

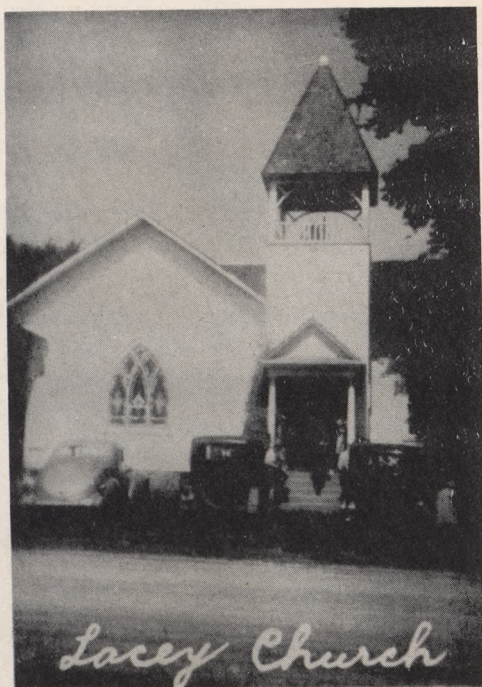
# COOK BOOK



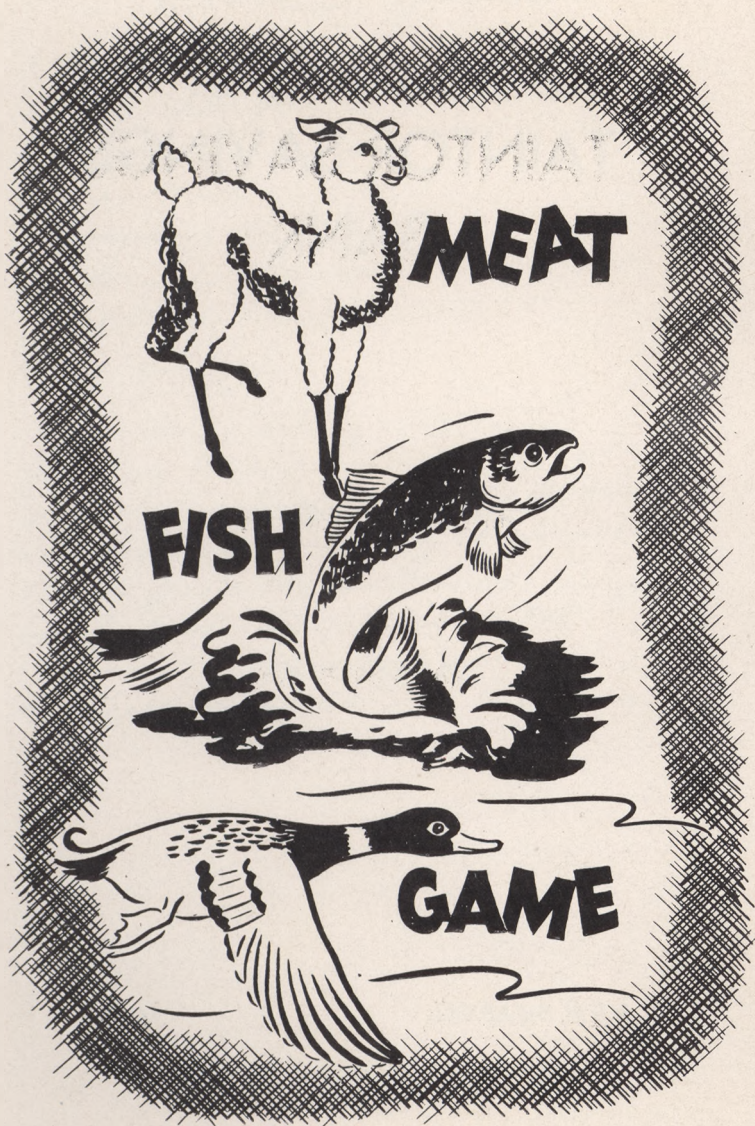
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LACEY, IOWA

1952



*Lacey Church*



# TAINTOR SAVINGS BANK

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## Barbecued Spare ribs

- 1 Tbsp. celery seed
- 1 Tbsp. chili powder
- $\frac{1}{4}$  cup brown sugar
- 1 tsp. salt
- 1 Teaspoon paprika
- $2\frac{1}{2}$  pounds spare ribs
- 1 cup thick tomato purée
- $\frac{1}{4}$  cup vinegar

Combine celery seed, chili powder, brown sugar, salt, and paprika; rub as much as possible into ribs. To remaining mixture add tomato purée combined with vinegar, use to baste ribs. Bake ribs uncovered in shallow pan in moderate oven ( $325^{\circ}$ )  $1\frac{1}{2}$  to 2 hours.

## Meat Loaf

- 1½ pounds ground beef
- 1 cup uncooked Quick Quaker Oats
- 2 unbeaten eggs
- 1 cup milk (or 1 cup tomato juice)
- ¼ cup chopped onion
- 2½ teaspoons salt
- ¼ tsp. pepper
- 1 tsp. prepared mustard.

Combine all ingredients thoroughly and pack firmly into a loaf pan. Bake in a moderate oven (375° F) for one hour. Serves 8.

Anonymous.

## Baked Tuna Fish Casserole

First make a thin white sauce  
using - 2 T. cornstarch  
1½ cups milk

Cook till thickened - then  
add: salt, pepper & butter to taste.  
Stir in 1 can Chicken Noodle Soup.

Alternate this mixture with  
cracker crumbs and Tuna in  
a greased casserole dish. (A little  
diced onion may be added)

Top with cracker crumbs  
and dot with butter -

Bake in 375° oven for 20 to 30 min.

Serve hot!

Clara Goodner.

## Chicken Casserole

- 1 chicken, cooked & diced or ground.
- 2 cups cracker crumbs or toasted bread crumbs.
- 4 eggs, beaten
- 2 cups milk
- $\frac{1}{2}$  cup chicken broth
- 1 large stalk celery, diced
- Salt, Pepper & Paprika to taste.
- 1 can Mushroom soup.

Mix chicken with all ingredients well, using mushroom soup for topping.

Bake at 350° till done.

Mabel Williams

## Baked Pork Chops.

- 4 - 1 inch thick chops
- 4 Tbsp. rice partially boiled
- 1 can tomatoes
- Onion, or not as desired

Brown chops on both sides place in baking dish (or can be prepared in chicken fryer or deep skillet on top of stove instead of baking in oven.)

Place 1 Tbsp. rice on each chop. Use onion on each if desired.

Pour tomatoes over the top of pork chops - steam on top of stove or bake in oven till done. About 1 hr.

Mabel Williams

## Tuna Fish Casserole

- 2 cups cooked noodles
- 1 can tuna fish
- 3 Tbsp. flour
- 5 Tbsp. butter
- 4 Hard boiled eggs, chopped
- 2 cups celery, cooked
- 1 can mushroom soup
- 1 small can piments - chopped.  
(Piments may be omitted)

Make a white sauce add piments.  
Combine with noodles, tuna and  
eggs. Top with buttered bread  
crumbs. Bake at 375° for 1 hour.

Mabel Williams.

## Pigs in Blankets.

Split wieners, and put a small piece of cheese in. Wrap in baking powder biscuit or Bisquick dough and bake in a moderate (350°) oven about 20 min. or until biscuits are done.

Georgia Ballinger.

## Spanish Rice

$\frac{1}{2}$ cup rice	2 tsp. salt
2 tbsp. fat	2 tsp. ground comino
$\frac{2}{3}$ cup chopped onion	1 $10\frac{1}{2}$ or 11 oz. can condensed tomato soup
$\frac{1}{2}$ cup chopped green pepper	$\frac{1}{2}$ cup water.
1 lb. ground beef.	

Brown rice in hot fat in pressure saucpan. Add onion, green pepper, and meat; cook until onion is golden. Add remaining ingredients. Adjust cover; exhaust air. Heat to 15<sup>th</sup> pressure. Cook 10 min. Serves 6.

