



Congregational
Cuisine . . .



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FIRST CONGREGATIONAL CHURCH
Cedar Rapids, Iowa

Rev. J. Richard Wagner, Pastor

Good recipes are truly a thing of artistry. The magic of color and flavor are blended together by your creative skill into a culinary masterpiece. Like a haunting folk song, recipes become a part of our rich heritage as we pass them on from friend to friend.

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This book is a collection of favorite recipes of the women of the First Congregational Church. It features recipes which will help you plan menus for clubs, church circles, and other groups.

CASSEROLES

*And make me savoury meat, such as I love,
and bring it to me, that I may eat.—Gen. 27:4*

CHICKEN SUPREME

- 1 5-lb. chicken
- 2 cups cooked rice
- 2 cups soft bread crumbs
- 4 eggs (beaten)
- Salt to taste
- 3 cups chicken broth and milk
- ¼ cup chicken fat
- 1 tsp. paprika
- ¼ cup chopped pimento
- 1 can mushroom soup

Cook chicken seasoned with salt, celery and onion. Dice chicken. Mix all ingredients except part of pimento and mushroom soup. Bake in loaf pan 50 minutes at 325°. Before serving, put a spoonful of heated mushroom soup mixed with cut up pimento over each serving. Makes 10 to 12 portions.

Alice Gray

BAKED CHICKEN RING

- 4 cups chopped chicken meat
- ½ cup chicken stock
- ¼ tsp pepper
- 1 tsp salt
- 1 small onion, minced
- 2 beaten eggs
- 2 cups soft bread crumbs

Mix ingredients together. Bake in buttered ring mold and serve with creamed chicken or creamed mushrooms in the center.

Mrs. V. O. Hasek

MOCK CHICKEN

- 1 cup fat
- 1 cup flour
- 1 tsp pepper
- 9 cups milk
- 4 cans tuna fish
- 12 oz. potato chips
- 2 cups mushrooms (if desired)

Heat fat, stir in flour and blend. Add pepper and slowly add the milk. Simmer until sauce begins to thicken. Add flaked tuna fish, sliced mushrooms and ¾ of the potato chips. Pour into pan. Sprinkle the top with the remaining chips. Bake in moderate oven until brown (about 40 minutes). Do not add any salt. Serves 32-40.

Mrs. W. G. Lindgren

MOCK CHICKEN

- 1½ lbs. lean pork (cubed)
 - 1½ lbs. veal (cubed)
- Salt and cover with enough water so there is one quart of stock when meat has been cooked tender. Add 4½ to 6 slices of dry bread broken into small pieces, 3 eggs, beaten, salt and pepper to taste. Mix all together and bake in pan with cover in 350° oven ½ hour. Serves 12 people.

Mrs. C. F. Reitz

CHICKEN SOUFFLE

- 1 pt. chopped chicken
 - 1 tsp. salt
 - ½ tsp. pepper
- Stirred in white sauce made as follows:

- 1 cup milk
- 1 tbsp. flour
- 1 tbsp. butter

Beat in whites of four eggs, very stiff. Bake 30 minutes. Serves 6 to 8.

Mrs. J. F. Rall

MOCK CHICKEN

- 1 lb. beef
 - 1 lb. lean pork
- Boil meat till tender . . . you should have 1½ cups stock. Soak in stock and 1 cup milk four or five slices of bread. Add 1 egg, salt, pepper, sage, and meat cut in small pieces. Add a little onion and celery if you wish. Bake in buttered dish one hour. Serves 10.

Ella Merriman

CHICKEN CHOW MEIN

- 1½ cups chopped onion
- 2 6-oz. cans mushrooms
- ½ cup butter
- 6 cups cooked chicken
- 6 cups chopped celery
- 8 cups chicken stock or water
- 9 tbsp. Soy Sauce
- ½ cup sugar
- 1 cup flour for thickening

Brown onion and mushrooms slightly in butter. Add celery, chicken stock and water. Season with soy sauce and sugar and simmer for 15 minutes. Thicken with flour. Serve hot on chow mein noodles. Serves 24.

Mrs. McIlrath

Casseroles —

CHICKEN-NOODLE CASSEROLE

- 2 cups (about 6 oz.) uncooked medium-fine noodles
- 3 hard-cooked eggs
- 1 6 oz. can boned chicken or 1 to 1½ cups diced cooked chicken
- 1 tsp celery or onion salt
- ⅛ tsp pepper
- 1 can condensed cream of chicken soup undiluted
- 1 can milk (use soup can as measure)
- 1 tbsp butter or margarine
- ½ cup soft bread crumbs

Heat oven to 350°F (moderate). Cook noodles in plenty of boiling salted water until just tender. Drain. (There will be about 2½ cups cooked noodles). Hard cook eggs while noodles boil; shell and slice. Place about a third of noodles in greased 1½ quart baking dish. Scatter half of chicken, half of sliced eggs, over noodles; sprinkle lightly with seasonings. Mix soup with milk; spoon a third of mixture over noodles. Repeat layers. Spread remaining noodles and soup over top. Then melt butter in small skillet, stir in crumbs, sprinkle over top. Bake at 350°F 30 minutes or till nicely browned. Or if made in the morning, chill, then bake at 350°F 45 minutes or till bubbling hot. Makes 5 to 6 servings.

Dorothy Lee

CHICKEN CASSEROLE

- 1 3 lb. chicken, cut up
- 2 tsp salt
- 1 bay leaf
- 1 large onion
- 2 or 3 stalks of celery
- 1 small onion, chopped
- 3 tbsp butter
- 1 pint tomatoes, strained
- 1 pint chicken broth
- 3 tbsp mushroom pieces
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- 3 tbsp flour
- ½ cup ripe olives, stoned and chopped
- 1 8-oz. pkg. macaroni
- ½ lb. American cheese, grated

Place first five ingredients (chicken, salt, bay leaf, onion and celery) in pan, cover with cold water and simmer until tender. Cut meat off bones and strain broth for further use.

Saute the small onion in three tbsp butter until light brown. Add tomatoes, chicken broth, mushrooms, Wor-

cestershire sauce and 1 tsp salt. Cook for half an hour. Thicken with flour. Add chicken and olives. Cook macaroni, drain, and arrange in casserole, alternating layers of macaroni, chicken mixture and grated cheese. Top with cheese and bake for one hour at 350°. The recipe serves 8.

Mrs. Lou Locatell

SCALLOPED CHICKEN

- 2 4-lb. chickens (dressed)
 - 4 cups soft bread crumbs
 - 2 cups cooked rice
 - 2 tsp salt
 - 1 tsp paprika
 - ½ cup chopped pimento
 - 8 well beaten eggs
 - ½ cup butter or chicken fat
 - 1½ qts. milk or stock
- Dice meat, combine ingredients, mix well. Bake in greased dripping pan in slow oven, 45 or 60 minutes. Serves 25 people.

Mrs. Geo. La Bounty

BAKED DISH

- 1 5 lb. chicken
- 2 pkgs spaghetti
- 1 small jar pimento
- 1 can mushrooms

Cook chicken and remove from bones, cut mushrooms and brown in butter. Cook spaghetti, mix all together, add 2 cups broth, 2 cups of milk thickened a little. Salt to taste and bake in ring molds. Serves 20-25.

Mrs. Russell

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Casseroles —

HAMBURGER PIN WHEELS

2 cups flour, sifted
2 tsp baking powder
1 tsp salt
Add 4 tbsp shortening
 $\frac{3}{4}$ cups milk

Mix and roll $\frac{1}{4}$ inch thick. 1 lb. hamburger (cook a bit with onion, catsup enough to moisten). Spread on dough and roll like jelly roll. Cut. Bake 15 to 20 min. Add flour to sauce in which meat was cooked and add chicken broth and a can of mushroom soup. Serves about 8.

Mrs. O. H. Daniel

HAMBURG CASSEROLE

Brown 1 lb. ground beef in skillet with 2 tbsp butter. Cut 4 medium size potatoes in half-inch cubes and spread in baking dish. Cover with half the steak. Add $\frac{1}{2}$ cup cream of tomato soup and a sliced onion. Season with salt and pepper. Add remaining meat, $\frac{1}{2}$ cup more cream of tomato soup, another sliced onion and season with salt and pepper. Bake $1\frac{1}{2}$ hrs. in moderate oven at 350°. More soup may be added during baking if needed.

Mary Huff

HAMBURGERS (YUM YUMS)

3 lbs. ground beef
 $1\frac{1}{2}$ tbsp Worcestershire sauce
1 pint Chili sauce
2 onions to taste (large or small)
1 tbsp prepared mustard

Brown onions, add to beef, and cook until brown, not crisp. Add Chili sauce, mustard and Worcestershire sauce, salt and pepper to taste. After meat is browned put in double-boiler and cook for about an hour. Spread on buns. Serves 20.

Mrs. R. W. McCollister

HAMBURGER CORN LOAF

1 No. 2 can cream style corn
1 pound hamburger
1 well beaten egg
1 tsp. salt
 $\frac{1}{8}$ tsp. pepper
1 medium onion, chopped fine
2 tbsp. butter
cracker crumbs

Mix ingredients well. Add enough cracker crumbs to make a solid pack. Put in greased loaf pan and bake in hot oven (400 degree) for one hour. This recipe makes 8 to 10 servings.

Mrs. R. L. Wilbur

ESCALLOPED TUNA

1 pkg. spaghetti, cooked and blanched
1 small can tuna
3 hard boiled eggs, chopped
Mix above and cover with following cream sauce:

3 tbsp. butter
2 tbsp. flour
1 pint milk

Sprinkle crumbs and paprika over the top. Bake till done. Serves 8 to 10.

Mrs. J. F. Rall

TUNA FISH DISH

1 8-oz. pkg. noodles (cooked)
4 hard boiled eggs
1 13-oz. can tuna
 $1\frac{1}{2}$ tbsp pimento
 $1\frac{1}{2}$ tbsp grated onion
 $1\frac{1}{2}$ tbsp parsley or green pepper
1 can mushrooms

Sauce

6 tbsp butter
6 tbsp flour
 $\frac{1}{4}$ tsp celery salt
Dash pepper
 $1\frac{1}{2}$ cans chicken soup
 $1\frac{1}{2}$ cup milk
1 small package potato chips

Crumb chips — place in bottom of pan then (1) and (2) mixed, more chips, then (1) and (2) again. Sprinkle buttered bread crumbs on top. Place in refrigerator over night. Bake 45 minutes in moderate oven (350°).

Alice Gray

TUNA FISH CASSEROLE

1 can tuna
1 can mushroom soup
1 box Kraft dinner

Cook macaroni and add soup and cheese last. Mix and bake 30 minutes at 375°. Use buttered crumbs on top.

Ethel Samuelson

SALMON SOUFFLE

1 can salmon (2 cups)
3 eggs
1 tbsp butter
salt
2 tbsp flour
1 cup milk
lemon juice to taste

Pick salmon in pieces and run through food grinder. Make a sauce of milk, flour, butter, salt and lemon juice. Beat yolks of eggs and add to sauce. Add salmon, then whites of eggs beaten stiff. Turn into buttered mold, set in pan of water and bake 45 minutes at 350°. Serves 6.

Dorothy Lynch

Casseroles —

SUPPER SALMON

- 1 cup rice
- 1½ cups milk
- 1 1-lb. can salmon
- ¼ lb. cheese
- 3 tbsp butter
- 2 tbsp flour
- 1 tsp salt
- ¼ tsp dry mustard
- ½ tsp curry powder
- 1¾ cups buttered bread crumbs

Cook rice, melt butter, stir in flour, salt, mustard and curry powder. When mixture foams, stir in milk and cook until it thickens. Combine sauce with rice and salmon and cheese. Put in buttered flat pan, sprinkle crumbs over the top (blend some cheese with crumbs). More milk may be added if desired. Bake about 35 minutes at 350°. Serves 12.

Irma Gray Wilson

SALMON RICE LOAF

- 2 cupfuls of cooked rice
- 1 No. 1½ can of salmon
- 2 eggs beaten
- 3 tbsp of melted butter
- 1 tbsp of minced parsley
- 1 tsp of lemon juice
- 1 tsp of mustard
- Salt and paprika to taste

Mix the above ingredients thoroughly and press into a buttered loaf pan. Bake in a moderate oven (350°) for about 25 minutes. Serve hot with creamed peas. Serves about 6.

Mrs. V. O. Hasek

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CHINESE SHRIMP (OR SALMON)

In 4 tbsp butter stew, 1 tbsp chopped ground pepper, 1 tbsp chopped celery. When tender stir in 3 tbsp flour and add 1½ cup thin cream. Simmer for 10 minutes. Add 1 cup shrimp (or salmon), ½ cup cooked peas, 1½ tsp shredded pimento, 1 tsp lemon juice and let simmer till heated through. Serve on chinese noodles. Serves 4.

Dorothy Lynch

CHINESE ONE DISH MEAL

- 6 lbs. veal or 3 lbs. beef, 2 lbs. pork and 1 lb. veal
- 6 or 8 onions chopped
- Celery (5 cups)
- 10 tbsp fat
- Raw rice, 4 cups
- 6 tsp. salt
- 20 tbsp Soy Sauce
- 6 cans chicken-rice soup
- 6 cans mushroom soup
- 4 cans peas (drain and save liquid toward making 10 cups liquid broth, etc.)

Cook meat, cool and cut in small pieces — save broth for liquid. Mix with all other ingredients well. Put in shallow baking dishes. Cover top with crushed corn flakes. Bake about 2 hours until rice is well done. (375°). Serves 65.

Mrs. George H. Walker

SOUTHERN DINNER

- 1½ cups rice (uncooked)
- 1 bunch celery
- 1 lb. onions
- 1 cup fat (½ may be bacon fat)
- 2 lbs. pork shoulder (cubed)
- 1 lb. veal (cubed)
- 1 tall can mushrooms and juice
- 1 #2 can green lima beans and juice
- 1 #2 can tomatoes
- 3 tsp salt or more pepper

Clean and cup up celery with tender leaves, also onions. Fry both in ½ cup of fat until transparent. Set aside and cover. In another pan brown meat in remaining ½ cup of fat; cover and cook slowly for 30 minutes or 10 minutes in pressure cooker. Cook rice 15 minutes in 3 qts. salted water at boiling point. Drain, shake dry after blanching it in cold water. Combine everything and put in baking dishes. Sprinkle bread crumbs, cracker crumbs or corn flakes over the top. Bake 1 hour in moderate oven. "Kitchen bouquet" can be used to darken meat while browning.

Mrs. C. T. Hickok

Casseroles —

VEAL CASSEROLE

- 2 lbs. cooked veal or other cooked meat
- 2 small cans mushrooms
- 2 cup liquid (mushroom liquid, milk, or meat stock, if any)
- 2 tbsp butter, ½ cup flour
- 1 small glass pimento
- 2 cups celery (cut up and cooked some), salt

Make sauce of liquid, butter and flour. Add other ingredients. Put in casserole. Buttered bread crumbs on top. Bake in moderate oven about 30 minutes. Serves about 10.

