

Cook Book

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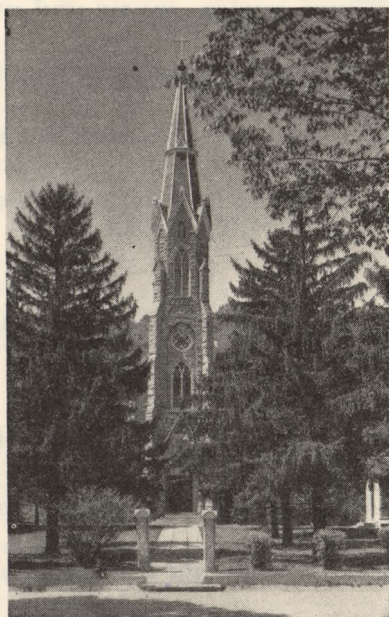


ELKADER, IOWA

1952

ST. JOSEPH'S CHURCH

ELKADER, IOWA



Rt. Rev. Msgr. B. H. SKAHILL, Pastor

1952

*We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.*

*He may live without books, —what is knowledge but
grieving?*

He may live without hope, —what is hope but deceiving?

He may live without love, —what is passion but pining?

But where is the man who can live without dining?

Owen Meredith

DATA

* Tsp. — teaspoon

Tbsp. — tablespoon

BEVERAGES

One pound medium grind coffee makes 40 cups.

One pound of tea makes 60 cups.

CEREALS

One pound Macaroni..... 5 cups — Cooked 12 cups

One pound Noodles..... $5\frac{1}{2}$ cups — Cooked 10 cups

One pound Rice..... $2\frac{1}{4}$ cups — Cooked 8 cups

One pound rolled Oats..... 5 cups — Cooked 10 cups

One pound Spaghetti cut..... $5\frac{1}{2}$ cups — Cooked 11 cups

DRIED FRUITS

One pound Raisins..... $2\frac{1}{2}$ cups

One pound Dates..... $2\frac{1}{2}$ cups pitted — 3 cups chopped

One pound dried Apricots..... Cooked $4\frac{1}{2}$ cups

One pound dried Prunes..... Cooked 4 cups

FRESH FRUITS

One pound Apples..... 3 cups diced — $1\frac{1}{2}$ cups cooked

One pound Bananas..... 2 cups sliced

One pound Cranberries..... 4 cups — 4 cups sauce

One medium Grapefruit..... $1\frac{1}{2}$ cups pulp — 1 cup juice

One dozen Lemons..... $2\frac{1}{2}$ cups juice

One dozen Oranges..... 3 to 5 cups juice

One pound Grapes..... 2 cups halved

One pound Peaches..... $2\frac{1}{2}$ cups sliced

One pound Rhubarb..... 2 cups cooked

LIQUIDS

60 drops..... 1 teaspoon

3 teaspoons..... 1 tablespoon

4 tablespoons..... $\frac{1}{4}$ cup

4 tablespoons flour..... 1 ounce

2 tablespoons Sugar..... 1 ounce

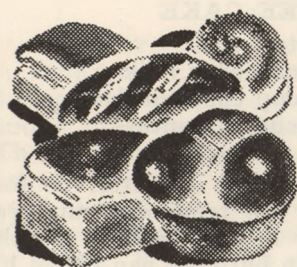
2 tablespoons Butter..... 1 ounce

2 tablespoons Salt..... 1 ounce

* 1 pinch or few grains — cover bottom of the bowl of $\frac{1}{4}$ tsp. measure.

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BREAD AND ROLLS

YEAST BREAD

2 tbsp. sugar	1 cup milk, scalded
2 tbsp. shortening	6 to 7 cups sifted flour
2½ tsp. salt	1 cup boiling water

1 cake compressed yeast dissolved in ¼ cup lukewarm water. Place sugar, shortening and salt in bowl. Pour on hot liquid. Cool until lukewarm, then add yeast and 4 cups flour. Beat very hard 2 minutes. Add remaining flour or enough to make stiff dough. Mix well. Turn out on floured board and knead until bubbles form (10 min.). Return to washed and greased bowl, brushing top with melted shortening. Put in warm place to rise until double in bulk. Put on board, divide into 2 loaves, knead and shape. Place in greased pans half filling them. Cover and let rise again until double in bulk. Bake 45 to 60 minutes in heated oven set at 350°. The last 15 to 30 minutes can be baked on retained heat if you wish.

Mrs. Thos. Kelleher

REFRIGERATOR ROLLS

2 cups boiling water	¼ cup lukewarm water
⅓ cup sugar	1 tbsp. sugar
¼ cup shortening	2 eggs, beaten
2 small or 1 large yeast cake	8 cups flour

Mix first four ingredients. Cool to lukewarm. Dissolve yeast cakes in ¼ cup lukewarm water and add 1 tbsp. sugar. Combine mixture and eggs and 4 cups flour. Beat thoroughly. Then add 4 cups more flour. Do not knead. Cover and put in refrigerator. Keeps several days. Next day cut off uniform size pieces of dough. Mold into clover leaf or parker house rolls. Let rolls rise 1 hour or until double in size. Bake in preheated oven 20 — 25 minutes. Temperature 400°.

Mrs. Edw. A. Burlingame

QUICK BUTTER COFFEE CAKE

3 cups flour	1 tsp. soda
1 cup brown sugar	1 cup sour milk
$\frac{1}{2}$ cup white sugar	1 cup chopped dates
$\frac{1}{2}$ tsp. salt	1 cup nut meats
$\frac{1}{2}$ cup butter	

Mix and sift flour, sugars and salt. Cut in butter as for biscuits, reserving $\frac{1}{2}$ cup for topping. To remaining mixture add dates and nuts and mix well. Stir in sour milk to which soda was added. Spread dough evenly in buttered pan $8\frac{1}{2} \times 10 \times 2$ inches and scatter the reserved flour, sugar and butter mixture over top. Bake in moderate oven 350° for 40 to 50 minutes.

Mrs. F. P. Gernand

FOUNDATION SWEET DOUGH

1 cake household yeast	$\frac{1}{2}$ cup sugar
1 tbsp. sugar	2 tsp. salt
1 cup lukewarm water	7 to 8 cups sifted flour
2 cups milk	3 eggs, beaten
6 tbsp. shortening	

Dissolve yeast and 1 tbsp. sugar in lukewarm water. Scald milk, add shortening, sugar and salt. Cool to lukewarm. Add 2 cups flour to make batter. Add yeast and eggs, beat well. Add remaining flour and knead and place in greased bowl. Let rise until double or about 50 minutes. Punch down and shape.

Mrs. Avron Oleson

BANANA NUT BREAD

$1\frac{1}{2}$ cups sugar	1 cup mashed bananas
$\frac{1}{2}$ cup shortening	1 cup nut meats
2 eggs	2 cups flour
4 tbsp. sour milk	Pinch of salt
1 tsp. soda in milk	

Mrs. E. G. Meyer

ICE BOX POTATO ROLLS

1 cake compressed yeast	$\frac{1}{2}$ cup melted fat
1 cup lukewarm water	$\frac{2}{3}$ cup sugar
1 cup lukewarm potato water	1 tbsp. salt
1 cup mashed potatoes	10 cups flour
1 egg	

Let stand over night. In morning make rolls or coffee cake. Bake till brown.

Mrs. Calista Humphrey

ITALIAN BREAD

1 cake or package yeast softened in $\frac{1}{4}$ cup lukewarm water. A little ginger. To 1 cup hot water add 2 tbsp. shortening, 2 tbsp. sugar, 2 tsp. salt. When dissolved add 1 cup cold water and 4 cups flour. Beat thoroughly. Add yeast, beat again. Then let rise until very bubbly. Then add 2 cups of flour and knead 5 minutes, using $\frac{1}{2}$ cup flour for board. Place in greased bowl and let rise until double in bulk. Then knead down and divide into two long loaves. Place on cookie sheet, cut gashes in loaves. Brush with egg white with a little water. Sprinkle with poppy seed if you wish. Let rise until double. Bake at 425° for 35 minutes.

Mrs. John Farrell

ROLLS

Cream—3 tbsp. butter or Spry with 2 tbsp. sugar.

Beat—1 egg till light.

Scald and cool—1 cup milk

Dissolve—1 yeast cake or package of dry yeast in $\frac{1}{2}$ cup lukewarm water.

1 tbsp. salt

Cream sugar and shortening, add egg, milk, yeast and $4\frac{1}{2}$ cups flour. Let rise till double in size and then form into rolls and let rise again and bake.

Mrs. Carrie Miller

SOUR CREAM MUFFINS

2 cups cake flour (or $1\frac{3}{4}$ cups bread flour) $\frac{1}{2}$ tsp. salt

1 egg

2 tsp. baking powder

1 cup sour cream with $\frac{1}{2}$ tsp.

2 tbsp. sugar

soda

Mix altogether. Pat and cut. Bake 20 minutes in modern oven.

Clara Pahlas

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APPLESAUCE NUT BREAD

2 cups sifted all purpose flour	1 cup chopped walnuts
$\frac{3}{4}$ cup sugar	1 egg, beaten
3 tsp. baking powder	1 cup medium thick smooth applesauce
1 tsp. salt	2 tbsps. melted shortening
$\frac{1}{2}$ tsp. soda	
$\frac{1}{2}$ tsp. cinnamon	

Sift together dry ingredients. Add walnuts. In mixing bowl beat egg; add applesauce and melted shortening. Add dry ingredients. Stir until blended. Pour into greased loaf pan about 8 x 4 x 4 inches. Bake in moderate oven 350° 1 hour. Cool on rack.

Mrs. R. L. Jipson

DATE BREAD

1 package dates cut up. 2 tsp. soda over dates and 2 cups of boiling water. Cream $\frac{3}{4}$ cup shortening and $1\frac{1}{2}$ cups sugar. Add two beaten eggs. Add to first mixture. 3 cups flour and 1 tsp. salt. Put in cans and bake 1 hour at 350°.

Grace E. Hale

ORANGE NUT BREAD

1 medium-sized orange	$\frac{1}{4}$ tsp. salt
1 cup dates or (raisins)	1 tsp. baking powder
2 tsp. melted shortening	$\frac{1}{2}$ tsp. soda
1 tsp. vanilla extract	1 cup sugar
1 beaten egg	$\frac{1}{2}$ cup chopped nut meats
2 cups flour	

Pour juice from orange in standard 8-ounce measuring cup; add boiling water to fill cup. Remove most of white membrane from orange rind; force through food chopper with dates, using coarse blade; add diluted orange juice. Stir in shortening, vanilla extract, and egg. Add flour sifted with salt, baking powder, soda, and sugar; beat well; stir in nut meats. Bake in waxed paper lined 5 by 9 inch loaf pan in moderate oven 350° about 1 hour.

Mrs. George Manus

MUFFINS

1 beaten egg	2 cups milk
2 tbsps. sugar	2 tsp. baking powder
2 cups flour	$\frac{1}{2}$ tsp. salt

Beat egg and sugar till light, add milk and flour which has been sifted with salt and baking powder. Beat until smooth and bake in gem pans in hot oven.

Mrs. Fred Seybert

DATE AND NUT LOAF

1½ cups chopped dates	2¾ cups flour or 2 cups flour and 1 cup bran
1½ cups boiling water	1 tsp. soda
1½ cups sugar	1 tsp. cream of tartar
1 tsp. salt	1 cup nut meats
2 tbsp. lard or butter	1 tsp. vanilla
1 egg	

Put dates, sugar and salt and shortening in a bowl and pour boiling water over and let stand until cool. Then add beaten egg, flour and soda and cream of tarter. Bake in 2 loaf pans in moderate oven.

Mrs. Patrick Downey

BANANA BREAD

2 cups sifted flour	1 cup sugar
3 tsp. baking powder	2 eggs
¼ tsp. soda	1 cup mashed bananas
½ tsp. salt	1 tsp. lemon juice
½ cup shortening	1 cup chopped nuts

Sift together flour, baking powder, soda and salt. Cream together shortening and sugar, beat eggs until light and add. Add bananas and lemon juice to this mixture. Add flour mixture, stirring only enough to moisten flour. Add nuts. Bake in greased loaf pan in moderate oven 350° 1 hour.

Mrs. T. J. Walch

BANANA NUT BREAD

¼ cup of fat	1½ cups of flour
½ cup of sugar	2 tsp. of baking powder
1 egg	½ tsp. of soda
1 cup of all bran	1 tsp. of vanilla
1 cup of mashed bananas	½ cup of nut meats

Mrs. Merlin Cook

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BISHOP'S BREAD

3 eggs	1/2 cup Brazil nuts
1 cup sugar	1 bottle Maraschino cherries (drained)
1 1/2 tsp. baking powder	1/2 cup dates
1 1/2 cups flour	1 bar Hershey's sweet chocolate
1/2 cup walnuts	

Beat eggs, add sugar, flour and baking powder. Add all fruits and nuts whole. Cut chocolate in large chunks and add to mixture. Bake in moderate oven 250-300° 1 hour and 25 minutes. Serve with butter as you would nut bread.

Mrs. Geo. H. Schmidt

CORN BREAD

1 cup flour	3 tsp. baking powder
1 cup corn meal	2 eggs well beaten
1 tsp. salt	1 cup sweet cream

Sift flour once, measure, sift measured dry ingredients. Blend beaten eggs and cream. Add liquid to dry ingredients and mix well. Pour into well greased 8-inch square pan and bake in moderate 375° oven for 40 minutes.

Mrs. Albert J. Tschirgi

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APPLE MUFFINS

$\frac{1}{4}$ cup shortening	$1\frac{1}{2}$ cup sifted flour
$\frac{1}{2}$ cup white sugar	$\frac{1}{2}$ tsp. salt
1 egg	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ cup milk	1 cup finely chopped apples

Cream shortening and sugar. Beat in egg and blend well. Add milk alternately with sifted mixture of flour, baking powder, salt and cinnamon. Fold in apples.

Fill greased muffin pans $\frac{1}{2}$ full and top mixture with:

$\frac{1}{3}$ cup brown sugar	$\frac{1}{3}$ cup ground nuts
$\frac{1}{2}$ tsp. cinnamon	Bake at 375° for 20 minutes.

Mrs. Mike Miller

SOUR MILK OR BUTTERMILK BISCUITS

4 cups flour	1 tsp. soda, sifted with flour or dissolved in sour milk
4 tsp. baking powder	enough sour or buttermilk to mix rather stiff
2 tsp. sugar	
1 tsp. salt	
2 tbs. shortening	

Rub shortening into dry ingredients, stir in sour milk and soda. Pat and cut. Bake in hot oven.

Mrs. L. A. Meder

PANCAKES

2 eggs	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ cups milk	3 tbs. sugar
$1\frac{3}{4}$ cups sifted flour	1 tbs. melted shortening
4 tsp. baking powder	

Beat eggs, add milk and beat. Sift flour, baking powder, salt and sugar. Add to milk mixture and beat. Add shortening.

Mrs. Ed Finley

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NUT BREAD

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

Sift flour, baking powder and salt together before measuring. Measure 4 cups flour and add one cup of sugar. In another bowl, mix the eggs with the milk and vanilla. Add the dry ingredients and nut meats. Divide the mixture into two loaf pans and let stand 10 minutes. Bake for 40 minutes in a moderate oven. (350°).

Mrs. John Hook

SOUR MILK GRIDDLE CAKES

2 cups flour	2 or 3 eggs
1 tsp. baking powder	2 cups buttermilk or sour milk
$\frac{3}{4}$ tsp. salt	2 tbsp. butter, melted
1 tsp. soda	

Sift dry ingredients together. Beat eggs. Add milk to eggs. Combine liquid with dry ingredients and beat until smooth. Add butter and mix well. Makes 10 medium sized cakes.

Mrs. H. V. White

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try. Drop in any time

Checkerboard Cafe

Jonny Dahl, Prop.

ELKADER, IOWA

GRAHAM BREAD

2 cups milk, scalded, let cool	1 beaten egg
1 cake yeast, dissolved in little water	1 tsp. salt
1/2 cup brown sugar	4 cups white flour
6 level tbsp. shortening	3 cups graham flour

Makes 2 loaves. Bake 1 hour, 350°.

Regina Uriell

DATE BREAD

1 cup chopped dates	1 cup boiling water
1 tsp. soda	2 tbsp. butter
1 cup sugar (brown)	

Combine above ingredients in a bowl and cool. Add 2 cups of flour, 2 tsp. baking powder, 1 egg, 1 cup chopped nuts. Bake 1 hour at 350°.

