

Cook Book



Compiled by the Ladies of the
Altar and Rosary Society
St. Joseph's Parish
Greeley, Iowa



St. Joseph's Church, Greeley, Iowa. Laying of the Corner Stone on May 13, 1951, and Dedication of the New Church on October 7, 1952, by His Excellency, the Most Reverend Leo Binz, Coadjutor Archbishop of Dubuque. Modified Style of Architecture. Designed by A. J. Osterhaus, of Dyersville, Iowa.

Appreciation

We wish to extend our thanks to the business men who by their liberal advertising, have financially made this book possible. Our community has pledged to support your business firms.

We also wish to express our appreciation to all who furnished recipes, assisted in the sale of advertising, and in any way contributed to the publication of this book.

YFAMLYBOLL of ALTAR and ROSARY SOCIETY
Cared and Prayers



REV. L. P. WHITE

St. Joseph's Altar and Rosary Society print this picture in appreciation of all the thoughts and labor Father White has rendered in our behalf.

Born on April 13, 1901, graduated from Loras College, Dubuque, Iowa, 1926. Studied Theology at St. Paul's Seminary, St. Paul, Minnesota, and ordained to the Priesthood on June 14, 1930. Assistant Pastor at Oelwein, St. Lucas and Peosta, 1930 - 1937. Pastor of Wexford, 1937 - 1943. Chaplain in U. S. Army, World War II. 1943 - 1946. First Resident Pastor of St. Joseph's Church, Greeley, Iowa, May 30, 1946.

FAMILY ROLL of ALTAR and ROSARY SOCIETY

MEMBERS

Mrs. Paul McElmeel President
Mrs. Gary Stelken Vice - President
Mrs. Albert Hunt Sec. - Treasurer

Fred Boehm
William Boehm
Henry Billmeyer
Art Bockenstedt
Calvin Bockenstedt
Anna Bockenstedt
Joe Bockenstedt
John Burbridge
William Burbridge
Matt Billstein
Eugene Drees
Clarence Eike
Darold Enabnit
Agatha Engelken
Albert Engelken
Herman Fessler
M. C. Fitzpatrick
Albert Fortman
Ben Funke
Frank Funke
Art Funke
Albert Heilers
Kenneth Heffernan
William Helle
Vernon Helle
Albert Hunt
Harold Kerper
Lavern Knipper
Lyle Lattner
Andrew Loecke
Larry Lucas
Lewis Matthews
Paul McElmeel
Bert McMahan
Harold McMahan
Robert McMahan
Joseph Moorman

Don Naber
Floyd Nurre
Elmer Phillip
Don Reis
Herb Reis
John Rolfe
Frank Sassen
George Sperfslage
Bernard Schlichte
Gary Stelken
Henry Schechman
Merle Schechman
Mrs. Elma Schechman
Frank Schilling
Francis Schrimmer
Mrs. Helen Siegal
John Siegal
Gerold Stronck
Ed Tinker
Al Tauke
Paul Vaske
Robert Weigal
Cyril Weist
Ludwig Wegman
Joseph Wegman
Carl Webber
Harold Wulfekuhle
Leonard Wulfekuhle
Harold Klosterman
Raymond McGraw
Chet Hockaday
Clara Schilling
Mrs. Mary Miller
Henry Dingbaum
Mrs. Anna Lawrence
Katie Domeyer
Henry Moorman

Cakes and Frostings



WHITE NUT CAKE

1 ½ cups sugar	3 teaspoons baking powder
½ cup butter or Crisco	1 teaspoon vanilla
1 cup cold water	5 egg whites
2 ½ cups flour	½ cup nut meats (chopped)

Add water and mixture of dry ingredients alternately. Add vanilla and fold in stiffly beaten egg whites. Bake in 350 degree oven.

Mrs. Leonard Wulfekuhle

WHIPPED CREAM CAKE

1 ½ cups whipping cream, 3 eggs. Sift together 1 ½ cups sugar, 2 ¼ cups cake flour, 3 teaspoons baking powder. Salt and vanilla. Beat eggs until light yellow, add whipped cream. Fold in dry ingredients and bake 30 minutes at 350 degrees. Ice with Seven Minute Frosting.

Mrs. Frank Sassen

CHOCOLATE CAKE

Stir in bowl until soft: ¾ cup vegetable shortening*

Sift together into shortening:

2 cups sifted all-purpose flour	2/3 cup cocoa
2 cups sugar	1 teaspoon soda
1 teaspoon salt	

Add:

1 cup milk

Beat with a mixer at low to medium speed for 2 minutes, or vigorously 300 strokes by hand.

Stir in:

¾ teaspoon baking powder	3 eggs
¼ cup milk	1 teaspoon vanilla

Beat with a mixer at low to medium speed for 2 minutes, or vigorously 300 strokes by hand. Scrape sides and bottom of bowl often. Turn into two 9 inch square pans, lined with plain paper. Bake at 350 degrees for 30 to 35 minutes.

* or use ¾ cup butter or margarine, and then use 1 cup minus 2 tablespoons milk.

Mrs. Andrew Loecke

BROWN SUGAR CRUMB CAKE

Mix like pie crust: 2 cups flour
2 cups brown sugar ½ cup butter

Take out ¾ cup of above mixture

Add: (to unused crumbs of above mixture.)

2 eggs

1 cup sour milk

1 teaspoon soda (in milk)

1 teaspoon cinnamon

Sprinkle ¾ cup crumbs over top of cake. Bake in 350 degree oven until done.

Note: If you put in white sugar, also put in 1 teaspoon of baking powder.

Mrs. Francis Schirmer

FIESTA BANANA CAKE

Measure into sifter: 1 cup mashed bananas (2 or 3)

2 cups sifted cake flour 2 eggs, unbeaten

1 teaspoon baking powder ½ cup coarsly chopped nuts

1 teaspoon soda Measure into mixing bowl:

¾ teaspoon salt ½ cup sour milk

1 1/3 cup sugar 1 teaspoon vanilla

Have ready:

Stir shortening just to soften. Sift dry ingredients. Add ¼ cup of the milk and the bananas and mix until flour is dampened. Add eggs, nuts, and remaining milk.

Turn batter into two greased 9 inch layer pans. Bake in moderate oven, 375 degrees F. for 25 minutes or until done.

Mrs. Calvin Bockenstedt

OVERNITE CAKE

2 cups cake flour 1 cup boiling water

2 cups sugar Allow to set overnite. Cover.

In morning add 2 teaspoons baking powder, vanilla, and salt. Whip 5 egg whites and 1 teaspoon cream of tartar. Fold into first mixture. Bake at 375 degrees.

Mrs. Ben Odell and Mrs. Laverne Knipper

GOLDEN ICING

Heat ¼ cup butter over low heat until golden, stir in 1 cup powdered sugar and ½ teaspoon vanilla. Add hot water until it is of spreading consistency.

Mrs. Donald Ries

Greeley Mill & Elevator

A. E. HEUCHELIN

— PILLSBURY FEEDS —

Murphy's Cut Cost Concentrates

V-C FERTILIZERS

NORTHRUP KING CO'S. SEEDS



Grinding

Mixing

Shelling

Oat Hulling and Rolling

Seed Cleaning



Let us make your Feeds out of your own Grain

FREE DELIVERY SERVICE

Will Appreciate Your Business

Phone 2341 Greeley, Iowa

Farmer's Co-op. Creamery Co.

**Manufacture of
Fine Creamery Butter**

•••

**HIGHEST PRICES PAID
for QUALITY CREAM**

•••

*American - Lachedda
Cream Cheese*

Phone 2321 Greeley, Iowa

BUTTERSCOTCH CAKE

2 cups cake flour	½ cup shortening
3 teaspoons baking powder	1 teaspoon vanilla
1 teaspoon salt	3 cups milk
Sift together and then add:	Mix together, then add:
1 ½ cup brown sugar	1/3 cup milk
	½ cup unbeaten eggs

Bake for 30 minutes at 350 degrees.

Mrs. Albert Engelken

POWDERED SUGAR CAKE

1 cup granulated sugar	2 ½ cups cake flour
1 cup powdered sugar	2 teaspoons baking powder
½ cup butter	4 egg whites
1 cup cold water	Salt and flavoring

Put granulated and powdered sugar in a bowl. Add butter and mix. Sift cake flour then measure, add baking powder and sift again. Add water and flour alternately. Add beaten egg whites, salt and flavoring. Bake in 350 degree oven about 35 minutes.

Mrs. Paul McElmeel

OVERNITE CHOCOLATE CAKE

2 cups brown sugar	2 eggs
1/3 cup shortening	2 cups sifted flour
1 cup sour cream	1 teaspoon soda
2 squares chocolate	¾ cup boiling water
	1 teaspoon vanilla

Cream shortening and sugar; add eggs and beat well; add cream and melted chocolate; add the sifted flour and soda. Last add the boiling water, cover, and place in refrigerator overnight. In the morning, pour in baking pan and bake in 350 degree oven for 35 minutes. Makes a large loaf cake.

Mrs. H. Billmeyer

BANANA CAKE

1 ½ cups sugar	¾ cup butter
1 ¼ cups sour milk	3 eggs
2 ¼ cups flour	1 ¼ teaspoon soda
2 ripe bananas	1 ¼ teaspoon baking powder
	1 teaspoon vanilla

Cream sugar and butter. Add well beaten eggs. Add mashed bananas. Sift dry ingredients. Add dry ingredients and sour milk alternately.

Mrs. Larry Lucas and Mary McGraw

"The Bank of Personal Service"

COMMUNITY SAVINGS BANK

Edgewood, Iowa

OFFICES

at

Greeley, Iowa

Littleport, Iowa

OFFICERS and EMPLOYEES

Isaac Thurn, President

James F. Adams, Vice-Pres. & Cashier

Robert E. Arthur, Assistant Cashier

Vergil W. Meese, Teller

Virginia M. Walker, Bookkeeper

J. S. Hunt, Manager

Office, Greeley, Iowa

Richard D. Clinton, Manager

Office, Littleport, Iowa

DIRECTORS

Ben Funke

Isaac Thurn

T. W. Lichter

Clarence Thurn

James F. Adams

F. E. Welterlen

Myrtle Holbert

Member

Federal Deposit Insurance

Corporation

Hogan Motor Co.

DYERSVILLE, IOWA

Phone 6241



DODGE, PLYMOUTH

DODGE "JOB RATED" TRUCKS

Expert Factory Trained Mechanics

Genuine Factory Parts



See HOGAN for Used

CARS and TRUCKS

Kramer Funeral Home

Ambulance Service



PHONE 2151 - If no answer call 2371



COR. EAST MAIN and SOUTH WILLOW

Dyersville, Iowa

BOILED FROSTING

2 ½ cups granulated sugar 1/3 cup water
1/8 teaspoon salt 2 egg whites
1/3 cup light corn syrup 1 teaspoon vanilla

Place sugar, salt, syrup and water in saucepan. Stir over low heat until sugar is completely dissolved. Then boil rapidly without stirring to 242 degrees or until syrup forms a ball when dropped in cold water. Set aside while beating eggs, being careful not to stir or move the syrup. Place egg whites in bowl. Whip until whites hold their shape. Add syrup in a fine stream, about two minutes. Add vanilla and continue beating until frosting loses its shiny appearance.

Approximate mixing time: 4 or 5 minutes.

Yield: Frosting tops and sides of three 8 inch layer cake.

This makes a firm frosting which will set without becoming hard.

Mrs. Lyle Lattner

"NO-COOK"

MARSHMALLOW FROSTING

¼ teaspoon salt ¾ cup Karo, red or blue label
2 egg whites 1 ¼ teaspoons vanilla
¼ cup sugar

Add salt to egg whites and beat with electric or rotary beater until frothy.

Gradually add sugar, beating until smooth and glossy.

Slowly add Karo syrup and continue beating until frosting stands in firm peaks. Fold in vanilla.

Makes enough frosting for top and sides of two 9 inch layers.

FLAVOR VARIATIONS: Add 2 tablespoons cocoa, or 1 tablespoon grated orange or 1 lemon rind with Karo, or sprinkle with 1 cup shredded coconut.

Marguerite Hockaday

RED VELVET CAKE

Combine and sift together:

2 ½ cups cake flour or 2 cups all-purpose flour
2 cups sugar
6 tablespoons cocoa
2 teaspoons soda
Beat 4 eggs well

Add 2 cups sour cream to eggs and 1 teaspoon vanilla.

Stir the egg and cream mixture into the dry ingredients and beat well for 3 minutes by hand or mixer at medium speed. Bake in 350 degree oven. (Cake yields 2 large 9 inch layers or three 8 inch layers. One-half recipe will yield average size loaf).

Mrs. Donald Ries and Mrs. Agatha Engelken

Compliments

**Scherrman's
Garage & Implements**



G. E. Appliances



Dyersville, Iowa

BUTTERNUT CAKE

1 cup brown sugar	2 level teaspoons soda
¼ cup butter	1 cup butternuts
1 cup sour cream	1 cup dates, chopped
2 eggs	1 teaspoon vanilla
1 teaspoon cinnamon	2 ½ cups flour
½ teaspoon nutmeg	1 level teaspoon baking powder

Cream butter and sugar and add beaten eggs. Stir soda into sour cream and add to sugar mixture. Sift flour, spice and baking powder and add. Bake in loaf pan.

Mrs. Martin Fitzpatrick

COCOANUT LACE CAKE

Beat 2 eggs until thick and add 1 cup sugar and 1 teaspoon vanilla. Sift: 1 cup pastry flour, 1 teaspoon baking powder, and pinch of salt. Add to first mixture and lastly add ½ cup milk and 1 tablespoon butter, heated to boiling point. Bake 30 minutes at 350 degrees. When baked, but still hot, cover with 5 tablespoons brown sugar, 2 tablespoons sweet cream, 3 tablespoons butter, ½ cup cocoanut. Put under broiler and brown.

Mrs. Joe Bockenstedt

APPLESAUCE CAKE

½ cup butter	1 teaspoon soda
1 cup sugar	¼ teaspoon salt
1 egg	¼ teaspoon cloves
1 cup raisins	¼ teaspoon nutmeg
2 cups flour	1 teaspoon cinnamon

1 cup thick unsweetened applesauce

Bake in moderate oven 350 degrees for 45 minutes.

Mrs. Leonard Wulfekuhle and Mrs. Frank Schilling

SOUR CREAM SPICE CAKE

1 cup sugar	1 ½ cup flour
1 cup thick sour cream	2 eggs
	1 teaspoon soda and baking powder
	½ teaspoon cinnamon, nutmeg, and cloves

Sift flour, measure, add soda, baking powder, spices, and sift 4 times. Beat eggs until thick and lemon colored, to which add sugar and cream. Beat well. Then add the flour mixture. Bake in moderate oven at 350 degrees in a greased loaf pan.

Mrs. Matt Bildstein

Gill Funeral Service

Congratulates St. Joseph's Parish of Greeley on their
beautiful new Church and rectory.



SINCE 1917

More for Less -

and Most Graciously



DIAL 5201

AMBULANCE

MANCHESTER, IOWA

ORANGE CAKE

1 cup brown sugar	2 cups flour
½ cup lard or butter	1 cup ground raisins
¼ cup orange juice	½ cup ground nut meats
1 cup sour milk	2 eggs
1 teaspoon soda	½ orange rind (ground)
Pinch of salt	

Mrs. Art Bockenstedt

CHOCOLATE CAKE

½ cup white sugar	½ cup cocoa filled with milk
Boil this until thickened and then cool.	
1 cup white sugar	½ cup lard and pinch of salt
2 eggs, beaten	
2 teaspoons soda dissolved in 3 tablespoons boiling water	
2 cups all-purpose flour	1 cup sweet milk
1 teaspoon vanilla	

Method:

Cream lard and sugar, add beaten eggs and milk, then chocolate and soda, then flour and flavoring. Beat well. Bake in 2 layers at 375 degrees for 25 minutes or until done.

Mrs. Albert Heilers

SALAD DRESSING CAKE

2 cups cake flour, sift 3 times	1 teaspoon baking powder
1 cup sugar	¼ teaspoon salt
¼ cup cocoa	2 teaspoons soda

Mix dry ingredients together, then add:

1 cup salad dressing
1 cup warm water
1 teaspoon vanilla

Beat until smooth. Put into a greased pan and bake 35 to 40 minutes at 350 degrees.

Mrs. Herbert Ries

DEVILS FOOD CAKE

1 cup sugar	½ cup sweet milk
¼ cup shortening	½ level teaspoon soda
1 egg	1 cup flour
¼ cup cocoa	1 teaspoon vanilla

Cream sugar and shortening; add egg and beat well. Dissolve cocoa in ¼ cup hot water; beat to a smooth paste and add to creamed mixture. Then add milk and vanilla. Add soda to flour and sift 3 times. Beat well.

Mrs. Helen Siegel

Compliments of
**SPAHN & ROSE
LUMBER CO.**

—●—
Building Material & Coal

—●—
Claire M. Taylor, Mgr.

Phone 2351 Greeley, Iowa

DEVILS FOOD CAKE or CUP CAKES

8 inch square pan or 18 or 20 cup cakes

Temperature: 360 degrees; cake, 35 minutes; Cup cakes, 20 min.

Sift into mixer bowl; 1 cup sugar, 1 cup flour plus 2-3 table-
spoons cocoa, 1 teaspoon soda and 1/2 teaspoon salt.

Add and beat 2 minutes, 1 cup sour or sweet cream and 1 tea-

Add and beat 2 minutes, 1 cup sour or sweet cream and 1 tea-
spoon vanilla.

Helen Lattner

APPLE SAUCE DATE CAKE

Cream 1/2 cup softened butter and 1 cup sugar.

Add 2 beaten eggs.

Sift together and add: 1 1/2 teaspoon soda, 1 1/2 teaspoon salt,
2 tablespoons cocoa, 1/2 teaspoon each of cinnamon, cloves and
nutmeg and 2 cups all-purpose flour.

Add 1 1/2 cups unsweetened apple sauce.

3/4 cup chopped dates 1 cup chopped nut meats

1/2 cup raisins 1/2 cup coconut

This can also be mixed with an electric mixer, using the
same method as hand mixing. Bake in a loaf pan at least 9 x
12 and 2 inches deep at 325 degrees for 1 hour and 15 minutes.

Mrs. Eugene Drees

LARGE SPICY CHIFFON CAKE

Step 1:

2 cups sifted flour (sift lightly into cup, don't pack)

1 1/2 cups sugar 1/2 teaspoon nutmeg

3 teaspoons baking powder 1/2 teaspoon all-spice

1 teaspoon salt 1/2 teaspoon cloves

1 teaspoon cinnamon

Make a well and add in order:

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

7 unbeaten egg yolks (medium sized)

3/4 cup cold water

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 yolk mixture gradually over whipped egg
whites, gently folding with rubber scraper just until blended.
Do not stir. Pour into ungreased pan immediately. 10 inch tube
pan, 325 degrees for 55 minutes.

Mrs. Francis Cox

KERPER INSURANCE AGENCY

Dependable Claim Service

PHONE 2134

GREELEY, IOWA

“Our Business is Insurance — Not a Sideline”

FEED —

FUL - O - PEP

Feeds

Rath's Tankage, Fertilizer and Feed

MILL FEEDS

Jamesway Barn Equipment

Feeders and Waterers

DeKalb Seed Corn

ODELL FEED STORE

Phone 2264

Greeley, Iowa

WHIPPED CREAM CAKE

1 ½ cup sugar	2 cups cake flour
3 egg whites	3 teaspoons baking powder
1 cup cream	1 teaspoon vanilla
½ cup cold water	Pinch of salt

Whip cream; beat the egg whites stiff. Add to the whipped cream. Sift sugar, flour, baking powder and salt together three times. Add to the whipped cream alternating a little flour and then a little water until all is used.