Dorothy Lynch

NOODLE CASSEROLE

- 2½ pkg (8 oz.) noodles
- 1½ lbs. veal or chicken
- 1 can peas
- 1 small onion
- 1 can mushroom soup
- 1 cup chopped celery
- 4 cups veal broth

Cook noodles till soft and stew veal slowly. Mix noodles, meat cut in small pieces, peas, celery, onion, mushroom soup and mix with 4 cups broth. Season to taste. Put in baking dish and cover with buttered crumbs. Bake 1 hour. Serves 20 or 30.

Mrs. H. F. Blomquist

FRICK-A-DILLY

- Meat—½ lbs. each of round steak, pork butts, and veal steak. Grind.
- 1 cup mashed potatoes
 - ½ cup milk
 - ½ cup butter
 - 3 eggs
 - Salt and pepper

Combine all ingredients. Form into balls or servings and bake 45 min. in a moderate oven. Serves 8 to 10.

Ella Merriman

BEEF AND RICE

- 1½ lbs. ground beef
 - 2 medium onions
 - 2 cups diced celery
 - ¼ cup diced green pepper
- Mix above ingredients together and fry until beef is browned.
- 1 cup rice (cook ten minutes and rinse with cold water)
 - 2 cans cream of mushroom soup
 - 2 cans chicken-rice soup
 - 3 cans water

Mix all ingredients together and bake 2½ hours at 350°. Serves 12.

Edna H. Preston

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MEAT CASSEROLE

- 2 lbs. ground beef
- 1 lb. sausage
- 1 small onion
- 1 can tomato soup
- Noodles
- Buttered crumbs

Fry meat with chopped onion until brown; add tomato soup. Cook slowly 45 minutes. Place cooked noodles in center of platter; cover with buttered crumbs. Surround with meat mixture.

Mrs. J. H. Crafton

CECELS

- 1 pt. finely chopped cold meat. (Use any left over cooked meat you have)
- 2 egg yolks
- 2 tbsp. fine bread crumbs
- ¼ tsp. nutmeg
- 1 tsp. onion juice
- ½ tsp. salt and pepper

Mix all above ingredients together. Form into balls. Roll in egg and crumbs, and fry in hot fat until light brown.

SAUCE

- 1 tbsp. flour
- 1 tbsp. butter
- 1½ cups milk or water
- yolk of 1 egg
- 1 tbsp. chopped parsley
- ½ tsp. salt
- ⅛ tsp. pepper

Melt butter, add flour, milk and seasoning. Stir in yolk of egg which has been mixed in a cup with part of the milk. Boil until it is of gravy-like thickness. Pour over the Cecels to serve.

Anna B. Black

Casseroles —

ITALIAN NOODLES

1 pkg egg noodles (medium size)
1 can tomatoes
1 or 1½ lbs. ground beef
1 small onion (can be left out)
salt and pepper to taste

Cook noodles with onion (cut up in small pieces) until done. Drain, and add one can of tomatoes. Cook ground beef in skillet until done, and put in pan containing noodles and tomatoes. Mix well and put in casserole. Top with bread or cracker crumbs mixed with butter. You can also add grated cheese. Bake about 30 minutes in oven at 325° or until juice has been about absorbed in noodles. Serves 6 or 8.

Mrs. C. J. Lybarger

GOULASH

Boil ½ pkg noodles for 10 minutes
Cook until a light brown:
1 lb. ground beef
1 cup onion (cut fine)
1 small piece of suet
salt and pepper
1 bunch of celery
1 can tomato soup
1 cup water

Add celery and tomato and water to the meat and onions and cook slowly on top of stove. Then put a layer of noodles and a layer of mixture (alternate) to fill casserole. Bake 45 minutes to 1 hour at 350°. Serve 8 to 10 people.

Mrs. B. K. Anderson

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VEAL AND RICE CASSEROLE

Brown in 2 tbsp fat, 1 lb. veal, cubed, 2 large onions sliced, 1 cup chopped celery, add 2 cups water, 1 can mushroom soup, 1 can chicken soup, ½ cup uncooked rice, 3 tbsp soy sauce. Bake in 350° oven 1½ hours. Serves 8.

Kathryn Churchill

RUSSIAN FLUFF CASSEROLE

1 lb. ground beef
½ lb. ground pork
1 cup cooked rice
1 #2 can peas
1 can tomato soup
1 small can mushrooms, cut-up
1 onion, ground or chopped fine
1½ cups bread crumbs
Green pepper may be added if desired.

Fry meat and onion in one tbsp butter. Mix all ingredients except bread crumbs and put in well buttered baking dish. Top with the buttered bread crumbs. Bake 1 hour in a moderate oven. Serves 8 generously.

Elsie Brondel

MEXICAN DISH

1 can whole corn
1 can tomatoes
½ cup chopped green olives
2 tbsp chopped onion
2 tbsp flour
1 tbsp sugar
3 eggs
½ lb. ground beef
½ lb. grated cheese
½ cup almonds
Salt and pepper
Green pepper and pimento to taste

Mix together and bake in casserole at 350° from 45 to 60 minutes. Serves 10 to 12 people.

Lena Vogt

SWEDISH MEAT BALLS

¼ lb. ground pork
½ lb. ground beef
¾ lb. ground veal
½ cup rich milk
½ cup fine toast crumbs
1 egg
1 small onion, chopped fine
1¼ tsp. salt
Dash of nutmeg
2 cups water or tomato juice

Mix ingredients except water or juice. Form into balls and brown in bacon fat. Add juice or water and cook slowly 1 hour. Makes 8 to 10 balls.

Ella Merriman

Casseroles —

BARBECUED BEEF

Try this for a luncheon or midnight snack

2½ lbs. beef (chuck or shoulder). Boil in slightly salted water till well done. Remove beef. To 2 cups broth add 1 14-oz. bottle catsup, 1 small minced onion, 1 small minced ground pepper, ½ tsp allspice, ½ tsp cloves, 1 tbsp vinegar, 2 tbsp sugar. Boil together 15 minutes. Pick the beef apart (don't cut) or tear in small pieces. Add to mixture and heat well. Fills 12 buns.

Mary Jane Horak

MEAT RICE PIE

2 cups diced cooked beef
2 cups diced cooked pork
1 medium onion, chopped
2 cups canned tomatoes
2 hard boiled eggs
1 cup water (can use broth from meat)
¼ cup cooking fat
1 cup diced potatoes
2/3 cup rice
2 tbsp butter or oleo
½ green pepper
salt and pepper

Brown potatoes, onion and green pepper in the hot fat. Add meat and broth. Put in greased baking dish. Season to taste. Cook rice till tender. Add tomatoes. Put over meat. Cover with sliced eggs and dot with butter. Cover, bake at 375° about 30 min. Water may be added if necessary. Serves about 10.

Ethel Beach

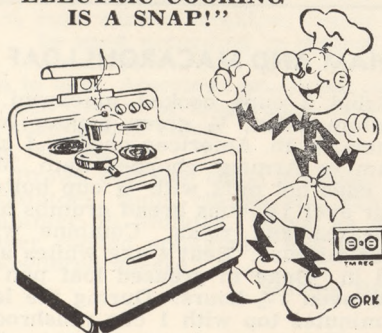
SPAM AND ASPARAGUS CASSEROLE

6 cans of Spam chopped
16 cups of freshly cooked or canned asparagus
1½ dozen hard boiled eggs, chopped
1 can of pimento chopped
2 medium onions chopped fine
6 cans of mushroom soup mixed with 4½ cups of milk
2 large packages of potato chips crushed

Place in layers in flat baking pans or individual casseroles. Pour over this the soup mixed with milk and place the crushed potato chips on top. Bake 45 minutes. 60 servings.

Mrs. R. L. Wilbur

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HAM-CHEESE CASSEROLE

2 lbs. ground ham (may use picnic ham)
1 lb. longhorn cheese (grated)
1 12-oz. pkg noodles
1 quart medium white sauce (add 3 tsp mustard, 3 tsp horseradish)

Place in layers in casserole beginning with noodles. Bake at 350° about 45 minutes. Serves 15.

Cleta Irvin

DRIED BEEF CASSEROLE

Make a white sauce of ½ cup butter, 1 cup flour, 2 qts. milk (no salt). Cut up 4 pkg. Old English cheese and add to white sauce along with 1 lb. coarse noodles (cooked), 1 lb. dried beef, cut, frizzled and browned. Chop together and boil slightly, 2 medium onions, 2 green peppers, 3 cups diced celery. Put all together in greased baking dish. 1 cup pimento, chopped, may be added. Cover with buttered crumbs. Bake 1½ hours at 350°. Serves 25.

Mary Jane Horak

CHIPPED BEEF-EGGS-CHEESE

¼ lb. chipped beef—brown
2 hard boiled eggs—chopped
1 can condensed mushroom soup
½ pt. cream or condensed milk
¼ lb. cheese
½ green pepper, chopped
1 cup drained cooked peas
1 small can pimento, chopped

Brown chipped beef, add other ingredients, heat thoroughly and serve on chinese noodles or toast.

Kathryn Churchill

HAM AND MACARONI LOAF

Grind 2 cups cooked macaroni, 1 medium onion, ½ green pepper (optional), ¼ lb. American cheese, 1 can Spam or Armour chopped ham. Mix 1½ cups hot milk with ½ cup butter. Pour over 1½ cups bread crumbs and 4 beaten egg yolks. Combine with meat mixture. Beat 4 egg whites and fold in. Bake in greased loaf pan in slow oven 1½ hours. During the last 15 minutes top with 1 can mushroom soup diluted with ¼ cup heated milk. Serves about 12.

Alice Bezdeny

ITALIAN NOODLES

1 pkg. egg noodles (medium size)
1 can tomatoes
1 or 1½ lbs. ground beef
1 small onion (can be left out)
Salt and pepper to taste

Cook noodles with onion (cut up in small pieces) until done. Drain, and add one can of tomatoes.

Cook ground beef in skillet until done and put in pan containing noodles and tomatoes. Mix well and put in casserole. Top with bread or cracker crumbs mixed with butter. Can also add grated cheese. Bake about 30 minutes in oven at 325° or until juice has been about absorbed into noodles. Serves about 8.

Mrs. C. J. Lybarger

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LUNCHEON DISH

1 can cream style corn
1 lb. pork sausage (bulk)
1 cup bread crumbs
4 eggs
onion

Mix all together. Put in baking dish and cover with 6 tbsp or more of catsup. Bake in slow oven. Serves 8 or 10.

June Gibbs

MEAT SAUCE FOR SPAGHETTI

¼ cup olive oil
½ cup butter
1 cup onion, finely chopped
1 lb. ground beef
4 strips raw bacon, finely chopped
4 cloves garlic, finely chopped
3 tbsp parsley, finely chopped
1 tsp salt
Freshly ground black pepper
½ tsp dry crushed red pepper
2 oz. red wine
1 cup canned tomatoes or
1 cup tomato juice
1 cup tomato puree
2 tbsp tomato paste or
¼ cup additional tomato puree
2 stalks celery (finely chopped)
1 small carrot (finely chopped)

Warm olive oil in saucepan over low heat. Add butter and simmer until melted. Add onion, saute until golden brown. Add ground beef and bacon, saute until brown. Add garlic and parsley, salt, black pepper and red pepper. Cook over low heat for 10 minutes. Add wine, cover and steam for 2 minutes. Add tomatoes, tomato puree and tomato paste. Bring to boiling point, add celery and carrot. Cover and cook over low heat for 1 hour, stirring occasionally. Serves 6 but can be doubled or tripled.

Mrs. R. G. Bausch

SPAGHETTI

1½ lbs. ground beef
5 cups tomato juice
2 cups of hot water
½ cup sliced onions
½ cup sliced stuffed olives
½ cup sliced ripe olives
1 pkg. spaghetti (8 or 9 oz.)
1 tbsp. salt
½ tbsp. pepper
2 cups cubed American cheese

Brown meat. Add juice and water. Simmer covered, at least 15 minutes until meat is tender. Add remaining ingredients except cheese. Add cheese just as you serve the spaghetti. Serves 5 or 6.

Jane Bergman.

Casseroles —

CORNED BEEF AND MACARONI

6 oz. pkg macaroni
12 oz. can corned beef, chopped
¼ lb. cheese, cubed
1 can condensed cream of chicken soup
1 cup milk
½ cup chopped onion
¾ cup buttered crumbs

Cook macaroni, drain, rinse. Combine ingredients except crumbs in 2 qt. casserole. Top with crumbs. Bake in 375° oven 1 hour. Serves 6-8.

Kathryn Churchill

QUICK SPAGHETTI SAUCE

1 lb. ground beef
1 large onion
1 clove garlic, minced
1 tsp salt
1 can tomato soup
1 can tomato paste
1 can water
1 tbsp ground allspice

Sprinkle the salt in bottom of large frying pan. Add ground beef, onion and garlic. Cook until well browned. Add remaining ingredients, mix well. Cook under very low heat, covered for 1 hour, stirring occasionally. Serve over cooked spaghetti. Sprinkle with parmesan cheese, first, before serving. Note—will keep several days stored in refrigerator.

Mrs. G. H. Warkentine

MACARONI AND CHEESE

Cook 2 cups macaroni in 2 qts. boiling water with ¾ tsp. salt for about 9 minutes. Drain. Make a sauce in double boiler with 4 tsp. onion, 2 tbsp. butter. Stir in 1 tbsp. flour, ¼ tsp. dry mustard, ¾ tsp. salt; then 2 cups milk. Cook until smooth and hot, stirring often. Grate ½ lb. American Cheddar cheese. Add about ¾ of this cheese to the sauce, stirring constantly until all cheese is melted. Place macaroni in greased casserole; pour sauce over macaroni and mix lightly; sprinkle remaining cheese over macaroni. (May sprinkle buttered bread crumbs on top if desired.) Bake 20 minutes in 400° oven. 8 to 10 servings.

Dorothy Lee

ITALIAN SPAGHETTI SAUCE

¾ lb. ground beef
1½ cups canned tomatoes (more may be used according to desired consistency)
¼ to ½ lb. American processed cheese
1 can Cream of Mushroom Soup
1 tbsp grated onion
½ tsp salt

Brown beef and onion in skillet. Add tomatoes, soup, cheese and salt and simmer 20 minutes. Serve as sauce over cooked spaghetti and top with powdered cheese.

Shirley Braden

BEAN CASSEROLE

2 cans of string beans
1 can cream of mushroom soup
1 small onion grated
pepper and salt

Heat and cover with buttered bread crumbs. Bake in oven at 350° for 30 to 45 minutes. I often add cubed veal or chicken. Serves 6 or 8.

