

*Cook Book*



Compiled by  
LADIES AID SOCIETY  
of  
CHRISTIAN CHURCH

Delta, Iowa

1940



◇ MEATS ◇

# REYNOLDS

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DELTA, IOWA

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DELTA, IOWA

### MEAT PATTIES

1 1/2 lbs. ground steak 1 tsp. salt  
1 cup crumbs or bran flakes  
Chopped onion or green pepper; as desired  
1 egg well beaten  
6 thin strips of bacon

Mix all ingredients except the bacon. Form into cakes and wrap each cake in a slice of bacon, fastening with a tooth pick. Broil, bake or fry as one desires.

Mrs. Ella Brainard

### SPANISH MEAT BALLS

1 lb. hamburger 1/4 lb. sausage  
1 egg 1/2 cup uncooked rice  
1 onion chopped 1 tsp. salt

Make into small balls size of a walnut. Drop into following hot juice:

1 qt. tomato juice and 1 qt. water.  
Simmer for two hours.

Mrs. Dale Auld

### SPANISH RICE

1 lb. hamburger 1 cup rice  
1 onion 1 qt. strained tomatoes  
1 tbsp. sugar 1/4 tsp. chili powder  
salt and pepper to taste

Brown hamburger and onion in 1 tbsp. fat. Add strained tomatoes, sugar, salt, pepper, chili powder and washed rice. Bake in moderate oven 1 hour. Stir occasionally to keep rice from settling to the bottom. If it gets too dry, add a little water.

Mrs. C.E. Drantelle

### DELICIOUS PORK CHOPS

Brown the required number of pork chops in hot grease. Add 1/2 to 1 cup of hot water and place, tightly covered, in oven and simmer for one hour. Uncover and add 1 can of Heinz mushroom soup and continue cooking about 20 mins. Mushrooms make delicious gravy. Maude Moore

### CHANTILLY POTATOES

Spread hot, well seasoned mashed potatoes on an ovenware platter or dish and sprinkle with a layer of minced ham. Beat 1/2 cup cream stiff, add a bit of salt and paprika and 1/2 cup grated cheese. Spread this mixture over the potato mixture. Set in a very hot oven to brown lightly. Serve on the platter or dish it was baked in. Garnish dish with sprigs of parsley. Serve while hot.

Mrs. E.A. Bowen  
Bryan, Ohio

### PIGS IN BLANKETS

Make a rich biscuit dough and roll out to about 1/2 inch thickness. Cut in 3 or 4 inch squares and put a wiener on each piece. Then fold the dough over like a blanket. Proceed until all the dough is used. Place on a cookie sheet and bake in a quick oven until browned well.

Mrs. Petta Utterback

### CHILI SOUP

2 cans red kidney beans    1 1/2 lbs. hamburger  
1 1/2 pts. canned tomatoes  
3 medium onions  
Pepper and chili powder or red pepper to taste.  
Fry hamburger and onion till brown. Add beans, tomatoes and two cans of water and boil.

Mrs. Ollie Black

### SPANISH NOODLES

6 frankfurters                    1/2 cup grated cheese  
1 cup noodles                    2 tbsp. fat  
1 No. 1 can tomatoes            2 tsp. sugar  
1 cup diced celery              1 tsp. salt  
1 onion sliced thin

Place fat in skillet and brown frankfurters. Cut into small pieces. Add other ingredients. Turn switch to high until steaming, then off to finish, about 25 mins.    Mrs. Veda Reed

### BAKED STUFFED VEAL ROLL

1 large slice of veal      1/2 tsp. minced parsley  
6 tbsp. melted butter      1/2 tsp. salt  
2 cups toasted bread crumbs      1/4 tsp. celery salt  
1 egg slightly beaten      1/8 tsp. powdered sage  
2/3 cup boiling water      speck of pepper  
1 small onion

Wipe veal, slice with damp cloth and lay out flat. Rub with 2 tbsp. melted fat, meanwhile prepare the stuffing as follows: Combine the toasted bread crumbs, 1/3 cup boiling water, the egg, and minced onion, parsley and salt, celery salt, powdered sage, pepper and 4 tbsp. melted butter. Beat until light, then spread on the veal slice. Roll as you would a jelly roll and fasten with a skewer or string. Arrange in a baking pan, sprinkle lightly with salt, put 1/3 cup boiling water in bottom of pan and bake.

Mrs. Mary Stein

### GOULASH

1 lb. hamburger or boiled beef  
3 onions (more if desired)  
1 can tomatoes      1 lb. cheese  
1 can spaghetti or macaroni

Cook onions and meat together thoroughly. Add tomatoes and spaghetti and mix all together. Then grate cheese and mix half of it through the goulash and put the other half over the top. Put in the roaster and bake 1/2 hour. Season with red pepper and salt to suit taste.

Mrs. Luella Brainard

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◇ BREADS ◇

SLOAN

MONUMENT WORKS

SOUTH ENGLISH

&

SIGOURNEY, IOWA

KEOKUK COUNTY

STATE BANK

SIGOURNEY, IOWA

### DELICIOUS ROLLS

1 pkg. Maca yeast  
1 tbsp. sugar  
1 cup scalded milk or water  
3 tbsp. sugar  
1 egg, well beaten

1 cup lukewarm water  
2 tsp. salt  
4 to 6 tbsp. shortening  
6 or more cups flour

Pour the water over yeast, add 1 tbsp. sugar, stir and let stand. Meanwhile pour the scalded milk into mixing bowl and add the salt, three tbsp. sugar and the shortening. When this liquid is lukewarm, add softened yeast. Add 3 cups flour, beat and add well beaten egg. Add remainder of flour. Keep the dough a little softer than for bread. Let dough rise in warm place until doubled. Fold dough down and let rise again until light. Shape into rolls. Let rise in greased pans until doubled. Bake 15 to 20 mins. in a medium hot oven, 375 to 400 degrees F.

Mrs. Margaret Stein

### BUNS

1 cup potato water  
2/3 cup sugar  
3 tbsp. lard

2 cups boiling water  
1 scant tsp. salt  
1 cake Fleischmann's yeast

Mix together the potato water, boiling water, sugar, lard, and salt. When lukewarm add the yeast and enough flour to make the dough the right consistency. Let rise once or twice, then form in buns, and let rise again. Put in a slow oven to start, then gradually increase heat and bake until done.

Mrs. Nell Middaugh

### SOUR CREAM CORN BREAD

3/4 cup flour, 1 tbsp. sugar, 1 cup cornmeal, 1/2 tsp. soda, 1 cup sour cream, 2 tsp. baking powder, 1/2 cup sweet milk, 1 tsp. salt, 1 egg, well beaten. Bake in hot oven 425 degrees for 20-25 mins.

Mrs. Opha Stein

## KOLACHES

1 pt. lukewarm milk            1 1/4 tsp. salt  
3/4 cup melted butter and lard mixed  
1 cake compressed yeast    1/2 cup sugar  
3 eggs                            6 cups flour

Dissolve yeast in a little of warm milk with 2  
tbsp. sugar. Sift flour in bowl and add to it  
the warm milk, melted shortening, eggs, sugar,  
and yeast. Mix well with wooden spoon beating  
until smooth and silky. Let raise in warm place  
1 1/2 hours. Beat down again. Let raise, but  
do not add any more flour. Turn onto floured  
board and cut in small round pieces (like biscuits).  
Place in oiled shallow pan 1 inch apart and  
butter each biscuit. Let raise almost double.  
Then press center (sort of pulling both ways to  
make hole) and fill with 1 tsp. of filling. Let  
raise again and bake in hot oven 475 degrees 10  
mins. Filling may be dates, apricots, prunes,  
etc.