## Hamburger Balls

Place 1 quart tomato juice over medium heat and bring to a boil. While it is heating mix together 1 pound hamburger, 1 well beaten egg,  $\frac{1}{2}$  cup washed, uncooked rice, 1 medium sized onion, finely minced. 1 teaspoon of salt, and  $\frac{1}{4}$  teaspoon of pepper. Form into balls and drop into boiling tomato juice. Cover & cook over slow heat until rice is tender. About 1 hr.

Marvine Faulkner

**BREAD**





## Refrigerator Rolls.

Put 1 cake or 1 pkg. yeast in mixing bowl. Add  $\frac{1}{4}$  cup warm water. Add  $\frac{2}{3}$  cup Crisco to  $1\frac{1}{4}$  cups boiling water. Let stand until cool. Add to yeast mixture. Now add  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  tsp salt and 2 eggs. Beat for two minutes with rotary beater or electric mixer. Now add  $2\frac{1}{2}$  cups flour and beat 2 min. Add  $2\frac{1}{2}$  or 3 cups flour and knead until dough is smooth and elastic.

Place in greased bowl and grease top of dough. Keep covered in refrigerator until wanted.

Shape into rolls - make either clover leaf, crescents or plain rolls. Takes  $2\frac{1}{2}$  or 3 hours to rise in a warm place.

Bake in a  $400^{\circ}$  oven.

Ruth Martin.

## Half-Time Spoon Rolls

Bake at 400°F for 15 to 20 min..

Makes 18 rolls.

Dissolve 1 pkg. active dry yeast (or 1 cake compressed yeast) in  $\frac{1}{4}$  cup warm water. Combine  $\frac{1}{4}$  cup sugar,  $\frac{1}{3}$  cup shortening, 1 tsp. salt,  $\frac{3}{4}$  cup scalded milk in large bowl. Cool to lukewarm by adding  $\frac{1}{2}$  cup cold water. Blend in 1 egg (or 2 egg whites) and the dissolved yeast.

Add  $3\frac{1}{2}$  cups sifted flour; mix until well blended. Place in greased bowl and cover. Let rise in warm place (85° to 90°F.) until double in bulk, 45 to 60 min. Stir down dough. Spoon into well-greased muffin tins, filling  $\frac{2}{3}$  full. Let rise in warm place until batter has risen to edge of muffin cup and is rounded in center, about 45 minutes. Bake in moderately hot oven (400°F.) 15 to 20 min.

Anonymous

Good,

Made Dec 82

## Banana Bread

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

$\frac{3}{4}$  cup sugar creamed with butter

2 eggs, separated add yolks to  
sugar & butter

Add 3 bananas - mashed

1 tsp. soda in 4 Tbsp. sour milk

2 cups flour.

Add beaten egg whites. Put in  
loaf pan and bake 45 to 50 min.  
in med. oven.

Add  $\frac{1}{2}$  cup nut meats if desired.

Lucille Kerby.

## Rhubarb Cobbler

Take  $\frac{1}{2}$  gal. tender stalks rhubarb  
Cut in small cubes, put in a deep  
baking pan that has been well  
buttered. Cover with  $\frac{1}{2}$  cup sugar  
dot well with butter. Over this  
pour a batter, made as follows:

Beat 1 egg, add  $\frac{1}{2}$  cup sugar  
1 cup sweet milk, 1 cup flour  
1 tsp. Baking Powder.

Bake in moderate oven.

Mary Spain.

## Sour Cream Waffles

Sift together:

- 1 c. flour (sifted)
- $\frac{1}{2}$  tsp. salt
- $\frac{3}{4}$  tsp. soda
- 1 T. sugar

Beat together

- 2 egg yolks
- 1 c. thick sour cream
- 2 T. melted butter or margarine

Add dry ingredients.

Fold in 2 stiffly beaten egg whites.

Bake in preheated waffle baker.

Henrietta Greenbooms.

## Biscuits

2 cups flour, sifted with  
3 tsp. Baking Powder  
 $\frac{1}{2}$  tsp. salt.

Add  $\frac{1}{2}$  cup sweet cream } Mixed together  
 $\frac{1}{2}$  cup " milk } in cup.

Stir in lightly with a fork then roll lightly, or "pat out" on floured table to desired thickness. It will double while baking.

Bake in hot oven -  $425^{\circ}$  to  $450^{\circ}$   
10 to 15 minutes, depending on thickness of biscuits.

For Shortcake - add 2 Tbsp. sugar and use  $\frac{2}{3}$  cup cream and  $\frac{1}{3}$  cup milk for the liquid.

Alice M. Boyd.

## Soda Biscuits

4 cups flour  
4 Tbsp. lard  
1 tsp. soda  
2 tsp. Baking Powder  
 $\frac{1}{2}$  tsp. salt

Combine and moisten with  
 $\frac{1}{3}$  cups butter milk.

Roll and cut.

Ida Roberts.



# DESSERTS & PASTRIES



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## Pumpkin Pie

1½ cups cooked or canned pumpkin

¾ cup sugar

½ tsp. salt

½ tsp. ginger

1 tsp. cinnamon

¼ tsp. nutmeg

3 slightly beaten eggs

1¼ cups milk

¾ cups cream

½ recipe plain pastry

Thoroughly combine pumpkin, sugar, salt and spices. Add eggs, milk, and cream; blend. Pour into 9 inch pastry-lined pie pan. Bake in hot oven (400°) 15 min. then in moderate oven (350°) about 45 min. or until mixture doesn't adhere to knife. Serve warm or cold plain or with sweetened, whipped cream.

## Sour Cream Raisin Pie.

2 slightly beaten eggs  
3/4 cup sugar  
1/4 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. cloves  
1 cup sour cream  
1 cup seeded raisins

1/2 recipe plain pastry.

Combine ingredients; pour into  
8-inch pastry-lined pie pan.  
Bake in hot oven (450°) 10 min.  
then in moderate oven (350°)  
about 30 min., or until mixture  
doesn't adhere to knife.

Serve warm or cold.

## Strawberry Pie

- 1 pint Strawberries
- $\frac{3}{4}$  cup sugar
- 1 Tbsp. (1 envelope) unflavored gelatine
- $\frac{1}{4}$  cup cold water
- $\frac{1}{2}$  cup hot water
- 1 Tbsp. lemon juice
- $\frac{1}{8}$  tsp. salt
- $\frac{1}{2}$  cup heavy cream, whipped
- 2 stiff-beaten egg whites
- 1 9 inch baked pastry shell.

Crush strawberries, cover with sugar; let stand 30 min. Soften gelatine in cold water; dissolve in hot water. Cool. Add strawberry mixture, lemon juice, and salt. Chill until partially set; fold in cream and egg whites. Pour into cooled shell; chill until firm. Garnish with additional whipped cream and berries.

## Hot Butterscotch-Pecan Rolls

Crumble 1 cake, or 1 pkg. granular yeast into mixing bowl. Add 1 cup lukewarm milk,  $\frac{1}{4}$  cup sugar, and 1 teaspoon salt. Let stand until yeast is dissolved.

Stir in 2 well beaten eggs. Add 2 cups flour. Beat until mixture drops from spoon in sheets; 5 or 10 min. Stir in  $\frac{1}{4}$  cup melted shortening (part butter added flavoring). Stir in  $1\frac{1}{2}$  cups flour with hand adding just enough to make a soft dough.

Knead until smooth and elastic. Round up. Let rise in warm place until double, about 2 hours. Punch down. Let rise again until almost double about 45 min. Cover with damp cloth let rest 10 min.

Roll to rectangle  $1\frac{1}{4}$  inches thick. Brush with soft butter, sprinkle with  $\frac{1}{4}$  cup sugar mixed with 1 tsp. cinnamon. Roll up and pinch together.

Cut in one inch slices and place on this mix. in baking dish.

Melt 2 Tbsp. butter and  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{4}$  cup dark corn syrup, heat to dissolve sugar. Sprinkle with  $\frac{1}{2}$  cup pecans and  $\frac{1}{4}$  cup raisins. Let rise 30 min. Bake in oven ( $375^{\circ}$ ) 25 to 30 minutes. Turn onto rack or cookie sheet.

Mrs. Walter Dewitt

Instead of rolls try rolling dough cutting with doughnut cutter and fry in deep fat and glaze with powdered sugar.

