKIES

5 c. flour	3 eggs
1 t. salt	1 c. sour cream, thick
3 t. baking powder, level	½ t. soda
1 t. cinnamon	1½ c. nutmeats
1 c. shortening	1 c. raisins (optional)
2 c. sugar	

Cream fat and sugar. Add beaten eggs. Dissolve soda in sour cream and add. Mix flour and rest of ingredients together and add to above. Drop by spoonful on greased cookie sheet. Press each cookie down and sprinkle top with sugar and cinnamon mixed together. In place of cinnamon use 1 t. vanilla, ½ t. lemon. —*Mrs. Theodore Bengtson, Mrs. Levi Coughenour, Mrs. Rozetta McKinney*

REFRIGERATOR COOKIES

1½ c. brown sugar, firmly packed	1½ t. baking powder
1 c. shortening	1 c. nuts
2 eggs	1 t. vanilla
3 c. flour, sifted	½ t. salt

Make into rolls and let stand in refrigerator several hours.

—*Mary Dannenberger*

ICE BOX COOKIES WITH DATES

2 c. brown sugar	1 pkg. chopped dates
1 c. shortening	1 t. vanilla
3 eggs, beaten	1 t. soda in
4 c. flour	1 T. hot water
1 c. nuts	

Make into rolls. Let stand overnight. Bake.

—*Anna Wyatt*

Lloyd A. Coughenour

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- 7 cups Rhebar's
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- 1 c. white ~~syrup~~ syrup
- 1 c. white sugar
- 1 c. Half + Half
- 1 c. peanuts or mixed nuts
- 3 c. Rice Krispies special K
- 3 c. corn flakes

soil to a little harder than soft ball

CANDIES

Pour over the nuts + cereal and mix well. Flatten out on buttered cookie pan into squares when cool

10 Coconut
1 c. small marshmallows
Can be added

- 2 c. white sugar
- 1 c. brown sugar
- 1/2 c. light corn syrup
- 1 c. undiluted evaporated milk

Combine sugars, corn syrup and milk. Cook to soft ball stage (232°). Cool to room temperature. Work until creamy. By that I mean stir until you get tired. Leave it and do something else. Come back and stir some more. Let it harden in pan. Dig out about one-fourth of mixture, work with hands and shape into a roll. Kneading helps to make candy creamier. Form mixture into 4 rolls. Wrap in oiled paper. Chill in refrigerator. If you wish dates in above mixture cook mixture to (236°). Cook 1 1/2 c. dates with a little water until thick. Add to mixture and proceed as above.

Caramel Coating

- 1 c. sugar
- few grains of salt
- 3/4 c. evaporated milk
- 1 c. light corn syrup
- 4 T. butter
- 1 t. vanilla

Cook sugar, salt and syrup to 242°. Keep pan on fire and gradually add butter and milk so mixture does not stop boiling. Cook to 242°. Remove from fire and add vanilla. Let mixture stand until it quits bubbling. Have ready 3 cups of ground nuts. Dip rolls in caramel coating and roll in ground nuts. Wrap and chill in refrigerator.

—Margaret Donaldson

CARMELS

- 1 c. milk
- 1/2 c. cream
- 1 can condensed milk
- 1 c. light corn syrup
- 2 c. sugar
- 1/4 c. butter or margarine
- 2 t. vanilla

Mix all ingredients except vanilla and cook over slow fire, stirring constantly until mixture reaches 245° F. Remove from fire. Add vanilla and turn into buttered pan at once. When cold, remove from pan. Cut and wrap.

—Zola Zoo Carver, Helen Robinson

DIVINITY FUDGE

- 3 c. sugar
- 2/3 c. syrup
- 2/3 c. water
- 2 egg whites
- 1 t. vanilla
- nuts if desired

Put sugar, syrup and water on stove to boil until a medium hard ball is formed in cold water. Have the two egg whites well beaten. Pour syrup slowly into egg whites. Add vanilla. Beat well, then drop on buttered pan.

—Pauline Koch

Good

FUDGE

4½ c. sugar	2 pkgs. chocolate chips
1 can evaporated milk	1 c. chopped nutmeats
pinch of salt	3 large Hershey bars
1 t. vanilla	1 can marshmallow creme

Put sugar and milk on the stove to boil, after boiling starts boil for 4½ minutes stirring constantly. Place in a large bowl the chocolate chips, nut meats, Hershey bars, marshmallow cream and vanilla, and salt. When boiling time of sugar and milk is up pour this mixture over the ingredients in the bowl, and stir until the chocolate chips are melted. Pour into a 13x10x2 pan to cool.

—*Muriel Berka*

FIVE MINUTE FUDGE

⅔ c. Carnation milk	1 t. vanilla
1⅔ c. sugar	½ c. chopped nutmeats
1½ c. med. diced marsh- mellows (about 16)	1½ c. semi-sweet chocolate bits

Combine milk and sugar in sauce pan over medium heat for 5 minutes, stirring constantly. Remove from heat, add remaining ingredients. Stir until chocolate and marshmallows are dissolved. Pour into buttered pan. Cool and cut into 1 inch squares. This is very good and quick to make. Especially good to send someone in the service as it doesn't get brittle so fast.

—*Mrs. L. Ethington*

EASY MINT FUDGE

4 c. sugar	1 12-oz. pkg. chocolate mint wafers
1 14½-oz. can (1¾ c.) evaporated milk	½ lb. marshmallows (about 32)
½ c. butter	California walnut halves

Combine sugar, milk and butter. Cook to soft-ball stage (230°-236°), stirring constantly. Remove from heat. Add mint wafers and marshmallows. Stir till blended. Pour immediately in buttered 13x9x2" pan. Cut in squares. Place walnut half on each piece.

—*Kay Ellison*

DATE LOAF

1 lb. dates	⅔ c. milk
2½ c. white sugar	1 c. English walnuts

Boil together the milk and sugar till a soft ball is formed when dropped in cold water, add the seeded dates to the boiling mixture. Remove from the fire and beat until the mixture becomes thick, add the nuts and turn into a buttered loaf pan. When cold remove from pan, cut in squares and wrap in wax paper. This is nice for Christmas Candy.

—*Mrs. Claude Shickell*

MARSHMALLOW FUDGE

4 c. sugar
1 can evaporated milk (14 oz.)

$\frac{1}{4}$ lb. butter

Cook 8 min. after it comes to a rolling boil, stirring constantly. Add 2 pkgs. chocolate chips, 1 pint marshmallow creme. Stir until well blended and pour into buttered pans.

—*Arlene Roche, Pauline Koch*

FUDGE

4 c. sugar
 $\frac{1}{4}$ lb. butter

1 can Carnation milk

Cook until soft ball, stirring constantly. Remove from heat. Add 1 jar marshmallow cream and nuts, and 2 pkgs. of Hershey's kisses and vanilla. Stir and when all dissolved pour into buttered pan.

—*Mrs. Aaron Buffington, Zearing*

FUDGE

$4\frac{1}{2}$ c. sugar

1 can Carnation milk

Boil for 10 min., take off heat. Add 3 pkgs. chocolate chips, 8 doz. marshmallows and $\frac{1}{2}$ lb. butter and 2 cups of chopped nuts. Beat and turn out on buttered pans. Makes $4\frac{1}{2}$ lbs. of fudge.

—*Mrs. Emma Brown*

FUDGE

2 T. butter

1 sq. chocolate melted together

Then add 2 cups sugar and 1 cup cream. Stir over low flame until dissolved, then cook on high flame without stirring until soft ball forms. Cool till lukewarm. Add nuts ($\frac{1}{2}$ cup) and beat. Do not scrape sides of pan.

—*Ruth Cummings*

MINTS

2 egg whites

1 lb. powdered sugar

Whip egg whites until stiff and dry. (An egg white at room temperature or a little warmer whips easier and better than one taken directly from the refrigerator.) Add powdered sugar gradually to beaten whites. Divide candy into as many little bowls as you have different flavorings. Mix a drop of flavoring and a drop of coloring into each portion of candy. Mix until coloring is completely distributed. Roll bits of candy into pencil-slim strips, then cut into $1\frac{1}{2}$ inch pieces, or roll into little balls and press flat with fork tines. If candy is too sticky to handle easily, simply add more powdered sugar. Wash your hands after working with each flavor and color or you will get a strange conglomeration. If you have enough empty tin cans in the house, store each flavor separately. Otherwise, store in a three-pound shortening or coffee can with waxed paper between layers of different flavors.

—*Agnes Coughenour*

FUDGE

3 c. sugar	2 sq. unsweetened chocolate
1 c. milk or cream	1 T. butter
4 or 5 T. cocoa or	1 t. vanilla

Mix sugar, cocoa, add milk and cook until a small amount of mixture forms a soft ball when dropped in cold water. Let cool by beating mixture. Pour in buttered pan. —*Mrs. Iva Weuve*

COCOANUT CREAM CANDY

2 c. sugar	1/2 c. grated cocoanut
3/4 c. milk	1 T. butter
1/2 t. vanilla	

Melt butter in sauce pan. Add milk and sugar. Stir until sugar is dissolved, heat slowly. Boil 12 to 15 minutes. Remove from fire, add cocoanut and vanilla, beat until creamy.

For chocolate candy add 3 ounces unsweetened chocolate before cooking. —*Mrs. Frank Roche*

MOLASSES TAFFY

2 c. light molasses	1 T. vinegar
1 c. sugar	flavor if desired
2 T. butter	

Place ingredients in sauce pan and boil to 260° or until a small amount of mixture dropped in cold water becomes brittle. Pour into greased platter. When cool enough to handle pull until a light color and hard. Grease hands before pulling. (I use flour on my hands.) —*Mrs. Clarence Hostetler, Ames*

NEW ORLEANS CREAMS

2 c. white sugar	1 1/2 T. butter
3/4 t. soda	2 c. pecan halves
1 c. coffee cream	

Mix sugar, soda and cream in large pan. Bring to boil, stirring occasionally to soft ball. Mixture turns brown while cooking. Remove from heat, add butter and pecans. Beat immediately just enough to drop from spoon tip. 30 pieces.

—*Donna Webster, 3042 Bellevue, Bettendorf*

BUTTER CRUNCH

1 c. butter	3/4 c. finely chopped nuts
1 c. sugar	4 sq. chocolate
2 T. water	1 T. light corn syrup

Melt butter, then add sugar, water, and syrup. Cook all ingredients until brittle. (290°). Remove from fire and add nuts. Pour onto lightly greased cooky sheet. Cool, then spread with melted chocolate. —*Mrs. Donald Carlson*

CANDY HAY STACK

$\frac{3}{4}$ c. Pet milk	6 T. corn syrup
$\frac{3}{4}$ c. brown sugar	2 T. butter

Mix in a heavy saucepan. Cook and stir over low heat. Bring to boil over medium heat, stirring often until candy reaches soft ball stage. Remove from heat. Add 3 cups cocoanut. Shape into cones about $1\frac{1}{2}$ inches high. Put on waxed paper to cool.

—*Zola Zoo Carver*

FONDANT

1 c. w. sugar	$\frac{1}{4}$ t. cream of tartar
$\frac{1}{2}$ c. water	

Cook with lid on 3 min. Then take it off and let it boil until it hairs or soft ball stage. Then pour out on plates and when it is cool beat until white and creamy. You can add any flavor or color to if desired.

POPCORN BALLS

Pop about 4 or 5 quarts of corn. Make a syrup of:

$1\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. white syrup
$\frac{3}{4}$ t. salt	$\frac{1}{2}$ c. water
$\frac{3}{4}$ t. vanilla	$\frac{1}{4}$ c. butter

Cook to crack stage. Pour over popcorn and by working quickly, shape into balls.

—*Mrs. Herbert L. Jones*

POPCORN BALLS

1 c. sugar	salt to taste
$\frac{1}{3}$ c. water	1 T. butter
$\frac{1}{3}$ c. white corn syrup	vanilla

Stir until sugar is dissolved. Boil to 235° . Pour over popcorn and shape into balls when cool enough to work with.

—*Marybelle Quinn*

CARMEL CORN

3 T. butter or margarine	1 c. sugar
--------------------------	------------

Cook until sugar melts so it is like syrup. Pour over salted corn. Make in balls or leave separated. Be very careful it doesn't scorch.

—*Pauline Koch*

GLAZED WALNUTS

1 c. sugar	$\frac{1}{3}$ t. cinnamon
$\frac{1}{4}$ t. salt	6 T. milk

Cook to soft ball stage, remove from fire. Add $\frac{1}{2}$ t. vanilla and $2\frac{1}{2}$ cups English walnuts. Stir until firm on nuts. Pour on waxed paper. Separate nuts.

—*Arlene Roche*

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apricot dessert or salad
1 can wildernes apricot pie filling
1 tall can pineapple chunks drained
1 can mandarin oranges
1 bottle marachino cherries cut in half + drained
2 c. miniature marshmallows

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mix all thoroughly and let stand in refrigerator over night.

*Before serving, mix in 2 or more bananas -
Serve on lettuce leaf for salad or in sherbert
glasses for dessert.*

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Desserts

SURPRISE ANGEL DESSERT

1 pt. milk plus $\frac{1}{2}$ c. milk	2 bananas (thin sliced)
4 egg yolks	1 c. sugar
$1\frac{1}{2}$ c. whipping cream	2 T. gelatine (Knox)
1 t. vanilla	$\frac{1}{2}$ c. cold water
4 egg whites	$\frac{1}{2}$ c. nutmeats (chopped)
1 bottle maraschino cherries	1 angel food cake (med.)
1 t. lemon juice (mixed with bananas)	1 No. 2 can drained pineapple

Cook the milk, yolks and sugar in double boiler until slightly thickened. 5 min. Add vanilla. Dissolve 2 T. gelatine in $\frac{1}{2}$ c. cold water. 5 min. Then add to hot custard and cool. Add pineapple and bananas with cake alternately.

—Mrs. Bessie Albright

ANGEL FOOD DESSERT

1 pkg. chocolate chips or 6 oz. chocolate square	2 T. powdered sugar
$\frac{1}{2}$ T. water	$\frac{1}{2}$ c. chopped walnuts
4 egg yolks	4 egg whites
	1 c. whipped cream

Melt chocolate in double boiler, add water and blend. Remove from fire and add egg yolks, one at a time, beating after each addition until smooth. Add powdered sugar and nuts. Fold in stiffly beaten egg whites and whipped cream. Pour this mixture over angel food pieces (one large cake) in pan, smooth over and refrigerate for 10 to 12 hours or better if over night. Serve with whipped cream on top.

—Mrs. E. F. Schoonover

ANGEL FOOD DESSERT

Cut an angel food cake crosswise twice to make 3 layers. 1 c. of boiling water in 1 pkg. strawberry jello. When partly congealed add 1 pkg. frozen strawberries. Spread between layers. Frost with whipped cream tinted pink. Let stand in refrigerator until ready to serve.

—Mrs. Glen Presnall

PERFECT DELIGHT

15 graham crackers (whole)	$\frac{1}{2}$ c. sugar
place in bottom of cake pan	$\frac{1}{4}$ c. butter, creamed

Add 2 beaten egg yolks, 1 No. 2 can crushed pineapple drained and $\frac{1}{2}$ c. chopped nuts. Fold in 2 stiffly beaten egg whites. Spread mixture over crackers. Top with another layer of graham crackers. Have dissolved 2 pkgs. of cherry jello. When partially set put on top of graham crackers and mixture. Let set in refrigerator. Top with whipped cream. Garnish with colored maraschino cherries.

—Betty Williford

ANGEL DELIGHT

2 pkg. red jello dissolved in 2 cups hot water, add juice of 4 oranges and enough cold water to make the other two cups of liquid. Stand until it congeals. Whip until foamy. Add 1 pt. cream whipped (a little sugar) medium can of pineapple crushed and not juicy and maraschino cherries, cut up. Break a medium sized angel food cake into pieces. Cover the bottom of pan with one-half of the cake pieces alternating with pieces of marshmallows. Add one-half of jello mixture and mix slightly. Then add rest of cake and marshmallows then the rest of jello mixture and stir all of it very carefully together. Chill 24 hours. Top with whipped cream and half a cherry. Serves 15.

—*Luella Hall*

ALMOND HERSHEY DESSERT

Scald $\frac{1}{2}$ c. milk, add 30 marshmallows and stir until melted and let cool. Fold in 1 c. whipping cream, whipped. Add 1 large almond Hershey or 5-5c almond candy bars, and 1 tsp. vanilla. Line pan with graham cracker or chocolate wafer crumbs. Add filling and cover with crumbs. Refrigerate.

—*Jean Marie Hemping Dahlke, Berdina Granger*

FRUIT DESSERT

Place cherries or any fruit with juice in cake pan. Fresh or canned fruit can be used. Cover with 1 c. sugar, 1 c. flour, 1 t. baking powder, 2 eggs, salt. Mix dry ingredients and stir in eggs and scatter on fruit as quickly as possible. Bake.

—*Luella Hall*

APPLE CRISP

1 qt. sliced apples	1 t. cinnamon
$\frac{1}{2}$ c. water	$\frac{1}{2}$ c. soft butter
1 c. brown sugar	$\frac{3}{4}$ c. flour

Put fruit in bottom of baking dish and add water. Mix together sugar, cinnamon, butter and flour until well blended. Pat on top of fruit, covering entirely. Bake, uncovered, 350° 1 hour or longer. Serve warm with or without cream.

—*Betty Squires*

APPLE CRISP

Place 6 apples sliced in loaf pan. Mix together until crumbly the following and sprinkle over apples:

1 c. flour	$\frac{1}{2}$ to 1 c. sugar
1 t. baking powder	$\frac{3}{4}$ t. salt
1 egg unbeaten	

Pour $\frac{1}{3}$ c. melted shortening over all. Sprinkle with cinnamon and bake. Serve hot. A topping of whipped cream may be used.

—*Mrs. Everal Allie*

APPLE MUFFLE

¼ c. butter, and 2 cut up apples

Heat butter in pan till melted, then take from heat. Put apples in butter then make a batter of 1 c. sugar, 1 c. flour, 2 t. baking powder. Sift together, add 1 c. of milk. Beat up batter and pour over apples and butter in pan. If thin do not thicken. This can be used on cherries, pie plant or other fruit. Bake in 375° oven 45 min. —*Blanche Shearer*

BAKED APPLES

Core 8-10 apples and place in baking dish. Mix together ¾ to 1 c. sugar with 3 T. cornstarch and 1 t. cinnamon. Sprinkle over apples. Add a few drops red food color and 1 cup water and bake. —*Velma Mathison*

APPLE DUMPLINGS

Make a rich biscuit dough. Roll out almost as thin as pie crust, then cut into squares large enough to cover four or five apple quarters. Sprinkle on a spoonful of sugar and ground cinnamon. Turn ends over the apples and lap them tight. Lay the dumplings in a large dripping pan with smooth side up. Put a small piece of butter on top of each and a generous sprinkling of sugar, pour 1 c. boiling water over and bake in moderate oven for ¾ hour. Baste with liquid once while baking. —*Jessie Fleming*

BRIDE'S DELIGHT

1 box frozen strawberries well drained	1 pkg. vanilla pudding
½ pt. whipping cream, whipped and sweetened	32 graham crackers crushed
1 pkg. strawberry gelatin	¼ c. melted butter
	¼ c. sugar

Drain strawberries well. Prepare gelatine according to pkg., cool. Whip pudding and mix thoroughly with whipped gelatin. Make a crust of 16 crackers, sugar and butter. Cover bottom of dish and bake at 400° 10 minutes. When cool add gelatin and pudding mixture. Cover with remaining crumbs of crackers. Fold strawberries into whipped cream and spread over cracker layer and leave in refrigerator over night.

—*Evangeline Hanson, Joanne Martin*

FROZEN LEMON DESSERT

2 egg yolks	2 egg whites well beaten
2 T. lemon juice—cook until thick and cool	⅔ c. sugar
	2 T. sugar beaten in

Whip ¾ c. heavy cream. Add together and mix slightly. Cover bottom of freezer tray with vanilla wafer crumbs. Then add the lemon mixture and top with crumbs and freeze. Cut in squares or use round pan and cut like pie. —*Mrs. Russell Oswald*

STRAWBERRY DELIGHT

- | | |
|--|------------------------------|
| 1 lb. pkg. vanilla and straw-
berry wafers (49) | 1/2 t. almond (optional) |
| 1 c. P. sugar | 2 eggs |
| 3/4 c. oleo | 2 pkg. frozen strawberries |
| 1/2 t. vanilla | 1/2 c. coarsely chopped nuts |
| | 1 1/2 c. whipping cream |

Cream P. sugar and ^{also} add vanilla and almond. Add 2 egg yolks—one at a time—beat well. Beat egg whites until stiff but not dry, fold into above mixture. Put vanilla wafer crumbs in bottom of dish. Spread first mixture on top of crumbs. Then spread 2 pkgs. strawberries that have been thickened with a little cornstarch. Put chopped nuts on top of that, whip cream and spread on top. Cover with pink crumbs. Let stand 48 hours.

—*Agnus Schoonover, Stella Cummings*

VANILLA WAFER JELLO DESSERT

- | | |
|--|-------------------------------|
| 1 pkg. vanilla wafers, crush-
ed and line greased pan | 1 No. 2 can crushed pineapple |
| 2 pkg. lime jello—let come to
jell stage, add | 1/2 c. powdered milk |
| | 1/2 c. milk |
| | 1/2 c. lemon juice |

Let set in refrigerator until cold, then whip. Add to jello and pineapple mixture and put in pan and set in refrigerator.

—*Helen Hadley*

VANILLA WAFER DESSERT

- | | |
|----------------------|---------------------|
| 1 c. pineapple juice | 1/2 c. orange juice |
| 1/4 t. salt | 24 marshmallows |
| 1 c. cream, whipped | |

Heat the pineapple and orange juice to the boiling point. Add the marshmallows when they are melted. Chill. When thick fold in the whipped cream. Line pan with vanilla wafer crumbs or graham cracker crumbs. Put crumbs over top also. Chill in refrigerator.

—*Mrs. Morton Hess*

LIME CHOCOLATE DELICIOUS

- | | |
|---|--------------------|
| 2 c. chocolate wafer crumbs | 1 3/4 c. hot water |
| 1/3 c. melted butter | 1/4 c. lime juice |
| 1 14-oz. or 1 1/2 c. evaporated
milk | 2 t. lemon juice |
| 1 pkg. lime jello | 1 c. sugar |

Chill evaporated milk in freezing compartment until icy cold. Dissolve jello in hot water and chill until practically set. Whip this until fluffy. Stir in lime juice, lemon juice, and sugar. Whip milk until stiff and fold into jello. Combine the crumbs and butter. Press into bottom of a 13x9 1/2x2" pan. Pour in the jello mixture. Top generously with shaved sweet chocolate. Chill until firm. Cut into squares.

—*Mrs. Clare McIntosh, Des Moines*

PINEAPPLE COCONUT PUFFS

$\frac{1}{4}$ c. cream, whipped and sweetened	$\frac{1}{2}$ c. crushed pineapple nuts
10 marshmallows	10 maraschino cherries

Mix together, form in balls and roll into coconut. Chill.

—*Velma Matison*

CHOCOLATE LAYER DESSERT

1 6-oz. pkg. semi-sweet chocolate pieces	1 c. heavy cream, whipped
2 T. water	2 T. milk
2 T. sugar	$\frac{1}{2}$ c. chopped nuts
2 beaten egg yolks	2 stiffly beaten egg whites
	22 vanilla wafers

Melt chocolate pieces with water in top of double boiler. Add sugar to yolks. Combine with melted chocolate. Add milk and blend. Cool. Fold in nuts and egg whites. Fold into whipped cream. Line 9"x9" pan with vanilla wafers. Pour in half of chocolate mixture; add layer of wafers and remaining chocolate mixture. Chill for 24 hours.

—*Mrs. Ray Hostetter*

GRAHAM CRACKER DELIGHT

Roll 22 graham crackers and save out $\frac{1}{2}$ c. to sprinkle on top. Mix cracker crumbs with $\frac{1}{2}$ c. butter. Cook $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. milk and 2 egg yolks. Dissolve 2 T. lemon jello in hot mixture. Cool and add 2 egg whites and 1 c. whipped cream. Pour this over graham cracker crumbs and butter in the bottom of pan and sprinkle the $\frac{1}{2}$ c. crumbs on top. Chill several hours. Serves 10.

—*Mrs. Keith Christy, Nevada, Rt. 2*

PINEAPPLE REFRIGERATOR CAKE

2 T. plain gelatin	1 c. heavy cream, whipped
$\frac{1}{2}$ c. sugar	1 large angel food cake
2 c. milk, scalded	$\frac{1}{2}$ c. cold water
$\frac{1}{8}$ t. salt	$1\frac{1}{2}$ T. flour
4 egg whites, beaten stiff	4 egg yolks, slightly beaten
1 No. 2 can crushed pine- apple, drained	1 t. vanilla
	$\frac{1}{2}$ c. sugar

Soften gelatin in cold water. Mix $\frac{1}{2}$ c. sugar and flour in top of double boiler. Add milk and cook, stirring constantly until slightly thickened. Add gelatin, salt and vanilla. Stir until gelatin is dissolved. Chill until partially thickened. Beat $\frac{1}{2}$ c. sugar into egg whites gradually. Fold egg whites, pineapple and cream into custard gently. Tear cake into large pieces and place about one-third in a 10" angel food pan. Pour about one-third of custard mixture on top. Repeat with remaining cake and custard. Insert a knife gently to allow custard to fill pan. Refrigerate over night. Unmold and garnish with pineapple slices.

—*Etta Clarke*

GRAHAM MARSHMALLOW DESSERT

1½ c. milk	1 c. whipping cream
1 lb. marshmallows	24 graham crackers
1 sm. can crushed pineapple, drained	nuts

Heat milk in double boiler. While heating dissolve in it the marshmallows. Let mixture cool, stirring occasionally. Add pineapple. Fold the whipped cream into this mixture. Pour in glass baking dish which has been lined with graham cracker crumbs. Sprinkle top with some of the crumbs and garnish with nut meats. Set in refrigerator.

—*Lois Dickinson*

REFRIGERATOR CRUNCH DESSERT

Use either vanilla wafers or graham crackers and put together in layers as given. No. 1—cover bottom of 9x9 pan with crushed wafer or graham cracker crumbs. (Melt ⅔ T. butter and pour over crumbs, press down.) No. 2—cream together 1 c. powdered sugar and ½ c. soft butter. Blend in 2 beaten egg yolks and fold in 2 stiffly beaten egg whites. No. 3—add layer of drained crushed pineapple. No. 4—sprinkle layer 3 with chopped nuts and coconut. No. 5—cover layer 4 with quartered marshmallows. No. 6—cover with whipped cream (about 1½ c.). No. 7—sprinkle crumbs over the cream and keep in cold place over night. Cut in squares and serve.

—*Berdina Granger*

CHOCOLATE REFRIGERATOR DESSERT

14 graham crackers	½ c. powdered sugar
6 T. melted butter	⅛ t. salt
Crush graham crackers, mix and press into a 9x9 pan.	
½ c. milk	1 oz. bitter chocolate
20 marshmallows	1 t. vanilla
1 c. whipping cream	4 T. chopped pecans
cocoa	

No. 1—combine snipped marshmallows and milk in top of double boiler. When marshmallows are melted, set aside to cool. No. 2—add cut up chocolate and vanilla to cooled above mixture. Fold in whipped cream. Pour into prepared crust. No. 3—sift dry cocoa over the top and sprinkle with chopped nuts. No. 4—set aside to chill for 24 hours.

—*Mrs. Victor McKinney, Mrs. S. B. Goodenor*

REFRIGERATOR DESSERT

1 pkg. lemon jello	1 c. apricot juice
1 c. hot water	
Chill until almost firm. Fold in:	
1 c. cottage cheese	½ c. maraschino cherries
1 c. whipped cream	1 c. sliced apricots
½ c. chopped nuts	

Mold in refrigerator pan and chill.

—*Zola Zoo Carver*

HEAVENLY HASH

3 eggs	2 c. powdered sugar
$\frac{1}{2}$ c. butter	$\frac{1}{2}$ t. vanilla
$\frac{1}{8}$ t. salt	$1\frac{1}{2}$ doz. macaroons
$\frac{1}{2}$ c. nuts, chopped	

Cream butter, sugar, salt until frosty and light, add yolk of 3 eggs beaten and mix in chopped nuts and vanilla; fold egg whites beaten stiff; grind macaroons and put in bottom of pyrex dish, add butter mixture and top with the macaroons, set in refrigerator to cool.

