

COOK BOOK



1965

Bethany Lutheran Church

McCallsburg, Iowa

Dedication . . .

THIS BOOK IS DEDICATED TO THE BETHANY
SUNDAY SCHOOL ADDITION. SINCE FOOD BRINGS
NOURISHMENT TO THE BODY, WE TRUST THE WORD
OF GOD IS STRENGTH TO YOUR SOUL. IT IS OUR
PRAYER THAT THE CHILDREN INSTRUCTED WITHIN
THESE WALLS WILL BE INSPIRED AND MOTIVATED
TO LIVE A CHRISTIAN-LIFE. TO OUR SUNDAY SCHOOL
THE AMERICAN LUTHERAN CHURCH WOMEN OF
THE BETHANY LUTHERAN CHURCH THUS DEDICATE
THIS BOOK.

MY KITCHEN PRAYER

Bless my little kitchen, Lord,
I love its every nook.
And bless me as I do my work -
Wash pots and pans and cook.

May the meals that I prepare
Be seasoned from above
With Thy Blessings and Thy grace
But most of all - Thy Love.

As we partake of earthly food
the table Thou has spread
Will not forget to thank Thee, Lord,
For all our daily bread.

So bless my little kitchen, Lord
and those who enter in -
May they find naught but joy and Peace
and happiness therein.

Amen

BLESS MY HOME

Dear God, teach me the meaning of
The sacred name of home,
For it is where the first and best
Of your dear blessings come.
Within the doors of home we learn
How best to serve and live;
Its lessons guide us into life
And all life has to give.
God loves this happy home of ours
And all who dwell therein.
He shields us from the pain of fear,
And shadow of all sin.
God makes our home a house of joy,
Where love and peace are given;
It is the dearest place on earth,
The nearest place to Heaven.

WHAT TO READ IN TIME OF NEED

When you need comfort, read Ps 25: 5: 30: 5
When you have the blues, read Psalm 91; Matt. 10: 29-31
When you are bereaved, read Luke 6:21; I Thess 4:13-18
When you are anxious, read Psalm 107; Phil 4:6
When you are in trouble, read Psalm 16, 31, 38, 40
When discouraged or tempted, read I Cor. 10:13, Isa 40
When you worry, read Matt 6:19-34
When in sickness, read James 5; Psalm 41
When men fail you, read I Peter 5:7; Psalm 23
When you have sinned, read I John 1:8-9; Heb 7:25
When you forget your blessings, read Psalm 103
When you want courage, read II Cor. 12:9
When you are looking for happiness, read Col. 3:1-17
When you grow bitter or critical, read I Cor. 13
If not a Christian, Read John 3:16; Matt 10:32-33; 22:35-40; Eph. 2:8-9

ACKNOWLEDGEMENT

We of the Eunice Circle wish to take this opportunity to thank all those who have contributed recipes, or in any way had a part in making it possible to publish this book.

Through the medium of this cookbook, we hope our many friends and new friends will find it useful in daily meal planning, and in it find many favorite dishes, hints, as well as spiritual helps from the Bible verse and prayers. All recipes have been tested and submitted by the women of the Bethany Lutheran Church and their friends.

Equivalents

No. 1 can = 1 1/2 c
No. 303 can = 2 c
No. 211 can = 1 2/3 c
No. 2 can = 2 1/2 c
No. 2 1/2 can = 3 1/2 c
No. 3 can = 4 c
No. 10 can = 13 c
1 square of chocolate = 3 T cocoa + 1 T butter
1 c cake flour = 7/8 c all purpose flour + 2 T cornstarch
Cake flour = sift 4 c flour and 1 c cornstarch together 4 times
1 c whipping cream = 2 c whipped
1 c evaporated milk = 3 c whipped
1 tsp baking powder = 1/4 tsp soda + 1 tsp cream of tartar
1 c egg whites = 8 to 10 whites
1 c egg yolks = 12 to 14 yolks
10 graham crackers = 1 c fine crumbs
1 c uncooked rice = 3 to 4 c cooked rice
1 T vinegar or lemon juice + 1 c milk = 1 c sour milk
10 miniature marshmallows = 1 regular size marshmallow
1 c broken uncooked spaghetti = 2 c cooked
2 c uncooked macaroni = amount necessary for 2 qt casserole
4 T = 1/4 c
5 1/3 T = 1/3 c
8 T = 1/2 c

Abbreviations Used

c.	- cup
lb.	- pound
oz.	- ounce
T.	- tablespoon
tsp.	- teaspoon
pt.	- pint
qt.	- quart
min.	- minute
pkg.	- package

Ingredients

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- No. 100 - 1 lb.

BEVERAGES

COCOA MIX

1 c Cocoa

1 c Sugar

Sift together. Serve: 2 - 3 T in cup and add cold water to make a paste then fill cup with hot water.

Mrs. Clara Egenes - Mrs. Ralph Weuve

3 c dry milk

1/2 tsp salt

CHRISTMAS CHEER PUNCH

1 qt cranberry juice

1 c sugar

2 c orange juice

1 c pineapple juice

Add sugar to cranberry juice. Combine with fruit juices and gingerale. Place small scoop of sherbert in punch cup and fill with punch.

Mrs. Lawrence Knaphus

3/4 c lemon juice

2 c gingerale

1 pt pineapple sherbert (optional)

EASY PUNCH

1 pt sherbert (any flavor)

Mix and serve. About 20 servings.

Mrs. Harold Hanson

2 qts gingerale

EASY PARTY PUNCH

1 pkg cherry soft drink powder

1 pkg strawberry soft drink powder

2 c sugar

3 qts water

Dissolve soft drink powder and sugar in water. Add frozen juices. Stir until dissolved. Stir in gingerale just before serving. Makes 1 1/2 gallons.

Mrs. Kenneth Engelking

1 can frozen orange juice (6 oz)

1 can frozen lemon juice (6 oz)

1 qt gingerale

GOLDEN PUNCH

1 6 oz can frozen orange juice

1 6 oz can frozen lemonade

1 12 oz can apricot nectar

Add water to frozen concentrates as directed on cans. Combine other juices and soda just before serving.

Mrs. Richard Sesker

1 No. 2 can pineapple juice

1 bottle sparkling soda

ORANGE PUNCH

1 large can orange juice

1 large can pineapple juice

1 large can grapefruit juice

6 lemons

Serves 40.

Mrs. Virgil Hill

3 qts gingerale

1 lb sugar

1/2 gal. orange sherbert

ice cubes

PUNCH

6 pkg strawberry Kool Aid (Make up with sugar and water as if using 4 pkgs)

1 46 oz can of pineapple juice

1 6 oz can of frozen lemon juice

gingerale (optional)

Serves 50 to 60.

Mrs. Harold Hanson

2 large cans of frozen orange juice

2 46 oz cans red Hawaiian punch

BEVERAGES

PUNCH

Mrs. Myron Tjelmeland

If you like to experiment with a recipe - to add dash of this and a dab of that - here's your chance. Here is a recipe for fruit punch, good enough as it is, but even better with your own variation. Try adding fresh orange or lemon juice. You might like some sugar or less gingerale.

1 6 oz can frozen orange juice con. 1 qt. gingerale

1 6 oz can frozen lemonade con. 1 1/2 qts water (vary quantity to taste)

1 6 oz can frozen pineapple con.

Combine frozen juice concentrates with water. Add gingerale just before serving.

Serve over crushed ice. This recipe makes about 15 large glasses of punch.

Why are fruit juices better than pop? Both are liquids, both contain calories which give energy, but fruit juices also contain vitamins and minerals.



BREADS - ROLLS - QUICK BREADS

WHITE BREAD

2 cakes compressed yeast
4 c lukewarm water
1/2 c sugar
2 T salt

Mrs. Carroll Lura

4 T melted shortening
2 T vinegar
About 12 c flour

Crumble yeast and dissolve in warm water. Stir in sugar, salt, shortening and vinegar. Add 6 cups flour, beat well. Use mixer. Stir in remaining flour and let rest 10 min. Turn out onto lightly floured board and knead until smooth and satiny. Return to bowl, which has been oiled, cover and let rise until doubled again. Turn out dough and cut into 4 parts (for 4 big loaves) with knife. Then run rolling pin over dough to remove air pockets. Shape and let raise until doubled in bulk. Bake 50 min. at 350 degrees.

WHITE BREAD

6 T sugar
6 tsp salt

Mrs. Robert Lounsberry

6 T shortening

Pour 5 1/2 c scalded milk over sugar, salt and shortening. Cool to lukewarm. Soften 5 1/2 tsp yeast in 1/2 c warm water plus 1 tsp sugar. Add yeast mixture to milk mixture. Add 6 to 7 cups of flour and beat until smooth and elastic. Dough should be soft but not sticky, so add last flour slowly so as not to get too much. Put dough in large greased bowl until double in bulk, about 2 hrs. Then divide and knead into loaves and place in greased bread pans. Set in warm place to raise until double in bulk again. Bake about 25 min. at 400 degrees. Makes 6 loaves. Loaf of cinnamon swirl: pat dough for one loaf into rectangle, sprinkle with mixture of cinnamon and sugar, roll up, seal edge, and place in bread pan to raise. Bake the same as above.

BREAD

(Mom good)

Mrs. Clarence Anderson

2 pkg active dry yeast
1/2 c warm water (not hot - 110 to 115 degrees)
2 T salt
3 1/2 c water (85 degrees)

1/4 c sugar
1/4 c soft shortening
12-12 1/2 c sifted flour

In mixing bowl, dissolve yeast in water. Add liquid, half the flour, sugar, salt and shortening. Beat with spoon till smooth and batter falls from spoon in "sheets". Using your hand, mix in enough of the remaining flour until dough cleans the bowl. Turn out onto lightly floured board. Cover and let rest 10 to 15 min. Knead until smooth and blistered - about 10 min. Place in greased bowl, turning once to bring greased side up. Cover with cloth. Let rise in warm place (85 degrees) until double in bulk - about 1 hr. Press 2 fingers into dough - it will leave a dent when dough is doubled. To punch down, thrust fist into dough, pull edges to center and turn completely over in bowl. Cover and let rise again until almost double in bulk, about 30 min. Divide into 3 parts. Round up and let rest 10 to 15 min. Put into 3 greased loaf pans, 9 x 5 x 3 inches, with the sealed edge down. Grease top of loaf. Cover with cloth; let rise until light (about 1 hr). Place pans on center rack of hot oven (425 degrees) and bake 25 to 30 min.

BREAD

Mrs. Laurence Banks, Jr.

1 c warm, not hot, water	2 T salt
3 pkg dry granulated yeast	4 T shortening
3 1/2 c lukewarm water	13 to 15 c flour
6 T sugar	

Dissolve the yeast in 1 c warm water. Stir in the remaining ingredients. Use only half the flour; mix with a wooden spoon until smooth. Put dough on a lightly floured board and knead until it is smooth and elastic. In greased bowl, turn to bring greased side up, then cover with a damp cloth. Let rise in warm place until double (1 1/2 hrs.) Punch down and let rise again until double (30 min.) Divide dough into 4 equal parts and shape each into a loaf. Let rise and bake at 375 degrees for 45 min. Rub butter on tops after removing from the oven.

GRANDMA HANSON'S BRAN BREAD

Mrs. Harold Hanson

4 c lukewarm water	1 cake yeast
4 T sugar	2 T melted shortening
1 T salt	4 T molasses
2 c all bran	10 c flour (about)

Mix water, yeast, salt, sugar and shortening. Add 4 c of flour and beat till bubbles appear. Add the bran soaked in 1 c hot water. Add molasses and mix well, then rest of flour. Knead and place in greased bowl, rise till double (2 hrs.) Form into loaves, rise 1 1/2 hr. Pick out air bubbles. Bake 375 degrees for 15 min. , then 315 degrees for 40 min. Makes 4 loaves.

100% BRAN BREAD

Mrs. Clarence Anderson

(Mom good)

Pour 2 c scalded milk over	1 c bran and cool
Add 2 T shortening	1 cake compressed yeast
1 tsp salt	softened in
1/2 c molasses	1/2 c water

Use enough flour to handle (3 to 4 c). Let raise once, put in pans and raise again. Bake for 1 hr. at 350 degrees. Makes 2 loaves.

FRENCH BREAD

Mrs. Delmar Helland

1 pkg dry yeast	1 1/2 tsp salt
1 1/2 c very warm water	1 T soft shortening
1 T sugar	4 c sifted flour

Sprinkle yeast into 1/2 c water and stir until dissolved. In a large bowl dissolve sugar and salt in 1 c water. Add shortening and yeast, mix well. Add flour, mix well. Work through dough with spoon at 10 min. intervals for five consecutive times. Turn dough onto lightly floured surface and divide in half. Shape into 2 balls let rest 10 min. Roll each to 12 x 9 inches. Then roll as jelly roll. Place on baking sheet. Score top diagonally 6 times. Cover. Rise 1 1/2 hrs. Bake 400 degrees for 30 to 35 min. Brush with butter.

BREADS - ROLLS - QUICK BREADS

GRAHAM BREAD

Mrs. J. I. Gjerde

4 c lukewarm water 6 c white flour
1/2 c molasses 2 c graham flour
1 T salt 1/2 c sugar
1/2 c shortening 1 cake yeast

Bake at 350 degrees. Makes 4 loaves.

DELICIOUS HOMEMADE OATMEAL BREAD

Mrs. Carroll Lura

Pour 2 c scalded milk over 1 c oatmeal.

Mrs. Bernice Caltvedt

Add 2 T shortening 1/2 c molasses
1 tsp salt 1 cake yeast softened in 1/2 c water
Add 4 c flour and knead. Let rise once. Put in pans and let rise again. Bake for 1 hr. at 325 degrees.

OATMEAL BREAD

Mrs. Jim Thompson

1 1/2 c boiling water 1 tsp salt
1 T shortening 1 c oatmeal
Mix together and add 1 pkg dry yeast dissolved in 1/2 c warm water. Then add:
1/4 c molasses (or part corn syrup) 5 to 6 c flour
1/4 c brown sugar raisins if preferred
Bake for 350 degrees - 35 min. Makes 1 large and 1 small loaf (or rolls).

RAISIN BREAD

Mrs. Delmar Helland

1 1/2 c raisins 1/3 c shortening
1 c milk 1/2 c sugar
1 pkg yeast 1 egg
3 1/2 c sifted flour 1 1/2 tsp salt
1/4 tsp nutmeg 3/4 tsp lemon or almond extract
Scald milk and cool to lukewarm. Combine with yeast. Sift flour and add 1 1/2 c to yeast mixture. Cover and put in warm place until doubled. Cream shortening and sugar till fluffy then beat in egg, salt, nutmeg and extract. Mix well and add to risen dough. Next mix raisins with 1/2 c of the remaining flour and stir into dough. Add remaining flour. Cover again. Rise 1 1/2 hrs. Punch down dough and shape into a round loaf and place in a 9 inch layer cake pan. Brush top with melted butter and cover and let rise 3rd time until double. Bake 350 degrees for 45 to 50 min.