## APRICOT FILLING

1 1/2 lbs. apricots well cooked (mash with potato  
masher). Add 2 cups sugar. Dust Kolaches with  
powdered sugar before serving.

Nice for breakfast, or with coffee for afternoon  
or evening lunch. This is a large batch.

Mrs. D.L. Williams  
Cedar Rapids

## HOME MADE BISCUIT MIXTURE

8 cups flour                    4 tsp. salt  
1/4 cup baking powder       1 1/2 cups lard  
Sift flour and measure. Sift again with baking  
powder and salt. Cut in lard until it makes  
fine even crumbs. Put in closed container and  
keep in refrigerator. It will keep at least  
1 month. It will yield 5 batches of 2 cups  
each. Use for biscuit, waffles, dumplings, short-  
cakes, muffins etc., by adding liquid in the same  
amount as in making these dishes from prepared  
mixtures on the market. Mrs. Carlton Lynk

### SOUR MILK PANCAKES

2 cups flour  
1/2 tsp. salt  
1 tsp. soda  
1 tsp. sugar  
2 cups sour milk  
2 eggs, separated

Sift dry ingredients together. Add beaten egg yolks and milk gradually. Fold in stiffly beaten egg whites last.

Mrs. Ella Tressler

### SOUR CREAM WAFFLES

2 cups rich cream  
3 eggs  
2 tsp. B. powder  
1/2 tsp. salt  
1 1/2 cups sifted flour  
1/2 tsp. soda

Add egg yolks to cream and beat until light. Mix soda, salt, sifted flour and baking powder. Add cream mixture and beaten egg whites. This makes a thick batter especially nice for baking in electric waffle iron.

Mrs. Cathryn Servey  
Estes Park, Colo.

### WAFFLES

3 cups sifted flour  
3 1/2 tsp. baking powder  
3 egg yolks, well beaten  
3 egg whites, stiffly beaten  
2 cups milk  
3/4 tsp. salt  
3/4 cup Spry

Sift flour with baking powder and salt, cut in Spry until mixture is as fine as corn meal. Combine beaten egg yolks and milk; add to flour mixture and beat until smooth. Fold in beaten egg whites. Bake in hot waffle iron. Makes eight--four section waffles.

Maude Moore

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◇ VEGETABLES ◇

A SNACK OR A FULL MEAL  
TASTY DISHES AVAILABLE AT ANY HOUR.

# EAST SIDE

C A F E

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STOP IN FOR BREAKFAST; DINNER OR  
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YOU'LL ENJOY THE DELICIOUS FOOD.

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T H E

# GARDEN

T H E A T R E

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# FORD

C O M P A N Y

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IOWA

### CURRIED CAULIFLOWER

1 large cauliflower      1 small onion  
4 tbsp. butter          2 tbsp. flour  
3/4 tsp. salt            1 tsp. curry powder  
1 cup cauliflower stock or milk  
parsley                    paprika

Separate cauliflower into flowerets; wash well and drop into boiling water. Cook gently 15 mins. or until tender. Drain well. Cream butter with flour and seasonings. Drop grated onion into cauliflower stock or milk, and simmer gently 10 minutes—must not boil. Remove from fire, and stir in creamed butter and flour. Return to fire; bring slowly to boiling point and cook gently 10 mins. Place drained cauliflower in center of hot platter. Pour over Curry Sauce and sprinkle with chopped parsley and paprika.

Mrs. Mabel Stoner

### GLAZED ONIONS

3 lbs. white onions (18 medium)  
4 tsp. granulated sugar    1/2 tsp. salt  
6 tbsp. melted butter      1 tsp. dry mustard  
1/4 tsp. paprika

Peel onion and cook 15 mins. Drain and arrange in a shallow baking dish. Cover with dry ingredients and bake until tender.

Mrs. Mildred Dornacher  
Chicago, Ill.

### ESCALLOPED ASPARAGUS

1 small can asparagus tips    4 hard boiled eggs  
1 1/2 cups cream sauce    1/2 cup grated cheese  
Mix all of the ingredients together. Then arrange in a buttered baking dish putting in a layer of rolled cracker crumbs or bread crumbs. Make the last layer of cracker crumbs and dot with butter. Bake about thirty minutes in a moderate oven.

Mrs. Frances Stein

### GREEN CORN PUDDING

12 ears corn                      1 tbsp. butter  
3/4 cup milk                      2 eggs, beaten stiff  
salt and pepper to taste

Slice half the kernels of the corn with a sharp knife and scrape out the milky part. Add butter, milk, seasoning and eggs. Bake 45 mins.

Gladys Wright

### BAKED BEANS

1 pt. beans                      1 tsp. salt  
1/2 large onion                  1/2 cup cream  
1 large tbsp. molasses

Boil beans until skin cracks, turn off water and put in baking crock. Add onion, molasses or 2 tbsp. brown sugar, salt and enough boiling water to cover an inch deep. Just before they are done add cream.

Mrs. Gladys Stevens

### SWEET POTATO CROQUETTES

2 cups mashed sweet potatoes  
2 heaping tbsp. butter 3/4 tsp. salt  
1 tbsp. brown sugar      2 eggs, well beaten  
1 cup wheaties or post toasties, crumbled up fine

Mash potatoes or rice them. Add butter, salt and sugar to potatoes and beat thoroughly. Form into croquettes, dip in beaten eggs and roll in wheaties. Put them in greased pan with half marshmallow on top of each one and bake until brown.

Mrs. Fred Stevens

### CANNED GREEN BEANS

9 pts. beans                      9 pts. water  
1 cup vinegar  
salt to make a sharp taste

Cook all together 20 minutes. Put in jars and cover with this liquid and seal.

Fronia Utterback

### CARAMELIZED SWEET POTATOES

Sweet potatoes, pared

1 pt. brown sugar            1 cup water

1 tbsp, butter

Boil sweet potatoes until tender, then drain.

Boil brown sugar and water together ten mins.

Add butter to the sauce at the end of ten mins,

and pour this over the cooked sweet potatoes.

Place in oven until nicely browned.

Mrs. Manty Caywood

### PITTSBURGH POTATOES

1 qt. diced potatoes        2 tbsp. butter

1 small onion                1 tsp. salt

1/4 can pimentos            1 pt. milk

1/2 tsp. pepper               1/2 lb. cheese

2 tbsp. flour

Cook potatoe cubes with the minced onion until potatoes begin to get tender. Then add the

pimentos cut in small pieces and cook five mins.

longer. Drain and put in baking dish. Make a

sauce of the butter, flour, salt, pepper and

milk, then add the grated cheese. Pour this

over the potatoes and bake until golden brown.

Mrs. Edna Crew

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◇ PASTRIES ◇

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THE

# FORD PLUMBING

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WIRING OF ANY KIND.

SIGOURNEY, IOWA

PHONE 47

### COLD WATER PIE CRUST

3 cups flour  
salt  
1 cup lard  
water

Mix flour and salt and lard together well. Add water to make a stiff dough.

Mary Hicklin

### CUSTARD PIE

3 eggs, well beaten  
2 cups milk  
1/2 cup sugar  
vanilla and nutmeg  
Mix ingredients together and pour into pie tin lined with pastry. Bake in slow oven.

Mrs. Nola Herrick  
Oskaloosa

### ANGEL FOOD PIE

1 cup crushed pineapple  
1 cup cold water  
1 cup sugar  
pinch of salt  
2 1/2 tbsp. cornstarch  
2 egg whites, beaten  
Mix pineapple with water, sugar, and salt. Place on stove and when mixture reaches the boiling point, add cornstarch which has been dissolved in cold water. When thick set aside to cool. When cold fold in egg whites which have been beaten, until stiff. Put in baked pie shell.