Mrs. Laverne Knipper

SPONGE CAKE

Beat together 1 cup sugar and 2 eggs. Add 1 cup flour, 1 rounding teaspoon baking powder, ¼ teaspoon salt and beat more. Heat together 2/3 cup milk and 1 teaspoon butter. Add while hot. Add 1 teaspoon vanilla or lemon extract. Bake 30 to 35 minutes in 325 degree oven.

Vada Odell

MAGIC SPICE CAKE

2 ¼ cup sifted cake flour	¾ teaspoon cinnamon
1 cup granulated sugar	¾ cup brown sugar (packed in cup)
1 teaspoon baking powder	¾ high grade shortening
¾ teaspoon soda	1 cup sour milk
1 teaspoon salt	3 medium unbeaten eggs
¾ teaspoon cloves	

Place dry ingredients in bowl, then add milk and shortening, mix and add eggs last. Beat two minutes. Bake in two layer cake pan in moderate oven (350).

Mrs. Vernon Helle

PUMPKIN CAKE

½ cup Crisco	1 ¼ cup sugar
2 eggs	2 ¼ cups cake flour
3 teaspoons baking powder	½ teaspoon soda
½ teaspoon cinnamon and ginger	¾ cup sweet milk
½ cup cooked pumpkin	½ cup nut meats

Sift flour with spices, add milk, pumpkin, and soda together alternately with flour. Bake at 350 degrees.

Mrs. Ray Wulfekuhle

ONE EGG CAKE

1 egg	1 cup sugar
-------	-------------

Beat until lemon colored. Add 1 cup thick sour cream, 2 cups flour, 2 teaspoons baking powder, salt and vanilla. Bake in moderate oven.

Mrs. Harlin Ingles

For Drinking and Cooking

VITAMIN
Mello-"D" Milk
ENRICHED AND
HOMOGENIZED

Makes the Meal!

Sanitary
FARM DAIRIES

Your Best Market for Grade A Milk

Farris Biggart - Fieldman

DUTCH CHERRY CAKE

2 cups all-purpose flour 2 eggs, separated
2 ½ teaspoons baking powder ½ cup milk
¼ teaspoon salt 1/3 cup melted butter
1 cup sugar 1 No. 2 can unsweetened red cherries
3 teaspoons brown sugar 1 teaspoon cinnamon

Sift flour, measure, and resift three times with baking powder, salt and ¾ cup sugar. Beat egg yolks, add milk and melted butter, and quickly stir into the flour mixture until batter is smooth. Beat egg whites until stiff; then beat in remaining sugar until smooth and fold into batter along with one cup well drained cherries. Turn into buttered 8 x 12 baking pan which has been lined with waxed paper. Sprinkle top with well mixed brown sugar and cinnamon. Bake in 400 degree oven for 30 minutes or until browned on top. Serve hot or cold with cherry sauce.

CHERRY SAUCE

Heat the cherry juice to boiling. Blend 1 T. cornstarch with 3 T. sugar. Add 3 T. boiling water and mix to smooth paste. Add to hot juice and stir over direct heat until sauce boils and thickens. Stir in a pinch of salt, 1 T. butter, 1/8 teaspoon almond extract and remaining cherries. Serve warm or cold, with whipped cream, if desired.

Mrs. John Seigel

FEATHER WHITE CAKE

(Beat at No. 7 speed)

½ cup shortening (until just softened)
Sift together and add to shortening at No. 1 speed-
2 cups sifted cake flour ¾ teaspoon salt
2 ½ teaspoons baking powder 1 cup sugar

Add: Milk, combined with 1 teaspoon vanilla with butter, margarine, or lard, use ¾ cup milk minus 2 tablespoons; with vegetable shortening or any other, use ¾ cup milk.

Beat 2 minutes at No. 3 speed

Add: 3 egg whites which have been beaten to meringue with ¼ cup sugar (at No. 6 speed).

Beat 1 minute at No. 1 speed

Pour into two 8 inch round pans, lined with waxed paper and greased. Bake in 375 degree F. oven for 25 minutes, or until done.

Margarite Hockaday

BOILED RAISIN CAKE

2 cups sugar 1 teaspoon cinnamon
2 cups water 1 teaspoon cloves
2 cups raisins 1 teaspoon nutmeg
Boil ingredients for 5 minutes; let cool then add 1 teaspoon soda and as much flour as needed.

Mrs. Joe Moorman

Quality Durocs

Brucelosis Tested Year after Year

One of the top herds in production

Testing and Ton Litters

Satisfied Customers

Visitors Always Welcome

For Production Tested Durocs See

GREG F. VASKE and SONS

DYERSVILLE

FLAMMANG'S

Jewelry and Gift Store

Dyersville, Iowa

**The Store with Moderate
Prices**

**Diamonds - Watches - Jewelry
Glassware - Silverware**

H. R. FLAMMANG

A. G. KRAMER

Licensed Watchmakers

HELLE MARKET

Meats and Groceries

**Best in Quality
at Lowest Prices**

Dyersville, Iowa

H. B. WILLENBORG

Insurance

Dyersville, Iowa

WALKER'S GIFT SHOP

**Gifts
of Distinction**

Dyersville, Iowa

MAPLE NUT CAKE

2/3 cup shortening	2 1/2 cups flour
2 cups brown sugar	1 teaspoon soda
2 eggs	1 teaspoon baking powder
Pinch of salt	1/2 cup chopped nuts
2 tablespoons cocoa	1 teaspoon maple flavoring
1/4 cup hot water	Bake in 350 degree oven.
1 cup sour milk	

Mrs. Larry Lucas and Mrs. Bernard Schlichte

BURNT SUGAR CAKE

Sift together into mixing bowl:

2 1/4 cups sifted cake flour	Blend thoroughly: 1 cup milk
3 teaspoons baking powder	1/3 cup burnt sugar syrup
1 cup sugar	1 teaspoon almond extract
1 teaspoon salt	

Add 2/3 of this liquid mixture to dry ingredients. Then add:
1/2 cup shortening

Beat about 2 minutes by hand or with mixer (use medium speed) until batter is well blended and glossy, scraping down sides of bowl frequently. Add the remaining liquid. Put in: 2 eggs, unbeaten. Beat 2 minutes more or until batter is very smooth. Pour into two greased 8 inch cake pans lined with waxed paper. Bake in moderate oven (350 degrees) for 30 minutes.

BURNT SUGAR SYRUP

In a heavy skillet that heats uniformly, pour: 2 cups granulated sugar. Melt sugar over low heat, stirring consistently with wooden spoon to prevent scorching. Don't worry about the lumps; they will melt away.

When sugar becomes a clear, brown syrup, remove from heat. Stir in: 1 cup boiling water (slowly so that it doesn't splatter) Return to low heat, and stir until syrup is smooth again. Cool. Pour into clean pint jar, cover tightly, and store at room temperature. Keeps 6 to 8 weeks. Makes 1 1/3 cups.

Mrs. Ludwig Wegmann

PINEAPPLE CAKE

1/2 cup butter	2 1/2 cup cake flour
1 1/2 cup sugar	1/8 teaspoon salt
1 teaspoon vanilla	3 teaspoons baking powder
1 cup crushed pineapple (small can)	1/4 cup water
	3 egg whites, beaten

Cream butter and sugar. Add pineapple as it comes from can. Add vanilla. Sift dry ingredients together and add alternately with water. Fold beaten egg whites in last. Bake 25 to 35 minutes in layers at 350 degrees.

Mrs. Merle Schechtman

— Compliments of —
GUS H. BRUNKAN IMP. CO.

Massey Harris
New Holland
Gehl
Admiral
Tyler Freezers

Oliver
New Idea
Fox
Bendix
Thor

DYERSVILLE

PHONE 2241

GAMBLE STORE
Dyersville, Iowa
Furniture
Hardware
Appliances

SCHUETH BROS.
Dyersville, Iowa
PLUMBING and
Heating Contractors

KOELKER IMP. CO.
104 W. Main
Dyersville, Iowa
John Deere - DeLaval

McCABE
Cleaners
Dyersville, Iowa
Sanitone Service

BANANA CAKE

Measure into sifter:

2 cups sifted cake flour
1 teaspoon baking powder
1 teaspoon soda
¾ teaspoon salt

Measure into mixing bowl:
½ cup Spry

Measure into cup:

½ cup sour milk
1 teaspoon vanilla

Have ready:

1 cup mashed bananas (2 or 3)
2 eggs, unbeaten
½ cup nuts (optional)

Stir Spry just to soften. Sift in dry ingredients. Add ¼ cup milk and bananas, mix until flour is dampened. Then beat 2 minutes in mixer at low speed.

Add eggs, nuts, and remaining milk and vanilla. Beat 1 minute by mixer, low speed.

Turn into two 9 inch layer pans. Bake in moderate oven (375 F) about 25 minutes.

Mrs. Frank Funke and Pauline Schultz

JELLY ROLL

3 eggs
2 tablespoons cold water
2/3 cup flour

1 ¼ teaspoon baking powder

¾ cup sugar
½ teaspoon salt
1 teaspoon vanilla

Beat the eggs until fluffy. Add the water. Stir all of dry ingredients together and add to the eggs and water. Then add the vanilla. Bake in 9 x 13 inch greased pan for 20 minutes, in a 350 degree oven. Turn out on a damp cloth with wax paper on it that has been sprinkled with powdered sugar. Spread with jelly and roll.

Mrs. Harold Wulfekuhle

GOLD CAKE

(An excellent way to use 12 egg whites)

12 egg yolks
¾ cup boiling water
1 teaspoon orange rind
1 tablespoon orange juice

1 ¾ cup cake flour
1 ¼ cup sugar
2 teaspoons baking powder
¼ teaspoon salt

Beat egg yolks until thick and lemon colored. Add boiling water and continue beating for 5 minutes. Add flavoring. Fold in dry ingredients which have been sifted together three times. Bake in ungreased angel food cake pan, 65 minutes at 325 degrees. Invert and cool, frost if desired.

Mrs. John Burbridge

RULON'S SERVICE STORE

Edgewood, Iowa

Featuring Briardale for better buys in fine foods

Phone 62

RICHARD'S CAFE

Meals

Short Orders

Fountain Service

— Phone 77 —

FOBES HATCHERY

**Bring us your Poultry
Problems**

**Quality Baby Chicks
Equipment Remedies**

EDGEWOOD, IOWA

LIVINGSTON - STONE

Farm and Home Store

Phone 50

Edgewood, Iowa

RHINE'S

Funeral Home

Ambulance

Service

Phone 8

Edgewood, Iowa



F. E. WELTERLEN

Your Ford Dealer Since 1915

EDGEWOOD, IOWA

ANGEL FOOD CAKE

12 egg whites; let stand for awhile at room temperature. Sift and measure 1 ½ cups of sugar. Sift and measure 1 cup of cake flour and sift again 4 times, at the last sifting, add ¼ to 3/8 cups of sugar which has been measured out, and sift thoroughly with the flour. Beat the egg whites and add the 1 ½ teaspoon cream of tartar and ½ teaspoon salt, after the eggs are pretty well beaten. If you like a moist cake, add 2 teaspoons of cold water. Beat to a froth with a whip beater. Beat only until the eggs will hold a peak. Add 1 teaspoon vanilla. Then start sifting the sifted sugar slowly over the egg whites, beating gently until the batter is smooth and ropy like a meringue. Then sift the flour-sugar mixture over in the same fashion, but fold rather than beat. Fold below the surface of the mixture, turning it up, over, and down. Mix only until flour has been absorbed. Pile mixture into large tube angel cake pan, and slip in cold oven and bake at 325 degrees for 50 to 60 minutes. Take from oven and turn upside down but be certain the top does not touch the table or cake rack.

Kathryn Philipp

CHERRY CAKE

½ cup Spry
1 ½ cups sugar } Creamed:

Take juice from one small bottle marchino cherries. Put in cup and fill with water, enough to make one cup.

Sift 2 ½ cups cake flour with 3 teaspoons baking powder, add pinch of salt. Mix together, cut in cherries. 1 teaspoon vanilla. Fold in 4 beaten egg whites. Bake in layers. (375 degrees)

Frosting

1 cup sugar
4 tablespoons water

2 egg whites
1 teaspoon vanilla

Mrs. Asa White and Mrs. Paul Vaske

WHITE LAYER CAKE

½ cup shortening
1 ½ cups sugar
2 ½ cups cake flour
½ teaspoon salt

3 teaspoons baking powder
1 cup milk
1 teaspoon vanilla
3 egg whites

Cream shortening and sugar. Sift flour with baking powder and add to the creamed mixture, alternately with the milk. Add flavoring and mix well. Fold in the well beaten egg whites. Bake in layers for 30 minutes, 350 degree oven.

Mrs. John Rolfes

Mc Ness Quality Products

Sealed Medicines, Spices, Extracts, Food
Products, Toiletries, Soaps, Household Necessities,
Insecticides, Livestock Preparations, Brushes, Brooms
Mops

CYRIL L. WIEST

GREELEY, IOWA

Geo. R. Reed

Genuine Case Parts

SALES and SERVICE

Phone 2441

Greeley, Iowa

SMITH BROS.

Buyer of Livestock
and Produce
TRUCK LINE
Merle Smith, Prop.

Phone 2451 Greeley, Ia.

Compliments
of

F. H. SCHENKE

Greeley, Iowa

FLOYD J. NURRE
Local Representative
for
Clarke's Hybrid
Corn, and Archer
Oils and Greases

Greeley, Iowa
Dial 2572

HENRY DINGBAUM
"I Aim to Please You"
Carpenter Work - Papering
Cabinet Making
Phone 2251

Greeley

Iowa

YELLOW ANGEL FOOD

11 egg yolks	1 ½ cup cake flour
½ cup ice water	½ teaspoon baking powder
1 teaspoon lemon flavoring	½ teaspoon cream of tartar

Beat eggs and water 15 minutes. Add sugar, a spoonful at a time, then flavoring. Sift flour, baking powder, and cream of tartar 5 times. Then add to egg and sugar mixture. Bake in ungreased pan for 1 hour at 325 degrees.

Helen Burbridge

CREAM CAKE — EASY ICING

1 cup cream whip	1 ½ cups flour
1 cup sugar	2 teaspoons baking powder
2 eggs	Salt and vanilla

Whip the cream, then add 1 egg at a time and beat. Add sugar and rest of ingredients. Bake in moderate oven 35 minutes. Remove from oven and while hot spread with following mix: Place in broiler.

3 tablespoons melted butter	2 tablespoons cream
5 tablespoons brown sugar	½ cup coconut

Mrs. Floyd J. Nurre

CHERRY PECAN CAKE

Note: Have all ingredients at room temperature.

2 cups sifted Robin Hood Enriched Flour	
1 1/3 cups sugar	¼ cup maraschino cherry juice
3 teaspoons baking powder	½ cup milk
½ teaspoon salt	4 egg whites, unbeaten
½ cup shortening	1 teaspoon vanilla
1/3 cup finely chopped maraschino cherries	
½ cup finely chopped pecans	

Sift: dry ingredients together into a bowl. Add: shortening, cherry juice and milk. Beat: for 2 minutes (on medium speed for mixer or 300 strokes by hand). Add: egg whites and vanilla; beat 2 minutes longer. Fold in chopped cherries and nuts. Pour: into 2 prepared 8 inch layers or a prepared 9 inch square pan. Bake in a moderate oven (350 degrees F.) for 25 to 30 minutes for layers or 45 to 50 minutes for square. Frost with 7 Minute Icing and decorate with pecans and cherries.

Robin Hood

Compliments of
DR. H. B. STALNAKER
Veterinarian

Phone 8503

Edgewood, Iowa

**EDGEWOOD IMPLEMENT
STORE**

Edgewood, Iowa
International Harvester Tractors
Trucks and Implements
Parts and Service

LaVERNE A. GREMMELS

**EDGEWOOD FEED
MILL**

L. H. Perrinjaquet & Son
Seeds and Feeds
Grain Fertilizer

Congratulations
ST. JOSEPH'S

of
Greeley
LaVerne Gremmels

POSSEHL GARAGE

General Repairing
24 hr. Wrecker Service
Edgewood, Iowa

— For Insurance —

see
BEHRENS & KEHRLI
EDGEWOOD, IOWA

Cookies and Donuts

DATE FILLED COOKIES

- | | |
|-----------------------------|--------------------|
| 1 cup cane or beet sugar | 1 teaspoon soda |
| ½ cup shortening | 2 ½ cups flour |
| 1 egg | ¼ teaspoon salt |
| ½ cup milk | 1 teaspoon vanilla |
| 2 teaspoons cream of tartar | |

Cream shortening, add sugar, beaten egg and flavoring. Sift dry ingredients and add alternately with the milk. Roll out on lightly floured board and cut. Drop one teaspoon of filling on one cookie and cover with another cookie, pressing edges carefully together to seal.

Filling

- | | |
|---------------------|--------------------------|
| 1 lb. chopped dates | 2 tablespoons flour |
| 1 cup water | ½ cup beet or cane sugar |

Cook together until clear and thickened. Cool. Raisins and nuts may be used instead of dates if preferred.

Rosalie Bockenstedt

ICE BOX COOKIES

- | | |
|-------------------|---------------------|
| 1 cup white sugar | 1 teaspoon soda |
| 1 cup brown sugar | Pinch of salt |
| 1 cup Crisco | 1 teaspoon vanilla |
| 3 eggs | 4 cups sifted flour |

Filling

- | | |
|-----------------------|----------------------------|
| 1 lb. dates, cut fine | ¾ cup water |
| ½ cup sugar | Cook to a paste, then cool |

Divide batter into two equal parts; roll out, spread with filling, roll as for a jelly roll. Let stand over night in refrigerator. Slice and bake at 350 degrees.

Mildred Griffith and Mrs. Albert Engelken

GRAHAM CRACKERS

- | | |
|---------------------|-----------------|
| 2 cups graham flour | 1 cup sugar |
| 1 cup white flour | ¾ cup lard |
| 1 teaspoon soda | ½ cup sour milk |
| 1 teaspoon vanilla | 1 egg |

Mix all together, roll out very thin. Cut in squares, prick with a fork and bake in hot oven. Frost with powdered sugar icing.

Edna Whitehead

Compliments of
DR. T. W. LICHTER

Edgewood, Iowa

MODEL PRINTING CO.

Manchester, Iowa

- Adding Machines
- Mimeograph Machines
- Remington Typewriters
- Office Supplies of all kinds

ROBIN HOOD FLOUR

— The Happy Family Flour —



*Rita Martin says: To make your family
happy at mealtime, bake with...*

Robin Hood
the "Happy Family" **FLOUR**

When the recipe calls
for Flour, Be sure it's

ROBIN HOOD

International Milling Co.

Minneapolis, Minn.



ORANGE SLICE COOKIES

Cream together: 1 ½ cups brown sugar and ½ cup shortening
Add and mix together: 2 eggs and ¼ teaspoon salt

Add 2 cups flour, 1 teaspoon soda, and ½ cup cocoanut. Mix, then add 1 pound candy orange slices and ½ cup flour mixed together. Last, add 1 cup oatmeal. Bake in 350 degree oven for 12 minutes.

Mrs. Donald Naber

BROWN SUGAR COOKIES

2 cups brown sugar	2 cups flour
1 cup lard	2 cups quick oatmeal
2 eggs, slightly beaten	1 teaspoon vanilla
1 teaspoon soda in ¼ cup hot water	

Mix in order given and bake in 375 degree oven. I like to add 1 pkg. of chocolate chips.

Mrs. Ed Tinker

FILLED WHITE COOKIES

2 ½ cups sugar	1 teaspoon soda
2 eggs	2 teaspoons baking powder
¾ cup shortening	1 teaspoon salt
½ cup sweet milk	1 teaspoon vanilla
¾ cup sour cream	

1 cup ground raisins
½ cup boiling water
1 tablespoon flour

Filling

½ cup sugar
Pinch of salt
Cool until thick

Vada Odell

DOUGHNUTS

1 egg	1 ½ tablespoon melted lard
1 cup sugar	1 teaspoon vanilla
1 cup sour milk	3 teaspoons baking powder
½ teaspoon soda	Pinch of salt, also nutmeg

Enough flour to make soft dough

Mrs. Frank Sassen

DOUGHNUTS

Beat 2 eggs with a pinch of salt and add 1 cup of sugar.