—*Marie Ross*

ICE BOX DESSERT

1 c. dry bread crumbs	1 t. baking powder
3 eggs	1 c. sugar
1 t. vanilla	$\frac{1}{2}$ c. nutmeats

Beat eggs, add sugar and beat well. Add other ingredients except nuts. Bake 30 to 35 min. at 350° . Cool and tear apart. Beat $\frac{3}{4}$ to 1 pt. whipping cream. Add $\frac{1}{2}$ c. sugar. Layer cream and cake mixture with nuts. Let stand in refrigerator for 12 hours.

—*Margaret Handsaker*

PINEAPPLE DESSERT

Crush 18 graham crackers, $\frac{1}{4}$ c. melted butter, 2 T. sugar. Mix together and press on bottom and sides of a square pan.

Filling

30 marshmallows	$\frac{1}{2}$ c. milk
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Put milk in double boiler, add marshmallows and melt. When cool fold in 1 small can crushed pineapple and $\frac{1}{2}$ pt. cream whipped. Put nuts on top and decorate with maraschino cherries or sprinkle graham cracker crumbs on top. (Evaporated milk may be chilled and whipped in place of cream.)

—*Irene Upchurch*

BREAD OR RICE PUDDING

2 c. milk	2 eggs (beaten)
1 T. table fat	$1\frac{1}{2}$ c. soft bread crumbs or
$\frac{1}{4}$ c. sugar (increase to $\frac{1}{3}$ when using rice)	1 c. cooked rice
$\frac{1}{4}$ t. salt	$\frac{1}{3}$ c. raisins or nuts

Heat milk; add bread crumbs or rice, and fat. Add sugar, salt, and raisins or nuts to eggs, then stir in the hot milk mixture. Pour into greased baking dish, set in pan of hot water. Bake at 350° 1 hour or until set. Serves 4.

—*Neva Rogers*

JELLO DESSERT

1 can evaporated milk. Chill till ice crystals so it will whip. Add $\frac{1}{2}$ c. or more of sugar. 1 pkg. jello dissolved in 1 c. hot water, $\frac{1}{2}$ t. vanilla. Add fruit last. (Pineapple, strawberries, or any fruit you like.)

15 graham crackers, crushed $\frac{1}{4}$ c. melted butter
fine $\frac{1}{4}$ c. sugar

Put this in bottom and on top of whipped mixture.

—*Mrs. Irvin Williams*

OLD TIME BREAD PUDDING

Put into greased $1\frac{1}{2}$ qt. baking dish 4 slices buttered toast cut in quarters. Sprinkle over toast $\frac{1}{3}$ c. seedless raisins. Pour over toast a mixture of 2 slightly beaten eggs, $\frac{1}{4}$ c. sugar, $\frac{1}{8}$ t. salt, 1 c. milk, 1 c. boiling water, and 1 t. vanilla. Let stand 10 min., then sprinkle with 4 t. sugar, and $\frac{1}{4}$ t. cinnamon. Bake in moderately slow oven 350° 30 min. or until knife inserted in center comes out clean. Serves 4.

—*Mrs. LaVern Horner*

BROWN PUDDING

1 c. brown sugar small piece butter
2 c. water

Put these ingredients into an iron skillet and boil before dropping in following batter.

1 T. butter 1 t. cinnamon
 $\frac{1}{2}$ c. sugar $\frac{1}{2}$ t. cloves
 $\frac{1}{4}$ c. milk $\frac{1}{2}$ t. nutmeg
1 c. flour 2 t. baking powder
 $\frac{1}{4}$ c. raisins (optional)

Mix until very stiff. Drop by spoonful into the boiling syrup and bake in oven about 375° , until done. Serve plain or with whipped cream.

—*Mrs. Harold Kimberley, Eloise Calhoun*

SOUR CREAM APPLE PUDDING

In the bottom of a deep pan or iron skillet, cook 2 T. sour cream and 1 c. brown sugar until well blended. Place quartered apples thickly in this, and over it pour a thin plain cake batter. Bake it and serve with a sauce made of brown sugar and sour cream melted together.

—*Anastasia Murphy*

DATE PUDDING

2 eggs well beaten 1 c. chopped dates
1 c. sugar 1 c. chopped nuts
1 t. baking powder 1 T. milk

Bake in moderate oven about 30 minutes. Cool and serve in sherbert cups with whipped cream. Serves 6. This dessert can be baked the day before it is to be used. —*Mrs. Harold Kimberley*

FOOD FOR THE GODS

$\frac{2}{3}$ c. sugar	$\frac{1}{8}$ t. salt
2 eggs	1 t. vanilla
$\frac{1}{2}$ c. sifted flour	$\frac{1}{2}$ c. chopped dates
1 t. baking powder	$\frac{1}{2}$ c. English walnuts

Beat eggs, add sugar thoroughly and blend in flour, baking powder, salt and vanilla. Add dates and nuts. Pour into $1\frac{1}{2} \times 9"$ cake pan. Bake 350° . Serve with whipped cream.

—*Helen Hadley, Nevada*

DATE PUDDING

Pour 1 c. boiling water over 1 c. chopped dates and 1 t. soda. Let stand until batter is ready. Combine 2 T. butter, 1 c. sugar and 1 egg. Add $1\frac{1}{4}$ c. flour, $\frac{1}{4}$ t. salt, 1 c. nuts and 1 t. vanilla. Pour into an $8 \times 12"$ pyrex and bake 25 to 30 min. in oven 350° .

DATE SPREAD

1 c. dates cut fine, $\frac{3}{4}$ c. water, $\frac{1}{3}$ c. chopped nutmeats, $\frac{1}{8}$ t. salt, 1 c. sugar, 1 T. butter. Cook all except nutmeats over a low flame until thick and evenly blended about 5 min. Add nutmeats, cool, and spread over top of Date Pudding.

—*Mrs. R. E. Gross*

DATE NUT CAKE OR PUDDING

Sif together these 4 ingredients:

1 c. sugar	1 c. flour
pinch salt	2 t. baking powder

Add 1 c. chopped dates, $\frac{1}{2}$ c. nutmeats, and $\frac{1}{2}$ c. milk. Place in a greased baking dish and pour this sauce over it: 2 c. boiling water, 1 c. brown sugar and butter size of walnut. Bake about 1 hour at 350° to 375° .

—*Mrs. Ralph McIntosh, Marie Ross*

CHRISTMAS PUDDING

$1\frac{1}{3}$ c. flour	$\frac{1}{3}$ c. boiling water
$\frac{1}{2}$ t. salt	2 t. soda
$\frac{1}{2}$ c. molasses	2 c. cranberries

Cut cranberries in half. Dredge with $\frac{1}{3}$ c. flour. Mix molasses with water and soda. Add flour sifted with salt. Add cranberries. Quite stiff. Pour in greased coffee can or mold. Steam 3 hours. Serves 8.

—*Shirley Bamford*

PUDDING WAIKIKI

Drain juice from 8 slices (contents of 1 1-lb. 14 oz. can) pineapple. Add enough water to juice to make 3 c. liquid. Boil, adding gradually 4 T. minute tapioca. Cook until clear; add $\frac{1}{4}$ t. salt, $\frac{1}{2}$ c. sugar and a small lump butter. Place slices in baking pan. Pour tapioca over them. If desired dust with a little cinnamon or nutmeg. Bake 15 min. in moderate oven. Serve cold with or without cream. Serves 8.

—*Mrs. Don White*

FRUIT COCKTAIL PUDDING (Imitation Date Pudding)

1 No. 2 can fruit cocktail	1 c. flour, sifted
1 egg	1 t. soda
1 c. sugar	

Mix well and put in greased pan. Cover with $\frac{1}{2}$ c. brown sugar and $\frac{1}{2}$ c. chopped nuts.

—*Lucile Ransom Woolson, Mrs. Raymond Smith*

ICE BOX PUDDING

Roll $\frac{1}{2}$ lb. graham crackers. Butter shallow pan, cover bottom of pan with graham cracker crumbs. Save some for top. Cream 1 c. powdered sugar, $\frac{1}{2}$ c. butter, add 2 beaten eggs. Mix well and pour over cracker crumbs. Whip 1 pint of cream, 1 T. powdered sugar. One No. 2 can crushed pineapple, 2 bananas cut in pieces, $\frac{3}{4}$ c. of nut meats. Pour this cream mixture over buttered mixture. Cover with remaining crumbs. Let stand over night, cut in squares. Serves 14.

—*Mrs. R. E. Gross*

GRAHAM CRACKER PUDDING

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. butter	1 t. baking powder
1 egg	1 t. vanilla
1 c. graham cracker crumbs	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. nutmeats	

Cream sugar and butter. Add egg yolk and beat. Add milk, cracker crumbs, flour and baking powder and nutmeats. Fold in egg white. Bake in moderate oven. Serve with whipped cream or brown sugar sauce.

Brown Sugar Sauce

2 T. butter	1 c. hot water
1 T. flour	1 t. vanilla
1 c. brown sugar	

Boil until thick.

—*Betty Weuve*

RHUBARB PUDDING

$\frac{1}{2}$ c. butter	1 T. baking powder
1 c. sifted flour	2 egg whites beaten stiff
$\frac{1}{4}$ c. water	1 qt. rhubarb, diced
$1\frac{1}{2}$ c. sugar	

Cream the butter and one-half cup sugar together. Add the sifted dry ingredients, together with the water, to the creamed mixture. Fold in the egg whites. Add the cup of sugar to the rhubarb, and spread over the bottom of well buttered baking dish. Pour the batter over the rhubarb. Bake in a moderate oven for 30 min. Serve with plenty of cream. If you want to dress it up for company, you can whip the cream.

—*Mrs. Randal Gross*

CHOCOLATE EGG YOLK PUDDING

3 squares (3 oz.) unsweetened chocolate,	5 egg yolks, beaten
1 c. sugar	1 t. salt
1 T. flour	2 c. milk, scalded
	½ t. vanilla

Melt chocolate over hot water; mix sugar, flour and salt, and blend with chocolate. Stir in 1 c. of the hot milk and beat until smooth, then cook over direct heat until mixture boils, stirring constantly. Stir rest of hot milk slowly into beaten egg yolks; add to chocolate mixture and cook 3 min. longer over boiling water, stirring constantly. Remove from heat and stir in vanilla. Cool and serve plain or with cream. A good way to use up left over egg yolks.

—Mrs. Robert Ethington

BROWNIE PUDDING

1 c. enriched flour	2 t. baking powder
½ t. salt	¾ c. granulated sugar
2 T. cocoa	

Add—½ c. milk, 1 t. vanilla, 2 T. shortening melted. Mix until smooth, then add ¾ to 1 c. chopped nutmeats. Pour into greased 8" square cake pan. Mix together and sprinkle over batter, ¾ c. brown sugar and ¼ c. cocoa. Then pour 1¾ c. hot water over the entire batter. Bake in a moderate oven (350°) 40-45 minutes.

—Lois Cerka, Mrs. Wm. Hemping

CHERRY PUDDING

1 c. flour	2 t. baking powder
½ t. salt	1 c. sugar
⅔ c. sweet milk	

Put this batter in square pyrex dish and make following sauce: No. 2 can red cherries, using juice, and 1 c. sugar. Heat until sugar is dissolved. Remove from heat and add ¼ t. almond extract. Pour this hot sauce over batter, bake in moderate oven 45 min. or until done. When done, the cherries will be on the bottom and the batter on top.

—Mrs. Ivan Mills, 1114 33rd St., Des Moines

FRESH RHUBARB BETTY

⅓ c. butter or margarine	½ c. sugar
2 c. soft bread crumbs	¾ c. brown sugar
6 c. chopped rhubarb	¼ t. cinnamon

Melt butter, toss with crumbs and arrange ⅓ of crumbs in greased 1½ quart casserole. Cover with half of sugar, cinnamon and rhubarb. Add the rest of the bread crumbs and cover with rest of sugar, cinnamon and rhubarb. Top with crumbs. Bake until done. If you like you can top with a soft cheese softened with cream. Serves 6. Serve warm.

—Nona Gunder

LEMON PUDDING

2 T. butter	1 t. grated lemon rind
1½ c. sugar	3 eggs
⅓ c. flour	1¼ c. milk
¼ t. salt	½ c. lemon juice

Cream butter and sugar. Add flour and mix well. Add salt, juice and lemon peel. Stir in well beaten egg yolks mixed with milk. Fold in stiffly beaten egg whites. Pour into greased quart casserole. Set in pan warm water and bake 40 min. at 350°. Bakes with sponge on top. Serves 6. —*Mrs. Thos. Manley*

HOT PEACH PUDDING

1 lb. dried peaches	3 c. water
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Custard

⅔ c. sugar	dash salt
3 T. flour	2 eggs
3 c. hot milk	

Wash peaches. Cover with water and cook until tender. Cool and cut in pieces. Sift sugar, salt and flour together. Add to well beaten eggs. Mix well and stir in hot milk slowly. Cook in double boiler and stir until thickened. Remove from heat and add peach juice and peaches. Serve hot. —*Neva Rogers*

JELLO PLUM PUDDING

¾ c. grape nuts

Dissolve 1 pkg. orange jello in 1 pt. boiling water. When luke warm add grape nuts. When starting to congeal add ¾ c. cooked prunes cut fine, ½ c. cooked raisins, ½ c. currants, ½ t. cinnamon, ½ t. cloves, ¾ c. English walnut meats. Let set in refrigerator. Serve with whipped cream. —*Mrs. May Hambly*

POOR MAN'S PUDDING

2 c. bread crumbs soaked in sweet milk	⅔ t. cinnamon
1 egg	⅔ t. nutmeg
½ c. molasses	1 c. raisins
½ c. sugar	1 t. soda
	½ c. oatmeal

Steam for 2 hours. Serve with hard sauce or whipped cream. —*Mrs. Mayme Binder Morgan*

LEMON SAUCE (FOR PUDDING)

1 heaping T. butter	1½ c. sugar mixed together
1 T. flour	1½ c. boiling water

Add flour and sugar mixture. Add 1 T. vinegar while above mixture in boiling. Add 1 t. lemon extract and the butter when taken from the stove. —*Mrs. Lee Fish*

VANILLA WAFER SQUARES

1 5-oz. box vanilla wafers	1/2 c. butter or margarine
1/2 c. pecans	1 c. confectioners sugar
2 squares chocolate	1/2 t. vanilla
3 eggs	

Crush vanilla wafers with rolling pin into fine crumbs. Chop pecans fine and mix with crumbs. Place half mixture in bottom of 8" square pan. Melt chocolate. Cool. separate eggs. Beat yolks till light and thick as whipped cream, work butter till light, gradually add sugar-cream until fluffy. Stir in beaten egg yolks and cooled chocolate. Add vanilla. Beat egg whites till stiff enough to hold soft peak and gently stir into mixture. Pour mixture on top of crumbs. Top with remaining crumbs. Chill over night. Cut into squares. Serves 6. —*Elsie Dickinson*

PINEAPPLE REFRIGERATOR TORTE

1 c. crushed pineapple	30 marshmallows
1/2 c. hot water	1 c. whipped cream
1/2 c. nutmeats	1/2 t. vanilla
12 graham crackers	

Drain pineapple. Melt marshmallows in hot water. Stir over low heat until melted. Cool. Add whipped cream, nutmeats, and vanilla. Crush graham crackers and press to line bottom of pan. Pour in mixture and cover with the remaining crumbs. Chill several hours. —*Mrs. J. W. Orr*

LEMON TORTE

1 pkg. lemon jello dissolved in	1 c. sugar
1 c. hot water	grated rind and juice 1 lemon
8 eggs separated—beat yolks and add	

Cook in double boiler till thick, remove from stove, add jello, beat smooth. Cool to lukewarm, beat egg whites very stiff and add 1 c. sugar and pinch of salt and beat till well blended, then fold in egg yolk mixture. 24 graham crackers rolled fine. Put one-half crumbs on bottom of pan 10x14, pour in egg mixture and sprinkle rest of crumbs on top. Set in refrigerator over night. Serve either plain or with whipped cream. Serves 18-20.

—*Mrs. J. N. Turner, Mae Perry*

CREAM PUFFS

Mix and cool:

1/4 lb. butter	1 c. flour
1/2 c. boiling water	3 eggs (stir in 1 at a time)

Drop by teaspoonful on a greased cookie sheet. Bake at 350-400° until done and browned. Fill with whipped cream.

—*Mrs. Aaron Buffington, Zearing*

PINEAPPLE GRAHAM CRACKER PUDDING

1 9-oz. can crushed pineapple	1/2 c. Crisco
1 c. sugar	2 egg whites
1 c. sugar	24 graham crackers
2 egg yolks	1/2 c. nuts

Cook together pineapple and 1 c. sugar. Cool. Mix together thoroughly 1 c. sugar, egg yolks, Crisco, crackers and nuts. Beat egg whites stiff and add to pineapple mixture and combine with cracker mixture. Bake about 45 min. at 350°. Serve with whipped cream.

—*Nellie Thornton Harris*

CREAM PUFFS

1 c. flour	1 c. water
1/2 c. butter	4 eggs

Add butter to water. Heat to boiling. Add flour. Stir constantly until mixture thickens and leaves side of pan. Cool. Add eggs one at a time. Drop by spoonful on greased cookie sheet. Bake at 425° 35 minutes.

Filling

1/3 c. flour	2 c. milk
2/3 c. sugar	1 egg
1/4 t. salt	1 t. vanilla
1 T. butter	

Add sugar, salt, and flour to milk in double boiler. Add beaten egg. Stir until becomes thickened. Add butter and vanilla. Cool, and fill puffs.

—*Mrs. Richard Wilson, Martha Kash*

Ice Cream and Toppings

BEST-EVER STRAWBERRY ICE CREAM

1 3-oz. pkg. strawberry gelatin	1 c. heavy cream
1 c. boiling water	1 t. vanilla
1½ c. sugar	1 12-oz. pkg. frozen straw-
2 well-beaten eggs	berries (about 1¼ c. berries
3 c. milk	and juice)

Dissolve gelatin in boiling water. Add sugar, well-beaten eggs, milk, cream and vanilla. Stir until well blended. Stir in frozen strawberries. Pour into a ½ gal. ice cream freezer. Freeze until firm.

—*Kay Ellison*

REFRIGERATOR ICE CREAM

4 eggs, well beaten—Add:	1 pt. cream
1 c. sugar	½ t. lemon flavoring
dash salt	2 t. vanilla
1 pt. milk	

Mix well. Put in trays. Freeze hard. Then break up and beat. Put in freezer and freeze more slowly.

—*Kay Ellison*

ICE CREAM

4 egg yolks	1 T. salt
2 T. flour	1½ c. sugar
1 qt. milk	

Cook mixture until thick and strain into freezer. Add 1½ T. vanilla and 1 qt. cream. Finish filling freezer with milk. Makes 1 gallon.

—*Mrs. R. H. Robinson*

STRAWBERRY ICE CREAM

5 eggs	2 c. whipping cream
2 c. sugar	1 qt. milk
¼ t. salt	2½ c. strawberries and juice,
1 T. vanilla	(slightly sweetened and
2 T. lemon juice	mashed)

Beat eggs well. Gradually add sugar, beating constantly until mixture is very light and fluffy. Stir in other ingredients. Blend well. Pour in gallon freezer and freeze until it becomes difficult to turn. Remove cover and stir in strawberries. Complete freezing, then pack and let stand 2 to 3 hours, to ripen.

—*Mildred Stevenson*

ECONOMY ICE CREAM

2 eggs	1 c. top milk
6 T. sugar	1 c. coffee cream
4 T. white corn syrup	1 t. vanilla

Beat egg yolks, sugar, and corn syrup until thick and lemon colored. Add milk, cream and flavoring. Pour in refrigerator dessert tray and freeze until firm. Remove to chilled bowl. Add unbeaten egg whites and beat until fluffy. Pack in tub or rigid carton and return to freezer. Serves 5. —*Mrs. Raymond Smith*

BUTTER-SCOTCH SAUCE

1½ c. brown sugar	¼ c. butter
⅔ c. light corn syrup	

Cook to soft ball stage. Add 4 drops vinegar. Stir constantly. Stir in ⅓ c. cream.

THREE FRUIT SHERBET

Mix the juice of 2 oranges and 2 lemons with 1 c. water. Mash 1 peeled, ripe banana, or press through sieve. Combine with fruit juices and add 1 c. sugar. Pour into freezing tray and set refrigerator to coldest position. When mixture is partially frozen stir well from sides to center. Refreeze until firm. Return temperature to normal position. Serves 6. —*Mrs. Howard Krebs*

CHOCOLATE SAUCE

Melt 3 sq. unsweetened chocolate in ¾ c. light cream or top milk in top of double boiler. Add:

1 c. sugar	1 T. butter
¼ c. flour	1 t. vanilla
¼ t. salt	

Cook 10 minutes.

—*Mrs. Wm. Hemping*

BUTTER-SCOTCH SAUCE

1 c. white sugar	1 c. water
1 c. brown sugar	1 small can Eagle brand milk
1 c. light corn syrup	½ c. butter
½ t. vanilla	1 small can evaporated milk

Combine sugar, syrup, and water and bring to full rolling boil. Add sweetened condensed milk. Add butter if sauce is to be used at once, otherwise omit. Cool, then add evaporated milk and vanilla. Serve on ice cream or cake.

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Egg, Cheese and Fish

CREAMED EGGS

Make *1 c. medium white sauce. Carefully fold in 4 hard-cooked eggs cut into quarters. Serve hot over hot buttered toast or biscuits, or in toast buttereups. Sprinkle with paprika and garnish with sprigs of parsley, crisp bacon, etc.

*QUICK VARIATION-DELICIOUS: Use seasoned canned cream of mushroom soup (undiluted) in place of medium white sauce.

CURRIED EGGS

Add $\frac{1}{4}$ t. curry powder with other seasonings when making creamed eggs.

CREAMED EGG SPECIALS

Add to creamed eggs about 1 c. of:

Flaked Shrimp, Salmon, or Tuna
or Diced Cooked Chicken or Ham
or Frizzled Dried Beef
or Sautéed Mushrooms and Minced Pimento

SCRAMBLED EGGS

Place in bowl with egg 1 T. milk or cream for each egg, a dash of salt and pepper. Beat with fork. For gold-and-white effect, do not blend completely. Heat butter or other fat ($\frac{1}{2}$ T. for each egg) in mod. hot skillet. Pour in egg mixture and reduce heat to low. (Eggs should be scrambled slowly and gently.)

VARIATION:

DELICATE SCRAMBLED EGGS—Follow above recipe, except cook in top of double boiler over simmering, not boiling water, stirring occasionally, until eggs are thick and creamy.

SAVOY SCRAMBLED EGGS—Follow above recipe, except add minced chives and parsley to egg mixture.

SCRAMBLED EGGS WITH MUSHROOMS—Follow above recipe, except first saute fresh sliced mushrooms (1 to 2 T. for each egg) in the hot fat.

SCRAMBLED EGGS WITH CHEESE—Follow above recipe, except, for each egg, add 1 T. grated American cheese, $\frac{1}{4}$ t. minced onion to egg mixture.

SCRAMBLED EGGS WITH DRIED BEEF OR HAM—Follow above recipe, except frizzle flaked pieces of dried beef or boiled ham in the hot fat before adding eggs.

NOODLES

2 eggs, beaten well
 $\frac{1}{4}$ t. salt

flour to make a soft ball

Roll thin and let dry. Turn so it will dry on other side. When quite dry roll up and cut thin. Cook in chicken broth.

—Mrs. Wm. Nehring

EGGS POACHED IN MILK

Fill greased skillet with milk to barely cover. Add salt. Bring to boil; then reduce to simmering. Break each egg into a saucer and slip one at a time into the milk. Slide egg toward side of pan to keep yolk in center. Cover pan. Cook below simmering 3 to 5 min. Lift eggs from milk, one at a time, with slotted spoon. Drain. Season with salt and pepper. Serve at once on hot buttered toast, split and toasted English muffins, pour the hot milk over eggs.

NOODLES

Beat until very light:

3 egg yolks	3 T. cold water
1 whole egg	1 t. salt

Stir in and work in with hands 2 c. sifted flour. Divide dough in three parts. Roll out each piece as thin as possible (paper thin) on lightly floured board. Place between two towels until partially dry. Roll up dough and cut in desired width. Shake out strips and allow to dry before using or storing.

—*Mrs. Raymond Wilson*

DUMPLINGS

1 c. flour	1 T. shortening
2 T. baking powder	1/4 t. salt

Sift flour, baking powder and salt together, work in shortening. Add enough milk to make a firm dough and drop by spoon into broth and cook 15 min.

—*Mrs. D. M. Dickinson*

DEVILED EGGS

Halve 4 hard cooked eggs lengthwise. Remove yolks and mash with fork. Blend in:

2 T. mayonnaise	1/2 t. prepared mustard
1 t. vinegar	1/4 t. salt and dash of pepper

Refill egg whites with yolk mixture.

—*Mrs. Geo. See, Sr.*

NEVER FAIL NOODLES

2 egg yolks mixed with 1 t. lard. Add 2 T. cream or canned milk, 1/4 t. salt, 1/4 t. baking powder and enough flour to roll out. Cut and cook immediately as they won't stick.

—*Mrs. Fred Weuwe, Sr.*

BOILED DUMPLINGS

2 c. flour	2 T. shortening
4 t. B. P.	1/2 t. salt

Sift flour, B. P. and salt together, work in the shortening. Add enough milk to make a firm dough. Thicken broth a little and drop in dough. Break off pieces and shape with hands, cook 15 min. with cover on.

—*Mrs. Forrest McCollum*

Scalloped oysters - *Kimberley recipe*
 1 pt oysters *bc. melted butter*
 1 pt Cream and milk *broken crackers about 2 1/2 packages*
 a half a half. *grease 9x9 pan with butter*
 116 EGGS, CHEESE AND FISH *Break layer of crackers*

SALMON AND NOODLE LOAF

- 1 3/4 c. milk
- 1 can cream of mushroom soup
- 1 1/2 c. diced American cheese
- 2 T. butter

Cook and stir over low heat until cheese is all melted. Remove from heat and mix in:

- 1 1/2 c. bread or cracker crumbs
- 1/4 c. onion
- 1/4 c. pimento
- 1 c. salmon
- 1 1/4 t. salt
- dash of pepper

Fold in: 3 eggs, slightly beaten, and 3 c. cooked noodles. (Macaroni may be substituted.) Place in large greased casserole and bake in 350° oven 1 1/4 hours.

—Mrs. Edwin Rae

not too crumbled them
layer of oysters another of crackers - oysters then
Crackers on top.
Chalk pepper
add layer of oysters
divide oysters with melted butter.
bake 45 min at 350°

SCALLOPED OYSTERS

- 1 pt. oysters
- 1/2 c. bread crumbs
- 1 c. cracker crumbs
- 1/2 c. melted butter
- 4 T. oyster liquid
- 2 T. milk or cream
- salt
- pepper

For pleasantly subtle flavor, sprinkle each layer with a few gratings of nutmeg. Mix bread and cracker crumbs and stir in butter. Put a thin layer in the bottom of shallow buttered baking dish. Cover with oysters and sprinkle with salt and pepper. Add 2 T. oyster liquid and 1 T. milk or cream. Repeat. Cover top with remaining crumbs. Bake 30 min. at 450°. Serves 4.

NOTE: Have only 2 layers of oysters. —Mrs. Lee Fish

SCALLOPED OYSTERS

- 1 quart oysters
- 1/2 lb. butter
- 12 crackers
- Salt and pepper to taste

Wash oysters, save the juice and strain it. Melt butter and add oysters. Let oysters soak in butter 1/2 hour. Add cracker crumbs and seasoning and mix well. Place in buttered dish and pour strained juice from oysters over them. Sprinkle with cracker crumbs. Bake 30 min. in 350° oven. —Florence Dannenberger

SALMON LOAF

- 1/4 c. butter, melted
- salmon, large can
- 1 T. minced parsley
- 2 eggs
- 2/3 c. soft bread crumbs
- 2 t. lemon juice
- 1/2 t. salt
- dash of pepper

Melt butter, mix with remaining ingredients in a large bowl. Bake in greased 1 quart loaf pan for 40 min. at 350°.

—Mrs. Howard Krebs

BAKED NOODLES AND TUNA FISH

Make a medium white sauce of:

4 T. butter, melted	1 t. salt
4 T. flour	2 c. milk

Cook and add:

2 t. grated onion	fine buttered crumbs
$\frac{1}{4}$ lb. egg noodles, cooked	1 c. cooked or canned peas
1 c. tuna, flaked	

Spread alternate layers of cooked noodles, tuna and peas, topping with layer of noodles. Over this pour the white sauce mixture. Top with buttered crumbs. Bake in oven at 400° for 30-40 min.

