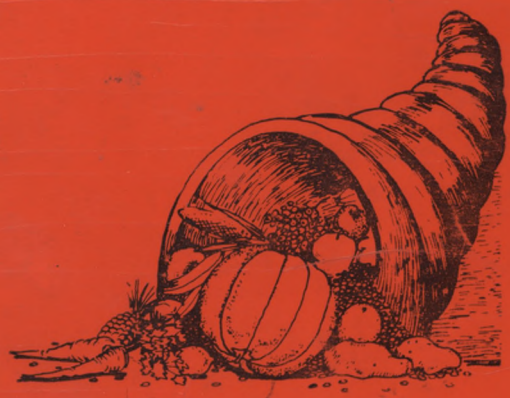


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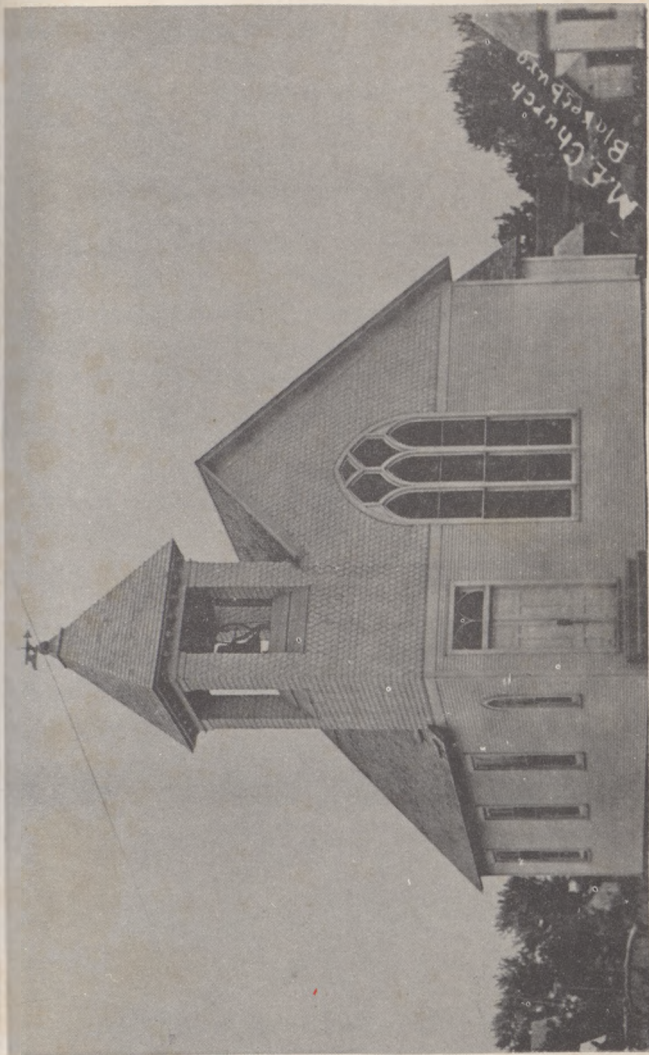
COOK BOOK



COMPILED BY
Woman's Society of Christian Service
OF THE
METHODIST CHURCH

BLAKESBURG, IOWA

1950



BLAKESBURG METHODIST CHURCH
BLAKESBURG, IOWA

DEDICATION

To man's best friend-Mother-do we dedicate this book. To her, who in anguish did bear us, who guided the faltering steps of our infancy, who with bursting heart has prayed for us and still prays for us and to her who in our service has grown old and gray, do we give honor. May we cherish and comfort her, spare her and be for her a staff.



Compiled By The Ladies Of

The Methodist

WOMAN'S SOCIETY OF CHRISTIAN SERVICE

Blakesburg, Iowa

Roger Swearingen, Pastor

1949

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C66X
1950

FOREWORD

"Feed me with food that is needful for me."

Proverbs 30:8

We like to eat. Sleeping may perhaps seem wasting precious time. But the hour we spend eating is outright enjoyment; while health persists. We know the dishes prepared from recipes in this cook book will make for many such enjoyable hours. Pray God to constrain you to acknowledge your daily food as a gift from Him and to receive it thankfully. Don't neglect to ask Him to bless each meal, and thank Him for it. A number of suitable table prayers are printed in this book.

BEFORE MEALS

"Our table now with food is spread;
O God, who givest daily bread,
Bless these Thy gifts unto us so
That strength of body they bestow. Amen."

AFTER MEALS

"We thank Thee for our daily bread!
Let also, Lord, our souls be fed.
O Bread of Life, from day to day
Sustain us on our Homeward way. Amen."

I AM CALLING YOU

I am the best friend of mankind. To the man who prizes sanity, peacefulness, puremindedness, social standing and longevity, I am a necessity.

I am hung about with sweet memories—memories of brides, memories of mothers, memories of boys and girls, aged as they grope their way down to the shadows.

I am decked with loving tears, crowned by loving hands and hearts.

In the minds of the greatest men of earth, I find a constant dwelling place.

I live in the lives of the young and in the dreams of the old.

I safeguard man, with a friendly hand to the man in fine linen and the man in homespun.

I am the essence of good fellowship, friendliness, and love.

I give gifts that gold cannot buy, nor kings take away. They are freely given to all who ask.

I bring back the freshness of life, the eagerness, the spirit of youth, which feels that it has something ahead for which to live.

I meet you with outstretched arms and with songs of gladness.

Some time—some day—some hour—in the near or far future you will yearn for the touch of my friendly hand.

I am your comforter and best friend.

I am calling you.

I Am The Church.

FAMILY PRAYERS

BEFORE MEALS

Come, Lord Jesus, be Thou our Guest, And let these gifts, to us be blest. Amen.

God is great and God is good.
We will thank Him for this food.
By His hand we all are fed;
Give us, Lord, our Daily Bread. Amen.

By Thy goodness all are fed,
We thank Thee, Lord, for daily bread. Amen.

Be present at our table, Lord,
Be here and everywhere adored.
These mercies bless and grant that we
May feast in paradise with Thee. Amen.

Grant us Thy grace, O Lord, that whether we eat or drink, or whatsoever we do, we may do it in Thy Name and to Thy glory. Amen.

AFTER MEALS

Thanks be unto Thee, O God. Amen.

O give thanks unto the Lord, for He is good;
For His mercy endureth forever. Amen.

Our God we thank
For meat and drink
Through Jesus Christ. Amen.

We thank Thee, Heavenly Father--God on high
That Thou did'st all our wants supply. Amen.

We thank Thee for these gifts, O Lord,
Pray feed our souls, too, with Thy Word. Amen.

LOCAL OFFICERS

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Vice President Mrs. Dave Chidester
Recording Secretary Mrs. Kate Abegg
Promotion Secretary Miss Ida Tubaugh
Treasurer. Mrs. Kate Abegg
Spiritual Life Mrs. Zelma Glosser
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Youth Work Mrs. R. M. Johnson
Children's Work Mrs. Gerald Hunter
Supply Work Mrs. Paul Chrisman
Literature And Publications . . . Mrs. Elmer Anderson
Status Of Women Mrs. Ernest Schoech

WEDDING ANNIVERSARIES

First	Paper
Second	Cotton
Third	Linen
Fourth	Silk
Fifth	Wood
Sixth	Iron
Seventh	Copper
Eighth	Bronze
Ninth	Pottery
Tenth	Tin
Fifteenth	Crystal
Twentieth	China
Twenty-fifth	Silver
Thirtieth	Pearl
Thirty-fifth	Coral
Fortieth	Ruby
Forty-fifth	Sapphire
Fiftieth	Gold
Fifty-fifth	Emerald
Seventy-fifth	Diamond

WEIGHTS AND MEASURES

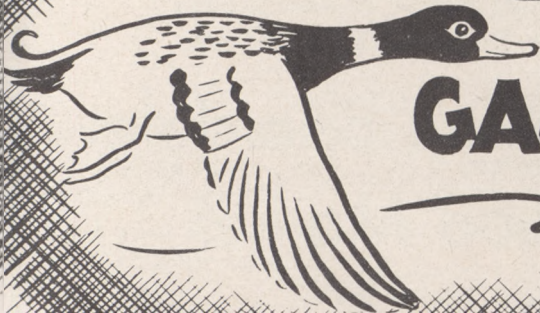
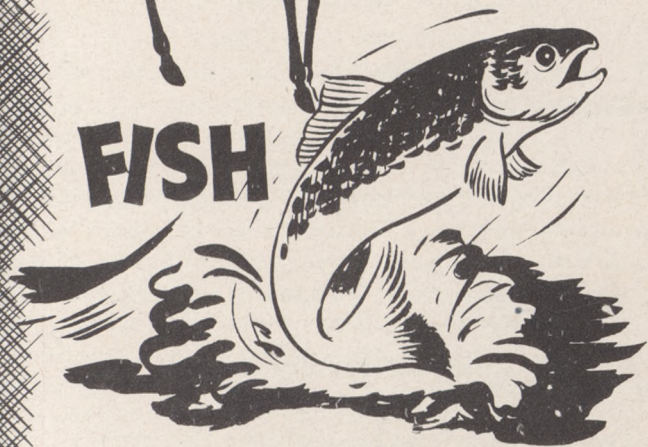
- 4 teaspoons liquid equals 1 tablespoon.
- 3 teaspoons dry measure equals 1 tablespoon.
- 4 tablespoons liquid equals 1/4 cup.
- 16 tablespoons liquid equals 1 cup.
- 12 tablespoons dry material equals 1 cup.
- 2 cups liquid equals 1 pint.
- 4 cups liquid equals 1 quart.
- 4 cups flour equals 1 quart or pound.
- 2 cups granulated sugar equals 1 pound.
- 1/2 cup butter equals 1/4 pound.
- 1 round tablespoon butter equals 1 ounce.

Always sift flour, meal, powdered sugar, and soda before measuring.



MEAT

FISH



GAME

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M E A T - F I S H - G A M E

SPANISH RICE

2 cups cooked rice	1 small onion
1 pound raw hamburger	2 eggs
1 pint tomato juice	1 teaspoon salt
	Pepper

Combine ingredients and place in greased baking dish with strips of bacon on top and bake 60 or 65 minutes in moderate oven.

Mrs. George Leffler,
Unionville, Iowa.

HAM AND POTATOES

Some day try baking some ham and potatoes. You will find it a very satisfactory way to cook both, and the finest ever when you are busy washing or sewing.

Peel and slice required number of raw potatoes for your meal. Butter baking dish, and put in the potatoes. After shaking a couple of spoonfuls of flour through the potatoes, cover with sweet milk and place some ham on top, and bake for one hour.

I am giving general directions, and you can use your own judgment as to amount you need. You will find this a very palatable way to serve ham. Usually there is enough salt in the meat. If not, that can be added.

Mrs. A. E. Burkett.

HAM LOAF

2 pounds fresh ground pork	2 eggs
1 pound ground ham	1 cup milk
1 cup cracker crumbs	Salt to taste

Bake 1 hour in moderate oven, then add 1 can tomato soup and bake 1/2 hour longer.

Mrs. Herman Huber.



CHOP SUEY

- 2 pounds beef or veal
- 1 pound pork
- 3 large onions
- 1 bunch celery
- 2 tablespoons chop suey sauce
- 2 tablespoons molasses
- 1 can bean sprouts

Cut meat in cubes and brown in skillet. Add sliced onions. Then add celery cut in small pieces. Add chop suey sauce, molasses, and bean sprouts.

Let simmer for an hour. Serve with cooked rice.

Mrs. Ralph D. Hoff,
Ottumwa, Iowa.

DEEP SEA DELIGHT

- 1 small package noodles
- 1 cup white sauce
- 1 small can mushrooms
- 1 can tuna fish
- 1 can asparagus, if desired
- 1 cup grated cheese
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

Cook noodles in boiling salted water until tender, drain, rinse and drain again. Add the rest of ingredients, reserving some of the cheese for the top. Place in buttered casserole, spread with cheese and bake in moderate oven 350 degrees F. for 35 or 45 minutes.

Mrs. J. T. Thorson.

CHOP SUEY

- 1 pound ground beef
- 1 box spaghetti
- 3 or 4 onions
- 1 stalk celery
- 1 can tomatoes or soup

Season to taste. Add more water if necessary. Cook all together 1 hour or until thick.

Mrs. Jim Yenger.

TUNA POT PIE
(And Really Good!)

1-1/2 cups diced carrots	1/4 cup butter or margarine
1-1/2 cups diced potatoes	1/4 cup flour
3 tablespoons chopped onion	1-7 ounce can tuna fish
Liquid from No. 2 can of peas	1 cup peas
Milk (see directions)	

Cook carrots, potatoes, and onion until just tender in liquid from can of peas. Drain off liquid into two cup measure, add oil from tuna and enough milk to make 2 cups of liquid. Melt butter, blend in flour, add liquid slowly, stirring constantly until thickened. Pour over cooked vegetables, adding tuna and peas, and season to taste. Turn into 1-1/2 quart greased casserole. Cover with pie crust or buttered crumbs. Bake 425 degrees F. until crust is done. Serves 8 or more.

Mrs. R. M. Johnson.

MEAT CASSEROLE DISH

1/2 cup chopped celery	1 can condensed vegetable soup
1 cup noodles	
1 pound ground beef, seasoned	2 pieces buttered toast

Cook celery with noodles until noodles are tender. Drain off water and save cup of it. Fry meat seasoned in crumbs. Put the drained noodle mixture in casserole dish and mix in meat. Then add the can of soup and the cup of saved water from noodles. Mix together in the dish and top with crumbled pieces of toast. Bake in moderate oven about 20 or 30 minutes and serve as main dish. Also good as a pot luck supper.

Mrs. C. S. Van De Pol.

MY FAVORITE MEAT LOAF



- 1-1/2 pounds ground beef
- 1 chopped onion
- 1/2 can Hunt's Tomato Sauce
- 1 egg, beaten
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 cup fresh bread crumbs

Mix all above ingredients; form into a loaf. Place in shallow pan and start baking in a moderate oven (350 degrees F.) while combining the following:

- | | |
|--------------------------------|---------------------------------------|
| 1/2 can Hunt's Tomato Sauce | 2 tablespoons vinegar |
| 2 tablespoons prepared mustard | 2 tablespoons brown sugar or molasses |
| 1 cup water | |

Pour this sauce over meat loaf; bake about 1 hour more, basting at least once. Serve in a bed of noodles.

Mrs. Harry E. Smith.

FISHERMAN'S DINNER

- | | |
|--------------------------------|--------------------------------|
| 2 cups medium white sauce | 1 cup cooked diced potatoes |
| 1/2 cup American cheese, diced | 2 cups cooked, flaked fish |
| 1 cup cooked diced carrots | 6 round toasted bread, circles |
| 1 cup cooked peas | Cheese, grated |

Combine sauce and cheese. It is not necessary for cheese to melt. Add vegetables and flaked fish. Pour into well buttered casserole. Place six toasted bread circles where each portion will be spooned out. Top circles with grated cheese or thin slices of cheese. Bake in a moderately hot oven, 375 degrees F., for 20 minutes or until mixture is heated through. Use the liquid from your canned fish as part of the liquid in your recipe.

Mrs. George Huber.

ARABIAN STEW

Arrange pork chops or other lean pork in bottom of shallow greased baking dish. On each piece of meat, put 2 tablespoons uncooked rice, 2 tablespoons cooked tomatoes or a thick slice of tomato, 1 thick slice of onion and salt and pepper to taste. Add boiling water to just barely cover pork chops and bake 1-1/2 hours, covered in moderate oven.

Mrs. Noah Stocker.

MEAT LOAF

2-1/2 pounds ground pork	1 cup cracker crumbs
2-1/2 pounds ground beef	Salt
3 eggs, well beaten	Pepper
1/2 cup sweet cream	Sage or onion

Mix eggs, cream and cracker crumbs. Mix and season meat, then mix all together. Bake in oven 375 degrees F. for 1-1/2 hours.

Mrs. Dave Chidester.

A ONE-DISH MEAL

3/4 pounds hamburger	1 pint green beans
1/2 cup chopped onion	1/2 teaspoon salt
1 pint tomatoes	Dash of pepper

Brown hamburger and onion with the hamburger salted and peppered. Add tomatoes and green beans. Let mixture simmer for forty-five minutes. Serve over riced potatoes. Serves 4.

Mrs. George Huber.

DINNER IN A DISH

Brown:

1 small onion

1 sweet pepper

1 pound hamburger

Add:

2 cups stewed or canned
tomatoes

1 No. 2 can whole kernel
corn

1 small can ripe olives, cut
fine

1/2 pound long horn cheese

1 pound dry noodles

The juice from ripe olives

Salt to taste

Bring to a boil, turn fire to lowest point and cook 45 minutes. (Makes 12 large servings).

Mrs. Creston Ackley.

SIX LAYER DISH

2 cups sliced potatoes

1/2 cup chopped green
pepper

1 cup onions

1 cup uncooked rice

1 pound raw hamburger

Pour 1 pint of tomatoes over all in a casserole. Salt and pepper to taste. Bake 2-1/2 to 3 hours or until rice is done.

Mrs. Jim Yenger.

ONE DISH MEAL

Combine 1 pound browned pork sausage with 4 cups mashed sweet potatoes that have been mixed with 1 cup sweet milk, rich, 2 beaten eggs and seasoned to taste. Put into greased casserole and top with fresh sliced pears. Sprinkle with brown sugar. Bake at 350 degrees F. about 30 minutes or until thoroughly heated through and pears are tender. Serves 6.

Mrs. Bertha Harlan.

BARBECUED PORK CHOPS

Mix together:

- | | |
|------------------------|----------------------------|
| 1 tablespoon flour | 1 teaspoon celery salt |
| 1/2 teaspoon sugar | 1/2 teaspoon ground cloves |
| 1 teaspoon dry mustard | 1/2 teaspoon salt |
- Pepper, if desired

Add:

- 1/2 cup vinegar
1/2 cup canned tomatoes or thick tomato juice
1 small onion, grated (optional)

Pour all over 6 pork chops in casserole and bake 1 hour at 375 degrees F.

Mrs. Walter Huber.

SAUSAGE MACARONI CASSEROLE

- | | |
|-------------------------------|---------------------|
| 1 package macaroni (8 ounces) | 2 tablespoons flour |
| 1/2 pound sausage meat | 1/2 teaspoon salt |
| 1 onion, sliced | 1-1/2 cups milk |
| 1/2 green pepper, sliced | 1/2 pound cheese |

Cook macaroni according to package directions, drain.

Fry sausage, onion, and green pepper until light brown. Stir in flour and salt. Add milk. Cook over low heat until thickened, stirring constantly. Place alternate layers of macaroni and cheese in greased casserole. Pour sauce over all. Top with cheese. Bake in hot oven 400 degrees F. for 25 minutes. Garnish with apple rings.

Mrs. Frank Fletcher.

MEAT BALLS

- | | |
|-----------------------|--------------------------|
| 1 pound hamburger | 1 can tomato soup |
| 1/2 cup uncooked rice | Salt and pepper to taste |
| 1 onion | |

Heat tomato soup. Then drop in balls which have been mixed with rice and onion.

Mrs. Guy Blew,
Ottumwa, Iowa.

BARBECUE SAUCE FOR 3 POUNDS RIBS



Rub 1 tablespoon liquid smoke (optional) on ribs. Let dry 15 minutes to 1/2 hour. Mix:

1/2 cup catsup
1/4 cup Worcestershire Sauce
1/4 cup vinegar
2 teaspoons sugar (brown or white)
1/2 teaspoon dry mustard
Salt and pepper to taste

Pour over ribs. Sprinkle on celery seed. Bake with cover on in moderate oven 1/2 hour. Remove cover and bake 1 hour or until ribs are brown and sauce is thick. This sauce may be used with pork, beef, hamburger or frankfurters.

Mrs. Elva Lee,
Cedar Falls, Iowa.

CHICKEN SUPREME

1-4 or 5 pound chicken

Cook and take off bones, cut up and run skin through food chopper.

6 to 8 cups soft bread crumbs	2 eggs, well beaten
1 stalk celery	1/2 teaspoon baking powder
1 medium onion, diced	1-1/2 to 2 cups milk
1/3 cup fat or butter	A little salt, pepper and sage

Fry diced onion in fat, add bread, celery, and baking powder. Stir. Add milk and eggs and just heat through. Put cut chicken in 9 or 10 by 16 by 2 inch pan. Press dressing over chicken. Sprinkle ground skin over and pour broth over it. Bake until brown and firm.

