

# *Cook Book*

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1956

Saint Paul's Lutheran Church  
Atlantic, Iowa

## Fruit Cake

Loe Harmsen  
Dec. 11. 1959.

- 1 c shortening  
 2 c sugar  
 3 eggs  
 1 pt. applesauce or 1 c. milk.  
 ½ c white raisins  
 1 c currants  
 3½ c flour  
 2 tsp B.P  
 1 large tsp soda  
 1 tsp vanilla  
 1 tsp lemon extract  
 1 c fruit (I used cherries).  
 1 c nutmeats

Steam raisins and currants in double boiler over hot water, while mixing the cake. Sift the dry ingredients together and dredge lightly over the fruits and nuts.

Cream shortening and sugar and add eggs, beating well, after each one. Mix in flour and applesauce alternating and add the fruits and nuts last. Mix well and pour into greased loaf tin which has been lined with oiled brown paper. Bake in oven 1 hour - 350°.

Bought from Kristene Tris, Anita St. - in Aug 19

1 egg white } whip for  
 $\frac{1}{2}$  c p. sugar } whipping cream.  
 $\frac{1}{2}$  c water

# Cook Book

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Between the covers of this book,  
of culinary arts,  
There lies a host of recipes,  
To warm a million hearts.

You'll find a page for breads and cakes,  
Another one for meats,  
While vegetables and tasty pies,  
Are added eating treats.

A page or two from Norway land,  
By educated cooks,  
Where just the taste of anything  
Ranks second to its looks.

And then, a page from Denmark with  
Some Danish pastry too,  
And Germany will fill a page  
Before the book is through.

So, as you scan the pages here,  
And total up their worth,  
You'll give a grateful, heartfelt thanks  
To St. Paul's Lutheran Church.

—Robin Morrow

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Saint Paul's Lutheran Church  
Atlantic, Iowa

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- Robin Murray

St. Paul's Lutheran Church  
Atlantic Iowa

## Pies

## FROM THE WHITE HOUSE

## PUMPKIN CHIFFON PIE

3 beaten egg yolks	½ teaspoon nutmeg
1½ cups cooked pumpkin	1 envelope Knox gelatin
¾ cup brown sugar	¼ cup cold water
½ cup milk	3 stiffly beaten egg whites
½ teaspoon salt	¼ cup granulated sugar
1 teaspoon cinnamon	

Combine egg yolks, brown sugar, pumpkin, milk, salt and spice. Cook in double boiler until thick, stirring constantly. Soak gelatine in cold water, stir into hot mixture. Chill until partly set. Beat egg whites, add granulated sugar, and beat stiff. Fold into gelatin mixture. Pour into pie shell and chill until set. Garnish with whipped cream.

Makes one big pie or 8 individual pies.

—Mrs. Dwight D. Eisenhower

## CARL'S PIE CRUST

2/3 cup lard	1½ teaspoons salt
2 cups flour	about 1/3 cup water

—Mrs. N. P. Nielsen

Widow of Rev. N. P. Nielsen who served Atlantic, 1916-1916.

## PIE CRUST

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

Makes two double crust pies.

—Mildred Auerbach

## PINEAPPLE PIE

Crust:	4 egg whites, beaten stiff
24 soda crackers—rolled fine	Add 1 cup sugar gradually
¼ lb. butter (or oleo)	1 teaspoon vinegar and ½ tea-
Mix and pat into large pie	spoon vanilla
plate	

Mix well and pour into crust—brown for 20 minutes at 400°. Let cool thoroughly.

Drain small can pineapple (crushed) and spread on cooled meringue. Whip 1 cup cream, add 3 tablespoons powdered sugar, and ½ teaspoon vanilla. Spread over pineapple.

Refrigerate for at least 4 hours before serving.

Can be made the day before you wish to serve.

Serves 7 or 8.

—Mrs. Merwyn Kline

## NEVER FAIL PIE CRUST

Cut 1 cup (heaping) lard into	In another bowl, beat 1 egg
3 cups flour	5 tablespoons water
	1 teaspoon vinegar
	1 teaspoon salt

Add this to the dry ingredients and roll out and bake as usual.

This makes 4 single crusts.

—Mrs. C. M. Andersen

## PIE CRUST

Mix 3 cups flour and  $1\frac{1}{4}$  cups shortening  
 Beat together and add to above:  
 1 beaten egg  
 5 tablespoons cold water  
 1 tablespoon vinegar  
 1 teaspoon salt

Makes three double crusts. May be stored in refrigerator.

—Mrs. Joe Nelson

## NEVER FAIL PIE CRUST

$1\frac{1}{4}$  cup flour  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{3}{4}$  teaspoon salt  
 1 tablespoon sugar  
 $\frac{1}{2}$  cup shortening  
 1 tablespoon lemon juice  
 plus ice water to make  
 $\frac{1}{4}$  cup

—Mrs. Clarence Ford

## CUSTARD RHUBARB PIE

2 cups rhubarb, finely cut  
 1 cup sugar  
 3 egg yolks  
 1 tablespoon butter  
 2 tablespoons (level) cornstarch dissolved in  $\frac{1}{4}$  cup water

Beat all together. Cook till rhubarb is tender, stirring to keep from scorching. Put into baked shell. Cover with 3 egg whites, beaten stiff with a little sugar, and brown.

—Mrs. M. E. Ostrus

## RAISIN PIE

1 cup raisins  
 $\frac{1}{2}$  cup sugar  
 1 cup coffee cream  
 2 egg yolks  
 1 tablespoon flour  
 2 egg whites

Stew raisins till tender and then drain. Add cream and sugar and flour, mixed together. Cook 3 to 5 minutes. Add beaten yolks and cook till it thickens. Put into baked shell. Cover with egg white meringue.

—Mrs. M. E. Ostrus

## PINEAPPLE PHILLY PIE

Blend  $\frac{1}{3}$  cup sugar with 1 tablespoon cornstarch.  
 Add 1 cup crushed (not drained) pineapple, and cook until thick, and cool.

Combine  $\frac{1}{2}$  pound package Philadelphia Brand cream cheese with  $\frac{1}{2}$  cup sugar and teaspoon salt; blend smooth.

Add 2 eggs, one at time.

Blend  $\frac{1}{2}$  cup milk and  $\frac{1}{2}$  teaspoon vanilla.

Spread mixture in unbaked pie shell. Pour on cream mixture and sprinkle with  $\frac{1}{4}$  cup chopped pecans.

Bake in 400° oven 10 minutes. Reduce heat to 350° for 50 minutes.

—Mrs. E. C. Pinhero

## FRESH STRAWBERRY PIE

1 cup sugar  
 3 tablespoons cornstarch  
 1 cup water

Mix. Cook until thick and clear, stirring constantly.

Line bottom of baked pie shell with 1 pint of strawberries. Add another pint of berries to cornstarch mixture and pour over other berries in pie. Chill.

Serve with whipped cream or ice cream.

—Mrs. M. T. Petersen

**LAZY MAN'S PIE**

2 cups flour  
 ½ cup butter

½ cup sugar

Mix like pie crust. Put half in pan, add peaches, as many as you want (sweetened), then rest of mixture. Bake 400° until nice and brown, turn down to 350°. Bake until done.

Serve with whipped cream or ice cream.

—Mrs. Chris Mumgaard

**DUTCH APPLE PIE**

This pie requires no crust.

Half fill a large pan with thinly sliced apples. Sprinkle generously with sugar and cinnamon.

Mix together:  
 1 cup brown sugar

1 cup flour

½ cup butter

Cover apples with this mixture. Bake in moderately hot oven until golden brown and the apples are done.

Cool and serve topped with whipped cream.

—Miss Cathryn Pedersen

**PUMPKIN PIE**

2 eggs  
 1 cup pumpkin  
 ¾ cup sugar  
 ½ teaspoon cinnamon  
 ½ teaspoon ginger

¼ teaspoon allspice

¼ teaspoon cloves

pinch salt

scant ¾ cup Carnation milk

Beat eggs well, slowly add sugar, mixed with spices and salt, continue to mix slowly, then add pumpkin and milk.

Pour into unbaked 9" pastry shell—bake 15 minutes at 425°—reduce to 350° for 30 minutes.

—Mrs. Don H. Nelson

**PUMPKIN PIE**

1¼ cups canned pumpkin  
 3 eggs  
 2 cups condensed milk  
 ½ teaspoon salt  
 ½ cup sugar

½ teaspoon ginger

¼ teaspoon cloves

½ teaspoon cinnamon

¼ teaspoon allspice

¼ teaspoon nutmeg

Put all ingredients in electric mixer bowl, and beat thoroughly. Pour into unbaked pie shell. Bake at 450° for 10 minutes, then 325° for 45 minutes, or until mixture doesn't adhere to knife.

Serve with a sweetened whipped cream topping. (This recipe doubled will make 3 medium sized pies.)

—Mrs. Ralph Hansen

**MERINGUE PIE**

3 egg whites, beaten stiff

1 teaspoon baking powder

1 cup sugar

½ cup chopped nuts

11 graham crackers, crushed

Add sugar to egg whites. Add baking powder to crackers.

Fold into egg white mixture, add nuts.

Put into greased pie pan. Bake for 25 minutes at 350°.

—Mrs. Robert Harpster

## LEMON CHIFFON PIE

4 egg yolks, slightly beaten      1 lemon rind, grated  
 ½ cup sugar      Salt to taste  
 Juice of one lemon

Cook in double boiler, stirring frequently until consistency of thick custard.

1 tablespoon unflavored gelatin  
 ¼ cup cold water

Soak gelatine in cold water until dissolved. Add to hot custard and cool.

4 egg whites  
 ½ cup sugar

Beat egg whites stiff, but not dry. Beat in sugar gradually and then beat again. Fold cooled custard into beaten egg whites. Put in baked pie shell. Chill three hours. Serve with whipped cream.

—Mrs. Dwain Wilcox

## GLAZED PEACH PIE

4 cups sliced peaches      3 tablespoons cornstarch  
 ½ cup water      1 tablespoon butter  
 1 cup sugar      1 baked 9" pie shell

Crush enough peaches to make one cup, leave the rest sliced. Spread the freshly sliced peaches into the pie shell and cover completely with the following mixture:

Combine the 1 cup mashed peaches with water, sugar and cornstarch. Bring to a boil. Cook over low heat until clear, 2 or 3 minutes, stirring constantly. Add butter. Cool slightly. Pour over fresh peaches, making sure all are covered. Chill two hours, garnish with whipped cream when served.

—Mrs. H. F. Karstensen

## APPLESAUCE PIE—UNBAKED

Mix:      2 cups applesauce  
 1 package vanilla instant pudding      2 tablespoons lemon juice

Dissolve 1 tablespoon gelatine in ½ cup milk and add ½ cup boiling water.

Add to the pudding mixture.

Fold in 2 egg whites, stiffly beaten.

Pour into a baked pie shell.

—Mrs. Glen Olsen

## LEMON FLUFF PIE

½ cup sugar      ½ teaspoon salt  
 1 tablespoon gelatine      1 cup cold water

Put in top of double boiler and cook over direct heat till dissolved, stirring constantly.

Add 3 egg yolks, slightly beaten and cook 3 minutes more.

Add:

½ cup lemon juice  
 1 tablespoon grated lemon rind

Cool till slightly thick, fold in 3 beaten egg whites, to which ¼ cup sugar is added.

Chill, pour into baked pie crust to which finely chopped walnuts were added. Serve with whipped cream.

—Mrs. Robert Pratt

## SHOOFLY PIE

½ cup molasses	½ cup brown sugar
½ tablespoon baking soda	2 tablespoons sweet butter
¾ cup boiling water	½ teaspoon ground cinnamon
3 well beaten egg yolks	¼ teaspoon ground nutmeg
¾ cup sifted flour	¼ teaspoon ginger
	½ teaspoon ground cloves.

Prepare pie crust recipe and line a 9 inch pie tin. Set aside.

Put the baking soda in a large mixing bowl. Pour the boiling water over it. Stir in molasses. Fold in well beaten egg yolks.

In another bowl, combine butter, sugar, flour and the spices. Break mixture into crumbs with a fork.

Now fill the unbaked pie shell with alternate layers of the liquid and the crumbs, saving a layer of crumbs for the top.

Bake at 450° until the edges of crust begin to brown (5 to 10 minutes). Reduce heat to 350° and bake 20 minutes more, or until the filling has jelled solid. Cool and serve. —Mrs. K. L. Hunt

## LEMON CHIFFON PIE

1 tablespoon gelatin	½ cup sugar
¼ cup cold water	½ cup lemon juice
3 egg yolks slightly beaten	½ teaspoon salt

Soften gelatin in cold water. Combine beaten egg yolks, sugar, salt, lemon juice. Blend well. Cook over boiling water until thick and foamy, about four minutes. Remove from hot water, beat in gelatin and cool until slightly thickened. Beat egg whites until stiff, add ½ cup sugar gradually. Beat well, fold into gelatin mixture. Fill baked pie crust. Cool.

—Mrs. J. M. Sorensen

—Mrs. Ed Hoegh

—Mrs. Martin Olsen

## PUMPKIN CREAM PIE

Graham Cracker Crust (one 9" pie):	Filling:
1½ cups graham cracker crumbs	1 quart Vanilla ice cream
¼ cup sugar	1 cup canned pumpkin
½ teaspoon salt	½ cup brown sugar
¼ teaspoon cinnamon	1 teaspoon cinnamon
¼ teaspoon nutmeg	¼ teaspoon nutmeg
1/3—1/2 cup butter melted	¼ teaspoon salt
	Pecan halves for garnish

Combine graham cracker crumbs with remaining ingredients. When well blended, press into a buttered 9" pie pan. Chill until firm.

For filling: Stir ice cream to soften, add pumpkin and remaining ingredients and mix until smooth. Pour into graham cracker crust. Freeze 4-5 hours. Trim top with swirls of pecans.

—Mrs. Wayne Olsen

**DEEP DISH RHUBARB PIE**

2 lbs. rhubarb, at least 5 rounded cups	2 tablespoons shredded orange rind
1¼ cups sugar	2 tablespoons orange juice
4 tablespoons flour	2 tablespoons butter
1¼ teaspoon nutmeg	

Combine ingredients as listed down to the butter, and place in a well buttered 8 inch cake pan. Top with tender pastry.

**TENDER PASTRY**

sift 1 cup flour	½ cup shortening
½ teaspoon salt	3 tablespoons cold water

Sift flour and salt in bowl. Cut or rub in shortening until mixture is like a coarse meal. Sprinkle water over top and mix with a fork until dough begins to stick together. Press into a ball and roll out into a square a little larger than pan (will shrink in baking) and place on rhubarb. Press down edge. Make a slit in top for steam to escape. Bake in pre-heated oven 425° ½ hour.

—Mrs. William Bebensee, Sr.

**CHIP CHOCOLATE PIE**

1 cup milk	2 squares semi-sweet chocolate
30 marshmallows	½ teaspoon vanilla
1 cup whipping cream	¼ cup sugar

Put marshmallows and milk in top of double boiler and melt the marshmallows. Remove from fire and when completely cool add the chocolate that has been chipped. Whip the cream, add sugar and vanilla and fold into marshmallow mixture. Pour into graham cracker crust and chill.

—Mrs. Chris J. Nielsen

**BANANA PIE**

Scald 1½ cups milk and add:	Butter—size of small English walnut
½ cup sugar	1 tablespoon cornstarch
2 egg yolks	

Slice bananas into a baked pie crust. Beat 2 egg whites, adding 2 tablespoons sugar, and spread over top of pie. Brown lightly.

—Mrs. S. L. Larson

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The Recipe for Life—"To make one little yellow grain  
Requires the sun and the rain  
The hoarded riches of the sod—and God.

The Measure of Life—I can give without love, but I can not love without giving.

## SHOOFLY PIE

½ cup molasses	½ cup brown sugar
½ tablespoon baking soda	2 tablespoons sweet butter
¾ cup boiling water	½ teaspoon ground cinnamon
3 well beaten egg yolks	¼ teaspoon ground nutmeg
¾ cup sifted flour	¼ teaspoon ginger
	⅛ teaspoon ground cloves.

Prepare pie crust recipe and line a 9 inch pie tin. Set aside.

Put the baking soda in a large mixing bowl. Pour the boiling water over it. Stir in molasses. Fold in well beaten egg yolks.

In another bowl, combine butter, sugar, flour and the spices. Break mixture into crumbs with a fork.

Now fill the unbaked pie shell with alternate layers of the liquid and the crumbs, saving a layer of crumbs for the top.

Bake at 450° until the edges of crust begin to brown (5 to 10 minutes). Reduce heat to 350° and bake 20 minutes more, or until the filling has jelled solid. Cool and serve. —Mrs. K. L. Hunt

## LEMON CHIFFON PIE

1 tablespoon gelatin	½ cup sugar
¼ cup cold water	½ cup lemon juice
3 egg yolks slightly beaten	½ teaspoon salt

Soften gelatin in cold water. Combine beaten egg yolks, sugar, salt, lemon juice. Blend well. Cook over boiling water until thick and foamy, about four minutes. Remove from hot water, beat in gelatin and cool until slightly thickened. Beat egg whites until stiff, add ½ cup sugar gradually. Beat well, fold into gelatin mixture. Fill baked pie crust. Cool.

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—Mrs. Ed Hoegh

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½ teaspoon salt	½ cup brown sugar
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¼ teaspoon nutmeg	¼ teaspoon nutmeg
1/3—1/2 cup butter melted	¼ teaspoon salt
	Pecan halves for garnish

Combine graham cracker crumbs with remaining ingredients. When well blended, press into a buttered 9" pie pan. Chill until firm.

For filling: Stir ice cream to soften, add pumpkin and remaining ingredients and mix until smooth. Pour into graham cracker crust. Freeze 4-5 hours. Trim top with swirls of pecans.

—Mrs. Wayne Olsen

**DEEP DISH RHUBARB PIE**

2 lbs. rhubarb, at least 5 rounded cups	2 tablespoons shredded orange rind
1¼ cups sugar	2 tablespoons orange juice
4 tablespoons flour	2 tablespoons butter
1¼ teaspoon nutmeg	

Combine ingredients as listed down to the butter, and place in a well buttered 8 inch cake pan. Top with tender pastry.

**TENDER PASTRY**

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½ teaspoon salt	3 tablespoons cold water

Sift flour and salt in bowl. Cut or rub in shortening until mixture is like a coarse meal. Sprinkle water over top and mix with a fork until dough begins to stick together. Press into a ball and roll out into a square a little larger than pan (will shrink in baking) and place on rhubarb. Press down edge. Make a slit in top for steam to escape. Bake in pre-heated oven 425° ½ hour.

—Mrs. William Bebensee, Sr.

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1 cup milk	2 squares semi-sweet chocolate
30 marshmallows	½ teaspoon vanilla
1 cup whipping cream	¼ cup sugar

Put marshmallows and milk in top of double boiler and melt the marshmallows. Remove from fire and when completely cool add the chocolate that has been chipped. Whip the cream, add sugar and vanilla and fold into marshmallow mixture. Pour into graham cracker crust and chill.

—Mrs. Chris J. Nielsen

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2 egg yolks	

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—Mrs. S. L. Larson

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The Recipe for Life—"To make one little yellow grain  
Requires the sun and the rain  
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## Frostings

### FUDGE FROSTING

2 cups sugar  
 ½ cup butter or oleo

½ cup milk  
 ¼ cup cocoa

Mix ingredients. Cook to soft ball stage. Cool. Add 1 teaspoon vanilla and beat. —Mrs. Joe Nelson

### BUTTERFLY FROSTING

2 tablespoons butter or  
 white oleo  
 2½ cups sifted powdered su-  
 gar

1 tablespoon cream  
 ¾ teaspoon vanilla  
 ½ teaspoon salt (a pinch)  
 Coloring, if desired

1 egg white (unbeaten)

Cream butter, add part of sugar gradually, blending after each addition. Add remaining sugar alternately with egg white, then with cream, until consistency to spread. Add vanilla and salt. (Good for decorating.) —Mrs. Roy C. Nelson

### WHITE FROSTING

1 cup sugar  
 1/3 cup water

Boil until syrup "spins a thread" when dropped from spoon. Gradually add syrup to 2 stiffly beaten egg whites. Add 1 teaspoon vanilla. Beat until mixture forms peaks. —Mrs. Joe Nelson

### 7—MINUTE FROSTING

1 cup sugar  
 ¼ teaspoon salt  
 ½ teaspoon cream of tartar

2 unbeaten egg whites  
 3 tablespoons water  
 1 teaspoon vanilla

Cook in a double boiler.

—Mrs. Ardyce Knudsen

### BAKER'S ICING

Beat 2 egg whites, and set  
 aside.  
 ½ cup vegetable shortening

½ teaspoon salt  
 1½ cups powdered sugar

Cream shortening and salt thoroughly and then add the 2 beaten egg whites and 1½ cups powdered sugar. This will keep for several days in the refrigerator. —Mrs. Elna Guske

### BANANA FROSTING

½ cup mashed banana  
 (1 large one)  
 ½ teaspoon lemon juice

¼ cup butter  
 1 pound powdered sugar

Mix the banana and lemon juice. Cream butter and one cup sugar; add banana and enough sugar to spread. —Mrs. Elvin Andersen

## BAKE-ON FROSTINGS

Put chocolate peppermint patties (white centers) on hot cake—put back in oven for one minute, then swirl with knife.

1 cup brown sugar  
1 teaspoon cinnamon

Sprinkle on hot cake, add slices of peaches on top, and dot with cherries and butter. Put under broiler and brown slightly.

Put in mixer: ¼ cup cream  
1 cup brown sugar ¼ cup peanut butter

Mix and then spread on cooled chocolate cake and sprinkle chopped peanuts on top.

1 cup brown sugar ½ cup chopped nuts  
½ teaspoon cinnamon

Sprinkle on top of cake batter and bake as usual.

—Mrs. Ralph Hansen

## CARAMEL SYRUP

1 cup brown sugar ½ cup white syrup  
¼ cup white sugar

Boil until it spins a thread, then add 1 cup cream and cool.

This is delicious on ice cream.

—Mrs. Elna Guske

## LEMON SAUCE TOPPING

(for Angle Food or White Cake)

2 cups sugar 1½ lemons—juice and grated  
3 tablespoons constarch rind if desired  
3 tablespoons flour 3 egg yolks, beaten  
2 cups hot water 1 pint whipped cream

Mix dry ingredients, add hot water and lemon juice. Cook in double boiler till thick and clear. Add small amount to egg yolks. Return to double boiler and cook 2 more minutes. Cool, add 1 pint whipped cream. Serve over slices of angel food or white cake.

—Mrs. Vic Petersen

## EASY FROSTING

(For Spice, Chocolate or White Loaf Cakes)

Mix some raisins, crushed pineapple and nuts over the cake batter and let it bake. When baked, the frosting is done and very tasty.

—Mrs. P. C. Clemmensen

## BUTTERSCOTCH FROSTING

6 tablespoons butter, melted 10 tablespoons brown sugar  
4 tablespoons sweet cream 1 cup nutmeats or coconut

When cake is baked, remove from oven. Put frosting on cake and return the cake to the oven and let frosting cook to a brown. Remove and cool.

—Marie K. Jensen

## Cakes

### DANISH POUND CAKE

2 cups sugar	2 cups flour
½ pound butter (or oleo)	1 teaspoon vanilla, or lemon
5 eggs, spearated	

Cream butter and sugar well. Add eggs, one at a time. Beat well after each addition. Add flour and stir well. Fold in beaten whites. Put in well-greased loaf pan. Bake in moderate oven (300-350°) one hour or so. Very good.

—Mrs. C. M. Videbeck  
Wife of Rev. C. M. Videbeck, who  
is now serving us. Came in 1953.

### EGYPTIAN LAYER CAKE

2/3 cup butter	1½ cups sugar
4 eggs	½ teaspoon salt
5 tablespoons chocolate	1¾ cups flour
¼ cup hot water	2 teaspoons baking powder
½ cup milk	1 teaspoon vanilla
1 tablespoon strong hot coffee	

Cream sugar and butter, beat in one at a time egg yolks; add salt. Dissolve chocolate in water and add to mixture. Add flour and baking powder sifted together alternately with milk, vanilla and coffee. Lastly add stiffly beaten egg whites. Bake in moderate oven 25 to 30 minutes.

—Mrs. Carl Wildrick

### EGYPTIAN CAKE FROSTING

4 tablespoons butter	4 tablespoons strong hot coffee
5 tablespoons chocolate	
1 egg (white beaten stiff)	6 tablespoons sweet cream
2 cups powdered sugar	

Cream butter and sugar, chocolate and remaining ingredients. Beat all together 10 minutes. Spread on layers and sprinkle with walnuts.

—Mrs. Carl Wildrick

### TEN EGG YOLK CAKE

(This is a good way to use left over egg yolks.)

10 egg yolks	1 2/3 cups flour
1 cup sugar	1 teaspoon baking powder
½ cup boiling water	½ teaspoon salt
1 teaspoon lemon flavoring	

Beat egg yolks until lemon color. Add boiling water and beat 10 minutes. Add sugar and flavoring. Fold in flour, salt and baking powder. Bake 375° for 40 minutes.

—Mrs. Niels Fuglsang

## HOT MILK SPONGE CAKE

4 eggs	salt
2 cups sugar	1 cup milk
2 cups flour	2 tablespoons butter
2 teaspoons baking powder	1 teaspoon vanilla

Beat eggs and add sugar and continue beating until thick. Fold in flour, baking powder and salt. Let the milk and 2 teaspoons butter come to a boil, then add this all at once and fold into the first mixture. Bake in 350° oven about 35 minutes. When baked, have ready the following mixture and pour over top, return to oven until the coconut is slightly browned.

Topping:	10 talbespoons brown sugar
6 tablespoons butter	coconut or nuts
4 tablespoons cream or top milk	—Mrs. Niels Fuglsang

## CARDAMON CAKE

(Good Unfrosted)

2 cups sugar	Add 1 teaspoon soda to milk
3 eggs	1 teaspoon cardamon (ground is best but if whole is used—crush)
½ cup butter	½ cup raisins
1 cup sour milk (or use sweet milk with 1 teaspoon vinegar added)	3½ cups flour

Mix in order given and mix for several minutes in mixer. Grease and flour an angle food pan.

Bake at 350° for about 45 to 55 minutes.

This is more of a pound type cake. As far as I know it is of German origin.

—Mrs. Raymond Schwartz

## CHOCOLATE MAZOLA OIL CAKE

2 eggs	1¼ teaspoons soda
1¼ cups sugar	1 teaspoon salt
Beat until light yellow in small bowl	1 cup buttermilk or sour milk
1½ cups flour	2/3 cup Mazola oil
3 tablespoons cocoa	

Beat and fold in first mixture—add vanilla. Bake in 350° oven.

—Mrs. Delbert Grulke

## ORANGE "KISS-ME" CAKE

Mix all together:

1 cup sugar	2 cups sifted flour
½ cup shortening	1 cup milk
2 eggs	Grind together:
1 teaspoon salt	1 large orange—rind and all
1 teaspoon soda	1 cup raisins

Bake in a 350° oven 30 to 35 minutes, or until done.

**ORANGE "KISS-ME" CAKE FROSTING (Uncooked)**

1 cup sugar ¼ cup orange juice  
 1 teaspoon cinnamon ¼ cup chopeed nuts

Mix and pour over cake after it is baked and still warm.

—Mrs. Ralph Hansen

—Mrs. Larry Myers

**LEMON CAKE PIE**

3 heaping tablespoons butter 2 cups sugar  
 3 heaping tablespoons flour 4 eggs  
 Juice and rind of 2 lemons 4 cups sweet milk  
 Pinch salt

Mix butter, flour and sugar. Then add lemon juice, beaten egg yolks, then milk. Fold in the 4 beaten egg whites and bake in shallow pan in moderate oven until done. The top will be a light layer of cake and the bottom a lemon custard. Very good.

—Mrs. Chris Christensen

**MAYONNAISE CAKE**

2 cups flour ½ teaspoon salt  
 1 cup sugar 1 cup water  
 ½ cup cocoa 1 teaspoon vanilla  
 1½ teaspoons soda ¾ cup mayonnaise

Mix together—all in one bowl.

Bake 35 minutes at 375°.

—Mrs. Robert Harpster

**JELLY ROLL**

3 eggs, beaten 3 small teaspoons baking powder  
 6 tablespoons water ¼ teaspoon salt  
 1 cup sugar  
 1 cup flour, sifted

Bake at 350°.

Mrs. Arthur Nelson

**RAISIN CAKE**

Put in saucepan: 2 cups seedless raisins  
 1 cup brown sugar 2 teaspoons salt  
 1 cup white sugar 2 teaspoons cinnamon  
 2 cups hot water 1 teaspoon nutmeg  
 4 tablespoons Crisco or lard

Boil five minutes. When cold, add 2 teaspoons baking soda, dissolved in 1 tablespoon lukewarm water, 3 cups flour, mix well, bake in two loaves at 300° for 1¼ hours.

—Mrs. Martin Larsen

**GOLD CAKE**

1¼ cups sugar 1 1/3 cups cake flour  
 8 egg yolks 1 teaspoon baking powder  
 1 whole egg 1 teaspoon cream of tartar  
 Beat together: ½ teaspoon soda

Add to egg and sugar mixture and beat together. Lastly, add 9 tablespoons hot water and 1 teaspoon lemon flavoring. Bake either Angel food pan or oblong pan. Bake at 325°.

—Mrs. Jacob Jacobsen

## APPLESAUCE CAKE

½ cup butter	½ teaspoon cloves
2 eggs	½ teaspoon cinnamon
1 cup sugar	2 cups flour
1 egg	1 cup raisins
1½ cups unsweetened apple- sauce	walnuts, if desired
Sift together:	1 teaspoon soda in a little hot water
2 teaspoons baking powder	

Mix in order given. Bake in 350° oven about 30 minutes, or until  
—Mrs. Cliff Christensen

## BANANA CAKE

1½ cups sugar	1 teaspoon baking powder
½ cup butter	1 cup mashed bananas
2 eggs	1 teaspoon soda dissolved in a little hot water
1 cup sour milk	
2 1/3 cups flour	

Cream the sugar and butter, sift together the flour and baking powder, add the eggs to the milk, and then mix all ingredients together.  
—Mrs. Cliff Christensen

## PRUNE CAKE

1½ cups brown sugar	1 teaspoon soda
3 eggs	½ teaspoon salt
½ cup shortening	2 cups flour
½ cup sour cream	1 cup stewed, unsweetened prunes
½ cup sour milk	

Bake in a moderate oven and frost with caramel icing.

—Mrs. Elmer Fries

## NUT CAKE

2 cups brown sugar	1 cup sour milk
2 cups flour	1 teaspoon soda
½ cup shortening	1 egg
½ cup chopped walnuts	

Mix the sugar, flour, shortening and walnuts together, and save 1 cup for topping. Mix well and put in long pan. Sprinkle the top with the cup of the first mixture and bake.  
—Kristine Fries

## TUTTIE-FRUITTIE CAKE

1 cup sugar	1 level teaspoon soda
½ cup shortening	1 teaspoon vanilla
2 eggs	2 cups flour, sifted
¾ cup cocoa or 2 squares chocolate	¾ cup raisins
1¼ cups sour milk or butter milk	½ cup black walnuts, chopped

Bake in loaf pan, at 350°. This cake does not dry out quickly.

—Mrs. Dagmar Jessen

APPLE CAKE

- |  |                                 |
|--|---------------------------------|
| 1 egg, beaten                          | 2 teaspoons baking powder       |
| ½ cup sugar—more if apples<br>are sour | 1 teaspoon vanilla              |
| 2 cups flour                           | 2 teaspoons salt                |
|  | 1½ to 2 cups raw, sliced apples |

Mix all together. Bake like pie and serve with whipped cream.

—Kristine Fries

BROWNIE TOPSIDE DOWN CAKE

- |                           |               |
|---------------------------|---------------|
| 1 cup chopped nuts        | 1/3 cup cocoa |
| 12 quartered marshmallows | 2 cups water  |
| 1 cup brown sugar         |               |

Put in bottom of well greased pan and cover with 1 package devils food cake mix, mixed according to directions. Turn upside down to serve.

—Kristine Fries

LAZY CAKE

Sift into bowl, 1½ cups flour, 1 cup sugar, 2 rounding teaspoons of baking powder. In a measuring cup, put 1 tablespoon of soft butter, 2 eggs, and fill the cup with milk. Mix together and beat 5 minutes. Bake 15 minutes.

—Mrs. John N. Christensen

SPONGE CAKE

- |                             |                    |
|-----------------------------|--------------------|
| 3 egg yolks, beaten         | 1½ cups cake flour |
| ¾ cup water                 | pinch of salt      |
| Beat until it makes a quart | 1 teaspoon vanilla |
| 1¼ cups sugar               |                    |

Beat 7 minutes. Fold in last 3 egg whites beaten stiff. Bake in angle food pan at 350°. It is also good baked in a 7x10 pan and served with strawberries as a short cake.

—Mrs. Harold L. Nelson

SMALL MOIST CHOCOLATE CAKE

(Makes 14 cup cakes or double the recipe for a layer cake).

- |   |  |
|---|--|
| 2 squares chocolate                           | 1 cup flour  |
| 4 tablespoons shortening                      | ¾ teaspoon soda  |
| 1 cup sugar                                   | ½ teaspoon salt  |
| ½ cup boiling water                           | 1 egg (beaten)   |
| Stir and cool these ingredients,<br>then add: | 4 tablespoons buttermilk or<br>milk plus 1 teaspoon vine-<br>gar |

Pour into pans and bake in a 350° oven for 30 minutes or until cake springs back when touched.

—Mrs. Chet Holland

APPLESAUCE CAKE

- |                     |                    |
|---------------------|--------------------|
| ½ cup shortening    | ¼ teaspoon salt    |
| 1 cup sugar         | ¼ teaspoon cloves  |
| 1 egg               | ½ cup nut meats    |
| 1 teaspoon cinnamon | 1 cup raisins      |
| ½ teaspoon nutmeg   | 1 teaspoon vanilla |
| 1 cup apple sauce   | 1 teaspoon soda    |
| 2 cups flour        |                    |

Cream butter and sugar. Beat egg and add to that mixture. Add apple sauce and all other ingredients. Bake in a moderate oven.

—Mrs. Harley Nielsen

## LADY BALTIMORE CAKE

1½ cups sugar	2½ cups flour
½ cup butter	3 teaspoons baking powder
4 egg whites	1 cup water
1 teaspoon vanilla	

Sift sugar, and cream with the butter. Sift flour 3 times before measuring. Sift baking powder with 1 cup flour, and add just before beaten egg whites. Bake in moderate oven.

—Mrs. Andrew J. Christensen

## RAISIN NUT SPICE CAKE

Sift together in a bowl:	Add:
2 1/3 cups sifted all purpose flour	1 cup brown sugar (packed)
1 cup sugar	2/3 cup high grade shortening
1 teaspoon soda	1 cup buttermilk
1 teaspoon salt	
1½ teaspoons cinnamon	
¾ teaspoon nutmeg	
¾ teaspoon cloves	

Beat vigorously 2 minutes on medium speed of mixer; add ½ to 2/3 cup unbeaten eggs. Continue beating 2 more minutes. Fold in ½ cup nuts, chopped, and ½ cup seeded raisins. Bake 45 minutes in 350° oven.

—Mrs. Leonard Andersen

## APPLE CAKE

Slice 5 to 6 apples and place in a buttered baking dish. Mix ½ cup brown sugar, 6 tablespoons melted butter, and ½ cup graham cracker crumbs, and pour over the apples. Bake 30 minutes. Top with whipped cream.

—Mrs. Jens Holland

## CHOCOLATE CAKE

½ cup shortening	2½ cups cake flour (sifted before measuring)
1 cup sugar	1 cup cold water
1/3 cup cold water	1 teaspoon vanilla
½ cup cocoa	

Cream the shortening and sugar, add the water and cocoa to that mixture, and then mix the flour, water and vanilla, and add. Fold in 3 egg whites, beaten stiff with ¾ cups sugar. Pour over this batter 2 tablespoons hot water and 1-1/3 teaspoons soda.

—Mrs. Axel Pedersen

## LAZY FRUIT CAKE

1 cup sugar	1 teaspoon cloves
1 cup water	1 teaspoon nutmeg
½ cup shortening	½ cup nuts
½ teaspoon salt	1 cup raisins
1 teaspoon cinnamon	

Boil these ingredients three minutes, and cool. Then add 2 cups of flour, ½ teaspoon baking powder, 1 teaspoon soda, dissolved in a little hot water.

—Mrs. William Bebensee, Sr.

## BURN'T SUGAR ANGEL FOOD

- |                                 |                         |
|---------------------------------|-------------------------|
| 1½ cups egg whites              | ½ teaspoon maple flavor |
| 3 tablespoons burnt sugar syrup | 1¾ cups sugar           |
| 1 teaspoon cream of tartar      | ½ teaspoon salt         |
| 1 teaspoon vanilla              | 1½ cups flour           |

Mix ¾ cup of the sugar with flour. For mixing and baking, use steps for Angel Food cake. Add a little burnt sugar syrup to frosting.

—Mrs. Charlie Hansen

## CHOCOLATE CAKE

- |                         |                 |
|-------------------------|-----------------|
| 2 eggs, well beaten     | 1 teaspoon soda |
| 1 cup thick, sour cream |                 |

Beat well. Dissolve ½ cup cocoa in boiling water, filling cup full. Add 1½ cups sugar and beat well. Add to first mixture.

Sift together, and add, mixing well:

- |                           |                 |
|---------------------------|-----------------|
| 2 cups sifted flour       | ½ teaspoon salt |
| 2 teaspoons baking powder | coconut or nuts |

Bake in loaf pan about 30 minutes, at 350°.

—Mrs. Helen Elwood

## GOLD SPONGE CAKE

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| 11 egg yolks, beat 10 minutes and add | 1 cup cold water                |
| 2 cups sugar, beating 5 minutes more  | pinch salt                      |
|                                       | 1 teaspoon lemon flavor         |
|                                       | 2¼ cups cake flour, unsifted or |
|                                       | 2¾ cups, if it is sifted        |

Sift together with 3 teaspoons baking powder, three times. Fold into first mixture. Bake in a large oblong pan, 30 minutes at 350°.

—Mrs. Charlie Hansen

## BUTTERSCOTCH CAKE AND FROSTING

- |  |                    |
|--|--------------------|
| 2 cups brown sugar   | ½ cup butter       |
| 2 cups flour   | ½ cup nuts         |
| Mix this together, and take 1 cup of this mixture for topping. |                    |
| Beat:  | 1 teaspoon soda    |
| 1 egg  | 1 teaspoon vanilla |
| 1 cup sour milk  |                    |

Add to the first mixture and sprinkle the cup of crumb mixture on the top for frosting. Bake 35 minutes at 350°.