4 teaspoons melted shortening 3 teaspoons of baking powder
1 cup sweet or sour milk If sweet milk is used:

If sour milk, use ½ teaspoon soda and 2 rounding teaspoons baking powder, 4 cups of flour. Maybe a little bit more.

Add vanilla or nutmeg for flavoring

Add a teaspoon of corn meal and doughnuts won't absorb nearly so much grease.

Mrs. G. Stelken

SHOP at SEARS and SAVE

DAVID BRADLEY IMPLEMENTS

FARM MASTER SUPPLIES

ALL STATE TIRES and BATTERIES

SEARS FARM STORE

Ph. 3-6181 Ed. M. Hagemann, Mgr. Waterloo, Iowa

ACE AUTO BODY CO.

**Straightening, Refinishing and Complete
Auto Body Rebuilding**

Phone 7392

Manchester,

Iowa

**DELAWARE CO. CO-OP. ARTIFICIAL
BREEDING ASS'N.**

JAMES K. CRAMER, Mgr.

PHONES:

**Manchester 5762
Edgewood Blue 34
Dyersville 2221**

**Colesburg 31
Earlville 99
Hopkinton 2511**

**BAUM REALTY SERVICE
CO.**

**Real Estate
Loans
Rentals**

Phone 7482 Manchester

**STAFFORD'S
D-X STATION
218 North Franklin
Manchester, Iowa
FIRESTONE TIRES and
ACCESSORIES**

Dial 7672

BARNEY GOOGLES

- | | |
|---------------------------|-------------------------------|
| 1 cup sugar | Heat this well and add 2 eggs |
| 1 $\frac{3}{4}$ cup flour | 1 teaspoon vanilla |
| 2 teaspoons salt | Bake in moderate oven |
| 1 cup warm water | |

Cut in squares, frost all around with powdered sugar and roll in peanuts which have run through food chopper.

Mrs. C. Weber

RANGER COOKIES

- | | |
|---|--------------------------------------|
| 1 cup white sugar | 2 beaten eggs |
| 1 cup brown sugar | 1 teaspoon vanilla |
| 1 cup shortening | $\frac{1}{2}$ teaspoon baking powder |
| 1 cup chopped nuts or $\frac{1}{2}$ cup peanut butter | |
| 1 teaspoon soda | 2 cups quick cooking oatmeal |
| $\frac{1}{2}$ teaspoon salt | 2 cups wheat flakes |
| 2 cups flour | 1 cup cocoanut |

Cream sugars into shortening until fluffy. Stir in eggs and vanilla. Sift baking powder, salt and soda with flour and add to creamed mixture with oatmeal, wheat flakes, cocoanut, and nutmeats. If peanut butter is used, add it to creamed mixture before flour etc. (Will have to use hands to blend all together). Drop by teaspoonsful on greased cookie sheet about 2 inches apart. Press flat with fork. Bake in moderate oven (350) until brown, about 15 minutes.

Mrs. Neal Slater

BUTTERSCOTCH SLICE REFRIGERATOR COOKIES

Time: 8 to 10 minutes

- | | |
|--|---|
| Temp. 375 degrees | $\frac{3}{4}$ cup soft shortening |
| 2 cups sifted all-purpose flour | 1 cup brown sugar, packed |
| $\frac{1}{2}$ teaspoon soda | 1 egg |
| $\frac{1}{2}$ teaspoon cream of tartar | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup finely chopped nutmeats |

Sift together first 4 ingredients. Mix shortening, sugar and egg until creamy. Add to flour mixture, vanilla and nuts. Mix well. Shape in roll, wrap and chill. To bake, slice dough $\frac{1}{8}$ inch thick.

Mrs. Andrew Mensen
Manchester, Iowa

PINEAPPLE COOKIES

- | | |
|-------------------|--|
| 1 cup shortening | 1 small can pineapple, drained |
| 1 cup white sugar | 1 cup nuts |
| 1 cup brown sugar | 1 teaspoon flavoring (orange or lemon) |
- Cream, then add 2 eggs
1 teaspoon soda sifted with 4 cups flour

Pauline Schultz

Earlville Oil Co.

PHILLIPS PETROLEUM PRODUCTS

DUO THERM OIL HEATERS

Earlville, Iowa

Phone 57

H. N. Ham, Prop.

L. O. HATCH

SAW MILL at BURNS TIMBER

6 miles North of Strawberry Point

Plenty of White Oak Posts for Sale

Highest Prices Paid for Walnut Trees

L. O. HATCH

Owner

TOM SAUERBRY

Manager

CALL 2394 Greeley, Iowa

FLUFFY RAISED DOUGHNUTS

Scald $\frac{3}{4}$ cup milk, cool to lukewarm. Add 1 cake fresh yeast, dissolve. Stir in $\frac{1}{4}$ cup softened lard.

$\frac{1}{4}$ cup sugar
1 egg, well beaten

1 teaspoon salt

Beat in 3 $\frac{1}{2}$ cups flour. Knead until smooth. Place in a greased bowl. Let rise until doubled. Punch down and let rise again. Roll dough $\frac{1}{2}$ inch thick. Cut into doughnuts. Fry in deep fat, 375 degrees. Makes 24 to 30.

Mrs. Donald Naber

FRIED CAKES

2 eggs
1 cup sugar
1 teaspoon baking powder, sifted with flour
2 tablespoons shortening
Enough flour to make a soft dough

1 cup sour milk
1 scant teaspoon soda in milk
Pinch of salt, vanilla or nutmeg

Mrs. Will Beohm

ICE BOX DOUGHNUTS

1 cup mashed potatoes
2 tablespoons shortening
 $\frac{1}{2}$ cup milk
2 or 3 eggs (beat eggs and sugar together)
3 $\frac{1}{2}$ cups flour
2 $\frac{1}{2}$ teaspoons baking powder
Combine all and mix well.

Cream these three ingredients together:
1 $\frac{1}{2}$ cup sugar
1 teaspoon nutmeg
A teaspoon salt

Put in refrigerator until dough is stiff. This will keep for several days. Handle quickly and roll as for doughnuts. Fry in deep hot fat. Keep dough cold.

Mrs. Merle Schechtman

SALTED PEANUT COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs
1 cup oatmeal
1 cup cornflakes

1 cup salted peanuts
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon vanilla
2 cups flour

Drop by teaspoonful on cookie sheets. Flatten with a fork and bake in a moderate oven.

Mrs. Larry Lucas and Mrs. Wm. F. Bockenstedt

GINGER SNAPS

1 cup sugar
1 cup molasses sorghum
1 cup lard
1 egg

1 tablespoon ginger
1 tablespoon soda
4 cups flour
Roll size of walnut and bake.

Mrs. Chester Willard

**GREAT PLAINS
SUPPLY CO.**

Manchester, Iowa
Building Material
Coal
Phone 31562
R. R. Robinson, Mgr.

DON & WALT

Plumbing & Heating

Sheet Metal Work

Dial 6732 Manchester, Ia.

FILES MARKET

Groceries — Fruits
Vegetables Meats
Manchester, Iowa
Phone 31812

JEANETTE'S GIFTS

Manchester, Iowa
Personalized Stationery
Jewelry — China

HEYER'S

Plumbing and Heating

Manchester, Iowa

Dial 31392

JAEGERS HARDWARE

Plumbing and Heating

PHILGAS BOTTLED GAS

Tappan & Philgas Ranges

Worthington - Iowa

**KEENEY'S
GUITAR STUDIO**

Accordions
Guitars and Lessons
Manchester, Iowa

FARMER'S MUTUAL FIRE

and LIGHTNING
INSURANCE ASS'N.

of Delaware County
Lloyd Hockaday, Sec'y.

DATE COOKIES

1 cup white and 1 cup brown sugar $\frac{1}{2}$ cup shortening
2 eggs $\frac{1}{2}$ cup hot water over 1 cup dates or figs
1 teaspoon soda 1 cup nuts
1 teaspoon cinnamon 3 cups flour
1 teaspoon vanilla Pinch of salt
Drop with a spoon on greased cookie sheet.

Mrs. Al Tauke and Mrs. Helen Siegel

COOKIES

1 scant cup lard Salt
1 $\frac{1}{2}$ cups sugar 1 teaspoon vanilla
2 eggs 1 cup boiled raisins, cooled
1 teaspoon soda 4 cups flour
4 tablespoons sweet milk or a little more
Drop on pan and press with fork dipped in water.

Mrs. Anna Bockenstedt

POWDERED SUGAR COOKIES

1 cup powdered sugar 1 teaspoon baking soda
1 cup butter 1 teaspoon cream of tartar
2 cups sifted cake flour 1 egg
1 teaspoon vanilla

Mix and cream sugar and butter well. Sift together cake flour, soda, and cream of tartar several times. Then add to creamed sugar and butter. Mix well; then add one well beaten egg and vanilla. When all ingredients are well mixed, drop by teaspoonsful on cookie sheets. Flatten with fork dipped in flour. Bake in a 375 degree oven until lightly brown.

Mrs. Louis Kuehnle
Dubuque, Iowa

SOFT GINGER COOKIES

1 cup sugar 3 eggs
1 cup lard and butter mixed 5 scant cups flour
1 cup molasses 3 level teaspoons soda
1 cup hot coffee $\frac{1}{2}$ cup raisins
3 teaspoons ginger $\frac{1}{2}$ cup nuts

Cream shortening and sugar, add beaten eggs and molasses. Alternate sifted dry ingredients and coffee, lastly add the flour nuts and raisins. Drop from a spoon to a greased pan and bake 15 minutes to 20 minutes at 350 degrees. When cool, use white frosting on each center.

Mrs. Cyril Wiest

Ray Hogan
Chevrolet

TRUCKS — CARS

Complete Specialized Service

Bear Alignment and Wheel Balance

Body and Paint Shop

WORTHINGTON, IOWA

FARMERS & MERCHANTS SAVINGS BANK

Manchester, Iowa

Member

Federal Deposit Insurance Corp.

Federal Reserve System

Gifts That Last

JACOBSON

JEWELRY

Manchester, Iowa

HOLDER'S
FROZEN FOOD CENTER

Formerly Manchester Locker

Home Made Bologna
Sausage Ice Cream

Meat Processed for
Home Freezers

DIAL 7172

SUGAR COOKIES

- 4 cups flour
2 cups sugar ½ teaspoon salt
1 cup shortening. Cut this mixture in with a fork

Make a hollow in center of dough and add 3 beaten eggs with 1 teaspoon vanilla. 1 teaspoon soda in 1 tablespoon of hot water. Knead in good dough. Bake in 400 degree oven. Can put in refrigerator and bake later if desired.

Mrs. Ben Odell

RAISED DOUGHNUTS

- 1 cup mashed potatoes ½ cup sugar
2 tablespoons flour ½ cup lard
1 cup scalded milk 1 teaspoon salt
1 cake yeast Flour to stiffen
3 eggs, beaten

Dissolve yeast in ¼ cup luke warm water. Mix well, 2 tbs. flour with the potatoes. Add scalded milk to potatoes. Add sugar, salt and lard. Let cool to luke warm. Add yeast, some flour, then eggs and enough flour to make a batter like bread dough. Let rise once — punch down — roll out dough and cut with cutter — let rise for 1 hour or until light. Fry in deep fat.

Clara Schilling

BANANA OATMEAL COOKIES

(Yield about 3 ½ dozen)

- 1 ½ cup sifted flour ½ cup shortening
1 cup sugar 1 egg, well beaten
½ teaspoon baking soda 1 cup mashed, ripe bananas (2 or 3)
1 teaspoon salt 1 ¾ cup rolled quick oats
¼ teaspoon nutmeg ½ cup chopped nuts
¾ teaspoon cinnamon

Sift together: flour, sugar, soda, salt, nutmeg, and cinnamon into mixing bowl. Cut in shortening. Add eggs, bananas, rolled oats, and nuts. Beat until thoroughly blended. Drop by teaspoons about 1 ½ inches apart on ungreased cookie sheets. Bake in moderately hot oven (400 degrees) about 15 minutes or until done.

Mrs. Henry Dingbaum and Mrs. Ben Funke

GRANDMOTHER'S COOKIES

- 1 cup sugar ½ teaspoon salt
½ cup Crisco ¾ teaspoon soda put in cream
1 egg, beaten 1 teaspoon vanilla
½ cup sour cream 2 cups flour

Mix in order given. Drop by spoonful on cookie sheet. Press down with a fork dipped in cream. Bake in quite hot oven.

Katie Do Meyer

"Known for Service"

Shelly Funeral Home

Theo Shelly

H. T. Shelly

J. J. Bigelow

DIAL 5392

Manchester, Iowa

Compliments of

STEARNS & McCORMICK FURNITURE

Manchester, Iowa

McNABB

Food and Meat Market

Manchester, Iowa

Phone 4762

LARSON

Roofing & Contracting Co.

For positive protection
with locked-on Fire Proof
Shingles

Phone 31642

Manchester, Iowa

V. Good

CHOCOLATE DROP COOKIES

- | | |
|--------------------------|----------------------------|
| 1 beaten egg | 1 2/3 cups flour |
| 1 cup brown sugar | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 1/2 teaspoon soda |
| 1/2 cup lard | 1/2 cup sweet or sour milk |
| 2 sq. chocolate (melted) | 1/2 cup nuts |

Mix ingredients in order given. Bake in 350 degree oven.

Butter-Cocoa Frosting

Cool cookies slightly and frost with 1/3 cup melted butter, 1 1/2 tablespoons cocoa, 2 tablespoons milk, 1/2 teaspoon vanilla, and 1 1/2 cup powdered sugar

Lois Philipp and Kathryn Phillip

DATE NUT COOKIES

- | | |
|------------------------|---------------------------------------|
| 1 cup brown sugar | 1 cup nut meats |
| 1 cup white sugar | 1 teaspoon cinnamon |
| 1 cup shortening | 1 teaspoon soda in a little hot water |
| 2 beaten eggs | 4 cups flour |
| 1/2 lb. dates (cut up) | |

Combine all and shape into loaf. Chill. Slice thin, bake for 10 minutes in 375 degree oven.

Helen Burbridge

DATE COOKIES

- 1/2 lb. dates, cut in pieces Cook in 1/3 cup water
1/4 cup sugar and 1 teaspoon lemon juice for five minutes. Cool.
Cream 1/2 cup butter, 1 1/2 cup brown sugar and 1 egg. Add 2 cups flour, 1/4 teaspoon salt and 1/2 teaspoon soda. Chill dough. Roll out about 1/4 inch thick in sheet about 9 x 20 inches, spread filling on dough and roll like a jelly roll. Cut roll in half, wrap in wax paper. Chill over night, slice one fourth inches thick and bake at 350 degrees eight minutes on a greased sheet.

Elma Schectman

DATE SANDWICH

Filling

- | | |
|---|-----------------------|
| 1 lb. dates | 1 cup boiling water |
| 1 cup brown sugar | |
| Boil this until thick, cool, then add nuts. | |
| Mix 1/2 cup butter | 1 cup brown sugar |
| 1 1/2 cup flour | 1 3/4 cup rolled oats |
| 1/2 teaspoon salt | 1 cup chopped walnuts |
| 1/2 teaspoon baking powder | |

Mix together in large mixing bowl. Place a layer of this crumb mixture into a greased oblong pan. Press down so it will stick together. Put filling on top of this and put remaining crumbs on top. Bake 25 minutes or until brown in moderate oven at 350 degrees.

Mrs. Calvin Bockenstedt

WM. HUNT & SON

Hunts Since 1890

GENERAL MDSE.

Earlville, Iowa

HOLSCHER MOTOR CO.

Sales—FORD—Service

Earlville, Iowa

Phone 91-02

FOXEN'S GARAGE

Chevrolet Sales
and Service
Standard Gas and Oil

Earlville, Iowa

Phone 26

THE GRILL CAFE

John & Margaret Traeble

Earlville, Iowa

The Best for Less

TIERSCHEL'S

Welding and Blacksmith

Always at Your Service

Earlville, Iowa

STANDARD AUTO PARTS

Automotive Parts

and

Machine Works

Manchester, Iowa

WENDT & LILLIBRIDGE

McCormick
Farm Machines
Farmall Tractors
International Refrigeration
Dial 7712
Manchester, Iowa

**WESTERN AUTO
ASSOCIATE STORE**

Manchester, Iowa

Bob Wieser, Mgr.

BUTTERSCOTCH COOKIES

- | | |
|--|----------------------------|
| 2 cups brown sugar | 1 teaspoon cream of tartar |
| 1 cup lard | 2 eggs |
| 3 1/2 to 4 cups flour | 1 teaspoon vanilla |
| 1 teaspoon soda dissolved in 1/4 cup hot water | |
| 1/4 teaspoon salt | |

Mix and beat well, sugar, lard, and eggs; then blend in the water, add flour, salt, and cream of tartar, flavor. Form in long loaves and set aside over night in a cool place. Slice and bake in moderate to hot oven.

Mrs. Matt Bildstein

CHOCOLATE CHIP COOKIES

- | | |
|--|-------------------------|
| 1 cup lard | 1 teaspoon salt |
| 3/4 cup brown sugar | 1 teaspoon vanilla |
| 3/4 cup white sugar | 2 cups uncooked oatmeal |
| 2 eggs, beaten | 1 1/2 cups flour |
| 1 teaspoon soda (dissolved in 1/4 cup hot water) | |

1 cup nut meats 1 pkg. chocolate chips
Method: Cream sugar and lard, add beaten eggs, oatmeal, soda and flour. Then add nutmeats, chips and vanilla. Drop from spoon on cookie sheet and bake in a hot oven until done.

Mrs. Albert Heilers

GUMDROP COOKIES

- | | |
|-------------------------|--------------------------|
| 1 cup brown sugar | 2 1/2 cups flour |
| 1 cup white sugar | 1/2 teaspoon salt |
| 1 cup shortening | 1 teaspoon soda |
| 2 eggs | 1 teaspoon baking powder |
| 2 cups toasted oatmeal | 1 cup coconut |
| 1 cup gumdrops (cut up) | |

Mix all dry ingredients together and add to the creamed mixture consisting of sugar, shortening, eggs, and gumdrops. Mix well and drop on baking sheet and bake in moderate oven.

Mrs. Floyd Nurre

ICE BOX COOKIES

- | | |
|-------------------|--------------------|
| 2 eggs | 2 cups brown sugar |
| 1 cup lard | 1 cup white sugar |
| 1 teaspoon soda | 4 cups flour |
| 1/4 cup hot water | 1 cup dates |
| 1 cup raisins | 1 cup nut meats |

Dissolve soda in the hot water. Mix into long rolls and let stand until cool. Slice thin and bake in moderate oven.

Mrs. Harlin Ingles

Slim's Tavern

**Cigarettes Ice Cream
and Candy**

GREELEY, IOWA

Harold Ingles, Owner

COUNTRY EGG PRODUCE

EGGS and POULTRY

Phone 2361

Greeley, Iowa

WM. SCHLAGEL

General Trucking

Greeley, Iowa

Phone 2141

W. J. MALONE PRODUCE

**Buyers of Poultry
and Eggs**

Free Culling Service

Manchester, Iowa

Phone 7722

FORK COOKIES

1 scant cup of lard	1 teaspoon vanilla
1 ½ cups sugar	1 cup boiled raisins
2 eggs	4 cups flour
1 teaspoon soda	4 tablespoons milk
½ teaspoon salt	

Cream lard and sugar, add eggs, milk, and vanilla. Sift soda, salt, and flour together. Then add to rest of ingredients. Add boiled raisins. Drop on cookie sheet and press down with fork. Bake in hot oven.