Mrs. Amos Hagensick

COFFEE CAKE

1 pkg. of dry or compressed yeast	1/2 cup sugar
1/2 cup warm water	1/2 cup lard
1 tsp. sugar	1 tsp. salt
Soak these for 1/2 hour	2 eggs beaten
2 cups scalded milk, potato water or plain water	7 cups flour

Add the sugar, salt and shortening to the hot liquid. Let cool until luke-warm, then add the yeast mixture and the beaten eggs. Stir in the flour and knead slightly, let rise until double in bulk. Divide dough and place in coffee cake tins and again let rise, slightly more than double. Spread with melted butter, sugar and cinnamon and bake 30 minutes at about 350°. Makes 4 large coffee cakes.

Mrs. Orval Sullivan

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SMALL WAFFLE RECIPE

1½ cup flour	4 tbsp. melted butter or bacon
2 tsp. baking powder	fat
½ tsp. salt	1 cup sweet milk
	2 eggs

Add beaten yolks to milk, flour, baking powder, salt and butter. Add stiffly beaten whites last.

Mrs. L. A. Meder

CORN BREAD

1½ cups flour	1 egg
⅔ cup corn meal	1 cup sweet milk
4 tsp. baking powder	4 tbsp. melted butter

Mix, beat two minutes, grease pan. Bake about 20 minutes in moderate oven.

Mrs. George Bente

COFFEE CAKE

1 beaten egg	1 cup flour
½ cup sugar	½ tsp. salt
½ cup milk	2 tsp. baking powder
2 tbsp. melted shortening	

Combine egg, sugar, milk and shortening. Add flour sifted with salt and baking powder. Mix well and pour into waxed paper, lined 8 inch square pan. Sprinkle with mixture of ¼ cup brown sugar, 1 tsp. cinnamon, 1 tbsp. flour, 1 tbsp. melted butter and ½ cup broken nutmeats: spread evenly over dough. Bake in moderately hot oven (375°) 20 to 25 minutes.

Mrs. Duane Vorwald

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SUNDAY MORNING CAKE

2 eggs, well beaten	1 tsp. baking powder
1 cup sugar	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	$\frac{1}{2}$ cup scalded milk
1 cup flour	1 tbsp. butter, melted

Add sugar to eggs slowly while beating. Add vanilla. Stir in sifted dry ingredients and quickly add milk and butter. Pour into greased pan 7" x 11" x 1 $\frac{1}{2}$ " deep. Bake in 350° oven for 35 minutes.

TOPPING

$\frac{1}{4}$ cup butter	$\frac{3}{4}$ cup chopped nuts
$\frac{2}{3}$ cup brown sugar	salt
2 tbsp. milk or light cream	

Cream butter and sugar. Add remaining ingredients and blend. Drop topping by tbsp. over baked top of cake. Spread gently and broil about five minutes until bubbly and brown.

Mrs. Leonard G. Wolf

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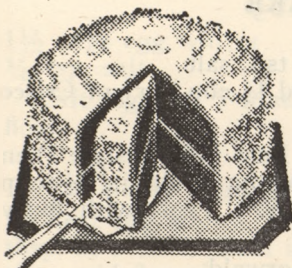
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CAKES

WHITE CAKE

Cream well: $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups granulated sugar.
Sift: 3 cups Swans Down cake flour (measured after sifting)
and 2 tsp. baking powder, several times.

1 cup cold water	1 tsp. vanilla and almond flavor-
Whites of 4 eggs beaten stiff	ing mixed
	Fold in beaten egg whites last

Bake in 2 layers and put together with boiled icing and coconut.

Mrs. W. Roach
Mrs. Matt Feeney

WHIPPED CREAM CAKE

Sift together:

$2\frac{1}{2}$ cups sifted cake flour	3 egg whites beaten stiff
$1\frac{1}{2}$ cups sugar	1 cup cream whipped
3 tsp. baking powder	1 tsp. vanilla in cream
salt	

Fold cream in egg whites, add dry ingredients alternately with $\frac{1}{2}$ cup cold water. Bake in layers.

Zita I. Uriell, Mrs. George Miller
Mrs. Glen Walters

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SWEETHEART CAKE

Sift in bowl:

2 $\frac{1}{3}$ cups cake flour	1/2 tsp. salt
1 $\frac{1}{2}$ cups sugar	Add 1/2 cup Spry or Crisco
3 $\frac{1}{2}$ tsp. baking powder	

then $\frac{3}{4}$ cup milk, $\frac{1}{4}$ cup cherry juice. Beat vigorously. Then add 4 egg whites unbeaten and beat again. Fold in $\frac{1}{2}$ cup chopped nuts. Bake in moderate oven 350°. Frost with fluffy white icing.

Mrs. George Vorwald

NUT CAKE

1/2 cup butter (creamed well)	4 whites of eggs
add	1 cup walnut meats chopped
1 $\frac{1}{2}$ cups granulated sugar	3 tsp. baking powder
3/4 cup milk	1 tsp. vanilla
2 cups sifted flour	1 cup shredded coconut

Blend all ingredients. Then add beaten whites of eggs. Bake in loaf 30 to 45 minutes in 350° oven.

Mrs. Joe Collins

FOR FINER FOODS ORDER

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QUICK ANGEL FOOD

1½ cups egg whites	1 tsp. cream of tartar
¼ tsp. salt	1 cup sifted sugar

Sift together 5 times, 1 cup powdered sugar and 1 cup cake flour.

1 tsp. vanilla.

Put empty angel food pan in 425° oven till ready to use.

Beat egg whites, add salt and cream of tartar. Add sugar 2 tbsp. at a time. Fold in flour and powdered sugar 2 tbsp. at a time, add flavoring. Remove pan from oven and pour batter in and bake, 23 min. in 425° oven.

Mrs. K. J. Stiehl

MY PRIZE ANGEL FOOD

1¾ cups egg whites	2 level tsp. cream of tartar
1½ cups sugar	1 tsp. vanilla
1 cup cake flour	½ tsp. almond flavoring
¾ tsp. salt	

Sift sugar once and add ½ cup to flour, and sift 3 times. Beat whites until frothy, add cream of tartar and salt. Continue beating until stiff enough to hold shape. Add sugar, beating after each spoonful. Fold in flour, a little at a time. When flour is all in fold a few extra times.

Mrs. Leo Miller

CHOCOLATE ANGEL FOOD

12 egg whites or 1½ cups	1 cup cake flour
2 tbsp. cold water	½ cup Hershey's cocoa
¼ tsp. salt	1 tsp. vanilla
2 cups sugar	1 tsp. cream of tartar

Beat egg whites, water and salt until frothy. Add cream of tartar. Continue beating until it stands in soft peaks. Add 1 cup sugar, vanilla. Sift other cup sugar with flour and cocoa last and fold in.

Bake 45 minutes in 350° oven.

Mrs. John Stence

APPLE SAUCE CAKE

½ cup shortening	1 tsp. soda in 1 cup apple sauce
1 cup brown sugar	spices and salt (I use cinnamon
2 cups flour	and nutmeg to taste.)
1 cup raisins or nuts	

Keeps a long time.

Mrs. A. A. Shultz

HICKORY NUT CAKE

2 cups sugar	3 tsp. baking powder
$\frac{2}{3}$ cup butter	3 drops lemon flavoring
3 eggs	1 cup hickory nut kernels cut very fine
1 cup milk	
3 cups all purpose flour	

Bake in 375° oven for 50 minutes.

Helena Niemeyer

CARMEL PECAN ANGEL FOOD

1½ cups egg whites	1½ cups of sugar
2 tbsp. water	1 cup cake flour
$\frac{1}{8}$ tsp. salt	1 tsp. vanilla
1½ tsp. cream of tartar	2 tbsp. burnt sugar syrup

$\frac{1}{4}$ cup pecan nut meats finely chopped and floured with 1 tsp. cake flour.

Sift flour and sugar before measuring. Beat egg whites, water and salt until frothy, add cream of tartar and beat stiff but not dry, but will hold up in peaks. Fold in by spoonful 1 cup of sugar, then fold in that which has been sifted together several times, flour and remainder of sugar. Then fold in vanilla and burnt sugar syrup, lastly fold in floured nut meats. Bake in ungreased angel food pan for 1 hour. First 45 minutes at 325 then 350° for the last 15 minutes. Preheat oven.

Helen Kruse

BURNT SUGAR SYRUP

Cook 1 cup brown sugar until it becomes a rich brown. Add $\frac{1}{2}$ cup cold water and boil slowly 5 to 7 minutes or until it becomes a little syrupy. Set aside for further use as it keeps well.

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SMALL CHOCOLATE CAKE

1 cup sugar	$\frac{1}{2}$ cup boiling water
$\frac{1}{2}$ cup shortening	1 tsp. soda
1 egg	8 tsp. Hershey's cocoa
$\frac{1}{2}$ cup sweet milk	1 tsp. vanilla
$1\frac{1}{2}$ cups cake flour	salt

Sift flour, cocoa and salt together. Cream sugar and shortening and add egg. Put soda in $\frac{1}{2}$ cup boiling water and add to mixture and stir well. Add 1 tsp. vanilla. Bake in moderate oven 35 minutes.

Ernestine Allen

MASHED POTATO CAKE

Sift 3 times and set aside:	Cream well:
2 cups flour	2 cups sugar, sifted 3 times
2 tsp. baking powder	$\frac{3}{4}$ cup shortening
$\frac{1}{4}$ tsp. salt	Mix well:
$\frac{1}{2}$ tsp. cinnamon	Add: $\frac{2}{3}$ cup sweet milk
$\frac{1}{2}$ cup Hershey's cocoa	1 tsp. vanilla

To this mixture add dry ingredients above and mix well. Then add 1 cup mashed potatoes prepared as for table.

Add $\frac{1}{2}$ cup nut meats, if desired, and lastly 3 well beaten eggs. Mix well. This is a large cake.

Theresa Henkels

NUT SUNSHINE

$1\frac{1}{4}$ cups sugar and 7 tbsp. water. Boil until it spins a thread. 6 eggs—Beat whites and pour hot syrup over them and beat 10 min. Beat yolks and pour over mixture. 1 cup Swans Down cake flour sifted several times. $\frac{1}{2}$ cup nuts mixed with flour and put in mixture. Bake in angel food pan in a slow oven.

Mrs. Katie Wistrick

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CHOCOLATE CAKE

Measure into mixing bowl:	1½ tsp. soda
2 cups sifted cake flour	3 sq. melted Hershey's chocolate
2 cups sugar	¾ cup milk
½ cup vegetable shortening	
1 tsp. salt	

Blend thoroughly by hand or mixer (medium speed) for 2 minutes.

Stir in ½ tsp. baking powder	3 eggs
Add ½ cup milk	1 tsp. vanilla

Blend by hand or mixer (medium speed) 2 minutes. Pour into pan. Bake in moderate oven 350° for about 40 minutes.

CARMEL CREAM FROSTING

In a saucepan heat 1 cup brown sugar, ¼ cup cream or top milk, and 2 tbsp. butter. Keep stirring when mixture begins to boil, remove from heat and add 1 tsp. vanilla and 1½ cups sifted powdered sugar. Beat until creamy and cool enough to hold its shape, then spread on cool cake.

Mrs. Kenneth M. Newbern

SALAD DRESSING CAKE

Sift together:

2 cups flour	¼ tsp. salt
1½ tsp. soda	4 tbsp. Hershey's cocoa
1¼ cups sugar	

Add:

1 cup salad dressing	1 tsp. vanilla
1 cup cold water	

Mix all together and bake in slow oven for 30 minutes.

Mrs. Realto Kuehl

Mrs. Calvin Harms

J. J. HYDE

Attorney at Law

ELKADER, IOWA

DATE CAKE

Sprinkle 1 teaspoon of soda over 1 cup of chopped dates.
Add 1 cup of boiling water; let cool.

Cream:

1 tbsp. butter

1 cup sugar

Sift together:

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

1 beaten egg

1 tsp. vanilla

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

Add to above with date mixture.

Bake in 8" x 8" pan for 40 minutes in moderate oven.

Mrs. Stephen Leonard

CHOCOLATE CAKE

2 egg yolks, beaten well

$1\frac{1}{2}$ cups sugar, added slowly,
beating well

1 cup thick sour cream, added
alternately with

2 cups sifted cake flour

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

1 tsp. soda in last of flour

2 sq. Hershey's chocolate
melted

1 tsp. vanilla

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

2 egg whites beaten stiff

Bake in 300° oven about 45 minutes in large flat pan.

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DEVIL'S FOOD

2 cups brown sugar 3 eggs beaten well
 ½ cup shortening

Add ½ cup boiling water to ½ cup of Hershey's cocoa and stir together then add to above mixture.

½ cup sour milk 2 cups flour (measure after
 1 tsp. soda dissolved in the milk sifted)
 1 tsp. baking powder vanilla

Mrs. Nick Miller

CHOCOLATE CAKE

1st part:

Cook in double boiler, 2 sq. Hershey's chocolate, 1 tsp. soda, and 1 cup boiling water. Cool.

2nd part:

Cream 2 cups sugar, ½ cup butter, add 2 eggs, add ½ cup sour milk, add chocolate mixture, 2 cups cake flour, ½ tsp. vanilla and dash of salt.

Bake in 325° oven for 35 minutes.

Mrs. Mayme McGee

DEVILS FOOD CAKE

2 cups sugar 2 tsp. baking soda
 1 cup shortening 3 heaping tbsp. Hershey's cocoa
 1 cup sour milk 1 cup boiling water
 3 cups cake flour ½ tsp. salt and flavoring
 3 eggs

Sift flour, cocoa and soda, together 3 times. Add the cup of boiling water last.

Mrs. Al. Frommelt

CHOCOLATE UPSIDEDOWN CAKE

1 cup flour ½ tsp. salt
 ¾ cup sugar 2 tsp. baking powder

Sift above ingredients, then cream into it, 2 tablespoons butter, add 1 square Hershey's unsweetened chocolate, melted, and ½ cup sweet milk. Add 1 tsp. vanilla. Beat well. Add ½ cup nuts. Spread in pan 9" x 9" x 2".

Mix:

2 tbsp. Hershey's cocoa ½ cup brown sugar
 ½ cup white sugar

Sprinkle this over the batter, then pour 1 cup boiling water over all, and bake in moderate oven for 45 minutes. Let cool in pan a short time and then turn out on waxed paper. Serve with whipped cream.

Mrs. L. D. Dittmer

CHOCOLATE DATE AND NUT CAKE

1/2 cup butter or margarine	2 sq. Hershey's unsweetened chocolate
2 cups brown sugar	1 cup nuts, chopped fine
2 well-beaten eggs	1 cup dates, chopped fine
1 cup sour milk	1 tsp. vanilla
2 cups flour	1/2 tsp. almond extract
1 tsp. soda	
1 tbsp. boiling water	

Cream butter and sugar, add eggs, sour milk and flour, reserving a little flour for the dates and nuts. Mix soda with the boiling water and add to first mixture, melt chocolate over hot water and add; then add the dates, nuts, and flavoring. Bake in 350° oven for 50 to 60 minutes. Frost with a butter cream frosting to which has been added two squares Hershey's unsweetened chocolate, melted, 1 teaspoon vanilla and 1 teaspoon almond extract.

Mrs. Tom Barton

BURNT SUGAR CAKE

Burn 1/2 cup sugar until it looks like tar. Add 1 cup boiling water and cook until it syrups. (This is sufficient for 3 cakes.)

Cream:

1 1/2 cups sugar	1 cup milk or water
1/2 cup butter	2 cups of flour
2 egg yolks	

Beat thoroughly.

Add:

1 tsp. vanilla	3 tbsp. of burnt sugar
----------------	------------------------

Stir in 1/2 cup of sifted flour with 2 tsp. baking powder. Add beaten egg whites. Bake in layers.

Use white icing with 1 tsp. burnt sugar flavoring.

Anna Cain

LOANS TO FARMERS

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ELKADER, IOWA

P. V. Dougherty, Sec.-Treas.

CHOCOLATE CAKE

Grate $2\frac{1}{2}$ sq. of Hershey's chocolate. Pour 1 cup boiling water over same. Cream $\frac{1}{2}$ cup butter with 2 cups sugar, add 2 well beaten eggs alternately with $\frac{2}{3}$ cup sour milk and $2\frac{1}{2}$ cups flour in which has been sifted 1 tsp. baking powder, 1 tsp. vanilla. Add 1 tsp. soda to chocolate mixture and add last.