—Mrs. Wendell Schaeffer

TUNA DELIGHT

2 T. butter or oleo	1 c. tomatoes, cooked and drained
2 T. flour	
$\frac{1}{2}$ t. mustard	1 c. grated cheese
$\frac{1}{4}$ t. salt	1 egg (beaten)
1 can tuna	$\frac{3}{4}$ c. milk
1 small onion chopped fine	

Melt butter and add flour. Add seasonings, tomatoes, cheese, and egg. Cook for just a few minutes. Heat milk to scalding point and add to other ingredients. Then add can of tuna. Let simmer for 5 min. Serve over rice, noodles, or toast. —Mrs. M. M. Hamilton

TUNA CASSEROLE

1 can tuna	2 c. noodles
1 small pkg. potato chips	onion

Precook noodles in salted water, then add to tuna and crushed potato chips. Add diced onion, then put in casserole and crush a few potato chips on top. Bake 1 hour at 350°.

—Mrs. Donald Carlson

CHEESE-RICE TIMBALES

$\frac{1}{4}$ c. finely chopped green pepper	$\frac{1}{2}$ t. dry mustard
1 T. finely chopped onion	$\frac{1}{4}$ lb. cheese, grated (about 1 c.)
2 T. melted fat	2 eggs, beaten
1 T. flour	1 c. cooked rice
$\frac{3}{4}$ c. milk	($\frac{1}{3}$ c. uncooked)
$\frac{1}{2}$ t. salt	

Cook green pepper and onion in fat until tender. Blend in flour, add milk. Cook until thickened. Add salt and mustard. Remove from heat, add cheese. Stir until melted. Stir sauce into eggs, add rice. Turn into greased custard cups. Bake 350° 35 min. Serve with tomato sauce.

CHEESE SOUFFLE

Make thick white sauce :

4 T. butter	dash of cayenne pepper
4 T. flour to 1 c. milk	salt and pepper
1/4 t. mustard	

Stir into the hot white sauce, 1 c. shredded sharp cheese (1/4 lb.). Remove from heat; stir in 3 egg yolks, well beaten. Beat until stiff 3 egg whites with 1/4 t. cream of tartar. Fold in the cheese mixture. Pour into ungreased 1 1/2 qt. casserole. For High Hat Souffle, make groove 1" from edge. Set casserole in pan of water (1" deep). Bake until puffed and golden brown. Serve immediately—with crisp bacon or mushroom or shrimp sauce. Bake at 350°, 50 to 60 min. Makes 4 servings.

VARIATIONS :

TOMATO-CHEESE SOUFFLE—Follow above, except use tomato juice in place of the milk.

CHEESE-AND-CORN SOUFFLE—Follow above, except add, with seasonings, 3/4 t. mustard and with cheese, 1 c. drained cooked whole kernel corn and 1/2 c. soft bread crumbs.

CHEESE-AND-HAM SOUFFLE—Follow above and add, with the cheese, 1/2 c. ground cooked ham.

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One Dish Meals

BAKED CHILI

- | | |
|--------------------------|----------------------|
| 1 lb. ground round steak | 2 T. veg. shortening |
| 2 med. sized onions | salt and pepper |
| 1 can tomatoes | chili powder |
| 1 can kidney beans | ½ c. uncooked rice |

Heat shortening in heavy skillet. Add onions and cook slowly until golden, but not brown. Add meat and stir until well-done and crumbly. Pour in tomatoes and beans. Add seasonings. Pour into casserole and stir in uncooked rice. Bake in 350° oven 1 hour—longer cooking improves flavor.

HOMEMADE CHILI CON CARNE

- | | |
|-------------------------------|--------------------------|
| 1 lb. hamburger | pepper and salt to taste |
| ¼ c. lard | ½ c. chopped onion |
| 1 can red kidney beans | ½ to 1 t. chili powder |
| 1 pt. or more canned tomatoes | |

Heat skillet hot—add lard and brown hamburger and onions until quite brown. Add rest of ingredients and let simmer for 20 min. Serve hot. 5-6 servinge. —Mrs. Nellie Lounsbury

QUICK CHILI CON CARNE

- | | |
|------------------------|----------------------------|
| 2 T. melted shortening | 1 No. 2 can kidney beans |
| 1 small chopped onion | ⅛ t. pepper |
| 1 lb. ground beef | 2 t. chili powder |
| ½ t. salt | 2 cans (2½ c.) tomato soup |

Melt shortening in sauce pan, add onion and beef, brown slightly. Add seasonings, soup and beans. Cook slowly for 30 min., stirring occasionally. Serve hot with crisp crackers. Serves 6.

—Muriel Armbrrecht

MEAT AND VEGETABLE DISH

- | | |
|----------------------------|--------------------|
| 1 lb. ground hamburger | ½ green pepper |
| 1 c. raw carrots, shredded | 1 c. uncooked rice |
| 1 c. celery, diced | 1 pt. tomato juice |
| 1 c. onion, diced | |

Par boil rice while you heat onions and meat in large skillet. Then mix all vegetables, rice, meat and onions. Put in large casserole and cook 1 hour in moderate oven.

—Mrs. Merle Wilkening

ONE-DISH MEAL "GOOLASH"

- | | |
|--------------------|-----------------|
| 1 T. shortening | 1 can red beans |
| 1½ lb. hamburger | 1 pt. tomatoes |
| 1 med. sized onion | |

Brown onions and hamburger. Add beans and tomatoes. Cook slowly 30 min.

—Mrs. Delbert Dickinson

ONE-DISH MEAL

- | | |
|-----------------------------|-----------------|
| 4 med. potatoes | 1 qt. tomatoes |
| 4 pork chops or pork steaks | salt and pepper |

Peel and slice potatoes. Arrange a layer in baking dish. Pour on half of tomatoes. Put meat on top, add rest of potatoes and top with tomatoes. Season each layer as you go. Bake $1\frac{1}{2}$ hours or until meat is done.

—*Mrs. Raymond Weir*

ONE-DISH MEAL

- | | |
|---|--|
| 1 can cream of mushroom soup | $1\frac{3}{4}$ c. milk |
| | $1\frac{1}{2}$ c. diced cheese |
| Cook until thick in double boiler. Mix: | |
| 2 T. butter | $\frac{1}{4}$ c. pimentos |
| $1\frac{1}{2}$ c. bread or cracker crumbs | 1 c. tuna or salmon, or cold left over meats |
| $\frac{1}{4}$ c. onions cut fine | salt and pepper |

Fold in 3 egg whites slightly beaten. 3 c. macaroni or cooked noodles. Bake in large greased casserole $1\frac{1}{2}$ hours at 350° . Cut in squares. Can keep in refrigerator and use later by heating.

—*Zola Zoo Carver*

HAMBURGER CASSEROLE

- | | |
|------------------------|------------------------------------|
| 2 potatoes, sliced raw | 1 lb. hamburger |
| 2 carrots, sliced raw | $\frac{1}{2}$ lb. chopped fat pork |
| 3 onions, sliced | 1 can tomato soup |
| 4 stalks celery, cut | salt and pepper |
| 1 No. 2 can peas | |

Place layer of vegetables in buttered casserole in order given. Season each layer with salt and pepper. Brown beef and pork in small amount of fat. Remove from skillet when browned and place on top of vegetables in casserole. Mix tomato soup with liquid from peas, and pour over all ingredients in casserole. Bake $1\frac{3}{4}$ hours in a moderate oven, 325° . Serves 6.

—*Irene Upchurch*

SIX LAYER CASSEROLE

- | | |
|--------------------------|---|
| 2 c. diced potatoes, raw | chopped onion and green pepper to taste |
| 2 c. diced celery | |
| 1 lb. ground beef | $\frac{1}{4}$ t. pepper |
| 2 c. cooked tomatoes | salt to taste |

Place potatoes in bottom of buttered casserole. Add celery, green pepper and onion. Top with ground beef (meat may be browned lightly, if desired). Add salt and pepper to canned tomatoes and pour over layers of vegetables and meat. Cover and bake in a moderate oven (350°) for about $1\frac{1}{2}$ hours. Remove lid from casserole the last half hour of baking. Serves 6.

—*Nona Gunder, Faye White*

TUNA FISH AND VEGETABLE DISH

8 oz. noodles	4 T. parsley
6 c. boiling water	2 T. pimento
1 T. salt	1 green pepper, chopped
2 T. butter	1 onion chopped
1 T. flour	1½ c. cooked carrots, sliced
¼ t. salt	*1 small cauliflower, separated
1 c. milk	1 c. tuna or other fish

*May substitute either peas or green beans, cooked, for this. Cook noodles uncovered in boiling water, salted, for 10 min. Drain. Make white sauce of butter, flour, salt and milk. Stir in chopped vegetables. Place a layer of cooked drained noodles in greased baking pan or casserole, then a layer of the vegetable mixture, then the fish; add remainder of vegetable mixture and cover with noodles and white sauce. Bake 30-35 min. at 350° F. Remove from oven; sprinkle with chopped parsley and serve. Serves 6-8.

—*Mary Phares*

MACARONI LOAF

1 c. macaroni	1 t. onion (cut fine)
1 c. cream	3 eggs
1 c. soft bread crumbs	1 t. salt
pinch of red pepper	¾ c. soaked and chopped
¼ c. butter	bacon
1 c. cheese (grated)	

Cook macaroni in boiling salt water until tender. Drain and rinse in cold water. Scald cream and add to this mixture of bread crumbs, butter, pepper, salt, bacon, onion, beaten egg and macaroni. Line baking pan or dish, with oiled or waxed paper. Turn mixture into the pan. Set baking dish in another pan of hot water and bake in a moderate oven ½ to ¾ hour. When done, remove and while hot, turn upside down on serving platter or plate, cover with red tomato sauce like thick gravy.

Tomato Sauce

2 T. butter	2 whole cloves
2 T. flour	slice of onion
½ t. salt	tomato juice to correct
⅛ t. pepper	thickness
2 bay leaves	

Mix butter, flour, salt, pepper, then add tomato juice, about 2 c. Cook in double boiler until it is thick enough to pour well over the loaf. Add bay leaves and cloves and onion while cooking. Remove when done. Pour, while hot, over the loaf. Should be thick enough to stay on loaf well, and cover it completely. A very pretty and tasty dish.

—*Eva Hopkins*

OLIVE MACARONI AND CHEESE CASSEROLE

$\frac{1}{2}$ lb. Velveeta	2 c. cooked macaroni
$\frac{1}{3}$ c. milk	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. sliced stuffed olives	dash of pepper
buttered bread crumbs	

Melt Velveeta in top of double boiler. Add milk, stir. Add olives, seasonings and macaroni. Pour in casserole, sprinkle crumbs. Bake in 375° oven for 15 to 20 minutes. —*Mrs. Ray Hostetler*

SEVEN-COURSE DINNER

In a greased casserole place a layer of new potatoes, sliced; layer of onions, layer of carrots, layer of celery cut fine, layer of cabbage shredded. Add one pound of ground meat. Pour over about 1 can or one quart of tomatoes. Salt and pepper to taste. Bake for 1 $\frac{1}{2}$ hours at 350°. —*Mrs. Roy Morell*

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Meats

HAM LOAF

1 lb. ground beef	1 c. sweet milk
1 lb. ground ham	$\frac{1}{3}$ c. brown sugar
1 c. fine cracker crumbs	1 T. dry mustard
$\frac{1}{4}$ t. pepper	$\frac{1}{4}$ c. vinegar
2 eggs beaten	

Combine meat crumbs, pepper, eggs, and milk and form in a loaf in unoiled baking dish. Combine brown sugar, mustard and vinegar and pour over this loaf. Bake 1 hour at 350°. Makes 6 or 8 servings.

—*Eva B. Silliman*

HAM LOAF

3 lb. ground ham	$\frac{1}{3}$ lb. cracker crumbs
2 lb. ground beef	6 eggs
3 c. milk	

Mix well and put into flat pan. Bake 2 $\frac{1}{2}$ to 3 hours, in slow oven. Baste with the following sauce several times during baking:

$\frac{1}{2}$ c. brown sugar	$\frac{1}{4}$ c. vinegar
$\frac{1}{2}$ t. dry mustard	$\frac{1}{4}$ c. water

Mix and bring to a boil.

—*Mrs. Barney Borton*

ITALIAN SPAGHETTI

$\frac{1}{2}$ garlic clove	$\frac{1}{4}$ lb. ground beef
$\frac{1}{4}$ c. chopped onion	1 t. salt
$\frac{1}{2}$ c. chopped mushrooms	$\frac{1}{2}$ t. sugar
3 T. fat or salad oil	1 No. 2 can tomatoes
pepper	2 T. flour

Chop garlic, combine with onion and mushrooms. Brown in fat. Add beef, salt, sugar and pepper. Simmer 15 min., stirring occasionally. Blend in flour, add tomatoes. Cover. Simmer 2 hours. Pour over cooked spaghetti.

—*Lois Denner*

GLAZED HAM BALLS

1 $\frac{1}{2}$ lb. fresh pork, or beef, ground	1 c. brown sugar
1 lb. smoked ham, ground	$\frac{1}{2}$ c. vinegar
1 c. milk	$\frac{1}{2}$ c. water
$\frac{1}{2}$ t. salt	1 t. mustard
	2 c. dried bread crumbs

Mix milk, crumbs and salt with meat. Shape into balls. Place in a deep pan and pour sauce, made by blending remaining ingredients, over meat balls. Be sure sugar is dissolved. Heat sauce to boiling point before pouring over balls. Bake in slow oven 350°, basting frequently with sauce. Serves 10.

—*Mrs. Mayme Binder, Mrs. Ralph McIntosh*

HAM LOAF

- | | |
|--------------------------|--|
| 1 lb. smoked ham, ground | 1½ c. cracker or bread |
| 2 lb. hamburger | crumbs |
| 2 eggs | 1 can tomato soup, or 1 pt.
canned tomatoes |

Combine and bake in moderate oven 350°, about 1½ hour.

—*Mrs. Clyde Templeman*

ITALIAN SPAGHETTI

Fry 1 lb. ground beef in shortening until light brown, with 1 large onion (minced). Season with garlic, salt, and black pepper.

Add:

- | | |
|--------------------|---------------------|
| 1 qt. tomatoes | ½ t. thyme or sage |
| 1 can tomato soup | 6 bay leaves |
| 1 t. chili powder | ½ c. chopped celery |
| ½ t. ground cloves | pinch of ginger |

Simmer until thick, about 2 hours. Pour over long spaghetti. Sprinkle with parmessian cheese, and flavor with tabasco sauce.

—*Mrs. Clarence Hostetler*

ITALIAN SPAGHETTI WITH MEAT SAUCE

- | | |
|--------------------------------|-----------------------|
| 4 slices diced bacon | dash of tobasco or |
| 1½ to 2 lbs. ground beef | worchestershire sauce |
| ½ c. chopped onion | 1 t. salt |
| ½ c. chopped celery | ¼ t. pepper |
| 1 clove garlic, finely chopped | ½ t. paprika |
| (optional) | 1 bay leaf |
| 2 c. tomatoes | 1 t. chili powder |
| 1 can tomato paste or sauce | 1 T. sugar |
| 1 can mushrooms (optional) | |

Brown bacon, onions, celery and beef together. Add tomatoes and paste and seasonings. Simmer over low heat about 1½ hours or until thickened. Add mushrooms and serve over cooked hot spaghetti. (Garlic salt may be substituted for garlic clove—about ¾ t.).

—*Berdina Granger*

BEEF CASSEROLE

- | | |
|------------------|-------------------|
| 1 lb. beef cubed | 1 c. tomato juice |
| 1 onion | 1 t. salt |
| 2 T. fat | pepper |
| 2 T. flour | 3 carrots |
| 1 c. water | 3 potatoes |

Brown beef in fat. Remove beef to baking dish. Cut carrots and potatoes 1 inch thick and place on top of meat. Add flour to fat. Add water, tomato juice, salt and pepper. Cook until slightly thick. Pour over meat and vegetables. Bake 1 hour at 350°.

HAM LOAF

2 lb. fresh lean pork,	1 c. milk
1 lb. lean cured ham, grind	2 eggs
1 c. cracker crumbs	salt and pepper

Beat eggs, add milk. Put all ingredients into ground meat and mix well. Bake in 350° oven 2 hours. —*Myrtle Dickinson*

MEAT BALLS

1½ lb. hamburger	1 small onion
1 egg	4 t. uncooked rice
2 slices bread, soaked in milk	salt and pepper to taste

Roll in small balls. Drop in following sauce. Have boiling:

1 qt. tomato juice	1 T. sugar
1 onion	salt and pepper
1 T. butter	chili powder to suit taste

Cook very slowly ¾ hour.

—*Mrs. N. H. Brinkman, Mrs. Clifford Geisler*

MEAT BALLS

1 lb. hamburger	salt and pepper to taste
1 can tomato sauce	1 t. baking powder
¼ c. minute rice	1 T. flour
1 egg	

Mix all ingredients and form into round balls. Place in pressure pan and add ½ glass water. Pressure cook 20 min. at 10 lbs. pressure. —*Florence Dannenberger*

SPAGHETTI AND MEAT BALLS

1 lb. beef	1 egg to each lb. meat
1 lb. pork, ground	1 t. garlic salt
6 or 8 slices soft bread (cut crust off)	¼ c. milk
	¾ c. parmesan cheese

Mix together and roll in small balls about size of dollar. Add to spaghetti sauce. Cook slowly an hour or until meat balls rise to top of sauce. Boil 1 pkg. long spaghetti in salted water until tender. Drain. Pour sauce over spaghetti. Top with meat balls and parmesan cheese.

Sauce

2 or 3 medium sized onions, chopped	1 t. garlic salt
1 can tomatoes	1 pt. olive oil
2 cans tomato paste	1 qt. cold water

Cook until onions are tender. Add meat balls and cook until done.

—*Mrs. Lillian Scott*

PORCUPINE MEAT BALLS

1 lb. ground beef	$\frac{3}{4}$ c. milk
1 t. minced onion	salt and pepper
$\frac{1}{3}$ c. uncooked rice	1 c. tomato soup
2 t. baking powder	1 c. water

Combine beef, onion, baking powder, milk and rice. Form into balls and place in roaster. Pour tomato soup and water over. Bake with lid on 35 minutes. Remove lid and bake another 35 minutes.

—*Stella Cummings*

PORCUPINE MEAT BALLS

1 lb. hamburger	$\frac{3}{4}$ c. catsup
1 small onion	salt and pepper
$\frac{1}{3}$ c. cooked rice	

Make in balls and fry until a good brown. Then lay in baking dish. Using the meat fryings make the gravy with water and pour over meat. Bake in slow oven about 2 hours. Cover.

—*Mrs. Max Dodd*

MEAT LOAF

1 lb. ground beef	$\frac{1}{2}$ c. cracker crumbs
1 unbeaten egg	$\frac{1}{2}$ t. salt
1 c. catsup	

Combine ingredients and place in greased baking dish. Bake at 350° for one hour.

—*Pat Weir*

MEAT LOAF

2 lb. hamburger	2 eggs, well beaten
1 lb. sausage	1 small onion
$1\frac{1}{4}$ t. salt	1 c. milk
2 c. crackers	

Mix well all ingredients. Form into a loaf, place in oblong baking dish or roaster. If desired tomatoes or catsup may be placed on top. Cook slowly (325°) for 2 to 2 $\frac{1}{2}$ hours.

—*Mrs. Don White*

BARBECUED RIBS

Place in bottom of heavy kettle a layer of small spareribs. Cover with layer of sliced onion. Pour barbecue sauce over top. Repeat layers. Bake 325° until meat is tender (2-2 $\frac{1}{2}$ hours). Uncover the last half hour.

Barbecue Sauce

$\frac{1}{2}$ c. catsup	1 c. water
$1\frac{1}{2}$ t. salt	1 T. brown sugar
$\frac{1}{8}$ t. chili powder	$\frac{1}{2}$ t. dry mustard.

—*Lois Denner*

MEAT CURRY

¾ lb. hamburger	1 pt. canned tomatoes
1 onion	1 t. curry
1 can vegetables (mixed)	salt and pepper to taste

Brown onion in a little fat and add hamburger. Cook until done. Add vegetables and tomatoes and seasonings and simmer 20 min. Pour over boiled rice. To serve with Curry Cooling Sauce: Slice bananas and pour over them a dressing made of 2 T. vinegar and powdered sugar the consistency of thick cream.

—Mrs. John Brouhard

HAMBURGER PIE

1 med. onion, chopped	5 med. potatoes, cooked
1 lb. ground beef	½ c. warm milk
salt and pepper	1 beaten egg
1 No. 2 can green beans	salt and pepper
1 10-11 oz. can tomato soup	

Brown onion in hot 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 meat. Bake in 350° oven 30 min. Serves 6.

—Inez Ward

BARBECUED HAMBURGER PATTIES

½ lb. hamburger or ground beef	2 T. worcestershire sauce
½ c. soft bread crumbs	1 T. vinegar
½ c. milk	½ c. ketchup
2 T. melted shortening	1 small onion minced

Moisten crumbs with a little of the milk. Add hamburger, remaining milk and season. Form 4 large patties. Brown on both sides in hot shortening. Mix and add remaining ingredients. Cover. Cook 10 min.

—Mrs. Morton Hess

HAMBURGER AND KIDNEY BEANS

2 lb. hamburger	1 can kidney beans
1 onion	½ t. worcestershire sauce
2 T. catsup	

Brown meat in frying pan. Add all but beans. Cover with hot water and simmer 20 min. Add beans and cook till thick. Serve hot with mashed or baked potatoes.

—Mrs. J. P. Carlson

HAMBURGER CHOW MEIN

1 lb. hamburger	½ c. instant cooking rice
1 can mushroom soup	2 T. soy sauce
1 c. chopped celery	1 c. Chopped onion

Bake ½ hour at 350°.

—Mrs. Glen McIntosh

BAKED LIVER AND ONIONS

5 slices of bacon, cut in small pieces	2½ c. water
1½ lbs. beef liver	1 minced onion
⅓ c. flour	1 t. salt

Fry bacon until golden brown and remove from pan. Flour the liver and fry gently on both sides until just browned. Place liver in casserole and sprinkle with bacon. With the fat in the pan use the water, flour and salt to make a gravy. Add minced onion to this. Cook 5 min. Pour over liver in the casserole and bake 30 min. in 350° oven.

RICE HOT DISH

1 lb. ground beef	1 t. salt
1 large onion	¼ c. soy sauce
1 c. raw rice	1 can mushroom soup
2 c. celery, cut up	3 c. hot water

Brown the beef and put in baking dish and add all other ingredients. Bake 1½ hours at 350°. Stir once when half done.

—*Hattie Binder, Mrs. May Hamblly*

BARBECUED SPARERIBS

3 to 4 lbs. ribs	⅓ c. worchestershire sauce
1 lemon	1 t. chili powder
1 large onion	1 t. salt
1 c. catsup	2 drops tabasco sauce
2 c. water	

Place ribs in pan with meaty side up. On each piece lay a slice of unpeeled lemon and a thin slice onion. Roast in hot oven (450°) 30 min. Combine remaining ingredients, bring to boil and pour over ribs. Continue baking at 350° for 45 min. to 1 hour, basting each 15 min.

—*Mrs. Richard Wilson, Mrs. Clayton Hopkins*

HAMBURGER SCRAMBLE

Brown ½ lb. ground beef in meat drippings. Meanwhile beat 4 eggs and add ½ c. chopped onion. Season with salt and pepper and add to meat. Stir occasionally until eggs are firm. Makes 4 generous servings.

—*Marie Carlson Rold*

STEAK BRUSHING SAUCE

½ t. salt	1 minced garlic
½ t. B. sugar	1 t. catsup
½ t. paprika	6 T. salad oil
1 t. prepared mustard	

Steak cut 1½" thick. Brush with sauce. Broil 15 min. Turn. Brush, broil 10 min. Turn. Brush. Broil 5 minutes.

STEAK AND KIDNEY PIE (British Recipe)

2 veal kidneys	flour
3 lb. top round steak $\frac{3}{4}$ " thick	butter
baking powder	3 small onions
worcestershire sauce	salt and pepper to taste

Trim all fat and gristle from steak and render fat in frying pan. Keep liquid and discard solid. Sift one cup of flour into a large bowl, cut meat into $1\frac{1}{2}$ inch squares. Wet meat and put pieces into flour, pressing as much flour as possible into each piece of meat. Add more sifted flour if necessary. Put large greased pot on the stove. Into a frying pan place $\frac{1}{8}$ inch fat. When sizzling hot, put pieces of floured steak into the skillet, and brown both sides. As pieces brown remove and place in large pot. When all are browned and in pot fill frying pan with water and boil loose all the juices stuck to pan. Pour this water in pot with steak; adding 1 t. salt, $\frac{3}{4}$ T. of Worcestershire sauce and $\frac{1}{4}$ t. pepper. Add three finely chopped onions. Cut all meat off kidney. Clear off any fat or root, cut in small pieces and boil in two waters 3 min., each time throwing out the water. Now add kidney to pot of meat. Place lid on pot and allow to simmer for two hours. Stir occasionally to keep from sticking. After cooking two hours fill a deep dish with meat; leave to cool before putting on crust, then put a cup in center of dish to hold up pastry.

Recipe for Crust

1 c. sifted flour	1 t. baking powder
$\frac{1}{2}$ t. salt	3 oz. butter

Sift into bowl 1 c. sifted flour, 1 t. baking powder, $\frac{1}{2}$ t. salt; mix thoroughly; add 3 oz. butter. Cut in small pieces then flake between finger and thumb; when all is flaked rub gently between hands until butter is thoroughly mixed in; add only enough water to make ingredients combine. Sift more flour in bowl and turn dough over lightly to flour surface. Sift additional flour on table and place dough on sifted flour and roll lightly to desired size for the pie dish. Shape pastry, then roll up on rolling pin and lift to pie dish and unroll. Pinch over lapped edges with fingers to make fancy border. With knife or fork make several small openings in crust to allow steam to escape. Bake in moderate oven until golden brown. —Mrs. Ann M. Flannigan

BARBECUED HAMBURGER

$\frac{3}{4}$ c. catsup	1 T. chili powder
1 c. water	1 T. dry mustard

Boil seven minutes. Season 2 lb. hamburger. Add one onion and cook twenty minutes. —Lois Denner

DELICIOUS STEAK

One lb. round steak. Cut in 3" or 4" squares. Fry in hot lard until nicely browned, then take out and add $\frac{1}{3}$ c. flour. Brown and add water to make gravy. Add $\frac{1}{2}$ c. chopped onion and $\frac{1}{4}$ of sliced lemon, 1 clove, salt and pepper to taste. Add the meat. Cover all with boiling water. Then cover with a lid and cook very slowly for 2 or 2 $\frac{1}{2}$ hours. The steak will be tender enough to cut with a fork. Serve with boiled rice or potatoes.

—Mrs. M. Snyder

YORKSHIRE PUDDING

(Served with Roast Beef Dinners)

8 oz. milk
1 egg
6 T. hot beef drippings
5 T. sifted flour
 $\frac{1}{2}$ t. salt

Thoroughly beat egg and add 2 T. of sifted flour. Mix. Now add 3 T. of sifted flour, and the salt. Add milk and combine with an egg beater. Into a deep pie dish, pour 6 T. of hot beef drippings. Now place the dish in the oven under the roast, and let the beef drippings become sizzling hot. Beat the pudding mixture again and pour into the sizzling fat. Place on shelf in oven under the roast and cook about 50 min. in hot oven. Will come out with a brown crispy outside and a soft center.

—Mrs. Ann M. Flannigan

Refrigerator Chicken
Casserole

Mrs. James Brandt

2 to 2 $\frac{1}{2}$ c. diced cooked chicken
2 c. uncooked elbow macaroni
2 cans mushroom soup or 1 can cream of chicken & 1 can mushroom soup.
1 soup can milk
1 $\frac{3}{4}$ c. chicken broth
1 small onion, finely chopped
 $\frac{1}{2}$ green pepper, finely chopped
1-2 oz. jar diced pimento
1-5 oz. can water chestnuts, sliced thin
 $\frac{1}{2}$ lb. Cheddar cheese
 $\frac{1}{2}$ tsp. salt

Mix all ingredients in large bowl as given. Pour into well greased 9x13" pan. Cover with foil. Refrigerate overnight. Uncover and bake at 350° for 1 hour.