Lena Vogt

CORN LOAF

6 tbsp butter
6 tbsp flour
1 cup milk
Make thick cream sauce of above
1½ lb. cheese, shredded
3 cans cream style corn
12 eggs, slightly beaten
4½ cup soft bread crumbs
3 tbsp minced onion
1 can pimento or three small fresh ones, chopped
salt and pepper

Mix all above ingredients and pack in mold or pan to depth of 1½ inches. Bake in medium oven, 325° 1¼ hrs. Cut in squares and serve with creamed chicken or ham.

CREAM SAUCE

Make 1½ qts. medium white sauce. Add 2 cups diced ham or chicken, 1 chopped pimento, salt and pepper to taste. Serves 24 generously.

Mrs. Robert Fox

SPAM HOT CASSEROLE

1 can Spam (diced)
1 cup cooked asparagus
3 hard boiled eggs (sliced)
Red pimento (slivers)

Arrange above in layers. Cover with mushroom soup diluted with milk. Top with potato chip crumbs. Bake at 350° for 1 hour. Will fill 12 ramekins generously.

Mary Jane Horak

Casseroles —

DEVILED LOBSTER

(A perfect party dish)

4 tbsp. butter
6 tbsp. flour
1½ cups milk
⅓ cup cream
⅓ tsp. salt
¼ tsp. paprika
⅓ tsp. dry mustard
¼ tsp. celery salt
1 tsp. minced parsley
1 tbsp. chopped pimientos
1 hard cooked egg (diced)
1 can lobster
Buttered bread crumbs

Make cream sauce, and add seasonings. Cook slowly and stir constantly until creamy sauce forms. Add egg and lobster. Fill shells and top with buttered crumbs. Bake until heated through. This may be baked in shells, or individual casseroles. You might also use potato baskets.

Jane Bergman

A BID FOR CHICKEN DINNERS

The farmer's wife had just slain several young roosters for the visiting minister's dinner. The old grandpa rooster came around to console with the hen who had thus lost her offspring.

"Never mind, biddie," he said, "remember, they wouldn't have made good lay members anyway, so let them enter the ministry."

—Contributed by
The Rev. J. Richard Wagner

HAM AND VEAL LOAF

2½ lbs. veal (ground)
½ lb. ham (ground)
1 tsp. salt
4 tbsp. catsup
4 tbsp. horseradish
1 large green pepper (ground)
1 cup bread crumbs
1 can mushroom soup
3 beaten eggs
1 cup milk

Mix together. Put in two flat baking dishes. Pour ¼ cup milk over each. Bake two hours at 300°. Serves 16.

Mrs. John Cabalka

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SALADS

You are the artists where salads are concerned. Vary the way you make and serve them to suit your artistic eye. Plain or fancy, but all delicious. Take your choice.

PERFECTION SALAD

12 tbsp. gelatin, plain
17 cups water
3½ cups vinegar
½ cup lemon juice
2¼ cups sugar
2¼ tbsp. salt
6¼ cups diced celery
4½ cups shredded cabbage
3 cups chopped green pepper
¾ cups chopped pimento
4 heads lettuce
2 qts. salad dressing

Soak gelatin in 3 cups cold water. Boil the remaining water and dissolve gelatin in it. Add vinegar, lemon juice, sugar and salt. Start to chill. When mixture begins to jell add celery, peppers, cabbage, pimento. Serve on lettuce with dressing. Serves 50.

Mrs. Harry E. Kelley

DELICIOUS SALAD

1 pkg. lemon jello dissolved in one pint hot water
½ lb. marshmallows, cut into quarters
Mix 2½ cans crushed pineapple (drained), 3 pkgs Philadelphia cream cheese, 1 cup mayonnaise, ½ pint whipped cream. Mix everything together. Let set until firm, then pour 2 pkgs cherry jello over the top. — Serves about 24.

Mrs. Keith Bainter

WHITE SALAD

Frozen Salad

1 #2½ can pineapple
1 #2½ can white grapes or
1 lb. Tokay grapes
¾ lb. marshmallows
½ lb. almonds (salted)
4 egg yolks
1 cup milk
Juice of 1 lemon

Cut and mix first ~~four~~ ingredients. Cook egg yolks and milk to a custard, and when cold add juice of one lemon. Pour custard over fruit mixture. Pour into pan — then distribute nuts through fruit. Place in ice box over night. Needs no dressing. 12 big servings.

Helen Shenefelt

LIME AVOCADO SALAD

1 pkg. lime jello
1 Avocado diced
1 tbsp. lemon juice
½ cup mayonnaise
2 tbsp. chopped pecans
1 grapefruit (sections removed)

Dissolve jello using 1½ cups water (or fruit juice if desired). Chill till syrup. Stir in mayonnaise and lemon juice, fold in diced avocado, grapefruit and pecans. Chill till firm in small individual molds. Better if left over night. Serves 6 to 8.

Cleta Irvin

SPRING SALAD

Lettuce cups
chopped cabbage and green pepper

Prepare and add celery seed and put in the ice box to crisp.

Dressing: Mix vinegar diluted with water, salt and pepper and sugar (suitable to your taste). Add Mazola oil, put into jar and shake well. Just before serving pour over cabbage. Simple but delicious.

Mrs. Blomquist

SUMMER SALAD

1 pkg. lemon jello
1½ cups hot water
⅛ cup vinegar
2 tbsp. sugar
¼ tsp. salt
1 cup flaked salmon
½ cup peas
½ cup celery
¼ cup chopped pickles

Mix. Let set until firm. Garnish with hard boiled eggs.

Ethel Samuelson

JELLO BUNNY NESTS

Prepare Lime Jello as directed on the package. Turn into shallow pan and chill. When firm, break into small flakes with a fork or force through potato ricer or large meshed strainer. Arrange on serving dishes. Place a peach half in each Jell-O "nest." Garnish with whipped cream, shredded coconut, and jelly beans. 6 servings.

Mrs. Blomquist

Salads —

FALL SALAD

8 apples (dice apples and add juice of 1 lemon)
2 cups grapes
12 marshmallows
½ cup nutmeats
1 #2 can pineapple (sliced or tidbits)
Drain juice from pineapple. Put on flame and bring to a boil. Mix 1 cup sugar, 2 tbsp. flour together and add 3 eggs slightly beaten. Pour hot juice over this. Mix and cook together until thick. Add 2 tbsp. butter. Cool. Add ½ pint whipped cream. Serves 12.
Nice to serve with baked ham.

Mrs. Lloyd Zimpleman

HOLIDAY SALAD

1 pkg. lemon jello
2 cups pineapple juice
20 marshmallows
1 cup less 2 tbsp. mayonnaise
1 pkg. Philadelphia cream cheese
¼ cup drained crushed pineapple
2/3 cup evaporated milk, whipped
1 pkg. cherry jello

Dissolve lemon jello in boiling hot pineapple juice and add marshmallows. Cool. Fold in mayonnaise, pineapple, whipped evaporated milk and cream cheese. Pour into an oblong glass baking dish and chill until set.

Prepare cherry jello according to directions on the package. Cool. Pour over lemon gelatin mixture. Chill. Cut in squares and serve on salad greens. If a mold is used for the salad, the cherry gelatin should be poured in first and allowed to chill, then the lemon mixture poured on top. This places the red layer on top when the salad is taken from the mold.

For other Holiday occasions, use lime gelatin instead of lemon for a red and green salad. Serves 12 to 15.

Jennie Lundell

HOLIDAY FROZEN FRUIT SALAD

2 pkgs. cream cheese (3 oz. pkgs.)
1 cup mayonnaise
1 cup heavy whipped cream
½ cup green cherries (quartered)
½ cup red cherries (quartered)
1 #2 can (2½ cups) drained pineapple
2½ cups diced marshmallows (about 24)

Combine cheese and mayonnaise. Blend until smooth. Fold in whipped cream, fruit, and marshmallows. Pour into 1 quart refrigerator tray. Freeze until firm. Serves 10 to 12.

Jane Bergman

MOLDED CRANBERRY SALAD

1 lb. cranberries (grind fine, raw). Add 1½ cups sugar. Mix well and let stand till sugar dissolves. Dissolve 2 packages Raspberry Jello in 2½ cups water. Cool, and add 4 apples cubed. 1 cup celery, cubed, 1 cup nut meats broken, to the cranberry and sugar mixture. Pour into Jello. Chill. Serves 10 to 12.

Ruth Pratt

BING CHERRY SALAD

1 #2 can black Bing cherries (pitted)
1 pkg. Philadelphia cream cheese
Stuff the cherries with softened cheese and a few chopped nuts.
1 pkg. lemon jello
1 cup grapefruit juice
1 #2 can grapefruit sections
1 cup cherry juice

Mix jello with heated fruit juices. Let set until it begins to congeal. Then pour over cherries and drained grapefruit sections combined. Place in mold and let set till firm. Serves 10.

Mrs. G. H. Chapman

BING CHERRY SALAD

1 pkg. cherry jello
1 pt. hot water
1 #2 can bing cherries
1 pkg. Philadelphia cream cheese (softened to mix in)
Nuts, if desired.

Mix and pour in mold to set.

Ethel Samuelson

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Salads —

CRANBERRY SALAD

Cook 4 cups cranberries in 1 cup water. Force through sieve, measure and add 1 cup of pineapple juice and enough hot water to make 3½ cups. Stir in 2 cups sugar until dissolved. (If pineapple juice is sweetened use only 1½ cups sugar.)

Soak 2 tbsp. unflavored gelatin in ½ cup cold water for 5 minutes. Dissolve in hot cranberry mixture and chill until partially congealed. Combine 1 cup diced pineapple and 1 or 2 cups nut meats. Stir into gelatin mixture and pour into mold. Serves 12.

Ethel Samuelson

ORANGE JELLO SALAD

Part I

1 pkg. orange jello
2 cups liquid (use some peach juice)
1 #2 can sliced peaches

Dissolve jello in juice according to directions on package and set aside to cool and set.

Part II

1 pkg. orange jello
1 pkg. Philadelphia cream cheese
Dissolve jello in 2 cups of liquid. Add cheese and whip till cheese is dissolved and smooth.

Add:

1 cup diced celery
1 cup cut up marshmallows
1 cup chopped English walnut meats.

Pour Part II over Part I and let set. Cut in squares and serve on crisp lettuce topped with favorite salad dressing and maraschino cherry. (Cherry is optional.) Serves about 12.

Mrs. Blanche Libal

PARTY SALAD

1 pkg. lemon jello
1 pkg. lime jello
Dissolve above in separate dishes using 1 pint hot water (1 cup for each package of jello). Set in refrigerator until syrupy.

Mix the following:

1 #2 can crushed pineapple (not drained)
1 cup cottage cheese (large curd)
1 cup miracle whip salad dressing
1 cup sweetened Eagle Brand milk
1 cup pecan meats
2 tsp. horse radish

Add to thickened jello. Let set until firm.

Ethel Samuelson

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FROZEN FRUIT SALAD

1 large can fruit salad or 2½ cups mixed canned fruits (pineapple, peaches, pears, white grapes)

¼ cup maraschino cherries

1 banana

6 tbsp. cream cheese (3 oz. pkg.)

1 cup heavy cream

5 tablespoons cooked salad dressing or mayonnaise

Drain fruit, whip cream. Add cream cheese and salad dressing to cream. Add fruit, cut into small pieces. Mix well, sweeten to taste. Freeze in refrigerator trays. Serves 12-16.

Variations: Add marshmallows, nut meats, crystallized ginger, and the fruit juices drained from the fruit, plus orange and pineapple juices. If you use fruit juices add 1 tablespoon gelatin for each cup of juice.

Betty Putnam

APPLE SAUCE SALAD

¾ cup hot water

1½ cup thick applesauce

1 package lime gelatine

½ cup diced celery

lettuce

mayonnaise

Cook apples and sieve to make thick applesauce. Combine apple sauce and ¾ cup hot water. Heat until it boils. Pour over gelatine until dissolved. Pour into mold. When cool stir in celery. Chill until firm. Serve on lettuce leaf and top with mayonnaise. Place in dish and salad dressing in small bowl. Let persons prepare their own salad at serving time. Serves 6.

Martha Novak

Salads —

ORANGE SALAD

- 1 pkg. orange jello
- 1 tsp. vinegar
- 2 oranges cut up
- 1 cup celery (diced fine; salted and drained)

Dissolve the jello in the juice of one orange and enough hot water to make 2 cups. Stir in the vinegar. Let set until partly congealed. Then add the oranges and celery. Pour into a mold and let set till firm. Serves 8.

Helen Shenefeld

BEEF SALAD

- 1 pkg. lemon jello
- 1 2/3 cups water (first use 1 cup boiling water. Then use liquid from can of beets to make the other 2/3 cup)
- 2 tbsp. sugar
- 2 tbsp. vinegar
- 2 tbsp. horseradish
- 1/2 tsp. salt
- 2 cups diced beets
- 1 cup celery (finely cut)

Grated onion to taste. Serve on lettuce with Salad Dress.

Mrs. Walter Hambright

EASY TOMATO ASPIC

- 1 pkg. lemon jello
 - 2 cups V8 or tomato juice
- Melt jello in juice and place in refrigerator.

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JELLO MINCEMEAT SALAD

Something different and delicious!

- 2 pkgs. cherry jello (use only cherry)
- 4 cups water
- 1 pkg. Nonesuch mincemeat

Cook mincemeat in 1 1/2 cups water for 5 minutes. Dissolve jello in the mixture and add remaining 2 1/2 cups water. Pour into a mold and chill.

Pearl Hill

PIE PLANT SALAD

- 1 1/2 cups pieplant (cooked and cooled)
- With 1/2 cup sugar
- 1/2 cup orange juice
- 1/4 cup lemon juice

Dissolve 1 package Knox gelatine and combine with above.

Mrs. Chas. Packwood, Sr.

PINEAPPLE UPSIDE DOWN SALAD

Add 2 tbsps. plain gelatin to 1/2 cup cold water, let stand 5 minutes. Stir in 1 1/4 cups boiling water, 1/2 cup sugar, 1 tsp. salt. Drain 1/2 cup syrup from Dole Pineapple slices and add, with 1/2 cup vinegar and 1/4 cup lemon juice, cool. Pour thin layer in bottom of loaf pan, chill till almost firm. Arrange 2 slices pineapple on gelatin with pimento in centers, chill till firm. Dice 1 or 2 slices pineapple, mix with 3 cups shredded cabbage, 1 cup diced radishes, cucumbers or celery, 1/4 cup each diced pimento and green peppers. Fold in remaining gelatin, pour over pineapple in pan, chill. When firm turn out and serve with mayonnaise. Serves 6 or 8.

Mary Huff

JELLIED TUNA LOAF

- 1 can tuna
 - 4 hard-cooked eggs, diced
 - 1 cup boiled salad dressing in which 1 envelope of Knox Gelatine has been dissolved
 - 2 egg whites, beaten stiff
- Mix tuna, eggs, and dressing. Fold in egg whites, pour in mold and chill. Serves 6.