RYE BREAD

Mrs. Clara Woster

Soak 1 pkg yeast in 1/2 c warm water and add 1 tsp sugar. Let stand.
3 c warm water 1/2 c lard
2 tsp salt 1/4 c molasses
1/4 c sugar 2 c rye flour
About 5 c white flour
Knead good. Cover and let stand in warm place. Let double in bulk and then pan it and let raise again until double in bulk. Bake at 350 degrees for 45 min. Makes 4 loaves.

BREADS - ROLLS - QUICK BREADS

WHOLE WHEAT BREAD

Mrs. John Helland

In a small dish mix and let stand until bubbly; $\frac{2}{3}$ c warm water, 2 pkg yeast and 1 tsp brown sugar.

Meanwhile mix:

2 T shortening	2 c hot water
$\frac{1}{2}$ c brown sugar	2 c whole wheat flour
1 tsp salt	2 c white flour

Add yeast, mix and let stand 30 min. Then add 2 c white flour (more). Knead until no longer sticky. Let rise till double and shape into 2 loaves. Let rise till double again and bake at 350 degrees for 50 to 60 min.

BUTTER PECAN ROLLS

Mrs. Hannah Tesdall

Soften 1 pkg yeast in	$\frac{1}{4}$ c sugar
$\frac{1}{4}$ c warm water	1 tsp salt
$\frac{1}{4}$ c shortening	3 $\frac{1}{4}$ to 3 $\frac{1}{2}$ c flour
1 c milk (scalded)	1 egg

Combine shortening, milk, sugar and salt, add 1 c flour and beat. Beat in egg, yeast and flour to make a stiff dough. Knead and let rise. Punch down and let rise again. Punch down and divide in half. Roll each piece into rectangle 12 x 8 inches. Brush with the following mixture: 2 T melted margarine, $\frac{1}{4}$ c sugar, 2 tsp cinnamon. Roll in jelly roll fashion, and cut each roll into 12 slices. For the topping: Into pans put the following mixture: 1 c brown sugar, $\frac{1}{2}$ c butter, 2 T light corn syrup. Heat slowly until blended, stirring. Sprinkle $\frac{1}{4}$ c pecans in each pan and top with the rolls. Let rise. Bake at 350 degrees for about 25 min. Do not overbake. Cool 1 or 2 min. and invert on rack.

REFRIGERATOR ROLLS

Mrs. Delmar Helland

1 cake yeast	1 egg
$\frac{1}{2}$ c sugar	7 c flour
1 $\frac{1}{2}$ tsp salt	3 T melted shortening
2 c lukewarm water	

Combine yeast, sugar, salt and water, add well beaten egg. Add half the flour and beat well. Add melted shortening and the rest of the flour. Knead lightly. Let raise until dough doubles in bulk. Punch down, cover and place in refrigerator. Use dough as needed or may use it immediately.

OVERNIGHT ROLLS

Mrs. Carroll Dunahoo

(A dough that does not require kneading)

1 pkg dry yeast	1 egg, well beaten
1 $\frac{1}{4}$ c warm water (110-115 deg.)	4-4 $\frac{1}{2}$ c flour
$\frac{3}{8}$ c soft shortening	1 $\frac{1}{4}$ tsp salt
$\frac{3}{8}$ c sugar	

Soften yeast in warm water, add shortening, sugar, egg, 2 c flour and salt. Stir and then beat until smooth, about 1 min. Stir in remaining flour. This will be a soft dough. Cover tightly and store in refrigerator overnight or until needed. Punch dough down when ready to use. Shape into rolls and place in a greased 9 x 9 x 2 inch pan. Cover with towel and let raise for 1 hour. Bake at 400 degrees for 15 to 20 min.

BREADS - ROLLS - QUICK BREADS

BUNS

Mrs. Andrew Bergland

Mix 2 pkg. yeast in 1/2 cup water with 1 tsp sugar added. Let stand in warm place. Then scald 3 c milk, add 3/4 c vegetable shortening, 1 tsp salt, 3/4 c sugar and let cool. Add 2 eggs, 4 c flour, beat well and mix well. Let rest in a warm place about 30 min. Then add enough flour to make a soft dough, and knead until it is not sticky. Let raise until double, and punch down, and let raise again, and then make into buns. If you like a richer bun, use 2 c milk, in above recipe.

NO KNEAD DINNER ROLLS

Mrs. Wendell Stum

1 c milk scalded

1 c cold water

1/2 c shortening

2 pkg dry yeast

2 T sugar

2 eggs

2 tsp salt

6 c flour

Combine milk, shortening, sugar and salt. Cool to lukewarm by adding cold water. Add yeast and mix well. Blend in beaten eggs, add flour and mix well. Place in greased bowl, cover and store in refrigerator for 2 hrs. If in a hurry just cover bowl and let raise until double in bulk. Shape into buns and bake 15 to 20 min. at 400 degrees.

ROLLS

Miss Agnes Sjurson

3 pkgs dry yeast dissolved in

1 c shortening

1/2 c warm water

1 c sugar

3 c scalded milk

1 T salt

5 or 6 eggs

Flour will vary 10-12 c

Beat eggs well (I like to add sugar to eggs) add shortening to scalded milk. Now combine lukewarm milk, eggs, yeast, flour and add salt. Stir then knead until smooth and velvety. Let rise in a warm place about 1 hr. or until double in bulk. Punch down, then when it has raised make into buns, cinnamon rolls, butterhorns and let rise until light. Bake at about 350 degrees for 15-20 min. This makes about 72 buns.

BUNS

Mrs. Ralph Weuve

2 c boiling water

2 pkg yeast

1/3 c lard

1/2 c warm water

1 T butter

1 tsp sugar

2/3 c sugar

2 eggs

1 T salt

7 1/2 c flour

Pour boiling water over sugar, lard and salt. Mix and let stand until lukewarm. Add yeast which has been dissolved in 1/2 c warm water and 1 tsp sugar. Add 2 beaten eggs and flour. Knead and let rise 2 hours, kneading down every half hour. Shape into buns and let rise until light. Bake at 375 degrees for about 20 min.

SWEET DOUGH

Mrs. Wallace Tintjer

1/2 c warm water	2 tsp salt
2 pkg yeast	2 eggs
1 1/2 c lukewarm milk	1/2 c soft shortening
1/2 c sugar	6 to 6 1/2 c flour

Put altogether with half the flour; beat until smooth with mixer. Add enough remaining flour to handle easily; just mix with a spoon well; no kneading necessary as this is a rather soft dough. Rub a little soft shortening on top of dough and cover with a damp cloth. Let rise in warm place until double (about 1 1/2 hr). Punch down; let rise (about 30 min). Divide dough for desired rolls and coffee cakes. Makes delicious buns or clover leaf rolls. Shape and let rise. Bake at 400 degrees for 12 to 15 min. Makes 1 1/2 to 2 doz rolls.

SANDWICH BUNS

Mrs. Kenneth Engelking

2 cakes yeast	1/4 c lukewarm water
1 c milk	4 T sugar
2 tsp salt	4 T shortening
2 eggs	4 1/2 c sifted flour

Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening, cool to lukewarm. Add 2 c flour, beat until smooth. Add eggs and beat until mixed, add yeast mixture and beat well. Add enough flour to make a soft dough that can be kneaded without having to work in too much more flour. Knead on a lightly floured board until smooth and satiny. Place in greased bowl, grease surface of dough lightly. Cover and let rise until double. Punch down dough. Divide dough into 24 buns and place on greased cookie sheet several inches apart. Brush tops with melted butter, cover and let rise until double in bulk. Bake in moderately hot oven, 375 degrees, for 15 min. It is possible to refrigerate this dough for 3 or 4 days. When dough is wanted, remove from refrigerator and punch down. Let it rise until it becomes room temperature, then shape it into rolls and let rise until double in bulk.

CLOVER LEAF ROLLS

Mrs. Laurence Banks, Jr.

2 pkg dry yeast	1/2 c sugar
1 T sugar	1 tsp salt (scant)
1 c lukewarm water	3 eggs (beaten)
1 c milk	7 c sifted flour
6 T shortening	

Dissolve yeast and 1 T sugar in lukewarm water. Scald milk and add to shortening, sugar and salt. Then add 2 c flour to make a batter. Add yeast mixture and beaten eggs. Mix well. Add remaining flour and knead lightly. Put in greased bowl, cover, set in warm place and let rise until double in bulk. Make into clover leaf rolls. Let rise. Bake at 325 degrees for 10 to 12 min.

BREADS - ROLLS - QUICK BREADS

REFRIGERATOR ROLLS

Mrs. Don A. Jorgenson

1 cake of yeast	1 egg
1/2 c sugar	7 c flour
1 tsp salt	3 T shortening
2 c lukewarm water	

Crumble yeast in large bowl, add salt, sugar, water and well beaten egg. Sift flour once and measure. Add half the flour and beat well. Add melted shortening and remainder of flour. Let rise to double its bulk. Cover tightly and chill. An hour before baking, take out desired amount of dough and shape into small rolls and place into greased pan. Let rise to twice the size. Bake in 425 degree oven for 20 to 25 min. Makes 3 doz rolls.

ALL BRAN REFRIGERATOR ROLLS

Mrs. Laurence Banks, Jr.

2/3 c lard	6 c flour
1 c all-bran	2/3 c sugar
1 c boiling water	1 1/2 tsp salt
2 c yeast	2 eggs (beaten)
1 c lukewarm water	

Pour boiling water over shortening, sugar, all-bran and salt in a large bowl. Stir. Let stand until lukewarm. Stir in eggs and yeast softened in lukewarm water. Add 1/2 the flour and beat until smooth. Add remaining flour, beat well. Cover and let rise until double. Shape balls of dough as desired, with oiled hands. Add a little flour if sticky. Let rise in a warm place about two hrs or until light. Bake at 350 degrees for about 15 min.

EASY CINNAMON ROLLS

Mrs. Myron Hill

2 pkg dry yeast	3 T warm water-soften yeast in this and set aside
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In a large bowl mix:

4 T butter, rounding	1 tsp salt
1/2 c sugar	2 eggs, beaten
1 c hot water	3 3/4 c flour

Dissolve butter, salt and sugar in hot water. Add eggs, yeast mixture and flour. Cover. Mixture will be sticky. When double in bulk, knead on floured board. Roll as usual. Makes 20 large rolls.

DANISH PASTRY

Mrs. Jordan Bergland

1 c cold milk	1 pkg yeast
1 1/2 T sugar	1/4 c warm water
1/2 tsp salt	3 c flour
1 egg	1 c soft butter or margarine

Sprinkle yeast over water and let stand 10 min. Then place in a bowl with the milk, egg, sugar and salt. Mix well. Add flour and work into a dough stiff enough to handle. Place dough on a floured board and roll into a square. Place the butter in the center of square and fold the sides and ends over the center. Roll out and fold in this manner 6 times. Refrigerate dough for 2 hrs. Then divide dough in 2 portions and roll as for cinamon rolls using following filling: 1 c powdered sugar, 1/2 c soft butter and crushed nuts. Mix and spread. Let rise till light. Bake in a 350 degree oven.

BREADS - ROLLS - QUICK BREADS

APPLESAUCE BREAD

Mrs. Millard Helland

1 c sugar	1 tsp salt
1/3 c shortening	1 tsp cinnamon
1 egg	1/2 tsp allspice
1 c apple sauce	1 tsp baking powder
1 c raisins	2 c flour
1/2 c raisins & 1/2 c dates	1/4 c nutmeats

Cream sugar and shortening. Add beaten eggs, then the dry ingredients alternately with the applesauce. Last add nutmeats and fruit. Pour in greased bread pan (9 x 5 x 3). Bake slowly in 325 degree oven for 1 hr.

APPLESAUCE LOAF CAKE

Mrs. Wendell Strum

1 3/4 c flour	1/4 tsp salt
1 tsp soda	1/2 tsp mace
1/8 tsp cloves	1/2 c shortening
1 tsp cinnamon	2 eggs
1 pkg butterscotch bits	thick sweetened applesauce*
1/2 c raisins	1/2 c chopped nuts

*With vegetable shortening, use 1 c applesauce; with butter, use 3/4 c applesauce. DO NOT use margarine. Sift together dry ingredients. Cream shortening and sugar till light and fluffy. Add eggs, one at time, beat well. Add flour mixture alternately with applesauce in small amounts. Stir in raisins, nuts and 1/2 pkg of bits. Bake in loaf pan lined with paper. Sprinkle bits over top. Bake at 325 degrees for 1 hr and 15 min. Cool and wrap in foil overnight.

BANANA BREAD

Mrs. Roy Severson-Mrs. Harold Hanson

Mrs. Stanley Vigress-Mrs. Orville Ellingson

1 c sugar	2 c flour
1/2 c margarine	2 eggs
1 tsp soda	1/4 tsp salt
3 - 5 T hot water or buttermilk	1 c nuts (optional)
1 c ripe mashed bananas	

Bake 45 min. at 350 to 375 degrees.

BANANA QUICK BREAD

Mrs. Maynard Olson

1 c sugar	2 c all purpose flour
1/2 c margarine	1 tsp soda
2 eggs	3 large bananas, mashed
Nuts (optional)	

Cream together sugar and margarine. Add eggs, then bananas, flour and soda. Add nuts. Bake for 1 hour at 350 degrees in loaf pan greased on bottom only.

BANANA NUT CAKE

Mrs. Tallmer Tjelmeland

1 1/2 c sugar	4 T sour milk
1/2 c butter	1 tsp soda
2 eggs	1 1/2 c flour
1 c mashed banana	1 tsp vanilla
1/2 c nutmeats	

Cream butter and sugar, add eggs and beat well. Add bananas and nuts and alternate flour and the milk to which the soda has been added. Lastly, add flavoring. Bake in loaf pan for 325 degrees at 1 hr.

BREADS - ROLLS - QUICK BREADS

BRAN BREAD

Mrs. Andrew Bergland

2 eggs	2 c All Bran
1 c buttermilk	2 c flour
1/2 c sorghum	1 c raisins
2 tsp soda	4 T melted shortening
1 tsp salt	
Bake 45 min. at 350 degrees	

BROWN BREAD

Mrs. Sherrill Hegland

2 c raisins	1 1/2 c water
Cook a few min. and add:	
1 c sugar	1 T crisco (rounded)
1 beaten egg	
Sift together and add:	
2 3/4 c flour	2 tsp soda
1 tsp salt	1 tsp baking powder
Mix and add vanilla and 1/2 c nuts. Pour in soup cans and fill about 1/2 full.	
Enough for about 5 or 6 cans. Bake 1 hr. at 325 degrees.	

