

COOK BOOK



COMPILED BY THE
**AMERICAN LEGION AUXILIARY
JAMES MURPHY UNIT No. 319**

KESWICK, IOWA

1949

Baking Powder Biscuits

- 2 C sifted flour
 - 4 tsp B. Powder
 - 1/2 " Cream of tartar
 - 1/2 " Salt
 - 2 Tbsp sugar
 - 1/2 C shortening
 - 1 egg
 - 1/3 C milk.
- Bake 10 to 15 min at 450

Mixed Fruit Bread

- 2 C Sifted flour
 - 2 beaten eggs
 - 1 C sugar
 - 1 C mashed Banana
 - 1 Tbsp B. Powder
 - 1/3 C salad oil
 - 1/2 " salt
 - 1/4 C dates or raisins
 - 1 C chopped nuts
 - 1 C candied fruit
- Bake at 325° 1 h.

Fried Corn Bread

- 1/2 C Corn meal
- 1 C flour
- 1 Tbsp salt
- 1 Tbsp Baking Powder
- 2 Tbsp sugar
- 2 eggs
- 1 C milk (cornstarch)

Dog Food -

Blend $\frac{1}{4}$ c butter $\frac{1}{2}$ teasp Worcestershire
sauce $\frac{1}{4}$ teasp garlic salt $\frac{1}{4}$ Teasp Celery salt
 $\frac{1}{2}$ c Kix 1c Cheerios 1c wheat chex
1c rice chex 2c pretzel sticks $\frac{1}{2}$ lb nuts
Bake at 250° - 1 hr. Stirring every 15 min

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JAMES MURPHY UNIT 319

Keswick, Iowa

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Chocolate Frosting

$\frac{1}{2}$ c B sugar Boil 3 min - add 3 tabsf
 $\frac{1}{4}$ c water butter - vanilla &
 1 sq choc. $\frac{1}{2}$ c P. Sugar. add more
 milk or cream to spreading
 consistency -

Spaghetti Delmas

1/2 to 2 lbs Hamburger Salt
1 large onion. Pepper

Brown hamburger & onion together

add -

1 can mushroom soup

1 " Tomato "

1 " " sauce

Chili powder

1/2 pkg of long spaghetti cooked & drained

Sprinkle with Parmesan cheese -

Zitas Sandwiches

1 can Spam } Grind together add 1/4 c melted Butter
1/2 lb Am. Cheese } + 1 can tomato paste.
1 jar Stuffed olives } Spread on bun. Wrap in foil & bake
1 small onion } at 400° for 20 min.

Tuna Casserole

Brown an onion (chopped fine) in a little oil
Put in Casserole with a can of Cream of mushroom soup,
a soup can of water & 1 can tuna. Top with biscuit
and bake till biscuits are done.

(15 to 20 People -
steamed?)

Mix 3 lbs hamburger 2 1/4 C raw minute rice
3 C mushroom soup, 6 cans water, 1 C celery chopped
1 C chopped onion 16 teasp Soy Sauce - Place in
Casseroles and bake at 325° - 1 1/2 hours



MEAT

FISH



GAME

Compliments
of
Strohman Hardware &
Implement Co.



Cook 8 oz of noodles in boiling water
drain.

Cook $1\frac{1}{2}$ lbs Hamburger with 1 small
onion. In a baking dish place a
layer of Hamburger, dot with cheese
add a layer of noodles then hamburger
cover with 1 can of mushroom soup & 1 can
of milk. Bake 30 min at 350° cover
with chow mein be 30 min more

M E A T S

SCALLOPED CHICKEN

1 1/2 cups bread crumbs 4 eggs, well beaten
1 cup chicken 2 or 2 1/2 cups broth
4 tablespoons celery Salt and pepper

(Bake 45 minutes, set in pan of hot water)

Cook chicken, take off the bone and cut in pieces. If you have a large hen you can vary your crumbs and broth.

Mrs. Evalyn Aduddell
Keswick, Iowa

YUM-BURGERS

1 1/4 pounds ground beef 1/8 teaspoon pepper
1 teaspoon salt 8 slices bread
(Chopped onion may be added when mixing the beef and seasoning)

Mix the ground beef, salt and pepper in a bowl. Then put the bread under the broiler and do one side only. Remove and spread the untoasted side with the seasoned beef mixture, being sure it covers the entire side and even hangs over the edges a bit. Slip under the broiler again and broil until done. Five minutes is about right.

Raechel H. Axmear
Keswick, Iowa

GOULASH

2 cups cooked rice 1 1/2 cups tomatoes
1 cup peas

Cook 1/2 pound hamburger and a small amount of onion. When done add to the rice, peas and tomatoes. Season, heat and serve.

Oma Bowman
Keswick, Iowa

BAR-B-Q'S

- | | |
|---|--|
| 2 1/2 pounds pork or beef,
cooked tender | 2 tablespoons vinegar |
| 1 large bottle catsup | 1 1/2 tablespoons dry mustard |
| 1 or 2 green peppers, cut
fine | 1/2 teaspoon salt |
| 2 or 3 onions, cut fine | 1 tablespoon mixed spices (tie
in bag) |
| 2 tablespoons sugar | 1 1/2 cup stock, in which meat
was cooked |

Add to meat which has been diced and cut into small pieces and simmer 1/2 hour. Makes enough for 2 dozen large buns.

Lova Smith
Keswick, Iowa

HAMBURGER WITH MUSHROOM SAUCE

- | | |
|--------------------------|---------------------------|
| 1 pound ground beef | 1 tablespoon minced onion |
| 2 cups soft bread crumbs | Salt and pepper to taste |
| 1/4 cup water | |

Mix well, form into patties, brown well on both sides.

MUSHROOM SAUCE

- | |
|--|
| 1-10 1/2 ounce can condensed mushroom soup |
| 1 cup milk |

Mix well, let come to a boil, pour over hamburger patties. Let simmer 10 minutes.

Louise Gross
Keswick, Iowa

HAMBURGER AND CABBAGE BAKED

Shred 1 medium size head of cabbage and place half of it in a roaster. Salt and pepper to taste. Place 2 pounds hamburger which has been salted and peppered on the cabbage, then place remaining cabbage on top with a little more salt and pepper and bake in a moderate oven till the meat and cabbage are done.

Mrs. Edna Junkins
Keswick, Iowa

SCALLOPED TUNA FISH

- | | |
|------------------------|-------------------------------|
| 1 1/2 can tuna fish | 1 can cream of chicken soup |
| 1 1/2 cups cooked peas | 1 cup Corn Flakes |
| 3 cups cooked macaroni | Salt and pepper to suit taste |
- Combine first 3 ingredients. Put in flat baking dish. Pour cream of chicken soup over them and sprinkle Corn Flakes on top. Bake in hot oven about 20 minutes or until brown on top.

Mrs. Albert Winegarden
Keswick, Iowa

BARBECUE FOR SANDWICHES

- | | |
|--------------------------|-----------------------|
| 2 pounds raw ground beef | 2 tablespoons vinegar |
| 4 large onions | 1 teaspoon cinnamon |
| 1 pint catsup | 1/2 teaspoon allspice |
| 2 tablespoons sugar | 1/4 teaspoon cloves |
| 1 teaspoon dry mustard | Chili powder to taste |
- Simmer several hours.

Theone DuMont
Keswick, Iowa

MEAT LOAF

This is extra good hot or sliced cold for sandwiches.

- | | |
|-----------------------------|-----------------------------|
| 2 pounds hamburger | 2 thin slices smoked bacon, |
| 1 1/2 cup Minute tapioca | fried out, chopped and |
| 2 cups tomato juice | drippings added |
| 1 small onion, chopped fine | 2 teaspoons salt (level) |
| | 1/4 teaspoon pepper |

Mix altogether and bake in greased pan one hour, more or less according to depth of pan used in 375-400 degrees oven.

Tuna Casserole

Mrs. John Eisma
Webster, Iowa

Sauté 1/4 C each Onion, Celery & Green pepper in 1 tabep butter
add 1 C Tuna. (Pour boiling water over Tuna to remove oil)
1/2 C Cashew nuts, 1/2 C Chinese noodles. Pour in 1 qt
Casserole - add 1 C Mushroom soup mixed with 1/4 C
milk. Top with remaining noodles.

Bake 30-40 min in 350° oven

SCALLOPED TUNA

- | | |
|--------------------|----------------------------|
| 2 cans tuna | 1/2 green pepper, shredded |
| 1 can peas | 1/2 red pepper, shredded |
| 1 can mushrooms | 1/2 cup cream or milk |
| 8 crackers, rolled | |

In buttered baking dish, put layer of crackers, moistened with cream or milk. Then layer of tuna with peppers, then layer of peas with mushrooms. Then layer of tuna, topped with crackers, butter and cream. Bake 40 minutes. Will serve six.

Margaret B. Harlan
3748 Applegate Avenue
Cincinnati 11, Ohio

SPANISH RICE

- | | |
|------------------------|--------------------------|
| 1 cup cooked rice | 4 strips bacon |
| 1 pint tomatoes | Salt and pepper to taste |
| 1 medium onion (diced) | |

Cut bacon in small pieces and brown with onion and then add cooked rice and tomatoes. Simmer for 20 minutes. A little green pepper may be added.

Esther Wemer
Keswick, Iowa

MEAT LOAF

- | | |
|---|---|
| 1 1/2 pounds ground beef or
(1 pound beef, 1/2
pound sausage) | 1/4 cup chopped onions
2 1/2 teaspoons salt
1/2 teaspoon pepper |
| 1 cup quick oatmeal or
crackers | 1 teaspoon prepared mustard |
| 1 cup milk or tomatoes | |

Shape in loaf and bake until done.

chicken

*Melt 1/2 lb. lard in pan. In a bowl
beat 1 egg 2 tbs. water, seasoning,
together. Dip chicken & roll in
instant potato flakes. Lay in pan. Bake 30 min
at 350°, turn and bake 30 min more*

Mrs. Fred Lemon
Keswick, Iowa

ESCALLOPED CHICKEN

- | | |
|------------------------------|---------------------------|
| 1 quart coarsely cubed | 4 tablespoons flour |
| stewed chicken gravy | 4 tablespoons chicken fat |
| 1 quart broth, free from fat | |

DRESSING

1 1/2 quarts bread crumbs (rather stale) cut in 1 1/2 inch squares, 3/4 cup melted butter or chicken fat if you have it, 1 1/4 teaspoon powdered sage, 1/4 cup cream or broth, 3/4 teaspoon salt, few grains pepper, 2 tablespoons finely chopped onion or chives. Mix all ingredients lightly together with fork. Put 1 1/2 inch layer of chicken in flat pan or casserole, cover with dry dressing. Pour gravy made of broth evenly over the top of dressing. Bake until slightly brown, about 35 minutes. Serves 12.

Mrs. C. C. Hartzell
Keswick, Iowa

PORK CHOPS WITH DRESSING

To make the dressing:

- | | |
|------------------------|-----------------|
| 3 cups bread crumbs | 1 egg |
| 1 chopped onion, small | Dash of pepper |
| 3 teaspoons butter | 1 teaspoon salt |

Soak crumbs in water and squeeze dry. Add the other ingredients. Place chops in roaster, put a mound of dressing on top of each. Put a small amount of water in the pan and bake in a slow oven one hour.

Margaret Hall
Keswick, Iowa

TUNA AND NOODLES

1 quart of boiling water and salt to taste, stir in enough dried noodles which when cooked will take up the water. Add one can of flaked tuna to noodles. Make a white sauce by melting 1 tablespoon of butter and 1 tablespoon of flour blended together till smooth, then add 1 cup milk and cook till smooth. Stir into noodle mixture and pour into buttered dish to bake. Sprinkle 3 crackers rolled fine on top and dot with butter

Continued -

Tuna and Noodles - Continued

and a little pepper. Bake in a moderate oven till crackers are browned a bit.

Mrs. Edna Junkins
Keswick, Iowa

SALMON LOAF

- | | |
|--|------------------|
| 1 can salmon, chop into
small pieces | 1 cup sweet milk |
| 1 cup cracker crumbs | 2 eggs |
| Salt and pepper | |
| Mix, bake 1 hour. Turn out on plate and serve with white
sauce. | |
| 1 tablespoon butter | 1 cup milk |
| 1 tablespoon flour | |
| Cook a few minutes. | |

Flora Yonger
South English, Iowa

MEAT LOAF

- | | |
|---|---------------------------------------|
| 3 pounds ground beef or
veal | 1/2 cup cream or milk |
| 2 pounds pork | 1 tablespoon butter |
| 2 eggs | 1 1/2 cups cracker or bread
crumbs |
| 1 small onion | Salt and pepper to taste |
| 1/2 cup tomato juice | |
| Form into a loaf. Bake 2 hours or more. | |

Clara Rickman
Keswick, Iowa

SAUSAGE AND APPLE DRESSING

- | | |
|--|------------------------|
| 1/2 cup sausage | 1/2 cup hot water |
| 1/2 cup chopped tart apple | Onion juice |
| 1/4 teaspoon salt | 1/2 cup bread crumbs |
| 1/8 teaspoon pepper | 1/2 cup cracker crumbs |
| Fry sausage slightly, add remaining ingredients and mix
well. | |
| Mrs. Leo Strohmman | |

BEEF CASSEROLE

- | | |
|-----------------------------|------------------------------|
| 2 cups cooked beef, chopped | 1 cup cooked rice |
| 1 cup tomato pulp and juice | 1 teaspoon salt |
| 1 1/4 teaspoon paprika | 3 tablespoons chopped celery |
| 2 tablespoons chopped onion | 1 cup meat stock or gravy |
| 2 tablespoons butter | |

Mix all ingredients and pour into greased baking dish. Bake in moderate oven for 25 minutes.

Mrs. Calvados D. Dillon
South English, Iowa

HAM LOAF

- | | |
|----------------------------|-------------------|
| 2 pounds fresh ham, ground | 3 eggs |
| 2 pounds cured ham, ground | 1 cup milk |
| 2 cups bread crumbs | 1 can tomato soup |

Combine the meat, bread crumbs, the eggs well beaten and the milk. Form into a loaf and bake in a moderate oven. When about done pour the can of tomato soup over the top of the loaf and finish baking.

Mrs. J. R. Higgins
Sigourney, Iowa

BAKED MACARONI AND OYSTERS

- | | |
|------------------------|--------------------------|
| 2 cups boiled macaroni | 1/2 cup cheese |
| 1 pint oysters | 1/4 cup butter |
| 1 cup buttered crumbs | Salt and pepper to taste |

Fix the same as macaroni and cheese, using the cheese and butter for the white sauce. Combine the macaroni and oysters in layers, alternately in casserole, cover with the white sauce, covering the top with the bread crumbs. Bake in a hot oven 20 minutes.

Julia Hamilton
West Roxbury, Massachusetts

MEAT LOAF

- | | |
|--|------------------------------|
| 2 pounds meat, 1 2/3 beef
and 1/3 sausage | 1 egg
1 teaspoon salt |
| 1 1/3 cups bread crumbs | 1/4 teaspoon mustard |
| 1 1/3 cups milk | 1 teaspoon poultry seasoning |

Combine and bake one hour at 375 degrees. Add water around loaf to keep moist during baking.

Edith White
Fremont, Iowa

TUNA CASSEROLE

- | | |
|------------------------------------|--|
| 1 can creamed mushroom
soup | Season to taste
3 cups crushed potato chips |
| 3/4 cup milk | 1 six ounce can tuna fish |
| 2 teaspoons finely minced
onion | |

Place soup, milk and onion in saucepan. Bring slowly to a boil. Place half the potato chips in the bottom of a buttered casserole. Top with half the tuna fish. Another layer of potato chips and the other half of tuna fish. Pour the soup mixture over all and top with potato chips. Bake in moderate oven for 25 minutes. A layer of noodles added in the center of this makes an extra fine dish.

Norma Dawson
Sigourney, Iowa

PRICKLY PORCUPINES

- | | |
|---------------------------|---------------------------|
| 1/2 cup rice, uncooked | 2 tablespoons chili sauce |
| 1/2 pound beef, ground | 1 1/2 teaspoons salt |
| 1/2 pound pork, ground | 2 cups tomatoes and juice |
| 2 teaspoons onion, minced | Bay leaf |

Mix uncooked rice, meat, onion, chili sauce and salt. Shape into balls of medium size. Place in casserole and cover with strained tomatoes to which a bay leaf has been added. Bake 60 to 80 minutes in moderately hot oven 350 degrees. Makes 12 balls.

Marie Shafranek
Webster, Iowa

CHICKEN SALAD

Cook one large chicken until it falls from the bone. Remove what fat you can and let it cool. Remove bones and cut meat in very small pieces. Add two cups celery, six medium size pickles, six hard boiled eggs and one half pound English walnuts meats, chopped fine. Mix with mayonnaise dressing just before serving.

Mrs. M. E. Gross
Keswick, Iowa

SPAGHETTI AND HAMBURGER

Partly cook 1 cup spaghetti, drain and wash in cold water. Brown 1 pound hamburger and 1 medium onion in skillet. Add spaghetti, 1 pint strained tomatoes and seasoning. Cook over slow fire for 1 hour. May have to add a little water as it cooks.

Bula Gibson
Keswick, Iowa

1 lb smoked ham
 $1\frac{1}{2}$ lb fresh ham ground
1 C milk
2 eggs
1 C cracker crumbs -

Form into balls & put in
baking dish, cover with
sauce & bake $1\frac{1}{2}$ hrs at
375°, at half time turn
Balls over -

Sauce -

$1\frac{1}{2}$ C B. sugar, $\frac{1}{2}$ C vinegar, 1 C water
1 teasp dry mustard.

Use $\frac{1}{2}$ recipe for 1 can Spam -

Instant cream sauce

Mix 1 c flour 1 c oleo $2\frac{1}{2}$ c dry milk +
3 teasp salt. Store in refrigerator
add 1 c hot water to $\frac{1}{2}$ c mix for a medium ^{sauce}

Mildred Furney's Rolls -

Cook 1 pkg Vanilla pudding mix with $1\frac{1}{2}$ c milk
add 1 stick Oleo & cool. when cool add 2 pkgs
yeast dissolved in $\frac{1}{2}$ c warm water, 2 teasp salt
& beaten eggs, and enough flour to make dough.
If you want to use later put in refrigerator
at once. when ready to use roll out and spread
with Oleo, Brown sugar & Cinnamon. Cut & place
in a pan which has ~~been~~ ^{a layer of} spread with Oleo
and a thin coat of syrup. When light bake at 350°
(about 25 min)

BREAD



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B R E A D S

NUT BREAD

2 cups graham flour 1 1/2 cups milk
2 cups white flour 1 egg
4 teaspoons baking powder 1 cup walnuts
1 teaspoon salt
1 1/2 cups either sugar or
 molasses

Stir and let raise 20 minutes, then bake 1 hour in a moderate oven. When partly brown rub butter over the top. Makes 1 large loaf or 2 small ones.