Mrs. Wm. Cheeseman

Mrs. A. A. Shultz

COLD WATER CHOCOLATE CAKE

1 cup sugar	$1\frac{1}{2}$ cups flour
$\frac{1}{3}$ cup shortening	1 tsp. baking powder
1 egg	1 tsp. soda
$\frac{1}{2}$ cup Hershey's cocoa	1 cup cold water
1 tsp. vanilla	

Cream shortening, sugar, add egg and sifted dry ingredients and add to first mixture with water. Bake in moderate oven 25 minutes.

Lee Whalen

CHOCOLATE CAKE

2 eggs well beaten	add $\frac{1}{4}$ cup Hershey's cocoa
1 cup sugar	dissolved in a little hot
1 tbs. melted shortening	water last.
1 cup sour cream	Salt and flavoring.
$1\frac{1}{2}$ cups flour (scant) with 1	
heaping tsp. soda	

Bake 45 minutes. Mix in order given.

Margaret Donlon

BROWN SUGAR LOAF CAKE

Measure into bowl. All measurements level.

$2\frac{1}{2}$ cups sifted cake flour	$\frac{2}{3}$ cup shortening
$1\frac{2}{3}$ cups brown sugar, firmly	1 tsp. salt
packed	$\frac{3}{4}$ cup milk

Mix vigorously by hand or mixer (medium speed) for 2 minutes. Stir in: $3\frac{1}{2}$ tsp. double-acting baking powder.

Add:

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

Beat for 2 minutes. Pour into loaf pan 9" x 13" x 2" greased.

Bake in moderate oven (375°) about 40 minutes.

May be baked in 2 layers, 9" x $1\frac{1}{2}$ ". Bake about 35 minutes.

Dolores Niemeyer

QUICK LOAF SPICE CAKE

$\frac{1}{3}$ cup butter or shortening	3 tsp. baking powder
$1\frac{1}{3}$ cups brown sugar	1 tsp. cinnamon
2 eggs	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{2}$ cup milk	1 tsp. vanilla
2 cups sifted flour	1 cup seedless raisins, cut fine

Place all ingredients except raisins in a bowl and beat briskly for 3 minutes. Fold in raisins. Pour into greased loaf tin, bake 35 minutes in moderate oven.

Mrs. Rudy Kainz

FUDGE SQUARES

1 cup nuts	1 cup sugar
2 sq. Hershey's chocolate or 6 tbsp. cocoa	$\frac{3}{4}$ cup flour
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. baking powder
3 eggs	1 tsp. vanilla
	Some salt

If you use chocolate melt with butter. Bake in shallow pan. Cut in squares and frost.

Mrs. T. E. Boland

SPICE CAKE

$1\frac{1}{2}$ cups sugar	1 tsp. soda
$\frac{2}{3}$ cup butter	1 tsp. cinnamon
2 whole eggs	$\frac{1}{2}$ tsp. cloves and nutmeg
1 cup sour thick milk	$\frac{1}{2}$ tsp. salt
$2\frac{1}{2}$ cups cake flour	1 cup nut meats
1 tsp. baking powder	

Sift flour before measuring. Bake 35 minutes in a 350° oven.

You may omit spices and add 1 cup mashed bananas, and have a banana cake.

Florence Lynch

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SOUR CREAM CAKE

1 cup sugar	salt
2 whole eggs	1 tsp. baking powder
1 cup sour cream	$\frac{1}{4}$ tsp. soda
$1\frac{1}{2}$ cups flour	

Beat well and bake in layer or square pan.

FILLING FOR CAKE

$\frac{1}{2}$ cup sugar	2 egg yolks
1 tbsp. cornstarch	juice of 1 lemon
$\frac{1}{2}$ cup water	

Cook until thick.

Mrs. George Bente

CALIFORNIA FRUIT CAKE

2 pounds dates	1 pound Brazil nuts
1 pound whole walnuts	$\frac{1}{2}$ cup sugar
4 eggs (large)	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ cups flour	1 tsp. baking powder
1 pound cherries	

Leave fruits and nuts whole

Mix dry ingredients and sprinkle over nuts and fruit. Pour well beaten eggs over this and mix well. Bake in slow oven 325° for $1\frac{1}{2}$ hours. Bake in angel food cake pan.

Charlotte Smith

FRUIT CAKE

2 cups white sugar	1 tsp. lemon flavoring
1 cup melted shortening	2 tsp. cloves
4 beaten eggs	2 tsp. cinnamon
1 cup sorghum	1 tsp. salt
1 quart applesauce (unsweetened)	2 pounds seedless raisins
1 pound dates	2 pounds currants
4 tsp. soda	1 pound candied fruit
1 bottle Maraschino cherries and juice	$1\frac{1}{2}$ cup chopped nut meats
	5 cups flour

Add first four ingredients in order given. Add soda to applesauce. Add $\frac{1}{2}$ cup water to raisins and currants and steam until water is absorbed (cool before adding). Add flavoring, cherries, nutmeats and chopped dates. Add spices and salt to flour and mix in slowly (last). Bake in slow oven about 325° for $1\frac{1}{2}$ to 2 hours.

Mrs. Richard Meehan

APPLE SAUCE FRUIT CAKE

2½ cups apple sauce	2 tsp. cinnamon
2 cups sugar	½ tsp. nutmeg
1 scant cup shortening	3 level tsp. soda dissolved in
1 cup raisins	hot water
3 cups flour	

Mrs. Nils Knudtson

PINEAPPLE UP-SIDE-DOWN CAKE

Use No. 9 iron skillet or two smaller ones.

Melt 2 tbsp. butter in skillet, add 1 cup brown sugar and pineapple rings to line bottom of pan.

Pour this batter over:

3 egg yolks well beaten

Add 1½ cups sugar. Then add 1½ cups flour, 2 tsp. baking powder, ¼ tsp. salt alternately with ½ cup cold water.

Add 1 tsp. vanilla. Fold in 3 beaten egg whites.

Bake 350° 40 to 50 minutes.

Let stand 10 or 15 minutes before turning up-side down. Serve with whipped cream.

Frances Ehrhardt

STRAWBERRY JAM CAKE

1 cup sugar	½ tsp. cinnamon
½ cup butter	½ tsp. cloves
2 eggs	2 cups all-purpose flour
1 cup sour milk	1 cup strawberry jam
1½ tsp. soda	

Sift flour, soda, and spices together 3 times. Cream butter and sugar together until light and fluffy. Add eggs one at a time, beating well after each egg is added. Next add sifted dry ingredients alternately with sour milk. Add strawberry jam last.

Bake in preheated oven at 350° for 40 to 45 minutes.

Mrs. Harold Seifert

Elkader Implement Co.**E. J. Mische & Sons****ELKADER, IOWA**

BANANA CAKE

- | | |
|-------------------------------------|----------------------|
| 1½ cups sugar | 1 tsp. soda in flour |
| ½ cup butter or margarine | 1 tsp. baking powder |
| 3 eggs | 2¼ cups cake flour |
| ½ cup sweet milk | 1 tsp. vanilla |
| 2 bananas sliced and mashed
fine | |

Cream butter and sugar, add egg yolks, beat; add milk, then other ingredients. Fold egg whites in last.

Mrs. Lawrence Downey

NUGGET CAKE

- | | |
|---|---------------------------|
| 2 cups light brown sugar | 1 sq. Hershey's chocolate |
| ½ cup butter | 1 cup nut meats |
| 2 eggs | 2 cups flour |
| 1 tsp. soda dissolved in 1 cup
sour milk | |

Bake in loaf or layer, using any desired filling.

Mrs. Jake Walz

FUDGE CAKE

- | | |
|--|-------|
| 2 squares Hershey's chocolate cut fine | |
| ½ cup milk | 1 egg |

Cook in saucepan until slightly thick, cool—add cube butter

Beat 1 egg white and add 1 cup sugar

- | | |
|---------------|----------------|
| ½ cup milk | ¼ tsp. salt |
| 1½ cups flour | ¼ tsp. cloves |
| 1 tsp. soda | 1 tsp. vanilla |

Bake in 8 inch square pan.

Amy Jo McDonnell

ANGEL CAKE

- | | |
|---------------------------------------|-------------------------|
| 1 cup Swans Down cake flour | ¼ tsp. salt |
| 1½ cups sifted confectioners
sugar | 1½ tsp. cream of tartar |
| 1½ cups egg whites | 1 cup granulated sugar |
| | 1 tsp. vanilla |

Sift flour with confectioners sugar three times. Beat egg whites until frothy. Add salt and cream of tartar; beat until stiff but not dry. Add granulated sugar, 1 tbsp. at a time, folding in well. Add vanilla with last addition of sugar. Sift flour mixture over the top, a little at a time, fold in lightly. Bake in 10 inch ungreased angel cake pan in oven 325° for 65 minutes. Invert pan to cool.

Mrs. A. J. Johnson

Moni Donlon

FROSTING

1 cup granulated sugar	2 unbeaten egg whites
$\frac{1}{4}$ tsp. salt	3 tbsp. water
$\frac{1}{2}$ tsp. cream of tartar	1 tsp. vanilla extract

Combine all the ingredients except vanilla in top of double boiler. Beat until frosting is fluffy and holds its shape—about 3 minutes when using mixer. Then add vanilla.

Mrs. V. J. Stence

UNBOILED WHITE ICING

$\frac{7}{8}$ cup sugar	1 egg white
7 tbsp. hot water	$\frac{1}{8}$ tsp. cream of tartar

Mix all together and beat well. Add 1 tsp. vanilla.

Do not boil.

Mrs. Mae M. Downey

FROSTING

$\frac{2}{3}$ cup brown sugar	3 tbsp. cream
1 tbsp. butter	

Heat over slow heat until sugar is melted. Do not boil. Remove from fire and stir in enough powdered sugar to spread. Add nut meats, also.

Mrs. Mae M. Downey

COCOA FROSTING

$\frac{2}{3}$ cup sugar	2 tbsp. butter
1 tbsp. Hershey's cocoa	$\frac{1}{2}$ tsp. lemon flavoring
$\frac{1}{4}$ cup milk	

Combine all ingredients. Boil 1 minute. Remove from stove, and beat to consistency desired. Frost cake.

This sets quickly. Do not over-cook nor over-beat.

Mrs. Mae M. Downey

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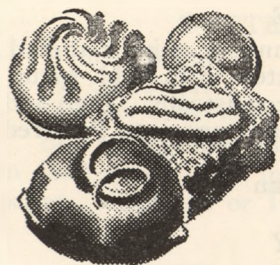
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ELKADER, IOWA



CANDY

FUDGE

2 cups sugar
 $\frac{1}{3}$ cup dark Karo syrup

fill syrup cup with milk
 6 tbsp. Hershey's cocoa

Do not let boil until sugar is dissolved. Butter, salt, and flavoring is added, nuts may be added. Cook until a soft ball forms, cool and beat.

Mrs. John Moyna

PEANUT BRITTLE

1 cup white corn syrup
 2 cups sugar

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

Place above ingredients in iron skillet and cook to soft ball stage, 230°. Add 2 cups raw Spanish peanuts with red skins. Stir and cook these ingredients to the crack stage 301-302°. Turn off the heat. Stir in until blended: 1 $\frac{1}{2}$ tbsp. butter, 2 tsp. soda, 1 $\frac{1}{2}$ tsp. vanilla. Pour the brittle onto a greased surface, preferably marble. Turn it at once and stretch it quickly until very thin. When cold, break into pieces.

Mrs. V. Stanmeyer

CHOCOLATE FUDGE

2 cups sugar
 3 tbsp. Hershey's cocoa

1 tbsp. Karo
 $\frac{3}{4}$ cup cream

Boil till it forms a soft ball when tried in cold water. Add 1 tsp. vanilla and 1 cup nuts. Beat till stiff.

Mrs. Clarence Bauer

LIGHT FUDGE

1 cup white sugar
 1 cup brown sugar

$\frac{2}{3}$ cup milk
 1 tbsp. Karo

Boil till it forms a soft ball when tried in cold water. Then add 2 tsp. butter and 1 cup nut meats. Beat till stiff.

Mrs. Clarence Bauer

DIVINITY FUDGE

2 cups sugar, 1 cup corn syrup; boil until it spins a thread. Have ready the whites of 2 eggs beaten stiff, add syrup. Stir all the time until it forms a creamy consistency. Then add a cup of nuts and a teaspoon of lemon, and turn onto buttered dish to cool.

Margaret Minihan

DIVINITY CANDY

4 cups sugar	1 tsp. vanilla
$\frac{3}{4}$ cup water	4 egg whites
1 cup Karo syrup	

Cook in two separate dishes. In first dish put 1 cup sugar, $\frac{1}{4}$ cup water and boil until the mixture threads. Then pour into the stiffly beaten egg whites and beat hard. In second dish have ready 3 cups sugar, 1 cup Karo, $\frac{1}{2}$ cup water and boil until it forms a ball when placed in cold water. Then add slowly to egg whites and beat until it stands when dropped on waxed paper. Add vanilla and nuts.

Mrs. Fred Seybert

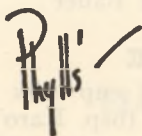
CHOCOLATE FUDGE

2 pkgs. Hershey's chocolate chips	$\frac{1}{4}$ pound butter
1 large can evaporated milk	1 tsp. vanilla
4 cups white sugar	Pinch of salt
1 pint jar marshmallow cream	nuts

Cook sugar, butter and milk to soft ball stage stirring constantly. Remove from heat and stir in chocolate chips, marshmallow cream, salt and nuts. Beat. Pour in 15" x 9" x 2" pan.

Moni Donlon, Mrs. Katie Wistrick

Mrs. Lawrence Downey



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Mrs. Phyllis Patterson

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BUTTERSCOTCH LOLLIPOPS

4 tbsp. butter	$\frac{1}{2}$ tbsp. boiling water
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tbsp. vinegar
2 tbsp. clear molasses	

Boil all together until brittle as shown when a little is tested in cold water. Put in small buttered tins or drop on waxed paper. Makes 12 or 14.

Mrs. Orlando Bailey

CHRISTMAS LOAF CANDY

$5\frac{1}{3}$ cups granulated sugar	$\frac{1}{2}$ pound blanched almonds
2 cups corn syrup	$\frac{1}{4}$ pound candied cherries
3 cups cream	$\frac{1}{4}$ pound candied pineapple
1 pound English walnuts or other walnuts	1 tsp. maple flavoring

Cook sugar, syrup and cream until firm ball is formed when tested in cold water. Beat until creamy. Add flavoring, nuts and fruit. Pour in well buttered pans. Will keep a long time if kept in cool place.

Mrs. D. D. Roggensack

CHOCOLATE PECAN SQUARES

$2\frac{1}{2}$ cups brown sugar	1 cup thick sour cream
3 oz. Hershey's chocolate	

Stir over quick heat until the sugar is dissolved, then boil slowly, without stirring to soft ball stage, 238° . Cool the candy. Beat it until it begins to harden. Add $\frac{2}{3}$ cup pecan meats.

Mrs. V. Stanmeyer

CHOCOLATE DROPS

$1\frac{1}{3}$ cups sugar	Pinch of cream of tartar in sugar
1 square Hershey's chocolate	1 cup coffee cream

Mix cream of tartar with sugar. Add half the cream. Boil 5 minutes, after it begins to boil gently. Add rest of the cream and boil 5 minutes longer. Add chocolate and boil to soft ball stage. Pour on platter and let stand until lukewarm, then beat with silver knife until creamy and it cannot be beaten any more. Pack in bowl and cover with wax paper. Let stand over night. In the morning mold into little balls. Let stand over night again. Then dip in mixture made of $\frac{2}{3}$ chocolate dots and $\frac{1}{3}$ Hershey's bitter chocolate, melted.

Marie Shaffer

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A. J. Johnson, Manager

Elkader, Iowa

CASSEROLES

CHICKEN TETRAZZINI

- | | |
|---|------------------------------|
| 1 chicken, boiled and boned
(save stock) | 2 med. onions |
| 1 lb. grated medium sharp
Cheddar cheese | 2 med. green peppers |
| | 2 cans mushrooms |
| | 1 lb. long spaghetti, cooked |

Brown onions and green peppers in $\frac{1}{4}$ lb. butter. Add other ingredients and serve over spaghetti.

Mrs. Louise McTaggart
Mae Poull

HAM AND MACARONI CASSEROLE

- | | |
|--------------------------------|------------------------------|
| 1 cup chopped, cooked ham | 1 tbsp. chopped green pepper |
| $\frac{1}{4}$ cup bread crumbs | 2 cups cooked macaroni |
| 1 cup hot milk | 1 tbsp. chopped onion |
| 3 tbsp. melted butter | $\frac{1}{4}$ tsp. salt |
| 2 eggs slightly beaten | |

Mix crumbs and milk: Add to remaining ingredients. Turn into a greased baking dish and bake in a moderate oven for 1 hr.