—Mrs. Raymond Gregersen

## FRUIT CAKE

2 cups brown sugar	½ teaspoon salt
2/3 cup butter, or oleo	2 teaspoons cinnamon
1 lb. raisins	1 teaspoon cloves
3 cups water	1 teaspoon nutmeg
1 cup black walnuts	1 teaspoon vanilla
4 cups flour	½ cup chopped citron
1 teaspoon soda	

Cook the raisins and 2 cups water for 15 minutes, allow to cool, and add the other cup water. Then mix in the sugar and butter, which has been creamed, and all the other ingredients. (This recipe makes two loaves.)  
—Mrs. Chris Molgaard

## SPONGE CAKE

(Using egg yolks only)

6 egg yolks	2 teaspoons baking powder
1 cup sugar	1½ cups cake flour
½ cup boiling water	1 teaspoon lemon flavor
½ teaspoon salt	

Beat egg yolks till light, add sugar gradually, then hot water, beating meanwhile. Add flour sifted with baking powder, and salt. Beat thoroughly. Bake in a loaf pan, 325-350°, 45 minutes, or in 2 layers, 25 minutes. Put layers together with lemon filling.

—Mrs. Andrew Esbeck

## COLD WATER COCOA CAKE

½ cup butter	½ cup cocoa
1 cup sugar	1/3 cup cold water
½ teaspoon salt	Add alternately:
1 teaspoon vanilla	2½ cups sifted cake flour
Cream those ingredients, then	1 cup cold water
blend and add:	

Add 1½ teaspoons soda, dissolved in small amount of boiling water. Stir thoroughly. Fold in 3 egg whites which have been beaten stiff with ¼ cup sugar. Bake 30-45 minutes, in moderate oven.

—Mrs. Harley Nielsen

## DELUXE BANANA CAKE

½ cup shortening	1 cup mashed bananas
1½ cups sugar	2 cups sifted flour
2 eggs	½ cup walnuts
¾ teaspoon salt	1 teaspoon soda
½ cup buttermilk	

Cream shortening and sugar; add eggs one at a time, beating well after each addition. Add sifted dry ingredients alternately with buttermilk and bananas. Stir in walnuts. Bake in 9x5x3 inch paper lined loaf pan at 350° for 65 minutes.  
—Mrs. Lyle Esbeck

## OLD FASHIONED DEVIL'S FOOD

$\frac{3}{4}$ cup boiling water	$\frac{3}{4}$ teaspoon salt
$2\frac{1}{4}$ cups cake flour	$1\frac{1}{2}$ cups sugar
3 squares chocolate, cut	$\frac{3}{4}$ cup sour milk
$1\frac{1}{2}$ teaspoons soda	3 eggs
$\frac{3}{4}$ cup shortening	$1\frac{1}{2}$ teaspoons vanilla

Cook water and chocolate slowly until thick and smooth, stirring frequently. Cream shortening, gradually adding sugar. Beat until fluffy. Add eggs, one at a time, beating well after each. Blend in cooled chocolate. Sift flour and measure, sift again with salt and soda. Add dry ingredients alternately with sour milk. Stir in vanilla. Bake in two greased and floured 9 inch pans,  $350^{\circ}$  for 30 to 35 minutes.  
—Mrs. Lyle Esbeck

## JELLY ROLL

$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup cake flour
4 eggs	$\frac{3}{4}$ teaspoon baking powder
1 teaspoon vanilla	$\frac{1}{4}$ teaspoon salt

Beat until light 4 egg yolks, and add the sugar gradually. Then add the vanilla. Sift flour and baking powder and add to egg mixture. Beat the batter until smooth. Whip until stiff (but not dry) 4 egg whites and  $\frac{1}{4}$  teaspoon salt. Fold them lightly into the cake batter. Line a 15x10 inch pan with heavy buttered paper. Spread the batter in the pan and bake in a  $375^{\circ}$  oven 13 minutes. While it is hot, invert the cake. Spread with jelly and roll it. Before serving, sprinkle the roll with confectioner's sugar.  
—Mrs. Virgil Jacobsen

## QUICK DATE CAKE

$\frac{1}{2}$ cup soft butter	3 teaspoons baking powder
$1\frac{1}{8}$ cups brown sugar	$\frac{1}{2}$ teaspoon cinnamon
2 eggs	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{2}$ cup milk	1 package prepared dates
$1\frac{3}{4}$ cups flour	( $7\frac{1}{4}$ ounces cut in pieces)

All ingredients at room temperature. Mix together and beat for three minutes. Spread in well greased and floured 9 inch square pan. Bake in moderate oven,  $300^{\circ}$ , for about 40 minutes. Serve with whipped cream, if desired. Yield—twelve servings.

—Minnie Mathisen

## MOCK ANGEL FOOD CAKE

1 cup sugar	$\frac{1}{2}$ teaspoon cream tartar
$1\frac{1}{2}$ cups flour	3 teaspoons baking powder
$\frac{1}{3}$ teaspoon salt	$\frac{2}{3}$ cup scalded milk
3 egg whites	1 teaspoon flavoring

Mix and sift dry ingredients four times. Add milk slowly while still hot. Add vanilla and fold in stiffly beaten egg whites. Bake slowly 45 minutes.  
—Mrs. Andrew J. Christensen

## DEVIL'S FOOD CAKE

1½ cups sugar	2 cups flour
½ cup butter	½ cup sour milk
3 eggs	¾ cup cocoa
1 teaspoon soda	½ cup boiling water
1 teaspoon baking powder	

Dissolve soda in sour milk. Pour boiling water into cocoa. Mix with flour that has been sifted with baking powder. Flavor with vanilla. Bake in moderate oven.

—Mrs. Andrew J. Christensen

## CHOCOLATE CAKE

2 cups sugar	2 level teaspoons baking soda
2 eggs	2 cups flour
10 heaping teaspoons cocoa	1 teaspoon vanilla
1 cup boiling water	salt, pinch
1 cup sour cream	

Mix first, cocoa and boiling water and let cool. Cream sugar and eggs, add cooled cocoa mixture and sour cream and soda alternately with the flour. Vanilla and salt last. Bake in 350° oven about 40 minutes.

—Mrs. Mervin Curtis

## CHOCOLATE CAKE

2 cups sugar	1 teaspoon soda
½ cup shortening	2 cups flour
½ cup cocoa	1 teaspoon vanilla
2 eggs	1 cup hot water
1 cup sour milk	

Cream sugar and shortening, add eggs, well beaten. Dissolve soda in milk and alternate with dry ingredients; add vanilla and hot water last. This is a very thin batter. Bake in moderate oven.

—Mrs. Clara Hansen

## RED DEVIL'S FOOD CAKE

2 cups sugar	2½ cups sifted all purpose flour
¾ cup shortening	2 teaspoons soda
2 eggs	1 teaspoon salt
1 cup sour milk	½ cup cocoa
1 teaspoon vanilla	¾ cup boiling water

Cream shortening and sugar. Add unbeaten eggs, one at a time. Beat well after each addition. Add vanilla to milk. Alternate milk with flour which has been sifted with salt, soda, and cocoa. The alternating begins with flour and ends with flour, thus dividing milk in thirds, and flour in fourths. Add boiling water all at once and stir until well combined. Bake in three 8 inch layers, or 9x12 inch sheet cake pan. This is a large moist cake that will keep well. Temperature: 350°; sheet cake, bake 45 minutes; layer cake, 30 minutes.

—Mrs. E. G. Faust

## NEVER FAIL JELLY ROLL

4 eggs	1 teaspoon vanilla
1 teaspoon cold water	1 cup flour
1 cup sugar	2 teaspoons baking powder

Beat eggs until very light. Sift flour with baking powder. Mix ingredients in order given. Pour into a 9x20 inch pan. Bake in moderate oven 20 minutes. Turn out while hot and spread with jelly at once. Three rules to remember when making jelly roll: Beat the eggs thoroughly, bake in moderate oven, and roll while hot.

—Mrs. Walter Leander

## FUDGE CAKE

2 squares chocolate	2 cups flour
2 cups sugar	$\frac{1}{2}$ cup sour milk
$\frac{1}{2}$ cup shortening	$1\frac{3}{4}$ teaspoons soda
2 eggs	salt
1 cup boiling water	vanilla

Melt chipped chocolate, sugar and shortening in boiling water. Add flour, beat well. Add eggs and sour milk with soda, salt and vanilla. Bake at 375°.

—Mrs. Kenneth Hoegh

## WHITE CAKE

$\frac{1}{2}$ cup Crisco	2 teaspoons baking powder
1 cup white sugar	1 teaspoon vanilla
1 cup powdered sugar	salt, pinch
1 cup cold water	4 egg whites
$2\frac{1}{2}$ cups sifted cake flour	

Cream butter and the two sugars. Add flour, salt and baking powder alternately with the water. Add vanilla. Last, add the beaten egg whites.

—Mrs. Clarence L. Andersen

## COLD WATER CHOCOLATE CAKE

$\frac{1}{2}$ cup butter	$2\frac{1}{2}$ cups cake flour
1 cup white sugar	1 cup cold water
$\frac{1}{8}$ teaspoon salt	3 egg whites
1 teaspoon vanilla	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ cup cocoa	$1\frac{1}{2}$ teaspoons soda
$\frac{1}{3}$ cup cold water	2 tablespoons hot water

Cream butter, sugar, salt and vanilla, blend cocoa and water and add sifted flour with the cold water. Fold in egg whites, which have been beaten with the sugar. Last add the soda dissolved in hot water.

—Mrs. Clarence L. Andersen

## WHITE CAKE

$1\frac{1}{2}$ cups sugar	3 level teaspoons baking powder
$\frac{1}{2}$ cup shortening	vanilla
$1\frac{1}{2}$ cups water	salt, pinch
3 cups flour	

Cream the sugar and shortening together. Mix the water, flour, baking powder, vanilla and salt. Beat 3 egg whites until stiff with  $\frac{1}{2}$  cup sugar. Fold in other ingredients. Bake until done.

—Mrs. Frank Brehmer

## APPLE SAUCE CAKE

4 cups flour	½ teaspoon salt
2½ teaspoons cinnamon	2 cups sugar
a little cloves	2 cups applesauce
2 teaspoons nutmeg	2/3 cup shortening
2 teaspoons soda	2 cups raisins

Mix sugar, apple sauce and shortening together, then add dry ingredients sifted together, then raisins. Nuts may be added if you wish. This is a large recipe, but may be halved easily. Bake at 350°.

—Marie Beck

## CHOCOLATE BANANA CAKE

2¼ cups sifted cake flour	2 eggs
1 teaspoon baking powder	2 squares chocolate (melted)
¾ teaspoon baking soda	1 teaspoon vanilla
1 teaspoon salt	1 cup mashed bananas
2/3 cup shortening	½ cup sour or buttermilk
1½ cups sugar	

Sift flour, baking powder, soda and salt together. Cream shortening with sugar until fluffy. Add eggs, one at a time, beating thoroughly. Stir in vanilla. Add sifted dry ingredients, alternately with bananas and milk in small amounts, beating well after each addition. Turn into greased pans and bake in moderate oven (350°) 30-35 minutes. Makes two 9 inch layers.

—Mrs. Elvin Andersen

## YELLOW ANGEL FOOD CAKE

11 egg yolks	1½ cups cake flour (sifted)
½ cup ice water	½ teaspoon baking powder
1 cup sugar	½ teaspoon cream of tartar
2 teaspoons flavoring (orange juice and rind)	

Beat the egg yolks and water fifteen minutes. Sift the flour, baking powder and cream of tartar three times. Fold flour mixture into egg yolks. Put in angel food pan and start in a cool oven, heating up to 320°. Bake one hour.

—Mrs. Dick Vallier

## COLD WATER WHITE CAKE

½ cup butter or oleo	1 cup cold water
2 cups sugar	2 teaspoons vanilla
1 tablespoon hot water	salt, pinch
3 cups sifted cake flour	4 egg whites

Cream butter, sugar and hot water. Mix the other ingredients alternately with creamed mixture. Beat 4 egg whites with 2 teaspoons baking powder, and add to the mixture at low speed.

—Mrs. Bertel Pedersen

## BANANA SPONGE CAKE

1 cup flour	1 cup sugar
dash of salt	1 teaspoon lemon juice
4 eggs	$\frac{1}{2}$ cup mashed ripe bananas

Sift the flour and salt twice. Beat 4 egg whites until they form peaks and add the sugar slowly. In a separate bowl beat 4 egg yolks until thick and add the fresh lemon juice. Add the egg white mixture. Beat constantly until blended. The electric mixer can be used on slow speed. Gradually add flour, alternately with  $\frac{1}{2}$  cup mashed ripe bananas. Put in ungreased angel food pan. Bake 35 to 40 minutes at 350°. Cool on cake rack. Serve with bananas.

—Clara Jensen

## APPLE SAUCE CAKE

1 cup sugar	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ cup shortening	1 teaspoon cinnamon
$1\frac{1}{2}$ cups applesauce	2 cups flour
1 egg	2 teaspoons soda in
$\frac{1}{2}$ cup raisins, cut fine	1 tablespoon hot water
$\frac{1}{2}$ cup dates	
$\frac{1}{2}$ cup nuts	

Bake 1 hour.

—Mrs. Bertel Pedersen

## RAW APPLE CAKE

1 cup sugar	$\frac{1}{2}$ cup hot coffee
$\frac{1}{2}$ cup butter or margarine	$1\frac{1}{2}$ cups cake flour
1 egg	$\frac{1}{2}$ teaspoon baking powder
1 cup diced raw apples	$1\frac{1}{2}$ teaspoons cinnamon
$\frac{1}{2}$ cup raisins or chopped nuts (optional)	$\frac{1}{2}$ teaspoon each cloves, nutmeg, allspice
1 teaspoon soda	

Sift the flour with the baking powder. Cream sugar and shortening. Add eggs and beat. Add apple and nutmeats or raisins and blend well. Add soda which has been dissolved in hot coffee, alternately with dry ingredients. Bake 35-40 minutes in 350° oven.

—Clara Jensen

## FROSTED CREAM CAKE

2 cups sugar	3 teaspoons cocoa
2 eggs	2 teaspoons cinnamon
1 cup shortening	$\frac{1}{2}$ teaspoon cloves
1 cup raisins	$\frac{1}{2}$ teaspoon allspice
3 cups flour	1 teaspoon lemon flavoring
1 teaspoon soda	

Cook the raisins in a half cup of water. Use raisin water and enough sour milk to make 2 cups of liquid. Cream shortening and sugar, add beaten eggs and 2 cups of liquid and soda and flour. Add raisins in flour. Beat well. Use powdered sugar frosting. Bake in a loaf.

—Mrs. Laura Thompson

## SWEEP-STAKE CHOCOLATE CAKE

½ cup cocoa	⅛ teaspoon salt
½ cup butter	¾ cup hot water
2 unbeaten eggs	2 cups sugar
3 cups flour (sift before measuring)	1 cup sour milk
	1 teaspoon soda

In a sauce pan put ½ cup cocoa and ¾ cup hot water. Stir over slow fire until like whipped cream, Cool while mixing cake. Cream ½ cup butter, add 2 cups sugar and stir well. Add 2 unbeaten eggs and beat well. Sift 3 cups flour, pinch of salt and teaspoon soda. Add alternately with 1 cup sour milk, beating well. Lastly, add the cocoa mixture and teaspoon vanilla. Bake in two layer cake pans in a moderate oven.  
—Mrs. Elmer E. Matthews

## CHOCOLATE CAKE

Pour 1 cup boiling water over 4 squares chocolate and ½ cup butter. Add 2 cups sugar, 1½ teaspoons soda, 2 cups flour (scant), ½ cup sour milk, 2 eggs. Beat well.  
—Vesta Dahl

## CHOCOLATE CAKE

1 cup sour cream	1 teaspoon vanilla
2 whole eggs	2 heaping teaspoons soda
½ teaspoon salt	1½ cups sifted flour
1 cup sugar	

Beat cream, eggs and sugar together. Add dry ingredients. Two tablespoons cocoa in ½ cup boiling water. Add last. Bake in slow oven.  
—Mrs. Glen W. Andersen

## LADY BALTIMORE CAKE

3 cups sifted cake flour	½ cup milk
3 teaspoons baking powder	½ cup water
½ teaspoon salt	1 teaspoon vanilla
¾ cup shortening	6 egg whites
2 cups sugar	

Sift flour, baking powder, and salt together. Cream shortening with sugar until fluffy. Combine milk, water, and vanilla. Add sifted dry ingredients and liquids alternately in small amounts, beating well after each addition. Beat egg whites until stiff, but not dry, and fold into batter. Pour into greased cake pans and bake in moderate oven (350°) for 25 minutes.  
—Mrs. Everett Rechtenbach

## CHERRY NUT CAKE

1½ cups sugar	4 egg whites, beaten
½ cup butter (or other shortening)	Maraschino cherries (small bottle cut in pieces)
1 cup milk and juice of cherries	½ cup nuts
2 cups flour	flavoring
2 teaspoons baking powder	

—Mrs. Hans L. Petersen

## PRUNE CAKE

- |                  |                     |
|------------------|---------------------|
| ½ cup butter     | 1 teaspoon soda     |
| 1½ cups sugar    | 2 cups flour        |
| 2 eggs           | ½ teaspoon cinnamon |
| 1 cup sweet milk | 1 cup cooked prunes |
- Bake at 350° about 30 minutes. —Mrs. Otto Hansen

## BROWN SUGAR ANGEL FOOD

- |                             |                             |
|-----------------------------|-----------------------------|
| 1½ cups egg whites          | 1 pound package brown sugar |
| 1 teaspoon salt             | 2 teaspoon vanilla          |
| 1½ teaspoon cream of tartar | 1¼ cups cake flour          |

Add salt to egg whites and beat until frothy, add cream of tartar and beat until stiff (not dry). Gradually add brown sugar (mash lumps first). Fold in flavoring and sifted flour, only until flour disappears. 350° oven, 1 hour. —Mrs. Glen Fudge

## CHOCOLATE CAKE

- |                  |                             |
|------------------|-----------------------------|
| 1 cup sugar      | 2 cups flour                |
| ½ cup butter     | 2 squares chocolate, melted |
| 2 eggs           | 1 teaspoon vanilla          |
| 1 cup sweet milk | nuts                        |
| 1 teaspoon soda  |                             |
- Mix in order given. —Rose Stenberg

## BUTTERSCOTCH CAKE

- |                          |                           |
|--------------------------|---------------------------|
| 4 eggs                   | 2 teaspoons baking powder |
| 2 cups white sugar       | pinch salt                |
| 2 cups sifted cake flour |                           |

Beat the eggs until light and add the white sugar, beating until light. Add the flour, baking powder and salt. Add 1 cup milk and 2 tablespoons butter which have been heated to boiling point. Beat well. Add 1 teaspoon vanilla, beat. Bake 45 minutes in 350° oven. Frost with butterscotch frosting. —Marie K. Jensen

## WHITE CAKE

- |                            |                    |
|----------------------------|--------------------|
| 2½ cups flour              | 2/3 cup milk       |
| 2½ teaspoons baking powder | ½ cup milk         |
| 1 teaspoon salt            | 1 teaspoon vanilla |
| 1¼ cups sugar              | 5 egg whites       |
| 2/3 cup butter             | ½ cup sugar        |

Sift together flour, baking powder, salt and the 1¼ cups sugar. Add the butter and the 2/3 cup milk and beat one minute. Add the other 1/3 cup milk and the vanilla and beat two minutes. Beat egg whites until they stand in stiff moist peaks. Gradually add the ½ cup sugar. Fold this meringue mixture into cake batter. Pour batter in greased layer cake tins and bake in moderate oven 30 minutes. —Mrs. Jens Holland

### CHOCOLATE ANGEL FOOD CAKE

$\frac{3}{4}$ cup cake flour	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ cup cocoa	$\frac{1}{4}$ teaspoon almond extract (optional)
$1\frac{1}{4}$ cups egg whites	$1\frac{1}{2}$ cups sugar
$\frac{1}{4}$ teaspoon salt	
1 teaspoon cream of tartar	

Sift flour, measure; add  $\frac{1}{2}$  cup sugar and the cocoa, sift together 3 or 4 times. Have egg whites room temperature, beat until frothy; sprinkle salt and cream of tartar over them, and continue beating until they are stiff enough to form peaks, but not dry. Gradually fold in 1 cup sugar, then the flour mixture, about  $\frac{1}{4}$  at a time. Turn into ungreased tube pan. Bake in 325 degree oven 1 hour. Remove from oven, invert pan, let stand until cool. For white angel food, substitute  $\frac{1}{4}$  cup flour for the cocoa.

—Mrs. Philip Peterson

### "RED" MAHOGANY CAKE

5 tablespoons cocoa	$\frac{2}{3}$ cup sour cream
2 cups sugar	1 teaspoon vanilla
2 eggs (beaten)	2 teaspoons soda in
$\frac{1}{2}$ cup shortening	$2\frac{1}{2}$ cups flour

Dissolve the cocoa in hot water to thin paste, then mix other ingredients with it. Mix well, then add 1 cup boiling water. Bake 20 minutes at 325° then 20 minutes at 375°. —Mrs. Ted Jessen

### PRESERVING CHILDREN

- 1 large grassy field
- 6 children (all sizes)
- 3 small dogs
- Narrow strip of brook(pebbly if possible)
- Hot sun
- Flowers
- Deep blue sky
- Method:

Mix children with dogs and empty into field, stirring continuously, sprinkle the field with flowers, pour the brook gently over the pebbles. Cover all with deep blue sky and bake in hot sun. When children are well browned, they may be removed, will be found right and ready for setting away to cool in the bath tub.

## Coffee Cakes

### PERFECT QUICK COFFEE CAKE

4 tablespoons butter	3 teaspoons baking powder
½ cup sugar	½ teaspoon salt
1 egg	2 tablespoons sugar
½ cup milk	½ teaspoon cinnamon
1 cup flour	

Melt butter and cool slightly. Mix with beaten egg and milk. Sift dry ingredients and add to first mixture. Do not beat. Pour into greased 8 inch pan and sprinkle the 2 tablespoons sugar and ½ teaspoon cinnamon over the top. Bake in 375° oven 15 to 20 minutes.

—Mrs. Niels Fuglsang

### GERMAN COFFEE CAKE (Stollen)

1 package dry yeast	2½ cups sifted flour
1¼ cup water, warm	1 egg
½ cup milk, scalded	¼ cup raisins
4 tablespoons sugar	1 cup mixed candied fruit
1 teaspoon salt	2 tablespoons butter
2 tablespoons shortening	¼ cup chopped nuts

Add sugar, salt, shortening to milk and cool to lukewarm. Add fruit and 1 cup of flour, beat hard to mix well. Add yeast and egg and mix well. Add enough flour to make a soft dough. Place in a greased bowl and let raise till double in size. Punch down and let stand 10 minutes, divide in half. Roll dough out about ¼ inch thick, spread butter over half of loaf, and fold over like a parker rouse roll. Place on cookie sheets and let raise until double in size. Bake in 350° oven for 25 or 30 minutes. Frost while still warm with powdered sugar frosting and sprinkle with nuts. Will keep in freezer, but do not frost until thawed out.

—Mrs. William Bebensee

### COFFEE CAKE

1 beaten egg	1 cup flour
½ cup sugar	½ teaspoon salt
½ cup milk	2 teaspoons baking powder
2 tablespoons shortening, melted	

Combine egg, sugar and milk. Add flour sifted with salt and baking powder. Mix. Add shortening. Mix well and pour into waxed-paper lined 8 inch square pan. Sprinkle with mixture ¼ cup brown sugar, 1 teaspoon cinnamon, 1 tablespoon flour, 1 tablespoon melted butter, and ½ cup broken nut meats; spread evenly over dough. Bake in moderate oven (375°) 20 to 25 minutes.

—Mrs. Joe Nelson

### COFFEE STICKS

¼ cup shortening	½ teaspoon baking powder
1 cup brown sugar	½ teaspoon soda
1 egg	½ teaspoon cinnamon
½ cup hot coffee	½ cup raisins
1½ cups flour	½ cup nuts

Bake 15 or 20 minutes in 350° oven. Pour on cookie sheet. Frost with powdered sugar frosting while hot. Cut in strips.

—Mrs. Jim Tyler

## HONEY TOP COFFEE CAKE

## Cake:

- 1½ cups flour, sifted
- ½ cup sugar
- 2 teaspoons baking powder
- ¾ teaspoon salt
- 1 beaten egg
- ⅓ cup milk
- 3 tablespoons shortening

## Topping:

- ¼ cup butter
- 1-9 ounce can pineapple
- ⅓ cup honey
- ¼ cup cocoanut

Sift dry ingredients in large bowl, add beaten egg, milk, shortening and beat. Put in greased pan. Put pineapple over the cake mixture, then honey, and butter. Last sprinkle on the cocoanut. Bake 25 minutes at 375°.

—Mrs. Edna Ackerman

## OVERNITE COFFEE CAKE

- 4 cups flour
- ½ cup lard
- ½ cup butter

- 1 teaspoon salt
- ½ cup sugar
- 1 cup milk, scalded

Crumb the flour, lard and butter. Scald 1 cup milk, 1 comp. yeast, and mix with dry mixture. Let rise ½ hour, then put in refrigerator over night. In the morning, divide in 4 pieces, roll in strips. Fill with cooked prunes, fold in side. Let rise about 30 minutes, and bake 300-350° and frost.

—Mrs. Norman Rasmussen

## SUGAR CRUNCH COFFEE CAKE

- ½ package yeast
- ¼ cup lukewarm water

- 1 teaspoon sugar

Mix and let stand until yeast is dissolved.

## Combine:

- ½ cup shortening
- ½ cup sugar
- 1 egg
- 2 cups flour
- 2½ teaspoons baking powder
- ½ teaspoon salt
- ¼ cup milk

## Topping:

- 1 cup brown sugar
- 3 tablespoons flour
- 1 teaspoon cinnamon
- 3 tablespoons margarine
- 1 cup nuts

Add yeast mixture. Beat until mixed. Spread half the batter in greased cake pan, sprinkle with half the sugar nut filling. Top with remaining batter. Top with remaining topping. Bake 350 degrees, 40 minutes. Serve warm.

—Mrs. Reiner Rasmussen

## SOUR CREAM COFFEE CAKE

- 2 eggs, beaten whole
- 1½ cups sour cream
- pinch salt
- 2 cups flour
- 1 cup sugar

- 1 teaspoon soda
- ½ teaspoon cardamon flavor
- ½ cup raisins and chopped nuts

Beat eggs, add sugar, and beat thoroughly. Add soda dissolved in sour cream, add remaining ingredients, mix thoroughly. Bake in greased loaf pan. Sprinkle sugar on top. Bake at 350° for about 1 hour.

—Mrs. Virgil Jacobsen

## COFFEE CAKE

1½ cups flour	Streusel Filling:
3 teaspoons baking powder	½ cup brown sugar
½ teaspoon salt	2 tablespoons flour
¾ cup sugar	½ cup chopped nuts
¼ cup shortening	2 teaspoons cinnamon
1 egg	2 tablespoons butter, melted
½ cup milk	
1 teaspoon vanilla	

Sift flour. Measure. Sift with dry ingredients. Cut in shortening. Add beaten egg and milk. Put half batter in 8 inc. pan, sprinkle with streusel filling, add batter and sprinkle with remaining filling. Filling: Mix dry ingredients, add butter and nuts. Mix well.

—Alma Marshall

## ICE BOX COFFEE CAKE

4 cups flour	3 tablespoons sugar
½ cup shortening	3 egg yolks
1 cup milk	1 teaspoon salt
1 cake yeast	raisins or prunes

Mix 4 cups flour and ½ cup shortening as for pie crust. Heat 1 cup milk until lukewarm and add yeast cake, then add 3 tablespoons sugar, 3 egg yolks, and 1 teaspoon salt. Mix to flour and shortening.

Roll out and use raisins or prunes for filling, let rise 2½ hours and bake. Dough can be kept in refrigerator.

—Mrs. Robert E. Johnson

## COFFEE STRIP

2 cups flour	2 tablespoons sugar
4 teaspoons baking powder	½ teaspoon salt
4 tablespoons shortening	¾ cup milk

Cut flour, baking powder, salt, sugar and shortening together as for pastry. Add milk and roll into strips. Add favorite filling and bake in moderate oven 350° about ½ hour. Makes three strips.

—Helen Molgaard

## BREAD

"For giving is living," the angel said;

"Go feed to the hungry sweet charity's bread."

"And must I keep giving again and again?"

My selfish and querulous answer then.

"Oh no!" said the angel, piercing me through

"Just give 'till the Master stops giving to you."

—Grace Davenport McCarthy

## Cookies

FROM THE GOVERNOR'S MANSION—Des Moines, Iowa

### NUT COOKIES

2 egg yolks	6 tablespoons flour
1 cup brown sugar	few grains salt
1 cup chopped nut meats	1 teaspoon baking powder
2 egg whites, beaten stiff	

Beat egg yolks until thick and lemon-colored, add sugar gradually, nut meats, egg whites and flour mixed with salt and baking powder. Arrange by teaspoonfuls on buttered cooky sheet and flatten with knife. Bake 5 to 8 minutes at 350°. Makes 50.

—Mrs. Leo Hoegh

### OATMEAL CHOCOLATE CHIP COOKIES

1½ cups flour	2 eggs, unbeaten
1 teaspoon soda	2 cups oatmeal
1 teaspoon salt	1 teaspoon vanilla
¾ cup brown sugar, firmly packed	1 package chocolate chips
¾ cup granulated sugar	1 cup nut meats

(Nuts may be omitted if desired.) —Mrs. N. P. Nielsen,  
Widow of Rev. N. P. Nielsen, who served Atlantic 1916-1919.

### CHOCOLATE STICKS

½ cup butter (melted)	½ cup nutmeats
1 cup sugar	2 tablespoons cocoa
2 eggs	1 teaspoon vanilla
2 tablespoons milk	¾ cup flour

Bake in a moderate oven ½ hour, 375°. Frost while warm. For frosting: 1 cup powdered sugar, 2 tablespoons cocoa, pinch salt, lump butter, few drops of cream, boiling water to spread easily, a few drops vanilla.

—Mrs. R. E. Morton

Wife of Dr. R. E. Morton, President of Dana College and Trinity Seminary.

### ICE BOX COOKIES

2 cups brown sugar	1 teaspoon soda
1 cup butter or shortening	1 teaspoon cream of tartar
2 eggs—beaten	1 teaspoon vanilla
2 cups flour (approximately)	1 cup nut meats, cut fine

Form in roll. Put in icebox overnight or for several hours. Bake in 350° oven.

—Mrs. James C. Peterson

Widow of Rev. James C. Peterson, who served Atlantic, 1913-1914.

## LIGHT ICE BOX COOKIES

1 cup sugar (large)	$\frac{1}{4}$ teaspoon ground cardamon seed
1 cup shortening (large)	2 teaspoons baking powder (rounded)
$\frac{1}{2}$ cup rich milk	
1 teaspoon vanilla	

Flour enough to make right constituency (approximately 2 cups). Divide batch and make 2 rolls for small cookies. Put in icebox, but do not freeze. Slice thin and bake in 350° oven.

—Mrs. James C. Peterson

Widow of Rev. James C. Peterson, who served, Atlantic 1913-1914.

## CREAM CHEESE COOKIES

1 cup Crisco	1 egg yolk
3 ounce package Philadelphia cheese	vanilla
1 cup white sugar	$2\frac{1}{2}$ cups flour

Cream shortening, gradually add cheese and sugar (make sure it's creamy and smooth). Beat in egg yolk, vanilla and flour. Use cookie press—bake at 350°.

—Mrs. Carl Wildrick

Wife of Rev. Carl Wildrick, who served Atlantic 1942-1948.

## SUGAR N' SPICE COOKIES

$\frac{3}{4}$ cup shortening	2 teaspoons soda
1 cup sugar	$\frac{1}{4}$ teaspoon salt
1 egg	1 teaspoon cinnamon
$\frac{1}{4}$ cup molasses	$\frac{3}{4}$ teaspoon cloves
2 cups flour	$\frac{3}{4}$ teaspoon ginger

Mix the shortening, sugar, egg and molasses thoroughly. Sift the flour, soda, salt and spices together and stir in with other ingredients. Mix thoroughly. Form into balls size of small walnuts. Bake at 375°. Roll in confectioner's sugar while still warm.

—Mrs. Carl Wildrick

## "LOVELY" COOKIES

3 cups flour	1 cup shortening ( $\frac{1}{2}$ butter)
$\frac{1}{2}$ teaspoon soda	1 cup sugar
$\frac{1}{2}$ teaspoon baking powder	2 eggs, well beaten
salt	flavoring

Mix the flour, soda, baking powder, salt and butter as for pie crust. Mix the sugar, eggs and flavoring into other ingredients. You may like to chill the dough. Roll thin and cut and bake, moderate oven 350-375°

—Mrs. K. R. Jensen

Wife of Rev. K. R. Jensen who served Atlantic 1937-42.

## TOFFEE SQUARES

1 cup shortening	2 cups sifted flour
1 cup brown sugar (packed)	7 ounce package chocolate chips
1 egg	
1 teaspoon vanilla	½ cup chopped nut meats

Cream shortening and sugar. Add egg and vanilla. Mix well till mixture is creamy. Add flour and combine. Spread ¼ inch thick on cookie sheet 12x18 inches. Bake in moderate oven (350°) 12 minutes.

Melt chocolate chips in sauce pan and spread over surface while hot. Sprinkle top with nut meats, and cut at once. Cut into bars or squares.  
—Melverine Hedegaard

## RAISIN M-M-M-MUMBLES

## Filling:

2½ cups seedless raisins
½ cup sugar
2 tablespoons corn starch
¼ tablespoon lemon juice

## Crumb Mixture:

¾ cup soft margarine or butter
1 cup brown sugar, well packed
1¾ cups sifted flour
½ teaspoon salt
½ teaspoon soda
1½ cups rolled oats

To cook filling—stir ingredients over low heat till thickened (about 5 minutes) cool. To make crumb mixture—mix butter with sugar, add dry ingredients, then oats. Press half mixture into greased pan (13x9x2). Spread on filling. Put on remaining crumbs. Bake 20-30 minutes at 400°. Cut into bars.  
—Mrs. Wayne Olsen

## BUTTERSCOTCH BROWNIES

1 cup brown sugar	2/3 cup cake flour
¼ cup salad oil	1 teaspoon baking powder
1 egg unbeaten	½ teaspoon salt
1 teaspoon vanilla	½ cup chopped nuts

Combine sugar, oil, egg and beat well. Stir in nuts and vanilla. Fold in dry ingredients. Bake in 8 inch pan, 350° for 35 minutes. Cut while slightly warm.  
—Mrs. Niels Fuglsang

## SALTED PEANUT COOKIES

1 cup shortening	2 cups flour
1 cup brown sugar	½ teaspoon soda
1 cup white sugar	1 teaspoon baking powder
2 eggs	1 cup salted peanuts
1 teaspoon vanilla	1 cup cornflakes
1 cup oatmeal	

Cream shortening and sugars, beat in eggs and vanilla. Stir in dry ingredients, then the peanuts and cornflakes. Roll into balls, dip in granulated sugar. Bake in 375° oven for about 10 minutes.

—Mrs. Niels Fuglsang

SNICKERDOODLES

- |                             |                      |
|-----------------------------|----------------------|
| 1 cup shortening            | 1 teaspoon soda      |
| 1½ cups sugar               | ½ teaspoon salt      |
| 2 eggs                      | Topping:             |
| 2¾ cups sifted flour        | 2 tablespoon sugar   |
| 2 teaspoons cream of tartar | 2 teaspoons cinnamon |

Mix the shortening, sugar and eggs thoroughly. Sift the flour, cream of tartar, soda and salt together and stir in with other ingredients. Chill the dough. Roll into balls the size of walnuts, and then roll into a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake until lightly browned but still soft. These cookies puff up at first then flatten out with crinkled tops. Moderate hot oven (400°), bake 8-10 minutes. Makes about 5 dozen. —Mrs. C. M. Andersen

CHOCOLATE OATMEAL COOKIES

- |                    |                           |
|--------------------|---------------------------|
| 1¼ cups sugar      | 2 teaspoons baking powder |
| ½ cup butter       | ½ teaspoon salt           |
| 1 egg              | 5 tablespoons cocoa       |
| 3/8 cup milk       | 2 cups quick oatmeal      |
| 1 teaspoon vanilla | ½ cup walnuts, chopped    |
| 1 cup flour        |                           |

Cream the sugar, butter and egg, beat the milk and vanilla and add to the creamed mixture. Sift the flour, baking powder, salt and cocoa together and add. Mix and add the oatmeal and walnuts. Bake 375°. —Mrs. Arthur Christensen

CHOCOLATE PECAN SQUARES

- |                               |                    |
|-------------------------------|--------------------|
| 1 cup Spry                    | 2½ cups cake flour |
| ½ cup white sugar             | 1 teaspoon soda    |
| ½ cup brown sugar             | Topping:           |
| 2 egg yolks (beaten)          | chocolate chips    |
| 2 tablespoons cold water      | 2 egg whites       |
| 1 teaspoon vanilla            | 1 cup brown sugar  |
| ½ cup buttermilk or sour milk | nuts               |
| 1 teaspoon salt               |                    |

Cream the spry and sugars, add beaten egg yolks, water, vanilla and milk. Mix dry ingredients (salt, soda and flour) and combine the two mixtures. Spread in greased pan not over ¼ inch thick, sprinkle with chocolate chips. Beat 2 egg whites stiff and add 1 cup brown sugar and spread on top of above, sprinkle with nuts. Bake at 350° for 20 minutes. —Mrs. Merwyn Kline

SUGAR COOKIES

- |                          |                    |
|--------------------------|--------------------|
| 3 cups flour             | 1 cup shortening   |
| 1 teaspoon baking powder | 3 unbeaten eggs    |
| ¼ teaspoon salt          | 1 teaspoon vanilla |
| 1¼ cups sugar            |                    |

Cut shortening, baking powder, salt and sugar as for a pie crust, then add the eggs and vanilla. Mix thoroughly, cool, and roll out. Bake at 375°. Mrs. Fletcher Nichols

## COCOANUT OATMEAL COOKIES

1 pound (or 2 cups) brown sugar, firmly packed	2 eggs
1 cup shortening	1 teaspoon baking powder
3 cups oatmeal	1 teaspoon soda
1½ cups flour	1 cup cocoanut

Make fairly stiff; roll in balls to make a nice size cookie and pat down a little. Bake on greased cookie sheet for 12 to 15 minutes in oven 400°.

—Mrs. Raymond Gregersen

## STUFFED DATE COOKIES

7¼ ounce package pitted dates	½ teaspoon soda
18 walnut halves (coarsely broken)	¼ cup butter or margarine
1¼ cups sifted flour	1 teaspoon vanilla
¼ teaspoon salt	¾ cup brown sugar
¼ teaspoon baking powder	1 egg, beaten
	½ cup sour cream

Stuff dates with walnuts. Sift dry ingredients together. Cream butter, vanilla, sugar. Add eggs and beat well. Add dry ingredients alternately with the sour cream, mixing well after each addition. Stir in stuffed dates. Drop from tablespoon onto cookie sheet, allowing one date for each cookie. Bake in hot oven, 400°, for about 10 minutes. When cool spread with rich icing.

Icing:

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

—Mrs. H. T. Carver

## DANISH KRINGLE (From Denmark)

Bake at 375° F. for 25 to 30 minutes.

