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## BREAD

### RYE BREAD

1 cake compressed yeast or	4 cups rye flour
½ cake dry yeast	3 cups buttermilk
½ cup luke warm water	2 tps. salt
1½ tablespoons sugar	White flour to stiffen

Soften yeast in lukewarm water, add sugar, and let stand 20 minutes, if compressed yeast is used. If dry yeast is used allow to stand 1 hour. Combine flour, butter, milk and salt. Add yeast and stir well. Set in warm place and allow to rise until full of bubbles. Gradually add enough white flour to make a dough a little stiffer than wheat bread. Turn on floured board. Knead until smooth and elastic. Form in loaves, placed in oiled pans and brush with melted butter. Cover and let rise until double in bulk. Bake in hot oven (425) about 1 hour. Makes three loaves.

Mrs. Matt Muessigmann

### CALIFORNIA PRUNE BREAD

4 tbsp. sugar	2 cups milk
4 tbsp. shortening	2 tsp. salt
1 cup cooked prunes	1 cake compressed yeast
	6¾ cups flour

Scald milk, then cool to lukewarm. Add salt, butter, yeast broken into pieces and two cups of flour and beat thoroughly. Let rise half an hour in a warm place, and then add sugar, shortening, prune pulp, and remaining flour and knead until smooth. Let rise until double in bulk, punch down, let rise again and when doubled in bulk, shape into two loaves and place in greased bread pans. When again doubled in size bake about 45 min. at 373 degrees. Turn out while hot and brush with butter on top and sides.

Miss Anna Carstens

### BUNS

Soak 2 Fleischmann's yeast cakes in warm water, then mix 1 cup lard, ½ cup sugar and a little salt, 3 cups warm water. When yeast cakes are soaked mix well together like bread dough only not quite so stiff. Let rise 3 hours then put in pan and let rise 2 hours. Bake about 15 min.

Mrs. Simon Snittjer

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**CHRISTMAS BREAD**

2 cups scalded milk	$\frac{1}{4}$ cup luke warm water
$\frac{1}{2}$ cup shortening	2 beaten eggs
$\frac{2}{3}$ cup sugar	4 cups flour
2 tsps. salt	1 cup white raisins
$\frac{1}{4}$ tsps. cardaman seed crushed	1 cup shredded citron
1 tsp. cinnamon	1 cup marasch. cherries (chopped)
2 cakes compressed yeast	

Mix above, then place on floured board and gradually add 4 more cups of flour. Bake 45 min. at 350 degrees F.

Mrs. Paul Sailer

**ICE BOX ROLLS**

1 cake compressed yeast	1 egg well beaten
2 cups water	6 cups flour
$\frac{1}{2}$ cup sugar	4 tbsp. shortening, melted
$1\frac{1}{2}$ tsp. salt	

Crumb yeast into a bowl and add warm water. Add sugar and salt, then egg. Sift flour and add half the flour to this mixture. Beat well. Add melted shortening and mix in remaining flour with hands. Knead gently in bowl until smooth, then allow to rise in well greased bowl. This should double in bulk in about two hours. Punch down and work a little, rub surface with softened butter, cover and set in ice box (over night or all day). Shape into rolls or bread and let rise until light and not quite double in bulk (about 30 min.). Bake in oven 250 degrees to 300 degrees F.

Mrs. Raymond Schultz

### PARKER HOUSE ROLLS

1 cup likewarm water	5 tbsp. sugar
1 tsp. sugar	2 tsp. salt
1 envelope of Fleischmanns yeast	6 cups sifted flour
1 cup milk	4 tbsp. shortening

In  $\frac{1}{2}$  cup like warm water thoroughly dissolve 1 teaspoon sugar. Sprinkle yeast on top of water. Let stand 10 min. Then stir well. Scald milk, add 5 tbsps. sugar and salt, and cool to lukewarm. Add yeast mixture and remaining water. Add 3 cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make it easy to handle dough. Knead well. Place in a greased bowl. Cover and let rise in warm place until nearly doubled in bulk, about 40 min. When dough is light, roll out  $\frac{1}{2}$  inch thick. Brush over lightly with melted shortening. Cut with  $2\frac{1}{2}$  inch biscuit cutter, crease heavily through center with dull edge of knife. Fold over in book shape. Place close together on well greased shallow pans. Cover and let rise until light (about one hour). Bake in hot oven 425 degrees about 20 min.

Mrs. Lena Sessler

### NO-KNEADING BREAD ROLLS

1 cake Fleischmanns yeast	2 tbsp. sugar
$\frac{1}{4}$ cup lukewarm water	1 cup boiling water
$\frac{1}{4}$ cup shortening	1 egg
$1\frac{1}{4}$ tsp. salt	$3\frac{1}{2}$ cups flour

Dissolve yeast in lukewarm water. Put lard, salt and sugar in boiling water, add yeast and beaten egg. Add flour and beat well when lukewarm. Chill for 2 or 24 hours.

Mrs. John Butterwick

### CLOVER LEAF ROLLS

1 cake compressed yeast	1 egg
$\frac{1}{2}$ cup sugar	7 cups sifted flour
1 teaspoon salt	3 tbsp. melted shortening
2 cups lukewarm milk or water	

Crumble yeast in mixing bowl. Add sugar, salt and luke warm milk or water. Add well beaten egg. Add  $\frac{1}{2}$  the flour and beat well. Add melted shortening and mix in remainder of flour. Let rise to double its bulk. Shape into 3 small rolls in each muffin tin. Let rise slowly to double their size. Bake in hot oven 425 degrees for 20 to 25 minutes.

Mrs. Deddo Geiken

### PERFECTION ICE BOX ROLLS

6 cups flour (unsifted)	1 cup cold water
1 tsp. salt	2 eggs
$\frac{3}{4}$ cup sugar	2 cakes compressed yeast
1 cup lard	$\frac{1}{4}$ cup lukewarm water
1 cup boiling water	

Cream sugar and lard, add boiling water. When cool add cold water, add beaten eggs and yeast dissolved in lukewarm water. Add salt to flour and sift into liquid ingredients. Mix well but do not knead. Cover and place in ice box over night. Shape into rolls and allow 2 hours for rising. Bake at 425 degrees F. 15 min.

Mrs. Wm. Schultz

## POTATO ROLLS

$\frac{3}{4}$ cup milk or potato water	1 tsp. salt
1 cake compressed yeast	1 cup mashed potatoes
$\frac{1}{4}$ cup sugar	$3\frac{1}{2}$ cups sifted flour (about)
$\frac{1}{4}$ cup melted shortening	Melted butter or margarine

Heat milk to lukewarm and crumble yeast in it. Add sugar, shortening and salt and stir until dissolved. Mix in mashed potatoes. Add one cup of the flour and mix well. Cover and let rise in warm place until bubbly (about one hour). Mix in the remaining flour to make dough stiff enough to knead. Knead five minutes on a floured board. Put into greased bowl, cover and let rise for about  $1\frac{1}{2}$  hours or until double in bulk. Break off small pieces and shape into rolls. Put in greased pans and let rise for 30 min. Bake in hot oven (425 degrees F.) about 10 min.

Mrs. LeRoy Growden

## FEATHER ROLLS

$1\frac{1}{2}$ cups potato water	$\frac{2}{3}$ cup shortening (lard)
$1\frac{1}{2}$ cups lukewarm water	$1\frac{1}{2}$ tsp. salt
1 cake compressed yeast	8 cups of flour
$\frac{1}{2}$ cup sugar	

Put one medium sized potato and the water in which cooked through sieve. This should measure  $1\frac{1}{2}$  cups. Dissolve yeast in warm water. Add potato water, salt and melted lard, sugar and enough flour to make a soft dough. Let rise until light. Knead down and let rise again. Pinch off small pieces, shape into rolls. Let rise again, and bake about 45 min.

Mrs. Benj. Harms  
Mrs. Garrett Duit

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Arthur J. Schultz

**ICE BOX ROLLS**

4 cups flour	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ pound butter	1 tsp. salt
$\frac{1}{4}$ pound lard	

Crumble like pie crust, then add 1 yeast cake dissolved in 1 cup lukewarm milk and add 3 eggs. Mix. Set in refrigerator over night or until real cool so you can roll it. Roll and spread with butter, sugar and a little cinnamon. Roll up like jelly roll, cut them and press flat as pan cake, after roll is placed in pan. Let rise to double. Bake about 15 to 20 min. in 350 degree oven.

Mrs. Christ Sailer

**LIGHT COFFEE TWIST**

1 pkg. mala yeast	6 tbsps. sugar
$\frac{1}{2}$ cup shortening	1 cup scalded milk, cooled
2 eggs	$1\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ cup lukewarm water	4 cups flour

Soften yeast in lukewarm water. Blend together sugar, salt, shortening; add eggs, one at a time and beat well. Add warm milk and yeast mixture. Gradually add flour, mixing thoroughly. Divide into three even portions. Roll each piece into strands about 15 inches long. Braid these strands together and fasten ends securely. Let rise in warm place. Bake in mod. oven 25 to 30 min. 350 degrees F. Frost while still warm.

Rose Kreimeyer

**SWEET SNAILS**

Use your favorite bread dough. Cover the bottom of a well greased pan with  $\frac{1}{2}$  inch of brown sugar, dot with butter and sprinkle generously with chopped nuts. Pat dough in a rectangle  $\frac{1}{2}$  inch thick. Spread with softened butter, brown sugar and cinnamon if desired. Roll and cut in pieces 1 inch thick. Place in prepared pan and let rise until double thickness. Bake in moderately hot oven 25 to 30 min. Turn upside down immediately upon removing from the oven.

Mrs. Irvin Stubbe

**ROLLS—BROWN SUGAR**

1 compressed yeast dissolved in a little water	$\frac{1}{2}$ cup sugar
1 cup milk scalded	$\frac{1}{2}$ cup butter
	1 tsp. salt

Pour hot milk over sugar and butter, when cool add yeast, and 3 well beaten eggs, 4 cups flour, do not add more than  $\frac{1}{2}$  flour if necessary. Spread butter and brown sugar on and roll. Cut in about one inch lengths. Butter pans and put some brown sugar in bottom of pan. Place rolls in pan and let rise from  $\frac{3}{4}$  to 1 hour and bake in moderate oven.

Mrs. Frank Fritz

**BAKING POWDER BISCUITS**

2 $\frac{3}{4}$ to 3 cups flour	5 tablespoons of hard fat
1 teaspoon salt	1 cup milk
5 to 6 teaspoons baking powder	

Sift flour once before measuring. Mix and sift dry ingredients together twice. Cut in fat quickly. Add milk all at once. Stir until smooth, soft dough. Knead lightly. Pat or roll lightly to  $\frac{1}{2}$  inch thickness. Cut with floured cutter. Shake off extra flour. Brush top of biscuit with milk or egg. Bake in ungreased baking sheet in hot oven 450 degrees F. 10 to 20 minutes.

Alice Pohlman

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### EVER-READY BISCUIT RECIPE

6 cups sifted flour	1 tsp. salt
2 tablespoons Calumet	1 cup shortening

Sift flour once. Measure 3 cups at a time into sifter, adding 1 tablespoon (3 teaspoons) baking power and 1½ teaspoons salt for each three cup amount; sift into large bowl. Repeat until full amount of dry ingredients has been sifted. Cut in shortening with pastry blender or two knives until mixture resembles coarse meal. Makes about 7 cups. Place in glass jars or crockery bowl and cover lightly with cloth or plate to allow circulation of air. Store in refrigerator or other very cool, dry place. Keeps well for three or four weeks.

For 10 to 12 biscuits, measure 2 cups biscuit blend into bowl. Add about ½ cup milk and stir until a soft dough is formed. (Use more or less milk, depending upon the particular flour used.) Roll out on floured board and cut. Bake 12 to 15 minutes.

Mrs. Wm. F. Bartling

### RAISIN NUT BREAD

1 cup boiled raisins	1 tsp. vanilla
1 cup brown sugar	½ tsp. salt
1 tbsp. lard	1 tsp. baking powder
1 tsp. soda	4 or 5 cups sifted flour
1 cup boiling coffee	1 cup chopped nuts
1 egg	

Take one cup of boiled raisins and drain. To the hot raisins add one cup brown sugar, 1 tbsp. lard, 1 tsp. soda. Pour over this one cup boiling coffee and let mixture cool. When about cold add egg, 1 tsp. vanilla, ½ tsp. salt, 4 or 5 cups sifted flour with 1 tsp. baking powder. Add one cup chopped nuts. Put in greased loaf pan and let rise 15 min. Bake one hour in a moderate oven.

Mrs. Ben Roelfs

### CINNAMON COFFEE CAKE

2 cups sifted flour	4 tbsp. butter
3 tsp. baking powder	1 egg
½ cup sugar	1 cup milk

Sift together the flour, baking powder. Add sugar. Cut in 4 tbsp. butter; beat 1 egg and add 1 cup milk and stir in dry ingredients. Beat vigorously. Pour in a greased pan and cover with butter, cinnamon and sugar. Bake 30 to 40 minutes in a moderately hot oven, 400 degrees F.

Mrs. A. J. Cobie

**CINNAMON ROLLS**

Use a baking powder biscuit recipe plus  $\frac{1}{2}$  tablespoon ground cinnamon and  $\frac{1}{4}$  cup brown or white sugar and 1 teaspoon butter. Roll dough  $\frac{1}{4}$  inch thick in an oblong strip, spread with melted butter, and sprinkle with sugar and cinnamon. Roll dough up and cut in inch slices. Place on greased baking sheet with cut side resting on pan. Bake fifteen minutes in hot oven 450 F.

Alice Pohlman

**BROWN BREAD**

$1\frac{1}{4}$ cups brown sugar	$3\frac{1}{2}$ cups flour
2 eggs	$\frac{1}{4}$ tsp. salt
1 cup sour milk	1 cup chopped nuts
1 cup sour cream	$1\frac{1}{2}$ cups prunes or dates
2 tsp. soda	1 cup raisins

Mix in order given. Remove stones from prunes or dates, and cook with raisins before adding. Put in loaf pans and bake 45 minutes in moderate oven. When ready to serve slice and spread with butter.

Mrs. Ernest Sailer

**SWEET BROWN BREAD**

$\frac{1}{2}$ cup sugar	$\frac{3}{4}$ or $\frac{1}{2}$ cup molasses or syrup
4 cups graham flour	$\frac{1}{4}$ tsp. salt
$2\frac{1}{2}$ cups sour milk	1 cup nutmeats
2 tsp. soda	Raisins as you like

Mix dry ingredients first, then add milk and syrup and mix. Put in two round coffee cans, let raise in a warm place for 1 hour and then bake one hour.

Mrs. John Snittjer

**BUTTERSCOTCH NUT BREAD**

2 eggs well beaten	1 cup nutmeats
2 cups brown sugar	$\frac{1}{2}$ tsp. salt
2 cups sour milk	$1\frac{1}{4}$ tsp. soda
4 cups flour	1 tsp. baking powder

Beat eggs. Add sugar. Then milk and rest of the ingredients. Place in two loaf pans and bake in slow oven 45 to 50 minutes.

Mrs. Howard Greenfield

**CURRENT BREAD**

$\frac{1}{2}$ cup sugar	1 teaspoon salt
2 cups milk	1 cup currents
4 cups flour	1 egg well beaten
4 tsp. baking powder	

Add egg to milk. Mix well. Sift dry ingredients together, add and mix well. Put in pans and let stand 20 minutes. Bake in oven 350 degrees F. for 45 minutes.

Mrs. Carl Bruns

**NUT BREAD**

2 cups flour	$\frac{1}{2}$ cup walnuts
3 tsp. baking powder	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ to $\frac{3}{4}$ cup sugar	1 egg
$\frac{1}{2}$ tsp. salt	

Sift dry ingredients, add nuts, stir well, add milk and egg. Let stand 20 minutes, then bake in moderate oven.

Mrs. Merle Heffelmeier

**NUT BREAD**

4 cups flour	1 tsp. salt
4 tsp. baking powder	$\frac{1}{2}$ cup sugar

Sift all together and add 1 cup of nuts (not too fine). Beat one egg in 2 cups sweet milk and mix with dry ingredients. Bake in a long loaf pan one hour in a slow oven.

Mrs. Harris Vietor  
Mrs. Richard Cobie

**DATE NUT BREAD**

1 $\frac{1}{2}$ cups white flour	1 cup chopped dates
1 $\frac{1}{2}$ cups whole wheat flour	5 tsps. baking powder
1 tsp. salt	$\frac{1}{2}$ cup brown sugar
1 egg	A little shortening
1 cup nuts	1 $\frac{1}{2}$ cups milk

Sift flour and mix with dry ingredients. Beat egg, add milk, combine with dry ingredients. Pour in well greased pan and bake.

Mary Jansonius

**GRAPENUT BREAD**

2 cups sour milk	1 tablespoon lard
1 cup grapenuts	1 cup sugar
2 eggs	4 cups flour
2 tsps. baking powder	$\frac{1}{2}$ tsp. salt
2 tsps. soda	

Soak grapenuts in sour milk for an hour. Beat eggs, add other ingredients and bake one hour. Makes two loaves.

Mrs. Minnie Folkers  
Mrs. Harry Sinning

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### BANANA BREAD

1 cup of sugar	1 tsp. soda put in $\frac{1}{4}$ cup sour milk
$\frac{1}{2}$ cup shortening	2 cups flour
2 eggs beaten	$\frac{1}{2}$ cup nuts
3 mashed bananas	

Mix in order given and bake 45 minutes in moderate oven 350 degrees F.

Mrs. Leo Neubauer

### BANANA BREAD

2 cups flour	1 cup sugar
1 cup mashed bananas	$\frac{1}{2}$ teaspoon soda
1 teaspoon baking powder	3 tablespoons milk
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup nut meats
1 egg	

Cream butter, add sugar gradually. Add beaten egg. Combine the soda, milk and banana pulp. Add to butter and sugar mixture. Add baking powder and flour sifted together. Add floured nutmeats. Pour into a well greased loaf pan. Bake about 40 minutes at 350 degrees.

Mrs. Allen Johns

### QUICK RAISIN BREAD

3 cups flour	1 cup milk
$2\frac{1}{2}$ tsp. baking powder	$\frac{1}{2}$ cup sugar or honey
$\frac{1}{2}$ tsp. soda	1 egg
1 tsp. salt	$1\frac{1}{2}$ cups raisins
4 tbsp. shortening	

Sift 3 cups flour. Measure and sift again with  $2\frac{1}{2}$  tsps. baking powder,  $\frac{1}{2}$  tsp. soda and 1 tsp. salt. 4 tbsp. melted shortening, combine 1c. milk with  $\frac{1}{2}$  c. sugar. Add one egg, beat well until blended, add shortening and mix with flour. Add  $1\frac{1}{2}$  c. raisins and stir. Add milk mixture. Pour in greased pan. Bake in moderate oven one hour.

Mrs. Wm. Wright, Sr.

**ORANGE DOUGHNUTS**

$\frac{1}{2}$ cup heavy sweet cream	$\frac{1}{2}$ orange, juice and rind
$\frac{1}{2}$ cup sugar	2 cups flour
2 eggs well beaten	2 teaspoons baking powder
$\frac{1}{8}$ teaspoon salt	$\frac{1}{2}$ teaspoon lemon flavoring

Mix, and fry in deep fat.

Mrs. Eugene Fritz

**POTATO DOUGHNUTS**

1 cup mashed potatoes	Pinch salt
$\frac{1}{2}$ cup sugar	5 cups flour
2 eggs	5 level teaspoons baking powder
1 cup sweet milk	Nutmeg

Have mashed potatoes hot and add sugar, mix well. Beat eggs slightly and add milk. Combine the two mixtures. Sift salt, flour and baking powder together, and make as soft a dough as can be handled. Flavor with nutmeg to taste. Roll out and fry in deep hot fat. Dredge with powdered sugar.

Mrs. Cornie Mooi

**DOUGHNUTS**

$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup milk
1 egg	Pinch salt
1 cup sugar	2 tablespoons baking powder
$\frac{1}{2}$ cup cream	

Flour enough to roll out. Fry in hot lard. Let fry 6 seconds, turn over, fry brown and then turn again.

Mrs. Anna Harms

**FRY CAKES**

$\frac{1}{2}$ cups sugar	4 tsp. baking powder
2 tssps. butter	1 cup sweet milk
1 tsp. salt	2 cups flour, or enough to make
5 eggs, beaten	quite a stiff dough

Roll out thin, cut out, and bake in hot fat.

Mrs. C. F. Raisch

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## SOUR MILK DOUGHNUTS

1 egg	1 3/4 teaspoons cream tartar
1 cup sugar	1/4 teaspoon ginger
1 cup sour milk	1 1/2 teaspoon salt
1 1/2 tablespoons melted lard	1 teaspoon nutmeg
4 cups flour	

Beat egg until light and add sugar, sour milk and the melted lard. Add flour, soda, cream tartar, ginger, salt and nutmeg which have all been sifted together. Turn out on floured board, knead lightly, pat and roll to  $\frac{1}{4}$  inch thickness. Shape with a doughnut cutter, dipped in flour, and fry in hot deep fat. Drain on brown paper.

Mrs. Norman Weber

## PLAIN MUFFINS

2 cups white flour.	1 cup milk
3 tbsp. sugar	1 egg
3 tsp. baking powder	3 tbsp. fat
1/2 tsp. salt	

Sift flour before measuring. Mix and sift dry ingredients two or three times. Combine melted fat, beaten egg, and liquid. Pour this into dry ingredients and blend without more than 30 or 35 strikes. This mixture is not smooth. Fill greased muffin tins  $\frac{2}{3}$  full. Bake at 410 degrees F. for 15 min. in small tins and 25 to 30 min. in large tins.

Marilyn Dass

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## GRAHAM GEMS

1 cup of graham flour	4 tsps. baking powder
1 1/4 cups white flour	1 egg
1/4 cup sugar	1 cup sweet milk
1 tsp. salt	2 tsbps. melted butter

Mix sugar, melted butter and egg well beaten. Add alternately the milk and flour, to which baking powder has been added. Pour into muffin tins and bake in hot oven (425 F.) 15 to 20 minutes.

Mildred Kuper

## CHOCOLATE WALNUT WAFFLES

2 cups flour	1/2 cup walnuts
4 tsps. baking powder	6 tsbps. melted shortening
1 tsp. salt	6 tsbps. cocoa
3/4 cup sugar	1/2 tsp. cinnamon
1 1/4 cups milk	1 tsp. vanilla
2 eggs	

Sift dry ingredients together. Add milk. Separate eggs. Beat yolks and add to mixture. Mix thoroughly. Beat white and fold in. Add shortening. Serve with maple syrup and vanilla ice cream.

Mrs. Craig Reed

## WAFFLES

2 cups flour	2 egg whites
4 teaspoons baking powder	4 tablespoons melted butter
1/2 teaspoon salt	1 3/4 cups milk
2 egg yolks	

Sift flour, baking powder and salt together. Add egg yolks and milk. Beat thoroughly. Add shortening. Mix in beaten egg whites. Bake in hot waffle mould until brown. Serve hot with butter and maple syrup or preserves.

Mrs. Will L. Meyer

## OLD FASHIONED JOHNNIE CAKE

2 cups flour	1 tsp. salt
1 cup corn meal	1 1/2 cups milk
1/4 cup sugar	1 egg
5 tsps. baking powder	3 T. melted butter

Sift dry ingredients, add milk and beaten egg. Beat thoroughly, add melted shortening, mix well. Bake in buttered pan that has been pre-heated. Bake in very hot oven 30 or 40 min. All measurements level.

Mrs. F. S. Schultz

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## CORN BREAD

2 eggs	6 tsps. baking powder
5 tbsps. lard	1 tsp. salt
2 tbsps. sugar	2 cups milk
2 cups flour	2 cups corn meal

Beat eggs and add lard and sugar, beat hard. Sift dry ingredients, add to top mixture with milk and corn meal and beat hard. Bake in hot oven.  $\frac{1}{2}$  cup crisped bacon may be used instead of lard.

Mrs. Anna Daniels  
Mrs. Martin Greenfield



## CAKES AND FROSTINGS

### FROSTING

5 tbsps. butter	$1\frac{1}{2}$ tbsps. cocoa
3 cups powdered sugar	2 tbsps. hot coffee
1 egg yolk	

Mrs. Raymond Bear

### CARAMEL FROSTING

1 cup brown sugar	1 tbsp. butter
$\frac{1}{2}$ cup white sugar	1 tsp. vanilla
1 cup cream	$\frac{1}{2}$ cup chopped nuts

Cook sugar, cream and butter to soft ball stage and add vanilla and nuts. Beat for a few minutes until it begins to get thick. Spread quickly.

Charlene J. Harms

### FLUFFY FROSTING

2 egg whites	$\frac{1}{4}$ tsp. salt
1 cup light corn syrup	$\frac{1}{2}$ tsp. vanilla

Beat egg whites and salt until frothy. Add corn syrup in fourths, beating until frosting is thick and holds a peal. Beat in flavoring. The stiffness can be controlled by adding more or less syrup.

Mrs. Geo. Cobie

**POWDERED SUGAR FROSTING**

5 tbsps. brown sugar  
2 tbsps. of butter

2 tbsps. of cream  
2 tbsps. of water

Bring to a boil then boil one minute. Remove from fire. Add 2 cups of powdered sugar and beat adding flavor you wish. Use fruit juices with powdered sugar improves the flavor. Sometimes boiling water and flavoring.

Mrs. Melvin Ridout

**QUICK STRAWBERRY FROSTING**

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

1 cup strawberry preserves

Combine ingredients. Beat with rotary egg beater until frosting will stand in peaks. Any tart jam or jell may be used in place of strawberry preserves.

Mrs. Geo. Cobie

**APPLE SAUCE CAKE**

$1\frac{1}{4}$  cups sugar  
1 egg  
 $\frac{1}{2}$  cup shortening  
1 tsp. salt  
1 tsp. cinnamon  
1 tsp. cloves

$1\frac{1}{2}$  cups unsweetened apple sauce  
2 tps. soda  
 $2\frac{1}{2}$  cups flour  
1 cup nut meats  
1 cups raisins  
1 tsp. vanilla

Cream sugar, butter and apple sauce. Sift spices and soda with flour, add nut meats and raisins with first mixture.

Mrs. Dena Muller

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**FUDGE ICING**

1 egg

1 cup sugar

2 sqs. chocolate

Cook over hot water till thick.

Butter, size of a walnut

4 tbsps. of cream

Mrs. Henry Greenfield

**FROSTING**

1 cup brown sugar

4 or 5 tbsps. sour cream

Boil until soft ball stage when tested in cold water.

Mrs. Will Sessler

**UPSIDE DOWN APPLE CAKE**

1 heaping tbsp. melted butter

½ cup sugar

Apples

Cinnamon

Pour melted butter in bottom of pan or pie plate. Add enough apples to fill pan. Sprinkle with sugar and add cinnamon to suit taste. Drop the following batter by tablespoons on apples:

1 egg

½ cup flour

½ cup sugar

½ tsp. salt

½ tsp. baking powder

1 tsp. vanilla

1 tbsp. melted butter

Batter should be thick. Bake slowly until batter is done. Good with whipped cream.

Mrs. K. L. Meyer

**FRESH APPLE CAKE**

1 cup sugar

1 tsp. maple flavor

1 egg

1 tsp. cloves

Pinch of salt

1 tsp. cinnamon

½ cup shortening

½ cups flour

¾ cup sour milk, add

2 cups diced raw apples

1 tsp. soda

1 cup raisins

Mix the above ingredients as given, then sift the flour and spices and add to the first mixture. Dust the apples and raisins with some of the flour to keep them from sinking in the pan. Add apples and raisins last. Mix well and bake in a loaf pan in moderate hot oven for 40 minutes. Cut in squares and serve with whipped cream or serve as fruit cake.

Mrs. Mathilda Richtsmeier

"THE QUALITY STORE"

**Wm. Marshall**

CLOTHING AND FURNISHINGS

Dial 3411

## PINEAPPLE UPSIDE DOWN CAKE

1/3 cup butter	Canned or fresh fruit
2/3 cup sugar	peach or apricots
2 eggs	1 1/2 cups flour
2/3 cup water	3 tsps. baking powder
4 tbsps. butter	1/3 tsp. salt
1 cup brown sugar	1/2 tsp. vanilla

Cream butter, add sugar, beaten egg yolks and vanilla. Sift together flour, baking powder, salt and add to first mixture alternately with water. Fold in stiffly beaten egg whites. While making cake batter, melt butter and brown sugar. When thick add cut pineapple or halves of ripe peaches. Pour batter over fruit and bake about 35 minutes in moderate oven. Remove to dish, turning upside down so that the fruit will be on top. Serve hot with hard sauce or whipped cream.

Mrs. Eilard H. Muller

## PINEAPPLE UPSIDE DOWN CAKE

## Topping

## Batter

$\frac{1}{3}$ cup shortening	$\frac{1}{4}$ cups sifted flour
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ tsp. salt
1 egg, unbeaten	$\frac{1}{2}$ tsps. baking powder
1 tsp. vanilla	$\frac{1}{2}$ cup syrup from pineapple slices

Gradually add sugar to shortening. Add egg and vanilla. Beat well. Add small amounts of dry ingredients and pineapple syrup, beating until smooth. Spread batter over pineapple slices in pan. Bake in moderate oven, 350 degrees, for 50 minutes. Let stand five minutes. Then turn out. Serve plain or with whipped cream.

Mrs. Hans Rau

## CHOCOLATE ANGEL FOOD

Use the basic recipe but substitute 4 tbsps. cocoa for part of the flour. Place the cocoa in measuring cup, then fill the cup with the flour and proceed as for plain angel food.

Mrs. Chris H. Brandt

# BEN PETERS & SON

## AUCTIONEERS

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**ANGEL FOOD CAKE**

1½ cups cake flour (1 cup plus 2 tbsps.)	3 tbsps. shredded coconut
1½ cups egg whites (room temper- ature, not cold)	1½ tbsps. cream of tartar
½ tsp. salt	1¾ cups sugar
3 tbsps. cold water	1 tsp. vanilla
	¼ tsp. almond extract

Sift flour once, measure and sift three more times. Place egg whites in large mixing bowl. Add salt and water. If using an electric mixer, beat at high speed until foamy, add cream of tartar and continue beating until egg whites are stiff or will stand in points when beater is lifted up. (If mixer is not used and Dover hand beater may be used, the method is the same). Turn mixer to medium speed and add the sugar slowly, a few tbsps. at a time. If mixer bowl is too small to add the flour, transfer mixture to a larger bowl and fold in the flour by hand with a wire whip or slotted spoon, folding in a few tbsps. at a time. Add the vanilla and almond extracts last. Pour into an ungreased angel food cake pan, sprinkle shredded coconut on top. Place in cold oven. Set temperature at 350 degrees, turn on heat and bake one hour. Remove from oven and invert and let stand until cold.

Mrs. Chris H. Brandt

**MOCK ANGEL FOOD CAKE**

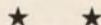
1 cup milk	2 tsp. baking powder
1 cup flour	2 egg whites
1 cup sugar	1 tsp. vanilla

Bring milk to a boil in double boiler. Sift flour, sugar and baking powder together 3 or 4 times. Add to the warm milk. Then fold in beaten egg whites and add vanilla.

Mrs. Louie Benning

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## PEPPERMINT ANGEL FOOD CAKE

Use the basic recipe but omit the flavoring and use  $\frac{1}{4}$  to  $\frac{1}{2}$  tbsp. of peppermint extract and tint the cake batter with green food coloring. Ice with chocolate bittersweet icing made as follows:

4 tbsps. butter	2 tbsps. or more of milk or cream
2 squares chocolate (2 oz.)	$\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ cups confectioner's sugar	

Melt the butter and chocolate together over low heat. Add sugar slowly and then the liquid, stirring over the low heat until smooth and glossy for spreading. Then add vanilla.