Cleo Higgins
Webster, Iowa

GLAZED RAISED DOUGHNUTS

1 1/2 cups scalded milk 2 eggs, beaten
2 yeast cakes 1 teaspoon salt
1/2 cup sugar 4 1/2 to 5 cups flour
1/3 cup butter 1 cup mashed potatoes

Boil and mash potatoes, put in mixing bowl and add butter, eggs, sugar and milk. When lukewarm add crumbled yeast and when yeast rises to the top it is dissolved. Now add salt and flour. Place in bowl and cover, let rise, punch down only once and let rise again.

GLAZING

1 pound powdered sugar 1 tablespoon sweet cream
1 tablespoon cornstarch 1 teaspoon vanilla
Butter the size of an egg Enough warm water to make
 liquid

Roll them about 1/2 inch in thickness. Cut with an ordinary doughnut cutter, but do not cut out holes. Let them raise until they double in size, then when ready to fry put a hole in the center with your fingers, stretching the hole to the size of a half dollar. Fry in deep fat and glaze while warm. Place your cake cooler over a pudding pan and place the doughnuts on this

Continued -

Glazed Raised Doughnuts - Continued

as they are glazed and then the excess frosting drips into the pan below which keeps the doughnuts from getting soggy and you can use the frosting that drips into the pan over again.

Mrs. Everett Belveal
Route 3, Hedrick, Iowa

SOUR MILK PANCAKES

1 3/4 cups sifted flour	1 teaspoon salt
1 teaspoon soda	2 beaten eggs
2 cups sour milk	

Sift flour with salt and soda, add sour milk to eggs and pour into dry ingredients. Blend with a few quick strokes. Makes 24 pancakes.

Mrs. W. W. Higgins
Keswick, Iowa

PARKER HOUSE ROLLS

1 cup lukewarm water	5 tablespoons sugar
1 teaspoon sugar	2 teaspoons salt
1 package yeast	6 cups flour
1 cup milk	4 tablespoons melted shortening

In 1/2 cup of the warm water, dissolve the 1 teaspoon sugar. Sprinkle yeast on top, let stand 10 minutes, stir well. Scald milk, add sugar and salt, cool somewhat. Add yeast mixture and remaining water. Add 3 cups flour, beat smooth, add shortening and remaining flour or enough to make easily handled dough. Knead well. Place in greased bowl. Cover, let rise in warm place till double its bulk or a little more. When light, roll to 1/2 inch thick. Brush with melted shortening. Cut in circles, crease in center, fold and place close together on baking sheet or shallow pan. Let rise about 1 hour or till light. Bake about 20 minutes at 400 degrees or slightly less.

Mrs. Cecil Rickwan
Keswick, Iowa

DUMPLINGS

1/2 cup sweet cream Pinch salt
1/2 cup sweet milk 1 heaping teaspoon baking
1 egg powder

Put in enough flour to make very stiff. Leave lid off kettle 10 minutes while cooking, then put on lid cook 5 or 10 minutes.

Mrs. Mert Bair
Keswick, Iowa

ROLLS

1 1/2 cups milk 1 egg
1/3 cup shortening 1/2 teaspoon salt
1/3 cup sugar

Scald and cool milk, add 1 cake or package of Fleischmann's yeast, dissolved in 1/4 cup lukewarm water, add other ingredients and flour to make batter like pancake batter, allow to rise. Add more flour and roll and cut, can be made into parker house or clover leaf rolls. Let rise again until light. Bake 15-20 minutes in hot oven.

Mrs. Roscoe Ackley
Keswick, Iowa

BUTTERHORN ROLLS

1 can Fleischmann's yeast 1 tablespoon sugar

Mix until it forms a liquid. Scald 1 1/3 cups milk and let it cool. Add this and 1/2 cup of butter, 1/2 cup sugar and 1 teaspoon salt, 3 beaten eggs, 4 cups of flour and the yeast mixture. You may use enough flour to make a dough that will knead lightly. Let rise until morning. Divide into two parts, roll each part out like a large pie crust. Cut this shape into sixteen pieces. Take each section and roll it up from the big end to the point. Let it rise until it is light. Bake. You can keep the dough until you are ready to bake it, by keeping it cool and then you may have them hot at any time.

Lucy L. Gross
Keswick, Iowa

ORANGE ROLLS

3 eggs	3 tablespoons butter
1/2 cup sugar	1/2 teaspoon salt
1 cup milk	4 cups flour, sifted
1 cake yeast	2 tablespoons orange juice
1/4 cup lukewarm water	1 teaspoon lemon extract

Beat eggs lightly, add sugar and let stand. Dissolve yeast in warm water and let stand. Scald milk, add butter and salt and let stand until lukewarm. Combine egg, milk and yeast mixture with 1 cup flour, orange juice and lemon extract. Let rise 2 hours, add remaining flour to sponge and stir well. Do not knead at anytime. Cover and let rise 2 hours. Roll out on board. Mix 1/4 cup soft butter, 1/2 cup sugar, 1 tablespoon grated orange rind and 2 tablespoons orange juice. (Use a little milk if necessary to make mixture of spreading consistency.) Spread on dough, roll up and cut as cinnamon rolls. Let rise 2 hours. Bake 15 minutes at 425 degrees.

Rita Thomas
Keswick, Iowa

GRAHAM ROLLS

1 cake compressed yeast	1 egg
1/2 cup lukewarm water	1 1/2 teaspoon salt
1/2 teaspoon sugar	2 cups scalded milk
1/2 cup shortening	5 1/2 cups sifted white flour
1/2 cup sugar	2 1/2 cups graham flour

Dissolve yeast in water and add 1/2 teaspoon sugar, let stand 3/4 hour. Cream the shortening and sugar, add beaten egg and scalded milk, which has been cooled to warm temperature. Add salt and dissolved yeast, stir in the flour little at a time. Knead until elastic, brush with butter and keep in a warm place until double in size. Knead again and make out in rolls.

Minnie Hungerford
Keswick, Iowa

CORN BREAD

1/3 cup sugar	2 eggs
1 cup corn meal	1/2 teaspoon soda
1 cup flour	Pinch of salt
1 cup sour cream	

Mix and bake in a moderately hot oven.

Dottie Dodd
Keswick, Iowa

Dilly Bread

Soften 1 pkg yeast in 1/4 c warm water.

In mixing bowl combine 1 c cottage cheese heated to luke warm, 2 tabsp sugar, 1 tabsp oleo, 2 teasp dill seed, 1 teasp onion salt, 1/4 teasp soda, 1 egg and yeast add about 2 1/2 c flour. Let rise, knead down and put in greased ^(use small) Casseroles. Let rise & bake at 350.

Orange bread

1 large orange 2 tabsp shortening ③
 1 c raisins 1 teasp vanilla ④
 1 teasp soda ① 1 beaten egg ⑤
 1 c Sugar ② 1 teasp B. powder ⑥
 1 c Peas ⑦ 1/4 " salt ⑧
 2 c flour ⑨

squeeze juice in cup & fill with boiling water
 Grind kind & put in cup and fill with raisins ^(press down)

Mix in order given

Lova's, Ice cream Delight.

2c rice chev. crushed

1c shredded coconut

$\frac{1}{2}$ c chopped nuts

$\frac{2}{3}$ c Brown sugar.

$\frac{1}{8}$ c melted oleo -

put $\frac{2}{3}$ of mix in pan, put in $\frac{1}{2}$ gal
of ice cream then rest of mix
put into freezer until serving time

Neil's Cookies

3c marshmallows

$\frac{1}{4}$ c Oleo

5c Rice Kriepies

Nalen Crush Peach Ribbon Salad

Soften 30 marshmallows in $\frac{1}{2}$ c milk, Cool &

fold in 1c whipping cream (1 pkg dream whip)

spread in a 8x8x2 in buttered pan.

Dissolve 1 pkg Knox Gelatin in $\frac{3}{4}$ c cold water

Drain 1 large can sliced peaches. add water to make

$\frac{1}{3}$ c. heat syrup. dissolve gelatin in syrup. add 1 tabsp

lemon juice. cool till syrupy add peaches and pour

over first layer.

DESSERTS PASTRIES



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Iowa

DESSERTS AND PASTRIES

HEAVENLY SURPRISE

- | | |
|--------------------------------|---------------------|
| 1 pint whipping cream | 1 teaspoon vanilla |
| 1 angel food cake | 2 tablespoons sugar |
| 4 eggs | Nut meats |
| 1 1/2 packages chocolate chips | |

Break one half of angel food cake in pan. Melt chocolate chips in double boiler and cool slightly. Mix in flour beaten egg yolks, then fold in four stiffly beaten egg whites. Whip cream and add about 2 tablespoons of sugar and 1 teaspoon vanilla. Mix this with the chocolate mixture. Pour one-half of this over the cake and sprinkle with a few broken nut meats. Then put one more layer of same on top. Chill 24 hours before serving.

Rosemary Dunn
Webster, Iowa

COCOANUT BALLS

- | | |
|---|--------------------------------|
| 1/2 cup butter softened
(creamed) | 1 cup nut meats (chopped fine) |
| 1 cup sugar | 2 egg whites, beaten |
| 2 egg yolks, well beaten | 1 pint whipping cream |
| 1 cup crushed pineapple
(well drained) | Box cocoanut |
| | Vanilla wafers |

Cream butter and sugar, add yolks, pineapple and nuts, blend well, fold in egg whites, Spread on a vanilla wafer 1/2 inch thick, put on another wafer, then filling 1/2 inch thick again, then top with another vanilla wafer, using 3 wafers for each ball. Chill 24 hours. Two hours before serving cover each ball with sweetened and flavored whipped cream as you would frost a cake, putting it on quick thick. Cover with cocoanut, continue chilling until ready to serve. Top each ball with a red maraschino cherry. Serve on individual plates.

Dorothy Fisher
Keswick, Iowa

APPLE DUMPLINGS

(Baked)

Sift 2 cups of flour with 4 teaspoons of baking powder and 1/2 teaspoon of salt. Cut in 1/3 cup lard or Crisco, add 2/3 cup of milk, stir, turn onto board, knead lightly 30 seconds, roll and cut into six squares. Then pare six baking apples, core and place each in dough square. Fill cavity with table-spoon of sugar and sprinkle with cinnamon. Bring dough up around apples and press edges together. Place dumplings in baking pan, then make a syrup by boiling 1 1/2 cups of sugar and 2 cups of water for five minutes, then add 1/3 cup of butter. Pour syrup over apples. Place in 375 degrees oven. After 20 minutes reduce heat to 300 degrees and continue baking until apples are tender when pierced with a fork. Baste occasionally. Serves six.

Mrs. Fred Smith
Keswick, Iowa

DATE PUDDING

(Delicious)

1 1/2 cups brown sugar, add 1 1/2 cups hot water. Bring to a good boil. Grease a baking pan 13 x 9 x 2 and pour in the above mixture.

Mix:

1 cup granulated sugar	1 teaspoon vanilla
1 cup sweet milk	1/8 teaspoon salt
1 cup flour	1/2 cup dates, cut up
1 level teaspoon baking powder	1/2 cup nut meats

Mix well and pour over the above mixture and bake in a slow oven at least 30 minutes or until light brown, the sauce oozes up round it. To serve, cut and turn upside down on plate and top with either whipped cream or ice cream.

Empty 1 can Carnation into
Ice tray & freeze till it
starts to crystallize around edges.

Nellie Means
Keswick, Iowa

Empty into mixing bowl and whip till fluffy
add 2/3 c sugar and 1 pkg of Kool-aid -
Freeze till firm

DATE ROLL

3 cups sugar
3/4 cup syrup

1 cup sweet milk

Cook these ingredients to soft ball stage, stir in 1 cup dates, cut up. Cook 5 minutes more, stirring constantly. When creamy, add cocoanut and nut meats. Pour on damp cloth, roll, chill and slice.

Vera Kincaid
Webster, Iowa

HEAVENLY RICE

Cook 1 cup rice and cool. Add a small can crushed pineapple. Prepare 1 package lemon jello and let it set until slightly thickened, add this to rice and pineapple with 1/2 cup sugar, 1 teaspoon vanilla. Whip 1/2 pint cream and fold in. Set in refrigerator for a few hours.

Mrs. John Keener
Keswick, Iowa

ANGEL FOOD DESSERT

Scald 3 cups milk, add pinch of salt. Beat together 4 egg yolks, 1 cup sugar and add to hot milk. Let come to a boil and remove from stove. Add 2 tablespoons plain gelatin, which has been dissolved in 1/2 cup cold water, cool. Fold in 4 stiffly beaten egg whites. Let stand until almost set, then fold in 1 pint whipped cream with flavoring and sweetening added to it. Break small angel food cake into bite size pieces in a large flat pan or dish. Put a layer of cake, then a layer of custard, dot with strawberries, bananas or any other fresh or canned fruit or nuts. Repeat layers. Cut in squares to serve. Let set 12 to 24 hours in cool place before serving. Serves 20.

Mildred Furney
Keswick, Iowa

*egg yolks }
1 1/2 c Sugar } Cook and add 1 pkg Jello &
1 1/2 c Milk } 1 teasp Vanilla } Chill till partly set
add cream whip -*

*Put a layer of angel food cake in 9x13 pan.
add the chilled Jello mixture - Let stand till
firm & cut in squares.*

FOOD FOR THE GODS

- | | |
|--------------------------------------|--|
| 1 pound English walnuts
(chopped) | 6 eggs, beaten separately |
| 1 pound dates (chopped) | 9 tablespoons rolled soda
cracker crumbs to which add |
| 2 cups white sugar | 2 teaspoons baking powder |

This is the way it is put together. Beat egg yolks, add sugar, cracker crumbs, baking powder, English walnuts and dates. Add beaten egg whites last. Bake slowly 300 degrees 40 minutes.

Pearl Bair
Keswick, Iowa

FAVORITE DESSERT

Cook $\frac{3}{4}$ cup rice until well done, but not too dry, sweeten as liked. Add one small can crushed pineapple, cool. When ready to serve, stir in one cup cream whipped until stiff.

M. Kincaid
Kenwick, Iowa

GINGERBREAD

- | | |
|-----------------------------|-------------------------------|
| 1 cup sour cream | 1 teaspoon nutmeg |
| 1 cup sorghum | $\frac{1}{2}$ teaspoon cloves |
| $\frac{1}{2}$ teaspoon salt | 2 cups flour |
| 2 teaspoons ginger | 1 egg |
| 2 teaspoons soda | $\frac{1}{2}$ cup hot water |
| 1 teaspoon cinnamon | |

Beat egg, add sour cream, sorghum and the soda which has been dissolved in the $\frac{1}{2}$ cup hot water. Sift altogether salt, ginger, cloves, cinnamon, nutmeg and flour. Add to mixture above, beat well and bake in moderate oven until done. Serve with whipped cream on top.

Mrs. Velma Wilson
Keswick, Iowa

Devils float, gently
Boil $\frac{1}{2}$ c sugar & $\frac{1}{2}$ c water 4 min
In a bowl place 8 marshmallows
cut in half. Make batter of
2 tabsp shortening $\frac{1}{2}$ c sugar 1 c flour 3 scant tabsp cocoa
 $\frac{1}{4}$ teasp salt 1 teasp Baking Powder & $\frac{1}{2}$ c milk. Nuts floured
Pour hot syrup over marshmallows, drop batter by spoonfuls
Cover tightly & bake 45 min at 350° - Take from
oven & let stand 3 min before removing lid.

CHERRY PUDDING

1 egg	1 cup cherries
1 cup sugar	1 cup flour
1 teaspoon soda, sprinkled over cherries	1 teaspoon vanilla
	1 cup nuts

Mix in order given and bake in a moderate oven for about 40 minutes.

Louise Axmear
South English, Iowa

TAPIOCA CREAM

(Serves 4-6)

1/2 cup large Pearl Tapioca	1 tablespoons cornstarch
2 cups milk	3 tablespoons water
2 eggs	1/2 teaspoon salt
1/2 cup sugar	1 teaspoon vanilla

In a saucepan, bring 3 cups of water to boil, add 1/2 cup of tapioca to the boiling water. Simmer for 1/2 hour. Drain water. In double boiler put 2 cups milk, 1/4 teaspoon salt and the drained tapioca. Cook until the tapioca is transparent (about 1 hour 15 minutes), stir occasionally. Skim and add vanilla. In small bowl, mix 1/2 cup sugar, 1 tablespoon cornstarch and 3 tablespoons water. To this add 2 well beaten egg yolks. Slowly stir this mixture into the hot milk and tapioca. Cook until mixture thickens, chill. Before serving beat the 2 egg whites and 2 tablespoons sugar until stiff. Place on top of tapioca which has been put in a baking dish and brown in 400 degrees oven 10 minutes.

Mrs. R. Carl Schmidt
Keswick, Iowa

ICE CREAM

4 cups milk	2 tablespoons flour
2 cups sugar	2 pints cream
4 eggs	1 tablespoons vanilla
Pinch of salt	

Continued -

Ice Cream - Continued

Heat milk and 1 cup sugar to boiling point. Beat eggs well and mix with the rest of the sugar, flour and salt. Add to the milk and cook until thick. Cool, then add cream and vanilla. Freeze. Makes 1 gallon.

Helen Grush
Webster, Iowa

TEXAS PUDDING

1/2 cup sugar	1/2 teaspoon nutmeg
1 tablespoon Crisco or butter	1 cup flour
1/2 cup milk	2 teaspoons baking powder
1/2 teaspoon salt	1/2 cup raisins

Mix as you would for a cake, put in a greased deep pan, sprinkle top with brown sugar and then pour over mixture 2 cups boiling water. Bake in moderate oven. Serve with cream or milk.

Mrs. Joe C. Bish
Keswick, Iowa

TAPIOCA NUT PUDDING

1 cup Pearl Tapioca soaked overnight in 1 1/2 cups of water
In the morning add:

1/2 cup granulated sugar	1 cup nut meats
2 cups dark brown sugar	Pinch of salt
3 cups water	1 teaspoon vanilla

Bake in a moderate oven for 1 hour. Serve cold with whipped cream.