CHERRY NUT BREAD

Mrs. Clara Egenes

2 eggs	1/2 tsp salt
1 c sugar	1 8 oz jar maraschino cherries
1 1/2 c flour	1 c nut meats chopped
1 1/2 tsp baking powder	
Drain cherries and save juice. Beat eggs, add sugar. Add remaining ingredients. Beat well. Add chopped nuts and cherries. Do not overmix. Pour into well greased loaf pan. Bake 45 min. at 350 degrees.	

CORN BREAD

Mrs. Delmar Helland

Sift in a medium sized bowl: 1 c yellow corn meal, 1 c flour, 1/4 c sugar, 1/2 tsp salt, 4 tsp baking powder, add 1 egg, 1 c milk, 1/4 c shortening. Beat with egg beater until smooth - about one minute, don't overbeat. Bake in greased 8 inch square pan at 425 degrees for 20 to 25 min. Cut in squares and serve piping hot!

DATE BREAD

Mrs. George A. Larson

1 1/2 c sugar	1 c nuts
2/3 c butter	3 1/2 c flour
2 beaten eggs	2 tsp soda
1 1/4 lb. cut-up dates	1/2 tsp baking powder
2 c boiling water	
Pour water on dates, cool slightly, cream sugar & butter, add beaten eggs, add dates and add remaining ingredients, pour in bread pans. Grease and flour 2 pans. Bake 1 hr at 350 degrees.	

BREADS - ROLLS - QUICK BREADS

DATE NUT BREAD

Mrs. Don A. Jorgenson

1 c chopped dates	1 c boiling water
1 T butter	1 egg
1/2 c sugar	1/2 tsp baking powder
1 1/2 c sifted flour	1/2 c nut meats
1 tsp soda	

Place dates and soda in a little bowl, add butter, add boiling water and stir until butter is melted. Set aside to cool. Combine sugar, eggs and add to cooled liquid. Add the sifted flour and the baking powder and nutmeats. Pour into oiled loaf pan. Bake 1 hr at 325 degrees. Makes 1 loaf.

ORANGE NUT BREAD

Mrs. Joel Anderson

Grind 1 orange (after juice removed) and rind with

1 c raisins

The juice of 1 orange in cup and fill with water to make 1 c. Add 1 tsp soda to the juice.

1/2 c sugar	2 c flour
2 T butter	1 tsp baking powder
1 tsp vanilla	1/4 tsp salt
1 egg	1/2 c nuts

Sift together the flour, baking powder and salt. Cream sugar and butter, add egg and vanilla; add flour mixture alternately with cup of juice combined with water. Add ground orange and raisins and nuts. Bread pan is used. Bake at 350 degrees for 50 min.

PUMPKIN BREAD

Mrs. Noel Tolley-Mrs. Jerald Borwick

Sift together	Make a well and add
3 1/2 c flour	1 c salad oil
2 tsp soda	4 eggs
1 tsp cinnamon	2/3 c water
1 tsp nutmeg	2 c canned pumpkin
3 c sugar	1 1/2 tsp salt

Mix until smooth. Add 1 c chopped walnuts. Bake in three loaf pans 1 hr. at 350 degrees.

PUMPKIN NUT BREAD

Mrs. Orville Ellingson

Mix together:

2 eggs (slightly beaten)	1 1/2 c sugar
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Add:

1 c pumpkin	1/2 c salad oil
1/3 c water	

Mix together the following and add to egg mixture

1 2/3 c flour (sifted)	1 tsp soda
1/4 tsp baking powder	1/2 tsp cloves
3/4 tsp salt	1/2 tsp cinnamon

Bake at 350 degrees for 70 min. or until done in loaf pan. A very moist bread, that keeps well.

BREADS - ROLLS - QUICK BREADS

BANANA COFFEE CAKE

Mrs. Ernest Caltvedt

Sift together:

1 c sifted flour 1/2 tsp salt

1 1/4 tsp baking powder 2 T sugar

Cut in 1/4 c shortening. Combine; then add to above mixture:

1 egg 1/2 c milk

Turn dough into a 9 inch pie pan or 8 inch square pan. Cover dough with 3 bananas, sliced and brush with 2 T melted butter. Mix together and spread over bananas: 2 T sugar, 1/4 tsp cinnamon, and 1 tsp grated orange rind. Bake in 375 degree oven for 30 to 40 min. Serve plain or with whipped cream.

CINNAMON BUTTERMILK COFFEE CAKE

Mrs. Paul Egeness

2 c sifted flour 1 c buttermilk

2 c brown sugar (packed firmly) 1 tsp soda

1/2 c butter 1/2 tsp salt

1/3 c sifted flour 1 tsp cinnamon

1 egg 1/2 c chopped nuts

Mix flour and brown sugar. Cut butter in until the mixture resembles coarse

meal. Set aside $\frac{3}{4}$ c to be used for topping. To remaining flour mixture, add the $\frac{1}{3}$ c flour. Mix well. Add egg, buttermilk, soda, salt and cinnamon. Mix

only until dry ingredients are well moistened. Pour into a buttered pan. Mix the 3/4 c sugar mixture that was set aside and the chopped nuts and sprinkle over the top. Bake. Let cool in the pan.

MY FAVORITE COFFEE CAKE

Mrs. Lawrence Knaphus

1/2 c margarine 1 tsp soda

$\frac{3}{4}$ c sugar 1 c commercial sour cream

1 tsp vanilla 6 T butter, softened

3 eggs 1 c brown sugar

2 c sifted flour 2 tsp cinnamon

1 tsp baking powder 1 c chopped nuts

Cream shortening, sugar and vanilla thoroughly. Add eggs one at a time, beating well after each addition. Sift flour, B. P. and soda together. Add to creamed mixture alternately with sour cream, blending after each addition. Spread half of batter in 10 inch tube pan that has been greased and lined on bottom with waxed paper. Cream butter, brown sugar and cinnamon together. Add nuts and mix well. Sprinkle one half of nut mixture evenly over batter in pan. Cover with remaining batter. Sprinkle on remaining sugar mixture. Bake 350 degrees for about 50 min. or until done.

COFFEE CAKE

Mrs. Clarence Anderson

1 beaten egg 1 c flour

1/2 c sugar 1/2 tsp salt

1/2 c milk 2 T baking powder

2 T melted shortening

Combine egg, sugar, milk and shortening. Add flour with salt and baking powder. Mix well and pour into waxed paper lined or greased and floured 8 inch pan. Sprinkle with mixture of 1/4 c brown sugar, 1 tsp cinnamon, 1 T flour, 1 T melted butter and 1/2 c broken nutmeats. Spread evenly over dough. Bake at 325 degrees for 30 min. Recipe may be doubled.

DATE COFFEE CAKE

Mrs. Marlen Shell

3 c sifted flour	1/2 c shortening
6 tsp baking powder	2 eggs
1/2 tsp salt	1 c milk
1 1/2 c sugar	2 tsp vanilla

Sift dry ingredients and cut in shortening until fine crumbs is formed. (I use my mixer). Beat eggs, add milk and vanilla and blend into dry ingredients. Pour half the batter into greased and floured 10 x 14 inch pan. Cover with half the filling mixture, then alternate batter and filling again ending with filling on top. Bake 30 min. at 350 degrees. Cut in squares and serve warm.

FILLING:

1 c brown sugar	1/2 c chopped nuts
4 tsp cinnamon	1 c coconut
4 T flour	1 c dates, chopped
4 T melted butter	

Blend sugar, cinnamon, and flour then blend in butter. Add remaining ingredients and blend. (A favorite of our family).

GERMAN COFFEE CAKE

Mrs. Wallace Tintjer

3 c water (lukewarm)	2 tsp salt
2/3 c melted shortening	1 1/2 c sugar
1 pkg yeast	Flour to make a very soft dough (about 8 c)

Soak yeast in water until soft. Mix in sugar, salt and half of flour with mixer, beating until well blended, add shortening and enough flour to make a very soft dough. Mix with spoon. Let rise till light. Knead down, let rise. Spread thin in well greased pie pans, let rise till light. Spread with melted butter, then sugar and cinnamon. Bake at 375 degrees for 20 to 25 min. Makes 5 or 6 coffee cakes.

GOLDEN RING COFFEE CAKE

Mrs. Lloyd Ellingson

1 pkg yeast	2 T melted butter
1/4 c warm water	3 c flour
3/4 c sour cream	1 tsp salt
1 egg slightly beaten	1/8 tsp soda
6 T sugar	

In warm bowl combine yeast and water and stir until yeast is dissolved. Add sour cream, egg and butter. Sift together flour, sugar, salt and soda and gradually stir into sour cream mixture. On lightly floured board knead until dough is smooth and elastic. Place in buttered bowl, set in warm place until doubled in bulk. Shape dough into a roll about 25 inches long and place in a buttered 6 1/2 c ring mold. Set in warm place until double in bulk. Bake at 350 degrees about 30 min. Remove from mold. When cool, frost with brown sugar icing or plain powdered sugar icing. Brown sugar icing: 3/4 c sour cream, 3/4 c brown sugar, 1/2 tsp vanilla and 1/4 c chopped nuts. In one quart saucepan combine cream and sugar and cook over medium heat, stirring now and then to 225 degrees or until mixture reaches soft ball stage tested in cold water. Beat until mixture starts to thicken. Dribble over coffee cake, allowing frosting to run down sides. Sprinkle with nuts.

BREADS - ROLLS - QUICK BREADS

BRAN MUFFINS

Mrs. James Thompson

1 qt buttermilk
3 c sugar
1 c crisco
5 tsp soda
1 tsp salt
2 c boiling water

4 c All Bran
2 c Nabisco 100% Bran
5 c flour
4 eggs beaten
2 c raisins or dates

Add water to cereal then add buttermilk. Cream crisco and sugar, add eggs and combine with cereal mixture. Add flour which has been sifted with soda and salt. Add raisins. Bake 15 to 20 min. Will keep at least 3 weeks in refrigerator. Don't stir too much.

BUTTERMILK PANCAKES

Mrs. Myron Tjelmeland

(makes 20-22 3 inch pancakes)

2 c sifted all purpose flour
1 tsp soda
2 tsp baking powder
1 tsp salt

2 eggs
2 c buttermilk
2 T melted butter

Sift dry ingredients together. Beat eggs and buttermilk together. Stir into dry ingredients. Add butter. Beat until smooth. Drop from spoon on hot griddle (375 degrees). Bake on one side about 2 min. Turn and bake about 2 min. longer.

ORANGE GLOW PANCAKES

Mrs. George Knaphus

2 eggs, slightly beaten
3/4 c water
1/4 c oil or melted shortening

2 tsp grated orange rind
1/4 c orange juice
2 c Buttermilk pancake mix

Combine slightly beaten eggs, water, oil, orange rind and juice in a large mixing bowl. Add pancake mix. Stir or beat until almost smooth. Serve with butter and syrup. Makes fifteen 4 inch pancakes.

SWEDISH PANCAKES

Mrs. Bernice Caltvedt

2/3 c flour
1 tsp salt
2 T sugar

1 3/4 c milk
2 tsp melted butter
5 eggs well beaten

Add grated orange rind and a little nutmeg (1/4 to 1/2 tsp). Bake on electric skillet well greased like other pancakes but on lower heat. These are very thin. Use a small amount of batter at first. Bake only one at a time.

ORANGE FRENCH TOAST

Mrs. Carl Dickerson

For 8 servings open a can of frozen concentrated orange juice. Break the juice into small chunks and add 2 slightly beaten eggs in a shallow dish and blend with fork. Dip 8 slices of bread into orange egg mixture. Turn each slice to coat completely and let rest in dish a bit so egg mixture is absorbed. Grill or pan fry dipped bread slices in a small amount of hot fat, turning to brown on both sides. Sprinkle each slice with cinnamon or serve with butter and syrup.

EGG PANCAKES

Mrs. Edson G. Murrell

4 eggs
4 tsp sugar
1 tsp salt

1 c milk
1 1/4 c flour

Mix and bake on hot greased griddle. These are very thin.

CAKES - ICINGS - FILLINGS

ANGEL FOOD CAKE (DELUXE)

Mrs. Ralph Weuve

Set out but do not grease a 10 inch tube pan, 4 inches deep

Measure and sift together 3 times 1 c sifted cake flour, and 1 1/2 c sifted confectioners sugar. Measure into large mixing bowl 1 1/2 c egg whites (12)

1 1/2 tsp cream of tartar

1 1/2 tsp vanilla

1/3 tsp salt

1/2 tsp almond extract

Beat with wire whip until foamy. Gradually add, 2 T at a time 1 c granulated sugar.

Continue beating until meringue holds stiff peaks. Sift gradually the flour-sugar mixture over the meringue. Fold in gently just until the flour-sugar mixture

disappears. Push batter into ungreased tube center pan. Gently cut through batter

with knife. Bake. When cake test done, invert. Let hang until cold. Bake at

375 degrees for 30 to 35 min.

FRESH APPLE CAKE

Mrs. Orville Ellingson-Mrs. Hannah Tesdall

Cream together:

Sift:

1 c brown sugar

1 1/2 c flour

1/2 c shortening

1 tsp cinnamon

1 egg

1 tsp soda

pinch salt

Combine the two mixtures and add 2 c finely chopped raw apples. Put into a

9 x 9 greased pan and top with the following: 1/2 c brown sugar, 1 T butter,

1/2 c chopped nuts. Bake at 350 degrees for 30 - 40 min.

APPLESAUCE CAKE

Mrs. Grant Rankin

Sift together:

Cream:

2 c flour

1/2 c butter

1 tsp soda

1 1/2 c sugar

1 tsp cinnamon

2 eggs

1/2 tsp cloves

1 tsp vanilla

1/2 tsp salt

To creamed mixture add 1 c sweetened applesauce alternately with the dry ingredients. Add 2/3 c butterscotch chips. Bake in a 9 x 13 inch pan at 350 degrees for 35 min. Remove from oven and put following topping on cake: 2 T butter, 3/4 c chopped walnuts, 1/2 c coconut, 1/3 c butterscotch chips, 1/3 c brown sugar and 1/4 c light cream. Mix together and heat until chips have melted. Pour over cake and bake until bubbles under a broiler 1 to 1 1/2 min.

BURNT SUGAR CAKE

Mrs. Sam Bergland

1 1/2 c sugar

2 c sifted flour

1/2 c shortening

1 tsp vanilla

1/2 tsp salt

2 tsp baking powder

2 egg yolks

5 tsp burnt sugar

1 c water

2 beaten egg whites

Mix all ingredients except egg whites and beat well. Fold in beaten egg whites.