Mrs. A. M. Bink

BITOCK WITH MUSHROOM SAUCE

- | | |
|---------------------------------|-------------------------------------|
| 1 pound ground veal | Pepper |
| 1 onion, finely chopped | 3 tbsp. butter |
| 1 cup bread crumbs | $\frac{1}{4}$ lb. mushrooms, sliced |
| $\frac{1}{2}$ cup milk or cream | $1\frac{1}{2}$ tbsp. flour |
| $1\frac{1}{2}$ tsp. salt | 1 cup water |

Mix the meat, onion, and bread crumbs and form into cakes. Brown the meat cakes in the butter, and transfer them to a baking dish. Then add the mushrooms to the remaining fat, cook for a few minutes, stir the flour, and then gradually add the water. Cook for a few minutes and pour this sauce over the meat. Cover, and bake for 30 minutes in a moderate oven.

(This serves 5 or 6 persons)

Mary Davidsaver

OYSTERS AND MACARONI

1 pint oysters	Flour
1½ cups boiled macaroni	½ cup buttered crumbs
Salt and pepper	¼ cup butter

Put a layer of macaroni in bottom of a buttered baking dish, cover with oysters, sprinkle with salt and pepper, dredge with flour, dot with butter; repeat and cover with buttered crumbs. Bake 20 min. in hot oven, 450°.

Anna C. Poull

SHRIMP TARDO

2 cups shrimp	2 cups cooked rice
1 cup thin cream	⅔ cup catsup
2 tbsp. butter	2 tbsp. chopped onion
salt and pepper to taste	sauted in the butter

Put buttered crumbs in bottom of baking dish or scallop shells, then the shrimp mixture and buttered crumbs on top. Bake 20 to 30 minutes at 350°.

Amy Jo McDonnell

SHRIMP CASSEROLE

2 lbs. fresh shrimp, cleaned and cooked.	2 tbsp. finely chopped parsley (flakes)
1 cup thin white sauce	¾ cup buttered bread crumbs
1 cup grated mild cheese	

Mix shrimp, white sauce, and cheese, pour in greased casserole, top with parsley and bread crumbs. Bake in oven (400°) about 25 minutes.

Mrs. J. J. Hyde

FRIDAY SPECIAL

2 cups boiled rice	1 can pimentoes
½ lb. cheese (medium sharp)	2 cans tuna
1 green pepper	5 hard boiled eggs

Season and blend with white sauce: 2 tbsp. flour, 2 tbsp. butter and 1 qt. milk. Bake at 375°-350° until firm and cheese is melted.

Bess Bishop
Blanche Hoover

SALMON CROQUETTES

1 tall can salmon—drained	1 cup bread or cracker crumbs
2 eggs	salt and pepper
1 tbsp. butter	

Roll into egg shaped balls; dip in egg whites and crumbs. Fry in deep fat.

Carolyn Schmidt

NOODLE AND TUNA FISH OVEN DISH

- | | |
|---|------------------------------|
| 1 pkg. noodles (cooked and
blanched) | 1 can cream of mushroom soup |
| 1 can tuna fish | 2 hard boiled eggs (cut up) |
| | 1 cup Velveeta cheese |

Make a cup of white sauce and melt cheese in sauce. Combine everything and put in a baking dish. A small pkg. of potato chips crushed on top of everything improves this. Bake for 45 minutes at 300°.

Mrs. C. F. Murphy

TUNA FISH, PEAS AND EGG CASSEROLE

- | | |
|--------------------------------------|---|
| 2 7-ounce cans tuna fish (2
cups) | 4 tbsp. flour |
| 2 tbsp. lemon juice | 2 cups milk |
| 3 hard-cooked eggs, sliced | ½ tsp. salt, pepper to taste |
| 1 cup cooked peas | 1 cup grated American cheese |
| 4 tbsp. butter | 1 cup fresh bread crumbs, but-
tered |

Drain oil from tuna fish. Flake fish, eggs and peas in alternate layers in a greased casserole. Melt butter, remove from fire and blend in flour. Return to fire, add milk, seasonings and cheese and cook, stirring constantly until thickened. Pour over ingredients in casserole and top with buttered bread crumbs. Bake in 400° oven until brown. (20-30 min.)

Mrs. E. R. Withell

CORN AND SALMON LOAF

- | | |
|--|---------------------------|
| 1 can salmon | 2 well beaten eggs |
| 1 can corn | 1 cup milk |
| 1 cup bread crumbs or ground
cracker crumbs | 1 tbsp. melted butter |
| | Salt and pepper to season |

Mix well and put in buttered casserole and bake one hour in slow oven. Serves six.

Mrs. H. H. Hall

OELKE FUNERAL HOME

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Day or Night

CHIPPED BEEF A LA MODE

$\frac{2}{3}$ lb. pkg. noodles cooked tender	$\frac{1}{2}$ cup flour
1 lb. mushrooms (may omit, or use canned mushroom soup)	1 qt. milk
$\frac{2}{3}$ lb. chipped dried beef	$\frac{2}{3}$ lb. Old English Cheese (Kraft)
$\frac{1}{3}$ cup butter	$\frac{1}{3}$ cup chopped pimento

Cook mushrooms in butter 5 min. Add dried beef and flour. Add milk all at once, blend and cook. Add cheese and stir until melted. Add pimento. Combine noodles and other ingredients in layers in buttered baking dish. Sprinkle with $\frac{2}{3}$ cup fine buttered crumbs. Bake in moderate oven until brown.

Mrs. Joe McTaggart

QUICKIE LUNCH

Brown 1 lb. hamburger, add 1 can beef vegetable soup mixed with 1 tbs. flour and 1 can water. Season. Serve hot on toast.

Mrs. Virginia Witt

PASTIME CAFE

Recreation Room

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Helen & Art Whitley

CHICKEN AND NOODLES

2 cups cooked, drained noodles $\frac{1}{2}$ cup water
 $1\frac{1}{2}$ cups cubed cooked chicken buttered crumbs
 1 can mushroom soup

Grease a casserole dish. Arrange alternate layers of noodles and chicken ending with noodles. Combine mushroom soup and water and pour over noodles, top with buttered crumbs. Bake in a hot oven 400° until brown, about 20 minutes.

Mrs. Art Hoover

BAKED CHICKEN SUPREME

1 chicken, cooked until meat can be taken from bones and cut up. Remove skin and put through meat grinder.

Dressing:

6 to 8 cups soft bread crumbs	2 beaten eggs
1 stalk celery	$\frac{1}{2}$ tsp. baking powder
1 med. onion	$\frac{1}{2}$ to 2 cups milk
$\frac{1}{3}$ cup fat or butter	A little salt, pepper, sage

Fry chopped onion in fat, add crumbs, chopped celery, seasoning and baking powder. Add milk and eggs. Stir until well blended. Put cut-up chicken in bottom of pan. Place dressing over this, add ground skin. Pour broth over all to within one inch of covering. Bake 1 to $1\frac{1}{2}$ hrs. in 350° oven.

Mrs. Lewis Tieden

CREAMED CHICKEN

Cut one boiled chicken fine. Mix it with one can mushrooms. In a saucepan put 4 cups cream. In another 4 tbsp. butter and 5 tbsp. flour. Stir until melted, then stir into cream until it thickens. Flavor with nutmeg and salt. Put part of chicken and mushrooms in a dish and cover with the thickened cream sauce, and so on until the dish is full. Cover with bread crumbs and dot with butter. Bake $\frac{1}{2}$ hour.

Mrs. G. H. Wilke

HAMBURGER PIE

1 medium onion, chopped	5 medium potatoes, cooked
1 lb. ground beef	$\frac{1}{2}$ cup warm milk
Salt and pepper	1 beaten egg
1 no. 2 can green beans	Salt and pepper
1 can tomato soup	

Brown onion, add meat and seasonings; brown. Add drained beans and soup; pour into casserole. Mash potatoes with milk, egg and seasonings. Spoon potatoes over top of casserole. Bake in moderate oven 30 min.

Mrs. P. J. Hyde

MOCK CHICKEN

2 lbs. pork	4 cups meat stock
2 lbs. celery	4 whole slices of bread
1 small onion	4 eggs
2 lbs. veal	Salt and pepper

Simmer the meat in water to cover, to which celery and onion is added. Season meat when cooking. When done, cool and cut into small pieces. Combine bread, meat stock and slightly beaten eggs. Mix with meat. Pour in loaf or shallow pan and bake for $\frac{1}{2}$ hr. slice and serve hot.

Mrs. Milton Monlux

BEEF AND POTATO PIE

1 onion chopped	1 c. canned tomatoes
1 pound beef, ground	2 tbsp. fat
$\frac{1}{4}$ tsp. pepper	$\frac{1}{2}$ tsp. salt
3 cups hot mashed potatoes	$\frac{1}{2}$ cup chili sauce
1 c. cooked peas	1 egg beaten

Saute' onion in fat until brown. Add meat and seasoning and cook until meat is browned. Add peas - tomatoes and chili. Combine mashed potatoes and beaten egg and spread on top of meat mixture. Bake at 350° 20 min. until golden brown. (Serves 6)

Rosella Kelleher

DINNER IN ONE

Take 6 pork chops and brown. Place in bottom of small roaster or big casserole. Do not add extra grease. Place a layer of potatoes over meat, cut up in slices or square chunks, then a layer of carrots and a layer of small onions or sliced onions. Add a can of tomato soup fixed as direction on can, and bake $1\frac{1}{2}$ hours or till done.

Mrs. A. L. Benson

A. R. POWELL, M.D.

ELKADER, IOWA

SAVORY SOUR CREAM LOAF

3 tbsp. chopped onion	1 tsp. salt
$\frac{1}{3}$ cup ground green pepper	Few grains pepper
2 cups ground carrot	2 lbs. ground veal shoulder or rump
$\frac{1}{2}$ cup sour cream	

Combine onion, green pepper, cream, carrot, salt and pepper. Add veal; mix well. Shape into loaf: place on greased rack in baking pan. Bake in moderate oven 1 hr. 45 min.

Miss Ella Nugent

HAM LOAF

2 lbs. fresh pork	1 cup bread crumbs
1 lb. smoked ham, ground	1 egg
1 chopped onion-salt	Milk to moisten
$\frac{1}{4}$ tsp. dry mustard	Bake $1\frac{1}{2}$ hours
3 or 4 tbsp. catsup	

Mrs. Katie Wacker

CHEESE SOUFFLE

1—Cut 6 slices white bread with crusts into $\frac{1}{2}$ inch cubes. Grate $\frac{1}{2}$ pound American cheese or take one small package Velveeta cheese. Assemble and mix together $\frac{3}{4}$ tsp. salt, $\frac{1}{4}$ tsp. dry mustard, and $\frac{1}{4}$ tsp paprika.

2—Arrange half of the bread cubes in the bottom of a buttered casserole. Sprinkle the seasonings on the bread and slice the Velveeta thin over the cubes, or add the grated cheese over the bread cubes. Cover the other half of the cubes over the cheese.

3—Mix four eggs that have been beaten lemon colored with 2 cups whole milk: pour over mixture in casserole. Bake in a moderate oven (350°) about 1 hour or until a knife inserted in center comes out clean.

Mrs. E. W. Carlsen

BAKED LIMA BEANS

Soak 2 cups lima beans over night. Then cook the beans slowly with 1 tsp. salt, $\frac{1}{2}$ tsp. dry mustard. Drain and put in a casserole with $\frac{1}{2}$ cup brown sugar, 1 cup sour cream, pepper and water to cover. Bake 2 hours. When nearly baked, place strip of bacon and bake until the bacon is brown. Add water, if necessary.

Mrs. James O'Brien

GREEN BEAN CASSEROLE

1 can green beans	$\frac{1}{4}$ cup bean liquor
1 can mushroom soup	1 tsp. Worcestershire sauce
$\frac{1}{2}$ cup cubed cheese	

Use can of beans any style. Drain off juice and save $\frac{1}{4}$ cup. Place half of beans in baking dish. Add half a can of mushroom soup. Add $\frac{1}{4}$ cup cheese. Add rest of beans and rest of cheese. Dilute remainder of soup with $\frac{1}{4}$ cup vegetable liquor, adding Worcestershire sauce. Pour over mixture. Cover top with bread crumbs. Bake in moderate oven 1 hour.

Mrs. Kenneth Carnes

SPANISH NOODLES

1 small package noodles (medium cut). Boil until tender in salted water and blanch.

$1\frac{1}{2}$ lbs. fresh ham, ground. Fry until brown with 1 medium sized onion. Combine meat and noodles and add:

1 can Campbell's tomato soup 1 can water

Season to taste with salt, red pepper and celery seed.

Pour into baking dish, cover with buttered bread crumbs and bake $\frac{1}{2}$ hour in moderate oven.

Mrs. F. A. Hickman

BARBECUED HAMBURGER

2 lbs. ground beef	$\frac{1}{4}$ cup lemon juice
1 onion	2 tbsp. Worcestershire sauce
1 cup catsup	$\frac{1}{2}$ tsp. prepared mustard
2 tbsp. vinegar	Salt and pepper to taste
2 tbsp. brown sugar	

Brown meat, add other ingredients and cook until well done, if there is too much liquid, add cracker crumbs to thicken.

Mrs. Fred Gilson

N & S MOBIL SERVICE

Phone 698

PETE & BILL

PORK CHOPS EN CASSEROLE

6 pork chops	1/2 cup brown sugar
6 small sweet potatoes	1 to 2 cups milk
salt and pepper	

Place a layer of sliced sweet potatoes crosswise in a greased casserole, dust with salt and pepper and a little brown sugar. Continue until casserole is about $\frac{2}{3}$ full. Pour heated milk over potatoes, it should just cover them. Place the pork chops on top of the potatoes. Cover and bake at 350° for an hour, remove cover and season with salt and pepper. Bake until chops are tender and browned on top.

Mrs. Anna Garaghty

CRABMEAT CASSEROLE

1 can condensed cream of celery soup	2 tbsp. chopped onion
1 can (6 $\frac{1}{2}$) oz. crabmeat or 1 cup flaked fish	2 tsp. lemon juice
2 tbsp. chopped green pepper	1/2 tsp. prepared mustard
	2 tbsp. buttered crumbs

Stir together the celery soup, flaked fish, green pepper and onion, lemon juice and mustard. Put mixture in casserole. Sprinkle with bread crumbs. Bake in 350° oven until well heated and crumbs are lightly browned.

Mabel Moran

DELICIOUS HAM LOAF

1 $\frac{1}{2}$ lbs. ground smoked ham	1/3 cup chopped green pepper
1 $\frac{1}{2}$ lbs. ground veal	3 eggs, well beaten
1 $\frac{1}{2}$ cups of dry bread crumbs	6 tbsp. catsup
1 tsp. salt	1 can condensed cream of mushroom soup.
1/2 tsp. pepper	
1/3 cup chopped onions	

Pack lightly in greased 7" x 11" pan. Bake 1 hour @ 350° . Arrange 8 clove-studded pineapple slices on mixture. Spoon over pineapple and loaf— $\frac{1}{4}$ cup brown sugar— $\frac{1}{4}$ cup melted butter. Continue baking 15 min. longer.

Mrs. George Witt

HAM BALLS

1 lb. ham, ground	1 $\frac{1}{2}$ lbs. pork ground
2 eggs	1 cup milk
1 cup cracker or bread crumbs	

Mix all together. Make in balls and pour over the following:

1/2 cup vinegar	1 tbsp. ground mustard
1 $\frac{1}{2}$ cups brown sugar	Bake 2 hours

Mrs. Carroll Ehrhardt

CHILI

$\frac{1}{2}$ cup rice, 1 cup cold water. Boil till rice is dry. Add 1 quart tomato juice. 1 can Mexican Chili beans. Fry hamburger ($\frac{3}{4}$ lb.) salt, pepper and onion till brown. Add $\frac{1}{2}$ cup water and pour all over rice mixture. Add $\frac{1}{2}$ cup elbow macaroni. Let simmer an hour. If too thick add a little water.

Clara Pahlas

PORK CHOPS AND RICE

6 thick pork chops	1 cup quick cooking rice
1 tsp. salt	1 can cream of chicken soup
$\frac{1}{4}$ tsp. pepper	1 cup milk
2 tbs. drippings	

Brown chops in drippings in frying pan. Place in baking dish. Cover with rice, mix soup and milk and pour over chops and rice. Be sure all rice is well covered with mixture. Cover tightly. Bake at 350° until chops are well done and rice fluffy.