Mrs. Chris H. Brandt

## PINK ANGEL CAKE

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ tsp. salt
1 cup sugar	Maraschino cherries and cold water
2 cups cake flour	1 tsp. vanilla
2 $\frac{1}{2}$ tsps. baking powder	3 egg whites

Cream shortening and sugar until very light. Sift flour, measure, and sift three times, together with baking powder and salt. Drain juice from small bottle of maraschino cherries and add enough cold water to make  $\frac{3}{4}$  cup liquid. Add alternately liquid and flour mixture, beating well after each addition. Chop twelve maraschino cherries and fold in, also a few drops of red vegetable coloring. Add vanilla and fold in stiffly beaten egg whites. This makes two layers. Bake for 30 minutes in over 375 degrees. Use a 7 minute frosting.

Mrs. Ben Stubbe

## WHITE AND YELLOW ANGEL FOOD

6 egg yolks. Add $\frac{3}{4}$ cup sugar	$\frac{1}{4}$ tsp. salt
and beat 3 minutes	1 tsp. baking powder
$\frac{1}{4}$ cup boiling water	1 tsp. vanilla
$\frac{3}{4}$ cup sifted cake flour	

Mix and put in angel food pan.

6 egg whites	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ tsp. cream of tartar	$\frac{1}{2}$ cup sifted cake flour
$\frac{1}{4}$ tsp. salt	1 tsp. vanilla

Mix as usual and pour batter on top of sponge cake mixture. Bake in slow oven.

Mrs. Francis X. Hosch

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## "MIX-EASY" FUDGE CAKE

(See photograph on preceding page.)

### Preparations:

Have the shortening at room temperature. Line bottoms of two 9-inch layer pans with waxed paper; grease. Start oven for moderate heat (375° F.). Sift flour once before measuring.

#### Measure into sifter:

2 cups sifted Swans Down  
    Cake Flour  
1 teaspoon soda  
3/4 teaspoon salt  
1 1/2 cups sugar

#### Have ready:

\*Milk (see below for amount)  
1 teaspoon vanilla  
2 eggs, unbeaten  
3 squares Baker's Unsweetened  
    Chocolate, melted

#### Measure into mixing bowl:

1/2 cup shortening

\*With butter, margarine, or lard, use 1 cup milk plus 2 tablespoons. With vegetable or any other shortening, use 1 1/4 cups milk and beat 2 minutes in the first beating period.

### Now the "Mix-Easy" Part:

(Mix by hand or at a low speed of electric mixer.) Stir shortening just to soften. Sift in dry ingredients. Add 3/4 cup of the milk and the vanilla and mix until all flour is dampened. Then beat 1 minute. Add eggs, melted chocolate, and remaining milk and beat 1 minute longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and spoon often.)

### Baking:

Turn batter into pans. Bake in moderate oven (375° F.) 25 minutes, or until done. Spread Easy Fluffy Frosting between layers and on top.

This cake may also be baked in 13x9x2-inch pan in moderate oven (375° F.) 35 minutes, or until done.

## EASY FLUFFY FROSTING

1 egg white  
Dash of salt

1/2 cup corn syrup  
1/2 teaspoon vanilla

Beat egg white with salt until stiff enough to hold up in peaks, but not dry. Pour syrup in fine stream over egg white, beating constantly about 4 minutes, or until frosting holds its shape. (Or beat about 2 1/2 minutes at high speed of electric mixer.) Add vanilla.

(All measurements are level.)



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**WHITE CAKE**

1 cup white sugar	2 tsps. baking powder
1 cup powdered sugar	1/8 tsp. salt
1/2 cup shortening	1 cup ice water
1 tsp. flavoring	4 egg whites
2 1/2 cups cake flour	

Cream together sugar, shortening and flavoring. Sift flour, baking powder and salt together three or four times. Add alternately with ice water to first mixture. Fold in beaten egg whites. Bake in three layers in over 325 or 350 degrees.

Mrs. B. F. Peters, Wellsburg, Iowa.

**WHITE SYRUP CAKE**

1/2 cup shortening	2 tsp. baking powder
1/4 cup sugar	1/2 tsp. soda
1 cup corn syrup	1/4 cup sour milk
2 eggs, beaten	1/4 cup sour cream
2 cups cake flour	2 tsps. vanilla
1/2 tsp. salt	

Cream shortening and sugar. Add syrup and blend thoroughly. Stir in eggs. Sift dry ingredients together and add alternately with milk and sour cream. Add vanilla. Turn into two greased waxed paper lined 6x11 inch pans. Bake in moderate oven, 350 degrees, 20 to 25 minutes. When cooled, fill and frost with lemon custard, Fluffy or Quick strawberry frosting.

Mrs. Lewis Kahle

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**SOUR CREAM DELICATE CAKE**

3 egg whites	1 cup thick sour cream
$\frac{1}{2}$ cup cold water	1 tsp. vanilla
$1\frac{1}{2}$ cups sugar	$\frac{1}{4}$ tsp. soda
2 tbsps. baking powder	2 cups cake flour

Mix all dry ingredients and sift together three times. Beat egg whites until they hold a peak. Beat cream until thick, then add beaten egg whites and mix well. Add the water and vanilla. Mix well. Add all the dry ingredients at once and beat until smooth. Put in oblong pan. Bake in moderate oven from 40 to 45 minutes.

My favorite icing for above cake:

2 egg whites	5 tbsps. water
$1\frac{1}{2}$ cups sugar	$\frac{1}{8}$ tsp. salt
1 tbsp. white corn syrup	Almond flavoring

Combine egg whites, sugar, salt and syrup in top of double boiler. Mix thoroughly. Cover. Cook over boiling water 3 minutes. Remove from stove, but keep over hot water. Beat with rotary beater for 7 minutes or until it holds its shape. Add flavor and spread.

Mrs. Deddo Geiken

**WHITE CAKE**

$\frac{1}{2}$ cup shortening	4 level tps. baking powder
$1\frac{1}{2}$ cups sugar	4 egg whites, beaten until it stands
$\frac{1}{2}$ cup milk	in a peak
$\frac{1}{2}$ cup water	Salt
$2\frac{1}{2}$ cups cake flour	

Cream shortening and sugar ( $\frac{1}{2}$  syrup if desired). Sift flour, baking powder and salt together. Add liquid ingredients and dry ingredients alternately.

Mrs. George Oelmann

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### FAVORITE WHITE CAKE

2½ cups flour	4 egg whites
3 tsps. baking powder	½ cup butter
½ tsp. salt	1¾ cups sugar
1 tsp. vanilla	1½ cups cold water

Cream butter and add sugar gradually. Sift flour, measure, resift several times with baking powder and salt. Add alternately with water. Add vanilla. Fold in stiffly beaten egg whites. Bake in two well greased and floured 8-inch layer cake pans in moderate oven, 375 degrees, about 40 minutes.

Mrs. Eilard H. Muller

### SUNNY SYRUP CAKE

½ cup shortening	½ tsp. salt
½ cup sugar	2 tsp. baking powder
⅔ cup white syrup	½ cup sweet milk
2 eggs	Flavoring
1½ cups cake flour	

Cream shortening, add sugar and syrup. Beat well. Add egg yolks, beaten. Add dry ingredients sifted together, alternately with the milk. Then fold in beaten egg whites. Bake.

Mrs. Will Kotenbrink

### NEVER FAIL JELLY ROLL

¾ cup cake flour	¾ cup sifted sugar
1 tsp. baking powder	1 tsp. vanilla
¼ tsp. salt	1 cup jelly
4 whole eggs	

Place eggs, salt and baking powder in mixing bowl. Place this bowl over another bowl containing about 3 cups of hot water. Beat egg mixture. Add sugar gradually. Beat until thick. Remove bowl from water. Add flour gradually. Add vanilla. Put in pan lined with waxed paper and bake in hot oven for 15 minutes.

### Special Filling

½ cup jelly	1 egg white
Pinch of salt	

Beat in double boiler like a 7 minute frosting. Spread on jelly roll.

Mrs. Sherman Bartling

**JELLY ROLL**

3 eggs	2 tbsps. butter
1 cup sugar	1/4 tsp. salt
5 tbsps. cold water	1 tsp. baking powder
1 tsp. vanilla	1 cup jelly
1 cup flour	

Beat eggs very light. Add sugar, beating all the while. Add water. Sift flour, baking powder and salt together. Add to egg mixture. Add melted butter. Beat quickly until well mixed. Add flavoring and pour immediately into oiled jelly pan. Bake 15 minutes in moderate oven. Lay on damp towel sprinkled with powdered sugar.

Mrs. H. C. Harken

**WHIPPED CREAM CAKE**

## First Part

1 cup cream, whipped	1/2 cup water
4 egg whites, beaten stiffly (not dry)	

Whip cream, fold in beaten egg whites. Then add water.

## Second Part

2 cups cake flour	1 1/2 cups sugar
3 tps. baking powder	1/2 tsp. salt

Sift dry ingredients 3 or 4 times. Add this gradually to first mixture. Then add 1 tsp. vanilla and bake in moderate oven. This makes a good layer or loaf cake.

Mrs. Fred A. Heinz  
Mrs. Floyd Diemer

**SUGARLESS WHITE CAKE**

1/2 cup shortening	1 1/2 teaspoons vanilla
1 cup white syrup	2 1/4 teaspoons baking powder
1/2 cup sweet milk	1/4 teaspoon salt
4 egg whites	2 cups plus 1 tbsps. cake flour

Sift flour, measure, sift with baking powder and salt. Cream shortening, add sugar, cream together. Add syrup and blend well. Add dry ingredients alternately with milk. Add vanilla, fold in egg whites. Bake in oven 375 degrees 30 minutes.

Mrs. Vernon J. Arends

**SOUR CREAM CAKE**

3 eggs	3/4 tsp. soda
1 1/2 cups sugar	1 1/2 cups sour cream
2 1/2 cups flour	1 tsp. vanilla
1 1/2 tsp. baking powder	1/4 tsp. lemon extract
1/2 tsp. salt	

Beat eggs until light and lemon colored. Add sugar and beat thoroughly. Sift flour, baking powder, salt and soda together and add to egg mixture alternately with sour cream, mixing with a slow beating and folding motion. Add vanilla and lemon extract. Pour into well greased and floured 9-inch square pan and bake 45 minutes in moderate oven. Frost or ice as you wish.

Mrs. Harvey Rieken

**HARVEST HAND CAKE**

3/4 cup butter or other shortening, room temperature	3 cups sifted cake flour
	3/4 tsp. salt
1 cup syrup	3 eggs
1/2 cup sugar	2 1/2 cup milk
1 tsp. vanilla	3 tsp. baking powder

In a big bowl put shortening, sugar, syrup, salt, cake flour, milk and vanilla. Beat with a sturdy beater for 8 minutes. When smooth, beat eggs one at a time. Then fold in baking powder. Bake for 30 minutes.

Tena Riebkes

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## MARASCHINO CHERRY CAKE

$\frac{3}{4}$ cup butter	4 tsp. baking powder
1 $\frac{1}{2}$ cups sugar	1 tsp. vanilla
Juice from 10c bottle of maraschino cherries, and milk	$\frac{1}{2}$ tsp. salt
3 cups flour, sifted before measuring	4 egg whites, beaten stiff
	Chopped cherries

Cream sugar and butter. Pour juice from cherries into a measuring cup and fill cup with milk. Sift flour, measure, and add baking powder and sift three times. Add flour and liquid to creamed sugar and butter, and add salt, vanilla and cherries. Beat after each addition of flour. Egg whites added last. Bake in loaf or 3 layers at 375 degrees for 30 minutes.

Note: Always add flour to creamed mixture before liquid. Makes cake finer texture. Use a boiled frosting.

Mrs. Harvey Johns

## DAFFODIL CAKE

6 egg whites	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ tsp. cream of tartar	$\frac{1}{2}$ cup cake flour
Pinch of salt	$\frac{1}{2}$ tsp. vanilla or almond

Beat egg whites very stiff with wire whip on platter. Sift sugar and flour together and put into egg white mixture a tablespoon at a time. Add vanilla or almond flavoring.

6 egg yolks	1 tsp. baking powder
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ cup boiling water
Pinch of salt	$\frac{3}{4}$ tsp. lemon extract
$\frac{3}{4}$ cup flour	

Beat egg yolks, sugar and salt. Add flour and baking powder to egg mixture alternately with boiling water. Add lemon. Place by spoonful on top of the angel mixture. Bake 45 minutes in slow oven. Do not grease the tin.

Mrs. George Oelmann

## LAZY DAISY CAKE

Here is an easy cake to serve with any kind of ice cream.

2 eggs	$\frac{1}{4}$ tsp. salt
1 cup sugar	$\frac{1}{2}$ cup milk
1 cup flour	1 tbsps. butter
1 tsp. baking powder	

Beat eggs until thick. Add sugar and beat well. Sift flour, baking powder and salt and add to egg mixture. Heat milk with butter and when boiling, pour into above mixture. Bake 25 minutes.

For icing:

2 tbsps. butter	2 tbsps. cream
5 tbsps. brown sugar	$\frac{1}{2}$ cup coconut

Mix well and spread on cake when hot and put in oven for a few minutes.

Mrs. Fred Thies

## STAY SOFT CHOCOLATE FROSTING

$\frac{1}{2}$ cup cocoa	2 cups milk
4 tbsps. cornstarch	1 tsp. butter
1 $\frac{1}{2}$ cups sugar	2 tsp. vanilla
$\frac{1}{4}$ tsp. salt	

Mix cocoa, cornstarch, sugar and salt. Add milk. Cook until thick, stirring often. Remove and add butter and vanilla. Cool and put on cake.

Mrs. Fred Pohlman

## DAISY CAKE

$\frac{3}{4}$  cup shortening  
 $\frac{1}{2}$  cups sugar  
1 tsp. salt  
1 tsp. vanilla

3 cups sifted flour  
4 tsps. baking powder  
1 cup milk  
3 eggs, separated

Blend shortening, sugar, salt and vanilla. Add sifted dry ingredients alternately with milk.

Yellow Layer: Put one-third of batter in separate bowl and add well beaten egg yolks.

Two White Layers: Fold well-beaten egg whites into remaining batter. Bake in 3 greased and floured 9-inch layer pans in moderately hot oven, 375 degrees. Put together, with yellow layer in middle, using Stay Soft Chocolate Frosting.

Mrs. Fred Pohlman

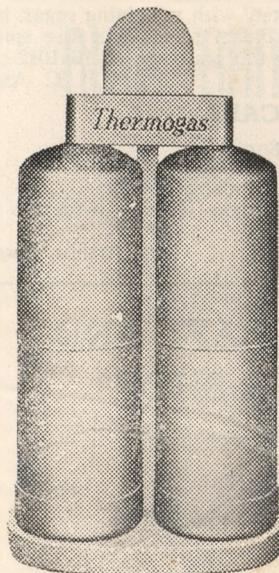
## LITTLE MOLASSES CAKES

1 cup melted shortening, measured before melting  
1 cup molasses  
 $\frac{1}{2}$  cup sour milk  
1  $\frac{1}{2}$  tsps. soda, dissolved in

$\frac{1}{4}$  cup hot water  
1 tsp. ginger  
 $\frac{1}{2}$  cup sugar  
1 egg  
About 4 cups flour

Mix shortening, molasses and sugar together. Add the egg and sour milk. Add the soda dissolved in hot water. Mix thoroughly and add flour one cup at a time. When dough is just stiff enough to handle without sticking, place on a floured board and roll out to about a half inch thick. Cut with round cutter. Place on greased pan close together. Bake in 400 degree oven until done.

Anna M. Harken



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**HICKORY NUT CAKE**

1½ cups sugar	2 tsps. baking powder
½ cup butter	4 egg whites
1 cup sweet milk	Salt
½ cup nut meats	1 tsp. vanilla
2 cups flour	

Cream butter and sugar. Add flour and milk alternately, putting flour in first. Add nutmeats, baking powder and salt, also vanilla. Last fold in beaten egg whites. Bake in moderate oven.

Mrs. Lou F. Warneke  
Mrs. V. S. Nelson

**MOTHER'S OLD-TIME NUT CAKE**

⅔ cup shortening	2 tsp. baking powder
1 tsp. salt	¼ tsp. soda
1½ tsps. vanilla	2 cups flour
½ teaspoon almond extract	⅔ cup water
1 cup sugar	1 cup nuts, finely chopped
3 eggs, unbeaten	

Combine shortening, salt, vanilla and almond extract. Add sugar gradually and cream until light and fluffy. Add eggs one at a time, beating thoroughly after each addition. Add baking powder and soda to flour and sift 3 times. Add ¾ of flour to creamed mixture in small amounts, alternately with water, mixing after each addition until smooth. Add remaining ¼ of flour to nuts, mixing well. Then combine with first mixture and blend. Pour batter into 10x10x2 pan. Bake in moderate oven (350 degrees) 45 to 50 minutes.

**VANILLA CREAM FROSTING**

1 tbsp. shortening	¼ tsp. vanilla
¼ tsp. salt	⅛ tsp. almond
1 tbsp. butter	5 tsbps. scalded cream
2 cups sifted confectioner's sugar	

Combine shortening, butter, vanilla, almond extract and salt and blend. Beat in ½ cup sugar. Add hot cream alternately with remaining sugar, beating well after each addition. Add only enough cream to make a nice spreading consistency. Makes enough frosting to cover top and sides of 10x10x2 cake.

Mrs. F. C. Anders

**PEANUT BAR CAKE**

1 cup sugar	1 egg
½ cup butter	1¾ cups flour
¾ cup cold water	1 tsp. baking powder

Cut cake into bars and roll in powdered sugar frosting with one pound of ground peanuts.

Mrs. Arthur Benning

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**CARAMEL CAKE**

$\frac{1}{2}$  cup Crisco  
1 cup sugar  
2 eggs  
1 cup water  
 $2\frac{1}{2}$  cups flour

3 tsps. caramel  
1 tsp. vanilla  
3 tsp. baking powder  
 $\frac{1}{2}$  cup black walnuts

Cream shortening and gradually add sugar. Add eggs and beat. Add water and two cups of flour and beat five minutes. Add caramel and vanilla. Add one-half cup flour sifted with baking powder. Then add the walnuts.

Mrs. Wm. Martin

**FORM CAKE**

1 cake yeast  
2 tbsps. lukewarm water  
1 cup shortening  
 $\frac{1}{2}$  cup sugar  
5 eggs, well beaten  
1 cup scalded, cooled milk

4 cups bread flour  
 $\frac{1}{2}$  tsp. salt  
2 cups raisins  
 $\frac{1}{4}$  cup sugar  
Grated rind of 1 lemon  
1 tsp. cinnamon

Dissolve yeast in lukewarm water. Cream shortening, add sugar and eggs, beating well. Add flour and milk alternately. Add salt, lemon rind, and raisins. Pour batter into large tube pan. Sprinkle remaining  $\frac{1}{4}$  cup sugar and cinnamon (mixed) on top of cake. Allow to rise until about one inch from top of pan. Bake in a 350 degree oven 50 to 60 minutes. A thin confectioner's sugar icing may be substituted for sugar and cinnamon topping. If iced, wait until cake is cool.

Miss Anna Carstens

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## PLAIN LOAF CAKE

$\frac{1}{2}$  cup butter  
 1 cup sugar  
 $1\frac{3}{4}$  cups sifted flour  
 1 tsp. vanilla

2 tsps. baking powder  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{4}$  tsp. salt  
 3 eggs

Cream butter and sugar. Add eggs and beat. Sift flour, baking powder, salt together. Add this to creamed mixture alternately with milk, add vanilla.

Mrs. Tillie Richtsmeier

## CORN KIX CAKE

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup top milk or cream

$\frac{1}{4}$  cup corn syrup

Boil all together till it forms a small ball when a little is dropped into cold water. Put about 1 box of Corn Kix in a large bowl and add 1 cup salted peanuts. Pour syrup over it and mix, then pour into a buttered pan, size 8x10, and press down. Let cool and then cut in squares.

Mrs. Wolbert Hinders

## ORANGE CAKE

$1\frac{1}{2}$  cups sugar  
 3 eggs, well beaten  
 $\frac{1}{2}$  cup butter  
 $1\frac{1}{2}$  cups sour cream

$\frac{1}{2}$  tsp. salt  
 1 tsp. soda  
 $\frac{1}{2}$  tsp. baking powder  
 1 orange

Combine  $\frac{1}{2}$  cup sugar and juice of orange. Stir till sugar is dissolved. Cream butter with sugar (1 cup). Add well beaten eggs. Sift flour, measure and sift with baking powder, soda and salt. Add alternately with milk to first mixture. Add orange rind, mix until well blended. Pour into well oiled loaf pan. Bake in moderate oven, 375 degrees, about 35 minutes. Pour orange juice and sugar over cake before removing from pan.

Henrietta Kuper

## BUTTERCUP CAKE

$\frac{1}{2}$  cup shortening (part butter  
 for flavor)  
 $1\frac{1}{2}$  cups sugar  
 2 eggs, well beaten  
 $2\frac{1}{4}$  cups flour  
 1 tsp. baking powder

$\frac{1}{2}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt  
 1 cup buttermilk  
 1 tsp. vanilla  
 $\frac{1}{4}$  tsp. almond,  $\frac{1}{4}$  tsp. lemon and  
 $\frac{1}{4}$  tsp. orange extract

Cream shortening and sugar. Blend in the well beaten eggs. Sift together the flour, baking powder, soda and salt. Add sifted flour to creamed mixture alternately with buttermilk. Blend in vanilla, almond, lemon and orange extracts. Bake in two layers.

Mrs. F. H. Sprain

**Gambles**

The Friendly Store

Fred J. Frericks  
 Authorized Dealer

Ackley, Iowa

## QUICK CAKE

1 egg	2 tbsps. butter
1 cup sugar	3 tbsps. baking powder
1 cup milk	2 cups flour

Break egg into mixing bowl. Do not beat. Add sugar, milk, butter, baking power and flour. Stir altogether thoroughly and bake.

Mrs. H. Heffelmeier

## LADY BALTIMORE CAKE

2½ cups sifted cake flour	1½ cups sifted sugar
2½ tbsps. baking powder	½ cup milk
¼ tsp. cream of tartar	1 tsp. vanilla
½ cup butter or other shortening	6 egg whites, beaten

Sift flour. Add baking powder, cream of tartar and sift together three times. Cream butter and sugar. Add flour and milk. Add vanilla, and fold in egg whites. Bake in two 9-inch layer pans for 30 minutes.

Mrs. Geo. M. Abbas

## SUNSHINE CAKE

5 eggs	1 level tsp. baking powder, sifted
1½ cups sugar, sifted 5 times	5 times
1½ cups flour and	½ cup hot water
Beat egg yolks alone 5 or 10 minutes. Add sugar and flour and the hot water and vanilla. Beat 5 or 10 minutes and then fold in egg whites.	

Mrs. Louis Bleeker

## SPONGE CAKE

Separate 5 eggs, add pinch of salt to the whites and beat stiff, then add yolks one at a time, beat them in well. Add 1 cup sugar a little at a time and beat some more. 1 teaspoon of flavoring, 1 teaspoon of vanilla, ½ teaspoon lemon. Use a wire egg beater to stir in 1 cup of flour. Mix well. Bake one hour in loaf pan in a slow, steady oven.

Mrs. C. D. Bausman

## SPONGE CAKE

6 eggs	1 tbsp. lemon rind
1 cup sugar	1 cup cake flour
¼ tsp. salt	1 tbsp. lemon juice
Beat egg yolks until thick. Add salt, sugar, lemon juice and rind. Mix well. Sift flour, measure and sift. Fold into egg mixture carefully. Fold in egg whites which have been whipped until they hold their shape. Pour into un-oiled tube pan. Bake in slow oven, 325 degrees, about 40 minutes.	

Mrs. Clayton Knipfel

## FAIRY FOOD CAKE

2 cups sugar	½ tsp. cream of tartar
2 cups cake flour	2 level tbsps. combination baking powder
1 cup boiling water	
5 egg whites	1 tsp. vanilla or almond flavoring
½ tsp. salt	

Sift flour once, then measure and sift four times with sugar. Add boiling water and beat hard. Cool. Beat egg whites with salt and cream of tartar until stiff. Add baking powder and flavoring. Beat cooled flour mixture again and fold in egg whites carefully. Bake in loaf or angel food pan ungreased for 45 minutes at 300 degrees. Makes a large cake of angel food texture.

Miss Jeanette Kolthoff

**MASHED POTATO CAKE**

2 cups sugar	4 eggs
2/3 cup butter	2 tps. baking powder
1/2 cup milk	1 tsp. salt
1 cup hot mashed potatoes	1 tsp. cinnamon
2 cups flour	1 tsp. nutmeg
1/2 cup grated chocolate	1 tsp. cloves

Mix grated chocolate with hot mashed potatoes and combine other ingredients in usual manner.

Mrs. Wm. Weber

**BANANA CAKE**

1 1/2 cups sugar	1 tsp. soda
1/2 cup shortening	1/2 cup sour milk
2 mashed bananas	1 tsp. baking powder
3 eggs	3 cups flour

Cream sugar and shortening, add bananas and beaten eggs. Add sour milk in which soda has been dissolved. Add baking powder to flour and add, mixing well and bake in loaf or two large layers in moderate oven.

Mrs. Joe Kappel

**BANANA CAKE**

1 1/2 cups sugar	1 tsp. baking powder
2 tbsps. butter	2 eggs
1 cup sour cream	2 large or 3 small bananas
1 tsp. soda	2 1/2 cups flour

Cream butter and sugar, add beaten eggs, crush bananas and then add sour cream. Mix soda in a little bit of hot water. Sift flour and baking powder three times. Bake in moderate oven.

Mrs. John Tjepkes

**CRINKLE CUP CAKES**

1/2 cup butter	3 1/2 tps. baking powder
1 cup sugar	1/2 cup milk
2 eggs	1 tsp. vanilla
1 3/4 cups pastry flour	

Cream butter. Add sugar and cream. Add eggs and beat mixture well. Add sifted flour and baking powder and milk alternately to batter. Add vanilla. Pour into crinkle cups and bake in moderate oven for 20 minutes.

Mrs. Grace Schwendemann

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**CRUMB CAKE**

2 cups brown sugar	1/2 cup butter
2 cups flour	2/3 cup nut meats
Rub together like pie crust and save 2/3 cup of mixture. To the rest add	
1 cup sour milk	1 egg
1 tsp. soda	1 tsp. vanilla

Dorothy Shugar

**CALICO QUILT CAKE**

3/4 cup shortening (part butter for flavor)	7/8 cup thin milk
1 1/2 cups sugar	1 1/2 tsps. vanilla
2 3/4 cups flour	4 large egg whites (at least 1/2 cup)
4 tsp. baking powder	1 square chocolate
1/2 tsp. salt	Few drops red vegetable coloring

Cream shortening, add sugar gradually, and cream until very fluffy. Then sift flour, baking powder and salt together, and stir into creamed texture alternately with milk. Then blend in the vanilla. Gently fold in egg whites which have been beaten until stiff but not dry. Divide batter in three equal parts. Put one-third of batter into egg white bowl and quickly and gently fold in the melted chocolate. Put another third of the batter into another bowl and fold in red coloring. Drop the chocolate batter by spoons full here and there into a pan greased and lined with paper. Drop pink batter into alternate spaces, leaving room in between for the white batter. Then drop the white batter into the spaces left. Cut through the batter with a knife at intervals to streak and swirl the colors through the cake. Bake 35 to 40 minutes in a moderate oven.

Mrs. Ben Stubbe

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## PINEAPPLE FLUFF CAKE

6 egg whites	1 tbsp. lemon juice
1/4 tsp. salt	1/2 cup unsweetened pineapple juice
3/4 cup sugar	1 1/2 cups cake flour
6 egg yolks	1 tsp. baking powder
3/4 cup sugar	

Beat egg whites until foamy, add salt. Beat to moist firm peaks. Gradually beat in  $\frac{3}{4}$  cup sugar. Beat egg yolks light. Add gradually  $\frac{3}{4}$  cup sugar. Add lemon and pineapple juice. Beat thoroughly. Add flour sifted with baking powder. Fold in egg whites. Bake in 10 inch ungreased angel cake pan in a moderate oven, 325 degrees, about one hour. Cool before removing from pan.

Mrs. Pete Saathoff

## BURNED SUGAR CAKE

2 1/2 cups sifted Swansdown cake flour	1 cup sugar
2 1/2 tsp. Calumet baking powder	2 eggs (unbeaten)
1 tsp. salt	3/4 cup cold water
1/2 cup shortening	1 tsp. vanilla
	3 tbsps. burnt sugar syrup

Sift flour once. Measure, add baking powder and salt and sift together 3 times. Cream shortening. Add sugar gradually and cream together until fluffy. Add eggs, one at a time beating well after each. Add flour alternately with water in small amounts. Beat after each addition until smooth. Add vanilla and burnt sugar syrup. Bake in two 9-inch layer pans. For the burnt sugar syrup you take a half cup of sugar and melt that in a skillet and let it get brown. Then put in a half cup of boiling water and stir till it is like syrup.

Mrs. Geo. Hartema

## SOUR CREAM PRUNE CAKE

1 1/2 cups brown sugar	1 cup uncooked pitted and cut prunes
1 cup thick sour cream	
1/4 cup cold water	2 tsp. baking powder
1/2 tsp. baking soda	1 tsp. cinnamon
1/2 tsp. salt	1 tsp. cloves
1 1/2 cups cake flour	1 tsp. nutmeg
2 eggs, well beaten	

Combine eggs, sugar, cream and water. Mix well. Sift flour, measure 1 1/4 cups flour and sift with baking powder, soda, salt and spices. Add to first mixture. Beat thoroughly. Add prunes, which have been cut in small pieces and dredged in  $\frac{1}{4}$  cup of sifted flour. Pour in a well oiled pan. Bake in moderate oven about 45 minutes.

Mrs. John Boheman

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## BUTTERSCOTCH PUDDING CAKE

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

1 cup dark syrup

2 eggs, well beaten

1 pkg. butterscotch pudding

 $\frac{3}{4}$  cup sour milk

2 cups flour

1 tsp. vanilla

1 tsp. baking powder

1 tsp. soda

 $\frac{1}{4}$  tsp. salt

Cream shortening, add syrup and beat well. Add eggs and pudding. Sift together flour, baking powder and soda and add to creamed mixture alternately with the sour milk. Bake in moderate oven.

Mrs. Rotger Rotgers

## PRUNE CAKE

 $1\frac{1}{2}$  cups sugar $\frac{1}{2}$  cup shortening

1 cup sour milk

1 tsp. soda

1 tsp. baking powder

1 cup cooked prunes, cut in pieces

1 tsp. cinnamon

1 tsp. allspice

 $\frac{1}{4}$  tsp. cloves

2 eggs

1 tsp. vanilla

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

Thoroughly cream shortening and sugar. Add eggs and beat well. Add spices to flour, then soda and milk alternately with flour. Bake 45 minutes, 350 degrees. Frost with 7 minute frosting.

Mrs. Will Hofmeister

## PRUNE CHOCOLATE CUP CAKES

 $1\frac{1}{4}$  cups cream

2 eggs

2 cups flour

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

1 cup cooked prunes

1 tsp. vanilla

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

2 squares unsweetened chocolate

3 tsps. baking powder

Pit prunes and cut in pieces. Beat eggs until thick and creamy. Add to cream and sugar. Mix well. Sift flour, measure and sift with baking powder and salt. Add grated chocolate. Beat thoroughly. Add prunes and flavoring. Mix well. Pour into well oiled muffin tins. Bake in moderate oven (375 degrees) about 15 minutes.

Mildred Kuper

## DATE CAKE

1 cup chopped dates

1 tsp. soda

1 cup boiling water

1 cup sugar

1/2 tsp. vanilla

 $\frac{1}{4}$  tsp. salt

1 egg

1/2 cup chopped nuts

1 1/2 cups flour

1 tbsp. butter

Sprinkle soda over dates. Pour boiling water over dates and soda. Add sugar, egg, nuts and flour. Mix well and bake in a moderate oven for 30 minutes.