Mrs. Leonard Wulfekuhle and Mrs. Art Bockenstedt

APPLESAUCE COOKIES

2 cups flour	
½ teaspoon salt	1 cup brown sugar
½ teaspoon cinnamon	1 teaspoon soda
½ teaspoon nutmeg	1 cup applesauce (unsweetened)
½ teaspoon cloves	1 egg
½ cup shortening	1 cup raisins

Cream shortening, add sugar, add well beaten egg, add the applesauce into which the soda has been stirred. Add dry ingredients. Blend well. Drop from teaspoon 2 or 3 inches apart on a greased baking sheet. Bake in a moderate oven 375 degrees for 15 to 20 minutes.

Mrs. Harold Kerper

OATMEAL ICE BOX COOKIES

Cream together very thoroughly:	1 teaspoon vanilla
1 cup shortening	Sift together:
1 cup white sugar	1 ½ cup sifted flour
1 cup brown sugar	1 teaspoon soda
Add and beat thoroughly:	1 teaspoon salt
2 eggs, well beaten	

Add the sifted dry ingredients to the sugar, shortening and egg mixture, and mix thoroughly. Then add to this and mix thoroughly, 3 cups quick-cooking oatmeal. Shape into 3 long rolls; wrap in waxed paper and chill in refrigerator. Slice and bake on greased cookie sheet about 12 minutes in a 375 degree oven. ½ cup nutmeats may be added if desired. (Peanuts, cocoanut, raisins or dates may be added for variation.)

Mrs. Henry Moorman

Earl E. Griffith

D-X PRODUCTS

Oils Grease

D-X Gasoline

GREELEY, IOWA

PHONE 2704

R. W. PAUL

STOCK BUYER

GENERAL TRUCKING

We Buy and Sell Grain

Dial 2311

Greeley, Iowa

**ORTBERG
Barber Shop**

Cigarettes

Candy

Pop

Greeley, Iowa

BRADY TAVERN



Greeley, Iowa

NO-BAKE PEANUT BUTTER COOKIES

3 tablespoons cocoa ½ cup peanut butter
2 cups sugar 3 ½ cup finely rolled graham crackers
1 cup milk 1 cup nuts
Boil to soft boil stage. Vanilla

1 pt. marshmallow cream

Drop by spoonful on waxed paper, leave until hardened.

Kathie Allyn

FILLED ICE BOX COOKIES

2 cups brown sugar 1 teaspoon cinnamon
1 cup shortening 1 teaspoon soda
3 eggs 1 teaspoon salt
4 cups flour

Mix well, this makes 2 rolls. Wrap in wax paper and place in cold place and bake as you wish.

Filling

4 cups washed raisins 1 orange, juice and rind

Put through food chopper, add two cups water, put this mixture in double boiler. To this add 1 cup sugar, 2 teaspoons flour and let boil until clear. This will keep a long time.

Mrs. Harold Kerper

IOWA OIL COMPANY

CITIES SERVICE PRODUCTS

Manchester, Iowa

Phone 7362

C. P. Heiserman, Agent

106 N. Wayne

ELMER B. WILLENBORG

REAL ESTATE BROKER

Farm Loans

Residential Loans

Dyersville, Iowa

Phones—Office 5151 Home 5271

First State Bank

Manchester, Iowa
Telephone 31732

Capital and Surplus \$75,000

Member of the Federal Deposit Insurance Corporation

Our aim and effort is to give such service to our customers that they profit by our dealings and recommend us to their friends.

Manchester Nash

Carl L. Philippon, Owner

Manchester, Iowa

Compliments
BOB NALL

Chevrolet

Olds

Manchester, Iowa

Locally Owned
Nationally Organized
**COAST-TO-COAST
STORES**

Jack O'Leary, Owner
Manchester, Iowa

DREW'S

Quality Ready-To-Wear

Manchester, Iowa

**RUDY'S
PHILLIPS 66 SERVICE**

Elmer Rudy, Prop.
Washing, Greasing
Polishing

Tires, Batteries Accessories
East Main St. Phone 7562
Manchester, Iowa

Pies and Desserts

BANANA PINEAPPLE PIE

- | | |
|----------------------------------|----------------------|
| 2/3 cup of sugar | 1/2 cup water |
| 3 tablespoons of corn starch | 2 eggs |
| 1/2 cup of pineapple juice | 1/4 teaspoon of salt |
| 1/4 cup of lemon juice | 1 teaspoon butter |
| 1 cup crushed pineapple, drained | |

Mix cornstarch with the sugar, add pineapple and lemon juice and water, and cook in double boiler until it begins to thicken. Add the beaten egg yolks, salt, butter and crushed pineapple and cook until thick. Add bananas last. Pour into baked pie shell. Top with a meringue and brown.

Mrs. Louise Moorman

GLORIFIED RICE

- | | |
|----------------------------|-------------------------------|
| 1 pkg. lemon jello | 1 small can crushed pineapple |
| Set until thick, then whip | 1 cup whipped cream |
| Add 1 cup boiled rice | 1/4 cup sugar |

Add rice and pineapple to jello, after it has been beaten. Then fold in whipped cream and chill.

Mrs. Chester Willard

BREAD PUDDING DELUX

- | | |
|-------------------------|-------------------------------|
| 2 cups scalded milk | 2 tablespoons butter, melted |
| 1 1/2 stale bread cubes | 1/3 cup sugar |
| 1/4 teaspoon salt | 1/4 teaspoon vanilla |
| 2 eggs, beaten | 1/2 teaspoon almond flavoring |

Combine milk, butter, bread cubes in greased baking dish; add sugar, salt, and flavoring to eggs, and beat slightly. Then add to milk mixture. Place in baking dish; set baking dish in pan of hot water and bake 45 to 50 minutes or until firm, in 350 degree oven.

Mrs. Arthur Funke

CHOCOLATE ICE CREAM SAUCE

(Is thick like "hot fudge")

- | | |
|----------------------------------|---------------------|
| 3 squares chocolate | 1/4 teaspoon salt |
| 1 3/4 cup light cream or topmilk | |
| 1 cup sugar | 1 tablespoon butter |
| 1/4 cup flour | 1 teaspoon vanilla |

Melt chocolate in cream or milk. Mix dry ingredients. Mix a little chocolate mixture into dry ingredients at a time until all is combined. Return to fire and cook until smooth and thick.

Will keep a long time in refrigerator but not indefinitely.

Mrs. Donald Ries

In appreciation to our many friends and customers
of the Greeley community for your patronage and
loyalty.

Gienapp Hatchery

"SATISFACTION GUARANTEED"

Dial 33142

Manchester, Iowa

RUBNER AUTO BODY SERVICE

Complete Body Rebuilding and Refinishing
Glass Service

Phone 7592

Manchester, Iowa

- For Barber Work
- For Lock Repair
- For Key Making

—Go To—

ROBERT'S BARBER SHOP

Manchester, Iowa

**LEDENBACH IMPLT. &
APPL. CO.**



Manchester, Iowa

DATE PUDDING

1 cup chopped dates
1 cup boiling water, add 1 teaspoon soda. Pour over dates and let stand until cool. Then cream: 1 teaspoon vanilla
1 cup sugar 1 ¼ cup flour
1 large tablespoon butter ½ cup nutmeats
1 beaten egg

Put all the creaming ingredients in a large bowl adding the date liquid alternately. Beat well. Bake in one greased square tin pan in slow oven at 250 degrees. Serve with whipped cream or ice and serve like cake.

Mrs. Matt Bildstein

ICE BOX DATE PUDDING

1 pkg. dates, cut in bits 1 pint whipping cream
1 lb. marshmallows, cut 2 doz. graham crackers, rolled
1 lb. or less of nutmeats

Mix altogether. Make a long roll and roll in some more graham cracker crumbs. Let stand overnight in refrigerator. Cut in round slices and serve with whipped cream. Place a red cherry on top.

Mrs. Robert Weigel and Mrs. Donald Enabrit

PUMPKIN-PINEAPPLE PIE

1 envelope unflavored gelatine 2 beaten egg yolks
¼ cup cold water ½ cup sugar
1 cup cooked or canned pumpkin ½ teaspoon salt
1 cup crushed pineapple (9 oz. can)

Soften gelatin in cold water, heat pumpkin in top of double boiler. Mix beaten egg yolks with ¼ cup sugar, add salt, crushed pineapple with juice, stir into the pumpkin. Stir over boiling water 3 minutes. Add gelatin, beat until well blended, chill until syrupy. Beat egg whites, fold in ¼ cup sugar, and then fold in the pumpkin mixture. Pour in 9 inch baked pie shell or into pan lined with crumb pastry. Chill until firm, and garnish with whipped cream and candied cherries or nutmeats.

Mrs. Calvin Bockenstedt

CHERRY TARTE

1 cup sugar
1 cup tart unsweetened cherries filled with juice
2 T. butter 1 teaspoon soda
1 well beaten egg 2 cups flour

Cream sugar and butter; add eggs and cherries and juice; mix flour and soda and add a pinch of salt. Mix and bake.

Mrs. Walter McElmeel

CLEMENS FOOD STORE

MEATS and GROCERIES

Phone 2041

Dyersville, Iowa

FARMERS UNION CO-OPERATIVE MARKETING ASSOCIATION

Jos. Kaiser, President
Frank Thier, Vice President
Lawrence Lansing, Secretary
B. F. Willenborg, Manager

Dealers in FLOUR, MILL FEED, SEEDS and COAL
238 N. Union St. Dyersville, Iowa

WILHELM STUDIO

"The Home of Finer Portraits"

DYERSVILLE, IOWA

(New Flammanng Bldg.)

Portraits—Commercial
Weddings

Compliments

of

MAX H. JENK

DYERSVILLE, IOWA

Electrical Plumbing
Wiring Fixtures

HOME APPLIANCE CO.
Frigidaire Sales & Service
Main Street
DYERSVILLE, IOWA
Phone 6191

Electrical Refrigeration
Appliances Service

GREG J. TAUKE & SONS

Appliances
Allis-Chalmers Machinery

DYERSVILLE, IOWA

CHOCOLATE PIE

1/4 cup soft butter
1 cup sugar
1/4 cup flour
1/3 cup cocoa
1/2 teaspoon salt

Beat in 3 eggs, one at a time
3/4 cup corn syrup
3/4 cup canned milk, or whole milk
1/2 cup nuts
3/4 teaspoon vanilla

Beat. Pour in 9 inch pie shell. Bake for 10 minutes at 450 degrees. Turn down to 325 for 50 minutes or until firm.

Mrs. Lewis Matthews

STEAMED BREAD PUDDING

1 1/2 cups bread crumbs
1 cup brown sugar
Butter or shortening size of an egg
1 teaspoon cinnamon
1 teaspoon soda
1 cup sweet milk
1 cup raisins

1/2 cup nuts
2 eggs
1 teaspoon cloves
Pinch of salt

Steam 2 hours, if using pressure cooker, reduce time to 1 hour at 10 lbs. pressure. Serve with the following lemon sauce:

2/3 cups sugar
2 tablespoons cornstarch
1 1/4 cup boiling water
Cook thick, then add:

3 tablespoons lemon juice
2 tablespoons butter
Lemon rind and salt
1/4 teaspoon vanilla

Mrs. Lester Pilgrim

REFRIGERATOR DESSERT

Scald 1/2 cup milk.

Add 30 marshmallows and mix until melted. Cool and fold in 1 cup cream (whipped) Add 1 large almond chocolate bar, grated. Add 1 teaspoon vanilla.

Line bottom of pan with crushed chocolate wafers, add filling and sprinkle crumbs on top. Chill.

Helen Burbridge

PRUNE PIE

2 cups prunes, cooked and mashed
1/2 teaspoon salt
1 cup prune liquid
2 tablespoons cornstarch

1/2 cup brown sugar
2 tablespoons butter

Cook mixture and pour into baked pie shell. Top with whipped cream. May add juice of one orange.

Mrs. Al Tauke and Mrs. Henry Schechtman

PINETOP HOLSTEIN FARM

Where type, production and high test are combined

Visitors Welcome

Paul McElmeel

Ph. 2544, Greeley, Iowa

GREELEY LOCKER SERVICE

TV, Radios and Home Appliances

Repair Work Guaranteed

Phone 2431

Greeley, Iowa

NEW'S GREENHOUSE

WEDDING FLOWERS A SPECIALTY

CUT FLOWERS and BEDDING PLANTS

908 N. Franklin

Manchester, Iowa

John W. McLane Prop.

Phone 8342

EPLEY BROS.

Seed Corn and

Seed Oats

FLOYD RIPPLE

Greeley, Iowa

LEWIS MATTHEWS

Earlville, Iowa

Phone Greeley 3530

Local Salesman for

Pioneer Hybrid Seed Corn

CHERRY ROLL

1 cup sugar	¼ teaspoon salt
1 tablespoon flour	2 ¼ teaspoons baking powder
1 ½ cup cherry juice	2 tablespoons Spry
1 tablespoon butter	½ cup milk
1 ½ cups flour	

Mix 1 cup sugar with 1 tablespoon flour, add 1 ½ cups cherry juice and cook 1 minute, add 1 tablespoon butter — let stand.

Sift 1 ½ cups flour with ¼ teaspoon salt, 2 ¼ teaspoons baking powder, cut in 2 tablespoons Spry like cornmeal, add ½ cup milk to make a soft dough. Knead slightly for 20 seconds. Roll ½ inch thick. Spread cherries on roll — roll up like jelly roll. Cut into 1 ½ inch slices. Place in greased pan and pour juice over all. Bake in 400 degree oven for 20 to 30 minutes.

Mrs. Albert Hunt

CARAMEL PUDDING

Boil together the following:	¼ cup of milk
1 cup brown sugar	¼ cup raisins
2 cups water	1 cup flour
2 teaspoons of butter	1 teaspoon cinnamon
Mix:	½ teaspoon of nutmeg
½ cup sugar	2 teaspoons baking powder
1 T. of butter	

Drop by spoonful into the boiling syrup and bake in hot oven for about 30 minutes.

Mrs. Fred Boehm and Mrs. Will Boehm

BANANA ICE BOX PIE

Cook together in double boiler until thickened:

½ cup sugar	2 egg yolks
½ cup milk	

1 envelope Knox Gelatin dissolved in a little milk

Add gelatin to hot solution above. Beat egg whites until stiffened and stir into mixture after it has cooled. Stir in:

1 cup whipping cream, whipped
2 medium sized bananas, diced

Crust:

12 graham crackers, rolled	3 tablespoons melted butter
3 tablespoons brown sugar	

Mix. Place ½ on bottom of pan, and other half on top. Let stand in refrigerator for several hours before serving.

Mrs. Gerald Stronck

Vaske Holstein Farm

Clarence L. Vaske



DYERSVILLE

SCHAETZLES CITY CLUB GIFT SHOP TAVERN

WATCHES DIAMONDS and NECKLACES

Our Short Cut to the Factory Is Your Cut Price

Box 37

NEW VIENNA, IOWA

EDW. A. KERN
Registered Duroc
Hogs

Dyersville, Iowa
Highway 136

**GLEN-CHARLES
HOTEL**

Manchester, Iowa

SUET PUDDING

- | | |
|-------------------------|----------------------------|
| 1 cup bread crumbs | 3 eggs |
| 1 cup suet, ground fine | 1 ½ teaspoon baking powder |
| 1 cup currants | 1 teaspoon cinnamon |
| 1 cup raisins | ½ teaspoon cloves |
| ½ cup sorghum | ¼ teaspoon nutmeg |
| 1 cup sugar | Pinch of salt |
| 2 cups flour | |

Mix all together and steam for 2 ½ hours. Serve with your favorite hard sauce or whipped cream.

Mrs. Bert McMahon

McKINLEY PIE (2 pies)

- | | |
|----------------------------|--------------------------|
| 3 cups milk | 3 tablespoons cornstarch |
| 1 ½ cups sugar | 2 teaspoons vanilla |
| 2 tablespoons butter | 1 teaspoon cinnamon |
| 2 eggs | ½ teaspoon nutmeg |
| 1 cup raisins (pre-cooked) | ¼ teaspoon cloves |

Mix cornstarch, spices, egg yolks with small amount of water and beat. Bring milk to boiling point, add sugar and thicken with first mixture. Add vanilla, raisins and butter. Put in baked pie shell.

Meringue

Beat egg whites stiff and add 6tablespoons sugar, 1 teaspoon vanilla and beat. Spread on pie and brown slightly in hot oven.

Mrs. C. Weber

ENGLISH TAFFEE

- | | |
|-----------------------|---------------------|
| ½ cup butter | 2 tablespoons cocoa |
| 2 cups powdered sugar | |

Cream this together. Add 1 teaspoon vanilla
2 egg yolks, beaten lightly. Mix thoroughly. Add 1 cup chopped pecans.

2 egg whites, beaten stiffly. Make crust and topping of crushed vanilla wafers. Chill at least 4 hours. Will fill 9 inch pie pan.

Kathie Allyn

GRAHAM CRACKER PIE CRUST

- 18 graham crackers
6 tablespoons melted shortening
Roll graham crackers fine. Remove 2 tablespoons of the cracker crumbs to sprinkle over top of pie. Add shortening to rest and mix thoroughly. Put over bottom and sides of pie pan.

Henrietta Wegmann

NEUHAUS AT NEW VIENNA

FEEDS, SEEDS and SERGE MILKERS

G. E. and NORGE APPLIANCE



Phone 3704

Not the Biggest But the Best

L. W. WESTHOFF TRANSFER

REGULAR—DEPENDABLE

SERVICE TO CHICAGO

Phone 3701

New Vienna, Iowa

LEO BAHNING

D-X Station

Dyersville, Iowa

"Meet The Big Swede"

ED. F. LINK

Livestock Dealer

Dyersville, Iowa

Phone 3191

PECAN PIE

3 eggs, beaten
add 1 ½ cups light or dark karo
¼ cup sugar

1 teaspoon vanilla
4 T. melted butter

Pour in unbaked pie shell, and cover with pecans. Bake ¾ hour in oven at 375 degrees. Serve with whipped cream.

Lynn Corell and Mrs. Merle Boehm

PUMPKIN PIE

3 cups pumpkin pulp
1 cup white sugar
3 tablespoons brown sugar
1 heaping tablespoon flour
1 teaspoon cinnamon
1 teaspoon ginger

½ teaspoon nutmeg
1 teaspoon lemon flavoring
1 teaspoon vanilla
3 eggs
Salt
2 cups milk

Mix pumpkin pulp, sugar, flour and spices, add salt, eggs, and flavoring and milk. Bake in an unbaked pie shell in a moderate oven until firm.

Mrs. Albert Heilers

DUTCH APPLE PIE

1 qt. apples
1 cup sugar

½ teaspoon cinnamon
¼ teaspoon nutmeg

Mix this all together, then put this topping over following apple mixture:
¾ cup flour
½ cup brown sugar

½ teaspoon cinnamon
¼ cup butter

Put in pie crust and bake at 460 degrees for 20 minutes. Then bake 350 degrees for 20 minutes.

Mrs. H. Fessler

RHUBARB DELUXE PIE

2 cups rhubarb
1 cup sugar
2 egg yolks

lump of butter
1 T. flour

Mix and cook slowly until like jelly; put mixture in baked pie shell and cover with meringue.

Mrs. Herman Fessler and Mrs. Andrew Loecke

QUICK PUDDING

Sift together: 1 cup flour
1 cup sugar
2 teaspoons baking powder

Pinch of salt
1 cup raisins
½ cup milk

Pour into buttered baking dish, then mix 1 cup brown sugar and 2 cups of boiling water, a tablespoon of butter. Pour this over batter and bake in moderate oven, 30 to 40 minutes. Serve with or without whipped cream.

Mrs. G. Stelken

HAWAIIAN FRUIT SHORTCAKE

2 cups sifted flour
1 teaspoon salt
¼ cup shortening
¼ cup pineapple juice
¼ cup sugar
3 teaspoons baking powder
½ cup crushed pineapple, drained
1 egg

Sift flour, baking powder, salt, and sugar together. Cut in shortening until mixture is crumbly. Beat egg and add pineapple juice. Add liquids to dry ingredients and fold in crushed pineapple. Place in 8 inch round pan and bake in very hot oven (450 degrees) for 20 minutes. Serve warm with sweetened fresh or canned fruit and whipped cream.