JoAnne Eastwood
Des Moines, Iowa

Pudding Ice Cream
1/3 pkg pudding mix
1/2 C Cream in place of that much milk
and 1/4 C sugar - Freeze in freezer tray, stirring
several times. You can add Crushed pineapple
fruit cocktail, Shaved Chocolate -

SHORTCAKE

1 1/2 cups sifted flour 1/8 teaspoon salt
3 level teaspoons baking
powder

Sift above ingredients together twice. Cream 3 tablespoons table fat, add 1 beaten egg and 1/2 cup sweet milk alternately with flour mixture. Bake in 8 inch pie pan 15 to 18 minutes. This dough will be stiff so will be necessary to smooth with spoon in pan. Cool 5 minutes, split cake and remove top, lightly butter each piece. Place sweetened cut strawberries on bottom, add top layer. Serve with cream or crushed berries, garnish with whole berries. Serves 6.

Cora Hervey
Keswick, Iowa

REFRIGERATOR ICE CREAM

Beat one whole egg in bowl with a little pinch of salt. In another bowl beat 1 1/2 cups cream.

Add:

1/2 cup sugar	2 cups milk
1/3 cup corn syrup	Add:
1/2 teaspoon vanilla	1 egg

Put in refrigerator until frozen around edges and bottom. Beat, return to refrigerator. Stir again if necessary.

Arletta Edmundson
Washington, Iowa

BAKELESS PUDDING

Let 1/2 cup butter warm to room temperature. Cream with 1 1/2 cups sugar. Beat 2 eggs well and add to sugar mixture. Add 1 cup nut meats and 1 small can pineapple. Mix. Roll 1/2 pound graham crackers to powdery consistency. Cover bottom of pan with 1/2 inch layer of crumbs, then an equally thick layer of pineapple mixture. Continue until pan is full, using crumbs for topping. Let stand in refrigerator for 12 hours.

Susan Mikesell
Keswick, Iowa

APRICOT-HONEY ROLL-UPS

2 cups flour	1 cup stewed dried apricots, drained and chopped
2 teaspoons baking powder	
2 tablespoons sugar	1/2 cup extracted honey
1/2 teaspoon salt	1 teaspoon cinnamon
4 tablespoons shortening	1/2 cup apricot juice
3/4 cup milk	1 tablespoon butter

Sift flour, measure and sift with baking powder, sugar and salt. Cut in shortening and stir in milk to make a soft dough. Turn out on lightly floured board and pat or roll out to rectangular sheet 1/2 inch thick. Sweeten drained apricots with honey, spread on dough and sprinkle with cinnamon. Roll as for jelly roll. Cut into thick slices and place in buttered baking dish. Mix honey with apricot juice, add butter and heat to boiling. Pour over roll-ups and bake in hot oven 375 degrees 45 minutes. Serve warm with thin cream slightly sweetened with honey and flavored with nutmeg or vanilla.

Mrs. Henry Finch
Keswick, Iowa

CHOCOLATE DESSERT

Sift together:

1 cup flour	1 1/2 tablespoons cocoa
3/4 cup sugar	2 teaspoons baking powder
Dash of salt	

Mix:

1 cup milk	2 tablespoons melted butter
1 teaspoon vanilla	1/2 cup nuts

Mix ingredients together. Put in a greased pan and cover with following sauce:

1/2 cup white sugar	5 tablespoons cocoa
1/2 cup brown sugar	1 cup hot water

Mix sauce but do not cook. Pour over cake and bake 40 minutes in 350 degrees F. oven in 8 x 8 inch pan. Serve upside down topped with ice cream or whipped cream.

Lois Axmear
North English, Iowa

CHOCOLATE PUDDING

1/4 cups cocoa	3 eggs
1/2 cup water	20 marshmallows
1 scant cup sugar	1/2 cup nut meats
1/2 cup butter	16 graham crackers
1 cup powdered sugar	

Mix cocoa, water, sugar and boil one minute. Cool, beat hard. Cream butter, add powdered sugar gradually beating after each addition. Beat egg yolks until light and lemon colored. Add to butter mixture beating well, add cocoa mixture, marshmallows and nuts. Beat egg whites until stiff and fold into mixture. Sprinkle 2/3 of crackers on bottom of flat greased pan. Pour in the chocolate mixture and top with the remaining crumbs. Chill. Serve garnished with whipped cream.

Margaret Hall
Keswick, Iowa

BAKED APPLES DE LUXE

6 apples	2 teaspoons butter
4 tablespoons white sugar	1/4 teaspoon vanilla
6 tablespoons brown sugar	1 cup water or juice
4 tablespoons flour	

Cut apples in half. Do not peel but remove cores and place in shallow baking dish with core hollows up. Mix sugars and flour and sprinkle over top of apples. Put a dot of butter and a drop of vanilla on each half. Pour liquid in bottom of pan and place in oven. Baste several times with liquid in pan. Bake until tender, 30 to 40 minutes in moderate oven. Serve in individual dishes and pour sauce from bottom of pan over apples. Whipped cream and chopped nuts add to looks and flavor of this dessert.

Hilda Winegarden
Keswick, Iowa

1/2 gal Ice Cream
1 c Sugar
1/2 c Eagle Milk
1/2 c eggs
salt
Vanilla
1 qt milk

REFRIGERATOR ICE CREAM

(1, 2, 3, 4)

- | | |
|--------------|--------------------|
| 1 cup sugar | 4 eggs |
| 2 cups cream | 1 teaspoon vanilla |
| 3 cups milk | 1 teaspoon lemon |

Beat together thoroughly and put in freezing trays. When it begins to freeze, but not solid, empty into bowl and beat. Put back into trays and finish freezing.

Mrs. Doris Collins
Keswick, Iowa

PEPPERMINT DESSERT

- | | |
|-------------------------------------|-------------------------------------|
| 28 marshmallows, cut up | 1 pound vanilla wafers, rolled fine |
| 1 1/2 pints whipping cream, whipped | 1 cup pecan nut meats, cut up |
| 8 sticks peppermint candy, crushed | |

Mix whipped cream, nuts, marshmallows and crushed candy. Line pan with half of the wafer crumbs, pour on above mixture and sprinkle remaining crumbs on top. Let stand in refrigerator several hours. Serves 16 to 20.

Dottie Dodd
Keswick, Iowa

ICE CREAM FOR HAND FREEZER

- | | |
|------------------------|------------------------------------|
| 1 pint milk | 1 quart cream |
| 3 eggs | 1 tablespoon vanilla |
| 1 cup sugar | 1 tablespoon cornstarch, |
| 1 1/2 cups white syrup | dissolved in 2 tablespoons of milk |

Bring milk to boil, add the well beaten eggs, 1/2 cup sugar and the cornstarch. Cook until thick, then add 1/2 cup sugar, 1 1/2 cups white syrup, 1 tablespoon vanilla and the cream and freeze.

Harriet Dennison
Webster, Iowa

For 1 gallon
2 scant cups sugar
3 eggs
2 cans Carnation
1 pkg Instant vanilla pudding
2 tbsp vanilla
Salt - Finish filling with milk

CHOCOLATE NUT REFRIGERATOR DESSERT

Break up 3 1/2 seven ounce bars of semi-sweet chocolate. Put in top of large double boiler with 3/4 cup hot water. Cover and heat over hot water until chocolate is melted. Then mix 2 tablespoons sugar and 1/2 teaspoon salt with six slightly beaten egg yolks. Add to chocolate and beat until smooth and thickened a little. Cool. Fold in six egg whites, beaten stiff, 1 pint cream, whipped, 2 cups chopped nuts. Crush 4 - 4 3/4 ounce packages of vanilla wafers, not too fine. Butter 2 square pans. Sprinkle crumbs over bottom, add a layer of chocolate then crumbs until pans are full. Put in refrigerator. Cut in squares and serve with whipped cream.

Orba Green
Keswick, Iowa

DESSERT

- | | |
|----------------------|--------------------------------|
| 1 box vanilla wafers | 1 can crushed pineapple, fruit |
| 1 pound marshmallows | cocktail or other fruit |
| 1 cup milk | 1 cup nut meats |

Put milk in double boiler, add marshmallows. When melted remove from fire and cool, then add pineapple and nuts. Roll wafers until fine and place a good layer of them in bottom of a glass baking dish, then pour fruit mixture on top and add a few more crumbled wafers on top of mixture. Place in refrigerator for three to four hours. Cut in squares and serve.

Wilna Churchill
Keswick, Iowa

PINEAPPLE SHERBET

- | | |
|-------------------------------|-------------------------------|
| 1 No. 2 can crushed pineapple | 1 quart milk |
| 2 cups sugar | Juice of 1 lemon and 1 orange |

Mix altogether and freeze until almost hard. Take out of refrigerator and beat until light and foamy. Put back in refrigerator to set.

Hazel Winegarden
Keswick, Iowa

APPLE ROLL

- | | |
|--|--|
| 4 medium size apples,
chopped | 1 1/2 cups sugar
2 cups water |
| Cook sugar and water while making shortcake. | |
| 2 cups flour | 3 tablespoons shortening |
| 1/2 teaspoon salt | 1 egg, beaten and added to 1/2
cup milk |
| 4 teaspoons baking powder | |
| 2 tablespoons sugar | |

Roll out to 1/2 inch thick and spread with chopped apples. Roll and cut like a jelly roll, 1 1/2 to 2 inch pieces. Put cut side down in syrup. Sprinkle with sugar, cinnamon and butter to top of each piece. Bake at 350 degrees for 30 minutes. Serve with cream or with ice cream.

Mrs. Verne Sherwood
Keswick, Iowa

FUDGE PUDDING

- | | |
|---------------------------|----------------------|
| 1 cup flour | 1/2 cup milk |
| 1/2 cup sugar | 2 tablespoons butter |
| 2 teaspoons baking powder | 1 teaspoon vanilla |
| 1 1/2 tablespoons cocoa | Pinch of salt |

Sift flour, sugar, baking powder and cocoa together. Add milk, butter and vanilla. Mix and pour in pan. Mix 1 cup white syrup, 4 tablespoons cocoa and 1/2 cup boiling water and pour over batter. Bake at 350 degrees about 45 minutes.

Jean Sampson
South English, Iowa

DATE PUDDING

Part I

- | | |
|---------------------|-----------------|
| 1 cup boiling water | 1 teaspoon soda |
| 1/2 pound dates | |

Place on back of stove while mixing part II.

Part II

- | | |
|---------------------|----------------------------|
| 1 cup sugar | 1 1/2 cups flour |
| 1 tablespoon butter | 1/2 teaspoon baking powder |
| 1 egg | Salt |

Roses Nut Pie

Continued -

2 eggs
1/2 bottle Syrup
1/4 c sugar
Vanilla
nut meats 1/2 c for large pie
38
Scant nuts for small pie
Bake at 375 for 30 min.

Date Pudding - Continued

Mix well and add part I. Bake in oblong pan 20 minutes.

Part III

1/2 pound dates 3/4 cup boiling water
1/2 cup sugar 1/2 cup nut meats

Let part III simmer to a paste while other part bakes. Spread on top while hot. Let cool, cut in squares and serve with whipped cream or ice cream.

Ione Bowers
Keswick, Iowa

PRUNE CREAM PIE FILLING

1/2 cup sugar 1 cup soaked, cooked prunes,
4 tablespoons flour (level) freed from stones
1 1/2 cups milk 1 teaspoon vanilla
1/8 teaspoon salt 2 egg yolks

Mix the sugar and flour thoroughly and add the milk. Cook in double boiler until very creamy. Add the egg yolks and prunes and cook for 5 minutes. Add the vanilla and pour into a baked pie shell. Cover with a meringue made from the egg whites and 4 tablespoons sugar. Brown in a slow oven for 10 minutes.

Margaret Harkins
Keswick, Iowa

PECAN PIE

Cream together 1 cup sugar, 4 tablespoons melted butter, 1/2 teaspoon salt, 1 tablespoon flour. Beat 3 eggs, add to cream mixture with 1 cup dark corn syrup, 1 teaspoon vanilla. Add 1 cup pecan halves. Pour in unbaked pie crust and bake 45 minutes to 1 hour in oven at 300 degrees or until filling doesn't stick to silver knife.

Helen McKain
Keswick, Iowa

1 C Sugar
2 tabsp flour
1 1/2 C milk
2 egg yolks
1 tabsp butter
1/2 C ground pecans

Stir all together and cook until thickened. add 1 teasp vanilla
Pour into baked pie shell.
Top with meringue

39

apple pie recipe in back of book.

CRUMBLY APPLE PIE

Slice enough apples to fill a pie pan. Mix $1/2$ cup sugar with 1 teaspoon cinnamon and stir into the apples. Then mix 1 cup brown sugar, 1 cup flour and $1/2$ cup butter to a crumbly mass and sprinkle over the top of the apples. Bake in a hot oven until apples are tender. Serve plain or with cream.

Mrs. Walt Fasold
Keswick, Iowa

CREAM PIE

1 cup sugar
2 egg whites
2 tablespoons flour (heaping)
2 tablespoons butter (level)
1 cup cream

Mix sugar, butter and egg whites together. Add the flour, then the cream and vanilla. Pour in 9 inch pie shell and bake.

Mrs. Charles Ridenour
Keswick, Iowa

SOUR CREAM RAISIN PIE

1 cup raisins, cooked
1 cup sour cream
1 tablespoon flour
1 teaspoon cinnamon
 $1/4$ teaspoon nutmeg
 $1/2$ cup sugar
2 eggs

Combine all ingredients except egg whites and cook until slightly thickened. Cool and pour into a baked pie shell. Top with meringue made of egg whites.

Doris Axmear
Keswick, Iowa

Pie Crust

$1\frac{1}{2}$ c Graham Cracker Crumbs
 $\frac{1}{3}$ c powdered Sugar
 $\frac{1}{4}$ c melted Ples

Don't Bake

PIE CRUST

Sift together:

- | | |
|----------------------------|--------------------|
| 1 1/2 cups flour | 1 teaspoon salt |
| 1/2 teaspoon baking powder | 1/2 teaspoon sugar |
- Blend in 1/2 cup lard, add 1/4 cup cold water.

Doris Jones
Webster, Iowa

CHOCOLATE PIE

- | | | |
|-----------------------------|------------------------------|--------------------------|
| 6 rounded tablespoons sugar | ^{3C} / ₄ | 3/4 cup cream |
| 5 level tablespoons flour | ^{1C} / ₃ | 1 1/4 cups milk |
| 2 level tablespoons cocoa | | 1 teaspoon vanilla |
| 1 egg | | 2 drops walnut flavoring |

Mix dry ingredients together thoroughly, add well beaten egg, cream and milk. Cook over slow fire until bubbly, then remove from stove and add flavorings and beat until fluffy. Pour into baked pie shell.

Marcia E. Wilson
Keswick, Iowa

RAISIN CREAM PIE

- | | |
|---------------------|------------------|
| 3 eggs | 1 cup sour cream |
| 1 cup sugar | 1 cup raisins |
| 1/2 teaspoon cloves | |

Beat yolks of eggs, add sugar, cream, cloves and raisins. Bake in unbaked crust in moderate oven for about 45 minutes or until knife blade comes out clean. Add beaten egg whites to top of pie and brown.

Louise Axmear
South English, Iowa

PUMPKIN PIE

(3 Pies)

3 cups pumpkin	1 tablespoon cinnamon
1 1/2 cups sugar	1/2 teaspoon ginger
4 eggs	1 teaspoon nutmeg
1 teaspoon salt	1 quart milk

(1 rounded tablespoon cornstarch equals 1 egg, if eggs are to be used in less amount.)

Cora Axmear
Keswick, Iowa

GRAHAM CRACKER CREAM PIE

CRUST

16 graham crackers, finely rolled	1/4 cup sugar
	1/4 cup softened butter

Mix thoroughly cracker crumbs, sugar, butter. Press mixture firmly in an even layer against sides and bottom of lightly greased 9 inch pie plate. Bake 400 degrees F. 10 minutes. Cool and fill.

FILLING

2 cups milk, scalded	1/4 teaspoon salt
1/4 cup sugar	2 tablespoons cornstarch
3 egg yolks, beaten	1 teaspoon vanilla

Scald milk in top of double boiler. Mix thoroughly the sugar, salt and cornstarch. Add to milk and stir until mixture thickens and is smooth. Cook 10 minutes. Blend small amount of mixture with egg yolks, return to double boiler and cook 2 minutes longer. Cool. Add vanilla, pour in graham cracker crust and top with meringue.

MERINGUE

3 egg whites	6 tablespoons sugar
--------------	---------------------

Beat eggs until stiff and add sugar, 1 tablespoon at a time, beating well after each addition. Spread over custard. Sprinkle cracker crumbs from one cracker over the top and bake in a moderately slow oven 325 degrees F. for 20 minutes. Chill before serving.

Mrs. Mert Bair
Keswick, Iowa

ANGEL FOOD PIE

1 1/2 cups boiling water 3/4 cup sugar
4 1/2 level tablespoons
cornstarch

Combine sugar, cornstarch and add to water. Cook until thick. 3/8 teaspoon salt, 3 egg whites (beat in peaks), 3 tablespoon sugar, beat into egg whites gradually. Pour hot mixture into egg whites gradually (low speed) and beat on high speed until quite thick. Add 1 1/2 teaspoons vanilla. Pour into baked pie shell. Whip 1/2 cup cream and spread over top, grate on unsweetened chocolate. Fresh fruit may be used instead of the chocolate.

Mildred Wilhite
Keswick, Iowa

WHIPPED CREAM PIE

Let heat in double boiler then cool:

1/2 cup milk 16 marshmallows

Add:
1 cup cream, whipped 1/2 cup crushed pineapple

PIE CRUST

10 graham crackers, 4 tablespoons melted butter
(crushed)

Theone DuMont
Keswick, Iowa

CHOCOLATE CHIP PIE CRUST

20 graham crackers 5 tablespoons butter (soft)

Crush crackers and work into butter, pat into pie tin.

FILLING

Heat 30 marshmallows in 1/2 cup milk over low heat, when melted let cool. Then fold in 1 cup cream, whipped and 20 grated bitter chocolates. Let stand a few hours before serving.