Mrs. Richard Cobie  
Miss Edith Kreimeyer

## DATE CAKE

 $1\frac{1}{2}$  cups sugar $\frac{3}{4}$  cup butter

2 eggs

 $\frac{1}{2}$  cup sour milk

1 1/2 tsps. soda

 $\frac{1}{2}$  cup strong coffee

1 lb. dates

1 cup nuts

Vanilla

2 cups flour

Cream butter, add sugar, beaten eggs. Mix soda with sour milk, add alternately with flour and coffee. Add dates and nuts.

Mrs. Will Sessler

**DATE NUT LOAF CAKE**

1½ cups dates	2 eggs
1½ tsps. soda	¾ tsp. salt
1½ cups boiling water	2¼ cups flour
1½ cups sugar	½ tsp. vanilla
2 large tbsps. butter	¾ cup nuts

Sprinkle soda over dates. Then add boiling water. Let stand until cold. Cream butter, add sugar. Add eggs, well beaten, salt and vanilla and the date mixture, flour and nuts. Bake in loaf.

Mrs. Frank Aldinger

**SPICE RAISIN CAKE**

1½ cups sugar	1 tsp. baking powder
½ cup butter or lard	1 tsp. cinnamon
2 eggs	1 tsp. allspice
1 cup cold coffee	1 tsp. cloves
2 cups flour	1 cup raisins, boiled and cooled
1 tsp. soda	

Cook raisins, drain and cool. Cream butter and sugar, add eggs beaten. Sift dry ingredients and add alternately with coffee to cream mixture.

Mrs. Fred A. Nolte

**BROWN SUGAR SPICE CAKE**

1 cup brown sugar	½ tsp. cinnamon
1 egg	¼ tsp. nutmeg
1 cup sour cream	1 tsp. vanilla
1½ cups flour	Pinch of salt
1 tsp. baking powder	½ cup nutmeats
¾ tsp. soda	

Beat together sugar and egg. Add cream, add dry ingredients that have been sifted together several times. Add nuts and vanilla and bake in a slow oven, 325 degrees.

Mrs. Carl Hubrecht

**SUGARLESS HOLIDAY FRUIT CAKE**

1¼ cups dark syrup	1 tsp. baking powder
½ cup fat, melted	¾ cup sour thick milk
2 eggs	1 cup raisins
1 box vanilla pudding	½ cup nutmeats
½ tsp. salt	1 tsp. cinnamon
2 cups flour	1 tsp. nutmeg
½ tsp. soda	½ tsp. cloves

Tillie Richtsmeier

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## GOOD FRUIT CAKE

1 lb. currants	1 tsp. allspice
1 lb. raisins	1 tsp. nutmeg
1 tsp. cloves	2 cups brown sugar
1 tsp. cinnamon	1 quart water
Boil the above five minutes and let cool.	
4 cups flour	1 cup nutmeats
1 tbsp. soda	1 cup mixed candied fruit may
1 tsp. salt mixed in flour	also be added
1 cup dates, chopped	
Bake for one hour.	

Ella Schachterle

## CHOCOLATE CAKE

1½ cups sugar	1 cup thick buttermilk (sour milk may be used)
½ cup butter	2 cups cake flour (sifted three times)
2 eggs (whites beaten and added last)	½ cup cocoa and ½ cup boiling water made into a paste
1 tsp. soda	
1 tsp. vanilla	
Frosting:	
½ cup butter	1½ cups powdered sugar
1 or 2 squares chocolate	Pinch of salt
1 egg	1 tsp. vanilla

Melt together butter and chocolate. Beat egg and add melted butter and chocolate. Add powdered sugar, salt and vanilla.

Marie L. Bonewitz

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## CHOCOLATE CAKE

$\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cups brown sugar  
2 eggs  
 $\frac{1}{2}$  cup sour milk  
1 tsp. soda

$\frac{1}{2}$  cup boiling water  
3 tbsps. cocoa  
2 cups cake flour  
1 tsp. vanilla

Add ingredients in order given. Mix boiling water and cocoa and cool before adding. Bake in moderate oven.

Mrs. Ernest Sailer

## CHOCOLATE CAKE

$\frac{1}{2}$  cups sugar  
 $\frac{1}{2}$  cups flour  
4 tbsps. cocoa

1 tsp. soda  
 $\frac{1}{2}$  cups sour cream  
3 eggs

Sift sugar, flour, cocoa and soda in bowl. Add sour cream and beat. Then add eggs and beat. Bake in a moderate oven.

Mrs. Evert Daniels

## SPEEDELUXE CHOCOLATE CAKE

By hand or mixer. Use low to medium speed and time beating by the clock. Have shortening room temperature. Sift flour once before measuring.

Measure into sifter:

2 cups sifted Swansdown cake flour 1 tsp. soda, rounding  
 $\frac{3}{4}$  tsp. salt 1 cup sugar

Measure into cup:

$\frac{2}{3}$  cup buttermilk or sour milk 1 tsp. vanilla

Measure into mixing bowl:

$\frac{1}{2}$  cup vegetable shortening

Have ready:

$\frac{1}{2}$  cup brown sugar, packed 3 squares Baker's unsweetened chocolate, blended with  
2 eggs, unbeaten

$\frac{1}{2}$  cup boiling water

Mix or stir shortening just to soft. Sift in dry ingredients. Add brown sugar. (Force through sieve to remove lumps, if necessary). Add half of the liquid and the eggs. Mix until all flour is dampened; then beat one minute. Add remaining liquid, blend and beat one minute. Add chocolate mixture and beat one minute longer. (Count only actual beating time. Or count beating strokes, allow at least 100 strokes per minute). Scrape bowl and spoon or beater often. Bake in moderate oven (350 degrees) about 30 minutes for layers. Frost as desired.

Lena Bunte

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## CHOCOLATE CAKE

1½ cups sugar  
 ½ cup shortening  
 2 squares melted chocolate  
 2 eggs  
 1¼ cups sour milk

1 tsp. soda  
 1 tsp. baking powder  
 2 cups flour  
 Vanilla

Cream sugar, shortening and melted chocolate. Drop in eggs. Add sour milk, soda, baking powder, flour and vanilla. Bake for 35 minutes in oven 350 degrees.

Mrs. Simon Eichmeier

## CHOCOLATE CAKE

2 squares chocolate  
 5 tbsps. boiling water  
 1½ cups sugar  
 ½ cup butter  
 4 eggs

1¾ cups flour  
 2 heaping tbsps. baking powder  
 ½ cup milk  
 1 tsp. vanilla

Dissolve chocolate in boiling water. Cream sugar and butter. Add egg yolks to chocolate and add to the other ingredients. Beat well. Add the baking powder to the flour and stir in alternately with milk. Beat egg whites and add to batter. Add vanilla. Put in two round layer cake pans, slightly greased and floured, and bake in moderate oven.

Mrs. Roy Heffelmeier

## FUDGE CAKE

1 cup sugar  
 ½ cup butter  
 1 egg, beaten  
 2 cups flour  
 2 tbsps. baking powder

¼ tsp. salt  
 ¾ cup milk  
 2 squares chocolate, melted  
 1 tsp. vanilla

Cream sugar and butter, add beaten egg. Sift flour, baking powder and salt several times and add to sugar mixture alternately with milk. Melt chocolate and add last with vanilla. Bake in either loaf or layers.

Mrs. Will Pohlman

## COCOA CAKE

1 cup sugar  
 2 eggs  
 1 cup sour cream  
 1 tsp. soda

2 tbsps. cocoa  
 1 tsp. vanilla  
 1½ cups flour  
 Salt

Beat eggs, sugar, sour cream and soda together. Add flour. Lastly add cocoa mixed with a little hot water.

Mrs. Albert Bissell

## MOIST COCOA CAKE

1 cup brown sugar  
 1 cup white sugar  
 ½ cup butter  
 1 egg  
 ½ cup cocoa

½ cup boiling water  
 1 tsp. soda  
 1 cup sour milk  
 2 cups sifted cake flour  
 1 tsp. vanilla

Cream butter and sugar. Add beaten egg. Mix cocoa and water, when well blended add to mixture. Dissolve soda in milk and add. Beat in flour, pinch of salt and vanilla. Bake in moderate oven.

Mrs. Lou F. Warneke

**FLUFFY CHOCOLATE SPONGE CAKE**

6 eggs	1 cup cake flour
1½ cups sugar	1 tsp. vanilla
6 tbsps. cocoa	1½ tsps. baking powder
6 tbsps. cold water	¼ tsp. salt

Beat egg yolks until thick and lemon color. Sift sugar and cocoa together and beat gradually into the egg yolks, adding about 3 tablespoons of water (1 tablespoon at a time) as the mixture becomes too thick to beat with the rotary beater. Sift flour once before measuring. Blend in flour and remaining water (3 tablespoons) alternately. Add vanilla. Beat egg whites until almost stiff, add baking powder and salt and beat until they will hold a point. Fold into egg yolk mixture. Pour into ungreased 9-inch tube center pan and bake in oven 325 degrees for 65 to 70 minutes. Invert in pan until cool.

Mrs. Carl Dentel

**CHOCOLATE UPSIDE DOWN CAKE**

1 cup flour	½ cup nuts
¾ cup sugar	1 tsp. vanilla
½ tsp. salt	2 tbsps. cocoa
2 tsps. baking powder	½ cup brown sugar
2 tbsps. fat or butter	½ cup white sugar
1 square melted chocolate	1 cup boiling water
½ cup milk	

Sift together flour, sugar, salt and baking powder. Cream fat and melted chocolate. Add flour mixture and milk alternately. Add nuts and vanilla. Spread in baking tin. Mix cocoa, brown sugar and white sugar. Spread on batter and pour boiling water over all. Bake for 45 minutes at 350 degrees. Serve with whipped cream while still warm.

Mrs. Craig Reed

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## DEVILS FOOD CAKE

Mrs. Harry Sinnig

## DEVILS FOOD CAKE

2 cups brown sugar	cup coffee
$\frac{1}{2}$ cup butter and lard	$\frac{1}{2}$ cup sour milk
2 eggs	1 tsp. vanilla
2 cups flour	1 tsp. soda
2 tbsps. cocoa dissolved in $\frac{1}{2}$	

Cream sugar and butter. Add beaten eggs. Dissolve cocoa in coffee. Add soda to sour milk and add to rest of mixture. Add vanilla.

Mrs. Geo. Zacharias

## CHOCOLATE NOUGAT CAKE

$\frac{1}{3}$ cup shortening	$\frac{2}{3}$ cup chopped nuts
1 cup sugar	$1\frac{1}{2}$ cups sifted Gold Medal flour
2 egg yolks	$2\frac{1}{2}$ tsps. baking powder
$2\frac{1}{2}$ sq. uns. chocolate ( $2\frac{1}{2}$ oz. melted)	$\frac{1}{2}$ tsp. salt
1 cup skimmed milk	2 egg whites ( $\frac{1}{4}$ cup) $\frac{1}{2}$ cup sugar

### Icing:

1 cup sugar 2 egg whites  
 $\frac{1}{8}$  tsp. cream of tartar  $\frac{1}{2}$  tsp. vanilla  
 $\frac{1}{4}$  cup water  $\frac{1}{2}$  sq. unsweetened chocolate (melted)  
 Mix sugar, cream of tartar and water together. Keep pan covered first 3 min. of cooking to prevent crystals forming on sides of pan. Boil till it spins 8 in. thread. Have ready stiffly beaten egg whites and beat till consistency to spread.

Mrs. I. Tjarks

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**FILLED CHOCOLATE CUP CAKES**

1½ cups sifted cake flour	2 eggs, well beaten
1½ tsps. baking powder	1 tsp. vanilla
½ tsp. salt	½ cup milk
½ cup Spry	1½ squares chocolate, melted
1 cup sugar	
Bake in cup cake pans.	
Filling:	
1½ squares chocolate	3½ tbsps. flour
2 cups milk	2 eggs, beaten
¾ cup sugar	1 tsp. vanilla
⅛ tsp. salt	

Cook until thick. Cut a small piece from top of each cake and remove inside. Fill hollow with filling, replace top and frost.

Jackie Schultz

**DELUXE FUDGE NUT CAKE**

2 cups sugar	1 cup milk
1 cup shortening	2 cups flour
½ cup nutmeats	1½ tsps. baking powder
3 eggs	1 tsp. vanilla
4 tbsps. cocoa	

Mix shortening and sugar together. Add well beaten eggs, milk and then dry ingredients. Lastly add egg whites. This is a very large cake. Use only half recipe for a smaller cake.

Mrs. Dena Muller  
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**CHOCOLATE SYRUP CAKE**

½ cup shortening	¼ tsp. salt
1½ cups dark syrup	1½ tsps. soda
2 eggs	½ cup sour milk
½ cup cocoa	2½ cups cake flour
½ cup hot water	1 tsp. vanilla

Cream shortening and syrup. Add eggs and beat well. Combine cocoa and hot water. Add to above mixture. Add salt. Add soda to sour milk and add to mixture. Sift flour, then measure. Stir in well. Add vanilla and bake in moderate oven.

Mrs. Wm. Grafe

**CHOCOLATE SYRUP CAKE**

1 cup sour cream	1 tsp. soda
1 cup dark syrup	1½ cups flour
2 eggs	2 heaping tsbps. cocoa
¼ tsp. salt	1 tsp. vanilla

Sift flour, soda, salt and cocoa together. Beat eggs. Add syrup and sour cream. Beat in dry ingredients. Add vanilla. Mix well and bake in moderate oven.

Mrs. Donald Snittjer

**COOKIES****GINGER BREAD**

1 cup sugar	3 eggs
1 cup lard and butter	1 dessert spoon soda
1 cup sweet milk	1 tsp. ginger
1 cup molasses	1 cup raisins
3½ cups flour	

Cream sugar, lard and butter. Add well beaten eggs, add alternately milk and flour with ginger added. Add soda to molasses and add last.

Mrs. Paul Humke

**GINGER BREAD**

½ cup white sugar	1 tsp. ginger
1 cup syrup	1 tsp. cinnamon
½ cup lard	2 cups flour
2 tsps. soda in ½ cup boiling water	2 eggs
1 tsp. cloves	Nuts or raisins

Mix ingredients, add eggs last.

Mrs. H. Wessels

**FORK COOKIES**

2 cups brown sugar	1 tsp. soda dissolved in a little
1 cup lard	hot water
2 eggs	4 cups flour
1 tsp. vanilla	

Drop on baking sheet a teaspoon of dough, press down with fork.

Mrs. Clara Horner

**FORK COOKIES**

1 cup shortening, butter or Crisco	2 cups oatmeal
1 cup brown sugar	2 cups flour
1 cup white sugar	1 teaspoon soda
2 eggs, well beaten	1 teaspoon baking powder
2 cups coconut	½ teaspoon salt

Press out with fork and bake.

Mrs. John Roegner

## RAISIN COOKIES

1½ cups sugar	1 teaspoon cinnamon
¼ cup lard or other shortening	1 teaspoon soda
1 cup seedless raisins	½ teaspoon salt
1 cup water	2¾ cups flour
2 eggs	

Boil raisins and water until the water is nearly all absorbed by the raisins. Cool. Cream sugar, lard and eggs. Add the raisins, then the sifted dry ingredients. Then roll and bake.

Mrs. Edw. L. Coordes

## CHRISTMAS COOKIES

1 cup flour	1 tbsp. grated orange rind
½ cup shortening	½ tsps. grated lemon rind
¼ cup sugar	6 candied cherries
½ teaspoon salt	1 tbsp. lemon juice
1 egg separated	½ cup chopped walnuts
½ teaspoon vanilla	

Cream shortening and sugar well. Add beaten egg yolk, vanilla, orange and lemon rind and lemon juice. Mix well. Add flour. Chill. Roll into small balls  $\frac{1}{2}$  inch in diameter. Roll in egg white slightly beaten, then in walnut meats, cut fine. Place in greased baking sheet and press a small piece of cherry in each. Bake at 350 degrees about 25 minutes. Makes about 30 cookies.

Mrs. Allen Johns

## DATE AND NUT COOKIES

1½ cups brown sugar	1 teaspoon soda
1 cup butter or other shortening	½ teaspoon salt
3 eggs	3 cups flour
1 teaspoon vanilla	1½ cups dates, pitted
1 teaspoon mapleine	1 cup walnuts, black
1 teaspoon baking powder	½ cup hot water

Cream the fat and add sugar and salt. Beat in the eggs and flavoring. Put dates in another bowl with soda and pour the half cup water over them and let stand and add when the rest is all mixed. Sift flour and baking powder together, add the nuts and mix thoroughly. Drop on greased baking sheet and bake in medium oven. Makes about 50 cookies.

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**MOLASSES COOKIES**

2 eggs	6 cups flour
2 cups brown sugar	1 cup raisins or nutmeats
2 cups melted shortening	(if preferred)
1 cup molasses	1 teaspoon salt
1 cup cold water	½ teaspoon cloves
2 teaspoons soda	2 teaspoons cinnamon

Mix thoroughly. Bake in a moderate oven.

Mrs. Henry B. Janssen

**DATE FILLED COOKIES**

1 pkg. (3/4 lb.) dates	1 cup cold water
1 cup sugar	1 tablespoon flour
Cook for 15 minutes and cool.	
1 cup sugar	4 tablespoons sweet milk
½ cup butter or Crisco creamed	1 teaspoon soda
1 egg	Flour, approx. 2 cups

Roll out thin. Place 1 teaspoon filling on cookie and place another cookie on top. Bake in oven 350 degrees for 15 minutes.

Mrs. Howard Botts

**DATE NUT BAR**

1 pound dates	1½ cups flour
1 cup nutmeats	3 teaspoons baking powder
3 eggs beaten separately	1 teaspoon vanilla
1 cup sugar	

Put in square pan and bake. Cut in bars while still hot. When cool, place in bag of powdered sugar and shake.

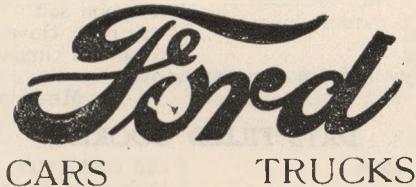
Mrs. Louie Benning

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## DATE COOKIES

2 cups brown sugar	1 cup nutmeats
2 eggs	3½ cups flour
1 cup dates	1 teaspoon soda
½ teaspoon salt	1 teaspoon cream of tartar
1 cup butter	1 teaspoon vanilla

Cream butter and sugar. Add eggs, chopped nuts and the dates. Then add the flour sifted with salt, soda, cream tartar. Add vanilla. Form into rolls and place in refrigerator. When chilled, slice and bake in hot oven.

Mrs. Richard Meyer

## DATE COOKIES

1 pound dates	1 teaspoon baking powder
1 cup sugar or less	1 cup flour
2 eggs	3 tablespoons water
1 tablespoon butter, melted	1 cup nutmeats
Mix and bake in a loaf pan. Cut in squares when baked.	

Oscarolia Voy

## DROP DATE COOKIES

1 cup sugar	1 teaspoon soda
1 egg	2 cups flour
1 cup sour cream	Nuts and dates
Roll this in ½ cup sugar and 1 teaspoon cinnamon.	

Mrs. Fred A. Nolte

## ORANGE SLICE COOKIES

1 cup shortening	½ teaspoon salt
1 cup brown sugar	2 cups oatmeal
1 cup white sugar	1 cup coconut
2 eggs	1 cup orange slices
2 cups flour	½ teaspoons vanilla
1 teaspoon soda	Nutmeats
1 teaspoon baking powder	

Mrs. A. K. Fedge

## POST TOASTIE KISSES

3 egg whites beaten stiff	1 cup nutmeats
1 cup white sugar	3 cups Post Toasties
1 cup coconut	

Mix. Drop by teaspoon on well greased pan and bake in a very slow oven.  
Mrs. E. R. Reimers, Denison, Iowa

## COOKED RAISIN COOKIES

1½ cups sugar cream together	1¾ cups oatmeal
1 teaspoon cinnamon	1¾ cups flour
1½ teaspoons salt	1 teaspoon vanilla
½ cup shortening	1 cup nutmeats
Add 3 eggs and beat well:	
1½ cups cooked raisins	8 tablespoons hot raisin juice
2 teaspoons soda dissolved in	

Beat after each addition. Test and add more flour if necessary. Drop by teaspoon on greased baking sheet. Oven at 350 degrees. Cook raisins ½ hour in 1½ cup water. Add more water if necessary to get 8 tablespoons of juice.

Mrs. Martin Grinde

**ORANGE SLICE COOKIES**

4 eggs

18 orange slices

2 1/4 cups sugar

2 cups flour

Beat egg whites stiff and add the yolks, and beat again. Cut orange slices into the flour and add to eggs and sugar. Let dough cool. Drop on buttered floured cookie sheet. Bake in quick oven.

Elnora Dentel

**DELICIOUS DROP COOKIES**

1 cup brown sugar

1 teaspoon soda

1/2 cup white sugar

1/2 teaspoon cinnamon

2/3 cup shortening

1/4 teaspoon nutmeg

2 eggs

Pinch salt

1/2 cup sour cream

1/2 cup raisins, chopped

3 cups flour

1/2 cup nutmeats, chopped

Cream the shortening, sugar, add the eggs unbeaten. Then add the sour cream. Sift the soda and spices and salt. Add to the first mixture. Drop on a greased baking sheet and bake in a hot oven 450 degrees 8-10 minutes.

Mrs. Carrie Held

**SAND BARS**

1 cup butter

1 teaspoon water

4 heaping tablespoons powdered sugar

2 cups flour

1 teaspoon vanilla

1 cup pecans

Shape a small amount of dough around 2 pecan meats. Place on ungreased pan and let dry for several hours. Bake in very slow oven at 250 degrees for 40 minutes, or until slightly browned. Roll in powdered sugar.

Mrs. Ben Roelfs

# Hunt Genuine Pfister HYBRIDS

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**PFISTER HYBRID SEED CORN**

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## PEANUT DROP COOKIES

2 cups brown sugar	1/2 teaspoon soda
1 cup lard	1 teaspoon baking powder
1 teaspoon salt	1 cup corn flakes
2 eggs	2 cups rolled oats
1 teaspoon vanilla	1 1/2 cups salted peanuts
2 cups flour	

Cream sugar, lard and salt. Add eggs and flavoring. Beat until creamy. Sift flour, soda and baking powder. Add to first mixture. Then add remaining ingredients. Drop by spoonfuls on baking sheet. Bake 12-15 minutes in moderate oven at 400 degrees.

Mrs. Chris. Dass  
Mrs. John Tjepkes

## COFFEE CREAM COOKIES

2 cups brown sugar	1 cup raisins
1 cup shortening	1 cup strong coffee
3 eggs	1 teaspoon baking powder
1 teaspoon soda	1 teaspoon cinnamon
3 teaspoons ginger	3 cups flour
1/2 teaspoon nutmeg	1 cup nutmeats
1 teaspoon vanilla	

Cream sugar, shortening, add beaten eggs. Dissolve soda in hot water, then add coffee and sifted flour, baking powder, spices and vanilla. Mix thoroughly. Stir in nutmeats and raisins. Bake 30 minutes in large pan. Cool, cut in squares and frost.

Mrs. Harvey Rieken

## ORANGE PECAN COOKIES

1/2 cup butter	1 tablespoon grated orange rind
1/2 cup lard	2 tablespoons orange juice
1/2 cup brown sugar	1/2 teaspoon soda
1/2 cup white sugar	2 3/4 cups sifted flour
1 egg	1/2 cup chopped pecans

Cream fat, add both kinds of sugar and continue creaming until light and fluffy. Add beaten egg, orange rind and juice. Add flour which has been sifted with soda. Add nuts. Shape into rolls on wax paper. Wrap and chill overnight. Slice and bake at 375 degrees in moderately hot oven for 12-15 minutes or until a light golden brown.

Elizabeth Sinning

# Shugar Food Store

Fresh Fruits, Vegetables and Meats



Phone 5112

Ackley, Iowa

**COCONUT BARS**

2 cups brown sugar  
 $\frac{3}{4}$  cup butter or lard  
 2 eggs  
 1 tsp. soda

1 tsp. cream of tartar  
 2 tsps. vanilla  
 1 cup coconut or chopped nuts  
 3 cups flour

Cream butter, add sugar, and well beaten eggs, vanilla and coconut. Mix soda with 1 tablespoon hot water. Sift cream of tartar with flour and add to mixture. Shape into roll and chill. Slice and bake.

Mrs. Bertha Bartling  
 Mrs. S. F. Weber

**CAMP BARS**

1 cup honey  
 3 eggs  
 $1\frac{1}{3}$  cups flour  
 1 cup nuts

1 pound fruit, raisins, figs or  
 dates or prunes  
 1 teaspoon vanilla  
 1 teaspoon baking powder

Pour in 9x13 inch greased pan. Bake 35 minutes in slow oven. Cut in squares.

Mrs. Wm. F. Bartling

**BUTTERSCOTCH COOKIES**

2 cups brown sugar  
 1 cup shortening  
 3 eggs  
 1 teaspoon cream of tartar

1 teaspoon soda  
 1 teaspoon vanilla  
 1 cup walnuts  
 3 cups flour

Form in loaves. Chill. Slice and bake.

Mrs. Henry A. Ricksmeier  
 Mrs. John Kuper

**FARMERS COOPERATIVE  
 CREAMERY  
 ASS'N**

CLEVES, IOWA

**COUNTRY PRIDE  
 BUTTER**

Dial 3915

ACKLEY, IOWA

## PEANUT SQUARES

1 cup sugar	3/4 cup lukewarm water
1/2 cup butter and lard mixed	1 3/4 cups flour
1/2 teaspoon salt	1 teaspoon baking powder
1 egg beaten lightly	

Bake the day before using. Cut into squares. Frost with:  
2 cups powdered sugar, 1 tablespoon butter. Cream to spread. Roll in crushed peanuts.

Mrs. F. H. Sprain

## "KIX" BARS

1/2 cup sugar	2 1/2 cups Kix or other cereal
1/2 cup cream or top milk	1/2 cup salted peanuts
1/4 cup corn syrup	1/2 cup coconut

Cook sugar, cream and corn syrup until it reaches a soft ball stage, 236 degrees, stirring occasionally. Pour syrup over remaining ingredients, mixing well. Flatten into an 8-inch square pan. Cool. Cut into bars. This makes approximately 36 bars, 1x2 inches.

Kathryn Knight

## FRUIT COOKIES

1 cup shortening	1 cup nutmeats
2 cups sugar	1 cup prunes
3 eggs	1 cup figs
1 cup cooking molasses	1 cup raisins
1 1/2 cups black coffee	1 teaspoon cloves
1 teaspoon soda	1 teaspoon nutmeg
3 teaspoons baking powder	1 teaspoon mace

Flour enough to make a stiff dough. Pat into pans. Bake at 350 degrees from 25 to 30 minutes. When baked turn out onto waxed paper and ice.

Mrs. Herman Schultz

## CHOCOLATE COOKIES

1/2 cup shortening	1 1/2 cups sifted flour
7/8 cup sugar	1/2 cup sweet milk
1/3 cup cocoa	1 teaspoon vanilla
1 egg	1/4 teaspoon maple flavoring
1/2 teaspoon salt	1 cup chopped nuts
1 teaspoon baking powder	

Mix in order given. Bake 12 minutes at 350 degrees. Drop by spoonfuls on greased cookie sheet. Frost.

Mrs. Fred Dentel  
Mrs. Harvey Sietsma

## CHOCOLATE COOKIES

2 cups flour	1 cup nuts
2 teaspoons baking powder	5 tablespoons cocoa
1/2 cup melted butter	1 whole egg and egg yolk
1 cup raisins	1 cup sugar
1 teaspoon vanilla	2/3 cup milk

Add melted butter to sugar. Add well beaten eggs. Add melted chocolate or cocoa. Sift flour before measuring. Sift flour and baking powder together. Add flour alternately with milk and add raisins and nuts. Drop from spoon onto well greased baking sheet and bake in a moderate oven 375 degrees for about 15 minutes.

Mrs. Avery Johnson

### CHOCOLATE DROP COOKIES

1 cup brown sugar  
 $\frac{1}{2}$  cup shortening  
 2 squares chocolate  
 1 egg  
 $1\frac{1}{2}$  cups flour

$\frac{1}{2}$  teaspoon soda  
 $\frac{1}{2}$  cup sweet milk  
 $\frac{1}{2}$  cup nutmeats  
 Vanilla

Cream shortening and sugar. Add beaten egg. Add melted chocolate. Add alternately the flour and milk. Add the vanilla and nutmeats. Drop by spoon and bake in a moderate oven.

Mrs. Carl Johnson

### DUTCH CHEESE COOKIES

1 3-oz. package cream cheese  
 $\frac{1}{2}$  cup butter

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

Mix and chill. Shape in small balls and drop on cookie sheet. Press very thin with fork or spatula. Bake in oven 350 degrees about 7 minutes.

Mrs. R. Wm. Westfall, Boone, Iowa

### FRUIT SQUARES

2 cups brown sugar  
 $\frac{3}{4}$  cups butter and lard mixed  
 1 cup sour cream  
 1 cup raisins  
 $\frac{1}{2}$  cup chopped nuts  
 2 eggs  
 $3\frac{1}{2}$  cups flour

1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon cloves  
 $\frac{1}{2}$  teaspoon allspice  
 2 level teaspoons soda  
 1 teaspoon baking powder  
 Pinch of salt

Bake in thin layers in moderate oven. Frost. Cut into squares.

Mrs. Carl Kreimeyer

### FROSTED CREAMS

$1\frac{1}{2}$  cups sugar  
 1 cup shortening  
 1 cup cooked raisins  
 1 cup raisin liquid  
 2 eggs

$\frac{1}{2}$  teaspoon salt  
 1 teaspoon cinnamon  
 1 teaspoon soda  
 $2\frac{1}{2}$  cups flour

Beat sugar and shortening. Add well beaten eggs, add soda to liquid. Sift together flour, salt and cinnamon. Add to first mixture. Bake in large shallow pan. When cool, frost with powdered sugar frosting and cut in squares.

Mrs. Cornie Mooi  
 Mrs. J. C. Burkley

## HEINZ BROTHERS

Hardware and Paint  
 Plumbing and Heating

Ackley

Iowa

**PINEAPPLE RAISIN DROPS**

½ cup shortening	½ cup crushed pineapple, drained
1 cup brown sugar, firmly packed	2 cups sifted flour
½ teaspoon vanilla	1 teaspoon baking powder
1 egg	1 teaspoon soda
1 cup raisins	½ teaspoon salt

Mrs. Robert Wiarda

**PINEAPPLE COOKIES**

1 cup brown sugar	1 teaspoon vanilla
1 cup white sugar	4 cups flour
1 cup shortening	¼ teaspoon salt
2 eggs	1 teaspoon baking soda

1 No. 2 can crushed pineapple

Cream sugars and shortening. Add eggs and beat well. Stir pineapple and vanilla into the mixture. Add flour which has been sifted with salt and soda and mix well. Drop by spoonfuls on greased cookie sheet and make in a moderate oven. 1 cup nutmeats may be added if desired.

Mrs. Walbert Hinders

**APPLE SAUCE DROP COOKIES**

1 cup unsweetened apple sauce	¼ teaspoon allspice
1 teaspoon soda	¼ teaspoon nutmeg
1 cup sugar	Pinch of salt
⅔ cup shortening	1 cup raisins
½ teaspoon cloves	Nutmegs
1 teaspoon cinnamon	2½ cups flour

Mix thoroughly. Drop on a greased baking sheet and bake in a moderate oven until a golden brown.