BOILED SALAD DRESSING

- 1/4 tsp. salt
- 1 tsp. mustard
- 2/3 tbsp. sugar
- few grains cayenne
- 2 tbsp. flour
- 2 egg yolks
- 2 tbsp. butter
- 3/4 cup milk
- 1/4 cup vinegar

Mix dry ingredients, add slightly beaten egg yolks, butter, milk, and vinegar very slowly. Cook in double boiler until thick, and then add the gelatine which has been softened in cold water.

Mrs. J. Richard Wagner

Salads —

CORNED BEEF SALAD

2 pks. lemon jello
2½ cups hot water

Dissolve jello in hot water and when cool add

1 can corned beef (12 oz. can Libby's)
cut in small pieces
1 cup diced celery
1 cup cucumber (diced)
1 cup salad dressing
Onion to taste
Salt to taste

Serve on lettuce. Garnish with hard boiled eggs. Serves 8 to 10.

Mrs. Walter Hambright

JELLIED SALMON LOAF

2 tbsp gelatin, soak in liquor from salmon. Flake salmon fine. Add vegetables, peas, celery, lima beans. Use liquor from canned peas and add to salmon liquor, heat until gelatin is melted. Put all together and pour into a bread pan and when chilled and set, turn onto a platter covered with lettuce.

Mrs. D. S. Phillips

CRANBERRY SALAD

2 cups or 1 lb. cranberries (ground)
½ cup celery (diced fine; salted and drained)
½ cup nuts
1 cup sugar
¾ cup water
1 pkg. orange jello

Dissolve jello in hot water. Add sugar. Let set until partly congealed. Stir in the cranberries, celery, and nuts. Pour into mold and let set till firm. Serves 8.

Helen Shenefelt

LIME JELLO

1 pkg. lime jello
1 cup hot water
1 small can crushed pineapple
1 small can condensed milk (chilled and whipped)
1 cup cottage cheese
½ cup mayonnaise

Put all together, except whipped milk. Add it when the mixture begins to set. Put ½ cup pecan halves over the top of salad. Serves 8.

Alice Gaines

LIME SALAD

2 pks. lime jello
2 cups hot water
2 cups pear juice
pinch of salt
Freeze or congeal then whip with beater
1 pkg. of Philadelphia cream cheese
½ pint whipping cream (whipped)
2 tbsp. sugar
2 cups diced pears
1 cup crushed pineapple
1 cup quartered marshmallows

(Two colors can be used for Holiday time.) Serves 12.

Edna Hatfield

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Salad Dressings —

THICK CELERY SEED DRESSING

2 tbsp. water
4 tbsp. flour
1/4 cup vinegar
1 cup sugar
1 tsp. salt
2 tsp. paprika
1 tbsp. grated onion
1 cup salad oil

Soak celery seed in tablespoon of water. Blend flour and sugar, add water and vinegar. Cook until clear. Add salt, paprika and onion. Chill. Beat in salad oil and celery seed. Better if made the day before using.

Hildred Lear

BOILED DRESSING

3 eggs—well beaten
1/2 cup sugar
1 tbsp. dry mustard
1 tbsp. corn starch
1/2 cup vinegar
1/2 cup water
1 tsp. salt

Mix together in sauce pan and cook till thick. This dressing is also very good for potato salad.

Alice Gaines

DRESSING FOR CABBAGE SLAW

Shred small head of cabbage
Mix together:
1/4 cup vinegar
1/4 cup sugar
Butter size of a walnut
salt and pepper
yolk of 1 egg

Stir till it boils. Add 1/2 cup cream (scant). Bring to a boil and pour over cabbage while hot. Chill and serve. Serves 6.

Dorothy Lynch

PINEAPPLE DRESSING

“Try this on cottage cheese”

Heat to boiling point the juice from one large can pineapple. Remove from fire. Into the juice beat the following:

3/4 cup sugar
1 tbsp. flour
1 beaten egg
1 tsp. lemon juice or vinegar

Cook until smooth.

Mrs. C. O. Hiltbrunner

ONION-CELERY DRESSING

2/3 cup sugar
1/4 tsp. salt
1 tsp. celery seed
1 tsp. paprika
1/3 cup strained honey
5 tbsp. vinegar
1 tbsp. lemon juice
1 tsp. grated onion
1 cup salad oil

Mix dry ingredients. Add honey, vinegar, lemon juice and onion. Pour oil very slowly into mixture, beating constantly with rotary or electric beater. Makes 2 cups.

Cleta Irvin

MIRACLE SALAD DRESSING

1/4 cup honey
1 cup sugar
3 tsp. paprika
1/4 tsp. dry mustard
1/2 cup white vinegar
1/4 tsp. salt
2/3 cup water

Mix, bring to boil, boil 1 minute. Let cool to room temperature. Beat and add 1 pt. salad oil, 2 tsp. celery seed, juice of 1/2 lemon, 3 tsp. onion juice, 1 qt. Miracle Whip. A delicious dressing for all salads either vegetable or fruits.

Mary Jane Horak

SALAD DRESSING

1 cup sugar
1 cup oil
1/2 cup cider vinegar
1/2 cup tarragon vinegar
1/2 cup ketchup
1/2 cup chili sauce
1 grated onion
1 tbsp. salt

Place all ingredients in a quart jar and shake well. Celery seed may be added if desired. Keep in the refrigerator and shake well before using.

Mrs. R. T. Ashlock

SWEET CELERY SEED DRESSING

(Wonderful on fruit salad, and especially good on lettuce)

1/2 cup sugar
1/2 tsp. salt
1/2 tsp. dry mustard
1/3 cup vinegar

Boil above four ingredients together one minute. When cool, beat in 1 cup salad oil. (Beat with fork for good results), 1 tbsp. onion juice. Add 3 tsp. celery seed. Keep in a jar in your refrigerator.

Jane Bergman

DESSERTS



SCRIPTURE CAKE

	Chapter	Verse
2/3 cups Psalms	55	21
2 cups Ecclesiastes	5	12
3 cups Exodus	29	12
2 tsp. I. Corinthians	5	6
1/4 tsp. Mathew	5	13
1 cup I. Corinthians	3	2
1/2 tsp. Jeremiah	1	11
6 tsp. Job	6	6

ANGEL FOOD (LARGE)

This is really good!

- 1 1/2 cups egg whites plus 1 egg white
- 1 cup granulated sugar
- 1/2 cup powdered sugar
- 1 cup sifted cake flour
- 1 tsp. salt
- 1 1/2 tsp. cream of tartar
- 2 tbsps. lemon juice
- 1 tsp. vanilla

METHOD: Beat egg whites until foamy. Add salt and cream of tartar; then beat until whites stand in peaks. Sift flour 6 times. Sift sugar 6 times. Add 2 tablespoons sugar and 2 tablespoons flour to eggs. Fold in. Then sift remaining sugar together with flour 6 times and sift into egg whites a little at a time, folding in carefully. When half of flour has been added, add lemon juice and vanilla. Bake 55 minutes at 325°.

Nelle Richards Heft

CHOCOLATE ANGEL FOOD CAKE

If you like cake, you'll like this!

- 12 egg whites (1 1/2 cups)
- 2 tablespoons cold water
- 1/4 teaspoon salt
- 2 cups sugar
- 1 cup cake flour
- 1/2 cup cocoa
- 1 tsp. vanilla
- 1 tsp. cream of tartar

METHOD: Beat egg whites, water and salt until frothy and add cream of tartar. Continue beating until whites are stiff but not dry. Fold in one cup of sugar which has been sifted before measuring. Sift the other cup of sugar, the flour and cocoa together four times and fold into egg white mixture. Add vanilla.

Bake in an ungreased angel food pan for 45 minutes in a preheated oven

350°. Invert as soon as it is baked and cool before removing from pan. I always use an electric mixer. The frosting is an easy recipe, too; there's no boiling.

FROSTING

- 1 cup sugar
- 1/2 cup boiling water
- 1/4 tsp. salt
- 1/8 tsp. cream of tartar
- 1 egg white
- 1 tsp. vanilla

Mix all ingredients except vanilla and beat with an electric mixer for 15 minutes then add the vanilla, mix, and frost the cake.

Mrs. Clyde Randolph

DELICIOUS CHOCOLATE CAKE

(And we do mean delicious)

- 2 cups sugar
- 1/2 cup butter (or margarine)
- 1/2 cup sour cream
- 1/2 cup cocoa
- 2 cups flour
- 2 eggs
- 2 teaspoons vanilla
- 1 teaspoon soda
- 1 cup boiling water

METHOD: Cream sugar and butter; add eggs, add flour mixed with cocoa and the cream alternately; mix in soda dissolved in boiling water. (The batter is quite thin). Add vanilla. Bake in a loaf pan at 350°. Frost with fudge or powdered sugar chocolate frosting. This "never fail" chocolate cake serves between 20 and 30 people.

Mrs. Darrell Schumacher

PRUNE CAKE

- 1 1/2 cup sugar
- 1/2 cup shortening
- 2 eggs
- 1 cup prunes (cooked)
- 1 1/4 cup prune juice
- 1 tsp. soda dissolved in prune juice
- 3 cups flour
- 1 tsp. baking powder

Cream shortening, add sugar; cream together. Add eggs, and beat. Add sifted dry ingredients alternately with prune juice. Add prunes last and bake in a loaf pan in a moderate oven 375°.

Mrs. Chas. Reitz

Desserts —

POPPY SEED CAKE AND FILLING

"A fine old recipe"

1/3 cup poppy seed
1/2 cup butter (may use part shortening)
1 1/3 cups sugar
1 cup cake flour
1 cup all purpose flour
2 tsp. baking powder
1 cup milk
5 egg whites stiffly beaten
Soak poppy seed for 4 hours. **Drain well.** Cream butter and sugar, add poppy seed. Add milk and flour (sifted with baking powder) alternately. Fold in the 5 well beaten egg whites. Bake till done in 350° oven.

Filling:

1 cup sour cream
5 egg yolks
1 cup brown sugar

Boil above ingredients until it reaches the consistency of custard. Cool slightly; spread over cake and cover with 7 minute frosting.

Mrs. C. S. Foster

MAYONNAISE CAKE

1 cup sugar
2 cups flour
5 tbsp. cocoa
2 level tsp. soda
1 cup mayonnaise
1 cup hot water
Vanilla
No salt

Mix in order given above. Bake in 350° oven for 45 minutes.

Ruthann Miller

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CHERRY NUT CAKE

Party fare for sure!

3 cups cake flour
4 1/2 tsp. baking powder
1 tsp. salt
1 cup cherry juice and water
3/4 cup shortening
1 1/2 cups sugar
1 1/2 tsp. vanilla
3/4 cup chopped walnut meats
1 8-ounce bottle maraschino cherries
4 egg whites

Sift flour, measure, and sift again with baking powder, and salt. Drain cherries and chop. Add water to cherry juice to make 1 cup liquid. Cream shortening. Add sugar gradually. Add 3 tablespoons of liquid and continue creaming until light and fluffy. Add sifted dry ingredients alternately with remaining liquid and vanilla, beating after each addition until smooth. With last addition of dry ingredients, add nut meats and cherries. Fold in stiffly beaten egg whites. Line bottoms of 3 9-inch pans with wax paper. Pour in batter. Bake in moderate oven (350°) for 25 minutes. Frost with your favorite frosting, or use this delicious Fluffy Frosting.

FLUFFY FROSTING

1 1/4 cups sugar
1/4 tsp. cream of tartar
1/2 cup water
3 egg whites
1/2 cup confectioners sugar
1/2 tsp. vanilla extract

Cook 1 cup sugar, cream of tartar, and water to medium-hard ball stage (250°F). Beat egg whites until stiff, but shiny. Add remaining one-fourth cup sugar, a tablespoon at a time, beating after each addition. After last addition of sugar, beat until mixture stands in peaks and sugar is dissolved. Slowly beat syrup into egg whites. Add sifted confectioners sugar and vanilla. Beat well.

Frances Heaton

CHOCOLATE CAKE

1 cup sugar
1/4 cup shortening (creamed with sugar)
1 egg (beaten)
1 cup cold water
1 tsp. vanilla
1 1/2 cup flour sifted with
1 tsp. soda
1 tsp. baking powder

Add to above mixture: 2 squares chocolate, melted (added last to above batter and bake in moderate oven 45 minutes). Frost with seven minute icing or favorite frosting.

Mrs. E. Newland

Just as luscious as it looks!



RECIPE

Chocolate Coconut Chiffon Ring

1 envelope unflavored gelatine
2/3 cup sugar
1/4 teaspoon salt
1 1/2 cups milk
2 squares Baker's Un-sweetened Chocolate

Mix gelatine, 1/3 cup of the sugar, salt, and milk. Add chocolate. Cook over hot water until chocolate melts and gelatine dissolves. Beat to blend. Pour slowly over egg yolks. Cook and stir 3 minutes longer. Cool 10 minutes. Beat egg whites until foamy. Add

3 egg yolks, slightly beaten
3 egg whites, unbeaten
1 teaspoon vanilla
1 1/2 cups Baker's Coconut, cut
1/3 to 1/2 cup chilled heavy cream
3 tablespoons Baker's 4-in-1 Cocoa Mix



remaining 1/3 cup sugar; beat to stiff peaks. Blend in chocolate mixture. Add vanilla and half of the coconut. Turn into 1-quart ring mold; chill. Unmold. Spread with cream and cocoa mix beaten together. Sprinkle with remaining coconut. Makes 7 to 9 servings.

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CHOCOLATE PECAN PIE

- | | |
|---|----------------------------------|
| 2 squares Baker's Unsweetened Chocolate | |
| 3 tablespoons butter | 1 teaspoon vanilla |
| 1 cup light corn syrup | 1 cup coarsely chopped pecans |
| $\frac{3}{4}$ cup sugar | 1 unbaked 9-inch pie shell |
| 3 eggs, slightly beaten | $\frac{1}{2}$ cup cream, whipped |

Melt chocolate and butter over boiling water. Boil syrup and sugar together 2 minutes. Add chocolate mixture. Pour slowly over eggs, stirring constantly. Add vanilla and nuts. Turn into pie shell. Bake in moderate oven (375°F.) 45 to 50 minutes, or until puffed across top. Cool. Top with cream.

CHOCOLATE SCOTTIES

- | | |
|--|--------------------------------|
| 1 square Baker's Unsweetened Chocolate | |
| 1 tablespoon butter | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ teaspoon vanilla |
| 1 egg, unbeaten | 1 cup quick-cooking oatmeal |

Melt chocolate and butter together. Add sugar, egg, salt, and vanilla; beat. Mix in oatmeal. Drop from teaspoon onto greased baking sheet, $\frac{1}{2}$ inches apart. Flatten with fork. Bake in slow oven (325°F.) 15 minutes. Makes about 15.