Roseanna Burdine
Sigourney, Iowa

PUMPKIN CHIFFON PIE

1 1/2 cups pumpkin (large cup)	1/2 teaspoon nutmeg
Yolks of 3 eggs	1/2 teaspoon ginger
1/2 cup sugar	1/2 cup milk
1/2 teaspoon cinnamon	1/2 cup cream
	1/2 teaspoon salt

Combine the above ingredients and cook in a double boiler until thick. Add one envelope Knox Gelatine to 1/4 cup cold water and let stand 5 minutes. Add other mixture and beat well. Set away to cool thoroughly. Whip whites of 3 eggs, add 1/2 cup sugar, fold into pumpkin mixture, pour into baked pie shell. Keep in a cold place. Serve with whipped cream on top.

Orba Green
Keswick, Iowa

Peel & slice apples. Cover with water & Cook till slices are tender but hold their shape drain off water. Sprinkle sugar over slices let apples boil up. mix a small amount of corn starch with water and pour over apples. they will thicken quickly. pack in jars & Seal. For a pple crisp pie pour 1 pint filling into pie shell. sprinkle with cinnamon. Make a mix of 3/4 c Brown sugar 3/4 c flour. 1/2 stick of oleo. sprinkle over apples & bake at 400° F for 35 to 40 min

Pumpkin Pie
 32 marshmallows
 1 C pumpkin
 1/2 teasf cinnamon
 1/4 " ~~sugar~~
 1/4 " salt

Cook + Cool -
 add 1 pkg Lucky whip &
 Put in baked shell or crumb
 crust -

COOKIES & CAKES



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COOKIES AND CAKES

PEANUT BUTTER COOKIES

Baking time: 12-15 minutes Temperature: 350 degrees F.

- | | |
|----------------------------|---------------------|
| 1 cup butter or shortening | 1 cup peanut butter |
| 1 cup granulated sugar | 1 teaspoon vanilla |
| 1 cup brown sugar | 2 cups sifted flour |
| 2 eggs, well beaten | 1 teaspoon soda |
| 1/2 teaspoon salt | |

Cream butter, add sugar, cream again. Add well beaten eggs, peanut butter and vanilla. Sift flour with soda and salt, add to creamed mixture, blend well. Shape into balls the size of a walnut. Place on a baking pan, flatten with fork to about 1/4 inch thickness. Bake in preheated oven until golden brown.

Mrs. Harold L. Barber
886 - 12th Street
Marion, Iowa

GINGER SNAPS SUPREME

- | | |
|------------------------------------|---|
| 2 cups sugar | 1 tablespoon ginger |
| 1 cup lard or vegetable shortening | 1 tablespoon vanilla |
| 1 cup molasses | 1/8 teaspoon salt |
| 2 eggs | 3 teaspoons soda in enough cold water to dissolve |
| 1 tablespoon vinegar | Flour to make stiff, about 6 cups |

Roll dough into balls size of a walnut, between the palms of the hands. Place on cookie sheet far enough apart to allow for spreading. Bake in a medium oven 375 degrees 10-12 minutes. They have the crinkled tops. Put in covered cookie jar when cool.

Mrs. Fred Smith
Keswick, Iowa

Evelyn Clark's Frosting
6 level tbsp flour + 1c milk - cook & cool
Beat 1c oles, 1c Granulated Sugar + 1teasf vanilla
with cooled mixture - around 10 min

PEANUT COOKIES

- 1 cup white sugar 1 cup shortening
1 cup brown sugar

Cream altogether, add 2 eggs one at a time, mix well, then add:

- 1 cup crushed Corn Flakes 1 teaspoon soda
1 cup rolled oats 1 teaspoon vanilla
1 cup salted peanuts 1 cup flour, add more if needed
2 teaspoons baking powder

Mix in balls size of a walnut and put on cookie sheet, press down and sprinkle with sugar. Bake 275 degrees.

Edith Schott
Keswick, Iowa

SATURDAY COOKIES

- 1 1/2 cups flour 1/2 cup shortening, part butter
1 teaspoon baking powder 1 cup brown sugar
1/2 teaspoon soda 1 egg, beaten
1/2 teaspoon nutmeg 1/2 cup cold coffee
1/2 teaspoon cinnamon 3/4 cup raisins

Sift flour, measure and resift twice with baking powder, soda and spices. Cream shortening, add brown sugar gradually beating until light and fluffy. Stir in beaten egg. Add sifted dry ingredients alternately with the cold coffee and beat well after each addition. Stir in raisins. Pour batter into a buttered rectangular pan. Bake in moderately hot oven 375 degrees for about 20 minutes. Cool and spread with a frosting made by combining 1 tablespoon butter with 3/4 cup to 1 cup powdered sugar. Moisten with about 1 tablespoon cold strong coffee and flavor with 1/2 teaspoon vanilla. Cut into squares or diamonds

Sippy Chewy Crisps

1 C Peanut Butter

1 C sugar

1/2 C undiluted Carnation milk

4 Teaspoon Argo Corn starch

*Blend and drop by teaspoons on ungreased cookie sheet
Flatten with a fork and bake at 350° about 15 min
Cool a couple minutes and remove from pan*

Mary Louise Schulz-Behrend
Austin, Texas

OATMEAL DROP COOKIES

2 cups oatmeal, quick is better	1 cup raisins, cooked
2 cups flour	8 tablespoons raisin juice
2 3 cup lard	1 teaspoon baking powder
2 eggs	1 level teaspoon soda
	1 teaspoon vanilla

Put lard, salt and sugar in bowl, beat until mixed. Add 2 egg yolks, stir, then add raisin juice. Sift baking powder, soda and flour together. Add raisins, then stiffly beaten egg whites. Can be baked in gem pans or paper cups or dropped from the spoon. Bake in a moderate oven.

Mable Taylor
Deep River, Iowa

FROSTED DELIGHTS

1 1/2 cup shortening	1 1/2 cups pastry or cake flour
1 cup granulated sugar	1 teaspoon baking powder
2 eggs	1/2 teaspoon vanilla
1/2 teaspoon salt	

Cream shortening and sugar until light and fluffy. Add beaten eggs and sifted dry ingredients, add vanilla and mix well. Spread the batter onto baking sheet as thinly as possible and frost with following. Remove lumps from 1 cup brown sugar and fold into 1 stiffly beaten egg white. Spread on cookie batter, sprinkle with 1 cup chopped nuts and bake in moderate oven 325 degrees F. 30 minutes. Cut in squares.

Mrs. Morris Sterrett
Keswick, Iowa

BROWN SUGAR COCOANUT COOKIES

Mix 1/2 cup butter and 1/2 cup brown sugar and 1 cup flour to a crumbly mass. Press into a pan 8 x 12 and bake 10 minutes in a moderate oven 350 degrees. Remove and cool. Then mix 1 cup brown sugar, 2 eggs, 1 teaspoon vanilla, 4 tablespoons flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 1 1/2 cups cocoonut and 1 cup nut meats. Spread on top of first mixture and bake about 20 minutes more.

Ethel Edmundson

SUGAR COOKIES

- | | |
|--------------------|--------------------------|
| 2 cups sugar | 1 cup sour cream |
| 3 eggs, beaten | 1 teaspoon soda |
| 1 cup lard | 1 teaspoon baking powder |
| 1 teaspoon vanilla | Pinch of salt |

Flour to make stiff enough to handle. Roll out on floured board, cut and bake 375 degrees oven about 12 minutes or until light brown.

Mrs. Virgil Fridley
Keswick, Iowa

DOUGHNUTS

- | | |
|---------------------------------------|---------------------------------|
| 1 cup sugar | 2 tablespoons butter, melted |
| 4 cups flour, sifted before measuring | 4 level teaspoons baking powder |
| 1 cup milk | 1/2 teaspoon salt |
| 2 eggs | 1 teaspoon vanilla |

Cream butter and sugar, sift dry ingredients 3 times. Mix, alternately with milk. Cut all out before starting to fry and begin with first cut out.

Flora Axmear
Keswick, Iowa

CHOCOLATE CHIP COOKIES

Cream with 1 cup shortening, 3/4 cup brown sugar, 3/4 cup white sugar. Add 2 eggs, 2 cups oatmeal, 1 1/2 cups flour, 1 teaspoon salt, 1 teaspoon soda dissolved in 1 tablespoon hot water, 1 cup chopped nuts, 1 package chocolate chips and 1 teaspoon vanilla.

Alma Axmear
Keswick, Iowa

Evelyns
Fruit Cake -
2 lbs E. Walnuts
1 " Brazil nuts
2 " dates
1 Pt. M. Cherries
Bake at 325° - 1 hr

1 1/2 C sugar
1 1/2 C flour
2 tsp B. Powder
1/2 " salt
4 eggs
1 tsp vanilla

NUT COOKIES

Mix together thoroughly:

3 1/2 cups brown sugar 4 eggs
1 cup lard 1 teaspoon vanilla

Sift together:

5 cups flour 1 teaspoon soda
1 teaspoon cream of tartar 1 teaspoon cinnamon

Then mix altogether and add 1 cup of chopped nuts. Work out in three rolls in shape of half glass. Let stand a while in refrigerator or overnight in a cool place. Slice and then bake.

Mrs. Wilmar Snakenberg
Keswick, Iowa

REFRIGERATOR COOKIES

1 cup shortening 3 1/2 cups flour
2 cups brown sugar 1 teaspoon soda
2 teaspoons vanilla 1 cup nuts
2 eggs

Cream shortening, sugar and vanilla. Add eggs and mix. Sift dry ingredients and add. Stir in the nuts. Divide into two rolls and store in refrigerator.

Mrs. Ted Shifflett
Keswick, Iowa

BROWN COOKIES

1 cup sugar 1/2 cup butter
1 cup raisins 1 egg
1 cup water 1 teaspoon cloves

Put on fire and boil. Let cool and add 2 cups flour, 1/2 teaspoon soda, 1 teaspoon baking powder. Drop by teaspoonfuls on cookie sheet.

Minnie Hungerford
Keswick, Iowa

GRANDMA'S SPICE COOKIES

- | | |
|---------------------------|-----------------------|
| 2 cups flour | 1 teaspoon vanilla |
| 2 teaspoons baking powder | 1 teaspoon cinnamon |
| 1/2 teaspoon salt | 1/4 teaspoon nutmeg |
| 1 egg | 1/8 teaspoon ginger |
| 1/2 cup syrup | 1/4 teaspoon allspice |
| 1/4 cup shortening | 1/8 teaspoon cloves |

Makes soft dough. Roll and cut, sprinkle with sugar. Raisins and nuts may be added. Makes 2 dozen.

Mrs. Henry Finch
Keswick, Iowa

PINEAPPLE COOKIES

- | | |
|-------------------|---------------------------------|
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup brown sugar | Sift with flour 1 teaspoon soda |
| 1 cup shortening | and 1/4 teaspoon salt |
| 4 cups flour | 1 small can crushed pineapple |
| 2 eggs, beaten | (or 1 cup juice and all) |

Cream shortening and sugars. Add eggs, vanilla, pineapple and flour. Drop from spoon and bake in 400 degrees oven.

Margie Hungerford
Keswick, Iowa

COOKIES

- | | |
|---------------------|---------------------------|
| 1 cup sugar | Pinch salt |
| 3/4 cup butter | 3 teaspoons baking powder |
| 1/4 cup sweet milk | Vanilla and nutmeg |
| 2 eggs, well beaten | |

Mildred Van Fleet

Della Wemer
Keswick, Iowa

Frosted Creams

Frosted Cream Cookies

- 1/2 c Sugar
- 1 c Shortening
- 2 eggs
- 1 c raisins
- 2 1/2 c flour
- 1 teas Cinnamon
- 1 " Soda
- 1 c raisin liquid

- | | |
|----------------|---------------|
| 1 c Sugar | add |
| 1 c Raisins | 2 c flour |
| 3/4 c Water | 1/4 teas salt |
| 1 apple diced | 1 " soda |
| 1 c shortening | 1/2 c nuts |
| 2 | Bake at 350° |
| 1 teas cloves | till brown. |
| boil 4 min | |
| & Cool. | |

FILLED OATMEAL COOKIES

Cream 2 cups sugar and 1 cup shortening.

Add:

1 cup sour cream	3 cups flour
2 cups ground or quick oatmeal	1 egg
	1 teaspoon soda in a little water

Drop by teaspoon on ungreased pan. Bake in a moderate oven.

FILLING

1 pound dates, cut	1 cup sugar
1 cup water	

Cook until thick. Add 1 cup nut meats, a little lemon juice or vanilla. Spread between cookies.

Mrs. Raleigh Messerschmitt
Elizabeth, Colorado

OATMEAL COOKIES

Boil 1 1/2 cups raisins in 1 cup water 3 minutes.

Cream together:

1/2 cup butter	2 eggs
1 1/2 cups sugar	Pinch salt

Add:

2 cups flour	1/2 teaspoon cinnamon
2 cups oatmeal	1/2 teaspoon allspice

Add boiled raisins, 2/3 cup sweet milk to which 1 teaspoon soda has been added, 2/3 to 1 cup nut meats. Drop on greased baking sheet and bake in moderate oven.

Ida Moore
Keswick, Iowa

PECAN BUTTER COOKIES

1 cup butter	1/2 teaspoon vanilla
3/4 cup powdered sugar	1/2 teaspoon almond
2 cups flour	

Have butter quite soft (not melted) and cream butter and powdered sugar thoroughly and slowly. Add flavoring. Add

Continued -

Pecan Butter Cookies - Continued

flour, small amount at a time and beat vigorously. Roll in small balls, press pecan in top. Bake in moderate oven until light brown. Watch closely as they burn easily.

Mrs. James A. Dunn
Webster, Iowa

OATMEAL COOKIES

- | | |
|----------------|--------------------------------|
| 1 cup lard | 4 tablespoons sour milk |
| 1 cup sugar | 3/4 teaspoon soda dissolved in |
| 2 cups oatmeal | sour milk |
| 1 cup raisins | 1 pinch of salt |
| 1 cup nuts | Flour to make stiff |
| 2 eggs, beaten | |
- Drop by spoonfuls on ungreased cookie sheet.

Ruth Moore
Keswick, Iowa

OATMEAL COOKIES

- | | |
|---|------------------------|
| 1 cup sugar | 2 tablespoons cocoa |
| 1 cup shortening (butter
and lard mixed) | 1/2 teaspoon cinnamon |
| 2 eggs | 1/2 teaspoon allspice |
| 1/2 cup sour milk | 2 cups flour |
| 3/4 teaspoon soda | 2 cups oatmeal |
| 2 tablespoons cocoanut | 1 cup shredded raisins |

Drop on greased pan and press thin. Bake in slow oven.

Mrs. John E. Schmidt
Martinsburg, Iowa

CHOCOLATE DROP COOKIES

- | | |
|---------------------------|--------------------|
| 1 cup brown sugar | 1 1/2 cups flour |
| 1/2 cup melted shortening | 1/2 teaspoon soda |
| 1 egg | 1 teaspoon vanilla |
| 1/2 cup sour milk | 1 cup nuts |
| 2 squares chocolate | 1/4 teaspoon salt |

Add melted butter to sugar, then egg yolk, beaten until light. Add sour milk and melted chocolate and then vanilla. Then add the flour, salt and soda sifted together. Fold in the stiffly beaten white of egg last. Drop by spoonfuls upon greased pan and bake in moderate oven about 10 minutes. Use uncooked chocolate frosting.

UNCOOKED CHOCOLATE FROSTING

- | | |
|----------------------|-----------------------------|
| 2 tablespoons butter | 3 tablespoons boiling water |
| 2 squares chocolate | 2 cups powdered sugar |
| 1/2 teaspoon vanilla | |

Place butter in a bowl, add boiling water. Melt chocolate and add to butter. Add powdered sugar until it becomes stiff enough to spread.

Joanne Edmundson
Keswick, Iowa

COCOANUT MACAROONS

- | | |
|---------------------------------------|--------------------------------|
| 2 egg whites | 1/2 teaspoon vanilla flavoring |
| 1 cup sugar (1/2 brown,
1/2 white) | 1 cup shredded cocoanut |
| | 2 cups Corn Flakes |

Beat egg whites until stiff and dry. Fold in sugar gradually. Add flavoring, cocoanut and Corn Flakes. Drop by teaspoonfuls on oiled baking sheet. Bake in moderate oven until delicately brown.

Helen Hervey
Keswick, Iowa

RANGER COOKIES

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

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

Harriet Draper
Little Neck, New York

CHOCOLATE SLICES

1/2 cup butter	1 cup flour
1 cup sugar	1/2 teaspoon baking powder
2 eggs	1 cup chopped nuts
2 squares unsweetened chocolate	2 teaspoons vanilla
	1/4 cup cream

Cream the butter and sugar, add the eggs and melted chocolate. Sift in the flour and baking powder, then add nuts, vanilla and cream. Bake 15 minutes in a shallow pan at 375 degrees. When cool frost and cut in slices

Effie Messenger
Keswick, Iowa

BUTTERSCOTCH BARS

1/4 cup fat	1 teaspoon vanilla
1 cup dark brown sugar	1/2 cup broken nut meats
1 egg	1 cup flour
1/3 teaspoon salt	1 teaspoon baking powder

Continued -

Butterscotch Bars - Continued

Melt the fat and add the sugar and stir until well mixed. Add all the rest of the ingredients and beat for two minutes. Pour into shallow pan which has been fitted with wax paper. Bake in a moderately slow oven 30 minutes. Cut in one inch by two inch bars.

Ruby Higgins
Keswick, Iowa

ICEBOX COOKIES

Part I

1 cup white sugar	1 teaspoon soda
1 cup brown sugar	1 teaspoon cream of tartar
1 cup butter and lard, mixed	3 or 4 cups flour
2 eggs	1 teaspoon vanilla

Part II

1/2 cup sugar	1 pound dates, cut small
1/2 cup water	

Cook this to a paste and add 1/2 cup nut meats. Mix and roll part one and spread with date mixture. Roll like a jelly roll. Slice and bake when wanted.

Mrs. Lyle Hartzell
Keswick, Iowa

COOKIES

Mix in order given:

1 cup brown sugar	2 eggs
1 cup white sugar	1 teaspoon lemon
1 cup butter or lard	1 teaspoon vanilla
2 teaspoons soda	4 cups flour, may have to use
2 teaspoons cream of tartar	a little more to get them stiff
1/4 teaspoon salt	enough

Make in balls size of small hickory nuts and press two ways with a fork. Bake plain or roll in nuts or cocoanut. This should make 120.

Neta Snakenberg

OATMEAL COOKIES

2 eggs	1 cup raisins
1 1/2 cups sugar	2 cups oatmeal
1 cup cream	1 1/2 cups flour or more
1 teaspoon soda	1/2 teaspoon salt
1/2 cup sour milk	Vanilla and nuts

Mix medium stiff, drop on cookie sheet and bake in a moderate oven.