Lydia Sailer

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LUMBER AND FEEDS**

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**Thomas Hy Kruse, Mgr.**

**Dial 3917**

**CLEVES, IOWA**

## GINGER CREAMS

1 cup sugar	1 teaspoon ginger
1 cup shortening	$\frac{1}{2}$ teaspoon cloves
2 eggs	$\frac{1}{2}$ teaspoon cinnamon
$\frac{2}{3}$ cup molasses	$\frac{1}{2}$ teaspoon salt
1 cup lukewarm water	3 cups all purpose flour
1 teaspoon soda	

Cream sugar and shortening. Add well beaten eggs and molasses. Sift the dry ingredients and add alternately with the water. Bake in greased cookie sheet 12 minutes at 350 degrees. Cool. Frost with powdered sugar icing and cut in squares.

Mrs. Carl Dentel

## HONEY NUT DROP COOKIES

$\frac{3}{4}$ cup honey	$\frac{1}{4}$ teaspoon cloves
$\frac{1}{4}$ cup butter	1 cup chopped raisins
1 $\frac{3}{4}$ cups flour	$\frac{1}{2}$ teaspoon baking soda
1 egg beaten	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ teaspoon cinnamon	$\frac{1}{2}$ cup chopped nutmeats

Warm the honey, add the shortening. Add spices, sift the dry ingredients and add to the honey mixture. Add the raisins and nutmeats.

Mrs. Roy Butt

## FILLED ICE BOX COOKIES

2 cups brown sugar	4 cups flour
1 cup shortening	1 teaspoon soda
2 eggs	1 teaspoon baking powder
Mix. Roll out dough and spread with filling:	
1 cup sugar	1 pound dates, or raisins
$\frac{1}{2}$ cup water	Cook and add 1 cup nutmeats
Spread filling on rolled out dough. Roll like a jelly roll. Place in refrigerator until well chilled. Slice thin and bake.	Roll like a jelly roll. Place in refrigerator until well chilled. Slice thin and bake.

Mrs. Milo Fossler

## "S" COOKIES

1 cup sugar	2 cups flour
1 cup butter	Teaspoon baking powder
6 egg yolks	Grated rind of 1 lemon
Cream sugar and butter, add yolks and flour into which baking powder has been sifted. Add the lemon rind. Roll in strips and form an S as you put it into the pan. Put the beaten egg whites on top and sprinkle with sugar. Bake in moderate oven 350 degrees F.	

Mrs. E. Seybold

# Schoeneman Implement Company

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Ackley

Iowa

## FILLED ICE BOX COOKIES

1 cup white sugar	4 cups flour
1 cup brown sugar	1 teaspoon soda
1 cup butter or lard	1 teaspoon vanilla
3 eggs	Pinch salt

Cream shortening, add sugar and eggs and beat thoroughly. Sift the soda, salt, flour and add to first mixture. Roll out to  $\frac{1}{2}$  inch in thickness and spread with the following filling:

1 pound dates, pitted and cut into pieces	$\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup water
--	--

Combine above ingredients and cook until thick. Cool before spreading on cookie dough. When spread, roll like jelly roll. Place in a cool place overnight. Cut in thin slices and bake.

Louise Hilbrand  
Mrs. John Sailer

## REFRIGERATOR COOKIES

6 tablespoons fat	1 egg
1 $\frac{1}{2}$ teaspoons milk	1 teaspoon baking powder
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	1 $\frac{1}{2}$ cups flour

Cream fat and sugar. Add egg and milk and beat the mixture well. Sift and measure flour and add baking powder and salt. Sift dry ingredients together twice. Add to creamed mixture blending thoroughly. Add vanilla. The dough may be wrapped in oiled paper and stored in refrigerator. Cookies may be sliced or shaped in pastry tube and baked at 400 degrees as needed.

Mrs. I. Tjarks

## OATMEAL CRISPIES COOKIES

1 cup lard or butter	2 eggs
1 cup brown sugar	1 teaspoon vanilla
1 cup white sugar	
Beat this:	
1 $\frac{1}{2}$ cups flour	1 cup oatmeal
1 teaspoon salt	$\frac{1}{2}$ cup nutmeats
1 teaspoon soda sifted together	

Roll in a long roll and cool. When cool, cut and bake.

Mrs. Harvey Muller

## HONEY OATMEAL COOKIES

1 cup honey	2 cups flour
$\frac{2}{3}$ cup shortening	$\frac{1}{2}$ teaspoon soda
2 eggs, beaten	$\frac{1}{2}$ teaspoon salt
1 cup chopped raisins	2 teaspoons baking powder
2 cups rolled oats	1 teaspoon cinnamon

Cream honey, shortening and eggs together. Add sifted dry ingredients, oatmeal and raisins. Blend well. Drop by teaspoonful. Bake in oven 350 degrees for 10-12 minutes.

Edith Kreimeyer

## OATMEAL COOKIES

2 cups oatmeal	$\frac{3}{4}$ cup butter or lard
2 cups sugar	3 eggs well beaten
2 cups flour	1 teaspoon soda
1 cup raisins	

Measure flour, sugar, and soda, and sift together. Add fruit and oatmeal. Mix well. Last add butter and eggs. Work well, pat in a loaf and let stand over night or for several hours. Roll out and cut into squares. Bake in moderately hot oven.

Mrs. Hermina Van Heiden

**RANGER COOKIES**

1 cup shortening  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
2 cups flour

1 teaspoon soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 cups oatmeal  
2 cups rice krispies  
1 cup coconut

Mold into ball size of walnut. Bake in a moderate oven.

Mrs. L. O. Meyer  
Jackie Schultz

**FILLED COOKIES**

1/2 cup butter  
1 cup sugar  
1 egg  
1/2 cup milk  
1 teaspoon vanilla

3 1/2 cups flour  
1/2 teaspoon salt  
1 teaspoon soda  
2 teaspoons cream tartar

Cream the shortening, sugar, beaten egg, milk and vanilla. Then add the dry ingredients which have been sifted together. Mix well, roll out thin on a slightly floured board and cut with a cookie cutter. Place one teaspoonful of filling on each cookie. Press the edges together and bake in a moderate oven 12-15 minutes.

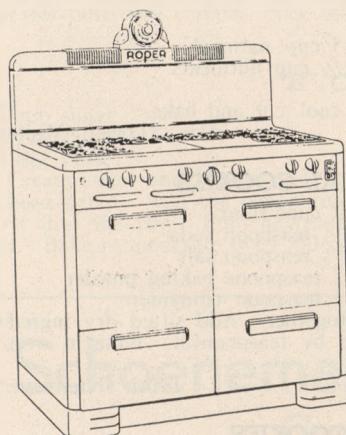
Filling:

1/2 cup sugar  
1 tablespoon flour  
1 1/2 cups water

1 cup raisins  
1 cup nutmeats

Add dates and figs if desired. Cook this filling until it slightly thickens. Stir frequently to avoid burning.

Mrs. Norman Weber  
Mrs. Fred Schachterle



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A GOOD RECIPE  
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**R. A. WEBER**

Ackley, Iowa

## SUGAR COOKIES

2 cups sugar  
 1 cup shortening (part butter and part lard)  
 1 cup either sweet or sour cream  
 3 eggs  
 Pinch of salt  
 1 tsp. vanilla

4 tsp. baking powder (if sweet cream)  
 1 tsp. soda (if sour cream)  
 1 tsp. baking powder  
 Flour to make dough stiff enough to roll

Mrs. Henry Peters  
 Mrs. Hajo Wessels  
 Mrs. Will Sessler

## SUGAR COOKIES

2 cups sugar  
 $\frac{1}{2}$  cup sour milk  
 4 cups flour  
 $\frac{1}{4}$  teaspoon baking soda

$\frac{3}{4}$  cup shortening  
 2 eggs  
 1 teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon salt

Cream shortening and sugar. Add eggs. Sift flour, measure then sift with baking soda, nutmeg, and salt. Add milk alternately with dry ingredients. Mix thoroughly. Drop by teaspoonsfuls onto well greased baking sheet. Bake in hot oven, 430 degrees, for 10-12 minutes.

Mrs. Menno Kuper

## SUGAR COOKIES

$\frac{1}{2}$  cup butter  
 1 cup sugar  
 1 egg  
 $\frac{1}{4}$  cup milk

2 $\frac{1}{2}$  cups flour  
 3 tps. baking powder  
 1 teaspoon vanilla or  
 $\frac{1}{2}$  teaspoon nutmeg

Cream butter, beat in the sugar and the egg. Alternately add the milk and the flour sifted with the baking powder and vanilla. Mix to a soft dough. More flour may be needed. Roll part at a time into a thin sheet. Cut into rounds and dredge with sugar. Bake in quick oven.

Rose Kreimeyer

## SUGAR COOKIES

1 cup butter  
 Mix like pie dough.  
 2 cups sugar  
 3 eggs beaten lightly  
 1 cup sour cream  
 1 teaspoon soda

4 $\frac{1}{2}$  cups flour  
 1 cup nutmeats  
 $\frac{1}{2}$  cup chopped raisins  
 1 teaspoon vanilla

Mix butter and flour like pie dough mixture. Then add the remaining ingredients. Roll thin.

Mrs. Florence Burma

**Klove's**  
FOR CLOTHES

Iowa Falls, Iowa

## PEANUT BUTTER COOKIES

$\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cup peanut butter  
 $\frac{1}{2}$  cup white sugar  
 $\frac{1}{2}$  cup brown sugar  
 1 egg well beaten

$1\frac{1}{4}$  cups flour  
 $\frac{3}{4}$  teaspoon soda  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt

Mix all ingredients together. Chill dough. Make into balls, criss-cross with a fork and bake.

Mrs. Christ Freese  
 Tena Geiken

## PEANUT BUTTER COOKIES

4 cups of Rice Krispies  
 $\frac{1}{3}$  cup shortening  
 $\frac{3}{4}$  cup peanut butter  
 $\frac{1}{2}$  cup sugar  
 $\frac{3}{4}$  cup dark corn syrup

1 egg  
 1 cup flour  
 $\frac{1}{2}$  teaspoon soda  
 2 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt

Crush rice flakes into fine crumbs. Cream shortening and peanut butter together. Add the sugar gradually, creaming thoroughly. Add corn syrup and beat well. Beat in egg. Sift flour, soda, baking powder and salt together. Stir into creamed mixture, add rice krispies, blend well. Form into one inch balls. Place on lightly greased baking sheet, flatten with fork dipped in flour to make criss-cross pattern. Bake in moderately hot oven 8-10 minutes.

Mrs. Caius Murra

# The Frudden Lumber Co.

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Ackley, Iowa

Dial 3121

**PEANUT BUTTER COOKIES**

½ cup shortening	½ cup butter
1 cup peanut butter	1 cup white sugar
1 cup brown sugar	2 eggs
1 teaspoon soda	1 tablespoon water
1 teaspoon vanilla	¼ teaspoon salt
3 cups flour	

Cream shortening and sugar. Add eggs, vanilla and peanut butter. Mix well. Add dry ingredients and roll out dough to  $\frac{1}{8}$  inch in thickness. Bake until golden brown.

Mrs. Henry A. Abbas

**SALTED PEANUT COOKIES**

1 cup shortening	1 teaspoon soda
1 cup white sugar	1 teaspoon baking powder
1 cup brown sugar	1 teaspoon vanilla
2 eggs	1 teaspoon salt
2 cups flour	1 cup peanuts or raisins
3 cups oatmeal	

Mix shortening and sugar together. Add well beaten eggs, vanilla. Add dry ingredients and peanuts. Roll in balls. Press down lightly. Bake in hot oven.

Mrs. Glen Peters  
Mrs. Hans Rau  
Mrs. Harvey Sietsema

**SALTED PEANUT COOKIES**

1 cup shortening	1 teaspoon baking powder
1½ cups brown sugar	1 teaspoon soda
2 eggs beaten	2 cups corn flakes
1 teaspoon vanilla	2 cups oatmeal
2 cups flour	1½ cups salted peanuts
½ teaspoon salt	

Cream sugar and shortening. Add eggs and vanilla. Sift dry ingredients and add to creamed mixture with corn flakes and oatmeal. Crush peanuts fine and add. Roll in small ball in hand and flatten out. Bake on a greased cookie sheet.

Mrs. Howard Greenfield

**BROWN SUGAR COOKIES**

2 cups brown sugar	Flour
½ cup butter	1 teaspoon soda
½ cup lard	1 tablespoon vanilla
3 eggs	1 tablespoon lemon flavoring
1 teaspoon cream of tartar	½ teaspoon salt

Cream butter, shortening and eggs. Add flavoring, cream of tartar, and soda, and salt. Add enough flour to make mixture stiff enough to drop from spoon in a round ball and press with fork dipped in milk. Bake in hot oven until brown.

Mrs. Roy Richtsmeier

**BROWN SUGAR COOKIES**

2 cups brown sugar	1 teaspoon vanilla
1 cup melted shortening	2 teaspoons baking powder
3 eggs	Flour, just enough for stiffening
¼ cup milk	

Mix ingredients in order given. Add just enough flour to roll. Cut into shapes as desired. Sprinkle with brown sugar and bake in a modern oven, 350-375 degrees for 10-12 minutes.

Mrs. Fred J. Boheman

**CARAMEL COOKIES**

3 cups flour, sifted	2 cups brown sugar
1 teaspoon soda	1/2 teaspoon salt
1 teaspoon cream of tartar	2 eggs
1 teaspoon ginger	1 teaspoon lemon flavor
1 cup shortening	

Sift flour, soda, cream of tartar and ginger together. Cream shortening, add sugar, salt, lemon flavor and unbeaten eggs. Beat well. Add sifted dry ingredients, mixing lightly. Chill 15 minutes. Shape into long rolls one inch in diameter. Cut into  $\frac{1}{2}$  inch slices. Place cut side down on cookie sheet. Flatten with the hand or fork. Bake 12 minutes in oven at 375 degrees.

Tena Geiken

**CHOCOLATE CHIP OATMEAL COOKIES**

3/4 cup white sugar	1 tablespoon hot water
3/4 cup brown sugar	2 cups flour
1 cup shortening	2 cups oatmeal
2 eggs	1 pkg. chocolate chips
1 1/2 teaspoons salt	1 teaspoon vanilla

1 teaspoon soda dissolved in  
Mix, and drop from spoon on a greased baking sheet. Bake in moderate oven.

Mrs. Carl Bruns

**OATMEAL COOKIES**

2 cups sugar	1/2 teaspoon soda dissolved in
1 cup lard	1/4 cup warm water
1/2 teaspoon salt	2 eggs
1 cup raisins	2 cups oatmeal
1 teaspoon vanilla	3 cups flour

1 teaspoon baking powder  
Roll dough into balls and dip in sugar. Press flat with a fork.

Mrs. Tena Reibkes

**OATMEAL COOKIES**

2 cups sugar	3 eggs
1 cup butter	2 cups ground raisins
3/4 cup lard	2 cups oatmeal
1 teaspoon salt	4 cups flour
1 teaspoon cinnamon	1/2 cup walnuts

1 teaspoon soda  
Mix thoroughly. Add more flour if necessary. Roll and cut.

Gertie Finger

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**H. B. ARENDS & SONS**

**OATMEAL DROP COOKIES**

1 cup sugar	1 cup chopped raisins
1 cup lard	1/2 teaspoon soda
2 eggs	1/4 teaspoon baking powder
2 cups oatmeal	1 teaspoon cinnamon
Pinch of salt	5 tablespoons sour milk
2 cups flour	

Mrs. Louie Bleeker

**DREAM BARS**

1 cup flour	1/2 cup brown sugar
1/2 cup butter	

Mix together flour, butter and brown sugar. Flatten in square pan greased. Bake 15 minutes in moderate oven.

## Topping:

2 beaten eggs	1/2 cup nut meats
1 1/2 cups brown sugar	4 tablespoons flour
1 cup coconut	1/2 teaspoon baking powder

Add sugar and flour to beaten eggs. Add remaining ingredients. Pour over cookies and bake 15 minutes in slow oven. Cut in squares.

Edna Mae Fisher

**CHOCOLATE NUT BARS**

5 tablespoons shortening	2 squares melted chocolate
1 cup sugar	4 tablespoons milk
2 eggs	1 cup flour
1 teaspoon vanilla	1/2 cup nuts
1/2 teaspoon salt	1/2 teaspoon baking powder

Pour into shallow tin, bake in slow oven. Cut in squares.

Mrs. S. M. Sluter

# Farmers Co-operative Elevator Co.

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**CHOCOLATE BARS**

$\frac{1}{2}$ cup butter	2 ounces chocolate, melt and cool
Sift:	
1 cup sifted flour	1 cup sugar
$\frac{1}{2}$ teaspoon baking powder	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	1 cup chopped nutmeats
2 eggs beaten well	
Mix chocolate and butter together. Add the dry ingredients. Bake in 8x8 inch pan. Cool, then cut in squares.	

Mrs. Sherman Bartling

**COLLEGE FUDGE SQUARES**

$\frac{1}{2}$ cup sifted flour	1 cup sugar
$\frac{1}{2}$ teaspoon baking powder	2 eggs
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ cup butter or other shortening	1 teaspoon vanilla
2 squares unsweetened chocolate	1 cup walnuts

Sift flour once, measure. Add baking powder and salt. Sift together three times. Add butter to chocolate and mix well. Add sugar gradually to eggs beating thoroughly; then add chocolate mixture and blend. Fold in flour, add milk, vanilla and nuts, mix well. Bake in flat sheet and cut in squares when hot.

Mrs. William Grafe.

**BROWNIES**

2 eggs	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ cup melted butter	2 squares chocolate or
$1\frac{1}{4}$ cups brown sugar	6 tablespoons cocoa
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup walnut meats (cut finely)
$\frac{1}{4}$ teaspoon salt	

Beat eggs slightly and add remaining ingredients. Spread evenly in a 7-inch square shallow pan. Sprinkle chopped nut meats over top and bake 40 minutes in slow oven (300 degrees F.). Mark in squares and turn out as soon as taken from oven.

Mrs. Carl Sailer

**BROWNIES**

3 eggs	1 cup flour (cake)
1 cup sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup butter	1 teaspoon vanilla
2 squares chocolate melted	Chopped nuts
1 teaspoon baking powder	

Beat eggs, add sugar gradually, add melted butter and chocolate. Sift dry ingredients together, combine with sugar mixture and beat well. Add nuts and vanilla. Bake in 15-inch pan in moderate oven. Frost with chocolate powdered sugar frosting. Cut into squares.

Mrs. Reuben A. Weber

# GARDNERS

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Ackley, Iowa

## DESSERTS AND PUDDINGS

### MARYLAND PEACH PUDDING

1 cup Swansdown flour  
1 cup sugar  
1 tsp. baking powder

2 eggs  
2 tbsps. water

Beat egg yolks and add sugar gradually. Sift flour and baking powder and add to first mixture. Add water. Lastly fold in beaten egg whites. Pour over fresh sliced peaches. Sweeten peaches with  $\frac{1}{2}$  cup sugar. Bake 40 minutes in slow oven.

Mrs. Walter Roben

### BAKED APPLE PUDDING

Cream together  $\frac{1}{4}$  cup butter and 1 cup sugar. Add 1 beaten egg,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour sifted with 2 teaspoons baking powder. Put into buttered dish, fill dish one-half full with sliced apples, pour above mentioned batter over top of sliced apples. Bake slowly, for 1 hour. Serve with cream and sugar. A little cinnamon can be sprinkled over apples before batter is added.

Mrs. Roy Kreimeyer

### RAISIN PUDDING

$\frac{1}{4}$  tsp. salt  
1 cup flour  
1 cup cooked raisins  
Mix and pour above into baking dish. Mix the following and pour over the batter.  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  tbsps. melted butter  
Bake 25 minutes.

$\frac{1}{2}$  cup brown sugar  
2 tbsps. baking powder  
 $\frac{1}{2}$  cup milk  
2 cups hot water

Mrs. Harry W. Ricksmeier.

### CARAMEL PUDDING

1 cup brown sugar  
5 tbsps. flour  
 $\frac{1}{8}$  tsp. salt  
3 egg yolks

$2\frac{1}{2}$  cups milk  
1 tsp. vanilla  
 $\frac{1}{2}$  cup almonds  
3 egg whites

Mix sugar, flour and salt, add the beaten yolks and milk. Cook in double boiler until creamy. Stir frequently. Add vanilla, almonds and beaten whites, mix well and chill.

Mrs. Will Meyer

### LEMON SPONGE PUDDING

1 cup sugar  
2 tbsps. flour  
2 egg yolks  
2 egg whites beaten stiff

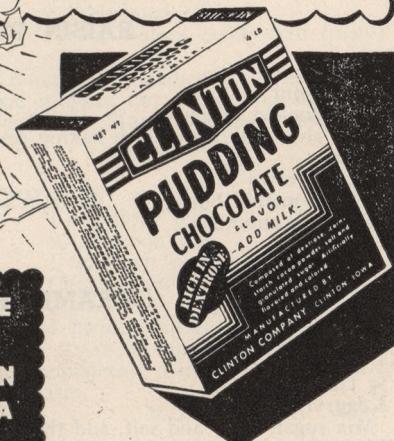
Juice and grated rind of one lemon  
 $\frac{1}{8}$  tsp. salt  
1 cup milk

Blend the sugar, flour and salt. Add the juice and grated rind of lemon and the beaten egg yolks; mix well. Stir in the milk, then fold in the stiffly beaten egg whites. Bake in greased dish in pan of hot water 35 to 40 minutes at about 350 F. Serve warm or cold; or with whipped cream. A delicate lemon jelly forms at bottom of the pan.

Mrs. Paul Humke



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## BAKED DATE PUDDING

1 egg	$\frac{1}{4}$ tsp. salt
2 cups flour	2 tsps. shortening
1 tsp. soda	2 tsps. baking powder
1 cup sugar	$\frac{1}{2}$ cups boiling water
2 cups dates, cut fine	1 cup nut meats
1 tsp. vanilla	

Pour  $\frac{1}{4}$  cup boiling water over dates, let this stand until batter is ready. Cream sugar and shortening. Add eggs, beat again, sift flour, soda, salt and baking powder together. Add to egg mixture. Add remainder of water and beat until smooth. Then add dates and nut meats, vanilla and bake 45 minutes.

## Date spread:

1 cup pitted dates	1 cup sugar
$\frac{3}{4}$ cup hot water	1 tbsp. butter
$\frac{1}{8}$ tsp. salt	

Cook all ingredients together over low flame until thick about 5 minutes. Add  $\frac{1}{2}$  cup nut meats. Cool and spread over pudding.

Mrs. Jake Heitland

## DATE PUDDING

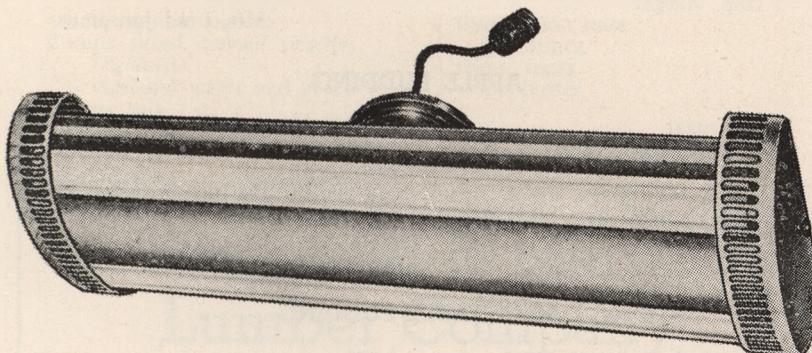
1 cup sugar	4 tbsps. flour
$\frac{1}{4}$ tsp. salt	

Sift together and over this pour 2 cups of boiling water. Add 1 lb. of dates, chopped, 1 cup of pecans. Boil all until thick. Cool and cut in squares and serve with whipped cream.

Mrs. C. J. Cobie

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## VELVET SPONGE PUDDING

3 eggs, beaten light  
 1 cup sugar  
 1 cup flour

1 tsp. baking powder  
 1 scant half cup boiling milk  
 Pinch salt

Beat eggs, add salt, sugar, flour, baking powder and boiling milk last. The batter may be thin, but bake in loaf about 8 by 6 inches 20 minutes. This is the cake used for Boston Cream Pie or Washington Pie.

Mrs. Leo Croker

## APPLE CRUNCH PUDDING

4 or 5 apples  
 1 cup gran. sugar  
 $\frac{1}{2}$  cup butter  
 1 tbsp. flour

1 cup oat meal  
 $\frac{1}{4}$  cup water  
 Cinnamon to taste

Cut apples in cubes and add  $\frac{1}{4}$  cup water. Mix all other ingredients as in pie crust. Sprinkle over top of apples. Bake in moderate oven.

Mrs. Lewis Robert Morris, Des Moines.

## CARROT PUDDING

1 cup grated raw potatoes  
 1 cup grated raw carrot  
 1 cup sugar  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  cup raisins  
 $1\frac{1}{2}$  cups flour

2 eggs  
 1 tsp. soda  
 1 tsp. cinnamon  
 1 tsp. nutmeg  
 1 tsp. cloves

Cream butter, sugar and eggs. Add grated vegetables and soda. Mix dry ingredients and fruit. Add gradually to first mixture. Pour into buttered mold and steam 3 hours.

Sauce for pudding:

$\frac{1}{4}$  cup brown sugar  
 $\frac{3}{4}$  cup white sugar  
 2 tbsps. flour  
 1 tbsp. vinegar

2 tbsps. butter  
 Dash of nutmeg  
 1 pint boiling water

Mrs. Fred Jansonius

## APPLE PUDDING

1 cup sugar  
 1 rounded tbsp. butter  
 1 cup flour

1 tsp. baking powder  
 1 egg  
 Salt

Mix in order given, stir in 2 cups sliced apples. Place in buttered baking dish, sprinkle with sugar and cinnamon and bake about  $\frac{1}{2}$  to  $\frac{3}{4}$  hour. Serve with cream.

Mrs. Merle Cobie

## VEGETABLE PUDDING

1 cup medium brown sugar  
 1 cup suet, ground  
 1 cup raw potatoes, ground  
 1 cup cranberries cut in half, or  
 raisins, dates or figs

1 egg  
 1 cup raw carrots, ground  
 1 tsp. soda  
 1 cup flour

Steam  $1\frac{1}{2}$  or 2 hours. Serve with pudding sauce made with 1 cup medium brown sugar, 2 tbsps. butter. Melt and add enough water to right consistency. Add a pinch of salt and vanilla.

Mrs. Wm. Asche

## BOILED DATE PUDDING

$\frac{1}{2}$ cup sugar	1 cup nut meats
2 tbsp. flour	1 cup boiling water
1 cup dates	1 tsp. vanilla

Add nuts when taken from fire. Serve with whipped cream.

Mrs. Caroline Thieben

## GRAHAM CRACKER PUDDING

$\frac{1}{2}$ cup granulated sugar	$\frac{1}{2}$ cup flour
$\frac{1}{2}$ cup butter	1 tsp. baking powder
1 egg	1 tsp. vanilla
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup nut meats
1 cup graham cracker crumbs	

Cream butter and sugar. Add egg yolk, beat well, add milk, crumbs, flour and baking powder which had been mixed together, next the nut meats and the vanilla. Fold in beaten egg white. Bake in moderate oven until pudding shrinks from the pan. Serve with the following sauce:

1 cup brown sugar	1 tbsp. flour
1 cup hot water	1 tsp. vanilla
2 tbsp. butter	

Cook this until thick and smooth.

Mrs. Harry Rotgers

## CARAMEL PUDDING

$\frac{2}{3}$ cup of brown sugar	1 tsp. vanilla
$\frac{1}{2}$ cup water	Pinch of salt
3 eggs	3 cups milk
$\frac{1}{4}$ cup sugar	

Boil brown sugar and water 3 minutes. Pour into the bottom of buttered custard cups. Fill with rest of ingredients mixed together. Set in pan of hot water, bake 40 minutes. Remove cups from water, cool and chill. Unmold and serve plain or with cream.

Mrs. Lee I. Bausman

## BAKED PEACH TAPIOCA PUDDING

$\frac{1}{2}$ cup minute tapioca	1 tbsp. lemon juice
2 cups sliced canned peaches (drained)	$\frac{1}{4}$ tsp. nutmeg
2 $\frac{1}{2}$ cups hot water and peach juice	4 tbsp. sugar
$\frac{1}{4}$ tsp. salt	2 tbsp. butter

Mix all together and bake in moderate oven.

Mrs. Donald Snittjer

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## SPICED BREAD PUDDING

1 cup bread crumbs	1 tbsp. butter
$\frac{1}{2}$ cup sour milk	2 tbsp. flour
$\frac{1}{4}$ tsp. soda	$\frac{1}{4}$ cup raisins
1 egg	$\frac{1}{4}$ cup nuts
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ tsp. clove
$\frac{1}{4}$ cup karo	$\frac{1}{2}$ tsp. cinnamon
Mix well and steam 40 minutes. Serve with sauce.	
$\frac{1}{2}$ cup sugar	1 egg
1 tbsp. each of vinegar, lemon juice and grated lemon rind	$\frac{1}{2}$ cup boiling water
Cook like sauce. Serve either hot or cold.	

Mrs. George Weber

## LEMON PUDDING

1 cup sugar	$1\frac{1}{4}$ cups milk
Juice and grated rind of 1 lemon	4 level tbsps. flour
2 tbsps. butter	4 egg yolks
$\frac{1}{4}$ tsp. salt	
Mix all together, fold in beaten whites. Place in pan of hot water and bake 1 hour, 300 F.	

Mrs. Fred Asche, Ft. Dodge

## SUET PUDDING

1 cup sugar	$1\frac{1}{2}$ cups raisins
2 cups flour	1 cup sweet milk
1 cup suet, chopped fine	2 tps. baking powder
1 egg	
Sift with the flour, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. cloves. Mix well and steam 3 hours. Serve hot with the following sauce:	
1 tbsp. flour	1 cup sugar
3 tbsps. butter	
Mix well. Add hot water and boil until thick.	

Mrs. Christ F. Raisch

## CREAM PUFFS

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. salt
1 cup boiling water	4 eggs (unbeaten)
1 cup sifted flour	
Add butter to water and heat until butter melts. Add flour and salt all at once. Cook, stirring vigorously until mixture leaves pan. Cool. Add eggs one at a time, beating after each addition until smooth. Drop by heaping tablespoons 2 inches apart on baking sheet. Bake for 10 minutes at 450 and then 25 minutes at 400 F.	

Marjorie Fisher

## CREAM PUFF FILLING

1 cup sugar	3 cups milk
$\frac{1}{2}$ cup flour	$1\frac{1}{2}$ tps. vanilla
$\frac{1}{8}$ tsp. salt	1 cup heavy cream, whipped
3 eggs (beaten)	
Combine dry ingredients and eggs in double boiler. Stir in milk gradually. Cook 15 minutes. Add vanilla and cool. Add whipped cream just before serving.	

Marjorie Fisher

**BUTTERSCOTCH TOPPING FOR CREAM PUFFS**

1 cup brown sugar, firmly packed      2 tbsps. white corn syrup  
 $\frac{1}{4}$  cup top milk      3 tbsps. butter  
 Stir until boiling, and then simmer for about 5 minutes.

Marjorie Fisher

**APPLE FRITTERS**

$\frac{3}{4}$  cup sugar  
 2 eggs  
 1 cup sour milk  
 1 tsp. soda  
 Fry in lard as doughnuts.

A little salt  
 Flour enough as for dumplings  
 Sliced apples

Mrs. Rube Schultz

**APPLE DUMPLINGS SUPREME**

2 cups flour  
 2 tps. baking powder  
 1 tsp. salt  
 1 tbsp. butter  
 1 tbsp. lard

$\frac{3}{4}$  cup milk  
 3 cups chopped apples  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{2}$  tsp. cinnamon  
 1 tbsp. melted butter

Sift flour, measure and sift with baking powder and salt. Cut in shortening. Add milk. Roll out  $\frac{1}{4}$  in. on floured board into sheet 8x16. Brush with melted butter. Sprinkle with sugar, nutmeg and cinnamon. Cover with apples. Roll like jelly roll and cut in 2 in. slices. Put in greased baking dish and pour over sauce and bake 50 minutes in 400 oven.