Mrs. Frances Stein

### LEMON CREAM PIE

3/4 cup sugar  
1 3/4 cup water  
1 tsp. salt  
3 tbsp. cornstarch  
2 tbsp. flour  
grated rind of 1 lemon  
juice of 2 lemons  
2 eggs  
Sift dry ingredients. Add water and cook in double boiler until thick. Add egg yolks slightly beaten. Add lemon juice. Cool and fill pastry shell. Beat egg whites stiff allowing a tbsp. of sugar for each egg. Spread on top of pie. Place in hot oven and brown quickly.

Mrs. W.H. Cross

### CREAM RAISIN PIE

1 cup sweet cream            1/2 tsp. cinnamon  
1/2 cup sugar                1/4 tsp. cloves  
1 cup raisins                dash of salt  
yolks of two eggs            1 1/2 tbsp. flour

Mix dry ingredients first, then add egg yolks and cream. Cook raisins until tender. Add mixed ingredients to raisins and cook until thick. Cool slightly and pour into a previously baked pastry shell. Top with a meringue from egg whites with sugar added and brown in oven. Mrs. Nell Middaugh

### ANGEL FOOD PIE

1 1/4 cups sugar              2 egg whites  
2 tbsp. cornstarch            whipped cream  
1 2/3 cups boiling water      coconut  
1/3 cup pineapple juice

Mix sugar and cornstarch and add water and pineapple juice. Cook until clear. Beat egg whites and stir in when cool. Fill pie shell and cover with whipped cream and a little coconut.

Mrs. Marvin Watt

### CHESS PIE

1 cup sugar                    1 cup dates, cut fine  
2 eggs                         1 tsp. vanilla  
1/2 cup black walnut meats   1/2 cup butter  
Cream butter and sugar. Add beaten eggs and mix well. Add dates, nut meats, and vanilla. Place in unbaked pie shell and bake in slow oven about 1/2 hour. Serve with whipped cream.

Mrs. Inez Roberts

### CREAMY PUMPKIN PIE

3/4 cup sugar	2 well beaten eggs
1/2 tsp. cinnamon	1/4 tsp. vanilla
1/4 tsp. nutmeg	1 1/2 cups pumpkin
1/4 tsp. ginger	1 cup milk
1/4 tsp. cloves	1 cup cream
1/2 tsp. salt	

Blend sugar, spices, and salt, and eggs, vanilla and pumpkin. Heat milk and cream to scalding. Add to pumpkin mixture. Stir well. Pour in pastry. Bake in hot oven 435 deg. F. about 10 min. then reduce heat to 325 deg. F. and bake until done.

Mrs. Roy Reinert

### PUMPKIN PIE

1 cup milk	2 tbsp. melted butter
1 large cup sugar	1 large cup pumpkin
1 tsp. cinnamon	2 eggs
1/2 tsp. ginger	

Mix ingredients together until smooth. Beat egg whites until stiff and add last. Pour in unbaked pie crust and bake 45 minutes to 1 hour in moderate oven.

Mrs. Ralph Caywood

Blend sugar, spices, and salt, and eggs, vanilla and pumpkin. Heat milk and cream to scalding. Add to pumpkin mixture. Stir well. Pour in pastry. Bake in hot oven 435 degrees F. about 10 minutes then reduce heat to 325 degrees F. and bake until done.



◇ CAKES ◇

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SIGOURNEY, IA.

### GOLDEN YOLK CAKE

11 egg yolks	1 cup boiling milk
2 cups sugar	2 cups cake flour
2 tsp. baking powder	1/4 tsp. salt
1/2 cup melted butter	1 tsp. vanilla

Beat yolks light. Add sugar gradually and beat very light. Add hot milk gradually and mix until blended. Sift flour once, measure. Now sift flour, baking powder, and salt three times. Add flour gradually to liquid and mix smooth. Fold in melted butter and vanilla. Bake in pan, which has been greased, in oven 350 degrees for 25 to 30 mins. This is an excellent cake to use egg yolks left from an angel food cake.

Mrs. Cloe Bensler

### MOCK ANGEL FOOD

1 cup sugar	pinch of salt
1 cup flour	1 cup milk
3 tsp. baking powder	2 egg whites

Sift dry ingredients together six times. Add milk that has been heated to the boiling point (do not boil). Add stiffly beaten egg whites last. Bake in moderate oven.

Mrs. Frank Dugger

### WHITE CAKE

3 cups sifted cake flour	1 1/2 cups sugar
3 tsp. B. powder	1 cup milk
1/4 tsp. salt	4 egg whites
1/2 cup butter	1 tsp. vanilla or
	1/2 tsp. lemon.

Cream butter, add sugar slowly and mix thoroughly. Sift cake flour, then measure and sift with baking powder and salt three times. Add flour mixture alternately with milk, beginning and ending with flour. Add flavoring. Fold in stiffly beaten egg whites. Bake in either layer or loaf pan in moderate oven. 350 degrees for loaf or 375 degrees for layer until done.

Hilda Taylor, age 13

### WHITE CAKE

3/4 cup Crisco or Spry	3 tsp. B. powder
2 cups sugar	1/2 cup milk
3/4 tsp. salt	1/2 cup water
3 cups sifted cake flour	6 egg whites
1 tsp. vanilla	

Cream sugar and shortening. Add liquid and dry ingredients alternately. Lastly add beaten egg whites and flavoring. Bake in a moderate oven.

Mrs. Jas. Wharton

### BURNT SUGAR CAKE

Caramel

1 cup sugar

1 cup water

Cake batter:

1/2 cup butter

2 egg yolks

4 tbsp. caramel

3 cups flour

1/8 tsp. salt

3 egg whites, stiffly beaten

Icing:

1 cup sugar

1 tsp. vanilla

1 1/2 cups sugar

1 cup water

1 tsp. vanilla

3 tsp. baking powder

1/2 cup cream

1 tbsp. caramel

Burn sugar for caramel to deep brown, then add water and cook till it threads. Cream butter and sugar for two minutes. Add egg yolks, water, caramel, vanilla, flour, baking powder, and salt. Beat for three minutes. Fold in stiffly beaten egg whites and bake in moderate oven. Cook ingredients for icing to the soft ball stage and spread on cake when cool.

Mrs. Laura Davenport

### CHOCOLATE CAKE

1/2 cup butter

1/4 tsp. salt

1 tsp. vanilla

1 1/2 cups sugar

1/2 cup cocoa

1 cup cold water

2 cups sifted cake flour

1 tsp. soda

1 tbsp. hot water

3 beaten egg whites

(continued)

### CHOCOLATE CAKE (cont'd.)

Cream butter, salt, and vanilla. Add sugar gradually, then cocoa and 2 tbsp. cold water. When well creamed, add remaining cold water and flour in four additions. Beat between additions. Next add soda dissolved in warm water, then egg whites. Bake in moderate oven.

Mrs. Mildred Courtney  
What Cheer

### CHOCOLATE CHIP CAKE

1/2 cup fat (part butter) 3 egg whites  
1 1/3 cups sugar 1 cup thin milk  
2 1/4 cups sifted cake flour 1 1/2 tsp. vanilla  
3 tsp. baking powder 1/2 tsp. salt  
1/2 cup shaved chocolate

Cream 1 cup sugar and fat. Sift flour, salt, baking powder and add to creamed mixture alternately with milk, vanilla, and chocolate. Beat egg whites stiff, add 1/3 cup sugar and fold in lightly. Bake in layers.