SCOTCH COLLOPS

1 lb. round steak
1 T. onion
1 T. butter
1 T. flour
 $\frac{1}{2}$ T. salt
2 T. butter
3 T. flour
burnt sugar for coloring

in pot. Add 2 c. of cold water. Mix the meat are no lumps, then bring to a boil, stirring meat boils. Add salt and pepper and Worlow to simmer for about 20 min. While meat meat with burnt sugar; (place about 1 t. of granite or iron spoon and hold over fire until color of bitter chocolate). Cool, then stir into t sugar is dissolved. Now empty the pot into 2 T. of melted butter into the pot and add flour and butter thoroughly. Add $\frac{1}{2}$ c. ofolve the flour and butter in that; then pour the pot and stir constantly while bringinging to a boil, let simmer about 10 min. be nicely thickened and deliciously brown. potatoes.

—Mrs. Nora Stark

CHEESEBURGER LOAF

- | | |
|-----------------------------|-----------------------------|
| 1/2 c. undiluted evap. milk | 1 1/2 t. salt |
| 1 egg | 1 t. dry mustard |
| 1 c. cracker crumbs | 1 T. catsup |
| 1 1/2 lb. ground beef | 1 c. grated American cheese |
| 2 T. chopped onion | |

Blend all ingredients except cheese until thoroughly mixed. Line loaf pan with heavy waxed paper. Place 1/2 c. cheese in bottom of pan, spread evenly. Cover with half of meat loaf mixture. Repeat with remaining cheese and meat layers. Bake in moderate oven 350° 1 hour. Allow loaf to stand about 10 min. before turning out on platter.

—Mrs. LaVern Horner

Chicken Casserole Verda

- 2 c. diced chicken
 1 can mushrooms drained
 2 C. uncooked macaroni (Small piece)
 2 cans mushroom soup
 7oz. Velveta cheese grated - about 2 c.
 4 eggs hard boiled cut up
 1 c. chicken broth
 mix all together put in 7x13
 baking pan or pyrex dish ^{Top with}
 Bake 1 1/2 hr at 325° ^{buttered}
^{bread crumbs}
^{thin layers}
 mix up the day before it is to
 be used. Keep in refrigerator

Chicken mac - Am. Beauty macaroni
 2 c. Elbo Roni or Elbo spaghetti
 2 c. diced chicken
 1 1/4 C. shredded sharp cheddar cheese
 1 can Condensed Cream of Chicken soup
 1 c. milk 1-3/4 C. mushrooms drained
 1/4 c. pimentos, Cook elbow mac mix drain well
 1/4 c. pour in ³⁰⁰⁰ ^{oven} ^{1 hour} ^{Take covered}

Poultry

CHICKEN LOAF

- | | |
|-----------------------------|---------------------------------------|
| 1 c. broken spaghetti | $\frac{1}{4}$ c. melted butter |
| 1 c. diced cooked chicken | $\frac{1}{4}$ c. chopped green pepper |
| 1 c. dry bread crumbs | 2 T. chopped pimento |
| 1 c. grated American cheese | 3 slightly beaten eggs |
| $1\frac{1}{2}$ c. warm milk | |

Cook spaghetti in water, drain; add remaining ingredients. Bake in greased 10x6x $1\frac{1}{2}$ " pan. Bake in 350° oven. Serve hot with mushroom sauce ($\frac{1}{2}$ c. milk to 1 can soup).

—*Joanne Martin*

CHICKEN RICE CASSEROLE

- | | |
|--|--|
| 3 c. cooked rice (1 c. uncooked) | $\frac{1}{4}$ to $\frac{1}{2}$ c. canned mushrooms |
| 1 4-oz. can pimento (chopped) | $\frac{1}{2}$ c. blanched almonds |
| $1\frac{1}{2}$ c. cooked diced chicken | $1\frac{3}{4}$ c. chicken broth |
| | $1\frac{1}{2}$ T. flour |

Combine rice and pimento. Place $\frac{1}{3}$ of rice mixture in greased casserole. Add alternate layers of remaining rice, chicken, mushrooms and nutmeats. Pour over chicken broth seasoned with salt and pepper and blended with flour. Bake in moderate oven (350°) 1 hour.

—*Helen Eller*

CREOLE CHICKEN

- | | |
|------------------------|-------------|
| 1 chicken | 1 T. butter |
| 2 c. of macaroni | 4 T. flour |
| $\frac{1}{2}$ c. cream | 2 eggs |

Cook chicken with salt. Pick from bones. Make a dressing of broth, cream, flour and butter. Add cooked macaroni and chicken and stir until well mixed. Then add two well beaten eggs. Salt and pepper.

—*Mrs. Anna Wyatt*

RICE WITH CHICKEN (Spanish)

- | | |
|------------------------|--|
| 1 chicken | 2 tomatoes |
| 1 garlic bud | 1 green pimento |
| $1\frac{1}{2}$ T. salt | $1\frac{1}{2}$ c. ^{cup} rice |
| $\frac{1}{2}$ onion | 3 c. chicken broth |
| 4 T. lard | 1 c. green peas |
| 2 oz. bacon or ham | |

Cut the chicken and boil it in water with the garlic, salt and onion until the chicken is tender. Take the meat out and keep the broth for further use. Mix the bacon, meat, tomatoes, and green pimento together. Add the rice and the lard and mix everything well. Add the chicken broth and cook slowly until thick. Lower fire and cover pan. Stir two or three times to keep from sticking. Garnish with green peas.

—*Mrs. Robert Mathis, Jr.*

CHICKEN SUPREME

Cook and cube chicken	5 or 6 T. celery (cooked and
3 eggs	diced)
$\frac{3}{4}$ c. milk	salt and pepper

Beat eggs slightly. Add chicken, milk, celery, salt and pepper. Place in a buttered baking dish, set in a pan of hot water and bake in a moderate oven (350°) until firm. —*Irene Upchurch*

CHICKEN POT PIE AND BAKED DUMPLINGS

1 chicken, cut and jointed. Cover with water and simmer until tender. Remove to baking dish. Mix $\frac{1}{4}$ c. flour, $\frac{1}{2}$ t. salt and pepper with cold water to make a paste, use to thicken the broth. Pour over the chicken until it is nearly covered. Save the rest to serve apart. Make drop biscuit dough of 2 c. flour, 3 t. baking powder, $\frac{1}{4}$ c. shortening, and milk or cream. Drop by spoonfuls over chicken. Let bake 25 minutes in 375° oven. You can use veal or lamb for this dish, adding spices to taste.

BREADED CHICKEN

Stew a nice fat chicken until thoroughly cooked. When cool remove from bone and shred, then put in a shallow pan. Add a dash of pepper, more salt if necessary, 2 beaten eggs and enough cubes of dry bread to take up the broth and still leave the mixture quite moist. Bake in oven until a nice crusty top.

—*Mrs. Kenneth Squires*

CHICKEN SOUFFLE

1 large chicken	1 c. bread crumbs
4 c. scalded milk	6 eggs, beaten separately
3 T. butter	2 T. minced parsley
1 t. salt	(may be omitted)
$\frac{1}{4}$ t. pepper	4 c. chicken, ground coarse

Make a white sauce of flour, milk and butter. Add salt and pepper. Remove from fire and add chicken, parsley and egg yolks. Mix well and fold in stiffly beaten egg whites very carefully. Pour in a buttered dish and bake in moderate oven 35 min.

—*Mrs. Wilmer Larson*

HUNTINGTON CHICKEN

$\frac{1}{2}$ c. uncooked macaroni	1 T. flour
$1\frac{1}{2}$ c. cooked chicken, cubed	1 T. pimento
$\frac{3}{4}$ c. grated cheese	buttered bread crumbs
1 c. broth	

Place chicken and cooked macaroni and pimento in a buttered pan. Thicken broth with flour; pour over and bake 30 min. Then add grated cheese and buttered crumbs and bake 20 to 30 min.

—*Mrs. Elsie Dickinson, Mrs. N. W. Brinkman*

CHICKEN SUPREME

Cook and cube chicken	5 or 6 T. celery (cooked and
3 eggs	diced)
¾ c. milk	salt and pepper

Beat eggs slightly. Add chicken, milk, celery, salt and pepper. Place in a buttered baking dish, set in a pan of hot water and bake in a moderate oven (350°) until firm. —*Irene Upchurch*

CHICKEN POT PIE AND BAKED DUMPLINGS

1 chicken, cut and jointed. Cover with water and simmer until tender. Remove to baking dish. Mix ¼ c. flour, ½ t. salt and pepper with cold water to make a paste, use to thicken the broth. Pour over the chicken until it is nearly covered. Save the rest to serve apart. Make drop biscuit dough of 2 c. flour, 3 t. baking powder, ¼ c. shortening, and milk or cream. Drop by spoonfuls over chicken. Let bake 25 minutes in 375° oven. You can use veal or lamb for this dish, adding spices to taste.

BREADED CHICKEN

Stew a nice fat chicken until thoroughly cooked. When cool remove from bone and shred, then put in a shallow pan. Add a dash of pepper, more salt if necessary, 2 beaten eggs and enough cubes of dry bread to take up the broth and still leave the mixture quite moist. Bake in oven until a nice crusty top.

—*Mrs. Kenneth Squires*

CHICKEN SOUFFLE

1 large chicken	1 c. bread crumbs
4 c. scalded milk	6 eggs, beaten separately
3 T. butter	2 T. minced parsley
1 t. salt	(may be omitted)
¼ t. pepper	4 c. chicken, ground coarse

Make a white sauce of flour, milk and butter. Add salt and pepper. Remove from fire and add chicken, parsley and egg yolks. Mix well and fold in stiffly beaten egg whites very carefully. Pour in a buttered dish and bake in moderate oven 35 min.

—*Mrs. Wilmer Larson*

HUNTINGTON CHICKEN

½ c. uncooked macaroni	1 T. flour
1½ c. cooked chicken, cubed	1 T. pimento
¾ c. grated cheese	buttered bread crumbs
1 c. broth	

Place chicken and cooked macaroni and pimento in a buttered pan. Thicken broth with flour; pour over and bake 30 min. Then add grated cheese and buttered crumbs and bake 20 to 30 min.

—*Mrs. Elsie Dickinson, Mrs. N. W. Brinkman*

TURKEY GLAZE

3½ to 4 c. ½" bread cubes	¼ c. minced onion
⅔ c. evap. milk	¼ to ½ t. poultry seasoning
⅓ c. water	salt and pepper
1 beaten egg	1 can whole cranberry sauce
2 c. cubed cooked turkey	

Soak bread cubes in mixture of milk and water. Stir in cubed turkey, egg, onion and seasonings, mixing well. Spread in 8x8x2" square pan. Bake at 350° 50 min. Cover evenly with cranberry sauce. Bake 10 min. longer. Cut in squares. Serve immediately. Serves 4.

—*L. Brockway*

GOLDEN TOPPING FOR CHICKEN OR MEAT PIE

Sift together:	1 T. sugar
½ c. sifted flour	Combine:
¾ c. yellow corn meal	⅓ c. milk
2 t. baking powder	2 T. melted fat
½ t. salt	

Stir liquid ingredients into dry ingredients. Mix until batter is smooth. Put meat or chicken (creamed) which has been heated, into casserole. Drop topping over by spoonful. Bake at 425° until brown.

—*Buella Perry*

CHICKEN PIE

Make pie crusts and chill. Cook 1 stewing chicken seasoned with salt, pepper, 1 small onion and 1 stalk celery until tender. Let cool in broth. Remove chicken from bones. Cook in small amount of broth until tender:

3 med. sized potatoes, diced	4 stalks of celery, sliced
4 or 5 carrots, diced	1 small onion, sliced

Last 5 min. of cooking time add ½ c. frozen peas. Make a gravy using remainder of broth thickened.

Crust for Meat Pie

Sift together:	2 t. B. P.
2 c. flour	1 t. salt

Mix well and stir in flour mixture:

⅔ c. lard	1 T. vinegar
½ c. hot water	1 egg yolk

Chill. Pat out ¾ of pastry as lining for 2 qt. casserole, or make individual pies. Put layers of chicken and vegetables in casserole. Cover with gravy and top crust. Bake 425° for 25 min., or until crust is golden brown.

—*Helen Robinson*

MOCK CHICKEN

1 lb. pork	6 slices bread
1 lb. beef	salt, pepper and sage to taste
4 eggs	

Boil pork and beef, and cut into small pieces when done. Beat eggs and cut bread into small pieces, add sage, salt and pepper, and mix meat, eggs, bread and seasonings. (Pimento may be added.) Moisten with broth in which the meat was cooked; put in greased baking dish and bake for about 1 hour in moderate oven, 350°.

—*Mildred Stevenson*

OVEN BAKED CHICKEN

$\frac{3}{4}$ c. Bisquick	$\frac{1}{4}$ t. paprika
2 t. salt and pepper	

Drop cut up chicken in this mixture. Put $\frac{1}{4}$ c. butter and $\frac{1}{4}$ c. vegetable shortening in flat pan and melt. Lay chicken in cut side down. Bake 45 min. at 425°. Turn each piece and bake 15 min. more. No cover on pan.

—*Mrs. Carroll Wengert*

DRESSING

Boil gizzards, livers, and hearts until tender. Save the juice. Grind the meat. Cook 1 pint of oysters, (save the juice). Grind. Mix these ingredients with $\frac{1}{2}$ loaf of bread (more if you wish), cut fine. Add 1 t. sage and salt and pepper to taste. Add liquid from oysters, gizzards. Mix well. Add 3 c. chopped celery. Place in fowl and bake.

—*Florence Dannenberger*

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Pies

ANGEL FOOD PIE (PINEAPPLE)

1 c. crushed pineapple. Boil $\frac{3}{4}$ c. sugar, $\frac{1}{2}$ c. water, $\frac{1}{4}$ t. salt and thicken with 3 T. cornstarch, moistened with water, till clear. Then fold into this, 3 beaten egg whites, pinch of salt, $\frac{1}{4}$ c. sugar, 1 t. vanilla and $\frac{1}{4}$ t. lemon. Add the pineapple and pour into baked pie shell. Cover with whipped cream, sweetened. This makes 1 large pie or 2 very small ones. —*Mrs. Cora Bales*

PINEAPPLE ANGEL PIE

$\frac{1}{2}$ c. milk (scalded)	1 c. English walnuts broken
24 marshmallows	1 sm. jar maraschino cherries
$\frac{1}{2}$ pt. whipped cream	(cut in $\frac{1}{4}$ size)
1 sm. can pineapple, drained	12 graham crackers crumbled

Dissolve marshmallows in scalded milk, let cool. Add whipped cream, pineapple, maraschino cherries, and English walnuts. Butter a baking dish or container and place $\frac{1}{2}$ the graham cracker crumbs in bottom of dish. Pour in mixture and sprinkle top with remaining crumbs. Put in refrigerator and let stand a few hours before serving. Makes 15 or 16 servings.

—*Mrs. Harvey DeVault*

ANGEL PIE

1 c. whipped cream	4 eggs
juice and grated rind of $1\frac{1}{2}$ lemons	1 t. cream tartar
	$1\frac{1}{2}$ c. sugar

Beat egg whites till foamy, add cream tarter and beat till stiff. Add 1 c. granulated sugar slowly and carefully. Put in greased pie pan. Bake at 250-275° 60 min.

Filling for Angel Pie

Beat egg yolks, add lemon rind and juice and $\frac{1}{2}$ c. sugar. Blend carefully, cook in double boiler very stiff. Whip cream and sweeten, just a little with pwd. sugar, add $\frac{1}{2}$ of whipped cream to cooled filling. Mix well. Add the rest of whipped cream to top.

—*Irma Hemping*

LEMON CHESS PIE

2 c. sugar	$\frac{1}{4}$ c. melted butter
2 T. flour	$\frac{1}{4}$ c. milk
4 unbeaten eggs	$\frac{1}{4}$ c. lemon juice
$\frac{1}{4}$ c. melted butter	4 T. grated lemon rind

Mix all ingredients together and put in unbaked pie shell. Bake 1 hour at 375°.

—*Mrs. Donald Carlson*

ANGEL FOOD PIE

4½ T. cornstarch	2 t. vanilla
¾ c. gran. sugar	½ pt. whipping cream
1½ c. boiling water	½ sq. chocolate (bitter)
⅜ t. salt	¼ c. grated almonds
3 egg whites	or other nuts
3 T. sugar	

Mix sugar and cornstarch in double boiler, add boiling water, stirring constantly and stir until thickened and clear. Beat egg whites stiff, add salt and add 3 T. sugar slowly. Pour hot mixture over eggs, stirring until creamy. Let your pie shell cool and when mixture is cool pour into pie shell. Put in refrigerator for 4 hours. Before serving top with whipped cream and sprinkle with grated chocolate and nuts. —*Betty Thomas*

FROZEN LEMON PIE

Beat 3 egg yolks in top of double boiler. Place over hot water. Add ½ c. sugar. Beat until mixture is thick. Remove from heat. Add 3 T. lemon juice and 1 t. lemon rind. Cool. Add ½ t. salt to 3 egg whites. Beat until stiff. Fold into lemon mixture. Fold in 1 c. cream, whipped. Line a buttered 1 quart tray with 2 c. vanilla wafers, rolled fine. Pour in lemon mixture. Sprinkle top with ½ c. crumbs. Freeze.

—*Mrs. Ray Hostetter, Mrs. Glen McIntosh, Des Moines, Ethel McClaskey*

LEMON PIE

2 beaten egg yolks	2 t. lemon essence
1 T. butter	2 c. boiling water
3 T. vinegar	1 t. corn starch
1½ c. sugar	

Combine everything except water and butter. Add hot water and butter to other ingredients and cook in double boiler until thick. Pour into baked pie shell and top with meringue.

—*Ellen Batman*

LEMON PIE

1 c. sugar	3 T. corn starch
2 egg yolks	2 T. cold water
1 c. hot water	2 egg whites
juice of one lemon or 3 T. juice	2 T. sugar
2 T. butter	baked pie shell

Mix together the lemon juice, 1 c. sugar, egg yolks and butter. Add the hot water and let come to a boil. Add cornstarch moistened with the cold water and cook until thick and clear. Cool while making meringue of 2 egg whites and 2 T. sugar. Put filling in a baked pie shell. Cover with meringue and brown in moderate oven.

—*Mrs. A. J. Clatt*

LOUISIANA LEMON PIE

2 egg yolks	1 c. sugar
$\frac{1}{3}$ c. fresh lemon juice	1 c. milk
3 T. flour, preferably cake flour	2 stiffly beaten egg whites unbaked pie shell

Beat egg yolks until they are lemon colored. Add lemon juice, sugar, flour and milk, stirring as each ingredient is added. Fold in egg whites. Pour into unbaked pie crust. Bake 10 min. in a 425° oven. Reduce temperature to 350° and bake 20-25 min. Test by putting knife in center of pie. When knife comes out clean, pie is done.

—*Fern Shull*

LEMON CHIFFON PIE

4 egg yolks (slightly beaten)	1 T. (1 envelope) unflavored gelatine
$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ c. cold water
$\frac{1}{4}$ c. lemon juice (juice of 1 lemon)	4 egg whites
2 t. grated lemon rind	$\frac{1}{2}$ c. sugar
$\frac{1}{4}$ t. salt	1 9" baked pastry shell

Combine egg yolks, $\frac{1}{2}$ c. sugar, lemon juice and rind and salt; cook in double boiler, stirring frequently until consistency of thick custard. Soften gelatine in cold water; add to hot custard; stir well. Cool. Beat egg whites until stiff but not dry. Add sugar gradually, beating constantly. Fold cooled custard into egg whites-sugar mixture. Pour into baked shell; chill 3 hours. Serve with whipped cream.

—*Mrs. Fred Heintz, Pat Weir, Mrs. Harvey DeVault*

CHERRY CREAM PIE**Cream Filling**

4 T. sugar	2 c. milk
5 T. flour	3 egg yolks
$\frac{1}{4}$ t. salt	2 t. vanilla

Combine sugar, flour and salt in top of double boiler. Add milk mixed with egg yolks. Cook over boiling water 10 min. or till thick. Cool and pour into baked pastry shell.

Cherry Glaze Topping

2 c. unsweetened cherries	1 c. sugar
$\frac{1}{4}$ c. cherry juice (finish out measure with water)	$\frac{1}{3}$ c. cornstarch

Combine sugar and cornstarch. Bring juice to boiling point and pour over sugar mixture. Cook 3 min. or until smooth and thick. Cool and add cherries. Pour over the cream filling. Beat 3 egg whites with 3 T. sugar till stiff. Spread over cherries and brown in slow oven, 300° 20 min., or chill and top with sweetened whipped cream.

—*Mrs. J. P. Carlson*

LEMON PIE

1½ c. sugar
5 T. corn starch

1½ c. hot water

Boil until clear. Add 3 beaten egg yolks and stir into above mixture. Add 4 T. lemon juice and 4 T. butter. Beat egg whites stiff and put on top. Brown.

—*Margaret Handsaker*

MOCH LEMON PIE

1 c. sugar
2 t. cream tartar (level)
2 T. flour (heaping) mixed
with a little water

2 c. boiling water
2 egg yolk mixed well,
don't beat
1 T. lemon extract

Cook until thickens. Egg whites for meringue.

—*Mrs. Anna Wyatt*

MARSHMALLOW LEMON CHIFFON PIE

25 marshmallows
juice and grated rind 1 lemon

same amount of water as juice
3 beaten egg yolks

Combine and cook in double boiler until marshmallows are melted and thick. Cool slightly. Add 3 stiffly beaten egg whites. Pour into baked pie crust; chill. Serve with whipped cream.

—*Mildred Stevenson*

HEAVENLY PIE

1½ c. sugar
¼ t. cream tartar
4 egg whites
3 T. coconut
4 egg yolks

3 T. lemon juice
1 T. grated lemon rind
⅛ t. salt
1 pint cream

Heat oven 275°F. Sift 1 c. sugar with ¼ t. cream tartar. Separate 4 eggs. Beat whites till they stand in stiff, not dry peaks. Slowly add sugar. When meringue makes stiff glossy peaks spread over bottom and up sides just to rim of well greased 9" pan (¼" thick and on side 1" thick). Sprinkle rim with coconut. Bake 1 hour. Cool. Beat 4 egg yolks slightly in double boiler. Stir in ½ c. sugar, 3 T. lemon juice, 1 T. grated lemon rind and ⅛ t. salt. Cook 8-10 min. When mixture cools whip 1 c. cream. Fold custard into cream. Whip remaining cream and spread over the top. Chill 12 hours, preferably 24 hours.

—*Mrs. Sidney Johnson, Mankato, Minn.*

CHESS PIE

1 sm. c. sugar
2 egg yolks
2 T. flour
1 T. butter

1 c. milk
1 c. raisins
½ c. nutmeats

Cook raisins a little. Add to rest and cook all together. Use egg whites for meringue.

—*Mabel Jones, Zearing*

GLORIFIED CHOCOLATE PIE

½ c. sugar	1 t. cornstarch
½ c. white syrup	1 T. cocoa
2 T. flour (level)	small piece butter
1 egg yolk	2 c. milk
salt	

Take sugar, salt, flour, cornstarch, and cocoa. Mix together in top of double boiler. Add egg yolk and tiny bit of syrup. Add milk and rest of syrup. Stir well until it thickens, add butter and vanilla (1 t.). Whip egg whites stiff and add to hot cocoa mixture and stir well and let cool 5 min. longer. Let cool a little and put in a baked pie shell and top with whipped cream.

—*Marie Ross*

RHUBARB PINEAPPLE PIE

3 c. diced rhubarb	2 T. butter
1 c. sugar	⅔ c. drained pineapple
1 T. cornstarch	(chunks cut in thirds)
3 T. pineapple juice	baked pie shell
2 egg yolks, beaten	

Put rhubarb in stewpan and pour over it 3 c. boiling water. After 5 min., drain. To the rhubarb add sugar, cornstarch, pineapple juice and egg yolks. Cook, stirring constantly until thick. Add butter and pineapple chunks, pour into baked pie shell and cover with meringue of 3 egg whites and 6 T. sugar. Brown slowly.

—*Mrs. Harry Harding*

ONE CRUST RHUBARB PIE

Your favorite pastry one-crust. 2 c. raw rhubarb (diced fine) put in crust. Mix together 3 eggs using one white and save two egg whites for meringue. 1½ c. sugar, 1 T. flour, ½ t. salt mixed together and pour over rhubarb. Bake 30 min. and cover with meringue.

Meringue Recipe

2 egg whites	¼ t. cream tarter
1 c. sugar	3 T. cold water

Cook in double boiler until forms peak. Place on pie and brown in oven.

—*Hazel Lindstrom*

RHUBARB PIE

2 c. cut rhubarb	3 T. tapioca
1 c. sugar	salt
1 beaten egg	few drops red food coloring

Mix ingredients and pour into unbaked crust. Cover with top crust and bake. Set oven at 425° until brown and then reduce heat to 350°.

—*Florence Dannenberger*

RHUBARB CUSTARD PIE

3 c. rhubarb, cut up and cover with boiling hot water. Let stand while mixing the following: 3 egg yolks, $1\frac{1}{2}$ c. sugar, 4 T. flour (heaping). Add the drained rhubarb and pour this mixture into an unbaked pie shell. Bake until custard is set. Remove from oven and add the meringue and brown. If using a 9" pie pan use $2\frac{1}{2}$ c. rhubarb and 2 eggs. The rest of the ingredients are the same.

—*Audrie Barrett*

RHUBARB PIE

2 lg. c. cut up rhubarb	2 T. flour (mixed in sugar)
2 c. sugar	2 eggs (unbeaten)

Mix all together, line pie plate with plain pastry, fill with above filling; cover with more pastry, slash, and bake in a moderate oven until crust is brown. Is good for frozen rhubarb. Just crumb up while still frozen and add above filling

—*Mrs. S. P. Peakin*

RHUBARB CUSTARD PIE

1 qt. rhubarb cut in small cubes	1 c. sugar
2 T. flour	pinch salt
	$\frac{3}{4}$ t. nutmeg

Mix well the above ingredients and put in 9" unbaked crust. Then make a custard of 2 eggs, 2 T. sugar, 2 c. milk and 1 T. vanilla. Pour over rhubarb and bake 10 min. in a 400° oven, then lower heat to 350° and bake until done, about 1 hour.

—*Mary Schuler*

STRAWBERRY PIE

1 qt. strawberries	1 T. cornstarch
1 c. water	few drops red coloring
$\frac{1}{2}$ c. sugar	baked pastry shell

Hull and wash strawberries. Crush about 8 berries. Combine sugar and cornstarch in small sauce pan, then add water and crushed berries. Cook until thick and clear and add red coloring. Pour hot mixture over whole berries, coating each berry with glaze. Turn into baked pastry shell and chill in refrigerator. Top with sweetened whipped cream.

APPLE CRUMB PIE

6 large apples	$\frac{1}{2}$ c. sugar
1 recipe plain pastry	$\frac{3}{4}$ c. flour
$\frac{1}{2}$ c. sugar	$\frac{1}{3}$ c. butter or margerine
1 t. cinnamon	

Pare apples; cut in thin slices. Arrange in a 9" pastry lined pie plate. Mix $\frac{1}{2}$ c. sugar and cinnamon. Sprinkle over apples. Sift $\frac{1}{2}$ c. sugar with flour. Cut in butter till crumbly. Sprinkle over apples. Bake 400° 40 min.

—*Mrs. Lee Wilson*

APPLE TARTS

4 apples (cored)	2 T. butter
4 T. raisins	cinnamon
4 T. brown sugar	

Mix plain pastry (enough for one pie) and roll dough into a 12" square. Cut into four 5-inch squares. Place cored apple in center and fill with raisins. Top with 1 T. brown sugar, $\frac{1}{2}$ T. butter and dash cinnamon. Fold up over apple, sealing edges. Bake in low greased dish. Serve with raisin sauce. Bake 10 min. 425° F., reduce to 350° F. for 30 min. or until apples are tender.

RAISIN SAUCE

$\frac{1}{2}$ c. raisins	1 T. cornstarch
$\frac{1}{2}$ c. brown sugar	salt
$\frac{3}{4}$ c. water	1 T. lemon juice
1 T. butter	grated rind, $\frac{1}{4}$ of a lemon

Rinse raisins in boiling water, drain. Mix sugar, cornstarch and salt, water and raisins. Cook until mixture is clear and thickened. Blend in lemon rind and juice. Stir in butter. Serve hot.