Makes two coffee cakes.

Blend ¾ cup butter or margarine and ¼ cup sifted flour. Chill.

Soften 1 cake compressed yeast (or 1 package active dry yeast) in ¼ cup lukewarm water. Add 1 tablespoon sugar. Let stand 5 minutes.

Beat 1 egg (reserve 1 tablespoon for topping). Add ¾ cup cold milk, 2 tablespoons sugar, 1 teaspoon salt and softened yeast.

Blend in 2½ to 3 cups additional sifted flour gradually until dough leaves sides of bowl.

Roll out on floured board to a 12-inch square.

Roll chilled flour-butter mixture between sheets of waxed paper or on floured pastry cloth to a 10x4-inch rectangle; place in center of dough. Fold ends of dough over to overlap. Turn dough one quarter way around and roll out again to a 12-inch square. Repeat the folding and rolling two more times, turning dough one-quarter way around each time. Wrap in waxed paper.

Chill for 30 minutes. Prepare raisin filling.

Roll out chilled dough to a 24x12-inch rectangle. Cut lengthwise into two 24x6-inch strips. Spread each with raisin filling. Roll as for

jelly rolls, starting with 24-inch edge. Moisten edge and seal well. Stretch to 30-inch length, being careful not to break dough. Seal any breaks in dough.

Place on greased baking sheets and form into pretzel shapes. Flatten to ½-inch thickness with rolling pin. Brush with the reserved beaten egg and sprinkle with mixture of ¼ cup sugar and ¼ cup finely-chopped blanched almonds. Cover with moist cloth.

Let rise in warm place (85° to 90° F.) for 25 minutes.

Bake in moderate oven (375° F.) 25 to 30 minutes until deep golden brown.

#### Raisin Filling

Cover 1 cup white Sultana raisins with boiling water. Let stand 5 minutes; drain. Cream ¼ cup butter or margarine. If desired, add 1 to 2 teaspoons ground cardamon. Blend in 2 cups sifted confectioners' sugar gradually, creaming well. Add the raisins. Blend in 2 to 3 tablespoons cream until consistency of frosting.

—Mrs. C. H. Christensen

#### BROWNIES

2 cups sugar	2 cups flour
¼ cup shortening	1 teaspoon vanilla
4 eggs, beaten	nuts
½ cup milk	4 squares Baker's chocolate

Beat sugar and shortening, then add beaten eggs, milk, flour, vanilla and nuts. After mixing, add four squares Baker's chocolate.

—Mrs. Larry Myers

#### UNBAKED OATMEAL COOKIES

3 cups uncooked oatmeal	2 cups sugar
2 tablespoons cocoa	½ cup butter
½ cup cocoanut	½ cup milk
½ cup chopped nuts	

Combine in a large bowl the oatmeal, cocoa and cocoanut. Place in a saucepan and bring to a rolling boil, the sugar, butter and milk. Pour over the oatmeal mixture, mixing well. Drop by teaspoons onto waxed paper, let cool. Similar to candy. —Mildred Auerbach

#### TASTY PECAN SQUARES

½ cup butter	2 tablespoons warm water
1 cup flour	¼ teaspoon vanilla

Cream butter and add ½ cup flour. Then stir in 1 tablespoon warm water. Beat in remaining ½ cup flour, add second tablespoon water and vanilla. Mix well. Spread batter in ungreased 9" square cake pan. Bake 375° in pre-heated oven and add second layer:

1 cup chopped pecans	½ teaspoons soda (sifted together)
1 cup chopped coconut	
1½ cups packed brown sugar	2 eggs, unbeaten
2 tablespoons flour and	½ teaspoon vanilla

Mix pecans, coconut, and sugar, add flour and soda mixture, add vanilla. Beat eggs and add. Spread over first layer. Return to oven and bake 20 minutes longer. Cut into squares while still warm.

—Mrs. Einer Juel

## APPLE SAUCE COOKIES

2 cups flour	1 cup chopped raisins
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup shortening
$\frac{1}{2}$ teaspoon cinnamon	1 cup sugar
$\frac{1}{2}$ teaspoon nutmeg	1 teaspoon soda
$\frac{1}{2}$ teaspoon cloves	1 cup applesauce
1 cup chopped nuts	1 well beaten egg
	—Erma Furlong

## RAISIN SPICE DROP COOKIE

1 cup raisins	1 cup sugar
1 tablespoon shortening	2 eggs
1 teaspoon cinnamon	1 teaspoon nutmeg
1 teaspoon soda	2 cups flour
1 teaspoon vanilla	

Fill the cup of raisins with water and soak for a while, then add more water and cook. Use  $\frac{1}{2}$  cup water in which raisins were boiled, add soda to luke warm raisin water. Drop by teaspoonfuls on greased cookie sheet. Bake at 375° for about 15 minutes.

—Mrs. George Yokom

## DATE FILLED COOKIES

$\frac{1}{2}$ cup shortening	$3\frac{1}{2}$ cups flour
2 cups brown sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	1 teaspoon cream of tartar
1 teaspoon vanilla	1 teaspoon soda

Mix all together, roll and cut. Put 1 teaspoon date filling between 2 cookies and bake

—Mrs. Robert Pratt

## SPRITZ COOKIES

1 cup sugar	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ teaspoon baking powder
1 egg (or 3 egg yolks)	$2\frac{1}{2}$ cups flour (sifted)
1 teaspoon of vanilla (Lemon or almond extract may be added if desired.)	

Cream butter and sugar gradually, add egg unbeaten, then add sifted dry ingredients and extracts. Put through cookie press. Bake in moderate oven until golden brown.

—Mrs. Roy C. Nelson

## DATE BARS

1 pound pitted dates	$1\frac{1}{2}$ cups flour
1 cup sugar	1 teaspoon baking soda
$\frac{3}{4}$ cup water	$\frac{3}{4}$ cup shortening
1 teaspoon vanilla	1 cup brown sugar
$1\frac{1}{2}$ cups oatmeal	

Cook the dates in the water, sugar and vanilla till well done. Then mix the oatmeal, flour, baking soda, shortening and brown sugar together, adding a pinch of salt. Put layer of dry ingredients in baking pan, then layer of dates, and rest of the crumb mixture on top. Bake in 375° oven till light brown, serve with whipped cream or cut in strips, dip in powdered sugar. Makes a good cookie.

—Mrs. Oscar Sorensen

## PEANUT BUTTER COOKIES

1 cup white sugar	1 teaspoon salt
1 cup brown sugar	2 sc soda
1 cup shortening	2½ cups flour
1 cup peanut butter	1 teaspoon vanilla
2 well beaten eggs	

Mix in order given. Chill a little. Shape in size of walnuts, press down with fork 3" apart on slightly greased cookie sheet. Bake 10-15 minutes in 375° oven. Makes 6 dozen. —Mrs. Dagmar Jessen

—Erma Furlong

## "SPRUTTE"

2 cups sifted flour	¾ cup sugar
(½ cup more if needed)	1 cup shortening
¼ teaspoon baking powder	1 egg
½ teaspoon salt	1 teaspoon vanilla

Cut the flour, baking powder, salt and sugar into the shortening. Beat the egg in a measuring cup and to make ¼ cup add cold water. Add the vanilla. To be made with Sprutter iron.

—Mrs. Bertel Pedersen

## ICE BOX COOKIES (Danish)

1 pound sugar	1 egg
2 pounds flour	1 teaspoon vanilla
1 pound shortening (½ butter and ½ lard)	1 teaspoon baking powder cream

Mix shortening, sugar, egg and vanilla. Then add flour and baking powder. Add enough cream to make a firm dough. Roll into two rolls and chill, then slice with knife and bake in moderate oven.

—Mrs. Walter Christensen

## RAISIN BARS

2/3 cup hot coffee	1½ cups flour
1 cup raisins	½ teaspoon soda
1 cup brown sugar	½ teaspoon baking powder
2/3 cup shortening	½ teaspoon salt
2 eggs, beaten	

Pour the hot coffee over the raisins. Cream the sugar and shortening and add the eggs. Sift the flour, soda, baking powder and salt together. Add raisin mixture and dry ingredients alternately to creamed mixture. Spread batter on buttered cookie sheet and bake 20 minutes in 375° oven. When cool, frost with your favorite icing, sprinkle with chopped nuts and cut into bars.

—Mrs. Vic Petersen

## NO-BAKE CHOCOLATE COOKIES

½ cup milk	¼ teaspoon salt
½ cup butter	3 cups Quick oatmeal
2 cups sugar	¾ cup coconut
6 tablespoons cocoa	⅓ cup nuts
1 teaspoon vanilla	

Heat the milk, butter and sugar to the boiling point, then add the cocoa, vanilla and salt. Mix all the ingredients together, drop by teaspoons on wax paper. They will harden and be ready to use in 15 minutes.

—Mrs. Theo Larsen, Sr.

## DREAM BARS

1½ cups cake flour	½ cup butter
1 cup brown sugar	

Mix the flour and sugar together then add the butter and put in a 12x16" pan. Bake for 10 minutes. Take out and add the following:

2 eggs	½ cup nut meats
1 cup brown sugar	2 tablespoons flour
1 teaspoon vanilla	½ teaspoon baking powder
1½ cups cocoanut	¼ teaspoon salt

Mix all these together and add to top mixture. Bake another 20 minutes. Sprinkle with powdered sugar or frosting. Cut in squares.

—Mrs. Mervin Curtis

## FIG SANDWICH BARS

2 cups sifted flour	2 cups quick-cooking rolled oats
½ teaspoon salt	
½ teaspoon soda	1 cup butter, melted
1 cup brown sugar	

Sift flour with salt and soda. Add brown sugar and oatmeal. Stir in melted butter, mixing until all ingredients are moist. Divide mixture into two parts, patting half of dough in well greased 12x8x2" pan. Spread with cooled fig filling. Pat remaining half of dough on top. Bake at 325° for 35 minutes. Cut into 24 bars.

## Fig Filling:

2/3 cup sugar	1 tablespoon orange juice
2/3 cup hot water	1 tablespoon butter
2 cups chopped figs	

Combine sugar and water with chopped fruit in sauce pan over medium heat. Cook 8 to 10 minutes until mixture is thickened. Add orange juice and butter. Cool before spreading over dough.

—Mrs. Chris J. Nielsen

## CHOCOLATE DROP COOKIES

1 cup sugar	2 cups flour
½ cup shortening	2 teaspoons vanilla
2 eggs	3 squares chocolate
1 teaspoon soda	salt, pinch
½ cup milk	1 cup nuts

Frost with chocolate powdered sugar frosting. Bake 10 minutes at 400°.

—Mrs. Carl Wiuff

## ORANGE DELIGHT COOKIES

$\frac{3}{4}$ cup shortening (vegetable)	$\frac{1}{2}$ cup sour milk
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ teaspoon soda
2 eggs, well beaten	3 cups flour
1 teaspoon vanilla	$1\frac{1}{2}$ teaspoons baking powder
$1\frac{1}{2}$ teaspoons grated orange rind	1 teaspoon salt nutmeats

Mix in order given above. Drop by teaspoonsfuls on greased cookie sheet. As soon as taken from the oven, dip the cookies in the following and put on waxed paper to cool. Bake in  $375^{\circ}$  oven about 8 minutes.

$1\frac{1}{2}$ teaspoon grated orange rind	$\frac{1}{8}$ cup orange juice
	1 cup granulated sugar

Stir occasionally, so sugar will not settle at the bottom.

—Mrs. Clarence Ford

## SALTED PEANUT COOKIES

1 cup brown sugar	1 teaspoon soda
1 cup white sugar	2 cups flour
1 cup shortening	1 teaspoon vanilla
2 eggs	1 cup crushed cornflakes
1 cup salted peanuts	1 cup oatmeal
1 tablespoon baking powder	

Sift the flour, baking powder and soda together. Cream the sugar and shortening, add the eggs, beat well; add the rest of ingredients in order given. Roll in balls the size of a walnut; sprinkle with sugar and bake 8 minutes at  $375^{\circ}$ .

—Mrs. Clarence Ford

## MOLASSES CRINKLES

$\frac{3}{4}$ cup shortening	$\frac{1}{2}$ teaspoon cloves
1 cup brown sugar	4 tablespoons molasses
1 egg	$2\frac{1}{4}$ cups sifted flour
$\frac{1}{4}$ teaspoon salt	1 teaspoon cinnamon
2 teaspoons soda	1 teaspoon ginger

Shape into balls (size of walnuts) and dip tops in sugar. Bake 12 to 15 minutes at  $375^{\circ}$ . Makes three to four dozen,  $2\frac{1}{2}$ " in diameter.

—Mrs. Clarence Ford

## LEMON COCONUT SQUARES

1 cup flour	$\frac{1}{4}$ cup powdered sugar
$\frac{1}{2}$ cup butter or margarine	

Mix until crumbly as you would for pastry. Press into  $8 \times 8$ " aluminum ungreased pan. Bake 20 minutes at  $350^{\circ}$ .

2 eggs	1 cup sugar
$\frac{1}{2}$ teaspoon salt	2 tablespoons lemon juice
2 tablespoons flour	1 cup coconut
$\frac{1}{2}$ teaspoon baking powder	

Beat eggs, add sugar, salt, flour, baking powder, (Sift flour, sugar and salt together.) Mix well, add lemon juice and coconut. Pour over crumb mixture when it has baked 20 minutes. Return to oven immediately. Bake 30 minutes additional at  $350^{\circ}$ . Sprinkle with powdered sugar.

—Mrs. Don H. Nelson

## OATMEAL ICE BOX COOKIES

- |                   |                    |
|-------------------|--------------------|
| ½ cup lard        | 1 teaspoon soda    |
| ½ cup butter      | 1 teaspoon vanilla |
| 1 cup white sugar | 3 cups oatmeal     |
| 1 cup brown sugar | 1 teaspoon salt    |
| 2 eggs            | nuts               |
| 1½ cups flour     |                    |

Make into rolls, chill, slice and bake.

—Mrs. Robert E. Johnson

## MARGUERITES

- |                    |                      |
|--------------------|----------------------|
| 2 cups brown sugar | 1 cup ground peanuts |
| 1 cup cream        |                      |

Cook the sugar and cream without stirring until thickens. Stir the peanuts into this mixture. Let cool. Spread about 1 teaspoon on a soda cracker. Place on cookie sheet and heat in oven until slightly brown.

—Mrs. Kenneth Esbeck

## FRUIT COOKIES

- |                  |                     |
|------------------|---------------------|
| 1½ cups raisins  | 1 teaspoon cinnamon |
| 1 cup shortening | ½ teaspoon nutmeg   |
| 1½ cups sugar    | ½ teaspoon cloves   |
| 2 eggs, beaten   | 1½ teaspoons soda   |
| 3 cups flour     | ½ teaspoon salt     |

Cook the raisins and save enough of the water to make one cup. Add nut meats if you wish. Bake in one large pan or two 12x9" pans. Bake at 350°. When cool, frost with a powdered sugar icing and cut in squares.

—Mrs. Arthur L. Nelson

## WHITE SUGAR COOKIES

- |                    |                       |
|--------------------|-----------------------|
| 2 cups sugar       | 2 eggs                |
| 1 cup butter       | touch of salt         |
| 1 cup sour cream   | 1 scant teaspoon soda |
| 1 teaspoon vanilla | flour to roll         |

—Mrs. John N. Christensen

## GINGER COOKIES OR GINGER SNAPS

- |                        |                       |
|------------------------|-----------------------|
| ¾ cup shortening       | 2¼ cups flour         |
| 1 cup white sugar      | 2 teaspoons soda      |
| 1 egg, beaten          | ½-1 teaspoon ginger   |
| ½ teaspoon salt        | ½-1 teaspoon cinnamon |
| 4 tablespoons molasses |                       |

Roll in little balls, size of walnut, then roll in sugar. Do not flatten as they will do that. Bake about 10 minutes at 350°. Allow plenty of space between cookies.

—Marie Beck

—Mrs. Theo Larsen, Sr.

## OATMEAL COOKIES

1 cup lard or butter	2 cups flour
1 cup sugar	2 cups oatmeal
2 eggs, well beaten	1 teaspoon soda
1 cup cooked raisins	½ cup walnuts
6 tablespoons raisin juice	

Mix in order given. These are drop cookies. Drop with a teaspoon. Makes about 4 dozen. —Rose Stenberg

## RAISIN SQUARES

1½ cups raisins	3 cups sifted flour
½ cup shortening	1½ teaspoons soda
1½ cups sugar	½ cup walnuts
2 eggs	

Cook the raisins in 1½ to 2 cups water, bringing to a boil. Save ing, sugar and eggs, and add one cup of the cooled raisin juice. Sift all the dry ingredients and mix in order given. Then spread thin over a large pan. A large cookie sheet with sides is preferred, and bake at 375°. When cool, spread with a very thin layer of white powdered sugar frosting. —Mrs. Arthur Christensen

## RAISIN BARS

1½ cups raisins	3 cups flour
1½ cups sugar	2 teaspoons cinnamon
1 cup lard or butter	½ teaspoon cloves
3 egg yolks	½ teaspoon salt

Cook the raisins in 1½ to 2 cups water, bringing to a boil. Save 1 cup of liquid. Beat the egg whites, fold into the other ingredients, including the raisin water. Bake in three 9x12 inch pans 10 to 15 minutes, 350° to 375°. —Mrs. Lyle Esbeck

## DATE PINWHEELS

2¼ cups chopped dates	2 cups brown sugar
1 cup sugar	3 eggs
1 cup water	4 cups flour
nut meats	½ teaspoon salt
1 cup shortening	½ teaspoon baking soda

Combine and cook 10 minutes, the dates, sugar and water. Add nut meats and cool. Cream the shortening, etc. and mix all ingredients. Chill thoroughly. Divide mixture into two parts, roll each out separately ¼" thick. Spread each with date filling and roll up as for jelly roll. Chill overnight. Slice and bake at 400° 10 to 12 minutes. —Mrs. Reiner Rasmussen

## CARAMEL NUT SLICES (Refrigerator Cookies)

1 cup shortening (part butter)	1 teaspoon soda
2 cups brown sugar (packed)	3½ cups sifted flour
2 eggs	1 cup finely chopped nuts
½ teaspoon salt	

Mix well the shortening, sugar, and eggs. Sift together the flour, salt, soda, and stir in. Add nuts. Shape in two rolls. Chill. Bake 8 to 10 minutes. Dough keeps in refrigerator several weeks. Slice when needed. —Mrs. Chris Christensen

## SANTA CLAUS COOKIES

1½ cups sugar (half brown, half white)	1½ teaspoons cinnamon
1¼ cups shortening	½ teaspoon cloves
2 eggs	½ teaspoon all spice
½ teaspoon soda (dissolved in 2 teaspoons hot water)	½ teaspoon nutmeg
4 cups all purpose flour (sifted before measuring)	½ teaspoon salt
	½ cup nuts, finely chopped

Cream shortening and sugars. Add eggs, cream and add soda dissolved in water. Sift together the spices, salt and flour. Add nuts. Combine with creamed mixture, stirring well. Shape into rolls about 2" in diameter. Chill until firm. Bake on greased cookie sheet. This is an old Dutch recipe, originating in the Dutch colony at Pella, Iowa. Yield, 11 dozen. Bake 8 to 10 minutes, 400°. —Helen Hileman

## CANDY FUDGE COOKIE

2 cups sugar	2 cups crushed graham crackers
1 cup sweet cream	1 lb. cut up marshmallow
2 squares chocolate	1 cup chopped nuts
1 teaspoon vanilla	
2 tablespoons butter	

Cook the sugar, cream, chocolate, vanilla and butter together to soft ball stage. Cool until luke warm, and then pour slowly over the other ingredients that you have in a large pan. Beat and beat till it is well mixed. Cool and cut in bars. —Mrs. Edith Andersen

## CHOCOLATE MARSHMALLOW COOKIES

1½ cups sifted cake flour	1 cup sugar
½ teaspoon soda	1 egg
½ teaspoon salt	½ cup milk
½ cup cocoa	½ cup pecans
½ cup shortening	1 teaspoon vanilla

Sift the dry ingredients together and cream the others, then mix. Drop the mixture by level teaspoonfuls, 2 inches apart on well greased cookie sheet. Bake in moderate oven, 350°, 8 minutes. Top with marshmallows cut in half, cut side down. Bake 2 minutes until marshmallow softens. Makes 6 dozen. Top with cocoa frosting as follows:

2 cups powdered sugar	4 tablespoons light cream
5 tablespoons cocoa	vanilla
3 tablespoons melted butter	

Sift the sugar with the cocoa, then add the butter, cream and vanilla, beating until smooth. Spread on cookies.

—Mrs. Chris Mumgaard

## "FINSCK BROD"—IT'S A COOKIE!

1 cup butter or oleo	2 cups flour
½ cup sugar	1 teaspoon vanilla

Beat an egg and dip cookie in it. Take a saucer with sugar and another one with nuts cut fine, and dip cookie in sugar and nuts. Make the dough in a small marble, before dipping them, and put in pan 1½ inches apart. Bake in moderate oven.

—Mrs. Bertel Pedersen

## OATMEAL PEANUT COOKIES

1 cup granulated sugar	1 teaspoon vanilla
1 cup brown sugar	2½ cups flour
½ cup butter	1 teaspoon baking powder
1 cup lard	1 teaspoon soda
3 cups oatmeal	½ teaspoon cream of tartar
2 eggs	½ teaspoon salt
1 cup salted peanuts	

Make into balls size of walnuts and flatten down.

—Mrs. Ardyce Knudsen

## CORN MEAL COOKIES

½ cup butter or margarine	1 teaspoon baking powder
¾ cup white sugar	¼ teaspoon salt
1 egg	1 teaspoon nutmeg
2 teaspoons lemon flavoring	¾ cup yellow corn meal
1½ cups sifted flour	

Cream the butter, sugar, egg and flavoring. Sift the flour, baking powder, salt, nutmeg and corn meal together. Roll out very thin and bake on greased sheet.

—Mrs. A. G. Christensen

## OVERNIGHT COOKIES

2 cups brown sugar	salt
1 cup shortening	1 teaspoon soda
2 eggs	flour
1 teaspoon vanilla	nutmeats or peanuts

Sift the soda with the flour. Use enough flour to form into rolls (4 cups, maybe a little more). Put in ice box overnight.

—Mrs. Jacob Jacobsen

## BROWNIES

3 eggs	1 teaspoon baking powder
1½ cups sugar	½ teaspoon salt
3 squares chocolate	1 teaspoon vanilla
½ cup milk	½ cup butter or oleo
1 cup flour	

Beat eggs, add sugar. Cut chocolate and add to milk. Make a paste by cooking for a few minutes. Add to sugar and eggs. Sift flour, salt and baking powder. Add to mixture. Then add vanilla and nuts. Melt butter, add and beat well. Bake 40 minutes. Cover with thick fudge frosting.

—Mrs. Joe Nelson

## EASY OATMEAL COOKIES

¾ cup sifted flour	½ cup brown sugar
½ teaspoon salt	1 teaspoon vanilla
½ teaspoon soda	1½ cups quick cooking oats
½ cup sugar	

Sift together flour, salt, and soda. Cream shortening and both sugars until light; add vanilla and egg; stir in dry ingredients and oats. Mix well. Drop by teaspoon onto greased cookie sheet. Bake in moderate oven (350°).

—Mrs. Leo Thurman

## SURPRISE COOKIES

1 cup sugar	Filling:
$\frac{3}{4}$ cup shortening	1 cup raisins or dates
1 egg	1 cup sugar
$\frac{1}{2}$ cup milk	1 tablespoon flour
2 teaspoons baking powder	1 cup hot water
$2\frac{1}{2}$ cups flour	1 cup nuts
flavoring	

Mix sugar, shortening, egg, milk, baking powder, flour and flavoring. Cook the dates, sugar, and tablespoon of flour in the cup of hot water until thick.

Add the cup of nuts.

Roll out the dough thin, then cut and put on cookie sheet and put in filling and another cookie on top.

—Mrs. William Bebensee, Sr.

## SUGAR COOKIES

(Suitable for Cookie Press)

1 cup shortening	$4\frac{1}{2}$ cups sifted flour
$1\frac{1}{2}$ cups sugar	1 teaspoon soda
1 teaspoon vanilla	$\frac{1}{2}$ teaspoon salt
3 eggs, well beaten	

Cream the shortening and sugar, then add the vanilla and eggs, beat well. Sift the flour, soda, and salt, and then add to the mixture. Bake at  $350^{\circ}$  for 8 to 10 minutes.

—Mrs. M. E. Ostrus

## DATE NUT ROLL

$2\frac{1}{2}$ cups sugar	2 cups chopped English walnuts
1 cup milk	
1 package dates, pitted	

Boil sugar and milk to soft ball stage, add dates and let blend with mixture. Add ground or chopped nuts. Pour onto damp cloth and shape into long roll. Slice when cold.

—Mrs. Robert E. Anderson

## TOFFEE BARS

6 cups quick oatmeal	Frosting:
1 cup dark Karo	2 tablespoons butter
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ cup brown sugar
1 cup nut meats	2 tablespoons milk
$\frac{1}{2}$ cup cocoanut	powdered sugar
1 cup melted butter	
1 teaspoon salt	

Mix as for pie crust; add the nutmeats and cocoanut. Pat in pan and bake  $450^{\circ}$  for 12 minutes—no longer. Bake in cookie sheet. Cut while warm. Frosting: Bring to a boil, remove from fire, add powdered sugar until just right to spread.

—Imo Myers

## PEANUT COOKIES

1 cup brown sugar	1 cup oatmeal
1 cup shortening	1 cup salted peanuts
1 cup white sugar	2 cups flour
2 eggs	1 teaspoon baking powder
1 cup corn flakes	1 teaspoon soda

Cream the sugars and shortening. Beat the eggs and mix well.  
—Mrs. Leo Thurman

## CHOCOLATE DROP COOKIES

1 cup brown sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup fat	$1\frac{1}{2}$ cups flour
$1\frac{1}{2}$ squares chocolate	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon soda	1 teaspoon baking powder
1 cup chopped nut meats	1 teaspoon vanilla

Cream sugar and fat well, add melted chocolate. Sift dry ingredients and add alternately with milk. Bake in 400° oven about 20 minutes. Frost with chocolate butter icing when cool.

—Mrs. Leon Hoegh

## BUTTERNUT CRISPS

$\frac{3}{4}$ cup butter	1 egg
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{2}$ cups powdered sugar	1 tablespoon vanilla
3 cups flour	1 cup chopped walnuts

Cream butter, shortening and sugar. Add 1 cup flour. Mix in egg. Add remaining flour, salt and vanilla and nuts. Mix well. Form into rolls. Wrap in waxed paper and chill. Bake 12 to 15 minutes in 375° oven.

—Mrs. John B. Olsen

## KRINGLER (Danish)

$\frac{1}{2}$ cup melted butter	2 teaspoons baking powder
$1\frac{1}{2}$ cups sweet cream	

Flour enough to make a soft dough. Roll and sprinkle with sugar, cut in strips about  $\frac{1}{8}$ " wide. Form by bringing both ends to center.

—Mrs. Roy C. Nelson

## KRINGLER

Cut in as for pastry:	1 egg yolk, beaten in cup,
1 cup butter or oleo	add $\frac{1}{8}$ cup water, and
$2\frac{1}{2}$ cups flour	enough Carnation milk to
2 teaspoons baking powder	finish filling cup.

Mix with flour and shortening. Take half of dough and roll very thin on floured board. Beat egg white until frothy, and spread half on each half of dough. Sprinkle  $\frac{1}{4}$  cup sugar on each portion. Cut in strips  $\frac{1}{4}$ " by 9"; form in bows on ungreased cookie sheets and bake until light brown at 350°.

—Mrs. Carl Wiuff

## MOLASSES COOKIES

1½ to 2 cups flour	1 teaspoon cinnamon
½ teaspoon salt	¾ cup shortening
2 teaspoons soda	1 cup sugar
½ teaspoon cloves	1 egg
½ teaspoon ginger	¼ cup Karo molasses

Sift the dry ingredients together, and then add the others. Roll in small balls and dip in sugar. Then bake.

—Mrs. Ted Christensen

## OATMEAL COOKIES

1 cup shortening	1 teaspoon soda
1 cup white sugar	1½ cups sifted flour
1 cup brown sugar	3 cups quick oatmeal
2 eggs	1 cup dates
1 teaspoon vanilla	½ cup nuts
½ teaspoon salt	

Sift the flour, adding soda and salt. Mix ingredients; chill; make in small balls and bake in 350° oven. For variation, you can use cocoanut, or make without the dates or nuts. (Dates should be ground, or chopped fine.)

—Mrs. Edward Ackerman, Mrs. Harold Olsen, Mrs. Ted Christensen, and Mrs. Wm. Bebenese, Sr.

## OATMEAL CRISPIES

1 cup shortening	1½ cups flour
1 cup brown sugar	1 teaspoon salt
1 cup granulated sugar	1 teaspoon soda
2 eggs, well beaten	3 cups quick cooking oatmeal
1 teaspoon vanilla extract	½ cup chopped nut meats

Thoroughly cream shortening and sugars; add eggs and vanilla; beat well. Add sifted dry ingredients. Add oatmeal and nut meats; mix well. Shape in rolls; wrap in waxed paper and chill thoroughly or overnight. Slice ¼" thick, bake on ungreased cookie sheet in moderate oven (350°) 10 minutes. Makes 5 dozen cookies.

—Mrs. Joe Nelson, Mrs. Thelma Jessen, Mrs. Carl Wiuff, and Edna Pederson.

## RICE KRISPIE COOKIES

1 cup shortening	3 eggs
1 cup brown sugar	2 cups Rice Krispies
1 cup cocoanut	2 cups flour
2 cups oatmeal	1 teaspoon soda
1 teaspoon baking powder	1 teaspoon vanilla
1 cup white sugar	

Cream shortening. Add sugar; add eggs and beat well. Add cocoanut, Rice Krispies, and flour, baking powder, soda and vanilla. Add oatmeal. Dough will seem thin. Form into balls and pat out slightly on cookie tin. Bake in 375° oven 15 to 20 minutes.

—Mrs. Leon Hoegh

## FILLED OATMEAL COOKIES

1 cup sugar	½ teaspoon soda
½ cup milk	2 cups flour
2 cups quick oatmeal	½ teaspoon salt
1 cup shortening	

Combine, roll thin, cut and bake. When cool put two together with this filling:

½ cup water	1 package dates or ground raisins
½ cup sugar	

Cook for a few minutes and cool.

—Mrs. Raymond W. Christensen

## CHERRY WINKS

2¼ cups sifted flour	2 tablespoons milk
1 teaspoon double-acting baking powder	1 teaspoon vanilla
½ teaspoon soda	1 cup pecans, chopped
½ teaspoon salt	1 cup dates, chopped
¾ cup shortening	½ cup maraschino cherries drained and chopped
1 cup sugar	2½ cups corn flakes, crushed
2 eggs	

Sift the flour, baking powder, soda and salt. Blend the shortening and sugar, creaming well. Blend the dry ingredients gradually, mix thoroughly. Add the pecans, dates and cherries. Mix well. Drop by rounded teaspoonfuls into corn flakes. Toss lightly to coat; form into balls. Place on greased baking sheet. Top each with ¼ maraschino cherry. Bake in moderate oven, 375°, 12 to 15 minutes. Makes about 5 dozen cookies.

—Miss Mildred Aurbach

—Mrs. C. H. Christensen

## COCOANUT SOUR CREAM COOKIES

4 eggs	1 quart flour
2 cups sugar	4 teaspoons baking powder
2 cups thick sour cream	1 teaspoon salt
1 cup cocoanut	

If preferred, use 1 teaspoon lemon flavoring instead of cocoanut.

—Mrs. John Headlee

## SOUR CREAM COOKIES

½ cup sugar	3 egg yolks
½ cup butter	1 teaspoon soda
½ cup lard	2½ teaspoons baking powder
1 cup sour cream	flour to judge

—Mrs. Orville Karstens

## SUGAR COOKIES

- |  |                      |
|--|----------------------|
| 3 cups flour                               | 1 cup shortening     |
| 2 teaspoons baking powder                  | 1 teaspoon flavoring |
| 1 teaspoon soda (scant)                    | 2 eggs               |
| $\frac{1}{4}$ teaspoon nutmeg (if desired) | 1 cup sugar          |
|  | 4 tablespoon milk    |

Sift the flour, baking powder, soda and nutmeg together. Cut in the shortening as for pie crust. Add the flavoring. Beat the eggs, adding the sugar and milk, beat thoroughly and mix with the other ingredients. Roll out and cut in any shape, or form into balls and press down with floured glass tumbler. Sprinkle tops with sugar; bake in 400° oven until lightly browned.

—Mrs. Joe Nelson, Mrs. John B. Olsen and Mrs. Gail R. Nelson

## SUGAR COOKIES

- |                             |  |
|-----------------------------|--|
| 1 cup shortening            | $\frac{3}{4}$ teaspoon cream of tartar |
| 1 cup sugar                 | 1 teaspoon vanilla                     |
| 1 egg                       | nutmeg or cardamon if desired          |
| 2 cups sifted flour         |  |
| $\frac{1}{2}$ teaspoon soda |  |

Cream the shortening, sugar and egg. Add the other ingredients; form dough into small balls and flatten with glass. Bake 375°.

—Thelma Jessen

## WHITE COOKIES

- |                                     |                    |
|-------------------------------------|--------------------|
| 3 cups flour                        | 2 eggs, beaten     |
| 2 teaspoons baking powder           | 1 cup sugar        |
| 1 teaspoon soda (scant)             | 1 teaspoon vanilla |
| 1 cup shortening (butter preferred) | salt (pinch)       |

Sift together first three ingredients; add shortening, and cut in as for pie crust. Beat eggs, add sugar and add to your other mixture. Roll and bake. Can be kept in refrigerator for some time and baked when desired.

(Note: These are the cookies that won a blue ribbon at the State Fair for Mrs. Gail Nelson (then Miss Delores Prall) and Mrs. Dick Vallier. They used them in a cookie press, rolled and cut in fancy shapes and frosted. Made in balls, then dipped some in nuts, some in sugar, then flattened. Made filled cookies, tinted the dough, using the same dough for all.)

—Mrs. Dick Vallier

## CHOCOLATE CHIP BARS

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 cup shortening              | 1 teaspoon soda             |
| $\frac{1}{2}$ cup white sugar | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup brown sugar | Topping:                    |
| 3 egg yolks                   | 1 package chocolate chips   |
| 1 tablespoon cold water       | 3 egg whites                |
| 1 tablespoon vanilla          | 1 cup brown sugar           |
| 2 cups flour                  | 1 cup salted peanuts        |

Mix and spread on large cookie sheet. Sprinkle with 1 package chocolate chips. Beat 3 egg whites with 1 cup brown sugar till stiff. Spread over chips and sprinkle 1 cup chopped salted peanuts on top. Bake in 350° oven or 20 to 30 minutes. Cool and cut into squares.

—Mrs. Elmer Fries

## CHOCOLATE PIXIES

2 cups flour	2 cups sugar
2 teaspoons baking powder	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	4 eggs
$\frac{1}{4}$ cup butter, melted	1 cup nuts, chopped
4 squares (4 ounces) chocolate	

Sift the flour, baking powder and salt together. Melt the butter and chocolate in pan over low heat. Remove and cool slightly. Blend in the sugar, vanilla, and eggs, one at a time. Beat one minute after each. Add the nuts and dry ingredients. Mix well and chill at least 15 minutes or longer. Shape into balls, using 1 tablespoon of dough for each. Roll in powdered sugar. Place on a greased tin. Bake in slow oven, 300° for 18 to 20 minutes.

—Mrs. Tom Cunningham

## DATE BARS

$\frac{2}{3}$ cup shortening	1 teaspoon baking powder
$1\frac{1}{2}$ cups brown sugar, firmly packed	$\frac{1}{2}$ teaspoon salt
2 eggs	1 teaspoon cinnamon
3 tablespoons orange juice	$\frac{1}{2}$ teaspoon nutmeg
2 tablespoons grated orange rind	$\frac{1}{4}$ teaspoon cloves
2 cups sifted all purpose flour	1 cup raisins and dates
	1 cup coarsely chopped walnuts

Cream the sugar, shortening, eggs, orange juice and rind. Sift the dry ingredients together, then mix all ingredients together in order given. Bake at 350° for 30 minutes.

—Mrs. A. C. Pedersen

## KIX BARS

1 cup sugar	1 package Kix
1 cup dark corn syrup	1 cup salted peanuts
1 cup cream	

Cook the sugar, syrup and cream to the soft ball stage then pour over the Kix and salted peanuts.

—Mrs. Ardyce Knudsen

## SOUR CREAM COOKIES

1 cup goose grease	1 teaspoon nutmeg
2 cups brown sugar	1 teaspoon soda
2 beaten eggs	4 teaspoons baking powder
1 cup sour cream	4 cups flour
1 teaspoon salt	

Cream grease, sugar—add beaten eggs. Sift dry ingredients together, add alternately with sour cream. Mix well. Drop by spoonfuls on greased baking sheet. Bake in moderate oven for 15 minutes.

Nuts may be added to taste. Other shortening may be used.

—Mrs. M. J. Sorensen

## OATMEAL COOKIES

1 cup shortening	2 cups oatmeal
2 cups sugar	salt
2 eggs	1 teaspoon vanilla
2½ cups flour	1 cup ground raisins
1 teaspoon baking soda dissolved in water	

Form into round balls and press down with fork. Bake in 350° oven.  
—Mrs. Chris Smith

## CRISPY OATMEAL REFRIGERATOR COOKIES

½ cup soft shortening	½ teaspoon vanilla
½ cup sugar	7/8 cup (¾ cup and 2 table- spoons) flour
½ cup brown sugar	½ teaspoon soda
1 egg	½ teaspoon salt
1½ tablespoons molasses or brown syrup	1½ cups rolled oats

Mix the shortening, sugars, egg and syrup thoroughly. Sift the dry ingredients together and stir in, then mix in the oats. Mix thoroughly, press and mold into long roll. Wrap in waxed paper and chill until stiff. Cut into very thin slices and bake on ungreased baking sheet until lightly browned, 400°, for 8 to 10 minutes. Makes approximately 4 dozen.  
—Mrs. Calvin L. Hoegh

## DANISH VANILLA COOKIES

2½ cups flour	1 cup butter
½ teaspoon baking powder	2 egg yolks, slightly beaten
1 cup sugar	1½ teaspoons vanilla

Bake at 375-400°. —Mrs. H. T. Carver

## KRUM KAKA

1 cup sugar	2 cups flour
½ cup butter	½ teaspoon salt
½ teaspoon nutmeg	½ cup cream, whipped
3 eggs	

Fold the whipped cream into the other ingredients. Bake one teaspoonful on Krum Kake iron and form into cone shape immediately.  
—Mrs. H. T. Carver

## BROWNIES

½ cup shortening	¾ teaspoon salt
¾ cup sifted flour	1 teaspoon vanilla
1 cup sugar	2 eggs
2 ounces chocolate	1 cup nuts, coarsely cut
½ teaspoon baking powder	

Melt shortening and chocolate together over hot water, cool. Sift flour with baking powder and salt. Beat eggs until light, add sugar, then chocolate mixture and blend well. Add flour, vanilla and nuts and mix well. Bake in 8x8 pan, 350°, 30-35 minutes.