Teresa Nye

### BANANA DEVIL'S FOOD CAKE

1/2 cup butter 1/4 tsp. soda  
1 1/4 cups brown sugar 1 tsp. B. powder  
2 eggs 1/4 tsp. salt  
2 sqs. unsweetened melted chocolate  
1 1/4 cups banana pulp 1/2 tsp. vanilla  
2 cups cake flour

Cream butter and add sugar slowly. Add the unbeaten eggs one at a time. Beat thoroughly after every addition. Add the slightly cooled melted chocolate. Sift together dry ingredients and add alternately with the banana pulp. Add vanilla. Beat thoroughly. Pour in two greased layer cake tins and bake in a moderate oven 35 to 40 minutes.

Dora Greenlee

## DEVILS FOOD CAKE

1 cup sugar  
3/4 cup cocoa  
1 cup milk  
1 egg  
1 cup sugar  
1/2 cup milk  
2 cups flour  
1 tsp. soda  
3/4 cup shortening  
2 eggs  
1/4 tsp. salt  
1 tsp. vanilla

Combine the sugar and cocoa and add the well beaten egg. Add the milk. Cook in a double boiler until thick and smooth. Cool. Cream the shortening and the sugar. Add the well beaten eggs and beat thoroughly. Sift the flour once, measure, and sift again. Add alternately with the milk to the creamed mixture. Add vanilla. Add cocoa mixture which has been well cooled. Beat thoroughly. Pour into well oiled layer cake pans. Bake at 375 degrees for about twenty minutes. Use seven minute icing or fudge frosting.

Mrs. Ollie Fear

## HICKORY NUT CAKE

1/2 cup shortening  
1 1/2 cups sugar  
3/4 cup milk  
2 cups flour  
1 cup chopped hickory nuts  
1/4 tsp. salt  
1 tsp. vanilla  
4 egg whites  
2 tsp. B. powder

Cream shortening, add sugar gradually and cream until fluffy. Sift and measure flour. Add baking powder and salt and sift three times. Add flour and milk alternately to creamed mixture, beating until smooth after each addition. Add flavoring and nuts. Beat egg whites until light, but not dry and fold into batter lightly. Bake in moderate oven about 50 minutes.

Mrs. J.E. Hewett

### SPONGE CAKE

2 eggs	1 cup cake flour
1 cup sugar	1 tsp. B. powder
1 tsp. vanilla	1/4 tsp. salt
1/2 cup milk	1 tbsp. shortening

Beat eggs until thick and add sugar slowly. Add vanilla. Sift dry ingredients together and add to first mixture. Heat milk and shortening to the boiling point and add all at once to rest of batter. Batter will be very thin. Bake in 8 inch square pan 30 minutes at 350 degrees.

Mrs. Abbie Snodgrass

### WHITE CHRISTMAS FRUIT CAKE

4 cups cake flour	1 lb. white raisins
1 tsp. baking powder	1/2 lb. candied cherries
1/2 tsp. soda	1/2 tsp. salt
1 cup butter	1 1/2 cups sugar
1 tbsp. lemon juice	1 lb. nuts, chopped
1/2 lb. candied pineapple	
1/2 lb. candied citron sliced	
1/4 lb. lemon peel chopped	
1/4 lb. orange peel chopped	
10 egg whites	

Sift flour with baking powder, soda and salt. Cream butter and sugar. Add lemon juice and fruit which have been dredged in flour. Then fold in stiffly beaten whites. Bake in very slow oven 250 degrees for about 3 hours. Makes 6 small or 3 large cakes.

Mrs. Mary Chandler



◆ DESSERTS ◆

# COUNTY OFFICERS

M. J. WILSON

TREASURER

HAROLD D. CORELL

AUDITOR

ADELE PAGE

RECORDER

### STRAWBERRY FLUFF

Rub the strawberries through a sieve and add half as much powdered sugar as berries. Stir lightly into stiffly whipped cream. Cool and serve in sherbet glasses.

### DATE LOAF

1/2 lb. dates                      1/2 pt. cream  
1/2 lb. nutmeats                  pinch of salt  
1/2 lb. marshmallows              30 graham crackers  
Roll the crackers. Reserve 1/4 cup of the crumbs and mix the rest with the other ingredients. Force into a roll. Roll in the 1/4 cup of crumbs and let stand in cool place for 24 hours. Slice and serve with whipped cream.

Mrs. Chas. Zillmer  
Wellman

### PEFFECT PLUM PUDDING

1 cup chopped suet                  1 cup seedless raisins  
1 cup fine bread crumbs            1/2 cup diced citron  
1/4 tsp. salt                          1/2 cup chopped nut meats  
1 tsp. cloves                          1/3 cup flour  
1 tsp. nutmeg                        2/3 cup light molasses  
1 tsp. cinnamon                      6 eggs, well beaten

Mix suet, bread crumbs, sugar, salt and spices. Dredge chopped fruits and nuts with the flour and add to first mixture. Add molasses and beaten eggs. Blend thoroughly. Turn into a well greased pan or mold and cover tightly with lid or piece of heavy waxed paper. Place on a rack in kettle of boiling water. Keep water at least two inches up on kettle or pan of pudding. Boil 2 1/2 or 3 hours. Add more water if it boils away. Serve real warm with Caramel Sauce:

Brown 1 cup granulated sugar but don't scorch. When all dissolves, add 1 pt. boiling water, 1 cup more sugar and boil until all sugar is dissolved. Thicken with 1 tbsp. cornstarch dissolved to liquid in 1/2 cup water. Mrs. Grothaus

### CRANBERRY DESSERT

- 1 cup ground cranberries 1 cup sugar  
1 cup ground apples pinch of salt  
1/4 cup crushed pineapple

Mix thoroughly and let stand 2 hours and serve with your favorite biscuit or short cake, or graham crackers. Top with whipped cream and nut meats.

Mrs. C.E. Darnielle

### PINEAPPLE ICE BOX CAKE

- 1 cup butter 1 cup chopped nuts  
2 cups sugar 1 tsp. vanilla  
2 egg yolks 1 lb. vanilla wafers  
1 cup crushed pineapple

Cream butter, add sugar and beat until fluffy. Add unbeaten egg yolks one at a time. Add pineapple, nut meats and vanilla. Alternate layer of vanilla wafers and mixture in a pan and pack them together rather firmly. Put in refrigerator and let stand over night. Then set on a platter, cut in slices and serve with whipped cream, cherry, and nuts. The creaming of butter and sugar makes this cake fluffy.

Mrs. Mae Greenlee

### APRICOT SHERBET

- 1 qt. milk 1/2 cup lemon juice  
2 cups sugar 1/8 tsp. salt  
2 cups canned apricot pulp

Dissolve sugar and salt in lemon juice. Add fruit pulp and milk. Freeze. If mixture curdles, that condition will disappear in the freezing. Dried apricots or any other fruit may be added instead of apricots. Serves 12.

Mrs. Velma Brown

### CHERRY COTTAGE PUDDING

1/4 cup melted shortening 3/4 cup sugar  
2 cups cherries 2 eggs  
1 1/2 cups sifted flour 1/2 cup milk  
1/4 tsp. salt 1/2 tsp. vanilla  
3 tsp. B. powder 1/2 tsp. almond

Sift flour, baking powder, salt, and add sugar.  
Beat egg yolks and combine with milk, shortening  
and extract. Add to flour mixture. Fold in  
cherries and add beaten egg whites. Bake in  
moderate oven 350 degrees for 40 minutes.  
Serves ten. Top with cherry sauce,

2 tbsp. flour 1 cup cherry juice  
1 1/2 cups sugar 1 tbsp. butter  
1/4 cup cold water 1/4 tsp. almond ext.  
1 cup cherries

Cook and serve hot.