Mrs. Carl Huber.



SALMON LOAF

- 1 can salmon
- 4 beaten eggs
- 4 tablespoons butter
- 1 cup bread crumbs
- Salt and pepper to taste
- Few tomatoes

Mix all together and bake in greased loaf pan in moderately hot oven, 350 degrees F., until done.

Mrs. Beryl Chidester.

CHILI CON CARNE

- | | |
|--|---|
| 1 No. 2 (2-1/2 cups) can kidney beans | 1-1/2 teaspoon salt |
| 1/2 onion, sliced | 1/8 teaspoon pepper |
| 1/2 chopped green pepper (not essential) | 1 whole clove |
| 1 pound ground beef | 1 bay leaf |
| 3 tablespoons fat | 1 tablespoon chili powder (vary according to taste) |
| 1 No. 2-1/2 can (3-1/2 cups) tomatoes | |

Brown onion, green pepper, and meat in hot fat. Add tomatoes and seasonings. Simmer 2 hours, adding water if necessary. Add beans; heat thoroughly. Serve with crusty corn bread and a green salad.

Mrs. Ted Fricke.

SPAGHETTI AND MEAT BALLS

Cook 1 box spaghetti until tender. Then drain. Mix hamburger as for meat loaf and make into balls. Brown. Put meat balls into a greased casserole. Cover with a layer of spaghetti. Then top with 1 can tomato soup and 1 can tomato sauce. Cover with grated cheese. Put in 400 degree oven for 30 to 40 minutes. Very good.

Mrs. Carl Huber.



CABBAGE ROLLS

(Tomato Sauce)

- 1 pound chopped beef
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons chopped onion
- 1 cup rice (cooked)
- 1 egg
- 8 large cabbage leaves
- 1 can tomato soup
- 1 cup water

Pour boiling water over cabbage leaves. Let stand for 5 minutes. Season meat, add onion, rice and egg. Roll a portion of filling into each leaf, fasten ends with toothpicks. Place the cabbage rolls in a pressure pan or cooker of any type. Pour tomato soup and water over rolls. Cover, cook 8 minutes in pressure pan or until tender (about 30 minutes in ordinary pan). Serves 4.

Mrs. Darrell McGuffey.

CORN AND SALMON PIE

- | | |
|------------------------------------|----------------------|
| 1 can whole kernel corn,
2 cups | Dash of pepper |
| 2 tablespoons margarine | 1-1/2 cups milk |
| 2 tablespoons flour | 1 can salmon |
| 1/2 teaspoon salt | Parsley bread sticks |

Make a medium white sauce by melting butter, stirring flour and milk. Season with salt and pepper. Stir in flaked salmon and corn. Turn into a well buttered casserole. Cut as many inch bread sticks as you think you will need to cover top of mixture, spacing sticks about one-fourth inch apart. Place sticks on top of casserole mixture. Brush strips with melted butter and sprinkle with finely chopped parsley. Bake in a moderate oven, 350 degrees F., for 30 minutes or until mixture is heated through. 6 to 8 servings.

Mrs. Darrell McGuffey.

BREAD



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PANCAKES

1 cup flour

Add enough sour milk to make a thin batter. Stir this up and let stand overnight. In the morning, add:

1 egg

1 teaspoon soda dissolved in warm water

1 teaspoon baking powder

3 tablespoons melted fat

Beat well and fry.

Mrs. Ernest Walker.

CINNAMON TWISTS

1 cake yeast

1/2 cup lukewarm milk

2 cups flour

1/2 cup shortening

1 egg, beaten

4 teaspoons sugar

1/2 teaspoon salt

Work shortening in flour, sugar, and salt. Add beaten egg and yeast dissolved in water. Mix with spoon. Put dough in wet thin cloth. Fasten ends and put in cold water for 1 hour or until dough begins to float. Take spoonful of dough at a time and roll in 2/3 cup sugar and cinnamon. Turn and work in a twist and put in pan. Let rise 1/2 hour and bake 20 minutes.

Mrs. Marion Hunter.

PLAY DOUGH FOR CHILDREN

1/2 cup flour

1/2 cup salt

May be colored pink or green. Just add enough water so it will not be sticky.

Mrs. Herman Huber.

ORANGE PRUNE BREAD

- | | |
|---------------------------|------------------------------------|
| 1/2 cup shortening | 2 teaspoons salt |
| 1 cup sugar | 1 teaspoon cinnamon |
| 2 eggs | 1 cup ground whole orange |
| 2-1/2 cups flour | 3/4 cup chopped prunes
(cooked) |
| 4 teaspoons baking powder | 1/2 cup chopped nuts |
| 1/4 cup milk | |

Cream shortening and sugar. Sift flour, salt, baking powder, and cinnamon together. Add eggs to shortening and sugar. Add prunes and mix well. Add sifted dry ingredients and milk mixed with orange juice alternately to the creamed mixture. Mix well. Stir in nuts. Bake in greased loaf pan 350 degrees F. for 1-1/2 hours. This bread is good sliced thin and spread with butter, or thick slices served with whipped cream. May pinch hit for dessert.

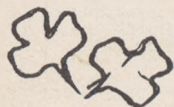
Mrs. R. M. Johnson.

QUICK YEAST CLOVER LEAF ROLLS

- 1 cup lukewarm milk
- 1 teaspoon sugar
- 1 teaspoon salt
- 3 tablespoons lard

Mix above together, then crumble 1 cake compressed yeast into mixture. Stir until yeast is dissolved. Mix in first with spoon then knead in 2-1/2 to 2-3/4 cups flour.

Mrs. Max Wilson.





ORANGE MUFFINS

- 1/4 cup shortening
- 1/4 cup sugar
- 1 beaten egg
- 1/2 cup milk
- 1/4 cup orange juice

- 2 cups flour
 - 3/4 teaspoon salt
 - 3 teaspoons baking powder
 - 1 tablespoon orange rind
- Cream shortening and add sugar, egg, milk and orange juice. Then add sifted dry ingredients and orange rind.

Mrs. Lowell Rowe.

OATMEAL BREAD

- 1 cup quick oats
- 2 tablespoons shortening
- 2 cups boiling water
- 3/4 cup brown sugar
- 1 cake compressed yeast,
dissolved in
- 1 teaspoon salt
- 2/3 cup nut meats, if desired
- 1/4 cup lukewarm water
- Enough flour to make stiff

Pour boiling water over oats. Add salt, sugar, and shortening. Let cool to just warm enough to add dissolved yeast and make stiff. Let rise and work down to make 3 loaves. Bake 45 minutes.

Mrs. Chester Johnson.

BROWN NUT BREAD

- 2 cups brown sugar
- 2 teaspoons soda
- 2 eggs
- 3-1/2 cups flour
- 1/2 teaspoon salt
- 1 cup nut meats
- 2 cups thick sour milk

Cream the eggs, sugar, and salt thoroughly. Add sour milk and soda. Add nuts with 1 cup of flour. Add rest of flour. Pour into well oiled and floured pan. Bake 40 or 50 minutes in moderate oven.

Mrs. Carl H. Huber.

DATE NUT LOAF

- | | |
|--------------------------|-----------------------------------|
| 1 teaspoon soda | 2 tablespoons butter or margarine |
| 1 cup dates, chopped | |
| 1 cup boiling water | 1 cup sugar |
| 1-1/4 cups flour | 1 egg |
| 1 teaspoon baking powder | 2/3 cup walnuts, chopped |
| 1/2 teaspoon salt | 1 teaspoon vanilla |

Sprinkle soda on dates, add boiling water and let stand 10 minutes. Meanwhile sift flour, measure; add baking powder and salt and sift again. Cream butter and sugar. Stir in egg. Add sifted dry ingredients alternately with date mixture, stirring well. Stir in nuts and vanilla. Turn into a greased loaf pan about 9 x 5 inches. Bake at 325 degrees F. for 1 hour and 15 minutes. Let stand 24 hours before cutting. Slice thin and spread with butter or cream cheese.

Mrs. Lee Cloyed.

BRAN-BACON WAFFLES

- | | |
|-------------------------------|------------------------------|
| 1 cup milk | 1/2 teaspoon salt |
| 1 cup all-bran | 2 eggs, separated |
| 3/4 cup sifted flour | 1/4 cup melted shortening |
| 3-1/4 teaspoons baking powder | 1/3 cup finely chopped bacon |

Add milk to bran and let stand 5 minutes, mix and sift dry ingredients; add well beaten egg yolks and shortening to bran-milk mixture. Add dry ingredients, beating until smooth. Fold in stiffly beaten whites and bacon. Makes four large waffles.

Thora Cunningham Collins,
Bloomington, Indiana.

BUNS

Dissolve 1 cake compressed yeast and 1 teaspoon sugar in 1/4 cup warm water. Beat 1 egg and add 1/2 cup lard, 1/3 cup sugar, 1 teaspoon salt, and 2 cups hot water. Mix flour to make stiff dough and let rise twice. Put in pans, let rise again and bake.

Mrs. Archie Goode.

ROLLS

- | | |
|-------------------------|------------------------|
| 4 tablespoons Crisco | 1/2 cake yeast |
| 2 tablespoons sugar | 1/4 cup lukewarm water |
| 1 teaspoon salt | 3-1/2 cups flour |
| 1-1/4 cups scalded milk | |

Heat milk to scalding. Add Crisco, sugar, and salt. Cool to lukewarm and add yeast dissolved in 1/4 cup lukewarm water. Add flour. Add more flour if needed to make roll dough.

Mrs. Erie Spencer.

ROLLS

- | | |
|-----------------------------|--------------------------|
| 1 cup milk, scalded and add | |
| 2 tablespoons sugar | 2 tablespoons shortening |
| | 1 teaspoon salt |

Cool until lukewarm.

- | | |
|--------------------------------------|--------------|
| 1 cake compressed yeast dissolved in | |
| 1/4 cup warm water | 1 beaten egg |

Add to first mixture:

- 3-1/2 cups flour

Add gradually and beat. Let rise until double in bulk. Mold and roll in small triangular pieces. Spread with butter. Let rise until double in bulk. Bake 15 or 20 minutes in a 400 to 425 degree oven.

Mrs. Mike Fiehle,
Phoenix, Arizona.

YEAST ROLLS

- | | |
|-------------------------------|--------------------------|
| 1 cake yeast | 2 level teaspoons salt |
| 4 tablespoons sugar | 2 cups water or milk |
| 6 cups flour (sifted 3 times) | 4 tablespoons melted fat |

Dissolve yeast in $\frac{1}{2}$ cup water. Put sugar, shortening, and salt in water. Add 2 cups flour. Beat until smooth. Let stand 1 hour. Add rest of flour. Let rise. Mix down once. Let rise again and make rolls.

Anna Cunningham.

RYE BREAD "LIMPA"

- | | |
|---------------------------------------|---------------------------------------|
| $\frac{2}{3}$ cup molasses | 2 tablespoons lard |
| 2- $\frac{1}{2}$ cups water | 1 tablespoon salt |
| $\frac{2}{3}$ cup brown sugar | 2 tablespoons orange rind
(grated) |
| 1 tablespoon caraway seed
or anise | |

Boil five minutes and cool. Add 1 cake compressed yeast soaked in $\frac{1}{2}$ cup water. Beat in 4 cups dark rye flour and let set overnight. Then add 8 cups white flour and mix until smooth. The dough will be soft. Let rise 2 hours and place in well greased pie pans and allow to rise 2 hours longer. Bake 1 hour at 300 degrees F. Makes 4 loaves. Glaze loaves with sugar.

Mrs. Roy Collett.

WAFFLES

- | |
|-----------------------------|
| 2 cups flour |
| $\frac{1}{4}$ teaspoon salt |
| 2 eggs |
| 4 teaspoons baking powder |
| 2 tablespoons sugar |

1- $\frac{1}{4}$ cups milk

6 tablespoons melted fat

Mix and sift dry ingredients. Beat egg yolks. Then add milk. Mix in dry ingredients, add melted fat. Beat egg whites and fold in last.

Mrs. Fred Raymond.



NEVER FAIL REFRIGERATOR ROLLS

- | | |
|--|---|
| 2/3 cup shortening | 2 eggs, beaten light |
| 1 cup hot water | 2 cakes yeast |
| 1 cup cold water | 1/2 cup warm water |
| 1/4 cup sugar (more for
cinnamon rolls) | Add pinch of ginger to
yeast mixture |
| 1 teaspoon salt | 7 cups flour |

Mix in order given and chill thoroughly. This dough will keep for a week in refrigerator.

Mrs. Keith Blumer.

STRAUBALA (Funnel Cakes)

- | |
|-------------------------------|
| 3 eggs |
| 2 cups milk |
| 1/4 teaspoon salt |
| 1-1/2 teaspoons baking powder |
| 1/2 cup sugar |
| 3 cups flour |



Beat eggs well. Add milk and salt. Mix baking powder with flour and add liquid gradually, stirring well to make a smooth batter, which should be a little thicker than pancake batter. Beat hard until very light. Pour batter into a funnel, holding a spatula over the hole. Allow batter to flow from funnel into hot fat (about 1 inch deep in pan) beginning in the center and shaping a circle and gradually increasing circle being careful not to let batter overlap to make a solid cake. Fry to a golden brown on 1 side, turn with fork when cake rises to top and fry on the other side. Cover with sugar and cinnamon or jelly. Makes 2 dozen cakes.

Mrs. L. R. Glover.

CINNAMON ROLLS

3 eggs	Pinch of salt
1 pint sweet milk	1 cake Fleischmann's
1/2 cup sugar	Yeast
	1/2 cup butter

Boil milk and cool to lukewarm. Add yeast and rest of ingredients. Mix and make in loaf. Let stand overnight. Roll out and spread with butter, cinnamon, and sugar. Roll in roll and cut in 1-1/2 inch slices. Let rise until light. Then bake at 425 degrees F. until light brown.

Mrs. Ernest Tubaugh.

OLD FASHIONED SWEET CAKES

1-1/2 cups sour milk	1 teaspoon soda
4 tablespoons lard	2 teaspoons cream of tartar
1 teaspoon salt	2 teaspoons baking powder

Mix salt, soda, cream of tartar and baking powder together with 2 cups flour. Sift. Add lard and sour milk. Add enough flour to make stiff dough. Divide dough into 6 portions, roll each as for pie crust, not quite so large and about 1/4 inch thick, then cut through about 1/2 inch from edges in strips about 3/4 inch wide. Twist each strip around 3 or 4 times, lift cake from board into very hot deep fat. Fry until golden brown on each side turning once.

Syrup For Sweet Cakes

1-1/2 cups sugar	1-1/2 teaspoons grated
3/4 cup whole sweet milk	nutmeg

Boil together until very thick. Dip each cake quickly into boiling syrup. Serve while warm.

Mrs. Helen F. Dye.

NEVER FAIL DOUGHNUTS

2 eggs, beaten
1 cup sugar
1 teaspoon salt
1/4 teaspoon nutmeg
4 tablespoons lard or other shortening
1 cup milk

3 teaspoons baking powder 3-1/2 cups flour

Mix in order as given and beat well. Let stand 1/2 hour after dough has been rolled out and doughnuts cut. Have frying grease hot enough to brown a one inch cube of dough in one minute before beginning to fry doughnuts. This recipe will make approximately thirty doughnuts.

Mrs. Keith Deyo.

DOUGHNUTS

1-1/4 cups scalded milk 1 cup potato water

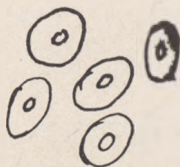
Soak 1 cake yeast and 2 teaspoons sugar in water. Add flour to make sponge. Let sponge rise 1 hour. Then add the following:

2/3 cup sugar Pinch of salt
3 tablespoons shortening Nutmeg
2 eggs Flour

Mix into dough. Let rise 1 hour. Roll and cut doughnuts. Let rise 1 hour. Fry in hot deep fat.

Mrs. Earl McDowell.

POTATO DOUGHNUTS



- 1 cup sugar
 - 2 tablespoons butter
 - 2 beaten eggs
 - 1 cup mashed potatoes
 - 1/4 cup sweet milk
 - 1 tablespoon vanilla
 - 2-1/2 or 3 cups flour
 - 3 tablespoons baking powder 1/2 tablespoon salt
- Mix sugar, potatoes and butter well. Add eggs, flour and vanilla. Fry in vegetable shortening.

Mrs. Paul A. Chisman.

DESSERTS PASTRIES



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DESSERTS - PASTRIES

DATE PUDDING

- | | |
|-----------------------------|----------------------------------|
| 1 cup chopped dates | 1 cup boiling water |
| | 1 teaspoon soda |
| Cook and add the following: | |
| 1 tablespoon butter | 1-1/2 cups flour |
| 1 cup sugar | 1 cup nut meats |
| 2 eggs | 1 heaping teaspoon baking powder |

Bake in moderate oven and serve with date sauce and whipped cream.

Date Sauce

- | | |
|---------------------|-----------------------|
| 1 cup chopped dates | 2/3 cup boiling water |
| | 1/2 cup sugar |

Boil slowly until it thickens.

Mrs. Fred Raymond.

CHERRY PUDDING

- | |
|-------------------------------------|
| 1 No. 2 can unsweetened cherries |
| 1 cup sugar |
| 1/4 teaspoon salt |
| Mix and pour in greased baking pan. |

Batter

- | | |
|--------|---------------------------------|
| 2 eggs | 2 teaspoons baking powder |
| | 1/2 teaspoon salt |
| | 2 tablespoons melted shortening |

Beat eggs, add other ingredients and pour over cherries. Bake like cake. Very good served warm or with whipped cream. Other fruit may be used.

Mrs. R. M. Johnson.



- | |
|--------------|
| 1 cup sugar |
| 1 cup milk |
| 2 cups flour |

RAISIN PUDDING

Boil together for 4 or 5 minutes:

- 1 cup sugar (brown is better) 2 cups water
Pinch of salt

While this is boiling mix the following:

- 1/2 cup white sugar 1 tablespoon cocoa
1 tablespoon lard 1/2 cup sweet milk
1 cup flour 2 teaspoons baking powder
1/2 cup nut meats 1/2 cup raisins
1/2 teaspoon cinnamon

Pour this mixture in the hot syrup and bake in a slow oven 25 minutes or until done.

Mrs. Melvin Van De Pol.

DEVIL'S FLOAT

- 1 cup flour 1-1/2 tablespoons cocoa
3/4 cup sugar 2 teaspoons baking powder
1/4 teaspoon salt

Sift the first five things together. Add:

- 4 tablespoons melted butter 1/2 cup milk
1/2 cup nuts

Sauce

- 1/2 cup white sugar 1 cup hot water
1/2 cup brown sugar 4 teaspoons cocoa

Serve with whipped cream.

Mrs. Marion Fisher.

PINEAPPLE FLUFF

- 1 large can pineapple, cubed 6 tablespoons sugar
1/2 pound marshmallows 2 eggs, beaten
6 tablespoons flour Juice of pineapple

Cook flour, sugar and juice of pineapple on low heat until thick. Stir in beaten eggs. Cook one minute. Pour over cubed pineapple and marshmallows and chill.

Mrs. Stanford Warner.

MARSHMALLOW PUDDING

1 envelope gelatin	1/2 cup cold water
4 or 5 egg whites	1/2 cup hot water
1 cup sugar	Pinch of salt
	Vanilla flavoring

Soak gelatin in 1/2 cup cold water. Add 1/2 cup hot water. Cool. Beat egg whites stiff with 1 cup sugar and pinch of salt. Pour gelatin mixture into egg white mixture. Beat until your arm aches. Then beat some more. Add flavoring and 4 or 5 bananas or pineapple can be used. Chill and serve with whipped cream. Favorite dessert of my son who is with the Air Force in Germany at the present time, July 1949.

Mrs. C. A. White.

ICE CREAM

2 cups sugar	3 cups milk
1 tablespoon cornstarch	4 egg yolks, well beaten
1/4 teaspoon salt	

Mix sugar, cornstarch, and salt together. Add milk and egg yolks. Cook as for pudding. Cool. Then add:

6 beaten egg whites	1 quart cream and the rest
1-1/2 teaspoons vanilla	of milk

Fill freezer about 3/4 full and freeze.