## Meringue Shells

Beat until foamy  
4 eggs whites

Add  $\frac{1}{4}$  tsp. salt  
1 tsp. cream tartar

Add, a tablespoon at a time  
1 cup sugar

Beat well after each tbsp is added:  
then beat until stiff peaks form.

Shape meringues on heavy wrapping  
paper (ungreased) on cookie sheet.

Hollow out centers with back of spoon  
which has been dipped in warm  
water.

Bake in slow oven (250°) 60 to 90 min

Makes 12. Serve with ice  
cream or berries.

Mildred E. Nutt.

## Date Tarts

### Mix

- 1 cup sugar
- 2 tablespoons flour
- 1 tsp. baking powder

### Then

- 1 cup chopped dates
- 1 cup nut meats

### Last

- 2 eggs beaten well

Spread in shallow pan  
 $\frac{3}{4}$  inch thick. Sprinkle with  
powdered cinnamon. Bake  
30 to 40 minutes in a slow oven.  
Cut in squares and top with  
whipped cream.

Vera Williams

## Marshmallow Delight

- 30 Marshmallows  
1 large cup crushed pineapples  
1 cup milk  
 $\frac{1}{2}$  pint all purpose cream  
14 graham crackers, crumbed fine

Dissolve marshmallows in milk on stove in top of double boiler until they are thoroughly melted. Then set aside to cool.

Whip cream. Roll graham crackers fine and put  $\frac{1}{2}$  of them in the bottom of pan. When the pineapple is well drained add to the melted marshmallows. Fold in whipped cream. Spoon mixture on the crumbs & sprinkle balance of crumbs on top, place in refrigerator about 8 hours. Serve cold.

Lucile Hewitt

## Graham Cracker Desert

Graham crackers crumbled to cover the bottom of pan & enough to cover the top.

1 scant cup milk

36 Marshmallows.

Heat milk & drop in marshmallows. Stir till they melt. Cool. Whip 1 pt. of cream. Add 9oz. can of crushed pineapple. Add nuts.

Put in refrigerator or cool place.

Litha Lake.

## Fudge Pudding

Wonderful! Serves 4-5

Sugar - 1 cup  
Cocoa - 1 tbsp.  
Butter - 1 tbsp.  
Boiling water - 2 cups  
Vanilla -  $\frac{1}{2}$  teaspoon.

Bring the above ingredients to a full boil. Put in baking dish.

Sugar -  $\frac{1}{2}$  cup  
Shortening -  $\frac{1}{3}$  cup  
Milk -  $\frac{1}{2}$  cup  
Flour - 1 cup  
B. Powder - 1 teaspoon  
Egg - 1  
Cocoa - 5 Tbsp.  
Salt -  $\frac{1}{2}$  teaspoon

Raisins (optional) -  $\frac{2}{3}$  cup

Mix the above as for a cake. Add by spoonful to boiled mixture. Bake at  $375^{\circ}$  for about 40 min. Serve while warm (Also can be reheated) with cream, whipped cream or ice cream.

Dorothy Everett.

## Corn Crumb Pudding

- 1 can corn or 2 cups fresh corn
- 3 Tbsp. cream 1 tsp. sugar
- 2 Tbsp. flour 1 tsp. salt
- $\frac{1}{8}$  tsp. pepper 1 cup bread crumbs
- 1 Tbsp. butter.

Mix corn, salt, pepper, flour, sugar & cream. Melt butter, mix with bread crumbs & use  $\frac{1}{2}$  mixture to cover bottom of shallow baking dish. Add corn mixture and top with rest of crumbs. Bake 25 min. in 350° oven.

Mary Spain.

## Pineapple & Cheese Salad

Prepare 1 pkg. lemon jello, when it is cool and begins to set,

- Add:
- 1 small can crushed pineapple
  - 1 cup finely diced mild cheese  
(I prefer Belveta)
  - 1 cup cream, whipped

Stir well together & put back in refrigerator to set.

Nuts may be added if you like.

Mary Spain

## Soda Cracker Pie

3 egg whites beaten stiffly. Fold in  $\frac{1}{2}$  cup of sugar. Roll 12 soda crackers fine &  $\frac{1}{4}$  tsp. of soda and mix. Fold in  $\frac{1}{2}$  cup of pecan nut meats,  $\frac{1}{2}$  tsp. vanilla. Put in buttered pie pan and bake at  $325^{\circ}$  for 30 min. Put sliced peaches, fresh strawberries or raspberries on top and top with whipped cream. Stay several hours or overnight in refrigerator.

Vera LaRue.

## Rhubarb Cream Pie.

$\frac{1}{2}$ cups sugar	2 well-beaten eggs
3 tbsp. flour	3 cups cut rhubarb
$\frac{1}{2}$ tsp. nutmeg	1 recipe Plain Pastry
1 tbsp. butter	

Blend sugar, flour, nutmeg, and butter. Add eggs; beat smooth; pour over rhubarb in 9 inch pastry-lined pie pan. Top with pastry cut in fancy shapes. Bake in hot oven ( $450^{\circ}$ ) 10 min. then in moderate oven ( $350^{\circ}$ ) about 30 minutes.

## Angel Food Pie

1 cup sugar

1 cup water

1 small can crushed pineapple

Put on stove, thicken with

4 teaspoons cornstarch

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

Cool and fold in

2 stiffly beaten egg whites

Pour in baked pie shell. Frost with whipped cream and sprinkle with finely chopped nuts.

Georgia Bellinger.

## Pecan Pie

3 eggs slightly beaten

1 cup sugar

1 Tablespoon flour

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

1 cup dark syrup

1 Tablespoon melted butter

1 tsp. vanilla

1 cup pecan halves

Mix in order given and pour into unbaked pie shell.  
Bake 350° - 40 min.

Nellie Clayworth

## French Cream Pie

Line bottom of pie pan with  
 $\frac{1}{2}$  cups vanilla wafer crumbs

Stand 12 vanilla wafers around inside  
edge

Cream  $\frac{1}{2}$  cup butter  
1 cup powdered sugar

Beat in 2 well-beaten eggs and  
spread over crumb crust

Combine 1 cup heavy cream, whipped  
1 cup chopped nuts  
 $\frac{1}{3}$  cup chopped maraschino  
cherries  
1 medium banana, mashed  
1 teaspoon vanilla

Spread on top of creamed mixture  
Sprinkle  $\frac{1}{2}$  cup vanilla wafer crumbs  
on top to form design - Chill.

Lucile Hewitt.



# COOKIES & CAKES



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## Oatmeal Jam Bars

2 cups oatmeal }  
1 cup brown sugar } Mix thoroughly

Add 1 cup melted shortening.

Salt. 2 cups flour. 2 tsp. Baking powder. Blend well. Spread half the mixture in a pan  $\frac{1}{2}$  in. deep. Over this spread 1 cup jam. Then spread the remainder of mixture over the jam. Bake, then cut in squares.

Luella Andrews.

## Chocolate Oatmeal Cookies

Sift together  $\frac{1}{2}$  cup flour  
 $\frac{1}{4}$  tsp. salt

fold in  $1\frac{1}{2}$  cups oatmeal  
1 cup chocolate bits

$\frac{1}{2}$  cup shortening, creamed. Add  
slowly 1 tsp. vanilla  
1 cup brown sugar

Beat in 1 well beaten egg  
3 Tablespoons milk.

Next mix in dry ingredients  
about  $\frac{1}{3}$  at a time. Drop on  
greased cookie sheet. Bake in a  
moderately hot oven.

Anna Adair.

## Scotch Cookies

2 cups white sugar

1 cup shortening ( $\frac{1}{2}$  c. butter &  $\frac{1}{2}$  c. lard  
or all lard)

Work together until fluffy.

Add  $\frac{1}{2}$  cup dark molasses and beat well. Then add 3 eggs well beaten with pinch of salt. 1 level tablespoon soda dissolved in  $\frac{1}{4}$  cup of boiling water. 1 rounding teaspoon cinnamon or 1 level teaspoon cloves. Then gradually stir in flour. Enough to make dough handle nicely. Too much flour spoils the cookies.

Flour board lightly, roll  $\frac{1}{2}$  inch thick and cut. When in pan brush each cookie with cold water until pasty. Use large cookie cutter.