—Mrs. Everal Allie

STRAWBERRY MARSHMALLOW PIE

1 10-ounce pkg. marshmallows	1 c. cream, whipped
$\frac{1}{2}$ c. milk	1 banana cut in small pieces
1 c. strawberries	$\frac{1}{2}$ c. crushed pineapple

Melt marshmallows in the $\frac{1}{2}$ c. milk. Let cool. Then add strawberries, banana and crushed pineapple. Add whipped cream. Pour in 9" pie pan with a graham cracker crust. Roll 18 graham crackers, melt $\frac{1}{4}$ c. butter, stir together and press in pie pan. Put in refrigerator several hours or over night.—Jennie Kniel

FRENCH STRAWBERRY PIE

1 quart strawberries	$1\frac{1}{4}$ c. sugar
1 3-oz. pkg. cream cheese	3 T. cornstarch
1 baked and cooled 9" pastry shell	1 T. lemon juice
	$\frac{1}{3}$ c. heavy cream, whipped

Wash, drain and hull berries. Work cheese with fork until soft. Spread over bottom pie shell. Select half of choicest berries, press into cream cheese. Mash rest of berries and strain. Measure juice and if necessary add enough to make $1\frac{1}{2}$ c. liquid. Mix sugar and cornstarch together in sauce pan. Stir in lemon and strawberry juices. Cook over low heat, stirring constantly until thick and clear (5-6 min.). Add coloring if necessary. Cool. Pour around berries in pastry shell. Chill. Serve with whipped cream.

—Doris Dickinson

STRAWBERRY REFRIGERATOR PIE

1 pkg. strawberry jello	$\frac{1}{2}$ c. hot water
$\frac{1}{4}$ c. sugar	juice of $\frac{1}{2}$ lemon

Mix and let chill until slightly jelled. Have thoroughly chilled 1 can of evaporated milk (minus $\frac{1}{2}$ c.). Beat until frothy. Mix with jello mixture. Place in already prepared graham cracker crust. (A luxury dessert at very low cost).—*Mrs. William Doty*

PUMPKIN PIE

2 c. stewed and strained pumpkin	1 large egg or 2 small ones (beaten)
1 c. rich cream	$\frac{1}{4}$ t. ginger
1 c. milk	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ c. brown sugar	1 t. cinnamon

Mix in order given and beat 2 min. Pour into pie pan which has been lined with pastry. Sprinkle lightly with granulated sugar. Place in 350° oven for about 15 min. Then reduce heat and bake until custard has become set. —*Mrs. L. Ethington*

PERFECT PUMPKIN PIE

$1\frac{1}{2}$ c. pumpkin	$1\frac{1}{4}$ c. milk
$\frac{3}{4}$ c. sugar	$\frac{3}{4}$ c. evaporated milk
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ t. nutmeg
1 T. flour	$\frac{1}{4}$ t. ginger
3 slightly beaten eggs	1 t. cinnamon

Combine pumpkin, sugar, salt, flour and spices. Add eggs, milk and evaporated milk. Blend. $1\frac{1}{4}$ t. of pumpkin pie spice may be used instead of $\frac{1}{4}$ t. each of spices. —*Mrs. Roy Morell*

PUMPKIN PIE

$3\frac{1}{2}$ c. cooked pumpkin	1 t. salt
4 eggs	1 t. cinnamon
$1\frac{1}{3}$ c. sugar (partly brown)	$\frac{1}{2}$ t. ginger
1 can condensed milk or 2 c. milk with part cream	1 T. flour
	1 t. nutmeg

Beat eggs slightly, add pumpkin, sugar, flour, salt and spices. Beat well. Add milk. Pour into unbaked shells. 450° for 15 min. then reduce to 300° and bake until the filling rounds up in center or is set. Makes two 9" pies.

CARMEL RAISIN PIE

2 c. raisins (cooked)	$\frac{1}{2}$ t. soda
1 c. sugar	2 T. flour
1 c. sour cream	

After raisins are cooked, add sour cream. Boil. Add soda and stir. Add flour and sugar that have been mixed together. Cook until thick. —*Mrs. Charles Hostettler, Irene Huhn*

PRUNE PIE DELUXE

2 c. cooked prunes	1 c. prune juice
2 T. butter	2 T. cornstarch
1 med. orange	½ t. salt
½ c. brown sugar	½ t. lemon extract
2 egg whites	4 T. sugar

Peel orange, remove white membrane. Dice the pulp. Add prunes (cut fine). Mix all the dry ingredients. Add juice, stir until well blended, then add fruit. Cook in top of double boiler till thick. Add butter. Pour into baked pie shell. Cover with meringue of egg white and lemon extract, and 4 T. sugar. Brown.

—*Mrs. May Hambly*

SOUR CREAM RAISIN PIE

1 c. raisins	1 egg
1 c. sour cream	½ t. cinnamon
1 scant c. sugar	pinch salt

Combine and bring to a boil. Pour into unbaked pie shell and cover with top crust. Bake in hot oven 450° for 10 min., then moderate oven 350° for 30 min.

—*Marie Carlson Rold*

SOUR CREAM RAISIN PIE

1 c. brown sugar	1 c. sour cream
2 T. flour	3 eggs, separated
½ t. nutmeg	1 c. raisins
½ t. cinnamon	¼ t. salt

Combine brown sugar, flour, spices, salt and sour cream and cook. Beat egg yolk, add a little hot mixture and stir together. Add raisins. Pour in pie shell with meringue topping.

—*Doris Dickinson*

RAISIN PIE

1½ c. raisins	1 t. lemon extract
1½ c. water	1 t. vinegar
1 T. butter	2 T. flour
1 c. sugar	pinch salt

Cook raisins 5 min. in hot water, then add sugar and flour mixed and cook 5 min. more. Add the butter, extract and vinegar.

—*Mrs. Delbert Dickinson*

BUTTER SCOTCH PIE

2 c. milk	2 T. butter
4 T. cornstarch	1 c. brown sugar
2 egg yolks	1 t. vanilla

Cook cornstarch, eggs and milk until thick. Cook butter and brown sugar in separate pan until bubbly. Add to cornstarch. Enough to fill 8" or 9" pan. Top with meringue.

—*Mrs. Don White*

SOUTHERN PECAN PIE

$\frac{1}{2}$ recipe plain pastry	3 eggs, well beaten
$\frac{1}{4}$ c. butter	1 c. pecan halves
$\frac{2}{3}$ c. brown sugar	1 t. vanilla
$\frac{3}{4}$ c. dark corn syrup	dash salt

Line 8" pie plate with pastry. Cream together butter, brown sugar, salt; stir in remaining ingredients. Pour into plate. Bake in hot oven 450° 10 min., then reduce heat to moderate 350° and bake 30 to 35 min. more, or until silver knife blade inserted comes out clean. Cool.—*Mrs. Carroll Wilson, Lebanon, Oregon*

BUTTER SCOTCH PIE

$1\frac{1}{4}$ c. white sugar	$\frac{1}{2}$ t. butter
2 T. cream	

Cook together in skillet until brown. Stir 2 T. flour in. Boil $1\frac{1}{2}$ c. milk. Pour over beaten yolks of two eggs. Add this to sugar mixture. Cook about 1 min. —*Mabel Ingham*

PEACH BUTTER SCOTCH PIE

favorite pie crust recipe	3 T. flour
6 small peaches, or 6 canned peach halves	$\frac{1}{8}$ t. almond extract
$\frac{3}{4}$ c. brown sugar	$\frac{1}{3}$ c. light corn syrup
$\frac{1}{2}$ t. salt	1 T. lemon juice
	$\frac{1}{3}$ c. butter

Peel peaches and cut in halves. Arrange them cut side up in a deep unbaked pastry shell. Blend brown sugar, salt, flour, corn syrup, lemon juice, and butter. Cook 1 min. and add almond extract. Cool slightly and pour over peaches. Lightly moisten edge of lower crust and put strips of pastry on top cross-cross fashion. Bake 450° 15 min., then reduce to 350° 30 min. Time may be shortened when canned peaches are used.

—*Mrs. Wendell Schaeffer*

PERFECT PECAN PIE

3 eggs (slightly beaten)	1 c. light corn syrup
1 c. sugar	1 T. melted butter
1 T. flour	1 t. vanilla
$\frac{1}{2}$ t. salt	1 c. pecan halves

Pour into pastry-lined 9" piepan. Bake 350° 1 hour.

—*Mrs. Ray Hostetler*

PECAN PIE

3 eggs	1 c. pecan halves
1 c. white sugar	1 t. vanilla
1 c. white corn syrup	$\frac{1}{2}$ recipe pastry

Beat eggs and sugar until thick; add corn syrup, pecans and vanilla. Pour into pastry and bake 300° 1 hour.

—*Eunice McCollom, Lois Jay*

PECAN PIE

3 eggs, beaten	1 t. vanilla
1/2 c. sugar	1/4 c. melted table fat
1 c. dark corn sirup	1 c. pecan meats
1/4 t. salt	unbaked 9 in. pastry shell

Mix eggs, sugar, sirup, salt, vanilla, and fat. Spread nuts in bottom of shell, pour in filling. 350° 25-30 min.

—Mrs. Harold Hall

PECAN PIE

Beat 3 whole eggs. Blend in 2 T. melted butter and add

2 T. flour	1/2 c. sugar
1/4 t. vanilla	1 1/2 c. dark corn syrup
1/8 t. salt	

Sprinkle 1 1/2 c. pecans over bottom of unbaked pie shell. Gently pour syrup mixture over nuts. Bake 425° 10 min., then 325° 40 min.

—Mrs. Lee Weuve

PECAN PIE

Filling for 9" pie. Beat together with rotary beater

1 c. maple syrup	2/3 c. sugar
1/3 c. melted butter	1/3 t. salt
3 eggs	1 c. pecan halves

Pour into pastry lined pan. Bake until set and pastry is browned. Bake 40-50 min. 375°. This pie freezes very well.

—Mrs. Harold Kimberley

CUSTARD PIE

3 eggs	pinch salt
2 t. flour	vanilla
1/2 c. sugar	nutmeg
2 c. milk	

Beat eggs with mixer, add flour, sugar, and salt. Add milk. Beat well. Pour in pan, put nutmeg or top. Bake 375° till done. This can be put in custard cups, set in pan of water and baked.

—Irma Hemping, Hattie Binder

CUSTARD PIE

4 eggs	3 c. milk
3/4 c. sugar	1 t. vanilla
1/2 t. salt	1 T. butter
nutmeg	

Beat eggs slightly and add the sugar, salt and milk which has been heated together. Flavor with vanilla and nutmeg.

—Mrs. Roy Morell

CUSTARD PIE

2 eggs, beaten	2½ c. whole milk
4 T. sugar	salt to taste

Sprinkle nutmeg on top and bake in unbaked pie shell at about 375° to 400° until knife cuts clean. —*Mrs. Harry A. Phares*

MACARON PIE

3 egg whites, beaten stiff	¼ c. nuts, chopped
add 1 c. sugar	8 white soda crackers,
¼ t. salt	rolled fine
½ c. dates, chopped	1 t. vanilla

Add rolled crackers, dates and nuts to egg whites and sugar. Put in a greased pie tin. Bake in moderate oven for 20 min.

—*Margaret Handsaker*

PIE CRUSTS

1 c. sifted flour	1 t. baking powder
½ t. salt	3 ounces butter

Sift into bowl 1 c. sifted flour, 1 t. baking powder, ½ t. salt. Mix thoroughly. Add 3 oz. butter. Cut in small pieces, then flake well. Add enough water to make ingredients combine.

—*Mrs. Ann M. Flannigan*

HOT WATER PASTRY

½ c. boiling water	1 c. lard
3 c. flour	salt

Mix lard and boiling water together, then flour and salt.

—*Mary Croker, Mrs. R. W. Hughes, Nevada, Mrs. Dick Collins*

PIE CRUSTS

3 c. sifted flour	2 t. salt
-------------------	-----------

Add 1 c. fat, mix. Beat one egg yolk or 1 small egg with 2 t. vinegar, 5 T. water and add to flour mixture. —*Beeula Perry*

PIE CRUSTS

2 lbs. lard (weigh it)	4 t. salt
2 c. boiling water	3 lbs. flour (weigh it)

Place lard in large bowl with salt. Cover with the boiling water and mix well. Let set until cool and the consistency of milk. Add the flour. Stir with upward motion. Mix well. Let set in refrigerator over night before using. Will keep there indefinitely. Makes nine 2-crust pies. Roll thin. —*Florence Dannenberger*

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Salads and Salad Dressings

CRANBERRY SALAD

- | | |
|------------------|-------------------------|
| 1 pkg. Jello | 1 c. pineapple juice |
| 1 c. hot water | 1 c. ground cranberries |
| 1 c. sugar | 1 orange, ground |
| 1 T. lemon juice | 1 c. pineapple |
| 1 c. celery | ½ c. walnuts |

—Mrs. John Andrew

CRANBERRY SALAD

- | | |
|-----------------------------------|-------------------------------------|
| 2 c. cranberries
(cut in half) | 1 c. water—simmer for
20 minutes |
|-----------------------------------|-------------------------------------|

Remove from fire and add 1½ c. sugar and 1 T. of Knox gelatine which has been softened in ½ c. cold water. Let cool. Add ½ c. celery, ½ c. chopped apple and 3 T. nut meats.

—Mrs. Lee Wilson

CRANBERRY SALAD

- | | |
|-------------------|--------------------------|
| 1 qt. cranberries | 1 envelope Knox gelatine |
| 1 c. nutmeats | 1 c. water |
| 2 c. sugar | 1 c. chopped dates |

Wash, drain and cook the cranberries in just a few tablespoons water. Keep from burning. Strain and add sugar and gelatine which has been soaked and mixed with 1 c. water. Add nuts and dates. Let stand until solid and serve with whipped cream.

—Mrs. Mary Postal

NEVER FAIL CRANBERRY MOLD

- | | |
|-------------------|------------|
| 1 qt. cranberries | 1 c. water |
|-------------------|------------|

Cook until berries burst with a wooden spoon. Press the berries through a sieve. Add 2 c. of sugar to the hot strained fruit and stir until dissolved. Do not cook the mixture after the sugar has been added. Pour into molds.

—Mrs. N. H. Brinkman

CRANBERRY SALAD

- | | | |
|-------------------|-----|---|
| 1 lb. cranberries | and | 1 c. chopped apples put
through food grinder |
|-------------------|-----|---|

Take juice off of one No. 2 can crushed pineapple. Add pineapple to cranberries and apples and add 1 c. sugar and let stand awhile. Take pineapple juice and add 1 lb. marshmallows and heat till melted. Add 1 pkg. plain gelatine, which has been softened in ½ c. cold water. Let cool. Whip 1 c. Carnation milk or whipped cream. Then add all ingredients together and put in pan and chill. Tastes better if made a day or so before hand.

—Kay Ellison

CRANBERRY SALAD

Grind 1 lb. raw cranberries, 1 orange and one-third as much apple as cranberry. Sweeten to taste. Let stand an hour or more before serving. Add nuts if wanted. —*Mrs. George See, Sr.*

CRANBERRY SALAD MOLD

1 pkg. raspberry gelatin	1 lb. can cranberry sauce
1 c. hot water	(whole drained, jellied or
1 orange	crushed)

Dissolve gelatin in hot water. Add cold water. Chill until mixture begins to jell. Quarter orange, remove seeds and put rind and pulp through food chopper. Fold cranberry sauce and orange into raspberry gelatin. Chill until firm. Serve in crisp lettuce cups. Makes 6-8 servings. —*Leona Maier*

MOLDED CRANBERRY RELISH SALAD

1 pkg. lemon jello	4 med. oranges
1 pkg. raspberry jello	4 c. fresh cranberries
2½ c. boiling water	1 c. chopped celery
2 c. sugar	1 c. chopped pecans

Dissolve jello in boiling water. Add sugar and stir until dissolved. Peel rind from oranges, saving rind. Cut white membrane from oranges and discard. Put peel, orange pulp and cranberries through food chopper. Add fruit mixture and juices, celery and pecans to gelatine. —*Mrs. Ray Hostetler*

BING CHERRY—OLIVE SALAD

Cherry jello dissolved in 1¾ c. liquid. Liquid—½ c. lemon juice, rest water. Add pitted bing cherries, ¾ c. pecan meats, 3 oz. sliced stuffed olives. —*Lois Brockway*

FRUIT SALAD COMBINATION

Cantaloupe rings make tasty "containers" for fruit salad combinations. These are bright with blueberries, strawberries, cherries, bananas, twin cream cheese balls. Accompany with bowl of whipped cream, seasoned with your favorite mayonnaise. You can serve as a salad, dessert, or whole meal with sandwiches. —*Eva B. Silliman*

CABBAGE SALAD

1 pkg. lime jello	1 c. boiling water
-------------------	--------------------

Dissolve. Then add ½ c. cold water and ½ c. of Miracle Whip salad dressing. Stir or beat to blend. Set aside to cool, when nearly thick beat until frothy. Then add 1 c. of shredded cabbage and ½ c. shredded carrots and ½ c. nutmeats. (Nuts are optional.) Add dash of salt and chill. —*Bessie Kruse*

RASPBERRY DELIGHT SALAD

- | | |
|---------------------------|--|
| 1 pkg. raspberry gelatine | 3 T. orange juice |
| 1 c. hot water | 1 9-oz. can crushed pineapple
(drained) |
| 1 c. vanilla ice cream | 1 med. banana, sliced |
| ½ c. chopped pecans | |

Combine gelatine and hot water. Add ice cream to this mixture. Stir until thoroughly dissolved. Add orange juice. Set aside until partially thickened. Combine pineapple, nuts and banana. Add to gelatine mixture. Pour into 1 quart mold. Chill until firm.

—*Mrs. Raymond Wilson*

PICKLE GELATINE

(An old timer, but very good)

1 box lime gelatine in 1 pt. cold water. Boil 2 c. sugar, 1 c. vinegar and 5c whole cloves till syrup hairs. Then strain and add to soaked gelatine with 1 qt. water. When cold add 1 pt. sweet pickles (chopped) and 1 c. walnuts, chopped fine.

—*Mrs. Cora Bales*

LAYERED PINEAPPLE SALAD

- | | |
|---|---|
| 1 pkg. lemon jello | 1 c. or more crushed pine-
apple (drained) |
| 2 c. water or pineapple juice
(or half and half) | 2 large bananas, sliced |
| 10 marshmallows, cut up | |

Dissolve gelatine in hot water or juice. Cool till slightly thickened. Have fruit mixture in bottom of 8x12" pan and pour jello over this fruit mixture and let stand until firm. After firm, put a layer of shredded cheese on, a cup or more, then make this dressing which is the top layer:

- | | |
|---|-----------------------|
| 1 c. pineapple juice and
water mixed | 2 T. cornstarch |
| ½ c. sugar | 1 egg slightly beaten |
| 2 T. butter | 2 T. lemon juice |
| | 1 c. cream, whipped |

Cook all together except cream, stirring constantly. Cool. Fold in whipped cream. Store in refrigerator over night. Serve.

—*Glenna Winters*

GOLDEN GLOW SALAD

- | | |
|------------------------------|---------------------------------------|
| 1 pkg. lemon jello | ½ t. salt |
| 1 c. boiling water | 1 can pineapple, diced and
drained |
| 1 c. pineapple juice | 1 c. grated raw carrots |
| 1 T. vinegar | crisp lettuce |
| ½ c. pecan meats, finely cut | |

Dissolve jello in boiling water. Add pineapple juice, vinegar and salt. Chill. When slightly thickened add pineapple, carrots and nuts. Turn into individual molds and chill until firm. Unmold on lettuce and garnish with mayonnaise. Serves 6.

—*Joanne Martin*

SUNSHINE SALAD

- | | |
|--------------------------|------------------------|
| 1 pkg. lemon jello | 5 c. boiling water |
| 2 pkg. orange jello | 1/2 t. salt |
| 1 T. vinegar | 1 c. grated pineapple, |
| 2 c. applesauce, drained | drained |

Will make 10 servings.

—*Mrs. Lillian Scott*

OUTDOOR SALAD

Cook 7 oz. pkg. macaroni in boiling water until tender. Drain and rinse with cold water. Add:

- | | |
|-----------------------------|------------------------------|
| 1 1/2 c. diced cooked ham | 1/2 c. sliced stuffed olives |
| 1 1/4 c. chopped celery | 1/3 c. bread crumbs |
| 1/2 c. chopped green pepper | 2/3 c. mayonnaise |
| 2 T. chopped onion | 1 T. mustard |
| 1 T. horse radish | 1 t. salt |
| 2 T. lemon juice | 1/8 t. pepper |

Toss lightly to blend well. Serves 6-8.

—*Mrs. Ray Hostetler*

GERMAN POTATO SALAD

2 1/2 lbs. potatoes cooked in jackets until tender. Cool, peel, thinly slice. Fry 1/4 c. finely diced bacon until crisp. Add 1/4 c. chopped onion; cook 1 min. Blend in 1 T. flour, 2 t. salt, 1 1/4 T. sugar, 1/4 t. pepper. Stir in 2/3 c. cider vinegar and 1/3 c. water. Cook 10 minutes, stirring well. Pour over sliced potatoes. Add 1/2 t. celery seed and 3 T. chopped parsley. Mix and serve warm.

—*Lois Dickinson*

NEVER TELL SALAD

- | | |
|----------------------|-------------------------|
| 1 pkg. lime jello | 15 marshmallows, cut up |
| 1 c. pineapple juice | |

Heat until dissolved and cool till almost set. Add:

- | | |
|---------------------|---------------------|
| 1 c. cream, whipped | 1 c. cottage cheese |
| 1/2 c. nutmeats | pineapple to taste |

Fold all together and put in flat pan. Let set in refrigerator.

—*Mrs. Carroll Wengert*

PARTY DESSERT SALAD

- | | |
|--|---------------------------------------|
| 1 pkg. lemon gelatine | 1/2 c. chopped blanched |
| 1 c. hot water | toasted almonds |
| 1 No. 2 can pineapple tidbits
(drained) | 1/2 c. choppel maraschino
cherries |
| 1/2 c. cream style cottage
cheese | 1 c. heavy cream, whipped |

Dissolve gelatin in hot water. Chill until partially set. Add pineapple, cottage cheese, almonds and cherries. Chill again until quite thick. Fold in whipped cream. Pour into 1 1/2 quart mold. Chill until firm.

—*Mrs. Raymond Wilson*

CABBAGE, APPLE AND RAISIN SLAW

- | | |
|---------------------------------|-----------------------------------|
| 1 c. unpeeled diced apples | $\frac{1}{2}$ c. seedless raisins |
| $\frac{1}{2}$ c. salad dressing | 3 c. shredded raw cabbage |

Combine apples, raisins and salad dressing. Chill at least an hour. Just before serving too with the cabbage.

SALAD DELIGHT

- | | |
|---------------------|-------------------------|
| 1 c. white cherries | large size marshmallows |
| 1 can pineapple | |

Juice of pineapple in a pan until hot. Add $\frac{1}{2}$ c. sugar, 2 T. butter, 2 T. flour, 2 egg yolks and cook until thick. Cool; beat egg whites stiff. Add whipped and above ingredients.

—*Violet Chitty*

YUM YUM SALAD

- | | |
|-------------------------------|------------------------|
| 1 No. 2 can crushed pineapple | $\frac{3}{4}$ c. sugar |
| juice of lemon | pinch of salt |
| 2 T. gelatine dissolved in | 1 c. whipping cream |
| $\frac{3}{4}$ c. cold water | 1 c. mild cheese |
| cherries and nuts for garnish | |

Mix together pineapple, sugar, lemon, salt and bring to slow boil. Then stir in the dissolved gelatin and cool. When the mixture begins to thicken fold in whipped cream and grated cheese. Garnish with nuts or cherries. Recipe called for 2 c. of whipping cream but 1 c. gave a nice texture and flavor.

—*Mrs. Barney Borton Mrs. Chas. Hostetler*

MARSHMALLOW SALAD

DRESSING: Heat $\frac{1}{2}$ c. pineapple juice. Add 1 egg beaten, $\frac{1}{2}$ c. sugar, 1 heaping T. flour. Mix well. Add to boiling juice and cook until thick. Let cool and add 1 c. whipped cream to this. Cut up $\frac{1}{2}$ lb. marshmallows, 1 can chunk or sliced pineapple. Add dressing to this and $\frac{1}{2}$ lb. salted peanuts. —*Betty Weuwe*

WHITE SALAD

- | | |
|---|------------------------------------|
| 1 No. 2 $\frac{1}{2}$ can pineapple | 4 eggs yolks, slightly |
| cut in chunks | sweetened |
| 1 No. 2 $\frac{1}{2}$ can white cherries, | $\frac{1}{2}$ lb. chopped blanched |
| seeded and halved, drain | almonds or other nuts |
| $\frac{3}{4}$ lb. marshmallows cut up | 1 t. gelatin |
| 1 pint whipped cream | juice of 1 lemon |
| 1 c. milk | |

Mix beaten egg yolks with milk and scald in double boiler. Soak gelatin in water to moisten and add to the mixture. Fold in the whipped cream and remaining ingredients. Let stand in refrigerator for 24 hours. Do not freeze. Serves 15. —*Ruby Fisher*

TUNA CRUNCH SALAD

- | | |
|--|------------------------------------|
| 1 7-oz. can tuna | 1 to 2 T. lemon juice |
| $\frac{1}{4}$ c. chopped sweet pickles | $\frac{3}{4}$ c. salad dressing |
| 1 T. onion, minced | $1\frac{1}{2}$ c. shredded cabbage |
| $1\frac{1}{4}$ c. crushed potato chips | |

Combine tuna, pickle, onion, lemon juice and salad dressing. Chill, cover until ready to serve. Add cabbage and toss. Add 1 c. potato chips and toss. Heap in bowl and sprinkle with potato chips.

—Mrs. Ray Hostetler

COMFORTABLE SALAD

- | | |
|-------------------------------------|---|
| 1 lb. marshmallows cut in fourths | drained and diced |
| 1 No. 2 $\frac{1}{2}$ can pineapple | $\frac{1}{2}$ c. English walnuts or peanuts |

DRESSING: Yolks of 4 eggs beaten well, 3 T. sugar and pinch of salt. Cook in double boiler until thick. Cool. Whip $\frac{1}{2}$ pint cream and add to above cooled dressing. Add to marshmallows, nuts, and serve in 2 hours if needed or let stand until following day.

OPTIONAL: Juice 1 lemon to dressing

—Mrs. Frank Roche

FROSTED LIME—WALNUT SALAD

- | | |
|--------------------------------|---------------------------------------|
| 1 pkg. lime gelatin | $\frac{1}{2}$ c. finely sliced celery |
| 1 c. boiling water | 1 T. chopped pimento |
| 1 No. 2 can crushed pineapple | $\frac{1}{2}$ c. chopped walnuts |
| 1 c. small-curd cottage cheese | |

Dissolve gelatin in boiling water, cool until syrupy. Stir in remaining ingredients. Mold in 8 in. square pan.

FROSTING: When salad is firm, frost with one 3 oz. pkg. cream cheese mixed with 1 T. mayonnaise and 1 t. lemon juice. 6 to 9 servings.

—Marie Carlson Rold

PIMENTO CHEESE SALAD

- | | |
|--------------------------------------|--------------------------------|
| 1 glass pimento cheese | $\frac{1}{2}$ c. whipped cream |
| $\frac{1}{4}$ c. salad dressing | 12 marshmallows cut in pieces |
| 1 c. crushed pineapple—juice and all | |

Mix (folding in whipped cream) and freeze in ice trays at ice temperature. Serve on lettuce leaves.

—Mrs. Clarence Hostetler, Ames

GREEN AND YELLOW SALAD

- | | |
|---|-----------------------------------|
| $\frac{1}{2}$ head lettuce, broken in bite size | $\frac{1}{2}$ c. shredded carrots |
| 1 c. peas, chilled | 3 oz. diced American cheese |

Dressing

- | | |
|-----------------------------|---------------------------|
| $\frac{1}{2}$ c. mayonnaise | $1\frac{1}{2}$ t. vinegar |
| 2 T. ketchup | salt and pepper to taste |

Toss ingredients in bowl and mix lightly with dressing.

—Nellie Lounsbury

SPICED BEET AND PINEAPPLE SALAD

- | | |
|---------------------------|---------------------------|
| 1 pkg. lemon jello | 1 c. crushed pineapple |
| 1 c. chopped beet pickles | chopped salted mixed nuts |

Dissolve jello in 1 c. hot water. Use beet pickle juice and pineapple juice to make 1 cup. Add beets, pineapple and nuts.

—*Wilma McIntosh, Des Moines*

7-UP SALAD

2 pkg. lime jello dissolved in 2 c. boiling water. When slightly cool add 2 c. 7-Up. Then add 1½ c. cottage cheese, No. 2 can crushed pineapple, No. 2 can diced white cherries or white grapes when in season, 1 c. diced celery and nuts if you prefer. You can also omit the cottage cheese and add diced Philadelphia cream cheese. Chill. You can use orange or lemon jello instead of lime and Coca Cola may be used when lemon jello is used.