Mrs. W. W. Stewart.

REFRIGERATOR ICE CREAM

1-1/2 cups sugar	2 quarts milk
2 tablespoons cornstarch	1 cup cream
2 eggs	

Mix sugar, cornstarch, and eggs with cream. Bring milk to a boil and add sugar, cornstarch, and eggs. Cook till thick. Cool and add vanilla or other flavoring. Freeze and beat with a fork.

Esperance Rushing.

FRESH PEACH ICE CREAM

(Good)

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|-------------------------|------------------|
| 2 cups fresh peach pulp | 3/4 cup sugar |
| | Juice of 1 lemon |

Mash and mix thoroughly. Pour into ice cube tray. Place in freezer and freeze to a mushy consistency.

- | | |
|---------------------|--------------------------------|
| 2 egg whites | 2 egg yolks, well beaten |
| 2 tablespoons sugar | 1 cup cream, carefully whipped |

Beat the egg whites. Add the sugar, well beaten egg yolks, and the whipped cream. Add the frozen peach pulp and return to freezer to continue freezing.

Mrs. W. S. Wilson,
Ottumwa, Iowa.

REFRIGERATOR ICE CREAM

- | | |
|------------------------|-------------|
| 3 eggs, separated | 2 cups milk |
| 1/2 pint whipped cream | 1 cup sugar |

Put egg yolks in 1 bowl, whites in another and whipped cream in another. Beat yolks, add sugar and milk. Fold in beaten cream and egg whites. Add 1-1/2 teaspoons vanilla. Let chill till thick. Place in bowl and beat. Let freeze about 3 hours. Serves 8 generous servings.

Mrs. Wayne Johnson,
Ottumwa, Iowa.

RAISIN PUDDING

- | | |
|---------------|---------------------------|
| 1 cup sugar | 1/2 cup sweet milk |
| 1 cup flour | Pinch of salt |
| 1 cup raisins | 4 teaspoons baking powder |

Stir up all together to make batter. Pour into baking dish. Then mix together:

- | | |
|----------------------|-----------------------|
| 1 cup brown sugar | 2 tablespoons butter |
| 2 cups boiling water | 2 tablespoons vanilla |

Pour over batter in baking dish and bake until done in medium hot oven.

Mrs. Alfred Morris.

HOLLAND RUSK PUDDING




- 1 package Rusks
- 1-1/2 cups sugar
- 1/2 cup butter
- 1/2 cup cocoanut
- 4 eggs
- 2-1/2 cups milk
- Pinch of salt
- 2 tablespoons cornstarch

Roll rusks. Save bake 1/2 cup for top. Mix 1/2 cup of the sugar, 1/2 cup soft butter, and 1/2 cup cocoanut with the rusks. Pat down in pan and bake 10 minutes in moderate oven. Make pudding of the milk, cornstarch, 1 cup sugar and the four egg yolks. Cook until thick and pour over baked ingredients. Beat egg whites. Put on top and sprinkle with the 1/2 cup of rusks.

Mrs. Charles McCurdy.

CHOCOLATE MARLOW

- 1 cup cream or Pet Milk
- 1/3 cup water
- 3 tablespoons cocoa
- 3 tablespoons sugar
- Few grains of salt
- 11 marshmallows
- 1-1/2 teaspoons vanilla



(Use cream or milk) chill 2/3 cup of milk until ice cold. Mix cocoa, sugar, and salt. Stir in mixture of remaining 1/3 cup milk and the water. Cook over boiling water until smooth. Add marshmallows and stir until marshmallows are melted. Add vanilla. Chill. Whip the chilled milk or cream until stiff. Fold into chilled cocoa mixture. Freeze without stirring at coldest temperature.

Mrs. John Shaver,
San Leandro, California.

PINEAPPLE ORANGE SPONGE



- 1/2 cup pineapple juice
- 1 rounded cup crushed pineapple, drained
- 3/4 cup sugar
- 3 egg yolks
- 1/2 cup orange juice
- 1/2 teaspoon grated orange rind
- 1 tablespoon gelatin softened in
- 1/4 cup cold water
- 3 beaten egg whites
- 1/2 cup evaporated milk

Scald pineapple juice, pour over slightly beaten egg yolks. Cook over boiling water until thick. Add drained pineapple, sugar, orange juice and rind. Dissolve gelatin and cold water over boiling water, and add to mixture and cool. When mixture begins to stiffen, fold in beaten egg whites and evaporated milk which has been chilled and whipped stiff. Mold and chill until set. Makes 12-2/5 cup servings.

Mrs. Zelma Glosser.

GLORIFIED RICE

- 1 package lemon gelatin
- 1 cup boiling water
- 1 cup cooked rice
- 1/2 cup nut meats
- 3/4 cup grated cooked pineapple
- 3/4 cup marshmallows, quartered
- 1/4 cup powdered sugar
- 1 cup whipping cream

Dissolve gelatin in boiling water. Cool. Then add rice mixed with sugar, pineapple, nut meats, and marshmallows. Fold in the stiffly beaten cream. Turn into molds and put in a cool place to set.

Mrs. Carl J. Belles.

APPLE-CINNAMON PUFFS

Boil to syrup (about 5 minutes)

1 cup sugar
1/2 teaspoon red food coloring

1 cup water

Place in greased shallow baking dish 4 or 5 medium apples peeled and thinly sliced. Pour syrup over apples.

Sift together:

1-1/2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt

Cut in until mixture looks like meal, 1/4 cup shortening. Stir in to make soft dough, 3/4 cup milk. Drop 12 spoonfuls of dough on top of apples and make a dent on top of each. Place in dented dough a mixture of 2 tablespoons sugar and 1/2 teaspoon cinnamon. Bake 25 to 30 minutes at 450 degrees F. Serve warm with cream if desired.

Mrs. Cleone Wittmer Dentinger.

FRUIT PUDDING

1 cup sugar

1/2 cup butter

1 cup milk

3 teaspoons baking powder

Vanilla

Enough flour to make like cake batter. Pour into baking pan about 8 or 10 inches or a little larger. Then mix:

1 cup sugar

2 cups boiling water

3 cups any kind of fruit or

Small piece butter

rhubarb

Pour over batter and bake until cake is done.

Mrs. Bessie Neff.

MOTHER'S DELIGHT

Prepare two packages of vanilla flavored pudding according to directions on the box. Let cool. Whip 1 cup of cream and mix with the cooled pudding. Stir in 1 cup of crushed pineapple, sliced bananas, or any fresh fruit you may desire. Pour into a long pan or Pyrex dish containing a layer of vanilla wafer crumbs. Sprinkle a few of the crumbs over the top and chill. This makes a very good dessert for winter or summer.

Mrs. Victor Goode,
Ottumwa, Iowa.

DATE DESSERT

7 cups graham cracker crumbs
1 cup white sugar
1/2 teaspoon baking powder
3 egg yolks

Mix together and add 1/2 cup chopped nuts and 3/4 cup chopped dates. Fold in beaten egg whites and bake in a buttered pie pan 30 minutes at 350 degrees F. Cut in pie wedges and serve with whipped cream.

Mrs. Eithel Ellis Johnson.



GOOSEBERRY PUDDING

1 cup green gooseberries
1 cup sour coffee cream
2 cups flour
1 teaspoon soda
1 cup sugar
Pinch of salt

Mix gooseberries and sour cream together. Put the dry ingredients in sifter and sift into the gooseberry mixture. Mix and pour into a large cake pan. Bake about 30 minutes in a moderate oven. Cut in squares and serve with sugar and cream.

Frances Robinson.

CRACKER PUDDING

- | | |
|--------------|--------------------|
| 3 egg whites | 8 soda crackers |
| 1 cup sugar | 1 cup nut meats |
| | 1 teaspoon vanilla |

Beat egg whites stiffly. Fold in sugar, nuts, crackers (rolled medium fine) and vanilla. Bake in buttered and floured pan in very slow oven until delicate brown (about 30 minutes). Remove from pan when cold and crumble and serve in sherbets with whipped cream. This serves 6 large or 8 small dishes.

Mrs. Fred Hanson.

DATE LOAF

- | | |
|-------------------------|--|
| 1 pound graham crackers | 1 small can crushed pine-
apple |
| 1 pound dates | |
| 1 pound marshmallows | 1 cup candied cherries
(can be omitted) |

Cut dates in small pieces; cut up marshmallows and cherries. Mix all together with the pineapple. Roll graham crackers and save out 3 or 4 crackers. Roll up dates, marshmallows, pineapple, and cherries in the graham cracker crumbs into a roll like a jelly roll. Chill. Slice and serve with whipped cream and topped with a cherry.

Mrs. Elmer Anderson.

PINEAPPLE FLUFF

- 6 tablespoons flour
- 6 tablespoons sugar
- 2 eggs, beaten
- Juice of pineapple

Cook flour, sugar and juice on low heat until thick. Stir in beaten eggs and cook one minute. Pour over 1 large can

of cubed pineapple and 1/2 pound marshmallows. Chill.

Mrs. Marion Hunter.



LEMON DESSERT

Line oblong dish with graham cracker or vanilla wafer crumbs.

1 package lemon Jello

1-3/4 cups hot water

1 cup sugar

1 lemon (juice and grated rind)

1 can evaporated milk

(Carnation) chilled and whipped

Dissolve Jello with water and sugar, add lemon; let partly set, add whipped milk and place on crumbs to set.

Mrs. Ernest Johnson.



BRIDE'S PIE

3/4 cup sugar

2 egg yolks

1-1/2 cups milk

1 package gelatin in

1/4 cup water

2 stiffly beaten egg whites

1 cup cream, whipped

Bar of semi-sweet chocolate

Cream the sugar and egg yolks together. Add the milk. Stir well. Cook until it thickens, stirring constantly.

Remove from heat and add the gelatin which has been dissolved in the water to the hot custard. Cool. When the mixture starts to set, fold in the egg whites and whipped cream. Grate chocolate in bottom of flat Pyrex pan. Pour in filling and grate more chocolate on top.

Mrs. Carl H. Huber.

PUMPKIN PIE

Makes two 9 inch pies about 1-3/4 inches deep.

4 eggs	1/2 cup cream
3-1/2 cups pumpkin	1 teaspoon salt
1-1/2 cups sugar	1 teaspoon cinnamon
1-1/4 cups milk	1 teaspoon allspice
	1/4 teaspoon ginger

Beat eggs slightly, add sugar, salt, and spices. Mix well. Add milk and cream. Bake in oven (425 degrees F.) 20 minutes and change to (350 degrees F.) 35 minutes.

Mrs. Walter A. Swasick.

BING CHERRY PIE

1 quart pitted Bing cherries	2/3 cup sugar (more if desired)
Juice of 1 lemon	
2 tablespoons cinnamon drops (red hots)	1 tablespoon crushed minute tapioca

Cook all the ingredients until tapioca is clear. Then add 2 tablespoons butter. Remove from stove. Let cool. Then pour into baked pie crust. Cover with the following meringue.

Meringue

Whip the whites of 2 eggs until almost firm. Then add 1/2 cup marshmallow whip. Add 2 tablespoons powdered sugar and whip until it stands in peaks. Top pie and sprinkle with crushed pecans and chill.

Mrs. Herman Schaefer,
Ottumwa, Iowa.

RHUBARB PIE

3 cups rhubarb	1-1/2 cups sugar
2 eggs	4 tablespoons flour

Wash, skin, and cut rhubarb in small pieces. Mix sugar, flour, and eggs. Add rhubarb and bake between two crusts.

Mrs. Olen Gardner.

PECAN PIE

- 1 cup dark syrup (Karo)
- 1 cup nuts, pecans
- 3 beaten eggs
- 1/2 teaspoon vanilla
- 1/4 cup melted butter
- Pinch of salt and mix

Place pecan meats in bottom of unbaked pie shell. Cover with filling. Bake in moderate oven (350 degrees F.) until firm.

Mrs. Glenn Miller,
Waterloo, Iowa.

LEMON MERINGUE PIE

- 1-1/4 cups sugar
- 1/8 teaspoon salt
- 6 tablespoons cornstarch
- 2 cups boiling water
- Grated rind of 1 lemon
- 4 tablespoons margarine
- 3 egg yolks
- 1/2 cup lemon juice
- Pastry
- Meringue

Mix sugar, salt and cornstarch. Add water and grated lemon rind. Cook gently, stirring until thickened. Add margarine but do not stir. Stir hot sugar mixture into egg yolks mixed with lemon juice. Pour into lightly browned pastry shell. Top with meringue and bake at 350 degrees F. for 18 minutes.

Mrs. Ancil Padget,
Ottumwa, Iowa.



EXTRA GOOD CREAM PIE

- | | |
|------------------------------|---|
| 1-1/2 cups sweet cream | 1 tablespoon flour |
| 2 egg whites, stiffly beaten | 1 teaspoon flavoring
(choice of lemon or
vanilla) |
| 1/2 cup sugar | |

Mix the above ingredients and pour into an unbaked pie shell. Bake as for custard pie.

Mrs. Carl H. Huber.

LEMON PIE

- | | |
|--------------------------|----------------------|
| 1 cup sugar | 1 lemon |
| 2 tablespoons cornstarch | 2 eggs |
| | 2 cups boiling water |

Add juice and grated rind of lemon to sugar. Beat egg yolks light and add. Mix cornstarch with a little cold water and add. Place in top of double boiler, add the boiling water and cook until thick, stirring constantly. Cool and pour into baked crust. Cover with egg whites well beaten with 4 tablespoons sugar. Brown in oven.

Mrs. Louis Blake.

GRAHAM CRACKER PIE

- | | |
|--------------------|---------------------------|
| 18 graham crackers | 1/2 cup light brown sugar |
| | 1/2 cup melted butter |

Roll crackers fine, add melted butter and sugar. Press 2/3 of this mixture into pie tin, lining it to form a crust.

Filling

- | | |
|---------------------|--------------------|
| 3 eggs | 3/4 cup sugar |
| 4 tablespoons flour | 2 cups warm milk |
| 1/8 teaspoon salt | 1 teaspoon vanilla |

Cover with meringue and few cracker crumbs. Bake in slow oven 20 minutes until brown.

Mrs. Carl Huber.

CHOCOLATE CREAM PIE

Make and bake 8 inch pie shell. Mix in saucepan:

1-1/8 cups (1 cup plus 2 table- spoons) sugar	1/3 teaspoon salt 2 tablespoons cornstarch 3/4 tablespoon flour
--	---

Stir in gradually 2-1/4 cups milk. Stir in 2 squares unsweetened chocolate, cut up. Cook over moderate heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Remove from heat. Stir a little of the hot mixture into 2 egg yolks slightly beaten. Then blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat. Blend in:

3/4 tablespoon butter	1 teaspoon vanilla
-----------------------	--------------------

Pour hot filling into warm pie shell (no need to cool)
Cover with meringue.

Meringue

Beat until frothy 2 egg whites and 1/4 teaspoon cream of tartar. Gradually beat in 4 tablespoons sugar. Beat until stiff and glossy. Bake 8 to 10 minutes at 400 degrees F. until browned.

Mrs. Beryl Chidester.

AMBER PIE

1-1/2 cups sugar	1 teaspoon cinnamon
1 pint fresh buttermilk	3 tablespoons flour
1 tablespoon butter	3 large egg yolks
3 tablespoons vinegar	1 cup raisins

Cook raisins separately and drain. Cook the rest in double boiler until it thickens and add raisins last. Put in baked pie shell and use whites for meringue. Makes 2 pies.

Mrs. Elsie Smith.



LEMON PIE

(9 Inch Pie Shell)

2 cups boiling water

1-1/2 cups sugar

1/2 cup cornstarch

1/8 teaspoon salt

3 egg yolks, beaten

1/2 teaspoon baking powder

1 tablespoon butter

1/3 cup lemon juice

Grated rind of two lemons

Combine sugar, cornstarch and lemon rind. Add the boiling water. Cook in double boiler until mixture thickens, stirring constantly. Add lemon juice, egg yolks and butter.

Meringue

Beat the 3 egg whites until stiff, adding 2 tablespoons sugar for each egg white. Bake in 300 degree oven until well browned.

Mrs. W. S. Wilson,
Ottumwa, Iowa.

CHOCOLATE PIE FILLING

2 cups milk

1 cup sugar

2 eggs

3 rounding tablespoons flour

3 rounding tablespoons
cocoa

1 heaping teaspoon butter

Heat milk. When warm, add beaten egg yolks. Mix sugar, flour, and cocoa and then add to milk and egg mixture. Cook thoroughly. When done add butter. Beat until cool and add 1 teaspoon vanilla. Pour in baked pie shell. Spread with meringue or sweetened whipped cream.

Mrs. Guy Blew, Jr.
Ottumwa, Iowa.

STRAWBERRY PIE

Pastry	1/2 cup sugar
1 quart strawberries	1-1/2 tablespoons cornstarch
1 cup strawberry juice	1/4 teaspoon salt

Bake a pie crust until it is light brown and crisp. Wash and cap the berries. Select the largest ones and arrange them in a close layer in the baked crust. Crush the remaining berries and heat them just long enough to extract the juice. Cook it over direct heat stirring until thickened. Then cook it in a double boiler for about ten minutes. While hot, pour this red sauce over the berries in the crust. When cold, serve with whipped cream.

Mrs. A. E. Burkett.

PUMPKIN PIE

3/4 cup brown sugar
1/2 cup white sugar
3/4 teaspoon salt
1-1/2 tablespoons flour
3/4 teaspoon cinnamon
1/4 teaspoon cloves
1/2 teaspoon nutmeg
3 eggs, slightly beaten
2-2/3 cups pumpkin
1-1/2 cups milk
3/4 cup cream or evaporated milk



Plain pastry

Mix together thoroughly sugar, salt, flour, cinnamon, cloves and nutmeg. Stir in eggs. Add pumpkin taking care that mixture is well blended. Stir in milk. Pour into two 8 inch or one 11 inch pie pan lined with unbaked pastry. Bake in very hot oven (450 degrees F.) 20 minutes; then reduce heat to moderately slow (350 degrees F.) and continue baking 25 minutes longer or until firm and crust is well browned.

Mrs. Max Fisher.



PUMPKIN PIE

1-1/8 to 1-1/4 cups pumpkin
1 cup sugar
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon allspice
1/2 teaspoon salt

1 tablespoon flour
2 eggs
1-1/2 cups milk
1 teaspoon vanilla

Mix spices, flour, salt, and sugar, add pumpkin. Add slightly beaten eggs, milk and vanilla. Pour into unbaked pie crust. Bake 10 minutes at 450 degrees F. Reduce to 325 degrees F. and continue baking until firm.

Mrs. Max Wilson.

AMBER PIE

(1 Small Pie)

2 tablespoons flour
1/2 cup sugar
1/2 cup cream or milk
1/2 cup jam (any kind)
2 egg yolks (save whites for meringue)

Cook in unbaked pie shell. Put meringue on top just before it is done.

Mrs. Richard Faber.

MOCK MINCEMEAT PIE

1 cup bread crumbs
1 cup raisins
2 cups sugar
1/2 cup butter
1-1/2 cups water
1 cup vinegar



Let come to a boil and add:

1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves

Filling enough for three large pies.

Mrs. Harry Rose.

RAISIN PIE

- | | |
|------------------|-----------------------|
| 1 cup sour cream | 1/2 teaspoon cinnamon |
| 1 cup raisins | 1/4 teaspoon cloves |
| 3/4 cup sugar | 3 egg yolks |
- Cook in double boiler until thick. Pour in pie shell and cover with beaten egg whites and brown.

Mrs. Fred Hanson.

OPEN FACE CHERRY PIE

- | | |
|-------------------------------|------------------------------|
| 1 can cherries, juice and all | 1 teaspoon butter |
| 1 cup sugar | 1/2 teaspoon lemon flavoring |
| 2 tablespoons cornstarch | 1/2 teaspoon salt |

Combine all ingredients together and cook until thick. Put in baked pie shell. Serve with whipped cream or ice cream.

Mrs. Axel Larson.