Minnie Sparrow
Keswick, Iowa

NORWEGIAN BUTTER COOKIES

3/4 cup butter	3/4 cup cornstarch
1/2 cup sugar	1 teaspoon baking powder
1 egg	1 teaspoon vanilla
1 cup flour	

Melt butter and add sugar. Stir until sugar is dissolved. Beat an egg separately and add to butter and sugar mixture. Beat until creamy. Sift dry ingredients and add to first mixture. Add vanilla last. Bake in moderately hot oven about 12 minutes. Add nuts if you prefer.

Mrs. Ted Shifflett
Keswick, Iowa

GINGER SNAPS

1 cup lard	1 cup molasses
1 cup sugar	

Cream sugar and lard, add the molasses and 1/2 cup cold water. Sift 1 1/2 cups flour, 1 level tablespoon soda, 1/2 teaspoon salt, 1 teaspoon ginger. Add to first mixture. Add enough more flour to make a rather stiff dough. Just enough flour to roll in balls with hands. Press down on cookie sheet and bake in a hot oven watching carefully to keep them from burning.

Mrs. Ernest Fisher
Keswick, Iowa

ORANGE COOKIES

- | | |
|---|---|
| 1 1/2 cups brown sugar | 1 teaspoon soda |
| 1 cup butter (if shortening
is used add 1 teaspoon
salt additional) | 1/2 teaspoon salt
3 cups Omar Wonder flour |
| 2 eggs | 2 teaspoons baking powder |
| 1 cup sour milk | 1 tablespoon grated orange rind
1 teaspoon vanilla |

Sift flour once, measure and add baking powder, salt and sift again. Cream shortening and sugar. Add eggs one at a time beating well. Add vanilla. Add flour alternately with sour milk to which the soda has been added. Beat until smooth and add grated rind. Drop from teaspoon on baking sheet and bake in moderately hot oven 375 degrees for 10 minutes or until brown. Makes about 5 dozen.

FRESH ORANGE ICING

- | | |
|----------------------------|-------------------------------|
| 2 cups confectioners sugar | 1 teaspoon lemon juice |
| 2 tablespoons butter | 1 teaspoon grated orange rind |
| 3 tablespoons orange juice | (I add a little vanilla) |

Cream butter, add 1/2 sugar, mix well. Add remaining sugar alternately with fruit juices, add grated rind. Beat until smooth.

Mrs. E. L. Pullman
Kellogg, Iowa

DOUGHNUT MUFFINS

- | | |
|---------------------------------|--------------------------------------|
| 1 1/2 tablespoons
shortening | 2 heaping teaspoons baking
powder |
| 1/2 cup sugar | 1/2 teaspoon salt |
| 1 egg | 1/2 teaspoon cinnamon or
nutmeg |
| 2 cups sifted flour | 1/2 cup milk |

Cream shortening and sugar till fluffy. Add egg and beat well. Sift flour, measure. Combine flour, baking powder, salt and cinnamon, sift. Add to creamed mixture alternately with milk. Bake in greased muffin tins 20 minutes at 400 degrees. Makes 18. If desired muffins may while hot be dipped in melted butter and rolled in sugar.

Mrs. A. C. McCay
Keswick, Iowa

FILLED COOKIES

- | | |
|-------------------|---------------------|
| 1 cup butter | 4 cups flour |
| 1 cup white sugar | 1 teaspoon soda |
| 1 cup brown sugar | 1 teaspoon cinnamon |
| 3 eggs | 1/4 teaspoon salt |

Roll into 1/2 inch thickness, spread with date filling and roll in jelly roll fashion. Store in refrigerator. Cut into thin slices and bake.

DATE FILLING

- | | |
|------------------------|-------------------------|
| 1 pound dates, chopped | 1/2 cup water |
| 1/2 cup sugar | 1 cup chopped nut meats |

Cook until thick.

Mrs. Arnie Wagner
Keswick, Iowa

PRUNE CAKE

- | | |
|---------------------------------------|---|
| 3 eggs | 1/2 teaspoon cloves |
| 1 cup sugar | 1 teaspoon cinnamon |
| 3/4 cup butter | 1 cup prunes, cooked, seeded
and chopped |
| 1/2 cup sour cream | |
| 2 cups flour | |
| 1 teaspoon soda dissolved in
cream | |

Cream sugar and butter, add cream, soda and egg yolks. Add flour and spices, also prunes. Beat egg whites, add to mixture. Bake in layer pans in moderate oven.

FILLING

- | | |
|--------------------|----------------|
| 1 egg | 1/2 cup prunes |
| 1/2 cup sugar | 1/2 cup nuts |
| 1/3 cup sour cream | |

Small lumps of butter, cook until thick. Cool, add nuts and spread between layers.

Eather M. Keeners Prune Cake Kathleen Strohmon
Keswick, Iowa

- | | | |
|------------------|----------------------|--------------|
| 1/2 C shortening | 2 eggs | Bake at 350° |
| 1 1/2 C sugar | 1 C prune juice | |
| 1 teasp vanilla | 1 C chopped nuts | |
| 1 " Cinnamon | 1 C " prunes | |
| 1/2 " Nutmeg | 2 1/2 C sifted flour | |
| 1/2 " salt | 1 teasp soda | |
| | 1 1/2 " B. Powder. | |

CRUMB CAKE

- | | |
|------------------|---------------------|
| 1/2 cup lard | 1 teaspoon cinnamon |
| 1 1/2 cups sugar | 1 teaspoon nutmeg |
| 2 cups flour | 1/2 teaspoon salt |

Mix altogether until well mixed (with your hands), then take out 1/2 cup to put on top before you bake. To the rest add:

- | | |
|-----------------|-----------------|
| 1 cup sour milk | 1 teaspoon soda |
| 1 egg | |

Beat and put in greased pan. Sprinkle crumbs on top and bake in moderate oven.

Thelma Denton
Kinross, Iowa

FRUIT CAKE

- | | |
|----------------------|-------------------|
| 1 box seeded raisins | 2 cups cold water |
| 1 cup lard | 2 cups sugar |

Boil hard 10 minutes. Cool to coldness, then add:

- | | |
|--|--|
| 1/2 teaspoon cloves | Salt |
| 1 tablespoon soda dissolved
in 1/2 cup cold water | 4 cups flour
1/2 to 1 cup nut meats |
| 1 egg | |

Bake 1 1/2 hours in slow oven.

Mrs. Frank Shafraneh
Fairfield, Iowa

WHIP CREAM CAKE

- | | |
|------------------------|--------------------|
| Whip 1 cup sweet cream | 1/2 cup water |
| Whites 3 eggs | 2 cups cake flour |
| 1 teaspoon salt | 2 teaspoon vanilla |

- | | |
|--------------------------|--------------------|
| 1 teaspoon baking powder | <i>1/2 c sugar</i> |
|--------------------------|--------------------|
- Mix as for angel food cake.

Lela Denser
Keswick, Iowa

SPONGE CAKE

6 eggs, separated	1/2 teaspoon baking powder
1 1/2 cups cake flour	3/4 teaspoon cream of tartar
1 1/2 cups sugar	1/4 teaspoon salt
1/2 cup cold water	1 teaspoon vanilla

Beat egg whites until foamy. Add baking powder, cream of tartar, salt and beat until it won't leave bowl when inverted. Beat yolks until thick and lemon colored. Beat in sugar, water and flavoring. Mix gently. Pour in pan and bake as for angel food.

Arlene Hall Carter
North English, Iowa

QUICK SPONGE CAKE

1 1/2 cups sifted flour	1 1/2 cups sugar
1 1/2 teaspoons baking powder	2 teaspoons lemon or orange juice
5 eggs	8 tablespoons hot milk

Sift flour, measure, add baking powder. Beat eggs until thick and light. Add sugar gradually, beating constantly. Add juice, fold in flour (a small amount at a time). Add hot milk mixing quickly until smooth. Turn at once into ungreased tube pan. Bake at 350 degrees for 40 minutes.

Ava Calvert
What Cheer, Iowa

STRAWBERRY SHORTCAKE

1 large cup flour	1/4 teaspoon salt
2 teaspoons baking powder	Shortening the size of a walnut
1/4 cup sugar	

Mix well, then beat one egg in a cup and fill cup with milk to 3/4 cup full. Mix with above mixture and mix well. Bake at 300 degrees for approximately 1/2 hour. When cool cut and cover with strawberries.

Bessie Bender
Keswick, Iowa

FRUIT CAKE

1 1/2 cups raisins, cut 2 cups boiling water
1 1/2 cups dates, cut 5 tablespoons shortening
2 cups sugar

Simmer gently together for 20 minutes. Cool.

3 cups flour 2 teaspoons cinnamon
1 teaspoon soda 1 teaspoon salt
1 teaspoon cloves 2 eggs

Mix altogether. Add cooled fruit mixture, 1 cup mixed candied fruit, 1 cup English walnuts. Line your pan with heavy paper. Bake 1 1/2 or 2 hours depending on the size of pans which are filled 3/4 full. A pan of water put in the oven while baking will help keep the cake more moist.

Esther Weimer
Keswick, Iowa

BURNT SUGAR CAKE

Cream:

1/2 cup butter 1 1/2 cups sugar

Add:

2 egg yolks 2 cups flour

1/2 cup water

Beat until well mixed,

Add:

3 teaspoonfuls caramel 1/2 cup flour

1 teaspoon vanilla

Beat well, then add 2 teaspoonfuls baking powder and fold in the beaten whites of eggs. Bake in two layers in moderate oven.

CARAMEL

Brown 1 cup of granulated sugar until it throws off a smoke. Add 1 cup of boiling water, boil until it makes a syrup. Bottle up the caramel, put in a cool place to have ready to use at any time.

Lela Denser
Keswick, Iowa

MOCHA SPICE CAKE

Sift together:

2 cups sifted flour	1 teaspoon allspice
3 teaspoons baking powder	1/2 teaspoon cloves
1 teaspoon salt	1/2 teaspoon nutmeg
1 teaspoon cinnamon	1 cup granulated sugar

Add:

1/3 cup firmly packed brown sugar, sieved	1/2 cup shortening 3/4 cup milk
--	------------------------------------

Beat for 2 minutes until batter is well blended. With electric mixer use low to medium speed.

Add:

1/4 cup milk	1 teaspoon vanilla
--------------	--------------------

2 eggs, unbeaten

Pour into two lightly greased, floured 8 inch layer pans. Bake in moderate oven 350 degrees F. for 30 to 35 minutes.

FLUFFY MOCHA FROSTING

Combine 2/3 cup sugar, 1/2 cup corn syrup, 2 egg whites, 3 tablespoons strong coffee, 1/8 teaspoon cream of tartar and 1/8 teaspoon salt. Place in double boiler over rapidly boiling water. Beat with rotary beater until mixture stands in peaks. Remove from heat, blend in 1 teaspoon vanilla and continue beating until thick enough to spread. Frost cooled cake.

Mrs. Eugene Gibson
Keswick, Iowa

CHOCOLATE CAKE

2 cups sugar	2 teaspoons soda
1 cup sour cream	1 cup boiling water
2 eggs	2 cups flour
1 teaspoon vanilla	1/4 teaspoon salt
4 tablespoons cocoa	

Mix the sugar and sour cream thoroughly. Then add the eggs which have been beaten separately. Add vanilla. Mix the cocoa and soda together and to this add the boiling water. Cool. Add alternately with your flour and salt. Bake in layer or loaf pans at 350 degrees for 30-35 minutes.

Annie Dunnick
Keswick, Iowa

WHITE LAYER CAKE

Measure and sift into bowl:

- | | |
|---|--------------------------|
| 2 cups cake flour (measure after sifting) | 1/2 cup Crisco (or Spry) |
| | 1 teaspoon salt |
| 1 1/3 cups sugar | 2/3 cup milk |

Stir the above vigorously or with a mixer for about 2 minutes. Add and mix thoroughly 3 1/2 teaspoons baking powder.

Add:

- | | |
|-------------------------|--------------------|
| 4 egg whites (unbeaten) | 1 teaspoon vanilla |
| 1/3 cup milk | |

Mix by hand or with a mixer for 2 minutes. The batter will be smooth and thin. Pour into two 9 inch layer pans, which have been lined with wax paper. Bake in 360 degrees F. oven about 25 minutes.

Mrs. Harry Agnew
North English, Iowa

SWEET CHOCOLATE CAKE

- | | |
|--------------------------------------|---|
| 1 2/3 cups sugar | 1 1/4 cups sour milk |
| 1/2 cup butter (or other shortening) | 2 cups cake flour (measure after sifting) |
| 3 eggs (whites beaten separately) | 1 teaspoon vanilla |
| | 1 level teaspoon soda |
| 1/2 cake sweet chocolate (melted) | Salt (depending on shortening) |

Cream shortening, add sugar and egg yolks. Melt chocolate and beat well. Add milk in which the soda is dissolved, then the vanilla. Add flour and beat, fold in egg whites which have been beaten, not dry. Bake in 2 layer cake pans 350 degrees F. 30 to 40 minutes.

FROSTING

- | | |
|------------------------------------|-----------------------------------|
| 1/4 cup butter or margarine (soft) | 2 tablespoons cream |
| | 1/8 teaspoon salt |
| 2 cups powdered sugar (sifted) | 1 teaspoon vanilla |
| | 1/2 cake sweet chocolate (melted) |

Beat until all blended, then beat till thick enough to spread

Nora Mikesell
Keswick, Iowa

SILVER WHITE CAKE

Sift together in bowl:

2 1/4 cups sifted cake flour 3 1/2 teaspoons double action baking powder

1 1/2 cups sugar 1 teaspoon salt

Add:

1 2 cup shortening 1/2 teaspoon vanilla

1/2 teaspoon almond flavoring 2/3 cup sweet milk

Beat vigorously with spoon two minutes by clock or 150 strokes per minute or in electric mixer two minutes, medium speed.

Add:

1/3 cup milk, sweet

1/2 to 2/3 cup egg whites (4 large eggs) (Can beat them alone but it is not necessary.)

Beat two minutes more. Bake in greased round layer pans or in oblong pan. Temperature 350 degrees (moderate) 30-35 minutes.

Hazel Goodnough
Keswick, Iowa

RED DEVIL'S FOOD CAKE

1/2 cup cocoa 1/2 cup butter
1/2 cup boiling water 2 eggs, beaten separately
2 level teaspoons soda, 3/4 cup buttermilk or sour
dissolve in cocoa and milk
boiling water, let cool 2 level cups flour

1 1/2 cups sugar 1 teaspoon vanilla

Bake in two or three layers as desired. Put layers together and cover with seven minute frosting or fudge frosting.

Mrs. L. D. Toothman
Keswick, Iowa

Coconut Pecan Frosting

1 c carnation milk
1 c sugar
3 egg yolks
1/4 lb margarine
Vanilla
1/2 c Coconut - 1 c pecans

Cook over medium heat.
Stir constantly, when mix
thickens (about 12 min) remove
from heat & add nuts

ANGEL FOOD CAKE $\frac{1}{2}$ C Egg whites plus $\frac{3}{4}$ C Sugar
 Salt 1 C sugar $\frac{1}{2}$ Teasp Cream of Tartar 1 C + 2 TABSP FLOUR
 1 Teasp vanilla

APPLESAUCE CAKE

Sift 1 cup sugar (white or closely packed brown). Beat $\frac{1}{2}$ cup butter until soft. Add sugar gradually; blend until light and creamy. Beat in 1 egg. Sift before measuring $1 \frac{3}{4}$ cups cake flour, sift a little flour over 1 cup raisins and 1 cup nut meats. Resift remainder of flour with $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Stir sifted ingredients gradually into butter mixture until smooth. Add raisins and nuts. Heat 1 cup thick, lightly sweetened applesauce. Beat into batter. Bake 40 minutes at 350 degrees in 9 inch tube pan. Caramel icing or whipped cream.

Mrs. Lowell Niswander

MAPLE CREAM CAKE

- | | |
|----------------------------------|--------------------------------|
| $\frac{1}{2}$ cup shortening | 3 teaspoons baking powder |
| $1 \frac{1}{2}$ cups brown sugar | $\frac{3}{4}$ cup milk |
| 3 eggs, beaten separately | 1 teaspoon maple flavoring |
| | $\frac{1}{2}$ teaspoon salt |
| $2 \frac{1}{4}$ cups flour | $\frac{1}{2}$ cup chopped nuts |

Cream shortening and sugar. Add beaten egg yolks. Mix flour, salt, baking powder and add alternately with the milk. Add nuts and flavoring and fold in egg whites. Bake in layers in a moderate oven about 35 minutes.

SOUR CREAM FROSTING

- | | |
|--------------|------------------|
| 2 cups sugar | 1 cup sour cream |
|--------------|------------------|
- Cook slow for about 20 minutes. Set aside to cool. Add $\frac{1}{2}$ teaspoon maple flavoring. Beat until creamy.

Mrs. D. E. Belveal
 Hedrick, Iowa

Angel Food - Large
 2 C egg whites
 $\frac{1}{2}$ C flour (sifted before measuring)
 1 C sugar (with flour)
 $\frac{1}{3}$ C sugar
 $2 \frac{1}{2}$ Teasp Cream of Tartar
 salt
 vanilla

Bake at 325° - 50 to 55 min.

Makes 2 Cakes ^{small} 69

Chocolate Topping recipe on back page

SPICE CAKE

1 1/2 cups brown sugar	1 teaspoon soda
3/4 cup butter	1 teaspoon cinnamon
1 cup sour cream, not too rich	1 teaspoon cloves
	1 teaspoon allspice
2 cups flour	1 teaspoon nutmeg
Yolks of 4 eggs, whites of 2	1 teaspoon vanilla

Cream sugar and butter together, then add eggs. Add the flour and cream alternately and then your spices and vanilla. Bake in layers in a moderate oven.

Mrs. J. R. Higgins
Sigourney, Iowa

LADY BALTIMORE CAKE

1 1/2 cups sugar	3 teaspoons baking powder
1 cup cold water	Pinch of salt
1/2 cup shortening	4 eggs
3 cups cake flour	1 teaspoon vanilla

Cream sugar and shortening. Sift flour, salt and baking powder together. Add flour and water to the sugar and shortening and then the 4 eggs, well beaten. Last add the vanilla.