Clara Jipson

BARBECUED HAMBURGER

1—Brown 1 pound hamburger or ground round steak in skillet stirring with fork. Season to taste with salt and pepper. Chop celery to make one cup.

2—Chop 1 medium sized onion fine and combine with celery, 3 bay leaves, 1 clove garlic (may be omitted), 2 tbs. brown sugar, add to browned meat with $\frac{1}{4}$ cup butter or margarine.

3—Combine and pour over the meat 5 tbs. vinegar, $\frac{1}{4}$ cup catsup, 2 tbs. Worcestershire sauce, 1 no. 2 can tomatoes and $\frac{1}{2}$ cup tomato paste.

4—Blend well. Simmer 45 minutes, then remove bay leaves and garlic. Spread mixture on toasted hamburger buns. Makes 1 quart.

Mrs. Elmer Miehe

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Elkader, Iowa

SPAGHETTI SUPREME

12 oz. pkg. spaghetti	1 med. onion (cut fine)
1 lb. hamburger	4 cups tomatoes
1 no. 2 can whole kernel corn	Salt and pepper to taste
½ c. chopped celery	

Brown hamburger and onion in skillet. Cook spaghetti in boiling salt water and drain. Add celery, seasoning, corn and tomatoes and place in buttered casserole. Bake in a slow oven one hour. A thin layer of potato chips spread on top the last 15 minutes of baking adds to this recipe.

Mrs. Claude Powell

ITALIAN MEAT BALLS WITH SAUCE

Mix 1 pound ground beef with 1½ cups bread crumbs, ¼ cup Italian cheese grated, 2 eggs, 1 tbsp. minced onion, 1 tbsp. minced parsley and celery, ¼ cup water. Salt and pepper to taste. Shape into balls and brown in hot fat.

For the sauce, mince one medium onion and fry with 1 clove of garlic in 3 tbsp. olive oil or other fat. Add one can of tomato paste with an equal amount of water. Cook together for five minutes. Strain one large can of tomatoes and add with 1 tbsp. sugar and salt and pepper. Pour over meat balls. Simmer meat and sauce for 1½ hours. Serve with Italian style spaghetti.

Mrs. James R. Fitzpatrick

ITALIAN SPAGHETTI

1 medium onion	1 large can tomatoes
1 clove of garlic	1 can tomato paste
chop and fry in lard	½ green pepper
1 lb. ground meat (fry also)	1 can mushrooms

Cook until thick over slow fire. Cook spaghetti. Arrange on platter and pour sauce over top.

Mrs. H. L. Meyer

E. R. WITHELL, D.C.

Chiropractor

State Bank Bldg.

ELKADER, IOWA

ONE DISH DINNER

Butter casserole. Crumble seasoned hamburger in bottom. Sprinkle with corn, either cream style or whole kernel. Another layer of hamburger and corn until dish is full. Put slices of tomatoes over top or you can use canned tomatoes. Put cracker crumbs over top and bake in medium oven.

Mrs. Wm. Gehring

NOODLES IN CASSEROLE

1½ lbs. veal

1½ lbs. pork

Cut in cubes and fry in butter and put enough water so it will not burn and simmer ½ hour. Add 2 or 3 bunches of celery cut in small pieces.

4 medium sized onions diced—put in with meat and cook until tender.

1 large package noodles cooked

2 cans tomato soup

1 large can mushrooms

Add to the above and put in casserole with buttered bread crumbs on top. Bake slowly for 1½ hours. Serves 20

Mrs. Robert L. Morse

CRAB CREOLE

1-6 oz. can crab meat

2 tbsp. flour

1 cup onions cut fine

½ cup sweet red pepper cut fine

3 large cups tomatoes

1 quart sweet milk (very rich)

Butter, salt, paprika

2 tbsp. cornstarch

Melt 3 large tbsp. butter in pan. Add onions and brown, add peppers and tomatoes, seasoning. Cook at least 20 minutes over a slow fire.

Make white sauce, then add tomato mixture and crab meat. Serve hot on toast. (Serves 5 or 6)

Mary Davidsaver

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Elkader, Iowa

BARBECUED SPARERIBS

Select nice meaty spareribs. Have butcher cut ribs into lengths suitable for serving. Three to four pounds of ribs will serve four.

Preheat oven to 450° F.

Place spareribs meatside up in shallow pan. Bake in oven for 30 minutes.

Combine:

1 cup catsup	2 tbsp. Worcestershire sauce
¼ cup lemon juice	1 tbsp. brown sugar
1½ cups water	1 tsp. chili powder
1 large onion (sliced)	1 tsp. salt

Simmer together for 20 min. Pour sauce over ribs. Reduce heat to 350° F. and continue cooking 45 minutes to 1 hour until tender. Baste every 15 minutes.

Mrs. Gerald Poull

BIG DINNER CASSEROLE

8 oz. pkg. noodles (cooked)	2 tbsp. fat
1 lb. ground beef	pepper to taste
1½ cups chopped celery	1 to 2 tsp. soy sauce
3 tbsp. chopped green peppers	1 or 2 cans tomato soup

Mix and bake in moderate oven for 30 min.

Mrs. Clark Costigan

CHINESE SPAGHETTI

½ lb. spaghetti	2 small cans tomato puree
½ lb. ground beef	1½ cups chopped celery
½ lb. pork sausage	1 med. size onion
1 can bean sprouts	

Cook spaghetti in boiling, salted water. Brown ground beef and pork sausage with onion. Mix all ingredients in casserole and bake at 350° for 1 hour.

Mrs. Don Witt

L. A. MEDER, D.D.S.

ELKADER, IOWA

BEEF RICE BAKE

1/2 or 3/4th lb. ground beef	1 1/4 cups water
1 tbsp. fat	1 tsp. salt
1/2 cup uncooked rice	1/2 cup chopped celery
1 10 or 11 ounce can condensed chicken soup	1/4 cup chopped green pepper Corn flakes

Brown beef in hot fat. Add rice, soup, water, salt, celery and green peppers. Mix thoroughly. Pour into greased 1 1/2 quart casserole. Cover and bake in moderate oven 325° - 350° 1 1/2 hours. At end of hour uncover; stir with fork. Top with Corn Flakes. Serves six.

Mrs. Elmer Rasche

SWEDISH MEAT BALLS

1 1/2 lbs. round steak	1 tsp. ginger
1 lb. pork steak	1/2 tsp. nutmeg
2 eggs, beaten	1 tbsp. cornstarch
1 medium onion chopped	1 pt. milk, more if necessary
1 1/2 tsp. salt	1 cup bread crumbs
1/4 tsp. pepper	

Have meat ground three times. Mix ingredients thoroughly. Form into small balls about the size of a walnut and fry brown. Then cover with boiling water and cook from 20 to 30 minutes. Thicken gravy with flour before serving.

Mrs. George Manus

ROLLED FILLETS OF FISH

Use frozen fillets of fish, preferably halibut or sole. Cut in strips about one inch wide. Sprinkle with lemon juice and brush with melted drippings or oil. Dip in fine bread crumbs. Season with salt and paprika. Roll the strips and fasten with tooth picks. Place on a baking sheet in a hot oven. Baste frequently with melted drippings or oil. Cook until light brown. Then baste with cream and cook for five minutes longer.

Viola Moran

TURKEY STUFFING

Brown 1/4 cup of rice in butter until straw colored. Add to broth in which Giblets have been cooked. Simmer until rice is soft. Add minced giblets, rice and broth to cubed dry bread. Season with onion, sage and mixed herbs, salt and pepper. Mushrooms may be added.

Helen Fitzpatrick

DUMPLINGS

1 cup flour	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ tsp. salt	1 egg, beaten
2 tsp. baking powder	1 tbsp. chicken fat, melted

Sift together dry ingredients and combine with milk and egg stirring until just blended

Drop by spoonfuls on top of chicken in thrift cooker pail.

Cover and switch to high heat until steaming, then to low heat and cook 15 minutes.

Margaret Minihan

TOMATO SOUP

1 pk. ripe tomatoes	After straining bring to boil
6 onions	again.
1 bunch celery	$\frac{1}{2}$ cup butter
1 red or green sweet pepper	$\frac{1}{2}$ cup sugar
Boil these together until soft,	$\frac{1}{2}$ cup flour
then strain.	$\frac{1}{4}$ tsp. salt

Cream together, add to strained mixture and boil for 10 minutes. Seal in hot jars.

Mrs. Paula Schneider

VEGETABLE RICE SOUP (ORIGINAL)

To 3 quarts of boiling salted water add medium coarsely cut celery, parsley, onions and whatever small quantity of vegetables you may have on hand, like the coarse parts of cabbage (after cole slaw) etc.

When half tender, add $1\frac{1}{2}$ cups mashed rice, the fat and gravy from a jar of canned meat, or beef drippings or butter and tomatoes to taste.

Mina Rothenhoefer

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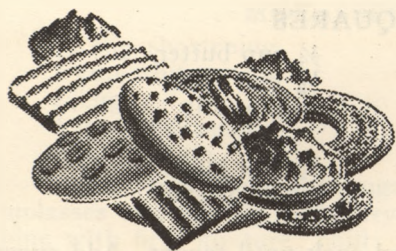
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COOKIES and DOUGHNUTS

DATE DROP COOKIES

- | | |
|-----------------------|----------------------|
| 1 cup shortening | 2 cups quick oatmeal |
| ½ cup brown sugar | 2½ cups flour |
| 1½ cups white sugar | 2 tsp. vanilla |
| 3 eggs | 1 tsp. soda |
| 12 oz. ground dates | ¼ tsp. salt |
| ½ cup ground nutmeats | |

Cream shortening and sugar. Add unbeaten eggs, ground nuts and dates and mix well. Add oatmeal, sifted dry ingredients and vanilla.

Roll in small ball. Dip top side in sugar, flatten slightly. Bake 375° 10 to 12 minutes.

Priscilla Schmidt

DATE COOKIES

- | | |
|-------------------|----------------------|
| ½ cup butter | ½ tsp. soda |
| ½ cup brown sugar | ½ tsp. salt |
| ½ cup white sugar | 1 tsp. lemon extract |
| 2 eggs | 1 pkg. chopped dates |
| 2 cups flour | |

Cream butter and sugar, add eggs and flavoring. Sift together flour, soda and salt. Add dates and combine with the creamed mixture.

Drop from a teaspoon onto a greased cookie sheet. Bake at 375° for 15 minutes. Yields 4 dozen cookies.

Mrs. Jake Walz

DATE STICKS

- | | |
|---|----------------------|
| 3 eggs beaten separately | 2 tsp. baking powder |
| 1 cup sugar | 1 tsp. vanilla |
| 1 cup dates cut fine and rolled
in flour | salt |
| 1 cup nut meats | 2 tsp. cold water |
| | 1 cup flour |

Egg whites beaten and added last. Bake in shallow pan. Cut in sticks. Roll in powdered sugar.

Stella B. Uriell

DATE SQUARES

1½ cups 3 minute oats	¾ cup butter
1½ cups flour	½ tsp. soda
1 cup brown sugar	½ tsp. salt

Cook:

¾ lbs. dates	½ cup water
½ cup sugar	pinch of salt
juice ½ lemon	

Dice the dates, add water and cook until tender. Add sugar and cook until clear. Add juice and salt.

Mix ingredients and put half in the bottom of pan. Cover with date mixture and then the other half of oat mixture on top. Bake 25 minutes in slow oven (burns easily).

2 cups mincemeat may be substituted for date mixture.

Marie Shaffer

Evelyn Thiele

ORANGE SLICE COOKIES

Cream:

1½ cups brown sugar	2 eggs
½ cup shortening (half butter)	½ tsp. salt

Add 2 cups all-purpose flour sifted with 1 tsp. soda and ½ cup cocoanut. Mix well and add 1 pound of finely cut orange slices mixed with ½ cup flour (making 2½ cups of flour in all).

Stir in 1 cup quick-cooking oatmeal, mix well and chill. Pinch off bits of dough the size of a walnut, roll into balls, place on greased cookie sheet and press down lightly. Bake in 400° oven from 10 to 12 minutes. Cool, and while still warm, store in a covered container.

Mrs. Pete Thein

Mrs. L. A. Koester

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ELKADER, IOWA

MOLASSES COOKIES

$\frac{3}{4}$ cup shortening	2 cups flour
1 cup white sugar	$\frac{1}{2}$ tsp. salt
1 egg	$1\frac{1}{2}$ tsp. soda
4 tbsp. molasses	1 tsp. ginger
1 tsp. vanilla	1 tsp. cinnamon

Cream shortening, add sugar, mix well. Add beaten egg, molasses and vanilla. Mix dry ingredients together and combine with first mixture; chill; roll in ball and flatten, sprinkle with sugar, bake in a quick oven. They should be thin and crisp.

Mrs. Leo M. Roach

GLORIFIED OATMEAL COOKIES

1 cup brown sugar	3 cups quick oatmeal
1 cup white sugar	1 cup cocoanut
1 cup shortening	1 tsp. vanilla
2 eggs	$\frac{1}{2}$ cup nut meats
3 cups flour	$\frac{1}{2}$ pkg. of Hershey's chocolate chips
$1\frac{1}{2}$ tsp. baking powder	
$1\frac{1}{2}$ tsp. soda	

Cream shortening and sugar together. Add eggs and remaining ingredients and chill for a few minutes. Drop from spoon onto ungreased baking sheet lightly dusted with flour. Bake for 12 minutes at 375°. These cookies are crisp and chewy.

Mrs. Cecil Moyna

GINGER COOKIES

2 cups sugar	$\frac{1}{4}$ tsp cloves
1 cup shortening	1 tbsp. ginger
$\frac{2}{3}$ cup dark molasses	2 tsp. soda
3 eggs	1 tsp. baking powder
1 tsp. cinnamon	$4\frac{1}{2}$ cups flour

Roll in balls, dip in sugar and bake in 400° oven.

Mrs. K. J. Stiehl

Miller Ice Cream Company

Phone 98

ELKADER, IOWA

WHITE SUGAR COOKIES

1 cup shortening (at least part butter)	$\frac{1}{2}$ tsp. soda
1 cup white sugar	$\frac{1}{2}$ tsp. cream of tartar
1 egg	salt
4 tbsp. buttermilk	$2\frac{1}{2}$ cups flour
	1 tsp. vanilla

Mix as for any other cookies. Roll out and cut with cookie cutter and bake in moderate oven. They roll much easier if the dough is chilled slightly.

Mrs. Dale Klingman

Mrs. Ben Meyers

COCOANUT FLAKE MACAROONS

2 egg whites	$\frac{1}{2}$ cup chopped nuts
1 cup sugar	2 cups crisp cornflakes
1 cup shredded cocoanut	1 tsp. vanilla
1 tbsp. flour	

Beat eggs, add sugar, cocoanut, nuts, cornflakes and vanilla. Mix well and add flour. Drop by spoonfuls on buttered cookie sheet.

Virginia Larson

Mrs. James Stence

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FROSTED CREAMS

Cream together:

1 cup brown sugar	1 egg
1/2 cup butter or spry (if butter is used use scant)	1/4 tsp. salt to 1/2 cup coffee 1/2 tsp. soda

Mix 1 1/2 cups flour, 1/2 tsp. baking powder, 1/2 tsp. cinnamon, 1/2 tsp. nutmeg, 1/2 tsp. ginger, 1/2 tsp. vanilla. Bake on cookie sheet and frost with powdered sugar.

Mrs. William A. Walther

COCOANUT COOKIES

4 cups oatmeal	2 cups flour
2 cups brown sugar	1 tsp. soda
1 cup melted lard or Spry	1/2 tsp. baking powder
2 eggs	pinch of salt
1 cup cocoanut	

Mix lard and sugar well, then add eggs, oatmeal and cocoanut. Dissolve soda in a little hot water and add flour and baking powder last. Roll into oblong pieces the size of a finger, then pat round and bake in moderate oven.

Winifred Dunn

FRUIT COOKIES

1 cup sugar	1/2 cup nut meats
2 eggs	2 1/4 cups flour sifted with:
1 cup chopped dates	1 tsp. baking powder
1/3 cup Maraschino cherries, chopped	1/2 tsp. salt
3/4 cup butter, creamed	1/2 tsp. soda

Two tablespoons milk or cherry juice may be added to make dough stick together. Roll in small balls, then roll in crushed corn flake crumbs and bake.