Mrs. Robert Weigel

CARAMEL RAISIN PUDDING

½ cup shortening
1 egg
½ cup sugar
½ cup milk
½ cup raisins
1 ½ cups flour
1 rounded teaspoon baking powder
1/8 teaspoon salt

Mix all together and put into greased pan or baking dish.

Sauce:

1 cup brown sugar
2 cups cold water

Stir and pour over the above dough, adding small bits of butter. Bake ½ hour in moderate oven. Serve with whipped cream or ice cream.

Mrs. Francis Schirmer

PEACH CRISP

Makes 8 servings

Drain and place in shallow baking dish 1 qt. peaches, sliced. Place in a bowl: 1 cup sifted flour ¼ teaspoon salt
¼ cup sugar ½ teaspoon cinnamon
1 teaspoon baking powder 1 egg

Mix together with pastry blender or fork. Spoon over fruit. Then dribble over all 1/3 cup melted shortening. Bake in moderate oven for 35 minutes.

Mrs. Wm. Helle

STRAWBERRY PIE

1 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt
3 cups fresh strawberries
1 recipe Plain Pastry
1 tablespoon butter

Mix sugar, cornstarch and salt together and add to berries. Line pie pan with pastry, add filling, dot with butter and cover with top crust. Bake in very hot oven (450 degrees) for 10 minutes; reduce temperature to moderate (350 degrees) and bake 30 minutes longer. Makes 1 (9 inch) pie.

Mrs. Andrew Loecke

DELHI SAVINGS BANK

DELHI, IOWA



CAPITAL and SURPLUS

\$110,000.00

J. HOWARD REED

Delhi, Iowa

BUILDING MATERIALS

FARM SUPPLIES

COAL

PAINT

M. J. BILLMEYER

Dealer

in

Livestock

Delhi, Iowa

HARRIS

TEXACO SERVICE

Auto Repairing

Greeley, Iowa

RHUBARB PIE

2 cups cut rhubarb pieces $\frac{3}{4}$ cup sweet cream
1 cup sugar Fill unbaked pie shell and bake
2 tablespoons flour

Mrs. Joe Moorman

GRAHAM CRACKER DATE NUT PIE

1 cup graham cracker crumbs $\frac{3}{4}$ cup chopped dates
1 cup sugar $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{2}$ teaspoon baking powder 3 egg whites, well beaten
3 egg yolks, beaten

Mix the cracker crumbs, sugar and baking powder, then add egg yolks, dates and nuts, mix well. Fold in beaten egg whites. Pour into a nine inch, well buttered pie pan. Bake 350 degrees for 30 minutes. When cool, cut in pie shaped pieces and top with sweetened whipped cream or vanilla ice cream.

Margaret Harris

SOUR CREAM RAISIN PIE

2 eggs, beaten 1 teaspoon cinnamon
 $\frac{3}{4}$ cup sugar 1 cup sour milk
 $\frac{1}{4}$ teaspoon salt 1 cup raisins
 $\frac{1}{2}$ teaspoon cloves

Combine ingredients, pour in unbaked pastry shell. Bake in hot oven at 450 degrees for 10 minutes, then reduce heat to 350 degrees and bake about 30 minutes. Serve warm or cold.

Mrs. Fred Boehm and Mrs. Larry Lucas

PRUNE PIE

1 cup cooked prunes, cut fine 2 egg whites, beaten stiff
1 cup sugar $\frac{1}{2}$ cup nutmeats, cut fine

Mix prunes and sugar well, add egg whites, then nutmeats. Put mixture in a baked pie shell, set in oven until glazed over the top. Serve with whipped cream.

Edna Wiley

DATE PUDDING

Part I.

1 package of pitted dates, chopped
1 teaspoon soda 1 cup boiling water

Part II.

1 cup sugar 1 $\frac{1}{2}$ cup sifted flour
2 tablespoons Crisco
Pinch of baking powder $\frac{1}{2}$ teaspoon vanilla
Pinch of salt 1 egg
 $\frac{1}{2}$ cup nutmeats

Mix parts I and II together. Bake in moderate oven. Serve with whipped cream or vanilla sauce.

Mildred Griffith

PEANUT BUTTERSCOTCH SWIRL ICE CREAM

1 rennet tablet ¼ cup sugar and ¼ cup corn syrup
1 tablespoon cold water 2 teaspoons vanilla
2 cups light cream

Mix cream, syrup, and vanilla and sugar. Warm slowly (110 degrees F.) Remove from heat and add rennet tablet which has been dissolved in cold water. Stir a few seconds and pour in refrigerator tray. Let stand 10 minutes. Then freeze until firm. Take out and whip. Put back in tray and pour sauce over it, swirl it over and under, continue freezing.

Sauce:

½ cup water 1 tablespoon butter
¼ cup dark syrup 2 tablespoons peanut butter

Cook water and syrup until it spins a thread. Remove from heat, add butter and peanut butter. Beat until creamy.

Mrs. Henry Schechtman

HERSHEY BAR REFRIGERATOR DESSERT

Place ½ cup milk and 15 marshmallows in top of double boiler. Stir until dissolved, add a large hershey bar (5 oz. size) stir until well blended. Remove from heat and cool. Meanwhile, dissolve 1 teaspoon plain gelatin into 1 tablespoon cold water, blend into above mixture. Whip 1 cup cream and fold in, also ½ cup nutmeats.

Line 8 inch square pan generously with crushed graham crackers, pour chocolate mixture over them. Top with more graham cracker crumbs. Chill several hours before serving.

Mrs. Frank Funke

ALOHA CHIFFON PIE

1 envelope plain gelatin
½ cup cold water ¾ cup crushed pineapple (not drained)
3 eggs, separated 3 tablespoons lemon juice
¾ cup sugar ¼ teaspoon salt
1 teaspoon grated lemon peel

Add gelatin to cold water. Let stand while you combine egg yolks with ¼ cup sugar, the pineapple, lemon peel and juice in double boiler. Cook over hot water stirring until thick. Add softened gelatin stir until dissolved. Add salt to egg whites and beat stiff, gradually beat in remaining ½ cup sugar. Fold in hot pineapple mixture. Put in a baked 9 inch pie shell and chill about 3 hours or until set. Can be topped with ½ cup heavy cream, whipped.

Mrs. Ed Ahrens

RASPBERRY JELLO DESSERT

2 boxes of raspberry jello 2 ½ cups hot water

Dissolve jello with the hot water. Add about 2 cups of frozen red raspberries. Place in cool place to set. Serve with whipped cream.

Mrs. Vernon Helle

CHERRY CRUNCH

(Very rich)

Crust:

40 graham crackers rolled fine 1 teaspoon cinnamon
¾ cup sugar ¾ cup butter

Filling:

1 qt. cherries 5 egg whites, stiffly beaten
1 ½ cup sugar 1 cup sugar
5 tablespoons cornstarch

Melt butter, mix with cracker crumbs and sugar and cinnamon. Pat ¾ of mixture in bottom and sides of pan. Mix cornstarch, 1 ½ cups sugar, together. Add to cherries, cook until thick and clear, stirring constantly. Pour over crust in pan, beat egg whites stiff, add 1 cup sugar. Spread over cherries. Cover with remaining crumbs. Bake 35 minutes at 275 degrees. Cut in squares. Serve plain with whipped cream.

Mrs. Lester Pilgrim

BAVARIAN CREAM

1 pkg. lemon jello 1 small can drained pineapple
1 cup cream whipped and sweetened ½ cup nutmeats

Dissolve jello in 2 cups boiling water. When jello is cool and beginning to set, whip cream and mix in the jello and whip until well mixed. Add the pineapple and nutmeats.

Mrs. Frank Schilling

CREAM PUFFS

1 cup boiling water ½ cup butter

While boiling add one cup of flour. Let it cool. When cool, add 5 eggs, one at a time. Bake for 30 to 40 minutes.

Fillings:

Cream ½ pt. milk, 1 large tablespoon flour, 1 egg. When cool, add flavoring, or whipped cream may be used.

Mrs. Lavern Knipper

COCOANUT AND RAISIN PIE

1 cup shredded cocanut 2 eggs
1 cup sugar 1 teaspoon vanilla
1 cup milk ¼ teaspoon salt
1 cup raisins

Put in unbaked pie shell, bake in moderate oven until firm.

Mrs. Wm. Hess

COMPLIMENTS

of

LOUIS ALLYN

CLOVER FARM STORE



Greeley, Iowa

COLVIN'S

PAINT

WALLPAPER

Greeley, Iowa

G. L. BASKERVILLE

STATE FARM INSURANCE COMPANIES

AUTO - HAIL - LIFE - FIRE

Phone 2580 Greeley

MANCHESTER, IOWA

DESSERT SALAD

½ cup hot coffee

½ lb. marshmallows

Stir until marshmallows are dissolved; cool, fold in ½ pt. cream, whipped; mold

Marie Patik

FRUIT COCKTAIL DESSERT

Beat up one egg, then add 1 no. 2 can fruit cocktail. Sift together 1 cup sugar, 1 well heaped cup of flour and 1 teaspoon soda three times. Add this to the egg and cocktail mixture. Put all in a pan and top with 1 cup brown sugar, 1 cup chopped nuts. Bake 30 minutes in 350 degree oven. Top with whipped cream.

Mrs. Ed Ahrens

REFRIGERATOR PIE

1 small envelope of Knox gelatin

¼ cup cold water

Yolks of 2 eggs

½ cup sugar

a little salt

1 cup milk

1 teaspoon of vanilla

1 cup cream

1 can pineapple

Have a graham cracker crust made of 16 graham crackers, rolled fine, ½ cup sugar, ½ cup soft butter, ¼ teaspoon salt and mix altogether and pat firmly into pie tin. Save a little out to put on top of pie.

Soak gelatin in ¼ cup cold water about 5 minutes. Make a custard of milk, yolks of eggs, and sugar and salt. When cooked, add dissolved gelatin and cool. When custard begins to thicken, add the cream (whipped and sweetened) and vanilla and beat mixture until thick. Add the drained pineapple and pour into crust and put the left over crumbs on top. Put in refrigerator. It's nice to make the day before and have ready to serve.

Mrs. Frank Schilling

CUSTARD PIE

425 degrees for first 10 minutes:375 degrees for last 20 minutes:

Total of 30 minutes

Plain Pastry:

2 ½ cups scalded milk 4 tablespoons sugar

1 tablespoon butter ½ teaspoon salt

3 eggs ¼ teaspoon nutmeg

Melt butter in milk. Beat eggs lightly. Beat in sugar, salt and nutmeg. Add egg mixture to hot milk; stir until mixed. Pour into pastry shell. Bake.

Mrs. Anton White



WHITE CRACKER PIE

2/3 cup soda cracker crumbs 3 egg whites, beaten stiff

1 teaspoon baking powder 1 teaspoon vanilla

1 cup sugar ¾ cup chopped walnut meats

Serve with ¾ cup whipped cream and 1-8 oz. can crushed pineapple.

Combine cracker crumbs and baking powder. Fold sugar into egg whites, then add to cracker crumb mixture. Add vanilla and nuts, and mix well. Pour into round pan 8 inches in diameter and bake in moderate oven at 350 degrees for 30 minutes and cool.

Kathryn Philipp

Breads



BANANA BREAD

2 eggs, beaten	1 ½ tablespoons sweet milk
1 cup sugar	½ teaspoon salt
3 large bananas, mashed	2 cups flour
½ cup shortening	2 teaspoons baking powder
½ teaspoon soda	½ cup chopped nuts

Mrs. Wm. Hess

POP OVERS

1 cup flour	1 cup milk
¼ teaspoon salt	2 eggs

Put the flour and salt into a bowl, add the eggs unbeaten, then add the milk gradually, beating well. Pour into heated greased muffin tins. Bake ½ hour.

Mrs. Marlyn Wade

KOLACHI

4 cups unsifted flour	1 ½ cups lard
-----------------------	---------------

Blend and cut as for pie dough. Dissolve 1 cake yeast in 1 cup lukewarm milk. In a bowl, beat 4 egg yolks, 2 tablespoons sugar, 1 teaspoon salt and ½ teaspoon vanilla. Add flour mixture and yeast to the egg mixture. Mix well with hands. Turn out on floured board and knead 2 minutes. Shape into a roll and wrap in waxed paper, place in refrigerator overnight.

In the morning, cut roll into 2 pieces and while working one piece, leave the rest in the refrigerator. Roll dough out quite thin and cut into 4 inch squares. On each square place a teaspoonful of jelly. Bring 4 corners together and seal.

Place square corners up on greased pan. Bake in 400 degree oven about 20 minutes, or until nicely browned. Remove from sheet while warm and sprinkle with powdered sugar.

(Be sure to use lard for shortening and thick jelly for filling)

Mrs. Donald Ries

HOME MADE BREAD

This is using Fleischmann's yeast. Cut yeast in 3 parts using 1 part for 3 loaves of bread. Put yeast in one-half cup lukewarm water and add 1 tablespoon of sugar. Let stand for about 10 minutes. Then grease your bowl with 2 tablespoons of lard and add 2 cups of milk. Add hot water to milk enough to make it lukewarm. Then put yeast in the milk and add 4 tablespoons of sugar, 1 teaspoon salt and flour to stiffen.

Mrs. Paul Vaske

Standard Oil Products

GASOLINE, OILS, GREASES

Agent: CLAY A. BRADY

Dial 2234

Greeley, Iowa

Schneider Hardware

Greeley, Iowa

DE LAVAL

SEPARATORS — MILKERS

G. E. APPLIANCES

DUTCH BUNS

Save two cups of dough from the bread when put in the pans. At 4 p. m. cut dough in pieces, add 2 cups warm water, 2 rounded tablespoons lard and 1 cup sugar. Let raise until 9 p. m. or earlier, then make into small balls, flatten a little and place well apart on pans. Leave in cool place until morning, then bake in quick oven being careful not to burn.

Mrs. Anna Bockenstedt

WHITE BREAD

4 loaves Temp. 375 degrees Bake 50 min.

Place in pan and beat for 2 minutes:

4 cups water (87 degrees) lukewarm

4 tablespoons sugar 1 cake household yeast (7c size)

4 tablespoons salt 6 cups flour

Add and beat for 1 minute, 4 tablespoons shortening.

Gradually add 6 cups of flour, one cup at a time, beating well after each addition until the last cup, add a small amount at a time. Be sure to keep the sides of the pan clear of dough. Knead for 10 minutes or until dough feels spongy and light. Grease and let rise until double in bulk, usually takes 1 hour. Punch down. Let rise again (about 20 to 30 minutes). Shape into loaves. Place in greased pans. Cover and let rise 1 hour to 1 hour and 15 minutes, depending on the room temperature. Bake in a preheated oven, 375 degrees for 50 minutes. (½ lb. pkg. of bakers yeast is enough for 3 bakings or 12 loaves of bread).

Mrs. Lyle Lattner

WONDER BUNS

2 cakes fresh or 2 pkg. granular yeast

½ cup lukewarm water ½ teaspoon sugar

½ cup warm water 3 tablespoons sugar

3 tablespoons melted lard 1 tablespoon salt

1 egg, beaten 3 ½ cups flour

Combine yeast, lukewarm water and sugar. Leave 10 minutes. Add rest of water, sugar, lard, salt; leave 10 minutes. Beat in egg; then flour. Knead smooth. Shape in rolls; grease tops. Cover, let rise in warm place until doubled. Bake in hot oven (400 degrees) for 15 minutes. Makes 2 doz.

Mrs. Ludwig Wegmann and Mrs. Bernard Schlichte

W. G. Hackbarth

Dealer in Live Stock

32 Years of Continuous

MARKET SERVICE

Phone 2334

Greeley, Iowa

Kuhlman's

FRESH MEATS AND GROCERIES

Dial 2461

Greeley, Iowa

BREAD CRUMB PANCAKES

1 ½ cups flour	1 ½ cups of finely ground bread crumbs
3 teaspoons baking powder	3 cups milk
1 ½ teaspoons sugar	3 eggs
½ teaspoon salt	1 ½ T. melted butter

Sift flour once, measure, resift with sugar, salt and baking powder. Soak bread crumbs in 1 ½ cups of the milk. Beat egg yolks and add remaining milk. Add this to dry ingredients. Add the soaked crumbs. Fold in whites, which have been beaten stiff but not dry. Add melted butter. Bake on a lightly greased griddle. Serves 4 or 5.

Edna Whitehead

QUICK WHITE ROLLS

2 ½ cups milk (scald)	3 tablespoons shortening
1 ½ teaspoon salt	1 or 2 compressed yeast
3 tablespoons sugar	5 ½ to 6 cups sifted flour

Place hot milk and sugar in mixing bowl, cool to lukewarm, add yeast, shortening, and salt. Then add flour until dough is stiff. Knead, let rise until double in size. Then form into rolls, let rise until double in size, about 45 minutes. Brush with butter. Bake in oven 400 to 425 degrees for 15 to 20 minutes.

Mrs. Albert Fortman

TOPSY-TURVY COFFEE RING

Bake at 350 degrees for 35 to 45 minutes.

Dissolve 1 cake compressed yeast or 1 pkg. dry yeast in ¼ cup lukewarm water. Combine 3 tablespoons shortening (melted), ½ cup warm sour milk, 1/3 cup sugar, 1 ½ teaspoon salt. Blend in 2 eggs, well beaten, and the dissolved yeast. Add 3 cups sifted flour — mix well. Place in greased bowl and cover. Let rise in warm place until double in bulk, 1 ½ to 2 hours. Roll out dough on floured board to 20 x 12 rectangle. Spread with ¼ cup soft butter. Combine ½ cup brown sugar, 1 teaspoon cinnamon, ¾ cup seedless raisins, 1/3 cup chopped nuts (sprinkle over dough). Roll as for jelly roll. Cut in 2 inch slices. Arrange slices, cut side down in well greased 9 inch tube pan. Let rise until double in bulk, 30 to 40 minutes. Bake in moderate oven for 30 to 40 minutes. Frost warm ring with confectioners' sugar icing.

Mrs. Wm. F. Bockenstedt

KOLACHES

1 pkg. yeast (dry or compressed) 1 teaspoon salt
¼ cup lukewarm water 2 tablespoons shortening
¾ cup milk 1 egg, beaten
¼ cup sugar 3 cups flour (usually a little less)

Soften yeast in lukewarm water. Scald milk, add sugar, salt, and shortening. Cool to lukewarm. Add 1 cup flour. Beat well. Add softened yeast and egg. Mix well. Add enough of remaining flour to make a soft dough. Turn onto lightly floured board and knead until satiny. Place in greased bowl. Cover and let rise until double. Turn out on flat surface and pat out to a thinness of ½ inch. Cut into rounds with a 3 inch cookie cutter. Place on greased cookie sheets and let rise until very light.

Filling: (made with prunes preferred)

Remove pits from 20 to 25 cooked, sweetened prunes, mash, and add a dash of salt, about ½ teaspoon cinnamon and ¼ teaspoon cloves and enough prune juice to make a paste. Place on burner and bring to a boil. This may be thickened with a little corn starch. Cool.

Make a depression in the risen dough, and place a teaspoon of prune mixture in each round. Bake in a hot oven (about 450 degrees) about 10 minutes. When cool, frost with powdered sugar icing. Excellent when eaten fresh. Cherries, peaches, and apricots also make an excellent filling.

Mrs. Henry Dingbaum

SPEEDIE ROLLS (36 rolls)

6 ½ cups flour 1 T. salt
2 cups warm water 2 eggs
1/3 cup sugar ½ cup shortening
2 cakes compressed yeast

Place warm water, sugar, and yeast in mixing bowl. Add salt and 2 cups flour. Beat.

Add eggs and cooled melted shortening. Milk may be used in place of water.

Gradually add 4 ½ cups flour until dough is formed. Allow to rise and form into rolls as desired.