I drop my dough on sheet by teaspoon & flatten with a glass covered with cloth and dipped in water. Just which you prefer.

Anna Adair.

## Pride of Iowa Cookies.

1 cup brown sugar      2 eggs  
1 cup white sugar      2 cups flour  
1 cup shortening      ½ tsp. salt  
1 tsp. baking powder    1 tsp. soda  
1 cup coconut          ½ cup chopped nuts

3 cups quick cooking rolled oats.

Blend sugar, shortening, add beaten egg. Sift dry ingredients together and add to first mixture. Stir in vanilla, coconut, oatmeal and nuts. Mix well and drop by teaspoonful on greased cookie sheet, flatten with the bottom of a glass. Bake in 375° oven until brown. About 8 min.

Anna Adair.

## Date Cookies

Cream thoroughly:  $1\frac{1}{4}$  cup fat  
2 cup brown sugar

Sift together: 3 cups flour  
2 tsp. soda  
 $\frac{1}{4}$  tsp. salt.

Add to Creamed mixture then add:  
2 tsp. vanilla  
 $3\frac{1}{2}$  cup oatmeal.

Press half in a pan:  $17 \times 11$ .

Put in date or fig or raisin filling

### Filling

1 qt. raisins or other fruit

Juice and ~~the~~ rind 1 lemon

2 tsp. cinnamon

2 cups sugar

$\frac{1}{2}$  cup water mix and cook  
until thick.

Put rest of crumb mixture on  
top. Bake 15 minutes in  $375^{\circ}$  oven

Be sure to use a large pan.

Cool and cut in squares.

Anna Adair.



## Doughnuts.

- 2. T. shortening
- $\frac{3}{4}$  C. sugar
- 2 well beaten eggs
- $\frac{3}{4}$  C. milk
- $3\frac{1}{2}$  C. flour
- 1 t. salt
- 5 t. baking powder
- 1 t. cinnamon
- $\frac{1}{2}$  t. nutmeg

Cream shortening and sugar, add egg and beat well. Add milk, then flour sifted with dry ingredients. Roll on lightly floured surface  $\frac{3}{8}$  thick. Cut with floured doughnut cutter. Let stand 15 minutes; fry in deep hot fat ( $375^{\circ}$ ) until brown. Turning once. Drain on absorbent paper. Makes 3 dozen doughnuts.

Florence Davis.

## Applesauce Brownies.

Melt over hot water  $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup shortening} \\ 2 \text{ squares chocolate} \end{array} \right.$

Blend in  $\left\{ \begin{array}{l} 1 \text{ cup sugar} \\ 2 \text{ well beaten eggs} \\ \frac{1}{2} \text{ cup applesauce} \\ 1 \text{ tsp. vanilla} \end{array} \right.$

Sift together  
and  
Stir in  $\left\{ \begin{array}{l} 1 \text{ cup sifted flour} \\ \frac{1}{2} \text{ teasp. baking powder} \\ \frac{1}{4} \text{ teasp. soda} \\ \frac{1}{4} \text{ teasp. salt} \end{array} \right.$

Fold in  $\frac{1}{2}$  cup chopped nuts.

Spread in greased and floured pan.  
Bake 35 to 40 minutes in 350° oven or  
until top springs back when lightly  
touched. When hot, cut into oblong  
pieces,  $1\frac{1}{2} \times 2\frac{1}{4}$  in. Cool. Remove  
from pan with spatula.  
Makes 24 pieces.

Telma Russell.

## Quick Coffee Cake

- 1 egg
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup milk
- $\frac{1}{4}$  cup flour
- 1 heaping tsp. baking powder.

Stir mixture quickly and pour into a greased pan.

Cover with:  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{4}$  cup brown sugar  
Sprinkle with cinnamon

Bake in a moderate oven.

Clara Goodwin.

## Oatmeal Crispies (Refrigerator cookies)

1 c. shortening	1 tsp. salt
1 c. brown sugar	1½ c. flour
1 c. sugar	1 tsp. soda
2 beaten eggs	3 c. quick cooking Oatmeal
1 tsp. vanilla	½ c. nut meats

Cream shortening & sugar;  
add eggs & vanilla; beat well.  
Add sifted dry ingredients. Add  
oatmeal & nuts; mix well. Shape  
in rolls, and chill thoroughly. Slice  
¼" thick; bake in mod. oven (350°)  
10 min.

Variations: raisins instead of nuts;  
or 1 tsp. grated lemon or orange  
rind in place of vanilla.

Hennietta Groenenboom.

## Icing

- $\frac{1}{2}$  cup white syrup
- 1 egg white
- 3 teaspoons sugar
- $\frac{1}{4}$  teaspoon cream tartar
- Flavoring & pinch of salt

Put in double boiler and beat like 7 minute frosting.

Lecha La Sue.

## Frosting

Combine 2 cups sugar, 1 cup water, pinch of salt, 1 tsp. vinegar and stir over medium heat until clear. Don't stir further but cook until syrup makes a long, thin thread when dropped from tip of spoon. While syrup cooks, beat 2 egg whites until stiff enough to form peaks. Then add the syrup in a <sup>thin</sup> stream, beating constantly. Continue beating until frosting keeps its shape. Then beat in  $\frac{3}{4}$  tsp. vanilla extract. Frost between layers, around sides, then on top. Finish off with coconut, canned, frozen or freshly grated.

## Quick Frosting

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

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

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

Boil until it forms a soft ball in cold water. Remove and add

1 Tbsp. butter

1 tsp. vanilla

Beat until right consistency to spread.

Nuts may be added if desired.

Clara Goodnow.

## Quick Cake Topping

Butterscotch Frosting: Melt  $\frac{1}{2}$  cup butter or margarine; add  $\frac{1}{2}$  cup brown sugar (or white sugar and have white frosting) and a few grains of salt. Cook until blended and slightly thickened, stirring most of the time. Take from fire: add 2 tablespoons milk and  $\frac{1}{2}$  tsp. vanilla. Stir in a cupful of powdered sugar, or more, as needed to make it the right consistency to spread.

Spread on cake or store in refrigerator for "emergency" use.

For variation: sprinkle chopped nuts or coconut on frosting after it's spread on cake or add melted chocolate before spreading.

Nice for icing cookies or spreading between graham crackers.

Store in refrigerator in tightly covered jar or bowl with tight plastic cover.

Alice M. Boyd.

## Burnt Sugar Cake

- ½ c. butter
- ½ c. sugar
- 2 eggs
- 1 c. cold water
- 2½ c. flour
- 2 tsp. baking powder
- 3 tsp. burnt sugar
- 1 tsp. vanilla

Cream butter and sugar.

Beat in egg yolks. Add burnt sugar. Add sifted dry ingredients alternately with liquid. Add vanilla. Fold in stiffly beaten egg whites. Bake in moderate oven—

Blanche L. Johnson.

## Silox Cake.

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup butter  
1 cup sweet milk  
3 egg whites  
2 tsp. baking powder  
 $2\frac{1}{2}$  cups flour  
1 tsp. vanilla

## Sylvia Newport.

### Lazy Dairy Cake

Beat 2 eggs, very light - add 1 cup sugar.  
Sift together: 1 cup flour, 1 tsp. Baking Powder.  
Add to eggs & sugar. Bring to boiling  
point  $\frac{1}{2}$  cup sweet milk, 1 Tbsp. butter.  
Pour over the above mixture, stir well.  
Add 1 tsp. flavoring. Bake in well greased  
& floured pan in moderate oven.

### Topping

Melt 3 Tbsp. butter  
5 Tbsp. brown sugar  
2 or 3 Tbsp. milk or cream and  
1 cup coconut.

Spread over baked cake and  
brown in oven.

Mary Spain.

## Overnight Sponge Cake

2 cups sifted cake flour  
2 cups sugar  
1 cup boiling water

Combine the above 3 into a paste and let stand overnight, covered.

Next morning stir well.

Beat 6 egg whites until foamy, add 1 tsp. cream of tartar 2 tsp. baking powder. Beat till stiff.

Gently fold egg whites into paste. add flavoring.