## SHORTBREAD COOKIES

1 egg yolk	$\frac{1}{2}$ cup sugar
1 teaspoon vanilla	1 cup butter—creamed
$2\frac{1}{2}$ cups flour	

Make roll, chill and slice, or use cookie press. Bake at 425°, 5 to 7 minutes.

—Doris Bell

## PUFF PASTE

$\frac{1}{2}$ pound butter	$\frac{1}{2}$ pound flour
$\frac{1}{2}$ cup sour cream	

Roll, fold and rest several times, cut with cutter and brush with egg white to give shiny effect. Bake in hot oven until light brown.

—Doris Bell

## BUTTERSCOTCH ICE BOX COOKIES

1 cup shortening	salt (pinch)
2 cups brown sugar	1 teaspoon vanilla
2 eggs	1 cup chopped nut meats
2 tablespoons sour milk	3 cups flour
1 teaspoon soda, dissolved in milk	1 teaspoon baking powder

Mix and shape into two long rolls, chill or freeze, slice thick and bake in hot oven. (If you do not have sour milk, put a little vinegar in sweet milk.)

—Mrs. Robert L. Anderson

## OATMEAL COOKIES

1 cup white sugar	2 cups quick oatmeal
1 cup brown sugar	$2\frac{1}{2}$ cups flour
1 cup butter (scant)	1 teaspoon soda
2 eggs	$\frac{1}{2}$ teaspoon salt
1 cup cut raisins	1 teaspoon cinnamon

Cream butter and sugar. Stir in beaten eggs and then raisins. Add the soda dissolved in a little hot water. Add salt to oatmeal and flour. Mix all together. Roll in small balls and flatten with palm of hand. Bake on cookie tins in a moderate oven. Add nuts if desired.

—Mrs. Laura Thompson

## FROSTED CREAMS

1 cup sugar	$\frac{3}{4}$ cup raisins
2 eggs	1 cup sour cream
$\frac{1}{2}$ teaspoon salt	2 cups sifted flour
1 teaspoon cinnamon	1 teaspoon soda (dissolved in sour cream)
$\frac{3}{4}$ teaspoon nutmeg	

Mix the sugar, salt, spices, add beaten egg, then add the cream with soda and flour. Bake 25 minutes at 350°.

—Mrs. H. H. Laufer

## CHOCOLATE CREAMS

$\frac{1}{2}$ cup melted butter (or oleo)	Frosting:
(measure after melting)	2 cups powdered sugar
$1\frac{1}{2}$ cups brown sugar	2 tablespoons cocoa
1 egg	4 tablespoons soft butter
1 teaspoon vanilla	3 tablespoons hot coffee
$1\frac{1}{2}$ cups flour	2 tablespoons cream
1 cup sweet milk	
$\frac{1}{2}$ teaspoon soda	
3 tablespoons cocoa	
$\frac{1}{3}$ cup boiling water	
1 cup nut meats	

Bake in jelly roll pan. Frost while hot.

—Mrs. Robert E. Johnson

## ICE BOX SUGAR COOKIES

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon soda
$\frac{3}{4}$ cup butter (or oleo)	1 teaspoon cream of tartar
3 eggs	vanilla
3 tablespoons sweet milk	

Mix in order given, with enough flour to make a soft dough. Let stand over night and sprinkle with sugar. Bake in moderate oven.

—Clara Hansen

## CORN MEAL COOKIE

$1\frac{1}{2}$ cups butter (or margarine)	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup sugar	1 teaspoon baking powder
1 egg	1 teaspoon nutmeg
2 teaspoons lemon extract	$\frac{3}{4}$ cup corn meal
$1\frac{1}{2}$ cups flour	

Cream the butter, sugar, egg and extract. Sift the other ingredients together and add to the creamed mixture. Roll to  $\frac{1}{4}$ " thickness. Cut with cutters. Bake 8-10 minutes at 375°. Use powdered sugar and milk to glaze them.

—Clara Jensen

## FROSTED CREAMS

$1\frac{1}{2}$ cups sugar	1 cup shortening
2 eggs	3 cups sifted flour
1 teaspoon cinnamon	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ teaspoon nutmeg	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ teaspoons soda	1 cup liquid from raisins
$1\frac{1}{2}$ cups raisins (cooked)	$\frac{1}{2}$ cup nuts

Cook raisins in water until tender. Save the liquid. Cream sugar and shortening, add eggs, and beat well. Sift flour, measure. Add spices, salt, soda and sift. Add to creamed mixture alternately with liquid from raisins. Add raisins and nuts. Spread in two greased cookie sheets and bake at 375° for 20 minutes. When cool, frost with powdered sugar frosting. Cut in squares.

—Mrs. Frank Guske

—Mrs. Roger Hansen

## ICEBOX COOKIES

2 cups brown sugar	2 teaspoons baking powder
1 cup butter	2 eggs
½ cup sweet milk	1 cup walnuts
1 cup dates (chopped)	

Flour to make stiff enough to shape in rolls. Let stand over night in refrigerator, slice and bake at 375°. —Mrs. Kenneth Esbeck

## COOKIES

2 cups butter	6½ cups flour
2 cups white sugar	3 teaspoons cream of tartar
1 cup brown sugar	2 teaspoons soda
4 eggs	¼ cup milk

Cream the butter and sugars until smooth. Stir in the eggs one at a time. Sift the dry ingredients together, and add them to the creamed mixture alternately with the milk. This makes 8 cups dough. Store unflavored. Dough will keep in the refrigerator for 6 weeks. Bake cookies as needed on buttered sheet, at 375°, 10-15 minutes.

Variations can be made as follows:

**Chocolate Bits:** Knead into one cup cookie dough, 1 tablespoon cocoa, ⅓ cup semi-sweet chocolate bits. Shape about 2 dozen round balls and bake on cookie sheet.

**Gum Drops:** Mix ½ cup gum drops, cut fine, with one cup cookie dough. Shape in 24 balls, crisscross the tops with a fork, and bake.

**Molasses:** Stir 1 tablespoon dark molasses and ⅓ teaspoon ginger into one cup cookie dough. Makes about 24 balls. Bake as usual.

**Coconut:** Add one cup coconut and ¼ teaspoon almond extract to one cup cookie dough. Makes 24 balls. Bake as usual.

—Mrs. Andrew Esbeck

## BROWN TOP BARS

1 cup shortening	½ teaspoon salt
½ cup brown sugar	1 cup quick cooking oatmeal
½ cup white sugar	2 packages semi-sweet chocolate chips
2 eggs	
1 teaspoon vanilla	2/3 cup walnuts, chopped
1 cup sifted flour	

Cream shortening and sugar. Add eggs and vanilla and blend well. Sift together flour and salt and add to creamed mixture. Add the oatmeal and pour batter into a 13x9" pan. Bake. Melt the chocolate chips in a double boiler. Remove cookies from oven, cool about 5 minutes, then pour melted chocolate over baked layer. Sprinkle nut meats on top. Cut into squares when cool and chocolate is set. Bake 30-35 minutes at 350°. —Mrs. Ray N. Hoegh

## ORANGE SLICE COOKIES

1 cup shortening	1 teaspoon vanilla
2 cups sugar	2 teaspoons baking powder
2 eggs, beaten	2½ cups flour
1 cup coconut	peanuts, if desired
1 cup gum drops or orange slices, cut in small pieces	

Cream the shortening and sugar, add the beaten eggs, then the rest of the ingredients. Bake in 350° oven on ungreased sheet until golden.

—Mrs. Cliff Christensen

## MINT LAYER BROWNIES

2 one ounce squares un-sweetened chocolate	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup butter	$\frac{1}{2}$ teaspoon baking powder
1 cup sugar	$\frac{3}{4}$ cup sifted flour
2 eggs	$\frac{1}{2}$ cup chopped nuts
	peppermint filling

Melt chocolate, and butter; add sugar; beat in eggs. Sift dry ingredients and stir into chocolate mixture. Add nuts. Spread in paper-lined 13x9 $\frac{1}{2}$ x2" pan. Bake in moderate oven, 350°, 20 minutes. Cool 10 minutes, slice in half, crosswise. Spread between layers with the following:

Peppermint filling—mix until smooth 1 cup sifted confectioners sugar, 1 teaspoon butter, 1 $\frac{1}{2}$  tablespoons milk,  $\frac{1}{8}$  teaspoon peppermint extract, and a few drops green food coloring. Cut in squares.

—Mrs. Seren Nielsen

## MYSTERY BITES

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ teaspoon salt
1 cup flour	1 teaspoon vanilla
1 cup brown sugar	$\frac{1}{2}$ cup coconut
2 eggs	1 cup nuts
2 tablespoons flour	

Mix the shortening, brown sugar and flour and put into an 8" square pan. Bake 25 minutes at 350°. Spread the other ingredients, well mixed, on top of the partially baked cookie and bake 30 minutes. Cut in squares.

—Mrs. Opal Pratt

## FILLED PIN WHEEL COOKIES

1 cup butter or shortening	Filling:
1 cup white sugar	1 pound dates or raisins,
1 cup brown sugar	chopped
3 eggs	$\frac{1}{2}$ cup sugar
4 cups flour	$\frac{1}{2}$ cup water
1 teaspoon soda	cup nutmeats, chopped
1 teaspoon cinnamon	
$\frac{1}{4}$ teaspoon salt	

Cream the shortening, white and brown sugars until fluffy. Then add eggs and mix thoroughly. Sift flour with soda, cinnamon and salt, and add to creamed mixture. If dough seems soft, it may be chilled slightly, then rolled on a floured surface to  $\frac{1}{2}$ " thickness. Spread with filling and roll in jelly-roll fashion. Store in refrigerator until quite firm. Cut into thin slices, arrange on a greased baking sheet and bake in a moderate oven 375° for 10 to 15 minutes. Makes about 4 dozen cookies. To prepare the filling, simply cook the dates (or raisins) with the sugar, and water until thick, cool, and add the nutmeats.

—Miss Emma Wollenhaupt

## KRINGLES

## (Butterdeighs Kringler—Original Danish Recipe)

- |               |                      |
|---------------|----------------------|
| 1¾ cups flour | ½ cup cold water     |
| 1 cup butter  | 1 tablespoon vinegar |

Have ingredients cold. Mix ½ of the butter with flour as you would for pie, put in the water and vinegar, roll out thin, as much in a square as possible. Dot the remaining butter on half the dough, lap the other over and roll carefully with a rolling pin so as not to squeeze out the butter at the sides. Set the dough in a cold place to rest for fifteen minutes. Repeat rolling out and cooling three times, lapping the dough over every time before rolling out again. Have the dough ice cold by the time it is ready to bake. Cut in narrow strips and form pretzels or if preferred, bake in strips the desired lengths. Sprinkle with sugar.

—Mrs. Henrietta Jensen

## PERSIAN COOKIES

- |                                    |                                     |
|------------------------------------|-------------------------------------|
| 1 cup Spry                         | ½ cup figs, chopped                 |
| 1 teaspoon salt                    | ⅓ cup candied pineapple,<br>chopped |
| 1 teaspoon vanilla                 | 2 cups coconut, chopped             |
| 1¾ cups sugar                      | ¼ cup milk                          |
| 2 eggs, well beaten                | ⅓ cup nuts, chopped                 |
| ⅓ cup dates, pitted and<br>chopped | 3 cups sifted flour                 |
|                                    | 3 teaspoons baking powder           |

Combine Spry, salt and vanilla. Add sugar gradually and cream well. Add beaten eggs and mix thoroughly. Add fruits, coconut and nuts and mix again. Sift flour with baking powder. Add first mixture, alternately with milk, blending thoroughly. Drop from tip of teaspoon on baking sheets greased with Spry pan coat. (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. Bake in moderate oven, 350°, 12 to 15 minutes. Makes 8½ dozens.

(I dip the damped glass cloth in granulated sugar; also use any variety of fruits and nuts. These are very chewy.)

—Mrs. J. H. Beck

## DANISH KRINGLER

- |                     |                      |
|---------------------|----------------------|
| 1 cup shortening    | Filling:             |
| 1 teaspoon salt     | 1 cup brown sugar    |
| 4 cups flour        | 3 egg whites, beaten |
| 1 cup milk          | 1 cup pecans         |
| 3 tablespoons sugar |                      |
| 3 egg yolks         |                      |
| ½ cake yeast        |                      |

Mix the shortening, salt and flour as for pie crust. Scald and cool the milk, then add the sugar, egg yolks, yeast. Divided into four parts and let rest while you make the filling.

Roll dough very thin (like pie crust). Spread the filling evenly. Roll as for jelly roll, seal ends. Place on greased sheet, let rise 2 hours. Bake 30 minutes, in 350° oven. Take from oven and let cool slightly and ice with thin powdered sugar icing.

—Mrs. Rose Stenberg

**BLONDE BROWNIES**

1 cup sifted cake flour	1/2 cup shortening
1/2 teaspoon baking powder	1 cup brown sugar, packed
1/8 teaspoon soda	1 egg
1/2 teaspoon salt	1 teaspoon vanilla
1/2 cup chopped nuts	2/3 cup chocolate bits

Sift flour, baking powder, soda and salt. Add nuts. Melt shortening; remove from heat. Add sugar and mix thoroughly. Cool to lukewarm. Add egg and vanilla. Beat well. Add flour, a small amount at a time. Turn into greased 9" cake pan. Sprinkle chocolate bits over top. Press in slightly. Bake in moderate oven, 350° for 20-25 minutes.

—Mrs. Everett Rectenbach

**COCONUT PECAN FINGERS**

1/2 cup Crisco or lard	1/2 cup coconut
2/3 cup confectioners sugar	1 teaspoon vanilla
1 cup flour	1 teaspoon salt
1/2 cup chopped pecans	

Cream the lard, add sugar and other ingredients. Mix thoroughly. Make into finger shaped rolls. Place on cookie sheet and bake in a moderate oven (375°) 20 to 25 minutes. When cool, roll in powdered sugar. Makes 2 dozen cookies.

—Mrs. Al Hansen

**CHOCOLATE CHIP COOKIES**

1 1/2 cups white sugar	4 beaten eggs
1 1/2 cups brown sugar	2 teaspoons soda (in a little hot water)
1 cup lard and butter	

Mix in order given. Drop by teaspoon. Bake in 400° oven about 10 minutes.

—Mrs. Cliff Christensen

**DREAM BARS**

1/2 cup butter	2 tablespoons flour
2 tablespoons confectioners sugar	1/4 teaspoon salt
1 cup flour	1 1/2 teaspoons baking powder
2 eggs	1 cup broken nut meats
1 1/4 cups brown sugar	1 cup shredded coconut

Thoroughly blend butter, sugar and flour; spread evenly in waxed paper-lined 8" square pan. Bake in moderate oven 350° 30 minutes. Beat eggs and brown sugar until thick; add dry ingredients, add nut meats and coconut. Spread over first mixture. Continue baking 30 minutes. Cut in squares and cool in pan. Makes 2 dozen squares.

—Helen Molgaard

**KLEINER**

6 whole eggs	1 teaspoon vanilla
2 egg yolks	Flour enough to make soft dough
2 cups sugar	
1 tablespoon melted butter	

Beat eggs, stir in sugar gradually, add melted butter, flour and vanilla. Roll out very thin and cut into diamond shapes. Cut one inch slit lengthwise in center of cookie, turn one end through slit to form twist. Fry in deep fat until light brown.

—Mrs. Alfred Christensen

## Desserts and Puddings

### CITRON FROMAGE

3 eggs, separated  
1 cup sugar  
1 envelope Knox gelatin

Juice 1 small lemon  
Juice 1 orange  
 $\frac{1}{2}$  pint whipping cream

Beat egg yolks and sugar until lemon-colored. Soak gelatin in  $\frac{1}{2}$  cup cold water, melt over hot water. Combine, add juice and small teaspoon grated orange rind. Let stand until it begins to thicken. Fold in whipped cream, and last, the beaten egg whites. Set aside to cool.

—Mrs. Lawrence Siersbeck  
Wife of Rev. Lawrence Siersbeck,  
who served Atlantic, 1928-1936.

### CORN PUDDING

1 can cream corn  
2 eggs  
1 cup milk  
1 tablespoon butter

1 tablespoon corn starch  
1 teaspoon salt  
1 teaspoon sugar

Beat eggs; add rest of ingredients. Bake in casserole placed in pan of water, for one hour at 350°.

—Mrs. Carl Wildrick  
Wife of Rev. Carl Wildrick, who  
served Atlantic, 1942-1948.

### SNOW PUDDING

1 pint boiling water  
2 heaping tablespoons corn-  
starch mixed in small  
amount of cold water)

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

Mix above ingredients and boil 3 minutes.

Fold in 4 egg whites beaten stiff, and 1 teaspoon vanilla.

Sauce: Let 1 pint of milk come to a boil. Add 4 egg yolks, well beaten, with 3 tablespoons sugar and pinch of salt.

—Mrs. N. P. Nielsen.

### ANGEL PIE

4 eggs  
1 cup whipping cream  
Juice and rind of 1  $\frac{1}{2}$  lemons

1  $\frac{1}{2}$  cups sugar  
1 teaspoon cream of tartar

Beat egg whites; add cream of tartar and beat until very stiff. Add 1 cup sugar slowly, put in buttered pie pan and bake for 60 minutes in slow oven.

Beat yolks, add lemon juice and rind and remainder of sugar. Cook in double boiler until very stiff. Chill. Whip cream and sweeten slightly with powdered sugar. Place layer of cream, then all the filling. Add remaining cream and top with cocoanut. Let stand in refrigerator over night.

—Mrs. Carl Wildrick

## CHERRY TORTE

- |                              |                          |
|------------------------------|--------------------------|
| 1 cup cake flour             | $\frac{1}{2}$ cup butter |
| 5 tablespoons powdered sugar |                          |

Mix and line the bottom of a cake pan with the mixture and bake 15 minutes at 350°.

In the meantime, mix:

- |                                      |                              |
|--------------------------------------|------------------------------|
| 2 beaten eggs                        | $\frac{3}{4}$ cup nut meats  |
| 1 $\frac{1}{2}$ cups sugar           | 1 teaspoon vanilla           |
| $\frac{1}{4}$ teaspoon salt          | 1 can sour, pitted cherries, |
| $\frac{1}{4}$ cup flour              | drained                      |
| $\frac{3}{4}$ teaspoon baking powder |                              |

Put this mixture over that which is already baked, and bake another 30 minutes at 350°. Serve with either ice cream or whipped cream.

—Mrs. C. M. Videbeck.

## COBBLER

- |                               |                                 |
|-------------------------------|---------------------------------|
| $\frac{1}{4}$ cup soft butter | $\frac{1}{2}$ cup milk          |
| $\frac{1}{2}$ cup sugar       | Cherries, blueberries or sliced |
| 1 cup sifted flour            | peaches, drained, may be used   |
| 2 teaspoon baking             | $\frac{1}{2}$ cup sugar         |
| $\frac{1}{4}$ teaspoon salt   | 1 cup fruit juice               |

Heat oven to 375°. Cream butter, sugar until fluffy. Stir dry ingredients in alternately with milk. Beat until smooth. Pour into pan; spoon fruit over batter, sprinkle with sugar. Pour fruit juice over top. Bake 45 to 50 minutes. During baking the fruit and juice go to the bottom, and the cake-like mixture forms on top. Serve warm, with cream or whipped cream. Serves six.

—Mrs. Robert Christensen.

## OLD FASHIONED RICE PUDDING

- |  |                             |
|--|-----------------------------|
| $\frac{1}{3}$ cup uncooked rice (washed) | $\frac{1}{3}$ teaspoon salt |
| 3 cups milk                              | $\frac{2}{3}$ cup raisins   |
| $\frac{1}{2}$ cup sugar                  |                             |

Combine rice, milk, sugar and salt in a greased shallow baking dish; sprinkle with cinnamon. Bake uncovered in a slow oven, 300°, for 2 to 2 $\frac{1}{2}$  hours. Stir occasionally during first hour of baking. Add raisins and finish baking, stirring in brown crust as it forms on top. Serves four.

—Mrs. Frank Gaines.

## ANGEL ICE BOX PUDDING

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 14 graham crackers              | $\frac{1}{2}$ cup powdered sugar |
| 6 tablespoons melted shortening | $\frac{1}{8}$ teaspoon salt      |

Roll crackers till you have fine crumbs. Mix with the sifted sugar, salt, and melted shortening. Pat crumbs into buttered pan.

## Filling:

- |                        |                                |
|------------------------|--------------------------------|
| $\frac{1}{2}$ cup milk | $\frac{1}{4}$ cup chopped nuts |
| 30 marshmallows        | 1 ounce bitter chocolate       |
| 1 cup cream, whipped   | 1 teaspoon vanilla             |

Combine milk and marshmallows in top of double boiler. Let remain until marshmallows are melted. Stir until blended. Set aside to cool. When cool, add the grated chocolate, vanilla and whipped cream. Pour filling into prepared crust. Dust cocoa over the filling. Scatter nuts over the top. Set in refrigerator to chill for at least 2 hours.

—Mrs. Robert L. Anderson

## PINEAPPLE MALLOWADE

- |                                    |                               |
|------------------------------------|-------------------------------|
| 24 marshmallows                    | $\frac{1}{2}$ cup milk        |
| 1 cup water                        | $\frac{1}{4}$ cup lemon juice |
| 2 cups unsweetened pineapple juice | $\frac{1}{8}$ teaspoon salt   |
|                                    | 3 cups pale dry gingerale     |

Place marshmallows and water in top of double boiler. Heat over boiling water till marshmallows are melted; stir occasionally. Blend in fruit juices and salt. Mix well; chill. Add gingerale just before serving. Garnish with mint leaves, if desired. Serves six to eight.

—Ruthe Broecker

## CREAM PUFFS

- |   |                     |
|---|---------------------|
| 1 cup flour, sifted and measured  | 1 cup boiling water |
| $\frac{1}{4}$ teaspoon salt   | 4 eggs              |
| $\frac{1}{2}$ cup shortening (at least half butter, or all oleomargarine) |                     |

Sift flour and salt. Combine shortening and boiling water in pan, when butter is melted, add flour all at one time and stir vigorously over low heat until mixture leaves the sides of pan. Remove from heat. Add unbeaten eggs one at a time, beating thoroughly after each addition; continue beating until thick dough is formed.

Drop by tablespoonfuls onto greased baking sheet, about 2" apart.

Bake in hot oven (425°) about 30 minutes or until there are no longer beads of moisture on surface. Do not open oven door during early part of baking. Be sure they are done before removing from oven.

When cool, slit side and fill with cream filling, or whipped cream. Sprinkle tops with confectioners sugar, or frost with confectioners frosting.

—Mrs. Philip Peterson

## PARTY PIE

Small package chocolate wa- ½ lb. marshmallows  
fers 1 teaspoon vanilla  
¼ cup butter 1½ cups whipped cream  
½ cup milk

Pat the rolled wafers and butter in a pan and bake 10 minutes at 350°. Cook the milk, marshmallows and vanilla until thick. Fold in the whipped cream. Pour in the baked wafer shell and chill.

—Mrs. Ted Jessen.

## WALNUT COFFEE TORTE

3 cups walnuts	Topping:
4 eggs	1 cup whipping cream
1½ cups sugar	1 teaspoon powdered coffee
¼ cup flour	walnut halves for decoration
2 teaspoons baking powder	
½ teaspoon salt	
1 teaspoon vanilla	

Chop walnuts very fine. Separate eggs, and beat yolks until thick and lemon colored. Gradually beat in ¾ cup sugar. Mix flour, baking powder, salt, and walnuts and fold into egg yolk mixture.

Beat egg whites until stiff. Gradually beat in the remaining ¾ cup sugar. Carefully fold in the egg yolk mixture and vanilla.

Turn into oiled 9 inch pan (spring form). That's the kind with removable rim that you use for cheesecake. If you're going to serve it in the kitchen, you can bake it in a layer cake pan.

Bake in 350 degree oven 35 to 40 minutes. Cool in the pan. The torte will settle when it comes from the oven. When cool, remove carefully from the pan.

Whip cream until stiff and beat in the powdered coffee. Fill center of torte with this mixture and garnish with walnut halves. Makes twelve to sixteen servings.

—Mable Hansen

## ANGEL FOOD PUDDING

6 eggs (separated)	Juice of one lemon
1 small loaf angel food	¾ cup orange juice
1½ cups sugar	1 envelope Knox gelatine

Beat egg yolks until thick; add ¾ cup of the sugar, lemon and orange juices. Add to yolks and cook in double boiler until near boiling point. Dissolve the gelatine in ¼ cup cold water. Add to cooked yolks. Beat egg whites stiff and add ¾ cup sugar. Pour hot custard slowly over egg whites. Butter mold. Pour layer of custard into mold—add small pieces of cake, another layer of custard, and a layer of cake. Keep in refrigerator.

—Mrs. Pearl King

## REFRIGERATOR DESSERT

Graham cracker crumbs	1 box strawberry or raspberry
3 eggs (separated)	Jello
1 cup sugar	Red food coloring, if desired
$\frac{3}{4}$ cup milk	1 cup whipped cream

Beat the egg yolks and add the sugar and milk, mixing well, to a smooth mixture. Bring to a boil and pour over the jello, plus the red food coloring. Cool, then fold in the 3 egg whites, beaten stiff, plus a cup of whipped cream. Line the bottom of a pan with crushed graham cracker crumbs. Add the mixture and put more of the crumbs on top. Chill.

Serve with whipped cream.

—Mrs. Helen Elwood

## BLACK BOTTOM PIE

<b>Crust:</b>	$\frac{1}{4}$ teaspoon salt
1 $\frac{1}{2}$ cups crisp chocolate cookie crumbs	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup cold water
$\frac{1}{4}$ cup butter	1 teaspoon vanilla
<b>Filling:</b>	3 egg whites, beaten stiff
1 cup milk	1 cup cream, whipped
3 egg yolks, slightly beaten	1 tablespoon gelatine

**Crust:** Blend the crumbs, sugar and butter well and press on bottom and sides of pie pan.

Chill without baking.

**Filling:** Sprinkle gelatine on the  $\frac{1}{4}$  cup cold water. Let stand. Scald milk. Mix beaten egg yolks, sugar and salt and add milk gradually. Cook over hot water, stirring constantly until it thickens like a thin custard. Add this mixture to the softened gelatine and stir until dissolved. Cool until it begins to thicken, add vanilla and fold in egg whites and whipped cream. Pour into crust and sprinkle with  $\frac{1}{2}$  square grated bitter chocolate.

—Mrs. Harold Larson

## MARSHMALLOW DESSERT

24 marshmallows	1 small can crushed pineapple
1 cup milk	Graham cracker crumbs
1 cup whipping cream	

Put the marshmallows and milk in the top of a double boiler and cook until the marshmallows are melted. Cool. Whip the cream and fold in, also the crushed pineapple. Put graham cracker crumbs in the bottom of a deep pan. Pour mixture in, and top it with more graham cracker crumbs. Chill. May be served with whipped cream.

—Mrs. Eugene Klemish

—Mrs. Kenneth Esbeck

## REFRIGERATOR DESSERT

- |                                    |                                |
|------------------------------------|--------------------------------|
| $\frac{3}{4}$ pound vanilla wafers | $\frac{1}{2}$ cup chopped nuts |
| 1 cup powdered sugar               | 2 cups drained pineapple       |
| $\frac{1}{2}$ cup soft butter      | 1 pint whipped cream           |
| 2 eggs                             |                                |

Crush the wafers with a rolling pin. Line oblong cake pan with  $\frac{1}{2}$  of the crumbs, reserving the rest for the top. Cream together in electric mixer the powdered sugar, butter and eggs. Add the nuts, and fold in gently the pineapple and whipped cream. Pour over crumbs in pan, and put remaining crumbs on top. Set for 12 hours or more in refrigerator.

—Mrs. John Headlee

## GRAHAM CRACKER ICE BOX DESSERT

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 1 package lemon Jello             | (drained)                          |
| 1 cup powdered sugar              | Maraschino cherries (small bottle) |
| 3 egg whites, beaten              |                                    |
| $\frac{1}{2}$ pint whipping cream | $\frac{1}{2}$ cup nut meats        |
| 1 cup crushed pineapple           |                                    |

Dissolve the jello in 2 cups of hot water. When it begins to thicken, beat until light and fluffy. Add powdered sugar, egg whites, beaten, whipped cream, pineapple, cherries and nutmeats. Line a shallow pan with whole graham crackers and alternate with a layer of the mixture and graham crackers. Place in refrigerator until ready to use.

—Mrs. Clara Hansen

## CHERRY PUDDING

- |                                |   |
|--------------------------------|---|
| 1 cup sifted flour             | $1\frac{1}{4}$ cups drained, fresh or canned red cherries |
| 1 teaspoon baking powder       |   |
| $\frac{1}{4}$ teaspoon salt    | $1\frac{1}{2}$ cups cherry juice and hot water            |
| $\frac{1}{3}$ cup sugar        | $\frac{1}{3}$ to $\frac{1}{2}$ cup sugar                  |
| $\frac{1}{3}$ cup milk         | 1 tablespoon butter                                       |
| 1 tablespoon melted shortening |   |

Sift flour once, measure, add baking powder, salt and  $\frac{1}{3}$  cup sugar, and sift into mixing bowl. Add milk and melted shortening. Stir only until smooth. Spread evenly in greased 8x8x2" square pan. Arrange cherries over top. Combine cherry juice and water, sugar, and butter and bring to a boil. Pour mixture over cherries. Bake at once in moderate oven, 375°, 40 minutes or until done. 6 servings.

—Mrs. Paul Williamson

## ANGEL FOOD CUSTARD

- |                              |                                     |
|------------------------------|-------------------------------------|
| 3 cups milk                  | $1\frac{1}{2}$ cups fruit (drained) |
| 1 cup sugar                  | $\frac{1}{2}$ cup nuts              |
| $\frac{1}{2}$ cup cold water | 4 eggs, separated                   |
| dash of salt                 | 2 tablespoons gelatine              |
| 1 pint cream, whipped        | 1 teaspoon vanilla                  |

Scald milk, beat egg yolks slightly, add sugar and salt and add to the milk. Cook over low heat, stirring constantly. Melt gelatine in cold water and add to the milk mixture and let cool. Add egg whites, beaten stiff, then the vanilla. When set, add cream fruit and nuts. Tear an angel food cake into small bits and put in a 10x12 baking dish. Pour the custard over the crumbs and let set. Serves 15.

—Mrs. Gail R. Nelson

**BEST-EVER APPLE CRISP**

½ cup brown sugar	2 tablespoons lemon juice
½ cup granulated sugar	¼ cup water
¾ cup flour	cinnamon
¼ cup margarine	nutmeg
4 cups coarsley sliced apples (4 to 6)	

Work together with a pastry blender until crumbly, the sugars, flour and margarine. Place the sliced apples in a greased, shallow baking dish. Pour over them the lemon juice and water. Sprinkle generously with cinnamon, and lightly with nutmeg. Spread the crumbly mixture over the apples. Bake uncovered in moderate oven, 350°, 50 to 60 minutes, until apples are tender and the crust is crisply browned. Serve warm, with cream or ice cream. Makes 6 servings.

—Mrs. Arthur L. Nelson

**STRAWBERRY SHORTCAKE**

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

Sift dry ingredients, mix in shortening, add beaten egg to milk and add to dry ingredients to make soft dough. Smooth one half of dough out lightly. Put into greased deep layer tin, spread with butter, cover with other half of dough which has also been smoothed out to fit pan. Bake in hot oven 20 to 25 minutes, at 450°. Split while hot and spread crushed and sweetened berries and whipped cream between layers, cover top with whipped cream and whole berries.

—Mrs. Charles H. Dresler

**BAKED CUSTARD**

(Using yolks from angel food cake.)

8 egg yolks, slightly beaten	1 teaspoon flavoring (vanilla or orange)
1 cup sugar	2½ cups scalded milk

Bake 20 minutes at 350° in pan of water. Remove from oven and sprinkle with topping of ¼ cup brown sugar and a little nutmeg. Put back in oven for another 10 minutes.

—Mrs. Ralph Hansen

**APPLE PECAN CAKE**

½ cup spray	1 teaspoon salt
1 cup white sugar	1 teaspoon baking powder
½ cup brown sugar	1 cup milk
2 eggs	1 teaspoon soda
½ teaspoon lemon flavoring	2 cups chopped apples (not too fine)
2½ cups flour	

Mix as usual. Sprinkle with 2 tablespoons of brown or white sugar, and ½ cup pecans or walnuts (unbroken). Bake in moderate oven about 30 minutes. Serve with whipped cream.

—Mrs. Norman L. Rasmussen

## DATE NUT PUDDING

- |                     |                          |
|---------------------|--------------------------|
| 1 cup nutmeats      | 3 eggs                   |
| 1 cup chopped dates | 2½ tablespoons flour     |
| 1 cup sugar         | 1 teaspoon baking powder |

Cut nuts and dates, not too fine. Beat the yolks and whites of the egg separately. Fold all together and bake in greased shallow pan in moderate oven. Cut in squares and serve with whipped cream.

—Mrs. Walter Leander

## ICE BOX PUDDING

- |                        |   |
|------------------------|---|
| 1½ cups powdered sugar | ½ pound vanilla wafers or graham crackers |
| ½ cup butter           | 1 small can crushed pineapple             |
| 2 eggs                 |   |
| 1 cup whipped cream    |   |

Spread layer of crushed wafers, add ingredients. Beat egg whites separate and add last. Top it with rest of wafers.

—Agnes Jensen

## DIFFERENT LEMON PUDDING

- |                     |                         |
|---------------------|-------------------------|
| 1 cup sugar         | 2 egg yolks             |
| 1 cup milk          | 1 lemon, juice and rind |
| 2 tablespoons flour | 2 egg whites            |

Mix the sugar, milk, flour, egg yolks and lemon juice and rind together. Add the beaten egg whites. Put in buttered pan set in pan of hot water in oven. Bake one hour at 350°. This pudding is similar to cake on top with soft creamy filling on the bottom.

—Mrs. Harold L. Nelson

## GRAHAM CRACKER ROLL

- |                                      |                            |
|--------------------------------------|----------------------------|
| 1 pound graham crackers, rolled fine | 1 pound dates, chopped     |
| 1 pound marshmallows, cut            | 1 cup thick cream, whipped |
|                                      | 1 cup chopped nuts         |

Save 1 cup of the cracker crumbs to roll the loaf in. Mix other ingredients thoroughly and form into roll. Dust roll in crumbs and let stand overnight. Slice and serve with whipped cream.

—Mrs. Ed Hoegh

## TUTTI-FRUTTI ROLL

- |   |   |
|---|---|
| 1 cup fine graham cracker crumbs          | ¼ cup green marschino (or candied) cherries |
| ½ cup finely chopped red candied cherries | ¼ cup chopped pecans                        |
| ¼ cup finely chopped candied pineapple    | ¼ teaspoon nutmeg                           |
| ½ cup finely chopped marshmallows         | ½ teaspoon cinnamon                         |
|   | 1 teaspoon vanilla                          |
|   | ¼ cup light cream                           |

Shape into 2 rolls 1½" in diameter. Roll in ½ cup fine graham cracker crumbs. Chill over night. Cut in thin slices.

—Vesta Dahl

**EASY CHERRY DESSERT**

1 cup flour	Filling:
1 cup quick oatmeal	1 No. 2 can sour cherries
1 cup brown sugar	½ cup sugar
½ cup butter	4 tablespoons quick tapioca

Combine the flour, oatmeal, sugar and butter as for pie crust. Save a little for top. Filling: Drain cherries. Add tapioca to the juice and sugar. Cook over low heat, stirring until thick. Add cherries. Cool slightly and pour over unbaked crust. Sprinkle top with part of oatmeal crumbs. Bake 30 minutes at 350°. Serve with whipped cream or ice cream. Serves 12. —Imo Meyers

**CHERRY PUDDING**

1 cup sugar	1 No. 2 can sour cherries,
¼ cup butter	drained
1 cup flour	1 teaspoon soda
	½ cup nuts

Cream butter and sugar. Add flour, cherries, soda and nuts. Bake one hour in 350° oven. Serve warm with whipped cream. Serves 8. —Mrs. K. L. Hunt

**GRAHAM CRACKER ICE BOX DESSERT**

1 package lemon Jello	1 cup crushed pineapple
1 cup powdered sugar	1 small bottle maraschino
3 beaten egg whites	cherries
½ pint (1 cup) whipped cream	½ cup nut meats

Dissolve jello in 2 cups hot water. When jello begins to thicken, beat until light and fluffy. Add powdered sugar, egg whites, whipped cream, pineapple, cherries, nut meats. Sprinkle bottom of pan with cookie or cracker crumbs, alternate layer of mixture and layer of crumbs. Sprinkle crumbs on top. Serves 12.

—Mrs. Roy C. Nelson

**DATE GRAHAM ROLL**

18 graham crackers, crushed	1 cup nut meats, crushed
fine	1 cup dates, cut fine
24 marshmallows, cut up small	2 tablespoons sweet cream

Knead together above ingredients and shape into long roll. Place in refrigerator over night. Cut slices and serve with whipped cream.

—Mrs. Joe Nelson

**PINEAPPLE FLUFF**

¼ pound oleo (melted)	8 eggs
1 packet graham crackers	1 cup sugar
(crushed)	1 package lemon jello
½ cup sugar	1 cup sugar
1 No. 2 can crushed pineapple	

Mix the oleo, graham crackers and ½ cup sugar together and line a cake pan with the mixture. Cook in a double boiler until thick, the pineapple, egg yolks and 1 cup sugar. Cool. Prepare the lemon jello, and when cool add to the above. Beat 8 egg whites and 1 cup sugar and add last. Sprinkle a few graham cracker crumbs on top, and serve with whipped cream.

—Mrs. Joe Nelson

## APPLE PUDDING

2 eggs	Sauce:
1 tablespoon butter	1 cup sugar
1 cup sugar	2 tablespoons flour
2 tablespoons (heaping) flour	1 cup boiling water
1 teaspoon baking powder	1 cup crushed pineapples
3 cups apples	

Put apples in a buttered baking pan and mix other ingredients and pour over top. Sprinkle with sugar and cinnamon. Bake in a slow oven until apples are done. Boil the sauce ingredients together. This sauce may be used on any kind of cake. Cocoa and  $\frac{1}{2}$  cup more water may be substituted for the pineapple; it is also good with only a little nutmeg or vanilla added. (This is particularly good to serve over a slightly old cake.)  
—Louise Nielsen

## BURNT ALMOND SPONGE

1½ tablespoons gelatine	salt
½ cup cold water	1 egg white
1 cup scalded milk	1 cup whipped cream
½ cup sugar, burned	½ cup toasted almonds, chopped
½ teaspoon vanilla	

Soften the gelatine in the cold water. Add the burned sugar to the scalded milk. Stir until dissolved, and if necessary, strain. Add the gelatine mixture, sugar, vanilla and salt. Let stand until partially set and then whip until spongy. Fold in the egg white, whipped cream and almonds.  
—Pearl King

## FRUIT COCKTAIL TORTE

1 cup sugar	½ cup chopped walnuts
1¼ cups flour	1 egg
1 teaspoon soda	1 can (medium) fruit cocktail
¼ teaspoon salt	tail
¾ cup brown sugar	

Sift the sugar, flour, soda and salt together and add 1 egg and the fruit cocktail, juice and all. Put in greased cake pan. Sprinkle it with  $\frac{3}{4}$  cup brown sugar,  $\frac{1}{2}$  cup chopped walnuts. Bake at 325° for 35 minutes. Serve with whipped cream or ice cream.