Mrs. Lewis Matthews

POTATO PANCAKES

2 beaten eggs 2 cups grated raw potatoes
2 cups milk 1 small onion, grated
1 tablespoon melted butter 1 teaspoon sugar
2 cups flour 3 teaspoons baking powder
1 teaspoon salt

Mix together in above order and bake on hot griddle.

Mrs. Donald Naber

MUFFINS

2 cups flour	1 cup milk
3 teaspoons baking powder	¼ cup melted fat
1 teaspoon salt	3 tablespoons sugar
1 egg	

Sift flour, baking powder, salt and sugar together. Add melted fat and milk with the beaten egg. Add to dry ingredients. Stir only until flour is moistened. Avoid overbeating. Fill oiled muffin tins 2/3 full. Bake at 400 degrees F for 20 to 25 minutes. Nuts or fruits can be added; or substitute 1 cup wheat flour for the white flour, or use 1 cup bran in place of 1 cup flour. Yield: 12 muffins.

Mrs. Albert Hunt and Mrs. B. J. McMahon

PARKER HOUSE ROLLS

1 cup milk	6 tablespoons melted shortening
5 tablespoons sugar	1 cup lukewarm water
1 tablespoon salt	6 cups sifted flour
1 cake yeast	

Scald milk, add sugar and salt. Cool to lukewarm. Dissolve yeast in lukewarm water, add to milk. Add ½ the flour and beat until smooth, add melted shortening and remaining flour. Knead well. Place in a greased bowl cover, and set in a warm place. When double in bulk, knead and make into rolls. Let rise and then bake for 20 minutes at 400 degrees.

Mrs. Albert Engelken and Mrs. Al Tauke

NUT BREAD

½ cup sugar	1 teaspoon salt
1 egg	4 teaspoons baking powder
2 cups milk	1 cup nuts
3 ½ cups of flour	

Sift dry ingredients together. Beat the egg and sugar together until all the sugar is dissolved, add to milk and then to dry ingredients. Pour into two medium loaf pans. Let rise 20 minutes. Bake in 350 degree F. oven for 1 hour.

Mrs. Al Burbridge

GRAPENUT BREAD

2 eggs	2 cups sour milk
1 cup sugar	1 teaspoon soda
1 teaspoon salt	2 teaspoons baking powder
1 cup grapenuts	4 cups flour

Beat eggs well and add sugar. Beat again. Add rest of ingredients in order given. Bake 50 to 60 minutes in 375 degree oven. Makes 2 loaves.

Elma Hennesey and Mrs. Ben Odell

NUT BREAD

1 cup sugar	½ teaspoon salt
3 cups flour	1 cup milk
3 teaspoons baking powder	1 cup numeats

Mix thoroughly, put in pan lined with oiled paper. Let rise 30 minutes and bake 1 hour.

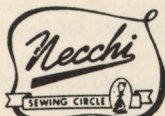
Mrs. Howard Krueger and Mrs. Merle Boehm

VICTORY NATIONAL FARM LOAN
ASSOCIATION

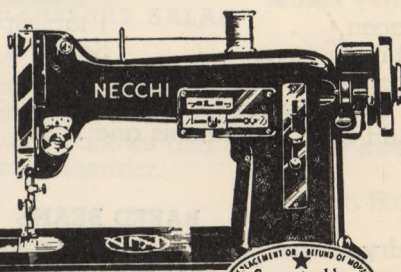
MANCHESTER, IOWA

HENTGES HARDWARE & FURNITURE
Dyersville, Iowa

LOOK FOR



YOUR
GUARANTEE
OF
NATIONWIDE
SERVICE AND PARTS



★
Guaranteed by
Good Housekeeping
IF NOT AS ADVERTISED THEREON.

The Necchi sews on Buttons - Makes Buttonholes - Blind
Stitches - Mends Even EMBROIDERS!!!

COMPLIMENTS
of
NESLER - GOEDKEN FURNITURE CO.

Dyersville, Iowa

Casseroles



SPAM CASSEROLE

Cook 1-6 oz. pkg. egg noodles (as directed on package)
Stir into hot noodles 1 can condensed Cream of Chicken soup,
½ cup milk, 1 can Spam, sliced and cut up, 2 tablespoons
chopped green pepper, 1 tablespoon chopped onion, ¾ tea-
spoon salt.

Pace in greased 1 ½ qt. casserole: top with additional Spam
slices.

Bake 30 minutes in moderate oven (350 degrees)

Mrs. Andrew Loecke

BAKED BEANS

1 pint navy beans	1 teaspoon dry mustard
¼ lb. bacon	1 tablespoon molasses
¼ cup brown sugar	Salt and pepper to taste
¼ cup catsup	

Soak beans overnight and drain. Add water and cook until
done. Add other ingredients and bake.

Mrs. Helen Siegel

BAKED BEANS

3 cups dry beans; cook until tender and then add:

1 teaspoon mustard (dry or prepared)	
½ cup sorghum	1 small onion
½ cup brown sugar	Salt
1 cup tomatoes	Bake with bacon.

Mrs. Walter McElmeel

MACARONI CASSEROLE

1-7 oz. pkg. Macaroni	1 can corn beef
¼ lb. cheese	1 small onion, minced

1 can Cream of Chicken soup, mixed with 1 cup milk. Combine
Cover with buttered crumbs. Bake 1 hour 350 degrees.

Mary Taylor

TUNA FISH CASSEROLE

8 oz. of egg noodles

Cook noodles in salt water until done. Take cooked noodles
and arrange half in a casserole dish and sprinkle half a can of
tuna fish flakes between, then add noodles and fish until all are
used. Then cover with milk and salt and pepper to taste. Add
1 T. butter and bake ½ hour in 350 degree oven.

Mrs. Clarence Eike

Salads



SPAGHETTI FRUIT SALAD

2 cups boiled spaghetti (then blanched)
6 apples (peeled and cubed) 4 eggs
½ cup lemon juice 2 cups whipped cream
2 cups powdered sugar 1 can sliced pineapple (cut in cubes)
Beat eggs thoroughly, add lemon juice and sugar. Cook in top of double boiler until thick. Cool, add fruit and spaghetti. Let stand 12 to 24 hours. Before serving, add 2 cups whipped cream.

Mrs. William Helle

CRANBERRY SALAD

1 lb. cranberries, ground
1 cup crushed pineapple 1 cup sugar
1 lb. marshmallows, cut 1 cup whipped cream
Combine fruit and marshmallows and add to the sweetened whipped cream. Chill in refrigerator.

Helen Burbridge

SEA FOAM PEAR SALAD

1 pkg. lime jello 1 cup boiling water
1 medium size can of pears 1 cup pear juice
1 pkg. cream cheese 1 T. vinegar
Dissolve jello in ½ cup boiling water and the cream cheese in the other ½ cup; then blend this together; add pear juice and vinegar. Place the pears in the salad mold; pour over them the jello mixture. When set, serve on lettuce leaf with a topper of salad dressing.

Mrs. H. Billmeyer

CHERRY DELIGHT SALAD

2 well beaten eggs 1 cup pineapple cubes, drained
½ cup sugar 1 cup white cherries, pitted
2 tablespoons lemon juice 2 cups diced marshmallows
1 cup heavy whipping cream ½ cup chopped walnuts
Cook eggs, sugar, and lemon juice and let cool, whip the cream and mix together, then add rest of ingredients. Let cool over night in refrigerator and serve with marschino cherries.

Mrs. Merle Boehm

BAKED BEANS

Boil 1 cup dried beans until tender, add salt
1 teaspoon chopped onions 2 tablespoons flour
 2 tablespoons butter, brown, then add:
4 tablespoons sugar ¼ teaspoon cloves
2 cups strained tomato juice

Pour over cooked beans and bake.

Mrs. Joe Moorman

BAKED TUNA AND NOODLES

1 can tuna fish 1 cup crushed potato chips
2 cups cooked noodles 1 cup milk
1 can mushroom soup Salt and pepper to taste
Alternate layers of fish, noodles, potato chips, and soup in a
baking dish. Add seasoned milk. Bake in moderate oven for 20
to 30 minutes or until nicely browned.

Mrs. Bob Hilsenbeck and Mrs. Ray Wulfekuhle

VEGETABLE CHOWDER

1 lb. ground beef ¼ cup pearly barley, or rice
2 ½ qts. water 1 med. onion
2 cups tomatoes 2 med. carrots
2 cups diced potatoes 2 teaspoons salt
½ cup diced celery 1/8 teaspoon pepper

Brown meat in 2 tablespoons fat. Put all ingredients on to
cook except potatoes. Simmer 1 hour, add potatoes and simmer
1 hour longer.

Mrs. Henry Schechtman

SALMONRONI BAKE

Boil 8 ounces of macaroni in salted water until tender.
Drain.

Combine: 10 ½ ounce can of cream of mushroom soup
1 cup milk 1 tablespoon lemon juice (optional)
½ teaspoon Worcester sauce Cook until cheese is melted.
½ teaspoon salt and pepper Add: 8 ounces cheese
Add: salmon, broken in pieces
3 chopped, hard-boiled eggs, reserving 5 slices of egg for gar-
nish

Place in baking dish (2 quart); garnish with egg slices; bake
in moderate oven (350 degrees) until bubbly.

Mrs. Henry Dingbaum

HOMINY AND CHEESE

3 tablespoons butter, blend with 2 tablespoons flour over slow heat. Add 1 cup mild or sharp cheese. When cheese is melted, add 1 cup milk, cook for 10 minutes or until thickened, stirring constantly, add $\frac{1}{2}$ teaspoon salt. Place 1 can drained hominy in well buttered baking dish, cover with cheese sauce and bake for 35 minutes at 325 degrees.

Margaret Harris

CABBAGE WITH CREAMY SAUCE

1 small cabbage	1 tablespoon chopped onion
2 tablespoons butter	1 teaspoon Worchesterchire sauce
2 tablespoons flour	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup milk	Few grains of pepper
1 10 $\frac{1}{2}$ oz. can mushroom soup	

Cut cabbage into wedges and cook in salted water until tender, about 15 minutes. Melt butter in pan, stir in flour and add milk gradually. Cook until thick, stirring constantly. Stir in mushroom soup and Worchestershire sauce; cook until heated through. Pour over drained cabbage. Serve hot. (Serves 6).

Mrs. Floyd Nurre

CHICKEN CASSEROLE

1 chicken, cooked and cut in bite size pieces
1 can mushrooms, drained. Mix together.

Make a white sauce of $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup flour, 1 cup cream and 1 cup chicken stock. Remove from heat and add 3 beaten eggs. Pour over chicken mixture in a long casserole and cover with buttered crumbs. Bake 1 hour at 350 degrees.

Mary Taylor

CHICKEN-RICE CASSEROLE

6 cups cooked chicken	1 tablespoon salt
4 cups broth	2 cans mushrooms
6 cups cooked rice	1 cup blanched almonds
3 cups milk	1 can pim
4 tablespoons butter or chicken fat	Buttered bread crumbs
$\frac{3}{4}$ cup flour	Pepper to taste

Fry mushrooms until slightly brown and sliver almonds. Arrange in layers and use plenty of liquid. The flour is used for thickening in broth to make gravy. Put the crumbs over the top. Bake 45 minutes at 350 degrees, serves 12-16.

Kathie Allyn

STEGER FUNERAL HOME

Ambulance Service

DYERSVILLE, IOWA & GUTTENBERG, IOWA

Phone 3201

FREYMANN LUMBER CO.

Leading Dealer in Lumber, Coal, Paint

Phone 4141

Dyersville, Iowa

DYERSVILLE

SAND & GRAVEL

Dyersville, Iowa

SCHMIDT'S CITY

CLUB TAVERN

Dyersville, Iowa

RITZ TAVERN

Dyersville, Iowa

TOBINS TAVERN

Dyersville, Iowa

POTATO SALAD DRESSING

4 eggs, well beaten
½ cup sugar
1 cup vinegar

Pinch of pepper
2 teaspoons mustard

Cook until thick. Cool, use 1 cup cream. Cut or chop 2 onions and 5 boiled eggs. This dressing will keep for weeks if placed in covered jar and placed in refrigerator.

Mrs. Vernon Helle

COOKED MAYONNAISE (keeps well)

1 cup sugar
1 tablespoon flour. Mix well.
Add 1 cup vinegar
½ teaspoon dry mustard or 1 tablespoon prepared mustard.

4 beaten eggs
1 teaspoon salt
Celery. Salt if you prefer.

Cook in double boiler. Thin with cream to use. Delicious for potato salad.

Mrs. Harlin Ingles

RICE SALAD

1 ½ cups cooked rice
18 marshmallows
5 tablespoons powdered sugar

1 small can crushed pineapple
½ teaspoon salt
1 cup whipped cream

Cook ½ cup rice in cold water until soft. Remove from stove and drain. Pour cold water through to separate. Cool. Whip cream: add powdered sugar, pineapple, apples, and pour over rice. Chill for 2 hours.

Mrs. Eugene Drees

PINEAPPLE COTTAGE CHEESE SALAD

Dissolve 15 marshmallows in 1 cup pineapple juice.

1 pkg. lemon jello. Add:

1 cup drained pineapple
1 cup cottage cheese

½ pt. cream, whipped
½ cup nutmeats, salt

Mrs. Paul McElmeel

CRANBERRY SALAD

4 cups raw cranberries
2 apples
1 ½ cups powdered sugar, nutmeats and marshmallows to suit taste.

Put both through food grinder.
¾ cup diced pineapple

Mrs. Gerald Stronck

COMPLIMENTS
of
THE DYERSVILLE NATIONAL BANK

Your deposits are insured up to
\$10,000.00 each
Federal Deposit Insurance Corporation

HEALY HATCHERIES

U. S. Approved - Pullorum Controlled
Farley and Dyersville
B-P Feeds, Jamesway Farm Equipment,
Highest prices paid for eggs and poultry.
Custom dressing of poultry at Farley.

B & W APPLIANCE CO.

Skelgas
Ranges - Water Heaters
Freezers
RCA-Radios Television

Phone 2131
Dyersville, Iowa

KAISER - FRAZER
Sales and Service
West-side Garage

124 W. Main
Phone 3021

Dyersville, Iowa

**GET TWELVE
EXTRA CASES OF EGGS**

Per year - per 100 Hens
Buy

HY - LINE CHICKS
From

LAMMERS HATCHERY
Phone 3341

Dyersville, Iowa

BRUECKNER DRUG CO.

John D. Brueckner & Elise

THE REXALL STORE
Drugs, Paint & Wall paper

Dyersville, Iowa

FRUIT SALAD

1 can pineapple tidbits
1 can fruit cocktail
3 bananas, sliced
12 marshmallows
12 red marschino cherries

Dressing: Drain pineapple juice from the can of pineapple; take it and bring to a boil and thicken with cornstarch. Add sugar is desired.

Mrs. Clarence Eike

FRUIT SALAD

1 pkg. cherry jello
1 ½ cup boiling water
¾ cup sugar
Dash of salt
½ lb. white grapes
10 diced marshmallows
1 small can pineapple

Grind 1 cup cranberries, add sugar, mix remaining ingredients and add all to jello when it begins to set.

Lois Philipp

BANANA SALAD

4 bananas, sliced
¼ lb. marshmallows, cut fine
1 cup cream, whipped
½ cup salad dressing

Whip cream, add salad dressing and fold in the bananas and marshmallows. Pour in refrigerator tray and freeze 4 hours.

Edna Wiley

SNOW BALL SALAD

¼ cup mayonnaise
1 cup cocoanut
½ cup walnuts
½ dozen fresh or canned peaches (or pears)

Peel fruit and cut in halves. Fill the centers with chopped nuts mixed with mayonnaise. Place 2 halves together and roll in cocoanut. Serve on lettuce leaves.

Lois Philipp

CELERY SEED SALAD DRESSING

¾ cup white vinegar
1 heaping teaspoon grated onion
1 teaspoon celery seed
1 teaspoon salt
1 ½ cup sugar
1 cup mazola oil

Heat this to boiling point, but do not boil. Cool and then add all at once: 1 teaspoon paprika

Beat well with electric mixer and store in refrigerator.

Mrs. Al Heuchelin and Marie Patik

SALMON SALAD

1 can salmon
1 onion, medium size
6 eggs, boiled
6 large potatoes, boiled

2 stalks celery, diced
2 tablespoons salad dressing
½ cup heavy cream
½ green pepper, diced

Mrs. Art Bockenstedt

WEINER POTATO SALAD

2 large 3 medium boiled potatoes
2 hard boiled eggs
6 weiners, all diced up with some onions

Mix; whip with cream or evaporated milk. Put over diced potatoes — weiners and eggs — mix well.

Mrs. Anna Lawrence

CRANBERRY MOLD

4 cups cranberries
2 cups boiling water
Cook 20 minutes and strain

Add 2 cups sugar
Boil 5 minutes. Pour into mold.

Marie Patik

PINEAPPLE SALAD

1 no. 2 can sliced pineapple
2 tablespoons sugar
Take juice from pineapple and add sugar and flour. Cook until thick, add 1 egg which has been beaten and add butter. Let cool. Then put in bananas and marshmallows as much as desired.

1 tablespoon butter
2 tablespoons flour or cornstarch

Mrs. Lavern Knipper

24 HOUR SALAD

2 cups white cherries, halved and seeded
2 cups diced pineapples
2 cups orange sections
2 cups quartered marshmallows
½ cup nutmeats

2 eggs
3 tablespoons sugar
Juice of 1 lemon
1 ¼ cup whipping cream

Beat eggs until light, gradually add sugar, ¼ cup of the cream and lemon juice. Mix thoroughly and cook in top of double boiler until thick and smooth. Remove from heat, cool, and fold in remaining cream, whipped. Combine fruits, nuts, pour over dressing and mix lightly. Let stand 24 hours in the refrigerator. Just before serving, two or three sliced bananas may be added. Serves about 12.

Mrs. Frank Funke

CINNAMON-APPLE SALAD

6 apples
½ cup red cinnamon candies
¼ cup sugar
2 cups water
3 tablespoons broken nuts
10 dates, pitted and chopped
½ cup diced pineapple
¼ cup salad dressing

Pare and core apples. Cook candies and sugar in water until dissolved; add whole apples and cook slowly until just tender. Drain and chill. Stuff centers with combined remaining ingredients. Serve on lettuce. Serves 6. Desired amount of red food coloring and cinnamon may be substituted for the cinnamon candies.

Mrs. John Siegel

FRENCH DRESSING

½ cup vinegar
¼ cup water
½ cup sugar
1 can tomato soup
1 ½ cups salad oil
1 teaspoon salt
1 teaspoon prepared mustard
1 teaspoon pepper
2 teaspoons Worcestershire sauce
Onion or garlic may be added

Mrs. Francis Schirmer

CARROT-BEET SALAD

1 cup cooked or canned beets
1 cup cooked or canned carrots
½ cup pickels
½ cup raw onions
3 hard boiled eggs

Cream and salad dressing enough to coat the ingredients. Beets, carrots, pickels, and onions should be diced fine.

Mrs. Matt Bildstein

SALAD DRESSING

- 1 cup sugar
2 eggs
3 tablespoons flour (rounding)
- 1 cup vinegar
1 teaspoon ground mustard (heaping)

Blend sugar, mustard, and flour together. Beat in the eggs and then the vinegar. Cook until thickness desired.

Mrs. Harold Wulfekuhle

PINEAPPLE SALAD

- 3 eggs
½ cup butter
½ cup sugar
- 1 tablespoon flour
Juice of 1 can of pineapple

Boil until like custard and cool. Take 1 can pineapple, 4 bananas, 12 marshmallows. Slice bananas and marshmallows thin and add pineapple and 7 teaspoons whipped cream. Pour over salad dressing and serve.