—*Berneice Clarke*

GINGER ALE SALAD

- | | |
|----------------------|--------------------------------|
| 1 pkg. lemon gelatin | ½ c. chopped dates |
| 1 c. boiling water | 1 c. tart apples cut in sticks |
| 1 c. ginger ale | ¼ c. chopped green pepper |
| ½ c. chopped celery | |

Dissolve gelatin in boiling water. Add gingerale and chill until slightly thickened. Fold in remaining ingredients. Turn into 6 individual molds and chill. Serve on lettuce. Serves 6.

—*Mrs. W. A. See*

24 HOUR SALAD

- | | |
|--------------------------------------|-----------------------|
| 1 lb. marshmallows | 1 large can pineapple |
| 1 lb. white grapes or white cherries | ½ lb. nuts |

Cook this: 3 egg yolks, juice of 1 lemon, ¼ c. cream, 2 T. sugar. When cool, add 1 pt. of whipped cream. Pour over fruit and mix. Let stand over night. Mrs. Merle Wilkening used ¼ c. milk in place of ¼ c. cream.

—*Marie Ross, Mrs. Clarence Hostetler, Ames, Mrs. Merle Wilkening*

24 HOUR SALAD

- | | |
|----------------------|--------------------------|
| 2 c. red grapes | 2 c. orange, diced |
| 2 c. diced pineapple | 2 c. marshmallows cut up |
| ¼ lb. almonds | 2 eggs |
| 1¼ c. whipping cream | juice of 1 lemon |
| 2 T. sugar | |

Beat eggs, add sugar, ¼ c. cream and lemon. Cook in double boiler. Fold in remaining cream whipped and the fruit. Let stand 24 hours.

—*Luella Hall*

TUNA CRUNCH SALAD

- | | |
|-------------------------------|---------------------------|
| 1 7-oz. can tuna | 1 to 2 T. lemon juice |
| 1/4 c. chopped sweet pickles | 3/4 c. salad dressing |
| 1 T. onion, minced | 1 1/2 c. shredded cabbage |
| 1 1/4 c. crushed potato chips | |

Combine tuna, pickle, onion, lemon juice and salad dressing. Chill, cover until ready to serve. Add cabbage and toss. Add 1 c. potato chips and toss. Heap in bowl and sprinkle with potato chips.

—*Mrs. Ray Hostetler*

COMFORTABLE SALAD

- | | |
|-----------------------------------|-----------------------------------|
| 1 lb. marshmallows cut in fourths | drained and diced |
| 1 No. 2 1/2 can pineapple | 1/2 c. English walnuts or peanuts |

DRESSING: Yolks of 4 eggs beaten well, 3 T. sugar and pinch of salt. Cook in double boiler until thick. Cool. Whip 1/2 pint cream and add to above cooled dressing. Add to marshmallows, nuts, and serve in 2 hours if needed or let stand until following day.

OPTIONAL: Juice 1 lemon to dressing —*Mrs. Frank Roche*

FROSTED LIME—WALNUT SALAD

- | | |
|--------------------------------|-----------------------------|
| 1 pkg. lime gelatin | 1/2 c. finely sliced celery |
| 1 c. boiling water | 1 T. chopped pimento |
| 1 No. 2 can crushed pineapple | 1/2 c. chopped walnuts |
| 1 c. small-curd cottage cheese | |

Dissolve gelatin in boiling water, cool until syrupy. Stir in remaining ingredients. Mold in 8 in. square pan.

FROSTING: When salad is firm, frost with one 3 oz. pkg. cream cheese mixed with 1 T. mayonnaise and 1 t. lemon juice. 6 to 9 servings.

—*Marie Carlson Rold*

PIMENTO CHEESE SALAD

- | | |
|--------------------------------------|-------------------------------|
| 1 glass pimento cheese | 1/2 c. whipped cream |
| 1/4 c. salad dressing | 12 marshmallows cut in pieces |
| 1 c. crushed pineapple—juice and all | |

Mix (folding in whipped cream) and freeze in ice trays at ice temperature. Serve on lettuce leaves.

—*Mrs. Clarence Hostetler, Ames*

GREEN AND YELLOW SALAD

- | | |
|---------------------------------------|-----------------------------|
| 1/2 head lettuce, broken in bite size | 1/2 c. shredded carrots |
| 1 c. peas, chilled | 3 oz. diced American cheese |

Dressing

- | | |
|-------------------|--------------------------|
| 1/2 c. mayonnaise | 1 1/2 t. vinegar |
| 2 T. ketchup | salt and pepper to taste |

Toss ingredients in bowl and mix lightly with dressing.

—*Nellie Lounsbury*

SPICED BEET AND PINEAPPLE SALAD

- | | |
|---------------------------|---------------------------|
| 1 pkg. lemon jello | 1 c. crushed pineapple |
| 1 c. chopped beet pickles | chopped salted mixed nuts |

Dissolve jello in 1 c. hot water. Use beet pickle juice and pineapple juice to make 1 cup. Add beets, pineapple and nuts.

—*Wilma McIntosh, Des Moines*

7-UP SALAD

2 pkg. lime jello dissolved in 2 c. boiling water. When slightly cool add 2 c. 7-Up. Then add 1½ c. cottage cheese, No. 2 can crushed pineapple, No. 2 can diced white cherries or white grapes when in season, 1 c. diced celery and nuts if you prefer. You can also omit the cottage cheese and add diced Philadelphia cream cheese. Chill. You can use orange or lemon jello instead of lime and Coca Cola may be used when lemon jello is used.

—*Berneice Clarke*

GINGER ALE SALAD

- | | |
|----------------------|--------------------------------|
| 1 pkg. lemon gelatin | ½ c. chopped dates |
| 1 c. boiling water | 1 c. tart apples cut in sticks |
| 1 c. ginger ale | ¼ c. chopped green pepper |
| ½ c. chopped celery | |

Dissolve gelatin in boiling water. Add gingerale and chill until slightly thickened. Fold in remaining ingredients. Turn into 6 individual molds and chill. Serve on lettuce. Serves 6.

—*Mrs. W. A. See*

24 HOUR SALAD

- | | |
|--------------------------------------|-----------------------|
| 1 lb. marshmallows | 1 large can pineapple |
| 1 lb. white grapes or white cherries | ½ lb. nuts |

Cook this: 3 egg yolks, juice of 1 lemon, ¼ c. cream, 2 T. sugar. When cool, add 1 pt. of whipped cream. Pour over fruit and mix. Let stand over night. Mrs. Merle Wilkening used ¼ c. milk in place of ¼ c. cream.

—*Marie Ross, Mrs. Clarence Hostetler, Ames, Mrs. Merle Wilkening*

24 HOUR SALAD

- | | |
|----------------------|--------------------------|
| 2 c. red grapes | 2 c. orange, diced |
| 2 c. diced pineapple | 2 c. marshmallows cut up |
| ¼ lb. almonds | 2 eggs |
| 1¼ c. whipping cream | juice of 1 lemon |
| 2 T. sugar | |

Beat eggs, add sugar, ¼ c. cream and lemon. Cook in double boiler. Fold in remaining cream whipped and the fruit. Let stand 24 hours.

—*Luella Hall*

PINEAPPLE SALAD

juice of 1 large can pineapple 1 T. butter
 1 T. flour 2 eggs
 $\frac{3}{4}$ c. sugar

Cream together butter, sugar and flour. Add beaten eggs. Pour slowly over this hot pineapple juice. Cook until thick. When cool add $\frac{1}{2}$ pt. whipping cream, cut up pineapple in pieces and also add marshmallows cut in pieces.

—Mrs. Mary Postal

SOUR CREAM SALAD

1 No. 2 $\frac{1}{2}$ can pears, drained 14 marshmallows cut in
 and cut quarters
 1 No. 2 $\frac{1}{2}$ can crushed pine- 1 pkg. cocoanut
 apple, drained 1 pint sour cream

Let stand at least 4 hours before serving.

—Lucile Ransom Woolson

TOMATO SALAD

1 can tomato soup heated with 2 3-oz. pkgs. of Philadelphia cream cheese. When hot whip with rotary beater until smooth. Let cool. 2 pkgs. lemon jello with $1\frac{1}{3}$ c. hot water. Cool and mix with tomato soup. When almost set add:

$1\frac{1}{3}$ c. diced celery 1 small onion, grated
 1 small green pepper 1 c. chopped walnuts

Mold. For heavier salad add 1 can of chunk tuna or 1 small can chicken or turkey and serve as main luncheon dish.

—Mrs. Amos Jones, Lois Dickinson

CHEESE SALAD

2 pkg. lemon jello 3 c. hot water
 Mix and let set until slightly congealed.

1 small can pimento or small 1 c. nuts
 bottle maraschino cherries 1 c. crushed pineapple
 (for color) 1 c. cream, whipped
 1 c. grated cheese

Add all this to the jello. If you beat the jello before you add the above ingredients you will have about one-third more bulk.

—Ethel McClaskey

CINNAMON SALAD

2 envelopes plain gelatin dissolved in $\frac{1}{2}$ c. cold water. 4 c. sweetened applesauce heated and spiced with red hots ($\frac{1}{4}$ c.) dissolved in hot water. Add 2 T. lemon juice if desired. Combine. Fill 8" ring mold or square. Chill. This is ideal used as a base for chicken, tuna, or ham salad or may be served with a whipped cream salad dressing.

—Martha Kash

HEARTY TOSSED SALAD

- | | |
|-----------------------------|----------------------------|
| 1/4 lb. American cheese | 3 hard cooked eggs, cut in |
| 1/2 lb. boiled ham | slices |
| 1 med. onion (cut in rings) | 1/2 c. French dressing |
| 1 No. 303 can peas, drained | 1/2 head of lettuce |

Cut cheese and ham in 2 in. slivers. Toss with onions, peas, eggs, and French dressing. Chill until serving time. Break up lettuce into small pieces and toss with meat mixture.

—Mrs. Ray Hostetler

LIME JELLO SALAD

- | | |
|----------------------------|--------------|
| 1 pkg. lime or lemon jello | 1/4 c. water |
| 1/2 c. pineapple juice | |

Boil the above for 7 min. Cool until starting to congeal. Add:

- | | |
|-------------------------|---------------------------|
| 1 carton cottage cheese | 12 marshmallows, cut fine |
| 1 c. crushed pineapple | 1 c. cream, whipped |

Put in refrigerator until set.

—Mrs. May Hambly

LEMON-LIME JELLO SALAD

- | | |
|-------------------------------------|------------------------|
| 1/2 c. whipping cream | 1 pkg. lime jello |
| 1 pkg. lemon jello | 1 c. crushed pineapple |
| 1 c. white grapes or white cherries | 3 T. lemon juice |
| | longhorn cheese |

Let pineapple and juice come to a boil. Add lemon jello. Add 1 c. cold water. Put in pan and let stand until solid. Add grapes or cherries and lemon juice. Stir. Whip cream and add to mixture. Add layer of grated cheese. Make lime jello in usual way. When partially set, put on top of grated cheese. This makes a large salad.

—Mrs. Carroll White

CLUB SALAD

- | | |
|-----------------------------|-------------------------------|
| 2 pkg. lemon jello | 1 sm. can spiced white grapes |
| 1 pkg. lime jello | 1 pg. pkg. Philadelphia |
| 1 sm. can pineapple tidbits | cream cheese |
| 2 t. grated horseradish | |

Use juice in place of part of water. Mash cheese and put in hot jello. This recipe makes 21 molds.

—Mrs. Roy Morrell

FROZEN FRUIT SALAD

- | | |
|----------------------------------|-------------------------|
| 1 pkg. Philadelphia cream cheese | 1 c. shredded pineapple |
| 1/2 c. Miracle salad dressing | 2 bananas, marshed |
| 1 c. cream, whipped | 1/2 c. pecans |
| 8 marshmallows, cut fine | maraschino cherries |
| pinch salt | 1 T. pwd. sugar |

Mix well and freeze in round ice cream cartons. Makes approx. 3 pints. —Mrs. N. H. Brinkman, Mrs. Telene Thorson, Nevada

FROZEN FRUIT SALAD

- | | |
|--------------------------------|--|
| 2 3-oz. pkg. cream cheese | 1/2 c. green maraschino cherries, cut up |
| 1 c. mayonnaise salad dressing | 2 1/2 c. diced marshmallows (about 24) |
| 1 c. heavy cream | 1 No. 2 can crushed pineapple cut up |

Combine cheese and mayonnaise, blend until smooth. Fold in whipped cream, fruit and marshmallows. Pour into 1 quart refrigerator tray. Freeze firm. Serves 8-10. —*Lena Etnier*

FROZEN FRUIT SALAD

- | | |
|--------------------------------|----------------------------------|
| 1 T. gelatin | 1 c. chopped maraschino cherries |
| 1/4 c. maraschino cherry juice | 3 T. lemon juice |
| 1 c. diced apricots | 1/2 c. sugar |
| 1 c. diced pineapple | 1 c. heavy cream |
| 1 c. halved seeded grapes | |
| 1/2 c. mayonnaise | |

Soften gelatin in cherry juice in top of double boiler. Dissolve over boiling water, add fruits, lemon juice and sugar. Chill until its syrupy. Whip cream until light and fluffy. Then stir in mayonnaise. Fold into fruit mixture. Spoon into molds. Fills 8. Put in and freeze. —*Mrs. Ray Hostetler*

CHICKEN LOAF SALAD

- | | |
|---|---------------------------------|
| 1 pkg. lemon jello | 2 T. vinegar |
| 1 pt. warm chicken stock, free from fat | 1/4 t. salt |
| 1 c. chicken, cut in sm. pieces | 1/4 c. stuffed olives, cut fine |
| 1/2 c. celery, cut fine | dash of cayenne |
| 1/4 c. green pepper, cut fine | 1 t. scraped onion |
| 2 T. pimento, cut fine | dash Worcestershire sauce |

Dissolve jello in warm stock, chill, combine remaining ingredients. When jello is slightly thickened, fold in chicken mixture, chill until firm either in loaf to be sliced or individual molds. —*Mrs. Homer L. Baker*

HARVEST SALAD

- | | |
|---|-------------------------------|
| 1 No. 2 1/2 can pineapple, drain well | 1 lb. marshmallows, quartered |
| 2 lbs. tokay grapes, cut in half and seeded | 4 red delicious apples, diced |

Add 2 T. lemon juice to pineapple juice and thicken with 4 T. flour. Chill well. Cut pineapple in bite size pieces and drain again. Whip 1 pt. cream and add thickened juice, beating well. Mix altogether and keep chilled until serving time. Place a sauce dish upside down in bottom of bowl. Place salad on top. Any juice that forms will drain away. —*Helen Robinson*

PEA 'N CHEESE SALAD

2 c. cooked peas, drained	1½ t. salt
1 c. diced celery	pepper to taste
½ c. coarsely broken nuts	1 T. prepared mustard
1 c. cubed Amer. cheese	salad dressing
½ c. diced sweet pickles	carrot curls and ripe olives

Combine first seven ingredients. Blend mustard into salad dressing. Stir dressing lightly into salad mixture. Garnish with carrot curls and ripe olives. Serve in lettuce cups, if desired. Serves 4-6.

CARROT-ORANGE SALAD

1 env. unflavored gelatine	½ c. orange segments
¼ c. cold water	¼ c. orange juice
¼ c. sugar	2 T. vinegar
¼ t. salt	2 T. water
1 c. hot pineapple juice	¾ c. grated, raw carrots
1 c. pineapple tidbits, drained	lettuce mayonnaise

Soften gelatine in cold water. Add sugar, salt, and hot pineapple juice. Stir until sugar and gelatine are dissolved. Stir in orange juice, vinegar and water. Chill until mixture is the consistency of unbeaten egg white. Fold in carrots, oranges and pineapple.

CHICKEN OR TUNA SALAD

3 c. diced cooked chicken or tuna fish	½ c. diced sweet pickles, juice
6 hard cooked eggs	⅓ c. cream
1 c. diced celery	1 c. mayonnaise
½ t. salt	

A little onion and pimento may be added. Also, for variation, 1 c. macaroni and 1 c. peas.

TOSSED CHICKEN-FRUIT SALAD

2 c. diced, cooked chicken	1 c. halved orange segments
¾ c. diced celery	¾ c. seedless green grapes -
½ c. coarsely broken nuts	watercress or lettuce
salad dressing or mayonnaise	

Combine first five ingredients. Blend in just enough dressing to moisten. Arrange on watercress or lettuce in individual bowls, if desired. Makes 4 to 6 servings.

PEA SALAD

1 can tiny peas	¼ c. chopped pimento
1 c. diced soft cheese	6 chopped sweet pickles
1 c. ground salted peanuts	

Toss together and mix with mayonnaise to hold together. Serve very cold.

FRENCH DRESSING (Original)

2 c. salad oil	2 c. sugar
1 c. vinegar	1 bottle tomato catsup
4 t. paprika	½ c. ground onion
4 t. salt	juice of 2 lemons
2 beans of garlic, cut fine or ½ t. powdered garlic	3 T. celery seed

Mix and keep in a large jar. This recipe makes more than a quart of dressing. Keep in refrigerator. NOTE: Grind the onion as it adds to the body of the dressing. Do not strain the lemon juice. You can cut the amount of celery seed in this recipe, but you need some for flavor. Brooks catsup has added flavor, but you can use other brands. Cut this recipe in one-half if it is too much.

—Mrs. Audrie Barrett, Mrs. Mae Martin

FRENCH DRESSING

2 cans tomato soup	1 c. salad oil
1 bottle catsup	1 c. sugar
⅔ c. white vinegar and	1 t. Worcestershire sauce
⅓ c. water	3 T. celery seed
½ to 1 T. garlic powder (to suit taste)	2 med. sized onions
	2 peppers

Pour soup, catsup, vinegar and water and salad oil in mixing bowl. Cover mixing bowl with foil to avoid splattering. Mix on medium to high speed for 45 minutes. While these ingredients are mixing, grind onions and pepper in food grinder and add sugar, celery seed, Worcestershire sauce, and garlic powder together. When soup mixture is ready, add onion mixture and mix 10-15 min. longer.

—Mrs. Don White

GARLIC DRESSING

2 T. vinegar	½ t. celery salt
2 T. tomato juice	¼ t. dry mustard
1 t. salt	dash of tabasco sauce
½ t. white pepper	1 c. salad oil
1 t. cayenne pepper	1 sm. clove garlic, grated

Put all ingredients in bottle, cover and shake vigorously. Makes 1¼ cups.

—Mrs. Clarence Hostetler, Ames

BASIC FRENCH DRESSING

½ t. salt	½ t. paprika
½ t. sugar	⅓ c. vinegar
½ t. dry mustard	⅔ c. salad oil

Combine ingredients, mixing until blended.

VARIATIONS: Add ½ t. thyme or basil, 1 t. chopped parsley, 2 T. crumbled blue cheese or chopped onion, or 1 small clove garlic. Makes about 1 cup.

—Lena Dickinson

SALAD DRESSING

1 c. Wesson oil	1/2 c. catsup (Brooks)
3/4 c. sugar	2 t. salt
1/2 c. vinegar	garlic to taste

Place in quart fruit jar and shake well.

—*Mrs. Opal Robinson Wilson*

SPECIAL FRENCH DRESSING

1/4 c. vinegar	1 t. grated onion
1/3 c. catsup	1/2 t. salt
1/3 c. sugar	2 cloves garlic
2 T. Worcestershire sauce	1 c. salad oil

Put ingredients into a jar. Cover jar tightly and shake well until well mixed. You need 1/3 of this dressing for four salads. Store the rest in the refrigerator.

—*Mrs. Lucille Schmellik*

FRENCH DRESSING

1 pint vegetable oil	1 t. paprika
7 T. sugar	1/2 c. vinegar
2 t. salt (scant)	1/2 c. water
1 c. catsup	2 T. grated onion
2 cloves garlic (halved)	

Put ingredients in bowl and blend with rotary beater. Store in refrigerator a day to blend the flavor. Shake well before serving.

—*Mrs. Alice Bell, Ames*

DELICIOUS HEALTH DRESSING

2/3 c. salad or olive oil	1 T. lemon juice
1/3 c. sugar	1/2 c. catsup
1/3 c. vinegar (scant)	

Add about 1/4 t. of each: dry mustard, salt, pepper, paprika, parsley flakes, garlic, celery, onion salt. Add dash of worcestershire and tobasco sauce. Combine all ingredients in pint jar and shake well. Makes about a pint of delicious dressing.

—*Berdina Granger*

HONEY SALAD DRESSING

1/2 c. sugar	1/4 t. salt
2 t. dry mustard	1 1/4 c. honey
2 t. paprika	2 T. lemon juice
2 t. celery salt or celery seed	10 T. vinegar
2 c. salad oil	2 t. grated onion

Mix dry ingredients. Add honey, vinegar, lemon juice and onion. Pour salad oil into mixture very slowly, beating constantly. Makes 4 c. Use as a dressing on gelatin salads or lettuce.

—*Doris Dickinson*

NO CALORIE DRESSING

Dissolve 2½ grains saccharin in 2 T. cider vinegar. Mix with 4 T. mineral oil and ½ t. paprika. —*Mildred Stevenson*

MAYONNAISE

3 eggs	¾ t. celery seed
¾ t. mustard	1 T. flour
¾ t. salt	¾ c. vinegar
¾ c. sugar	

Combine all ingredients and boil until thick. Makes nearly 1 pint. This is very good on potato salad and kidney bean salad.

—*Marie Carlson Rold*

SALAD DRESSING

1 c. vinegar	½ t. salt
1 c. sugar	½ t. mustard
1 jar chili sauce	1 t. celery seed
1 T. chopped onions	

Mix well and use over lettuce or meat. —*Mrs. Jimmie Beal*

SALAD DRESSING

1 c. egg yolks	1 c. sugar
1 c. cream or top milk (sweet or sour)	1 t. salt
	1 c. vinegar

Beat all together and cook in double boiler until thick.

—*Jean Marie Hemping Dahlke*

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Vegetables

BAKED BEANS

6 c. cold water	salt and pepper
4 c. beans	$\frac{1}{2}$ c. catsup or chili sauce
$\frac{1}{2}$ lb. brown sugar	1 t. dry mustard
$\frac{1}{2}$ lb. salt pork or bacon	1 T. molasses

Soak beans overnight. Combine with other ingredients. Bake.
—*Doris Dickinson*

MEXICAN BEANS (Old Fashioned)

Cook in salted water $\frac{1}{2}$ pkg. dry pinto beans, 3- $\frac{3}{2}$ hours. Beans are done when easily mashed. Add:

$1\frac{1}{2}$ -2 t. chili powder	1 can tomatoes
$\frac{1}{2}$ t. cayenne pepper	

Simmer 5 min. Serve on potatoes or cornbread or plain.
—*Pat Gildersleeve*

CORN CUSTARD

1 pt. or 1 can corn	2 c. milk
2 T. pepper or pimento	2 T. fat
3 eggs, well beaten	salt

Combine all ingredients and bake.
—*Velma Matison*

CORN CHEESE PUDDING

1 can corn (cream style)	$\frac{1}{4}$ lb. grated cheese
2 T. flour	$\frac{1}{4}$ c. milk
2 T. sugar	2 eggs
2 T. butter	1 sm. can pimentos, cut fine
1 t. salt	

Melt flour, sugar, salt and butter together. Add 2 beaten eggs and then the other ingredients. Place in a buttered baking dish and bake 45 min. at 425°.
—*Rev. Alta M. Nichols*

BOSTON BAKED LIMAS

1 c. big dry limas	1 chopped onion
3 c. boiling water	$\frac{1}{4}$ lb. salt pork
$\frac{1}{2}$ t. salt	4 T. molasses
2 t. dry mustard	

Rinse limas, add water and boil gently 1 hour. Add salt, mustard and chopped onion. Cut salt pork into 4 chunks and score. Spoon beans in a quart casserole. Pour molasses over top, bury salt pork in beans and bake covered, in 350° oven 2 hours or until well browned. Add a little water if beans get too dry.
—*Inez Ward*

ESCALOPED CORN

1 can whole kernel corn	9 soda crackers (rolled)
$\frac{7}{8}$ c. sweet milk	3 egg yolks
$\frac{1}{3}$ c. sugar	2 T. melted butter
$\frac{1}{2}$ t. salt	

Mix the above and fold in 3 beaten egg whites. Bake.

—*Zola Carver*

BAKED STUFFED ONIONS

6 large onions	$\frac{1}{2}$ c. fine white bread crumbs
$\frac{1}{2}$ c. grated cheese	1 T. melted butter
$\frac{1}{2}$ recipe med. white sauce	

Peel onions, place in a large amount (covered) of boiling salted water and boil *uncovered* for 15 min. Remove and rinse in cold water. Remove centers, leaving a shell of 2 or 3 layers of onion. Chop centers and mix with grated cheese and sauce. Refill onions, top with crumbs and dot with butter. Bake in a moderate oven (350° F.) for 20 to 25 min. Serves 6.

VARIATIONS which may or may not be used: Mix $\frac{1}{2}$ c. sliced mushrooms sauteed with filling.

NOTE: This dish goes equally well with roast or boiled beef or pork.

—*Mary Phares*

SCALOPED CORN AND OYSTERS

2 c. cracker crumbs	salt, pepper and paprika
2 c. cream style corn	1 pt. milk
1 pt. (or less) oysters	

Roll cracker crumbs fine, place a layer of crumbs in bottom of well buttered 2 qt. casserole. Spread 1 c. of corn over crackers and dot with oysters and butter. Repeat layers of crumbs, corn and oysters; sprinkle top with cracker crumbs; then add strained oyster liquid to milk and pour over all. Dot the top generously with butter and bake in 350° oven until lightly browned.

DELICIOUS BAKED SPINACH

1 pkg. frozen spinach, thawed and chopped	salt and pepper to taste
2 T. butter	3 T. fine bread crumbs
dash of nutmeg	2 eggs, slightly beaten
	4 slices of bacon

Melt butter and heat spinach in it. Add seasonings. Combine eggs and bread crumbs; add spinach. Turn into buttered casserole and cover with uncooked bacon slices. Bake for 45 min at 350°.

SCALOPED CARROTS, ONIONS AND CELERY

Add 1 c. partially cooked sliced carrots, diced celery and sliced mild onions to 2 c. med. white sauce. Place in baking dish. Top with buttered bread crumbs. Bake 350°, 30-35 min.

INGREDIENTS FOR WHITE SAUCE

	Thin	Med.	Thick
Butter	1 T. 2-3	$\frac{2}{8}$ T.	4 T.
Flour	1 T. 2-3	$\frac{2}{8}$ T.	4 T.
Salt	$\frac{1}{4}$ t.	$\frac{1}{4}$ t.	$\frac{1}{4}$ t.
Pepper	$\frac{1}{8}$ t.	$\frac{1}{8}$ t.	$\frac{1}{8}$ t.
Milk	1 c.	1 c.	1 c.

SWEET-SOUR BEANS

Brown until crisp 2 strips bacon. Cook in the bacon fat until yellow, 1 c. minced onion. Stir in 1 T. flour. Add and bring to boil:

$\frac{3}{4}$ c. vegetable liquid	$\frac{1}{4}$ t. pepper
$\frac{1}{4}$ c. vinegar	1 t. salt
2 T. sugar	

Stir in 2 c. cooked green or wax beans. Stir gently until heated through. Serve sprinkled with crisp bacon.

SCALLOPED CABBAGE OR BROCCOLI

4 c. cooked cabbage or broccoli	2 c. white sauce $\frac{1}{4}$ c. buttered bread crumbs
------------------------------------	--

Place layers of vegetable and white sauce in baking dish. Salt and pepper to taste. Add second layer and top with buttered crumbs. Bake 1 hour at 375°.

CARROTS AND BEANS AU GRATIN

Simmer—1 small onion, minced, $\frac{3}{4}$ c. soft bread crumbs in 5 T. butter. Thicken $2\frac{1}{2}$ c. milk with 3 T. flour, 2 eggs, slightly beaten and 1 t. salt. Add 1 c. grated cheese. Combine white sauce and onion mixture. Cook until tender: 3 c. green beans, 3 c. sliced carrots. Pour white sauce—onion mixture over vegetables arranged in layers in serving dish. Serves 6.

—Mrs. Ray Hostetler

CARROT LOAF

Fry in 2 T. butter:

$\frac{3}{4}$ c. chopped celery	$\frac{1}{2}$ c. chopped onion
---------------------------------	--------------------------------

Combine

1 qt. mashed or riced cooked carrots	1 t. salt $\frac{1}{8}$ t. pepper
$\frac{3}{4}$ c. cracker crumbs	$\frac{1}{2}$ t. crushed savory
3 beaten eggs	

Bake at 350° for 35 min. or until knife comes out clean.