Mrs. Edith Reed

### DATE PUDDING

2 lbs. dates 1 egg  
1 tsp. soda 2 tsp. B. powder  
1 cup boiling water 1 1/2 cups flour  
2 tbsp. shortening 1 tsp. vanilla  
1 cup sugar

1/2 cup black walnut meats

Wash, stone, and cut up dates. Divide in half.  
To one half add soda, and water and let stand  
until cool. Cream shortening and sugar. Add  
egg beaten until light. Sift flour and baking  
powder together and add alternately with date  
mixture to sugar, egg and shortening. Add  
nut meats and vanilla. Bake in moderate oven  
in shallow pan. To the other half of the dates  
add 1/2 cup sugar and 3/4 cup water. Boil until  
thick; when done take from fire and add 1/2 cup  
nut meats and spread over cake.  
Cut in squares and serve with whipped cream.

Mrs. Bertha Boomershine

### HOME MADE ICE CREAM

6 eggs	1 tbsp. vanilla
2 1/2 cups sugar	1 tsp. lemon
1 qt. cream	pinch of salt
3 qts. milk (about)	

Beat eggs, add sugar, cream, salt and flavoring with rotary beater until sugar is dissolved. Add milk and freeze. Makes 1 1/2 gallon.

Mrs. Roy Reinert

### 4 IN 1 SHERBET

4 bananas	4 cups sugar
juice of 4 oranges	4 cups water
juice of 4 lemons	4 egg whites

Mash bananas, add strained juice of oranges and lemons and sugar. Blend thoroughly. Add water and mix well. Beat egg whites until stiff. Add to fruit mixture and freeze in hand freezer.

Mrs. Kathryn Snodgrass



# FIRST STATE

BANK

OF

WHAT CHEER

WHAT CHEER, IOWA

# WHYLE'S

BREAD

SOLD AT KECKS STORE

BUNS-ROLLS-PASTRY

WHAT CHEER, IOWA

# GREEN'S

MARKET

QUALITY MERCHANDISE

WE SELL FOR LESS

PHONE - 11

WHAT CHEER, IOWA

### DELICIOUS COOKIES

1 cup brown sugar                      3 tsp. B. powder  
1 egg            1/2 cup butter    1 tsp. vanilla  
2 cups flour                              nut meats, if desired  
Cream butter and sugar. Add beaten egg, then dry ingredients. Add vanilla and nuts last. Take a teaspoonful of dough and make into ball. Place in buttered pan and press out with a fork dipped in flour. Bake in hot oven.

Mrytle McIntosh

### SUGAR COOKIES

2 cups sugar                              1 cup sweet milk  
2 cups shortening                      3 tsp. B. powder  
3 eggs                                      1 tsp. salt  
flavoring                                  flour  
Mix together in usual manner adding enough flour to make a soft dough.

Mrs. Millie Manley

### SOUR CREAM COOKIES

1 1/2 cups sugar                          1 tsp. salt  
1 cup shortening                          2 beaten eggs  
1 cup sour cream                          1/2 tsp. nutmeg  
2 tsp. baking powder                      1 tsp. lemon  
1 tsp. soda  
Mix together and roll. Cut with cookie cutter.

Mrs. Anna Garrett

Mrs. Edna Schultheiss

### MOLASSES COOKIES

2 cups molasses                          2 eggs  
1 cup sugar                                  2 tsp. ginger  
2 1/2 cups lard                              2 tsp. soda  
2/3 cup sour milk                          flour  
1 tsp. soda                                  pinch of salt  
Mix together liquid ingredients adding 1 tsp. soda to sour milk. Add 2 tsp. soda to flour and add dry ingredients to first mixture. Add enough flour to make a stiff dough.

Betty J. Brown

### OATMEAL DATE BARS

Dough:

Filling:

2 1/2 cups rolled oats

1 pkg. dates

2 cups flour

1 cup hot water

1/2 cup brown sugar

3/4 cup brown sugar

1/2 tsp. salt

1 tsp. vanilla

1/2 tsp. soda

1 cup shortening

1 tbsp. boiling water

Filling: Cook gently finely cut dates, water and sugar for 5 minutes and cool. Add vanilla.

Dough: Mix together rolled oats, flour, brown sugar, salt and soda. Cut in shortening and add boiling water. Put half of mixture in bottom and sides of greased pan; pat gently and evenly. Cover with cold date filling; then cover with other half of rolled oat mixture. Bake in moderate oven (325 degrees.) 1 hour, increasing heat to 350 degrees last 15 minutes.

Mrs. Mabel Stoner

### PEANUT BARS

1 cup sugar

1 tbsp. cold water

4 eggs

1/4 tsp. salt

1 cup flour

1 tsp. vanilla

2 tsp. baking powder

Beat egg with salt until light. Add sugar, water, and flavoring. Then add flour and baking powder. Stir well. Place in pan lined with oil paper. Bake in moderate oven. Make a powdered sugar frosting. Cut cake in bars. Frost on sides and ends. Poll in finely chopped peanuts.

Carol Darnielle

### DOUGHNUTS *ie. sweet milk*

1 1/2 cups sugar, 1 cup mashed potatoes, 3 eggs, 5 tsp. baking powder, 1 tsp. salt, flour, butter size of walnut. Combine ingredients adding enough flour to make a soft dough so as to roll.

Mrs. Ida Bowen

### PEANUT BUTTER COOKIES

1/2 cup brown sugar            1 egg  
1/2 cup gran. sugar            1 1/4 cups flour  
1/2 cup peanut butter        1/4 tsp. salt  
1/2 cup shortening            1/2 tsp. soda

With 1 operation cream peanut butter, shortening, egg and sugar. Sift flour, salt, soda together. Work into first mixture. With your hands roll dough into balls size of hickory nuts and place on greased cookie tins. With a three tined fork flatten them by marking crosswise on each cookie.

Mrs. Cal Rohloff

### REFRIGERATOR PINWHEELS

2 1/2 cups dates                Dough:  
1 cup sugar                    2 cups brown sugar  
1 cup water                    1 cup shortening  
1 cup nuts, chopped          3 eggs  
                                      4 cups flour  
                                      1/2 tsp. salt  
                                      1/2 tsp. soda

Cook filling of dates, sugar and water slowly about 10 minutes or until thick. Cool. Add nuts. Mix ingredients for cookie and divide into two parts. Roll out into oblongs on waxed paper. Spread with fruit paste. Roll up and cover with waxed paper. Keep in ice box or in a cool place for 2 to 4 hours. Cut and bake.

Mrs. Lizzie Dunn

### CHRISTMAS COOKIES

2 1/2 lbs. sorghum (1 qt. can) 1 tsp. cloves  
1 lb. butter                    1 tsp. cardaman  
1 lb. lard                        rind of 1 lemon  
2 tbsp. soda                    5 lbs. flour  
1 lb. almonds, blanched

Let sorghum and fat come to a boil and add soda and let cool. Add the rest of the ingredients. Shape in rolls. Let stand (cont'd.)

CHRISTMAS COOKIES (cont'd.)

over night. Slice and bake in moderate oven.  
To blanch nuts, cover with boiling water and let  
stand 1/2 hour. Then skin.

Mrs. Leonard Johnson  
Chillicothe

◆ SALADS ◆

# ARGANBRIGHT

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NEW LINE OF FRAMES

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# IRENE'S

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PHONE 56

WHAT CHEER, IA.,

# DALBEY

L U M B E R C O.