Bake in 2 loaf pans or angel food cake pan.  
350° - 35 min.

Nice to use as a shortcake.

Nellie Clayworth.

## Sugarplum Spice Cake.

Measure in sifter.

- 2½ cups Cake flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- ¾ teaspoon salt
- ¾ teaspoon cinnamon
- ¾ teaspoon cloves.
- 1 cup granulated sugar

Measure in mixing bowl.

½ cup shortening

Have ready  $\frac{2}{3}$  c. firmly packed brown sugar, 2 eggs,  $\frac{1}{4}$  cup sour milk or buttermilk.

To mix stir shortening just to soften. Sift dry ingredients. Add brown sugar (put through sieve to remove lumps). Add 1 cup of milk. beat.

Then add eggs and remaining milk. Bake in 2 layers (375° F) 25 min.

Frosting: 7 min. icing and 1 cup chopped dates and ½ cup nuts.

Ethel Bartlett.

## Maple Nut Cake

- ½ cup shortening
- 1 cup brown sugar
- 2 eggs
- ½ cup milk
- 1½ cup flour
- ¼ tsp. salt
- 1 tsp. maple
- 2 tsp. baking powder
- 1 cup nuts

Bake in little paper cups.

Esther Schock

## Chocolate Cake

2 cups sugar  
1 cup shortening  
2 eggs  
 $\frac{1}{2}$  cup cocoa  
 $2\frac{1}{2}$  cups flour  
2 tsp. soda  
1 tsp. salt  
1 cup boiling water  
1 cup sour cream  
vanilla.

Cream butter, sugar & eggs.  
Add scant  $\frac{1}{2}$  cup cocoa, flour,  
soda, salt and sour cream.  
Add boiling water last.  
(Is good made with all lardtes)

Lais Mitchell.

## Eggless Cake

- 2 cups brown sugar (or 1 c. white and 1 c. brown)
- 2 cups water
- $\frac{3}{4}$  cup shortening
- 2 cups dates
- 1 tsp. soda
- 2 tsp. baking powder
- $3\frac{1}{2}$  c. flour. (no more  
pinch of salt)
- 1 cup nut meats
- $\frac{1}{4}$  tsp. each cinnamon - cloves.

Cook shortening, sugar,  
fruit & spice. Let cool.  
Add soda dissolved in a little  
hot water. Sift Baking powder,  
flour & salt together. Beat well.  
Add nut meats. Beat well.  
Bake in slow oven.

Mauds Goodner

## Sour Cream Cocoa Cake

$1\frac{1}{4}$ c. cake flour	$\frac{1}{2}$ tsp. salt
1 c. sugar	2 eggs
3 Tbsp. cocoa	1 Tbsp. v. sour cream
1 tsp. soda	1 tsp. vanilla
$\frac{1}{2}$ tsp. Baking Powder	

Sift all dry ingredients together 3 times. Add cream and vanilla to well beaten eggs: Add to dry ingredients. Mix well. Bake as a loaf cake in moderate oven.

Clara Goodner

A Man's Favorite  
(Applesauce Cake)

$\frac{1}{2}$ cup crisco	1 tsp soda
1 cup sugar	2 Tbsp. hot water
1 egg	1 tsp. cinnamon
2 cups flour	$\frac{1}{2}$ tsp. allspice
1 cup raisins	$\frac{1}{2}$ tsp. nutmeg
1 cup applesauce (Sweetened)	$\frac{1}{2}$ tsp. salt

Blend crisco, sugar & egg in one operation. Add raisins and applesauce. Sift spices and salt with flour & add in several portions. Before last of flour is added, stir in soda dissolved in the hot water. Beat well and bake one hour (350°) in loaf or tube pan

Olive Faulkner

## Oatmeal Cookies

1 cup sugar                       $\frac{3}{4}$  cup lard  
2 eggs                              3 Tsp. soured milk  
 $\frac{3}{4}$  tsp. soda                      1 tsp. cinnamon  
 $1\frac{3}{4}$  cup oatmeal                 $1\frac{1}{2}$  cup flour  
1 cup nuts chopped            1 cup raisins  
    $\frac{1}{2}$  tsp. lemon extract

Mix all together except the raisins and nuts, then mix and drop from a spoon.

Ruth Patterson.

## Fruit Strips

$\frac{1}{2}$ cup sugar	3 eggs
$\frac{1}{2}$ cup nuts	1 box dates
1 Tbsp. milk	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ cups flour	$\frac{1}{2}$ tsp. salt

Beat eggs, add sugar, milk and dates (cut fine) Sift flour salt, baking powder. Add to first mixture, add nuts. Bake in shallow pan in moderate oven. (350°) Cut in strips. When cold roll in powdered sugar.

Angeline Bloem.

## Pinwheel Date Cookies

$\frac{3}{4}$  cup dates  
 $\frac{1}{3}$  cup water  
 $\frac{1}{4}$  cup white sugar

} Cook until  
thick

Add 2 Tbsp. nutmeats

Cool this mixture

Mix  $\frac{1}{3}$  cup crisco  
1 cup brown sugar  
1 egg - beaten  
 $1\frac{3}{4}$  cup flour  
 $1\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. salt

Roll  $\frac{1}{4}$  inch thick. Spread with  
filling and roll up. Chill 1 hour  
in refrigerator. Bake ( $375^{\circ}$ )

Lavac Bartlett

## Chudy Cookies

2 cups sugar } Boil 'till soft.  
1 cup cream } till stage, remove  
2 sq. chocolate } from fire then

add 1 tsp. vanilla, 2 tbsp. butter  
2 cups graham cracker crumbs  
1 lb. marshmallows, cut fine  
1 cup nut meats. Pour out  
in buttered cookie sheet. Cut  
in squares.

Lucille Kirby.

## Marshmallow Fudge Cookies

- 2 squares chocolate, shaved
- 1 cup evaporated milk
- 2 cups sugar
- $\frac{1}{4}$  tsp. salt
- 1 tbsp. butter
- $1\frac{1}{2}$  packets or 24 marshmallows  
cut in quarters
- 1 tsp. vanilla
- 3 cups graham cracker crumbs
- 1 cup walnut meats.

Combine chocolate and milk and heat over low heat until chocolate is melted. Add sugar and salt, then stir until mixture is dissolved. Cook until mixture reaches soft ball stage.

Remove from heat and add butter. Cool slightly, then add marshmallows, vanilla and graham cracker crumbs. Add nut meats. Press into well greased shallow pans. Chill 8 to 12 hours. Then cut into squares. Do not bake.

Margie Faulkner.

## Fruited Creams

Boil for one minute or so

$\frac{1}{4}$  cups water  
1 cup raisins  
#

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

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

2 eggs

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

1 tsp. soda

1 tsp. cinnamon

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

Vanilla

Blend the shortening, sugar and eggs; then add the sifted dry ingredients alternately with the raisin liquid. Fold in raisins; add vanilla. Bake in 9" by 13" pan, 350° for 30 min.

Frost with thin powdered sugar icing. Cut in squares.

Anis Bersteegh.

## Cocoanut Bars.

Preparation: Have butter or margarine at room temperature. Chop nut meats. Grease a (9 in by 12 in) baking pan.

Put in large mixing bowl  
 $\frac{1}{2}$  cup butter or margarine  
 $\frac{1}{2}$  cup brown sugar, firmly packed  
1 cup sifted flour.

Beat until well blended. about 2 min.  
Press firmly into prepared pan Bake (325°F)  
for 20 minutes - do not brown.

Put into small bowl.

2 eggs unbeaten  
 $\frac{1}{8}$  tsp. salt  
1 cup brown sugar  
1 tsp. vanilla  
2 Tbsp. flour  
 $\frac{1}{2}$  tsp. baking powder.

Beat until light. Add 1 cup chopped nuts  
Beat until blended. Spread over partially  
baked batter.

Sprinkle with 1 cup cocoanut  
Bake: (325°F) about 25 minutes  
or until meringue is browned.  
Cut into small bars while warm  
Cool in pan.

Makes about 2 doz. bars.