Sauce:  
 1 tbsp. flour  
 1 cup sugar  
 $\frac{1}{2}$  tsp. salt

1 cup hot water  
 1 tbsp. butter

Mrs. Walter Roben

**APPLE MOLDS (To Accompany Pork)**

Bring  $2\frac{1}{2}$  cups apple sauce to a boil; remove from heat. Add  $\frac{1}{4}$  cup sugar, 2 tablespoons red cinnamon candies, and 1 tablespoon gelatine which has been softened in 2 tablespoons cold water. Stir well until all are dissolved in apple sauce; then add  $\frac{1}{4}$  teaspoon nutmeg, 1 tablespoon lemon juice. Pour into individual molds. Chill until firm.

Esther Witt

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### POPOVERS

1 cup flour	2 eggs
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ tablespoon fat
1 cup milk	

Sift flour before measuring. Mix and sift dry ingredients two or three times. Combine melted fat, beaten eggs and liquid. Pour liquid ingredients into dry ingredients and beat with dover beater until smooth. Pour into greased muffin tins  $\frac{1}{3}$  full. Bake in a hot oven 430 F. 40 to 60 minutes until light and dry. Serve with jam or jelly.

Alice Pohlman

### ARABIAN ROLL

1 lb. marshmallows, cut up	$\frac{1}{2}$ cup nuts
1 cup dates, cut up	3 bananas, mashed
1 cup cream whipped	

Measure cream before whipping. Mix together and chill in bread pan. Cut in squares and roll in graham crackers.

Mrs. A. Krull

### APPLE ROLL

Use your favorite biscuit dough and roll  $\frac{1}{2}$  in. thick. 6 apples, peeled and sliced. Place on dough. Dot with bits of butter and roll like jelly roll, slice and place in pan.

1 cup sugar dissolved in  $\frac{1}{2}$  cup boiling water.

Pour over rolls and bake in quick oven. Serve while hot.

Mrs. John Kuper

### APPLE CRISP

8 cups apples, sliced in buttered pan	$1\frac{1}{2}$ cups flour
and sweetened with	1 cup fat
$\frac{1}{2}$ cup sugar and 1 cup syrup or	2 cups oatmeal
$1\frac{1}{2}$ cups sugar	1 tsp. salt
$1\frac{1}{2}$ cups brown sugar	1 tsp. cinnamon

Blend fat and brown sugar then add flour, oatmeal, salt and cinnamon. Pour over apples and bake until brown and apples are tender. Serve alone or with ice cream or whipped cream.

Mrs. Chas. Clawson

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## MOCK STRAWBERRY SHORTCAKE

1 cup ground apples	1 cup bananas, mashed
1 cup cranberries, ground	1 cup sugar

Stir together and let stand an hour, serve on angel food cake and top with whip cream.

Mrs. Fred Sprau, Meservey, Iowa

## CINNAMON SHORTCAKE

Sift two cups sifted flour and  $2\frac{1}{2}$  teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt. Sift three more times. Cream  $\frac{1}{3}$  cup butter or shortening, add  $\frac{1}{2}$  cup sugar gradually, cream until fluffy. Cream in  $\frac{1}{2}$  cup light corn syrup. Add 1 egg and beat well. Add 1 teaspoon vanilla or lemon extract to  $\frac{1}{2}$  cup milk and alternate in fourths with dry ingredients to creamed mixture. Beat well after each addition. Pour mixture into well greased and floured cake pan, 8x8x2 inches. Blend 3 tablespoons sugar, 1 teaspoon cinnamon. Sprinkle over top of cake batter. Bake in moderate oven for 40 to 50 minutes at 350 F.

Mrs. Alfred Poley

## PINEAPPLE TAPIOCA

1 cup quick tapioca	3 cups water
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Cook until clear. Stir in 1 cup sugar. Take from fire and add juice of one lemon,  $1\frac{1}{2}$  cups crushed pineapple. The beaten whites of 3 eggs. Beat with wire egg beater 15 to 20 minutes. This can be made the day before serving.

Mrs. Fred Sailer

## PINEAPPLE FLUFF

1 cup cold water	Juice 1 can pineapple
1 pkg. Plymouth Rock gelatin	1 cup cream, whipped
1 cup boiling water	

Pour cold water over gelatin and soak 5 minutes. Add boiling water and pineapple juice, cool. Add whipped cream and chill. Serves 16.

Mrs. Wm. Butts

## PINEAPPLE DESSERT

24 vanilla wafers crushed and mixed with  $\frac{1}{4}$  cup melted butter. Pat crumbs in bottom and sides of pan, saving out a few to sprinkle on top of filling. Then chill.

## Filling:

1 cup crushed pineapple, 4 egg yolks beaten and combined with  $\frac{1}{3}$  cup sugar. Cook in double boiler till mixture thickens, then add  $\frac{1}{2}$  pkg. lemon jello. Cook 5 min. more; then add 4 stiffly beaten egg whites to which  $\frac{1}{4}$  cup sugar has been added. Chill and serve with whipped cream.

Mrs. Jack Schlegel

## PINEAPPLE DESSERT

$\frac{1}{2}$ pkg. Knox gelatine	Juice of 2 lemons
$\frac{1}{2}$ cup cold water	1 can shredded pineapple
1 cup boiling water	1 pint of whipped cream
2 cups sugar	

Dissolve gelatine in cold water. Add boiling water, add sugar. When cool add pineapple and lemon juice. When it begins to set add 1 pint of whipped cream.

Mrs. Albert Fritz

**PINEAPPLE BAVARIAN**

2 cups whipping cream	$\frac{1}{2}$ cup sugar
1 cup crushed pineapple	Few grains salt
$\frac{3}{4}$ cup boiling water	1 pkg. sweetened lemon gelatine

Dissolve gelatine in boiling water. Add sugar and salt. Mix thoroughly. Cool until partially set. Beat until light and fluffy. Fold in pineapple, and whipped cream. Pour into mold. Chill. 8 servings.

Mrs. Henry A. Abbas

**PEACH PATSYS**

$\frac{3}{4}$ cup flour	$\frac{1}{4}$ cup whole bran
2 tbsps. sugar	$\frac{1}{2}$ cup milk
2 tbsps. baking powder	1 large peach
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ cup peach juice
2 tbsps. shortening	

Sift together flour, sugar, baking powder and salt. Cut in shortening. Soak bran in milk 5 minutes. Add to dry ingredients, stirring only until combined. Slice peach and place slices in bottom of 4 greased muffin or custard cups. Add 1 tbsp. peach juice to each cup and cover each with heaping tbsp. of batter. Bake in moderately hot oven 400 F. 15 minutes. Serve with whipped cream or thickened peach juice.

Mrs. Woodrow Heitland

**FILLED ANGEL FOOD**

Put graham crackers in a shallow pan. Cover with sliced bananas. Set a box of lemon jello. When almost set, beat until foamy. Beat 1 cup whipping cream and mix with the jello. Add 1 cup chopped walnuts, and 1 cup drained crushed pineapple. Pour  $\frac{1}{2}$  of the above mixture on the bananas and then take a small angel food cake, tear into small pieces and put over all the mixture. Then pour the remaining jello. Red cherries may be added for color.

Mrs. Albert Zacharias

**MARSHMALLOW DESSERT**

$\frac{1}{2}$  lb. marshmallows dissolve in  $\frac{1}{2}$  cup milk in double boiler. Cool. Then add 1 cup whipped cream, 1 cup crushed pineapple, 1 small bottle of maraschino cherries. Roll 8 graham crackers fine, cover the bottom of a pan with them. Then pour filling into pan and cover the top also with graham cracker crumbs. Set in a cool place over night or in refrigerator.

Mrs. John Johnson  
Mrs. Will Benning**CHRIS H. BRANDT**

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## PRUNE SPONGE

1 tbsp. plain gelatine  
 1/4 cup cold water  
 1 cup hot prune pulp  
 2 tbsps. sugar

1/2 cup orange juice  
 2 egg whites  
 1/2 cup cream, whipped

Soften gelatine in cold water. Dissolve in hot prune juice. Stir in sugar and orange juice. When sugar is dissolved stir in prune pulp. When cooled and slightly thickened, beat, then add beated egg whites and whipped cream. Return to refrigerator and chill.

Mrs. Lyle Giese

## CHOCOLATE DESSERT

1/2 cup sugar  
 2 tps. baking powder  
 1 cup flour  
 1 1/2 tbsps. cocoa

1/2 cup milk  
 2 tbsps. butter  
 1 tsp. vanilla

Mix sugar, flour, baking powder and cocoa. Add milk, butter and vanilla. Pour in greased pan and pour the following mixture over it:

1/2 cup boiling water  
 4 tbsps. cocoa

1 cup syrup

Bake in moderate oven. This may be served with whipped cream or plain cream if desired.

Mrs. Rudolph Rotgers.

## LEMON ICE BOX CAKE

1/2 cup butter, melted

1/2 lb. vanilla wafers

Crush wafers and mix with melted butter, then line pan with it. Then stir well yolks of 9 eggs with 1 cup sugar, add juice of 3 lemons, cook until thick in double boiler, about 7 min. Dissolve 2 pkgs. Knox gelatine in 1 cup cold water, mix gelatine with above mixture, then add it all to the 9 beaten egg whites and stir well. Pour on the crushed crumbs and sprinkle top, too, with crumbs. Set in ice box or cool place until thick.

Mrs. Christ Sailer

## GLORIFIED RICE

Boil 1 cup rice and chill. Heat 1/2 cup pineapple juice and add 2 pkgs. of Knox gelatine which has been dissolved in 2 tbsp. of cold water and chill. Whip 1 cup sweet cream and add 1 cup powdered sugar, fold the gelatine mixture into the rice and the whipped cream, add 1 tsp. vanilla, 1 small bottle cherries and 1 cup crushed pineapple and chill. Serve with a maraschino cherry on top.

Mrs. Will Pohlman

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**RICH BUTTERSCOTCH ICE CREAM SAUCE**

$\frac{1}{2}$  cups brown sugar  
 $\frac{1}{2}$  cup light corn syrup  
4 tbsps. butter

$\frac{1}{2}$  cup light cream  
1 tsp. vanilla

Cook sugar, syrup and butter to very soft ball, 236 F. Beat in cream and when cool add vanilla.

Mrs. Charley Ryken

**CARAMEL NUT ICE CREAM SAUCE**

$\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup dark syrup  
 $\frac{1}{8}$  tsp. soda  
6 tbsps. water

Dash salt  
1 tbsp. butter  
 $\frac{1}{3}$  cup evaporated milk  
 $\frac{1}{3}$  cup sliced toasted almonds

Cook brown sugar, syrup, soda, water, salt and butter over medium heat until a small amount will form a soft ball when dropped in cold water. Cool to lukewarm. Then beat in milk gradually and blend 3 to 4 min. Stir in nuts.

Mrs. Charley Ryken

**MARSHMALLOW ICE CREAM SAUCE**

2 cups white syrup  
2 egg whites ( $\frac{1}{4}$  cup)

$\frac{1}{8}$  tsp. salt  
 $\frac{1}{2}$  tsp. vanilla

Cook syrup over medium heat until a small amount will form a soft ball in cold water. Whip egg whites, salt and vanilla until stiff. Add hot syrup, beating constantly until thick.

Mrs. Charley Ryken

**ICE CREAM**

2 T. cornstarch or flour  
2 eggs (beaten)  
2 cups sugar

4 scant cups milk  
1 qt. cream  
1 tsp. vanilla and salt

Cook the first four ingredients in double boiler until thick and smooth. Cool. Add cream and freeze.

Mrs. Helen Neubauer, Iowa Falls, Ia.

**REFRIGERATOR ICE CREAM**

$\frac{1}{2}$  cup white syrup  
 $\frac{1}{2}$  cups heavy cream  
3 egg yolks, beaten

$\frac{1}{2}$  cups thin cream  
Pinch of salt

Put this in tray and freeze. Then add 3 egg whites beaten with  $\frac{1}{2}$  cup sugar and 2 or 3 tablespoons vanilla. Remove from tray after it's frozen 3 times and beat.

Mrs. Henry H. Heitland

**REFRIGERATOR ICE CREAM**

3 cups milk  
2 tps. gelatin  
1 cup sugar  
2 tps. flour  
2 egg yolks

2 egg whites  
1 cup whipping cream  
1 tsp. vanilla  
Pinch salt

Scald milk with gelatin. Stir until gelatin dissolves. Mix sugar, flour and salt. Add to milk and stir until thickened. Cover and cook 10 minutes. Beat egg yolks. Add portion of hot milk, return to double boiler and cook 1 minute. Strain into refrigerator pan; chill, then beat until very light. Beat egg whites until stiff. Beat cream until stiff. Fold cream and egg whites into first mixture. Add vanilla. Freeze in tray of mechanical freezer refrigerator, beating thoroughly after 1 hour. Less milk and more cream may be used.

Mrs. John Tjepkes

## VANILLA ICE CREAM

1½ cups milk	2 egg yolks
1 cup of whipping cream	2 egg whites
½ cup sugar	15 marshmallows
½ cup corn syrup	1 tsp. vanilla

Slice the marshmallows and mix with milk, syrup and egg yolks. Cook to custard and cool. Add vanilla. Whip egg whites and mix with the cooled custard. Freeze to a slush in freezing tray, fold in whipped cream and harden.

Mrs. Albert Fritz  
Mrs. Henry A. Abbas

## STRAWBERRY GRAHAM CRACKER DESSERT

15 graham crackers	½ lb. marshmallows
¼ cup sugar	1 cup whipping cream
½ cup milk	1 pt. sweetened strawberries
¼ cup melted butter	½ cup sliced almonds

Roll cracker crumbs and add butter and sugar. Put in pan. (Keep 2 tsp. for topping. Melt marshmallows in double boiler with milk. Cool. Add whipped cream. Place layer of marshmallow mixture on crumbs and then a layer of strawberries and almond mixture. Add rest of marshmallow mixture and top with crumbs.

Mrs. Francis Hosch

## GRAHAM CRACKER DESSERT

¾ cup melted butter	1 small bottle maraschino cherries
1 cup powdered sugar	1 small can crushed pineapple
1 egg, beaten	½ cup whipped cream
½ cup nut meats	Graham crackers

Crush crackers and place ¼ in. thick in bottom of 8 by 9½ inch pan or in a pie tin. Cool melted butter. Add to the powdered sugar and beaten egg. Beat until creamy. Add whipped cream, nuts, cherries and pineapple. Spread mixture over crumbs and place a layer of crumbs on top. Let stand in cool place for 24 hours. Cut to serve and top with whipped cream.

Mrs. Roy Heffelmeier

## CHOCOLATE ANGEL DESSERT

1 large angel food crumbled      1 pkg. chocolate chips  
Melt chips in double boiler with 2 tablespoons water. Add 4 beaten egg yolks to which 3 teaspoons powdered sugar has been added. Let cool. Add 4 beaten egg whites and ½ pint whipped cream. Place in layers with the cake in a large pan. Leave in ice box 24 hours. Serves 10.

Mrs. Henry Thielke

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**GRAHAM CRACKER FLUFF**

Soak 1 pkg. gelatine in  
 1/3 cup cold water.  
 Mix together

1/2 cup sugar  
 3/4 cup rich milk and  
 2 egg yolks

Cook in double boiler until it boils 1 minute. Remove from stove and add gelatin and 1 tsp. vanilla. Set in cool place until it begins to thicken. Then add 2 stiffly beaten egg whites and 1 cup cream, whipped. Mix well. Mix 3 tbsp. butter and 3 tbsp. brown sugar and 12 graham crackers, crushed fine. Line pan with 1/2 of the crumbs mixture. Pour in the liquid, sprinkle with remaining crumbs. Set in cool place 1 hour.

Mrs. Richard Meyer

**SAILORS DUFF**

1 cup sugar  
 2 tbsps. butter  
 1 egg  
 1 cup sorghum  
 1 tsp. soda  
 1 cup boiling water

1 cup dates  
 1 1/2 cups flour  
 1 tsp. cinnamon  
 1 tsp. cloves  
 Pinch salt  
 1/2 cup nuts

Cream sugar and butter and put soda and boiling water over dates and let cool. Mix remainder of ingredients and steam for 1 hour.

Anna B. Snater

**ORANGE CREAM**

Soak 1 envelope Knox gelatine in 5 or 6 tablespoons cold water. Juice from 6 oranges and one lemon. Rind of 1 orange and one lemon, pinch of salt. Boil together until it comes to a boil. 4 egg yolks, 2 tablespoons sugar, creamed thoroughly. Slowly pour orange mixture into the eggs and sugar and mix well. Boil again and stir constantly until thick. Then stir soaked gelatine in hot mixture and let cool until thick. Then fold in 1 cup cream whipped and 4 egg whites beaten stiff. Mix. Garnish with fruit and whipped cream.

Florence C. Cobie

**ANGEL'S DELIGHT**

1 layer of broken angel food cake	1 envelope of Knox gelatine, dis-
1 layer of grated pineapple	solved in 1 cup pineapple juice
1 layer of marshmallows, cut fine	and 1 cup of water

Sweeten a very little, when gelatine begins to set add 1 quart of whipped cream, and pour over cake, working well down into mixture. This serves about 20. Put cherry on top of each serving.

Mrs. Fred Dentel

# PIES

## PIE CRUST

3 cups flour  
1 cup lard  
 $\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  cup boiling water

Mix dry ingredients and sift. Put lard in bowl and pour boiling water over it. Whip—using a circular motion—with knife or spatula until consistency of cream. Add flour and stir with circular motion until all flour leaves edges of bowl. Divide in portions as desired. Wrap in waxed paper and chill. (Makes 2 double pie crusts).

Mrs. John W. Mershon

## RHUBARB PIE WITH LEMON CRUST

1 $\frac{1}{2}$  cups sifted flour  
 $\frac{1}{2}$  tsp. salt  
 $1\frac{1}{2}$  tablespoons lemon juice

1 egg  
 $\frac{1}{2}$  cup shortening  
About 1 tsp. cold water

Sift flour and salt together, cut in the shortening until mixture is crumbly like coarse oatmeal. Beat lemon juice and egg together. Mix with flour mixture and add enough cold water to hold mixture together. Chill while making filling.

## RHUBARB FILLING

3 $\frac{1}{2}$  cups diced rhubarb  
1 egg  
 $1\frac{1}{4}$  cups sugar

3 tbsps. flour  
Nutmeg

Beat egg and combine with sugar, mixed with flour. Carefully mix this with the diced rhubarb and pour into pie crust. Sprinkle with powdered nutmeg. Place on top crust.

Mrs. R. W. Stauffacher

## RHUBARB PIE

3 to 4 cups rhubarb (cut)  
1 to  $1\frac{1}{2}$  cups sugar  
Juice of one-half orange

1 egg  
3 tbsps. flour  
Speck of salt

Combine sugar, flour and salt. Beat eggs, stir in the orange juice. Combine the egg and flour mixture. Add to rhubarb, stir carefully back and forth until well distributed through the rhubarb. Pour into pie shell and cover with top crust. Slip pie into hot oven, 425 degrees F. for 10 minutes. Reduce heat to 350 degrees and bake 15 or 20 minutes longer until rhubarb is tender.

Mrs. Fred Aldinger

## STRAWBERRY CHIFFON PIE

1 level tbsp. Knox gelatine  
 $\frac{1}{4}$  cup cold water  
 $\frac{1}{2}$  cup boiling water  
 $\frac{3}{4}$  cup sugar  
1 cup strawberries (cut in small

pieces)  
1 tbsp. lemon juice  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  cup whipped cream  
2 egg whites

Crush berries and cover with sugar. Let stand about  $\frac{1}{2}$  hour. Soak gelatine in cold water for 5 minutes and dissolve in boiling water. Add strawberry mixture, lemon juice and salt. Cool. When mixture begins to thicken fold in whipped cream and stiffly beaten egg whites. Fill baked pie crust and chill. Just before serving garnish with whipped cream and strawberries.

Louise Hilbrand

### STRAWBERRY CREAM PIE

Melt in double boiler 24 marshmallows, 1 cup milk. Cool. Cut into fourths 1 cup strawberries. Mix together with above mixture and pour into a graham cracker crust. Top pie with left over crumbs of crust and chill in refrigerator for 24 hours.

Graham Cracker Crust: 1½ cups graham cracker crumbs, ¼ cup powdered sugar, scant ½ cup butter. Press in pan, bake 10 minutes and chill.

Mrs. Albert Gabby, Cedar Falls, Iowa.

### FROSTED STRAWBERRY PIE

2 cups sliced strawberries	Pinch of salt
1 egg white	¼ tsp. cream tartar
1 cup sugar	1 tsp. vanilla
¼ cup water	

Combine unbeaten egg white, salt, sugar, water and cream of tartar in top of double boiler. Cook over boiling water, beating constantly until mixture thickens and forms peaks. Remove from heat, add vanilla, continue beating until mixture is cool and thick. Arrange berries in chilled cereal shell. Top with frosting, garnish with whole berries. Chill for one hour.

Mrs. Martin Greenfield

### COCONUT PIE

1 cup sweet milk	2 tbsp. flour
½ cup coconut	2 egg whites
1 tbsp. butter	½ cup sugar

Heat milk, coconut and butter in double boiler. Rub flour and sugar together with a little milk and add to boiling milk. When thick add beaten whites. When cool pour into baked pie shell. Spread over pie with whites of two eggs well beaten. Sprinkle half cup of coconut and 2 tbsp. sugar over top. Brown lightly in slow oven.

Mrs. Walter Kreimeyer

### STRAWBERRY PIE

Pour over one box of berries 1 cup sugar and 1 cup water. Let stand about 20 minutes, then drain and thicken juice with corn starch until quite thick, add a little coloring unless berries are very ripe, and a little lemon juice. Pour in baked pie shell and serve with whipped cream.

Mrs. Rube Schultz

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## APPLE PIE WITH SYRUP

6 medium apples  
1 tbsp. corn starch  
1 tsp. cinnamon  
1/4 tsp. salt

2 tbsps. sugar  
3 tbsps. melted butter  
1/2 cup syrup

Line a 9-inch pie pan with  $\frac{1}{2}$  the pastry. Arrange apples in pie shell. Combine remaining ingredients and pour over apples. Roll out remaining pastry for top crust. Make several slits in crust to permit steam to escape from pie. Place crust over apples. Bake in hot oven until crust is brown and apples are tender.

Mrs. Lena Richtsmeier

## CRANBERRY RAISIN PIE

2 cups cranberries (cut)  
1 cup raisins  
1 cup sugar

1 cup boiling water  
2 tbsps. flour  
1 tsp. vanilla

Mix sugar, flour and fruit, add boiling water and cook 10 minutes. Pour in baked pie shell. Serve with whipped cream.

Mrs. Ray Bear

## ANGEL FOOD PIE

3/4 cup sugar  
2 cups boiling water  
10 marshmallows  
2 egg whites  
1 cup crushed pineapple

4 tbsps. cornstarch  
1/4 tsp. salt  
1/2 tsp. vanilla  
Whipping cream

Mix sugar, salt and cornstarch; slowly add boiling water. Cook until thick and clear. Remove from fire and add marshmallows. Stir until they are melted. Add vanilla and stiffly beaten egg whites. Pour into baked shell and let set. Cover with whipped cream sweetened with pineapple.

Mrs. Fred Schoenemann

## RAISIN PIE FILLING

1 cup chopped raisins  
2/3 cup sugar  
1 cup boiling water

1 1/2 tbsps. flour  
1 tbsp. lemon juice

Combine raisins, sugar, lemon juice and flour. Add boiling water, cook over hot water, stirring constantly until thick and smooth.

Mrs. Raymond Hirth

## CARAMEL RAISIN PIE

2 cups raisins  
2 cups of water  
1/4 tsp. salt

1/2 cup of dark corn syrup  
2 tbsps. cornstarch  
Butter and pastry

Wash raisins and cook in boiling water until plump. Add the corn syrup, salt and cornstarch dissolved in cold water. Have one cup of water raisins have cooked in or add enough to make that amount. Cook until raisins are slightly thickened. Pour into a pastry lined pan. Dot with butter and sprinkle with nutmeg; cover with pastry and bake until crust is nicely browned—about 30 minutes in a 350 degree oven.

Mrs. J. C. Burkley

## SOUR CREAM PIE

1 1/2 cups sour cream	1/8 tsp. nutmeg
1/2 cups raisins, chopped fine	1/2 tsp. salt
1/2 tsp. cinnamon	1 cup sugar
1/4 tsp. cloves	Yolks 3 eggs

Blend above ingredients together. Fold in 2 egg whites, well beaten, and add to single unbaked pie shell. Bake in oven 400-425 degrees F.

Mrs. Martin Grinde

## SOUR CREAM RAISIN PIE

1 cup raisins	1 tsp. cinnamon
1 cup sour cream	1 tsp. allspice
1 cup sugar	1 tsp. vinegar
1 egg	1/2 tsp. lemon extract

Put raisins through food chopper. Add rest of ingredients and pour into unbaked pie crust. When baked cover with meringue and brown in moderate oven.

Mrs. Carl E. Sailer

## SOUR CREAM RAISIN PIE WITH DOUBLE CRUST

1 cup sugar or less	1/2 tsp. cinnamon
2 eggs, beaten	1/2 tsp. nutmeg
2 small cups raisins	1 cup sour cream
1/2 tsp. cream tartar	Pinch of salt

Boil raisins, drain and add the other ingredients, put in pie shell and bake.

Mrs. H. B. Janssen

## CUSTARD PIE

3 cups milk	1/4 tsp. salt
3 eggs	1 tsp. vanilla
3 tbsps. sugar	Dash of nutmeg

Scald the milk, beat the eggs slightly, add the sugar, salt and vanilla and nutmeg. Pour the scalded milk into the egg mixture. Pour into an unbaked pie crust. Bake at 450 degrees for 10 min. and finish baking at 325 degrees for 25 to 30 min. Makes 1 nine and a half inch pie.

Mrs. Frank Schweneman

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### FRESH PEACH CHIFFON PIE

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup boiling water
1 $\frac{1}{2}$ cups chopped peaches	1 tbsp. lemon juice
1 tbsp. unflavored gelatine	$\frac{1}{8}$ tsp. salt
$\frac{1}{4}$ cup cold water	$\frac{1}{2}$ cup heavy cream (whipped)

Add sugar to peaches. Let stand 30 min. Soften gelatine in cold water; add boiling water; cool. Add peach, lemon juice and salt; chill partially; fold in cream; chill thoroughly.

### CORNFLAKE CRUST

Combine 1 cup crushed corn flakes,  $\frac{1}{4}$  cup sugar, and  $\frac{1}{8}$  cup melted butter; press firmly in 9 inch pan and chill.

Esther Butts

### PECAN PIE

Beat 3 eggs, add  $\frac{1}{2}$  cup white sugar, plus 1 tbsp. flour, 1 cup dark corn syrup,  $\frac{1}{8}$  tsp. salt, 1 tsp. vanilla, and  $\frac{1}{4}$  cup melted butter or crisco. Place 1 cup pecans in the bottom of an unbaked pie shell. Add the filling and bake slowly in a moderate oven, 350 degrees for 50 to 60 min. The nuts will rise to the top of the pie filling and form a crusted layer. Walnuts may be used in place of pecans.

Mrs. John DeNeui

### PEACH CREAM PIE

1 cup sugar	$\frac{3}{4}$ tsp. cinnamon
3 tbsp. flour	1 cup cream

Mix the dry ingredients and sprinkle this over quartered raw peaches laid in a pastry lined pie plate. Over this then pour 1 cup cream. Bake in hot oven 20 min. and finish baking in slower oven.

Mrs. Raymond Schultz

### GRAHAM CRACKER PIE

16 graham crackers	1 tsp. cinnamon
$\frac{1}{3}$ cup sugar	$\frac{1}{8}$ cup melted butter

Mix and press well in pie plate, saving  $\frac{1}{4}$  of mixture for topping.

Custard Filling:

3 eggs (separated)	2 tbsp. cornstarch
2 cups milk	$\frac{1}{2}$ cup sugar
	1 tsp. vanilla

Add beaten yolks to milk; stir into mixed dry materials. Cook until mixture coats spoon. Add vanilla and pour into baked pie shell.

Meringue: Beat whites until stiff; add 4 tbsp. sugar. Spread on custard. Sprinkle remaining crumbs over top. Bake in moderate oven 325 degrees F. 7 minutes, until meringue is brown. Serve ice cold.

Mrs. F. C. Anders

### FRENCH CHIFFON PIE

$\frac{1}{2}$ pound vanilla wafers (rolled)	1 cup powdered sugar
$\frac{1}{2}$ cup butter	2 eggs

Beat eggs with butter and sugar until creamy. Spread this over one half of wafer crumbs arranged evenly in a pan. Next spread 1 cup whipped cream over the creamy mixture. Sprinkle with  $\frac{1}{2}$  cup nuts and chopped cherries. Cover remaining wafer crumbs. Chill 24 hours.

Mrs. Fred Giese  
Mrs. Milo Middleton

## PUMPKIN PIE

4 eggs	1/2 tsp. cloves
2 cups sugar	1/2 tsp. ginger
4 cups milk	1 tsp. salt
3 cups strained pumpkin	4 tbsps. flour
3 tsps. cinnamon	

Mix all together and pour into unbaked crust and bake until a knife inserted comes out clean. Makes three pies.

Mrs. Henry Peters

## PUMPKIN PIE

1 cup cooked, strained pumpkin	3 beaten eggs
2/3 cup brown sugar	2 cups of cream or rich milk
1/2 tsp. ginger	1/2 tsp. salt
1 tsp. cinnamon	

Mix well, pour into a pastry lined tin, sprinkle a little sugar over top to make it brown nicely.

Emma Hirth

## OLD FASHIONED PUMPKIN PIE

1 1/2 cups of cooked pumpkin	2 eggs, beaten
1 cup rich milk	1 tbsp. butter
3/4 cup sugar	1/4 tsp. nutmeg
2 tbsps. molasses	1/4 tsp. cinnamon
1/4 tsp. salt	1/4 tsp. allspice

Combine ingredients, mixing well to give a smooth texture. Pour into a nine inch pastry lined pan and bake in a moderate oven for about one hour or until a knife inserted comes out clean.

Mrs. Charles Kreimeyer

## PUMPKIN CREAM PIE

1 1/2 cups cooked or canned pumpkin	1/4 tsp. each of nutmeg, cloves, mace, cinnamon, ginger
2 1/4 cups brown sugar	1 cup milk
1/2 tsp. salt	2 cups sweetened whipping cream
1 1/2 tbsps. cornstarch	2 eggs

Mix together the sugar, cornstarch and spices; add the pumpkin, eggs, slightly beaten, and the milk. Place in top of double boiler over boiling water and cook until thick. Allow to cool. Then pour into a 9 inch pie shell. Pile sweetened whipped cream on top and sprinkle lightly with additional cinnamon.

Anna M. Harken

# DICKSON'S READY TO WEAR

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**PUMPKIN CHIFFON PIE**

1 pkg. orange flavored gelatin	$\frac{1}{4}$ tsp. ginger
1 cup hot water	Dash of cloves
2 egg yolks, beaten	2 tbsps. molasses
$\frac{1}{2}$ cup sugar	2 cups mashed cooked pumpkin
$\frac{1}{2}$ cup milk	2 egg whites
$\frac{1}{2}$ tsp. salt	4 tbsps. sugar
1 tsp. cinnamon	1 baked 9-inch pie shell
$\frac{1}{4}$ tsp. allspice	

Dissolve gelatin in hot water. Combine egg yolks, milk, sugar, salt, spices and molasses in top of double boiler and cook until mixture coats a spoon. Remove from fire and beat in gelatin and the pumpkin. Chill until thickened. Beat egg whites. Beat in 4 tablespoons sugar. Fold in pumpkin mixture. Pour into baked shell. Chill until firm. Pile whipped cream around edge of the pie.