Bake in 9 x 13 1/2 inch pan at 350 degrees for 30 min. You may use some burnt sugar in your icing.

CAKES - ICINGS - FILLINGS

CARROT CAKE

Mrs. Kenneth Engelkin

2 c flour	2 tsp baking powder
2 c sugar	2 tsp soda
1/2 tsp salt	1 tsp cinnamon
1 1/2 c Wesson oil	1 c chopped pecans
4 eggs, beaten	vanilla or lemon flavoring
3 1/2 c grated carrots	

Three layers or loaf pan at 325 degrees. Frost with following when cool: Use electric mixer to mix 1 (8 oz) pkg Philadelphia Cream cheese, 1 lb powdered sugar, 1 stick oleo, 1 tsp vanilla and enough half and half to attain spreading consistency.

CHIFFON CAKE

Mrs. Lester Ritland

2 1/2 c sifted cake flour	3 tsp baking powder
1 1/2 c sugar	1 tsp salt

Sift ingredients together until well blended. Add in order:

1/2 c salad oil	2 tsp vanilla
5 egg yolks	2 tsp grated lemon rind
3/4 c cold water	

Beat above mixture with spoon until smooth. In large bowl place 1 c egg whites with 1/2 tsp cream of tartar. Beat until stiff, then slowly fold in first mixture. Bake in ungreased pan at 325 degrees for about 45 min. Remove from the oven and place the pan upside down until cool. May be baked in either loaf pan or angel food cake pan.

CHOCOLATE CAKE

Mrs. Gordon Woster

1/2 c butter	1 c more cold water
1/8 tsp salt	1 tsp vanilla
1 c sugar	3 egg whites
1/2 c cocoa	3/4 c more sugar
1/3 c cold water	1 1/3 tsp soda
2 1/2 c sifted cake flour	1 T boiling water

Cream butter, salt and 1 c sugar. Mix cocoa with the 1/3 c cold water and add to above. Add cake flour alternately with the 1 c cold water and the vanilla. Whip egg whites until frothy and gradually add the 3/4 c sugar, beating until egg whites are stiff and sugar is dissolved. Dissolve soda in boiling water and stir into batter. Pour into oiled 9 x 13 inch pan. Or two 8 inch sq pans. Bake at 375 degrees for 20-30 min.

CHOCOLATE CAKE

Mrs. Grant Rankin

1 c lard	2 2/3 c flour
2 c sugar	2 tsp soda
2 eggs	2 tsp baking powder
2 tsp vanilla	1 tsp salt
1/2 c cocoa	2 c boiling water

Cream lard, sugar, eggs and vanilla well and add cocoa. Sift together remaining dry ingredients and add alternately with the boiling water. Bake at 350 degrees for 40 - 45 min. (I don't use cake flour)

CAKES - ICINGS - FILLINGS

CHOCOLATE CAKE

Mrs. Clarence Anderson

2 c sugar	2 tsp soda
1 stick soft Parkay margarine	1 tsp vanilla
2 eggs	1 tsp salt
1 c buttermilk	1 c boiling water
2 1/3 c flour	1/2 c cocoa

Mix boiling water and cocoa first and let cool. Add last. Cream sugar, margarine and eggs until fluffy. Add sifted dry ingredients alternately with buttermilk. Add cocoa mixture and vanilla and bake in greased 9 x 13 inch cake pan. Bake at 350 degrees for about 45 min.

CHOCOLATE CAKE

Mrs. Delmar Helland

1 2/3 c sifted flour	1/2 c crisco
1 1/2 c sugar	1 c milk
1 1/4 tsp soda	1 tsp vanilla
1 tsp salt	3 eggs (1/2 - 2/3 c)
1/2 c cocoa	

Heat oven to 350 degrees. Grease and dust with flour 2 round 8 inch pans or a 9 x 13 inch pan. Sift dry ingredients into bowl. Add shortening, milk and vanilla. Beat 2 min. on medium speed or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 min. more. Pour into pans. Bake about 38 min.

AUNT SABELLA'S BLACK CHOCOLATE CAKE

Mrs. Harold Hanson

1 1/4 c sifted all-purpose flour	2 egg yolks
1 tsp salt	2 sq. chocolate, melted and cooled
1/3 c margarine	1 c sour milk
1 c sugar	1 tsp baking soda

Sift together flour and salt. Cream margarine until soft and fluffy. Gradually add sugar, beating until light. Beat in egg yolks. Blend in melted chocolate. Add flour mixture alternately with sour milk, to which the soda is added. Beat well after each addition. Pour into greased 8 inch square cake pan. Bake in moderate oven 350 degrees for about 35 min. Ice with caramel icing or seven minute frosting.

COLD OVEN CHOCOLATE CAKE

Mrs. Lawrence Knaphus

2 c cake flour	1 c cold water
1/4 tsp salt	1 tsp soda
1/2 c cocoa	1 T hot water
1 3/4 c sugar	1 tsp vanilla
1/2 c shortening	3 egg whites, beaten stiffly

Sift flour once, measure and sift 3 times. Add salt and cocoa and sift 3 more times. Cream shortening and sugar, add vanilla. Add flour and water alternately then add soda dissolved in hot water. Carefully fold in beaten egg whites. Pour into oiled 8 x 12 pan and place in cold oven. Turn thermostat to 350 degrees and bake 35 min or until done.

GERMAN SWEET CHOCOLATE CAKE

Mrs. Joel Chelsvig

1 bar German Sweet chocolate	1/2 tsp salt
1/2 c boiling water	1 c buttermilk
1 c butter or margarine	2 c sugar
4 egg yolks, unbeaten	1 tsp vanilla
2 1/2 c sifted cake flour	1 tsp baking soda
4 egg whites, stiffly beaten	

Melt chocolate in boiling water, cool. Cream butter and sugar, add egg yolks, one at a time and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together flour, salt and soda. Add alternately with the buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites. Pour into 3 deep 8 or 9 inch layer pans, lined with paper. Bake in moderate oven 350 degrees for 30-40 min. Cool. Frost tops only with Coconut-Pecan Frosting.

MOCK GERMAN CHOCOLATE CAKE OR PUDDING CAKE

Mrs. Celia Wicks-Mrs. Bernice Caltvett

1 pkg white cake mix	3 egg whites
1 pkg instant chocolate pudding mix	1 tsp vanilla
(or lemon pudding)	1/2 tsp salt
2 c milk	

Beat together all ingredients well with an electric mixer. Bake in 9 x 13 inch pan at 350 degrees for about 45 min. Frost with Coconut-pecan frosting.

WALDORF ASTORIA RED CAKE

Mrs. Richard Couser

Cream:	Sift together:
1/2 c crisco	2 T cocoa
1 1/2 c white sugar	2 c cake flour
2 eggs	1 tsp salt
2 oz red food coloring	
1 tsp vanilla	

Add flour mixture to creamed mixture alternately with 1 c buttermilk. Beat vigorously. Add 1 tsp soda in 1 T vinegar. Stir in with spoon but mix well. Bake in 2 layer cake pans at 350 degrees for 30 min. Frost with: 1 c milk, 1/4 c flour, cook until thick, cool, cream 1 c granulated sugar, 1 stick oleo, 1 tsp vanilla and beat all together with mixer till fluffy.

RED DEVILS FOOD CAKE

Mrs. Milford Nessa

3/4 c shortening	1/2 c cocoa
2 c sugar	1/2 tsp salt
2 eggs	1/4 tsp baking powder
1 tsp vanilla	1 c ice cold coffee
2 c flour	1 tsp soda, dissolve in 1/4 c boiling water

Cream shortening and sugar, add eggs and vanilla. Sift dry ingredients and add alternately with coffee. Add soda and boiling water. Mix well. Bake in 9 x 13 inch pan at 350 degrees for 40-50 min.

CAKES - ICINGS - FILLINGS

RED DEVILS FOOD CAKE

Mrs. Ralph Weuve

Cream:

2 c sugar

1/2 c cocoa

1/2 c shortening

2 c flour

3 eggs

1/4 tsp salt

Add:

1 tsp vanilla

1 tsp soda

1 1/2 c cold water

1/2 tsp baking powder

Mix in order given and put into 9 x 13 inch pan or an even larger pan is better.

Bake at 350 degrees for 35-40 min. or until done.

CHOCOLATE CUP CAKES

Mrs. Richard Couser-Mrs. Delmar Helland

1 egg

1/2 tsp salt

1/2 c cocoa

1/2 c sour milk or sweet milk with

1/2 c shortening

1 T vinegar

1 1/2 c flour

1 tsp vanilla

1 c sugar

1 tsp soda in 1/2 c hot water

Put in bowl in order given then beat 2 minutes. Bake in cup cakes at 350 degrees for 25 min. If doubled this will make about 30 cup cakes.

SNOW WHIRL CHOCOLATE ROLL

Mrs. Delmar Helland

6 T cake flour, sifted once

3/4 c sifted sugar

6 T cocoa

4 egg whites, stiffly beaten

1/2 tsp baking powder

4 egg yolks, beaten until thick and lemon

1/4 tsp salt

colored

1 tsp vanilla

Measure flour, add cocoa, baking powder, salt and sift together 3 times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour mixture gradually. Pour into greased pan 15 x 10 inches lined with greased paper and bake at 400 degrees for 13 min. Quickly cut off crisp edges. Then turn from pan at once onto cloth covered with powdered sugar. Remove paper. Have 7 min. frosting ready to spread over cake. Roll. Wrap in cloth until cool.

DATE CAKE

Mrs. Bill Tjelmeland

Mix and set aside to cool:

Mix together:

1 c chopped dates

1 egg beaten

1 T butter

1 c white sugar

1 tsp soda

1 1/4 c flour

1 c boiling water

Mix all together and add 1/2 c chopped nuts. The batter will be stiff. Pour into 9 x 9 inch pan. Bake at 350 degrees for 30-35 min. Topping: 1 c chopped dates, 1 c white sugar, 1/2 c chopped nuts and 1/2 to 2/3 c water. Cook until thick, cool. Spread on cooled date cake.

CAKES - ICINGS - FILLINGS

NO BAKE FRUIT CAKE

Mrs. Grant Rankin

- | | |
|--------------------------------|---------------------------|
| 2 c miniature marshmallows | 1 c candied fruit |
| 2/3 c evaporated milk | 1/4 c candied cherries |
| 6 T orange juice (concentrate) | 4 c graham cracker crumbs |
| 3/4 c raisins | 1 tsp cinnamon |
| 3/4 c chopped dates | 1 tsp nutmeg |
| 1 c walnut meats | 1/2 tsp cloves |

Cook and stir marshmallows, milk and orange juice over medium heat until all melted. Take off heat and stir in fruits and nuts. Combine cracker crumbs with spices and stir in. Press firmly into a 5 or 6 cup ring mold or 1 1/2 qt. loaf pan lined with wax paper. Cover tightly and chill 2 days. Makes 3 lbs. Doubled recipe to fill an angel cake pan. Keeps well in refrigerator.

ICE BOX CAKE

Mrs. Grant Rankin

- | | |
|------------------------|----------------------------------|
| 1 1/2 c powdered sugar | 1/2 lb crushed vanilla wafers |
| 1/2 butter | 1 small can of crushed pineapple |
| 2 eggs | 1/2 pt whipped cream |
| 1 c nuts | |

Butter pan and put in 1/2 of wafers. Cream eggs, sugar and butter together, this makes second layer. Combine pineapple, nuts and whipped cream. Add on top of second layer. Cover with remaining wafers. Chill well before eating.

JAM SPICE CAKE

Mrs. Bill Tjelmeland

- | | |
|---------------|----------------------|
| 1/2 c butter | 1 c buttermilk |
| 2 c sugar | 3 c flour, minus 2 T |
| 3 beaten eggs | 1 tsp nutmeg |
| 1 c jam | 2 tsp allspice |
| 1 tsp soda | 1 tsp cloves |
- 2 c raisins (soaked) and 2 c nutmeats (chopped) dredge in 2 T flour. Cream butter and sugar. Add eggs, jam. Dissolve soda in buttermilk, add alternately with flour and spices that have been sifted together. Add raisins and nutmeats, blending all well. Bake 45 min. at 350 degrees. Icing: 2 c sugar, 1 c butter, and 1 c milk. Cook until thick and creamy. Remove from heat and beat. Spread on cooked cake.

LEMON CAKE

Mrs. Joel Anderson

- | | |
|--------------------------------------|-------------|
| 1 pkg lemon cake mix | 3/4 c oil |
| 1 pkg <u>instant</u> vanilla pudding | 3/4 c water |
| | 4 eggs |

Mix together and bake in 9 x 13 inch pan. Bake 40 min. at 375 degrees. While warm prick holes with fork and spread over the cake: 2 c powdered sugar, 2 T oil and 2 T warm water. Add 1/4 c water and 1/4 c real lemon juice. (You may also use yellow cake mix with instant lemon pudding).

LEMON DELIGHT CAKE

1 pkg yellow cake mix
1 pkg lemon jello
3/4 c water

Mrs. Richard Couser-Mrs. Larry Johnson

3/4 c cooking oil
4 eggs
1 tsp lemon flavoring

Combine cake mix and lemon jello in bowl. Add oil and water. Beat at high speed with mixer for 2 min. Beat in eggs one at a time. Add flavoring and beat 2 min. more. Bake in tube pan, greased and floured, 1 hr. at 325 degrees. Ice lightly or not at all.

MARSHMALLOW CAKE

2 c cake flour
2 c sugar
1 c hot milk
1/4 tsp salt

Mrs. Edson Murrell

1 tsp vanilla and 1/2 tsp almond extract
7 egg whites
1 tsp cream of tartar
2 tsp baking powder

Sift flour and sugar, add hot milk. Mix well. Beat egg whites till foamy. Add salt, extracts, cream of tartar and baking powder. Beat until stiff. Fold the 2 mixtures together carefully. Bake in an ungreased 9 x 13 inch pan. Bake in slow oven 300 degrees for about 15 min. then turn oven to 350 degrees for 20-25 min. longer.

MILKLESS-EGGLESS-BUTTERLESS CAKE

Mrs. Grant Rankin

1 c sugar
1 1/2 c water
1/2 c lard

1 tsp cinnamon
1 c raisins
Pinch salt

Boil 10 min. , add 1 tsp soda, let cool 5 min. , and add 2 c flour, 1 tsp baking powder and nuts. Bake 350 degrees about 20 min.