LEMON PIE

(Mock)

- | | |
|----------------------|----------------------------|
| 1/2 cup sugar | 1 egg or 2 yolks |
| 1 tablespoon butter | Pinch of salt |
| 3 tablespoons flour | 2 tablespoons vinegar |
| 1-1/4 cups hot water | 1 tablespoon lemon extract |

Mix sugar, flour, and salt. Add beaten eggs, vinegar, and butter. Add lemon flavor and 2 tablespoons cold water. Mix thoroughly. Heat 1-1/4 cups water and add to mixture. Cook. Stir constantly until thickened. Pour in baked pie shell.

Mrs. Alva Tubaugh.

FLAKY PIE CRUST

3 cups flour
1 cup lard

1 egg
1/3 cup water
1 teaspoon vinegar

Mrs. Earl Gray.

PERFECT PIE CRUST

Blend 1 cup shortening in 3 cups flour and 1 teaspoon salt. Beat 1 egg. Add 5 tablespoons water and 1 teaspoon vinegar. Combine slowly with first mixture.

Mrs. J. H. Berry.

NEVER FAIL PIE CRUST

1 cup lard
3 cups flour
1 egg, beaten
5 tablespoons water
1 teaspoon vinegar
1/2 teaspoon salt

Blend lard and flour until it looks like corn meal. In small bowl, beat egg, add vinegar, salt, and water. Blend this liquid mixture with flour and lard. Rolls out into flaky crust. Makes two

double crust pies.

Mrs. Donald Millard.



LEMON CHIFFON PIE

3 egg yolks
1/2 cup sugar

1/4 cup lemon juice
1 teaspoon grated lemon
rind

Beat egg yolks 1/2 minute at medium speed, add sugar, lemon juice and rind. Cook in top of a double boiler until thick. Stir while cooking. Remove from fire.

Meringue


3 egg whites
1/2 cup sugar
1/8 teaspoon salt

Beat egg whites and salt 2 minutes at high speed. Continue beating 1/2 minute longer and add sugar gradually. Fold into the lemon custard carefully. Fill a baked pie shell with the custard and bake in a slow oven (325 degrees F.) 15 minutes or until brown. Serve cold.

Mrs. Teller Cary.

FRUIT COBBLER

1 cup sugar
1 tablespoon butter
1 egg
1 cup milk
2 cups flour
2 teaspoons baking powder



Mix all ingredients together. Put in greased pan. Take two cups cherries or peaches or other desired fruit, two cups boiling water or one cup water and one cup juice. Be sure boiling. Add one cup sugar. Mix and pour over batter. Bake 30 minutes. Serve with whipped cream on top.

Marie Huber.

RHUBARB COBBLER

- | | |
|----------------------|----------------------------|
| 4 cups diced rhubarb | 1 teaspoon vanilla |
| 1 cup sugar | 1/2 teaspoon lemon extract |
| 2 tablespoons flour | 1/2 cup water |
| 1/4 teaspoon salt | 3 tablespoons butter |

Mix and pour in shallow buttered baking dish. Cover with crust.

Crust

- | | |
|---------------------------|-------------------|
| 1-1/2 cups flour | 3 tablespoons fat |
| 3 teaspoons baking powder | 1 egg |
| 1/4 teaspoon salt | 1/3 cup milk |

Sift together dry ingredients, cut in fat and slowly add egg and milk, mixing with knife. Pat out dough until 2/3 inch thick. Cut with biscuit cutter and put over rhubarb. Bake 20 minutes in moderate oven.

Mrs. Richard Pickering.

PINEAPPLE COBBLER

- | | |
|----------------------------|-----------------------|
| 3 cups diced pineapple | 1/2 cup sugar |
| 1 cup chopped marshmallows | 3 tablespoons tapioca |
| 1 cup pineapple juice | 2 tablespoons butter |
| | 1/8 teaspoon salt |

Combine butter, sugar, salt, tapioca, and pineapple juice. Cook in double boiler until thick and clear. Add pineapple and marshmallows. Stir until well blended. Pour into buttered baking dish. Cover with a thin crust of rich biscuit dough. Bake in a hot oven 450 degrees F. until crust is brown. Serve at once with whipped cream on the top.

Mrs. Ernest Gasser,
Chillicothe, Iowa.

APPLE DUMPLINGS

2-1/4 cups flour
1/2 teaspoon salt
3/4 cup shortening
Ice water (7 or 8 tablespoons)
6 medium sized apples, pared and cored

1/2 cup sugar
1-1/2 teaspoons cinnamon
1 tablespoon butter

Syrup

1 cup sugar
1/4 teaspoon cinnamon

4 tablespoons butter
2 cups water

Sift flour, measure, sift again with salt. Cut in shortening, leaving some of the shortening the size of large peas. Add ice water, little at a time, just enough to hold together. Roll out as for pie crust 1/8 inch, cut in seven inch squares. Place apple on square, fill cavity with sugar, butter and cinnamon. Wet edges and fold over apples. Make syrup. Boil 3 minutes. Pour hot syrup over dumplings. Very hot oven first 7 or 8 minutes. Reduce heat to finish, 40 minutes.

Mrs. Weldon Nickerson,
Ottumwa, Iowa.

APPLE DUMPLINGS

To make syrup:

2 cups sugar
2 cups water

1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/4 cup butter

Mix above ingredients and boil one minute to make syrup. Set aside to cool while mixing the following ingredients for the dumpling dough.

2 cups flour
1 teaspoon salt
2 teaspoons baking powder

3/4 cup shortening
1/2 cup milk

Sift flour, baking powder and salt. Cut in shortening. Add milk all at once. Stir until moist. Roll dough 1/4 inch thick and cut in six squares. Peel and slice six apples. Put apples in center of each square. Sprinkle each with a little sugar, nutmeg, and dot with butter. Pinch edges together. Place one inch apart in greased pan. Pour syrup over dumplings and bake 35 minutes at 375 degrees F.

Mrs. Erie Spencer.

COOKIES & CAKES



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COOKIES - CAKES

REFRIGERATOR COOKIES

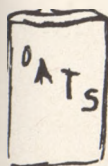
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|-------------------|---------------------|
| 1 cup shortening | Add two beaten eggs |
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup brown sugar | |

Sift 1-1/2 cups flour, 1 teaspoon soda, and 1 teaspoon salt. Mix and add 3 cups quick oatmeal (toasted in broiler or oven). Divide into 3 parts and add something to each part, (cocoanut, dates, chocolate bits, etc.) Shape into 3 rolls, wrap in wax paper, chill, slice, and bake 12 minutes. 375 degrees F.

Mrs. Ernest Johnson.

OATMEAL COOKIES

- 1 cup shortening
- 1 cup sugar
- 2 eggs
- 1/3 cup milk
- 2 cups flour
- 2 cups rolled oats
- 1 cup raisins



- | | |
|---------------------|-------------------|
| 1 teaspoon cinnamon | 3/4 teaspoon soda |
| | 1 teaspoon salt |

Cream shortening. Add sugar and eggs. Add flour mixed with cinnamon, soda, and salt. Add oats and raisins. Add more oats if necessary to stiffen. Put by spoonfuls on cookie sheet in 400 degree oven until nicely browned.

Mrs. Warren Proctor.

UNBAKED COOKIES--"CHILDREN'S DELIGHT"



- 2 cups sugar
- 1 cup milk
- 4 tablespoons cocoa

Boil until it forms a soft ball.

Remove from fire; add:

- 3-1/2 cups rolled graham crackers
- 1 pint marshmallow creme
- 1/2 cup peanut butter
- 1 teaspoon vanilla
- 1 cup nuts

Drop by spoonfuls on waxed paper.

Mrs. Dale Sasseen.

GOODIE OATMEAL COOKIES

- | | | |
|----------------------------|---------------------------|---|
| +
+
2
2
4
2 | 2 cups flour | 1 1/2 teaspoon salt |
| | 2 cups oatmeal (uncooked) | 1 1/2 3/4 teaspoon soda |
| | 1 cup shortening | 2 1 teaspoon baking soda |
| | 1 cup sugar | 8 4 tablespoons milk |
| | 2 eggs | 1 cup raisins |
| | 1 teaspoon cinnamon | 1 1/2 3/4 cup cocoanut or nuts
or both |

Mix shortening, sugar, and eggs. Add oats, raisins, and cocoanut or nuts. Mix well. Add all dry ingredients together with milk. Drop from spoon and bake on cookie sheet in slow oven (300 to 350 degrees F.) for 25 minutes for crispy cookies or bake in moderate oven (350 to 375 degrees F.) for 15 minutes for soft cookies.

Mrs. Gerald Young.



SUGAR COOKIES

- 1-1/4 cups sugar
- 3 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup shortening
- 3 eggs
- 1 teaspoon vanilla or lemon flavoring

Sift dry ingredients together. Add shortening and mix with a fork. Add unbeaten eggs and flavoring. Roll very thin, cut and bake in moderate oven at 375 degrees F. for 8 minutes.

Mrs. Lester Proctor.

BUTTERSCOTCH PUDDING COOKIES

Cream 1/2 cup shortening

Add 1 package butterscotch pudding. Mix until light and fluffy. Add 1 beaten egg, 1 teaspoon sugar will improve.

Sift:

- 1 cup flour
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon soda
- 1/4 teaspoon salt

Add to first mixture either 1 cup oatmeal, dates, raisins, or walnuts.

Form in roll and wrap in wax paper and store in refrigerator overnight. Slice and bake in 360 degree oven about 15 minutes.

Barbara Bridges.





DATE COOKIES

- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup shortening
- 1/4 teaspoon salt
- 1 heaping teaspoon soda
- 1 teaspoon vanilla
- 3 well beaten eggs
- 4 cups flour or enough to make a soft dough

Filling

- 1-1/2 pounds dates

- 1/2 cup granulated sugar
- 1 cup water

Boil all together. Cool and spread over top of rolled dough. Then roll. This makes 3 rolls. Put in refrigerator 2 hours. Cut 1/4 inch thick and bake.

Ida Tubaugh.

OATMEAL COOKIES

- 1 cup brown sugar (firmly packed)
- 1/2 cup melted lard
- 1/4 cup sour milk
- 1/2 teaspoon vanilla
- 1 cup sifted flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 2 cups rolled oats

Combine ingredients in order given, mixing thoroughly. Shape into small balls about 1 inch in diameter and place on greased cookie sheet. Flatten each cookie by pressing with a fork. Bake in moderate oven 375 degrees F. for 10 to 12 minutes.

Mrs. R. T. Gonterman.

APPLESAUCE COOKIES



- 1 cup sugar
- 1/2 cup shortening
- 1 cup applesauce (unsweetened)
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 egg
- 1/4 teaspoon salt
- Flour to thicken

1 cup raisins

1 teaspoon cinnamon

Cream shortening and sugar. Add salt and egg, beaten. Dissolve soda in applesauce. Sift baking powder, cinnamon and 1 cup flour. Add alternately with applesauce to creamed mixture. Add raisins and enough flour to thicken. Drop on cookie sheet and bake in moderately hot oven.

Mrs. Oscar Arnold.

MA HUBER'S GERMAN NUT COOKIES

- 3 cups brown sugar
- 2 cups butter or Spry
- 1 cup raisins
- 6 eggs
- 6 cups flour
- 2 cups nut meats
- 1 teaspoon allspice
- 1 teaspoon cloves
- 1 cup each of figs, dates and peels
- 4 teaspoons molasses
- 1 teaspoon cinnamon
- 2 teaspoons soda dissolved in
- 2 tablespoons warm water

This is a favorite of the Huber family for holiday cookies.

Mrs. Herman Huber.

PEANUT BUTTER COOKIES

- 1 cup lard
- 1 cup peanut butter
- 1 teaspoon soda
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 2 cups flour
- 1 teaspoon vanilla

Mix lard, peanut butter and soda. Then add sugar, eggs, flour and vanilla,

Mrs. Lowell Rowe.

PINEAPPLE DROP COOKIES

2-1/4 cups sifted cake flour	1 cup brown sugar, packed
1-1/2 teaspoons baking powder	2 unbeaten eggs
1/4 teaspoon soda	3/4 cups drained, crushed pineapple
1/2 teaspoon salt	1 teaspoon vanilla
2/3 cup butter or other shortening	

Sift flour once, measure, add baking powder, soda, salt, and sift again. Cream shortening, add sugar, cream until fluffy, add eggs, one at a time beating well after adding each one. Add vanilla and pineapple. Add the dry ingredients a small amount at a time beating until smooth. Drop from teaspoon on ungreased cookie sheet. Bake in hot oven for about 16 minutes.

Mrs. J. A. E. Cunningham.

GRANDMA'S COOKIES

(Drop)

1 cup shortening	1 cup raisins
2 cups brown sugar	1/2 cup nut meats
2 eggs	1 teaspoon cinnamon
1/2 cup cold coffee	1 teaspoon nutmeg
3-1/2 cups flour	1 teaspoon soda
	1 teaspoon salt

Cream shortening and sugar and add eggs. Sift dry ingredients and add alternately with coffee. Add raisins and nut meats last.

Helen Aeschliman.

ORANGE NUT COOKIES

- | | |
|---|---|
| 1 cup shortening (butter
or butter and lard) | 1 egg |
| 1/4 teaspoon salt | 2 tablespoons orange juice |
| 1/2 cup brown sugar | 1 tablespoon orange rind |
| 1/2 cup white sugar | 1/2 teaspoon soda (sprinkle
over rest) |

Mix all together. Then sift and measure 2-3/4 cups flour. Mix some of the flour with 1/2 cup nut meats. Make cookies in a roll and let stand overnight. Slice and bake.

Mrs. Mark Steele.

PEANUT BUTTER COOKIES

Cream:

- | | |
|--------------------|-------------------|
| 1/2 cup shortening | 1 cup white sugar |
| | 1 cup brown sugar |

Add 1 cup peanut butter (crunch style), 2 eggs, beaten, and 1 teaspoon vanilla. Sift 2-1/2 cups flour and 2 teaspoons soda and add to the mixture. Form into balls about the size of a marble and flatten with a fork to make very thin. Bake for 7 minutes at 375 degrees. These are very crispy and crunchy.

Mrs. Russell Warner..

DATE NUT COOKIES

- | | |
|--------------------------|----------------------------------|
| 1 cup fat | 1 cup chopped dates |
| 2 cups light brown sugar | 1/2 cup nut meats |
| 1/3 cup milk | 3 cups flour |
| 2 eggs | 1 teaspoon of cream of
tartar |
| 1 teaspoon vanilla | |
| 1/4 teaspoon salt | 1/2 teaspoon soda |

Cream fat and sugar for 2 minutes. Add milk and eggs and beat well. Add rest of ingredients. Drop from spoon and bake for 10 minutes in moderate oven.

Mrs. Jessie Selman.



OATMEAL COOKIES

- 1/2 cup butter
- 1 cup sugar
- 1/2 teaspoon salt
- 2 eggs
- 1/2 teaspoon soda dissolved in
- 1/2 cup hot water
- 1 teaspoon cinnamon
- 1/2 cup nut meats
- 1 cup raisins
- 2 scant cups flour
- 2 cups oatmeal (not quick cooking)

Mrs. Kate Abegg.



BROWN SUGAR COOKIES

- 2 cups brown sugar
- 3/4 cup shortening
- 2 beaten eggs
- 1 teaspoon vanilla
- 1 teaspoon soda dissolved in a little water
- 1 teaspoon cream of tartar
- 1/4 teaspoon salt
- 3 cups flour

Mix all good and roll at once into balls size of walnut and place on cookie sheets using a floured fork to press down or crease. Very good.

Mrs. Max Leffler,
Unionville, Iowa.

GINGERSNAPS

- | | |
|------------------------|---------------------|
| 3/4 cup shortening | 2 cups flour (full) |
| 1 cup sugar | 2 teaspoons soda |
| 4 tablespoons molasses | 1 teaspoon cinnamon |
| 1 egg | 1/2 teaspoon cloves |
| | 1/2 teaspoon ginger |

Cream shortening and sugar. Add molasses and egg and beat well. Add sifted dry ingredients and beat until smooth. Roll in small ball, dip in sugar and place on cookie sheet. Bake in moderate oven 375 degrees 15 to 18 minutes.

Mrs. Anna Chader.

GINGER COOKIES

Mix together:

- 1 cup sugar
- 3/4 cup sorghum molasses
- 1 cup shortening

Add and beat well:

- 1 teaspoon vanilla
- 3 eggs

Sift together and add:

- | | |
|--------------------------|---------------------|
| 3-1/2 cups flour | 1 teaspoon ginger |
| 1 teaspoon soda | 1 teaspoon cinnamon |
| 1 teaspoon baking powder | 1/8 teaspoon salt |
- Chill and roll.



Mrs. Enos Proctor,
Blakesburg, Iowa.

SUGAR COOKIES

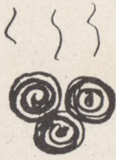
- 3/4 cup lard
- 1/4 cup butter
- 2-1/2 cups sugar
- 1 cup sweet milk
- 3 eggs

- 3 tablespoons baking powder
- 1 tablespoon flavoring
- 1/4 teaspoon salt
- 4-1/2 cups flour

Miss Ella Tubaugh.

makes 9 dozen

PINWHEEL COOKIES



- 1 cup butter
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg, slightly beaten
- 2 cups sifted cake flour
- 1/2 teaspoon soda
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla

1. Cream butter, add sugar, egg, flour, soda, salt and flavoring.
2. Divide in two portions. To one portion, add 2 tablespoons melted chocolate and blend thoroughly.
3. Roll each portion out on floured baking surface to 1/4 inch thickness.
4. Place rolled chocolate on top of light portion. Press together gently.
5. Cut in 4 inch squares. Roll into sausage like roll. Wrap in wax paper. Store in refrigerator until firm.
6. Cut into thin slices and bake in hot oven 400 degrees F. 12 to 15 minutes.

Mrs. Hugh Crawley.

BROWNIES



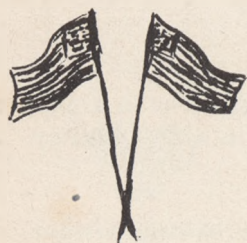
- 1-1/2 cups sugar
- 1-1/2 cups flour
- 2 heaping tablespoons cocoa
- 3 tablespoons butter
- 1/2 teaspoon baking powder
- 3 eggs
- 1 cup nut meats
- 1 teaspoon vanilla

Grease a 10 by 14 inch pan and bake 20 minutes in a slow oven.

Mrs. Wilson Leonard.

HOLIDAY COOKIES

1/3 cup shortening
1/2 cup honey
1 teaspoon vanilla
1 egg
1 cup sifted flour
1/2 teaspoon salt
1/2 teaspoon soda
1 package chocolate bits
1/2 cup rolled oats



1/2 cup chopped nuts

36 walnut halves

1/4 cup corn syrup

Cream shortening; add honey gradually, heating well. Add vanilla and egg, then beat again. Add sifted dry ingredients, chocolate bits, oats, and chopped nuts. Drop from teaspoon onto greased cookie sheet. Dip walnut halves into corn syrup and press one into each cookie. Bake in moderate oven 350 degrees F. about 12 minutes. Makes three dozen.

Mrs. W. U. Wilson.

OATMEAL COOKIES

3/4 cup shortening
1 cup sugar
2 eggs
1 cup flour
1 teaspoon baking powder
1/4 teaspoon cinnamon
1/3 cup milk



1 teaspoon vanilla

3 cups oats

1 cup raisins

1 cup nut meats

Cream shortening and sugar, then add eggs. Then add milk and dry ingredients which have been sifted together. Add nuts and oats last. Bake in oven 375 degrees F. for 12 or 15 minutes. Makes 4 dozen cookies.

Mrs. Lee Boone.

OATMEAL COOKIES

3 cups oatmeal
2 cups flour
1 cup lard
1-1/2 cups sugar
1 cup sour milk
2 eggs
1 teaspoon soda



1 cup raisins

1/2 teaspoon nutmeg

Mrs. Alta Reinhard.

RANGER COOKIES

2 cups flour	1 cup cocoanut
1 teaspoon soda	1 cup shortening
1/2 teaspoon salt	1 cup white sugar
1/2 teaspoon baking powder	1 cup brown sugar
2 cups oatmeal	2 eggs
2 cups Rice Krispies	1 teaspoon vanilla

Cream shortening, add sugar gradually. Add well beaten eggs and vanilla. Sift flour, soda, salt and baking powder together and mix with first mixture. Add oatmeal, Rice Krispies, and cocoanut. Mix well. Mold into size of walnuts, press slightly on cookie sheet and bake in a moderate oven (375 degrees F.) about 12 minutes.