Mrs. Marve Mathers
Keswick, Iowa

HICKORY NUT CAKE

1 1/2 cups sugar	1 cup water
1/2 cup butter	1 cup hickory nuts or walnuts, (chopped)
Whites of 4 eggs	
2 cups flour	2 level teaspoons baking powder

Beat butter and sugar to a cream, then water and flour. Stir until smooth, add half beaten whites of eggs, then nuts, remainder of whites, then baking powder. Save about cup flour to mix baking powder. Bake in 2 layers, put nuts between layers with icing.

Mary Shafranek
Keswick, Iowa

CHOCOLATE NUT SUNDAE LAYER CAKE

Measure into sifter:

2 1/2 cups sifted cake flour 1 teaspoon salt
3 teaspoons baking powder 1 1/4 cups sugar

Measure into mixing bowl:

2/3 cup shortening

Measure into cup:

1 cup milk 1 1/2 teaspoons vanilla

Have ready 5 egg whites, beaten to meringue with 1/2 cup sugar. For meringue, beat 5 egg whites with rotary egg beater (or high speed of electric mixer) until foamy; add 1/2 cup sugar gradually, beating only until meringue will hold peaks. Mix shortening just until softened. Sift in dry ingredients. Add milk and mix until all flour is dampened. Then beat 2 minutes. Add meringue mixture and beat 1 minute. Turn into greased layer pans and bake in moderate oven about 35 minutes.

FROSTING

Melt 4 squares unsweetened chocolate in double boiler. Remove from heat and add 2 1/2 cups sifted confectioners sugar and 4 tablespoons hot water and blend. Add 5 egg yolks one at a time beating after each addition. Add 6 tablespoons melted butter, 1 tablespoon at a time and beat after each addition. Spread each layer with frosting and sprinkle with nuts.

Mrs. Orpha George
Keswick, Iowa

SUPER COCOA CAKE

Cream 1/2 cup shortening, 1/8 teaspoon salt, and 1 cup sugar until light and fluffy. Blend and add 1/2 cup cocoa and 1/3 cup cold water. Then add alternately to that mixture 2 1/2 cups sifted cake flour, 1 cup cold water, 1 teaspoon vanilla. Fold in 3 egg whites which have been beaten stiff with 3/4 cup sugar beaten into them. Last add 1 1/3 teaspoons soda which has been dissolved in a small amount of hot water. Bake in moderate oven.

Marcia E. Wilson
Keswick, Iowa

GINGERBREAD

- | | |
|--|-----------------------------|
| 1/2 cup butter | 1/2 teaspoon each cinnamon, |
| 1/2 cup Crisco, scant | ginger and cloves |
| 1/2 cup sugar | 2 cups flour (sifted) |
| 1 egg yolk | |
| 1 cup dark molasses | |
| 2 teaspoons soda in 1 cup
boiling water | |

Blend the shortening and sugar; add the beaten egg yolk; then add the molasses. To this mixture add the remaining dry ingredients and water alternately. Lastly fold in the stiffly beaten egg whites. Bake in a moderate oven.

Erma Ackley
Keswick, Iowa

EGGLESS, BUTTERLESS AND MILKLESS CAKE

Put in saucepan:

- | | |
|----------------------------|---------------------|
| 1 cup cold water | 1 teaspoon cinnamon |
| 1 cup brown sugar or white | 1/2 teaspoon cloves |
| 1 cup raisins | 1/3 teaspoon nutmeg |
| 1/3 cup shortening | Little salt |

Boil 3 minutes and then let get perfectly cold. Then add 1 teaspoon soda dissolved in 1/3 cup boiling water, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Bake in slow oven until cake leaves the sides of the pan. Frost to suit yourself.

Mrs. Ella Burdine
Keswick, Iowa

DATE ROLL

- | | |
|-------------------------------------|--|
| 16 graham crackers
(rolled fine) | 12 marshmallows (cut in small
pieces) |
| 1/2 pound dates (seeded) | 1/2 cup chopped nut meats |

Mix ingredients together and add enough cream to form a roll. Wrap in wax paper and chill in icebox. Slice and top with whipped cream.

Loretta Shaul
Keswick, Iowa

Little Date Cakes - Continued

Combine dates, water and butter, let stand until cool. Sift flour once, measure, add soda, sift together 3 times. Add sugar, egg and nut meats to date mixture. Add flour and blend well, add vanilla. Bake in small greased cup cake pans in moderate oven 25 minutes. Remove from pans and roll immediately in confectioners sugar. Makes 2 dozen cakes.

Teresa Tooles
Keswick, Iowa

DEVIL'S FOOD CAKE

(Red)

1/2 cup butter	2 1/2 cups sifted flour
2 cups sugar	2/3 cup cocoa dissolved in 1/2 cup boiling water
2 eggs	1/4 teaspoon salt
1 cup sour milk	1 teaspoon vanilla
1 heaping teaspoon soda	

Cream butter, slowly add sugar, cream thoroughly. Add well beaten eggs and soda dissolved in hot water, also the cocoa mixed with hot water. Alternately add sour milk and flour. Mix to smooth batter add vanilla and bake in moderate oven 35 to 40 minutes.

Clara Howar
Keswick, Iowa

WHITE NUT CAKE

Cream together:

1 1/2 cups sugar

1/2 cup butter

Sift:

2 1/2 cups cake flour

1 cup hickory nuts added to flour

2 teaspoons baking powder

Add 1 1/4 cups water alternately with the flour mixture to the sugar and butter mixture. Add 4 egg whites beaten stiff into above mixture and 1 teaspoon vanilla. Bake in 325 degrees oven 40 minutes or until tooth pick comes out clean.

Ferne Whitman
Keswick, Iowa

DEVIL'S FOOD CAKE

3 beaten eggs
2 cups sugar

Pinch of salt

Beat until creamy. Add 1 cup sour cream in which 1 tea-
spoon soda is dissolved. Mix 1/2 cup cocoa with 1/2 cup
coffee and add to first mixture. Add 2 cups flour, 1 teaspoon
vanilla and beat.

Mary Shafranek
Keswick, Iowa

MAHOGANY CAKE

2 1/2 cups flour
1/2 teaspoon salt
2 teaspoons soda (level)
1 teaspoon vanilla

2 cups sugar
1/2 cup butter
1/2 cup cocoa
1 cup water

Cream sugar, butter and cocoa together thoroughly. Sift
flour once, measure. Add salt and soda and sift together.
Add flour alternately with water, a small amount at a time to
creamed mixture. Add vanilla. Beat egg yolks and whites
separately then combine and beat until light and fluffy. Fold
into cake batter. Bake in oven 350 degrees for 45 minutes.

Mrs. Mahlon D. Higgins
Keswick, Iowa

COCOA CAKE

Break egg in cup and fill
cup with sour cream
1 cup brown sugar
Pinch of salt

1 cup flour
1 teaspoon soda
1 tablespoon cocoa
1 teaspoon vanilla

Mix in order given and bake for 30 minutes at 320 degrees
to 350 degrees.

Dream cake - 1 pkg cake mix

Jennie L. Sherwood

1 1/2 pkg Dream whip - 4 eggs

Route 2

1 c cold water. Beat 4 min

Sigourney, Iowa

greased & floured Pan 9 x 13 - 40 to 45 min

9" layers ^{2 pan} 30 min

8" layers ^{3 pan} 35 min

CHEESE CAKE

Roll out 1 box zwieback until fine; mix crumbs with $1\frac{1}{3}$ cup melted butter, $1\frac{1}{2}$ cups sugar and 1 teaspoon cinnamon. Press this firmly to sides and bottom of spring-form baking pan 9 x 3 inches. Rub 2 cups (1 pound) cottage cheese through sieve, add 1 cup top milk gradually, working with form until smooth. Blend in 4 egg yolks, well beaten, 1 cup sugar, 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla, 3 tablespoons lemon juice and grated rind of 1 lemon. When well combined, fold in 4 stiffly beaten egg whites. Pour this into form; bake in moderate oven, 350 degrees F. about 1 hour or until firm. Turn off heat, open oven door and let cake remain in oven until cool.

Harriet Draper
Little Neck, New York

STRAWBERRY JAM CAKE

1 cup sugar	1 teaspoon baking powder
$2\frac{1}{3}$ cup butter	sifted with flour
1 cup strawberry jam	2 cups flour
3 eggs, beaten	Sift 1 teaspoon cinnamon and $\frac{1}{2}$
1 teaspoon soda in 1 cup buttermilk	teaspoon nutmeg with flour

Cream sugar and butter, add eggs, jam, flour and milk. This cake is very good with the following icing. No. I, $\frac{1}{2}$ cup sugar browned in skillet, stir in butter size of an egg. No. II, 2 cups sugar, 1 cup milk, 2 tablespoons white syrup. Boil. Add No. I and No. II and cook until done.

APPLE DELIGHT

Margie Hungerford
Keswick, Iowa

1 C sugar	1 C sifted flour
3 tablesp oleo	2 C diced apples
1 beaten egg	1 teasp vanilla
$\frac{1}{2}$ teasp Cinnamon	
$\frac{1}{2}$ " Nutmeg	325° - 1 hr.
$\frac{1}{2}$ " salt	
$\frac{1}{2}$ " soda	

BANANA CAKE

1 cup mashed bananas	1 teaspoon soda
1 cup sugar	1 teaspoon baking powder
1/4 cup butter	2 cups flour
2 egg whites	1/2 cup nut meats
Pinch salt	Flavoring
1/2 cup sour cream	

Cream sugar, butter and salt. Add bananas, sour cream and dry ingredients sifted together, then nuts. Fold in beaten egg whites. Bake in layers in moderate oven.

Ida Moore
Keswick, Iowa

SOUR CREAM CAKE

1 cup sugar	1 1/2 cups flour
1 cup sour cream	1 teaspoon soda
1 egg	1/2 cup raisins
1 teaspoon cinnamon	1/4 teaspoon cloves
1/4 teaspoon nutmeg	1/4 teaspoon cream of tartar
Pinch of salt	

Beat all ingredients together. Bake in a loaf and serve with whipped cream or cover with icing.

Neta Snakenberg
Keswick, Iowa

FRUIT NUT LOAF

Sift together:

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

Add:
1/2 cup chopped nuts
3/4 cup finely chopped dried apricots, not cooked

Combine 1 egg, well beaten, 1 cup milk, 2 tablespoons fat. Add liquid to dry ingredients and bake in a pan after allowing batter to stand for 20 minutes.

Helen Dawson
Thornburg, Iowa



QUICK COCOA CAKE MIX

Mix and put in fruit jar. (I mix 4 or 5 jars while I am at it.)

1 1/4 cups flour (cake)	1 1/4 teaspoons baking powder
1 cup sugar	1/4 teaspoon salt
4 tablespoons cocoa	

Empty into sifted and sift into bowl. Beat 1 egg, add 1 cup thin cream and vanilla. Pour into dry mix and beat well. If cream is thick use 2/3 cup and 1/3 cup of milk. Makes small cake.

Mrs. George Killian
Keswick, Iowa

NEVER FAIL ICING

10 tablespoons brown sugar	12 tablespoons cream
6 tablespoons white sugar	4 tablespoons butter

Boil 2 minutes. Add 2 cups powdered sugar.

Mrs. Frank Greene
Keswick, Iowa

ICING

Melt 1/4 cup butter over low heat until golden brown. Sift in 2 cups powdered sugar, 2 tablespoons cream, 1 teaspoon salad oil, if you have it, 1 1/2 teaspoons vanilla, 1 tablespoon hot water. Stir until smooth.

Lorena Bair
Webster, Iowa

NEVER FAIL 7 MINUTE FROSTING

1 cup sugar	3 tablespoons water
2 egg whites	1/2 teaspoon cream of tartar

Mix and cook in double boiler, beating constantly until almost done. Add 6 chopped marshmallows, 1/4 teaspoon baking powder and finish cooking, add flavoring, cool and put on cooled cake.

Mrs. Weldon Hall
Webster, Iowa

JAPANESE FROSTING

4 tablespoons butter 2 egg whites, beaten
2 1/2 cups powdered sugar 1/2 teaspoon vanilla
(sifted before measuring)

Cream the butter and add one cup of the powdered sugar, mixing well. Fold the remaining one and one-half cups powdered sugar into the egg whites in a separate bowl, then combine the two mixtures and add the vanilla. You'll like this and take it from me, it is also delicious on spice cakes.

Agnes Burdine
Keswick, Iowa

BUTTERSCOTCH SAUCE

1 1/3 cups brown sugar 4 tablespoons white sugar
2/3 cup corn syrup 3/4 cup cream

Cook brown sugar, syrup and white sugar for about 10 minutes. Add cream and bring to a hard boil. Remove and cool.

Marjorie Harkins
Keswick, Iowa

ANGEL FOOD CAKE TOPPING

2 egg yolks and 1 white 1/2 cup sugar
2 level tablespoons flour

Cook until it thickens. 1 cup crushed pineapple, juice and all; or bananas can be used. 1 pint whipping cream and the other egg white. Add the egg white to the cream before it is whipped. 1/2 pound marshmallows, nut meats as desired, pinch of salt. Combine the fruit, marshmallows and the whipped cream, add to the cooked mixture and use as a topping for your angel food cake.

Wedding Cake Topping

Mrs. W. J. Fisch
Keswick, Iowa

*2 1/2 lbs P. Sugar 2 1/2 Teasp Lemon -
3/4 C of Milk Beat till fluffy -
1/4 C Crisco
1/2
1 teasp salt
2 1/2 Vanilla*

PEACH UPSIDE DOWN CAKE

9 peach halves	1 teaspoon vanilla
1/4 cup soft butter	2 cups cake flour
1/2 cup brown sugar	3 teaspoons baking powder
Maraschino cherries	1 teaspoon salt
1/2 cup shortening	2/3 cup milk
1 cup granulated sugar	Whipped cream
2 eggs	

Use 9 ripe peaches. Spread softened butter in bottom of deep square 9 inch pan. Pack brown sugar evenly on top of butter. Arrange peaches cup side down on sugar mixture. Lay cherries in uniform pattern between peach halves. Cream shortening, add sugar gradually creaming thoroughly. Blend in well beaten eggs and flavoring. Stir in sifted dry ingredients alternately with milk, beginning and ending with dry ingredients. Pour batter carefully over fruit. Bake in moderate 350 degrees F. oven about 1 hour. Loosen sides and turn out of pan immediately, allowing pan to rest over cake so that syrup will drain. Serve with whipped cream. Serves 9.

Helen Bair
Keswick, Iowa

CHOCOLATE CAKE ICING

1 cup white sugar	Pinch of salt
1 tablespoon cocoa, level	7 tablespoons cream

Mix, wipe sides of pan carefully. Boil until forms a soft ball. Remove from stove and add 1 teaspoon of vanilla. Beat until creamy.

Bernadine Hervey
Webster, Iowa

Pumpkin Cake

4 beaten eggs	3 C. bread flour
2 C. Sugar	1 teasp salt
2 C. canned Pumpkin	2 " Soda
	2 " B. Powder
1/4 C Salad oil	1/2 C nuts.

Combine eggs, sugar & Pumpkin. Add Salad oil
add dry ingredients. Bake in oblong pan
at 350° - 40 to 45 min. 30 min when I use
2 pans

VEGETABLES & SALADS



FARMER'S LUMBER COMPANY

Coal - Wire - Paint

Keswick

Iowa

MORRISON FEED STORE

Funk's G Seed Corn

and Feed

Keswick

Iowa

PHILO E. MORGAN

Garage

Keswick

Iowa

WE WISH TO THANK THE
ADVERTISERS
FOR HELPING MAKE THIS BOOK
POSSIBLE

VEGETABLES AND SALADS

SCALLOPED ASPARAGUS

1/2 cup butter	1 pimiento, chopped
1/4 cup flour	4 hard cooked eggs, sliced
1/4 teaspoon pepper	1/2 cup grated American cheese
1 No. 1 can asparagus	
Milk*	1/2 cup fine bread crumbs

Melt 4 tablespoons butter and stir in flour, salt and pepper to make a smooth paste. Drain liquid from asparagus and add *milk to make 2 cups. Stir liquid into flour paste and cook slowly, stirring constantly until thickened. Remove from heat and stir in pimiento. Cover bottom of a greased 1 1/2 quart casserole with half the asparagus, eggs, sauce and cheese. Repeat and top with bread crumbs. Melt remaining butter and pour over the top. Bake in hot oven 425 degrees F. for 20 minutes or until crumbs are browned. Serves 6.

Mrs. John Elick
Sigourney, Iowa

MACARONI LOAF

2 cups cooked macaroni	1 teaspoon salt
1 tablespoon chopped green pepper	1/4 teaspoon pepper
2 eggs, well beaten	1/2 cup soft bread crumbs
1/2 cup cheese, cut in small pieces	2 tablespoons melted butter
	2 cups tomato pulp

Mix all ingredients and place in buttered baking dish. Bake in a moderate oven 30 minutes. Serve with cream sauce.

Teresa Toolles
Keswick, Iowa

POTATO GRIDDLE SCONES

(Six Servings)

- | | |
|---------------------------|----------------------------|
| 2 cups flour | 1 cup cold mashed potatoes |
| 1 teaspoon salt | 1 egg, well beaten |
| 3 teaspoons baking powder | 1/3 cup milk |
| 3 tablespoons fat | |

Cut fat into sifted dry ingredients with a pastry blender or two knives. Blend in potatoes. Mix egg and milk, add to first mixture, mix slightly. Roll 1/2 inch thick on a well floured pastry cloth and cut into squares. Bake slowly on a hot greased griddle or frying pan. Turn several times to cook through. For a main dish, pour creamed left over meat, fish or vegetables over the scones.

Gertrude Barker
Keswick, Iowa

CHEESE SPREAD

Place 1/2 pound of grated cheese and 1 can of condensed milk in the top of a double boiler. Cook over boiling water until the cheese melts and the mixture is thoroughly blended. Remove from the fire, add 2 tablespoons of butter or margarine, salt and pepper to taste. Beat until smooth. Keep in covered glass jar in cool place. Will keep indefinitely. May add olives or pimientos if used at once.

Mabel Downing
Keswick, Iowa

SCALLOPED CABBAGE

Shred cabbage. Fill a well oiled baking dish with alternate layers of cabbage and thin white sauce. Cover with buttered bread crumbs. Sprinkle with paprika. Cover. Bake in moderate oven 350 degrees 35 minutes.