—Mrs. P. C. Clemmensen

—Mrs. Lyle Esbeck

—Mrs. Kenneth Esbeck

## ICE BOX DESSERT

½ cup soft butter	½ cup nut meats
1 cup powdered sugar	pinch of salt
4 egg yolks	½ teaspoon vanilla
4 egg whites	2 pounds vanilla wafers

Cream butter and powdered sugar, add beaten egg yolks, nuts and flavoring. Fold in stiffly beaten egg whites. Roll vanilla wafers into crumbs. Place a layer of crumbs in dish, alternate with filling (2 layers filling and 3 layers crumbs). Let stand over night in the refrigerator. Serve with whipped cream.  
—Mrs. Oscar Sorensen

**SHORTCAKE BISCUITS**

1½ cups flour	3 level tablespoons lard
3½ teaspoons baking powder	1 cup milk
¾ teaspoon salt	

Sift together three times the flour, baking powder and salt, cut in the lard as for pie crust. Add the milk and mix lightly. Bake in greased muffin tins. (Also a good shortcake for creamed chicken.)

—Mrs. Niels Pedersen

**LEMON PINEAPPLE TORTE**

4 eggs	4 tablespoons lemon jello
1 cup sugar	20 graham crackers
pinch salt	¼ cup melted butter
1 cup crushed pineapple	

Separate the eggs and beat yolks in sauce pan. Add ½ cup sugar, salt and pineapple, cook until thick, stirring constantly. Remove from heat and add jello. Cool to room temperature. Beat egg whites till stiff, gradually adding the ½ cup sugar. Fold into the pineapple mixture. Crush crackers and add melted butter and mix. Line bottom of pan with crackers, then half of the pineapple mixture, and then crackers. Add the rest of the pineapple, and the rest of the crackers. Chill. Serve with or without whipped cream.

—Mrs. Axel Pedersen

**REFRIGERATOR ICE CREAM**

2 eggs	3 to 4 cups milk
1 cup sugar	1 tablespoon vanilla
1/3 cup Karo syrup	½ teaspoon lemon extract
1½ cups very thick cream	

Beat eggs until lemon colored, add sugar gradually and continue beating until thick. Add remaining ingredients and pour in freezing trays. When frozen, remove to bowl and whip with electric or hand beater until light and creamy. Add vanilla and lemon while beating. Return to freezing tray and refreeze.

—Mrs. Leslie Lind

**STRAWBERRY ICE CREAM**

2 packages instant vanilla pudding	1 pint sweet crushed strawberries
2 cups cold milk	1 pint sweet sliced strawberries
2 cups cream, whipped	

Beat with electric mixer the pudding and milk; fold in the other ingredients. Put in a 2 quart mold or use your refrigerator trays. Let set in freezer until firm. Requires no stirring.

—Mrs. Ralph Hansen

**CHOCOLATE FUDGE ROLL**

2 cups white sugar	2 tablespoons butter
1 cup brown sugar	1 cup water
2 squares chocolate or 4 tablespoons cocoa	1 teaspoon vanilla
	1 cup nuts

Mix the sugars, chocolate, butter and water. Cook to soft ball stage. Remove from fire at once and set to cool; let stand for 20 minutes. Beat until the candy stiffens, then dampen hands and knead as you would bread. Mix until all crystals are gone. Form into a roll; roll in nutmeats; wrap in waxed paper. Chill and slice.

—Vesta Dahl

## RHUBARB DELICIOUS

2 cups water	1/3 cup tapioca
2 cups rhubarb, chopped	1 orange, chopped
1 cup sugar	a little salt

Heat water. Mix other ingredients and add water, stirring well. Let this boil up, then cook slowly for 10 to 15 minutes. Serve warm or cold.

—Mary Anderson

## APPLE DUMPLINGS

1 cup sugar	1 cup flour
1 tablespoon butter	2 teaspoons baking powder
2 cups water	pinch of salt
2 cups sliced apples	3/4 cup cream

Make a syrup of the sugar, butter and water. Let come to a boil then add the 2 cups sliced apples. Mix the dumpling ingredients, (flour, baking powder, salt and cream) and drop by tablespoon into boiling syrup. Cover, let boil for 20 minutes without lifting the cover. Serve with cream.

—Mrs. Frank Guske

## APPLE DUMPLINGS

(12 Apples)

Syrup:	1 teaspoon nutmeg
4 cups white sugar	2 tablespoons butter
1 quart water	

Place these ingredients in a 13x9x2 baking pan or dish, and put in oven until melted and blended thoroughly.

Pastry:	1/2 teaspoon salt
4 cups white flour	1/2 cup butter or margarine
2 teaspoons baking powder	1 cup milk
1 teaspoon sugar	

Sift together flour, baking powder, sugar and salt. Cut the butter or margarine into the dry mixture. Stir in the milk and mix all together lightly, like pie crust. Roll out on lightly floured board to 1/2 inch thickness and cut into rounds (size of saucer). Place peeled one-third of apples on rounds and pinch together. Place in hot syrup and bake 1 hour, brown on top. Baste with juice several times while baking. (350 to 375° oven.) Serves 12.

—Helen Hileman

## ENGLISH PLUM PUDDING

1 cup Crisco or suet	1/4 cup fruit juice, any kind
1/2 cup granulated sugar	1 cup flour
1/2 cup milk, hot or scalded	Bread crumbs to make 1 cup
1 cup seeded raisins	when moistened with the 1/2
3/4 cup currants	cup milk.
1/2 cup chopped figs	4 eggs

Cream the crisco and sugar, add the egg yolks, well beaten. Add bread crumbs, when cool, then the fruit juice and fruit. Sift together dry ingredients. Mix well. Last stir in well beaten egg whites. Put in greased mold, 3/4 full, cover and steam 5 hours in covered steamer over kettle of hot water.

—Mrs. M. J. Sorensen

### BAVARIAN CREAM

1 tablespoon gelatine	1 cup whipped cream or
$\frac{1}{2}$ cup cold water	evaporated milk
1 cup cooked rice (hot)	1 teaspoon vanilla
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup fresh or canned fruit
$\frac{1}{4}$ teaspoon salt	

Soak the gelatine in the cold water for 5 minutes, then heat in a double boiler. To this add the cup of cooked rice, sugar and salt. Let cool. When it begins to thicken add the whipped cream or evaporated milk, vanilla and fruit. When cold may be cut in squares.

—Mrs. Harold Larsen

### FRUGHT OR SOT SUPPE

(Fruit Soup)

$\frac{1}{2}$ pound prunes	1 cup sugar
1 cup raisins	1 lemon sliced
1 stick cinnamon	1 orange sliced
1 cup grape juice	4 tablespoons tapioca

Wash fruit and soak an hour in about 2 quarts of water. Add cinnamon and sugar and cook until fruit is almost done. Add minute tapioca and cook until clear. Remove from stove. Add grape juice, orange and lemon. This soup may be varied by adding other fruit to the recipe. If soup is too thick, add more fruit juice. Serve either hot as soup or cold as dessert.

### CHERRY CRISP

$2\frac{1}{2}$ cups (1 can) sour cherries	1 cup bran flakes
$2\frac{1}{2}$ cups (1 can) crushed pineapple	1 cup quick oats
	2 cups flour
$1\frac{1}{2}$ cups sugar	1 cup brown sugar
$\frac{1}{3}$ cup tapioca	1 teaspoon soda
$\frac{3}{4}$ cup butter	$1\frac{1}{2}$ teaspoons vanilla
$\frac{1}{4}$ teaspoon salt	

Mix and cook for 5 minutes, or until clear and thick, the cherries, pineapple, sugar and tapioca. Mix the other ingredients together. Pat  $\frac{1}{2}$  of this crumble mixture into the bottom of 9x13 inch pan. Pour in the cherry and pineapple mixture. Put the rest of the crumbs on the top of the fruit. Bake for 30 minutes in a 375° oven. Let stand over night. Cut in squares and serve with whipped cream or ice cream.

—Mrs. M. E. Ostrus

### DATE CAKE DESSERT

1 cup dates, cut up	1 egg
1 cup boiling water	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{2}$ teaspoon vanilla	1 teaspoon baking powder
1 teaspoon soda	$1\frac{1}{2}$ cups flour
1 cup sugar	$\frac{1}{8}$ teaspoon salt
2 tablespoons butter	

Combine dates, boiling water and soda, let cool. Add to the remaining ingredients. Bake at 350° 30 minutes. Cut in squares. Serve with whipped cream.

—Mrs. Harley E. Hoffman

*just like  
Hattie  
Hornath*

*very good*

## SNOW BALLS

½ cup butter	vanilla
1 cup powdered sugar	1 cup crushed pineapple,
2 eggs, separated	drained
pinch salt	nuts, if desired

Cream the butter and powdered sugar. Add the 2 egg yolks and beat well, then add the salt, vanilla, pineapple and nuts. Fold in the two beaten egg whites. Spread the filling between vanilla wafers (sandwich style) using five wafers in a stack. Frost with whipped cream, sweetened with powdered sugar. Let stand in refrigerator. Place a red cherry at the top.

—Mrs. Norman L. Rasmussen

—Mrs. Hans J. Carstensen

—Mrs. J. C. Sorensen

## VANILLA WAFER TREAT

1-14 oz. can evaporated milk	rind of a whole lemon,
1 package lemon jello	grated
1¾ cup hot water	1 cup sugar
¼ cup lemon juice	2½ cups vanilla wafers,
	crushed

Chill milk until cold. Dissolve jello in hot water, chill until partially set and then whip until light and fluffy. Add sugar, lemon juice, and lemon rind. Whip milk and fold into jello mixture.

Line pan with vanilla wafers, top with lemon mixture.

Chill until set.

—Mrs. Richard Lucas

## APPLE CRISP

4 cups chopped apples	1 teaspoon cinnamon
½ teaspoon salt	1 cup sugar
¾ cups flour	½ cup butter

Mix salt, flour, cinnamon, sugar and butter together. Butter dish and put apples in, then spread the mixed ingredients over the apples. Bake in 350° oven. Serve with plain or whipped cream.

—Mrs. Otto Hansen

## Recipe for Life—

Pay what thou owest,  
Tell less than thou knowest,  
Know more than thou showest,  
Have a care where thou goest.

The Measure of Life—"The Christian has a quality, mental, moral, spiritual, which distinguishes him as salted food from unsalted."

## Doughnuts and Rosettes

### SOUR CREAM DOUGHNUTS

4 cups flour	3 eggs
1½ cups sugar	½ cup sour cream
1 teaspoon soda	1½ cups buttermilk (or sour milk)
¼ teaspoon nutmeg	1 teaspoon lemon flavoring
2 teaspoons salt	

Sift the dry ingredients together. Beat the eggs, add, with the sour cream, buttermilk and flavoring. Add these to the dry ingredients, cut and bake. Glaze while hot with powdered sugar, water and flavoring, which has been mixed to thin cream consistency. It is very important to dip while the doughnuts are hot and let excess drip off. Makes about 4 dozen.

—Mrs. Elmer Fries

### DROP DOUGHNUTS

1½ cups flour	½ cup sugar
2 teaspoons baking powder	½ cup milk
½ teaspoon salt	1 tablespoon salad oil or melted shortening
½ teaspoon nutmeg	
¼ teaspoon cinnamon	1 egg

Beat egg, add sugar and shortening. Sift dry ingredients and add alternately with milk to the creamed mixture. Drop in hot fat 365°, and fry a golden brown.

—Mrs. A. J. Christensen

—Mrs. Walter Christensen

### ROSETTES

2 eggs, slightly beaten	1 cup flour
1 tablespoon sugar	1 teaspoon melted butter or oil
¼ teaspoon salt	
1 cup milk	

Add sugar and salt to egg. Add flour and milk alternately, beating only until smooth. Heat rosette iron in hot lard (365°). Drain iron on cloth each time and dip into butter to about ¼" from top of iron. Immerse in fat (cover them and they will not spread) and fry until light brown. Drain on brown paper—loosen with fork. Dust with granulated or confectioners sugar, or top with creamed chicken, creamed peas, etc. as a main dish.

—Mrs. Philip Petersen

## CHOCOLATE DOUGHNUTS

1 egg	½ teaspoon salt
1 egg yolk	1 teaspoon vanilla
½ cup sugar	½ cup milk
½ tablespoon melted butter	2 teaspoons baking powder
1 square melted chocolate	2 cups flour
or 2 tablespoons cocoa	

Mix in order given, melting chocolate and sifting baking powder with flour. Mix well; roll on floured board ½ inch thick; shape with cutter, and fry in hot, deep fat. Dust with powdered sugar. This recipe will make 18 doughnuts. —Mrs. Andrew J. Christensen

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The Measure of Life;

The Crown of the Home is Godliness..

The Beauty of the Home is Order.

The Glory of the Home is Hospitality.

The Blessing of the Home is Contentment.

Recipe for Life—The milk of human kindness should not be bottled up.

The Measure of Wife—"A man likes his wife to be just clever enough to comprehend his cleverness and just stupid enough to admire it!"

## Abelskiver, Pastry, Etc.

### BOHEMIAN HOT CAKES

2 cups flour	3 eggs (separted)
1 teaspoon soda	2 cups buttermilk
1 teaspoon salt, scant	2 tablespoons melted butter
1 tablespoon sugar	

Beat together egg yolks and buttermilk. Fold in dry ingredients, after they have been sifted together. Add melted butter. Fold in beaten egg whites (leaving egg whites in pieces about the size of a hickory nut). Bake on hot griddle. —Mrs. Roy C. Nelson

### WAFFLES

1 cup flour	4 tablespoons melted butter
2 eggs	2 teaspoons baking powder
1 cup milk	½ teaspoon salt
1 tablespoon sugar	

Beat egg yolks until light. Add milk, then flour, sugar, salt, and baking powder sifted together. Add butter. Mi thoroughly. Add beaten egg whites. —Mrs. John Headlee

### ABELSKIVER

2 cups flour	2 tablespoons sugar
2 teaspoons baking powder	2 cups milk
1 teaspoon salt	4 egg yolks

Mix all together, then fold in the four egg whites beaten stiff, and bake. —Mrs. Elmer Fries

### ABELSKIVER

4 eggs	½ teaspoon soda
2 cups buttermilk or sour milk	1 teaspoon salt
2 cups flour	1 tablespoon sugar
4 teaspoons baking powder	

Beat the eggs slightly, add the buttermilk. Sift the dry ingredients together and add to the eggs and milk.

—Mrs. Bertel Pedersen

### ABELSKIVER

(Danish)

2 cups flour	4 eggs
1½ teaspoon baking powder	½ teaspoon soda
2½ cups sweet milk	1 tablespoon sugar
	salt

Sift flour, baking powder, soda and salt. Add milk and egg yolks, beat well. Add stiffly beaten egg whites. (A little nutmeg may be added for flavoring, if preferred.) —Mrs. Roy C. Nelson

**RAISED ABELSKIVER**

- |                            |                               |
|----------------------------|-------------------------------|
| 1 yeast cake, or dry yeast | 2 tablespoons melted shorten- |
| ¼ cup sugar                | ing                           |
| ½ teaspoon salt            | 5 cups flour                  |
| 5 eggs (separated)         | 1 cup cream and rich milk     |

Mix the yeast, sugar, salt, 5 egg yolks only, shortening and flour. Let raise till double in bulk. Mix with the cream and rich milk till it is a little thicker than cake batter. Add the 5 egg whites, well beaten. Let stand 10 to 15 minutes. Bake in hot Abelskiver pan with any shortening. These are very good reheated in covered pan in oven.  
—Mrs. Dagmar Jessen

**PUFF BALLS**

- |                  |                           |
|------------------|---------------------------|
| 1 cup sugar      | 2 teaspoons baking powder |
| 3 eggs           | nutmeg                    |
| 1 cup sweet milk |                           |

Use enough flour to make a dough which will drop from spoon. Fry in deep fat like a doughnut. (Very good.)  
—Mrs. M. J. Sorensen

**DANISH PASTRY (KRINGLE)**

- |                            |                          |
|----------------------------|--------------------------|
| 4 cups flour               | (Fleischmanns) dissolved |
| 1½ cups shortening         | in 1/3 cup luke warm     |
| ½ cup sugar                | water.                   |
| 1 teaspoon salt            | Milk enough to make soft |
| 2 eggs                     | dough.                   |
| 1 package dry active yeast |                          |

Mix flour and shortening the pie crust method to which the sugar and salt has been added. Then add milk, slightly beaten eggs, and dissolved yeast, and stir with spoon (lightly). Do not knead. Let rise until it gets light—not very long, perhaps an hour or two, according to room temperature. (Do not set in too warm a place).

Divide into 4 parts or according to size of strip desired. Roll about thickness of pie crust.

Fill along center of strip and fold from each side, preferably so filling can be seen. Sprinkle with cinnamon and brown sugar. Dot with butter or margarine, if desired. Let rise short while before baking in moderate oven until light brown. Rub milk or cream on top and sprinkle with sugar just before putting in oven.

Filling: Parboil raisins (seeded raisins preferred) with juice of ½ lemon and sugar to taste (½ cup or more). Thicken with corn starch. Cool before using. Any other fruit may be used. Apple or apricot are very good.  
—Mrs. James C. Peterson

Widow of Rev. James C. Peterson who served Atlantic, 1913-1914.

## DANISH PASTRY

3 cakes yeast	2 cups flour (sifted)
3 tablespoons sugar	½ cup milk
1 egg	½ pound butter
½ teaspoon salt	

Dissolve the yeast in the sugar; add and mix the egg and salt. Add alternately, the flour, milk and butter (flour first and last). Roll and turn on floured pastry cloth very quickly until easier to handle. Then divide into six equal parts. Roll up and chill while mixing filling:

½ pound brown sugar	2 tablespoons cream
½ cup soft butter	pecans or walnuts

Roll each part into strips 6"x15". Spread filling down center. Add pecans or walnuts. Fold over edges. Bake in 350° oven 20 minutes, or until delicately brown. Frost with thin powdered sugar frosting while still very hot.

—Mrs. Homer Larsen

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The Measure of Life—Be not just in time to be too late!

Recipe for Life—We live to give and give to live—all we ever keep is what we give.

## Bread and Rolls

### GERMAN SOUR CREAM TWISTS

3½ cups flour	¼ cup sour cream
1 teaspoon salt	1 whole egg
1 cup shortening (part but- ter	2 egg yolks
1 package dry yeast	flavoring
¼ cup luke warm water	1 cup sugar

Mix the flour, salt and shortening as for pie crust. Combine the yeast, water, cream, whole eggs, yolks, and flavoring. Mix these with the dough. Chill for 2 hours. Roll dough, using ½ or 1/3 at a time, into an oblong. (Use corresponding amount of sugar for each portion.) Sprinkle with sugar, fold into thirds. Repeat rolling, sprinkling and folding three times. Then roll about ¼" thick. Cut into strips ½" wide by 8" long. Shape into horseshoes (stretching dough slightly and twisting) on ungreased baking sheet. Bake at once in 375° oven 15 minutes, or until delicately brown.

—Mrs. K. R. Jensen

### CLOVERLEAF ROLLS

(For Freezing)

1 package yeast	½ cup sugar
1 tablespoon sugar	6 tablespoons shortening
1 cup lukewarm water	1 teaspoon salt
1 cup lukewarm milk	2 or 3 eggs
3 cups flour	4 cups flour (approximately)

Mix the yeast, tablespoon sugar, water, milk and flour and let raise ½ hour. Add the ½ cup sugar, shortening, salt, eggs and flour and let raise. Punch down and put into refrigerator to raise again. Make into rolls. Raise to double in bulk. Bake in 375° oven. When cool, freeze.

—Esther Hoegh

### BUTTER HORNS

1 cup milk (scalded)	1 package dry yeast
½ cup sugar	3 eggs, beaten
½ cup shortening	4½ cups flour
1 teaspoon salt	

Mix and let rise. Take ½ of dough and roll out larger than a pie crust. Cut into six wedges and roll each from outside in. Let raise again, and bake at 400° for 15 minutes.

—Mrs. Carl Wiuff

## ROLLS

(Sweet Dough Foundation)

2 cakes compressed or dry yeast	½ cup sugar
¼ cup lukewarm water	1 teaspoon salt
1 cup milk	2 eggs, beaten
¼ cup lard	5 cups sifted flour

Soften yeast in lukewarm water. Scald milk. Add lard, sugar and salt. Cool to lukewarm. Add enough flour to make a thick batter. Add yeast and eggs and enough more flour to make a soft dough. Turn out on lightly floured board. Allow to rest for 10 to 15 minutes and knead until smooth and satiny. Place in a greased bowl. Cover and let rise until double in bulk. When light, punch down. Shape into tea rings, rolls or coffee cakes. Let rise until double in bulk. Bake at 375° for 20-25 minutes for rolls; for coffee cake or tea rings, bake an extra 5 minutes.

—Mrs. Charlie Hansen

## BROWN AND SERVE ROLLS

2 cups scalded milk	1 package granular or compressed yeast
3 tablespoons sugar	¼ cup lukewarm water
2 teaspoons salt	5 to 6 cups all purpose flour
3 tablespoons fat	

Scald milk. Add sugar, salt and fat. Cool to lukewarm. Dissolve yeast in water. Add to milk. Knead lightly. Place in a greased bowl. Brush top with melted butter. Cover. Let rise till double in size. Bake at 250° for 20 minutes. Remove from pan and cool. Freeze. To use thaw, and bake at 375° till brown. Makes 3 dozen rolls. They may also be baked and then frozen. Either way they are good.

—Mrs. Edith Andersen

## BAKED BROWN BREAD

1 cup white sugar	1 cup raisins
2 tablespoons butter	1½ cups boiling water
1 egg	2 teaspoons soda
1½ cups sifted flour	½ cup nut meats
1¼ cups cornmeal	

Pour boiling water over raisins and cool. Cream butter and sugar. Add egg and beat well. Add dry ingredients to cooled mixture. Grease three No. 2 cans, fill about two-thirds full and bake in 350° oven for 1 hour.

—Mrs. Niels Fuglsang

## WHITE BREAD

4½ cups luke warm potato water	¼ cup sugar
3 cakes yeast	¼ cup melted lard
2 teaspoons sugar	4½ teaspoons salt
5 cups sifted flour	10-12 cups sifted flour

Place in bowl the potato water (dilute with water to make 4½ cups), two teaspoons sugar and yeast. Let set until yeast rises to top of water (about five minutes). Stir in five cups sifted flour and beat until smooth. Let rise 20 minutes of until bubbly all over. Add remaining sugar, salt and cooled lard. Stir down well. Then stir in about 10-12 cups more sifted flour. Put on board, and knead until smooth and stiff as desired. Place in lightly greased bowl and let rise until double in bulk. Punch down. Let rise. Form three loaves. Put in greased pans and let rise. until light. Bake at 375° for one hour.

—Mrs. Leo Thurman

## REFRIGERATOR ROLLS

Dissolve.	1 teaspoon salt
1 cake yeast in ½ cup warm water	1 cup mashed potatoes
Mix together:	1 cup hot potato water
½ cup sugar	2 eggs
¾ cup lard	4 to 5 cups flour

Add yeast and knead well. Put in refrigerator until ready to use. Bake in oven 12 minutes at 375°.

—Mrs. Blanche Buckley

## REFRIGERATOR ROLLS

1 cake yeast	7 cups flour
½ cup sugar	3 tablespoons shortening
1 teaspoon salt	2 cups luke warm water
1 egg	

Crumble yeast into mixing bowl. Add sugar, salt, water and beaten egg. Add half the flour and beat well. Add melted shortening and remainder of flour. Let rise to double its bulk. Punch down. Cover tightly and place in refrigerator. About an hour before baking, remove the desired amount of dough. Shape into rolls and place on greased pan. Let rise and bake in hot oven, 425°, for 20-25 minutes.

—Mrs. Leo Thurman

## BUNS

2 cups lukewarm water	2 eggs
1/3 cup sugar	1 tablespoon salt
2 packages dry yeast	6½ cups flour (or more)
1/3 cup shortening (lard)	

Combine the water, sugar and yeast and let stand a few minutes. Then add the eggs, melted shortening, salt and flour. Let rise until double in bulk. Mix down and let rise again. Shape into rolls. Bake at 375° 30 minutes. Yield, 40 buns.

—Mrs. L. H. Andersen

## MUFFINS

2 cups flour	2 tablespoons sugar
3 teaspoons baking powder	1 cup milk
1 egg	2 tablespoons melted fat
½ teaspoon salt	

Mix and sift dry ingredients. Add milk, egg and fat. Mix quickly until all ingredients are moistened. Don't over mix. Fill greased tins 2/3 full and bake at 425°.

—Mrs. Opal Pratt

## WHITE BREAD

2 yeast cakes, soaked in ½ cup lukewarm water	2 tablespoons sugar
2 cups milk, scalded	2 tablespoons lard
2 cups water	2 tablespoons salt
	Flour

To the yeast and water, add the 2 cups scalded milk, then 2 cups water, sugar, lard and salt. Add flour to make a stiff dough, then beat hard. Turn out on floured board and let stand 10 minutes. Then knead stiff and let rise. Knead down again, then put in pans. Let rise.

—Mrs. Philip Peterson

## QUICK PARKER HOUSE ROLLS

2½ cups flour	1 yeast cake or
1 tablespoon sugar	1 package dry yeast
1 teaspoon salt	1/3 cup lukewarm water
2 tablespoons lard	½ cup milk

Add sugar to lukewarm milk, also the yeast which has been dissolved in lukewarm water. Add shortening, flour and salt. Beat well and set aside to rise. When light, roll gently to ¼" thickness. Cut with biscuit cutter. Brush each circle with melted butter and crease through center of each roll with the dull edge of a knife. Fold each roll over double. Place on well greased pan one inch apart. Brush top with melted butter and when very light, bake in hot oven 425° for 20 minutes.

—Mrs. Chris J. Nielsen

## ROLLS

1 cake yeast	½ cup sugar
¼ cup lukewarm water	1 teaspoon salt
1 cup milk	2 eggs, beaten
¼ cup fat	5 cups sifted flour

Soften yeast in lukewarm water. Scald milk, add fat, sugar and salt. Cool to lukewarm. Add enough flour to make a thick batter. Add yeast and eggs. Beat well. Add enough more flour to make a soft dough. Turn out on floured board and knead until satiny. Place in greased bowl, cover, and let rise until double in bulk. When light, punch down. Shape into tea rings, rolls or coffee cakes. Bake at 375° 20 to 25 minutes for rolls; 25 to 30 minutes for tea rings, etc.

—Mrs. H. T. Carver

### WHOLE WHEAT BREAD

- |                         |                          |
|-------------------------|--------------------------|
| 1 cake compressed yeast | 2 tablespoons lard       |
| 3 tablespoons sugar     | 2½ cups sweet milk       |
| 1 cup lukewarm water    | 4 cups whole wheat flour |
| 1 tablespoon salt       | 2½ cups flour            |

Add yeast, sugar to water. Let stand till yeast is dissolved; add milk, scalded and then cooled, add 1 cup whole wheat flour, beat until bubbles rise. Add remainder of flour, lard, salt and flour until soft dough is formed. Knead until smooth. Let rise 10 minutes. Place in a well greased pan about 2 hours, or until double in bulk. Knead down, and let rise 45 minutes. Mould into loaves. Let rise. Bake one hour.  
—Mrs. M. J. Sorensen

### ROLLS

- |                     |                      |
|---------------------|----------------------|
| 3 cups flour        | 1 cup Carnation milk |
| 1 teaspoon salt     | ¼ cup lukewarm water |
| 2 tablespoons sugar | 1 teaspoon sugar     |
| ½ cup shortening    | 1 package yeast      |
| 3 egg yolks, beaten |                      |

Sift the flour, salt and sugar, and cut in the shortening. Beat the egg yolks, and milk, and combine with the flour mixture, add the water and sugar and yeast, and refrigerate at least 2 hours. Take half of dough and make 9" circle. Cut in 16 wedges and roll. Put on greased cookie sheet and let raise 1½ to 2 hours. Bake about 12 minutes at 425°. Makes 32 rolls. For sweet rolls, top while warm with:

- |                      |                                       |
|----------------------|---------------------------------------|
| ½ cup powdered sugar | lemon juice, to spreading consistency |
| 1 teaspoon butter    |                                       |
| pinch of salt        |                                       |

—Mrs. S. B. Christensen

### SOUR CREAM ROLLS

- |                          |   |
|--------------------------|---|
| 1 cup sour cream         | 1 large egg                                   |
| ½ teaspoon soda          | 1 cake yeast, softened in a little warm water |
| 2 tablespoons shortening | 3 cups flour                                  |
| 3 tablespoons sugar      |   |
| 1 teaspoon salt          |   |

Boil the cream, cool, and add the soda; mix all the ingredients together. Knead lightly. Make into any preferred rolls. Raise 1½ hours and bake. Fresh while warm.  
—Mrs. Robert Pratt

### CORN BREAD

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 cup flour               | 1 egg                           |
| 1 cup corn meal           | 1½ cups milk                    |
| 4 teaspoons baking powder | 4 tablespoons melted shortening |
| 4 tablespoons sugar       |                                 |
| ½ teaspoon salt           |                                 |

Sift the dry ingredients together, beat the egg and milk together, and add to the dry ingredients, then add the shortening last. Bake in a hot oven, 425°, for 25 to 30 minutes.  
—Mrs. Frank Guske

## BUTTERHORN ROLLS

4 cups flour	1½ cups butter
1 tablespoon sugar	¼ teaspoon salt
1 cup milk	½ cake compressed yeast

Roll out thin, cut in squares and form into hornshapes. Drip in egg and sugar. Sprinkle nuts on top if desired. Bake at 475°. May put jelly in them.

—Mrs. Raymond W. Christensen

## CORN BREAD

½ cup flour	1 tablespoon sugar
1 cup yellow cornmeal	¾ cup sour milk
¾ teaspoon salt	1 egg
1 teaspoon baking powder	2 tablespoons bacon fat
½ teaspoon soda	

Melt fat in baking pan. Sift dry ingredients. Add beaten egg and fat to milk. Combine the two mixtures. Bake in a 400° oven for 25 minutes.

—Mrs. Charlie Hansen

## COFFEE KRINGEL

1 cup lard	3 eggs
4 cups flour	3 tablespoons sugar
1 cake yeast	1 teaspoon salt
¼ cup lukewarm water	1 cup lukewarm milk
1 teaspoon sugar	

Cut the lard into flour like pie crust. Soak the yeast in ¼ cup lukewarm water and 1 teaspoon sugar for 10 minutes. Mix the eggs, sugar and salt and the milk to the yeast mixture. Stir into flour mixture. Cover and put into refrigerator over night. In the morning, divide into four parts. Roll each strip about 14"x8", thinner than pie crust. Put your favorite fruit filling or marmalade on the strip, bringing sides over filling and pinch together. Place on greased pans and let raise about 2 hours. Bake and frost.

—Mrs. Elmer Fries

## BAKING POWDER BISCUITS

1 cup sour cream, whipped	2 teaspoons baking powder
1 2/3 cup flour	pinch of salt
½ teaspoon soda	

Bake for 12 minutes at 450°.

—Mrs. Frank Gaines

## PRIZE BAKING POWDER BISCUITS

2 cups flour	½ teaspoon cream of tartar
4 teaspoons baking powder	½ cup shortening
2 teaspoons sugar	2/3 cup milk
½ teaspoon salt	

Cut in ½ cup shortening, add all at once the 2/3 cup milk. Stir till it forms a ball then roll and pat out. Cut into biscuits. Bake in 450° oven for 10 to 12 minutes. For drop biscuits, add 1 cup milk.

—Mrs. Elna Guske

## DATE NUT BREAD

1 cup boiling water	1 cup sugar
½ cup ground raisins	½ teaspoon salt
½ cup ground dates	2 cups flour
1 teaspoon soda	1 teaspoon baking powder
1 tablespoon butter	½ cup chopped nuts
1 egg, beaten	

Measure raisins and dates after they are ground. Add soda to boiling water, and pour over the ground fruit. Let stand until cool. Then add egg, sugar. Sift flour together with baking powder and salt. Add to first mixture. Add flavoring and nuts. Pour in loaf pan that has been thoroughly greased. Bake in slow oven, 325°, until done.

—Mrs. Frank Brehmer

## BANANA BREAD

2 cups flour	1 cup sugar
1 teaspoon baking powder	2 eggs
½ teaspoon salt	1 cup mashed banana
½ cup shortening	½ cup nuts

Sift the flour, baking powder, soda and salt. Cream the shortening, adding the sugar gradually. Blend in 2 eggs, one at a time. Beat well. Add the mashed bananas and mix well. Blend in the sifted ingredients. Fold in ½ cup nuts. Pour in greased 9"x5"x3" pan. Push batter into corner of pan, leaving center slightly hollow. Let stand 20 minutes before baking. Bake 60 to 70 minutes, at 350°.

—Mrs. Frank Brehmer

## LEFSE (Norwegian)

10 to 11 cups flour	4 handfuls sugar
1 cup (plus) Crisco	1 quart (plus) boiling milk
1 handful salt	

Pour boiling milk into dry ingredients and stir until well mixed. Chill. Knead until smooth and satiny. Cut off into pieces and make into balls. Roll with grooved rolling pin until paper thin. Take off floured board with a thin stick (from window shade) and bake on top of lefse baker. Remove from stove and take a small cloth and dot baked side with milk, return to stove and bake unbaked side first, then the milked side again.

—Mrs. H. T. Carver

## PINEAPPLE DATE BREAD

1 egg, beaten	3 cups flour, sifted
1/3 cup milk	¾ cup sugar
1/3 cup shortening, melted	3 teaspoons baking powder
1 9 oz. can (1 cup) crushed pineapple	¼ teaspoon soda
1 cup chopped nuts	¾ teaspoon salt
1 cup chopped dates or raisins	

Combine egg, milk, shortening, pineapple, nuts and dates or raisins. Sift together dry ingredients. Add to first mixture and stir just to moisten. Bake in greased pan in moderate oven, 350°, about 55 minutes.

—Mrs. E. G. Faust

## NUT BREAD

½ cup chopped nuts	1 egg
1 tablespoon soda	1 teaspoon vanilla
1 tablespoon butter	2 cups flour
1 cup boiling water	1 teaspoon baking powder
1 cup sugar	½ teaspoon salt

Combine the soda, butter and boiling water. Let this mixture cool. Then mix the sugar, egg, vanilla and add to the cooled mixture. Sift the flour, baking powder and salt together and add to the other mixture. Last add ½ cup nuts. Put in loaf pan. Let set 15 minutes. Bake 1 hour in 375° oven. —Mrs. Hans Pedersen

## MARASCHINO CHERRY NUT BREAD

2 cups all purpose flour	8 oz. maraschino cherries
1½ teaspoon baking powder	2 tablespoons salad oil or melted shortening
½ teaspoon salt	1 cup chopped nuts
2 eggs, beaten	
1 cup sugar	

Sift together the flour, baking powder and salt; add the beaten eggs, sugar and the juice from the 8 ounce bottle of Maraschino cherries and the salad oil. Cut the cherries into small pieces. Mix egg mixture into flour, mixing well; add cherries and the cup of chopped nuts. Place in a greased loaf pan. Bake 45 minutes, or until done, in 350° oven. —Mrs. Hans J. Carstensen

## NUT BREAD

1 egg	2½ cups flour
1 cup sugar	2 teaspoons baking powder
1 cup milk	1 cup nut meats
1 tablespoon butter	

Bake at 350° one hour.

—Marie Beck

## DATE NUT BREAD

1 teaspoon soda	1 teaspoon baking powder
1 cup chopped dates	½ teaspoon salt
1 cup boiling water	1 cup sugar (scant)
1 beaten egg	1 teaspoon vanilla
2 cups flour	½ cup nutmeats

Sprinkle the soda over the chopped dates. Pour the boiling water over them and let cool. Add the beaten egg. Sift together and add the flour, baking powder, salt and sugar. Add vanilla and nutmeats. Let stand 15 minutes and bake 1 hour or until done in 300° oven. Makes 1 loaf.

—Mrs. Robert E. Johnson

—Mrs. Glen Fudge

—Mrs. Charles Dresler

## APPLESAUCE NUT BREAD

1 cup applesauce	1 teaspoon cinnamon
1 beaten egg	3 teaspoons baking powder
2 tablespoons melted butter	$\frac{1}{2}$ teaspoon soda
2 cups flour	1 teaspoon salt
$\frac{3}{4}$ cup sugar	1 cup chopped nuts

Combine the applesauce, egg and melted butter. Sift together the flour, sugar, cinnamon, baking powder, soda and salt. Sift these dry ingredients into other mixture and then add the cup of chopped nuts. Turn into a well greased 5"x9" loaf pan and bake in a 350° oven for 45 to 50 minutes.

—Mrs. Herluf Karstensen

## DATE BREAD

1 cup dates	1 $\frac{1}{2}$ cups flour
1 cup boiling water	1 teaspoon soda
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup nuts
1 tablespoon shortening	pinch salt
1 egg	

Cut up the dates and pour over them the boiling water. Let stand until cool. Cream the sugar and shortening and add the egg, creaming well. Add the flour, soda, salt and nuts. Bake in loaf pan 1 hour, 325°. (Add dates to your creamed mixture, put flour in last.)

—Mrs. Oscar Sorensen

## BANANA BREAD

$\frac{2}{3}$ cup sugar	2 cups flour
$\frac{1}{3}$ cup soft shortening	1 teaspoon baking powder
2 eggs	$\frac{1}{2}$ teaspoon soda
3 tablespoons sour milk or buttermilk	$\frac{1}{2}$ teaspoon salt
1 cup mashed bananas	$\frac{1}{2}$ cup chopped nuts

Mix the sugar, shortening and eggs thoroughly, then stir in the milk and bananas. Sift the flour, baking powder, soda and salt together and stir in. Blend in the chopped nuts. Pour into well greased 9x5x3 loaf pan. Let stand 20 minutes before baking. Bake until it tests done, 50 to 60 minutes, at 350°.

—Edna Pedersen

## DATE BREAD

3 cups sifted flour	$\frac{1}{2}$ cup melted shortening or salad oil
$\frac{3}{4}$ teaspoon salt	
4 teaspoons baking powder	1 9-ounce can undrained crushed pineapple
$\frac{3}{4}$ cup sugar	1 cup chopped dates
1 egg	
$\frac{1}{3}$ cup milk	

Stir enough to mix. Bake one hour in 350° oven. Cool before removing from pan.