Florence Colville

## Chocolate Drop Cookies

- 1 cup sugar
- $\frac{1}{2}$  cup butter (or Crisco)
- 2 eggs
- $\frac{1}{2}$  cup milk
- 2 cups flour
- $\frac{1}{2}$  tsp. soda
- $\frac{1}{2}$  tsp. baking powder
- 2 Tbsp. cocoa
- 1 tsp. vanilla

Beat eggs well, add sugar and butter. Mix well then add vanilla and milk. Sift dry ingredients together and add.

Drop by spoonful on greased baking sheet and bake in 350° oven.

Ruth Martin.

## Spice Cookies

- $\frac{1}{2}$  cups brown sugar
- 1 cup sour cream
- 2 eggs
- 2 tsp. cinnamon
- $\frac{1}{2}$  tsp. each: nutmeg, cloves  
and allspice.
- 1 tsp. soda
- $2\frac{1}{2}$  cups flour

Beat together good and  
drop by spoonful on  
greased cookie sheet  
for 15 or 20 min.

Lela Demitt

## Peanut Butter Cookies

Cream 1 cup brown sugar  
1 cup white sugar  
 $\frac{2}{3}$  cup shortening  
1 cup peanut butter

Add 1 tsp. soda moistened  
with 2 Tbsp. water or milk

Sift 1 tsp. baking powder with  
1 cup flour or enough to  
make a dough that will  
roll in balls in hand.  
Press out with fork and  
bake on greased cookie  
sheet.

Mrs. Elmer Halston.

## Chewy Cookies

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

} Pat in 10 inch  
square pan - Bake  
20 min. 300°

While still warm spread  
with the following mixture

2 Tbsp. flour  
1 cup brown sugar  
1 cup coconut

$\frac{1}{2}$  cup nut meats

2 eggs

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

Bake for 25 min. at 325°

Cut in squares.

Mrs. A. E. Dunsmore

## Chocolate Brownies

- $\frac{1}{4}$  cup butter
- 1 cup sugar
- 2 squares chocolate, melted
- $\frac{1}{4}$  cup milk
- 2 eggs (unbeaten)
- 1 tsp. vanilla
- 1 cup flour
- $\frac{1}{8}$  tsp. salt
- $\frac{1}{2}$  cups (or more) nut meats

Cream butter, add sugar  
chocolate and eggs. Beat  
vigorously for two minutes, add  
milk, vanilla, flour, salt and  
nut meats - Beat 3 minutes.  
Pour the mixture in square  
cake pan lined with wax paper  
Bake in moderate oven 20 to 25  
minutes. Serve in bars 1 to  
 $\frac{1}{3}$  inches - any kind of frosting  
that you like.

Kate Ballinger.

## Sugar Cookies

3 cups flour

2 tsp. baking powder

1 scant tsp. soda

Sift together - add 1 cup  
shortening (use Crisco).

Mix together like pie crust.

Add -

2 beaten eggs, 1 cup sugar

4 Tablespoons sweet milk,  
flavoring. Bake 8 to 10 min.  
sprinkle with sugar.

Mrs. Mabel Boyd.

## Chocolate Cookies

- 1 cup sugar
  - $\frac{1}{2}$  cup butter or lard
  - $\frac{1}{2}$  cup milk
  - $1\frac{1}{2}$  cups flour
  - 1 egg
  - $\frac{1}{2}$  teaspoon soda
  - vanilla
  - 2 Tbsp. cocoa dissolved in hot water
  - 1 cup chopped nuts
  - 1 package of choc. chips
- Bake  $350^{\circ}$  - 15 min.

Letha Lakew.

## Brown Sugar Cookies

- $1\frac{1}{2}$  cups brown sugar
  - 1 cup sour cream
  - 2 tsp. cinnamon
  - $\frac{1}{2}$  tsp. allspice
  - $\frac{1}{2}$  tsp. cloves
  - 2 eggs
  - 1 tsp. soda
  - 1 tsp. vanilla
- Flour to thicken.

Letha Lakew.

## Gum Drop Cookies

- 1 cup all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{3}$  cup shortening (half butter)
- $\frac{3}{4}$  cup spiced gum drops (cut in small pieces)
- 1 egg beaten
- $\frac{1}{2}$  teaspoon vanilla
- 2 Tablespoons milk
- $\frac{2}{3}$  cup sugar.

Sift flour and measure, resift 3 times with baking powder and salt. Cream shortening, add sugar gradually. Add well-beaten egg and beat until fluffy. Add vanilla. Add flour mixture alternately with milk, beating well after each addition. Add gum drops and drop by rounded teaspoonful onto a greased cookie sheet, about 2 inches apart.

Bake in a moderately hot oven (400°) about 10 min. or until lightly brown. Remove at once to a cake cooler. Makes about  $2\frac{1}{2}$  doz. cookies.

Lou Ella Bollinger.

## Oatmeal Cookies

Cook 1 cup raisins until tender.

Cream 1 scant cup shortening

2 eggs

1 cup sugar

Dissolve 1 teaspoon soda in

7 tablespoons raisin juice

Add to above mixture and mix good.

Add 2 cups flour

2 cups oatmeal.

Bake on greased cookie sheet in moderate oven.  $\frac{1}{2}$  cup nut meats or  $\frac{1}{2}$  package of chocolate chips may be added if desired.

Georgia Ballinger

## Date Bars

- 1 cup sugar
- 3 eggs
- 2 cups chopped dates
- 1 cup broken nut meats
- 1 scant cup all-purpose flour
- 1 tsp. baking powder
- $\frac{1}{8}$  tsp. salt
- 1 tsp. vanilla

Beat eggs until very light, then add sugar gradually. Beat until extremely fluffy. Then add dates and nuts. Sift together dry ingredients and add to egg mixture; add 1 tsp. vanilla. Beat until all ingredients are well blended. Pour into 9x13 inch pan lined with buttered paper. Bake in a 325° oven for about 25 min. When cool cut into bars and roll in confectioners sugar.

Vera LaRue.

## Date Ice Box Cookies

1 cup butter  
1 cup white sugar  
1 cup brown sugar  
3 eggs (beaten)

4 cups flour  
1 tsp. soda  
1 tsp. vanilla

Cream butter and sugar. Add beaten eggs. Stir in sifted flour and soda. If dough is allowed to chill in refrigerator it will handle easier.

### Filling

1 pound dates  
1 cup water

1 cup sugar  
1 cup nuts

Cook till dates make a spread. Set aside to cool. Roll out dough, spread with filling, roll up, place in refrigerator till firm enough to slice. Bake at 375° oven.

Velma Russell

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## Black Cherry Salad

- 1 No. 2½ can (3½ cups) pitted Bing cherries
- ⅓ cup lemon juice
- 1 pkg. orange-flavored gelatine
- ¾ cup walnut meats
- 1 3-ounce bottle stuffed olives, sliced.

Drain cherries; add water to cherry syrup and lemon juice to make 1¾ cups liquid. Heat; pour over gelatine and stir until dissolved. Chill until partially set. Add cherries, nut meats, and olives. Pour into individual molds or shallow pans; chill until firm. Serve on lettuce with mayonnaise.

Serves 6 to 8.

Anonymous.

## Boiled Salad Dressing

$\frac{1}{2}$  ~~tablespoon~~ butter  
2 ~~tablespoon~~ flour  
 $\frac{1}{2}$  cup water  
 $\frac{1}{2}$  teaspoon dry mustard  
 $\frac{1}{2}$  teaspoon salt  
Dash of paprika  
1 well-beaten egg yolk  
1 ~~tablespoon~~ lemon juice or vinegar  
 $\frac{1}{2}$  cup salad oil

Make white sauce of first 3 ingredients pour into combined remaining ingredient and heat rapidly with rotary or electric beater. Makes 1 cup.

Anonymous.

A lightening fast salad dressing can be made by blending 2 Tbsp. of mayonnaise. Season with grated onion, a dash of chili powder and a few drops of tabasco sauce. Very good with meat or fish salads.

## Wonderful Scalloped Potatoes

Peel potatoes; slice thin. Alternate layers of potatoes with a sprinkling of flour, chunks of butter or margarine, salt, pepper and a slice or two of onion. Fill casserole almost to the top, dotting the top generously with butter to help it brown.