LUMBER  
BUILDING MATERIAL

HARDWARE & GLASS  
LOWE BROS. PAINTS

PHONE 1

WHAT CHEER, IOWA

### APRICOT SALAD

1 can apricots                      1 cup grated cheese  
1 bunch of celery, diced lettuce  
1 cup nut meats                      salad dressing  
Arrange lettuce leaves on individual plates and place two or three halves of apricots on the lettuce. Add celery, nuts, and cheese. Top with salad dressing.

Mrs. Retta Utterback

### SALAD

2 boxes lemon jello                  1 cup whipped cream  
3 cups hot water  
1 glass pimento cream Kraft cheese (warm)  
1 cup crushed pineapple  
Cool jello and water and whip. Beat other ingredients in with jello. Put in molds and let set. Serve on lettuce with salad dressing.

Mrs. Berene Mills  
Chillicothe

### TART TOMATO SALAD

1 pkg. lemon jello  
1 pt. canned tomato juice or strained tomatoes  
1 1/2 tsp. lemon juice      dash of salt  
1 tsp. Worcestershire sauce  
1/2 cup celery      diced  
1/2 cup sweet pickles, diced  
Dissolve jello in boiling tomato juice. Add lemon juice, salt and Worcestershire sauce, chill. When slightly thickened, fold in celery and pickles. Turn into molds, chill until firm, unmold on crisp lettuce, garnish with mayonnaise.

Serves 8

Mrs. Luella Brainard

### MOCK MIRACLE WHIP

2 tbsp. flour, 1/4 cup sugar, 1 tsp. salt, 1 tsp. dry mustard, 1 egg, beaten, 1/2 cup vinegar, 1/2 cup water, 1 1/2 cups cream.

(continued)

### MOCK MIRACLE WHIP (continued)

Mix dry ingredients, add beaten egg, vinegar, and water. Cook over boiling water until thick. When cold add cream.

Mrs. Opal Miller  
Waterloo

### CHICKEN SALAD

One chicken.

Whites of 12 hard boiled eggs

Equal quantities of chopped celery and cabbage

Yolks of eggs, mashed fine

2 tbsp. butter

2 tbsp. sugar

1 tsp. mustard

1/2 cup vinegar

pepper and salt to taste

Boil chicken tender. Chop egg whites and chicken. Add celery and cabbage. Add the rest of the ingredients and mix well. Pour vinegar over salad. If no celery is at hand, pickled cucumbers or lettuce and celery seed may be used.

Mrs. Ralph Eastburn

### GRAHAM CRACKER JELLO SALAD

16 graham crackers

1/2 cup nut meats

1 pkg. strawberry or raspberry jello

1 cup seeded dates

2 tbsp. cream

1 tsp. vanilla

Mix vanilla with cream. Make jello and cool enough to whip. Roll crackers. Mix dates, and nuts with crackers and put in jello. Chill. Serve with whipped cream.

Mrs. Attie Musgrove  
Oskaloosa

### VEGETABLE SALAD

1 pkg. lemon gelatin            1 cup chopped cabbage  
2 cups boiling water           1/4 cup celery  
2 tbsp. vinegar                2 tbsp. sugar  
1/2 tsp. salt                    1/4 cup sweet pickle  
1 cup grated raw carrots

Pour water over gelatin and stir until dissolved.  
Add vinegar and sugar. Cool. Mix all the rest  
and add to gelatin. Pour into mold. When  
stiff, cut in squares and serve on lettuce.  
Top with salad dressing. Serves 6.

Mrs. H.R. McGuire

### TUNA FISH SALAD

1 can tuna fish, flaked  
1 cup celery, cut in pieces  
2 eggs, hard cooked            mayonnaise dressing  
Lettuce

Toss lightly together the fish, celery, one  
egg cut in pieces and enough mayonnaise to  
moisten. Line salad bowl with crisp lettuce  
leaves, place salad mixture on them and  
garnish with mayonnaise and the other egg cut  
in slices or quarters. Canned salmon may be  
used in the same way.

Mrs. Paul Utterback  
Sigourney

### PERFECTION SALAD

2 cups water, boiling           1/2 lb. nuts  
1 cup vinegar                   1 cup celery  
2 cups sugar                    1/2 cup cold water  
1 box Knox gelatin            1/2 box fruit acid  
1/2 doz. sweet pickles        1 cup chopped cabbage

If the vinegar is very sour add water. Soak  
gelatin in cold water. Then pour boiling water  
over this. Add other ingredients when cooled.

Mrs. Della Whisler

THE HISTORY OF

THE CITY OF BOSTON  
FROM THE FIRST SETTLEMENT TO THE PRESENT TIME  
BY JOHN W. COOPER

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JELLIES  
◇ AND ◇  
PRESERVES

ED. M. THOMAS

GROCERIES AND MEATS

PHONE 50

WHAT CHEER, IA.

A. J. WHYLE

FUNERAL DIRECTOR

AMBULANCE SERVICE

WHAT CHEER, IA.

REISMAN

MAKES QUALITY BUTTER

WHAT CHEER, IA.

### GRAPE CONSERVE

1 qt. grapes, pulped and seeded  
Juice and grated rind of 2 oranges  
1/2 lb. raisins                      6 scant cups sugar  
1 cup nut meats

Remove seeds from grapes by running through a colander. Add oranges, raisins, sugar to grapes and cook until thick. Stir in nuts just before removing from the fire. Nuts may be left out.

Mrs. M.G. Augustine

### CHERRY PRESERVES

2 lbs. sour cherries, weighed after stoning  
1 1/2 lb. sugar

Add the sugar to the stoned cherries and bring them quickly to the boiling point. Cook rapidly until the fruit is clear, skimming as necessary. Pour at once into clean hot jars and seal.

### RED RASPBERRY JAM

Pick over the berries and wash them carefully. Weigh, and to each pound of fruit allow three fourths lb. of sugar. Heat the berries gently in a preserving kettle. When the juice starts, mash with a wooden potato masher. Add the sugar and cook rapidly until thick and clear. Seal in clean hot jars.

### CARROT AND ORANGE MARMALADE

6 carrots, 3 oranges, 1 lemon, sugar  
Dice the carrots and cook them until they are tender, in as little water as possible. Slice the oranges in thin pieces and add the juice and grated rind of the lemon. Measure the carrot and fruit, and add 2/3 as much sugar. Simmer the mixture until it is clear. Turn it into jelly glasses, and when it is cold, cover with hot paraffin.



### STRAWBERRY OR RED RASPBERRY JAM

4 cups sugar                      4 cups berries  
1/2 cup water

Boil 2 cups sugar, water until it spins a thread. Add 2 cups berries, whole. Let come to boil. Add 2 cups sugar and 2 cups berries. Cook ten minutes. Set aside 24 hours. Stir frequently, then put in jars and seal with parowax.

Mrs. William Bell

### ORANGE AND RHUBARB MARMALADE

3 oranges                              3 qts. sugar  
3 qts. rhubarb

Remove juice from oranges and grind rind in a food chopper. Cut rhubarb in small pieces. Mix all together, let stand twenty minutes. Boil fifty minutes. You can put in glasses and cover with paraffin.

### PEAR HONEY

Wash, core and peel pears. Grind through food chopper. Drain off and discard surplus juice. Take equal parts of sugar and pears. Drop in several pieces of lemon. Boil mixture until thick and transparent. Pour in glasses.

Mrs. Dorothy Zear

### STRAWBERRY PRESERVES

1 pt. sugar                              1 pt. berries  
Put sugar over berries and let stand 1/2 hour. Put on slow fire and bring to boil. Boil gently 15 minutes. Remove and let cool in pan. Then seal.