Miss Nettie Lorenz

LIME FRUIT JELLO

- 1 pkg. lime jello
1 pt. whipping cream
1 no. 2 can Royal Ann cherries
- 1 no. 2 can pineapple chunks
½ cup salad dressing
1 cup nutmeats (chopped)
2 pkgs. Philadelphia cream cheese

Dissolve jello in 1 cup hot water, add 1 cup fruit juice, cherry, or pineapple. Mix cheese and salad dressing. Whip cream and add to mixture. Green coloring may be added. Whip jello after it has started to set and add fruit and nuts. Serves 15.

Mrs. Al Tauke

HOT POTATO SALAD

- ½ lb. bacon, diced
3 ½ cups cooked diced potatoes
1 chopped onion (small)
1 beaten egg
- 1 teaspoon salt
¼ teaspoon sugar
½ cup vinegar

Fry bacon. Drain. Add potatoes and onion. Add other ingredients to drippings and heat thoroughly. Pour over mixture and mix well.

Mrs. Robert Weigel

24 HOUR SALAD

- | | |
|----------------------|-----------------------------|
| 1 lemon | 1 large can chunk pineapple |
| 1 teaspoon salt | 1 large can white cherries |
| 2 egg yolks | 1 lb. cubed marshmallows |
| 1 pint whipped cream | |

Stir together: juice of one lemon, egg yolks, well beaten and salt. Cook this until thick. Let cool, and then stir into whipped cream. Add pineapples, cherries, and marshmallows. Let stand in refrigerator for 24 hours. Serves 10 to 12. This salad is delicious after standing 24 hours in your refrigerator. Do not taste or serve before this time.

Mrs. Albert Heilers

SALAD

Heat 1 ½ cups pineapple juice and dissolve 15 marshmallows. Add 1 pkg. lemon jello, cool. When started to congeal, add 1 pkg. Philadelphia cream cheese which has been mixed with 1 cup salad dressing. Add 2 T. crushed pineapple (optional). Fold in ½ pt. cream, whipped. Let stand until thoroughly set. Then pour over top 1 pkg. lime or cherry jello mixed in usual way. Serves 12.

Mary Taylor

24 HOUR SALAD

- 1 can pineapple, cut in small pieces (large can)
- 1 can cherries, pitted and cut (large can)
- 1 lb. marshmallows, cut in pieces
- 4 apples, peeled and cut in small pieces

Boil 4 egg yolks, ½ cup pineapple juice, ½ lemon—juice

Cook together until thick, then let cool, when cold, whip 1 cup cream stiff, then add boiled dressing, then fruit. Mix well and let stand 24 hours or longer in refrigerator.

Mrs. Merle Schechtman and Mrs. Wm. Helle

FORD FARMING HEADQUARTERS

A. WELTERLEN & SON

Edgewood, Iowa

Highest Prices Paid
for
Eggs & Poultry

LOVETT & DAVIS

L. L. Seward, Edgewood

PEICK'S PHARMACY

Wall paper & Pittsburg
Paints
Gifts for All
Phone 23
Edgewood, Ia.

STRAND CAFE

Meals & Short Orders
Cigarettes & Candy

O. F. Sheffert — Edgewood

BARNEY'S TAVERN

Edgewood, Iowa

CROPP'S

Market & Grocery
Phone 17 — Edgewood

**SPAHN & ROSE LUMBER
COMPANY**

Building Materials
Edgewood, Iowa

Meat, Poultry & Fish



CHILI

- | | |
|---|---------------------------|
| ½ lb. ground beef | Salt to taste |
| 1 medium sized onion | 2 cups strained tomato |
| 2 tablespoons lard | Small can of kidney beans |
| 3 cups water | 2 tablespoons flour |
| 1/3 teaspoon chilli powder or to suit taste | |

Melt lard in deep kettle and add finely chopped onion and meat. Sear until meat is white and separate in small particles. Let simmer a few minutes, then add two cups of hot water, chilli powder, beans and tomato juice. Salt to taste, stir well and simmer until meat is tender or ½ hour. Just before serving, make a paste of flour and remaining cup of water and add. Cook for five minutes. This gives the chilli a better consistency.

Mrs. M. C. Fitzpatrick

MINCED MEAT

- | | |
|---------------------------------|--------------------------------|
| 4 ½ lbs. of cooked beef, ground | 2 tablespoons cloves |
| 1 ½ lbs. of suet, ground | 2 tablespoons nutmeg |
| 2 lbs. seeded raisins | 3 pts. of sweet cider |
| 2 lbs. currants | 1 pt. of sorghum molasses |
| 3 ½ qts. of chopped apples | 1 lb. brown sugar |
| 2 tablespoons cinnamon | 1 tablespoon salt |
| 2 tablespoons ginger | Cook until done. Seal in jars. |

Mrs. B. J. McMahon

SALMON LOAF

- | | |
|----------------|-----------------|
| 1 can salmon | Salt and pepper |
| 1 ½ cups milk | 2 eggs |
| 8 crackers | Bake ½ hour. |
| Lump of butter | |

Mrs. Anna Bockenstedt

BAR-B-QUE HAMBURGER

Brown 1 lb. of hamburger in a frying pan. Stir with a fork until brown. Skim off extra fat and add ¾ cup catsup, 1 large onion, chopped fine, 1 teaspoon salt, 1 teaspoon sugar, 1 tablespoon vinegar, 1 tablespoon prepared mustard; cover and let simmer for ½ hour.

Mrs. Emmett Kauffman

B. E. SCHULTZ

Electric Wiring & Shoe Repairing

EDGEWOOD, IOWA

STRAND THEATRE

Always a Good Show

Edgewood, Iowa

**MINNEAPOLIS - MOLINE
IMP.**

Les's Machine Shop
Sales - Parts - Service
Phone 27
Edgewood

**POSSEHL WELDING
SHOP**

Portable Service
Arc & Acetylene & Steel
Fabrications
Phone 12
Edgewood, Iowa

WAGNER'S D-X SERVICE

Firestone Tires

Edgewood, Ia.

S. G. Wagner, Prop.

SHELL STATION

Jacobs & Fredrick

Edgewood, Iowa

WILTSE

RADIO & ELECTRIC

Propane Gas 100 lb. cyl.
\$7.00; Top rate as low as
\$5.00. T-V Radio & Refrigeration - Service

Phone Blue 60
Edgewood, Iowa

BREAD STUFFING

4 cups dry bread cubes
3 tablespoons chopped onion
½ cup melted butter
2 eggs
½ teaspoon poultry seasoning, if desired

Soup stock to moisten.
Salt, pepper, and sage to taste

Combine bread, onion, and seasonings; add butter, eggs, and sufficient liquid to moisten. Mix gently. Allow 1 cup stuffing for each pound of poultry or game.

Variations of Bread Stuffing:

Celery Stuffing: Add 1 ½ cups finely chopped celery

Giblet Stuffing: add chopped, cooked giblets and use stock as liquid.

Oyster Stuffing: Add ½ pint oysters, raw or heated in butter, omit sage.

Raisin Stuffing: Add ½ cup seedless raisins. ¼ cup sugar, 1 cup chopped apples, omit sage and onion.

Mrs. Paul McElmeel

STEAMED SALMON LOAF

1 can salmon, flaked fine
3 eggs, well beaten
1 cup bread crumbs

4 tablespoons butter
4 tablespoons milk
1 teaspoon salt and pepper

Blend and add butter, steam in buttered mold for 30 minutes, or longer.

Sauce:

1 cup milk
2 tablespoons flour
1 tablespoon butter
Liquor off salmon

¼ cup catsup
1 egg, slightly beaten

Cook until thick and creamy

Mrs. Gerald Stronck

MEAT LOAF

Mix in a bowl:

4 eggs
2 cups milk
2 cups cracker crumbs
¾ teaspoon dry mustard

Then add 4 lbs. ground beef
2 lbs. pork
Pepper and salt to taste

Bake in a moderate oven.

Mrs. Wm. Helle

SPARERIBS ALA HAWAII

3 to 5 lbs. spareribs	¼ cup vinegar
3 T. brown sugar	½ cup ketchup
2 T. cornstarch	1-9 oz. can crushed pineapple
½ T. salt	1 T. soy sauce

Cut ribs into serving pieces. Remove as much fat as possible. Brown. Mix remainder of ingredients. Arrange layer of ribs in roasting pan and cover with sauce. Cover pan tightly and bake in 350 degree oven for at least 1 ½ hours.

Mrs. Lewis Matthews

MEAT LOAF

2 lbs. hamburger	2 eggs and salt and pepper
½ lb. ground pork	1 cup milk
1 onion	1 cup bread or cracker crumbs

Put all together in loaf pan. Cover with tomato and bacon strips. Bake until done.

Mrs. Art Bockenstedt

MEAT LOAF

3 lbs. hamburger or 1 ½ lbs. beef and 1 ½ lbs. pork

Take as many bread crumbs as meat; soak in a little sweet milk for just a little while until soft, add 3 eggs. Add salt and pepper to taste and 3 onions. Mix all together and put in a square loaf pan, put a little lard over top and pour catsup over the top if you have it, but it's all right without it. Bake in oven 1 ½ hours or until top gets brown. It should then be done.

Mrs. Albert Fortman

MOCK CHICKEN

1 lb. pork
1 teaspoon salt, pepper, and sage to taste
4 eggs

1 lb. beef
6 slices bread

Boil pork and beef and cut into small pieces. Beat eggs and cut bread into small pieces. Add sage and salt and pepper. Mix meat, eggs, bread, and seasonings. Moisten with broth in which the meat was cooked. Put in greased baking dish and bake for about 1 hour in moderate oven (350 degrees).

Elma Hennesey

LIMA BEAN and HAMBURGER

Brown 3 slices of diced bacon with $\frac{1}{2}$ cup diced onions. Then add and brown $\frac{1}{2}$ lb. hamburger. After browned, add 1 can tomato soup and $\frac{1}{2}$ cup water. Add 1 cup cooked dry lima beans. Season with salt and pepper and bake $\frac{3}{4}$ hour in low oven or cook slowly in covered dish on top of stove, stirring occasionally.

Mrs. John Siegel

POTATO CHIP CASSEROLE

Blend 1-10 oz. can cream of mushroom soup.
 $\frac{3}{4}$ cup milk
3 tablespoons chopped pimento, optional

1 small onion, grated

Alternate in well greased casserole.

3 cups crushed potato chips
8 hard cooked eggs, sliced

Soup mixture

Sprinkle eggs with salt and pepper. Top with thin layer of crushed chips. Bake at 400 degrees for 20 minutes.

Mrs. Floyd J. Nurre

MEAT CASSEROLE

1 cup uncooked noodles or macaroni
 $\frac{3}{4}$ lb. pork butts, ground
2 small onions
2 cups celery
1 cup tomato soup

$\frac{1}{3}$ cup water
 $\frac{3}{4}$ cup grated cheese
1 teaspoon salt, pepper to taste

Cook noodles until tender in salted water. Drain. Brown meat, add onions and celery and cook 10 minutes. Mix and bake 45 minutes in 350 degree oven.

Mrs. Merle Boehm

CHILI

2 lbs. hamburger, browned with a little lard
Add 1 quart or 1 pint of tomato soup
Salt and chilli powder (about 1 tablespoon or as strong as you like.) Add 1 can red kidney beans
½ cup or more macaroni
A little water, 1 medium sized onion
I always fry the onion with the hamburger. Always keep adding water. Simmer for 2 hours.

Mrs. Ben Funke

BACON WRAPPED VEAL BIRDS

¼ lb. ground pork	1 beaten egg
2 lbs. veal steak, cut ¼ inches thick	1 onion
6 slices bacon	1 teaspoon salt
3 slices bread, cubed	¼ teaspoon pepper
¼ cup milk	¼ teaspoon sage

Cut veal in serving pieces, place each on bacon slices. Make stuffing of remaining ingredients and place a spoonful on each piece. Roll and fasten with toothpicks. Brown in fat. Cover and bake in moderate oven for 1 ½ hours. Uncover last 20 minutes to crisp brown. Yield, 6 servings.

Mrs. Donald Ries

SPARERIB SAUCE

Mix all together and boil in double boiler until thick:

3 tablespoons brown sugar	½ cup catsup
2 tablespoons cornstarch	1-9 oz. can crushed pineapple
½ teaspoon salt	1 tablespoon Worcestershire sauce

Trim all lard off spareribs, pack in roaster, pour the above sauce over them and roast in covered roaster in oven until tender.

Mrs. Agatha Engelken

MEAT LOAF

1 lb. pork, ground	1 large cup tomatoes
1 lb. beef, ground	1 onion
2 eggs	Salt and pepper to taste

Add enough cracker crumbs to stiffen into loaf. Bake 1 hour in moderate oven. Serves 7.

Mary McGraw

Pickles, Relishes & Canning



CRANBERRY RELISH

1 cup raw cranberries

Pulp of 1 orange and the peeling of $\frac{1}{2}$ an orange

2 apples

Pulp of $\frac{1}{2}$ lemon

Grind all together, add 1 cup sugar and store in the refrigerator.

Mrs. Wm. Helle

10 DAY SWEET PICKLES

Soak pickles for 5 days in salt brine (1 cup salt and 1 gallon water) Drain off brine the 6th day and cover with cold water. Next morning add fresh water. The 8th morning, cut pickles that are too big. Put in pan, cover with water using 2 teaspoons alum to 1 gallon of water. Simmer on back of stove for 1 to 2 hours. Drain and pack in jar; cover with hot vinegar syrup, reheat syrup 2 mornings. The 3rd morning seal.

Syrup:

1 cup vinegar

1 cup sugar

Pickling spices

Katie Domeyer

DILL PICKLES

Pack pickles in with dill. Sprinkle with a dash of alum. Boil 1 qt. vinegar, 3 qts. water and $\frac{1}{2}$ cup salt. Pour over pickles. Place a grape leaf on top and seal.

Mrs. Anton White

12 DAY PICKLES

Take 3 gallons of pickles, wash and cover with brine, 1 pt. salt to a gallon of water. Let stand for 1 week. Skim every day if necessary. Drain the eighth day. Cover with boiling water to which you add 1 tablespoon alum, let stand for 24 hours. Drain and cut pickles in halves, except small ones, leave them whole. Cover with boiling water, and let stand another 24 hours. Drain and put in a crock.

Take 5 pts. or enough vinegar to cover the pickles, add 6 cups sugar, 3 tablespoons celery seed, 1 oz. Cassina buds, a few cinnamon sticks. Heat this to a boiling point and pour over pickles. Drain this off for 3 mornings, and reheat each morning and add 1 cup sugar each morning. The 3rd morning, put in jars and seal.

Mrs. Calvin Bockenstedt

CHILI SAUCE

- | | |
|----------------------|--------------------------|
| 24 medium tomatoes | |
| 4 medium onions | 1 bunch celery |
| 2 red peppers | Salt and pepper to taste |
| 2 green peppers | 2 cups white vinegar |
| 2 teaspoons cinnamon | 1 cup sugar |

Put all ingredients through the food chopper. Add seasoning and boil slowly for 2 to 3 hours or until thick. Very good with meats or in meatloaf.

Mrs. Albert Hunt

HOME CANNED TOMATO SOUP

- | | |
|----------------|-----------------------|
| 1 pk. tomatoes | 2 large green peppers |
| 6 onions | 2 bunches celery |

Cook until soft, then put through sieve. Add:

- | | |
|-----------------------|---------------------------------|
| ¼ cup salt | |
| ¾ cup sugar | 6 T. cornstarch |
| ½ cup butter, browned | Boil ½ hour, then seal in jars. |

Mrs. Harold Kerper

GREEN TOMATO PICKLES OR RELISH

Slice tomatoes and onions, leave in salt brine overnight.

- | | |
|----------------|------------------------|
| Drain. Add: | Small bag mixed spices |
| 2 cups vinegar | 1 pk. green tomatoes |
| 2 cups sugar | About 5 large onions |

Cook until tender. Seal boiling hot.

Mrs. Art Bockenstedt

BREAD AND BUTTER PICKLES

- | | |
|---------------------------|---------------------|
| 1 gallon sliced cucumbers | 1 qt. sliced onions |
|---------------------------|---------------------|
- Soak these in ½ cup salt and cold water for 2 hours.
Drain and cover with:

- | | |
|------------------------|-------------|
| ½ teaspoon celery seed | 2 qt. water |
| 1 qt. vinegar | 1 qt. sugar |
- Boil until done and pack in hot jars and seal.

Mrs. C. Weber

5 DAY PICKLES

2 gallon cucumbers, large or small. Put in jar and add 2 cups salt (coarse) and pour on enough boiling water to cover. Let stand 24 hours. Drain and cover with boiling water, let stand 24 hours. Drain and cut in two, then take ½ vinegar and ½ water, alum the size of an egg. Let come to a boil and pour over cucumbers. Let stand 24 hours. Drain this liquid off. Make a syrup of half sugar and half vinegar and a small handful of mixed spices. Pour over pickles and let come to a boil. Remove from fire and let stand 24 hours. Next day, reheat all and can, or keep in open jar.

Mrs. Wm. Hess

PEACH MARMALADE

4 cups crushed peaches 1 orange
¼ pint bottle of marschino cherries, chopped and the juice
4 cups sugar

Cook until thick and seal.

Mrs. Lewis Matthews

STRAWBERRY PRESERVES

2 quart berries 4 cups sugar

Wash and hull berries, leave whole. Boil berries and sugar together for 2 minutes. Count time after it is boiling rapidly. Remove from fire and after all bubbling has ceased, add 2 cups sugar and put back on the fire. Boil 12 to 15 minutes. Do not stir, shake kettle.

Mrs. Ed Tinker

STRAWBERRY JAM

Pick, hull, and wash berries. Then take equal weight of berries and sugar. Mix them together lightly, so as not to bruise them. Bring them to a boil as soon as possible and boil for eight minutes. Let stand over night so they soak up the juice or syrup. Put in jars and seal.

Katie Domeyer

GRAPE JAM

Pulp grapes, heat the pulp until seed will come out when put through a seive. Then grind the skins through the grinder. Then add the pulp and skins together and let come to a good boil. Measure 1 cup of this mixture to 1 ½ cups sugar. Stir until sugar dissolves, then put in jars and seal at once.

Mrs. B. J. McMahon

CRISP SMALL CUCUMBER PICKLES

8 lbs. medium or small cucumbers
2 cups hydrated lime 2 gallons water
2 quarts vinegar (or less according to taste)
8 cups cane or beet sugar 1 teaspoon celery seed
1 tablespoon salt 1 teaspoon whole cloves
1 teaspoon mixed pickling slices

Slice medium cucumbers in quarter-inch slices, or split small cucumbers length-wise. Pour a solution of two cups hydrated lime and two gallons water over cucumbers. Let soak 24 hours.

Pour off lime water, rinse well, and cover with fresh cold water. Let soak for three hours. Drain, add sugar, vinegar, spices and enough water to cover the cucumbers. Let stand overnight. In the morning boil gently for 30 or 40 minutes. Pack in sterilized jars and seal.

Mrs. Joe Bockenstedt

12 DAY PICKLES

Soak pickles in solution of salt water, (2 qts. water to 1 cup salt) for 3 days. On the 4th day soak in clear water, change water daily for 3 days. On the 7th day place pickles in solution of 1 tablespoon alum, 1 cup vinegar, and 3 cups water, enough to cover well and simmer for 3 hours. Let stand in solution until next day. On the 9th day drain, take 2 pounds of sugar, 1 quart of vinegar, and mixed spices and bring to a boil. Pour over pickles boiling hot. On 10th day drain and add one pound of sugar to mixture. Pour over again, boiling hot. Next day do the same thing but place pickles in jar and pour over solution. Then seal.

Mrs. John Burbridge

HEINZ SWEET PICKLES

Cut 2 gallons of cucumber lengthwise and soak in brine of 2 cups of salt to 1 gallon of water for 3 days. Then soak in clear water 2 days. Drain and simmer 1 hour in 1 part vinegar to 3 parts water and 2 tablespoons powdered alum. Then drain good, put in jars, and pour on syrup as follows: 5 lbs. white sugar to 2 pts. white vinegar and 2 tablespoons pickling spices. Boil until quite thick. Pour over cucumbers in jars and seal.