Don't add the milk now. Put scallop in moderate oven, 350°F dry and bake for 15 minutes. In the meantime heat enough milk to about half fill your casserole. When potatoes have cooked 15 min., add the hot milk. By doing it this way your milk will not curdle. Put the potatoes back in the oven and continue cooking until you can pierce them easily with a fork, probably about 50 min.

Maxine Faulkner.

## abbage

Cut one medium sized red cabbage and 4 large apples. Cook till done in 2 cups water. Salt to taste and add  $\frac{3}{4}$  cup vinegar and  $\frac{1}{2}$  cup sugar.

This can be canned and if used right away, make early for best flavor.

Mabel Williams

---

## Harvard Beets

2 tbsp. butter	$\frac{1}{2}$ cup mild vinegar
1 tbsp. cornstarch	2 cups cubed canned or cooked beets.
1 tbsp sugar	
$\frac{1}{4}$ tsp. salt.	

Melt butter, add cornstarch, sugar, and salt; blend. Add vinegar. Cook until thick. Add beets; heat thoroly. Serves 4 to 6.

## Calla Lilies

- 3 eggs
- $\frac{1}{4}$  cup sugar
- 1 cup sifted cake flour
- 1 tsp. Baking powder
- 1 tsp. vanilla
- 1 cup sweetened whipped cream.

Beat eggs to stiff froth, add sugar then flour and baking powder and vanilla. Drop by spoonful on greased cookie sheet about 3 inches apart. Bake about 5 min. at 400°. Remove from pan and roll immediately while still hot like a flower and place folded side down to cool. Fill center with sweetened whipped cream with a piece of orange peel in center.

Makes 8. - Mildred Everett

## Caramel Candy Corn

- 2 cups sugar
- $\frac{3}{4}$  cup hot water
- $\frac{1}{8}$  tsp. cream tartar

Boil 3 ingredients until rich brown color. Remove from fire and add

- $\frac{1}{2}$  tsp. soda
  - 2 Tbsp. butter
- Pour over 6 cups of corn and stir.

Mildred Everett.

## Creole Spaghetti

Served 5

Spaghetti - 2 cups  
Onion, chopped - one medium  
Green pepper - 2 slices (Optional)  
Pimentos - 1 slice  
Bacon dripping - 2 Tbsp.  
Ground Beef - 1 cup  
Salt -  $\frac{3}{4}$  tsp.  
Paprika & pepper - pinch  
Worcestershire sauce -  $\frac{3}{4}$  teaspoon  
Tomato Purée (best) -  $1\frac{1}{2}$  cups  
(or plain tomatoes)  
Grated cheese -  $\frac{1}{2}$  cup.

Method:

1. Cook spaghetti
2. Chop onion, pepper, pimentos and cook in drippings until tender. Also cook ground beef then add salt, paprika and pepper. Grated cheese.
3. Combine all ingredients and bake at  $375^{\circ}$  for 30 min.

Beverly Everett.

## Scalloped Potatoes with Cheese

- 3 Tbsp. Margarine or butter
- 3 Tbsp. flour
- 1 tsp. salt
- 2 cups milk
- 4 cups raw sliced potatoes
- 1 cup grated cheese.

Melt butter or margarine, add flour and salt, stir until well blended. Add milk slowly, stirring constantly, until thick and smooth. Alternate layers of sliced potatoes, sauce and cheese in casserole. Bake in 375° oven until done.

Marie Meinders.

## Loak and Beans

9 lbs. dry Great Northern Beans

5 qts. tomato juice

2 cups sugar

2 cups sorghum

2 tbsp. salt

3 med. sized onions

2 teasp. red coloring

Bacon or fat pack in each jar.

Cook 2 hours in water bath or

75 min. 10 lbs. pressure.

Makes 14 - 15 qts.

Letha LaFue.

## Sweet Potato With Apple

(Excellent with ham loaf or pork sausage)

Serves 5

Sweet Potatoes	- $\frac{1}{2}$ lbs. - about 4-5
Apples	- 3-4
Brown Sugar	- $\frac{1}{2}$ cup
Butter	- 4 tbsp.
Water	- 1 tbsp.
Salt.	- 1 teaspoon

- Method: (a) Cook potatoes with skins on.  
Peel & slice thinly.
- (b) Peel Apples & slice thin.
- (c) Alternate~~ly~~ layers in baking pan, cover with brown sugar, dot with butter. Add water.
- (d) Bake at 350° for about 45 minutes or until apples are well cooked.

Dorothy Everett.

## Raw Cranberry Apple Salad

- 1 package strawberry gelatine
- $1\frac{1}{2}$  cups hot water
- 1 cup chopped raw cranberries
- 1 cup sugar
- 1 cup diced, tart apples

Dissolve gelatine in hot water.  
Combine cranberries and sugar  
and add to hot gelatine mixture.  
When cool add apples. Pour into mold.  
When congealed, unmold and serve  
Serves 5 or 6.

Lou Ella Ballinger.

## Cheese Salad

- 1/2 pint cream, whipped
  - 20 marshmallows, cut small
  - 1 glass pimento cheese spread
  - 1/2 cup mayonnaise
  - 1 small can crushed pineapple
- Is good, if let stand over night

Lais Mitchell

## Cranberry Salad

- 1 pkg. Cherry Jello - Dissolve
- 1 c. Sugar in jello.
- 1/2 pkg. Cranberries } Grind raw
- 2 small oranges } and peeling.
- 2 apples } Add to jello
- a few nuts

Add drop of red cake coloring if you wish it to have dark red color.

Esther Schrock.

## Salad Dressing

(Good with potato & bean salad)

3 eggs  
1 tsp. mustard  
1 cup sugar  
1 cup vinegar  
salt

Beat eggs & mix with other ingredients.  
Bring to boil, stirring constantly.  
Will thicken as it cools.

Olive Faulkner.

## Bailed Salad Dressing.

1 Tbsp. butter	2 eggs
2 Tbsp. flour	$\frac{1}{2}$ cup sugar
1 cup water	1 tsp. salt
$\frac{1}{2}$ cup vinegar	$\frac{1}{2}$ tsp. mustard

Boil butter, flour and water as for white sauce. Cool and add the well beaten egg, salt, sugar, mustard and vinegar. Beat well and boil altogether.

Angelina Blasen.

## Frozen Fruit Salad

- 1 Tbsp. gelatin (1 envelope, unflavored)
- $\frac{1}{4}$  cup cold water
- $\frac{1}{2}$  cup Mrs. Clark's Mayonnaise
- 1 cup heavy whipped cream
- 1 - 3.oz. bottle Maraschino Cherries

Soften gelatin in cold water  
dissolve over hot water in double  
boiler and cool. Fold in gently  
mayonnaise and whipped  
cream and fruit as listed below:

- Large can chunk pineapple
- 1 large banana (add last!)
- strawberries or fruit cocktail
- Walnuts
- 20 marshmallows.

Pour into refrigerator pan.  
Dot with cherries. Freeze until  
firm.

Ruth Patterson.





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## Beet Relish

2 gallons beets, cooked and ground  
2 cups sugar  
4 cups vinegar  
1 cup ground horseradish  
1 head of cabbage (ground)  
Salt to taste - heat and seal.

Luella Andrews.

---

## Spiced Pears, Peaches or Apples

5 cups brown sugar	2 Tbsp. whole cloves
2 cups vinegar	4 quarts pears, peaches or crab apples.
2 cinnamon sticks	

Cook sugar, vinegar, and spices 20 min. Drop in fruit, a few at a time, and cook until tender. Pack into hot sterilized jars, adding syrup to within  $\frac{1}{2}$  in. of top. Seal. Makes 6 pints.

## Sweet Pickles

Wash 75 medium sized cucumbers, place in a stone jar and cover with brine made with 1 c. salt dissolved in enough hot water to cover pickles (about 1 gal.) Let stand seven days. Eighth day drain and cover with hot water. 9<sup>th</sup> day split each pickle and cover with hot water to which 1 Tbsp. of alum has been added. 10<sup>th</sup> morning drain and cover with hot water. For the next 3 mornings heat

5 cups vinegar  
5 cups sugar  
½ oz. celery seed  
1 oz. cinnamon bark  
(Cassia buds)

The third morning place in glass jars and seal or can be left in stone jar.