"GAY NINETIES" CHOCOLATE CAKE

- | | |
|---|--------------------------|
| 4 squares Baker's Unsweetened Chocolate | |
| 4 tablespoons butter | 1 egg, unbeaten |
| 2 cups sifted all-purpose flour | $1\frac{3}{4}$ cups milk |
| 1 teaspoon salt | 1 teaspoon vanilla |
| 2 cups sugar | 1 teaspoon soda |

Melt chocolate and butter in small bowl. Pour into mixing bowl to cool. Sift flour once, measure into sifter, add salt. Add sugar to cooled chocolate and mix well. Add egg and 1 cup of the milk; blend. Sift in flour mixture, mix until all flour is dampened, then beat 1 minute. Add vanilla and $\frac{1}{2}$ cup more milk; blend. Dissolve soda in remaining $\frac{1}{4}$ cup milk and mix quickly into batter. Pour batter into 2 round 9-inch layer pans, $\frac{1}{2}$ inches deep, lined on bottoms with paper. Bake in moderate oven (350°F.) 40 minutes, or until done. Frost with Easy Chocolate Frosting (recipe on Walter Baker Premium package).



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Desserts —

COLOR VISION SWIRL CAKE

1¾ cup plus 2 tbsp. sifted cake flour
1¼ cups sugar
3 tsp. baking powder
¾ tsp. salt

Sift these 4 into bowl and add ½ cup soft shortening, ¾ cup milk and 1 tsp. vanilla. Beat 2 minutes in electric mixer. Add ½ cup soft shortening, ¾ cup milk and 1 tsp. vanilla and beat 2 minutes more. Remove ½ cup batter and add 3 tbsp. red fruit flavored jello to batter, stir with fork to blend, pour remaining batter into pan, then fold in colored mixture. Bake 40-50 minutes in loaf pan at 350°.

Frosting—½ cup sugar, 1 egg white, ⅛ tsp. cream tartar, 2 tbsp. water, 3 tbsp. colored gelatine. Cook in double boiler until icing holds stiff peaks.

Mrs. Hubbard

PECAN PIE

½ cup sugar
1½ cups white Karo
4 eggs
1 tbsp. butter
1 tsp. vanilla
1 cup pecans

Beat eggs and sugar together and add Karo. Continue beating. Add softened butter and vanilla. Turn into unbaked pie shell. Sprinkle nut meats over the top. Bake for 10 minutes at 400°; reduce heat to 350° for 30 minutes.

Hildred Lear

AMBROSIA CAKE

This really tastes like Ambrosia, too.

1 cup sugar
½ cup shortening
2¼ cups flour
3 teaspoons baking powder
½ teaspoon salt
1 whole egg and 1 egg yolk, beaten

Grind and divide into two parts:

1 cup seedless raisins
1 cup nut meats (chopped)
12 maraschino cherries

(Use half of the above mixture in cake and half in frosting.)

1 cup liquid made up of:
2 tablespoons cherry juice
juice of 1 orange
water to fill cup.

METHOD: Cream shortening and sugar, add eggs; add dry ingredients

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alternately with liquid, mixing well; add half of raisin, nut, cherry mixture. Bake in two layers 35 minutes at 350°.

Frosting

Cream ½ cup butter and 2 cups powdered sugar. Blend in 1 stiffly beaten egg white and fruit mixture. Cut into about 20 pieces.

Lillian Hunt

CRAZY CHOCOLATE CAKE

Sounds crazy, but m-m-m-!

1½ cups cake flour
1 cup sugar
3 tbsp. unsweetened cocoa
1 tsp. soda
½ tsp. salt
6 tbsp. melted shortening or salad oil
1 tbsp. vinegar
1 tsp. vanilla
1 cup cold water

Sift flour, measure, then sift again with sugar, cocoa, soda and salt into an ungreased 10 inch baking pan. Make three depressions. Into one, pour the melted shortening, into the second, the vinegar, and into the third the vanilla. Pour the cold water over all and mix with a fork, but do not beat. Bake in a moderate electric oven 350° for 30 minutes or until done. Cool in a pan on a rack as this is a soft cake. Serves 6 to 8.

Frost with chocolate or mocha powdered sugar icing when cool. Serve right from the pan. (To make a spice cake substitute brown sugar, omit cocoa and add 1 tsp. cinnamon, ½ cup raisins and ½ cup nutmeats.)

Hildred Lear

Desserts —

CHOCOLATE MARSHMALLOW PIE

It's yummy!

Crust:

15 graham crackers
¼ cup melted butter

Crush graham crackers fine; mix with melted butter. This mixture may be sprinkled with cinnamon and sugar if desired. Then pack into a 10 inch pie plate.

Filling:

½ cup milk
4 almond Hershey bars (5c size)
24 marshmallows

Melt the above ingredients in the top of double boiler. Cool. Then add ½ pint of cream, whipped. Pour into the prepared crust and chill in refrigerator. Amount: one 10 inch pie.

Gladys Lighthart

LEMON FLUFF PIE

4 eggs yolks
½ cup sugar
juice and rind of 1 lemon
2 tbsp. boiling water

Boil together on low flame until thick, stirring constantly. Beat until very stiff, 4 egg whites and ½ cup of sugar. Add ½ of this to cooked mixture and use the other ½ for meringue. Pour mixture into 9" baked pie shell, cover with the meringue. Brown in 350° oven 12 minutes or until desired color.

Mrs. G. H. Warkentine

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FRENCH APPLE PIE

Mix top of crust first
½ cup brown sugar
2 tbsp. flour
¼ cup butter

Crumble together above ingredients. Then place apples (about 8 medium) sliced very thinly in bowl and mix with ½ cup sugar and ½ tsp. cinnamon. Place in unbaked pie crust and top with above mixture. Bake in moderate oven.

Mrs. Lloyd Zimpleman

CHERRY PIE

2 cups pitted cherries, drained
1 cup juice
1 cup sugar
2 tbsp. tapioca
1 tbsp. cornstarch
butter size of walnut
1 tsp. vanilla
½ cup broken pecans
dash of nutmeg

METHOD: Drain juice from cherries, add tapioca and let stand 15 minutes. Mix sugar with cornstarch and add to juice. Cook two or three minutes or until slightly thickened. Add butter, vanilla and nutmeg. Cool and add nuts and pour into individual baked pie shells. Serve with whipped cream. Serves 6 to 8.

Mrs. J. H. Fordice

SOUR CREAM PIE

1 cup thick sour cream
1 cup thin cream or milk
2/3 cup of sugar
½ cup finely chopped raisins
yolks of 2 eggs
1 tsp. of flour
¼ tsp. salt
½ tsp. each of cloves, cinnamon and nutmeg.

Bake in one crust and cover with meringue made with 2 egg whites. Bake slowly.

Mrs. A. T. Phillips

TORTE PIE

3 stiffly beaten egg whites
¼ tsp. baking powder
Add flavoring, either vanilla or almond. Fold in 1 cup sugar mixed with 1 cup ground nuts and 14 soda crackers rolled fine (7 double crackers). Put in buttered pan and bake 30 minutes at 350°. Serve with whipped cream or ice cream. Be sure to leave in oven long enough to brown. It should be crunchy when cool. Serves 4 to 6.

Emma Tucker

Desserts —

ANGEL PIE

Crust:

- 16 Graham crackers, crushed
- $\frac{1}{4}$ cup shortening
- $\frac{1}{4}$ cup sugar

Mix well and press into pie tin. Bake at 400° for 10 minutes.

Filling:

- $\frac{3}{4}$ cup milk
- 16 marshmallows
- 1 tsp. vanilla
- 1 cup cream, whipped
- 1 tall can fruit cocktail, drained
- 1 small can crushed pineapple, drained

Melt marshmallows in double boiler with milk. Cool. Add remaining ingredients. Pour into graham cracker crust and chill about 12 hours.

Florence Kauffman

PEPPERMINT STICK DESSERT

- 1 lb. vanilla wafers
- 1 cup pecans
- 1 pt. whipping cream
- $\frac{1}{2}$ pt. regular cream
- 36 marshmallows
- $\frac{1}{2}$ lb. stick candy

METHOD: Cut marshmallows into small pieces. Over them pour the regular and whipping cream and let stand over night. In the morning whip the mixture and add crushed candy. Crush wafers and add nut meats. Put half of wafer mix in bottom, add cream mixture and top with remaining crumbs.

Mrs. Keith Morse

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CHOCOLATE ECLAIRS

- 1 cup sifted cake flour
- $\frac{1}{4}$ tsp. salt
- 1 cup water
- $\frac{1}{2}$ cup butter or other shortening
- 4 eggs

METHOD: Measure and sift flour and salt. (1) Heat water and butter to boiling point in top of double boiler over direct flame. (2) Place top of double boiler over boiling water. (3) Add flour and salt to hot mixture, stirring to form a smooth batter. Continue cooking, stirring until batter loosens from sides of pan. (4) Cool mixture to lukewarm. (5) To lukewarm mixture, add one egg at a time. Beat well after each addition. (6) Drop batter by spoonfuls, 2 inches apart, onto a greased baking sheet. (7) With a small knife, shape batter into 1"x4" oblongs. (8) Bake in a hot oven (450°) for first 15 minutes; reduce temperature to 350° and continue baking for 30 to 35 minutes. **Do not open oven during first 20 minutes.** (9) When cool, split eclairs with a sharp knife. Fill with custard filling and frost with chocolate topping.

Mrs. Bextine

MARSHMALLOW ORANGE PUDDING

- 32 marshmallows (or $\frac{1}{2}$ pound)
- $\frac{1}{4}$ cup lemon juice
- $\frac{3}{4}$ cup orange juice
- 1 cup heavy cream, whipped
- $\frac{1}{2}$ cup crumbled Macaroons

In a saucepan, combine whole marshmallows, lemon juice and orange juice. Simmer over low heat, stirring constantly until marshmallows are melted. Cool; fold in whipped cream. Place mixture in refrigerator tray and top with macaroon crumbs. Chill over night.

Kate Wing

LEMON DESSERT

- 1 pkg. lemon jello
- 1 $\frac{1}{4}$ cups hot water
- 1 tall can carnation milk
- 2 tbsp. lemon juice
- $\frac{1}{2}$ cup sugar
- 1 small can crushed pineapple
- Nabisco wafer or graham cracker crumbs

Dissolve jello in hot water. Chill until syrupy and whip. Add juice and whip. Whip milk and add sugar. Combine and whip. Add pineapple. Cover with crumbs and chill until set. Serves 8 to 10.

Mrs. C. F. Pierce

Desserts —

ANGEL FOOD CAKE PIE

- 2 envelopes Knox gelatine
- $\frac{1}{4}$ cup cold water
- Dissolve the above.
- 1 #2 can crushed pineapple
- 6 egg whites
- $\frac{3}{4}$ cup sugar
- 1 pt. whipping cream
- 1 tsp. vanilla
- $\frac{1}{2}$ lb. vanilla wafers

Dissolve gelatine in cold water. Heat pineapple juice and add to gelatine. Let cool. Beat egg whites, add sugar gradually. Whip cream, add vanilla and crushed pineapple. Add egg whites (beaten) and whipped cream to gelatine. Line a pan with vanilla wafers (crumbed). Pour gelatine mixture over and top with more crumbs. Place in refrigerator and let set at least 4 hours. Serves about 12.

Mrs. Blanche Libal

LEMON JELLO WHIP

- 1 pkg. lemon jello
- 1 lemon
- 1 cup hot water
- 1 tall can condensed milk
- 1 cup sugar
- Graham cracker crumbs

Dissolve jello in water and let congeal. When set, whip and add 1 cup sugar and juice of lemon with grated rind. Whip condensed milk, blend whipped milk and jello mixture. Alternate crumbs and mixture. Fruit may be added if desired. Let set several hours.

Mrs. Frank Brejcha

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HONEYCOMB PUDDING

This recipe is at least 100 years old, and was given to the donor by a dear friend.

- 1 cup molasses
- $\frac{1}{2}$ cup flour
- 4 eggs
- 1 tsp. soda
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup sour milk
- 2 tbsp. butter
- 1 cup chopped nuts or raisins or both.

Mix above ingredients as usual. Bake about 45 minutes in a flat pan. Use a moderate oven.

Sauce:

- 1 cup sugar
- 2 tbsp. flour
- 2 tbsp. butter

Mix above ingredients with a little cold water. Then add 1 pint of hot water and boil until slightly thickened. Pour over the pudding to serve.

Irma Gray Wilson

OATMEAL FRUIT DESSERT

Try this at your next party.

Crust:

- 2 cups brown sugar
- 2 cups oatmeal
- 2 cups flour
- 1 cup butter
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{2}$ tsp. cinnamon

Mix above ingredients as you would pie crust.

Filling:

- 1 qt. any fresh fruit. (Canned fruit may also be used)
- 3 tbsp. cornstarch
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup water

Cook above ingredients until thick and clear. Pat $\frac{2}{3}$ of the crust in a flat pan. Pour cooked mixture over this and put remaining crust over the filling. Bake in a moderate oven for 30 minutes. Serve barely warm. May be topped with whipped cream. Serves 20.

Lillian Breckle

COFFEE MARSHMALLOW DESSERT

- 1 cup boiling coffee
 - $\frac{1}{2}$ lb. marshmallows cut in quarters.
- Put together and stir until marshmallows are dissolved. When cool and beginning to set, fold in thoroughly, $\frac{1}{2}$ pint cream whipped. Top with finely chopped nuts or macaroon crumbs.

Mrs. A. T. Phillips

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BLACK-EYED SUSAN CAKE

Swans Down-easy . . . Swans Down-wonderful

Preparations. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans, 1½ inches deep. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Ingredients:

- 4 squares Baker's Unsweetened Chocolate
- ½ cup hot water
- ½ cup sugar
- 2 cups sifted Swans Down Cake Flour
- 1 teaspoon soda
- 1 teaspoon salt
- ½ cup shortening
- 1¼ cups sugar
- 3 eggs, unbeaten
- Milk (see below)*
- 1 teaspoon vanilla

*With butter, margarine, or lard, use ⅔ cup milk. With vegetable or any other shortening, use ¾ cup milk.

The Mixing Method

1. Combine chocolate and water in top of double boiler. Cook and stir over boiling water until chocolate is melted and mixture thickens. Add ½ cup sugar and cook and stir 2 minutes. Remove from heat. Cool to lukewarm.

2. Sift flour once, measure, add soda and salt, and sift together three times.

3. Cream shortening, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add ½ of the flour and beat until smooth. Add milk and remaining flour, alternately, in small amounts, beating after each addition until smooth. Then add vanilla and chocolate mixture and blend.

Baking. Turn batter into pans and bake in moderate oven (350°F.) 30 to 35 minutes, or until done. (If desired, use one 13x9x2-inch pan in place of the two round pans. Bake 40 minutes or until done.)

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with a spatula. Turn out, remove the paper, and turn right-side up on racks to cool before frosting.