Dream Whip

Mrs. Elsie Byers
Webster, Iowa

SCALLOPED EGGPLANT

- | | |
|-----------------------------|--|
| 1 medium size eggplant | 1 small onion, chopped |
| 1 beaten egg | 1 cup dry bread crumbs |
| 1/2 cup milk | 1/2 cup buttered bread or cracker crumbs |
| 2 tablespoons melted butter | |

Pare eggplant, cut in 1 inch cubes. Cook in boiling water and 1/2 teaspoon salt 8 minutes. Drain. Add eggs, milk, butter, onion and bread crumbs. Place in greased baking dish. Top with buttered bread crumbs. Bake in moderate oven 350 degrees 30 minutes.

Mrs. R. Carl Schmidt
Keswick, Iowa

BAKED EGG AND MASHED POTATOES

Nest eggs in a bed of hot mashed potatoes which have been mixed with chopped onion and bacon. Bake until eggs are set. Sprinkle salt and grated cheese on eggs when not quite done. Serve hot.

Bernadine Hervey
Webster, Iowa

BAKED POTATOES WITH CHEESE

Halve large baked potatoes and scoop out centers and mash. For 6, add 2 cups grated cheese to 1/3 cup hot milk and beat with beater until smooth. Mix with potatoes, add 1 1/4 teaspoons salt, 1/8 teaspoon paprika and whip until creamy. Refill potato shells and return to a hot oven and bake until brown on top.

Escalloped Corn

Mrs. Eddie Snyder
Keswick, Iowa

- | | |
|--------------------|----------------|
| 2c corn | 1 teasp salt |
| 1c Crax crumbs | 2 eggs |
| 1/2c green pepper | 1 1/2c milk |
| 1/4c chopped onion | 2 tabsp Butter |
| 2/3c cheese | |
- Bake 1 hr - 350°

ESCALLOPED HOMINY

Drain 1 can hominy, add one beaten egg, 1 tablespoon butter, 1/2 cup grated cheese, 2 tablespoons catsup or chili sauce and salt and pepper. Put in baking dish. Cover with buttered crumbs and bake in hot oven until top is brown.

Marie Higgins
Webster, Iowa

KIDNEY BEANS

Part I

1 can red kidney beans

1 teaspoon minced onion

Part II

Mix together:

2 hard boiled eggs

1/4 cup cheese, diced

2 medium size sweet pickles
(diced)

Mix I and II and heat through, then serve.

Evelyn Bair
Keswick, Iowa

SCALLOPED CORN

1 can corn

1 green pepper, chopped

2 cups milk

2 tablespoons butter, melted

1 cup chopped cheese

1 teaspoon salt

1 cup bread crumbs

Dash of pepper

1/2 cup chopped celery

2 tablespoons Worcestershire
sauce

Mix all ingredients together and bake in a moderate oven.

Jean Axmear
Webster, Iowa

2 1/2 c Corn 1/4 c minced onion
1 c milk 3 tabsp Chopped peppers
1 beaten egg 2 " Butter
3/4 Teasp Salt Bake 20 min at 350
1/8 " Pepper
1 1/2 c cracker crumbs

GREEN PEPPERS WITH TOMATO SAUCE

- | | |
|--------------------------|------------------------|
| 1 1/2 cup chopped celery | 6 medium size peppers |
| 1 small onion, chopped | 2 cups cooked noodles |
| 2 tablespoons shortening | 1 teaspoon salt |
| 1 pound ground beef | 1 1/2 cans tomato soup |

Cook celery and onion in the shortening until soft, add meat and cook until pink disappears. Cut off a slice of green pepper lengthwise, remove seeds and parboil about 6 minutes then drain. Add noodles, seasoning and about 1/2 can tomato soup to the meat. Stuff the peppers. Arrange in a greased baking dish and bake about 40 minutes at 375 degrees. Fifteen minutes before taking from the oven, pour on the full can of soup. Makes six servings.

Mrs. Eddie Snyder
Keswick, Iowa

CATSUP

- | | |
|-----------------------|-------------------------------|
| 1 gallon tomato juice | 1 heaping teaspoon of each of |
| 1 pint vinegar | the following: Cinnamon, |
| 2 cups sugar | cloves, allspice, mustard and |
| 2 tablespoons salt | red pepper tied in a bag |
- Boil until thick.

Mrs. Howard Laux
Keswick, Iowa

SCALLOPED POTATOES

A layer of sliced raw potatoes, add a little salt, pepper and flour, then a layer of wieners, bologna or minced ham, then a few slices of onion. Repeat till you have as many as you care for, then nearly cover with whole milk. Bake in a well buttered casserole for about one hour or cook in pressure saucepan five minutes with less milk with pressure at 10.

For 2 # Potatoes -

beat 1/4 c butter &
1/2 c milk. Beat 1 egg -

Pour hot milk mixture over cooked potatoes
& Mash. add beaten egg. Pile into Casserole.
Cool, cover & refrigerate. Bake at 350° for 45 min

Dora H. Wilson
Keswick, Iowa

Make ahead
Mashed Potatoes

SALAD

- | | |
|----------------------------------|-------------------------|
| 1 1/2 cups cubed, cooked chicken | Olive slices |
| 1 cup diced celery | 1 tablespoon salt |
| 1 cup diced sweet pickles | 3 quarts boiling water |
| 1 cup salad dressing | 4 ounces elbow macaroni |

Add 1 tablespoon salt to actively boiling water. Gradually add macaroni and boil until tender (about 12 minutes). Drain and rinse with cold water. Combine macaroni, chicken, celery, pickles and salad dressing. Toss together lightly. Garnish top with olives.

Nellie Price
Keswick, Iowa

LIME, COTTAGE CHEESE SALAD

- 1 package lime jello

Drain small can crushed pineapple, add juice to jello and boil 3 minutes.

- | | |
|--------------------------|----------------------|
| 1/2 pint cream (whipped) | 1/2 cup nut meats |
| 12 marshmallows, cut up | 1 cup cottage cheese |

Combine above ingredients and add lime jello to cream mixture.

Mrs. Lowell Niswander
Keswick, Iowa

THREE "P" SALAD

- | | |
|----------------------|-----------------------|
| 1 can peas | 1 dozen sweet pickles |
| 10¢ peanuts, chopped | |

MAYONNAISE DRESSING

Beat together:

- | | |
|----------------------|---------------------|
| 1 egg | 1 teaspoon butter |
| 1 tablespoon sugar | 1 pinch salt |
| 1/2 teaspoon mustard | 1 dash pepper |
| 1 teaspoon flour | 4 teaspoons vinegar |

Add water and boil to desired consistency.

Ferne Dillon
South English, Iowa

QUICK CARROT SALAD

2 cups grated raw carrots Juice and grated rind of 1
1/3 cup sugar lemon

Mix sugar and lemon together. Chill carrots and mix with the lemon and sugar just before serving.

Mrs. Wilmar Snakenberg
Keswick, Iowa

WEDDING SALAD

Cut 1/2 pound marshmallows in pieces in a bowl with 1 package of orange jello. Add two scant cups of boiling water. Mix well. Add 2 packages Philadelphia Cream cheese, 1/2 cup salad dressing and 1 cup crushed, drained pineapple. Let set until firm, whip 1 cup cream and add this. Pour in large flat pan. When very firm cover with 2 boxes of lime jello fixed with 4 scant cups of boiling water. This mixture must be cold, but not congealed when it is poured on top of the salad.

Norma DeBont
Keswick, Iowa

APPLE SALAD

Boil 1/2 cup vinegar, 1/2 cup water until it's like a syrup. Take 1 or 2 eggs or just yolks, beat well add enough sweet cream to eggs to make 1 cup, add to the syrup, boil until clear. Dice apples, bananas and marshmallows, add nuts if desired. Mix well and add the cold dressing. Use enough apples, bananas and marshmallows to make about 1/2 gallon of salad.

Louise Gross
Keswick, Iowa

1 can red beans washed & drained
1 Green beans drained
Pepper & Onion rings salt & Pepper -
1/2 C sugar mix let sit over night if
1/3 C vinegar possible
1/2 C oil

FROZEN FRUIT SALAD

- 1 No. 2 1/2 can Royal Ann cherries, seeded
- 1 No. 2 1/2 can sliced peaches
- 1 No. 2 1/2 can pineapple sliced
- 1/2 pound marshmallows
- 1 cup favorite nut meats
- 1 cup whipping cream, whipped
- 1 cup Miracle Whip salad dressing

Drain fruit well and cut pineapple in pieces. Cut marshmallows in fine pieces, whip cream and fold in Miracle Whip. To this add a few drops of green coloring to make a desired color. Fold in fruits, nuts and marshmallows. Put in refrigerator tray and freeze at fast speed until frozen. Reduce to normal. Cut in squares and serve on shredded lettuce. Garnish with watermelon and cantaloup balls which have been chilled for several hours in ginger ale.

Mrs. John Eisma
Webster, Iowa

FROZEN SUMMER FRUIT SALAD

- 1/2 cup sliced strawberries
- 1/2 cup diced pineapple
- 1/2 cup diced orange segments
- 1/2 cup diced bananas
- 2 teaspoons lemon juice
- 1 teaspoon unflavored gelatin
- 1 tablespoon cold water
- 4 teaspoons strained honey
- 2/3 cup heavy cream, whipped

Combine fruits with lemon juice; chill. Soften gelatin in cold water, dissolve over hot water and add to honey and fruit. Fold whipped cream into fruit mixture and freeze in refrigerator 3 hours or until firm. Cut in squares and serve on lettuce. Serves 8.

Annette Rickman
Keswick, Iowa

CHEF'S SALAD

- | | |
|---------------------------|-------------------------|
| 2 1/2 tablespoons vinegar | 2 tablespoons salad oil |
| 1 teaspoon salt | 1/3 cup thick cream |
| 2 teaspoons sugar | Dash of pepper |

Put in a jar, cover and shake well.

Mix with:

- | | |
|-----------------------------|---------------------------------|
| 1 1/3 cups shredded lettuce | 1/3 cup sliced radishes |
| 1 cup cabbage | 1/3 cup green onion |
| 1/2 cup carrots | 2 small tomatoes, cut in wedges |

Mrs. Virgil Fridley
Keswick, Iowa

TOMORROW SALAD

Beat 2 eggs, add 1/4 cup sugar and 1/4 cup vinegar. Cook over slow flame until thick and add 2 tablespoons butter and cool. Then add 1 cup cream, whipped and 2 cups marshmallows, quartered, also 2 cups crushed pineapple, 1 orange, 1/4 cup maraschino cherries (all fruits diced and drained). Put in icebox for 24 hours before serving.

La Donna Engelbert
Keswick, Iowa

CRANBERRY SALAD

- | | |
|---------------------------|------------------------------|
| 1 pound cranberries | 2 apples |
| 1 orange | |
| Grind all the above, raw. | |
| 1 cup sugar | 3/4 cup nut meats, cut small |
| 1 cup celery (or not) | 1 package lemon jello |

Grind uncooked cranberries, orange, apples and nuts. Put in jello and serve on lettuce, topped with Miracle Whip.

Bessie H. Edmundson
Keswick, Iowa

SPRING VEGETABLE SALAD

- | | |
|--------------------------|---------------------------------|
| 1 package lemon jello | 1 teaspoon salt |
| 2 cups boiling water | 1/3 cup pimientos cut in strips |
| 2 teaspoons vinegar | 1 cup tomato wedges |
| 1/2 cup shredded lettuce | 1/2 cup diced celery |

Dissolve jello in boiling water, add vinegar and salt. Chill until syrupy. Add remaining ingredients and pour into mold that has been rinsed in cold water. Chill until firm. Can be served either with or without mayonnaise dressing.

Marie Higgins
Webster, Iowa

PINEAPPLE CHEESE SALAD

(Six Servings)

- | | |
|------------------------------------|--------------------------|
| 1-9 ounce can crushed
pineapple | 1 cup mayonnaise |
| 1/2 cup water | 1 cup cottage cheese |
| 1 package lime gelatin | 2 teaspoons horse-radish |

Bring juice drained from pineapple and water to boiling point and pour over gelatin. Cool until slightly thickened. Fold in mayonnaise, cottage cheese, pineapple and horse-radish and stir thoroughly. Pour into an oiled pan about 9 by 12 inches. Chill until firm. Serve on lettuce with mayonnaise.

Gertrude Barker
Keswick, Iowa

PINEAPPLE CHEESE SALAD

1 cup crushed pineapple, boiled with 3/4 cup sugar for 3 to 4 minutes. Prepare one envelope of gelatin using juice of 1/2 lemon, 1/2 cup cold water. Dissolve gelatin in cold water, add the lemon juice and add to the pineapple mixture while it is still hot. Let set to congeal. Whip 1 cup cream and add to the pineapple mixture. Stir well and add 1 cup grated cheese. Return to refrigerator until ready to serve.

Joanne Edmundson
Keswick, Iowa

MACARONI SALAD

- | | |
|---|-----------------------------|
| 1 cup cooked macaroni | 4 ripe tomatoes, chopped |
| 1 cup chopped celery | coarse |
| 1 green cucumber, peeled
and sliced thin | 1 green pepper, sliced thin |
| | 4 hard boiled eggs |
- Add dressing and mix.

Mable Taylor
Deep River, Iowa

BLACK CHERRY SALAD

- | | |
|------------------------------------|-------------------------------|
| 2 cans black sweet
cherries | Pecan halves to fill cherries |
| 2-3 ounce packages cream
cheese | 2 packages raspberry gelatin |

Dissolve gelatin according to directions, using half water and half cherry juice. Chill until slightly thickened, then add cherries filled with pecan halves and the cheese molded into balls the size of cherries. Chill until very firm.

Mrs. F. L. Wright
Sigourney, Iowa

CABBAGE SALAD

- | | |
|-------------------------|--|
| 2 eggs, beaten slightly | Dash of salt |
| 2/3 cup sugar | 1 bean of garlic, chopped in
small pieces |
| 1/2 cup vinegar | |

Mix above altogether and slowly bring to a boil. Allow to boil, stirring constantly. Cool. Shred cabbage and add dressing and mix thoroughly. Serve at once.

Anne Celania
Ottumwa, Iowa

PEA SALAD

- | | |
|--------------------------|-----------------------------|
| 1 can peas, drained | 2 hard boiled eggs, chopped |
| 1/2 cup peanuts, Spanish | Salad dressing and cream |
| Grated cheese | Salt to taste |
| Celery, chopped | |

Ethel Edmundson
Keswick, Iowa

BEAN SALAD

- | | |
|--------------------------------------|--|
| 1 can red kidney beans | 8 or 10 marshmallows, cut in
small pieces |
| 1 cup crushed pineapple
(drained) | 1/3 cup sweet cucumber
pickles, cut fine |

Mix well and add salad dressing. Whipped cream may be added when ready to serve.

Erma Ackley
Keswick, Iowa

RECEPTION SALAD

- | | |
|------------------------------------|-------------------------------|
| 2 boxes lemon jello | 1/2 cup celery, chopped fine |
| 1 can crushed pineapple | 2/3 cup walnuts, chopped fine |
| 2 packages cream cheese,
grated | 1/8 teaspoon salt |
| 1 can pimientos, cut fine | 1/2 pint cream, whipped |

Use the pineapple juice and water to make the jello. When jello starts to set fold in all the ingredients.

Hazel Winegarden
Keswick, Iowa

APRICOT CHEESE SALAD

- | | |
|--|------------------------------------|
| 1 package sweetened lime
flavored gelatin | 2 cups water (boiling) |
| 1 cup grated cheese | 3/4 cup chopped canned
apricots |
| Few grains of salt | 1/3 cup chopped nuts |

Continued -

Apricot Cheese Salad - Continued

Combine gelatin and water. Stir until dissolved, cool until partially set. Add cheese, apricots, nuts and salt. Mix thoroughly, pour into molds. Chill until firm. Serve on crisp lettuce, garnish with mayonnaise. 8 servings.

Mrs. Elsie Byers
Webster, Iowa

SALAD DRESSING

Boil together:

1 cup sugar
1 cup vinegar
1 cup water

Stir together in a cup:

2 teaspoons salt
2 teaspoons dry mustard
2 tablespoons flour

Mix latter mixture with 2 cups sour cream and 4 eggs, bring to a boil and add the first mixture and boil. Beat with egg beater until smooth.

Helen Dunnick
Keswick, Iowa

MAYONNAISE DRESSING

2 tablespoons flour
1/2 cup sugar
2 eggs
1/2 cup vinegar
1 cup water
Salt to taste

1 teaspoon mustard

Cook in double boiler until thick.

Mrs. Alva Seaton
Keswick, Iowa

Salad Dressing

*1 c oil
1 c B Sugar
1 grated onion
1/2 c Vinegar
2/3 c Catsup
1 tsp salt
1 " paprika
garlic powder*

SALAD DRESSING

- | | |
|-------------------|-----------------------------|
| 1 can tomato soup | 1/2 cup vinegar |
| 1 cup salad oil | 1 1/2 teaspoons celery seed |
| 1 cup sugar | 1/2 teaspoon paprika |
| 2 teaspoons salt | 1 onion, chopped fine |

Anne Bender
Keswick, Iowa

PREPARED MUSTARD

- | | |
|---------------------------|--------------------|
| 7 tablespoons flour | 1 tablespoon sugar |
| 5 tablespoons dry mustard | 1 tablespoon salt |
- Mix to a paste with vinegar. Let stand 12 to 24 hours before using.

Blanche Hervey
Keswick, Iowa

COCKTAIL SAUCE

- | | |
|-----------------------------|---------------------------|
| 3/4 cup tomato catsup | 2 tablespoons lemon juice |
| 1/4 cup grated horse-radish | 10 drops Tabasco Sauce |
| | 1/4 teaspoon salt |
- 1 tablespoon Worcestershire sauce

Blend and chill. Excellent with any shell fish.

Delmas Orange Salad.

Jess Fullenweider
Oskaloosa, Iowa

- | | |
|-------------------------------|--|
| 2 ^{orange} pkg Jello | 1 large can pineapple crushed |
| 2 C boiling water | 1 " " apricots mashed |
| 1 C Pineapple & apricot juice | 10 marshmallows cut fine
or 1 cup minatures |

mix. Let set till solid.

- | | |
|-------------------------------|--|
| 1 C Pineapple & apricot juice | Fold in 1/2 pt cream whipped
or 1 box of dream whip.
Spread over jello & top with
grated longhorn or cheddar
cheese. |
| 1 C sugar | |
| 2 tabsp flour | |
| 1 beaten egg | |
| 2 tabsp butter | |

13x9x2 in pan.

Cranberry Salad - (Delma)

1 pkg ground cranberries
1 C sugar - Let stand 2 hrs.