Martha Kruse

J. F. ANDERSON LUMBER COMPANY

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ELKADER, IOWA

PECAN BALLS

1 cup shortening (part butter)	$\frac{1}{2}$ tsp. soda
1 cup powdered sugar	1 tsp. cream of tartar
1 beaten egg	$\frac{1}{4}$ cup of chopped pecans
1 tsp. vanilla	Candied cherries
$2\frac{1}{2}$ cups flour	

Cream shortening and sugar together. Add egg and flavoring and mix. Add sifted dry ingredients and pecans and mix to a soft dough. Form into balls the size of a marble and top with a bit of candied cherry. Place on an ungreased baking sheet and bake in a moderately hot oven (375° F.) for 10 or 12 minutes. Makes about 5 dozen cookies.

Fern Walther

SNOW DROPS

Cream:

$\frac{7}{8}$ cup butter	2 cups cake flour
4 tsp. powdered sugar	

Add:

2 tsp. vanilla	1 cup chopped nuts
1 tsp. water	

Chill. Roll in small pieces. Bake at 400° for 10 or 12 minutes.

Myrtle Niemeyer

ROCKS

1 cup butter	hot water
$1\frac{1}{2}$ cups sugar	1 pound English walnuts
3 eggs	$1\frac{1}{2}$ cups raisins
1 tsp. cinnamon	salt, pinch of cloves
2 oz. brandy	3 cups flour
1 tsp. soda, dissolved in a little	

Drop on buttered cooky sheet, bake in quick oven.

Mrs. Cecelia Kelleher

O'BRIEN TIRE & RETREADING SERVICE

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FRANK O'BRIEN

CEREAL COOKIES

Cream:

1 cup brown sugar	1 cup shortening
1 cup white sugar	3 eggs beaten into mixture

Add:

2 cups rice crispies	2 tsp. baking powder
2 cups quick oatmeal	1 tsp. soda
2 cups flour	salt and vanilla
1 cup cocoanut	

Mixture is quite dry so roll cookies into small balls and flatten with a knife. Bake at 375°.

Mrs. M. J. Garaghty

Mrs. A. Crary

WHITE COOKIES

1 cup white sugar	3 tsp. baking powder
$\frac{1}{2}$ cup lard	1 egg
$\frac{1}{2}$ cup sweet milk	$\frac{1}{4}$ tsp. salt

Use either grated rind of lemon or dash of nutmeg. Use 3 cups flour, enough to make a soft dough. Roll lightly on floured board and bake in hot oven. Sprinkle with colored sugars when cookies are cut out, before baking.

Grandma Dittmer

GINGER SNAPS

Cream well:

$\frac{3}{4}$ cup shortening	2 cups flour
1 cup white sugar	$\frac{1}{2}$ tsp. salt
1 egg	$\frac{1}{2}$ tsp. ginger
4 tbsp. molasses	1 tsp. cinnamon
2 tsp. soda in flour	

Form into balls the size of walnuts. Flatten slightly. Dip top into sugar. Bake in oven 350°.

Mrs. Glenn Gifford, Mrs. Charles Ashton, Mrs. John Miller

P. R. V. HOMMEL

Physician and Surgeon

ELKADER, IOWA

TRILBYS

1 cup brown sugar	2 eggs
1 cup butter	1 cup flour
2 cups oatmeal	1 level tsp. soda

Mix and roll thin.

FILLING

1 cup sugar	$\frac{1}{2}$ pound dates
1 cup water	nuts

Bake cookies and fill while cookies are hot. Press two cookies together over desired amount of the filling.

Mrs. Ella Stence

BROWN SUGAR DROP COOKIES

2 cups brown sugar	$\frac{1}{2}$ tsp. nutmeg
1 cup shortening	1 tsp. soda
2 eggs	4 tsp. baking powder
1 cup sour cream	$4\frac{1}{2}$ cups flour
$\frac{1}{2}$ tsp. salt	raisins and nuts

Mrs. Elmer Moser

COFFEE CREAMS

2 cups brown sugar	$3\frac{1}{2}$ cups flour sifted
1 cup shortening	1 tsp. soda
3 eggs beaten light	1 tsp. baking powder
1 cup nut meats	1 small tsp. salt
1 cup strong coffee	1 tsp. cinnamon

Cream sugar and shortening; add eggs, nut meats, coffee. Last add flour, soda, baking powder, salt, cinnamon. Spread in a Brownie pan. Bake 25 or 30 minutes at 350°.

For frosting boil 1 cup brown sugar, $\frac{1}{2}$ cup cream till you can spread it.

Luella Lynch

L. D. Dittmer Motor Co.

Studebaker — Sales and Service

Phone 47

Elkader, Iowa

HOLIDAY FRUIT COOKIES

1 cup soft shortening	1 tsp. salt
2 cups brown sugar (packed)	1½ cups broken pecans
2 eggs	2 cups candied cherries or candied fruit
½ cup sour milk or buttermilk	2 cups dates
3½ cups sifted flour	
1 tsp. soda	

Mix the shortening and sugar together. Add eggs and mix well. Stir in the milk. Measure flour, soda and salt together and add to mixture. Then add the nuts, fruit and dates. Chill mixture at least 1 hour. Drop small teaspoons of mixture 2" apart on a lightly greased baking sheet. Place a pecan half on each cookie. Bake 8 to 10 minutes in a moderately hot oven (400) until set. Makes about 7 doz.

Dorothy Ponsar
Mrs. W. F. Johns

CINNAMON FRUIT COOKIES

½ cup Crisco	½ tsp cloves
1 cup brown sugar	1 tsp. soda
1 egg, well beaten	1 cup nuts, chopped
1¾ cups all-purpose flour	1 cup raisins
½ tsp. salt	½ cup milk
2 tsp. cinnamon	

Cream Crisco, add sugar slowly and beat until light. Beat in egg. Sift flour. Sift again with salt, cinnamon, cloves, and soda. Add nuts and raisins to flour mixture and blend well. Add mixture to other ingredients alternately with milk and mix to form a stiff batter. Drop by teaspoon on greased cookie sheet. Bake in moderately hot oven, 375° F. about 10 to 15 minutes. Makes approximately 40 cookies.

Mrs. John Berse

Pahlas Jewelry Store

Gifts That Last

ELKADER, IOWA

BROWN SUGAR COOKIES

2 cups brown sugar	1½ tsp. soda
1 cup butter or lard (scant)	1 cup raisins
½ cup boiling water poured over sugar and shortening	1 cup nut meats
salt	flour enough to make a drop dough or about 3 cups
2 eggs well beaten	

Mrs. P. Feeney

Mrs. Glen Probert

RAISIN JUMBO COOKIES

2 cups raisins	¼ tsp. nutmeg
1 cup water	3 slightly beaten eggs
1 tsp. soda	1 tsp. vanilla
1 cup Spry	4 cups flour
2 cups sugar	1 tsp. baking powder
½ tsp. salt	1 cup nuts
1½ tsp. cinnamon	

Combine raisins and water and boil five minutes. There should be one half cup liquid when boiled. Stir in soda. Cream shortening, add sugar, salt, spices, flour with baking powder, and eggs.

Mrs. Ella Looney

ORANGE DROP COOKIES

1½ cups brown sugar	1 cup sour milk
1 cup butter	3½ cups flour
2 eggs	¼ tsp. salt
juice of 1 orange and grated rind	2 tsp. baking powder
1 tsp. vanilla	1 tsp. soda
	1 cup nuts

Cream shortening. Add eggs, orange juice, rind, vanilla and sour milk. Mix well. Add sifted dry ingredients. Add nut meats, drop on cookie sheet and bake. Cover with powdered sugar frosting when cool.

Mrs. Emery Nuss

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**LEN WOLF***Mixing*

ELKADER

DOUGHNUTS IN RHYME

1 cup sugar
 1 cup milk
 2 eggs beaten fine as silk
 Salt and nutmeg. Lemon will do.
 Of baking powder, tsp. two.
 Lightly stir the flour in:
 Roll on a pie board not too thin:
 Cut in diamonds, twist or rings
 Drop with care the doughy things
 Into fat that swiftly swells
 Evenly the spongy cells.
 Watch with care the time for turning
 Fry them brown, just short of burning.
 Roll in sugar, serve when cool
 This is a never failing rule.

Mrs. M. J. Poull

RICH OLD FASHIONED DOUGHNUTS

Sift together:	$\frac{1}{2}$ tsp. nutmeg
4 cups all purpose flour	$\frac{1}{2}$ tsp. salt
4 tsp. baking powder	$\frac{1}{3}$ cup melted shortening
$\frac{1}{2}$ tsp. cinnamon	(butter is best)

Beat 5 egg yolks until light. Gradually add 1 cup white sugar. Beat well. Then add the melted shortening, add 1 cup milk alternately with the flour mixture a little at a time. Beat after each addition.

Put dough on floured board, pat to $\frac{1}{3}$ inch thickness, cut with doughnut cutter and fry in hot fat. Yields 24 large round doughnuts.

Mrs. Frank O'Brien

DOUGHNUTS

1 cup sugar	2 tsp. baking powder
1 tsp. Spry	salt
2 eggs, well beaten	$\frac{1}{2}$ tsp. vanilla
Dissolve 1 tsp. soda in 1 cup sour milk	

Flour enough to make a dough which can be rolled out on a floured board and cut into doughnuts. Fry in deep hot fat to a golden brown.

Mrs. Henry Fritz

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DESSERTS

FOOD FOR THE GODS!

Beat 6 eggs. Add 12 tbsp. cracker crumbs and 2 tsp. baking powder. Add 2 small cups sugar and a large pinch of salt. Stir in one pound dates cut fine and one pound nuts broken in pieces. Add 2 tsp. vanilla. Spread thinly in buttered tins and bake in a moderate oven until done, about $\frac{3}{4}$ of an hour. Before it cools, scrape from pans and crumble. This will keep for days. Serve with whipped cream.

Mrs. Phyllis Patterson

FRUIT TORTE

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup butter	1 cup flour
3 egg yolks, beaten	2 tsp. baking powder
$\frac{1}{2}$ tsp. vanilla	

Mix ingredients as for cake. Bake in 2 greased pans. Before baking cover batter with meringue made of 5 egg whites and 1 cup sugar. Nuts may be sprinkled over meringue. Bake at 300° for 45 min. Put together with cream filling:

2 $\frac{1}{2}$ tbsp. flour	$\frac{1}{3}$ cup sugar
pinch of salt	2 egg yolks
1 cup milk, scalded	

Cook until thick, add vanilla, cool. Put torte together, meringue side down, cover with filling and any fruit. Place other layer on, meringue side up. Serve with whipped cream and fruit.

Mrs. Paula Schneider

Mrs. Elmer Bente

ICE BOX CHOCOLATE PUDDING

4 squares Hershey's unsweet- ened chocolate	4 eggs, separated
$\frac{1}{2}$ cup sugar	1 tsp. vanilla
dash of salt	1 cup cream
$\frac{1}{4}$ cup hot water	2 dozen vanilla wafers

Melt chocolate, add sugar, salt and water. Stir until sugar is dissolved. Remove from heat, and add egg yolks, beating thoroughly. Place in top of double boiler and cook for 2 minutes, stirring constantly. Remove from heat and add vanilla. Fold in beaten egg whites. Chill. Fold in whipped cream, add a few nut meats.

Line bottom of pan with crushed wafers, turn in chocolate mixture, cover top with wafers. Chill overnight in refrigerator. Serve with whipped cream.

Mrs. Leo Keleher

GOOD CHOCOLATE DESSERT

1 pkg. Hersheys chocolate chips	2 tbsp. sugar
4 eggs	1 cup whipping cream

Melt chocolate chips, add 4 egg yolks and sugar. Cook until thick. Cool. Add the 4 beaten egg whites. Pour over white cake. Add a topping of whipped cream.

Mrs. R. J. Hyde

FRUIT WHIP

Drain liquid from 1 can pineapple and mix 1 tsp. flour, $\frac{1}{2}$ cup sugar, 2 eggs. Boil, then let cool. Whip $\frac{1}{2}$ pint of cream. Add mixture to the whipped cream. Dice the pineapple and add 1 cup diced marshmallows. Other fruit may be added.

Mrs. Elsie Whittle

HOTEL BAYLESS

Merritt T. Hamilton, Prop.

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ALPINE INN

LEMON CUPS

1 cup sugar	grated peel of 1 lemon
$\frac{1}{4}$ cup flour	3 well-beaten egg yolks
$\frac{1}{8}$ tsp. salt	$1\frac{1}{2}$ cups milk, scalded
2 tbsp. melted butter	3 stiffly beaten egg whites
5 tbsp. lemon juice	

Combine sugar, flour, salt, and butter. Add lemon juice and peel. Add to combined egg yolks and milk. Mix well. Fold in egg whites, and pour into greased custard cups. Bake in a pan of hot water in moderate oven (325°) for 45 minutes. When baked, each dessert will have custard on the bottom and sponge cake on top. May be baked in shallow baking dish. Serves 8.

Mrs. Durward Scully

MERINGUE TORTE

6 egg whites	1 tsp. vinegar
2 cups sugar	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	

Method:

Beat whites of eggs until foamy, then add vanilla, vinegar and salt. Continue beating until mixture is stiff enough to form peaks. Gradually add sifted sugar and continue beating for about five minutes until sugar is all dissolved.

Spoon mixture in cup-shaped mounds on cookie sheets lined with waxed paper. Bake in slow oven (300°) for 40-45 minutes. Then cool. This recipe makes twelve individual servings.

It also may be shaped into one big mound and baked on a lined cookie sheet for one hour at 300° .

Also it makes two regular pie shells. Use pyrex lined with waxed paper. Remove paper when cool.

When ready to serve cover with any fresh fruit, and ice cream or whipped cream.

Florence Hamilton

HUGGINS' D-X STATION

ELKADER, IOWA

Gas — Washing and Greasing

DELICIOUS DESSERT

¾ lb. vanilla wafers rolled fine	2 eggs well beaten separately
1 cup powdered sugar	1 cup cream whipped
½ cup soft butter (room temperature)	2 cups mixed fruit and nuts (fruit cocktail drained)

Put half wafer crumbs in bottom of pan. Cream butter with sugar. Add beaten eggs and spread over crumbs. Add whipped cream to well drained fruit and spread over eggs, sugar and butter mixture. Add rest of wafer crumbs and sprinkle crumbs and few nuts on top. Store in refrigerator for 24 hours.

Catherine Dittmer

DATE TORTE

3 eggs	1 tsp. baking powder
¾ cup sugar	1 cup chopped nuts
2 tbsp. flour	1 cup chopped dates

Sift flour and baking powder and add to sugar and egg yolks which have been creamed. Add dates and nuts. Add beaten egg whites last. Serve with whipped cream.

Mrs. Martin Penne-ton

CRANBERRY PUDDING

1 cup cranberries, cut in half	½ tsp. baking powder
1 cup sorghum	⅓ cup boiling water
¼ tsp. salt	1½ cups flour
1 small tsp. soda	

Mix dry ingredients with cranberries and then add liquids. Pour in greased pan and steam 1½ hrs. Serve with butter sauce:

Cream ½ cup butter	1 cup cream
add 1 cup sugar	

Bring to boil and add flavoring to taste.

Mrs. P. R. V. Hommel

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John Cvrk

COCOANUT MACAROON DESSERT

2 doz. cocoanut macaroons sweetened to taste
 broken in small pieces ½ lb. salted nuts
 1 pint of cream, whipped and

Wipe as much salt from nuts as possible and break, not chop. Add macaroons and nuts to whipped cream. Freeze for about six hours.

Marge Hyde

APPLE PUDDING

1 cup sugar 1 egg, unbeaten
 ¼ cup butter

Blend these three well and add 2½ cups chopped apples. Then add sifted ingredients.

1 tsp. soda ½ tsp. nutmeg
 ½ tsp. cinnamon ¼ tsp. salt

And at the last add 1 teaspoon vanilla, ½ cup nuts or raisins. Bake in low oven until it pulls away from the sides of the pan. Serve with cream or plain.

Mrs. Henry Wolf

RHUBARB DUMPLINGS

Cream 2 tbsp. butter and ½ cup sugar together. Sift 1½ cups all-purpose flour with 2 tsp. baking powder and add alternately with ½ cup milk. Add ½ tsp. vanilla.

Drop the batter by spoonfuls into boiling hot rhubarb sauce in a wide kettle.

Place pan on an asbestos mat over a low flame and keep tightly covered for 20 minutes. Serve hot or cold. This dumpling batter can also be used with sliced peach sauce.