—Clara Jensen

## PINEAPPLE NUT BREAD

2½ cups flour	¾ cup walnut meats
½ teaspoon soda	1½ cups pineapple juice and chunks
¾ cup sugar	1 egg, beaten
½ teaspoon salt	3 tablespoons butter or salad oil
3 teaspoons baking powder	
1 cup 40% Bran Flakes	

Sift the flour, sugar, soda, salt and baking powder 3 times. Add the bran flakes, walnut meats, pineapple, beaten egg, and melted butter. Bake 350° for 1 hour.  
—Mrs. Roy C. Nelson

## CRANBERRY BREAD

2 cups flour	2 tablespoons melted butter
½ teaspoon salt	2 tablespoons hot water
1½ teaspoons baking powder	½ cup orange juice
½ teaspoon soda	½ cup nut meats
1 cup sugar	1 cup whole cranberries, uncooked
1 egg, beaten	

Sift the dry ingredients together, then add the egg, melted butter, hot water, orange juice. Fold in the nut meats and cranberries. Bake 1 hour and 10 minutes, at 325°.

—Mrs. P. C. Clemmensen

## RAISIN NUT BREAD

2 tablespoons shortening	2 cups boiling water
1½ cups brown sugar	2 cups raisins
½ teaspoon salt	3 cups flour
2 eggs, beaten	1 teaspoon baking powder
2 teaspoons soda	1 cup nuts

Cream the shortening and sugar, add the salt and beaten eggs. Dissolve 2 teaspoons soda in the boiling water and pour over the raisins. Let stand until cool. Sift the flour and baking powder together. Add the nutmeats and bake in a greased pan in moderate oven for 1 hour. Makes 1 large loaf or 2 small ones.  
—Mrs. Mervin Curtis

## BANANA BREAD

1 cup sugar	2½ cups flour
½ cup shortening	1 teaspoon soda
2 eggs (beaten separately)	1 teaspoon baking powder
3 bananas (mashed)	1 teaspoon salt
8 tablespoons cold water	nuts, if desired

Mix the sugar, shortening and egg yolks; add the bananas and cold water. Sift the flour, soda, baking powder and salt together. Add nuts if desired. Fold in the egg whites. Bake in moderate oven, 325° to 350° for 1 hour. Makes 2 loaves.

—Mrs. M. J. Sorensen

—Mrs. Blance Buckley

## NUT BREAD

1 cup raisins	1 cup sugar
1 teaspoon soda	2 cups flour
1 teaspoon butter	1 teaspoon baking powder
1 cup boiling water	$\frac{1}{2}$ cup nuts
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
1 egg	

Combine the first four ingredients and let cool.

Add the flour and baking powder sifted together, the nuts and vanilla. Let rise 15 minutes and bake one hour.

—Mrs. John N. Christensen

## BEST OATMEAL BREAD (No Shortening)

1 package dry yeast	2 teaspoons salt
$\frac{1}{4}$ cup lukewarm water	$\frac{1}{2}$ cup brown sugar
2 cups boiling water	5 cups sifted flour
$1\frac{1}{2}$ cups quick rolled oats	

Combine oats and sugar, pour the boiling water over and cool to lukewarm. Add the yeast which has been dissolved in the warm water and the flour. Knead and let rise. Shape in two loaves and bake 45 minutes in 350 degree oven.

—Mrs. A. J. Christensen

## QUICK NUT RAISIN BREAD

1 tablespoon shortening	2 teaspoons baking powder
1 egg	1 cup milk
$\frac{3}{4}$ cup sugar	1 cup raisins
2 cups flour	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{2}$ teaspoon salt	

Cream sugar and shortening. Add eggs and blend. Sift dry ingredients and add alternately with milk. Bake in moderate oven. Makes two medium sized loaves or one large one.

—Mrs. Leo Thurman

## DATE NUT BREAD

$1\frac{1}{2}$ cups dates	$2\frac{3}{4}$ cups flour
$1\frac{1}{2}$ cups boiling water	1 teaspoon soda
$1\frac{1}{2}$ cups sugar	1 teaspoon cream of tartar
1 teaspoon salt	1 cup nut meats
2 tablespoons shortening	1 teaspoon vanilla
1 egg	

Put chopped dates, sugar, salt and shortening in a bowl. Pour boiling water over them and let stand until cool. When cool add the beaten egg, flour, soda, cream of tartar, chopped nut meats, and vanilla. Bake in two loaf pans, greased and floured, in 350° oven.

—Mrs. Woodrow Hansen

—Mrs. Norris Lusche

## Main Dishes and Meats

### FROM THE GOVERNOR'S MANSION

Des Moines, Iowa

#### IOWA PRIME MEAT ROLLS

2 pounds ground beef	green pepper
2 eggs	pimento
1 dozen crackers	onion
1 small can whole kernel corn	celery

Chop fine a small amount of each, green pepper, pimento, onion and celery. Mix all the ingredients well and mold into cone shapes around a small piece of cheese or  $\frac{1}{2}$  a boiled egg in center. Wrap each roll in a large cabbage leaf; fasten with toothpicks. Place rings of onion, green pepper, and pimento on top. Cook in roaster with 3 or 4 whole can tomatoes. Do not add water or juice; cook 15 minutes with roaster lid on; then cook 20 to 30 minutes with lid off, at 350°.

—Mrs. Leo Hoegh

#### HAMBURGER AND NOODLE CASSEROLE

1 pound hamburger	1 No. 2 can peas
$\frac{1}{2}$ cup finely chopped onion	1 cup diced celery
1 teaspoon salt	1 cup crushed potato chips
$\frac{1}{4}$ teaspoon pepper	1 can mushroom soup, diluted
2 cups uncooked "curly" noodles	in 1 cup milk

Brown the hamburger in a skillet in hot fat, add onion, salt and pepper. In casserole, put alternate layers of hamburger, peas, celery and noodles (which have been cooked in salted water). Pour mushroom soup and milk over top. Lift ingredients with fork so soup will run through. Top with crushed potato chips. Bake 50 minutes in 350° oven, or until brown.

—Mrs. N. C. Carlsen

Widow of Dr. N. C. Carlsen, former President of the United Evangelical Lutheran Church.

#### SPAGHETTI AND MEAT BALLS

Sauce:	1 can tomato sauce
1 tablespoon chopped onion	3 teaspoons parsley flakes
1 tablespoon salad oil	1 large can tomatoes
$1\frac{1}{2}$ tablespoons vinegar	(strain)
1 can tomato paste	$1\frac{1}{2}$ teaspoon salt
	pepper

Bring these ingredients to a boil, and simmer 1 hour. (May be stored in refrigerator.)

Meat balls:	2/3 pound beef
$\frac{1}{3}$ pound pork	bread, soaked in milk

Form into small balls and brown in a skillet. Add the meat balls to the sauce and simmer 45 minutes. Cook long spaghetti. Put on plates. Pour sauce and meat over the spaghetti.

—Mrs. Homer Larsen

Wife of Rev. Homer Larsen who served Atlantic 1948-1953.

## TEXAS HASH

- |  |   |
|--|---|
| 2 medium sized onions (chopped)        | 1 teaspoon chili powder                             |
|  | 1 teaspoon salt                                     |
| 2 medium sized green peppers (chopped) | $\frac{1}{8}$ teaspoon pepper                       |
| 1 pound hamburger                      | 2 cups tomatoes (either fresh or canned with juice) |
| $\frac{1}{2}$ cup raw rice             |   |

Fry the onions and peppers in three tablespoons of shortening until light and brown. At the same time the hamburger is frying, lightly brown the onions and peppers, and add along with the raw rice, seasoning and tomatoes. After mixing well, place the hash in a baking dish and bake in a moderate oven 350° for 40 minutes.

—Mrs. Carl Wildrick

## LIVER PASTE (Danish recipe)

- |  |                                 |
|--|---------------------------------|
| 1 pound pork liver (ground 4 or 5 times)     | 1 small onion                   |
|  | 1 teaspoon salt                 |
| $\frac{1}{4}$ pound salt pork (without meat) | $\frac{1}{3}$ teaspoon pepper   |
|  | $\frac{1}{4}$ teaspoon allspice |
| $\frac{1}{2}$ cup flour                      | $1\frac{1}{2}$ cups milk        |
| 1 egg  | anchovies                       |

Grind the anchovies, onions and pork with the liver. Add dry ingredients, then egg, milk. Mix well. Bake in 300° oven, one hour or more, until firm.

—Mrs. C. M. Videbeck

## SIX LAYER DINNER

- |                                  |                               |
|----------------------------------|-------------------------------|
| 1 pound potatoes (2 or 3 medium) | 1 cup chopped celery          |
|                                  | 1 No. 2 can tomatoes          |
| 1 pound ground beef              | 1 teaspoon salt               |
| 1 onion                          | $\frac{1}{4}$ teaspoon pepper |

Put the sliced potatoes in the bottom of the casserole and add the other ingredients in order given, in layers. Bake in moderate oven 2 hours.

—Mrs. R. E. Morton

Wife of Dr. R. E. Morton, President of Dana College and Trinity Seminary.

## PORK CHOPS SERVED WITH RICE

(Swanson's Contest Prize Winning Recipe)

- |   |   |
|---|---|
| Four pork chops                             | $\frac{1}{4}$ teaspoon prepared mustard           |
| $1\frac{1}{2}$ teaspoon salt                | 2 tablespoons corn starch                         |
| $\frac{1}{4}$ cup water                     | 2 tablespoons cold water                          |
| 1 chicken bouillon cube                     | Small can cubed pineapple                         |
| 1 cup hot water                             | $\frac{1}{2}$ green pepper, sliced in thin strips |
| $\frac{1}{2}$ teaspoon Worcestershire sauce | 1 tomato, cubed                                   |
| 1 tablespoon soy sauce                      | $\frac{1}{2}$ cup chopped celery                  |
| $\frac{1}{2}$ cup pineapple juice           | 4 cups hot cooked rice                            |
| 1 tablespoon vinegar                        |   |

Brown chops thoroughly without added fat. Salt. Add the  $\frac{1}{2}$  cup water and cover. Simmer 30 minutes. Remove chops and pour off the fat. In the skillet melt juice, vinegar and mustard. Combine corn starch with 2 tablespoons water. Stir into skillet mixture and simmer until thick, stirring constantly. Add the chops and remaining ingredients except the rice and simmer 5 minutes. Serve over the hot rice. Four portions.

—Marie Beck

**MEAT BALLS WITH MUSHROOM SOUP**

- |                               |   |
|-------------------------------|---|
| 1 pound ground beef           | 1 clove garlic, grated (or garlic salt) |
| 2 tablespoons chopped parsley |   |
| 1 egg                         | ½ cup milk                              |
| Salt and pepper               | 1 can cream of mushroom soup            |
| 1 slice bread                 |   |

Form into meat balls and brown in bacon fat. Place in casserole; pour the mushroom soup over, and bake 1 hour, at 400° for first 15 minutes; reduce heat to 300° for the remaining 45 minutes.

—Mrs. Merwyn Kline

**SCALLOPED CHICKEN**

- |   |                            |
|---|----------------------------|
| 1 chicken, cooked until tender          | 1 onion                    |
| ½ loaf dry bread, cubed                 | 1 scant teaspoon sage salt |
| 2 eggs beaten (or more)                 | pepper                     |
| 1½ quarts broth, made into a thin gravy |                            |

Mix eggs with bread. Put into flat baking dish. Alternate chicken and other ingredients. Sprinkle onion on layer of chicken. Pour gravy over top. Cool gravy some before using. If not moist enough, add a little water. Bake at 400° at first, then reduce heat. Bake 1 hour. Serves 15.

—Helen Molgaard

**TUNA MACARONI CASSEROLE**

- |  |                         |
|--|-------------------------|
| 1 7-ounce package elbow macaroni or noodles      | ¾ teaspoon salt         |
| 1 egg, beaten with fork                          | ¾ teaspoon dry mustard  |
| ¾ cup milk, added to egg (with salt and mustard) | Minced onion            |
|  | 1½ cups grated cheese   |
|  | 1 7-ounce can Tuna fish |

Mix the tuna fish, onion and cheese; then put all together and mix. Put in a buttered baking dish and bake about 1 hour at 325°.

Mrs. P. C. Clemmensen

**FARM BUREAU CHICKEN**

- |                                |                               |
|--------------------------------|-------------------------------|
| 1 quart coarsely cubed chicken | ¾ teaspoon salt               |
|                                | pepper                        |
| Dressing:                      | 2 tablespoons chopped onion   |
| 1½ quarts bread, broken        | Gravy:                        |
| ½ cup butter, melted           | 1 quart broth (free from fat) |
| 1¼ teaspoons sage              | 4 tablespoons flour           |
| ¼ cup stock, or cream          | 4 tablespoons chicken fat     |

Put a 1½" layer of chicken in casserole. Cover with dry dressing. Pour gravy over dressing. Bake in oven until brown, about 35 minutes.

—Mrs. H. T. Carver

**TUNA LOAF**

2 tablespoons unflavored gelatine	½ cup finely chopped celery
½ cup cold water	½ cup pickle relish
1 cup mayonnaise	Worcestershire sauce
2 cans tuna, drained	Grated onion, or onion salt

Soften the gelatin in the water. Stir in the mayonnaise and tuna. Add the celery and relish. Season with Worcestershire sauce and either grated onion or onion salt. Pour into buttered loaf pan and chill until firm. Cut in slices and serve. Fine for sandwiches.

—Mrs. Vic Petersen

**SWISS STEAK**

2 pounds round or chuck steak	½ teaspoon pepper
½ cup flour	3 tablespoons fat
2 teaspoons salt	1 small onion, chopped
	1 cup canned tomatoes

Have steak cut 1½ to 2 inches thick. Mix flour, salt and pepper and thoroughly pound into steak. Brown the meat and onion in hot fat; add tomatoes. Cover and cook over low heat, or bake in a moderate oven, 350°, until tender, about 1½ hours.

—Mrs. Ralph W. Johnson

**BARBECUED HAMBURGER**

1 pound hamburger	1 tablespoon dry mustard
2 tablespoons catsup	½ teaspoon chili powder
½ onion	1 can chicken gumbo soup

Brown meat and onions, then add the rest of the ingredients, let simmer for 1 hour.

—Mrs. Chris Smith

**LEFT OVER MEAT AND CABBAGE**

1 medium sized cabbage	pepper
3 cups, more or less, chopped left over meat of one kind or several kinds	grated cheese
salt	1½ cups boiling water
	1 cup cream or rich milk

Put a layer of cabbage, then meat, until baking dish is full, having the meat on top. Season layers with salt, pepper and butter, grated cheese on top. Pour over this the boiling water, cover, and bake in a moderate oven 1½ hours. One-half hour before serving, add the cream, and cook 15 minutes. Uncover, increase the heat and cook 15 minutes more. It should be brown. Eat hot served from the dish, or let cool and turn on a platter. Serves 6.

—Mrs. Chris Molgaard

**CHILI MAC (Large Recipe)**

1 package macaroni (cooked)	1 large onion
½ pound bacon	2 pounds hamburger
1 large can tomatoes	1 large can of red kidney beans (drained)
salt and pepper	

Cut bacon in pieces and fry crisp, add onion and fry, add hamburger and fry till done, not crisp. Add the macaroni, tomatoes, beans and season. Bake slowly 1 hour at 350°. Best if cooled and re-heated.

—Mrs. Noris Lusche

**HASTY CHILI**

- |                                 |                           |
|---------------------------------|---------------------------|
| 1 pound ground beef             | 1 No. 2 can kidney beans  |
| 2 tablespoons lard or drippings | 1 teaspoon salt           |
| 2 small onions, chopped         | 2 teaspoons chili powder  |
| 1 No. 2½ can tomatoes           | ½ teaspoon cayenne pepper |

Brown the beef slowly in lard or drippings. Add the onions, tomatoes, beans and seasonings. Cook slowly for approximately 1 hour. Water may be added if desired and the seasonings can be adjusted to suit your taste. This recipe will make 4 to 6 servings.

—Mrs. Dagmer Jessen

**ESCALLOPED CHICKEN**

- |                         |                             |
|-------------------------|-----------------------------|
| 4 pounds chicken        | 3 cups toasted bread crumbs |
| 1 pint broth            | ¼ pound butter              |
| ¾ quart milk            | salt and pepper to taste    |
| 4 eggs, beaten slightly |                             |

Boil chicken until tender. Remove bones. Combine ingredients and bake very slowly 1½ hours.

—Johanna Thomas

**ONE DISH MEAL**

- |                                 |   |
|---------------------------------|---|
| 1 small package noodles, cooked | salt to taste                             |
| 1 can cream of mushroom soup    | 1 can tuna fish                           |
| ½ to 1 can milk                 | 1 small can peas or string beans, drained |

Cook the noodles until tender in boiling water. Drain and add the other ingredients. Pour into buttered casserole. Sprinkle top with crumbs. Bake at 350° 20 to 30 minutes.

—Vesta Dahl

**PORK BALLS**

- |                      |  |
|----------------------|--|
| 1 pound hamburger    | 1 egg                                      |
| ½ pound pork sausage | 1 can tomato soup diluted with 1 can water |
| 1 small onion        |  |
| ½ cup uncooked rice  |  |

Mix the hamburger, sausage, onion, rice and egg together. Mix well. Season to taste and make into balls. Put in roaster and add the diluted tomato soup. Bake slowly 2 hours. This recipe really calls for all pork, but prefer using part hamburger.)

—Johanna Thomas

**HAMBURGER CORN-PONE PIE**

- |                                  |  |
|----------------------------------|--|
| 1 pound ground beef              | 1 cup canned tomatoes                    |
| 1/3 cup chopped onion            | 1 cup drained kidney beans               |
| 1 tablespoon shortening          | 1 cup corn bread batter                  |
| 2 teaspoons chili powder         | (½ of package mix, or ½ standard recipe) |
| ¾ teaspoon salt                  |  |
| 1 teaspoon worchestershire sauce |  |

Brown meat and onion in shortening. Add seasonings and tomatoes. Cover and simmer over low heat for 15 minutes; add beans. Pour meat mixture into a greased 1½ quart casserole. Top with corn bread batter, spreading carefully. Bake in 425° oven 20 minutes.

—Ruthe Brocker

**CHICKEN SALAD CASSEROLE**

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| 2 cups cooked, diced chicken         | ½ cup minced onions                |
| 2 cups chopped celery                | 1 tablespoon lemon juice           |
| 1 small can chopped pimento          | ½ cup salad dressing or mayonnaise |
| 1/3 cup coarsely chopped ripe olives | potato chips, crushed              |

Mix all together (except for potato chips) and place in a casserole, cover with crushed potato chips. Bake 25 minutes at 350°. (This is very nice to serve with hot rolls for a club luncheon.)

—Mrs. Hans J. Cartensen

**ESCALLOPED CHICKEN**

- |                             |                   |
|-----------------------------|-------------------|
| 2 cups diced cooked chicken | ½ teaspoon pepper |
| 1 cup cooked rice           | 1 teaspoon salt   |
| 1 cup chopped celery        | 2 cups broth      |
| 1½ cups cracker crumbs      |                   |

Mix all the ingredients together, except broth; pour the broth over the mixture. Bake about 1 hour. Serve hot. —Kristine Fries

**JUICY MEAT LOAF**

- |                             |                    |
|-----------------------------|--------------------|
| 1½ pounds ground beef       | 2 teaspoons salt   |
| ¾ cup rolled oats, uncooked | ¼ teaspoon pepper  |
| 2 eggs, beaten              | 1 cup tomato juice |
| ¼ cup chopped onion         |                    |

Combine all ingredients thoroughly and pack firmly into loaf pan. Bake in a moderate oven, 350°, 1 hour. Let stand 5 minutes before slicing. —Mrs. Seren Nielsen

**LIVER PASTE WURST**

- |  |                             |
|--|-----------------------------|
| 3 pounds liver                                   | 1 heaping teaspoon pepper   |
| 3 pounds side pork (put through grinder 6 times) | 1 heaping teaspoon allspice |
| 6 anchovies                                      | 3 heaping teaspoons salt    |
| 2 eggs   | 1 large onion               |

Mix thoroughly and put in 3 loaf pans. Cover and steam 2 hours in slow oven, 300°.

—Mrs. Alfred Christensen

—Mrs. William Marshall

**HAM LOAF**

- |                        |                                |
|------------------------|--------------------------------|
| 2 pounds ham, ground   | 1 cup milk                     |
| 1 pound hamburger      | 1/3 cup brown sugar            |
| 1 cup dry bread crumbs | 1 scant tablespoon dry mustard |
| 1 teaspoon salt        |                                |
| ¼ teaspoon pepper      | ¼ cup vinegar                  |
| 1 egg, beaten          | pinch cloves                   |

Combine first 7 ingredients. Mix thoroughly. Fill greased loaf pans. Mix rest of ingredients and pour over loaves. Bake 1½ hours, at 325-350°.

—Mrs. S. B. Christensen

**HAMBURGER PIE**

- |                                 |                   |
|---------------------------------|-------------------|
| 1 medium onion, chopped         | 5 medium potatoes |
| 1 pound ground beef             | ½ cup milk        |
| 1 No. 2 can drained green beans | 1 beaten egg      |
| 1 can tomato soup               | salt and pepper   |

Brown the onion in hot fat, then add the ground beef and brown. Add the green beans and tomato soup. Pour into a greased casserole. Mash the potatoes, seasoned with the milk, egg, salt and pepper. Spoon in mounds over the meat mixture and bake at 350° for 30 minutes.

—Mrs. Glenn Olsen

**SALMON CHEESE PIE**

- |                                 |                                |
|---------------------------------|--------------------------------|
| 2½ cups flour                   | Sauce:                         |
| 3 teaspoons baking powder       | ¼ cup melted butter            |
| ½ teaspoon salt                 | ¼ cup flour                    |
| 1/3 cup shortening              | 1 teaspoon prepared mustard    |
| 2 eggs                          | 2 cups milk                    |
| ½ cup milk                      | ½ teaspoon salt                |
| 1 can salmon                    | 2 cups cooked green vegetables |
| 1 tablespoon grated onion       |                                |
| 2 tablespoons salmon juice      |                                |
| 1/3 pound cheese, thinly sliced |                                |

Sift the flour, baking powder and salt together, then cut in the shortening. Combine the eggs, milk, and mix with dry ingredients. Roll out 2/3 of the dough and line a large pie plate or layer cake pan. Drain the salmon, removing the bones and skin, and flake the salmon, into a bowl. Add the onion, salmon juice. Put into the lined pan and cover with the cheese. Cover with the remaining dough rolled thin. Bake 30 minutes in 375° oven. Serve hot with the sauce. To prepare sauce: Add the flour and mustard to the butter, and gradually add the milk. Cook until thick and add the salt and vegetable.

—Kristine Fries

**SAUSAGE**

- |                                |                                 |
|--------------------------------|---------------------------------|
| 10 pounds lean pork trimmings  | 2 level teaspoons ground cloves |
| 12 level teaspoons salt        | 2 level teaspoons sugar         |
| 6 level teaspoons sage         | 2 level teaspoons soda          |
| 4 level teaspoons white pepper | 1 cup cold water                |
|                                | —Mrs. Harlod L. Nelson          |

**HAM, CHICKEN OR TUNA TIMBALES**

- |   |                              |
|---|------------------------------|
| 2 cups soft bread crumbs                | ½ cup cubed cooked celery    |
| 1 cup hot milk                          | ¼ cup chopped green pepper   |
| 2 tablespoons butter                    | 1 cup cream of mushroom soup |
| salt and pepper to taste                |                              |
| 2 eggs, beaten                          | ½ cup can milk               |
| 1 cup cubed chicken, ham or flaked tuna |                              |

Stir the crumbs and milk, then add the butter, seasoning, eggs, chicken, celery and green pepper. Bake in a 9x9 inch greased casserole in a large pan of water for 30 minutes at 350°. When ready to serve, cut in squares and serve with a hot mushroom sauce over the top, made by heating the mushroom soup and milk.

—Mrs. Ralph Hansen

*Sent to Mitt Fusch for  
her shower.*

VEAL BIRDS

- |                               |                                |
|-------------------------------|--------------------------------|
| 4 slices veal or              | Salt and pepper to taste       |
| 4 minute steaks               | <del>1/2 teaspoon Accent</del> |
| 1 cup bread crumbs            | 1/2 cup cream                  |
| 1/4 cup onion                 | 3 carrots, diced               |
| 1/4 cup butter                |                                |
| 2 tablespoons chopped parsley |                                |

Prepare the dressing by mixing the crumbs with the onions, browned in butter, adding the parsley, and flavoring. Spread the veal with a thin layer of prepared mustard. Place the dressing in even mounds on the veal. Roll together and fasten with toothpicks at each end. Roll in flour, brown in skillet. Place in casserole and pour over it 1/2 cup cream, 3 diced carrots, dot with butter. Bake one hour in 350° oven. Use the broth for gravy served over the veal birds. Serves four.  
—Mrs. Hans J. Carstensen

SPANISH RICE

- |                      |                 |
|----------------------|-----------------|
| 4 cups cooked rice   | 1 can tomatoes  |
| 1 large onion        | 1 cup hamburger |
| 4 tablespoons butter |                 |

Brown onion slightly, add hamburger (as desired) and brown a little. Add tomatoes and rice. Mix well and put into casserole and bake 45 minutes.  
—Mrs. Rose Stenberg

HOT DISH DINNER

- |                     |                          |
|---------------------|--------------------------|
| 1 pound ground beef | 1 can tomato soup        |
| 1 chopped onion     | 1 can vegetable soup     |
| 1 cup celery        | 1 package cooked noodles |
| 1 teaspoon sugar    |                          |

Season and brown the beef, onion and celery, then add the sugar, the soups and noodles. Bake in moderate oven 35 minutes.  
—Mrs. Reiner Rasmussen

RICE MEAT BALLS

- |                            |                            |
|----------------------------|----------------------------|
| 1 1/2 pounds ground beef   | 1 tablespoon chopped onion |
| 1/2 cup rice, uncooked     | 1 can tomato soup          |
| 1 tablespoon chopped onion | 1/2 cup water              |
| 1 teaspoon salt            | 1/4 cup ketchup            |
| 1/2 teaspoon pepper        |                            |

Mix together and form into balls the ground beef, rice, seasonings and onion. Bake it in the sauce made from the other ingredients 1-1 1/2 hours at 350°, or process in pressure cooker for 15 minutes.  
—Mrs. Hans F. Jessen

## CHINESE VEAL

1½ pounds cubed veal	4 tablespoons soy sauce (or less)
2 tablespoons hot fat	1 cup water
1 onion, cut fine	1 cup celery, cut fine
½ cup uncooked rice	1 package frozen peas (or No. 2 can)
1 10-ounce can condensed chicken-rice soup or	¼ cup almonds
2 chicken bouillon cubes dissolved in	
1 cup boiling water	

Brown the veal in the hot fat; add the onion and saute until golden. Pour the browned veal and onion into a 2 quart casserole and add the rice, chicken-rice soup, soy sauce, water. Cover and bake 40 minutes in a hot oven, 425°. Uncover the casserole and add the celery and peas. Cover and bake 20 minutes more in hot oven. (Can be sprinkled with toasted almonds, about ¼ cup.) Serves 10 to 12.

—Evelyn Kelso

## POTATO CHIP TUNA CASSEROLE

1 can cream of mushroom soup (10½ oz.)	Salt and pepper to taste
¾ cup milk	3 cups coarsely crushed potato chips
2 teaspoons finely chopped onion	1 16-ounce can chunk tuna

Blend soup, milk, onion, and bring slowly to the boiling point, stirring constantly. Add pepper, salt, and then arrange half of the chips in the bottom of a casserole, then a layer of tuna; repeat until all is used. Pour soup mixture over all. Top with whole potato chips. Bake in a 350° oven 25 minutes, or until thoroughly heated and slightly brown. Serves 6 to 7.

—Mrs. Dagmar Jessen

## CHINESE ONE-DISH MEAL

1 pound veal or beef, cubed	1 can mushroom soup
2 medium onions, cut fine	4 tablespoons soy sauce
1 cup chopped celery	1 teaspoon salt
2 tablespoons fat	¼ teaspoon pepper
½ cup uncooked rice	1 cup peas
1 can chicken soup	2 cups water

Brown meat, onions and celery. Add other ingredients and mix well. Place in a greased casserole. Bake 350° 1½ hours. Makes 10 servings.

—Vesta Dahl

## ONE-DISH CASSEROLE

1 pound ground beef	1 can cream of chicken soup
1 onion, chopped	1 can mushroom soup
1 cup celery, chopped	¼ cup water
1 cup uncooked rice	1 teaspoon chili sauce

Cook the beef, onion and celery until the meat changes color, then add the rice, soups, water and chili sauce. Mix all together. Put in a greased casserole and bake 30 minutes at 350°.

—Mrs. Ray N. Hoegh

## SALMON LOAF

1 can salmon	4 tablespoons melted butter
1 cup fine bread crumbs	1 teaspoon salt
4 eggs (separated)	½ teaspoon pepper

Drain the liquid from the salmon, and pick the flakes apart until quite fine, removing the skin and bones. Add the crumbs, 4 egg yolks, beaten until very light, the butter, salt and pepper. Lastly add the beaten egg whites.

—Mrs. Harold L. Nelson

## SCALLOPED SALMON

4 tablespoons butter	1 can salmon (red sockeye preferred)
3 tablespoons flour	2 tablespoons butter
2 cups milk	3 hard boiled eggs
Pepper and salt to taste	
2 cups crumbs	

Make a white sauce of the butter, flour, milk, salt and pepper, cooking until thick. Add the crumbs, salmon, butter and eggs. Bake in casserole at 375° about 20 minutes. Butter the casserole, sprinkle with a few of the crumbs and save back a few to put on top. Dot with butter.

—Vesta Dahl

## MEAT BALLS WITH NOODLES

## Meat Balls:

¾ pound ground beef
¾ pound ground pork
(or you may use all beef)
1 egg
Salt and pepper
4 slices bread, dry
2 cans tomato soup
¼ teaspoon ground sage

## Noodles:

4 eggs, beaten
½ cup water
1 teaspoon baking powder
1 teaspoon salt
Flour

Mix meats together, add egg and sage. Season to taste with salt and pepper. Soak slices of dry bread, squeeze lightly from liquid and add to meat mixture. Mix well and shape into small balls. Fry in a little grease, just enough to brown on both sides. Noodles: The baking powder and salt should be sifted in enough flour to roll thin noodles. Dry lightly, cut fine and drop into boiling salted water for 10 minutes. Skim from liquid. Place in a baking dish, the noodles, 2 cups liquid from the cooked noodles, the tomato soup, stir gently. Place the meat balls on top, press into noodle mixture. Cover and bake in a moderate oven 45 minutes.

—Esther Hoegh

## MEAT LOAF

2/3 cup dried bread crumbs	¼ cup grated onion
1 cup milk	1 teaspoon salt
1½ pounds ground beef	½ teaspoon sage
2 eggs, beaten	Dash of pepper

Mix well. Bake at 350° for 45 to 55 minutes, with a few strips of bacon in bottom of loaf pan. Pour ½ cup catsup or plain tomatoes over the top.

—Miss Emma Wollenhaupt

**MEAT AND CHEESE LOAF**

2 pounds ground beef	2 teaspoons salt
1½ cups diced cheese	1 teaspoon pepper
2 eggs, beaten	1 teaspoon celery salt
1 large onion, chopped	½ teaspoon paprika
1 large green pepper, chopped	3 cups milk
	1 cup dry bread crumbs

Combine ingredients in order given; mix well. Press into 2 greased loaf pans and bake at 350° about 1½ hours. Serves 10.

—Agnes Jensen

**MOLDED HAM LOAF**

1 package lime gelatine	1½ cups celery, chopped fine
1¾ cups hot water	1 tablespoon onion, minced
¼ cup vinegar	2 sweet pickles, chopped fine
½ teaspoon salt	
1 cup cooked ham, chopped fine	

Dissolve gelatine in hot water. Add vinegar and salt and set aside. When slightly thickened, fold in the remaining ingredients. Put in loaf pan to chill until firm. Unmold to serve.

—Mrs. Frank Brehmer

**PINK SALMON RAREBIT**

2 tablespoons flour	Salt, pepper, paprika, pinch of
2 tablespoons butter	dry mustard
1 pint milk	1 can pink salmon
¼ pound grated cheese	

Make white sauce from the flour, butter and milk, cooking a few minutes. Then add the grated cheese and seasoning. Stir until cheese is melted. Drain and flake the salmon. Add to rarebit. Serve hot on buttered toast.

—Mrs. Glen W. Andersen

**RULLEPOLSE**

Beef flank	Salt, pepper
Chopped onion	Allspice, salt peter

Cut flank in as large a rectangular piece as possible according to shape of flank. Salt and pepper top surface of flank generously. Spread chopped onions evenly over the surface, add the trimmings originally cut from the flank. Season with all-spice and salt peter (about ¼ teaspoon). Roll tightly and sew firmly with cord. Wrap cord around the roll several times to keep it from bursting while cooking. Cook a brine using ¼ pound of salt and ¼ pound sugar to 2 quarts of water. When cool pour over rolls. Store in cool place. When rolls are to be served, remove from solution and cook until tender. When done, remove from kettle and place in press, while hot, for several hours. Slice thin.

—Mrs. Chris Smith

**LUTEFISK**

Cut fins off fish, cut in pieces. Put kettle of water on stove and add plenty salt. When water is boiling add fish (cheese cloth bag if you wish). Let it come to a boil and it is done. Remove and drain. Serve with melted butter.

—Mrs. Philip Peterson

**ITALIAN SPAGHETTI**

- |                                    |                              |
|------------------------------------|------------------------------|
| 1 pound ground beef                | ½ teaspoon pepper            |
| ½ pound ground pork                | 2 eggs                       |
| ½ cup grated dry bread crumbs      | 1 bud garlic, chopped fine   |
| 1 teaspoon sweet basil             | 1 medium onion, chopped fine |
| 2 teaspoons grated parmesan cheese | 1 large can tomato juice     |
| ¾ teaspoon salt                    | 1 can tomato paste           |

Mix the meats, crumbs, cheese, seasonings and eggs and form into balls. Brown in hot fat. Saute the garlic and onion, and add this and the meat balls to the tomato juice and tomato paste. Simmer 1½ hours or until grease appears on top of sauce. Serve sauce and meat-balls with long Italian style spaghetti. —Mrs. Joe Nelson

**TUNA AND NOODLE CASSEROLE (with Cheese)**

- |                     |                    |
|---------------------|--------------------|
| 1 package noodles   | 1 cup potato chips |
| 1 can tuna          | Grated cheese      |
| 1 can mushroom soup |                    |

Cook noodles in salted water, drain. Alternate layers of noodles and tuna, chips and cheese in a casserole. Cover with the mushroom soup. Bake in 350° oven ½ hour or until done.

—Mrs. Harold Olsen

**ONE DISH MEAL**

- |                            |                  |
|----------------------------|------------------|
| 1 pound ground beef        | 1 small onion    |
| 1 large cup diced potatoes | 1 small can peas |
| ½ can tomatoes             | Salt             |
| 1 cup white sauce          |                  |

Brown meat and onions and put in casserole. Cover with tomatoes and white sauce. Add salt, tomatoes and peas. Bake until done, about 1½ hours. —Imo Myers

**NOODLE CASSEROLE**

- |                             |                         |
|-----------------------------|-------------------------|
| 1 pound ground beef         | 1 can tomato soup       |
| 1 cup celery                | 1 medium onion, chopped |
| 1 small can mushrooms       | 1 tablespoon sugar      |
| 1 small green pepper, diced | 4 tablespoons soy sauce |
| 1 can vegetable soup        | ½ pound noodles         |

Brown beef with celery, pepper and onion. Add cooked noodles and remaining ingredients and bake in oven until thoroughly heated, about 30 minutes, at 350°. —Thelma Jessen

**CHICKEN SUPREME**

- |   |                                      |
|---|--------------------------------------|
| 1 chicken, cooked and cut into small pieces | ½ grated onion                       |
| 10-12 slices toast, cubed                   | 3-4 stalks celery, cut and parboiled |
| 1 can mushroom soup                         |                                      |

Mix chicken, celery, onion, mushroom soup, and put into baking dish alternately with toast. Make a thin gravy of the broth and pour over chicken, making sure there is enough to soften the toast. Bake. —Mrs. Joe Nelson

## LUNCHEON RICE

3 carrots	2 cups cooked rice
1 large onion	$\frac{1}{4}$ teaspoon pepper
3-4 stalks celery	$\frac{3}{4}$ teaspoon salt
1 pound ground beef	1 can tomatoes

Run the carrots, onion and celery thru food chopper. Add the beef, rice, pepper and salt. Mix well. Place in greased baking dish and pour the tomatoes over the top. Bake 2 hours in slow oven.

—Mrs. Joe Nelson

## ESCALLOPED TUNA FISH

1 can tuna (shredded)	$\frac{1}{2}$ teaspoon onion
2 hard cooked eggs (chopped)	1 teaspoon salt
2 cups soft bread crumbs	1 teaspoon parsley (optional)
$\frac{1}{2}$ cup milk	Melted butter
1 cup thin cream	

Mix tuna, eggs and 1 cup crumbs, place in buttered baking dish. Mix the milk, cream, onion, salt and parsley and pour over the tuna mixture. Mix melted butter with the other cup of crumbs and put on top. Bake in casserole at 350° for 30 minutes.

—Mrs. Philip Peterson

## BAKED TUNA WITH CREAM OF MUSHROOM SOUP

1 large can tuna	$\frac{1}{4}$ cup milk
1 can cream of mushroom soup	Potato chips

Crush chips and sprinkle in bottom of casserole. Spread tuna evenly and pour over it the soup which has been thinned with milk. Cover with crushed chips and bake 15 to 20 minutes at 350°.

—Mrs. E. G. James

## AMERICAN CHOP SUEY

1 pound ground beef	3 onions
1 bunch celery	1 tablespoon shortening
1 tablespoon butter	1 box macaroni
2 cans tomato soup	1 teaspoon salt
$\frac{1}{4}$ green pepper	

Chop onion and celery, add meat and brown in shortening. Add rest of ingredients and bake  $\frac{3}{4}$  hour in moderate oven.

—Helen Molgaard

**CHOP SUEY**

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 3 pounds beef cubes               | 3 cans mushrooms (large size) |
| 3 pounds pork cubes               |                               |
| Suet, a little                    | 2½ cans noodles               |
| 8 cups celery diced               | 4 large onions, diced         |
| 3½ bottles soy sauce (small size) | 1 bottle brown sauce          |
| 3 cans bean sprouts (small size)  |                               |

Brown the beef, pork and suet. When it is brown place in large pan. Add 1 cup juice from the bean sprouts and mushrooms, add a little soy sauce. Simmer 2 minutes. Add celery and onions. Turn to medium high and heat through. When steam escapes from lid lower to simmer for ½ hour. This is enough cooking. Add bean sprouts and mushrooms and heat through. Add soy sauce and brown sauce to taste. Thicken with corn starch.

—Mrs. Einer M. Juel

**HAM SOUFFLE (Serves 40-50)**

- |                               |                               |
|-------------------------------|-------------------------------|
| 6 pounds ground ham           | 4 cups soft bread crumbs      |
| 4 medium onions, ground       | 16 egg yolks                  |
| 3 pimentos, ground            | 3 cups milk                   |
| 4 cups cheese, ground         | 2 cups butter                 |
| 8 cups cooked noodles, ground | 16 egg whites, stiffly beaten |

Mix all ingredients; fold in stiffly beaten egg whites. Bake in buttered baking dish at 350 degrees. Serve with creamed peas or mushroom sauce.