Mrs. James C. Williams.

PINEAPPLE NUT COOKIES

1 cup shortening	1 teaspoon vanilla
1 cup brown sugar	1 cup English walnuts
1 cup white sugar	1 teaspoon soda
2 eggs, well beaten	1 teaspoon salt
1 cup crushed pineapple	4 cups flour

Cream shortening and sugar, add eggs and beat well. Add walnuts, pineapple, vanilla and soda, and salt. Then add flour. Drop from teaspoon on a greased cookie sheet. Bake in a moderate oven.

Mrs. Ralph Helmick.

APPLESAUCE COOKIES



- 2-1/4 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/4 teaspoon cloves
- 3/4 cup butter
- 1 cup sugar
- 1 cup warm applesauce
- 3/4 cup dates or raisins
- 1 cup nut meats

1 teaspoon soda

Cream butter and sugar. Dissolve soda in applesauce and add to sugar and butter mixture. Add flour and spices which have been sifted together. Add raisins and nuts dredged in part of the flour. Drop on a well greased baking sheet. Bake in moderate oven 350 degrees F. about 20 minutes. These are very good. They remain moist for several days.

Mrs. Victor Goode,
Ottumwa, Iowa.

ORANGE DROP COOKIES

- 3/4 cup shortening
- 1-1/2 cups brown sugar
- 2 eggs
- 1/2 teaspoon grated orange rind
- 1/2 cup sour cream
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1-1/2 teaspoon baking powder
- 1/2 teaspoon vanilla
- 3 cups flour
- 1/2 cup nut meats

Mix ingredients in order given. Drop by teaspoonful on greased cookie sheet. Bake in moderate oven about 12 minutes. When cool, dip the top of each cookie in the icing given below.

Icing

- 3/4 cup white sugar
- 1/3 cup orange juice
- 1-1/2 teaspoons grated orange rind

Do not cook. Just mix and set aside to dissolve. Dip tops of cookies in this mixture. This forms a glaze over the top.

Mrs. O. A. Dillon,
Cumberland, Iowa.

OATMEAL CRISPIES

- | | |
|------------------------|------------------------------|
| 1 cup shortening | 1 teaspoon salt |
| 1 cup brown sugar | 1 teaspoon soda |
| 1 cup granulated sugar | 3 cups quick cooking oatmeal |
| 2 well beaten eggs | |
| 1 teaspoon vanilla | 1/2 cup walnut meats |
| 1-1/2 cups flour | |

Thoroughly cream shortening and sugars. Add eggs and vanilla. Beat well. Add sifted dry ingredients. Add oatmeal and nut meats. Mix well. Shape in rolls. Wrap in wax paper and chill thoroughly. Slice 1/4 inch thick and bake on ungreased baking sheet in moderate oven 350 degrees for 10 minutes. Makes 5 dozen.

Mrs. W. D. Wilson.

REFRIGERATOR COOKIES

- | | |
|--------------------------|------------------------------|
| 1/2 cup shortening | 2 cups flour |
| 1/2 cup brown sugar | 1/2 teaspoon salt |
| 3/4 cup granulated sugar | 1 teaspoon cinnamon |
| 1 egg | 2 teaspoons baking powder |
| 1 teaspoon vanilla | 1 cup finely chopped raisins |

Cream shortening and sugar. Add eggs and beat well. Add vanilla and raisins. Add sifted dry ingredients. Mix well and shape into rolls 1-1/2 inches in diameter. Roll on waxed paper. Chill several hours. Slice thin and bake on greased cookie sheet in a hot oven. Yield approximate. dozen.

Mrs. Dick Sandifer.

COCOANUT-OATMEAL COOKIES

- | | |
|---------------------------------|--------------------------|
| 1 cup butter | 1/2 cup nuts |
| 1 cup brown sugar | 1 teaspoon vanilla |
| 1 cup white sugar | 2 cups flour (scant) |
| 2 eggs | 1 teaspoon soda |
| 3 cups oatmeal | 1 teaspoon baking powder |
| 1 cup cocoanut (can be omitted) | 1 teaspoon cinnamon |

Cream softened butter and sugar. Add beaten eggs and vanilla. Beat well and add oatmeal, cocoanut and nuts. Then add all dry ingredients. Shape into patties or roll into small balls, then flatten with fork.

Mrs. Russell Warner.

PINEAPPLE COOKIES

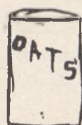
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| 1/2 cup Crisco or butter | 1/2 cup nut meats |
| 1 cup brown sugar | 2 cups flour |
| 1 egg | 1/4 teaspoon salt |
| 3/4 cup drained, crushed
pineapple | 1/4 teaspoon soda |
| | 1 teaspoon baking powder |
| | 1 teaspoon vanilla |

Cream shortening, sugar and egg together. Add pineapple and sifted dry ingredients. Mix well and add nut meats and vanilla. Drop on greased cookie sheet and bake at 450 degrees F. for about 12 minutes.

Mrs. Wilson Leonard.

BANANA OATMEAL COOKIES

- 1-1/2 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 cup sugar
- 2/3 cup soft fat
- 2 eggs
- 1 cup mashed bananas (2 or 3 ripe)
- 1-1/2 cups rolled oats (quick or old



fashioned)

Sift together flour, baking powder, soda, salt, spices and sugar into bowl. Add fat, eggs, and mashed bananas. Beat until smooth, about 2 minutes on an electric mixer. (Use medium speed). Fold in the rolled oats. Drop from a teaspoon onto greased baking sheet and bake in a moderate oven (375 degrees F.) for 12 to 15 minutes. Makes four dozen cookies. Be sure fat is at room temperature. I like this recipe because it is so easy to mix and a time saver.

Mrs. Velma Lewman.

SOUR CREAM DROP COOKIES

- 1/4 cup butter
- 3/4 cup brown sugar
- 1 beaten egg
- 1/2 teaspoon vanilla
- 1/2 cup thick sour cream
- 1/4 cup chopped California walnuts.
- 1-1/4 cups all purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon soda
- 2-1/2 dozen pitted dates

Thoroughly cream shortening, vanilla and sugar; add egg and beat well. Add sifted dry ingredients alternately with sour cream, stirring smooth after each addition. Stir in dates stuffed with walnuts. Drop from tablespoon onto greased cookie sheet, allowing one date for each cookie. Bake in hot oven (400 degrees F.) about 10 minutes. When cool, spread with Golden Icing. Makes 2-1/2 dozen cookies.

Continued -

Sour Cream Drop Cookies - Continued

Golden Icing

Heat $\frac{1}{4}$ cup butter over low heat until golden; stir in 1 cup sifted confectioners sugar and $\frac{1}{2}$ teaspoon vanilla. Add cream until mixture is of spreading consistency.

Mrs. John Schoech.

EGGLESS, BUTTERLESS, MILKLESS CAKE

1 cup sugar
1 cup water
 $1\frac{1}{2}$ cups seeded raisins
 $\frac{1}{2}$ cup lard
 $\frac{1}{4}$ grated nutmeg
1 teaspoon ground cloves
1 teaspoon ground cinnamon
Pinch of salt



Put into saucepan and boil three minutes. Cool and stir in the following:
1 level teaspoon soda dissolved in a little

warm water

Add 2 rounding cups flour into which 1 teaspoon baking powder has been sifted

$\frac{1}{2}$ cup nuts (if desired)

Bake in rather slow oven.

Mrs. A. E. Burkett.

APPLESAUCE CAKE

1 cup sugar
 $1\frac{1}{2}$ cups applesauce, mashed
 $\frac{1}{2}$ cup shortening
2 teaspoons soda (dissolved in applesauce)
1 cup raisins
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cloves
2 cups flour

Bake in moderate oven.

Mrs. Noah Stocker.

CHOCOLATE CAKE

1. Mix 1 egg and 1/2 to 3/4 cup sour cream.
2. Sift together:
1 cup sugar
1-1/2 cups flour
1 teaspoon soda
3 tablespoons cocoa
3. Mix 1 and 2 together. Beat. Add 1/2 cup boiling water and 1/2 teaspoon vanilla.

Frosting For Chocolate Cake

- 1 cup sugar
1/4 cup water
2 tablespoons white syrup

Cook until it spins a long thread. Beat 2 egg whites and pour liquid in slowly. Beat until cool.

Mrs. Richard Blew,
Ottumwa, Iowa.

FLUFFY GOLDEN CAKE

Sift together into bowl:

- 2 cups sifted Softasilk
1-1/3 cups sugar
3 teaspoons baking powder
1 teaspoon salt

Add:

- 1/3 cup high grade shortening
2/3 cup milk
1/2 teaspoon lemon extract
1/2 teaspoon vanilla

Beat vigorously with spoon for 2 minutes by clock (about 150 strokes per minute). Or mix with electric mixer on medium speed for 2 minutes. Add:
1/3 cup milk
1/3 cup unbeaten egg yolks
(4 medium)

Beat 2 more minutes. Pour batter into prepared pans. Pan size; 2 round layers, 8 inches diameter, 1-1/4 inches deep. Temperature: 350 degrees F. (moderate oven). Bake: 30 to 35 minutes. Cool. Frost with White Mountain Icing.

Mrs. Paul Peck.



SWEET STORY CAKE



2-1/2 cups sifted cake flour
1-1/2 cups sugar
3-1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup vegetable shortening
3/4 cup milk
1/4 cup maraschino cherry juice

1 teaspoon vanilla
2 teaspoons almond extract
4 egg whites, unbeaten
18 maraschino cherries (well drained) and chopped fine
1/2 cup walnuts, very finely chopped

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in shortening. Combine milk and maraschino cherry juice. Add 3/4 cup liquid. Add flavoring extracts. Beat 200 strokes (2 minutes by hand). Scrape bowl and spoon or beater. Add remaining liquid and egg whites and beat 200 strokes. Add cherries and nuts and blend. Bake in 2 deep 9 inch pans at 375 degrees F. 20 to 25 minutes. Cool.

Frosting

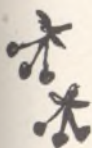
2 tablespoons vegetable shortening
2 tablespoons butter
1 teaspoon vanilla
1/2 teaspoon almond extract
1/2 teaspoon salt
4 cups sifted powdered sugar
9 tablespoons scalded cream

Red coloring

Combine vegetable shortening, butter, extract, and salt. Beat in 1/2 cup sugar. Add hot cream alternately with remaining sugar. Add coloring to tint and spread.

Mrs. Beryl Chidester.

CHERRY CHOCOLATE CAKE



- 2 cups sugar
- 1 cup shortening
- 2 cups sour milk or buttermilk
- 2 eggs beaten
- 3-1/2 cups sifted cake flour
- 20 maraschino cherries, cut in eighths
- 3 tablespoons juice from maraschino

cherries

- 1/2 cup chopped nuts
 - 3 squares chocolate
 - 1-1/2 teaspoons soda
 - 1/2 teaspoon salt
- Cream shortening thoroughly. Add sugar gradually; beat until light and fluffy. Add beaten eggs and cherries and mix well. Add cherry juice and chocolate. Mix and sift dry ingredients; add alternately with sour milk. Mix just enough after each addition to keep batter smooth. Add chopped nuts with last of flour. Bake 350 degrees F. for 45 to 60 minutes. Makes 3-9 inch layers or large loaf cake.

Mrs. Marjorie Glosser
Pennington.

BANANA CAKE

- 1/2 cup butter
- 2 cups white sugar
- 3 eggs
- 3 bananas
- 1 cup nuts
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup sour milk
- 1 teaspoon soda
- 2 teaspoons vanilla



Cream butter and sugar, add beaten egg yolks and mashed bananas. Then add the nuts. Sift the flour with salt and baking powder. Stir the soda and vanilla in sour milk. Add flour mixture alternately with milk. Last, fold in beaten egg whites. Bake about 30 minutes in moderate oven. Very good.

Mrs. Clark Van De Pol.

MY FAVORITE WHITE CAKE

- 1-3/4 cups sugar
- 1/2 cup vegetable shortening
- 1 cup cold water
- 5 egg whites (large)
- 2-3/4 cups flour (cake)
- 2 teaspoons baking powder (rounded)
- 1 teaspoon vanilla
- 1 teaspoon lemon extract

Sift sugar into one bowl and drop in shortening (room temperature). Set back. Sift flour once and measure. Sift

3 more times and add the baking powder and a pinch of salt. Set back. Put egg whites in a medium size bowl. Add extract to the 1 cup water.

Cream sugar and shortening until fluffy. Add the flour mixture and water mixture alternately (adding flour first and last), beating 50 strokes after each addition. Beat egg whites 125 turns of Dover egg beater or until stiff but not dry. Add egg whites to batter and beat hard 80 more strokes. Pour batter into two 9 inch layer cake pans which have been greased again, and floured (bottoms only). Drop pans to burst air bubbles. Place in cold oven. Turn heat control to 365 degrees F. Bake 25 to 30 minutes. Remove from oven and let cool in the pans for 10 minutes. Remove from pans and finish cooling. Frost with your favorite frosting.

Mrs. Beryl Chidester.

STIR-UF CAKE

- | | |
|--------------------------|--------------------|
| 1 cup white sugar | 3/4 cup cocoa |
| 1 cup brown sugar | 3 eggs |
| 2 cups all purpose flour | 2 teaspoons soda |
| 1 scant cup lard | 1/2 teaspoon salt |
| | 1 teaspoon vanilla |

Stir all together and add 1 cup boiling water. Beat 1 minute and bake in moderate oven.

Mrs. Gale Gillen.



DATE CAKE

- 1 cup dates
- 1 cup hot water
- 1 teaspoon soda
- 1 cup sugar
- 1 egg
- 1 mixing spoon of lard and butter
- 1-1/2 cups flour

1 teaspoon vanilla

1/2 cup nut meats (cut fine)

Cut dates in small pieces, add soda, and pour over the hot water. Let stand five minutes. Cream shortening and sugar, add the well beaten egg, vanilla and flour. Add the nut meats last. Bake in loaf.

Mrs. Louis Blake.



CHOCOLATE CAKE

- 1 cup sugar
- 1 cup sour cream
- 1-1/4 cups flour
- 1/3 cup cocoa
- 1 teaspoon soda
- 1/4 cup water
- 1 egg
- Pinch of salt
- Flavoring

Mix sugar, cocoa and salt in bowl. Add unbeaten egg and cream. Beat well. Add the soda dissolved in the water and last add the flavoring.

Mrs. Lowell Rowe.

DINETTE CAKE

1-1/4 cups cake flour
1 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt

Sift together:

1/3 cup shortening
1 teaspoon vanilla

2/3 cup milk

Add to above. Add 1 egg. Beat first two mixtures at least two minutes. Add egg and beat two minutes more.

Mrs. Guy Orman.

RED DEVIL'S FOOD CAKE

1 cup white sugar	Pinch of salt
1/3 cup shortening	1/2 cup sour milk
1 egg, beaten	1 teaspoon soda
2-1/8 cups cake flour	1/2 cup boiling water
2 heaping tablespoons cocoa	1 teaspoon vanilla

Cream shortening and sugar. Add beaten egg. Sift dry ingredients together. Add alternately with milk in which the soda has been dissolved. Add boiling water and flavoring. Bake in loaf pan 30 minutes in moderately hot oven, 350 degrees F.

Mrs. Homer Coop.

SOUR CREAM CHOCOLATE CAKE

2 eggs	1 cup flour
1 cup sour cream	1 level teaspoon soda
1/2 teaspoon vanilla	Pinch of salt
1 cup sugar	3 tablespoons cocoa

Beat the eggs; add the sour cream and vanilla. Sift together the sugar, flour, soda, salt, and cocoa. Then add the mixture to the cream and eggs. Mix well and bake in layers in a moderate oven.

Mrs. Warren Proctor.

BLACK WALNUT CAKE

- | | |
|------------------------------------|-----------------------------------|
| 1-1/2 cups sugar | 1/2 teaspoon salt |
| 1/2 cup butter or other shortening | 1 cup cold water |
| 2 cups sifted cake flour | 3/4 cup ground black walnut meats |
| 2 teaspoons baking powder | 1 teaspoon vanilla |
| | 3 beaten egg whites |

Cream butter and sugar, add flour, salt, and baking powder alternately with water. Add vanilla and nut meats. Beat well and fold in the beaten egg whites. Bake in loaf pan or layers. Frost with Seven Minute Frosting.

Mrs. Max Berry.

CHOCOLATE CAKE

- | | |
|--------------------------|--------------------|
| 3/4 cup boiling water | 1/2 cup cocoa |
| 1/2 cup butter | 2 cups sugar |
| 1/2 teaspoon soda | 1/2 cup sour cream |
| 2 cups sifted cake flour | 3 egg whites |
| 1 teaspoon vanilla | |

Stir cocoa into boiling water until all lumps are dissolved. Cream butter and sugar. Add soda to sour cream and add to butter and cocoa mixture alternately with flour. Lastly fold in stiffly beaten egg whites. Add vanilla and bake in two layers at 350 degrees F.

Mrs. Norlan Ritter.

WHIPPED CREAM CAKE

- | | |
|-------------------------------------|---------------------|
| 3 teaspoons baking powder | 1/4 teaspoon salt |
| 1-1/2 cups sugar | Sift twice together |
| 2 cups flour measured after sifting | |

Whip 1/2 pint cream. Then beat three egg whites and combine with cream. Beat well. Add 1-1/2 teaspoons vanilla and 1/2 cup cold water alternately with dry ingredients first. Do not grease sides of pan.

Mrs. Fred. Raymond.

DEVIL'S FOOD CAKE

1/2 cup butter	2 cups sifted cake flour
1 teaspoon vanilla	1 teaspoon soda
1-3/4 cups sugar	1 tablespoon hot water
1/2 cup cocoa	3 egg whites
1 cup cold water	1/4 teaspoon salt

Cream butter, salt, and vanilla. Add sugar gradually, then cocoa and 2 tablespoons of the cold water. When well creamed, add flour and remaining cold water in 4 additions, beating between each. Next add soda dissolved in the hot water; then add the beaten egg whites. Bake in layers or loaf.

Mrs. William Wright,
Ottumwa, Iowa.

BURNT SUGAR CAKE

Scant 1-1/2 cups sugar	3 teaspoons burnt sugar
1/2 cup butter	1 teaspoon vanilla
2 eggs, well beaten	Add 2 teaspoons flour mixed
2 cups flour	with
1 cup cold water	2 teaspoons baking powder

Cream sugar and butter. Add well beaten eggs. Add flour and water alternately. Add the burnt sugar, vanilla, and baking powder mixed with flour. Bake in layers.

NOTE: To burn sugar, brown 1 cup sugar until it smokes. Add 1 cup hot water and boil to syrup.

Mrs. Oliver Millard.

CHOCOLATE CAKE

Bake in layers (two 9 inch) in a shallow square or oblong pan. Baking temperature: 350 degrees F. Time: 30 minutes.

1/2 cup Crisco	1 teaspoon vanilla
1-1/4 cups sugar	1-3/4 cups flour
1/2 teaspoon salt	1 teaspoon soda
2 eggs, unbeaten	1 cup sour milk
2 squares chocolate	

1. Blend Crisco, sugar, salt, and eggs. Beat well.
2. Melt chocolate over hot water. Add with vanilla to first mixture.
3. Sift flour, measure, and add soda. Sift again.
4. Add alternately with sour milk to the Crisco mixture. Mix thoroughly.
5. Pour into pan greased with a thin film of Crisco.
6. Bake in a preheated oven for the required time.
7. Cool and spread thickly with white frosting.
8. For added interest, pour melted chocolate over the frosting, letting it drip down the sides.

Mrs. Weston Daugherty.

RED DEVIL'S FOOD CAKE

1/2 cup shortening	1-1/2 cups sugar
1/2 cup cocoa	2 eggs
1 cup boiling water	1/2 cup sweet milk
2 teaspoons soda	2 cups bread flour
1 teaspoon vanilla	

Cream shortening; add sugar and cocoa. Add eggs and beat well. Add milk in which soda has been dissolved alternately with flour. Lastly add boiling water and vanilla. Bake in 2-8 inch pans in moderate oven.