Mrs. Charles Crane

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PINEAPPLE BUTTERMILK SHERBET

1 quart fresh buttermilk 2 tsp. vanilla
 1 cup sugar 2 egg whites, beaten stiff
 2 cups crushed pineapple (or
 juice of 3 lemons,

Place the buttermilk, sugar and pineapple in a mixing bowl and stir until the sugar is dissolved. Place in refrigerator and freeze to a mush. Add the beaten egg whites and continue freezing. Makes 1½ quarts.

Mrs. Alfred Gerken

LEMON CUSTARD DESSERT

6 egg yolks ¾ cup sugar
 ¾ cup lemon juice 1½ tsp. grated lemon rind
 1 tbsp. gelatin in ¼ cup cold 6 egg whites beaten with ¾
 water cup sugar

Combine egg yolks, sugar, lemon juice and rind and cook until thick. Cool, add gelatin and fold in egg whites. Break pieces of angel food or white cake and mix. Place in refrigerator and chill. Serve with whipped cream.

Mrs. Leslie Oelke

APPLE CRUNCH

½ cup butter 1 tsp. cinnamon
 1 cup light brown sugar 4 cups sliced apples
 ¾ cup flour ½ cup water

Blend first four ingredients. Put half of apples in greased baking dish and add half of the dry mix. Add remainder of the apples, water and cover with remainder of dry mix. Bake at 350° for one to one and a half hours.

Mrs. John Roach

Gambles

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APRICOT SOUFFLE

1 cup cooked apricots 1 tbsp. lemon juice
 ½ cup sugar 3 eggs
 3 tbsp. flour

Mix flour, sugar and lemon juice with fruit. Fold in egg whites, beaten stiff. Pour into buttered baking dish. Bake 30 to 40 min. at 350°. Place baking dish in pan of hot water while in oven. Serve warm or cold with whipped cream.

Mrs. Elmer Bente

FRUIT PUDDING

1 cup sugar 1 tsp. soda
 1 cup flour ¼ tsp. salt

Mix these together and add:

1 beaten egg 2 cups drained fruit cocktail

Pour into 8 x 10 pan and top with ½ cup brown sugar and ½ cup nuts. Bake in 300° oven for 1 hr. 20 min.

Mrs. Don Matt

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PICKLES and PRESERVES

CELERY PICKLES

Take 4 to 5 inch cucumbers and quarter lengthwise. Pack tight in sterilized jars with several pieces of celery and cover with the following boiling hot syrup.

1 quart vinegar

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

1 cup sugar

Seal tight.

A pinch of alum in bottom of jar.

Dill may be added.

Mrs. Maurice Larson

DILL PICKLES

6 cups water

$\frac{1}{2}$ cup salt (scant)

6 cups white vinegar

Boil this and have pickles and dill in jars. Pour this over hot and seal.

Florence Poull

VIRGINIA PICKLES

1 gal. thin sliced unpeeled cucumbers

1 gal. water

1 tbsp. ginger

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

$\frac{1}{2}$ box mixed spices

1 tbsp. salt (optional)

1 cup salt

1 tbsp. alum

8 cups sugar

$5\frac{1}{2}$ cups vinegar

1 tbsp. celery seed

Soak pickles in brine made of 1 gal. water to 1 cup salt for five days, stirring everyday. On the 6th day soak in alum water. Drain and rinse. Simmer drained slices in 1 gal. water with ginger for 20 minutes. Drain and rinse. Add slices to cooked syrup. Boil 20 minutes or until slices are clear. Pack in jars and pour syrup over and seal. You may use any spices you like and slice pickles very thin.

Mrs. Leo Cassutt

PICKLED WATERMELON RIND

Cut off all green rind and pink part, then cut the white rind into cubes 1 inch in size. Parboil until it can be pierced with a fork, but not soft.

The following syrup is enough for 10 cups of cooked rind.

3½ cups sugar
1 cup vinegar

cloves and cinnamon to taste.

Bring syrup to boiling point and pour over rind. Let stand overnight. In the morning drain off syrup and reheat and pour back. Next morning do the same. The third morning heat syrup and rind and seal in jars.

Freda Wells

PIMENTO PICKLES

2 pounds medium sized cucumbers. Without peeling slice thin. Soak in mild salt water over night. In the morning drain.

SYRUP

1 cup vinegar
1 cup water
1½ cups sugar
1 tsp. pepper

1 tsp. turmeric (powdered)
1 tsp. celery seed
1 tsp. mustard seed

1 small can pimento which has been put up in water. Cut fine. Small onions sliced fine. Add cucumbers and bring all to a boil. Seal. Yield; 3 pints.

Mrs. Charles Robinson

CHILI SAUCE

20 medium sized tomatoes
6 onions
2 green peppers
½ tsp. cloves
½ tsp. allspice
1 tsp. cinnamon
1 cup vinegar

1½ cups sugar
1 tsp. salt
1 tbs. celery seed
Chop tomatoes, onions and
peppers
cook slowly

Mrs. P. Feeney

CHICAGO HOT

8 quarts ripe tomatoes
2 cups chopped celery
6 onions
2 cups sugar

½ c salt
4 red or green peppers
1 qt. vinegar
2 tbs. mustard seed

Drain tomatoes after peeling, but don't scald to peel. Seal cold.

Mrs. Ella Stence

RIPE SWEET CUCUMBER PICKLES

Soak pickles in salt water for a day and if they are too salty freshen. Put on to boil 2 cups white vinegar $1\frac{1}{2}$ cups water and 3 cups sugar and a few mustard seeds and boil for 2 hours slowly.

Mrs. Otto Beck

SOCIETY SWEET CHIPS

14 cucumbers dill size. Wash and pack in stone jar. Pour boiling water over them for 4 mornings. The 5th morning slice $\frac{1}{4}$ inch, put back in jar and make a syrup of 8 cups sugar, 1 quart vinegar, 3 tsp. salt and 3 heaping tsp. pickling spices. Boil, pour over pickles hot. Next morning pour off syrup and boil 1 minute. Pour over hot. Repeat 3 mornings. The 4th morning boil syrup and drop pickles in and let heat to boiling point but do not boil. Seal in jars.

Mrs. Russell Huggins

SWEET PICKLES

1 — 1 gal. water, 1 cup salt
Let pickles stay in brine for a week

2 — 3 mornings drain and add fresh water.

3 — On fourth morning slice pickles lengthwise and boil in 1 gallon water and 2 tbsp. alum for $\frac{1}{2}$ hour.

4 — Pour syrup over pickles

1 quart vinegar
 $2\frac{1}{2}$ lb. sugar

1 tbsp. pickling spices
1 tbsp. celery seed

Tie spices in cloth. Boil syrup for 2 mornings and pour over pickles in open jar. On 3rd morning pack pickles in jar and seal. Pickles must be cut.

Mrs. Gerald Feeney

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WATERMELLON PICKLES

2 lb. watermelon rind	1 lemon, thinly sliced
4 cups sugar	2 tbsp. cinnamon bark
2 cups vinegar	1 tbsp. whole cloves
2 cups water	

Soak over night in salt water, $\frac{1}{4}$ cup salt to 1 qt. water. Drain, rinse and cover with cold water. Cook just tender, drain. Combine sugar and water, vinegar, lemon and spices tied in a bag. Simmer 10 minutes. Remove spice bag, add watermelon rind. Simmer until clear. Fill hot sterilized jars to $\frac{1}{2}$ in. from top. Seal. Makes 3 pints.

Mrs. Harley Downey

TUMERIC PICKLES

12 cucumbers, pared and sliced thick	$\frac{1}{2}$ cup salt with water to cover cucumbers, let stand over night.
6 onions sliced	

Drain - Make a juice of 2 cups sugar, 2 cups vinegar, 2 tsp. ground ginger, 1 tsp. black pepper, 1 tsp. tumeric powder. Boil, add cucumbers and onions and scald through. Do not cook. Can while hot.

Mrs. Harley Downey

ALLEN MOTOR CO.**BUICK****PONTIAC***Sales & Service***U. S. TIRES****Elkader, Iowa****Phone 70**

STRAWBERRY PRESERVES

Two quarts strawberries washed and stemmed. Pour boiling water over them and let stand until water turns pink which will be in a few minutes, then drain. Place berries on stove with 3 cups sugar added to them. Let stand until berries come to top. Cook 3 minutes. Add 2 more cups sugar and cook 3 minutes longer. Add 1 tbsp. lemon juice, seal. Cook one recipe at a time.

Mrs. George Bente

GRAPE JELLY

Use fully ripe grapes. Mash the grapes and cook. Let the juice drip through a cloth. Measure the juice and use $1\frac{1}{2}$ cups sugar to each cup of juice.

Method— Measure the juice and bring to a boil, then put half the sugar in and stir until dissolved, then add the other half of sugar and stir until dissolved. Pour into glasses and cover with wax. Do not boil the jelly after you start to put the sugar in.

Mrs. Harley Downey

STRAWBERRY JAM

4 heaping cups of washed and stemmed strawberries 4 cups sugar, add 1 cup of sugar and use low flame.

Stir gently until juice starts to flow. Increase heat and bring to a full rolling boil. Time and let boil one minute. Add 2 cups sugar and boil hard for one minute. Set aside and let mixture become cold. Add the last cup of sugar and boil hard for 3 minutes. Remove from fire and set aside to cool. When mixture is lukewarm cover kettle with a cloth and let stand over night. Put in jars and seal.

Mrs. Roma Eischeid

FOURTEEN DAY PICKLES

1 gallon water 1 cup salt

As many pickles as the water will hold. Let stand one week. Put on dish and weight down. Drain and put on fresh cold water every morning for three mornings, then on the fourth morning add:

1 gallon water 2 tbsp. powdered alum

Put pickles in this and boil for $\frac{1}{2}$ hour, then drain and put them in cold water. Be sure it is cold. Then: 1 qt. vinegar (white), 5 cups sugar, 1 tbsp. mixed spices, 1 tbsp. celery seed. Boil this and pour over the pickles in crock. Do this for 2 mornings and add 1 cup of sugar to this liquid each morning. The last morning boil syrup, do not add more sugar, put pickles in jar and pour over hot syrup and seal.

Mrs. Marian Hahn

PEAR HARLEQUIN

Peel 12 large pears, slice thin Juice of 2 oranges
1 can crushed pineapple

Mix fruit with $\frac{1}{2}$ as much sugar as fruit. Let stand overnight, simmer slowly until thick, just before taking from stove add $\frac{1}{2}$ pint bottle maraschino cherries, cut up fine, also the juice from the cherries. Put in jars and seal while hot.

Mrs. James Stewart

YELLOW TOMATO PRESERVES

10 cups yellow tomatoes 7 cups white sugar
2 cups grated pineapple

Drop tomatoes in hot water and remove skins, measure. Boil sugar in 2 cups water until it spins a thread. Add tomatoes and pineapple, cook until thick, red tomatoes can be used instead of yellow ones.

Martha Hoover

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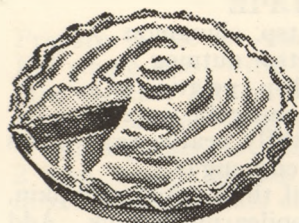
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PIES

GRAHAM CRACKER PIE

15 graham crackers rolled fine $\frac{1}{2}$ cup melted butter
 $\frac{1}{2}$ cup sugar

Save out $\frac{1}{3}$ cup graham crumbs for top of pie.

FILLING

2 cups scalded milk	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup sugar	1 tsp. vanilla
2 tbsp. corn starch mixed with water	3 egg whites beaten with 3 tbsp. sugar
3 egg yolks beaten	

Cook all but the last three ingredients until thick. Remove from fire and add salt and vanilla. Add custard to crust while hot. Put meringue on top and sprinkle the $\frac{1}{3}$ cup of graham cracker crumbs. Bake 20 minutes at 325°.

Mrs. Dode McTaggart

CHOCOLATE PIE

Crust:

Beat two egg whites until foamy. Add $\frac{1}{2}$ tsp. salt, $\frac{1}{8}$ tsp. cream of tartar. Beat until mixture stands in soft peaks. Add $\frac{1}{2}$ cup sugar, beat until very stiff. Fold in $\frac{1}{2}$ tsp. vanilla and $\frac{1}{2}$ cup chopped nuts. Turn into heavily greased 8 inch pie plate. Bake in a slow oven 300°F about 55 minutes and let cool.

FILLING

Melt 1 cake Hershey's sweet German chocolate in double boiler. Add 2 tbsp. hot water, blend and cool. Add 1 tsp. vanilla, fold into 1 cup whipped cream. Put into shell and keep in refrigerator.

Lorna Murphy Tinsley

PUMPKIN CHIFFON PIE

3 egg yolks	1/2 tsp. cinnamon
1/2 cup sugar	1/2 tsp. nutmeg
1 1/4 cups pumpkin	1 tbsp. gelatine
1/2 cup milk	1/4 cup cold water
1/2 tsp. salt	3 stiffly beaten egg whites
1/2 tsp. ginger	1/2 cup sugar

Beat egg yolks and 1/2 cup sugar until thick. Add pumpkin, milk, salt and spices. Cook in double boiler until thick. Add gelatine softened in cold water, stir until gelatine dissolves. Add egg whites beaten with remaining 1/2 cup sugar. Pour into baked shell and chill. Serve with whipped cream.

Gladys Glesne

WHIPPED CREAM PIE

Soften 1 tbsp. unflavored gelatine in 1/3 cup cold milk. Beat together 3 egg yolks, 1/2 cup sugar, 1/8 tsp. salt. Add slowly to yolks, stirring constantly, 1 cup milk. Cook in double boiler until custard coats spoon. Stir in gelatine. Chill until mixture begins to congeal. Fold in 1 tsp. vanilla, 1 cup heavy cream whipped. Pour into baked pie shell. Top with a layer of strawberries. Chill.

Mrs. Wilson Downey

FRESH STRAWBERRY PIE

1 quart fresh berries	1 cup sugar
3/4 cup water	1 tsp. lemon juice
3 tbsp. cornstarch	1 cup cream whipped

Line cooled pie shell with berries, reserving 1 cup for glaze. Simmer 1 cup berries and water in saucepan 3 or 4 minutes. Combine cornstarch and sugar. Add to cooked fruit. Cook until thick and clear, stirring constantly. Add lemon juice. Cool slightly. Pour over berries in pastry shell. Cool thoroughly. Frost with whipped cream.

Mrs. T. J. Walch

Mrs. Ed Burlingame, Jr.

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NIGHT 93

APPLE CRUMB PIE

Prepare $\frac{1}{2}$ recipe standard pastry ;
 Fill single crust with 4 cups thinly sliced apples.
 Mix together 2 tbsp. sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ tsp. nutmeg and 2 tsp. lemon puice, pour over apples.
 Cut together as when making biscuits, 2 tbsp. shortening, 2 tbsp. butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup flour, add to this mixture $\frac{1}{2}$ cup nuts chopped up. Sprinkle over apples.
 Bake at 375 for 10 minutes then 350 for 45 minutes.

Mrs. Fred Seybert

SOUR CREAM PIE

1 cup sour cream	A dash of nutmeg
1 cup sugar	2 eggs (well beaten, fold in)
$\frac{1}{2}$ cup seeded raisins chopped fine	

Bake with one crust.

Johanna Minihan

RHUBARB CHIFFON PIE

1 pound fresh rhubarb	$\frac{1}{4}$ cup cold water
$\frac{1}{4}$ cup water	2 egg whites
$\frac{2}{3}$ cup sugar, maybe more	1 cup heavy cream
$1\frac{1}{2}$ tbsp. plain gelatin	

Method:

Combine cut rhubarb, water and sugar. Cook over low heat until very soft. Add more sugar if necessary.

Soften gelatin in the fourth cup cold water. Dissolve over hot water. Add to rhubarb and mix well. Cool until mixture starts to get syrupy.

Beat egg whites until stiff. Fold into rhubarb mixture.

Beat cream until stiff. Fold into filling. Spoon into cooled graham cracker crust. Chill in refrigerator until firm.

Miss Esther Loecke

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PEACH NUT CUSTARD PIE

4 eggs slightly beaten	1-10 inch pie shell unbaked
$\frac{1}{2}$ cup sugar	2 cups sliced peaches well drained
$\frac{1}{2}$ tsp. salt	
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{4}$ cup chopped pecans
$\frac{1}{4}$ tsp. nutmeg	$\frac{1}{4}$ cup brown sugar
3 cups milk, scalded	

Mix eggs, sugar, salt, vanilla and nutmeg together, Add milk slowly, stirring constantly. Pour into pie shell and bake in a hot oven (450 degrees for 15 minutes, lower heat to 325 degrees and bake 25 minutes longer. Place pie on a rack and cool. Arrange peach slices on top of pie. Sprinkle with pecans and sugar. Place under broiler until the top is bubbly and browned. Cool and serve.