MILKY WAY CAKE

Mrs. Richard Sesker

Melt 4 Milky Way bars and 1 stick margarine in double boiler. Cool. Place in mixing bowl and cream well 2 c sugar and 1 stick margarine. Add 4 eggs, one at a time. Beat well. Add melted candy mixture and beat. Add 1 c buttermilk mixed with 1/2 tsp soda. Add alternately with 2 1/2 c flour. Add 2 tsp vanilla and 1 c nuts. Bake in loaf pan for 1 hour at 325 degrees. Frosting: Melt 2 Milky Way bars and 1 stick margarine in double boiler. Add 3 T milk, 1 tsp vanilla and enough powdered sugar until spreading consistency.

OATMEAL CAKE

Mrs. Tillet Haaland

1 c Quick oatmeal (Pour water over oatmeal and cool for 20 min.)
1 1/4 c boiling water
1 c brown sugar
2 eggs

1 c white sugar
1/2 c oleo

Cream above with oatmeal mixture

1 1/3 c sifted flour
1 tsp soda

1/2 tsp salt

Bake 25-30 min. at 350 degrees. Topping: 1 stick oleo and 2 c coconut-brown together slightly - add 1/2 c nuts, 1/4 c milk, 1 tsp vanilla, 3/4 c brown sugar, and bring to boil. Cool and add powdered sugar to spreading consistency.

CAKES - ICINGS - FILLINGS

ORANGE CANDY CAKE

Mrs. Wendell Strum

1 c margarine	3 1/2 c flour
2 c sugar	1 small box dates, chopped
4 eggs	1 lb orange slices, chopped
1 tsp soda dissolved in	1 can Flake coconut
1/2 c buttermilk	2 c nuts
1 tsp baking powder	

Cream sugar, margarine and eggs, add flour alternately with milk, add nuts, candy, dates and coconut that have been rolled in flour. Bake at 250 degrees for 2 to 2 1/2 hrs. Bake in tube pan. Topping: 2 c powdered sugar, 1 c orange juice. Pour over hot cake.

POUND CAKE

Mrs. Delmar Brue

Cream together:

1 c shortening	dash of salt
2 c sugar	

add:

1 tsp vanilla and 1 tsp lemon extract 6 eggs, one at a time beating 1 min. after each addition. Fold in 2 c sifted cake flour. Bake 1 hr. at 350 degrees.

PUMPKIN CAKE

Mrs. Joel Chelsvig

1 2/3 c sifted flour	1/4 tsp cloves or allspice
1 1/3 c sugar	1/3 c shortening
1/4 tsp baking powder	1/3 c water
1 tsp soda	1/3 c chopped nuts
3/4 tsp salt	2/3 c raisins
1/2 tsp cinnamon	1 c canned pumpkin

1 large egg (unbeaten)

Sift dry ingredients into bowl, add shortening, water and pumpkin. Beat 2 min. add egg, beat 2 min. more. Add nuts and raisins. Pour into 2 qt. greased ring mold or angel food pan. Bake 40-45 min. at 350 degrees. Serve with lemon sauce or whipped cream.

RHUBARB CAKE

Mrs. Earl L. Hanson-Mrs. Larry Johnson

1 1/2 c brown sugar	1 tsp vanilla
1/2 c shortening	1 c sour milk
1 egg	1 tsp soda
pinch of salt	2 c flour

1 1/3 c rhubarb cut fine

Mix in usual manner. Bake at 350 degrees in a 9 x 13 inch pan for about 45 min. For frosting mix 1/2 c sugar and cinnamon to suit. Sprinkle over top of cake before putting in oven. This cake is nice for cup cakes, too.

CAKES - ICINGS - FILLINGS

SCOTCH CAKE

Mrs. Jordan Bergland

2 c brown sugar	1 tsp cinnamon
1/4 c butter	1 tsp soda
2 eggs	1 c quick oatmeal
1/2 tsp salt	1 c boiling water (pour over oats and cool)
1 1/2 c flour	1 c raisins
1/2 tsp cloves	1/2 c nuts

Cream sugar and butter, add eggs. Add dry ingredients alternately with oatmeal mixture. Fold in floured raisins and nuts. Bake in 9 x 13 inch pan at 350 degrees for 35-45 min. Frost with Carmel frosting. 1/3 c butter, melted, 1 c brown sugar. Combine over low heat. Add 1/4 c milk. Boil 1 min. Cool. Add 1 tsp vanilla and powdered sugar.

SILVER CAKE

Mrs. Grant Rankin

Have all ingredients at room temperature.

1/2 c shortening	3 c sifted cake flour
1 1/2 c sugar	1 tsp salt
1 tsp vanilla	3 tsp baking powder
1 c skim milk	

Cream sugar and shortening and add other ingredients; mixing thoroughly. Add 4 egg whites beaten, fold in gently. Bake at 350 degrees for 30-35 min.

SPONGE CAKE

Mrs. Richard Sesker

Beat 3 eggs until light, add 1 1/2 c sugar and beat hard. Sift together 1 1/2 c flour, 1/2 tsp salt and 3 tsp baking powder. Stir into egg mixture. Add 1 tsp vanilla. Heat 3/4 c milk and 1 1/2 T butter. Stir in hot milk, add gradually and stir carefully. Pour into greased pan 12 x 8 1/2 inches. Bake at 350 degrees till done. Cool. Top with bananas and vanilla pudding. Then top all with whipped cream.

STRAWBERRY CAKE

Mrs. Wendell Strum

Mix:

1 box white cake mix	3 T flour
1 box strawberry jello	

Add:

4 eggs	2/3 c salad oil
1/2 c water	8 oz thawed strawberries

Bake at 325 degrees for 50 min. Icing: 1/2 stick margarine, strawberries left from the 10 oz. pkg., and 1/2 lb powdered sugar. Beat and spread over cake. Delicious.

VELVET CRUMB CAKE

Mrs. Myron Tjelmeland

Stir all together:

1 1/3 c bisquick 3/4 c sugar

Add:

3 T soft shortening 1/4 c milk

1 egg

Beat vigorously 1 min. Stir in:

1/2 c more milk 1 tsp vanilla

Beat 1/2 min. more and pour into greased and floured 8 inch pan and bake 35 to 40 min. at 350 degrees. Boiled Coconut icing: 3 T soft butter, 1/3 c brown sugar, 2 T top milk, 1/2 c flaked coconut and 1/4 c chopped nuts. Mix and spread mixture over warm cake in pan. Place 3 inches under broiler at low heat until mixture bubbles and browns (3 to 5 min.)

WEST HAVEN CAKE

Mrs. Tillet Haaland

1 c dates (cut finely) and add

1 c boiling water 1 tsp soda

Pour over dates and cream together:

1/2 c shortening 1 egg

1 c sugar

Add to date mixture and sift and add:

1 3/4 c flour 1/4 tsp salt

1 T cocoa 1/2 tsp vanilla

Put in 9 x 13 inch pan. Sprinkle on top: 1 c brown sugar, 1 c chocolate chips and 1/4 c nuts. Bake 35 min at 350 degrees.

WHITE CAKE

Mrs. Sam Bergland

2 c sugar 3 c sifted cake flour

1 c butter 6 egg whites, beaten

1 c milk 1 tsp vanilla

2 tsp Royal baking powder 1/2 tsp salt

Cream sugar and butter until you cannot feel the sugar. Add dry ingredients alternately with milk. Fold in egg whites. Add vanilla. Bake in large pan. Bake at 350 degrees for 30 min.

MY FAVORITE WHITE CAKE

Mrs. Lawrence Knaphus

2 c sugar 1 tsp salt

3/4 c vegetable shortening 1 1/2 c ice water

1/2 tsp vanilla 4 unbeaten egg whites

1/2 tsp almond flavoring 6 tsp baking powder

3 1/2 c cake flour

Cream sugar and shortening until you cannot feel the sugar. Sift and measure the flour, taking out 1/4 c to add last with the baking powder. Add salt to flour and resift several times. Add flour alternately with the ice water. Add 4 egg whites, one at a time, beating each in thoroughly. Add the baking powder sifted with the 1/4 c flour. Bake in moderate oven 350 degrees in loaf pan or as layers.

CAKES - ICINGS - FILLINGS

WHITE BUTTERMILK CAKE

Mrs. Joel Chelsvig

3 9 inch layers

1 c crisco
2 1/2 c sugar
2 c buttermilk
4 c cake flour
2 tsp baking powder
1 tsp soda sifted in dry ingredients
1 c egg whites (beat and fold in)
2 tsp vanilla
pinch of salt

2 8 inch layers

1/2 c crisco
1 1/2 c sugar
1 c buttermilk
2 c cake flour
1 tsp baking powder
1/2 tsp soda sifted in dry ingredients
1/2 c egg whites (beat and fold in)
1 tsp vanilla
pinch of salt

Mix in usual manner. Bake 350 degrees for 35 min.

WALNUT WONDER CAKE

Mrs. Clara Woster

1 c margarine
1 c sugar
2 eggs
1 tsp vanilla
2 c sifted flour
1 tsp baking powder
1 tsp soda

1 tsp salt
1 c commercial sour cream
1/3 c brown sugar
1/4 c sugar (white)
1 tsp cinnamon
1 c chopped nuts

Cream butter and sugar until fluffy. Add eggs and vanilla, beat well. Sift flour, baking powder, soda and salt. Add alternately with sour cream. Spread half of the cake batter in greased 9 x 13 x 2 inch pan. Mix brown sugar and white sugar, cinnamon and nuts. Sprinkle half the mixture over the cake batter. Repeat layer of batter and sugared nuts. Bake at 350 degrees for 35 min. Serve warm or with whipped cream.

BROWN SUGAR FROSTING

Mrs. Harold Hanson

1 c brown sugar
2 tsp corn syrup

3 T water
1 egg white

Stir together in top of double boiler before heating. Beat with mixer at high speed in double boiler for 5 min. after water starts to boil under it-- be sure top of boiler touches water underneath. No vanilla needed unless desired. When cool spread on cake and make swirls. Good on chocolate cake.

FLUFFY BUTTER FROSTING

Mrs. Sherrill Hegland

1/2 c oleo
1 lb box powdered sugar
1 tsp vanilla

1/8 tsp salt
1 T milk or cream
1 egg

Beat well. Variations: Chocolate. Melt 2 sqs. unsweetened chocolate, cool and add. Pecan. 1/4 c chopped pecans. Mocha. 1/4 c cocoa and 1/2 tsp instant coffee.

CAKES - ICINGS - FILLINGS

CHOCOLATE JOY ICING

Mrs. Joel Chelsvig

Large cake

Small cake

Sift together:

2 2/3 c sifted powdered sugar

2 c

1/3 tsp salt

1/4 tsp

4 T cocoa

3 T

Add:

1 large egg yolk

1 yolk

1/3 c soft shortening

1/4 c

About 5 T hot water

3 1/2 T

Beat until smooth and easy to spread. Very good for brownies.

CHOCOLATE FROSTING

Mrs. Richard Couser

Melt together:

1 1/2 oz or sq of bar chocolate

1/3 c oleo

Add:

1/4 c water

pinch of salt

Bring to boil then remove from heat. With electric mixer add enough powdered sugar to make a spreading consistency. Add 1 tsp vanilla.

CHOCOLATE ICING

Mrs. Harold Hanson

Melt over hot water:

1 T butter

1 sq chocolate

Blend in: 1 1/2 T warm water

Beat in:

About 1 c powdered sugar

1 tsp vanilla

Add nuts. Put on cream puffs, chocolate or white cake or Boston cream pie.

CHOCOLATE FROSTING

Mrs. Noel Tolley

Blend and boil one minute

1/2 c melted butter

Pinch of salt

2 T flour

1/2 c water

Add:

4 T cold coffee or milk

1/3 c cocoa

1/2 tsp vanilla

1 lb powdered sugar

Sift cocoa and powdered sugar together and add gradually.

CHOCOLATE PHILLY FROSTING

Mrs. Arnold Masters

(no cooking)

1 3 oz pkg Philadelphia cream cheese

1 oz or sq unsweetened melted chocolate

1 T milk

1 tsp vanilla

2 1/2 c sifted confectioners sugar

Dash of salt

Combine cream cheese and milk. Add sugar gradually blending thoroughly. Add remaining ingredients. Mix well. Frosts a 2 layer 8 inch cake or 9 x 12 x 2 inch.

CAKES - ICINGS - FILLINGS

COCONUT-PECAN FROSTING

Mrs. Joel Chelsvig

(for German Sweet Chocolate Cake)

Combine:

1 c evaporated milk

1/2 c butter or margarine

1 c sugar

1 tsp vanilla

3 egg yolks

Cook and stir over medium heat until thickened, about 12 min. Add 1 1/3 c flaked coconut and 1 c chopped pecans. Beat until thick enough to spread. Makes 2 1/2 c.

FLUFFY FROSTING

Mrs. Homer Lewis

Mix:

2 egg whites

1/3 c water

1 1/2 c sugar

2 tsp white syrup

salt

Cook in double boiler. Beat over boiling water at medium speed on electric beater for 7 min., until frosting peaks. Remove from heat. Add 1 tsp vanilla and beat 1 min.

FRENCH FROSTING

Mrs. Roy Severson

4 1/2 T sugar dissolved in 2 T boiling water

add to 2 1/2 c powdered sugar, add 1 whole egg and add lastly 2/3 c crisco

and 1 tsp vanilla. Enough for an angel food or 2 regular cakes or 2 pans

of frosted creams. What is left will keep for several weeks in refrigerator

in a tight container.

MOCHA FROSTING

Mrs. Delmar Helland

6 T cocoa

1 tsp vanilla

6 T hot coffee

3 c confectioners sugar

6 T butter

Combine cocoa and coffee. Add butter and vanilla. Add to sugar and beat until smooth.

LEMON BUTTER CREAM FROSTING

Mrs. Charles Ballard

Cream 1/4 c butter and 1/2 tsp grated lemon rind. Add pinch of salt and 1 c

confectioner sugar. Add 1 egg yolk. Now add 1 c more of confectioner sugar

alternately with 1 T of milk until creamy. Delicious on lemon cake.

ORANGE BUTTER FROSTING

Mrs. Harold Hanson

6 T butter

Dash of salt

Grated orange rind

4 T orange juice

3 c sifted powdered sugar

2 drops almond extract

Cream butter and orange rind. Add half of sugar and mix well. Add almond extract.

Add rest of sugar and the orange juice alternately. Mix well after each addition.

It may take a little more juice to make the frosting a right spreading consistency.

Makes about 1 1/2 c frosting.

CAKES - ICINGS - FILLINGS

POWDERED SUGAR FROSTING

Mrs. Harold Hanson

2 sq chocolate

12 marshmallows

3 T water

3 T butter

Melt together slowly and add 1 tsp vanilla and 1 3/4 c sifted powdered sugar. Spread on brownies or cake.