Mrs. T. T. Edmondson.

WHITE CAKE

3/4 cup butter or vegetable shortening
1 cup sugar
1 teaspoon vanilla
1 teaspoon almond flavoring

Cream well.

3 cups sifted cake flour
1/4 teaspoon salt
3 teaspoons baking powder
1 cup sweet milk
3/4 cup egg whites (beaten
and add 1 cup sugar)

Add the dry ingredients alternately with the sweet milk to the creamed mixture. Last add the egg whites to which 1 cup of sugar has been added. Bake in ungreased pan lined with wax paper. If baked in layers, bake about 30 minutes in 350 degree oven.

Mrs. Elmer Millard.

MATRIMONIAL CAKE

3 cups rolled oats
2 cups flour
1 cup butter
2 cups brown sugar
1 cup dates
1 teaspoon soda
1 cup granulated sugar

Rub the oats, flour, butter, brown sugar and soda together between the palms of the hands until very crumbly. Spread half the mixture in an ungreased pan, 9 by 13 inches. Pit the dates and cook them in hot water to cover. Add 1/2 cup sugar. Cook a few minutes. Add 1 cup granulated sugar. Cook a few minutes longer. Pour over the crumbly mixture. Spread evenly and cover with the rest of the dry mixture. Bake in a moderate oven (350 degrees F.) for 45 minutes. When cool, cut in 2 inch squares. This cake needs no icing or whipped cream topping as it is very rich.

Mrs. Fred Hanson.



FUDGE CAKE

- 2-1/4 cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1-1/2 cups sugar
- 1 teaspoon vanilla
- 2 eggs

1 cup sour milk

1/3 cup hot water

1/2 cup cocoa

1. Sift flour once; then measure and mix with soda, baking powder and salt. Sift again.
2. Cream shortening; add sugar gradually, beating after each addition.
3. Add vanilla; then add well beaten eggs and beat until fluffy.
4. Beat in flour mixture alternately with sour milk.
5. Mix cocoa with hot water to form paste, beat into batter.
6. Bake in moderate oven 350 degrees F. 30 to 35 minutes. Spread with chocolate icing.

Mrs. Virginia Ward.

GUMDROP CANDY CAKE

- 1 pound raisins
- 2 pounds gumdrops, no black ones
- 4 cups flour
- 2 cups sugar
- 2 eggs
- 1 tablespoon vanilla
- 1/4 teaspoon salt
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1 cup nuts
- 1 cup shortening
- 1-1/2 cups applesauce
- 1 teaspoon soda dissolved in
- 1 tablespoon hot water

Bake in a large pan at moderate temperature and frost lightly with powdered sugar.

Mrs. Herman Huber.

WHITE CAKE

- | | |
|------------------|---------------------------|
| 1/2 cup butter | 2 teaspoons baking powder |
| 1-1/2 cups sugar | 1/8 teaspoon salt |
| 1 cup water | 4 egg whites |
| 2-1/4 cups flour | |

Cream butter with half of the sugar until mixture is like whipped cream. Sift measured flour with baking powder and salt at least 3 times. Add 1/3 cup flour to the creamed butter and sugar, add small amount of water, continue alternately. Beat 4 egg whites until stiff. Add remainder of sugar and fold into cake. Bake in 2 layer pans at 350 degrees F.

Mrs. Jim Hayes.

CHOCOLATE CUSTARD DEVIL'S FOOD CAKE

Combine:

- 3-1 ounce squares melted chocolate
- 1/2 cup milk
- 1 egg
- 2/3 cup sugar

Cook over low heat or in double boiler until thick. Cool.

Remaining Ingredients

- 1/2 cup fat
- 1 cup sugar
- 2 beaten egg yolks

- 2 cups cake flour
- 1/2 teaspoon salt
- 1 teaspoon soda
- 1 cup milk
- 1 teaspoon vanilla

Cream shortening and sugar. Add egg yolks and mix well. Add sifted dry ingredients alternately with milk and vanilla. Stir in chocolate custard mixture. Bake at 375 degrees F. for 25 to 30 minutes. (Makes 2-8 inch layers, real full).

Mrs. Floyd J. Glosser.



DEVIL'S FOOD CAKE



- 1 cup sugar
- 1/2 cup shortening
- 2 eggs, separated
- 1/2 teaspoon soda
- 1/2 teaspoon baking powder
- 1-1/2 cups sifted flour
- 1/2 teaspoon salt
- 2 squares chocolate, melted in a cup of boiling water
- 1 teaspoon vanilla

Cream shortening and sugar and add the egg yolks. Add the chocolate and water mixture alternately with the sifted dry ingredients. Put in the vanilla and then add the egg whites which have been stiffly beaten. Bake in a waxed paper lined pan for from 25 to 30 minutes at 350 degrees F.

Mrs. R. V. Swearingen.

MIRACLE WHIP CAKE

- 1 cup Miracle Whip Salad Dressing
 - 1 cup sugar
 - 1 cup boiling water
- Stir and set aside while sifting dry ingredients into a bowl.

- 2 cups flour
- 3 level teaspoons soda
- 3 tablespoons cocoa (rounding)
- Pinch of salt

Sift dry ingredients into first mixture. Add 1 teaspoon vanilla and beat well. Bake in two 8 inch layer cake pans or loaf pan in moderate oven (350 degrees F.) until done.

Aleine Chidester.

WACKEY CAKE

Sift into ungreased pan:

1-1/2 cups flour	1 teaspoon soda
1 cup sugar	3 tablespoons cocoa
	1/2 teaspoon salt

Make 3 wells and put in:

1 tablespoon vinegar	5 tablespoons melted butter
	1 teaspoon vanilla

Pour 1 cup cold water over all and stir. Bake 30 minutes at 350 degrees F.

Mrs. Mary Brooke,
Albia, Iowa.

FRUIT GUMDROP CAKE

1 pound raisins cooked in 2 cups water. Add 1 cup cold water. Cream together 2 cups sugar and 1/2 cup lard. Add 2 beaten eggs. Sift together 4 cups sifted flour, 1 teaspoon cinnamon, 1 teaspoon nutmeg, and 1 teaspoon salt. Dissolve 1 teaspoon soda in water. Combine all ingredients. Add 1 pound small gumdrops and 1 cup nut meats. Mix well and bake in slow oven 2-1/2 hours.

Mrs. Clyde Warner.

CHOCOLATE CAKE

1 cup sugar	1 teaspoon vanilla
1-1/4 cups flour	1/4 teaspoon salt
1/3 cup cocoa	1 egg
1 cup sour cream	1 teaspoon soda
	1/4 cup hot water

Mix and sift together sugar, flour, cocoa, and salt. Add this to sour cream. Add egg and beat well. Dissolve soda in hot water and add to the above mixture. Add vanilla and bake in 375 degree oven till done.

Mrs. Claude Chidester.

DEVIL'S FOOD CAKE

- | | |
|--|--------------------|
| 2 cups sugar | 1 cup cold water |
| 1/2 cup butter | 1 teaspoon soda |
| 1/2 cup cocoa | 1 teaspoon vanilla |
| 3 eggs | |
| 2 rounding cups sifted pastry flour (about 2-1/4 cups) | |

Cream sugar, butter and cocoa very thoroughly. This is extremely important and responsible for a light fluffy texture. Add flour and water in which soda has been dissolved. Beat until batter is smooth. Add vanilla. Fold in beaten eggs. To prepare eggs, beat whites until stiff, add yolks and continue to beat until thoroughly combined. Bake in layers or loaf in moderate oven, 350 degrees F., 20 to 45 minutes.

Mrs. Ancil Chidester.

very good COCOA CAKE

- | | |
|---------------------------|-------------------------------------|
| 2 eggs | 1/2 teaspoon salt |
| 1-1/2 cups sour cream | 2 cups sifted flour |
| 1-1/4 cups sugar | 1-1/2 teaspoons vanilla |
| 1 teaspoon butter, melted | 2 level teaspoons soda dissolved in |
| 4 level tablespoons cocoa | 1/4 cup boiling water |

Mix dry ingredients together. Then add cream and well beaten eggs. Blend well; then add hot water and soda. Bake at 350 degrees F. 25 to 30 minutes.

Mrs. Ernest Tubaugh.

SILVER WHITE LAYER CAKE

Sift together into a bowl:

- | | |
|-----------------------|---------------------------|
| 2-1/4 cups cake flour | 4 teaspoons baking powder |
| 1-1/2 cups sugar | 1 teaspoon salt |

Add 1/2 cup vegetable shortening, 1 teaspoon vanilla, and 1-2/3 cups milk. Beat hard with spoon or medium with mixer 2 minutes or 300 strokes. Add 1/2 cup milk and 4 large egg whites and beat 300 more strokes. Bake in moderate oven.

Mrs. Earl Padget.

ORANGE CAKE

Grated rind of 1 orange (reserve juice)	1 heaping teaspoon baking powder
1 cup sugar	1 heaping teaspoon soda
1/3 cup shortening	1 teaspoon vanilla
1 cup sour milk	1 teaspoon orange flavoring
2 eggs	1 cup raisins (ground)
Pinch of salt	2 cups flour

Sift flour once, measure and sift 3 times with baking powder and salt. Cream together sugar and shortening, then add eggs. Stir until smooth. Add sour milk to which soda has been added alternately with flour. Then add flavoring and last the raisins. Bake in 2-8 inch pans. After baked pour orange juice over cake while hot. Let cool and ice.

Ida Tubaugh.

PINEAPPLE CAKE

1/2 cup butter
1 cup crushed pineapple
1/8 teaspoon salt
1 teaspoon vanilla
2 teaspoons baking powder
1-1/2 cups sugar
2-1/2 cups pastry flour
1/4 cup water
3 egg whites



Cream butter, add 1 cup of sugar and gradually cream together. Add vanilla, crushed pineapple and two cups of flour alternately with water. Fold in egg whites beaten stiff with 1/2 cup sugar and then add remaining 1/2 cup of flour sifted with baking powder. Bake in two 8 inch layer pans of for 20 to 30 minutes at 350 degrees F.

Mrs. Asa Berry.

ANGEL FOOD CAKE

Preheat oven to 375 degrees F. Measure into sifter;
1 cup plus 2 tablespoons sifted cake flour 1/2 cup sifted granulated sugar

Measure into large mixing bowl:

1-1/4 cups (10 to 12) egg whites 1/4 teaspoon salt

Have ready:

1-1/4 teaspoons cream of tartar 1 teaspoon vanilla

1 cup granulated sugar 1/4 teaspoon almond extract

1. Sift flour with the 1/2 cup sugar 4 times.
2. Beat egg whites and salt until foamy. Sprinkle in cream of tartar and beat until eggs are stiff enough to hold up in peaks, but are still moist and glossy.
3. Add the cup of sugar in four additions by sprinkling 4 tablespoons at a time over the egg whites and beating 25 strokes by hand or turns of beater each time. Add flavoring and beat 10 times more.
4. Add flour and sugar mixture in 4 additions, sifting it over the egg whites. Fold in each addition lightly using 15 complete fold-over strokes each time. After last addition, use 25 strokes.
5. Bake in ungreased tube pan in 375 degree oven 30 to 35 minutes. Remove from oven and invert pan on rack. Let cool 1 hour before removing from pan.

Mrs. Vernon Millard.

CHOCOLATE CUP CAKES

1 cup sugar	1 teaspoon soda
1/2 cup shortening	dissolved in
1/2 cup cocoa	3/4 cup sour milk
1/2 cup boiling water	2 cups flour
1 egg beaten	1 teaspoon vanilla

Mix ingredients as given and pour in paper bake cups, muffin size 2/3 full and bake in moderate oven until done.

Mrs. Carl H. Huber.

CUP CAKES

- 1/4 cup butter
- 1 cup sugar
- 1 egg, beaten light
- 2/3 cup milk
- 2 cups flour
- 3 level teaspoons baking powder
- Extract as you desire
- 1/2 cup currants, if desired



To make more, double recipe.

Luella D. Teidtke.

DELICATE CAKE

- 1 cup sugar
 - 1/2 cup butter
 - Whites of 4 eggs
 - 1 teaspoon vanilla or to taste
 - 1/2 cup sweet milk
 - 2 cups flour sifted with
 - 2 heaping teaspoons baking powder
- Bake in 2 layers for 15 to 20 minutes.

Mrs. Arthur Anawalt.

FUDGE CAKE

Beat 1/2 cup butter with 1 cup sugar. Add:

- 2 egg yolks, beaten lightly
- 1/2 teaspoon baking powder
- 1 cup flour (less 2 heaping tablespoons)
- 1 teaspoon vanilla
- 2 squares chocolate, melted
- 1 cup chopped nuts

Fold in egg whites, stiffly beaten. Bake in moderate oven 30 or 40 minutes. When done, sprinkle with powdered sugar.

Mrs. Joda Huff.



ANGEL FOOD CAKE

- 1 cup sifted pastry
- 1-1/2 cups sugar
- 1-3/4 cups egg whites
- 3/4 teaspoon salt
- 2 teaspoons cream of tartar
- 1 teaspoon vanilla

Sift sugar once. Add 1/2 cup of sugar to the flour and sift together 3 times. Beat whites until frothy. Add cream of tartar and salt and continue beating until eggs are stiff enough to

hold shape. Add 3 tablespoons sugar and beat 60 turns of beater. Add remainder of sugar in similar manner. When all sugar is in, beat about 100 turns of egg beater. Divide flour into approximate fourths, and add each fourth, folding it in with 15 turns of wire spoon. When all flour is in, fold 15 additional turns. Bake in a slow oven 325 degrees F. for 60 minutes. Invert pan to cool.

Note: Adding part of sugar to flour makes flour go in without lumping, therefore the smallest amount of manipulation. Beating it with egg beater contributes to fineness of grain, complete solution of sugar while still maintaining tenderness. Judged a blue ribbon winner at twelve fairs.

Method

1. Sift flour and sugar separately.
2. Add 1/2 cup sugar to flour and sift 3 times.
3. Beat egg whites until frothy. Add cream of tartar and salt and continue beating until eggs are stiff enough to hold shape.
4. Add sugar gradually, folding in each addition.
5. Fold in flour about one-fourth at a time. Pour into angel food pan.
6. Bake from a cold start oven-temperature 325 degrees F. Time 1 hour to 1-1/4 hours.

30 Minute Angel Food Cake

1. Recipe as above. While mixing cake, preheat oven and angel food pan 425 degrees F.
2. Pour batter into hot tube pan.
3. Return to 425 degree oven immediately.

Continued -

Angel Food Cake - Continued

Time: 30 minutes.

This recipe has been judged a blue ribbon winner at twelve fairs and Corn Carnivals.

Mrs. Gerald Hunter.

ORANGE CHIFFON CAKE

10 inch tube cake (16 to 20 servings).

Get ready:

1. Preheat oven to 325 degrees F. (slow moderate).
2. Sift an ample amount of cake flour onto a square of paper.

Step 1:

Measure (level measurements throughout) and sift together into mixing bowl:

- | | |
|---|--|
| 2-1/4 cups sifted cake flour
(spooned lightly into cup;
don't pack) | 3 teaspoons double acting
baking powder |
| | 1 teaspoon salt |

1-1/2 cups sugar

Make a well and add in order:

1/2 cup cooking (salad) oil such as Mazola or Wesson

5 unbeaten egg yolks (medium sized)

Grated rind of 2 oranges (about 2 tablespoons)

Juice of 2 medium sized oranges plus water to make 3/4 cup.

Beat with spoon until smooth.

Step 2:

Measure into large mixing bowl, 1 cup egg whites (7 or 8)
1/2 teaspoon cream of tartar. Whip until whites form very stiff peaks. They should be much stiffer than for angel food or meringue. Do not underbeat.

Step 3:

Pour egg yolks mixture gradually over whipped egg whites, gently folding with rubber scraper just until blended. Do not stir. Pour into ungreased pan immediately. Use 10 inch tube pan, 4 inches deep. Bake 65 minutes in slow oven 325 degrees F. Be sure to have oven hot as this should be put in oven immediately.

Immediately turn pan upside down, placing tube part over funnel or bottle. Rest edges of square pan (if used) on two

Continued -

Orange Chiffon Cake - Continued

other pans. Let hang free from table until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen. Delicious!

Ida Tubaugh.

APPLESAUCE CAKE



3/4 cup applesauce

1 small egg

1-1/4 cups flour

1/4 cup shortening

1 cup sugar

1/4 teaspoon each salt, cinnamon, cloves and allspice

1/2 cup chopped raisins 1 teaspoon soda in

1/4 cup chopped nuts 1/4 cup boiling water

Save two tablespoons of flour and mix with raisins and nuts. Bake at 350 degrees F. If larger cake is desired--double the recipe.

Seafoam Icing

2 egg whites

5 tablespoons cold water

1-1/2 cups brown sugar

1 teaspoon vanilla or

1/8 teaspoon salt

almond extract

Put all ingredients on stove over low heat and beat until stands in peaks--add vanilla.

Mrs. C. E. Prose, Jr.

VEGETABLES & SALADS



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VEGETABLES - SALADS


CORN FRITTERS

- | | |
|--------------------------|--|
| 1-1/4 cups flour | 2 eggs |
| 1 teaspoon baking powder | 1/4 cup milk |
| 1 teaspoon salt | 1-1/2 cups corn (whole
kernel or cream) |

Sift together the dry ingredients. Add beaten eggs, milk, and corn. Drop from spoon onto a well greased skillet. Fry until golden brown on both sides. These are good with a vegetable meal. Or for variation, try serving them with waffle syrup.

Mrs. Gerald Young.

LIME-CHEESE SALAD

- 
- 1 package lime Jello
 - 1 cup hot water
 - 1 cup fruit cocktail juice
 - 2 packages Philadelphia Cream Cheese
 - 1 can fruit cocktail
 - 12 marshmallows (cut fine)
 - 1 cup nuts
 - 1/2 pint whipped cream

Dissolve Jello with hot water and melt cheese in Jello. Add fruit cocktail juice and cool. Add the fruit, marshmallows, nuts, and whipped cream. Chill.

Mrs. C. A. Peterson.

GERMAN CABBAGE POTATO SALAD

Dice 4 cups boiled potatoes. Chop 1 small head cabbage. Put a little salt over it. Chop up one onion. Take meat fryings and vinegar and heat and pour over it.

Mrs. Carl Huber.

PERFECTION SALAD

- | | |
|------------------------------------|--|
| 1 envelope Knox Sparkling Gelatine | 1/2 cup cabbage, finely shredded |
| 1/4 cup cold water | 1 cup celery, cut in small pieces |
| 1 cup hot water | 1 pimiento, cut in small pieces or |
| 1/4 cup mild vinegar | 2 tablespoons sweet red or green peppers |
| 1 tablespoon lemon juice | |
| 1/4 cup sugar | |
| 1/2 teaspoon salt | |

Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt and hot water, and stir until dissolved. Add vinegar and lemon juice. Cool, and when mixture begins to stiffen, add remaining ingredients. Turn into mold that has been rinsed in cold water and chill. To serve, remove from mold to bed of lettuce leaves or endive, and garnish with mayonnaise dressing. Or cut salad in cubes, and serve in cases made of red or green peppers, or turn into individual molds lined with canned pimientos.

Mrs. A. E. Burkett.

24 HOUR SALAD

(Serves 12)

- | | |
|------------------------------|---------------------------------|
| 2 cups diced pineapple | 2 cups diced marshmallows |
| 2 cups seeded white cherries | 1/2 cup chopped almonds or nuts |

Mix and chill the ingredients while preparing this dressing:

- | | |
|---------------------|------------------------|
| 3 eggs, beaten | 1/3 cup lemon juice |
| 4 tablespoons flour | 1 teaspoon lemon rind |
| 1/2 cup sugar | 1/3 cup water |
| 1/4 teaspoon salt | 1/2 pint whipped cream |

Beat eggs, add flour, sugar, and salt. Add lemon juice, rind and water. Cook slowly until thick and creamy. Cool, add whipped cream and fruit. Chill 24 hours. Stir 2 or 3 times. Very nice for clubs, etc.

Mrs. Ernest Johnson.