Mrs. Anna Shrader

### GROUND CHERRY PRESERVE

1 qt. ground cherries              2 cups sugar  
1 cup white Karo syrup  
Mix ingredients together and cook until thick.

Mrs. Vida Bowen

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PEACH BUTTER

2 qts. peach pulp  
1 cup water

4 cups sugar

Fare, stone, slice and measure the fruit. Place it in the preserving kettle with the water and heat it very slowly. When it is soft, pass the peaches through a fine sieve, return the pulp to the fire, add the sugar, and cook until thick and clear. Pack in hot, clean jars and seal.



PICKLES  
◇ AND ◇  
RELISHES



### TUMERIC PICKLES

1 gallon sliced cucumbers  
1/2 cup salt                      1 1/2 tsp. black pepper  
1 tbsp. mustard seed            2 tsp. celery seed  
1 tsp. tumeric                    onions  
vinegar                            2 cups sugar  
Cover cucumbers and salt with water and let stand over night. Drain in the morning and add sliced onions to suit the taste. To enough vinegar to cover pickles, add sugar, pepper, mustard seed, celery seed, and tumeric. Boil 10 minutes and seal.

Mrs. Ida Cook

### BREAD AND BUTTER PICKLES

25 medium cucumbers            2 cups white sugar  
12 onions                        2 tsp. mustard seed  
large handful salt              2 tsp. tumeric  
1 qt. vinegar                    2 tsp. celery seed  
Peel and slice cucumbers and onions. Soak in cold water with salt for 8 hours, or over night. Boil or just scald vinegar and the rest of the ingredients. Drain cucumbers and onions. Add to vinegar mixture and just heat them through. Put in jars and seal.

Mrs. Maggie Biewen

### HIENZ PICKLES

1 pt. salt to 1 gallon water  
10 cups vinegar                6 cups sugar  
1 oz. mustard seed            1 oz. celery seed  
cucumbers                      alum  
Make a brine of salt and cold water. Soak cucumbers in this one week. Drain, then take 1 tbsp. alum to 75 pickles and cover with boiling water and let stand 24 hours. Then drain, split the pickles, cover with clear boiling water and let stand 24 hours. Drain and make a syrup of vinegar, sugar, mustard seed, and celery seed and pour boiling hot over the pickles. Then each morning (cont'd.)

### HIENZ PICKLES (cont'd.)

for 3 mornings drain and heat the liquid, adding 1 cup sugar each morning. Then drain and heat each morning the rest of the week. Will keep in an open jar.

Mrs. Blanche Keck

### DILL PICKLES IN OPEN JAR

2 qts. vinegar	4 qts. water
3/4 pt. salt	alum size of hickory nut

Heat to boiling point. Then let cool before pouring on pickles. Soak pickles over night using 1/2 cup salt to 1 gallon water. Next morning drain pickles good and stick end of each pickle with ice pick or nail. Place in jar first a layer of pickles then a layer of grape leaves and dill. Pour liquid over them.

Mrs. Mollie Farmer

### PEPPER HASH

1 doz. med. onions	2 cups sugar
1 doz. green peppers	1 tbsp. celery seed
1 doz. red peppers	2 tbsp. salt
1 1/2 pts. vinegar	

Chop or grind peppers and onions. Pour boiling water over them and let stand 10 mins. Then drain. Heat vinegar, salt, sugar and celery seed and add to peppers and onions. Boil 10 minutes.

Mrs. Edith Reed

### CATSUP

1 qt. tomato pulp	1 cup sugar
1 large onion, grated or ground	1/2 cup vinegar
1 heaping tsp. salt	1 heaping tsp.
1/2 tsp. pepper	celery salt
1 large onion, grated or ground	

Boil 1/2 hour then add one heaping tbsp. corn-starch stirred in a little cold water. Boil again and seal.

Mrs. C.A. Burt

### CANNED PIMENTOS

Seed either pimientos or sweet peppers. Pour boiling water over them and let come to a boil. Drain at once and dip into cold water. Pack in jars. Make a solution of 1 pt. mild vinegar, 1 pt. water, 1 cup sugar and 1 scant dessert spoon salt. Boil and pour over peppers hot and seal. Cinnamon bark and cloves may be packed on top of each jar if desired.

Mrs. W.E. Richardson

### MEAT RELISH

1 cup vinegar  
1/2 cup water  
small can crushed pineapple  
1/2 box white gelatin  
1/2 lb. nuts

2 cups sugar

Boil sugar, vinegar, and water together until it threads. Pour water over gelatin and let stand. Then pour hot mixture over it and let get almost cold. Stir in fruit and nuts.

Mrs. Opal Olive

### UNCOOKED RELISH

3 pts. green tomatoes  
3 pts. ripe tomatoes  
1 red pepper

3 green peppers  
1 qt. onions

Run through food chopper using coarse knife. Add 1 scant cup salt. Let stand over night. Drain and add 3 pts. vinegar, 1 qt. sugar, 3 bunches celery, cut fine, 1 cup horseradish and mustard seed. Mix and seal.

Mrs. Irene Wharton

### BEEF RELISH

12 medium beets, 2 cups celery, 2 cups onions,  
4 cups cabbage, cut fine, 1 qt. vinegar, 2 cups  
sugar, 1 cup brown sugar, 1 tsp. cloves, 1/2 tsp.  
cinnamon, 1/4 tsp. celery seed, 3 tsp. salt.  
Boil 3 minutes and seal. Makes 5 pints.

Mrs. W.H. Cross



◇ CANDLES ◇



### UNCOOKED FUDGE

4 oz. chocolate                    1 tbsp. cream  
4 tbsp. butter                    1 egg  
1 tsp. vanilla  
3 cups sifted powdered sugar  
1 cup chopped nut meats

Melt butter and chocolate over hot water. Mix egg, vanilla, cream and sugar together, add to chocolate mixture. Stir in nuts. Turn into buttered pans 8" by 8". Chill for 1 or 2 hours..

Mrs. John Auld

### PINEAPPLE AND CHERRY DIVINITY

3 cups sugar                    1 tbsp. cream or milk  
1 cup rich milk                1 tbsp. white corn syrup  
1/2 cup candied pineapple  
1/2 cup candied red cherries

Cook sugar, milk, and syrup to hard ball stage. Let cool partly then beat. Add cream and finely cut fruit. Mix thoroughly. Pour into well buttered platter. Cut in squares when cool.

Mrs. Harriet Hedge  
Hedrick

### BROWN BUNS

Put equal parts of dates, nuts or coconut through the food chopper. Add bits of ground candied orange and lemon peel and enough orange juice to mix like bread dough. Shape into balls and roll in coconut..

### POP CORN CAKE

1 gallon popped corn

Use an angel food cake pan. Place spicits (gum drops) around edge and around tube in pan. If you desire to make a design in your cake use red hots.

Syrup for Cake:

1 cup white syrup, 1/2 cup sugar, 1 tsp. cream tartar, 1 tbsp. butter, 1/4 tsp. soda.

Boil to firm ball stage and just before (cont'd.)



### CARAMELS

1 cup cream  
1/3 cup Karo syrup  
3/4 cup sugar  
1 tsp. vanilla

4 tbsp. butter  
2 tbsp. flour  
2 tbsp. cornstarch

Put sugar, Karo, and 1/2 of the cream into a sauce pan and stir constantly till it boils. Add the rest of the cream slowly. Do not let boiling cease. Cook to soft ball, add flour, cornstarch, and butter creamed together, and continue to cook until a firm soft ball forms. Turn into buttered tins and mark in squares when cool. Nuts may be added if desired.