Mrs. A. M. Bink

PUMPKIN PECAN PIE

1 cup brown sugar	1 cup milk
4 tbsp. flour	1 cup pumpkin
1 tsp. cinnamon	$\frac{1}{4}$ cup butter
$\frac{1}{2}$ tsp. cloves	1 cup whole pecans
$\frac{1}{2}$ tsp. ginger	3 egg whites
$\frac{1}{2}$ tsp. salt	3 tbsp. sugar
3 egg yolks	1 baked pie shell

Method: Mix brown sugar, flour, spices and salt. Beat egg yolks, add milk and stir into first mixture. Cook over hot water until thick, stirring constantly. Add pumpkin, butter and $\frac{3}{4}$ cup pecans. Mix well. Pour into baked pie shell. Cover with meringue made of egg whites and sugar. Garnish with remaining pecans. Bake in moderate oven 20 minutes. Serve cold.

Mrs. M. R. Hurley

Compliments of

Edward A. Burlingame, Jr.

PINEAPPLE PIE

30 marshmallows
 ¼ cup milk
 ½ pint cream whipped very stiff. (Put Marshmallow mixture into whipped cream).
 Add 1 cup crushed pineapple (well drained).
 Put in graham cracker pie shell. Cover with crumbs. Chill over night in refrigerator.

Crust:

16 Graham crackers—crushed ⅓ cup melted butter
 ⅓ cup sugar

Mrs. W. H. Walch

FRENCH PIE

Cream well:

1¼ cups powdered sugar ½ cup softened butter

Add:

1 egg well beaten to creamed 1 cup heavy cream whipped
 sugar and butter 1 lb. vanilla wafers

Place cookie crumbs in pan. Spread sugar, butter and egg mixture and 1 can of sliced pineapple cut in small pieces over above mixture. Spread whipped cream over all and last another layer of cookie crumbs. Allow to stand in refrigerator for several hours before serving.

Ella G. Boland

BUTTER PECAN PIE

1 cup brown sugar (mixed 3 eggs, (beaten)
 with) ¼ tsp. salt
 1 tbsp. flour 1 tsp. vanilla
 1 tbsp. butter 1 cup pecan halves
 1 cup light corn syrup 1 unbaked pastry shell

Cream butter with sugar and flour, add syrup and eggs and beat until frothy. Add salt, vanilla and pecans and pour into unbaked shell. Bake 40 minutes at 325°. Makes 9 inch pie.

Mrs. P. A. Dunn

HOTEL BARBER SHOP

R. J. HYDE

COCOANUT PIE

1½ cups shredded cocoanut	pinch of salt
1 tbsp. gelatin	½ cup cream
4 eggs, separated	½ cup cream whipped
1 cup sugar	1 tsp. vanilla

Soak gelatin in ½ cup cold water 5 minutes. Beat egg yolks adding ½ cup sugar, salt and ½ cup cream. Cook in double boiler until thick and add the soaked gelatin. Beat egg whites stiff, gradually adding the ½ cup sugar. When the custard mixture has cooled, fold in the whites, cocoanut and flavoring. Pour in baked pie shell and chill thoroughly before serving. Just before serving spread ½ cup cream that has been whipped and sweetened over top of pie and sprinkle with cocoanut.

Mrs. Dave Walch

CHOCOLATE MARSHMALLOW PIE

28 marshmallows	⅓ cup milk
-----------------	------------

Dissolve marshmallows in milk over slow heat and cool. Add two squares of Hershey's chocolate grated. Beat 1 cup of cream until stiff. Add to marshmallow mixture. Put into baked pie shell or graham cracker shell. Set in refrigerator until ready to use.

Mrs. Edw. A. Burlingame

Mrs. Albert Geno

FROZEN LEMON PIE

3 eggs	pinch of salt
1 lemon	½ pint whipping cream
½ cup sugar	14 graham crackers rolled

Beat 3 egg yolks, add ½ cup sugar, 3 tbsp. lemon juice and grated rind. Cook in double boiler until thick like custard. Cool. Beat egg whites and whip cream and fold into custard. Place cracker crumbs in bottom of tray, pour custard over and cover with crumbs. Place in refrigerator and freeze.

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ANGEL COCOANUT PIE

1 $\frac{1}{3}$ cup graham cracker crumbs	1 $\frac{1}{2}$ cup whipping cream
$\frac{1}{2}$ cup melted butter	1 cup cocoanut
4 egg whites	1 tsp. vanilla
$\frac{1}{4}$ tsp. salt	1 large cup sliced drained peaches
1 tbsp. vinegar	
1 cup sugar	

Combine cracker crumbs and butter. Pat firmly in 9 inch pie pan. Beat egg whites until frothy, add salt and vinegar and beat until stiff. Gradually add sugar 2 tbsp. at a time, beating thoroughly after each addition. Put in pan over cracker crust. Bake in 275° oven for 1 $\frac{1}{4}$ hours. Cool.

Toast $\frac{1}{2}$ cup cocoanut. Arrange peach slices on cool meringue. Whip cream and fold in other $\frac{1}{2}$ cup cocoanut. Add vanilla. Put over peach slices and sprinkle with toasted cocoanut. Chill.

Mrs. Mike Stewart
Donna Johnson

GELATINE PINEAPPLE CHIFFON PIE

Soak 1 tbsp. gelatine in $\frac{1}{4}$ cup cold water. Beat until light 4 egg yolks, add gradually $\frac{1}{4}$ cup sugar. Stir in 1 $\frac{1}{4}$ cups canned crushed pineapple, 1 tbsp. lemon juice.

Cook and stir these ingredients in double boiler until they thicken. Stir in the soaked gelatine until it is dissolved. Cool these ingredients until they are about to set.

Whip until stiff 4 egg whites, $\frac{1}{4}$ tsp. salt. Fold in $\frac{1}{4}$ cup sugar. Fold these ingredients into pineapple mixture. Fill the pie shell (I use a baked graham cracker crust for this.) Chill pie thoroughly. Serve it topped with whipped cream.

Mrs. Gerald Feeny

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LEMON PIE

1 cup boiling water	$\frac{1}{8}$ tsp. salt
1 cup sugar	1 lump of butter
2 rounded tbsp. cornstarch	2 eggs (separated)
Grated rind and juice of 1 lemon	

Place boiling water in a double boiler. Add blended sugar, cornstarch and salt. Cook until clear. Mix the beaten egg yolks, grated rind and lemon juice. Add to above mixture. Cool and pour into a baked pastry shell and top with a meringue made of the 2 egg whites, 2 tbsp. sugar and $\frac{1}{8}$ salt. (Medium size pie)

Mrs. L. A. Meder

Mrs. Ole Embretson

LEMON CHIFFON PIE

4 egg yolks beaten light	1 tbsp. water
Juice of 1 lemon	Cook in double boiler until it thickens.
$\frac{1}{2}$ cup sugar	
1 tsp. flour	

4 egg whites beaten stiff, add $\frac{1}{2}$ cup sugar. Fold $\frac{1}{2}$ egg whites into cooked mixture, pour into baked pie shell and put the rest of the egg whites on top for meringue. Brown in oven.

Mrs. Paula Schneider

PEACH CREAM PIE

$3\frac{1}{2}$ fresh peaches	3 tbsp. flour
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ tsp. cinnamon
$\frac{3}{4}$ cup top milk or cream	

Place peeled peaches in unbaked pie shell half side down. Blend sugar, flour and cinnamon around and over peaches (save a small amt. of mixture). Pour cream over peaches and sprinkle remaining mixture. Bake 10 min. at 500°. Turn oven to 350 and bake 45 min. longer.

Corinne Russell

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CHOCOLATE CHIFFON PIE

3 eggs	1 envelope Knox gelatine
1 cup sugar	(soaked in $\frac{1}{2}$ cup water)
3 tbsp. Hershey's cocoa	1 tsp. vanilla
2 cups milk (scalded)	

Mix sugar, egg yolks, cocoa. Add it to the scalded milk and cook a moment, watch, take off the fire just before it comes to a boil (so yolks won't separate). Stir in gelatin while mixture is hot. Set in refrigerator until it starts to harden like Jello. Beat egg whites stiff and stir them into filling. Put into a graham cracker or baked pastry pie shell and set in refrigerator until hard enough to cut.

Mrs. E. F. Seifert

CINNAMON CANDY APPLE PIE

Apples for one pie peeled and sliced	$\frac{1}{4}$ tsp. red food coloring
1 cup sugar	1 tbsp. cornstarch
$\frac{1}{2}$ cup water	$\frac{1}{2}$ tsp. lemon flavoring
$\frac{1}{3}$ cup cinnamon candies	1 tsp. butter

Combine sugar, water, cinnamon candies and red food coloring. Bring to boil and add apples and cook until done. Mix cornstarch with a little of the apple juice, add to apples and bring to boil. Remove from heat and add the lemon flavoring and butter and mix well. Pour in pastry lined pie pan, cover with top crust. Bake for 25 to 30 minutes.

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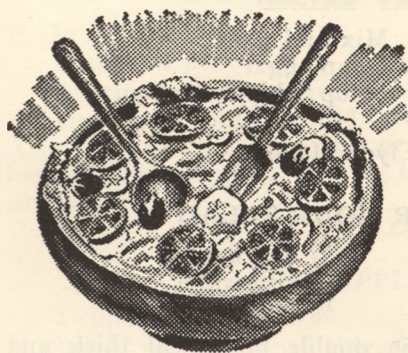
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SALADS and DRESSINGS



PINEAPPLE SALAD

Make a custard of 3 tbsp. sugar, 1 tbsp. cornstarch, 1 egg, 1 cup milk. Cool. 1 large can sliced pineapple drained and cut up. 2 doz. marshmallows cut up. Then whip 1 cup cream and fold in custard. Then stir into pineapple and marshmallows. Add bananas or nuts to change your salad. Makes ten servings.

Mrs. Dean Mallory

FROZEN FRUIT SALAD

32 marshmallows	$\frac{1}{2}$ cup maraschino cherries
2 tbsp. lemon juice	1 cup mayonaise
2 cups fruit cocktail	$\frac{1}{2}$ pt. whipping cream
1 cup ginger ale	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ cups pineapple (drained)	

Add lemon juice to marshmallows and heat over low flame. Remove from heat and stir until dissolved. Chill. Prepare fruit. To chilled mixture add ginger ale and fruits. Fold in whipped cream and mayonaise and salt. Freeze.

Mrs. Irving Christensen

GRAPE DELIGHT SALAD

2 well beaten eggs	$\frac{1}{2}$ cup sugar
2 tbsp. lemon juice	1 cup heavy cream, whipped
1 cup sliced red Tokay grapes	1 cup sliced pineapple
1 cup diced marshmallows	$\frac{1}{2}$ cup chopped nuts

Combine eggs, sugar and lemon juice in double boiler. Cook over hot water until slightly thickened. Remove from heat and cool. Fold in remaining ingredients. Chill 5-6 hours or over night, in refrigerator.

Mrs. Virginia Stence

CRANBERRY SALAD

1 qt. cranberries, —grind	Mix and chill
1 lb. marshmallows	1 cup sugar
1 no. 2 can crushed pineapple (drained)	1 cup whipped cream

Mrs. Clyde Hayes

TWENTY - FOUR HOUR SALAD

1½ cups sugar	¼ cup flour
½ cup lemon juice	¼ cup water
3 eggs, well beaten	⅛ tsp. salt

Mix ingredients and cook in double boiler till thick and creamy. When cool add ½ pt. whipped cream and following fruit:

2 cups diced pineapple	1½ cups diced marshmallows
2 cups diced white cherries	

Set away 24 hours in a cool place and stir occasionally. Other fruits may be added but such fruits as bananas and apples which turn dark add just before serving.

Mrs. Clifford Jones

"7-UP" SALAD

1 cup apple sauce (heated)	Dissolve 1 pkg. lemon Jello
½ cup orange juice and rind	Add 1 bottle 7-up

Mrs. R. J. Hyde

Helen Fitzpatrick

CALIFORNIA SALAD

Whip 1 pint whipping cream. Add dash of salt and sugar. Dissolve one package of lime Jello in 1 cup of boiling water. When Jello cools, add 1 pint of dry cottage cheese to which has been added juice of one lemon and one small grated Spanish onion. Combine above ingredients and place in mold. Serves 6 to 8.

Cathrine Connell

SALAD

1 pkg. lemon Jello	½ cup finely chopped celery
1 cup ground raw cranberries	¼ cup chopped nut meats

Place in mold and leave in refrigerator until set.

Mrs. Richard Wolf

ASHVILLE SALAD

- | | |
|----------------------|----------------------|
| 1 can tomato soup | 1 cup mayonnaise |
| 2 pkg. cream cheese | 1½ cups onion, green |
| 2 tbs. Knox gelatine | pepper and celery |
| ½ cup cold water | |

Melt cheese in tomato soup. Add gelatine dissolved in water. When cool add salad dressing and vegetables.

Mrs. A. J. Mulronev

FROZEN FRUIT SALAD

- | | |
|------------------------------|---------------------------------|
| 2 pkgs. cream cheese | ½ cup cream, whipped |
| ½ cup thick salad dressing | A few tbs. extra whipped |
| 4 tbs. chopped salted nuts | cream. |
| 4 tbs. finely chopped celery | 6 to 8 marashino cherries, let- |
| 1¼ cup diced mixed fruit | tuce or watercress |

Method:

1. Mash the cheese and blend with the salad dressing. Stir into the whipped cream. Stir in the nuts and fruit.

2. Pour into freezing tray lined with wax paper. Freeze until firm.

3. Cut into serving portions. Place on lettuce or surround with watercress. Top with a bit of whipped cream. Top with a cherry.

Catherine Dittmer

SALAD DRESSING

- | | |
|-----------------------|----------------------|
| 2 scant cups sugar | 2 cups vinegar |
| 2 tsp. salt | 1½ cups salad oil |
| 1 bottle chilli sauce | 1 onion, grated fine |
| 1½ cups catsup | |

Mrs. M. L. Ponsar

R. L. MORSE, D.D.S.

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FRUIT SALAD DRESSING

Grated rind of 1 orange	Grated rind of 1 lemon
$\frac{1}{2}$ cup lemon juice	$\frac{1}{2}$ cup orange juice
1 heaping tsp. flour	3 well beaten eggs
1 cup sugar	$\frac{3}{4}$ cup water

Mix flour with water, mix sugar and eggs, add rind and juice and cook over low heat until thick. Dilute with whipped cream to serve.

Mrs. J. J. Hyde

SALAD DRESSING

Heat 1 cup vinegar and add generous piece of butter in double boiler.

Add: 1 cup sugar	6 egg yolks or 3 eggs well
1 tbsp. flour	beaten
salt and pepper sifted 3 times	Stir until thick.

Mrs. F. E. Sharp

FRENCH DRESSING

2 cups catsup	1 cup Mazola oil
$\frac{1}{2}$ cup vinegar	$\frac{1}{3}$ cup sugar
1 large onion cut fine	2 kernels garlic (cut fine)

Mix - shake and keep cool (makes one quart)

Mrs. Ed Ehrhardt

SALAD DRESSING

$\frac{2}{3}$ cup sugar	$\frac{1}{3}$ cup catsup
1 tsp. salt	$\frac{1}{3}$ onion, grated
1 tsp. paprika	$\frac{1}{2}$ cup salad oil
$\frac{1}{4}$ cup vinegar	1 tsp. celery seed
juice of $\frac{1}{2}$ lemon	

Mix in order listed with rotary beater. Chill before using.

Mrs. H. K. Roggensack

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SALAD DRESSING

3 eggs	1 tsp. mustard
1/2 cup sugar	1 cup vinegar
1 tbsp. flour	1/2 cup water
1 tsp. salt	

Stir all together and cook.

Mrs. G. W. Hunt

SALAD DRESSING

1 cup sugar	1/3 tsp. pepper
1 1/2 tbsp. flour	Add 1/2 cup water
1 tsp. salt	2 well beaten eggs
1 tsp. mustard	1/2 cup vinegar

Cook all in double boiler until thick.

Kathleen Murphy Schmeichel

DRESSING FOR TOSSED SALAD

1/8 cup sugar	1/2 tsp. celery seed
1/8 cup oil	2 tbsp. vinegar
1/4 tsp. Worcestershire sauce	2 tbsp. catsup

Mix and shake well

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