FINEAPPLE MARSHMALLOW SALAD

- | | |
|------------------|------------------------|
| 1 pint pineapple | 1/2 pound cheese |
| | 1/2 pound marshmallows |

Cut these in small pieces and pour the following sauce over it when cooled:

- | | |
|---------------|---------------------|
| 1 cup cream | 2 tablespoons flour |
| 1/2 cup sugar | 1 egg |

Mix this together and cook until thick.

Mrs. Henry Roemerman.

GREEN SALAD

- | | |
|------------------------|-------------------------|
| 1-1/2 cups sugar | 1/2 dozen sweet pickles |
| 1 cup weakened vinegar | (cut in small pieces) |
| 1/2 box gelatin | 1 cup chopped nut meats |
| 1 can pineapple | |

Boil sugar and vinegar till it threads. Soak gelatin in pineapple juice. Pour vinegar and sugar over soaked gelatin. When cool, add to sugar other ingredients. A little pimiento may be added. Will serve 12 people.

Mrs. Robert Cunningham.

WALDORF SALAD

Dressing

- | | |
|--------------------------|-----------------------------|
| 2/3 cup sugar | 3 tablespoons milk |
| 2 tablespoons flour | 3 tablespoons vinegar |
| 1/2 teaspoon mustard, | Butter the size of a walnut |
| A little pepper and salt | 1 egg |

Boil until thick and cool.

Cut 6 or 8 apples into small squares, chop a stalk of celery fine and add 1/2 cup of nuts. Pour over the salad dressing and mix well.

Mrs. George Davis.

MACARONI CLUB SALAD

(Serves 6 To 8)

Combine:

- 3 cups cooked chilled elbow or sea shell macaroni
- 1 cup leftover meat or lunch meat cut in strips
- 1 cup diced, nippy cheese 1/4 cup chopped sweet
- 1 cup chopped celery pickle
- 1/4 cup finely chopped onion 1/3 cup green pepper strips

Season to taste with salt and pepper. Moisten with salad dressing.

Mrs. Norlan Ritter.

CRANBERRY SALAD

- 1 pint cranberries 1 cup hot water
- 1 pint apples 1 cup cold water
- 1 orange 1-1/2 cups sugar
- 1 package orange or cherry Jello

Dissolve the package of Jello and the sugar in the hot water. Add the cold water and stir well. Let set until cool and slightly thickened. Grind the cranberries, apples, and whole orange. Stir the ground fruits into the cooled partly set Jello. Chill.

Mrs. Carl H. Huber.

PINEAPPLE AND CHEESE SALAD

Dissolve:

- 1 package lemon Jello in 1 cup boiling water

Add:

- Juice of 1 lemon and pineapple juice to make 1 cup
- 2 tablespoons sugar 1/2 teaspoon salt

Let cool until it begins to harden and whip. Add 1/2 cup cream whipped; stir in 1 cup pineapple and 3/4 cup grated cheese. Serve with whipped cream and mayonnaise on top.

Nettie Sponsler.

FLUFFY PINEAPPLE SALAD

2 cups grated cheese 1 dozen marshmallows,
1 cup diced pineapple cubed

Fold 1/2 cup of cream whipped into 1/2 cup sweet mayon-
naise. Just before serving, fold the dressing into the above
ingredients and serve.

Mrs. Jacob Huber.

PINEAPPLE CHEESE SALAD

1 cup pineapple 1 cup cold water
1 package lemon Jello 3/4 cup grated cheese
1 cup hot water 1/2 cup cream, whipped

Dissolve Jello and some sugar in the hot water. Add the
cold water. When Jello is partly set, whip and add a dash
of salt. Add the chunks of pineapple, cheese, and whipped
cream. A little lemon juice makes it better.

Mrs. Carl H. Huber.

FRENCH DRESSING

1 can Campbell's Tomato 1/4 cup cold water
 Soup 1 ground onion (may be
1/2 cup oil (Mazola or Wesson) omitted)
1 cup vinegar 1 pepper, green or red
3/4 cup white sugar (1 part (may be omitted)
 white syrup) 1 teaspoon salt
1 teaspoon salad mustard

Put all this in jar and shake well to blend ingredients.
Keep in cool place.

Mrs. Asa Berry.

**JELLIES
&
PICKLES**



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FICKLES - JELLIES

"HOUSEWIFE PRIDE" PICKLES

The folks will thoroughly enjoy these sweet pickles and they are not hard to make.

Wash 3 gallons of small or medium sized cucumbers. Pack in a stone jar; cover with boiling water in which has been dissolved 3-1/2 cups of salt. Place a plate over them to keep them under the brine. Let stand a week.

Drain brine from pickles, cover again with boiling water, then let stand overnight. Drain and split all pickles, and cover with boiling water to which has been added 2 table-
spoons powdered alum. Again let them stand overnight. Drain and cover with boiling water and let them stand until cold. Drain and pack in jars--glass or stone. Make a syrup of 5 pints of pure cider vinegar, 9 cups of granulated sugar and 3 tablespoons of mixed pickling spice. Heat to the boiling point and pour over pickles. Seal, if in glass jars, or cover with paraffin, if in stone jars.

Mrs. M. H. Striegel.

FICKLES

Soak in salt water 24 hours.

Put in clear water and wash off.

3 pints vinegar

3 pints water

2 pints sugar

2 tablespoons mixed spices

Let come to a boil and put pickles in. Let stand on back of stove for fifteen minutes. Put in hot jars and seal. Enough for 1 peck pickles.

Ida Tubaugh.



BREAD AND BUTTER PICKLES

1 gallon medium sized cucumbers	Cracked ice
8 small white onions, sliced	5 cups sugar
1 green pepper	1-1/2 teaspoons turmeric
1 sweet red pepper	1/2 teaspoon ground cloves
1/2 cup coarse salt	2 tablespoons mustard seed
	2 teaspoons celery seed
	5 cups vinegar

Slice cucumbers thin. Add onion and peppers, cut in narrow strips. Add salt; cover with cracked ice; mix thoroughly. Let stand 3 hours; drain. Combine remaining ingredients and pour over cucumber mixture. Bring to boiling; place in hot, sterilized jars. Seal. Makes 8 pints.

Mrs. John Wagner.

HEINZ PICKLES

Slice lengthwise 2 gallons cucumbers. Soak for 3 days in salt solution (2 cups salt to 1 gallon water). Then freshen for 2 days, changing water each morning. Lay layer of grape leaves, then layer of cucumbers alternately in a large kettle and boil in weak vinegar solution (1 pint vinegar to 1 gallon water). Cook very slowly for 1 hour. The grape leaves restore the fine green color. Pack in jars and pour over pickles a syrup make of:



- 1 quart vinegar
 - 3 pounds granulated sugar
 - Mixed whole spices
 - 2 scant tablespoons alum
- Seal. These are wonderful.

Mrs. Joe F. Thompson.

CHUNK SWEET PICKLES

7 pounds cucumbers, cut in chunks $\frac{3}{4}$ inch thick

Make a brine strong enough to float an egg. Leave in brine 5 days. Drain and wash. Put clear water on them 3 mornings. Next put in kettle. Cover with water. Add 1 cup vinegar and 1 teaspoon alum. Cook slowly until clear or about 2 hours. (Do Not Boil). Drain. Mix the following:

1 ounce celery seed	3 pounds sugar
1 ounce whole allspice	1 quart vinegar
1 ounce cassia buds	

Bring to a boil and pour over pickles for 3 mornings. Will keep in open jar.

Mrs. Earl Dye.

AUNT FLO'S BREAD AND BUTTER PICKLES

6 quarts cucumbers, sliced	12 onions
	4 green or red peppers

Let stand 3 hours in salt water (cold water to cover with $\frac{1}{2}$ cup coarse salt added). Drain and add:

2- $\frac{1}{2}$ cups vinegar	1 heaping teaspoon celery seed
8 cups sugar	
2 teaspoons salt	3 heaping teaspoons turmeric
$\frac{1}{4}$ cup mustard seed (white)	

Heat all together thoroughly hot but not boiling. Seal hot.

Mrs. Carl J. Belles.

BREAD AND BUTTER PICKLES

1 gallon cucumbers, sliced 8 small white onions, sliced

Cover with brine and let set 3 hours. Then drain. Prepare syrup:

5 cups sugar 2 teaspoons mustard seed
1-1/2 teaspoons turmeric 1 teaspoons celery seed
1/2 teaspoon ground celery 5 cups vinegar

Bring syrup to scalding heat and pour over cucumbers and onions. Bring to boil. Seal in sterilized jars.

Mrs. Eithel Ellis Johnson,
Griswold, Iowa.

CRYSTAL PICKLES

Put 25 cucumbers of dill size in a brine strong enough to float an egg and cover them. Place weight on them and let stand for 2 weeks. Then drain, wash, and cut in 1/4 inch slices. Put a piece of alum as big as a walnut in enough water to cover the slices and let stand overnight. Drain and wash. Tie in a sack:

2 sticks cinnamon 1/4 teaspoon mace
1 tablespoon whole cloves

Add to 1 quart vinegar and 2 quarts sugar. Bring to a boil. Pour on sliced cucumbers. Repeat 3 mornings, draining off and bringing to a boil. On fourth morning, put slices in jars and pour vinegar solution over them and seal. Add green fruit coloring if you wish to vinegar fourth morning before heating.

Mrs. Bessie Neff.

WATERMELON PICKLES

Remove green rind and trim out red center. Cut in cubes 7 pounds of melon. Cover with boiling water and pinch of salt and cook until they can be pierced with a fork. Drain and cover with the following (to 7 pounds fruit):

7 cups sugar	1/2 teaspoon oil of cloves
1 pint vinegar	1/2 teaspoon oil of cinnamon

Cook to boiling. Then pour over rinds. Let stand overnight and again heat vinegar to boiling and pour over rinds. Then next morning heat rinds and vinegar together and seal hot.

Mrs. Glenn Miller,
Waterloo, Iowa.

THREE DAY EVERCRISP SWEET PICKLES

Slice seven pounds of medium sized cucumbers into solution of two gallons water in which two cups of slack lime has been dissolved. Let stand 24 hours. Remove from lime solution and rinse several times in clear water. Cover with clear water and let stand 3 hours. Drain and put in cold solution consisting of:

2 quarts vinegar	4 pounds sugar
	3 teaspoons salt

Put spices in cloth bag and put in solution:

1 teaspoon turmeric	1 teaspoon whole cloves
1 teaspoon celery seed	1 teaspoon pickling spices

Put pickles in solution and let stand overnight. Cook 35 minutes and can hot. Makes 9 pints.

Mrs. Vernon Millard.

CRISP CUCUMBER PICKLES

Brine--1 cup coarse salt to 1 gallon boiling water.

Wash and split cucumbers. Pour brine over them and let stand 24 hours. Drain brine off and rinse in cold water. Have jars and lids sterilized and hot. Have vinegar mixture boiling.

Vinegar Mixture

- | | |
|--|--|
| 2 quarts vinegar (do not weaken) | Lump of alum (size of end of thumb) |
| 3 cups brown sugar (white if no brown) | 1/2 tablespoon whole mixed spices (more may be used) |

Bring to a boil. Drop cucumbers in boiling mixture and heat through, about 5 to 10 minutes, but do not boil. Pack pickles in hot jars. Bring vinegar back to boil; pour over packed pickles and seal. They will stay firm until used, but the hot vinegar bath will slightly change the color. If sweeter pickles are preferred, more sugar may be used. This vinegar mixture should cover 1 gallon.

Mrs. Ernest Proctor,
Ottumwa, Iowa.

CHUNK PICKLES

9 pounds pickles, either slice or chunk, soak 3 days in salt water strong enough to hold up an egg. Then soak 3 days in clear water, change each day. Cover with a warm weak vinegar, sweeten a little with a chunk of alum not quite so large as a walnut. Leave over one day and one night. Pour off and pour the syrup over and heat the syrup every morning for nine mornings. Put in jars and seal.

Syrup

- | | |
|-------------------------|---------------------------------|
| 2 quarts strong vinegar | 1 ounce cassia or cinnamon buds |
| 3 pounds brown sugar | 1 teaspoon mustard seed |
| 1 ounce whole allspice | |
| 1 teaspoon celery seed. | |

Mrs. Ernest Schoech.



CHERRY LEAF PICKLES

Use pickles size for chunk pickles. Cut into chunks about 2 inches long. Pack in stone jars using a layer of cherry leaves and a layer of cucumbers. Use quite a thick layer of cherry leaves. When jar is full, cover with brine made by adding 2 cups salt to each gallon of water. Cover pickles and weight down. Let stand one week. On eighth day, pour off and cover again with boiling water. Let stand overnight. Pour off and cover again with boiling water to which has been added 1 tablespoon alum to each gallon of water. Let stand overnight. Pour off and cover again with boiling water. Let stand overnight. On following day, wash pickles, throwing away cherry leaves. Slice chunks thinly and put back into stone jar, covering with syrup make as follows:

1 ounce stick cinnamon	5 pints vinegar boiling hot
1/2 ounce celery seed	6 cups sugar

Pour over pickles. Drain off for 3 mornings, reheating and adding 1 cup sugar each morning. With last heating, pack pickles into sterilized jars. Pour boiling syrup over and seal at once. Enough green food color added to syrup just before pouring over pickles to seal, to make the syrup bright green makes the pickles more attractive.

Mrs. Helen F. Dye.

FORK AND BEANS

4 pounds dry beans

Soak overnight. Cover with water and cook 45 minutes or 15 minutes in pressure cooker. Drain and cover with following sauce:

2 quarts tomatoes (strained)	3 onions
1 quart water	1 teaspoon red cake coloring
1 cup sugar	1 tablespoon salt
1 cup molasses	

Cook ingredients of sauce. Then strain. Add to beans. Fill jars 3/4 full. Place 2 slices of bacon in each jar. Pressure at 10 pounds for 65 minutes. Yield 16 pints.

Mrs. Ernest Tubaugh.

END OF THE GARDEN VEGETABLE SOUP

- | | |
|--------------------------|----------------------|
| 1 peck ripe tomatoes | 12 large onions |
| 2 heads cabbage | 3 red peppers and |
| 1 stalk celery | 3 green peppers or |
| 2 quarts chopped carrots | 6 green peppers |
| 5 quarts water | 1/2 cup salt (scant) |
| | 1 tablespoon pepper |

Cook 2-1/2 hours and seal hot. Makes 10 to 12 quarts.

When serving, add butter, bacon grease, or meat stock.

Mrs. A. M. Wooddell,
Ottumwa, Iowa.

TOMATO SOUP

- | | |
|-----------------|-----------|
| 1 peck tomatoes | 6 peppers |
| | 6 onions |

Cook and run through a sieve.

- | | |
|--------------------------|---------------------|
| 6 tablespoons cornstarch | 6 tablespoons sugar |
| | 5 tablespoons salt |

Put all together and boil for 15 minutes and seal in glass jars.

Luella D. Teidtke.

TOMATO CATSUP

- | | |
|---|---------------------------|
| 1 gallon tomato pulp rubbed through | 1-3/4 pints vinegar |
| | 2 pounds sugar |
| 1 quart onions, cooked and rubbed through | 6 tablespoons brown sugar |
| | 6 teaspoons cinnamon |
| 4 peppers, cooked and rubbed through | 1 teaspoon black pepper |
| | 8 teaspoons salt |

Mix thoroughly and boil down until right consistency for catsup. Bottle or seal in pint jars.

Mrs. Beryl Chidester.

APRICOT CONSERVE

6 cups chopped apricots 1 cup crushed pineapple
2 oranges, thinly sliced

Take equal amount of cane sugar. Simmer until sugar is dissolved; then boil rapidly for 8 minutes; skim and let cool, stirring occasionally. Seal in jars.

Mrs. Herman Huber.

HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young. When once selected, give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle; others are constantly getting them in hot water. This makes them sour, hard, and sometimes bitter. Even poor varieties may be made sweet, tender, and good by garnishing them with patience, well sweetened with love, and seasoned with kisses. Wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared they will keep for years.

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EGGS A LA GOLDENROD

Makes six servings.

- | | |
|---------------------|-------------------|
| 3 hard cooked eggs | 1/2 teaspoon salt |
| 2 tablespoons flour | Few grains pepper |
| 6 slices toast | 1-1/2 cups milk |

Make a white sauce of butter, flour, milk, and seasoning.

Have eggs hard cooked. Separate yolks from whites. Cut whites rather fine and add to hot white sauce. Mix thoroughly. Force yolks through a sieve. Arrange toasted bread on a plate. Pour white sauce mixture over toast. Sprinkle sieved egg yolks lightly over top.

Leticia Striegel.

MACARONI HAM LOAF

Grind:

- | | |
|------------------------|--------------------|
| 3 cups cooked macaroni | 1 pimiento |
| 1 onion | 1 cup Spam or Prem |
| 1/4 pound cubed cheese | |

Next:

- | | |
|---------------------|-------------------------|
| 1-1/2 cups hot milk | 1-1/4 cups bread crumbs |
| 1/2 cup butter | 4 beaten eggs |

Grind 1st four ingredients, add beaten eggs. Add butter to hot milk and bread crumbs. Mix together and bake in 350 degree oven 30 minutes or until almost done, then pour 1 can mushroom soup on top and bake until bubbly.

Shirley Chisman.

BANANA BREAD

- | | |
|-------------------------------|--|
| 2-1/2 cups all purpose flour | 1 teaspoon soda |
| 1-1/2 teaspoons baking powder | 1/2 teaspoon salt, all sifted together |

Continued -

Banana Bread - Continued

1-1/2 cups sugar
1/2 cup shortening
2 eggs
4 tablespoons sour milk or light cream

3 small or 2 very large
bananas, mashed fine
Vanilla

Cream sugar and shortening--add eggs, beaten--then bananas, sour milk--add dry ingredients. Add either 1/2 cup finely chopped nuts or raisins to the dry ingredients. Bake in loaf in a moderate oven 350 degrees F. for one hour or until done.

Burdene Cunningham.



COFFEE CAKE

1/4 cup shortening
3/4 cup sugar
1 egg
2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk



Cream sugar and shortening. Add beaten egg. Then add dry ingredients alternately with milk. Place 1/2 of mixture in greased pan. Then cover with:

1 tablespoon melted butter 1-1/2 teaspoons cinnamon
2 tablespoons sugar

Place the rest of mixture in pan and cover it with the rest of the cinnamon, butter, and sugar. Then place in oven for 30 minutes. Bake at 400 degrees F.

Martha Ann McDowell.

MARYLAND CREAM WAFFLES

2 cups flour	2 teaspoons sugar
4 teaspoons baking powder	2 eggs
1/2 teaspoon salt	1-3/4 cups milk
	1/2 cup melted butter

Mix and sift dry ingredients together; add milk which has been mixed with beaten egg yolks. Add melted butter. Beat until all lumps have disappeared and you have a smooth creamy mixture. Fold in beaten egg whites. Preheat waffle iron ten minutes. Put in the correct amount of batter and bake until steam has ceased issuing from the iron. Serve piping hot.

Jayne Hunter.

DESSERT COFFEE CAKE

1/2 cup shortening	1-1/2 cups enriched flour
1/2 cup sugar	1/2 teaspoon salt
1/2 teaspoon vanilla	1-1/2 teaspoons baking powder
1 egg	1/2 cup milk

Date Filling

1/2 cup brown sugar	1/4 cup chopped California walnuts
1 tablespoon flour	
1 tablespoon cinnamon	1/2 cup chopped dates
1/4 cup butter	

Cream shortening, sugar and vanilla. Add egg, beat thoroughly. Add milk alternately. Spread half batter in greased 8 inch square pan. Cover with date filling. Add remaining batter. Bake 350 degrees F. 45 minutes. Top with chopped California walnuts.

Jayne Hunter.

CORN MEAL MUFFINS



- 1/2 cup corn meal
- 1 cup flour
- 3 teaspoons baking powder
- 1 tablespoon sugar
- 1 tablespoon melted fat
- 1/2 teaspoon salt
- 3/4 cup milk
- 1 egg

Mix and sift dry ingredients. Add well beaten egg, milk and the melted fat. Beat well. Bake in a shallow greased pan

in a moderate oven (350 degrees F.) 20 minutes.

Minnie May Benson,
Age 7.