Frosting. Spread Golden Orange Frosting between layers and on top and sides. Decorate top of cake with black-eyed Susan design, using thinly sliced orange rind for petals and Baker's Semi-Sweet Chocolate Chips for centers of flowers.

Golden Orange Frosting

Cream together ½ cup butter, 1½ tablespoons grated orange rind, 1 teaspoon grated lemon rind, and ¼ teaspoon salt. Add 1 unbeaten egg yolk and mix well. Then add 3½ cups sifted confectioners' sugar, alternately with 1 tablespoon orange juice and 2 teaspoons lemon juice, beating well after each addition.



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Desserts —

LEMON FLUFF

- 1 14½ oz. can evap. milk
- 1 4 oz. lemon jello
- 1¾ cups hot water
- ¼ cup lemon juice
- 1 cup sugar
- 2½ cups vanilla wafer crumbs

Chill unopened can of milk in refrigerator till icy cold (3-4 hrs.). Dissolve jello in hot water. Chill till partially set. Whip till light and fluffy. Add lemon juice and sugar. Whip chilled milk and fold into jello mixture. Line bottom of 9x13" pan with crumbs. Pour over jello mixture. Top with remaining crumbs. Chill till firm. Cut in squares and center each with marchino cherry. Serves 12-16.

Evelyn Badger

BROWNIE PUDDING

Try this on your family. They'll like it.

- 1 cup enriched flour
- ½ tsp. salt
- 2 tbsp. cocoa
- 2 tbsp. melted shortening
- 1 tsp. vanilla
- ¼ cup cocoa
- ¾ cup brown sugar
- 1¾ cup hot water
- ¾ to 1 cup chopped walnuts
- 2 tsp. baking powder
- ¾ cup granulated sugar
- ½ cup milk

METHOD: Sift together flour, baking powder, salt, sugar, and cocoa. Add milk, vanilla and shortening and mix until smooth. Add nuts. Pour into greased 8" square cake pan. Mix brown sugar and cocoa and sprinkle over batter. Pour hot water over entire batter. Bake in moderate oven (350°) 40 to 45 minutes.

Mrs. Richard Mills

CHOCOLATE SPONGE

- 1 tbsp. Knox gelatine
- ¼ cup cold water
- ¼ cup boiling water
- 1 tsp. vanilla
- ½ cup sugar
- 3 eggs
- 2 tbsp. cocoa
- Pinch salt

Soak gelatine in cold water about 5 minutes. Dissolve in boiling water. Add cocoa. Beat egg whites until stiff. Add well beaten egg yolks to whites. Add sugar, dissolved gelatine. Beat; add flavoring. Pour into wet mold, chill. Serve with whipped cream.

Marian Beurle

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PLUM PUDDING

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- 1 cup sweet milk
- 1 cup chopped or ground suet
- 1 cup molasses
- 2½ cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
(sifted with flour)
- 2½ cups small seedless raisins
- 2 eggs
- ½ teaspoon salt
- 1 tsp. each of nutmeg, cinnamon
- ½ tsp. cloves

Mixed candied fruit may be added if desired.

METHOD: Mix together above ingredients. Fill cans a little over half full, cover, and steam for two and a half hours. Remove from steamer and place in hot oven for about half an hour.

Sauce

- ½ cup sugar
- 2 tablespoons butter
- 2 tablespoons flour

Mix above ingredients, add 2 cups boiling water and boil until right consistency. Add lemon juice and vanilla to taste. Serves 12 to 15.

Mrs. Harry Toms

CHERRY RICE SNOW

Whip 1 cup of heavy cream and add 2 cups of cold boiled rice, also ½ cup confectioners' sugar. Add 2 cups crushed pineapple, drained. Chill and serve with cherries, cut fine and sprinkled on top. Peaches or orange sections may be used.

Mrs. D. S. Phillips

Desserts —

ANGEL DELIGHT

- 2 pkgs. strawberry jello
- 1 qt. box frozen strawberries
- 1 pt. whipping cream
- 1 unfrosted angel food cake, loaf type.

METHOD: Prepare jello according to directions on package. Let jello get firm and then whip. Whip cream, and add together with strawberries.

Break angel food cake in pieces and put a layer in pyrex cake dish. Pour strawberry mixture over top, then add another layer of cake and another layer of mixture on top. Let stand at least 8 to 10 hours as strawberry mixture will run between cake. Serve in squares.

Raspberry jello and frozen raspberries may be used in place of strawberries if preferred. Serves 20 easily.

Virginia Hood

DATE NUT PUDDING

(A perfect dessert for Christmas or Thanksgiving Holidays)

- 1 lb. dates, chopped fine
- 1 cup chopped nut meats
- 3 eggs, beaten separately
- 1 cup sugar
- 3 tbsp. milk
- 7 white crackers rolled fine
- 1 tsp. baking powder in the crackers
- 1 tsp. vanilla

Mix all ingredients in one bowl. Add egg whites last. Bake in a slow oven in a greased pan. Place pan in a pan of hot water. Bake until slight crust is formed.

Jane Bergman

GRAPE NUT PUFF PUDDING

- 1 tsp. grated lemon rind
- 4 tbsp. butter or margarine
- ½ cup sugar or honey
- 2 egg yolks, well beaten
- 3 tbsp. lemon juice
- 4 tbsp. Grape Nuts
- 2 tbsp. flour
- 1 cup milk
- 2 egg whites, stiffly beaten

Add lemon rind to butter and cream well, add sugar gradually, blending after each addition. Add egg yolks and beat thoroughly, then add lemon juice. Add flour, Grape Nuts, and milk, mixing well. Fold in egg whites. Turn into greased baking dish and place in pan of hot water. Bake in slow oven (325°) 1 hour and 15 minutes. When done pudding will have crust on top and jelly below. Serve warm or cold with plain or whipped cream. Serves 6.

Martha Novak

ICE BOX DESSERT

- 1 cup sugar
- ½ cup butter
- 3 beaten egg whites
- Small can drained grated pineapple
- 1 tsp. vanilla
- Pinch of salt
- ½ lb. vanilla wafers

Cream together until smooth the sugar and butter. Add stiffly beaten egg whites. Add nut meats if desired. Place a layer of vanilla wafers on the bottom of a loaf pan. Spread the mixture over the wafers and top with another layer of wafers. Place in refrigerator until set. Serve with a topping of whipped cream. Serves 15.

Mrs. Frank Hidinger

BAKED DEVIL'S FLOAT

- 1 cup flour
- ¼ tsp. salt
- ¾ cup sugar
- 2 tsp. baking pwd.
- 1 square melted chocolate
- 2 tbsp. melted butter
- 1 tsp. vanilla
- ½ cup milk
- ½ cup chopped nuts

Sift dry ingredients. Mix with milk, butter, vanilla, and nut meats. Add melted chocolate last. Pour in baking pan 8 x 8 x 2. Cover with ½ cup sugar (gran.) and ½ cup brown sugar and 2 tbsp. cocoa mixed together. Then pour 1 cup boiling water over the top. Bake 40 to 45 min. (or until done) in moderate oven. Serve upside down while warm with whipped cream. Serves 10.

Mrs. G. H. Chapman



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Desserts —

HERSHEY DESSERT

"Candy Sweet and Luscious"

Cream together $\frac{1}{2}$ cup butter and 1 cup powdered sugar. Mix in 2 egg yolks, 1 small can Hershey Chocolate syrup and $\frac{1}{2}$ cup chopped nuts. Fold in $\frac{1}{2}$ lb. marshmallows cut up and 2 egg whites beaten stiff.

Line pan with graham cracker crumbs and sprinkle same on top. Serve with whipped cream.

Mrs. Merle Konzen

STEAMED CRANBERRY PUDDING

$\frac{1}{2}$ cup sorghum molasses (must be sorghum)

$\frac{1}{3}$ cup boiling water

2 level tsp. soda

2 cups raw cranberries

$1\frac{1}{2}$ cups flour

$\frac{1}{2}$ tsp. salt

Combine ingredients in order given. Pour into well buttered pan and steam $1\frac{1}{2}$ to 2 hrs. or until done when tested. Serve hot with following sauce.

Boil slowly 1 cup sugar, 1 cup cream, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, a little salt and 1 tsp. vanilla. Cook until a little thick. Serves about 8.

Mrs. Geo. J. Knaus

GINGERBREAD

1 cup brown sugar

$\frac{1}{2}$ cup bacon drippings

2 eggs

2 tsp. cinnamon

1 tsp. ginger

$\frac{1}{2}$ tsp. cloves

$\frac{1}{2}$ tsp. allspice

1 cup molasses

1 rounding tsp. soda

$2\frac{1}{4}$ cups flour

1 cup boiling hot coffee

Cream the brown sugar and bacon drippings until smooth. Add the eggs, beaten slightly. Add the cinnamon, ginger, allspice and cloves. Put the rounding tsp. of soda into the cup of molasses and then add that to the mixture alternately with the flour. At the very last add the entire cup of boiling hot coffee. The mixture may look very thin but don't let that disturb you. Pour into a well buttered $13 \times 9 \times 2$ inch pan. Bake at 350 degrees for 30-35 minutes. Serve with any hot sauce or with hot applesauce, or whipped cream.

Florence Zeller

CHEESE TORTE

$1\frac{1}{2}$ lbs. of cottage cheese

1 cup sugar

4 eggs

$\frac{1}{2}$ pint of cream

speck of salt

$\frac{1}{2}$ lemon, juice and rind

$\frac{1}{4}$ cup flour

1 package zwieback (6 oz.)

1 cup sugar

1 tsp. cinnamon

$\frac{1}{2}$ cup butter, melted

$\frac{1}{4}$ cup nuts, chopped (preferably pistachio nuts)

Roll zwieback fine and mix with 1 cup of sugar, cinnamon and the butter after it has been melted. Set aside about $\frac{3}{4}$ cup of this mixture for topping. Butter a 9 inch spring form very well and press the zwieback mixture on the bottom and sides of the spring form. Beat the eggs unseparated, with the other cup of sugar until light in color; add salt, lemon. Stir the cream in well and then add the cheese and flour. Mix well and strain through a fine sieve. Stir until smooth; pour into the spring form and sprinkle the remaining zwieback mixture over the top and then spread the chopped nuts on top of that. Bake in a 325 degree oven for 1 hour. Turn off the heat in the oven and let the torte stand in the oven about 1 hour or until cooled. Remove the sides of the spring form and place with the bottom of the spring form left on, onto a serving plate.

Florence Zeller

LICKIN' GOOD CHERRY DESSERT

Blend together as for pastry and place in an 8 x 10" baking pan:

1 cup flour

$\frac{1}{2}$ cup butter

2 tbsp. powdered sugar

Bake until golden brown at 350° about 15 minutes, then mix the following in the order given, and pour over the crust and bake again for 30 minutes at 350°:

2 eggs, beaten

1 cup sugar

$\frac{1}{4}$ cup flour

$\frac{1}{2}$ tsp. baking powder

1 tsp. vanilla

$\frac{1}{8}$ tsp. salt

$\frac{3}{4}$ cup nuts, crushed or chopped

$\frac{1}{2}$ cup coconut

1 #2 can sour cherries, well drained

Cool. Serve with whipped cream. Serves 8.

Mrs. Bruce Allingham

COOKIES

★ *Special Cookies from Cookie Specialists*

BUTTER RICH COOKIES

Batter:

- 2 cups sifted flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup butter or margarine
- 1 cup confectioners' sugar
- 1 egg

Topping:

- 1 egg
- Sugar
- Cinnamon
- Almonds

Sift flour with baking powder and salt. Then cut butter or margarine into flour mixture with a pastry blender or knife until it looks like corn meal. Then work in sugar, finally the egg. Knead this dough on a lightly floured board until it sticks together. Then chill in refrigerator for 20 minutes. Now, start your oven at 400°F or hot. Next roll out the chilled dough on a lightly floured board until it is about 1/8" thick. Cut with cookie cutter (we found a 3" diameter a good size.) Place cookies in a greased cookie sheet, brush with egg (1 whole egg) beaten with sugar and cinnamon or sugar and chopped blanched almonds. Bake for 10 minutes. Then cool on wire rack. This makes about 60 of the dreamiest cookies you ever tasted.

Mrs. W. P. Heaton

PINEAPPLE COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 1 cup crushed pineapple
- 1 cup nuts (optional)
- 2 eggs
- 1/2 tsp. salt
- 1/2 tsp. vanilla
- 4 cups flour (sifted)

*1/2 tsp. soda
2 Tsp. chopped.*

Cream sugar and Crisco. Add eggs and pineapple. Add flavoring. To flour add salt, soda and baking powder — sift again and add to other ingredients, fold in nuts if used. Drop by teaspoonfuls on greased cookie sheet. Bake at 410° for ten minutes. Makes four dozen.

Mrs. C. T. Hickok

CARAMEL SQUARES

- 1/4 cup margarine, melted
- 1 cup brown sugar
- 1 egg
- 3/4 cup flour
- 1 tsp. baking powder
- salt
- 1 tbs. water

Beat with spoon. Bake in oblong pan at 350°. Scatter a few finely chopped nutmeats over the top.

Mrs. Ray Hubbard

ORANGE SLICE COOKIES

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup shortening
- 2 eggs
- 2 cups flour
- 1 cup oatmeal (quick)
- pinch of salt
- 1/2 tsp. soda
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1/2 cup coconut
- 1/2 cup nutmeats
- 1 cup orange slices, cut in small pieces (candy)

Blend together sugar and shortening. Add beaten eggs. Sift together flour, salt, soda and baking powder. Add to sugar mixture. Mix well. Add vanilla. Stir in oatmeal, coconut, nutmeats and orange slices. Drop by spoonfuls on greased baking sheet and bake until light brown (about 8 minutes). Makes 100 cookies.

Mrs. W. G. Lindgren

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DRUGS and SUNDRIES



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Cookies —

OATMEAL COOKIES

Cream 1 cup shortening
1 cup brown sugar
1 cup white sugar
Add 2 well beaten eggs
1 tsp. vanilla
Sift and add 1½ cup flour
1 tsp. salt
1 tsp. soda
Add 3 cups quick oatmeal
½ cup walnuts

Chill in refrigerator over night.
Slice and bake 10 minutes at 350°.

Marian Wilson

BUTTER SCOTCH COOKIES

2 cups brown sugar
1 scant cup shortening
2 eggs
1 tbsp. vanilla
1 tsp. soda dissolved in 1 tsp. water
1 tsp. baking ~~soda~~ sifted with
3 cups flour *and*
½ tsp. salt
½ cup chopped nuts
½ pkg. chocolate chips or
½ cup raisins

METHOD: Cream together shortening and sugar, add eggs and beat. Add soda, water, vanilla and rest of ingredients. Drop by small spoonfuls on greased baking sheet. Bake in moderate oven, 375° for 10 minutes. Makes 4 dozen cookies.