Mrs. Walter A. Pitt.

## Sweet Pickles

2 gal. medium cucumbers  
1 gal. hot water  
2 cups salt

Allow to set in brine 1 week.

Drain, wash and cover with boiling water. Set for 24 hours then drain and repeat boiling water for 24 hrs.

Cover with hot alum water (about 15¢ alum)

Drain and process as follows.

8 cups sugar                      2 qt. vinegar

1 Tablespoon mixed spices

1 Stick of cinnamon & 2 tbs. allspice

Pour hot liquid over pickles daily for 7 days. On 8<sup>th</sup> day heat liquid & seal.

Law. Ella Ballinger.

## Bread and Butter Pickles

Slice - 1 qt. cucumbers  
6 small onions  
add 1 tisp. salt

Let stand in cold water for 2 hr.

Put to drain while you boil 5 min.

1 cup vinegar, 1 cup sugar  
1 tsp. celery seed, 1 tsp. mustard and  
 $\frac{1}{4}$  tsp. turmeric (if desired)

Add the pickles to the hot vinegar  
mixture and let come to a boil, add  
 $\frac{1}{4}$  teaspoon alum to each quart  
as you seal hot.

Mrs. Elmer Walston.

## Pepper Hack

12 onions	3 cups sugar
12 red peppers	2 $\frac{1}{4}$ cups vinegar
12 green peppers	2 tbsp. salt
1 bunch celery	2 tbsp. celery seed

Dice the celery and grind together peppers and onions. Drain well and add to the boiling liquid. Cook for 5 min. Seal while hot.

Marie Meinders.

## Tomato Catsup

- Tomatoes - one peck  
Onions - 8 medium  
Celery - 3 bunches

Cook and measure above

- Pulp from above - 1 gallon  
Vinegar - 1 pint  
Brown Sugar - 1 cup  
Cloves (ground) - 1 Tbsp.  
Cinnamon (" ) - 1 Tbsp.  
Whole Cinnamon - 2 sticks  
Salt - 3 tsp.  
Black Pepper -  $\frac{1}{2}$  tsp.

Bring to boil and simmer for 20 minutes. Seal in sterilized jars at once. No processing necessary. This will not be a thick catsup, nor bright red, but it is very good.

Beverly Everett.

## Cucumber Cateup

Parse very thin 6 large cucumbers  
Chop fine. Add a scant tablespoon  
salt and let stand in a collander  
about an hour. Add 2 small onion  
or 1 large one chopped fine.  
1 teaspoon white pepper and  
1 pint vinegar or enough to cover.  
Stir ingredients together well  
put in jars and seal. Let stand at  
least one month before using.  
Do not cook.

Georgia Ballinger.





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## Vanilla Ice Cream With Marshmallows

$\frac{1}{2}$  cup milk  
 $\frac{1}{4}$  cup sugar  
2 egg yolks  
1 cup whipping cream.  
15 marshmallows  
1 tsp. vanilla  
2 egg whites

Combine milk, sugar, egg yolks and sliced marshmallows. Cook to custard. Cool and add vanilla. Whip egg whites and fold into custard. Freeze to a slush in refrigerator trays then fold in whipped cream. Finish freezing.

Merie Meinders.

## Chocolate Syrup

1 cup white sugar  
1 cup brown sugar  
4 Tbsp. cocoa  
2 Tbsp. flour  
1½ cups water

Mix ingredients together and  
boil 1 min. Add vanilla.

Use as a topping for ice cream.

Also makes good chocolate milk.

Anie Ver Steegh.

## Butterscotch Sauce.

2 cups. light brown sugar - ½ cup thin  
cream. ¼ tsp. salt, ½ cup lb. corn syrup.  
½ c. butter. Put all in saucepan and  
bring to a boil and cook 3 min. or  
until (220°F) makes 2 cups. Add  
nuts as a garnish. (Toasted almonds  
are good.)

## Divinity

- 3 cups of sugar
- 1 cup of white syrup
- $\frac{3}{4}$  cup of water

Let boil until it will make  
a soft ball in cold water.

2 egg whites beaten as stiff as  
you can.

Pour other mixture into  
the egg whites slowly, then put  
nuts into mixture.

Take 1 cup sugar &  $\frac{1}{2}$  cup water  
Mix and boil until it strings. Then  
put into other mixture. Stir until  
will drop into a peak on waxed paper

Lucille Hewitt.

## Nut Loaf Candy.

- 2 c. granulated sugar
- 1 c. brown sugar
- 1 c. corn syrup
- 1 c. milk
- $\frac{3}{8}$  c. butter
- 1 c. nut meats

Mix all ingredients except butter and nuts. Cook until it forms a hard ball in cold water. Remove from flame add butter and beat. Add nut meats. Beat until very stiff then pour on board and knead. Shape into rolls and place on buttered plate to ~~cook~~ cool.

Clara Goodner

## Creamy Fudge

- 2 c. white sugar
- 2 c. brown sugar
- 1 c. whipping cream
- 4 tsp. cocoa
- 2 tsp. vanilla
- 2 tsp. butter

Mix sugar, cocoa & cream thoroughly, place over fire, low heat stirring all the time till it starts to boil. place cover on & boil 3 min. Then remove cover & boil till soft ball stage. Remove from fire add vanilla & butter. Do not stir, let cool to lukewarm then beat till creamy & loses gloss. Pour in buttered pan.

Lucille Kirby.

## Pralines.

- 2 cups white sugar
- 1 cup brown sugar
- $\frac{1}{2}$  cup sweet milk
- 1 tablespoon butter
- 3 cups pecans

Cook first four ingredients together until boiling. Then add pecans and cook four minutes. Beat until creamy. Drop from spoon on oil paper.

Vera Williams

## Boston Cream Candy

- 1/2 pts. of cream
- 6 cups sugar
- 1/2 pt. white syrup
- 1 lb. nut meats
- 1 teaspoon vanilla

Cook cream, sugar and white syrup until it forms a soft ball in cold water. Cool, add nut meats and vanilla and beat. The more it is beat the more creamy it is. Put on a buttered plate.

Mrs. Harry Fowler.

## Chocolate Fudge

3 cups of sugar, 3 heaping tablespoons  
chocolate or cocoa,  $\frac{3}{4}$  cup syrup,  
1 cup cream, 1 tablespoon butter,  
pinch of salt. Mix up and cook  
until it forms a soft ball in water,  
then remove from fire and place  
pan in a large pan of cold water  
let stand a few minutes before  
beating. Add nuts and beat  
until it becomes stiff.

Mrs. Huldah Dewitt.

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## Nougat

Cook: 2 cups sugar  
 $1\frac{1}{3}$  cups white corn syrup  
 $\frac{1}{2}$  cup water to  $285^{\circ}F$

Beat 2 egg whites, add 3 ounces of  
honey, beat until stiff, add hot syrup.  
Beat until thick. Add  $\frac{1}{4}$  lb. each  
chopped unblanched almonds and  
pistachio nuts.



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## Hints

When cutting a button from a garment, slip a fork under the button and insert the scissors over the fork. This prevents cutting the cloth by error.

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Fat veils may be ironed by placing between sheets of waxed paper

zippers that do not operate easily may be made to run smoothly by applying a little liquid wax. Rub a very thin coating in, the whole length of the zipper, with the finger tip.

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Cod liver oil stains may be removed by rubbing talcum powder into the stains before laundering.

A quick way to remove fruit or vegetable stains from the hands is to rub them with lemon juice.

## Cheese Filling for Sandwiches

Cream 2 small cakes of Philadelphia  
Cheese, 1 cup mayonnaise,  
 $\frac{1}{4}$  cup sugar, 1 small can crushed  
pineapple, 10 chopped Maraschino  
cherries, 1 cup whipped cream.  
Mix well and place in freezing  
unit.

Mabel Williams

## Sunday Supper Sandwiches.

Combine one 6 ounce can tuna,  
flaked, 2 tablespoons each chopped  
onion, chopped pickle, and mayonnaise.  
Split 6 round flat buns; butter and  
spread with tuna mixture. Top  
with slice of cheese. Broil 3 minutes  
or until cheese melts.

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