Mrs. John Butterwick

**BUTTERSCOTCH CHIFFON PIE**

$\frac{1}{2}$ cup brown sugar	2 T. butter
3 egg yolks	2 egg whites
3 T. water	4 T. sugar (white)
2 T. flour	

Melt brown sugar to a deeper brown in skillet without scorching, add water, cream butter and sugar, add flour. Beat egg whites stiff and add the granulated sugar. Then fold into mixture. Pour in baked pie shell and put in oven for 15 minutes.

Mrs. John Shugar

**BUTTERSCOTCH PIE**

1 tbsp. sugar	$\frac{1}{4}$ tsp. salt
3 tbsps. flour	6 tbsps. water
1 tbsp. cornstarch	

Mix above and then add 1 cup milk, place over flame and stir until milk is hot. Then put over boiling water about 10 minutes. Melt 6 tbsp. butter and 1 cup brown sugar. Cook over low flame until it is smooth. Beat into milk mixture and cook five minutes. Beat 3 egg yolks slightly and add to the hot milk mixture.

Mrs. Jake Heitland

# Merle (Red) Heffelmeier

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**CARAMEL PIE**

$\frac{1}{2}$ cup brown sugar	2 tablespoons flour
1 cup sweet milk	$\frac{1}{4}$ teaspoon salt
1 tablespoon cornstarch	$\frac{1}{2}$ teaspoon vanilla

Boil mixture together and then pour in a baked crust. Cover with meringue if desired.

Mrs. Lydia C. Patton

**PRUNE PIE**

1 cup chopped, cooked, pitted prunes	1 teaspoon cornstarch
2 tbsps. lemon juice or vanilla	1 cup sour cream
$\frac{1}{2}$ cup sugar	2 eggs
	$\frac{1}{8}$ tsp. salt

Combine 6 tbsps. sugar, corn starch and salt. Add cream, well beaten egg yolks, and prunes. Mix thoroughly. Cook over hot water until thick and smooth. Add lemon juice. Pour into baked pastry shell, cover with meringue made of egg whites and two tbsps. of sugar. Bake in slow oven (325 F.) 20 minutes.

Mrs. Joe Kappel

**LEMON MERINGUE PIE**

$\frac{1}{2}$ cup sifted flour	2 lemons ( $\frac{1}{4}$ cup juice)
$\frac{1}{4}$ cups sugar	Grated rind of 1 lemon
1 cup boiling water	1 baked 9-inch pie shell
$\frac{1}{2}$ cup milk	4 tbsps. sugar
3 egg yolks, beaten with one egg white	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ tbsps. butter	2 egg whites, stiffly beaten

Combine flour and sugar in upper part of double boiler. Add water, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and continue cooking until mixture drops in thick sheets from spoon. Add butter, lemon juice and rind. Cool and pour into pie shell. Fold sugar and salt into egg whites. Pile lightly on filling. Bake in a slow oven 300 degrees 12 min. or until a delicate brown.

Mrs. Walter Filbrandt

**LEMON DIVINITY PIE**

4 egg yolks, beaten light	$1\frac{1}{2}$ cups sugar
Juice and grated rind of 1 lemon	Pinch of salt
4 tablespoons hot water	

Cook in double boiler until thick. Have whites of eggs beaten stiff and add  $\frac{1}{2}$  cup sugar to them. Fold half of this into cooked mixture. Use other half for meringue. Pour into baked pie shell and brown meringue just before serving.

Mrs. Wm. Asche

**LEMON CHIFFON PIE**

Soften 1 tbsps. gelatine in  $\frac{1}{4}$  cup cold milk, scald 1 cup milk in double boiler. Beat 3 egg yolks, gradually add  $\frac{1}{3}$  cup sugar,  $\frac{1}{2}$  tsp. salt. Add egg yolk mixture to scalding milk and stir until eggs are set. Remove from fire, add gelatine mixture, stir until dissolved. Pour into bowl, set in ice water. When cool add  $\frac{1}{2}$  cup lemon juice. Mix thoroughly and fold in 1 cup heavy cream whipped. Pour in baked shell and top with whipped cream.

Mrs. V. S. Nelson

**LEMON CHIFFON PIE**

Juice of 1 lemon

3 egg yolks, beaten

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

4 tablespoons hot water

Combine the above ingredients and cook, then cool, then stir it slowly into 3 beaten egg whites to which  $\frac{1}{2}$  cup of sugar has been added. Pour this into a baked pie shell and brown a few minutes in the oven. Cool and serve.

Mrs. Edw. L. Coordes

**LEMON PIE**1 $\frac{1}{2}$  cups cold water

2 tbsps. corn starch

1 lemon juice and rind

Cook until thickened. Add 3 egg yolks and 1 cup sugar and pinch of salt, which have been creamed together. Cook. Pour into a baked shell and top with meringue.

Mrs. Chas. Hirth

**COCOA FLUFF PIE**

Mix together in top of a double boiler  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  tsp. salt, 2 tbsps. flour, 2 tbsps. corn starch, and  $\frac{1}{2}$  cup cocoa. Stir in 2 cups of milk and boil 3 minutes, stirring constantly. Remove from fire and add one slightly beaten egg yolk and cook again 10 minutes, stirring occasionally. Blend in 1 tbsp. butter, cool slightly and add 1 tsp. vanilla and fold in meringue (beat egg white until foamy, add  $\frac{1}{8}$  tsp. cream tartar and 2 tbsps. sugar and continue beating until stiff and glossy). Pour into cooled shell and sprinkle with nuts. Chill three hours before serving.

Mrs. Carl Hubrecht

**CHOCOLATE BUTTERSCOTCH PIE**

2 cups milk, scalded

3 egg yolks, slightly beaten

1 cup brown sugar

2 tbsps. butter

 $\frac{1}{3}$  cup flour $\frac{1}{2}$  tsp. vanilla

2 squares chocolate

1 tbsp. water

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

Combine sugar and flour. Add to milk, stirring constantly. Add chocolate. Cook over hot water, stirring constantly, until mixture thickens. Cover and cook five minutes. Combine egg yolks, salt and water. Add to cooked mixture slowly, stirring constantly. Add butter. Cook 1 minute. Cool. Add flavoring, pour into baked shell, and cover with brown sugar meringue (3 egg whites,  $\frac{1}{8}$  tsp. salt, 5 tbsps. brown sugar. Fold sugar and salt into stiffly beaten egg whites). Pile on pie lightly and bake in slow oven 20 minutes.

Mrs. Lyle Giese

**CROKER'S  
CAFE**

## DATE CREAM PIE

4 tbsps. butter	2 eggs
2 cups milk	$\frac{1}{8}$ tsp. salt
1 cup stoned dates	$\frac{1}{2}$ cup sugar

Mix butter, sugar, salt, milk and dates. Cook slowly. When dates are soft add beaten egg yolks. Cook on low heat. Cool, pour in baked pie shell and top with meringue.

Mrs. John Reif



## SALADS

## 24 HOUR SALAD

1 pound marshmallows	Cook 3 egg yolks
1 can grated pineapple	$\frac{1}{4}$ cup cream
1 pound white grapes	Juice 2 lemons
$\frac{1}{4}$ pound pecan meats	2 tablespoons sugar

When cool mix with the above. Whip 1 pint cream, stir into mixture and let stand in cool place 24 hours.

Mrs. Walter Weber

## 24 HOUR SALAD

Yolks 4 eggs	Juice 1 lemon
$\frac{1}{2}$ cup sweet cream	

Cook above ingredients until thick. Cool. Add 1 cup cream whipped. Drain 1 can pineapple,  $\frac{1}{2}$  pound marshmallows,  $\frac{1}{2}$  pound almond meats. Mix with dressing and set away for 24 hours. Serves 10.

Mary Ann Croker

## COMBINATION SALAD

2 cups diced apples	1 small can pears
1 small can pineapple	2 bananas

Mix together with salad dressing. Put whipped cream and maraschino cherries on top.

Mrs. Rudolph Kreimeyer

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**APPLE SALAD**

1 cup diced celery 2 or 3 diced apples, not peeled  
 1 head lettuce 2 or 3 diced bananas  
 Mix with good salad dressing and  $\frac{1}{2}$  cup cream.

Mrs. Ed. Weber

**APPLE SALAD**

3 large apples 1 cup white grapes  
 2 bananas 1 dozen marshmallows  
 Mix together and add salad dressing which has been mixed with 1 cup whipped cream.

Mrs. Glen Peters

**SHRIMP AND PINEAPPLE SALAD**

1 $\frac{1}{4}$  cups cooked shrimp  $\frac{1}{2}$  teaspoon salt  
 12 stuffed olives  $\frac{1}{4}$  teaspoon paprika  
 1 $\frac{1}{2}$  cups pineapple  
 Remove black line from shrimp. Cut in pieces. Mix with dressing.  
 Chill. Drain and chill pineapple. Mix all ingredients. Serve on crisp lettuce leaves and garnish with olives.

Mrs. Elmer Coordes

**OVERNIGHT FRUIT SALAD**

1 egg, beaten 2 tablespoons vinegar  
 2 tablespoons sugar 1 cup white cherries  
 1 cup pineapple 1 cup marshmallows  
 1 orange  $\frac{1}{2}$  cup whipped cream  
 Put egg in double boiler, add vinegar and sugar, stir constantly until thick and smooth. Cool. Fold in the whipped cream and fruit. Pour into pan and place in refrigerator over night.

Mrs. George Richtsmeier

**DELICIOUS SALAD**

1 head cabbage, shredded 2 red apples, sliced  
 4 medium sized grated carrots 2 bananas  
 $\frac{1}{2}$  cup peanuts (ground)  $\frac{1}{2}$  lb. white grapes  
 Mix with salad dressing, serve on lettuce leaf, garnish with red cherries.

Elizabeth Sinning

**YUM-YUM SALAD**

1 package lemon jello 1 cup crushed, drained pineapple  
 1 $\frac{1}{2}$  cups hot water  $\frac{1}{8}$  teaspoon salt  
 2 tablespoons vinegar  $\frac{1}{2}$  cup grated American cheese  
 2 tablespoons sugar  $\frac{1}{2}$  cup cream, whipped

Combine first ingredients, chill until consistency of thick syrup. Fold in grated cheese and whipped cream, pour into mold and chill firm, serve on lettuce leaf, plain or with dressing. Serves 6-8.

Dressing for above:

2 tablespoons flour 1 egg, beaten  
 $\frac{1}{2}$  cup sugar  $\frac{1}{2}$  cup vinegar  
 1 teaspoon salt  $\frac{1}{2}$  cup water  
 1 teaspoon dry mustard  $\frac{1}{2}$  cups cream  
 Mix dry ingredients, add beaten egg, vinegar and water. Cook over boiling water until thick. When cold add cream.

Mrs. George Roegner

## GREEN AND WHITE SALAD

1 package lime jello	1 can shredded pineapple
1½ cups boiling water	
Pour into a mold and chill until firm.	
Second part:	
1 package lemon jello	1 cup heavy cream
1 cup boiling water	½ cup cottage cheese
Pour over green.	

Mrs. Fred Sailer

## PERFECTION SALAD

1 package lemon jello	3 tablespoons vinegar
1½ cups boiling water	3 tablespoons sugar
Mix and cool.	
1 teaspoon salt	¼ cup celery
2 cups cabbage	¼ cup pimentoes

Ruth Rotgers

## CRANBERRY SALAD

1 quart raw cranberries	2 oranges
2 cups sugar	2 tablespoons gelatine
1 cup cold water	1 cup diced celery
1 cup nuts	Lettuce

Put cranberries and orange through food chopper, add sugar and boil two minutes. Dissolve the gelatine in 1 cup cold water, add to the hot mixture. Cool slightly. Add celery and nuts. Mold and serve on a lettuce leaf or on shredded lettuce with or without salad dressing.

Mrs. George T. Meyer  
Mrs. Harvey Sietsema

## PINEAPPLE SALAD

1 cup sliced pineapple	½ package marshmallows
3 bananas or oranges	¼ cup nuts

Boil 1 cup pineapple juice, 2 eggs and 2 tablespoons flour. Cool and add 1 cup cream, whipped. Mix well.

Mrs. Fred Voy  
Oscarolia Voy  
Lucille Sessler

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**CRANBERRY SALAD**

1 pint raw cranberries	1/2 cup English walnuts
2 oranges	1 cup sugar
Grind cranberries and oranges	1 box lemon jello
Add 1/2 cup diced celery	1 1/2 cups boiling water
	Mix well and let moid.

Mrs. Charlie Cobie

**CRANBERRY SALAD**

1 quart cranberries put through chopper	1 cup crushed pineapple
1/2 pound marshmallows, cut fine	1 1/2 cups sugar
Let stand over night in a cold place.	1 cup whipped cream

Mrs. John Johnson

**GOOD SALAD**

1 cup diced pineapple	1 cup coconut
1 cup diced orange	1 cup sweet cream
1 cup diced marshmallows	

Mix together and set away for 12 hours in a cold place. Serve on lettuce leaf or shredded lettuce. It can be served immediately after making. Serves 10.

Mrs. Paul Anderson, Hudson, Iowa

**APPLE SALAD**

4 large apples cut in small cubes	1 cup white grapes, cut in half
1 cup pineapple, cut fine	1 orange, cut in fine pieces
1 box marshmallows	
Use your favorite dressing.	

Mrs. Wm. Kothenbeutal

**OLIVE SALAD**

1 tablespoon gelatine	1 cup finely-chopped stuffed olives
1 1/4 cups boiling water	1/2 cup finely-chopped cabbage
1 tablespoon vinegar	1/2 cup finely-chopped tart apples
1 tablespoon lemon juice	Mayonnaise
1/2 teaspoon salt	
1/4 teaspoon cayenne pepper	

Dissolve the gelatine in 1/2 cup cold water, add to boiling water. Add the vinegar, lemon juice, salt and pepper. Place in refrigerator until the mixture starts to thicken. Then add the chopped olives, cabbage and apple. Pour into salad mold and chill firm. Unmold in nest of lettuce leaves. Garnish with sharp mayonnaise and sliced olives.

Mrs. Henry Cobie

**FROZEN GINGER ALE SALAD**

1 tablespoon gelatine	1/2 cup crushed pineapple
1/4 cup orange juice	1/2 cup diced pears
2 tablespoons lemon juice	3/4 cup mayonnaise
1/4 cup sugar	1 cup whipping cream
1 cup ginger ale	

Soak gelatine in orange juice five minutes. Add lemon juice and place in pan of hot water. Stir until sugar is dissolved. Add fruit and cool until slightly thickened. Fold in mayonnaise and cream, beaten stiff. Freeze in trays and serve on lettuce.

Mrs. Will Hofmeister

**FROZEN SALAD**

1 cup pineapple  
 $\frac{1}{2}$  lb. marshmallows, quartered

1 cup Royal Anne cherries, pitted  
 and stuffed with cream cheese  
 and nuts

Place in ice box to chill. Make a dressing of the yolks of 4 eggs, 4 tablespoons sugar and 4 teaspoons lemon juice. Cook in double boiler until thick. Chill. Add to 1 pint whipped cream and then add marshmallows and pineapple. Add cherries after salad is in pans to mold. Freeze 3 hours.

Mrs. Harry Ricksmeier

**COTTAGE CHEESE SALAD SUPREME**

1 cup cottage cheese  
 1 small can crushed pineapple  
 $\frac{1}{2}$  lb. marshmallows, cut in fourths

$\frac{1}{2}$  cup salad dressing

1 cup cream, whipped

Mix above ingredients and chill three hours in refrigerator.

Mrs. Albert Gabby, Cedar Falls, Iowa

**ORANGE SALAD**

$\frac{1}{2}$  dozen oranges  
 $\frac{1}{2}$  pound marshmallows

$\frac{1}{2}$  pint whipping cream  
 $\frac{3}{4}$  cup of sugar

Peel oranges, removing the white coating. Cut in small pieces. Cut marshmallows in small pieces, add to the orange and sugar. Stir all until sugar is dissolved. Put in the whipped cream, stirring lightly. Chill. Serves 8.

Mrs. Carolyne K. Hempel

**ORANGE-COTTAGE CHEESE SALAD**

1 box orange jello  
 2 cups boiling water  
 $\frac{1}{2}$  can crushed pineapple  
 1 cup cream, whipped

2 tablespoons mayonnaise  
 $\frac{1}{2}$  pound cottage cheese  
 14 marshmallows

Mix ingredients well. Chill.

Mrs. Henry H. Heitland

**CRANBERRY APPLE SALAD**

1 package red jello  
 1 cup hot water  
 1 cup sugar

1 cup raw apples, chopped  
 1 cup raw cranberries, chopped

Mrs. Clarence Ulfers

**HEADQUARTERS FOR GIFTS  
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**Phillips Specialty Shop**

**BING CHERRY SALAD**

2 packages cherry jello                             $\frac{1}{2}$  cup walnut meats  
 1 can bing cherries  
 Dissolve jello with hot water and cherry juice. When jello starts to set add cherries and nut meats. Pour into molds or put in a pan and cut into squares. Serve with lettuce.

Mrs. Geo. T. Meyer

**CABBAGE CARROT SALAD**

3 cups shredded cabbage                             $\frac{1}{2}$  cups shredded carrots  
 $\frac{1}{2}$  teaspoon salt                                    1 tablespoon vinegar  
 Mayonnaise dressing  
 Combine cabbage, carrots, salt and vinegar. Moisten with mayonnaise, arrange on crisp lettuce. Garnish with orange sections.

Mrs. Clayton Knipfel

**CABBAGE AND POTATO SALAD**

3 cups crisp shredded cabbage                    1 sweet red pepper (chopped) or  
 1 cup diced cooked potatoes                    3 tablespoons chopped pimento  
 1 cup chopped celery                            Mayonnaise dressing  
 4 sweet pickles                                    Salt and pepper  
 Mix cabbage lightly with potato, celery, pickle, pepper or pimento and mayonnaise. Season to taste. Pile lightly on lettuce leaf. Garnish with pimento.

Mrs. Lewis Kahle

**CARROT AND CABBAGE SALAD**

1 medium head cabbage                             $\frac{1}{2}$  cup salted peanuts  
 1 green pepper                                     $\frac{1}{3}$  cup mayonnaise  
 6 small carrots

Mrs. Clarence Ulfers

**TUNA OR CHICKEN SALAD**

1 can tuna or desired amount                     $\frac{1}{2}$  cups celery, chopped  
 of chicken    4 hard cooked eggs  
 2 cups macaroni (before cooked)                 $\frac{1}{2}$  cup chopped nuts  
 1 medium jar stuffed olives,                     
 cut fine  
 Mix with salad dressing.

Mrs. Wm. Wright, Jr.

**PEA SALAD**

2 cans peas    1 cup American cheese, cut  
 1 bunch celery                                        in squares  
 4 hard boiled eggs                                     $\frac{1}{2}$  cup chopped nuts  
 Mix. Add salad dressing and serve.

Mildred Butts  
 Mrs. Everett Daniels

**AEROPLANE SALAD**

$\frac{1}{2}$  cups cooked macaroni                            1 small sweet pepper (red or green)  
 1 can salmon or tuna                                1 small onion  
 2 cups celery  
 Mix with dressing to moisten. Eggs may be added if preferred.

Mrs. Harvey Johns

**HAM SALAD**

$\frac{1}{2}$ lb. cold boiled ham	or pimento
3 hard boiled eggs (chopped)	1 cup diced celery
4 pickles (chopped)	Salt and pepper
1 tablespoon chopped pepper	Mayonnaise dressing

Combine ham, eggs, celery, pickles and peppers. Moister with dressing, season to taste. Mix lightly. Serve on crisp lettuce leaf. Serves 6.

Mrs. Charles Schachterle

**SALAD DRESSING**

1 can tomato soup	1 teaspoon onion juice
$\frac{1}{2}$ cup olive oil	1 tablespoon ground mustard
$\frac{3}{4}$ cup vinegar	1 teaspoon salt
$\frac{3}{4}$ cup sugar	1 tablespoon Worcester sauce

Put in fruit jar and shake well. Store in refrigerator.

Mrs. Ed. Flessa

**COOKED FRUIT SALAD DRESSING**

1 tablespoon cornstarch	$\frac{1}{4}$ cup lemon juice
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ cup orange juice
$\frac{1}{3}$ teaspoon salt	3 egg yolks
1 cup pineapple juice	

Combine cornstarch, sugar and salt. Gradually stir in fruit juices. Cook over hot water, stirring constantly until mixture thickens. Quickly beat in the egg yolks and cook three minutes longer. Cool and mix with whipped sweetened cream at serving time.

Miss Helen Richtsmeier

**SALAD DRESSING**

1 teaspoon salt	2 tablespoons of sugar
1 teaspoon dry mustard	Add 2 egg yolks and
1 pinch of cayenne pepper	1 cup evaporated milk
2 tablespoons of flour	

Cook over boiling water until mixture thickens. Cool and add  $\frac{1}{4}$  cup vinegar slowly and a few drops of onion juice. For peanut butter dressing add 2 tablespoons of peanut butter while still hot.

Mrs. T. J. Zacharias

# Tegen's 5c to \$1.00 Store

Complete Assortment of

VARIETY MERCHANDISE

Ackley, Iowa

**SALAD DRESSING**

1½ tablespoons flour	2 eggs
¼ cup sugar	¼ cup water
1 teaspoon salt	½ cup vinegar
¾ teaspoon dry mustard	Small piece butter

Cook all together in double boiler. When ready to use add cream.  
Mrs. Chas. Hirth

**SALAD DRESSING**

3 teaspoons salt	¾ cup sugar
2 teaspoons dry mustard	½ teaspoon pepper
Mix the above ingredients dry.	
4 egg yolks	1 cup vinegar
2 cups sour cream	

Cook in double boiler until creamy.

Mrs. Louis Schultz

**FRENCH DRESSING**

1½ tablespoons dry mustard	1 cup vinegar
½ cup sugar	1½ cups Mazola oil
1 teaspoon salt	1 can tomato soup
1 teaspoon paprika	1 tablespoons Worcestershire
Add 1 small onion grated	sauce

Beat well and keep in refrigerator.

Mrs. Henry Thielke

**POTATO SALAD DRESSING**

3 eggs	½ cup vinegar
½ cup sugar	Butter size of one egg
1 tablespoon mustard	Salt and pepper

When mixed boil until thick, then add some sour cream and pour over potatoes and onions.

Mrs. Geo. Hartema

**MEATS****STUFFED PORK CHOPS**

6 pork chops (1 inch thick)	1 teaspoon salt
6 tablespoons onions (chopped)	2 cups bread crumbs
2 tablespoons celery	½ cup milk
4 tablespoons shortening	¼ cup cracker meal or bread
1 tablespoon green pepper	crumbs

Split chops through the center to the bone, making a pocket to hold the dressing. Melt half the shortening and in it cook the onion until delicately browned. Add chopped green pepper, celery, salt and bread crumbs. Moisten with milk. Fill chops with dressing and fasten with toothpicks. Dredge chops in cracker meal or crumbs, and dip in milk and again in meal. Brown them in remaining shortening. Sprinkle with salt and pepper and add enough water to cover bottom of pan. Bake in a moderate oven until tender (about one hour).

Mrs. Walter Weber

**BARBECUED SPARERIBS**

2 lbs. spareribs	1 tablespoon Worcestershire sauce
1 medium onion	2 tablespoons brown sugar
2 tablespoons fat or salad oil	$\frac{1}{2}$ cup water
4 tablespoons lemon juice	1 cup chili sauce
2 tablespoons vinegar	Salt and pepper

Have spareribe cut in pieces for serving. Place in baking pan and bake in moderate oven (350) for 30 minutes.

Chop onion, brown in fat or salad oil and add remaining ingredients. Cook slowly 20 minutes and pour over spareribs. Bake one hour.

Mrs. Matt Muessigmann

**SWISS STEAK**

2 lbs. round steak, cut $\frac{3}{4}$ in. thick	1 medium size onion
$\frac{1}{4}$ cup butter	1 cup tomato juice

Cut steak in suitable pieces for serving, roll in flour and fry in hot butter until both sides are golden brown; add onion, salt and pepper, and tomato juice. Cover tightly and simmer until meat is tender. Pressure sauce pan or waterless cooker is most suitable.

Mrs. Ted Winkler

**HAM TIMBALES**

2 lbs. fresh pork (ground)	$\frac{1}{2}$ cups bread crumbs
1 $\frac{1}{2}$ lbs. ham (ground)	1 teaspoon salt
1 $\frac{1}{2}$ cups milk	

Mix the ingredients and mold in muffin tins for individual servings. Baste with syrup made of:

$\frac{3}{4}$ cup vinegar	1 $\frac{1}{2}$ cups brown sugar
$\frac{3}{4}$ cup water	1 $\frac{1}{2}$ teaspoons ground mustard

Bake slowly  $\frac{3}{4}$  hour. Turn out on platter and garnish.

Mrs. Elwood Heitland

**BAKED HAM AND SWEET POTATOES**

Brown ham on both sides and put in baking dish, then fill baking dish nearly full with sliced raw sweet potatoes. Pour juice from a can of apricots over the above. Cover and bake slowly 1 hour at 325 F.

Serve with creamed cabbage or cauliflower and a dish of celery and raw carrot straws.

Mrs. Ralph Fear

**V. E. KACHELHOFFER**

CLOTHING, FURNISHINGS AND SHOES



Ackley, Iowa

## GLAZED HAM WITH APRICOTS

1½ lbs. sliced ham  
 2/3 cup brown sugar  
 1 teaspoon dry mustard  
 1 teaspoon cinnamon

¼ teaspoon cloves  
 ¼ cup vinegar  
 1 cup boiling water  
 1 cup cooked apricots

Place ham in shallow baking dish. Combine sugar, mustard, spices, vinegar, and water. Pour over ham. Cover and bake in slow oven (325 F.) 1 hour. Top with apricots. Do not cover. Bake 20 minutes. Baste several times.

Mrs. R. W. Stauffacher

## HAM LOAF

1 lb. smoked ham  
 1½ lbs. fresh pork  
 1 teaspoon pepper  
 Add ingredients to ground pork and ham. Arrange in pan and bake two hours in moderate oven (350 F.). Baste with sauce made as follows:

2 eggs, well beaten  
 1 cup milk  
 1 cup crackers  
 ½ cup cold water  
 1/3 cup sugar  
 1 tablespoon mustard

Emma Jansen

## MEAT LOAF

1 egg, well beaten  
 ¼ teaspoon salt  
 ¾ cup milk  
 ½ cup cracker crumbs  
 Mix ingredients thoroughly and form into loaf. Put in pan and bake in moderate oven, basting with boiled dressing made as follows:  
 ¼ cup vinegar  
 ¼ cup water

½ cup tomato soup  
 ½ lb. ham  
 ½ lb. round steak  
 ½ lb. pork steak  
 ¾ cup brown sugar

Mrs. T. C. Green

## MEAT LOAF

2 lbs. beef, ground  
 2 small onions, minced or grated  
 2 cups soft bread crumbs  
 1 teaspoon dry mustard  
 ¾ cup catsup (½ cup in loaf and  
 ¼ cup for spreading on top)  
 Mix all ingredients well, using ½ cup of catsup. Turn into greased loaf pan, spread remaining ¼ cup catsup on top and bake in hot oven (400 F.) for one hour.

1 tablespoon Worcestershire sauce  
 2 teaspoons salt  
 2 eggs  
 2 tablespoons bottled horseradish  
 4 tablespoons minced green pepper

Mrs. Chris H. Brandt

## DRESSING FOR GOOSE

3 cups diced apples  
 7 cups moist bread crumbs  
 1 cup raisins  
 ¼ teaspoon salt

¼ cup sugar  
 ¾ cup butter or Crisco  
 1 small onion, finely diced

Mrs. Wm. Weber

## MEAT FLUFF

8 cups canned tomatoes  
 8 cups bread crumbs  
 8 cups partly cooked rice (swollen)  
 8 cups pork sausage

2 tablespoons salt  
 1 teaspoon pepper  
 1 teaspoon sage (if desired)

Mix ingredients thoroughly and bake in roasting pans in a slow oven 1 hour. Serves 50 servings. May be cut to 1 cup of each ingredient easily.

Mrs. H. A. Hembd

**SWEDISH MEAT BALLS**

1 lb. ham, ground

2 cups bread crumbs

1½ lbs. pork or beef, ground

1½ cups milk

2 eggs

Mix all ingredients and form into balls. Cover with sauce made as follows:

½ cup vinegar

1 cup brown sugar

½ cup water

1 teaspoon mustard

Bake until done in moderate oven.

Mrs. Pete Saathoff

**SWEDISH MEAT BALLS**

1 lb. ground beef

½ cup tomato catsup

½ lb. ground pork

Salt and pepper

1 egg

Mix ingredients together except  $\frac{1}{4}$  cup catsup. Shape into balls and brown in lard or butter. When browned on both sides add enough water to cover, let simmer until water is nearly evaporated. Remove meat balls to platter. To remaining water add enough flour to make smooth gravy. Add remaining  $\frac{1}{4}$  cup catsup to give flavor. Pour over meat balls and serve.

Edna Mae Fisher

**MEAT BALLS**

1½ lbs. pork shoulder, ground

½ cup hot milk

½ cup uncooked rice

½ teaspoon sage

Salt, pepper, onion to taste. Mix ingredients as listed and form into balls. Roll in flour. Put in pan. Cover with 1 can tomato soup and  $\frac{1}{2}$  cup boiling water. Bake in 250 degree oven for 2 hours.

Mrs. Paul Sailer

**SANDWICH FILLING**

Take one pound or more of minced or boiled ham, and run through food chopper. Add 3 hard boiled eggs cut up fine, 4 or 5 small stalks of celery cut fine. Add a small handful of walnut meats, also cut fine. Then add enough Miracle Whip or other salad dressing and some cream combined, so it will spread nicely on your bread.

This really makes a tasty filling.

Louise Ubben

*Graham's Dept. Store*

IOWA FALLS, IOWA

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G. C. BURGSTRUM, Manager

**CHEESE**

4 gallons sour milk

Put cheese in a sack and drain until very dry. Crumble fine, add 2 teaspoons soda and 2 teaspoons salt. Mix thoroughly. Add  $\frac{1}{2}$  cup butter and 1 cup cream, and let melt. Add caraway seed, put in mold.

Mrs. Chris Dass

**GARDEN ROAST**1 $\frac{1}{2}$  lbs. flank steak1 $\frac{1}{2}$  teaspoons salt

2 tablespoons lard

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

6 medium sized peeled potatoes

Stuffing

2 cups peeled white onions

1 cup boiling water

1 bunch peeled sliced carrots

Spread steak with stuffing. Roll and tie up. Brown in lard. Put in baking pan. Add seasonings and water. Cover. Bake in slow oven for 1 hour. Add vegetables. Bake until vegetables are tender. Remove cover last 10 minutes.

Stuffing:

Fry one minced onion in 2 tablespoons lard. Add 2 cups soft bread crumbs, 3 tablespoons warm water,  $\frac{1}{2}$  teaspoon pepper,  $\frac{1}{4}$  teaspoon sage.

Mrs. Melvin Ridout

**PORK ROAST**

Place roast in roaster. Season with salt and pepper. Sprinkle a little brown sugar over the top. Place in oven. When brown add fruit juice, pineapple is very good. Roast in moderate oven until done.

Mrs. Edward Boyenga

**VENISON EN CASSEROLE**

1 $\frac{1}{2}$  pounds steak cut into pieces for serving. Salt and pepper and roll them in flour. Lay the pieces in the casserole, sprinkling lightly with flour between the layers. Add 2 onions sliced, a dozen or less cloves, and 1 tablespoon bacon drippings, distributing evenly over layers of meat. Cover the meat with cold water and bake in medium oven 2 hours keeping dish covered tightly. The gravy will be of the right consistency to serve at once. (One need not necessarily use steak. Any cut of meat prepared this way would be delicious.