—Jean Marie Hemping Dahlke

SCALLOPED EGGPLANT

1 med. sized eggplant	$\frac{3}{4}$ c. buttered cracker
2 c. cooked tomatoes	crumbs
salt and pepper	

Cook eggplant in salt water until tender, drain. Mix with tomato and $\frac{1}{2}$ c. buttered cracker crumbs. Put in baking dish, top with rest of crumbs. Bake 350° 1 hour.

TOMATOES BOHEME

1 No. 2 $\frac{1}{2}$ can tomatoes	salt and pepper to taste
$\frac{1}{2}$ to 1 c. diced celery	buttered cracker crumbs
1 large onion, chopped	$\frac{1}{2}$ c. diced green pepper
$\frac{1}{4}$ c. butter	

Mix together and pour in buttered casserole. Cover with buttered crumbs. Bake covered. A No. 2 can of corn is excellent when added. Bake 375° 1 hour.

VEGETABLE RICE

1 c. rice	1 t. salt
4 c. boiling water	$\frac{1}{2}$ t. butter

Cook until well done and fluffy. Do not stir while cooking. Pour out on a platter, cover with butter and sugar and 1 t. of cinnamon or nutmeg. Serve with fried ham and milk pan gravy.

—Mrs. J. F. Donnelly

SCALLOPED TOMATOES

4 slices toast	1 t. salt
2 T. butter	$\frac{1}{4}$ t. pepper
$\frac{1}{2}$ t. garlic salt	1 No. 2 can tomatoes (2 $\frac{1}{2}$ c.)
1 t. grated onion	2 T. butter

Butter toast with 2 T. butter; sprinkle with garlic salt; cut in cubes. Add onion, salt, pepper to tomatoes. Place a layer of half the bread cubes in greated 1 qt. casserole; add tomatoes, top with remaining bread cubes; pour butter over. Bake in moderate oven (375°) 20 min. or until hot. Serves 6.

—Marie Carlson Rold

PATTY SHELLS

2 eggs	$\frac{1}{4}$ t. salt
1 t. sugar	1 c. milk <i>flour</i>
1 c. milk	

Above amount will make about 40. Beat eggs slightly, add sugar, salt and milk. Stir in flour gradually and beat until smooth. Dip iron into hot Crisco then into batter, not allowing batter to come over top of the iron. Fry for about 20 seconds. Remove from iron with a fork or tissue. —Josephine Nowlan

ORANGE BEETS

3 c. cooked, diced beets	$\frac{1}{2}$ t. salt
$\frac{1}{3}$ c. sugar	1 c. orange juice
1 T. cornstarch	2 T. butter

Blend sugar, cornstarch and salt. Add orange juice and cook till thickens. Add beets to hot sauce and let stand 30 min. Add butter. Reheat before serving. This is really better made the day before.

—*Mrs. J. P. Carlson*

GREEN BEAN AND MUSHROOM CASSEROLE

Saute in $\frac{1}{2}$ c. butter 2 4-oz. cans mushrooms (stems and pieces) and 1 medium onion sliced. Add $\frac{1}{2}$ c. flour and cook until smooth. Add this to 2 c. milk and 1 c. light cream, warm but not boiling in double boiler. Keep it well stirred. Add:

$\frac{3}{4}$ lb. sharp cheddar cheese	1 t. monosodium glutamate
$\frac{1}{8}$ t. tabasco	1 t. salt
2 t. soy sauce	$\frac{1}{2}$ t. pepper

Simmer until cheese is melted. Mix this sauce with 4 cans green beans, add 1 5-oz. can water chestnuts sliced. Pour into casserole and bake 20 min. at 375°. The last 10 min. sprinkle slivered almonds over top.

—*Mrs. S. B. Goodenow*

CREAMED ASPARAGUS

Cook asparagus until tender in salt water. Then for thickening, instead of a white sauce, add 1 can of cream of chicken soup.

—*Lola Mains*

OLD CHARLEY'S SWEET POTATOES

Boil sweet potatoes until nearly done. When cool, peel and cut in slices $\frac{1}{2}$ in. thick. Put in buttered pan, cream together 1 c. brown sugar and $\frac{1}{4}$ c. butter. Spread over sweet potatoes. Drop a few drops of vinegar on each slice. Place in medium oven and bake $\frac{3}{4}$ of an hour. These are especially good with turkey, chicken or pork.

—*Elsie Dickinson*

SCALLOPED POTATOES WITH CHEESE SAUCE

Cook 4 c. diced potatoes. Saute 1 T. sliced onions in 3 T. butter. Remove from heat. Combine:

3 T. flour	$\frac{1}{8}$ t. pepper
1 t. salt	$\frac{1}{2}$ t. dry mustard

Add flour mixture to onions; stir smooth. Add $1\frac{1}{2}$ c. milk gradually. Cook over low heat, stirring constantly. Add $1\frac{1}{2}$ c. grated American cheese. Stir until cheese is melted. Remove from heat. Put potatoes in greased baking dish. Pour sauce over potatoes. Combine $\frac{1}{4}$ c. crushed corn flakes with 1 T. melted butter. Sprinkle flakes over potatoes. Top with $\frac{1}{2}$ c. grated cheese. Bake at 350° for 25 min. Serves 8. —*Mrs. Ray Hostetler*

SCALLOPED SWEET POTATOES

5 or 6 med. sweet potatoes, cooked	$\frac{1}{2}$ t. salt 4 T. butter
$1\frac{1}{2}$ c. sliced sour apples	2 T. red cinnamon drops
$\frac{1}{2}$ c. brown sugar	

Make 2 layers in casserole of sweet potatoes and sliced apples. Sprinkle each layer with $\frac{1}{4}$ c. brown sugar, $\frac{1}{4}$ t. salt, and 2 T. butter. Top with red cinnamon drops. Bake in moderate oven.

—*Mrs. N. M. Hamilton, Ames*

CANNED TOMATO AND GREEN BEAN CASSEROLE

1 qt. tomato pulp and juice reserve enough juice for thickening	$1\frac{1}{2}$ pt. green string beans $\frac{3}{4}$ c. celery, cut very fine 1 sm. diced onion (optional)
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Approximately 4 T. flour thickened with reserve tomato juice. (Flour depends upon quantity of juice in the quart.) Salt and pepper to taste. 1 to 2 T. sugar if desired. When nearly done sprinkle very generously with grated cheese or use cubed cheese. Butter may also be added. A crumbed bread or crushed cracker topping may be added with the cheese and then browned, especially if mixture is not sufficiently thickened.—*Mrs. Wilbur Eley*

FRENCH FRIED ONION RINGS

Make a batter of

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

Slice onions and separate into rings. Dip in batter and fry in deep fat.

—*Velma Matison*

FRENCH FRIED ONIONS

Slice 3 or 4 large Bermuda onions in slices $\frac{1}{4}$ in. thick. Separate into rings and soak in milk 30 min. Drain and dip in beaten egg. Then roll in flour. Fry in deep fat at 375° until golden brown. Serves 4.

—*Mrs. N. H. Brinkman*

FRIED CUCUMBERS

4 med. to lge. cucumbers	$\frac{1}{4}$ c. dry bread crumbs or cracker crumbs
1 t. salt	
$\frac{1}{4}$ t. pepper	1 to 2 eggs, slightly beaten

Pare cucumbers and cut into $\frac{1}{3}$ " slices; dry between towels, sprinkle with salt and pepper; dip into crumbs, into egg, and again into crumbs; brown in butter or fry in hot deep fat until browned (380° F.). Drain on absorbent paper. Serves 6 to 8.

NOTE: Butter gives the best flavor for browning, with this cucumber dish.

—*Mary Phares*

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Canning

MINCED-MEAT FOR PIES (8 Pts.)

4 c. ground boiled beef	4 c. beef broth
8 c. chopped apples	1 c. grape juice
1½ c. chopped suet	2 t. cinnamon
2 c. brown sugar	1 t. cloves
2 c. white sugar	1 t. nutmeg
½ c. sorghum	2 t. salt (if beef isn't cooked with salt)
1 c. vinegar	

Cook slowly for one hour, or until apples are done. Can.

—Mrs. Roy Stevenson

HARVEST BEETS

Cook and skin beets. Salt to taste. Dice beets. (About ¾ bu.)

12 c. water, or to cover	1½ c. vinegar (or to taste as some vinegar is stronger)
3 c. sugar	

Boil about 5 minutes after boiling starts. Seal. When opened to serve butter may be added if desired.

—Virginia McKinney

FRUIT COCKTAIL

Boil 1 gal. diced pears 20 min. with 6 t. mild vinegar. Add 4 c. sugar. Bring to boil. Add 2½ size can of pineapple. Cook 5 min. Add 2 qts. diced peaches. Cook 5 min. Add bottle of marachino cherries. Boil 5 min. Can at once. Less sugar may be used. A can of pineapple juice adds to the flavor.

—Mrs. May Hambly

CANNED CORN

20 c. corn	¼ c. coarse salt
1 c. sugar	

Stir until milk raises on mixture in an enamel or crock vessel. Put in jars and cold pack 3 hours.

—Mrs. Jimmie Beal

GREEN TOMATO MINCEMEAT

1 pk. tomatoes (green)	1 T. each of cloves, allspice and salt
15 apples	
3 pkg. seedless raisins	2 t. ginger
5 lbs. brown sugar	1 t. nutmeg
2 T. cinnamon	1 lb. suet
2 c. vinegar	

Grind suet first, apples second, and tomatoes third. Grind tomatoes, drain off juice, cover with cold water and bring to boil. Drain. Add rest of ingredients. Cook 1 hour and seal. Pint jars are convenient, holding enough for one pie.

—Mrs. Bob Mead

Pickled beets - Boil beets until tender
 slice or use small whole
 make solution - 4 C. water in white beets
 were cooked

CANNING 183
 2 1/2 c. sugar 2 1/2 c. vinegar
 1 t. salt 1 T. pickling spice in cheese cloth bag

CANNED BEETS
 Boil beets until tender with 1 inch of tops left on so they won't bleed. Remove skins and bring to boil in the following syrup:

- 2 c. vinegar
- 1 c. sugar
- 4 c. water

Pack in sterilized jars and seal while hot. These are good diced and served with mayonnaise dressing or just buttered.

—Mrs. Eleanor Wengert

solution to boiling
 Pack in Jar of Beet

solution makes 5 qt. pickles

TOMATO JUICE

- 1 gallon diced tomatoes
- 4 t. salt
- 5 slices onion
- 4 t. minced parsley
- 1/4 c. sugar

Cook all ingredients together until the tomatoes are soft. Force through sieve to remove seeds. Bring to boil, skim and can. The above recipe makes very good tomato soup by adding to a thin white sauce.

—Mrs. S. B. Goodenow

TOMATO JUICE

- 1 peck sound ripe tomatoes
- 1 bunch celery, chopped
- 1 c. grated onion
- leaves and all
- 3 T. sugar
- 2 T. salt (more if desired)

Cook tomatoes without peeling, add other ingredients and simmer for 15 min. until celery is soft. Rub through sieve or colander to remove seeds and skins. Boil and seal.

—Berdina Granger, Mrs. Chas. Hostetler

TOMATO JUICE

Cut 2 qts. tomatoes. Add 1 T. sugar, 2 t. salt, 1/2 t. celery seed. Cover with water. Cook until tender. Run through a sieve. Heat and can.

—Mrs. Lee Wilson

RHUBARB JUICE

Cut up enough fresh rhubarb to fill a large kettle. Cover with water and cook until tender. Strain for the juice. To each quart of rhubarb juice add 1/2 c. sugar and 1/2 c. of pineapple juice. Bring to a boil and simmer about 5 min. Seal in sterilized jars. Makes a fine drink for winter breakfasts. —Mrs. Jack Strellner



Do not peel pears for canning; scald as you do tomatoes and the skins will slip off.

Pickles and Relishes

DILL PICKLES

1 c. coarse salt
3 c. vinegar

13 c. water

Place cukes in half gallon jars with two heads of dill, one in bottom of jar and one at top. Boil water and vinegar with salt. Pour over pickles and seal. Set jars of dill pickles in a tub of hot water, allow water level to come as high as possible on jars. Let stand in hot water until water has cooled. They will be ready for eating in two months.

—Mrs. Don White

DILL PICKLES

1 qt. vinegar
3 qt. water

1 c. salt

Boil and pour over pickles. Put a bunch of dill on top and seal up.

—Mrs. Richard Farren

VARIATIONS: Use 1 t. alum with vinegar.—*Della Thornton*. Use 1 t. alum and $\frac{1}{2}$ garlic bud with vinegar—*Ellen Batman*.

SWEET PICKLES

2 gal. cucumbers
1 pt. salt

1 gal. boiling water

Soak the cucumbers in the salt water one week. Then first day of second week pour brine off and cover with alum water, using 1 T. powdered alum to each gallon of boiling water. Second and third day drain alum water from pickles, reheat to boiling and pour over pickles each day. Fourth day put 5 pts. vinegar, 6 c. sugar, 2 oz. box of mixed pickling spices, and 2 T. celery seed, heat to boiling and pour over the pickles. Fifth and sixth day heat vinegar again, adding 1 c. of sugar each day. Then seventh and eighth days repeat heating but omit sugar. Pack in sterilized jars and cover with boiling vinegar on last day. Green food coloring may be added to the vinegar until desired color is obtained.

—LaVon Dunshee

SWEET PICKLES

Wash pickles and put in gallon jar. Take enough water to cover them and add about 4 T. salt. Bring to boil and pour over pickles. Have plate turned over pickles while you pour the hot mixture on. Next morning drain brine off and reheat and pour over pickles again. Let stand until next morning and throw brine away. Pour clean boiling water over pickles and let stand a few minutes, then drain. Now take 1 part vinegar, 1 part water with spice in and a little alum. Put pickles in and let come to a boil and boil a few minutes. Fill jar nearly full with pickles and add 1 c. sugar. Cover and seal. By putting sugar in this way they will not shrivel.

—Mrs. Omar Farren

SWEET PICKLES (9 Day)

Make brine to hold an egg. Soak pickles in this 3 days. Pour off and soak in clear water 3 days, changing water each day. Take out of water and split. Put in weakened vinegar to rinse and add 3 T. powdered alum to a dishpan of pickles. Simmer 2 hours. Do not boil. Drain and to 1 pt. vinegar and 2 qts. sugar and let come to boil. Add 1 oz. each of stick cinnamon, whole cloves, whole allspice and pour over pickles. Pour off and add 1 c. vinegar and 2 c. sugar on each of the next 3 days. Heat and pour over pickles. Seal on third day. —*Mrs. Mayme Binder*

CRISP SWEET PICKLES

9 lbs. cucumbers

Soak in salt water that will float an egg. Soak 3 days, then soak in fresh water 3 days, changing water each day. Cut each pickle and put in 1 pt. vinegar and 2 pts. water, 1 T. alum, simmer for 2 hours. Make syrup of:

6 c. vinegar	1 oz. allspice
6 c. sugar	1 oz. stick cinnamon

Mixed pickling space may be used. Let come to boil and seal. —*Mrs. Vernard Pepper*

SWEET CHUNK PICKLES

Cut cucumbers in chunks 1 in. thick. First day dissolve 2 c. salt in hot water, enough to cover 2 gal. cucumbers. Second day drain off, and put enough boiling water to cover. Third day drain off, cover with hot water and 2 T. alum. Fourth day drain off, put in solution of 6 c. vinegar, 2 c. water, 8 c. sugar, and $\frac{1}{4}$ c. mixed pickling spice, 2 sticks cinnamon, and 2 T. celery seed. Put all spices in bag and boil for 3 different days and pour over pickles. Reheat syrup each day and pour over pickles in cans and can on third day. —*Mrs. Milo Hadley*

SWEET PICKLES

3 qts. water	1 c. salt
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Boil and pour hot over your cleaned raw cucumbers. Put cucumbers in 2 qt. jars and seal. Must stand in this brine a month before they are ready to make pickles but can stand in brine as long as you want them to. When ready to make pickles open and pour off brine. Put in open pan and pour boiling water over them and let stand till water cools. Then drain and split so they will not wilt. Put in jars and pour the following syrup over them:

2 c. sugar	1 c. water
1 c. vinegar	1 t. pickling spice

Let stand a day before using.

—*Mrs. Ralph McIntosh*

CRISP CRYSTAL CUCUMBERS

Slice 8 dill pickles in flat bowl. Sprinkle 4 T. pickling spice and 1 red pepper out of spice over these. Sprinkle 3 c. of sugar over this and pour $\frac{1}{2}$ c. vinegar through center. *Do not stir.* Cover bowl and set in cool place for 10 days. Then take pickles out, rinse spice off, place in fruit jar. Strain spice out of vinegar and pour over pickles.
—*Mrs. Roy Stevenson*

BEST EVER

Soak whole cucumbers in ice water 5 hours. Sprinkle in a little powdered alum. Then cut pickles lengthwise and pack in quart jars with 3 stocks of celery, 3 slices onion, 3 slices of green pepper if wanted, 1 t. mustard seed. After packing jar, turn upside down and drain off excess juice and water. Then pour on hot liquid and seal at once. Liquid:

1 qt. vinegar	$\frac{1}{3}$ c. salt
1 c. sugar	$\frac{1}{2}$ c. water

—*Mrs. Clifford Geisler*

CHUNK PICKLES

Put 25 dill size cucumbers in 1 pt. salt to 4 qts. water. After 2 weeks wash and slice to $\frac{1}{2}$ in. thick and cover with cold water and 2 t. alum. Let stand over night, wash and drain well. Syrup:

1 qt. vinegar	2 sticks cinnamon
2 qts. sugar	1 T. cloves

Let come to boil, pour over pickles. Do this 4 days. On 4th day heat and seal in jars.
—*Audre Dunshee*

CUCUMBER CHIPS

4 lbs. med. cucumbers	1 c. coarse salt
4 qts. water	

Wash cucumbers, slice very thin. Makes approximately 4 qts. Add salt and water. Let stand in cool place 8 days. Drain, add 1 T. alum. Cover with water and boil 3 min. Drain and combine with the following:

1 T. ginger	6 c. sugar
1 qt. vinegar	1 pt. water

Tie in muslin bag

1 T. stick cinnamon	1 T. whole allspice
1 T. whole cloves	1 T. celery seed

Bring to boil, add cucumbers and cook until transparent. Remove bag and fill hot jars and cover with boiling liquid. Seal. Makes about 5 pts.
—*Edith Wilson*

LIME PICKLES

Slice 7 lbs. cucumbers and cover with solution of 2 c. lime to 2 gal. water. Soak 24 hours, rinse well and cover with clear cold water and soak 3 hours longer.

2 qts. vinegar	2 t. whole cloves
9 c. white sugar	3 T. salt
2 t. celery seed	stick cinnamon
2 t. mixed pickling spice	

Let cukes soak overnight in this mixture. In the morning put on the stove and boil 35 min. after starting to boil and seal hot. The spices are to be put in a bag. Use whitewash lime available at the elevator.
—*Lois Moody*

MORNING GLORY PICKLES

24 med. cucumbers	$\frac{1}{4}$ c. salt
6 small onions	

Let stand for one hour., wash and drain.

1 c. brown sugar	1 t. celery seed
1 pt. vinegar	1 t. ground ginger
1 t. ground mustard	$\frac{1}{2}$ t. black pepper
1 T. salt	$\frac{1}{2}$ t. tumeric

Heat vinegar, add pickles and boil 7 min. Can hot.

—*Emma Brown*

CRISP SPLIT PICKLES

Wash and brush pickles and put in stone jar, and cover with hot salt brine. (1 pt. coarse salt to every gal. of water), and cover with plate and let stand one week. Then drain and cover with boiling alum water. (1 T. to every gal. of water). Do this 3 mornings using fresh alum water every time. Then the 4th day drain and slice lengthwise and fill jar and cover with hot vinegar. (1 pt. full strength to 1 pt. sugar). Let stand till next morning, then drain all juice off and add $\frac{1}{2}$ pt. sugar, reheat and pour over pickles and let stand until next morning. Drain, reheat and add spices cooked in a bag to suit taste. Usually 1 t. celery seed to each quart, add cinnamon bark and pour over pickles, then you can leave in open jar or seal if you wish.

—*Mrs. John W. Taylor*

PEACH PICKLES

1 qt. vinegar	3 "long" cinnamon sticks
2 qt. water	for 1 qt.
6 c. sugar	3 whole cloves

Bring to boil, then drop the peaches in. Cook until you can stick fork in and then look clear. Put in jars and seal.

—*Neva Rogers*

MIXED PICKLES

1 qt. cut cucumbers (small ones preferred)	1 head cut cauliflower (pull particles apart)
1 qt. cut mangoes	1 qt. green tomatoes (cut)
1 qt. cut onions (small ones preferred)	1 qt. cut celery

Soak peppers and green tomatoes 24 hours in salt water. Cook cauliflower not quite tender. Scald onions and drain. Add celery and cook in dressing.

DRESSING :

4 c. sugar	4 T. mustard
2 qts. vinegar	1 T. tumeric
1 c. flour	pinch of salt

Cook all together in dressing until tender. —*Mamie Dawson*

BREAD AND BUTTER PICKLES

1 gal. cucumbers	2 mango peppers
8 onions	$\frac{1}{2}$ c. salt

Slice cucumbers paper thin, slice onions and mangoes and soak all ingredients 3 hours in brine made with the $\frac{1}{2}$ c. salt and lots of cracked ice. Drain and put in syrup made of:

5 c. sugar	2 T. mustard seed
$1\frac{1}{2}$ t. cloves (whole)	5 c. vinegar
1 t. celery seed	$1\frac{1}{2}$ t. tumeric (optional)

Put on stove and bring to a boil. Seal hot.

—*Dorene Hemping, Mildred Stevenson*

MUSTARD PICKLES

4 T. mustard (dry)	3 c. sugar
1 T. tumeric	2 qt. vinegar
1 c. flour	

Cook for few minutes or until like paste. This makes enough for 1 gal. vegetables.

	onions
cabbage	cauliflower
green tomatoes	cucumbers

Soak in salt water 1 hour, then drain and add the above dressing and can.

CHERRY OLIVES

3 c. soft water	1 t. salt to each pint
2 c. vinegar	(add little sugar if desired)

Boil, then pour over cherries, with stem attached, in pint jars and seal.

—*Mrs. Fred Heintz*

TEXAS PEPPER RELISH

Chop:

6 green peppers	6 onions
6 red peppers	

Cover with boiling water and let stand 5 min. Drain. Boil:

1 c. vinegar	2 c. sugar
2 c. water	3 T. salt

Combine all ingredients, boil 5 min. and seal.

—*Mrs. C. E. Gildersleeve, Lena Etnier***BEEF PICKLES**

2 c. sugar	$\frac{1}{2}$ c. water
$1\frac{1}{2}$ c. vinegar	$\frac{1}{4}$ t. salt

Bring to a boil and pour in about 4 pt. small beets. Simmer 20 min. and can.

—*Della Thornton***HOT DOG RELISH**

4 c. ground onions	6 c. sugar
1 med. head cabbage (4 c. ground)	1 T. celery seed
12 green peppers	2 T. mustard seed
6 sweet red peppers	$1\frac{1}{2}$ t. tumeric
$\frac{1}{2}$ c. salt	4 c. cider vinegar
	2 c. water

Grind vegetables, using coarse blade. Sprinkle with $\frac{1}{2}$ c. salt, let stand overnight. Rinse and drain, combine remaining ingredients; pour over vegetable mixture. Heat to boiling, simmer 3 min. Seal in hot sterilized jars. Makes 8 pts.—*Mrs. R. E. Petefish***KETCHUP**

5 qt. tomato pulp	3 t. celery seed or ground celery salt
3 T. salt	
3 t. gr. dry mustard	$2\frac{1}{2}$ c. vinegar (do not weak- en) add $\frac{1}{2}$ hour before done
2 or $2\frac{1}{2}$ c. white sugar	2 t. red coloring
$\frac{1}{2}$ c. brown sugar	1 t. nutmeg
$\frac{1}{2}$ t. black pepper	1 t. ginger
2 t. salt	1 t. cinnamon
5 or 6 whole onions (take out when cooked)	1 t. cloves
1 t. garlic salt (or 2 cloves)	

Mash pulp raw. Boil pulp down $\frac{1}{2}$ bulk, add vinegar. Boil down thick enough to bottle. Add sugar and spices. Watch closely not to scorch. Add salt anytime, helps prevent sticking.—*Agnes Henry*

HOT DOG RELISH

- | | |
|---|----------------------|
| 2 red or green sweet peppers,
ground | 5 c. ground cucumber |
| 2 red (hot) peppers or 1/2 t.
red pepper | 3 c. ground onion |
| | 3 c. chopped celery |

Combine and add 3/4 c. salt and 1 1/2 qt. water and let stand overnight and drain. Mix:

- | | |
|-----------------------|-------------------|
| 1 qt. vinegar (white) | 2 t. mustard seed |
| 3 c. sugar | 2 T. celery seed |

Bring to a boil and add vegetables. Cook slowly for 10 min. and seal. Makes about 5 pt. A fine way to use the large cucumbers. Remove seeds and rind. —*Mildred Stevenson*

WATERMELON PICKLES

Boil peeled rind in water until clear looking and drain very good. Make a syrup of 1 qt. vinegar, 1 c. white corn syrup, 7 c. sugar. Boil and add melon. Just before canning add 10 drops oil of cinnamon, 5 drops clove oil. Scant on cinnamon and cloves as the oil is very strong. —*Mrs. Nona Gunder*

CHILI SAUCE

- | | |
|---------------------|-----------------------|
| 4 qt. gr. tomatoes | 1 t. cloves |
| 1 pt. gr. cucumbers | 1 t. allspice |
| 1 pt. gr. onions | 1 t. cinnamon |
| 4 peppers | 4 t. salt |
| 1 t. paprika | 3 pt. vinegar or less |
| 1 t. black pepper | 3 c. sugar |

Boil a short time and can hot. Put spices in just before it is done. Boil juice separately until it is boiled down. Then add to rest. —*Kay Ellison*

COLD CHILI SAUCE

- | | |
|-------------------------------|-------------------|
| 1 pk. ripe tomatoes (15 lbs.) | 3 pt. vinegar |
| 6 onions | 4 c. sugar |
| 3 peppers | 1 c. mustard seed |
| 1 c. chopped celery | 2 T. cinnamon |

Grind tomatoes—med. chopper. Take core out but leave skins on. Then sprinkle 1 c. salt over and let stand 4 hours. Drain and throw away. Grind onions and peppers. —*Kay Ellison*

★ ★ ★

In making pickles or kraut use only sack salt as other salt has been treated, thus will soften, discolor and give unpleasant taste.

RHUBARB AND JELLO SPREAD

5 c. rhubarb cut fine 4 c. sugar

Let stand overnight. Boil 10 min. and add 1 pkg. any red jello. Add red vegetable coloring. Pour in glasses and cover. Paraffin.

—*Mrs. J. C. Christy, Mrs. Ransom*

NEVER FAIL STRAWBERRY JAM

2 qt. berries, washed and stemmed

Pour boiling water over these and let stand 2 min. Drain off. Add 4 c. sugar and cook 3 min. Add 2 c. sugar and cook 5 min. more. Set aside for 24 hours. Can cold. —*Mrs. Amos Jones*

STRAWBERRY PRESERVES

1 qt. sugar 1 qt. berries

Let dissolve on back of stove (low heat). Pull forward and boil 3 min. Pull back and add 1 c. sugar. Stir, boil 6 min. Let stand 24 hours in shallow pans. If too thin let stand longer. Seal cold. —*Mrs. Mayme Binder*

STRAWBERRY PRESERVES

4 c. berries 5 c. sugar

Stir 3 c. sugar with berries till juices comes over, then boil 3 min. (Roll boil.) Take off and stir in remainder of sugar (2 c.), place back on stove and roll boil for 2 min. Remove from fire and stir frequently so berries are not settled. You can place them in a dish and leave all night and can next morning. Place paraffin on top and seal. —*Mrs. Delbert Dickinson*

PLUM SUNSHINE

Squeeze pulp from raw ripe red plums. To each cup of pulp add 2 c. sugar. Boil 8 to 10 min. —*Mildred Stevenson*

STRAWBERRY PRESERVES

2 full qt. berries, stemmed 2 qt. boiling water poured
over berries

Let stand 3 min. and drain. Put berries over slow fire to heat for 3 min. Then add 2 qt. sugar dissolved over slow fire. Boil 1 min. full rolling boil. Let stand 24 hours in open vessel. Skim and pour in jars or glasses. —*Jennie Kniel*

APPLE BUTTER

Quarter and core apples (do not peel). Just barely cover with water and cook until apples are soft. Press through sieve or colander. To each cup of pulp add 1 c. sugar and cinnamon to taste. Boil 20 min. —*Mrs. Roy Stevenson*

STRAWBERRY PRESERVES

4 c. strawberries
5 c. sugar

1 T. vinegar

Let stand 30 min. When they begin to boil time them and cook 12 min. Pour in pan and stir a few times. Let stand overnight and put in jars cold. Cover with paraffin.