Mildred Roberts

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SUGAR COOKIES

2 cups granulated sugar
1 cup shortening
½ tsp. cream tartar
2 tsp. baking powder
4½ cups sifted flour
¼ tsp. salt
1 tsp. vanilla
½ tsp. lemon extract
1 heaping tsp. soda
dissolved in 2 tbsp. boiling water
2 eggs, beaten in cup

Add sweet milk to beaten eggs in cup and skim off foam until level cup full. Cream sugar, shortening, water and soda (dissolved) until light and fluffy, adding some of milk and egg mixture. Cream well then add, alternately, flour sifted with dry ingredients and milk. Roll out on well floured board. Cut with small cutter. Place on greased cookie sheets, 3 inches apart. Put tsp. of raisin filling on each cookie and cover with second cookie. Press edges lightly. Bake 425° for 10 to 12 minutes or until light brown.

RAISIN FILLING

1¼ cup seedless raisins (grind)
½ cup sugar
½ cup water
1 tbsp. flour
Mix well and cook over low heat until thick. Cool.

Irma Meaney

BEST FILLED COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
3 eggs
4 cups sifted flour
1 tsp. soda
1 tsp. cinnamon
¼ tsp. salt

Cream shortening and sugar until fluffy, then add eggs and mix thoroughly. Sift flour, soda, cinnamon and salt and add to creamed mixture. Chill the dough slightly. Then roll on a floured surface to one-half inch in thickness. Spread with date filling and roll in jelly-roll fashion. Chill until quite firm. Cut into thin slices, arrange on a greased baking sheet and bake in a moderate oven 15 minutes.

DATE FILLING

1 pound dates, seeded and cut-up,
½ cup sugar, ½ cup water, 1 cup nuts,
chopped. Combine dates, sugar, water and cook until a thick paste is formed. Add nuts and set aside to cool before using. Spread on dough. Raisins may be used in place of dates.

Elsie Brondel

Cookies —

PEANUT BUTTER COOKIES

1 cup peanut butter
3 cups flour *2 by side*

Work these together until like cornmeal. In a separate bowl cream 1 cup white sugar, 1 cup brown sugar and 1 cup margarine or shortening. Add 2 beaten eggs. Combine with first mixture. Shape into balls and pat down with fork. Bake on greased cookie sheet in 350° oven. Makes about 60 cookies.

Mrs. J. H. Johnston

DATE AND NUT BARS

½ cup shortening
¼ tsp. salt
⅛ tsp. cinnamon
⅛ tsp. nutmeg
1 cup sugar
2 eggs beaten
⅓ cup boiling water
¾ cup dates chopped
¼ tsp. soda
1 cup sifted flour
½ cup nuts, chopped

METHOD: Blend shortening, salt, cinnamon, and nutmeg. Add sugar, beating well. Pour boiling water over dates and let cool. Add to creamed mixture. Sift soda with flour. Add nuts. Spread mixture in 10x10x2 inch baking pan. Bake in moderate oven, 350°. Cool, cut in bars and roll in powdered sugar. Makes 12 bars.

Mrs. Cora Young

FUDGE DROPS

½ cup butter
4 squares chocolate
2 cups sugar
4 eggs
1 tsp. vanilla
2 cups flour
2 tsp. baking powder

Melt butter and chocolate together over hot water. Add sugar. Beat eggs in one at a time. Add vanilla then flour and baking powder. Chill dough thoroughly, best if left in refrigerator overnight. Roll in balls and roll in powdered sugar, don't flatten. Bake in moderate oven till done. (Dough can be left in refrigerator for several days before using.)

Ruthann Miller

BROWNIES

2 eggs (well beaten)
1 cup sugar

Fold sugar, slowly, into well beaten eggs. Melt together 2½ squares Bakers chocolate, ⅓ cup shortening and add to egg mixture. Add ½ tsp. vanilla, ½ cup sifted flour, ½ tsp. baking powder, ⅛ tsp. salt and mix together. Add 1 cup chopped nuts. Bake in 325° oven for 30 minutes but if you want them chewy take out in about 28 minutes. Makes 16 Brownies. Let cool before cutting into squares.

Marjorie Verba

OATMEAL CHOCOLATE CHIP COOKIES

(A good, easy mix-up cooky for mothers with forever hungry children)

It's nourishing. Makes quite a large batch, too.

1 cup shortening
¾ cup brown sugar
¾ cup white sugar
1 tsp. vanilla
2 eggs
1½ cup flour
1 tsp. salt
1 tsp. soda dissolved in
1 tsp. water
2 cups oatmeal
1 pkg. chocolate chips

Cream sugar and shortening. Add eggs. Add dry ingredients. This dough may be separated. To part may be added the chocolate chips, to another portion coconut, to still another add raisins. You may even add nuts if desired. In this way four or five kinds of cookies may be made from one basic recipe at no extra work.

Jane Bergman



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Cookies —

BLACK WALNUT COOKIES

2 eggs, beaten
1 cup brown sugar
3 heaping tbsp. flour
 $\frac{1}{4}$ tsp. salt
 $1\frac{1}{2}$ cups well chopped black walnuts.

Drop from teaspoon on buttered sheet. Bake in medium oven.

Mrs. Charles Packwood, Sr.

MIRACLE BROWNIES

$\frac{3}{4}$ cup sifted all purpose flour
1 cup sugar
7 tbsp. cocoa
 $\frac{1}{2}$ tsp. baking powder
 $\frac{3}{4}$ tsp. salt
 $\frac{2}{3}$ cup veg. shortening
2 eggs unbeaten
1 tsp. vanilla
1 tbsp. corn syrup
1 cup nuts coarsely cut

Sift first 5 dry ingredients into mixing bowl. Add shortening, eggs, vanilla and syrup. Mix ingredients thoroughly 2 minutes on mixer low speed. Scrape bowl and spoon during mixing. Stir in nuts. Spread batter in greased 8x8x2 inch pan. Bake in moderate oven 350° 40-45 minutes. Cool. Cut into 16 squares or 18 bars.

Mrs. F. L. Brinkman

ORANGE SLICES

4 egg yolks beaten
4 egg whites
 $2\frac{1}{2}$ cups light brown sugar
2 cups flour
1 tsp. baking powder
1 cup nut meats
pinch of salt
1 lb. orange slices (candy)

Add beaten egg yolks to sugar and cream. Mix 1 cup flour and baking powder and salt. Cut orange slices in other cup of flour, add nut meats. Add to egg and sugar mixture. Beat egg whites stiff and add last. Bake in pan 12x14 at 350° about 35 minutes. Cut and roll in powdered sugar while still warm.

Hildred Lear

COCONUT COOKIES

$\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup Crisco
1 cup flour

Crumble together and spread in cake pan.

2 beaten eggs
1 cup brown sugar
2 tbsp. flour
Pinch salt
 $\frac{1}{2}$ tsp. baking powder
1 cup coconut
1 cup nuts (chopped)
1 tsp. vanilla

Mix together. Spread onto other mixture. Bake about 30 minutes in a 350° oven.

Marian Beurle

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TOFFEE SQUARES

Cream:

1 cup butter or margarine with
1 cup firmly packed brown sugar

Add:

1 egg, blend thoroughly
1 tsp. vanilla

Add and mix well:

2 cups all-purpose flour
 $\frac{1}{2}$ tsp. salt

Spread batter evenly in 10" x 15" pan. Bake at 350° for 25 minutes. Remove from oven, and spread at once with $\frac{1}{2}$ lb. sweet chocolate, melted. Sprinkle chopped nuts over top. Cut in bars while warm. Makes 56 bars.

Selected

MISCELLANEOUS



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Be careful in your selection.
Do not choose too young.

And take only such varieties that have been reared in good, moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use. Some insist on keeping them in hot water; even poor varieties may be made sweet, tender, and good by garnishing them with patience, well seasoned with smiles, and flavored with kisses to taste. Then wrap them well in a mantle of charity, keep warm with a steady fire of devotion and serve with peaches and cream. When thus prepared they will keep for years.

COFFEE CAKE DELUXE

2 cups flour
1/2 tsp. salt
1/2 to 1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
1 cup white sugar
1/2 cup brown sugar
1 cup buttermilk —
2 eggs
2/3 cup shortening.

Follow the "muffin method" of mixing, sifting dry ingredients together, cutting in shortening and adding liquids. Place in oblong cake pan and top with a mixture of 1/2 cup brown sugar; 1/2 cup black walnuts or pecans; 1/2 tsp. cinnamon; 1/2 tsp. nutmeg. Bake at 350° for 20 to 30 minutes. This recipe yields about 10 generous servings when it is cut in squares. The coffee cake may be prepared, place in the pan with the topping sprinkled over it, and kept in the refrigerator overnight.

Mrs. R. T. Ashlock

GARLIC BREAD

For one loaf French Bread.

Mash one clove garlic in a saucer with 1 tsp. salt. Add to 1/4 lb. butter. Slice bread and spread with garlic butter. Brown in oven 20 minutes and serve hot. This bread may be cut and spread with garlic butter and stored in freezer and used as needed.

Mary Jane Horak

REFRIGERATOR ROLLS

1 cake compressed yeast
1/4 cup luke-warm water
2 1/4 cups boiling water
1/2 cup sugar
2 tsp. salt
3 tbsp. shortening
2 eggs

Crumble yeast in 1/4 cup lukewarm water. Put sugar, salt and shortening in big bowl. Pour boiling water over it and cool until lukewarm. Add yeast and beaten eggs. Mix thoroughly and add 4 cups flour, mix, and add 3 more cups of flour and knead until well mixed. Put into greased bowl and let raise 1 1/2 hours. You can either make the rolls right away or you can put them in refrigerator for two or three days and use them as you want them.

Mrs. Walter Zarris

BRAN NUT BREAD

1/4 cup Crisco
1/2 cup sugar
1 egg
1 cup Kellogg's all bran
1 1/2 cups crushed bananas
1 tsp. vanilla
1 1/2 cups flour
2 tsp. baking powder
1/3 cup walnuts
1/2 tsp. soda dissolved in warm water.

Bake in 350° oven for three-fourths hour.

Mrs. Ray Hubbard

ORANGE-RAISIN BREAD

Grind rind of medium size orange, then grind enough seedless raisins to make one cup with the orange. Place fruit in bowl with one tsp. soda over it, then add boiling water to the juice of the orange making the cupful and pour over the fruit and soda. Now add one egg (beaten), 2 tbsp. melted shortening, 1/4 tsp. salt, one cup sugar, 2 cups flour sifted with 1 tsp. baking powder. Fold in 1/4 cup chopped nuts. Place in loaf pan and bake at 350° for 50 min. or until done. Serve buttered, or as sandwiches with cream cheese filling.

Mrs. Leonard T. Paulu

Miscellaneous —

BANANA BREAD

- ½ cup brown sugar
- 1 cup granulated sugar
- 1 tsp. salt
- 2 eggs
- 2 tbsp. sour milk
- ½ tsp. soda
- 1 tsp. baking powder
- 2 cups sifted flour
- 1½ cups mashed bananas

Beat eggs, brown sugar, granulated sugar and salt together. Add baking soda to sour milk, then mix the sour milk with the egg mixture.

Sift baking powder and flour together and add to first mixture. Add bananas and beat well. Nutmeats may also be added if desired. Pour into a well-greased pan. Bake at 350° for 50 or 60 minutes. A large loaf pan can be used or a round pan for a more festive appearance. When bread is taken from the oven, allow to cool on a cake rack.

Mrs. Clyde Randolph

OATMEAL-VITE BREAD

Grandmother's recipe—Just try it!

- 1½ cups milk (scald)
 - 1 cup dry oatmeal
 - 1 cup chopped dates
 - 3 tbsp. butter
- Mix oatmeal, dates, and butter. Add to scalded milk and cool.

- 1 egg
- Beat egg and add to first mixture.
- 2 cups flour
- 1 tsp. salt
- 4 tsp. baking powder
- ¾ cup sugar

Sift dry ingredients together and add with ½ cup chopped nuts to above mixture. Bake in loaf tin one hour in 325° oven.

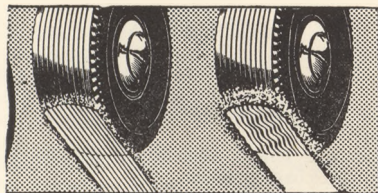
Gladys Lighthart

QUICK NUT BREAD

- ½ cup sugar
- 1 egg
- 2½ cups flour
- 1 tsp. salt
- 2 tsp. baking powder
- 1 cup milk
- 1 cup nut meats

Beat egg, add sugar and cream together. Add dry ingredients sifted together alternately with milk. Add nut meats last. Bake until done in loaf pan in slow oven.

Mrs. C. O. Hiltbrunner



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GRAPENUT BREAD

- ½ cup grapenuts soaked in 1 cup milk for one hour
- ½ cup sugar (white)
- 1 egg
- 2 cups flour
- 1 tsp. soda
- 1 tsp. baking powder
- ½ tsp. salt

Mix ingredients well, and bake in two pound tins at 350° for 50 minutes.

Mrs. Hattie Adams

PINEAPPLE DATE BREAD

- 3 cups flour
- 4 tsp. baking pwd.
- ¾ tsp. salt
- ¾ cup sugar
- 1 egg
- ½ cup milk
- Crushed pineapple undrained (1 cup . . . 9 oz. can)
- 1 cup dates, chopped
- ½ cup salad oil, or melted shortening.

Sift flour and measure. Add baking powder, salt, sugar and sift again. Beat egg slightly in bowl, add milk, pineapple, dates and salad oil or melted shortening (slightly cooled); stir until combined. Add flour mixture and stir just enough to moisten dry ingredients. Bake in moderate oven 350° about 1 hour. Use a 9½x5½x3 in. pan.

Cool 5 minutes. Remove from pan and cool. For easier slicing wrap in waxed paper and keep over night. This develops flavor, too.

Mrs. D. S. Beck

Miscellaneous —

CORN BREAD

A **** recipe!

1 cup corn meal (yellow)
1 cup flour

Into the meal and flour mixed sift:
2 tsp. baking powder
2 tbsp. sugar
 $\frac{1}{2}$ tsp. salt

Cut in $\frac{1}{2}$ cup shortening to make it crumble. Beat 2 egg yolks, add 1 cup sour milk or buttermilk. Dissolve $\frac{1}{2}$ tsp. soda in 2 tbsp. hot water and add. Fold in 2 egg whites stiffly beaten. Pour in pan. Sprinkle sugar on top of batter before baking. Bake at 400° until done.

Mrs. D. S. Beck

GRAHAM CRACKER CRUST

"Good for pie or tart shells"

Roll graham crackers into crumbs with rolling pin before measuring. Blend $\frac{1}{4}$ cups graham cracker crumbs with 2 tbsp. brown sugar and $\frac{1}{4}$ cup melted margarine or butter. Spread evenly over bottom and sides of 9" pie pan (or tart cups). Pat down firmly. Chill thoroughly before adding filling. (Or bake crust 10 minutes in moderate oven 375° and cool before adding filling.)