Mrs. Fred Thies

**URSA SPECIAL (Sandwich)**

2 tablespoons shortening

1 cup pepper relish

3 large onions

1 cup tomato catsup (tabasco flavor)

2 lbs. ground beef steak

Salt and pepper to taste

Run onions through food chopper and then add to shortening which has been melted in frying pan. Fry onion until done but not brown. Add ground beef to onions and fry until lightly brown but not dry. Keep turning and do not fry too fast. This is part of the secret of the flavor. When meat is browned add relish and catsup and salt and pepper. Then cover and simmer on a low light for 15 or 20 minutes. Do not cook too hard or too fast.

Mrs. Frank Kroll

**ESCALLOPED CHICKEN**

1 chicken cooked and cut up in small pieces

1 qt. gravy ( $\frac{1}{2}$  rich stock,  $\frac{1}{2}$  milk)  
Seasoning

1 package spaghetti, cooked

&gt;

 $\frac{1}{4}$  lb. cheese grated with gravy  
bread crumbs

Place a layer of chicken, then a layer of spaghetti, then a layer of bread crumbs. Pour gravy over this, sprinkle toasted bread crumbs on top. Bake one hour in slow oven.

Mrs. Dick Finger

## ESCALLOPED CHICKEN

2 cups diced cooked chicken	$\frac{1}{4}$ cup milk
2 cups diced cooked celery	$\frac{1}{2}$ cup cream
3 tablespoons chopped pimento	$\frac{1}{2}$ cup celery water
2 tablespoons flour	$\frac{3}{4}$ teaspoon salt
$\frac{1}{8}$ teaspoon pepper	$\frac{1}{2}$ cup dry bread crumbs or cracker crumbs
3 tablespoons butter	

Combine celery, chicken and pimento. Place in well oiled baking dish. Combine 2 tablespoons butter and the flour. Add milk, cream and celery water, slowly stirring constantly. Cook, stirring until thick and smooth. Add seasonings. Blend thoroughly. Pour over first mixture. Cover with crumbs. Dot with remaining butter. Bake in very hot oven, 500 degrees, for 15 minutes.

Mrs. LeRoy Growden

## CALIFORNIA CHICKEN

1 can tuna, flaked	1 cup peas
2 cups carrots, cooked and diced	1 onion
2 cups potatoes, cooked and diced	$\frac{1}{4}$ can pimento pepper
Arrange in layers in baking dish.	Season with salt. Moisten with cream
sauce made as follows:	
1 cup milk	$\frac{1}{4}$ teaspoon paprika
1 tablespoon flour	

Cover with buttered crumbs. Bake for 45 minutes.

Mrs. Wm. Schultz

## TUNA DINNER

3 cups cooked egg noodles	1 can cream mushroom soup
1 can tuna fish	2 cups crushed potato chips
Butter baking dish, put in layer of noodles, then layer of tuna. Continue layers until dish is full. Pour soup over noodles and top with crushed potato chips. Bake in moderate oven 20 to 25 minutes.	

Mrs. Herman Heetland

## SALMON NOODLE LOAF

1 can salmon	$\frac{1}{4}$ teaspoon ground sage
2 eggs, beaten	2 cups cooked noodles
$\frac{1}{2}$ teaspoon salt	
Drain salmon and flake. To the liquid off salmon add enough water or milk to make 1 cup. Add to this liquid the beaten eggs, salt and sage. Combine salmon, noodles and liquid and pour in greased pan. Bake in moderate oven about 1 hour. Serves 4-6.	
Mrs. John Boheman	

*Armentrout's*

Ladies', Juniors', Children's, Infants' Wear

Iowa Falls, Iowa

**TUNA AND POTATO CHIPS**

1 can tuna  
 6 hard boiled eggs  
 White sauce made as follows:  
 6 tablespoons butter  
 6 tablespoons flour  
 $3\frac{1}{2}$  cups mushroom soup and milk  
 Pour boiling water over tuna to remove oil and drain. Crumble chips and make layers of egg and rest of ingredients and white sauce.  
 Bake 20 minutes in hot oven.

1 large bag potato chips

Seasoning, almonds, olives, mushrooms, amounts desired

Mrs. Ed Flessa

**CORN AND SALMON LOAF**

2 cups cooked spaghetti  
 1 cup corn  
 Make a white sauce of the following:  
 2 cups milk  
 3 tablespoons butter  
 Combine the white sauce and the other ingredients and bake in a moderate oven.

1 can salmon

3 tablespoons flour

Salt and pepper to taste

Mrs. Howard Cobie

**STEAMED SALMON LOAF**

1 can salmon  
 $\frac{1}{3}$  cup milk  
 $\frac{1}{2}$  cup crackers  
 Form into loaf and steam  $\frac{1}{2}$  hour. Serve with a white sauce made as follows:  
 $\frac{1}{2}$  cup milk  
 1 tablespoon cornstarch  
 2 tablespoons butter

2 eggs

3 tablespoons butter

Salt and pepper

1 egg

Salt

Oil from salmon

Hanna Cobie

**SALMON LOAF**

1 large can salmon  
 1 cup celery, diced  
 1 cup soft bread crumbs  
 1 tablespoon butter  
 Chip salmon, add celery. Pour the scalded milk and butter over the bread crumbs. Pour over the celery and salmon and let set for 5 minutes. Beat eggs and add to mixture. Add salt and pepper. Mix thoroughly.

1 cup scalded milk

2 eggs, beaten

Salt and pepper

Grease pan and dust with grated dry bread crumbs. Pour in mixture and cover with dry bread crumbs. Bake in moderate hot oven for 30 minutes.

Mrs. Irvin Stubbe

**FISH CHOWDER**

2 $\frac{1}{2}$  lbs. of any boned fish, preferably haddock  
 $1\frac{1}{2}$  inch cube of salt pork  
 Dice the salt pork in tiny cubes and fry in spider. When pork is crispy and fat is hot, add the chopped onions and fry for 10 minutes over low heat. Do not brown pork or onions. Cut up potatoes, cook for 15 minutes in simmering water.

6 medium sized potatoes

3 medium sized onions

Salt and pepper

Meanwhile have fish boiling in kettle in 2 cups water. After 20 minutes add the pork fat, fried onions and potatoes. Then add 2 $\frac{1}{2}$  quarts rich milk. After the mixture is all together, heat slowly and let simmer for at least 30 minutes.

Serve with a pat of butter in each soup bowl.

Green pepper, celery or stewed tomatoes may be added if desired.

Mrs. Lewis Morris

**SCALLOPED OYSTERS**

25 oysters	2 tablespoons butter
2 cups cracker crumbs	Salt and pepper
$\frac{1}{3}$ cup milk	

Grease dish, cover bottom with crumbs, then oysters. Add seasoning and then cover with rest of crumbs. Pour milk over mixture and dot with butter. Bake 20 minutes.

Mrs. Woodrow Heitland

**MOCK OYSTER SOUP**

12 roots oyster or salsify plants	2 tablespoons butter
1 quart milk	Salt and pepper

Scrape roots cut in thin slices. Cover with water and simmer until tender. Add milk and butter. Season to taste with salt and pepper. Bring to boil and serve hot.

Mrs. Wm. Knipfel

**NOODLE MEAT DISH**

1 pound pork (Cut in small pieces, salt to taste).	1 pound veal
2 pkgs. fine noodles (8 ozs.)	1 pint sour cream
1 green pepper (minced)	1 onion, minced
3 10c cans of mushrooms	

Brown meat in butter and continue to fry until half done. Add green pepper and onions. Stir in cooked noodles, mushrooms and sour cream. Sprinkle top with buttered bread crumbs. Bake.

Tena B. Moreland

**DRIED BEEF HOT DISH (Serves 12)**

$\frac{2}{3}$ lb. package noodles (med. size)	$\frac{1}{2}$ cup flour
1 can mushrooms	1 quart milk
$\frac{2}{3}$ lb. chipped dried beef	$\frac{2}{3}$ lb. Old English Kraft cheese
$\frac{1}{3}$ cup butter	$\frac{1}{3}$ cup chopped pimento

Cook mushrooms in butter, add dried beef and flour, then add milk all at once, blend and cook. Add cheese and stir until melted, then add pimento.

Grease bottom of shallow pan, place noodles in same (noodles to be cooked in salt water previously). Add above mixture, stirring all together and cover with  $\frac{1}{2}$  cup buttered bread crumbs.

Bake 1 hour in moderate oven until top is browned.

Mrs. Bill Ballard

# GOETTEL & SON

Groceries and Millinery



Ackley, Iowa

Phone 2341

**HAMBURGER ITALIAN**

3 cups macaroni or spaghetti	$\frac{1}{2}$ sweet green or red pepper
1 qt. canned tomatoes	Salt to taste
3 medium sized onions	$\frac{1}{2}$ to $\frac{3}{4}$ cup grated cheese
3 tablespoons butter	Mushrooms may be added
2 lbs. ground beef	

Cook macaroni, drain. Brown sliced onion in butter, add meat and brown well. Season with salt and pepper. Combine macaroni, canned tomatoes and meat mixture and pour in buttered baking dish. Sprinkle with grated cheese. Cover and bake in moderate oven until well heated, then remove cover and brown.

Mrs. Avery Johnson  
Mrs. Ben Roelfs

**ITALIENNE DELIGHT**

14 ozs. spaghetti	1 can cream style corn
2 lbs. ground round steak	1 large can mushrooms
1 large or 2 med. onions	2 cans tomato soup
1 large or 2 med. green peppers	Red pepper
2 cloves of garlic	Worcestershire sauce
$\frac{1}{2}$ cup olive oil	Grated cheese

Cook spaghetti. Fry ground steak, chopping fine while cooking. Chop up onions, peppers, and garlic (very fine), and fry in olive oil until brown.

After cooking above ingredients mix together, then add corn, mushrooms, tomato soup. Salt and pepper each ingredient while cooking. Add red pepper, approximately  $\frac{1}{2}$  teaspoon and 2 tablespoons Worcestershire sauce.

Put in baking dishes, cover with grated cheese. Bake in hot oven for 30 minutes. Will serve eight.

Clate W. Chenette

**POTATO CHIP AND CHICKEN CASSEROLE**

Turn on oven and set regulator at moderate (350 degrees). Grease a  $1\frac{1}{2}$  quart casserole.

Crush one 3-oz. package of potato chips and combine with:

1 cup diced cooked chicken	(cream of mushroom may be used)
1 cup cooked peas	
1 cup cooked celery	$\frac{1}{2}$ cup milk
1 can condensed tomato soup	

Pour into casserole and top with crushed potato chips. Bake about 30 minutes. Serves 6.

Mrs. Elroy Witt

**AMERICAN CHICKEN CHOP SUEY**

2 cups cold cooked chicken cut in thin strips	$\frac{1}{8}$ teaspoon pepper, add to chicken and celery
1 cup boiled celery	1 tablespoon butter or fat
$\frac{1}{2}$ cups boiled rice	2 cups flour
1 teaspoon salt	$\frac{1}{2}$ cups chicken stock

Melt butter, add flour to make a smooth paste. Add stock slowly. Bring to boil, then add chicken and rice mixture. Heat thoroughly. Add 1 cup sauteed mushrooms if desired. Arrange thin noodles (sautéed until crisp in a little fat) on top of each serving.

Mrs. Walter Kreimeyer

**HAMBURGER FLUFF**

1 lb. hamburger	2 cups water
1 cup uncooked rice	1 small onion
2 cups canned tomatoes	Salt and pepper to taste

Mix and put into a baking dish and bake 2 hours.

Mrs. Fred A. Heinz

**CHICKEN SOUFFLE**

Cook a 5 or 6 lb. chicken. Remove from bone and cut up (not too fine). Cook 1 cup rice.

5 cups stock or milk                            4 eggs  
2 cups stale bread crumbs

Beat eggs and mix with stock. Mix chicken, cooked rice, and crumbs together. Season to taste. Add stock and eggs. Put in pan and cover with cornflakes. May use cut up pimento for color if desired. Bake in slow oven one hour.

Mrs. Bill Ballard

**CHILI CON CARNE**

1 lb. steak, ground (brown in fat)                            3 large onions, diced  
Add:    Salt, pepper and chili powder  
1 bunch celery, diced    to taste  
1 large can tomatoes

When nearly cooked add small can kidney beans.

Mrs. Howard Botts

**LUNCHEON DISH**

1 lb. ground beef                                     $\frac{1}{2}$  lb. ground pork  
(Brown meat with a little onion).  
1 small can peas                                    1 pt. tomato juice  
1 small can mushrooms                            1 cup cooked rice  
Season and mix all together. Cover with buttered crumbs, and bake one hour.

Mrs. John W. Mershon

**BEEF MULLIGAN**

1 lb. ground beef                                    1 small onion  
 $\frac{1}{2}$  lb. ground ham                                    4 potatoes (diced)  
4 teaspoons shortening                            1 cup peas  
2 cups soup stock                                    1 cup diced carrots  
1 teaspoon salt    1 can tomatoes  
 $\frac{1}{8}$  teaspoon pepper

Brown the meat in shortening. Place in deep well cooker with other ingredients. Bring to a boil on a high light, turn low and cook one hour.

Mrs. Frank Kroll

# Marshall Canning Co.

ACKLEY, IOWA

PACKERS OF FANCY "JACK SPRAT" SWEET CORN

F. S. Harrington, Supt

Phone 2171

**VEAL CASSEROLE**

1 lb. veal steak (cubed)  
 2 tablespoons fat  
 1 small onion, chopped  
 1 teaspoon salt  
 1 small can mushrooms

1 cup sour cream  
 ½ teaspoon paprika  
 ½ cup hot water  
 ½ pkg. or 3 cups cooked noodles

Cook meat and onion in fat until onion is soft and meat is lightly browned. Add other ingredients. Put in casserole and top with buttered crumbs. Bake  $\frac{1}{2}$  hour in moderate oven.

Mrs. Howard Cobie

**RING MOLD**

2 lbs. ground beef  
 ½ lb. ground bologna  
 ½ cup chili sauce

1 teaspoon grated onion  
 2 eggs, beaten well  
 4 cups cracker crumbs

Mix ingredients together and put in ring mold. Put thin slices of American cheese on top. Bake in slow oven for 1 hour. Turn out and place peas and carrots inside ring.

Mrs. Will Kotenbrink

**SPARERIBS AND SAUERKRAUT**

3 pounds pork spareribs  
 3 cups sauerkraut

¼ cup brown sugar  
 Salt and pepper

Choose spareribs which have a layer of meat on them. Wipe with damp cloth. Place on a rack in roasting pan. Place in hot oven, 500 degrees, for 20 minutes or until nicely browned. Reduce the oven temperature to 300 degrees. Place sauerkraut on the ribs, sprinkle with brown sugar and return to oven to bake. Bake until tender. About 1 hour.

Mrs. Wm. Wright, Sr.

**VEGETABLES****ESCALLOPED SWEET POTATOES AND APPLES**

5 medium sweet potatoes or yams      ½ cup brown sugar, firmly packed  
 2 tart apples                                    3 tbsps. butter  
 ¾ tsp. salt

Scrub potatoes, peel and slice. Peel, core and slice apples, arrange in alternate layers in a buttered casserole, sprinkling each layer of potatoes with salt and each layer of apples with sugar. Dot with butter. Cover casserole and bake in a moderate oven 375 degrees F. until apples and potatoes are done about 45 minutes.

Mrs. Edw. Boyenga

**SWEET POTATO SOUFFLE**

2 cups warm mashed sweet potatoes  
 2 eggs  
 ½ cup milk

Salt  
 2 tbsps. butter  
 ¼ cup brown sugar  
 Marshmallows

Make a batter of potatoes, add well beaten egg yolks, salt, sugar, butter and milk. Fold in well beaten egg whites. Cover with marshmallows and bake until brown.

Mrs. Geo. Richtsmeier

**GOLDILOCKS (Potatoes)**

4 or 5 med. sized potatoes	$\frac{1}{2}$ cup heavy cream
Salt and pepper	6 tbsps. grated cheese
Hot milk	

Cook potatoes in salted boiling water until tender. Drain. Shake over low heat until thoroughly dry. Mash. Measure  $2\frac{1}{2}$  cups mashed potatoes, season with salt and pepper. Add sufficient hot milk to whip light. Heap in greased custard cups. Whip cream. Add 6 tbsps. grated cheese. Blend thoroughly. Spread over potatoes. Bake in moderate oven 350 degrees 15 minutes or until lightly browned. Serves 6.

Mrs. Garrett Duit

**BOSTON BAKED BEANS**

2 cups navy beans	1 teaspoon salt
2 tablespoons molasses	2 ounces salted pork or bacon
2 tablespoons brown sugar	$\frac{1}{2}$ teaspoon mustard

Soak beans over night to which  $\frac{1}{4}$  teaspoon of baking soda has been added. Gradually heat to boiling point and add seasoning. Place half of the beans in a bean crock, add the pork or bacon, add the remainder of the beans and enough water to cover them slightly. Bake in a slow oven (250 F.) six to eight hours. Keep beans below boiling point and see that they are covered with liquid.

Mrs. Eilard J. Muller

**BROWN BAKED BEANS**

4 cups of white beans	2 tablespoons of molasses
2 teaspoons of salt	$\frac{1}{2}$ teaspoon of pepper
$\frac{1}{4}$ cup of brown sugar	1 teaspoon of dry mustard
$\frac{1}{4}$ cup of bacon fat or	2 cups of water
3 slices of diced bacon	

Wash beans and boil in water with  $\frac{1}{2}$  teaspoon of soda until the skins are ready to break. Drain. Put all the seasoning in the bottom of the baking dish, add the beans and pour on 2 cups of water. Bake in a slow oven four hours.

Mrs. Cauis Murra

**CORN PUDDING**

1 can corn (whole kernel)	1 teaspoon butter
1 cup milk	2 teaspoons sugar
2 eggs	Salt and pepper
1 teaspoon cornstarch	

Beat eggs and add milk and sugar. Thin cornstarch with a little milk. Bake till firm.

Mrs. W. B. Artes

**Raymond Schachterle**

PORTABLE FEED GRINDING SERVICE



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Ackley, Iowa

**BAKED CORN**

2 cups canned corn  
2 eggs, well beaten  
1 tablespoon butter  
2 teaspoons flour

2 tablespoons milk  
2 tablespoons cream  
1 teaspoon salt

Combine ingredients and mix thoroughly. Pour into well oiled pan. Set pan in warm water. Bake in moderate oven until inserted knife comes out clean.

Mrs. Herman Heetland

**SCALLOPED CORN WITH GREEN PEPPERS**

2 cups canned corn  
1 green pepper, minced  
1/2 cup buttered crumbs

1 egg, well beaten  
1 cup medium white sauce  
1 teaspoon sugar

Combine white sauce and egg and beat thoroughly. Add corn, sugar and green pepper. Pour into well buttered baking dish and cover with crumbs. Bake in hot oven (425 F.) until well browned. Serves six.

Mrs. Helen Richtsmeier

**SPANISH CORN**

1 medium onion, chopped fine  
1/2 green pepper, chopped fine  
2 tablespoons butter  
1 pound ground beef  
1 can whole kernel corn

1 can tomato soup  
1 teaspoon sugar  
1 teaspoon salt  
2 tablespoons flour blended with water

Cook onion and green pepper with butter in frying pan for 5 minutes. Add meat and brown well. Stir frequently. Add corn, sugar and salt. Simmer for 20 minutes. Stir blended flour and water. Cook for a few minutes and serve.

Lucille Sessler

**SCALLOPED CARROTS**

2 cups sliced carrots  
1/2 cup sliced onions  
1/2 cup bread crumbs

1 1/2 cups milk  
2 slices bacon  
Butter and seasoning

Place in buttered casserole in layers. Pour over milk and cut bacon in small pieces on top. Bake in moderate oven until carrots are tender.

Mrs. Lee I. Bausman

**BAKED EGG PLANT**

1 egg plant  
1 large stalk of celery  
3 tomatoes

1 green pepper  
1 teaspoon sugar  
Salt and pepper to taste

Boil egg plant for ten minutes in salt water, drain. Dice the celery and quarter the tomatoes and chop the pepper. Add sugar, salt and pepper and mix well. Bake till done.

Mrs. Floyd Weber

**CREAM OF TOMATO SOUP**

1 can tomato juice  
1/2 tsp. baking soda  
1 quart milk  
1/3 cup flour

1/4 cup butter  
1 tbsp. salt  
1/8 tsp. pepper

Heat tomatoes. Add soda. Make a white sauce of the milk, flour and butter. Remove from fire. Add hot tomatoes, stirring constantly. Serve hot.

Mrs. Caroline Kreimeyer

## STUFFED TOMATOES

6 tomatoes	½ cup chopped cooked ham
1 small onion	½ cup soft bread crumbs
4 tbsps. butter	Salt and pepper
1 cup mushrooms	Buttered crumbs
1 tbsp. minced crisp bacon	

Cut tops off the tomatoes and scoop out the center and chop fine. Season the inside of tomatoes. Sauté the onion in the butter, add mushrooms, tomato pulp, ham, bacon, soft bread crumbs and seasoning. Fill tomato shells and sprinkle with cheese and buttered crumbs. Place on greased pie pan or baking dish. Bake in moderate oven 350 degrees, 15 to 20 minutes, or until cheese is melted and crumbs nicely browned.

Esther Butts

## FLOATING ISLAND CHILI

1 lb. hamburger	2 cups shredded cabbage
2 tablespoons fat	2 No. 2 cans red kidney beans
3 medium onions, sliced thin	1 No. 2 can red tomatoes
1 cup diced celery	Salt and pepper to taste

Brown the hamburger in the 2 tablespoons of fat and as it browns add the onions, celery and cabbage. Brown slightly more and then cover with water and let simmer for a half hour, add the beans and tomatoes and season with salt and pepper and cook for a few minutes longer. Serve with "islands" of hot mashed potatoes.

Mrs. Herman Richtsmeier

## SAUERKRAUT DUMPLINGS

1 egg	2 cups flour
Pinch of salt	4 tps. baking powder
Drop from spoon into kraut. Boil for 20 minutes in covered kettle.	

Mrs. Anna Harms

## SIX LAYER DINNER

This is a tasty time saving one dish meal. Use quantities suited to your own family.

1st layer—Soaked white rice	5th layer—Hamburger
2nd layer—Thinly sliced potatoes	6th layer—Either canned or fresh tomatoes
3rd layer—A few onions	
4th layer—Carrots	

Bake about 2 hours in a moderate oven.

Mrs. Charles Kreimeyer  
Mrs. Donald Snittjer

## R. R. HADLEY

Manufacturer of

BUTTER, ICE CREAM AND ICE CREAM MIX

LOCKER SERVICE

DIAL 3421

ACKLEY, IOWA

## SPANISH RICE

1/3 cup shortening	1 lb. hamburger
1 onion	
Heat in skillet until done. Then add:	
1 green pepper	2 to 3 cups tomato juice
1 cup celery	Salt and pepper
Put in baking dish and put 1 cup rice over top. Bake until rice is done.	
About 3/4 to 1 hours.	

Mrs. Elsie Muller

## VEGETABLE HOT DISH

1 pint cooked carrots	1 full cup of very thick
1 pint cooked green beans	white sauce
1 can mushroom soup	2 tablespoons of butter
1/2 cup grated cheese	Salt to taste
Combine all together, put in casserole and cover with buttered crumbs.	
Bake in a moderate oven 40 minutes. Corn may also be added to the above.	

Mrs. F. S. Schultz

## SIX LAYER DINNER

Place a thick layer of sliced raw potatoes in buttered baking dish. Sprinkle  $\frac{1}{3}$  cup of rice, cover with  $1\frac{1}{2}$  pounds ground steak or hamburger, add a thick layer of sliced onions. Then a layer of chopped carrots or green peppers. Over all pour 1 quart tomatoes, 1 tablespoon salt and 1 teaspoon pepper. Bake  $2\frac{1}{2}$  hours in moderate oven.

Mrs. Everett Munier

## QUICK SPAGHETTI

6 or 8 oz. broken spaghetti, cooked and seasoned	Salt and pepper
1/2 lb. chopped beef or diced liver	1 1/4 cups condensed consomme or
3/4 cup thinly sliced onions	1 1/4 cups water and 2 bouillon cubes
1/4 cup green pepper, cut in thin strips	1 teaspoon salt
2/3 cup tomato paste or tomato sauce	Dash of cayenne
	3 tablespoons grated Parmesian cheese
	1 teaspoon vinegar

Put spaghetti in large amount of boiling salted water. Stir with fork frequently. Separate meat into small pieces and season. Place in a hot skillet and brown. Remove meat leaving drippings. Add onions and green pepper and cook gently 5 minutes, add more fat if necessary. Then add meat, tomato paste and remaining ingredients. Simmer 10 minutes. Add spaghetti and reheat. Serve with additional cheese if desired. Serves about 6 or 8, depending upon amount of spaghetti used.

Mrs. Floyd Richtsmeier

## VEGETABLE DISH

1 lb. hamburger	1 cup celery
1 cup rice	1 green pepper
1 large onion	2 cups tomatoes
2 cups potatoes	Salt and pepper to taste
1 cup carrots	

Fry the hamburger brown. Cook the rice. Slice the onions, potatoes and carrots. Cut up celery fine and chop the pepper. Put in layers in the casserole and cover with tomatoes. Bake in hot oven (350 F.) about 45 minutes or until carrots and potatoes are done.

Mrs. R. J. Hilbrand

## ONE DISH MEAL

Cook  $\frac{1}{2}$  of an 8-oz. package of macaroni in usual way. Place in buttered casserole and cover with one can of tuna fish. Over this pour one can of mushroom soup which has been heated and diluted with  $\frac{3}{4}$  can of milk or milk and cream. 1 or 2 tablespoons of butter may be added to the hot soup, pepper if desired. Top with buttered bread crumbs and bake in a moderate oven 15 minutes or until crumbs are browned.

Mrs. Allen Johns

## NOODLES

1 egg	$\frac{1}{2}$ egg shell of water
$\frac{1}{2}$ teaspoon salt	1 cup flour (scant)

Beat egg, water and salt together just enough to mix them. Add enough flour to make a stiff dough. Knead for three to five minutes. Roll out paper thin. Cover with a cloth and let dry. Roll up like jelly roll and cut in thin strips. Unroll, let dry thoroughly, then ready to be used in soups, etc.

Mrs. Louis Beurer



## CANDY

## PEANUT CLUSTER CANDY

4 cups sugar	1 cup white syrup
3 tbsps. cocoa	1 cup milk

Boil to soft ball stage.  
Add vanilla and one pound salted peanuts. Stir and drop on waxed paper.

Florence C. Cobie

## PEANUT BRITTLE

2 cups sugar	$\frac{1}{2}$ cup water
1 cup corn syrup	3 tps. soda
2 cups peanuts	1 tsp. vanilla

Cook sugar, water and syrup to hard ball stage; add peanuts and cook until golden brown and very brittle when tested in cold water. Keep stirring to keep peanuts from settling. Remove from fire, add vanilla and soda. Pour in oiled pan.

Mrs. Elmer Coordes

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**Strand Theatre**

Ackley, Iowa

## FUDGE CANDY

2 cups sugar  
1 cup cream  
 $\frac{1}{4}$  cup butter

$\frac{1}{4}$  cup syrup  
1 tsp. vanilla  
2 squares chocolate

Boil this until it forms a soft ball in cold water. Remove from fire and beat. Last put in 1 cup nuts.

Miss Salina Snittjer

## ALOHA PINOCHA

Cook  $\frac{1}{2}$  cup brown sugar, 1 cup granulated sugar,  $\frac{1}{4}$  cup cream and  $\frac{1}{4}$  cup well drained crushed pineapple to soft ball stage. Remove from fire, add 1 tbsp. butter and beat until creamy. Add  $\frac{1}{2}$  tsp. vanilla and  $\frac{1}{2}$  cup walnut meats. Pour into pan and mark in squares.

Mrs. H. J. Janssen

## ENGLISH TOFFEE

2 cups sugar  
 $\frac{1}{2}$  cup water  
 $\frac{1}{4}$  cup white corn syrup

1 cup pecan meats  
Butter ( $\frac{1}{2}$  to  $1\frac{1}{2}$  cups as desired)

Boil sugar, water, butter and syrup rapidly until it starts to change color. Lower flame and stir continuously until syrup reaches 310 degrees F. or until it forms a brittle ball in cold water and is the color of medium brown sugar. Add nuts, stir a half minute and remove from fire. Pour into greased pan, scraping remaining syrup into a saucer to prevent candy from sugaring. When cold and brittle break into small pieces.

Mrs. A. K. Fedge

## ENGLISH TOFFEE

$\frac{1}{2}$  to  $\frac{2}{3}$  pound butter  
2 cups sugar  
1 tablespoon water

$\frac{1}{8}$  teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{2}$  pound almonds

Use a heavy sauce pan. Melt butter, add the sugar gradually. Stir constantly to keep ingredients from separating. Mix well on slow fire. Add water, nuts and cinnamon. Stir constantly. Cook until thick and toffee tan color is reached. Test by brittleness in water. Add vanilla. Pour into broiler pan. Sprinkle with nuts and dipping chocolate. Cut while still hot.

Mrs. Floyd A. Wright, Omaha, Neb.

## CARAMEL CANDY

3 cups white sugar  
 $\frac{1}{2}$  cup white syrup  
2 cups cream

1 teaspoon vanilla  
1 cup nutmeats

Boil until it forms a soft ball in water. Boil very slowly. The slower it cooks the better the texture. Add nuts and vanilla.

Mrs. Harold Tripp

## CRACKER JACK

1 cup brown sugar  
 $\frac{1}{4}$  cup syrup, light or dark  
 $\frac{1}{2}$  cup lard

$\frac{1}{4}$  cup molasses (gold label)  
 $\frac{1}{4}$  tsp. salt

Mix together and cook to 290 degrees or hard crack stage. Remove from fire and add  $\frac{1}{4}$  tsp. soda. Stir well and pour over pop corn.

Verlyn Weber

## CHERRY DIVINITY

4 cups sugar	½ cup chopped and drained
1 cup boiling water	Maraschino cherries
1 cup white syrup	1 tsp. vanilla
2 egg whites, beaten stiff	¼ tsp. salt
1 cup broken nut meats	

Mix the sugar, water and syrup together. Cook until a fine hair is spun when tested with a fork. Pour gradually over the beaten egg whites, beating constantly. Continue beating until it begins to thicken. Then add nutmeats, cherries, flavoring and salt. When sufficiently thickened drop from spoon.

Mrs. Hannah Sauter

## DATE ROLL CANDY

1 cup milk	1 pkg. dates (large cup)
3 cups sugar	1 cup nutmeats
¼ cup butter	

Boil milk, sugar and butter to soft ball state. Add dates, cut fine, and cook to hard boil stage. Remove from fire, add nutmeats, and beat until thick, pour onto wet cloth and mold into long, narrow loaf.

Mrs. Will Meyer

## DATE CANDY

1 cup brown sugar	¾ cup milk
1 cup white sugar	Pinch of salt
2 tbsps. Karo	½ tsp. vanilla

Boil to firm stage. Remove from stove, beat in 1 cup cut dates, beat until smooth. Add vanilla and a rounding tbsp. butter. Pour in pan. When cool cut into squares.

Mrs. John Reif

## CARAMEL-COATED MARSHMALLOWS (50)

1 cup brown sugar	¼ cup thin cream
¾ cup light syrup	2 tbsps. butter
¼ tsp. salt	1 tsp. vanilla

Stir over low flame, all except vanilla. After boiling point is reached cook rapidly to soft ball 228 degrees. Add vanilla. Beat till slightly creamy. Dip marshmallows into mixture, using 2 forks. If caramel gets too thick place over hot water. Dip each in ground coconut or chopped nuts before caramel sets.

Mrs. L. M. Hayden, Texas City, Texas

## BOYENGA HATCHERY

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FEED, POULTRY SERVICE AND CULLING

Ackley, Iowa

**BUTTER CREAM PECAN FUDGE**

3 squares Baker's chocolate	2 tbsps. butter
2 cups sugar	1 tsp. vanilla
2 tbsps. white syrup	Pinch of salt
½ cup cream	¼ tsp. baking powder

Cut chocolate in small pieces, put into kettle with sugar, syrup and cream. Cover kettle. Cook until it forms a soft ball in cold water. Remove from fire. Add butter and salt, and let cool until lukewarm. Add vanilla and baking powder and beat until thick and creamy. Add ½ cup nuts and ½ cup marshmallows.