—*Mrs. Charles Hostetler*

RHUBARB CONSERVE

4 c. diced rhubarb
2 large oranges, ground

1 c. raisins
4 c. sugar

Cook rhubarb, oranges and raisins together until tender, add sugar and cook until thickened. When grinding the oranges grind the rind of one of the oranges, also grind the raisins, then add to the rhubarb.

—*Audrie Barrett*

PEACH PRESERVES

1 orange, ground
24 peaches
equal amount of sugar

1 bottle maraschino cherries
1 $\frac{1}{4}$ t. almond

Cook 20 min.

—*Mrs. Albert Bowers*

TENNESSEE APPLE BUTTER

2 qt. apples
cinnamon to taste

1 qt. sugar

Peel and quarter apples, cover with the sugar and let stand overnight. Cook 3 hrs. in a tightly covered vessel over slow fire, or in oven without stirring. Remove from fire, add cinnamon and beat or mash until fine.

—*Mrs. F. Blickensderfer*

APPLE HONEY

12 lge. tart apples, pared
6 c. sugar

$\frac{1}{2}$ c. orange juice
grated rind of 1 orange

Grind apples in food chopper using coarse knife. Mix with remaining ingredients and heat to boiling. Lower heat and cook, stirring frequently for 45 min. Put in glasses and seal with paraffin.

—*Mrs. Lillie Schuler*

PEAR HONEY

Peel and grind pears. To each 4 qt. pears add 1 c. of crushed pineapple; for every cupful of this mixture put in a cup of sugar. Cook until clear and seal.

—*Marie Ross*

Freezer Foods

LARGE ANGEL FOOD CAKE (for Freezing)

1½ c. egg whites	¼ t. almond extract
¼ c. water	1½ t. cream tartar
¼ t. salt	2 c. sugar
1 t. vanilla	1½ c. sifted cake flour

Beat egg whites with water, salt and extracts until foamy. Add cream tartar, beat until mixture stands in stiff peaks. Add 1 c. sugar (which has been sifted once) ¼ at a time. Beat 25 strokes after each addition. Fold in flour which has been sifted with 1 c. sugar, ¼ at a time. Fold 15 strokes after each addition and 15 at last. Pour batter in 10" tube pan. Bake at 350° for 40 min. Invert pan and cool. To freeze: Wrap baked cake in freezer foil or in moisture proof bag. Seal and freeze at once. Allow to thaw in wrapping paper at room temp. between 2 and 3 hours.

—Mrs. G. H. Nowlan, Mrs. Geo. Heintz

FROZEN CORN

Blanch for 4. min., cool quickly and cut from cob. Place into the freezing containers and cover with brine, made of 4 T. of salt dissolved in 1 gal. water.

FROZEN PEAS

Shell peas and blanch for one minute. Pack in containers and cover with brine made of 1 T. salt to 1 quart of water. (It is important to cool peas after blanching as quickly as possible.)

FROZEN GREEN BEANS

Select the crisp young beans. Break in small pieces about 1½ inches long. Blanch for 2½ minutes. Cool quickly by placing ice cubes in them. Drain off the water and place in containers covered with brine (1 T. salt dissolved in 1 qt. of water.) Any of the vegetables can be frozen without the brine if you prefer.

—Otha Upchurch

FROZEN RHUBARB

Choose fresh, tender stalks, free of fibers, and with sprightly acid taste. Handle promptly. If necessary to hold, store in refrigerator. Wash thoroughly, trim, cut into 1 inch pieces or it may be left in longer pieces. Blanch in boiling water 1½ min. Do not over-blanch. Cool quickly. Rhubarb may also be packed without blanching. Pack in containers without sugar, or syrup, or pack in sugar, using 1 part sugar to 4 parts rhubarb, by weight. May also be frozen as prepared cooked sauce. Cool, package and freeze.

—Mrs. Corrine Buffington

FREEZER ONE-BOWL PINEAPPLE CAKE

Sift together in large bowl:

4½ c. sifted cake flour	5 t. double acting B. P.
2½ c. sugar	1½ t. salt

Add:

1 c. shortening softened	4 eggs, unbeaten
2 c. crushed pineapple (do not drain)	½ c. milk
	2 t. vanilla

Mix at low speed for 3 min. Stop mixer after each min. and scrape sides of bowl down. Pour batter into 2 9-in. layer pans 2¾" deep. Bake at 350° for 30 to 35 min. Frost with butter frosting using half pineapple syrup and half cream for liquid. Either freeze in batter or baked.

FROZEN STRAWBERRIES

Select fully ripe, firm strawberries that are bright red in color throughout and have a good flavor. Handle immediately. Cap and sort berries; wash a few at a time in ice water. Lift berries out of water; drain. Pack sliced berries in sugar, using 1 part of sugar to 4 parts berries by weight. Sliced berries retain their flavor better than the whole fruit. If a few berries are crushed to form enough juice to cover the fruit, the whole berry may be packed same as sliced.

CRANBERRY SALAD

Dissolve 1 pkg. of lemon gelatine, 1 pkg. of orange gelatine, and 1 c. of sugar in 2½ c. of boiling water. Set aside to cool. Put 1 lb. of cranberries, 2 apples (cored but not peeled) and 2 whole oranges through the food chopper, using a fine blade. You may add finely chopped celery or nuts if you wish. Combine with the gelatine mixture, pour into molds and freeze.

PUMPKIN PIE

1 No. 2½ can pumpkin (or 3 generous cups)	1½ t. ginger
1½ c. B. sugar	6 eggs, slightly beaten
3 t. cinnamon	3 c. whole milk
1½ t. salt	1⅓ c. cream

Mix in the order given, pour into crusts and freeze. (Place the crust in the freezer, pour the filling in to avoid spilling.) After it is frozen, remove it to wrap snugly in aluminum foil and return to the freezer. Do not thaw these pies before baking. Simply place in the oven and allow 15-20 min. extra baking time. Makes 3 pies.

★ ★ ★

Never use salt on anything that you put in a deep freezer. It will become rancid.

AMOUNTS FOR 100 PERSONS

SOUP	6 gal.
CRACKERS	6 lbs.
COCKTAIL	3 gal.
FOWL	60 lbs.
FOWL (creamed or in salad)	32 lbs.
BEEF or VEAL ROASTED	40 lbs.
MEAT LOAF	20 lbs.
HAM	50 lbs.
GRAVY	2 gal.
STRING BEANS, canned or fresh	18 lbs.
CABBAGE for salad	12 heads
CARROTS	24 lbs.
CORN	20 lbs.
LETTUCE for salad	12 heads
PEAS	3 No. 10 cans
POTATOES	
For salad	35 lbs.
For escalloped	25 lbs.
For mashed	35 lbs.
SWEET POTATOES	24 lbs.
OYSTERS	2 gal.
SALAD DRESSING	2 qt.
COFFEE	2 lbs.
CREAM for coffee	6 pts.
ROLLS	15 doz.
BUTTER	2 lbs.
WHIPPING CREAM	2 qt.
ICE CREAM	4 gal.
JUICE for Cocktails	14 qt.

HOT DISH TO SERVE 140

Use ham or chicken.

12½ lbs. cut-up meat	6 pkgs. Amer. egg noodles,
13 c. celery, cut up and cooked	cooked

Mix together with sauce as follows when using ham :

2 c. butter	1 lb. cheese
2 c. flour	30 c. liquid or milk

Mix and cook.

When using chicken, make gravy with broth. Pour in pan and bake 350° until set, about 45 min. Spread with buttered crumbs and brown about 15 min. (Will take about 1 lb. butter and 5 loaves of bread.)

Serve and top with gravy made with 6 cans cream of mushroom soup, 6 cans milk, 15 T. flour, 1 lb. butter, and 1 lb. cheese. Cook till thick in double boiler.

BAKED BEANS FOR 50

(Size of Portion—¾ c.)

10 pts. beans, measured and washed	5 lbs. salt pork
water to cover	10 T. salt
3 lge. onions, peeled and scored on top	5 c. molasses
	5 c. B. sugar
	2 T. dry mustard

Pick over beans and wash thoroughly. Cover with water and soak overnight. Simmer in same water (but do not boil) until skins pierce easily. Drain but keep the water. Remove the rind and wipe off salt pork. Put a thin slice in bottom of roaster, under beans. Cut the rest of salt pork every half inch, making 1" thick cuts. Add onions. Bury the salt pork in the beans. To 2 qts. to the water in which the beans were boiled add molasses, brown sugar, salt, mustard and pour over the beans. Cook 3 to 4 hours—add water as necessary. Uncover last hour.

SNAP BEANS FOR 50

(Size of Portion—½ c.)

10 lbs. green beans (broken in 1" pieces)	5 T. salt
2 lbs. bacon, diced, or 6 c. leftover ham, chopped	1 t. pepper
	6 small onions
	4 qts. water

Bring water to boil. Add all ingredients and cook 1½ to 2 hours.

SCALLOPED POTATOES TO SERVE 50(Size of Portion— $\frac{3}{4}$ c.)

1½ c. butter	2 pecks potatoes (peeled and sliced)
1 c. flour	1 can pimento (small size—cut in strips)
6 T. salt	1 lb. Amer. cheese
1 t. pepper	
2 qts. milk	

Make a thin white sauce by melting butter in large skillet, add flour, salt and pepper, and stir until smooth. Then add slowly the heated milk, stirring constantly until thickened. Add diced cheese and pimento. Place half of peeled and sliced potatoes. Cover with white sauce. Then add remainder of potatoes and white sauce. Cover. Set control at 350° and cook 1 hour after steaming point is reached or until potatoes are just barely tender. To keep potatoes hot for serving set control at 150°.

★ ★ ★

MEDICINE**Universal Antidote for Poison**

- 2 parts burned toast, pulverized
- 1 part milk of magnesia
- 1 part strong tea

Keep a supply in medicine cabinet.

Four steps:

1. Give antidote
2. Induce vomiting (except when mouth is burned)
3. Give another dose of antidote
4. Take patient to doctor

If lye has been swallowed or another alkaline, the victim may be burned around the mouth. Do not induce vomiting.

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Let's Ask the Cook

By Carol McGarvey

Brownie snacks

ALVA LODWICK of Des Moines, Ia., relayed a request from a Michigan friend for Marbled Brownies, which feature cream cheese. There's no need to frost these, since the cream cheese adds a nice moistness.

MARBLED BROWNIES

- 1 package (4 ounces) German sweet chocolate
- 3 tablespoons butter
- 3-ounce package cream cheese
- 2 tablespoons butter
- ¼ cup sugar
- 1 egg
- 1 tablespoon flour
- ½ teaspoon vanilla
- 2 eggs
- ¾ cup sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup unsifted flour
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- ½ cup chopped nuts

Melt German sweet chocolate and three tablespoons butter over very low heat. Stir; then cool. To make cheese layer, cream the cream cheese with two tablespoons butter. Gradually add one-fourth cup sugar,

creaming until fluffy. Blend in egg, flour and one-half teaspoon vanilla. Set aside.

To make chocolate layer, beat two eggs until light colored. Slowly add three-fourth cup sugar; beat until thickened. Add baking powder, salt and flour. Blend in chocolate mixture, one teaspoon vanilla, almond extract and chopped nuts.

To bake, spread half the chocolate batter in greased 8- or 9-inch square pan. Top with cheese mixture. Spoon remaining chocolate batter over top. Zigzag knife through batter to marble. Bake at 350 degrees for 35 to 40 minutes. Cool. Makes 16.

BROCCOLI CASSEROLE

two 10 oz. pkg. frozen chopped
broccoli

2 cups cooked rice

2 inch chunk Velveta Cheese
Product, or 1 jar Cheez Whiz

$\frac{1}{4}$ cup oleomargarine

$\frac{1}{2}$ cup chopped onions

1 cup chopped celery

1 can cream style soup, either
chicken, mushroom or celery

$\frac{1}{2}$ cup milk

salt and pepper

Cook the broccoli, onion, celery
until done. Drain and add the
cooked rice, cheese, oleo, soup,
milk, salt and pepper. Stir it all
together and put into a greased
casserole dish. Sprinkle cracker
crumbs on the top. Bake in 350
degree oven for 30 minutes.

Macaroni & Cheese

1 can Cream of mushroom soup
2 C. macaroni cooked 5 min. (not dry)

Put drained mac. in buttered
baking dish $1\frac{1}{2}$ qt.

add 1 C. cheddar cheese to the
soup & pour over macaroni
Bake -



WHOLE-WHEAT BRAN BREAD

(Photograph on page 123)

This is a bread of substance—and it makes wonderful toast!

- 2¼ cups warm water (105° to 115° F.)**
- 2 tablespoons granulated sugar**
- 2 envelopes active dry yeast**
- 2 cups unprocessed bran**
- 1 cup wheat bran cereal**
- ¼ cup corn oil**
- 2 teaspoons salt**
- 2 to 2½ cups all-purpose flour**
- 2 cups whole-wheat flour (preferably stone-ground)**

Mix water and sugar in a large bowl; add yeast; stir to dissolve. Add unprocessed bran, bran cereal, oil and salt and stir until well blended. Gradually stir in all-purpose and whole-wheat flours, about ½ cup at a time, until the mixture comes together to form a soft, somewhat sticky dough that can be kneaded. (It may be easier to incorporate the last ½ cup by hand.) Turn the dough out onto a well floured surface. Knead about 8 minutes, until smooth and elastic. (Dough will still be a little sticky.) Put dough into an oiled bowl; turn once to bring oiled side up. Cover bowl with plastic wrap or a damp towel. Let rise 45 to 60 minutes in a warm place (75° to 85° F.), until double in volume. Punch down dough and cut in half. Shape each piece into a loaf and put into 2 greased 8½-x-4½-x-2½-inch loaf pans. Let rise, uncovered, about 45 minutes in a warm place, until double in volume. Heat oven to 375° F. Bake about 35 minutes, or until bottom of bread sounds hollow when tapped. Remove from pans and cool on wire racks. Makes 2 loaves, 12 servings each.

Per serving: 127 calories, 4 grams protein, 3 grams fat, 22 grams carbohydrate, 4 grams fiber.

Oven-Fried Corn Meal Mush



Glistening with the golden margarine in which they were fried, crisp brown slices of corn meal mush make a good breakfast or supper dish, served with maple syrup and crisp bacon or little link sausages.

Good fried mush must be crisp and golden brown on the outside, creamy soft on the inside. Because mush itself has little flavor, it depends for its goodness on how and with what it is fried.

When fried in margarine, it not only has a beautiful crust color, but a fine flavor—especially if the mush is "fried" in the oven.

To fry mush in the oven use a moderately hot temperature, about 400-425° F. Rub a shallow baking pan with margarine, place the slices of mush in the pan, and spread a generous teaspoonful of melted margarine on top of each. Bake the mush for 25 to 30 minutes, or until the slices are as brown as desired. They do not even have to be turned, since the margarine on the pan helps the lower side to brown. When done, sprinkle with cinnamon, sugar or with brown sugar, if desired.

OVEN-FRIED CORN MEAL MUSH

(makes 6 servings)

- 1 cup corn meal
- 1½ cups cold water
- 2½ cups boiling water
- 1 teaspoon salt
- ¼ cup melted margarine

*1 1/2 Corn meal
2 1/2 Cold Water
3 1/4 Boiling
1 1/2 + Salt
1/2 marg*

Mix corn meal to smooth paste with cold water. Gradually pour into rapidly boiling salted water, stirring constantly until mixture thickens. Cook over direct heat 5 minutes. Cover and set pan over boiling water and cook 45 minutes. Pour mush into 2 round No. 2 cans, or into loaf pan which has been rinsed with cold water. Cool. Cover with waxed paper or foil and chill until firm—at least 4 hours. Turn out on board and slice ½ inch thick. Put slices in well-margarined shallow baking pan. Brush tops of slices generously with melted margarine. Bake in moderately hot oven (425°F.) 25 to 30 minutes, or until golden brown on both sides. Serve hot with margarine and maple syrup.

APPLE CAKE

Helen Sorenson, Nevada

- 2 cups sugar
- 1 cup oil
- 2 cups flour
- 2 t cinnamon
- 1 t salt
- 1 t soda
- 1 t nutmeg
- 1 t vanilla
- 2 eggs
- 4 cups chopped apples
- 1 cup chopped nuts

Mix the above, adding chopped apples and nuts last. Pour into a 9 by 13 pan and bake 45 minutes at 350 degrees.

Cool 10 minutes. Make topping of one jar Smuckers carmamel sauce and $\frac{1}{2}$ cup sour cream and pour over cake while warm. This freezes nicely.

NEW ENGLAND CLAM CHOWDER

Alice Huse

Nevada, la.

- 2 7 oz. cans minced clams
- $\frac{1}{4}$ pound side pork, minced
- $1\frac{1}{2}$ cups water
- 4 cups diced, peeled potatoes
- $\frac{1}{2}$ cup chopped onion
- 2 cups milk
- 1 cup light cream
- 3 T flour
- $1\frac{1}{4}$ t salt
- Dash pepper

Drain clams reserving $\frac{1}{2}$ cup clam liquor. Fry pork until crisp, remove and reserve. Add $\frac{1}{2}$ cup clam liquor, water and onion to fat. Cook covered 15 to 20 minutes until potatoes are tender. Add the clams, $1\frac{3}{4}$ cup of the milk and the light cream. Blend remaining $\frac{1}{4}$ cup milk with flour and stir into chowder to thicken. Add salt, pepper and reserved pork bits. Serves 6.

FAVORITE CHICKEN CASSEROLE

Mary Coggshall

Nevada, la.

- 3 cups diced cooked chicken
- 2 cups elbow macaroni, uncooked
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 soup can milk
- $1\frac{3}{4}$ cups chicken broth
- 1 small onion, finely chopped
- $\frac{1}{2}$ green pepper, finely chopped
- 2 hard boiled eggs, chopped
- 1 10 oz pkg frozen peas
- 1 5 oz can water chestnuts, drained and thinly sliced
- $\frac{1}{2}$ lb grated cheddar cheese
- $\frac{1}{2}$ t salt
- Potato chips crushed for topping

Mix all ingredients in order given. Pour into well greased 9 by 13 inch pan. Cover with heavy foil. Refrigerate overnight and bake uncovered at 350 degrees for 1 hour. Put on crushed potato chips just before baking. Cut in squares for serving. Serves 12 to 15.

SWISS BROCCOLI

Mary Coggshall

MINCEMEAT SQUARES

- | | |
|-----------------------------|--|
| 1/2 cup PARKAY
Margarine | 1/2 teaspoon salt |
| 1 cup brown sugar | * 1/2 cup chopped nuts |
| 1 cup mincemeat | * * * |
| 2 eggs | 1/4 cup PARKAY
Margarine |
| 1 teaspoon rum
flavoring | 2 cups sifted
confectioners'
sugar |
| 1 1/2 cups flour | 1 tablespoon milk
powder |

Cream margarine and sugar until light and fluffy; blend in mincemeat, eggs and flavoring. Add combined dry ingredients; mix well. Stir in nuts. Pour into greased and floured 13 x 9-inch baking pan. Bake at 350°, 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool.

Cream margarine; add sugar alternately with milk. Beat until light and fluffy. Spread over cookies.

Take-Along Dinner

(see these recipes at about 8:50 p.m. during the show)

CHEERY FRUIT MOLD

- | | |
|--------------------------------------|--|
| 13 1/4-oz. can
pineapple chunks | 1 cup whipped cream
or topping |
| 3-oz. pkg. lime
flavored gelatin | 1/2 cup KRAFT Real
Mayonnaise |
| 1 cup boiling water | * * * |
| * * * | 11-oz. can mandarin
orange segments |
| 3-oz. pkg. lemon
flavored gelatin | 3-oz. pkg. raspberry
flavored gelatin |
| 1 cup boiling water | 1 cup boiling water |

Drain pineapple, reserving 1/2 cup syrup. Dissolve lime gelatin in boiling water; stir in syrup. Chill until partially thickened. Fold in pineapple. Pour into 2-quart serving bowl; chill until almost set.

Dissolve lemon gelatin in boiling water; cool. Gradually add to combined whipped cream and mayonnaise. Chill until partially thickened. Pour over lime layer. Chill until almost set.

Drain oranges, reserving 1/2 cup syrup. Dissolve raspberry gelatin in boiling water; stir in syrup. Chill until partially thickened. Fold in orange segments. Pour over lemon layer. Chill until set. Garnish with additional orange segments and mint, if desired. 8 to 10 servings

BROCCOLI AND CORN SCALLOP

- | | |
|--|--|
| 2 tablespoons chopped
onion | 12-oz. can whole
kernel corn,
drained |
| 2 tablespoons PARKAY
Margarine | 1/2 cup cracker crumbs |
| 1 tablespoon flour | 2 10-oz. pkgs. frozen
broccoli spears,
cooked, drained |
| 1 1/4 cups milk | |
| 8-oz. pkg. shredded
CASINO Brand
Natural Monterey
Jack Cheese | |

Sauté onion in 1 tablespoon margarine; blend in flour. Gradually add milk; cook, stirring constantly, until thickened. Add cheese, stir-

ring until melted. Stir in corn and 1/4 cup crumbs. Arrange broccoli in 11 3/4 x 7 1/2-inch baking dish. Pour cheese sauce over broccoli. Toss remaining crumbs and margarine; sprinkle over casserole. Bake at 350°, 30 minutes. 8 servings

To make ahead: Cover and refrigerate overnight. Bake, uncovered, at 350°, 45 minutes.

CRANBERRY ORANGE BREAD

- | | |
|--|---|
| 3 cups flour | 1/2 cup SQUEEZE PARKAY
Margarine |
| 3/4 cup sugar | 2 eggs |
| 1 tablespoon baking
powder | 1 1/4 cups cranberries,
coarsely chopped |
| 1 teaspoon salt | 1/2 cup chopped nuts |
| 1/2 teaspoon soda | |
| 1 cup KRAFT Pure 100%
Pasteurized
Orange Juice | |

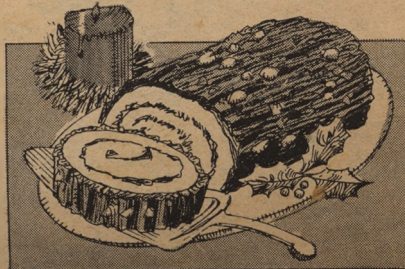
Combine dry ingredients; add juice, margarine and eggs. Mix just until moistened. Stir in cranberries and nuts. Pour into greased and floured 9 x 5-inch loaf pan. Bake at 350°, 1 hour and 15 minutes or until wooden pick inserted in center comes out clean.

GALA YULE LOG

- | | |
|---|--|
| 4 eggs, separated | 1/4 cup PARKAY
Margarine |
| 3/4 cup sugar | 1-oz. square
unsweetened
chocolate, melted |
| 1/2 teaspoon vanilla | 1/2 teaspoon vanilla |
| 1/2 cup flour | 3 cups sifted
confectioners'
sugar |
| 1 teaspoon baking
powder | 3 tablespoons milk
Chopped nuts |
| 1/4 teaspoon salt | |
| Confectioners' sugar | |
| 10-oz. jar KRAFT
Strawberry
Preserves | |
| * * * | |

Beat egg yolks until thick and lemon-colored. Gradually beat in 1/4 cup sugar; add vanilla. Beat egg whites until soft peaks form; gradually add 1/2 cup sugar. Beat until stiff peaks form. Fold yolks into whites. Fold combined dry ingredients into egg mixture. Spread batter evenly over greased 15 1/2 x 10 1/2 x 1-inch jelly roll pan lined with waxed paper. Bake at 375°, 12 to 15 minutes or until lightly browned. Immediately loosen sides and turn out onto a towel sprinkled with confectioners' sugar. Spread with preserves. Starting at narrow end, roll up cake; cool on rack.

Cream margarine; blend in chocolate and vanilla. Add sugar and milk alternately, beating until light and fluffy. Frost log. Run lines of fork across frosting to resemble bark. Sprinkle with nuts.



CONFETTI MALLOW POPCORN BALLS

- | | |
|-------------------------------------|-------------------------------|
| 4 cups KRAFT Miniature Marshmallows | ¼ teaspoon salt |
| ½ cup PARKAY Margarine | 3 quarts unsalted popped corn |
| ½ teaspoon vanilla | 1½ cups chopped gumdrops |

Melt marshmallows with margarine in saucepan over low heat; stir occasionally until smooth. Stir in vanilla and salt. Pour mixture over combined popped corn and gumdrops; toss lightly until well coated. With hands slightly moistened with water, shape into 1½-inch balls; place on greased baking sheet. 3 dozen balls

Gifts from the Kitchen

(see these recipes at about 8:38 p.m. during the show)



HOLIDAY GIFT CAKE

- | | |
|--|--|
| 8-oz. pkg. PHILADELPHIA BRAND Cream Cheese | ¾ cup well-drained chopped maraschino cherries |
| 1 cup PARKAY Margarine | ½ cup chopped pecans |
| 1½ cups sugar | ½ cup finely chopped pecans |
| 1½ teaspoons vanilla | 1½ cups sifted confectioners' sugar |
| 4 eggs | 2 tablespoons milk |
| 2¼ cups sifted cake flour | |
| 1½ teaspoons baking powder | |

Combine softened cream cheese, margarine, sugar and vanilla, mixing until well blended. Add eggs, one at a time, mixing well after each addition. Gradually add 2 cups flour sifted with baking powder, mixing well after each addition. Toss remaining flour with cherries and chopped nuts; fold into batter.

Grease a 10-inch fluted or plain tube pan; sprinkle with finely chopped nuts. Pour batter into pan; bake at 325°, 1 hour and 20 minutes. Cool 10 minutes; remove from pan. Cool thoroughly. Glaze with mixture of confectioners' sugar and milk. Garnish with cherries and nuts, if desired.

Variations: Pour 2 cups of batter into each of three greased 1-lb. coffee cans. Bake 1 hour. Pour ½ cup of batter into each of eleven greased 8-oz. vegetable cans. Bake 25 minutes.

Pour 1 cup of batter into each of five greased 6 x 3½-inch loaf pans. Bake 45 minutes.

"PHILLY" CHEESE BELL

- | | |
|--|----------------------------------|
| 8-oz. pkg. CRACKER BARREL Brand Sharp Cheddar Flavor Cold Pack Cheese Food | 2 teaspoons chopped pimiento |
| 8-oz. pkg. PHILADELPHIA BRAND Cream Cheese | 2 teaspoons chopped green pepper |
| PARKAY Margarine | 2 teaspoons chopped onion |
| | 1 teaspoon Worcestershire sauce |
| | ½ teaspoon lemon juice |

Combine cold pack cheese food, softened cream cheese and 2 tablespoons margarine; mix until well blended. Add remaining ingredients; mix well. Mold into the cold pack container coated with margarine. Chill until firm; unmold. Garnish with chopped parsley and pimiento strips, if desired. 2 bells

FESTIVE FANTASY FUDGE

- | | |
|---|-----------------------------------|
| 3 cups sugar | 7-oz. jar KRAFT Marshmallow Creme |
| ¾ cup PARKAY Margarine | 3½-oz. can flaked coconut |
| ¾ cup (5½ fl. oz. can) evaporated milk | ½ cup toasted slivered almonds |
| 12-oz. pkg. semi-sweet chocolate pieces | 1 teaspoon vanilla |

Combine sugar, margarine and milk in heavy 2½-quart saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes, stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, coconut, almonds and vanilla; beat until well blended. Pour into greased 13 x 9-inch pan. Cool at room temperature; cut into squares. 3 pounds

Variation: Substitute ½ cup crushed peppermint candy for almonds. Omit coconut.

CHOCOLATE FRUIT DROPS

- | | |
|--------------------------|---------------------------------------|
| 1¼ cups PARKAY Margarine | ½ cup cocoa |
| 1½ cups sugar | 1 teaspoon baking powder |
| 1 teaspoon vanilla | 8¼-oz. can crushed pineapple, drained |
| 1 egg | ½ cup chopped pecans |
| 2½ cups flour | |

Cream margarine and sugar until light and fluffy. Add vanilla and egg; beat well. Add combined dry ingredients; mix well. Stir in pineapple and nuts. Drop rounded teaspoonfuls of dough onto greased cookie sheets. Bake at 375°, 12 minutes. Approximately 4½ dozen.