SEVEN MINUTE FROSTING

Mrs. Jerald Borwick-Mrs. Orville Ellingson

(non-sticky)

1 c sugar

1/4 tsp salt

2 egg whites

1/2 tsp cream of tartar

3 T cold water

Put all ingredients in top of double boiler and cook until soft peaks appear. Add 4 large marshmallows. Beat until stiff peaks form. Remove from heat but not from hot water. Add 3 T powdered sugar. Beat until right spreading consistency adding 1 tsp vanilla.

QUICK FROSTING

Mrs. Jordan Bergland-Mrs. Sherrill Hegland

2 c sugar

1/2 c milk or cream

1/2 c butter

Dash of salt

After mixture comes to boil, boil 1 min by clock. Remove from heat and let stand a few min. Add 1 tsp vanilla and beat. This recipe requires very little beating. For chocolate frosting add 2 T cocoa to above ingredients.

SPECIAL FROSTING

Mrs. Harold Hanson

5 T butter

1/4 c milk

1 c brown sugar

Boil together for 3 min. Let cool. Add 1 tsp vanilla and 1 c powdered sugar. Good on spice or applesauce cakes.

WHIPPED FROSTING

Mrs. Gary Masters

(no cooking)

Mix well in medium size bowl:

2 egg whites

1/2 tsp cream of tartar

1 1/2 c sugar

2 tsp vanilla

Add 1/2 c boiling water, beat at high speed to stiff peaks, about 10 min.

PINEAPPLE FILLING FOR CAKE

Mrs. Lawrence Knaphus

3 egg yolks

1 1/2 T butter

1 c sugar

5 T flour

1/2 c pineapple juice

Juice of 1 lemon or orange

Cook until thick-stirring constantly. Cool. Spread on cake then put icing on top of this. If your lemon makes a lot of juice don't add quite all the pineapple juice or add a little more flour.

CHOCOLATE SYRUP

Mrs. Don Jorgenson

Melt in double boiler:

3 sq of chocolate

1/4 lb oleo

Add 3 c sugar, 1 can Pet milk, 1 1/2 tsp vanilla. Bring to full boil and boil till it thickens some. This is good on ice cream.

CAKES - ICINGS - FILLINGS

FUDGE SAUCE FOR ICE CREAM

Mrs. Hans Nelson

2 c sugar

1 c evaporated milk

Boil together one minute then turn fire low. Add 4 sqs unsweetened chocolate.

When melted remove from heat. Beat with rotary beater until smooth and slightly thickened. Stir in: 1 stick oleo or 1/2 c butter, 1/2 tsp salt, 1 tsp vanilla. Serve warm over ice cream.

HOT FUDGE SAUCE

Mrs. Bernice Caltvedt

1 tall can evaporated milk (1 2/3 c)

1/2 c butter

3 c sugar

1/2 tsp salt

4 sq chocolate

Melt butter and chocolate in double boiler. Add sugar, 1 cup at a time. Stir until dissolved. Add salt. Stir in milk slowly. Cook a few min. Cool and store in refrigerator.

HOT FUDGE SAUCE

Mrs. Harlan Twedt

1 c sugar

2 sq baking chocolate

1/4 c butter or margarine

Combine ingredients in fry pan, stirring until the chocolate and butter melt. Add 1 large can evaporated milk (1 2/3 c). Cook over low heat until thick. Stir frequently. Add 1 tsp vanilla. (Sweet cream may be substituted for the milk.)

CANDY

CARMELS

Mrs. Lawrence Knaphus

1 c sugar
3/4 c dark corn syrup
1/2 c butter

1 c light cream
1/2 c nut meats
1/2 tsp vanilla

Combine sugar, syrup, butter and 1/2 c cream. Bring to boil stirring constantly. Add remaining 1/2 c cream and cook to very hard ball stage (260 degrees). Remove from heat. Add nuts and vanilla. Pour into greased 8 inch pan and mark into squares when partially cool. Cut when cold. Wrap pieces in waxed paper and keep in air tight container. Makes approximately 36 pieces.

CARMELS

Mrs. Myron Hill

2 2/3 c sugar
1 1/3 c white Karo syrup

4 c cream
Dash of salt

Mix sugar and syrup and 1 c cream. Cook to soft ball stage. Add 1 c cream and cook to soft ball stage. Keep adding cream, 1 c at a time, cooking to soft ball stage after each addition. After final cup cook to hard ball stage. Add 1 tsp vanilla and pecans cut up. Pour into buttered dish and cut. Wrap when cool.

CHOCOLATE COCONUT CANDIES

Mrs. Joel Chelsvig

3/4 c mashed potatoes
1 lb flaked coconut
1 tsp almond extract

1 lb powdered sugar (sifted)
Chocolate coating

Combine ingredients except coating. Drop by heaping teaspoonfuls on waxed paper. Roll in balls. Refrigerate 1/2 -1 hr. If mixture is too soft to form balls, refrigerate first, then shape into balls. Dip balls in coating, turning to coat on all sides. Keep chocolate over hot water while dipping candy. With tongs or forks, lift balls out of chocolate onto waxed paper or cake rack. Place candies in refrigerator to harden. Store in tightly sealed container. Makes about 5 doz. candies. Chocolate Coating: Combine the following ingredients in the top of a double boiler. 1 pkg (6 oz) semi-sweet chocolate chips, 4 sq semi-sweet chocolate, 1/3 of paraffin bar. Melt over hot water, stirring occasionally, until ingredients are blended. 4 oz German sweet chocolate may be substituted for the 4 sq semi-sweet chocolate.

CHOCOLATE COVERED CHERRIES

Mrs. Kenneth Engelking

2 pkg chocolate chips (6 oz size)
1/2 bar paraffin
2 lbs powdered sugar

1 c Eagle Brand Milk
2 sticks oleo
1 tsp vanilla

Mix vanilla, sugar, milk and oleo well. Roll into small balls and make a hole to put a maraschino cherry in, then form around cherry. (I prefer to chill dough 4-5 hrs. before forming into balls and 4-5 hrs. after they are formed into balls. Melt paraffin and chocolate in double boiler. Keep hot. Dip ball in chocolate (I use two forks) and place on buttered plate. Variation: Chocolate Covered Bon Bons Omit cherries. Divide the sugar, milk, oleo, vanilla mixture. Add any of the following flavorings: maple, peppermint, coconut, mint or lemon. Add food coloring to match flavor. Then proceed as above.

CANDY

CHOCOLATE MARSHMALLOW ROLL

Mrs. Noel Tolley

Melt 2 sq unsweetened chocolate

Add 2 T butter

Beat one egg, add it to above, then add

1 c powdered sugar

1 small pkg colored marshmallows

1 c nutmeats

1 tsp vanilla

Divide into 3 parts, roll in coconut and place in wax paper as rolls. Place in refrigerator for at least 2 hrs. Slice.

DIPPING CHOCOLATE FOR CANDY

Mrs. Andrew Bergland

(Do not even attempt on a real hot, damp day. A fairly cool room is best.)

Use 1 lb semi-sweet Bakers chocolate. Place over hot, not boiling, water.

Have water touching top of vessel. Stir constantly until chocolate melts. Exchange hot water for cold in double boiler; stir, and cool chocolate to about 83 degrees.

Exchange cold water for warm water, about 85 degrees. I pour a little melted paraffin into the chocolate, when it is over the hot water, and mix well. It mixes well while you are stirring the chocolate to dissolve. Now drop your candy centers into the chocolate, one at a time. Roll them quickly and lift out with a fork on wax paper.

DIVINITY

Mrs. Edson Murrell

3 c white sugar

2 egg whites

1/2 c white syrup

1 tsp vanilla

1/2 c water

Nuts (optional)

Boil sugar, syrup and water to soft ball stage. Add 1/2 of this to beaten egg whites and continue boiling remainder till it forms a hard ball in cold water. Add this to first mixture and continue beating till cool and thick. Add flavoring and nuts. Drop by spoonfuls on waxed paper.

NEVER FAIL DIVINITY

Mrs. Ralph Weuve

1 c boiling water

1 c syrup

4 c sugar

Mix and bring to a boil. Cook until it threads a hair (about 248 to 250 degrees) Remove and pour slowly over 2 beaten egg whites. Beat until it peaks. Add 1 tsp vanilla and drop from spoon on wax paper.

DIVINITY

Mrs. Orville Ellingson

2 c sugar

1 tsp vanilla

1/2 c white syrup

Dash of salt

1/2 c water

2 egg whites

1/2 c nuts (optional)

Mix the sugar, syrup and water to hard ball stage, stirring often. Beat egg whites until stiff peaks form, then pour the hot syrup slowly into them. Beat until it loses its gloss and holds its shape. Fold nuts into candy and drop by spoonfuls on waxed paper.

CANDY

CHERRY OR STRAWBERRY DIVINITY

Mrs. Joel Chelsvig-Mrs. Orville Ellingson

3 c sugar

2 egg whites (beaten)

1/2 c water

1 3 oz box of strawberry jello or

3/4 c light corn syrup

1/2 box cherry jello

Mix the sugar, syrup and water to hard ball stage. Beat egg whites until light and add the jello and beat until it will form peaks, then gradually pour the hot syrup over the egg white mixture. Beat until the candy loses its gloss and will hold its shape. Fold in nut meats and drop by spoonfuls on waxed paper.

FUDGE

Mrs. Maynard Olson

4 c white sugar

1 can evaporated milk

1 1/2 sticks oleo

Cook over low heat and bring to rolling point and boil for 5 min. Take off fire and stir in 1 pt marshmallow creme and 1 12 oz pkg chocolate chips, 1 lb Hershey bar or 1 lb chocolate stars and 1 c nuts. Drop by spoonfuls or put in 13 x 9 inch pan. Makes 6 lbs.

FUDGE

Mrs. Larry Johnson

3 c sugar

1 c milk

2 T white Karo syrup

2 T cocoa

Boil until it forms a soft ball in cold water. Take off of stove and add 3/4 c butter or oleo, good tsp of vanilla and 1 c chopped nuts. Let stand until cool and beat till thick and then pour into pan.

FABULOUS FUDGE

Mrs. Harold Hanson

Mix in a heavy 2 qt saucepan:

2 1/4 c sugar

1/4 c butter or margarine

3/4 c evaporated milk

1/4 tsp salt

1 c marshmallow creme (or 16 large marshmallows)

Cook, stirring constantly, over medium heat to a boil. Boil and stir 5 min. more. Take off heat. Stir in 6 oz pkg. (1 c) chocolate chips until completely melted. Add 1 tsp vanilla and 1 c nuts. Spread in buttered 8 inch sq. pan. Cool. Cut into 30 pieces. Butterscotch Fudge: Use 6 oz pkg butterscotch chips in place of chocolate chips.

LUCIOUS FUDGE

Mrs. Myron Hill

4 1/2 c sugar

1 1/2 sticks oleo

1 large can evaporated milk

Combine these and boil slowly for 5 min., stirring constantly. Add.

1 pt marshmallow creme

2 6 oz pkg choc chips

1 lb chocolate stars

nuts

Stir and drop by teaspoon on waxed paper. Makes large batch.

CANDY

MARSHMALLOW ROCKY-ROAD FUDGE

Mrs. Millard Helland

3/4 c broken walnuts	1 12 oz pkg chocolate chips
2 c sugar	1 tsp vanilla
1 c evaporated milk	2 c tiny marshmallows
1/4 tsp salt	

In a 2 qt sauce pan, combine sugar, milk and salt. Heat and stir till sugar is dissolved. Bring to rolling boil and boil 2 min. (220 degrees), stirring frequently to prevent sticking. Remove from heat and stir in chips and vanilla. Beat until chips are melted and blended, then add the nuts. Pour half of this mixture into a 9 x 9 inch pan. Top with marshmallows, pressing them gently into the fudge. Spread with remaining fudge. Chill and cut into squares.

NEVER FAIL FUDGE

Mrs. Sam Bergland

Heat 3/4 c milk, add 2 sq chocolate. When melted, add 2 c white sugar, 1 T white corn syrup, dash of salt. Stir until sugar is dissolved. Cook to soft ball stage or 232 degrees. Put pan in cold water for a few min. Add 2 T butter and 1 tsp vanilla and beat. Takes only a few minutes. Add nuts if you desire.

REMARKABLE FUDGE

Raylene Woster

4 c sugar	1 pt marshmallow creme
1 can evaporated milk (1 2/3 c)	1 tsp vanilla
1 c butter or margarine	1 c chopped nuts
12 oz pkg chocolate chips	

In a heavy pan cook sugar, milk and butter to soft ball stage (236 degrees). Remove from heat and add rest of ingredients. Beat until well blended. Pour into buttered pan (13 x 9 inches). Butterscotch chips may be used instead of chocolate chips.

WHITE FUDGE

Mrs. Wendell Strum

3 c white sugar	1 tsp vanilla
2/3 c white syrup	1 c nuts (added after cooking)
1 c whipping cream	

Cook to 240 degrees (hard ball stage). Cool a little and beat - beat -,beat!

YUM YUM FUDGE

Mrs. Sherrill Hegland

2/3 c evaporated milk	32 large marshmallows (2/3 lb)
1 1/2 c sugar	2 c (12 oz) semi-sweet chocolate chips
1/4 c butter or oleo	1 tsp vanilla
1/2 tsp salt	1/2 c nuts

Mix first 5 ingredients, cook over low heat till marshmallows melt. Add vanilla and chocolate chips, stir till dissolved. Put in a 9 x 9 inch pan.

HEAVENLY HASH CANDY

Mrs. Orville Ellingson

1 pkg chocolate chips	1/4 c water
1 lb marshmallows (large ones, cut up)	1/2 c nut meats

Melt chocolate chips with the 1/4 c water in double boiler. Take from heat and add the cut up marshmallows and nuts. Mix lightly, until marshmallows are all coated. Drop by tsp on wax paper. Let stand several hrs before using.

[illegible]

Mrs. Joel Chelsvig

2 c sugar	1 tsp butter
1 c white syrup	1/4 tsp salt
1 c water	1/2 tsp soda
1 1/2 c raw Spanish peanuts	

Combine sugar, syrup, and water. Cook to soft ball (235-240 degrees). Wash down the sides of the pan with a small wet cloth. Add raw peanuts, butter and salt. Stir gently while cooking to 290 degrees. Take from heat and stir in soda. Pour out in a flat buttered pan and spread as thin as possible. When hard, break into small pieces.

Mrs. Ralph Moore

2 c sugar
1/2 c boiling water

Cook in a large saucepan until mixture reaches soft ball stage in cold water. Add:
1/2 tsp salt 1 1/2 c raw peanuts

2 T butter

Continue cooking until golden brown, stirring often. Remove from fire. Add 1 tsp vanilla, 2 tsp soda. Stir in well, and pour immediately into a well buttered cookie sheet.