Eleanor Dentel

**CANDY CRISPIES**

1 cup sugar	3 cups corn flakes
1 cup dark syrup	1 cup of coconut
1 cup thin cream	1 cup of salted peanuts
3 cups rice crispies	

Cook sugar, corn syrup and cream until a firm ball is formed in cold water (240 degrees F.). Pour over cereals and nuts combined in a big bowl. Mix thoroughly, press into buttered pan, cut in squares when cold. (A favorite with youngsters and grownups.)

Mrs. J. C. Burkley

**POP CORN BALLS**

1 cup white syrup	2 tbsps. vinegar
2 cups white sugar	

Cook until it forms a hard ball in cold water, then add ½ tsp. soda. Stir and mix with popped corn and form balls.

Mrs. John Van Eschen

**POP CORN BALLS**

1 cup sugar	1 cup sour cream
1 cup white syrup	½ tsp. soda

Boil until soft ball is formed in water. Add soda and pour over corn. Stir and make into balls.

Mrs. Chas. Clawson

**POP CORN BALLS**

1 cup sugar	½ cup of cream
1 cup Karo, light or dark	1 tsp. salt

Cook until it forms a hard ball in water. Then add ½ tsp. soda. Pour over pop corn and form into balls.

Mrs. Fred Schachterle

*Madelyn's Beauty Shop*

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## FOREIGN COOKERY

## PFEFFERNUSSE (German Cookie)

2 cups brown sugar	2 cups lard
1 cup syrup	1 cup molasses
1 teaspoon salt	
Cook these ingredients together 5 minutes. Cool, then add	
4 eggs, beaten	2 teaspoons soda dissolved in
1 tablespoon cinnamon	hot water
1 tablespoon nutmeg	10 cups flour
Roll and cut. Place almond on top. Bake in moderate oven.	

Mrs. E. Seybold

## BERLINE KRANDSERS (Norwegian Cookie)

1 cup sugar	4 cups flour
1 1/4 cups butter	Almond flavoring
2 eggs	

Cream butter and sugar. Add eggs. Beat well. Add 1/4 cups flour and mix. Add flavoring. Take small piece of dough and roll in crescent shape. Wipe cookie with soft cloth or brush, dipped in egg white and bake.

Mrs. Harry W. Ricksmeier

## LEBKUCHEN

4 pounds syrup	1/4 pound candied citron (shredded)
1/2 pound butter or lard	1/2 pound chopped almonds
1 tbsp. cinnamon	2 tbsps. soda
1 tbsp. allspice	1/2 cup wine or brandy
1 tbsp. cloves	4 pounds flour (approximately)
Juice of 1 lemon	1 1/4 tsps. salt

Heat syrup and fat together. Cool and add spices and flour, etc. Allow to stand for a week before rolling out to bake. Cut in diamond shaped cookies and decorate with half almonds. This is a large recipe. Cane sugar syrup produces a sweeter cookie. If a softer cookie is desired increase fat to 3/4 pound and add more spices.

Mrs. H. J. Janssen

## HUTZELBRODT (Christmas Bread)

2 packages dry Fleischmann's yeast	3 mashed potatoes
1 cup luke warm water	1/2 cup sugar
3/4 quart of unsalted potato water	1 quart flour
Soak yeast in luke warm water.	Add rest of ingredients, mix well and
let raise over night.	
1 quart dried apples	1 cup sugar
1/2 quart dates, cut fine	1/2 quart hot water
1 box candied cherries	

Pour hot water over fruit, cover and let stand over night. In the morning drain the juice off the fruit and add enough water to make 1/2 quart; to this add 1/2 cup sugar, 2 tps. salt, 1 cup melted shortening. Add this to the yeast mixture and add 2 eggs, 1/2 quart washed raisins, whole, and other fruit; 2 cups nutmeats (if you like them), 6 t. anise seed, and 3 1/2 quarts flour, mix and work well. Let rise, then put in pans and let rise until double in bulk. Bake 1 hour at 350 degrees.

Lena Bunte

## SPRINGERLE

4 eggs	4 cups flour
2 cups sugar	1 rounding teaspoon baking powder
Pinch of salt	

Beat eggs, sugar and salt until very light. Add flour sifted with baking powder. Mix well and roll about  $\frac{1}{4}$  inch thick and press on picture forms, cut and place them in buttered greased pans which were sprinkled with anise seed, about 1 inch apart in pan. Let stand over night and bake in slow oven next A. M. about 15 minutes.

Mrs. Christ Sailer

## ZEMMEL (Christmas Bread)

1 $\frac{1}{2}$ qt. milk (lukewarm)	1 cup raisins
4 lbs. flour (warm)	$\frac{1}{4}$ lb. citron or $\frac{1}{4}$ lb. mixed
2 $\frac{1}{2}$ tbsps. compressed yeast	candied fruit
$\frac{1}{4}$ tsp. salt	

Gradually add milk to flour until 3 lbs. have been used. Then add fruit, lastly yeast and salt. Place batter on board and mix remainder of flour or enough flour so dough is not sticky. Make batter in loaves and place in bread tins and allow to raise for one hour. Bake one hour at medium temperature.

Mrs. Wm. Butts

## CASS KUCHEN (Cheese Cake)

1 lb. cottage cheese	Pastry or pie shell
2 tbsps. flour	2 eggs
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ tsp. lemon rind

If cottage cheese is coarse, force through fine sieve, add flour, half the sugar, salt, and egg yolks well beaten. Mix well, stir in milk and lemon rind. Beat egg whites until foamy, add remaining sugar, beat until very stiff and fold into cheese mixture. Turn into pastry lined shallow pan, 11x2 in. Bake in hot oven 400 degrees F. 15 minutes, reduce heat to 325 degrees and bake 45 min. longer or until cake is firm in center.

Miss Louise Sailer

## KARTAFFEL PFANNKUCHEN

8 medium sized potatoes	Dash of salt
Peel and grate	2 or 3 tbsps. cream
2 tbsps. flour	$\frac{1}{2}$ cup milk (or enough to make
1 egg	batter
If not stiff enough to fry add more flour.	

Bill Schultz

## KRINGEL

1 cup butter	1 tsp. baking powder
1 cup sugar	Rind of $\frac{1}{2}$ lemon with 2 tbsps. water
1 lb. flour	1 tsp. cinnamon sifted with flour
3 eggs	

(Chill dough). Roll in strips, form into spectacle shapes, dip in sugar, bake on cookie sheet in moderate oven. Former recipe given in pounds, no baking powder, rind grated on a piece of loaf sugar, wine or brandy substituted for water.

Mr. A. Carstens, Sr., 1868.

## SPEKEN DICKEN

5 cups rye flour  
 3 cups white flour  
 2 eggs, well beaten  
 5 tsp. baking powder  
 $\frac{1}{2}$  cup syrup  
 Salt  
 Fry like pancakes.

Luke warm water to make batter as  
 for pancakes  
 Anise (to taste)  
 Melted butter  
 Small pieces of pork sausage

Mrs. John Renken (Anne Heetland)

## GERMAN SOUP

1 lb. boiling meat (beef)                     $\frac{1}{4}$  lb. beef or pig kidney  
 Boil two hours until tender.  
 Add salt, parsley, carrots, cauliflower, asparagus, peas, cook until done.  
 Add two tablespoons noodles. Towards last put in meat balls and flour  
 dumplings.

Meat Balls:  
 $\frac{1}{4}$  lb. ground beef  
 Bread crumbs

1 egg  
 Salt

Stir to a dough, shape into balls.

Flour Dumplings:

1 cup milk                                    Salt  
 Let boil, then add flour until dough loosens and separates from bottom.  
 Take from fire, add 1 egg, let cool, add by tablespoons to soup.

Frau Marie Renken

## ENGLISH PLUM PUDDING

1 lb. of raisins	1 lb. suet, chopped fine
1 lb. of currants	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ lb. each chopped orange and	1 tsp. nutmeg
lemon peel	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{4}$ cup chopped blanched almonds	$\frac{1}{2}$ tsp. ground cloves
1 lb. light brown sugar	$\frac{1}{2}$ cup flour
1 lb. soft bread crumbs	

Flour the fruit and combine all the ingredients. Beat six eggs lightly, add  $\frac{1}{2}$  cup milk, pour fruit and spices into the egg and milk and stir thoroughly. Pour into a well greased mold and steam steadily for 8 hours. This will keep for a long time. Before using steam again for two hours longer. Then turn onto a hot platter. Cover with  $\frac{1}{2}$  cup brandy and set aflame. Serve with your favorite sauce.

Amy Kroll

**Keninger Motor Co.**

Chrysler and Plymouth Cars

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Established in 1916



### MATRIMONIAL CHEWS (Original Canadian Recipe)

2 cups flour  
2½ cups oatmeal  
1 cup butter  
1 cup brown sugar

1 tsp. soda  
Salt  
Vanilla

Cream sugar and butter, mix in other ingredients. Pack layer of crumbs in pan. Spread with date filling, then cover with remaining crumbs. Bake 30 minutes in moderate oven.

Filling:  
1 lb. dates  
1 cup water  
Cook until thick.

½ cup brown sugar

Mrs. Ann Heffelmeier



## PRESERVES

### ORANGE MARMALADE

6 oranges  
2 lemons

12 cups cold water  
7 cups sugar

Pear oranges, quarter and remove the white membrane. Cut the rind into thin strips. Slice lemons very thin. Add cold water and let stand 24 hours. Bring to a boiling point and boil 3 hours. Add sugar and boil 1 hour. Pour into sterilized glasses and seal.

Opal Lau, La Crosse, Wis.

### STRAWBERRY PRESERVE

2 cups sugar  
1 cup water  
Boil until it spins a thread.  
Add:

2 cups berries

2 cups sugar  
Boil ten minutes. Cool. Next morning put in jars and seal.

Mrs. T. C. Green

### PEAR CONSERVE

Grind 12 pears with peeling. Then add 1 cup of sugar for each cup of ground pears. Add No. 2 can of crushed pineapple. Cook 25 minutes over low heat. Stir to keep from scorching. Put in glasses and cover with paraffin.

Mrs. Paul Andersen, Hudson, Iowa

### PEACH MARMALADE

8 large peaches, diced  
1 small bottle maraschino cherries,

½ orange peel, grated  
1½ lbs. sugar (3 cups)

chopped  
Cook together 1 hour, put in jars and seal with paraffin.

Mrs. Wm. Flessa

**RHUBARB CONSERVE**

5 cups cut rhubarb  
 1/2 cup walnut meats  
 3 cups sugar

1 cup raisins  
 2 oranges, rind and pulp

Cover rhubarb with cold water, bring to a boil and drain. Grind raisins and oranges. Mix all ingredients and cook until thick enough to spread. Pack in jars and seal with paraffin.

Mrs. Aeilt Krull

**GRAPE CONSERVE**

2 cups grape mixture  
 2 cups sugar  
 1/2 cup raisins

1/2 cup nuts, either hickory or  
 walnut meats  
 1/4 cup orange juice

Seed the grapes, then cook the pulp and run through colander. Add to grape skins. Mix all ingredients together and cook until thick. Put in glasses and seal with paraffin.

Mrs. R. J. Hilbrand

**GRAPE JAM**

4 cups whole grapes  
 Boil together 20 minutes, put through colander, put in glass jars and seal with paraffin.

4 cups sugar

Elnora Dentel

**GRAPE JELL**

1 quarts whole grapes  
 Bring to boiling point then put in bag to drip.  
 2 cups juice  
 Bring juice to boiling point (do not boil), then stir in sugar and pour in glasses.

1 cup water  
 3 cups sugar

Mrs. Henry Greenfield

**YELLOW TOMATO PRESERVES**

5 cups tomato pulp  
 5 cups sugar  
 Boil together until thick.

1 lemon (small, sliced thin)

Mrs. George Van Eschen, Sr.

**ORANGE-PLUM PRESERVES**

2 gallons plums (approximately)  
 1 or 2 oranges

1 cup sugar for each cup pulp

Boil plums in as little water as possible, long enough to break skins. Pit, grind whole orange, add to pitted ground plums. Measure an equal amount of sugar. Boil until thick.

Mrs. John R. Kreimeyer

**F. W. DENTEL**

Dealer In

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**HARDWARE**

**FAULKNER, - IOWA**

## PICKLES AND RELISHES

### CHUNK PICKLES

Select and wash about 75 cucumbers three to four inches long and cut into chunks  $\frac{3}{4}$  of an inch thick. This should make 2 gallons. Place in a stone jar and pour on 2 cups salt and 1 gallon boiling water. Let stand one week. Skim every day. On the 8th day drain and pour on 1 gallon boiling water and let stand 24 hours. On 9th day drain again and pour on 1 gallon boiling water with 1 teaspoon powdered alum. Let stand 24 hours. On 10th day drain and pour on 1 gallon boiling water and let stand 24 hours. The 11th day drain and put chunks in clean jars and pour on the following syrup:

5 pints strong vinegar	$\frac{1}{2}$ oz. celery seed
6 cups sugar	1 oz. stick cinnamon

On the 12th, 13th and 14th days drain and reheat the liquid each day, adding 1 cup of sugar each time. Pack in jars and seal.

Mrs. W. B. Artes

### BREAD AND BUTTER PICKLES

1 gal. (sliced measure) 4 to 5-in. cucumbers	1 qt. cider vinegar
2 qts. (sliced measure) onions (about 10 med. white)	2 tablespoons mustard seed
$\frac{1}{2}$ cup salt	1 tablespoon celery seed
5 cups granulated sugar	1 teaspoon turmeric
	1 tablespoon powdered ginger
	$\frac{1}{2}$ teaspoon white pepper (optional)

Select fresh, crisp cucumbers not over a day old. Slice cucumbers and onions in  $\frac{1}{8}$  inch slices or thinner. Stir in salt, add about a pint of crushed ice to aid in crispness. Cover with weighted lid, let stand 2 or 3 hours. Let drain while pickling mixture is made ready. Heat vinegar with sugar and spices 10 minutes, keeping at a simmer. Add cucumbers and onions and heat just enough to scald through. Remove from direct heat but keep hot for 30 minutes. Turn into sterilized pint jars and seal. Makes about 7 pints.

Mrs. R. W. Stauffacher

### SWEET CUCUMBER PICKLES

2 quarts cucumbers	2 green peppers
2 medium sized onions	2 tablespoons salt
2 red peppers	
Peel and slice cucumbers and onions, remove seeds from peppers and slice. Add 2 tablespoons salt and let stand over night. Drain and add:	
3 cups sugar	3 tablespoons pickling spices
2 teaspoons tumeric	Vinegar to cover
Boil until tender, pour in jars hot and seal.	

Mrs. Ray Bear

### ICICLE PICKLES

Take 3 or 4 gallons of pickles, cut thin lengthwise. Pour over pickles 1 gallon boiling water and 1 cup salt. Let stand 1 week. Drain after 1 week and cover with boiling water and let stand 24 hours. Drain again and cover with boiling water and a lump of alum and let stand 24 hours. Drain pickles and add syrup as follows:

$2\frac{1}{2}$ qts. vinegar	Mixed spices
8 pints sugar	

Boil and pour over pickles while hot.

Repeat boiling vinegar 4 mornings and pour over pickles each time. Fourth morning let vinegar cool before pouring over the pickles. These pickles may be kept in open jar or in sealed jars.

Mrs. Merle Cobie

**6 DAY SWEET PICKLES**

Slit each cucumber on end about  $\frac{1}{2}$  inch. Soak 2 gallons small pickles in strong salt water for 3 days. After third day drain and soak in clear cold water for 3 days, changing water every day. Then simmer for 2 hours in 2 parts vinegar and one part water to which alum the size of a hickory nut has been added. Stir often, but do not boil. Remove pickles from solution, drain and put in jars and cover with the following syrup:

6 cups vinegar	1 oz. stick cinnamon
6 cups sugar	1 oz. whole allspice
2 cups water	

Boil and pour hot on pickles and seal jars. If you put green grape leaves in the water and vinegar solution you simmer the pickles in it will give pickles a nice green color.

Mrs. Russel Meyer

**TURMERIC PICKLES**

1 dozen medium size sliced cucumbers, do not peel  $\frac{1}{2}$  dozen onions, sliced

Mix together and sprinkle with salt. Let stand one hour, then squeeze out juice and add the following:

1 pint vinegar	1 teaspoon ground ginger
1 cup sugar	$\frac{1}{2}$ teaspoon turmeric
1 teaspoon white mustard	1 teaspoon salt
1 teaspoon celery salt	

Mix together, let come to a good boil. Put in glass jars while hot and seal.

Mrs. Carrie Held

**GINGER PICKLES**

Cover 2 gallons of cucumbers with brine (brine strong enough to carry an egg) for two weeks. Use coarse salt. Pour off brine, split pickles and soak in clear water for 24 hours changing water once or until salt is soaked out enough. Drain and then soak 24 hours in enough water to cover to which 2 tablespoons of alum have been added. Drain and boil in ginger water  $\frac{1}{2}$  hour, using  $\frac{1}{2}$  box of ginger and water enough to cover. Drain and dry and put in stone jar and add syrup as follows:

5 lbs. sugar	1 quart water
2 quarts vinegar	2 tablespoons mixed spices

Bring to a boil and pour over pickles in jar. Reheat vinegar each morning until pickles are clear—3 or 4 days. The last time heat pickles in the vinegar syrup good and hot but not boiling. Put in jars and seal.

Mrs. John VanEschen

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## EASY SWEET PICKLES

1 gallon cucumbers (sliced) 6 tablespoons salt  
 Soak over night. Make a syrup of the following:  
 3 pints vinegar  $\frac{1}{2}$  cup mustard seed  
 4 cups sugar  $\frac{1}{2}$  teaspoon curry powder  
 1 tablespoon celery seed  
 When it has reached the boiling point add the cucumber slices, which have  
 en drained. Boil all together a few minutes and then put into jars and seal.  
 Bettye Dillon, Denver, Colorado

## DILL PICKLES

Pick and wash cucumbers and pack in clean jars. Cover with following solution:

Mrs. John Butterwick  
Mrs. L. O. Meyer

## PICKLED STRING BEANS

4 quarts string beans, fresh  
or canned  
1 cup sugar  
1 quart vinegar  
2 tablespoons mixed spices

Wash fresh string beans. Remove strings, cover with water to which  $\frac{1}{2}$  teaspoon salt has been added per quart. Cook until tender. Cover with pickling syrup made of vinegar, sugar and spices. Boil 10 minutes, pack in jars and seal.

Mrs. Simon Muller

## WATERMELON PICKLES

Peel and cut rind of one melon in medium pieces. Soak in alum (1 tsp. to gallon of water) water for 3 hours. Wash off and boil in water until tender, drain.

Syrup: 1 cup vinegar, 4 cups sugar, oil of cloves to taste. Boil and pour over melon pieces.

Mrs. Ann Heffelmeier

## SWEET PICKLED RED PEPPERS

Wash outside of pepper and wipe dry, cut slice from stem end and remove seeds. Cut into thin strips with scissors or into long ribbons working around the pepper. Scald well, then drop into ice water to crisp. Drain and put peppers into clean jars, fill with hot syrup.

1 cup sugar 2 cups vinegar  
Boil. Pour over peppers and seal immediately. Small jars may be used and seal with paraffin.

Mrs. Jack Schlegel

## ICE WATER PICKLES

Soak large cucumbers in ice water or very cold water for at least five hours. Cut lengthwise. Pack closely into quart jars with 3 stalks of celery and 3 slices of onion to each jar. Drain off juice after packing and cover with the following hot syrup:

1 quart water  
½ cup salt

1 cup sugar

1/2 cup water

Mrs. George Van Eschen, Jr.

**14 DAY PICKLES**

For 2 gallons of cucumbers add 2 cups of salt and pour boiling water over them. Let stand 1 week. 8th day—drain and cover with boiling water in which is dissolved 4 tablespoons of alum.

9th and 10th day: Drain and cover with clear boiling water.

11th day: Split in half lengthwise and cover with boiling syrup as follows:

5 quarts vinegar                            1 oz. stick cinnamon

6 cups white sugar                            1 oz. whole allspice

12th day: Drain off syrup. Reheat syrup and add 1 cup sugar and put back on pickles.

13th day: Do the same as on the 12th day.

14th day: Do the same as on the 12th day. Then they are ready to seal.

Mrs. Henry Greenfield

Mrs. Will Shugar

**PICKLE BRINE (10 gallon jar)**

1 gallon vinegar                            10 cents worth alum

3 gallons water                            3 quarts salt

Wash pickles and dry. Put in brine and keep under brine by weighting with plate. Will keep indefinitely.

To fix pickles for use: Remove from brine and pour fresh water over them each morning until salt taste disappears. Then simmer for two hours on back of stove in solution of  $\frac{1}{2}$  vinegar and water. Drain and pack in sterilized jars and cover with hot mixture of 4 cups vinegar, 3 lbs. sugar and mixed pickling spices.

Mrs. Floyd Diemer

**TOMATO CATSUP**

1 quart tomato juice                            1 teaspoon salt

1 chopped onion                                     $\frac{1}{3}$  teaspoon red pepper

$\frac{1}{4}$  cup sugar    1 teaspoon celery salt or seed

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

Mix well and boil for 30 minutes, then add one heaping tablespoon cornstarch mixed with a little water. Cook until it thickens. Can while hot.

Mrs. Russel Meyer

**BEET RELISH**

1 quart cooked beets                            2 green peppers

1 quart raw cabbage (red or white)            2 cups sugar

2 teaspoons salt                                    2 large onions

Put beets, cabbage, peppers and onions through food chopper. Add salt, sugar and vinegar. Cook 20 minutes and seal.

Mrs. Jack Schlegel

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**CHILI SAUCE**

12 ripe tomatoes  
2 onions  
1 green pepper  
 $\frac{3}{4}$  cup sugar

1 teaspoon cloves  
1 teaspoon cinnamon  
1 tablespoon salt  
 $\frac{1}{2}$  cup vinegar

Peel and quarter tomatoes, chop onion and pepper. Combine all ingredients and cook until thick. Put in jars and seal.

Mrs. Albert Bissell

**CATSUP**

24 red tomatoes or 30 small ones  
4 cups sugar  
3 red peppers  
4 green peppers  
6 small onions

1 tsp. cinnamon  
Little cloves  
Little mixed spices  
 $\frac{1}{2}$  tsp. allspice

Boil 4 hours over slow flame, then add 1 pint vinegar and boil  $\frac{1}{2}$  hour longer.

Hanna Cobie

**RELISH**

2 small heads cabbage  
4 green peppers  
4 ripe peppers  
Grind all of the above through food chopper with medium plate and add 4 tablespoons salt; let set over night. The next day add:  
2 tablespoons celery seed  
2 tablespoons mustard seed  
or as much sugar as vinegar but enough to cover the above ingredients.  
Do not boil but seal in jars. Very good.

Mrs. Mathilda Richtsmeier

**CUCUMBER RELISH**

1 dozen large cucumbers  
6 onions  
Grind, add salt, let stand overnight.  
1 pint vinegar  
3 cups sugar  
 $\frac{1}{2}$  teaspoon pepper  
2 tablespoons celery seed  
Let come to a boil and seal.

Scant  $\frac{1}{2}$  cup salt  
12 large onions  
8 or 10 carrots  
1 sweet red pepper  
1 bunch celery, cut pepper and celery  
in small pieces

Mrs. Milo Middleton

**CORN RELISH**

18 ears corn  
2 green peppers  
1 tablespoon salt  
1 head cabbage  
2 red peppers

2 cups sugar  
4 large onions  
1 teaspoon mustard seed  
1 pint vinegar

Boil all together for 15 minutes. Put in jars and seal.

Mrs. A. G. Zacharias

**CUCUMBER RELISH**

12 good sized cucumbers with  
seeds removed  
12 medium onions

6 green peppers  
3 sweet red peppers

Grind this mixture through food grinder. Cover with 1 pint of vinegar, 1 pint of sugar, 1 tablespoon salt and 1 tablespoon celery seed,  $\frac{1}{4}$  teaspoon cayenne. Boil five minutes, then pack in jars and seal.

Mrs. Lydia C. Patton

## PEPPER RELISH

12 green peppers	1 quart vinegar
12 sweet red peppers	3 cups sugar
16 pickling sized onions	2 teaspoons salt

Chop peppers fine and cover with hot water and let stand 5 minutes. Add chopped onions to peppers and cover with hot water and let stand 10 minutes. Drain. Add vinegar, sugar and salt and boil 40 minutes. Seal in hot jars.

Mrs. Geo. Van Eschen, Jr.  
Mrs. Minnie Folkers

## PEPPER RELISH

12 green peppers	6 large onions
12 red peppers	3 bunches celery
6 yellow peppers	

Chop and pour boiling water over, let stand 10 minutes. Drain. Then take 3 cups vinegar, 4 cups of sugar, 4 tbsps. salt and boil 20 minutes. Add to rest of ingredients and seal in jars.

Mrs. Fred Schacterle

## CANNED RED PIMENTOS

Remove tops and seeds. Place in deep pan and cover with boiling water for 10 minutes. Remove and place in jars, and cover with hot boiling sugar syrup as follows:

Boil. Seal while very hot.

Mrs. George Van Eschen, Jr.



## CANNING

## CANNED SOUP

1	peck tomatoes	10 cts. parsley
3	large stalks of celery	1 lb. wax beans
3	lbs. carrots	1 lb. green beans
3	large sweet peppers	1 tablespoon salt
1	head of cabbage (optional)	

Cut all vegetables quite fine, mix. Boil 15 minutes in open kettle to reduce bulk then pack in quart jars and boil 1½ hours, remove and seal tightly.

Mrs. Jack Schlegel

## CANNED VEGETABLE SOUP

1 peck ripe tomatoes	3 red peppers
2 qts. carrots	3 green peppers
2 med. cabbages, chopped	1 qt. water
12 med. onions	$\frac{1}{2}$ tsp. pepper
2 med. size bunches celery	$\frac{1}{2}$ cup salt
Cook $\frac{1}{2}$ hour and can while hot.	Keeps without cold packing.

Mrs. H. C. Harken

**SANDWICH FILLING (Makes 4 1/2-pints)**

1 quart green tomatoes (chopped)	1 teaspoon salt
2 red peppers	1/2 cup water
2 green peppers	1/2 doz. sweet pickles

Put the tomatoes, peppers and salt together, let stand  $\frac{1}{2}$  hour and drain. Add water and cook till tender. Remove from fire, add the chopped pickles and the following dressing:

3 egg yolks, beaten	2 tablespoons prepared mustard
1 cup sugar	1/2 cup vinegar
1 cup sour cream	2 tablespoons of flour

Cook this in a double boiler till thick. Mix this dressing with the vegetables, let come to a boil and can hot.

You can add any kind of chopped meat such as boiled ham, bologna, etc., or you can use the filling as it is. It's delicious.

Hannah Sauter

**CANNED BEEFSTEAK**

1 cup sugar	1 gallon water
2 cups salt	

Cut beefsteak in pieces, then pound. Roll each piece and fit in the jars. Pour the above solution so jars are about  $\frac{1}{2}$  full, seal jars and cold pack  $2\frac{1}{2}$  hours. When you get ready to use it lay it in the colander to drain, then roll in flour and fry brown. Use the broth for gravy.

Mrs. John Sailer

**CANNED BEEF**

1 cup sugar	1 gallon water
2 cups salt	

Boil this solution a few minutes, take off and set away to cool. Cut meat in chunks ready for jars and then brown in the skillet. Pack in jars and put the solution in jars, 1 cup full to the quart. Cold pack  $2\frac{1}{2}$  hours.

Mrs. Sauter

**STEAK SAUCE**

16 ripe tomatoes	2 teaspoonsful cinnamon
6 apples	2 teaspoonsful dry mustard
6 onions	1/2 tsp. cloves
2 cups sugar	Salt to taste
2 cups vinegar	

Cook tomatoes, apples, onions together, then put through sieve. Add spices and cook until thick and put in jars.

Mrs. Eugene Fritz

# Zacharias D-X Station

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Phone 3071

Ackley, Iowa

## SANDWICH SPREAD

1 pint green tomatoes  
2 ripe peppers  
2 green peppers

1 tablespoon salt  
4 sweet pickles (chopped)

Grind all of these and mix together and simmer. Then make the following and add to first mixture:

1 cup sour cream  
 $\frac{1}{2}$  cup vinegar  
2 tablespoons flour

1 cup sugar  
3 eggs  
2 tablespoons prepared mustard

Cook until thick and seal while hot. If desired ground meat may be added when serving.

Mrs. Will Benning  
Mrs. Louie Schultz

## CANNED STRAWBERRIES

Mix one cup of sugar and two tablespoons of water with each quart of berries and boil slowly for 15 minutes. Let stand over night and in the morning. Reheat to boiling point. Pour in hot container and process five minutes in boiling water.

Miss Elnora Dentel

## MINCEMEAT

2 cups ground cooked beef	2 tsps. salt
2 cups ground raisins	2 cups sugar
1 cup ground citron	1 tbsp. cloves
1 cup meat stock	1 tbsp. nutmeg
4 cups ground apples	1 tbsp. cinnamon
2 cups ground currants	1 cup wine or grape juice
1 cup suet or other fat	

Mix together and simmer slowly for  $\frac{1}{2}$  hour. Put into jars and cold pack 20 minutes.

Mrs. Reuben Weber



## SOAP

## HARD SOAP

1 can Lewis lye	$\frac{1}{2}$ cup ammonia
5 lbs. grease and tallow	$\frac{1}{2}$ cup borax
$\frac{1}{2}$ cup gasoline	Dissolve lye in 1 qt. of water

Warm the lard and tallow till it runs. Pour grease into lye, add gasoline and stir 10 minutes or until thick like honey.

Mrs. Elsie Muller

## BOILED SOAP

15 pints rain water or other soft water	5 pints lard (strained)
	1 can lye

Let simmer on back of stove about 2 hours or until nice and creamy. If perfumed is desired, add a little oil of sassafras. Cool, cut and dry.

Mrs. Louie Schultz

**STIR SOAP**

2 quarts fat  
1 can lye  
1 quart hot water

1 tablespoon borax  
1 cup ammonia

Mix hot water and lye together until dissolved and cooled, then add ammonia and borax. Add this mixture to fat that is quite warm and stir until it thickens. Cover tight and put in a warm place for a day or two.

Mrs. Will J. Richtsmeier

**SOAP**

4 quarts soft water  
1 can lye

5 lbs. lard cracklings

Boil 20 minutes. Take off fire and stir until cool.

Mrs. Rudolph Kreimeyer

**SOAP**

Pour 1 quart of rainwater on 1 can of Lewis lye the night before. Stir well. When cool in the a. m., pour in a thin stream into 5 lbs. of grease which has been melted to a creamy stage. Stir slowly for about 5 minutes and then once in a while until thick enough to mold. When it starts to thicken add the following:

4 tablespoons borax  
2 tablespoons sugar  
1 tablespoon salt  
½ cup sal soda

3 tablespoons glycerine  
2 teaspoons citronella  
½ cup cold rain water

Mix these in a small pan and stir into lye and grease. Just before you pour into mold add 4 tablespoons La France. You will have better luck if the lye solution gets very cold.

Mrs. Dick Finger

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### AN APPRECIATION

It is with hearty appreciation to all those who have so kindly and freely given us recipes; and to all those who have so generously given us their ads that we offer this book to the general public.

We urge our readers to study the advertisements, as well as the recipes, and to patronize the advertisers.

## NOTES

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For The Crescent Club, Inc.,  
1915

### MEMORANDUM

and our thanks and best wishes to all who have given so much time and effort to the organization of the new chapter of the Crescent Club. We hope that the new chapter will be successful with its many projects.

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