2 C miniature marshmallows } Let stand
1 pkg Dream whip } 2 hrs.

after 2 hrs combine all ingredients
add 1 can crushed pineapple
Let stand
over
night



JELLIES & PICKLES

Brill & Cool
1 1/2 C Sugar
1 C Vinegar
1 C water



Shred 1 medium head Cabbage, add 1 tsp salt. let stand 1 hour.
Drain - and cover cabbage with vinegar
add 1 green pepper & 1 bunch celery.
add 1/2 tsp each of celery seed & mustard seed
if desired keep refrigerated.

GREEN TOMATO RELISH

- | | |
|------------------------------------|------------------------|
| 1 gallon green tomatoes,
ground | 3 red peppers, chopped |
| 6 green peppers, chopped | 1 cup cut celery |
| | 3 large onions |

Let tomatoes stand overnight in weak salt water, drain in the morning. Take 1/2 vinegar and 1/2 water and pour over all ingredients and cook, 10 minutes then drain.

Have boiling:

- | | |
|------------------------------------|---|
| 1 1/2 pints vinegar | 1 tablespoon turmeric, dissolve
in a little of the vinegar |
| 4 cups granulated sugar | 1 teaspoon celery seed |
| 1 tablespoon salt | |
| 1 tablespoon white mustard
seed | |

Cook 5 minutes and seal.

Anna Belle Axmear
Webster, Iowa

EAST INDIA RELISH

- | | |
|--------------------------------|--------------------|
| 26 tomatoes | 1 green pepper |
| 4 onions, chopped | 3 cups white sugar |
| 3 red peppers, chopped
fine | 4 cups vinegar |
| | 3 tablespoons salt |

Cook slowly 3 hours.

Anna Belle Axmear
Webster, Iowa

CRANBERRY RELISH

Grind:

- | | |
|--------------------|---------------|
| 2 cups cranberries | 1 cup raisins |
| 1 cup raw apples | 2 oranges |

Add:

- | | |
|-----------------|--------------------|
| 1 cup sugar | Nut meats optional |
| 1 teaspoon salt | |

Let stand, keep indefinitely.

Mrs. Willis Dodd
Route 1
Rockford, Illinois

APPLE RELISH

- | | |
|----------------|-------------------------------|
| 15 apples | 11 green peppers, medium size |
| 9 small onions | 1 red pepper |

Grind vegetables altogether in food chopper, drain, then add 3 cups vinegar, 2 cups sugar, 2 teaspoons salt, 1 teaspoon cloves and 1 teaspoon cinnamon. Cook until done, about 15 minutes. Seal hot.

Mrs. Walt Fasold
Keswick, Iowa

CANNED PEPPERS

Stem and remove seeds from peppers. Cover with boiling water and let stand for 10 minutes. Drain and cover with cold water for 10 minutes. Have vinegar and sugar solution ready, 1 quart of vinegar and 2 cups sugar. Boil for 15 minutes. Drop peppers in and boil 3 minutes. Place peppers in jars and pour hot syrup over. Seal.

Mrs. George Messerachmitt
Hedrick, Iowa

SWEET SPANISH PICKLES

- | | |
|------------------------|-----------------------|
| 2 heads cabbage | 2 dozen cucumbers |
| 3 dozen green tomatoes | 8 small green peppers |

Cut each of the ingredients in pieces, sprinkle with salt and let stand overnight. In the morning drain in colander and scald each separately in weak vinegar (1 part vinegar and 3 of water). Drain and put altogether in crock and cover with 3 1/2 pints vinegar, 4 pounds brown sugar, 1 teaspoon each mustard seed, celery seed and cinnamon. Cook and seal. Cauliflower may be used instead of cabbage.

Bula Gibson
Keswick, Iowa

PICKLED PEACHES

- | | |
|---------------------------------------|--------------------------------|
| 8 pounds small or medium size peaches | 8-2 inch pieces stick cinnamon |
| | 4 pounds sugar |
| 2 tablespoons whole cloves | 2 quarts vinegar |

Wash and pare peaches and stick 2 cloves in each peach or put cloves and cinnamon loosely in a bag and tie top. Cook together spices, sugar and vinegar for 10 minutes or until the syrup is fairly thick. Add peaches; cook slowly until tender but not broken. Let stand overnight. In the morning remove spices if cooked in a bag. Drain the syrup from peaches and boil rapidly until thickened. Pack peaches in jars, pour syrup over peaches, filling jars to top.

Raechel H. Axmear
Keswick, Iowa

BREAD AND BUTTER PICKLES

- | | |
|--------------------------|---------------------------|
| 24 medium size cucumbers | 1 quart vinegar |
| 12 medium size onions | 1 tablespoon mustard seed |
| 1/3 cup salt | 1 tablespoon celery |
| 2 cups sugar | 1 teaspoon turmeric |

Mix entire ingredients and boil 3 minutes. Add 1/2 teaspoon powdered alum. Can and seal.

Mrs. Bell Grush
Keswick, Iowa

PICKLED BEETS

- | | |
|------------------------|-------------------|
| 12 large beets | 1 cup water |
| 1 1/2 cups brown sugar | 16 whole cloves |
| 2 cups vinegar | Stick of cinnamon |

Cook beets and peel. Have vinegar and sugar mixture boiling. Drop in beets and cook 10 minutes. Pack beets in jars and cover with the hot vinegar mixture. Seal.

Helen Shafranek
Keswick, Iowa

SWEET PICKLES

(14 Day Pickles)

2 gallons cucumbers	5 pints vinegar
2 cups salt	9 cups sugar
4 gallons boiling water	1/2 ounce celery seed
1 tablespoon powdered alum	1 ounce stick cinnamon

Place cucumbers in stone jar or other container and pour over them two cupfuls salt and one gallon boiling water. Let stand 7 days, skimming each day if necessary. On 8th day, drain, wash and split the end of each cucumber regardless of size and pour over them one gallon boiling water. Let stand 24 hours. 9th day, drain and pour over, one gallon boiling water and 1 tablespoon powdered alum. 10th day, drain and pour over 1 gallon boiling water. 11th day, drain and pour over the following syrup boiling hot.

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

12th, 13th and 14th day, drain off syrup and reheat each day adding one cupful sugar each time. May be sealed in jars or will keep in open jars.

Mrs. F. O. Hall
Webster, Iowa

BREAD AND BUTTER PICKLES

1 gallon, thinly sliced, peeled cucumbers	8 or more onions, sliced 'thin
	1/2 cup salt

Put into a large pan, put ice cubes over these and stand 45 minutes, drain and stir. Put into the following boiling liquid and boil 5 minutes and seal hot.

4 1/2 cups sugar	1 teaspoon celery seed
4 teaspoons mustard seed	5 cups vinegar, medium strength
1 1/2 teaspoons turmeric	

Mrs. Doris Collins
Keswick, Iowa

SWEET CHUNK PICKLES

5 quarts cucumbers	2 1/2 quarts vinegar for syrup
2 cups salt	10 to 12 cups sugar
Vinegar for soaking	3 tablespoons picking spices (mixed)

Wash and cut cucumbers into 1 inch pieces. Soak 3 days in brine made by dissolving 2 cups salt in 1 gallon cool water. Drain and soak cucumbers 3 days in clear water. Do not change water. Drain. Cover cucumbers with equal parts water and vinegar and 2 teaspoons alum. Simmer 3 hours. Discard liquid, add sugar (only half of sugar) and spices to 2 1/2 quarts vinegar and simmer 10 minutes. Pour while hot over cucumbers and let stand 24 hours. Reheat liquid and pour back over cucumbers. Do this 2 consecutive days, Add remaining sugar to syrup and reheat two consecutive days. Pack pickles in hot jars, cover with liquid (boiling hot) and seal at once. If there is not enough liquid to cover, add more vinegar.

Mary Ellen Rickman
Keswick, Iowa

SWEET DILL PICKLES

Wash medium size pickles, arrange in layers in stone jar, topping each layer with cherry leaves and dill. Pour over pickles and leave a salt solution made of 1 cup salt in 4 quarts of water. Weight down and let stand 14 days. Wash pickles and cut in chunks. Scald with boiling solution made of 1 pint vinegar and 3 pints water and 1 teaspoon alum. Just let come to a boil. Pack pickles in jars and turn upside to drain. Cover with a syrup made by boiling 3 pints sugar, 1 1/2 pints vinegar and 2 tablespoons mixed spice. Seal in jars and let stand for 3 weeks before using.

Mrs. D. L. Wyllie
Hedrick, Iowa

SWEET PICKLES

Wash 2 gallon medium size cucumbers. Dissolve 2 cups salt in hot water and pour over cucumbers or pickles. Let stand about a week, being sure they are covered with the salt brine. Pour off brine. Rinse and cover with hot water, let stand for 24 hours. Again drain and cover with boiling water to which a piece of alum size of a walnut has been added. Let stand 24 hours. Split each cucumber in half. Prepare following:

8 cups sugar	2 tablespoons celery seed
2 tablespoons mustard seed	1/4 cup mixed pickle spices
2 quarts mild vinegar	

Mix altogether, heat to scalding. Pour on pickles, repeat 3 mornings. 3rd morning pack in jars and seal while hot. This makes a tasty sweet pickle.

Mrs. Charles E. Struble
Webster, Iowa

SWEET PICKLES

Split cucumbers and soak in salt water (strong enough to float an egg) 3 days, then put in fresh water for 3 days, changing water every day. On seventh day, drain and simmer for 1/2 hour in boiling alum water (1 gallon water, 2 large tablespoons lump alum). Rinse good in cold water. Make the following syrup, 20 cups sugar to 1 gallon of white vinegar, 10 cent stick cinnamon, 10 cents whole mixed spices. Tie spices in bag. Boil and pour pickles. Second and third morning drain off syrup, heat and pour back on pickles. Third morning can or leave in open jar.

Wilma Churchill
Keswick, Iowa

Shirleys Corn

Cut & scrape corn - In heavy pan put
1 pt Corn, 1 heasp sugar $\frac{1}{2}$ heasp salt &
enough water so you can see it, but not
enough to cover - Let come to boil. Do not Boil
cool quickly by setting pan in ice water
7 heaps -

Grape Juice

5 qts grape juice
1 pkg Sure Jel
1 heasp epsom salts
2 cups sugar - Heat & seal.

CANDY



Joni's Candy Roll

2 sq. unsweetened choc.

1 stick Alco

$1\frac{1}{2}$ C powdered Sugar

1 egg beaten

1-6oz pkg

Peanut Brittle

2 C. Sugar } cook to hard ball stage
1 C W. Syrup } add 2 C Peanuts + 2 Tabsp Butter
1 C water } cook till light brown add 1 tsp Soda
2 } pour into Buttered pan.

cook Caramel Rolls-

$2\frac{1}{2}$ C Sugar + 1 C. Carnation over medium heat
to soft ball stage. Stir constantly add

$1\frac{1}{2}$ C chopped dates and cook to soft ball stage

Remove from heat & add 2 C chopped nuts.

Pour into buttered pan, and as soon as you
can handle knead till creamy & stiff. Form
in 4 rolls & chill.

MOLASSES CANDY

- | | |
|----------------------|---------------------|
| 1 cup molasses | 1 tablespoon butter |
| 2 cups sugar | Vanilla |
| 1 tablespoon vinegar | |
- Boil 10 minutes, then cool and pull until creamy.

Lula Jarvis
Keswick, Iowa

COCOANUT CREAM CANDY

- | | |
|--------------------------|-------------------------|
| 2 cups white sugar | Pinch of salt |
| 1/2 cup cream | 1/2 teaspoon vanilla |
| 3 tablespoons white Karo | 1 cup shredded cocoanut |
| 2 tablespoons butter | |

Bring all ingredients excepting the cocoanut to a boil. Boil until it forms a soft ball when tested in cold water. Remove from heat and add cocoanut. Beat until stiff and creamy. Pour in buttered dish, cut when slightly cool.

Annie Dunnick
Keswick, Iowa

CANDY LOAF

- | | |
|---------------------|---------------------------|
| 2 cups white sugar | 4 cups pecans and walnuts |
| 1 cup brown sugar | 1/2 cup candied cherries |
| 3/4 cup sweet cream | 1 pound dates |

Cut dates in small pieces; chop nuts and cherries. Boil sugar and cream until soft ball stage when dropped in cold water. Cool. Add nuts and fruit and stir. Pour in pan and mark in squares.

Mrs. Willis J. Arendt
Hedrick, Iowa

Potato Candy

1/2 c Mashed Potatoes

Knead in powdered sugar till stiff
Roll out & spread with Peanut butter
Roll up and let age then slice.

NEW ORLEANS PRALINES

2 cups white sugar 1 cup coffee cream
3/4 teaspoon soda 1 1/2 tablespoons butter
2 cups pecan halves

Mix sugar, soda and cream together in large pan (needs a lot of room). Bring to boil, stirring occasionally. Boil until mixture reaches soft ball stage (test in cold water). The mixture turns brown as it cooks. Remove from heat and add butter and pecans. Beat immediately until just thick enough to drop from spoon, drop on oil paper. Makes 30 pieces 2 inches in diameter.

Helen Shafranek
Keswick, Iowa

CARAMEL CANDY

1 cup sugar 1 cup cream
3/4 cup Karo syrup (white) 1/4 cup butter

Boil altogether until it makes a hard boil. Remove from fire, add nuts and flavoring, vanilla. Let it get cold, then cut in squares.

Blanche Dillon
South English, Iowa

Fudge -

*4 c sugar
1 can Carnation milk
1/4 lb butter*

*Cook to soft
ball stage*

*add 2 pkgs choc chips
1 pt Marshmallow Creme
2 c nut meats.*

Open line proximity

Cook 2 C Sugar, $\frac{1}{2}$ C Water $\frac{1}{2}$ C White Syrup $\frac{1}{8}$ teasp salt
to soft ball stage. Pour $\frac{1}{3}$ of syrup into
2 egg whites which have been beaten stiff.
Return to fire and cook to hard boil stage.
pour slowly into egg mixture. add 1 teasp
vanilla, 4 teasp powdered sugar, & $\frac{1}{2}$ C nut meats
Christmas fruit balls

Put

$1\frac{1}{2}$ C. Cooked pitted prunes $1\frac{1}{2}$ C. dates $\frac{3}{4}$ C dried apricots
 $\frac{1}{2}$ C raisins 1 C walnuts thru food chopper add
 $\frac{1}{4}$ C sugar & $\frac{1}{4}$ C concentrated orange juice thawed
roll into balls & roll in coconut - Freeze.



HINTS

HINTS

CELERY SANDWICHES

- 1 cup shredded celery 1/4 cup chopped olives
1/2 cup chopped nuts
Moisten with mayonnaise.

Minnie Sparrow
Keswick, Iowa

PINWHEEL SANDWICHES

- 1 loaf dry bread 5 medium size pickles, ground
1 cup ground lunch meat, fine
chicken, ham or tuna Mayonnaise and butter

Trim loaf of bread, cut lengthwise in 5 slices. Place slices between damp towel to keep bread moist to roll. Spread each slice lightly with butter and then filling. For flavor place a row of olives on one end. Roll up gently, starting with olive end. Wrap in wax paper and chill. When ready to serve slice 3/8 inch thick. Nice for Sunday night supper.

Mrs. Don Ridenour
Keswick, Iowa



Lithographed & Bound by
WALSORTH BROTHERS
Marion, Mo., U. S. A.

- 2C Pearl Tapioca
- $\frac{3}{4}$ teaspt salt
- $\frac{1}{4}$ C sugar
- 18 marshmallows
- 1 pkg dream whip
- 1C chopped pineapple

Virginia Dates, Lolly Pop
 Soak tapioca in cold water till soft
 add 3 to 4C water and cook in double
 boiler till transparent. Take from fire
 and stir in chopped marshmallows
 Cool and add Dream whip & pineapple

Different Apple pie

- $\frac{3}{4}$ C sugar
- 2 level tabspt flour
- 1C sour Cream
- 1 beaten egg
- $\frac{1}{2}$ teaspt vanilla
- $\frac{1}{8}$ " salt
- 2C finely chopped apples
- $\frac{1}{3}$ C chopped nuts

Combine sugar & flour - add Cream, egg
 vanilla & salt. next add nuts & apples
 pour into 9 in unbaked Crust and bake
 15 min at 450°. remove from oven & top
 with $\frac{1}{3}$ C sugar, $\frac{1}{3}$ C flour & $\frac{1}{4}$ C oleo
 and spice if desired. Bake 20 min
 more at 325°

Bishops Choc. Marshmallow pie

- $\frac{1}{2}$ lb marshmallows
- $\frac{1}{2}$ bar German sweet Choc.
- $\frac{3}{4}$ pint milk
- $\frac{1}{2}$ pint whipped Cream
- $\frac{1}{2}$ teaspt vanilla

Put marshmallows, choc
 & milk in double boiler till
 it melts - Cool & add whipped
 Cream & vanilla. Put in Graham
 Cracker crust. Top with Choc curls

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Choc. Topping for Angel food cake
 2 cups miniature
 12 marshmallows
 2 small pkgs Choc (chips) } Melt chips & Marshmallows
 4 eggs separated } over hot water. add
 1 pt Cream whipped } beaten egg yolks. Cool
 2 pkgs cream whip } Beat egg whites till
 2 tbsp sugar } stiff and add to cooled
 1 C walnut meats } Choc. Mix. & whip Cream
 1 tsp vanilla } add ~~with~~ sugar. fold into
 Choc mixture. add nuts & vanilla
 Can be made the day before you use

Mesh
 3 C. Water $\frac{1}{2}$ tsp Salt 1 C corn meal 1 C cold water cook 15 min

Corn Bread 450°F 25 to 30 min. 9 in square
 1 C flour, 1 C corn meal 1 tsp Salt $3\frac{1}{2}$ tsp Baking powder
 2 tbsp sugar 1 beaten egg 1 C milk $\frac{1}{4}$ C melted shortening

Escalloped Cabbage -

1 Small head cabbage cooked till barely tender about 8 min
 Cook - 2 tbsp Oleo, 2 tbsp flour 1 C milk $\frac{1}{2}$ C ^{$\frac{1}{4}$ tsp salt} ~~beaten~~ cheese

$\frac{1}{2}$ C bread or cracker crumbs ^{melt together} 1 stick oleo
 Put $\frac{1}{2}$ crumbs in pan. Put in $\frac{1}{2}$ cabbage add $\frac{1}{2}$ sauce
 the rest of the cabbage & sauce. cover with crumbs
 and bake 25 min at 350°