Mrs. Maynard Olson

1 12 oz pkg chocolate chips 1 6 oz pkg butterscotch chips

Melt the chips then add large pkg salted peanuts. Drop by spoonfuls and let harden.

Mrs. George Knaphus

2 c sugar 2 tsp cream of tartar

1 c syrup or sorgum 1 T butter

Cook until hard ball in cold water. Remove from heat and stir in 1/2 tsp soda.

Pour over corn and make into balls. (Covers about 6 qts. popped corn.)

Mrs. Dick Dusenbery

Pop 10 qts. of popcorn or 2 1/2 c of corn. Heat to boiling 1 1/3 c corn syrup, 4 c white sugar, 1 1/3 c hot water, 1/4 c vinegar. Add 4 tsp cream of tartar and boil to soft crack stage or about 25 to 30 min. Add 1/2 stick of margarine, 4 tsp vanilla and 1/4 tsp baking soda. Tint any color desired. Pour over corn.

I put the corn in a canner or large enamel dishpan and form balls with well greased hands. Allow to cool 5 min after stirring well before shaping.

Mrs. Steven Hanson

2 c white sugar 3/4 tsp cream of tartar

1/2 c boiling water

Boil until it starts turning brown. Remove from heat and add 1 T butter, 1/2 tsp soda. Pour while hot over about 4 quarts popped corn and mix well.

POPCORN BALLS

Mrs. Jordan Bergland

4 qts popped popcorn

1/2 c corn syrup

2 c white sugar

1 c water

1/2 c brown sugar

1 T white vinegar

Boil sugars, syrup, water and vinegar till stiff ball is formed when put in cold water

Remove from heat and add 1/2 c butter and 1/4 tsp salt. Pour over popcorn.

POPCORN BALLS

Janet Knaphus

1 c sugar

1 tsp salt

1/3 c water

1/4 c butter

1/3 c white corn syrup

food coloring

Mix all ingredients together and cook to 250 degrees or hard ball stage. Remove from heat and add 1 tsp vanilla. Pour over 6 qts of popped corn. Form into balls. Makes 12 large balls.

POPCORN BALLS

Mrs. Ralph Weuve

2 c sugar

1 c water

1 c light corn syrup

3 T butter

Cook to the soft crack stage (260 degrees). Pour over 2 quarts of popped corn and shape into balls. A little vanilla added and a little coloring also adds to the looks and taste.

CRAZY CRUNCH

Mrs. Noel Tolley

2 qts popped corn

1 c margarine

1 1/3 c pecans

1 tsp vanilla

2/3 c almonds

1/2 c white Karo

1 1/3 c sugar

Combine sugar, margarine and syrup. Boil over medium heat until mixture turns a light caramel color (300 degrees or hard crack stage). Remove from heat, add vanilla. Pour over popped corn and nuts. Spread on cookie sheet to dry. Store in tightly covered container. Other kinds of nuts may be substituted in the recipe.

CARAMEL CORN

Mrs. Tillet Haaland

3 c brown sugar

1/2 c white syrup

1 c margarine

1/2 tsp cream of tartar

Mix well and bring to rolling boil. Boil 5 min. Remove from heat. Add 1 tsp soda and stir well. Pour over 6 qts popped corn and mix well. Grease bottom and sides of pan before mixing popped corn and syrup. Place in 250 degree oven for 1 hr., stirring every 15 min. Remove from pan immediately and let cool on waxed paper. It keeps real well in an airtight container.

COOKIES - BARS

ANGEL DROPS

Mrs. Maynard Olson

2 egg whites	1/2 c cut up dates
1/4 tsp salt	1 c broken pecans
3/4 c sugar	1 1/2 T flour
1 tsp vanilla	

Beat egg whites with salt and vanilla until soft peaks form. Gradually add sugar, beating until stiff peaks form. Sprinkle dates and nuts with flour; fold into egg whites. Drop by teaspoon about 2 inches apart on greased cookie sheet. Bake in oven 350 degrees for 10 to 12 min.

APPLESAUCE COOKIES

Mrs. Fred Erickson

1/2 c butter	2 1/2 c flour
1/2 c packed brown sugar	1 c applesauce
1/2 c white sugar	1 tsp soda
1 c (cooked) raisins	1 tsp baking powder
1 egg	1 tsp cinnamon
1 c chopped nutmeats	1 tsp vanilla

Mix all ingredients in the usual manner. Drop by spoonful on a greased cookie sheet. Bake at 375 degrees until nice and brown.

APPLESAUCE OATMEAL COOKIES

Mrs. Harold Hanson

2 c sifted flour	1 egg
1/2 tsp soda	1 c applesauce
1/2 tsp salt	1 1/2 c uncooked rolled oats
1 tsp cinnamon	1/2 c chopped walnuts
3/4 c soft shortening	1/2 c raisins
1 c packed brown sugar	

Sift together flour, soda, salt and cinnamon. Add shortening, sugar, egg and applesauce. Beat until smooth, about 2 min. Stir in rolled oats, nuts and raisins. Drop by tablespoonfuls onto greased cookie sheets. Bake at 375 degrees for 12 to 15 min.

BOY FILLERS

Valerie Woster

1 c shortening	1 1/2 tsp soda
1 c brown sugar	1 tsp vanilla
1 c white sugar	1/2 tsp salt
3 eggs	1 c chocolate chips
3 c oatmeal	nuts
1 1/2 c flour	

Mix in order. Makes a good size batch of cookies. Moderate oven.

BROWN SUGAR REFRIGERATOR COOKIES

Mrs. Harold Hanson

1/2 c soft butter	1 tsp grated orange rind
1 c packed brown sugar	1 3/4 c sifted flour
1 egg	1/4 tsp salt
1 tsp vanilla	1 tsp baking powder

Beat together butter, sugar, egg, vanilla and orange rind. Combine flour, salt and baking powder; sift into first mixture; mix well. Chill dough and shape into a roll about 2 1/2 inches in diameter and wrap in foil or waxed paper. Store in refrigerator for several hours. Unwrap; cut into 1/8 inch slices. Lay on greased cooky sheets, then use floured cooky cutters to cut slices into fancy shapes. Bake cookies at 400 degrees for 6 to 8 min. Remove to racks to cool. Makes 4 to 5 dozen.

BUTTERSCOTCH ALMOND COOKIES

Mrs. Andrew Bergland

1 c brown sugar	4 c flour
1 c white sugar	2 tsp baking powder
1 c crisco & 1 T butter	1/4 tsp salt
2 eggs	1 tsp vanilla
1 tsp soda dissolved in 2 T vinegar	1 tsp almond extract

Beat together the sugar, shortening, eggs and soda. Mix in other ingredients. Roll in balls the size of a walnut. Press down slightly, and criss cross with potato masher. Bake in moderate oven.

CHOCOLATE CHEWS

Mrs. Myron Hill

1/2 c oleo	2 c flour
1 2/3 c sugar	2 tsp baking powder
2 tsp vanilla	1/2 tsp salt
2 eggs	1/3 c milk
2 sq. melted chocolate	walnuts

Cream oleo, sugar and vanilla. Beat in eggs. Add chocolate, then sifted dry ingredients alternately with milk. Add nuts. Chill dough well. Roll in balls. Roll in powdered sugar and bake at 350 degrees for 20 min.

CHOCOLATE CHIP COOKIES

Mrs. Ralph Weuve-Mrs. Don Jorgenson

3 c flour	1/2 c brown sugar
1 tsp soda	2 eggs
1 tsp salt	1 pkg chocolate chips
1 c white sugar	1 tsp vanilla
1 c margarine	

Creame shortening, sugar, and eggs; add sifted flour, soda and salt. Add chips and vanilla. Bake at 350 degrees until golden brown. Yields about 4 1/2 dozen.

CHOCOLATE CHIP COOKIES

Mrs. Andrew Bergland

1 c shortening	1 tsp soda in a little hot water
3/4 c brown sugar	2 1/2 c flour
3/4 c white sugar	1/2 tsp salt
2 eggs	1 6 oz pkg chocolate chips
	nuts

Bake in moderate oven.

COOKIES - BARS

CHOCOLATE MACAROONS

Mrs. Jordan Bergland

2 egg whites beaten well 1 c nuts
1/2 c sugar 1 c coconut
1 pkg chocolate chips

Melt chocolate chips over hot water. Cool slightly and add to egg whites. Add nuts and coconut. Bake on white shelf paper at 325 degrees.

CHOW MEIN COOKIES

Mrs. Orville Ellingson

Melt 1 pkg chocolate chips and 1 pkg butterscotch chips and 1/4 c butter or margarine over a double boiler. Add 1 can chow mein noodles and stir until coated. Drop by teaspoon on oiled paper.

COCOA DROP COOKIES

Mrs. Laurence Banks, Jr.

1/2 c shortening 1/2 tsp salt
1 c sugar 1 tsp soda
1 egg 1/2 c cocoa
3/4 c buttermilk 1 c nuts
3/4 c flour

Add dry ingredients alternately with buttermilk. Drop by teaspoon onto greased baking sheet. Bake at 350 degrees for about 10 min.

COCONUT OATMEAL COOKIES

Mrs. Wallace Tintjer

1 c shortening 1 tsp baking powder
2 c brown sugar 1/2 tsp salt
2 eggs 1 c coconut
2 c sifted flour 2 c oatmeal
1 tsp soda nutmeats

Mix shortening and sugar; add eggs; add sifted flour with baking powder, soda and salt. Add remaining ingredients. Put on greased cookie sheet and flatten with fork. Bake 10 to 12 min. at 375 degrees.

COOL COOKIES

Mrs. Gordon Woster

2 c sugar 1/2 c milk
1/4 c cocoa 1 stick oleo
Mix together. Boil and remove from heat.
1/2 c peanut butter 2 tsp vanilla
3 c oatmeal

Add those ingredients to the others. Drop from teaspoon onto waxed paper and cool.

CRUMB COOKIES

Mrs. Larry Johnson

3/4 c butter 1/4 tsp salt
1 c brown sugar 6 c cake or cookie crumbs
2 eggs 1 1/3 c chopped dates
1 c milk 3/4 tsp vanilla
2 1/4 c flour 2 tsp baking powder

Cream butter and sifted sugar. Add slightly beaten eggs. Then cream again. Sift flour, baking powder and salt. Add flour mixture and milk alternately to the egg mixture. Then add crumbs, dates and vanilla. Bake at 375 degrees for 10 to 15 min.

COOKIES - BARS

DATE COOKIES

Mrs. Harold Hanson

1 c shortening	1 tsp vanilla
2 c brown sugar	3 1/2 c flour
3 eggs	1 tsp soda
1/2 c water	1/8 tsp cinnamon
dash of salt	

Filling: Cook together until thick:

2 c dates (cut small)	3/4 c water
3/4 c sugar	1/2 c nuts added after cooking

Put 1 tsp dough on cookie sheet, add 1/2 tsp date filling on top and add 1/2 tsp of dough on date filling. This makes a filled cookie without the fuss of rolling out the batter. Bake at 375 degrees for 10 to 12 min.

EGG YOLK COOKIES

Mrs. Edson Murrell-Mrs. H. N. Bakke

1 c butter or oleo	1 tsp cream of tartar
1 1/2 c sugar	1 tsp vanilla
2 1/2 c flour	1/2 tsp lemon
1 tsp soda	1/2 tsp orange extract (optional)
6 or 7 egg yolks	

Mix and make into balls. Flatten with glass dipped in sugar. Bake at 350 degrees.

FILLED COOKIES

Mrs. Don Horning

1 c sugar	2 1/2 c flour
1/2 c butter or margarine	1 tsp baking powder
1/2 c buttermilk	1/2 tsp soda
1 egg	1 tsp vanilla
dash of salt	

Mix these ingredients together and chill dough.

1 c raisins	1 T flour
1/2 c sugar	1/4 tsp salt
1/2 c water	

Cook these ingredients together until thickened. Cool. Add nut meats if desired. Roll chilled dough out 1/8 inch thick. Cut with cookie cutter and place on cookie sheet. Place 1 tsp filling on each cookie. Place another cookie on top of filling and pinch edges together. Bake 375 degrees or 400 for 10 min. or until nicely browned.

FRUIT COOKIES

Mrs. Noel Tolley

2 c sugar	2 T water
1/2 c shortening	1 tsp soda
2 eggs	2 c flour
2 c ground oatmeal	1/8 tsp salt
2 c ground raisins	

Mix in order. Roll in balls and flatten. Bake at 375 degrees for 8 to 10 min.

COOKIES - BARS

FUDGE COOKIES

Mrs. Virgil Hill

2 c white sugar	1 tsp vanilla
1 tsp cocoa	1 c shredded coconut
1/2 c milk	3 c quick oatmeal
1/4 c butter	1/2 c nut meats
1/2 c crunchy peanut butter	dash of salt

Combine sugar, cocoa, milk and butter in a saucepan and bring to a full rolling boil. Remove from heat and add remaining ingredients, mixing together well. Drop by teaspoon on waxed paper.

GINGER COOKIES

Mrs. George Knaphus

3/4 c shortening	2 tsp soda
1 c brown sugar	1/4 tsp salt
1 egg	1/2 tsp cloves
1/4 c molasses	1 tsp cinnamon
2 1/4 c flour	1 tsp ginger

Combine ingredients and chill. Roll into small balls. Dip in sugar and bake at 375 degrees for 10 to 12 min. This is a small recipe and can be doubled.

HERMITS

Mrs. Wallace Tintjer

Mix thoroughly:

1 c soft shortening	2 eggs
2 c brown sugar	

Stir in: 1/2 c cold coffee

Sift together and stir in:

3 1/2 c sifted flour	1 tsp nutmeg
1 tsp soda	1 tsp cinnamon
1 tsp salt	

Mix in: 2 c raisins	1 c broken nuts
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Chill at least one hour. Drop rounded teaspoonfuls about 2 inches apart on lightly greased baking sheet. Bake until set 8 to 10 min. in a 400 degree oven.

JAPANESE CONFECTIONS

Mrs. Virgil Hill

2 T white sugar	1 c chopped walnuts
1/2 c butter	1/2 tsp vanilla
1 3/4 c flour	dash of salt

Mix and roll into balls a little larger than a quarter. Bake at 300 degrees for 30 min. Roll in powdered sugar as soon as cookies are baked. 1/4 c powdered sugar is needed.