Mrs. Harold Wulfekuhle

VIRGINIA CHUNK SWEET PICKLES

75 cucumbers, 4 or 5 inches long or 2 gallons small ones, or use what you have; most any nice solid cucumber makes a nice pickle.

Make brine of a proportion of 2 cups salt to 1 gallon water, boil and pour over cucumbers boiling hot. Let stand 1 week. In hot weather skim daily. Drain and cut in chunks. For the next 3 mornings make a boiling hot solution of 1 gallon water and 1 tablespoon powdered alum and pour over the pickles, make this fresh hot bath 3 mornings.

On the fourth morning, heat 6 cups vinegar, 5 cups sugar, 1/3 cup pickling spice and 1 tablespoon celery seed to boiling point and pour over the pickles. On the fifth morning drain this liquid off and add 2 cups more sugar, heat again to boiling point and pour over the pickles. On the sixth morning drain liquid, add 1 cup sugar, heat, pack the pickles into sterilized jars and pour this liquid over until the jars are filled. Seal while hot.

Mrs. John Rolfes

PEPPER RELISH

2 cups red sweet peppers 2 T. salt
2 cups green sweet peppers 1 cup sugar
2 cups onions 2 cup vinegar

Slice peppers and onions, before measuring. Put through food chopper. Cover with boiling water and simmer for 10 minutes. Drain off all the water. Add other items. Boil 15 minutes and seal.

Mrs. Ed. Tinker

SWIFTS SWEET PICKLES

(never use Iodized salt on Pickles)

Dissolve one pint of salt in one gallon of water, pour over pickles, let stand one week. Skim every day, then drain and cover with boiling water to which add one tablespoon of alum for every gallon of water. Let stand 24 hours. Then drain and cut in halves, after you have cut them in halves, they are to be put in boiling water and left for another 24 hours. Drain and let put in stone jar. Cover with equal parts of boiling vinegar and sugar. Put in cloth a handful of mixed spices and put in jar. Pour off and on for 3 days. Heat every time and add one cup of sugar to each gallon. I always put mine in jars the 3rd day. Be sure to split the pickles. I always use white vinegar and if possible pack the pickles in blue jars.

Mrs. Gary Stelken

PEACH PICKLES

48 peaches, peeled, stick whole cloves in each end. Put in roaster, slice 6 lemons very thin. Arrange among peaches. Add 8 cups sugar. Cover and bake in oven 1 hour at 350 degrees. Use peaches small enough so they will go into the jar whole.

Mrs. Ed. Tinker

CRANBERRY - ORANGE RELISH

4 cups cranberries
2 oranges, quartered and seeded
2 cups sugar

Put raw cranberries and oranges thru food chopper. Add sugar and mix well. Chill in refrigerator a few hours before serving. Makes 1 qt. relish.

Henrietta Wegmann

TOMATO CATSUP

1 gallon tomato juice 1 teaspoon red pepper
1 tablespoon mustard 4 tablespoons salt
1 tablespoon alspice 2 cups sugar
1 tablespoon cloves 1 quart vinegar
2 tablespoons cinnamon Boil 3 hours and bottle

Mrs. Chester Willard and Miss Nettie Lorenz

POPCORN BALLS

1 ½ gal. popped corn (warm)
1 cup molasses
1 cup sugar
1 cup cream or milk
Butter the size of a walnut

Cook molasses and sugar to 240 degrees or until it forms a soft ball. Add cream or milk slowly. Continue cooking until 242 degree or firm ball. Add 1 level teaspoon soda, 1 teaspoon vanilla, and pour over pop corn. Mix well with a large spoon. Then dip the hands in cold water and make the balls, placing them on a waxed paper until cold and firm. Wrap in waxed paper and they will keep indefinitely. Makes 15 large balls.

Mrs. Robert Weigel

FUDGE

2 squares of chocolate cut fine
2 cups sugar
½ cup milk
2 tablespoons butter
2 tablespoons Karo
1 cup nuts
1 teaspoon vanilla

Stir while the first five ingredients heat, then cover until the mixture begins to boil. Uncover and boil about seven minutes or until soft ball forms in cold water. Add vanilla and nuts and let stand until nearly cold. Beat until light colored and creamy.

Mrs. Martin Fitzpatrick

CANDY FOR POPCORN BALLS

3 tablespoons sorghum
1 tablespoon butter
½ cup sugar
Pinch of salt

When candy spins a thread, add 2 tablespoons vinegar. Let boil a few minutes. Add soda the size of a pea.

Mrs. Art Bockenstedt

CANDY SNOW BALLS

2 cups sifted flour
1 cup butter
½ cup powdered sugar
1 cup nuts, chopped fine
1 teaspoon vanilla

Cream butter, add other ingredients. Form in small balls size of walnuts. Bake 12-15 minutes. Roll in sifted powdered sugar.

Mary Taylor

HEAVENLY HASH

Cook together 1 ½ cups sugar and 1 ½ cups cream. At the same time, caramelize 1 ½ cups sugar over low heat, stir constantly, do not let it burn. When golden brown, add slowly to first hot mixture, add a pinch of salt. Cook to soft ball stage or 238 degrees on candy thermometer. Remove from heat, allow to cool. Add 1 cup nutmeats, beat until small amount dropped from a spoon holds its shape. Drop by teaspoonsful on waxed paper.

Mrs. Frank Funke

CREOLE PRALINES

3 cups sugar
1 cup water
1 teaspoon vinegar
1 tablespoon butter
3 cups pecans

Combine sugar, water, and vinegar. Cook to soft ball stage or 236 degrees. Add butter and nuts; remove from heat. Beat until mixture starts to thicken. Drop from teaspoon on to waxed paper. Cool. Makes 3 dozen pralines.

Kathleen McElmeel

MILLION DOLLAR FUDGE

4 ½ cups granulated sugar
¼ lb. butter
1 large can Carnation milk, undiluted

Boil above three items for 6 minutes at a full rolling boil.

Remove from flame and add:
2 pkgs. chocolate chips
1 pint marshmallow creme
2 cups nuts

Blend and pour into pans to cool. Makes about 5 pounds.

Marcella McCue
Casper, Wyo.

CHRISTMAS DIVINITY

Combine:
2 cups sugar
½ cup light corn syrup
½ cup water

Stir over heat until mixture dissolves. Cook until syrup reaches light crack stage. Pour syrup slowly over 2 egg whites, beaten stiff. Beat constantly until mixture holds its shape.

Add:
¾ cup candied cherries
¼ cup chopped nuts
1 teaspoon vanilla

Drop from teaspoon on to buttered sheet.

Mrs. Bernard Schlichte

PEANUT BRITTLE

2 cups sugar
1 cup light corn syrup
½ cup water
1 teaspoon butter
1 teaspoon vanilla
1 ½ teaspoon soda
2 cups shelled peanuts

Mix sugar, syrup and water. Cook to soft ball stage or 238 degrees. Add butter and peanuts and cook until the syrup turns a golden brown. This requires frequent stirring. Remove from fire, add vanilla, then the soda, stirring only until it foams well. Pour quickly over greased tins without spreading and do not handle until cool. Break in pieces.

Mrs. John Siegel

NUT LOAF CANDY

4 cups white sugar
1 cup cream
1 cup white corn syrup
1/8 teaspoon salt
1/4 teaspoon cream of tartar
1 teaspoon vanilla
1 cup peanuts, chopped very fine

Mix sugar, cream, syrup, salt and cream of tartar together. Place on heat and boil until mixture forms a soft ball in cold water. Remove from heat and cool until lukewarm. Add the flavoring and the peanuts. Beat until the mixture thickens, then place on a buttered board and mix until firm. Shape into small loaves and slice.

Mrs. Cyril Wiest

CARAMEL CANDY

2 cups brown sugar
1 cup sweet cream
1 tablespoon butter
1 teaspoon vanilla

Boil sugar and cream until when tried in cold water, a soft ball forms. Take off fire and add butter and vanilla. Beat until thick and creamy. Pour in shallow buttered pan. Cut in squares when cool.

Mrs. Agatha Engelken

ANISE CANDY

1 cup white sugar
1/2 cup white Karo
1/3 cup water

Boil until crack stage, then add 1 teaspoon anise oil and coloring. Pour out in pan.

Mrs. Bernard Willard
Cedar Rapids, Iowa

ANISE CANDY

6 cups white syrup
4 cups white sugar
1 cup water
10c bottle of anise oil
or 2 tablespoons of anise oil
2 teaspoons red coloring

Mix syrup, sugar and water. Boil until it cracks in cold water. Remove from fire and add oil and coloring.

Mrs. Arthur Funke

MEXICAN KISSES

Cook together 1 1/2 cups sugar and 1 1/2 cups cream. At the same time caramelize 1 1/2 cups sugar over low heat, stir constantly, do not let it burn. When golden brown add slowly to first hot mixture, add a pinch of salt. Cook to soft ball stage or 238 degrees on candy thermometer. Remove from heat, allow to cool. Add 1 cup nutmeats, beat until small amount dropped from a spoon holds its shape. Drop by teaspoonful on waxed paper.

Mrs. Frank Funke

Candy



FUDGE

4 cups sugar
1 large can condensed milk $\frac{1}{4}$ cup butter

Boil to soft ball stage, stirring constantly, remove from stove add 2 pkgs. of chocolate chips and $\frac{1}{2}$ pint of marshmallow cream. Add 1 cup nutmeats and vanilla. Pour on buttered platter and when cool cut in squares.

Elma Schechtman

PEANUT BRITTLE

Combine 1 $\frac{1}{2}$ cups sugar, $\frac{2}{3}$ cup water and $\frac{1}{2}$ cup white corn syrup. Cook to soft ball stage, 238 degrees. Add 1 $\frac{1}{2}$ cups peanuts and $\frac{1}{2}$ teaspoon salt. Cook to hard crack stage, 290 degrees. Remove from heat and add 2 tablespoons butter
1 teaspoon vanilla $\frac{1}{2}$ teaspoon soda

Pour on buttered baking sheet. Break with a mallet.

Mrs. Donald Naber

POPCORN BALLS

2 cups sugar 2 teaspoons cream of tartar
1 cup white Karo 1 tablespoon butter

Cook to hard ball stage, add $\frac{1}{2}$ teaspoon soda. Pour over 6 quarts of popcorn.

Mrs. Albert Hunt

HEAVENLY HASH

2 cups sugar $\frac{1}{2}$ cup English walnuts, chopped
1 cup cream $\frac{1}{2}$ cup pecans, chopped
2 tablespoons marshmallow creme
1 teaspoon vanilla
4 tablespoons grated unsweetened chocolate
12 marshmallows

Combine chocolate and sugar. Add cream and butter. Boil to soft ball stage, 234 to 238 degrees. Remove from fire. Add marshmallow creme, nuts, and flavoring. Beat until mixture thickens. Place cut-up marshmallows on well buttered dish evenly. Pour mixture over them. Let cool, cut in squares with a sharp knife.

Mrs. Eugene Drees

Household Hints & Miscellaneous



HINTS

To soften hard butter in a hurry, place a bowl which has been filled with hot water and emptied, over the butter.

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

Put a teaspoon of corn meal in doughnuts and they will not absorb so much grease.

Scratches on furniture such as dark oak, walnut or mahogany can be made to disappear by brushing the scratch with iodine.

To remove fruit stains, apply camphor to stained surface and then wash.

To remove grass stain, wash in alcohol.

For flaky pie crust, add $\frac{1}{2}$ teaspoon of vinegar to the cold water used to mix the dough.

To remove old tea or coffee stains, cover with glycerine, let stand 3 hours, then wash with soap and water.

Nutmegs will come out in halves, if soaked over night in water before cracking.

By dipping a new broom in hot salt water before using, will toughen the bristles and make it last longer.

When it is necessary to walk on varnished floor before it is dry, place waxed paper where you must step. It will not mar.

Apply a heavy coat of wax to dust pan, it keeps lint and dust from adhering to the dust pan.

To keep brown sugar from getting hard, put it with your bread, the moisture of the bread will keep it moist.

HINTS ON MEASURE

1 sq. chocolate is equal to $\frac{1}{3}$ cup cocoa and 2 T. shortening

1 T. cornstarch is equal to $1\frac{3}{4}$ T. flour

1 cup molasses equal to $\frac{3}{4}$ cup sugar

1 cup butter equal to $\frac{7}{8}$ cup oil or vegetable shortening

Whip lard with mixer until fluffy before using for pie crust.

Mrs. Lewis Matthews

SINGE WITH GAS

Try singeing your fowls over a gas burner instead of using a paper torch.

A NON-SLIP RUG

To prevent small rugs from slipping, sew fruit jar rubbers at each corner of rug.

SANDWICHES

1 lb. hamburger

1 onion, browned

Add 1 can Chicken gumbo soup and cook until spreading consistency.

Mrs. Lewis Matthews

MAID-RITES

2 lb. hamburger

Boil with 1 cup water, $\frac{3}{4}$ cup catsup, 1 T. chili powder for 2 minutes. Add 1 large onion, chopped and 2 T. mustard. Season with salt and pepper. Cook 10 minutes.

Mrs. Ben Odell

BARBEQUE SAUCE

4 T. minced onion

1 teaspoon paprika

1 cup tomato puree

1 teaspoon chili powder

$\frac{3}{4}$ cup water

$\frac{1}{2}$ teaspoon pepper

3 T. vinegar

$\frac{1}{4}$ teaspoon cinnamon

2 T. Worcestershire sauce

$\frac{1}{4}$ teaspoon cloves

1 teaspoon salt

1 bay leaf

Boil for a few minutes. Ribs baked in this sauce is very good, also good with fish, hot dogs, or hamburger.

Mrs. Lewis Matthews

TARTAR SAUCE for FISH

1 egg yolk

2 tablespoons vinegar

1 teaspoon salt

1 cup Mazola salad oil

2 tablespoons chopped green olives

1 tablespoon chopped green parsley

1 teaspoon grated onion 2 tablespoons chopped sweet pickle

2 tablespoons chopped pimento (omit if not liking pimento)

Combine egg yolk, salt and 1 tablespoon vinegar in bowl. Beat well with a rotary beater. Continue beating and add salad oil, 1 tablespoon at a time, beating thoroughly after each addition (this is important because too fast addition will cause the oil to separate instead of blending). Add remaining vinegar and beat well. Stir in remaining ingredients and chill. Yield 1 $\frac{1}{2}$ cups.

Mrs. Donald Ries

BASIC CHOCOLATE SYRUP

Bring to a boil; $\frac{1}{4}$ cup cocoa, $\frac{1}{4}$ cup sugar, a dash of salt, $\frac{3}{4}$ cup white corn syrup and $\frac{1}{4}$ cup water. Cook 5 minutes. Cool. Makes 1 $\frac{1}{4}$ cups. Mix with milk for chocolate milk drink or over ice cream for sundae delight.

Mrs. Anton White

CHEESE SPREAD

Take $\frac{1}{2}$ cup cream cheese $\frac{1}{2}$ cup milk

Place over low heat and with potato masher, mash until there are no lumps; will be quite thin while warm. Let stand in cool place for half an hour, will thicken some. This is very good to spread on buns or bread. Add chopped olives or green peppers or if you like, a small bit of onion, then if you like slices of minced ham.

Mrs. Anna Lawrence

GREEN BEANS

3 tablespoons chopped onion $\frac{1}{8}$ teaspoon pepper
3 tablespoons butter 1 cup vegetable liquid
3 tablespoons flour $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ teaspoon salt 1 can of green beans (size 303)

Cook onion in butter until tender. Add seasonings, flour and blend well. Add milk and vegetable liquid gradually, stirring until thick and smooth. Add beans. Heat thoroughly. Serves 6.

Mrs. Arthur Funke

KRAUT RECIPE

Cut cabbage with medium fine cutter. Place in crock to which is added a half cup of salt per gallon. Tamp well, weigh down and leave to cure for three weeks. Boil for 15 minutes in open kettle, put into jars and seal tight. You will have kraut that will keep indefinitely. Prepare by merely bringing kraut to boil and serve. You will never have that unpleasant odor in the kitchen when preparing kraut for meals.

Rev. L. P. White

HARD SOAP (WHITE)

11 cups melted fat. 5 cups cold water, 1 can lye, ½ cup liquid ammonia, cup borax, 1/3 cup white sugar.

Use any kind of fat. Melt and strain through cloth into any enamel pan or stone jar. Pour the 5 cups water into pan or jar and add the lye. Stir until dissolved, using wooden paddle. Then add ammonia, borax, and sugar, stir and let cool until just above the warm point. Slowly add this mixture to the fat stirring constantly until it is creamy. Pour into bowl lined with cloth wrung out in cold water. Cover.

Mrs. Frank Sassen

CRACKLINGS AND RINDS SOAP

5 pts. water

1 can Lewis lye

4 lbs. cracklings or rinds or both

Mix in a granite pan and let stand 3 days, stirring each day. Add 3 qts. water and boil until it is dissolved. Let stand in pan until next morning and cut in desired pieces.

Mrs. Walter McElmeel

HAND LOTION

1 ounce Glycerin

1 ounce vinegar

1 ounce soft water

Put in bottle and shake well. Add 2 or 3 drops clove oil if you wish.

Mrs. Anna Lawrence

HOW TO REMOVE PAPER

To remove old wallpaper, cover with a hot thin starch using a whitewash brush with which to apply it.

NON-FREEZING CLOTHES LINE

Clothes line rope should be boiled for a half hour or longer in salt water. This prevents clothes from freezing on line.

UNCOOKED SOAP RECIPE

5 lbs. strained lard or drippings

4 ½ pts. lukewarm water

1 cup Borax

1 can Lewis lye

1 cup Ammonia

Method:

Dissolve lye in water, let stand until lukewarm, then stir into it the lard, which is just soft enough to pour easily. Stir until quite well dissolved and begins to thicken. It isn't necessary to stir it constantly. Add dry borax and stir well, then add ammonia, stir until ready to set. Pour into pans or boxes lined with cloth, cut when cold and hard, and let dry a day or so before packing away.

If you have a large crock, this is the best thing to make it in. A 15 gallon crock will hold a recipe of 35 lbs. of lard. It's much easier to handle in a crock.

Mrs. G. Stelken

INDEX

DONATIONS

Lippert Jewelry	Dyersville, Iowa
Emporium	Dyersville, Iowa
Tauke Beauty Shop	Dyersville, Iowa
W. B. Barry, D. D. S.	Dyersville, Iowa
L. L. Snopek, D. D. S.	Dyersville, Iowa
B. C. Luehrsmann, M. D.	Dyersville, Iowa
Eldon George, D. D. S.	Dyersville, Iowa
H. A. Crawford	Dyersville, Iowa
Helle Livestock	Dyersville, Iowa
Drexler Food Store	Dyersville, Iowa
Ahler's Cafe	Dyersville, Iowa
Friedmann Garage	Dyersville, Iowa
Greg Tauke & Sons	Dyersville, Iowa
Steve & Ray's Tavern	Dyersville, Iowa
J. L. Blong, D. D. S.	Dyersville, Iowa
Grawes Tavern	Dyersville, Iowa
W. A. McVane	Dyersville, Iowa
E. M. Hughes	Manchester, Iowa
Manchester Implement Co.	Manchester, Iowa
Widner Drug Store	Manchester, Iowa
St. Clair Teske Co.	Manchester, Iowa
Elite Cafe	Manchester, Iowa
Walter Wallace	Manchester, Iowa
Schultz Dime Store	Manchester, Iowa
Gambles	Manchester, Iowa

INDEX



	Pages
Cakes and Frostings -----	5 - 34
Cookies and Donuts -----	35 - 54
Pies and Desserts -----	55 - 74
Breads -----	75 - 83
Casseroles -----	84
Salads -----	85 - 96
Meat, Poultry and Fish -----	97 - 103
Pickles, Relishes and Canning -----	104 - 108
Candy -----	109 - 112
Household Hints and Miscellaneous -----	113 - 116