**BARBECUED RIBS**

Cut ribs into serving pieces. Place in shallow pan. Salt and pepper; place a slice of lemon on each serving. Sprinkle chopped onion over the servings. Bake uncovered 45 minutes, 450°. Pour off grease.

Sauce:

- |                            |                         |
|----------------------------|-------------------------|
| 1 tablespoon celery        | 1 cup catsup            |
| ¼ cup vinegar              | 2 cups water            |
| ¼ cup brown sugar          | 1 teaspoon chili powder |
| ¼ cup Worcestershire sauce | Tabasco sauce           |

Simmer to blend. Turn the oven to 350°. Pour sauce over the meat. Bake 1½ hours longer.

—Ruthe Brocker

## Vegetables

### QUEEN BEANS

Butter baking dish. Arrange canned beans in bottom of dish; put peach halves on top. Mix  $\frac{1}{2}$  teaspoon dry mustard and 2 tablespoons brown sugar; put in peach halves and sprinkle over beans. Bake 20 minutes.

—Mrs. P. C. Clemmensen

### TROPICAL SWEET POTATOES

5 medium sized sweet potatoes	$\frac{2}{3}$ cup crushed pineapple with juice
$\frac{1}{2}$ cup karo syrup (dark)	2 tablespoons melted butter

Pan boil the potatoes and cut  $\frac{1}{2}$  inch slices. Place in shallow oiled baking dish. Combine remaining ingredients and pour over potatoes. Bake in moderate oven  $375^{\circ}$  30 minutes. Serves 6.

—Mildred Auerbach

### HARVARD CARROTS

$\frac{1}{2}$ cup sugar	4 cups cooked, sliced or diced carrots
$1\frac{1}{2}$ tablespoons corn starch	$\frac{1}{4}$ cup butter or margarine
$\frac{1}{4}$ cup vinegar	
$\frac{1}{4}$ cup water	

Mix sugar and corn starch. Add vinegar and water. Cook until thick, stirring constantly. Add carrots and let stand over low heat 5 to 10 minutes. Add butter. Serves 6. The tangey sauce gives sunshine carrots a flavor lift.

—Mildred Auerbach

### ESCALLOPED CORN

1 can corn	1 tablespoon butter
2 eggs	Salt and pepper
1 pint milk	1 cup cracker crumbs

Mix and bake about 45 minutes in rather hot oven.

—Mrs. Chris Mumgaard

### TOMATO AND CORN SKILLET

6 slices bacon	1 teaspoon sugar
2 tablespoons chopped onion	$\frac{1}{2}$ teaspoon salt
3 tablespoons flour	Dash of pepper
$2\frac{1}{2}$ cups peeled, quartered tomatoes	2 cups cooked corn
(canned tomatoes may be used)	

Fry bacon until lightly browned. Pour off all but 2 tablespoons of fat. Add onion, cook until light brown. Blend in flour, add tomatoes and seasonings. Simmer until thick, about 3 minutes. Add corn, heat thoroughly and serve.

—Mrs. Leslie Lind

**SWEET POTATO CASSEROLE**

Sweet potatoes, peeled and cubed      2 tablespoons brown sugar  
 Butter  
 Pineapple cubes

Put a layer of the sweet potatoes (raw) in a greased casserole. Add a layer of pineapple cubes, sprinkle with 2 tablespoons brown sugar and dot with butter. Repeat with potatoes, pineapple, sugar and butter. Pour the juice from the pineapples over the top. Cover. Bake in 350° oven for 1 hour.

—Mrs. Hans J. Carstensen

**SOUR CABBAGE**

1 small head red cabbage      1 tablespoon brown sugar  
 1 cup water      Salt  
 1 small onion      ¼ teaspoon allspice  
 1 small tart apple      2 whole cloves  
 3 tablespoons vinegar

—Mrs. Harold Hansen

**GREEN BEANS IN MUSHROOM SAUCE**

1 tall can green beans, drained      ½ cup grated cheese  
 1 can mushroom soup      1 teaspoon Worcestershire sauce

Mix together, and pour into a greased casserole, sprinkle with buttered bread crumbs, and bake 20 to 25 minutes, 350°

—Mrs. H. H. Laufer

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The Measure of Life—How busy is not so important as WHY busy. The bee is praised; the mosquito swatted!

## Candies

### FUDGE

2 cups sugar	1 cup butter
$\frac{3}{4}$ cup Carnation milk	1 cup chopped nuts
10 marshmallows	1 package chocolate chips
1 tablespoon cold water	1 teaspoon vanilla

Bring the milk and sugar to a boil and boil just 6 minutes, then add the marshmallows and cold water, which has been melted in double boiler. Put the butter, chopped nuts, chips, and vanilla in a bowl, and pour the hot syrup over it. Beat until it starts to thicken.

—Mrs. Clarence L. Anderson

### WHITE FUDGE

1 cup cream	1 cup nut meats
3 cups sugar	8 marshmallows, cut fine
4 tablespoons butter	1 package candied cherries
$\frac{1}{2}$ cup white syrup	1 package candied pineapple

Cook the first 4 ingredients to medium ball stage. Add marshmallows and melt in hot mixture. Beat until fairly stiff, then add the other ingredients and pour into buttered plate. Maraschino cherries may be used instead of candied cherries, or omit fruit and nutmeats, and add coconut.

—Vesta Dahl

### FUDGE

3 cups sugar	1 cup cream
1 cup corn syrup	3 tablespoons cocoa

Boil to soft ball stage, add vanilla and beat until creamy. Drop spoonfulls on wax paper. Nuts or fruits may be added.

—Mrs. Elmer Fries

### FIVE MINUTE FUDGE

$\frac{2}{3}$ cup Carnation milk	$1\frac{1}{2}$ cups semi sweet chocolate bits
1 $\frac{2}{3}$ cups sugar	$1\frac{1}{2}$ cups (about 16) diced marshmallows
1 teaspoon vanilla	
$\frac{1}{2}$ cup nutmeats	

Cook milk and sugar over medium heat for five minutes, stirring constantly. Remove from heat and add remaining ingredients. Stir until marshmallows and bits are dissolved. Pour into buttered 8x8 pan. Cool—cut into 1 inch squares.

—Mrs. Don H. Nelson

### TAFFY

$\frac{1}{4}$ cup oleo	$\frac{1}{2}$ cup light corn syrup
$\frac{3}{4}$ cup sugar	

Boil to hard ball—pour onto hard surface—pull as soon as cool enough to handle.

—Joyce Peterson

**UNCOOKED FUDGE**

- |                      |                              |
|----------------------|------------------------------|
| 4 ounces chocolate   | 1 tablespoon cream           |
| 4 tablespoons butter | 3 cups sifted powdered sugar |
| 1 egg                | 1 cup chopped nut meats      |
| 1 teaspoon vanilla   |                              |

Melt butter and chocolate over hot water. Take off stove. Mix egg, vanilla, cream and sugar together; add to chocolate mixture, stir in nuts. Turn into buttered pan, 8x8 inches. Chill for one to two hours. Makes 16 large pieces.  
—Henriette Jensen

**DATE ROLL (CANDY)**

- |                     |                     |
|---------------------|---------------------|
| 1½ cups brown sugar | Pinch salt          |
| 1½ cups white sugar | ½ teaspoon nutmeg   |
| 1 cup milk          | 1 cup chopped dates |
| 1 cup walnut meats  |                     |

Boil sugar and milk to soft ball stage. Add other ingredients. Beat well. Pour onto damp cloth and roll up. Cut in thin slices.  
—Mrs. Andrew J. Christensen

**GOOD FUDGE**

- |                            |                          |
|----------------------------|--------------------------|
| 4 cups sugar               | 1 pint marshmallow cream |
| ¼ pound butter             | Walnuts                  |
| 1 tall can evaporated milk | Vanilla                  |
| 2 packages chocolate chips |                          |

Cook the sugar, butter and milk to the soft ball stage, stirring often. Take from fire and stir in the chocolate chips, marshmallow cream, walnuts and vanilla. Pour immediately into buttered pan. When cool, cut into squares.  
—Mrs. Walter Christensen  
—Mrs. Cliff Christensen

**CREAMY FUDGE**

- |                     |                            |
|---------------------|----------------------------|
| 2 squares chocolate | 2 cups sugar               |
| ½ cup cream         | Butter (about size of egg) |
| ½ cup milk          | 1 teaspoon vanilla         |

Melt the chocolate in the cream and milk; add the sugar and boil until it forms a soft ball in cold water. Remove from heat, add the butter and vanilla, and beat until stiff. Pour into an 8x8 inch pan.  
—Mrs. Gail R. Nelson

**CARAMEL FUDGE**

- |                          |                                 |
|--------------------------|---------------------------------|
| 1 cup sugar              | 1 tablespoon butter             |
| 1 cup brown sugar        | 1 teaspoon vanilla              |
| 1 tablespoon white syrup | ½ cup pecans or English walnuts |
| 2/3 cup cream            |                                 |
| ½ teaspoon salt          |                                 |

Cook the sugar, syrup, cream and salt to firm ball stage. Cool and beat. Add the butter, vanilla, pecans, and beat until very stiff. Put on buttered plate. Cut in squares immediately.  
—Mrs. Leo Thurman

**DATE ROLL CANDY**

2 cups sugar	1 cup dates
1 cup milk	1 cup nuts
1 tablespoon butter	

Bring the sugar, milk and butter to a boil, and add the dates. Boil to a very firm ball stage. Add the nuts. Pour on cloth wrung out of cold water after candy is beaten and cooled. Chill and slice.

—Mrs. Ted Jessen

**AFTER DINNER MINTS**

2 cups sugar	Peppermint or Wintergreen extract
½ cup corn syrup	Green or red food coloring
½ cup water	
¼ teaspoon cream of tartar	

Boil the sugar, syrup, water and cream of tartar to the soft ball stage. Remove and divide in two parts. Peppermint extract and green coloring may be added to one part; wintergreen extract and red coloring to the other. Stir until creamy. Drop by teaspoon on waxed paper.

—Mrs. Cliff Christensen

**HONEY NOUGAT CANDY**

2 cups sugar	¼ cup water
½ teaspoon salt	2 egg whites
½ cup honey (or syrup)	Pecan meats

Combine honey, sugar and water. Cook to hard ball stage (260°). Combine salt and egg whites. Beat stiff. Add syrup gradually, beating constantly until it stands in stiff peaks. Spread in greased shallow pan. Top with nutmeats or red cinnamon candies. (Recipe may be divided in half successfully.)

—Mrs. Cliff Christensen

**BUTTERMILK FUDGE**

1 cup buttermilk	1 teaspoon soda
½ cup butter or margarine	2 cups granulated sugar
2 tablespoons white corn syrup	1 teaspoon vanilla
	1 cup nutmeats

Cook in large kettle as soda boils up. Stir only until sugar is dissolved, then cook to hard ball stage. Candy will turn light brown while cooking. When it is done, beat only a minute or two, and add 1 cup nutmeats and 1 teaspoon vanilla, and pour into pan.

—Mrs. M. T. Petersen

**PEANUT BRITTLE**

2 cups white sugar	½ pound raw Spanish peanuts
¾ cup water	1 teaspoon salt
¾ cup syrup (white)	1 teaspoon soda

Boil the sugar, water and syrup until it spins a thread. Add the peanuts and simmer for 20 minutes. Turn up flame and cook until light brown, stirring all the time. Remove from the fire and add the salt and soda. Pour into 2 buttered pans. When cool remove from pans and break into pieces.

—Mrs. Frank Brehmer

**JUNE'S MINTS (Candy)**

1½ cups white sugar	Food coloring
½ cup corn syrup	Peppermint, wintergreen or
½ cup water	clove extract
¼ teaspoon cream of tartar	

Cook the sugar, syrup, water and cream of tartar to 238°. Add the coloring and extract. Beat till creamy. Drop by spoonfuls on waxed paper.

—Miss Emma Wollenhaupt

**CHOCOLATE CHIP FUDGE**

1 package chocolate chips	1 teaspoon vanilla
2/3 cup milk	A few grains salt
1¾ cups sugar	½ cup coarsley broken nut-
2 tablespoons syrup	meats
2 tablespoon butter	

Combine the chips, milk, sugar and syrup in a saucepan; stir over low heat until the chocolate is melted. Boil until mixture tests a soft ball in cold water. Remove from heat and add, without stirring—the butter, vanilla, and salt. Cool to luke warm (110°) and stir until creamy. Add the nutmeats. Pour into buttered shallow pan. Cut when firm.

—Mrs. Dagmar Jessen

**PEANUT BRITTLE**

2 cups sugar	2 1-inch cubes butter
1 cup white syrup	1 pound raw peanuts
1 cup water	2 teaspoons soda
1 teaspoon salt	

Boil the sugar, syrup, water and salt until it threads and then add the butter. Boil until it is brittle. Then add the peanuts and cook until it is cream colored, continually stirring as it burns easily, also use a big sauce pan. Remove from heat, add the soda. Pour out on a marble top table or cookie sheet. Pull it out until it forms the shape and thickness you desire.

—Mrs. Claude Andersen

**FRUIT ROLL (A Nice Christmas Candy)**

2 cups pitted dates	½ cup nuts
1 cup raisins	¼ cup honey
½ cup shredded coconut	

Put all ingredients except honey through a food chopper, using fine knife. Add honey and mix well. Form into 2 rolls and roll in powdered sugar, then wrap in waxed paper. Set in cool place to harden well, then slice. It may be made into balls and covered with chopped nuts, if you desire.

—Mrs. Harold Hansen—

## Canning

### CANNED CORN

Take as many quarts of corn as container will hold, Pour boiling water over to cover. Add 1 level tablespoon boric acid powder, 1 level tablespoon sugar, 1 level tablespoon coarse salt to each quart of corn. Bring to a rolling boil and boil for 20 minutes. Seal in jars. When ready to use, rinse corn well in cold water. (Open kettle method.)

—Mrs. Robert E. Johnson

### SPICED CRANBERRIES

1 quart cranberries	2 tablespoons vinegar
4 cups sugar	8 tablespoons water
¼ teaspoon cloves	

Heat gradually. After coming to a boil, cook 7 minutes. Pour into jars and seal.

—Mrs. Al Hansen

### DILL PICKLES

Place green pickles in fruit jars. Boil 1 quart water, 1 pint vinegar, and ½ cup salt together. Pour this solution hot over pickles and add some dill. Seal jars tightly. Put a grape leaf on bottom of jar to keep the green color.

—Mrs. Glen W. Andersen

### TUMERIC PICKLES

Wash and slice 2 dozen green cucumbers, 1 dozen onions. Let stand in salt water 1 hour, rinse in cold water. 2 cups sugar, 4 cups vinegar, 1 teaspoon each of ginger, mustard seed, celery seed, cinnamon, and tumeric. Mix and boil ½ hour. Use vinegar according to strength.

—Mrs. Glen W. Andersen

### DILL PICKLES

2 cups vinegar	9 cups water
1 cup coarse salt	

Boil and let cool. Pierce each pickle. Place dill and pickles in jar. Place 2 slices of onion on top. Then add cooled syrup. Seal jars and set in pan of color water. Heat until they turn color.

—Mrs. Elvin Andersen

### SLICED DILL PICKLES

2 cups vinegar	9 cups water
1 cup coarse salt	

Cut pickles in ¼ inch slices. Pack slices and a little dill in hot jars, with 2 slices of onion on top. Boil syrup and pour over pickles, then seal.

—Mrs. Elvin Andersen

### LIME PICKLES

7 pounds cucumbers	2 gallons water
2 cups lime—unslaked	

Allow pickles to stand in this solution 24 hours. Stir occasionally. Drain and wash. Soak in clear water 4 hours. Drain. Make a syrup by combining 8 cups sugar, 1 teaspoon salt, 2 quarts vinegar, 1 teaspoon celery seed, 1 teaspoon cloves, and 1 teaspoon pickle spices. Pour over cucumber slices or chunks and let stand overnight. Simmer for 35 minutes. Do not boil. Seal in hot sterilized jars.

—Mrs. Clarence Ford

**EMERGENCY PICKLES**

- |   |                      |
|---|----------------------|
| 1 pint carrots, cooked and<br>cut into strips | 2/3 cup sugar        |
| 1 green pepper, chopped                       | 1 cup vinegar        |
| 1 red pepper, chopped                         | 1/2 teaspoon paprika |
| 1 cup cooked string beans                     | 1 teaspoon salt      |
|   | 1/4 teaspoon tumeric |

Combine ingredients and cook slowly until mixture is clear. Seal immediately in hot jars.

—Mrs. Seren Nielsen

**BEEF PICKLES**

- |                |                    |
|----------------|--------------------|
| 2 cups vinegar | 1 1/2 cups sugar   |
| 1 cup water    | 1 tablespoon spice |

Cook the beets until tender. Peel and cut the size you like them. Cook the syrup and cook the beets in the syrup 3 minutes.

—Mrs. Bertel Pedersen

**CRYSTAL PICKLES**

25 dill size cucumbers

Put in brine of 1 gallon water to 1 quart salt, for 2 weeks. You may add cucumbers as gathered and start counting time when you have 25. Wash, drain and cut in chunks. If too salty, soak in clear water. Cover with water in which you have dissolved 2 Talum and soak for 24 hours. Drain and wash. Make a syrup of 1 quart vinegar, 2 quarts sugar, 2 sticks cinnamon, 1 teaspoon mace, 1 teaspoon whole cloves. Put spices in bag and crush. Bring to a boil and pour over pickles. Let stand 4 days and seal.

—Mrs. John B. Olsen

—Mrs. Charlie Hansen

**ONION DILL PICKLES**

- |                 |              |
|-----------------|--------------|
| 1 quart vinegar | 1 cup sugar  |
| 1 cup water     | 1/2 cup salt |

Boil and use hot. Place sliced onion in bottom of jars, and slice all cucumbers. Do not use outer slices. These are super.

—Mrs. Wm. Pederson

**NANCY MUNN'S RELISH**

- |                    |                          |
|--------------------|--------------------------|
| 12 ripe tomatoes   | 1 teaspoon cinnamon      |
| 12 apples          | 1 teaspoon cloves        |
| 9 onions           | 1 teaspoon mustard (dry) |
| 2 1/2 pounds sugar | 2 teaspoons salt         |
| 1 pint vinegar     |                          |

Grind the tomatoes, apples and onions; add the other ingredients and cook 1 1/2 hours and seal.

—Edna Pedersen

**SALAD RELISH**

- |                 |                     |
|-----------------|---------------------|
| 8 carrots       | 4 green peppers     |
| 2 heads cabbage | 8 onions            |
| 4 red peppers   | 1/2 cup coarse salt |

Chop the vegetables, or put through a food chopper, with coarse knife. Add the salt and mix. Let drip for three hours.

- |                          |                           |
|--------------------------|---------------------------|
| 1/2 gallon white vinegar | 1 tablespoon mustard seed |
| 6 cups sugar             | 1 tablespoon celery seed  |

Mix and bring to a boil, and pour over the vegetables and seal. This is very good added to lime jello, or used as any relish. Makes 7 to 8 pints.

—Edna Pedersen

**LIME PICKLES**

75 pickles, cut crosswise,  $\frac{1}{4}$  inch thick, and soak in 2 cups of lime to a gallon of water for 24 hours. Wash and put in cold water and let stand 3 hours.

9 cups sugar	1 teaspoon allspice
2 quarts vinegar	1 tablespoon salt
1 teaspoon celery seed	Green coloring
1 teaspoon mixed spices	

Mix these ingredients and pour over the pickles. Let stand over night, then cook until clear and seal hot.

—Mrs. Wm. Bebensee, Sr.

—Mrs. Virgil Jacobsen

**DILL PICKLES**

2 or 3 cherry leaves and	Dill
2 or 3 grape leaves, washed	1 or 2 divisions of garlic

Put these in bottom of fruit jars. Pack in jar, dill size cucumbers, and pour over them the following, after bringing to a boil:

10 cups water
3 cups vinegar
1 cup pickling salt

Add more dill to top of jar and seal. Takes 6 weeks to cure.

—Mrs. Charlie Hansen

**15 MINUTE CUCUMBER PICKLES**

4 quarts cucumbers (sliced or chunks)	3 teaspoons salt
3 cups water	1 teaspoon cloves
5 cups sugar	1 teaspoon allspice
1 teaspoon black pepper	1 teaspoon cinnamon
	1 onion, cut fine

Mix the vinegar, sugar, water, salt and spices. Put on the stove and let come to a boil before putting in the cucumbers and onion. The spices should be put in a thin cloth sack, being sure to leave room to swell. While vinegar is coming to a boil, slice or chunk the cucumbers and cut onion fine. Rather large cucumbers stay crisp better, but any size may be used. When the vinegar comes to a boil, put the cucumbers and onion in the liquid and let come to a boil again and boil 5 minutes. Can in glass jars while hot.

—Mrs. Leo Larsen

**PEACH PICKLES**

4 cups water	3 cups sugar
1 cup vinegar	1 teaspoon mixed spices

Prepare peaches whole; let boil till tender in hot syrup.

—Mrs. M. J. Sorensen

**MUSTARD PICKLES**

2 teaspoons dry mustard	1 quart vinegar
$\frac{1}{2}$ cup salt	

Use small pickles for best results. This is all "cold" processing.

—Mrs. Wm. Pedersen

**PEACH JAM**

3 cups crushed peaches                      1 orange, ground, rind and all  
 Measure, use same amount of sugar. Boil 20 minutes. Add 1 bottle  
 cut up maraschino cherries. Let stand overnight in crock. Stir often.  
 Seal in morning.                                      —Mrs. Chris Mumgaard

**STRAWBERRY PRESERVES**

2 quarts berries                                      ¼ cup lemon juice  
 5 cups sugar  
 Put sugar over the berries and let stand overnight. Boil for 8  
 minutes. Add the lemon juice and boil 2 minutes.  
 —Mrs. C. H. Christensen

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**The Measure of Life—Willful waste makes woeful want.**

**Recipe for Life—When only God is left, we find God is enough.**

## Salads

### GOLDEN SALAD DRESSING

- |                                   |                         |
|-----------------------------------|-------------------------|
| 2 egg yolks                       | 2 tablespoons vinegar   |
| 1 teaspoon salt                   | 1 cup salad oil         |
| 1 teaspoon mustard                | 1 cup water             |
| $\frac{1}{8}$ teaspoon red pepper | 1 tablespoon butter     |
| 2 tablespoons lemon juice         | $\frac{1}{3}$ cup flour |

Make a sauce first of the water, butter and flour. Cook about 10 minutes in a double boiler. Put all the other ingredients into a mixing bowl, pouring the salad oil in last. Do not stir. Turn the sauce hot into the bowl containing the other ingredients and beat all together briskly with beater. Almost immediately a thick mayonnaise will be the result. Makes  $2\frac{1}{2}$  cups.

—Mrs. H. C. Jersild, wife of Dr. Hans C. Jersild,  
President of the United Evangelical Lutheran  
Church.

### LANAI SALAD

- |   |  |
|---|--|
| 1 three-ounce package cream cheese                | 6 maraschino cherries, cut up                |
| $\frac{1}{4}$ cup mayonnaise                      | $\frac{1}{4}$ cup walnuts or pecans, chopped |
| 2 tablespoons syrup drained from sliced pineapple | 4 slices drained chilled pineapple           |
| 1 ripe banana, sliced                             |  |

Blend cream cheese at room temperature, mayonnaise and pineapple syrup together and beat with rotary beater or electric mixer until very smooth and creamy. Fold in sliced banana, cherries and chopped nuts. Pile mixture onto chilled pineapple slices arranged on crisp leaves on individual plates.

—Mrs. Carl Wildrick

### PARTY SALAD

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| 1 package lime jello                 | 1 No. 2 can crushed pineapple     |
| 1 cup hot water                      |                                   |
| 1 cup pineapple juice                | $\frac{1}{4}$ cup salad dressing  |
| $\frac{1}{2}$ cup cottage cheese     | nuts, if desired                  |
| 10 marshmallows, cut in small pieces | $\frac{1}{2}$ pint whipping cream |

Let the jello, water and pineapple juice set partially, then mix the other ingredients together. Whip the cream and fold into the jello mixture. Fold in the other ingredients. Pour into shallow pans and cut in squares.

—Mrs. Homer Larsen

### HEAVENLY SALAD

- |  |                                     |
|--|-------------------------------------|
| 1 No. $2\frac{1}{2}$ can crushed pineapple | 1 pint whipping cream               |
| 1 large can of white cherries, pitted      | $\frac{1}{2}$ cup miracle whip      |
| 1 pound white grapes, seeded and halved    | $\frac{1}{4}$ pound chopped walnuts |
|  | 1 pound marshmallows, quartered     |

Drain the pineapple, cherries and grapes over night. In the morning add the whipped cream, miracle whip. Stir in the walnuts and marshmallows. Put in salad dish. Let stand in refrigerator 24 hours before serving.

—Miss Cathryn Pedersen

## TWO LAYER SALAD

- |   |                         |
|---|-------------------------|
| 2 packages lemon jello  | $\frac{1}{2}$ cup sugar |
| 2 bananas, sliced   | 1 egg                   |
| 15 marshmallows, cut  | 2 tablespoons flour     |
| 1 medium can pineapple,<br>drained                                    | 2 tablespoon butter     |
| 4 cups water  | 1 cup whipped cream     |
| 1 cup juice from drained<br>pineapple (add water to<br>make full cup) |                         |

Mix the jello, marshmallows and pineapple together. Add the bananas after well chilled. Prepare the dressing from the pineapple juice, sugar, egg, flour and butter, cooking it until it coats the spoon. Let cool and then fold in the cup whipped cream. Pour over the jello when it has become firm. Grated cheese may be put on top of the dressing.

—Mrs. Eugene Klemish

## MINCEMEAT SALAD

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 1 package cherry jello        | $\frac{1}{4}$ cup broken nutmeats |
| $1\frac{3}{4}$ cups hot water | 1 cup moist mincemeat             |

Dissolve jello in hot water. Pour  $\frac{1}{2}$  cup of mixture out. Chill remaining jello until slightly thickened. Fold in nuts and mincemeat. Pour into molds and chill until firm. Pour remaining jello over your molds. Chill till firm. Garnish with whipped cream or salad dressing and whipped cream. Top with crushed nuts.

—Mrs. Richard Lucas

## GOOD CRANBERRY SALAD

- |                                 |                      |
|---------------------------------|----------------------|
| 2 cups sugar                    | 2 unpeeled apples    |
| $\frac{1}{2}$ pound cranberries | 2 boxes cherry jello |
| 2 oranges                       | 3 cups boiling water |

Grind cranberries, oranges and apples. Dissolve sugar thoroughly with the fruit before adding the mixture to the jello. One-half of this recipe will serve eight to ten people.

—Mrs. P. C. Clemmensen

—Mrs. Clarence Ford

## CALIFORNIA SALAD MOLD

- |                                  |  |
|----------------------------------|--|
| $\frac{1}{2}$ cup stuffed olives | 2 3-ounce packages cream<br>cheese     |
| 1 package lemon gelatin          | $\frac{2}{3}$ cup mayonnaise           |
| $\frac{3}{4}$ cup boiling water  | 1 cup chopped celery                   |
| 1 8-ounce can tomato sauce       | 2 tablespoons grated onion             |
| 2 tablespoons lemon juice        | $\frac{1}{4}$ cup chopped green pepper |

Slice olives. Dissolve gelatin in boiling water. Add tomato sauce and lemon juice. Cool until slightly thickened. Mash cream cheese with fork and blend with mayonnaise. (It will blend easily if the cheese is at room temperature.) Arrange a few olives in the bottom of oiled mold. Combine remaining ingredients and spoon carefully into mold. Chill until firm. Unmold on lettuce to serve.

—Mildred Auerbach

## CHRISTMAS JELLO SALAD

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 1 package lime jello            | 1 package Philadelphia cream cheese |
| 2 cups water                    |                                     |
| 1 medium can crushed pine-apple | ½ cup mayonnaise                    |
| 1 package marshmallows          | 1 cup whipped cream                 |
|                                 | 1 package raspberry jello           |

Mix the lime jello with the water and let set. Drain off the juice from the pineapple and add enough water to make 2 cups. Put on to boil. Just before it seems to boil hard, add lemon jello and the marshmallows. Turn off heat, letting marshmallows melt and cool. Add the crushed pineapple to help cool the mixture. Cream the mayonnaise and cream cheese together and add with the whipped cream to the lemon mixture after it has cooled. Pour this lemon mixture over the lime jello and let set. Mix the raspberry jello and let it set until it starts to congeal, and then pour on top of the lemon mixture. This makes a good-sized salad. —Mrs. Tilda Hedman

## JELLO ICE CREAM SALAD

- |                                  |                         |
|----------------------------------|-------------------------|
| 2 packages strawberry jello      | 1 cup chopped celery    |
| 1 9-ounce can crushed pine-apple | 1 cup chopped nut meats |
|                                  | 1 vanilla ice cream     |

Use the juice drained from the crushed pineapple with water to make 3½ cups, and dissolve the jello in this liquid. Put the fruit in the jello when it is about ready to whip, folding it in, and then fold in the ice cream. —Mrs. P. C. Clemmensen

## JELLO CHEESE SALAD

- |                       |                                   |
|-----------------------|-----------------------------------|
| 1 package lemon jello | 1 cup American cheese, grated     |
| 1 cup hot water       |                                   |
| 1 cup cold water      | 1 cup crushed, drained pine-apple |
| ½ cup cream, whipped  |                                   |
| 1 cup chopped nuts    | ½ cup sliced stuffed olives       |

Dissolve the jello in the water and chill till partly set. Whip till fluffy, then add the other ingredients. Pour in a pan or ring mold. Chill till firm. Serve with or without salad dressing.

—Mrs. Hans J. Carstensen

## BING CHERRY AND CREAM CHEESE SALAD

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 No. 2 can Bing Cherries | 2 cups Coca Cola                |
| 1 No. 2 can pineapple     | 2 3-ounce packages cream cheese |
| 2 packages cherry jello   |                                 |

Drain the juice from the cherries and pineapple. Heat 2 cups of the juice (if not enough for 2 cups add water) and dissolve the cherry jello, then add the Coca Cola. Let the mixture jell until thick, like egg white. Cut the cream cheese in cubes, or roll in small balls, and add to the jello, putting in the pineapple and cherries last. Pour into a large oiled mold and let set. Unmold on lettuce leaves.

—Mildred Auerbach

*Dec 17  
add  
cherries & nuts*

## APPLE SAUCE 7-UP SALAD

- |                                |                    |
|--------------------------------|--------------------|
| 2 cups apple sauce             | ½ cup chopped nuts |
| 2 packages red jello           | 1 bottle 7-Up      |
| 1 small can crushed pine-apple |                    |

Heat the apple sauce and then dissolve the jello in it. Add the pineapple, including the juice, let cool, then add the 7-Up and nuts.

—Mrs. Clarence Andersen

## COTTAGE CHEESE SALAD

- |                         |   |
|-------------------------|---|
| 1 carton cottage cheese | 1 small can crushed pine-apple, drained |
| ½ pint cream, whipped   |   |
| 16 marshmallows, cut up |   |

Mix all together and let stand for two hours.

—Mrs. Frank Gaines

## VELVET SALAD

- |                                |                              |
|--------------------------------|------------------------------|
| 1 package lemon jello          | 1 package Philadelphia cream |
| 2 cups hot water               | 1 cup salad dressing         |
| 1 pound marshmallows           | ½ cup cream, whipped         |
| 1 small can crushed pine-apple | 1 package raspberry jello    |
|                                | 2 cups hot water             |

Dissolve the lemon jello in 1 cup hot water; melt the marshmallows in the other cup of hot water, mix together and let cool. Mix the pineapple, cream cheese, salad dressing and whipped cream. Add together and let set. Next mix the raspberry jello in 2 cups hot water. Chill until it is syrupy, and pour over the first mixture. Serve on lettuce leaf topped with salad dressing.

—Mrs. Harley E. Hoffman

## CHEESE GELATIN SALAD DELIGHT

- |   |                                 |
|---|---------------------------------|
| 2 packages jello (lime or any desired flavor) | 1 cup chopped nuts              |
| 1 medium size can crushed pineapple           | 1 cup chopped celery            |
| 1 pound marshmallows                          | ½ pint whipping cream (whipped) |
| 1 large package Philadelphia cream cheese     |                                 |

Dissolve jello, substituting 1 cup pineapple juice for 1 cup of the required amount of water. Quarter marshmallows and add to hot liquid (may save a few for addition later). Cool. After liquid starts to jell, add other ingredients, adding whipped cream last. Before adding creamed cheese, put it through a sieve to get all the lumps out or mix it with a little of the cream to soften. Place in mold over night in refrigerator.

—Evelyn Kelso

**TOMATO SOUP SALAD**

("He Man's" Salad)

1 can tomato soup	1 cup cold water
1 package Philadelphia cream cheese	$\frac{1}{2}$ cup chopped celery
1 cup mayonnaise	$\frac{1}{4}$ cup chopped onion
2 envelopes Knox gelatin	$\frac{1}{2}$ cup chopped green pepper

Heat soup to the boiling point, add gelatin which has been dissolved in the water. Then add the cheese, which has been put through a sieve to remove any lumps. Add the mayonnaise, celery, onion and green pepper. Put into molds and chill several hours.

—Evelyn Kelso

**LIME JELLO SALAD**

1 package lime jello	1 small can crushed pineapple
2 cups boiling water	1 cup nut meats
1 cup cream, whipped	2 tablespoons salad dressing
1 cup celery, cut fine	

Dissolve the jello in the water, and cool until slightly congealed; then add the whipped cream, celery, pineapple, nutmeats and salad dressing. Mix thoroughly and pour into a mold. Serve on lettuce leaves and top with a little salad dressing.

—Mrs. Harley Neilsen

**CHICKEN LOAF OR SALAD**

1 package lemon jello	2 tablespoon pimento
1 pint warm chicken broth	2 tablespoons vinegar
1 cup chicken	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup chopped celery	$\frac{1}{4}$ cup stuffed olives
$\frac{1}{4}$ cup chopped green pepper	1 teaspoon minced onion

Dissolve the jello in the chicken broth. Cool slightly and then add the other ingredients. Mold as desired and serve with or without salad dressing.

—Julia Thompson

**FROZEN FRUIT SALAD**

16 whole marshmallows	1 cup peaches, diced
1 cup crushed pineapple	$\frac{1}{2}$ cup salad dressing
3 bananas, sliced	$\frac{1}{2}$ pint cream, whipped
1 cup grapes, red or green	6 marshmallows, quartered

Steam the 16 marshmallows and the crushed pineapple together until the marshmallows are melted. Cool until slightly thickened, then add salad dressing and whipped cream. Add the cup of fruit and the 6 quartered marshmallows. Pour into trays and freeze without stirring. Slice in squares and serve on crisp lettuce.

—Mrs. Robert L. Christensen

**PINEAPPLE SALAD DE LUXE**

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| 1 cup crushed pineapple<br>(drained) | 1 cup English walnuts, chop-<br>ped |
| 1 cup chopped marshmallows           | 1 cup pineapple dressing            |
| 1 cup stoned cherries                |                                     |

To make pineapple dressing: Mix 4 tablespoons flour with 3 tablespoons sugar, and juice drained from pineapple. Cook until slightly thickened, stirring. Place in double boiler. Add 1 tablespoon butter, 2 well beaten eggs, and cook until thick, stirring constantly. Chill. Fold in  $\frac{1}{2}$  cup whipped cream. Mix the fruit, marshmallows and nuts. Save a few for garnishing. Fold in dressing. Chill and serve on crisp lettuce. Garnish with nuts. Serves 6.

—Mrs. P. C. Clemmensen

**LIME AND LEMON SALAD**

- |                                    |   |
|------------------------------------|---|
| 1 package lime jello               | 1 $\frac{1}{2}$ cups hot water                                  |
| 1 $\frac{1}{2}$ cups hot water     | 1 cup cream, whipped  |
| 1 small can crushed pine-<br>apple | 1 package Philadelphia<br>cream cheese (or cot-<br>tage cheese) |
| 1 package lemon jello              |   |

First prepare the lime jello mixture. Dissolve the jello in the hot water, add small can of crushed pineapple and juice, pour in dish to cool and harden. Dissolve the lemon jello in 1  $\frac{1}{2}$  cups hot water. When part set, whip and add the whipped cream, cream cheese. Pour this over the first mixture. Place in refrigerator until ready for use. Serve either with or without lettuce.

—Mrs. Dick Vallier

**FROZEN FRUIT SALAD**

- |                         |                                  |
|-------------------------|----------------------------------|
| 1 large can fruit salad | $\frac{1}{4}$ pound marshmallows |
| 8 bananas               | 1 cup mayonnaise                 |
| 1 box pitted dates      | 1 cup whipped cream              |

Cut in pieces and mix together the dates and marshmallows. Mix the mayonnaise and whipped cream together, and blend with fruits. Pour in refrigerator trays and freeze.

—Mrs. C. M. Andersen

**TOMATO SOUP SALAD**

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1 can tomato soup               | $\frac{1}{2}$ cup chopped peppers |
| 1 box lemon jello               | 1 cup mayonnaise                  |
| 1 cup chopped celery            | 1 cup cottage cheese              |
| $\frac{1}{4}$ cup chopped onion | salt                              |

Heat, soup, pour over the jello and cool. Add the vegetables, pour into a ring mold and chill. To serve, center may be filled with cottage cheese.

—Mrs. Edward Ackerman

**SPRING SALAD**

- |                                    |  |
|------------------------------------|--|
| 1 package lime jello               | $\frac{1}{2}$ cup chopped celery       |
| 1 $\frac{1}{2}$ cups boiling water | $\frac{1}{4}$ cup chopped green pepper |
| 1 cup finely shredded let-<br>tuce | 5 medium radishes                      |
| 1 teaspoon minced onion            | 1 teaspoon salt                        |

Dissolve the jello in the water, let cool and thicken. Fold in the other ingredients and chill until firm.

—Imo Meyers

### LOW CALORIE FRUIT SALAD DRESSING

- |  |   |
|--|---|
| 1 cup unflavored gelatine (9 calories)       | 5 tablespoons lemon juice (20 calories) |
| $\frac{1}{4}$ cup orange juice (20 calories) | $\frac{1}{4}$ teaspoon paprika          |
| $\frac{1}{2}$ cup orange juice (40 calories) | $\frac{1}{2}$ teaspoon salt             |

Heat the  $\frac{1}{2}$  cup orange juice, lemon juice and paprika and stir in the gelatine until dissolved. Chill until syrupy. Beat till fluffy. (1 tablespoon serving of dressing contains 2 calories.)