Filling suggestions: Lemon chiffon, butterscotch, chocolate, lemon meringue, peach, apple, or cherry custard.

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BASIC MIX

8 cups sifted flour
1 cup shortening
 $\frac{1}{4}$ cup baking powder
4 tsp. salt

Combine dry ingredients. Blend in fat. Cover and store in cool place for future use.

VARIATIONS

Biscuits—Use 2 cups mix, add $\frac{3}{4}$ cup milk; bake 450°, 12-15 min.

Waffles—Use 2 cups mix, 2 tsp. sugar, 2 eggs, $\frac{1}{4}$ cups milk; bake on waffle iron.

Scones or Shortcake—Use 2 cups mix, 2 tsp. sugar, 2 eggs, $\frac{1}{3}$ cup milk or cream; bake 450°, 12 to 15 min.

Peanut Butter Cookies—Use 2 cups mix, $\frac{1}{2}$ cup peanut butter, $\frac{1}{2}$ cup sugar. $\frac{1}{2}$ cup syrup; bake 350°, 15 min.

Berry dumplings—Use 1 cup mix, $\frac{1}{4}$ cup milk, 1 egg, 1 tbsp. sugar; drop in simmering fruit sauce, cover and cook 12 minutes.

Nut bread—Use 3 cups mix, $\frac{1}{2}$ cup nut meats, measured then chopped fine, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup molasses, 2 eggs; bake in loaf pan 350° for 1 hour.

Selected

BISCUITS

2 cups flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. cream of tartar
2 tsp. sugar
 $\frac{1}{2}$ tsp. salt

Mix above ingredients. Then add 3 heaping tbsp. lard. Cut it into the dry ingredients until flaky. Then add $\frac{3}{4}$ cup milk. If too stiff add a little more milk. Put on floured board and pat out. Cut into biscuits and bake at 400° about 12 minutes.

Mrs. J. W. Russell

CHEESE BISCUITS

1 cup flour
 $\frac{1}{4}$ tsp. salt
3 tsp. baking powder
1 tbsp. butter
8 tbsp. cheese
 $\frac{1}{2}$ cup water

Mix like drop biscuits. Bake 12 minutes in hot oven.

Ethel Samuelson

HOT WATER PIE CRUST

Beat:
4 tbsp. hot water
 $\frac{1}{2}$ cup lard
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder
Add: $\frac{1}{2}$ cup flour

Mrs. Chas. Packwood, Sr.

Miscellaneous —

BROWN BREAD (mock steamed)

2 eggs
½ cup molasses
2 cups sour milk
1 tsp. salt
1 tsp. soda
2½ cups graham flour
1 cup raisins
1 cup chopped English walnuts

Mix in order and bake in round tins about an hour at moderate heat.

Marian Beurle

ORANGE SANDWICHES

“Something different”

1 cup sugar
½ cup butter melted
1 orange (juice and rind)

Combine sugar and butter. Add orange juice and rind. Toast bread on one side and spread mixture on the plain side. Toast this side until the mixture has soaked well into the bread. Serve while warm.

Ethel Samuelson

NIBBLE FOOD

1 box Cheerios or Kix
1 box Ralstons Shredded Wheat or Rice Squares (Chex)
1 box thin Pretzel Sticks, bite size
1 lb. Cashew nuts
1 lb. peanuts
½ lb. Margarine
1 tbsp. garlic salt
1 tsp. celery salt
4 tbsp. Worcestershire sauce

Bake in roaster, uncovered for 2 hours at 200°. Stir every 20 minutes. Makes 1, five lb. can full. Keep covered.

Dot Clarke

CANDIED PEEL

3 oranges (or equivalent grapefruit or both)
1 cup sugar
2 tbsp. light corn syrup
½ cup water

Remove lining. Cover with water and simmer 30 minutes. Drain and repeat. Cool and cut into strips.

Bring sugar, syrup and water to boil. Add strips and simmer until clear. Let stand in syrup over night. Reheat and drain. Roll peel in granulated sugar.

Mrs. J. F. Rall

SHORT CAKE

1½ cups flour
2 tsp. baking powder
little salt
⅓ cup sugar
1 heap. tsp. lard
1 heap. tsp. butter
¾ cup milk
1 egg

Bake-split and butter. Serve with fruit between and on top.

Mrs. J. F. Rall

CANDIED ORANGE PEEL

(The honey makes this so-o-o good)

Boil orange peel 20 minutes. Drain and cover with fresh water and cook until tender. Drain. Remove white membrane and cut in strips or leave in large pieces. Pour enough honey over peel to cover. Let simmer (watch temperature carefully) until the peel is clear. When clear, drain and roll in sugar. Place on waxed paper, then place in closed jar. (Fruits prepared this way do not become hard.)

Mrs. D. S. Beck

CARAMELS

2 cups sugar
1 cup syrup
3 cups cream
1 cup nuts

Cook the sugar, syrup, and 1 cup of cream until it reaches the soft ball stage. Add 1 cup cream and cook until it again reaches the soft ball stage. Then add the third cup of cream and cook until it reaches the hard ball stage or will click against the side of a cup. Add the nuts and pour into shallow pans and cut in squares when cool.

Helen Shenefeld

ENGLISH TOFFEE

1 cup white sugar
1 cup or ½ lb. butter
½ tsp. vanilla

Chopped almonds or pecans
3 small bars Hershey's Milk Chocolate

Put butter and sugar in frying pan and keep folding butter into sugar about 15 minutes—until spongy. When it is a little dark in color, mix as many chopped nuts in as desired. Take off stove and add vanilla and pour into buttered pan. Place chocolate bars on top of mixture immediately and when they are melted spread them out over basic mixture and sprinkle finely chopped nuts on top. Set aside or in ice box. When hard, break in pieces.

Edna H. Preston

Miscellaneous —

REMOULADE

4 tbsp. salad oil
2 tbsp. vinegar
1 tsp. paprika
½ tsp. salt
2 tbsp. prepared mustard
¼ cup celery chopped fine
2 tbsp. green onion
Few grains cayenne pepper or red pepper
½ tsp. prepared horseradish

Place all ingredients in mixing bowl and blend thoroughly with fork. Add cooked shrimp or other sea food; stir gently until coated with sauce. Cover and let stand in refrigerator 30 minutes or longer.

Yield: Sauce enough for ½ lb. fresh shrimp.

Mrs. L. M. S. Cooper

LINDBERG SPECIAL

(A relish)

2 medium cabbages
12 medium onions
8 peppers
½ cup salt
Chop cabbage and grind the rest and add salt. Then add
1 quart vinegar
4 cups sugar
½ cup chopped celery (if desired)
2 tbsp. mustard seed
2 tbsp. celery seed

Let stand two hours, then mix well and seal cold.

Mrs. Hattie Adams

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CHILI SAUCE

24 large ripe tomatoes
4 large onions
6 large green peppers
3 tbsp. salt
7 tbsp. brown sugar
6 teacups vinegar
2 tsp. cinnamon

Chop the peppers and onions fine. Peel the tomatoes and cut small. Put all in the kettle. Boil gently for two hours.

Mrs. George Smith

SHRIMP SAUCE

(So good with fresh shrimp)

½ cup ketchup
4 tsp. horseradish (to taste)
1 tsp. worcestershire
2 tsp. vinegar
Drop tobasco
Salt (dash)
Pepper (dash)
Celery, cut fine

Mix above ingredients all together. Serve with fresh shrimp.

Jane Bergman

WATERMELON PICKLE

Cube watermelon rind. Parboil in a little salt water for about 5 minutes. Be sure not to let it boil until soft.

Drain for several hours.

SYRUP

For 4½ cups of diced pickles use—
2½ cups sugar
2/3 cup vinegar
⅓ tsp. oil of cinnamon
⅓ tsp. oil of cloves

Bring syrup to boil and pour over fruit. Let stand over night. Drain off and reheat syrup pouring it over the fruit again. Do this 3 mornings. On the 3rd morning heat fruit and syrup and seal.

Pearl Hill

REGAL CHOCOLATE SAUCE

½ cup light corn syrup
1 cup sugar
1 cup water
3 1-oz. squares unsweetened chocolate
1 tsp. vanilla
1 cup evaporated milk

Combine corn syrup, sugar and water. Cook to soft boil stage (236°). Remove from heat, add chocolate squares and stir until chocolate melts. Add vanilla. Slowly add evaporated milk, mix thoroughly. Cool. This sauce should be heated over hot water for hot fudge sundaes. Makes 3½ cups.

Jane Rice

Miscellaneous —

TOPPING FOR ANGEL FOOD CAKE

1 pkg. lemon jello
½ cup sugar
grated rind of one lemon
Juice of one lemon
1½ cups boiling water

Mix above ingredients and let set until congealed. Then whip until stiff. Fold in one can condensed milk which has been whipped. Add a small amount of yellow coloring. (To whip condensed milk, let set in refrigerator 24 hours before whipping.)

This will be sufficient to frost two cakes. Set in refrigerator over night. For layer Angel Food cake, slice through center and add a layer of the lemon topping. May be served by just putting a large spoonful on top of cake serving. Then it would go much further.

Mrs. Joseph Holec

CHOCOLATE FUDGE FROSTING

3 c. sugar
3 squares chocolate
¼ tsp. cream of tartar
1 cup milk
2 tbsp. butter
1 tsp. vanilla
2 egg yolks

Cook sugar, chocolate, cream of tartar, and milk to a soft ball stage (236°). Pour slowly over egg yolks, beating with beater or mixer. Add butter, continue to beat. When cool, add vanilla, and spread on cake.

Dorothy Lee

ORANGE SWEET POTATOES

8 medium sweet potatoes
2 tsp. grated orange rind
1 tbsp. cornstarch
½ cup granulated sugar
⅓ cup brown sugar (firmly packed)
1 cup orange juice
3 tablespoons butter
Pinch of salt

Cook sweet potatoes in jackets in ½" boiling, salted water until tender, about 30 min. Remove skins. Meanwhile, combine remaining ingredients in saucepan, and cook, stirring until smooth and thickened. Arrange sweet potatoes, whole or cut in ½" lengthwise slices, in covered casserole, pour sauce over them. Cover and bake in moderate oven of 350° F. for 20 minutes. Uncover and bake 15 minutes longer. Serves 6.

Martha Novak

BEST BOILED FROSTING

1 egg white
4 tbsp. boiling water
⅛ tsp. cream of tartar
1 cup sugar
1 tbsp. corn syrup

Stir together, then cook over boiling water until its stands in peaks, remove from fire then beat until cool.

Mrs. Ray Hubbard

FRENCH CHOCOLATE

One of our cookies with a cup of this makes party fare for teenagers!

1 cup cocoa
1 cup water
1 tsp. vanilla
½ tsp. salt
1¾ cup sugar
a little cinnamon

Mix cocoa, sugar, salt and cinnamon. Add water and cook till smooth and it begins to thicken. Remove from fire and add vanilla. This makes 1 pt. of syrup.

To make cocoa—Fold 1 cup of cooled syrup into 1½ cups whipped cream. Put 1 tbsp. of this into bottom of cup and fill with hot milk. One pt. syrup makes about 24 serving cups.

HOT SPICED TEA

Try this at your next club meeting.

1 stick whole cinnamon
12 whole cloves
2½ tbsp. black tea
3 qts. water
Juice of 3 oranges
Juice of 2 lemons
1 cup sugar

Tie the spices in a bag and bring to a boil in the water. Add tea and steep for 5 minutes. Remove spices and tea bags. Heat fruit juices and sugar and add to the tea. If this is too strong or if more people appear than you've expected, add more hot water. Will serve 25 as it is.

Selected

THOUSAND ISLAND DRESSING

1 pint Mazola oil, 3 egg yolks, ½ cup vinegar. Blend Mazola oil into egg yolks and continue beating until mixture thickens then add vinegar a little at a time until Mazola and vinegar are both blended into a basic dressing.

Chop 3 hard boiled eggs, 1 small can pimientos, 1 small onion. Add this to the above together with ½ tsp. paprika, ½ tsp. dry mustard; ½ tsp. salt and 1 cup Heinz Chili Sauce. This makes a little over a quart of dressing but will keep refrigerated indefinitely.

Why Eat?

Maybe it would be easier to concoct a pill that would take the place of meals! But would that be fun? We eat both to give pleasure and to build health.

We as "chief cooks and bottle washers" should see that our meals are so planned and prepared that every bite of food will help in building our families' health.

It is a tremendous responsibility to see that the meals are balanced . . . that is, to plan the meals so that they will contain right amounts of all vitamins, minerals, proteins, fats and carbohydrates.

Don't leave meal planning to chance. Don't let any member of your family skip eating carefully prepared and planned foods — just because he says, "I don't like it."

Food preparation should be done carefully so as to keep all the good in the food. Wrong cooking can destroy vitamins, dissolve minerals, and ruin flavor. This would be "murder" in the kitchen!

Remember eyes, teeth, nails, skin, resistance to disease . . . all depend upon the food you eat. Let's cook and eat for health.

Marguerite Ashlock,
Cedar Rapids Nutrition Service

RECIPE FOR A HOME

One-half cup of friendship
Add a cup of thoughtfulness
Cream together with a
Pinch of powdered tenderness
Very lightly beaten
In a bowl of loyalty
With a cup of faith, one of hope
And one of charity.
Be sure to add a spoonful each
Of gaiety that sings
And also the ability to laugh
At little things.
Moisten with the sudden tears
Of heartfelt sympathy.
Bake in a good-natured pan
And serve repeatedly.

A Grandmother's Recipe

Thank You!

We are deeply appreciative to all advertisers and others who have made the printing of this cook book possible. We wish to thank, too, those who have contributed recipes.

—Mayflower Circle

Additional recipes

TX 715.2

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1953

Additional recipes

 Congregational Cuisine
 * CORRECTION PLEASE *
 *pg. *
 *9... "Dried Beef Cass- *
 *erole" & "Barbecued *
 *Beef"..Sub. green *
 *pepper for ground *
 *pepper. *
 13... "Delicious Salad"
 *...Sub. 1 #2 $\frac{1}{2}$ can for *
 *2 $\frac{1}{2}$ cans pineapple. *
 *13... "White Salad"... *
 *..Mix first 3, note: *
 *first 4 ingredients. *
 *18... "Thick Celery *
 *Seed Dressing"..Add *
 1 tbsp. celery seed to
 *ingredients. *
 28.... "Pineapple Cook-
 *ies"..Add $\frac{1}{2}$ tsp. soda *
 *& 2 tsp. baking pwd. *
 *to ingredients. *
 *29... "Butter Scotch *
 *Cookies"..Change 2nd *
 *tsp. soda to baking *
 *pwd. *
 *30... "Peanut Butter *
 *Cookies"..Add 2 tsp. *
 *soda with flour. *
 *32.. "Refrigerator *
 *Rolls"..Change 7 c *
 *boiling water to 2 c. *
 *Add 7 c flour. *