Gladys Wright

### JELLY NUT ROLL

3 cups sugar  
1 cup Karo syrup  
powdered sugar

1 cup cream  
pink coloring  
1 cup nuts

Boil sugar, cream, syrup till a soft ball in cold water forms, when tried in cold water. Remove from fire, pour 1/3 of this mixture in another pan and color pink; let cool; beat white first till creamy, sprinkle board with powdered sugar. Pour on the candy and roll flat with rolling pin. Sprinkle with 1/2 cup nuts. Next beat the pink and pour on top of nuts. Roll the same as white and sprinkle with 1/2 cup nuts. Then roll as jelly roll and slice.

Mrs. John R. Gtewood

### WALNUT LOAF

1 pt. cream  
1 1/2 cups syrup

3 pts. sugar  
1/2 cup butter

Boil until it forms a soft ball in water. Then stir in 1 pt. walnut meats. Stir until thickens and knead in powdered sugar. Mold on plate and slice when cold.

Mrs. Dwight Williams

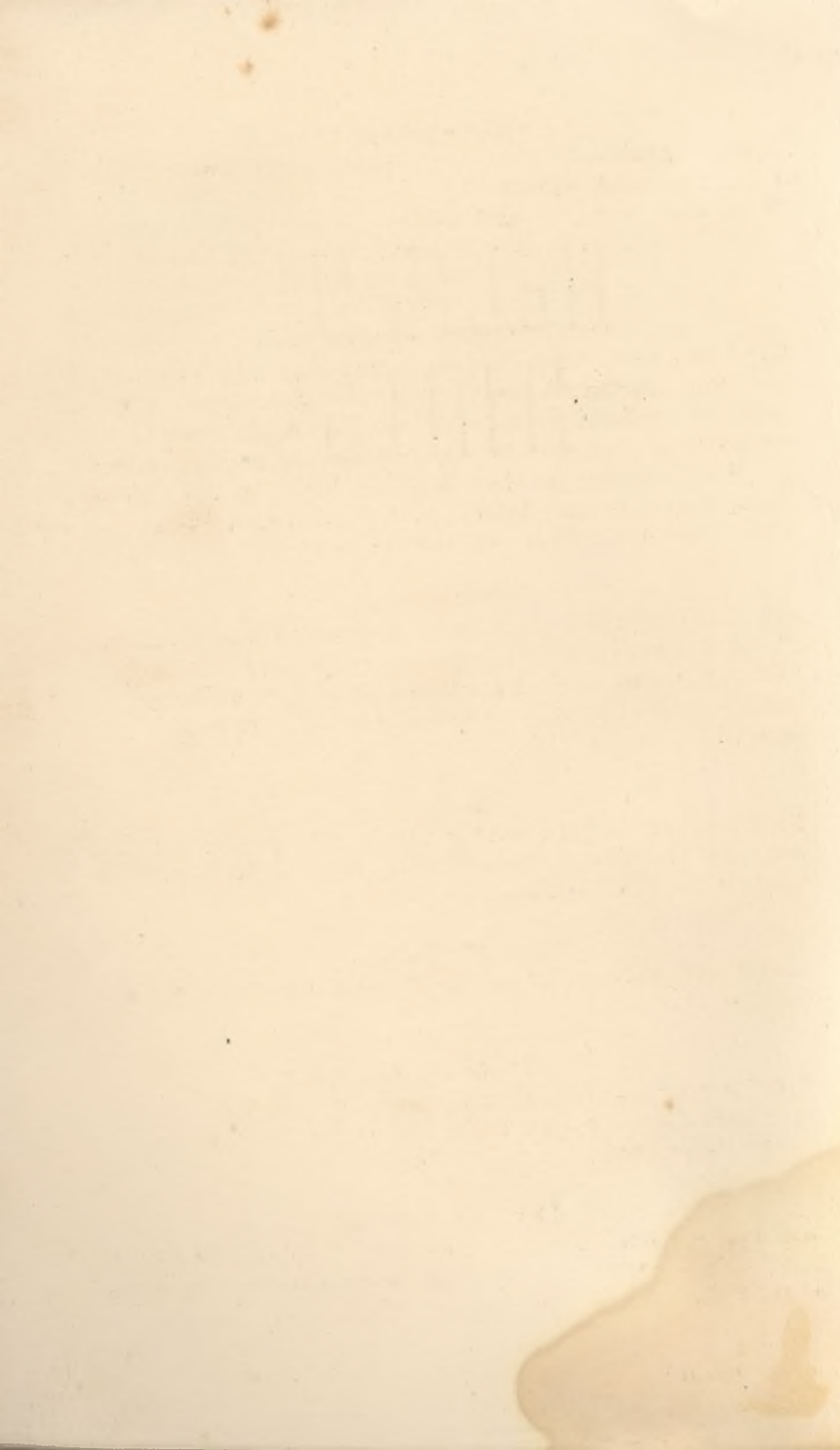
PECAN ROLL

2 cups granulated sugar    1 cup evaporated milk  
1 cup brown sugar            1/4 cup corn syrup  
2 tbsp. shortening            pecans

Cook all ingredients together except shortening and pecans until the mixture forms a soft ball when dropped in cold water. Remove from fire, add shortening and cool. Beat until creamy. Turn out on pastry board dusted with powdered sugar. Knead until firm. Shape in balls about the size of a walnut and dip in corn syrup. Roll in chopped pecan meats.

Mrs. Dale Auld

HELPFUL  
◇ HINTS ◇



#### GOOD PAINTED WALL CLEANER

1 cup ammonia                      1 cup baking soda  
1 gallon soft water  
Wash wall with it and dry.

Mrs. Chas. Zillmer  
Wellman

#### WHEN FUDGE TURNS GRAINY

Have you ever found that after all the trouble you have taken to make fudge it has turned out grainy? The next time do not be discouraged. As soon as you notice that it is sugaring, turn it into another bowl. Set the bowl in cold water. Then stir (do not beat) with a silver spoon. The fudge will turn smooth as velvet.

#### CUSTARD

Set your custard in a pan of water while baking, it will not separate. If your custard curdles, beat up a raw egg and slowly beat the curdled custard into it and the mixture will become smooth.

#### GRAVY

To keep gravy from being lumpy, add pinch of salt to the flour used for thickening before mixing it with water.

#### MILK THAT CURDLES

Never add salt to milk while cooking or it will curdle it.

#### RENDERING FAT

When rendering fat of any kind, slice raw potatoes into it and this will make the fat white and clear.

#### FURNITURE CLEANER

One tablespoonful of turpentine, 3 tbsp. of linseed oil, and 1 quart of boiling water combine to make a good furniture cleaner.



#### BAKED POTATO

Cut a slice from each end of the potato before baking and it will be dry and mealy.

#### SCRUB WITH SAND

A good scrubbing with sand, in place of soap, will be effective for pastry board and wooden spoons.

#### STRING BEANS

String beans will cook in half the time if cut lengthwise instead of being broken in two parts.

#### COFFEE AND TEA STAINS

Coffee and tea stains, while fresh, may be entirely removed from table linen, if you will keep an embroidery hoop in the kitchen table drawer. Stretch that part of the material which is stained over an embroidery hoop, hold it under the hot water faucet, or pour hot water from the teakettle over it.

#### FRYING MEAT

If you will soak meat in sweet milk, before frying, it will be given a rich brown color. Many people prefer this method to the flouring method.

#### WINDOW CLEANER

A rag dipped in paraffin will clean windows perfectly and give brightness impossible with water. Polish with tissue paper.

#### CRANBERRIES

Put cranberries through the meat chopper before cooking them and they will not require straining afterwards. Less sugar can be used if you add  $1/5$  tsp. soda to cranberries while cooking.

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