—Clara Jensen

### SALAD IN MOLD

- |                                   |  |
|-----------------------------------|--|
| 1 package lime jello              | $\frac{1}{3}$ cup mayonnaise               |
| 1 cup boiling water               | $1\frac{1}{2}$ to 2 teaspoons horse-radish |
| 1 cup crushed undrained pineapple | 1 cup Carnation Milk                       |
| 1 cup cottage cheese              | $\frac{1}{2}$ cup chopped nutmeats         |

Dissolve the jello in the water and then add the undrained pineapple. When this begins to congeal, add the cheese, mayonnaise, horse-radish, milk and nutmeats. Pour into 13x9x2 inch pan or in molds.

—Mrs. Wayne Olsen

### CRANBERRY SALAD

- |                                     |                         |
|-------------------------------------|-------------------------|
| 1 package cherry or raspberry jello | $\frac{1}{2}$ cup sugar |
| 1 pound ground cranberries          | 4 apples, ground        |
| 2 cups hot water                    | 1 cup crushed pineapple |

Dissolve the jello in the hot water, and add the other ingredients before thoroughly congealed. Chill until firm.

—Mrs. Ardyce Knudsen

### CRANBERRY SALAD

- |                              |                     |
|------------------------------|---------------------|
| 1 pound cranberries, ground  | 1 cup sugar         |
| 1 pound marshmallows, ground | 1 cup whipped cream |
| 1 cup pineapple              |                     |

Mix the cranberries, marshmallows, pineapple and sugar, and let set overnight in refrigerator. Add the whipped cream when ready to serve.

—Mrs. Glen Templeman

### FROZEN SALAD

- |   |   |
|---|---|
| $\frac{1}{2}$ pint whipping cream             | 1 small can crushed pineapple (including juice) |
| 1 package Philadelphia cream cheese           | 1 small package marshmallows, cut up            |
| $\frac{1}{2}$ cup Miracle whip salad dressing |   |

Cream the cheese with a fork. Add salad dressing, pineapple, marshmallows and whipped cream. Pour into molds or freezer trays that have been rinsed with water. Freeze until ready to serve. (Serves 10.)

—Mrs. Dwain Wilcox

## SPRING FRUIT SALAD

- |                              |                              |
|------------------------------|------------------------------|
| 1 No. 2½ can peaches, sliced | 1 12-ounce bottle ginger ale |
| 8 to 10 marschino cherries   | (1½ cups)                    |
| 2 packages lemon jello       | ¼ cup chopped walnuts        |
| 1½ cups hot water            |                              |

Make your jello first, using water and ginger ale, and chill. Put jello in 2 bowls, whip one and put in mold and arrange peaches, cherries and nuts, then let set and add the plain jello. Serve on lettuce leaf, with or without dressing.

—Mrs. P. C. Clemmensen

## COTTAGE CHEESE SALAD

- |                               |                           |
|-------------------------------|---------------------------|
| 1 package lemon jello         | 1 cup milk                |
| 1 package lime jello          | 1 cup salad dressing      |
| 2 cups hot water              | 2 tablespoons horseradish |
| 1 small can crushed pineapple | 1 carton cottage cheese   |

Dissolve jello in hot water, add crushed pineapple. Let stand till it starts to set. Mix milk and salad dressing and add this, plus horseradish and cottage cheese to jello. Chill in mold, and serve on lettuce.

—Mrs. E. G. James

## CRANBERRY SALAD

- |                           |                         |
|---------------------------|-------------------------|
| 3 boxes cherry jello      | 1 cup crushed pineapple |
| 1 cup grated apple        | ½ cup diced celery      |
| 2 cups ground cranberries | ½ cup walnuts           |
| 2 cups sugar              |                         |

Dissolve the jello and cool to jell stage; then add the other ingredients.

—Mrs. Joe Nelson

## CHICKEN LAYER SALAD

- |                             |   |
|-----------------------------|---|
| 1 envelope gelatine         | ½ teaspoon salt                         |
| ¼ cup cold water            | 1 envelope gelatine                     |
| ¼ cup milk                  | ½ cup cold water                        |
| ¾ cup salad dressing        | 2 cans or 1 pound whole cranberry sauce |
| 2 cups diced cooked chicken | 1 cup crushed pineapple                 |
| 1 cup diced celery          | ½ cup nut meats                         |
| 1 tablespoon parsley        |   |

Dissolve the first gelatine in the water and add the milk, salad dressing, cooked chicken, celery, parsley, and salt. Put into a salad mold or oblong pan. Cool till set. Then dissolve the second package of gelatine in the water, and mix in the cranberry sauce, pineapple and nut meats, pouring on top of the first mixture. Chill. Serves 10.

—Mrs. Elmer Fries

## CHRISTMAS SALAD

- |                          |                               |
|--------------------------|-------------------------------|
| 1 package lime gelatine  | 1 cup drained pineapple       |
| 2 cups boiling water     | 1 cup salad dressing          |
| 1 package lemon gelatine | 1 cup whipped cream           |
| 1 cup boiling water      | 1 package strawberry gelatine |
| 1 cup pineapple juice    | 2 cups boiling water          |

Let the lime gelatine and water set. Then mix the second layer of lemon gelatine with the water and pineapple juice. When this begins to set, add the drained pineapple, salad dressing and whipped cream. Pour this on the first layer and let set. Next mix the strawberry gelatine and when it is cool, pour it over the other two layers. (I use ½ cup cream and ½ cup salad dressing.)

—Clara Jensen

## FRUIT SALAD

- |                                       |                       |
|---------------------------------------|-----------------------|
| 3 oranges (peeled, diced and drained) | 2 egg whites          |
| 24 marshmallows                       | 4 tablespoons vinegar |
| 1 medium can crushed pineapple        | 4 tablespoons sugar   |
|                                       | 2 tablespoons butter  |
|                                       | 1 cup cream, whipped  |

For the dressing, cook together until thick, the eggs, vinegar, sugar and butter. Cool. Fold in the whipped cream, and then fold this mixture into the fruit. Chill 24 hours.

—Mrs. Elmer L. Nelson

 ✓ Nov 18-1966  
 RED TOP SALAD

- |                               |                      |
|-------------------------------|----------------------|
| 1 package strawberry jello    | ½ cup chopped celery |
| 1 pint hot water              | ½ cup grated cheese  |
| 1 package lemon lemon jello   | ½ cup nut meats      |
| 1 pint hot water              | 1 cup cream, whipped |
| 10 marshmallows               | ¼ cup salad dressing |
| 1 small can crushed pineapple |                      |

First prepare the strawberry jello; then prepare the lemon jello. Add the marshmallows to the lemon jello while hot. Partially cool; add the crushed pineapple, celery, cheese, nut meats and whipped cream and salad dressing, folding all this in the lemon jello. Put in cake pan and chill. When set, put the strawberry jello on top and let set. Serve in squares on lettuce, topped with dressing.

—Mrs. Kenneth Hoegh

## FROZEN FRUIT SALAD

- |                                       |   |
|---------------------------------------|---|
| 2 envelopes Knox gelatin              | 2 packages cream cheese (formed into balls)         |
| ½ cup cold water                      | 2 cups Bing cherries                                |
| 1 cup and 2 tablespoons boiling water | 1 can No. 1 diced pineapple (tidbits)               |
| 1 cup sugar                           | 1 honey dew melon (in balls)                        |
| 1½ cups frozen orange juice           | 1 cantalope (in balls)                              |
| grated rind of 1 lemon                | 1 or 2 packages frozen melon balls (see directions) |
| 2 tablespoons lemon juice             |   |

Dissolve the gelatin in cold water, then add the boiling water. Dissolve the sugar in the gelatin mixture. Add the frozen orange juice, lemon rind and lemon juice. When starting to jell, add the cream cheese, Bing cherries, diced pineapple. In the summer use the fresh melons, and in the winter, the frozen melon balls, putting the frozen melon balls in the jello while still frozen.

—Mrs. Einer M. Juel

## COTTAGE CHEESE SALAD

- |                         |                          |
|-------------------------|--------------------------|
| 1 package lime jello    | ½ cup mayonnaise         |
| 1 cup boiling water     | 1 tablespoon horseradish |
| 1 cup crushed pineapple | 1 cup Carnation milk     |
| 1 cup cottage cheese    | ½ cup chopped nut meats  |

Add the boiling water to the jello, let dissolve and add the pineapple. Cool until partially set, then add the other ingredients.

—Mrs. Gail R. Nelson

**GOLDEN SALAD**

- |                               |                            |
|-------------------------------|----------------------------|
| 1 8-oz. can crushed pineapple | 4 medium size carrots,     |
| 1 cup cottage cheese          | shredded                   |
| ½ cup salad dressing          | 12 marshmallows, quartered |
- Mrs. Jim Hunt

**CABBAGE SALAD**

- |                            |                          |
|----------------------------|--------------------------|
| 1 cup shredded cabbage     | ¼ cup diced onion        |
| 1 cup ground carrots       | salt and pepper to taste |
| 1 cup chopped celery       | ½ cup salad dressing or  |
| ¼ cup ground green peppers | enough to mix nice       |
- Serve in lettuce cups. —Mrs. P. C. Clemmensen

**PINEAPPLE SALAD**

- |                                  |                           |
|----------------------------------|---------------------------|
| 1 package lime jello             | 1 cup hot water           |
| 1 cup crushed pineapple          | 1 tablespoon Knox gelatin |
| 1 cup pineapple juice, sweetened | 1 cup whipping cream      |

Dissolve gelatin in ¼ cup cold water. Dissolve jello in hot water and add gelatin. Add pineapple juice, chill until slightly thickened and beat fluffy. Add pineapple. Whip the cream and fold into jello mixture. Pour into mold and chill until firm. Other fruits may be added.

—Mrs. Einer Andersen

**SUNSHINE SALAD**

- |                               |                     |
|-------------------------------|---------------------|
| 2 eggs                        | ½ cup sugar         |
| 2 tablespoons flour           | 1 cup whipped cream |
| 1 small can crushed pineapple | ¼ teaspoon salt     |
| ½ pound marshmallows          | 2 oranges           |

Combine sugar, flour, eggs and pineapple juice in double boiler and cook until thick. Cool. Add 2 oranges, cut in small pieces, pineapple and marshmallows (cut). Fold in whipped cream.

—Mrs. E. G. Faust

**HONEY DRESSING**

- |                        |                           |
|------------------------|---------------------------|
| 2/3 cup sugar          | 1/3 cup strained honey    |
| 1 teaspoon dry mustard | 5 tablespoons vinegar     |
| 1 teaspoon paprika     | 1 tablespoon grated onion |
| ¼ teaspoon salt        | 1 cup salad oil           |
| 1 teaspoon celery seed |                           |

Mix the dry ingredients. Add honey and vinegar, lemon juice and onion. Lastly add oil and beat vigorously.

—Mrs. Edward Ackerman

**COLE SLAW DRESSING**

- |                         |                  |
|-------------------------|------------------|
| 2 tablespoons salad oil | 1 teaspoon sugar |
| 3 tablespoons vinegar   | Celery salt      |
| 4 tablespoons sugar     |                  |

Shake well.

—Esther Hoegh

**CRANBERRY SUPREME SALAD**

4 cups fresh cranberries	$\frac{1}{2}$ cup chopped walnuts
2 cups sugar	1 cup heavy cream, whipped
2 cups red grapes	

Grind cranberries, sprinkle with sugar, and let drain over night. Cut grapes in half and remove seeds. Add grapes and walnuts to well-drained cranberry mixture. Fold in whipped cream and place in either large or individual molds. Serves 6.

—Mrs. P. C. Clemmensen

**CRANBERRY SALAD**

2 $\frac{1}{2}$ cups cranberries	$\frac{1}{2}$ pint whipping cream,
24 marshmallows	whipped
$\frac{1}{2}$ cup sugar	
2 cups crushed pineapple (drained)	

Grind the cranberries and marshmallows; mix all the ingredients together and freeze.

—Vesta Dahl

**FRENCH DRESSING**

$\frac{7}{8}$ cup sugar	1 teaspoon salt
2 tablespoons white corn syrup	1 teaspoon salt
1 cup water	1 teaspoon paprika
4 tablespoons vinegar	1 teaspoon celery salt
$\frac{1}{2}$ cup lemon juice	1 teaspoon dry mustard
1 small onion, grated	$\frac{1}{2}$ cup ketchup
	1 cup oil

Combine the sugar, syrup and water and boil until to the soft ball stage. Cool. Combine the vinegar, lemon juice and onion and let stand one hour, then strain out the onion. Mix the salt and paprika, celery salt and dry mustard and add to the other ingredients. Last add the ketchup and slowly add the oil, using the electric mixer.

—Mrs. Fletcher Mickels

**SALAD DRESSING**

1 cup peach juice	1 tablespoon sugar
2 egg yolks	1 tablespoon flour
$\frac{1}{2}$ teaspoon salt	1 $\frac{1}{2}$ teaspoons lemon juice
$\frac{1}{8}$ teaspoon paprika	

Heat the peach juice and then beat the egg yolks until light and creamy. Mix the salt, paprika, sugar and flour together and put in hot peach juice and cook until it thickens, then add the lemon juice. Any fruit juice can be used.

—Mrs. P. C. Clemmensen

**SPICED CREAM DRESSING**

$\frac{3}{4}$ teaspoon salt	1 teaspoon grated lemon peel
2 tablespoons lemon juice	$\frac{1}{4}$ cup peach juice
$\frac{1}{2}$ teaspoon ginger	$\frac{1}{4}$ cup heavy cream

The cream may be whipped or not, as one wishes

—Mrs. P. C. Clemmensen

## SALAD DRESSING

1 can Campbell's tomato soup	1 teaspoon celery seed
½ cup sugar	1 teaspoon paprika
½ cup vinegar	1 teaspoon dry mustard
1 cup oil	2 tablespoons grated onion
1 teaspoon salt	

Put in a jar and shake it well. This is a good dressing for lettuce and all mixed salads.

—Mrs. Rose Stenberg

## COLE SLAW DRESSING

½ cup sugar	3 tablespoons vinegar
2 tablespoons heavy cream	1 teaspoon salt (scant)

—Mrs. M. E. Ostrus

Measure of Life—"God measures what we give by what we keep."

Recipe for Life—"He who laughs lasts."

## Sandwiches

### BACON AND CHEESE SANDWICHES

- |                      |                              |
|----------------------|------------------------------|
| 2 cups grated cheese | 1 loaf whole wheat bread     |
| 1 egg                | Bacon, enough to cover bread |
| 6 tablespoons catsup |                              |

Mix cheese, egg and catsup until smooth. Spread on slices of bread. Cut bread in half and cover with bacon. Put in hot oven. Cheese will melt, the bacon will cook well done and the bread will be toasted. Very good.  
—Mrs. Wm. Bebensee, Sr.

### SANDWICH BUNS

- |                           |                                     |
|---------------------------|-------------------------------------|
| 1 can Spam, Mor or Treat  | 4 teaspoons catsup                  |
| 1 cup cheese              | 2 teaspoons chopped sweet<br>pickle |
| 4 teaspoons chopped onion |                                     |

Dice the meat and cheese, or grind. Mix ingredients and spread on 16 buttered hamburger buns. Wrap buns in wax paper and place on cookie sheets. Bake 15 to 20 minutes at 350° and serve while hot. Filled and wrapped buns may be prepared in advance and stored in refrigerator until ready to be baked and served.

—Evelyn Kelso

### TUNA BURGER SANDWICH

- |                                       |                                    |
|---------------------------------------|------------------------------------|
| 3 hard boiled eggs, chopped           | 2 tablespoons chopped pickle       |
| 2 tablespoons chopped onion           | 1 can tuna, broken up with<br>fork |
| 2 tablespoons chopped green<br>pepper |                                    |
| ¼ pound grated American<br>cheese     |                                    |

Add just enough salad dressing to hold the ingredients together. Place between buns. Wrap buns in foil and bake 20 minutes, 375° and serve warm.  
—Mrs. Hans J. Carstensen

### WESTERN SANDWICH

- |                                       |                                      |
|---------------------------------------|--------------------------------------|
| 2 tablespoons butter                  | 1 small can potted ham               |
| 2 tablespoons chopped onion           | 1 tablespoon chopped green<br>pickle |
| 2 tablespoons chopped green<br>pepper | 1 tablespoon chopped parsley         |
| 4 slightly beaten eggs                |                                      |

Cook the chopped onion and green pepper in the butter in a skillet until light brown, then add the eggs and potted ham. Cook till eggs are done, stirring, then add the green pickle and parsley. Serve warm on buns.  
—Mrs. Hans J. Carstensen

### HOT BUTTERED BREAD STICKS

Heat oven to 350°. Butter slices of bread on one side. Cut each slice into 6 equal strips and place buttered side down on baking sheet; then butter top side of each. Bake until crisp, turning to brown each stick on both sides.

- Celery Seed Sticks: Sprinkle with celery seeds before toasting.  
Sesame Seed Sticks: Sprinkle with sesame before toasting.  
Poppy Seed Sticks: Sprinkle with poppy seeds before toasting.

—Mrs. Herb Rhoades

## QUICK SANDWICH FILLING COMBINATIONS

Peanut butter with bacon.  
 Deviled ham with dill pickle.  
 Sliced bologna with cole slaw.  
 Sliced roast pork and apple butter.  
 Sliced frankfurter and egg.  
 Pineapple and creamed cheese.  
 Salami and egg salad.  
 Peanut butter and jelly.  
 Tuna fish, egg, onion and mayonnaise.  
 Layers of avocado, bacon, lettuce and mayonnaise.

---

The Measure of Life—"Only one life, . . . 'Twill soon be past;  
 Only what's done for Christ shall last."

Recipe for Life—Looking ahead is a good way to keep from  
 falling behind.

## Miscellaneous

### EGG NOG

1 egg	2 tablespoons fruit juice
pinch salt	1 tablespoon powdered sugar
milk	

Beat egg white and salt stiff, add sugar, beaten egg yolk and fruit juice. Fill glass with ice cold milk. Sprinkle with chopped nuts.

### ICED TEA

Make fresh tea, using 4 tablespoons tea and 3 cups boiling water. Strain and pour over crushed ice. Add 3 cups cold water. Serve with sugar and lemon. Garnish with mint leaves, if desired.

### RHUBARB PUNCH

2 cups rhubarb juice	1 cup orange juice
1½ cups sugar	3 cups water
2 pints ginger ale	

Mix, chill and serve with ice cubes in glasses.

### PUNCH (Serves 300)

5 large cans pineapple juice	9 large bottles of gingerale
2 large cans of grapefruit juice	2 pounds sugar
18 packages lime Kool aid (add water as for drink)	12 cans frozen lime juice (3 cans water added to each)

—Imo Myers

### EXTRA GOOD FRUIT JUICE

One can fresh frozen pineapple juice combined with two boxes orange Jello. Use all the water recommended for both, and you have a wonderfully different fruit juice. The fresh pineapple prevents the Jello from congealing. Try it, it's good, and nourishing, too.

—Mrs. Jess Beck

### GINGER TEA (Refreshing)

4 cups tea	2 cups orange juice
1 cup sugar	Some lemon rind, cut fine.
1 quart gingerale	Mrs. P. C. Clemmensen.

### GRAPE PUNCH

1 quart sugar	3 cups orange juice
1 gallon water	1 quart grape juice
1 quart lemon juice	7 to 8 lbs. ice

Make a syrup of the sugar and 1 quart of the water. Cool. Squeeze the juice from the fruit and strain. Combine syrup, fruit juices, and water. Pour over ice. Part ginger ale may be used instead of water, if desired.

—Mrs. Fletcher Nichols.

## PINEAPPLE PUNCH

- |                         |                        |
|-------------------------|------------------------|
| 2 tablespoons green tea | 5 cups pineapple juice |
| 2¼ cups orange juice    | 1 quart sugar          |
| 3 cups lemon juice      | 3 cups water           |

Pour 3 cups of boiling water over tea. Brew for 3 minutes. Cool. Extract juice from oranges and lemons. Add the pineapple juice and tea. Strain. Make thin syrup of the sugar and 3 cups of water. Chill and add to the fruit juice. Add ice and water to make 2½ gallons. Float of lime or orange ice may be added to give color and flavor. Makes 50 small glasses.

—Mrs. Fletcher Nichols.

## DUMPLINGS FOR SOUP

- |                  |        |
|------------------|--------|
| 1 cup water      | 4 eggs |
| ½ cup shortening | salt   |
| 1 cup flour      |        |

Boil water and shortening. Pour all the flour in at once and stir. Cook until it leaves sides of pan. Cool. Add 1 egg at a time and beat hard. Chill dough. Drop by teaspoons into soup.

—Mrs. N. P. Nielsen

Widow of Rev. N. P. Nielsen, who served Atlantic 1916-1919.

## PAN DRESSING

- |                              |                        |
|------------------------------|------------------------|
| 8 cups small bread cubes     | ½ cup melted margarine |
| 2 cups finely chopped celery | 2 eggs                 |
| 1 teaspoon lowarys salt      | giblets                |
| 1 teaspoon leaf sage         | 3 to 4 cups broth      |
| 8 tablespoons grated onion   |                        |

Cook heart, liver, gizzard wings and neck in about 1 quart water. (Pressure cook 30 minutes at 15#.) Discard skin, bones and liver—dice meat. Reserve stock. Mix bread cubes, seasonings, celery, onion, giblets and margarine. Beat eggs and add 1 cup stock. Pour over dry ingredients and add enough additional stock until mixture is very moist. Place in 9x13 inch pan. Bake ½ hour at 350° for 1 hour.

—Mrs. Don H. Nelson

## CHEESE DIP

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| ¼ pound butter                   | 1 6-oz. can Carnation milk        |
| ¼ pound Old English cheese       | ¼ cup onion juice                 |
| ¼ pound Roquefort or Blue cheese | 1 tablespoon Worcestershire sauce |

Melt the butter, cheeses and milk in a double boiler. As they heat, beat at stove with electric beater. When mixed add the onion juice and Worcestershire sauce, beating well. It is done when it begins to coat sides of pan.

—Mrs. Einer M. Juel

## VADALL SPREAD

- |                                 |                     |
|---------------------------------|---------------------|
| 1 small can water packed shrimp | 2 teaspoons catsup  |
| 1 carton Roberts Vadall         | 1 teaspoon pimento  |
| dash of celery salt             | 1 teaspoon parsley  |
|                                 | dash of garlic salt |

Mix thoroughly and spread on Ritz crackers or thin slices of bread. Cut bread with cookie cutter.

—Mrs. Russell Smith

**COTTAGE CHEESE DIP**

- |                                 |                        |
|---------------------------------|------------------------|
| 1 carton cottage cheese         | ½ teaspoon garlic salt |
| 2 ounces Blue cheese            | 2 teaspoons catsup     |
| 2 teaspoons grated onion        | dash of celery salt    |
| 1 teaspoon Worcestershire sauce |                        |

Beat thoroughly with electric mixer or egg beater. Serve surrounded with potato chips.  
—Mrs. Russell Smith

**SHRIMP BATTER AND SAUCE**

- |                          |                               |
|--------------------------|-------------------------------|
| <b>Batter:</b>           | <b>Hot Sauce:</b>             |
| 1 egg                    | 3 teaspoons dry mustard       |
| 1 cup milk               | 1 teaspoon horseradish catsup |
| 1 teaspoon baking powder |                               |
| ½ teaspoon salt          |                               |
| 1 tablespoon sugar       |                               |

Mix the mustard with hot water to form a paste. Let set a while then mix with the horseradish and a little liquid—add catsup to taste.  
—Mrs. Robert Harpster

**BARBECUE SAUCE**

- |                          |                                   |
|--------------------------|-----------------------------------|
| ¼ cup catsup or tomatoes | (or dry)                          |
| 1 tablespoon brown sugar | 1 teaspoon Worcestershire         |
| 1 tablespoon vinegar     | 1 teaspoon prepared mustard sauce |

Use over spare ribs or hamburgers.  
—Mrs. Chris Mumgaard

**RAISIN SAUCE**

- |                      |                        |
|----------------------|------------------------|
| 2 cups raisins       | cinnamon               |
| 1 tablespoon vinegar | 2 teaspoons cornstarch |
| ½ cup sugar          |                        |

Cook the raisins slowly until tender. Use enough water to cover the raisins. Add the vinegar, a dash of cinnamon and the sugar (vary to your taste). Thicken with the cornstarch. Serve warm with ham.  
—Mrs. Leon Hoegh

**BARBEQUE SAUCE**

- |                           |                             |
|---------------------------|-----------------------------|
| 5½ cups tomato puree      | ½ cup ground celery         |
| 2 cups cider vinegar      | ½ cup ground onion          |
| 1½ cups sugar             | ½ teaspoon cloves           |
| ½ cup prepared mustard    | ½ tablespoon cayenne pepper |
| ¼ cup salt                | ½ teaspoon allspice         |
| ½ cup ground green pepper | 2 teaspoons chili powder    |

Bring to a boil and seal, or refrigerate. Makes ½ gallon.  
—Mrs. H. T. Carver

**HOME MADE SOAP**

- |                         |                     |
|-------------------------|---------------------|
| 11 cups melted fat      | 1/3 cup sugar       |
| 5 cups cold water       | 2 teaspoons perfume |
| ½ cup borax             | 1 can lye           |
| ½ cup household ammonia |                     |

Melt fat. Put lye in cold water. Stir and let cool. Add to cooled fat. Both must be the same temperature. Add rest of ingredients and stir until like thick cream. Cut in squares when cooled.

—Mrs. Harley Nielsen

## UNITS OF MEASURE

3 teaspoons equal 1 table- spoon	1 tablespoon cornstarch equals 2 tablespoons flour
4 tablespoons equal $\frac{1}{4}$ cup	1 cup broken uncooked mac- aroni equals 2- $\frac{2}{3}$ cups cooked
8 tablespoons equal $\frac{1}{2}$ cup	1 cup broken uncooked spaghetti equals 2 cups cooked
12 tablespoons equal $\frac{3}{4}$ cup	1 cup uncooked rice equals 4 cups cooked
16 tablespoons equal 1 cup	3 $\frac{1}{2}$ tablespoons cocoa and $\frac{1}{2}$ tablespoon butter equal 1 ounce chocolate
2 cups equal 1 pint	
$\frac{1}{2}$ cup fat equals $\frac{1}{4}$ pound	
2 cups butter equal 1 pound	
2 $\frac{1}{4}$ cups granulated sugar equal 1 pound	
3 $\frac{1}{2}$ cups confectioner's sugar equal 1 pound	
2 $\frac{1}{4}$ cups brown sugar equal pound (packed)	
2 tablespoons vinegar and sweet milk to fill cup equal 1 cup sour milk	

Oven Temperatures (F.)

Slow—250 to 325°

Moderate—350 to 375°

Hot—400 to 450°

Very Hot—475° and over

## GARNISHES

**CARROT FLOWERS**—Scrape carrots, make about five length-wise cuts  $\frac{1}{2}$  inch deep into carrot, cut crosswise into paper-thin slices. Keep slices in ice water one hour to curl petals.

**RADISH ROSES**—With a small sharp knife cut well through the skin into the radish from tip almost to the stem end making 6 to 8 cuts. Place in ice water one hour or more until curled.

**CELERY WITH CHEESE**—Use large celery stocks, pick matching pieces, remove tops, wash and fill with yellow cheese, any kind. Tie two stalks celery together and chill. When ready to use slice with sharp knife.

**CELERY CURLS**—Cut small stock of short pieces of celery lengthwise into thin shreds, cutting within half inch of leaves for end pieces; place in ice water to curl.

**CARROT CURLS**—Wash and scrape tender carrots, slice with potato shaver and place in ice water to curl.

**STUFFED PRUNES**—Boiled pitted prunes, stuffed with cottage cheese. A little sprig of parsley adds color.

**USE HARD COOKED EGGS** pressed through sieve for garnishes.

**TOMATO ROSE**—Slit large, ripe but firm tomato nearly through into 10 sections, flatten sections to form flower. Use grated carrot (teaspoonful) in center.

**BEETS**—Large beets, cut into fancy shapes make a colorful garnish.

**GREEN PEPPERS**—Slice green peppers into rings, using irregular shaped peppers to garnish salads or meat platter.

**THE FIRST-COURSE SALAD**—A single curled anchovy, an extra-fat olive, some pickled onions, or a stalk of stuffed celery accompanying the appetizer salad will help to make it more attractive.

**FOR SOUP**—A simple garnish for soup is a tablespoon of slightly salted whipped cream, sprinkled with a dash of paprika, or a little finely chopped parsley.

**STRAWBERRIES**—To serve attractively, wash, drain, and place in a circle on plate. Arrange a cone-shaped mound of powdered sugar in center.

**ONION**—Medium or large onions, sliced thick, rings pulled apart and soaked in beet juice trim the platter.

**BAKED APPLE** or sauted apple rings filled with jelly make a nice garnish for roast pork.

**GARNISH EASTER HAM** with nests of buttered green beans filled with mock Easter eggs of cooked and buttered carrot and potato balls.

**GARNISH LEG OF LAMB** with scooped out individual servings of boiled cauliflower filled with buttered peas or diced carrots.

#### PROVISIONS FOR FORTY PEOPLE

1 pound coffee	2 pounds sugar with 2 gallons
10 quarts water	water for lemonade
1 quart coffee cream	1 quart mayonnaise
1 pound sugar	8 quarts potato salad or macaroni
2 gallons soup	5 quarts ice cream
1 peck potatoes	3½ average loaves of bread
2 quarts gravy or pudding	1½ pounds butter
sauce	
2 dozen lemons	

#### HOUSEHOLD HINTS

If your scissors are dull, cut them through sand paper several times.

When making a cake always add 2 tablespoons boiling water to the butter and sugar mixture. This makes a fine textured cake.

Keeping cake fresh: After cake has been cut, wrap a large slice of fresh bread in with it—the bread will dry out but the cake will remain moist.

Roll biscuit dough thin and fold over before cutting. This makes them crisp and flaky in the center and they split open easily and just right for buttering.

To successfully cut angel food cake or sunshine cake, use a hot sharp knife.

Use cooking or salad oil in waffles or pancakes in the place of shortening.

To cut meringue pies easily, sift a little granulated sugar over the meringue just before browning in oven. This makes a pretty crust and the pie is easy to cut.

Rub vaseline on hands before starting to paint and the paint will wash off easily.

Varnish Remover: Moisten 1 cup cornstarch with cold water.

Add boiling water to make thin paste. Add 1 cup sal soda and  $\frac{1}{2}$  cup household ammonia. Apply hot to the space you wish cleaned. In 10 or 15 minutes apply second coat—keep moist. Take putty knife and chore girl—varnish should remove easily. Wash off with water, easy on hands and floor.

When you recover your ironing board, first cold starch the cloth and tack it on while damp. It will be smooth and tight and will stay clean for a long time.

To evenly distribute wear on sheets, put the small hem at the top of bed at least half of time.

Buttons sewed on with chochet cotton will rarely come off.

Mark around pattern with crayon on material which ravel easily and when cut the edges will not fray.

When zippers fail to open and close without catching, rub them with wax; a piece of candle will serve as well.

Rub scissors with butter to cut up marshmallows.

A delicious whipped cream substitute is easily made by adding a sliced banana to the white of one beaten egg and beating until stiff. The banana will dissolve.

One gallon food (salads, scalloped dishes, beans, etc. for 25 people).

It takes 6 eggs to quart of milk to make a perfect baked custard.

Household ammonia will take out scorch stains.

When frying eggs, dust a little flour in your skillet. This will prevent the fat from popping out on your floor or stove.

To cut hard boiled eggs into smooth slices, dip the knife in hot water, or cut with a cheese cutter.

If you get too much salt in your potatoes, simply add a little sugar.

To modify the sweetness of something, add a little salt.

If grease floats on top of the gravy made from meat loaf, roast, or other meats, add a pinch of baking powder and see the grease disappear.

To make the sugar "fudge out" in fudge, add a little cream if it is too hard, and some powdered sugar if it is too soft.

Baby may be saved a fall if smooth soles on new shoes are sandpapered before wearing.

Most children yearn to write with ink. Let them use liquid bluing instead. In case it spills on their clothes or table, bluing will wash out easily.

Old nylon stockings make a good stuffing for children's toys. When washed, the toys will dry more quickly.

Never use salt on anything you put in a deep freeze. It will become rancid.

A nail can be driven into a plastered wall without crumbling the plaster if the nail is put in hot water for a few minutes, or dipped into melted paraffin.

Midday, or afternoon, is the best time to cut roses and gladiolus.

TX 915, 2  
M 53  
C 6626x  
1956

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*Fruit Soup (Danish) Page 70. Desserts.*  
1960

*Pie Crust.*  
 3 c. sifted flour } Use a blender  
 1 c. lard } until blended  
 1 t. salt } Add 1/2 c. cold water

*Tuck under, until it forms a ball. The dough should leave the bowl clean.*  
*from Cooking school by Lena*

Jan 7-1959

Hot Dish

- 1 # ground beef browned with 1 onion (medium)
- 1 c. celery, cut fine.
- 1 can tomatoe soup
- 2 c water
- 1/2 c uncooked rice

real good  
 served it at WSEL  
 the double recipe

Bake 1 1/2 hrs. 375° - Lillian Kessler

Jan 24-1959

quicky - either candy or cookie

In a bowl over hot water, put 1/2 c. peanut butter and 1 pkg butterscotch bits, when melted, add 1/2 t vanilla and 3 c corn flakes. Stir well, drop by teaspoon onto waxed paper and set aside to harden

Easy Fruit Cake

Beat till creamy  
 3 min

fold in batter

- 1 pkg spice cake mix
- 1/2 c apple sauce
- 4 eggs unbeaten
- 1 t salt
- 1 t flavouring
- 2 c split blanched almonds - 1/2 #
- 2 c seedless raisins
- 2 c whole candied cherries.
- 2 c chopped " fruit.
- 1/2 c flour

don't use mint  
 flavored

8x4x3 pans

Will make 2 loafs. 275° - 2 hrs.

cool

Wrap in cloth that was dipped in fruit juice & then wrap in aluminum foil

**ORANGE DESSERT**

Heat 1½ cups orange juice and pour over 24 marshmallows, cut in pieces. Cover and let stand until soft. Cool. Whip 1 cup cream stiff. Combine with orange juice and marshmallows. Set in cool place until set. Crushed pineapple can be used instead of orange juice.

—Mrs. Fred W. Stock, Arlington, Nebr.

**MACAROON DESSERT**

Sift together 1 cup sugar, 1 cup flour, 1 tsp. baking powder and ½ tsp. salt. Mix with this 1 well beaten egg, no liquid or shortening, but mix very thoroughly with the hands. Butter a baking dish and put in a layer of fresh fruit, or well drained canned fruit. Strawberries, fresh peaches or canned cherries are nice slightly sweetened. Spread the mixture over fruit and bake in slow oven about 35 minutes. Serve with whipped cream or any desired sauce.

—Mrs. C. W. O'Neal, Council Bluffs, Iowa

**GLORIFIED RICE**

1 pint whipping cream	1 tsp. vanilla
1 small bottle maraschino cherries	1 cup crushed pineapple
1 cup cold, boiled rice	1 cup powdered sugar
	½ cup pineapple juice

Beat pineapple and rice together. Heat the pineapple juice and add 2 packages or ½ box of Knox plain gelatine which has been dissolved in 2 Tblsp. cold water. Whip the cream and add the powdered sugar. Beat the pineapple syrup into the pineapple an rice mixture. Fold in the whipped cream, vanilla and cherries. Chill. Serve with a maraschino cherry on top of each serving.

—Mrs. Wm. Moore, Ottumwa, Iowa

**MERINGUES NO. 2**

6 egg whites	1 Tblsp. vinegar
2 cups sugar	

Beat all together for 15 minutes. Bake in slow oven 45 minutes. Serve with fruit jello on top of meringues. Makes 24.

—Mrs. Jas Coleman

**PINEAPPLE TAPIOCA**

1/3 cup minute tapioca	1 small can pineapple crushed
2½ cups water	

Cook together until clear. Add 1½ cups sugar and cook a few minutes more. Cool. Add juice of one lemon and whites of 3 eggs beaten stiff. Chill and serve with whipped cream.

—Mrs. Fred Plotz, West Side, Iowa

**FLOATING ISLAND NO. 1**

Heat 1 quart milk to scalding in double boiler. Beat yolks of 4 eggs with ½ cup sugar and 1 Tblsp. cornstarch until light. Stir them into the boiling milk. Stir until thick. Remove from fire and add 1 tsp. vanilla and set aside to cool. When slightly cool, beat whites of 4 eggs to a stiff froth and fold through the cornstarch mixture leaving little bits on top. Dot here and there with bits of currant jelly, dust with sugar and serve very cold. Serves 8.

**FLOATING ISLAND NO. 2**

1½ cups scalded milk	½ tsp. salt
3 egg yolks	3 egg whites
¼ cup sugar	½ tsp. vanilla

Scald milk. Beat egg whites until almost stiff. Add 2 Tbsp. sugar and beat until smooth. Put whites on top of milk in double boiler. Cook a few minutes. Remove whites with spoon into serving dish. Beat egg yolks, the rest of the sugar and salt. Cook until custard is done. Pour around whites and serve.

**RAISIN DUMPLINGS AND SAUCE**

To 2 cups flour add 2 tsp. baking powder, 1 Tbsp. sugar and ½ tsp. salt. Sift. Add 1 level Tbsp. butter and work together well. Add ½ cup or more raisins and add sweet milk enough to make mixture rather stiff. Flour the hands and make the dough into 8 or 10 balls and drop into a pan of hot water, 1 quart or a little more. Cook as dumplings. Remove when done. Add sugar and flavoring to suit taste to the liquid in the pan and use as a sauce for the dumplings. Serve hot.

**WHITE DUFF**

2 cups flour	2 Tbsp. butter
4 tsp. baking powder	1 cup milk
½ tsp. salt	2 cups cooked prunes drained
2 Tbsp. sugar	and pitted

Sift together flour, baking powder, salt and sugar. Blend in butter. Add milk and make in a soft dough. Arrange 4 large prunes, cut open at equal distances apart on the bottom of greased pudding mold. Cover with thin layer of dough, dropping lightly from spoon. Continue with alternate layers of prunes and dough until all are used with a layer of dough on top. Cover and steam 1 hour. Turn out on serving platter. Serve hot with hot prune sauce.

Sauce: Mix 3 Tbsp. cornstarch, 2/3 cup sugar, 2 cups cold prune juice, and 2 Tbsp. lemon juice and rind. Cook over low heat until thick, stirring frequently. Remove from fire and add 2 Tbsp. butter and ½ tsp. nutmeg.

—Mrs. W. F. Robinson, Wayne, Nebr.

**QUICK DESSERT**

Place a graham cracker on a pie plate. Cover with apple sauce. Add another graham cracker and more apple sauce. Cover with whipped cream. Quick and easy to prepare.

—Mrs. L. D. Robbins, Perry, Iowa

**RHUBARB VANITY**

1 lb. pink rhubarb	1 cup sugar
1 cup shredded cocoanut	2 egg whites

Wash rhubarb without peeling into ½ inch pieces. Place with sugar in covered sauce pan and cook over low heat until juice begins to flow. Uncover and cook to consistency of marmalade, stirring frequently. Fold cold mixture and ¾ cup cocoanut into stiffly beaten egg whites. Pile into sherbet glasses, sprinkle with remaining cocoanut and serve with cream.

—Mrs. Walter Liedtke, Grand Island, Nebr.