RAISIN DESSERT

Boil together for 20 minutes:

- 1 cup raisins
- 2/3 cup light syrup
- 2 cups of water

Remove from fire and add:

- 1 tablespoon butter
- 1 teaspoon vanilla

For the batter, use:

- 1/2 cup sugar
- 1 tablespoon shortening
- 1/2 cup milk

As much flour as needed, and 2 teaspoons baking powder.

Drop in greased dish. Pour over raisin mixture and bake in a moderate oven.

Bonnie Helmick.

PINEAPPLE DELIGHT

- | | |
|--|-----------------------|
| 1 can Doles pineapple, cut in pieces | 38 marshmallows |
| 1 can Royal Anne cherries, seeded and halved | 2 cups whipping cream |
| | 1/2 cup black walnuts |

Dressing

- | | |
|------------------------------|-------------------|
| 1/2 cup cream | Juice of 2 lemons |
| 4 egg yolks, slightly beaten | 1 cup sugar |
| | Dash of salt |

Drain prepared fruit thoroughly. Quarter marshmallows. Combine dressing ingredients and cook until thickened. Cool and add to cream, whipped stiff. Add remaining ingredients. Let stand overnight in refrigerator.

Joellyn Jenese Hunter.

RAISIN DELIGHT

First mixture:

- | |
|---------------------|
| 1 cup brown sugar |
| 1 cup raisins |
| 3 cups water |
| 1 tablespoon butter |
| 1 teaspoon vanilla |



Second mixture:

- | | |
|---------------------|---------------------------|
| 1 tablespoon butter | 1 cup flour |
| 1/2 cup milk | 2 teaspoons baking powder |
| 1/2 cup sugar | |

Combine the ingredients of the first mixture and cook to a medium syrup. While this is cooking, prepare a batter by combining the ingredients of the second mixture. Drop this batter in a buttered cake pan with a spoon. Then pour the syrup all over the batter and bake in moderate oven. The batter will rise to the top and brown.

Elsie Gardner.



DATE ROLL

- 1 pound dates
- 1 pound marshmallows
- 1 pound graham crackers, rolled
- 1 cup nuts
- 1 cup crushed pineapple
- Maraschino cherries



Chop dates and marshmallows fine. Work mixture together thoroughly and shape into a roll. Save 4 or 5 crackers to roll over the outside. Put in icebox. Cut into slices and serve with whipped

cream on top.

Jackie McCurdy.

FROZEN FRUIT SALAD

- 1 large can fruit cocktail,
drain juice
- 3 packages Philadelphia
Cream Cheese
- 1 cup salad dressing
- 1 lemon
- 1 cup whipped cream

Combine mixture and freeze. Serve squares of lettuce leaf topped with dressing and maraschino cherry.

Jayne Hunter.

PEACH COBBLER

- 2 cups canned sliced peaches
- 2 tablespoons cornstarch
- 1-1/2 cups peach juice
- 2 tablespoons butter
- 1 cup milk
- 2 cups prepared biscuit
flour

Spread sliced peaches in buttered baking dish. Blend cornstarch and juice, and pour over peaches. Dot with butter. Add milk to biscuit flour and spread over peach mixture. Bake in hot oven (400 degrees F.) for 25 minutes. Serves 8.

Margaret Davis.

PINEAPPLE BUTTERSCOTCH CAKE



- 1 cup sugar
- 1/2 cup butter
- 1/4 teaspoon salt
- 3 teaspoons baking powder
- 2 cups flour
- 3 eggs, beaten well
- 1 teaspoon vanilla
- 2/3 cup flour

Sift dry ingredients together. Cream butter and sugar. Add eggs beaten well, add milk alternately with dry ingredients.

Grease pan well with butter, cover with a thick layer of brown sugar. Place rings of pineapple; fill center with maraschino cherries. Pour cake batter over pineapple. Bake 50 minutes at 350 degrees F.

A blue ribbon winner.

Jayne Hunter.

CHOCOLATE CAKE

Ingredients room temperature:

- | | |
|-----------------------|-------------------------------|
| 2 eggs | 2-1/2 teaspoons baking powder |
| 1/3 cup butter | Pinch of salt |
| 1 cup sugar | 1/2 cup milk |
| 1-3/4 cups cake flour | 1 teaspoon vanilla |

Put eggs in small bowl. Measure butter. Measure sugar and divide in half. Mix and sift the dry ingredients. Cream butter--add 1/2 of sugar. Beat until light. Beat eggs well. Stir in sugar. Then combine and mix. Add flour and milk alternately. Always start and end with flour. Add vanilla. Bake in buttered (round) layer tins from 25 to 30 minutes at 375 degrees F.

Charlene Johnson.

GOLD CAKE

3/4 cup butter	4 teaspoons baking powder
1-1/4 cups sugar	2-1/2 cups cake flour
8 egg yolks	1 teaspoon flavoring
3/4 cup milk	

Cream butter and sugar until consistency of whipped cream. Beat egg yolks until lemon color and add to mixture. Sift baking powder and flour together three times and add alternately with milk. Beat hard and vigorously. Add flavoring. Pour into loaf cake pan. Bake at 350 degrees F. for 45 to 60 minutes. Top with Fluffy Orange Icing.

Blue ribbon winner.

Jayne Hunter.

GOLD AND WHITE CAKE

1/3 cup butter	1 cup milk
1/3 cup shortening	1 teaspoon vanilla
1 cup sugar	1 teaspoon almond extract
3 cups cake flour	1 cup sugar
1/8 teaspoon salt	6 stiff beaten egg whites
3 teaspoons baking powder	

Golden Frosting

Combine:

3 egg yolks	1/8 teaspoon salt
1 tablespoon shortening	1/8 teaspoon lemon extract
3-1/2 cups sifted confectioners sugar	6 tablespoons light cream

Beat until fluffy; spread on cake. Sprinkle with 1 cup shredded coconut.

Thoroughly cream shortening, and 1 cup sugar. Sift flour, salt and baking powder together. Add alternately with milk. Add flavorings. Gradually add remaining 1 cup sugar to stiff beaten egg whites. Beat well. Fold into batter. Bake in three 8 inch pans 350 degrees F. for 20 minutes. Cool and put together with Golden Frosting.

Jayne Hunter.

FORK COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 3 eggs, well beaten
- 3-1/2 cups flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- 1/2 teaspoon salt
- 1 teaspoon vanilla



Cream shortening and sugar. Add eggs and mix well. Sift remaining dry ingredients and add to first mixture. Add nuts and chocolate chips. Chill for 1 or 2 hours. Then make into balls and press with fork. Bake in hot oven, about 400 degrees.

Doris Berry.

FROSTED CREAMS

- 1-1/2 cups white sugar
- 1 cup shortening
- 1 cup cooked raisins
- 1 cup raisin liquid
- 2 eggs, well beaten
- 1 teaspoon cinnamon
- 1 teaspoon soda
- 1/2 teaspoon salt
- 2-1/2 cups flour
- 1 teaspoon vanilla



Beat sugar and shortening. Add raisins and eggs. Dissolve in raisin liquid. Add rest of ingredients. Spread on cookie sheets, bake in moderate oven. Cover with powdered sugar icing and cut in squares.

Marjory Dillon,
Cumberland, Iowa.



JIFFY CAKE

- | | |
|---------------------------|---------------------------|
| 1 cup sugar | 1/4 cup soft butter |
| 2 cups pastry flour | 2 egg whites, unbeaten or |
| 3 teaspoons baking powder | 1 whole egg |
| 1/2 teaspoon salt | 1 teaspoon vanilla |
| 1/2 cup milk | |

Sift dry ingredients into a bowl. Make a hollow in the center and pour in remaining ingredients. Beat all together 2 minutes. Bake 35 minutes in square loaf pan in moderately hot oven (350 degrees F.).

Dorla Davis.

BANANA NUT CAKE (Layer)

- | | |
|--|-------------------------|
| 2 cups sifted flour) | Sifted twice |
| 3 teaspoons baking powder) | |
| 1/2 cup butter and 1 cup sugar creamed together. | 2 egg yolks, beat well. |
| 3/4 cup milk | 1 teaspoon vanilla |
| 2 egg whites, beaten stiff | |

Fold in egg whites last. Bake 25 to 30 minutes at 350 degrees F.

Filling

Between the layers use bananas, brown sugar and nuts as desired.

Miss Patricia Derby.

ICEBOX OATMEAL COOKIES



- 1 cup shortening
- 3 eggs
- 3 cups oatmeal
- 1/2 cup cocoanut
- 2 cups flour
- 1 cup white sugar
- 1 cup brown sugar
- 1 teaspoon vanilla
- 1/2 teaspoon lemon extract (to be omitted if you use cocoanut)
- 1 teaspoon soda

1/2 cup nuts

Combine shortening, white sugar, and brown sugar. Beat in eggs. Add flour, oatmeal, cocoanut, nuts, and flavoring. Shape into rolls and chill. Slice and bake at 350 degrees F.

Donna Rae Peterson.

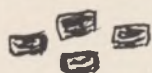
CRUNCHY BARS

- 1 cup sugar
- 1 cup cream
- 1 cup light corn syrup
- 2 cups crisp rice cereal
- 5 cups corn flakes
- 2 cups salted peanuts

Cook sugar, cream, and syrup to soft ball stage (230 to 235 degrees F.). Remove from heat and pour at once over cereals and peanuts. Mix thoroughly. Pack into a well buttered 9 by 12 inch pan. When cool, cut into squares or bars.

Ruth Anita Hargesheimer.

COCOANUT COFFEE FUDGE



3 cups sugar
1/2 cup light cream
1 cup strong coffee
2 tablespoons corn syrup
2 tablespoons butter

1/2 teaspoon vanilla

3/4 cup shredded cocoanut

Combine sugar, cream, coffee, and corn syrup in saucepan and bring to a boil, stirring constantly. Continue boiling and stirring until a small amount of mixture forms a soft ball in cold water. Remove from heat. Add butter and vanilla without stirring. Cool to lukewarm. Beat until mixture begins to thicken and loses its gloss. Stir in cocoanut at once.

June Daugherty.

CRACKER JACK

4 quarts dry popped corn
1/2 cup molasses
1/4 cup sugar
1/8 teaspoon soda
1 cup roasted peanuts



Boil molasses and sugar until the syrup hardens in cold water. Stir in soda and nuts; then pour over popped corn. Mix well. Press into lightly buttered shallow pan, or let harden on wax paper. Cut in portions for wrapping.

Joellyn Hunter.

PENUCHE CANDY

- | | |
|------------------------|--------------------|
| 1 cup brown sugar | 1 cup nuts |
| 1 cup granulated sugar | 1 teaspoon vanilla |
| 1/2 cup milk | Pinch of salt |
| 1 tablespoon butter | |

Mix sugar, milk, butter, and salt. Cook until it forms a soft ball when dropped in cold water. Let candy stand in pan of cold water until cool. Add nuts and vanilla; beat until stiff. Put in buttered pan and cut in squares.

Betty Davis.

MOUNT HOLYOKE FUDGE

- | | |
|------------------|--------------------------|
| 2 cups sugar | Lump of butter size of a |
| 1 cup whole milk | walnut |
| | 1/4 teaspoon salt |

Combine the above ingredients in a large saucepan and bring to a boil. In a heavy pan or skillet, melt 1 cup of sugar. Stir constantly and allow to caramelize slightly. When it is completely dissolved, add to first mixture and continue boiling until it reaches soft ball stage. Cool and beat until it is of fudge consistency. Add 1 cup of nut meats and 1 teaspoon of vanilla. Pour onto greased plate and cut into squares.

Jean Ackley.

SNOWFLAKE DIVINITY

- | | |
|--------------------|--------------------|
| 2 cups sugar | 1/2 cup nuts |
| 1/2 cup corn syrup | Few grains of salt |
| 1/2 cup water | 2 egg whites |
| 1 teaspoon vanilla | |

Stir well. Boil gently 240 degrees F.

1. Mix sugar, syrup, salt, and water. Gradually pour one-third of syrup over 2 stiff beaten egg whites, beating constantly.
2. Cook rest of syrup to 265 degrees F. Wipe off any sugar crystals on the sides of the pan. Beat syrup into candy mix-
Continued -

Snowflake Divinity - Continued

ture. Beat until it holds its shape. Add 1 teaspoon vanilla and 1/2 cup nuts. Drop from teaspoon onto oiled cookie sheet. Make a peak with a swirl of the spoon. This makes an extra creamy, fluffy candy.

Joellyn Hunter.

DELICIOUS CANDY

- 2 cups brown sugar
- 2 cups white sugar
- 1/2 cup butter
- 1 cup cream
- 1 large tablespoon corn syrup

Mix and cook to the soft ball stage. Nuts, dates, or cocoanut may be added. Beat until creamy and pour into buttered plate. When cool, cut in squares.

Jo-Ann Murray,
Ottumwa, Iowa.



EASY CHOCOLATE FROSTING

Melt 3 or 4 squares of Bakers' unsweetened chocolate and 3 teaspoons butter or vegetable shortening over hot water. Measure 3 cups sifted powdered sugar and add:

- 1/8 teaspoon salt
- 7 tablespoons milk
- 1 teaspoon vanilla

Blend. Add hot chocolate mixture and mix well. Let stand, stirring occasionally, until of right consistency to spread. (If necessary, place bowl in pan of cold water).



Charlene Johnson.

FILLED SANDWICHES

(Date Bait)

- | | |
|------------------------------------|---------------------------|
| 1-1/2 pounds minced ham or bologna | 1 small jar sweet pickles |
| 1 pound cheese | Onion (optional) |

Grind meat, cheese, pickle, and onion. Mix with mayonnaise dressing. Use long bun. Split on top and fill with meat. Put in slow to medium oven, 10 to 15 minutes. Serve hot. Makes 40 sandwiches. Serve with potato chips and chocolate cake.

Jayne Hunter.

BANANA CREAM PIE

- | | |
|---------------------|----------------------|
| 3/4 cup sugar | 1 teaspoon vanilla |
| 6 tablespoons flour | 1 tablespoon butter |
| 1/4 teaspoon salt | 2 bananas |
| 2 cups scalded milk | 1 baked pastry shell |
| 3 egg yolks | |

Blend sugar, flour, and salt. Add hot milk gradually. Cook in a double boiler, stirring constantly, until smooth and thick. Cook 10 minutes longer. Beat egg yolks and add cooked mixture gradually. Return to double boiler and cook 2 minutes. Remove from heat; add vanilla and butter. Cool. Slice 1 banana in bottom of baked pastry shell. Cover with cooked cream. Slice remaining banana on top. Top with meringue.

Marjorie Swasick.

SODA CRACKER PIES - 2

- | | |
|------------------|-----------------------------|
| 2 cups water | 2 teaspoons cream of tartar |
| 1-1/2 cups sugar | |

Boil. Pour over 14 soda crackers (bread crackers in quarters). Four in pie shell. Sprinkle with cinnamon and dot with butter. Bake at 400 degrees F. until brown.

Roberta Flether.

CANDY



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C A N D Y

CHOCOLATE FUDGE

2 cups sugar
2 tablespoons butter
1/8 teaspoon salt
1/8 teaspoon cream of tartar
3/4 cup of milk or cream
2 squares chocolate
1 teaspoon vanilla

Boil all ingredients except vanilla and butter to a soft ball stage. Remove from fire, add vanilla and butter and do not stir and allow to cool, then beat until creamy. Turn into a buttered pan and cut at once. Chopped nuts, fruits or marshmallows can be used if wanted, before turning into pans.

Mrs. A. E. Burkett.

RICE KRISPIES MARSHMALLOW SQUARES

1/4 cup butter or margarine
1/2 teaspoon vanilla
1/2 pound marshmallows (2-1/2 dozen)
1 package Kellogg's Rice Krispies (5-1/2 ounces)

Cook shortening and marshmallows over hot water until thick and syrupy. Add vanilla. Beat well. Pour Rice Krispies into greased large bowl; add marshmallow mixture. Mix well. Press into greased shallow pan; when cool, cut into squares. Yield: from a 9 x 13 inch pan, 24 squares (2-1/4 inches). For fancy shapes, use cookie cutters.

Mrs. Ralph Frederickson.

PEANUT BUTTER FUDGE

2 cups sugar
3/4 cup milk
1/2 cup syrup
Pinch of soda

Boil until it forms a medium hard ball when tested. Add 4 tablespoons of peanut butter. Beat.

Mrs. Lowell Rowe.

SEA FOAM CANDY

- | | |
|--------------------------|--------------------|
| 3 cups light brown sugar | 2 egg whites |
| 1 cup water | 1 cup chopped nuts |
| 2 teaspoons vanilla | 1 teaspoon vanilla |

Cook sugar, water and vinegar until it forms a medium ball when tested in cold water (240 degrees F.). Pour slowly on stiffly beaten egg whites, beating continually. When creamy, add nuts and vanilla. When stiff, pour into buttered pan and cut into squares.

Mrs. Homer Coop.

POTATO CANDY

Boil 2 small potatoes (drain off water). Mash with cream, butter and salt. Whip until fluffy just as you would for table use.

Add powdered sugar and cocoanut until mixture is real stiff and would have to be spread out with a knife or spoon on greased cookie sheet. Use at least 2 boxes of powdered sugar and the more cocoanut the better. Season with vanilla. Melt sweet chocolate or chocolate bits over hot water and pour over the candy. Let stand.

Mrs. Vaughn Faber.

PEANUT BUTTER FUDGE

- | | |
|-------------------------|--------------------------|
| 2 cups granulated sugar | 2 tablespoons corn syrup |
| 1/2 cup milk | 1 tablespoon vinegar |
| | 1/2 cup peanut butter |

Mix together sugar, milk, corn syrup, and vinegar. Boil until a soft ball is formed when tested in cold water. Remove from fire and add peanut butter. Beat until creamy and pour into a buttered pan and cut into squares.

Mrs. Russell Warner.

WHITE CANDY

3 cups white sugar	1 cup cream
1 cup white syrup	1 tablespoon butter
	1 cup cocoanut

Cook until it forms a soft ball in water. Beat well.

Mrs. Percy Chisman.



HINTS

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H I N T S

A word to the wise is sufficient.

Rust spots may be removed by applying lemon juice and holding the spot over the spout of a boiling teakettle. After a few minutes of steaming, the spots will disappear like magic.

When making button holes, paint with clear nail polish before cutting.

Put some baking soda in the dishwater to remove fish smell from the dishes and silverware.

To make sour milk; Simply place 4 teaspoons lemon juice or vinegar in a cup, then fill the cup with sweet milk. The result is equal to natural sour milk or buttermilk.

To your sprinkling bottle, add a few drops of your favorite cologne. Makes your clothes have a delightful fragrance.

Darning that has to be done at night is made much easier by using the end of a flashlight as a darner.

Salted meat requires longer cooking than fresh meat.

When wrapping packages to mail, dip outer string in water before tying. It shrinks as it dries making the package much tighter.

Keep a large shaker containing six parts of salt to one part pepper on the stove to use in seasoning foods.

Silver ornaments should be washed in hot water and ammonia to keep them bright and shining.

WALSWORTH

Lithographed & Bound by
WALSWORTH BROTHERS
Marceline, Mo., U. S. A.

Before heating milk in a saucepan, rinse the saucepan first with cold water and the milk will not stick.

To make a good cleaning solution for ovens and burner parts of gas and electric stoves, put the following things in a gallon jug and fill up with water:

1 cup ammonia	1/2 cup vinegar
	1/4 cup baking soda

To keep children's mittens dry, make mittens out of plastic material to cover the cloth ones.

To glaze the tops of pies, brush with milk or cream and sprinkle with sugar.

To keep cheese fresh and soft for a long time, wrap it in a cloth wrung out of vinegar.

To patch children's play clothes so they do not have that patched look, cut the patches in the shapes of rabbits, etc. and sew in place with a blanket stitch.

To avoid "boil-overs" while cooking macaroni, add one tablespoon of shortening to the water.

To melt chocolate, place on waxed paper in top of double boiler and beat until it's melted. Saves dish washing.

To make a smooth thickening of flour and water, put water then flour in a jar. Cover jar tightly and shake well.

Hold a piece of ice in the mouth two minutes before taking medicine. It will not taste nearly so bad.

Put a piece of charcoal on one of the shelves of the refrigerator. It acts as an absorbent for all odors and purifies the air.

Add a mashed banana to the white of one egg and beat until stiff. This is a delicious substitute for whipped cream.

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