COOKIES - BARS

JUBILEE JUMBLES

1/2 c soft shortening
1 c brown sugar
1/2 c white sugar
2 eggs
1 c undiluted evaporated milk
1 tsp vanilla

Mrs. Sam Bergland

2 3/4 c sifted flour
1/2 tsp soda
1 tsp salt
1 c cut-up walnuts or moist shredded
coconut or 6 oz pkg chocolate chips

Mix thoroughly shortening, sugar, and eggs. Stir in milk, vanilla. Sift together flour, soda, salt and stir in. Blend in walnuts. Chill one hour. Bake 10 min at 375 degrees. Drop rounded tablespoonfuls 2 inches apart on greased baking sheet. Frost with Burnt butter glaze: Heat 2 T butter until golden brown. Beat in until smooth, 2 c sifted powdered sugar and 1/4 c undiluted evaporated milk.

MACAROONS (NO BAKE)

Put into large bowl:

3 c quick oatmeal
6 T cocoa

Mrs. Orville Ellingson-Mrs. Roy Severson

1 c coconut
1/2 c chopped nuts (optional)

Boil together one minute:

2 c sugar
1/2 c butter

1/2 c butter

Add 1 tsp vanilla. Stir hot mixture into dry ingredients and immediately drop by teaspoonfuls onto cooky sheet. Do this quickly as macaroons set quickly.

MOLASSES COOKIES

3 1/2 c sifted flour
2 tsp baking soda
1/4 tsp salt
1 tsp cinnamon
1 tsp nutmeg
1 tsp ground cloves

Mrs. Harold Hanson

1/2 c shortening
1/2 c brown sugar
2 beaten eggs
1 c molasses
1/2 c sour cream
raisins

Sift together flour, soda, salt and spices. Cream together shortening and sugar. Beat in eggs and molasses. Add sour cream. Mix well. Gradually stir in the sifted dry ingredients. Drop by heaping teaspoonfuls onto a greased baking sheet. Place 3 raisins on each cookie. Bake at 400 degrees for 10 to 15 min.

MOLASSES COOKIES

2 c sugar
1 c lard
2 eggs
salt
6 T molasses

Mrs. Albert Sampson

6 T water
2 tsp soda
1 tsp ginger
1 tsp cinnamon
4 c flour (approximately)

Drop by teaspoon and flatten with fork dipped in egg yolk and water. Bake at 400 degrees.

COOKIES - BARS

MOLASSES COOKIES

Mrs. Sam Bergland

Mix together 3/4 c shortening and 1 c sugar. Add:

1 egg	1/2 tsp salt
1/4 c molasses	2 tsp baking soda
2 c flour	1 tsp cinnamon

Roll in balls and roll in sugar. Bake on top rack for 15 min. at 350 degrees.

NO ROLL COOKIES

Mrs. Virgil Hill

1 c powdered sugar	1 tsp lemon extract
1 c butter	2 1/2 c flour
1/4 c white sugar	1 tsp soda
1 egg	1 tsp cream of tartar

Mix in order given. Drop by teaspoons on greased cookie sheet. Flatten each cookie with glass dipped in sugar. Bake 15 min at 350 degrees.

NUT BALLS

Mrs. Larry Johnson

1/4 lb of butter or oleo	1 c chopped pecans or walnuts
2 T of sugar, (rounding)	1 tsp vanilla
1 c pre-sifted flour	

Cream butter until creamy. Add sugar and cream again until well mixed. Add flour gradually, then nuts and vanilla. Form into small balls by taking a tsp at a time and roll in the hand. Place on sheet and bake about 30 min. at 325 degrees. While warm, roll in powdered sugar. For holidays, mix colored sugar in the powdered sugar for color.

OATMEAL COOKIES

Mrs. Henry Aasheim

1 c sugar	2 eggs
1 tsp salt	2 c raw oatmeal
1 c shortening	2 c flour
1 c raisins boiled in water 10 min.	1 tsp cinnamon
5 T raisin juice	1 tsp nutmeg
1 tsp soda	1 c walnuts
	1 tsp vanilla

Drop cookies on sheet. Bake 12 min. at 375 degrees.

OATMEAL COOKIES

Mrs. Andrew Bergland

2 c shortening	1 tsp salt
2 c brown sugar	2 tsp soda
1 c white sugar	6 c oatmeal
4 beaten eggs	4 c raisins
3 c flour	1 box mince meat

Mix well and make small balls. Roll each ball in cinnamon and sugar mixture. Press flat and bake in a slow oven.

COOKIES - BARS

OATMEAL COOKIES

Mrs. James Thompson

1 c raisins	2 c flour
1 c sugar	1/4 tsp salt
1 c shortening	1 tsp soda
2 beaten eggs	2 c oatmeal
1 tsp vanilla	1 c drained raisins
5 T raisin liquid	nuts

Add water to cover raisins and cook 5 min. Cool. Drain the raisins saving the liquid. Cream shortening and sugar. Add eggs, vanilla and the raisin liquid. Lastly add sifted dry ingredients and the raisins and nuts. Bake at 350 degrees until light brown.

OATMEAL CHOCOLATE CHIP COOKIES

Mrs. Ralph Moore

3/4 c white sugar	2 c oatmeal
3/4 c brown sugar	2 c flour
1 c shortening	1 small pkg chocolate chips
2 beaten eggs	1 tsp vanilla
1 1/2 tsp salt	1 c chopped nuts

1 tsp soda in 1 T hot water

Drop by small spoonfuls on greased cookie sheet. Bake at 350 degrees for 12 min.

OATMEAL DATE COOKIES

Mrs. Clara Egenes

1 c shortening	1 1/2 c flour
1 c brown sugar	1 tsp soda
1 c white sugar	1 tsp vanilla
2 eggs	1 c oatmeal
2 T milk	1 c crushed bran flakes
1 c cut-up dates	

Mix, shape in rolls, and chill. Slice. Bake at 350 degrees for 10 to 12 min.

ORANGE COOKIES

Mrs. James Gjerde

1 1/2 c sugar	2 3/4 c to 3 c flour
3/4 c crisco	2 tsp baking powder
2 eggs (beaten)	1 tsp soda
1 c milk	1/4 tsp salt
rind of 1 orange	1 tsp vanilla

juice of 2 oranges

Bake at 350 degrees for 10 to 12 min. Frost while warm with: 2 c powdered sugar, 1 T melted butter, and 1/4 c orange juice.

PEANUT COOKIES

Mrs. Harold Hanson

1/2 c shortening	1/4 tsp soda
2 eggs	1/2 tsp salt
1/4 c peanut butter	2/3 c chopped peanuts
2 c sifted flour	1 1/3 c sugar

Shape into 3/4 inch balls. Flatten with fork and bake 10 to 12 min. at 375 degrees.

COOKIES - BARS

PEANUT BLOSSOMS

Mrs. Harlan Twedt-Mrs. Noel Tolley
Mrs. Inger Bakke -Mrs. Bernice Caltvedt

Sift together:

1 1/4-1 3/4 c flour 1/2 tsp salt

1 tsp soda

Cream together:

1/2 c shortening 1/2 c white sugar

1/2 c peanut butter 1/2 c brown sugar

Add:

1 unbeaten egg 1 tsp vanilla

2 T milk

Blend in dry ingredients. Shape by rounded teaspoon in ball. Roll in sugar, place on ungreased cookie sheet. Bake at 375 degrees for 8 min. ; remove from oven. Place a milk chocolate candy kiss on top of each pressing down until cooky cracks. Return to oven for another 2 to 5 min.

PEANUT BUTTER ICEBOX COOKIES

Mrs. Tallmer Tjelmeland

1 c shortening 2 eggs

1 c brown sugar 2 3/4 c sifted flour

1 c white sugar 2 tsp soda

1 c crunchy peanut butter 1/2 tsp salt

1 tsp vanilla

Cream shortening and sugars, then beat in peanut butter and eggs. Sift together dry ingredients. Use a little more salt if shortening is unsalted. Blend into creamed mixture and shape into two long rolls. Wrap in waxed paper and chill. Slice and bake on ungreased cookie sheet at 375 degrees.

PILLOWS

Mrs. Henry Aasheim

1/2 c butter 2 tsp vanilla

1/2 c shortening 2 c flour

5 T powdered sugar 1 1/2 c chopped pecans

1/4 tsp salt

Cream shortening, sugar, and salt. Work in flour, vanilla and nuts with hands. Bake in a moderate hot oven. Roll them in powdered sugar as soon as you take them from the oven.

PUMPKIN COOKIES

Mrs. Harold Hanson

1/2 c butter or margarine 1/2 tsp ground cloves

1 c sugar 1/2 tsp nutmeg

1 egg 1 c cooked or canned pumpkin

1 3/4 c sifted flour 1 c all-bran

1/2 tsp salt 1/2 c chopped nuts

1 tsp cinnamon 1/2 c raisins

Cream butter and sugar. Add egg and mix well. Sift together next 5 ingredients; add alternately with pumpkin to creamed mixture. Stir in remaining ingredients. Blend well. Drop by teaspoonfuls onto greased baking sheet. Bake at 375 degrees for 15 min.

COOKIES - BARS

PECAN TARTS

Mrs. Joel Anderson

Crust:

Cream 1 c butter and 2 (3 oz pkgs) Philadelphia cream cheese. Add 2 c flour and refrigerate. Press in small sandbaked tins.

Filling:

2 eggs beaten slightly	1 tsp vanilla
1 3/4 c brown sugar	pinch salt
2 T melted butter	broken pecans

Sprinkle a few nuts on crust. Add filling and nuts on top. Bake 35 min. at 325 degrees. Makes about 75 tarts if tins are small.

PEANUT BUTTER COOKIES

Mrs. Carl Dickerson

1 c brown sugar	1 tsp vanilla
1 c white sugar	2 eggs beaten
1 c shortening	3 c flour
1 c peanut butter	2 tsp baking soda
1 c chopped peanuts	

Cream sugars, shortenings and eggs. Add other ingredients. Shape into balls the size of walnuts and flatten with fork. Bake in 350 degree oven for 12 to 15 min.

RAISIN DROP COOKIES

Mrs. Pete Johnson

1 1/2 c sugar	1/2 tsp cloves
1 c lard	1/2 tsp nutmeg
2 eggs	1/2 tsp salt
1 1/2 tsp soda	1 1/2 c raisins cooked in 1 c water
1 tsp cinnamon	3 1/2 c flour

RAISIN DROP COOKIES

Mrs. Tallmer Tjelmeland

1 c brown sugar	3 tsp baking powder
1/2 c white sugar	2 c flour
1/2 c shortening	1 tsp vanilla
2 eggs	1/2 c nut meats
1 tsp cinnamon	1 tsp soda dissolved in
1 c raisins	3 T raisin juice

Boil raisins and grind. Coconut or oatmeal may be added in place of nutmeats for a change.

RANGER COOKIES

Mrs. Don Jorgenson

1 c shortening	1/2 tsp salt
1 c white sugar	2 c quick oatmeal
1 c brown sugar	2 c rice crispie cereal
2 eggs	1 c coconut
1 tsp vanilla	1 c nut meats
1 tsp soda	1 c raisins or snipped dates
1 tsp baking powder	

Cream shortening, sugar and eggs, vanilla. Sift flour, baking powder, soda and salt and add. Then add the cereal, coconut, nuts, raisins, or dates. This is a heavy batter you will need to mix well. Drop by teaspoon onto greased cookie sheet and bake at 350 degrees for 10 to 12 min. Let steam a minute before removing from cookie sheet.

COOKIES - BARS

REFRIGERATOR COOKIES

Mrs. Harold Hanson

1 c shortening	1 tsp soda
1 c brown sugar	1 tsp salt
1 c white sugar	1/2 c coconut
2 eggs	1/2 c nuts
1 tsp vanilla	3 c quick oatmeal
1 1/2 c flour	

Mix shortenings and sugars. Add eggs and vanilla. Sift in other dry ingredients and add coconut, nuts, and oatmeal. Work until smooth. Mold into two rolls, wrap in wax paper, chill in refrigerator. Slice and bake 375 degrees until slightly browned.

SNOWBALLS

Mrs. Dick Dusenbery

2 c butter or oleo	4 1/2 c flour
1 c powdered sugar	1/2 tsp salt
2 tsp vanilla	1 c chopped nuts
1/4 c orange juice	

Beat together first four ingredients. Add the other ingredients. Roll into balls. Bake 10 to 12 min. at 400 degrees.

SPRITZ

Mrs. John Helland

1 c butter	3/4 tsp almond extract
2/3 c sugar	2 c sifted flour
2 egg yolks	

Cream butter, add sugar and cream thoroughly. Beat in egg yolks and almond extract. Gradually blend in flour. Fill cookie press. Form cookies on ungreased cookie sheet, using star plate. Bake for 8 to 10 min. at 375 degrees.

SUGAR COOKIES

Mrs. Henry Aasheim

Sift together:

3 c flour	1 tsp cream of tartar
1 c sugar	1 tsp soda

Cut as pie crust:

1/2 c butter or margarine	1 T vanilla
1/2 c shortening	
2 beaten eggs	3 T milk

Chill and roll.

SUGAR COOKIES

Mrs. Orville Ellingson-Mrs. Hans Nelson

1 c sugar	2 tsp baking powder
1 c shortening	3 c flour
2 beaten eggs	1 tsp vanilla
4 T sweet milk	1 tsp lemon extract (optional)
1 tsp salt	1 tsp nutmeg (optional)
1 tsp soda	

Cream sugar, shortening, salt and vanilla. Add eggs and milk. Stir in dry ingredients. Put in refrigerator to chill. Roll out 1/2 inch thick and cut with cookie cutter. Sprinkle top with sugar. Bake at 400 degrees until lightly browned. This makes a good crispy cookie.

OLD FASHIONED SUGAR COOKIES

Mrs. Inger Bakke

1 c soft butter

2 tsp cream of tartar

1 c sugar

1 tsp soda

3 c flour

1 1/2 tsp vanilla

3 eggs, beaten

Cream butter and sugar, beat eggs separately and add. Mix cream of tartar and soda with the flour and add to mixture. Add vanilla. Make into 2 long rolls and freeze until firm. Slice and sprinkle sugar on top. Bake 10 to 12 min. at 400 degrees.

STIR-N-DROP SUGAR COOKIES

Mrs. Joel Chelsvig

2 eggs

3/4 c sugar

2/3 c vegetable oil

2 c flour

2 tsp vanilla

2 tsp baking powder

2 tsp grated lemon rind

1/2 tsp salt

Beat eggs with fork, stir in oil, vanilla and rind. Blend in sugar until mixture thickens. Stir together flour, baking powder and salt; blend in. Drop dough by teaspoon 2 inches apart on ungreased cookie sheet. Flatten with greased bottom of glass dipped in sugar. Bake 8 to 10 min. at 400 degrees. Remove from baking sheet immediately.

SUGAR COOKIES

Mrs. Sarah Bergland

1 c sugar

1 tsp vanilla

1/2 c butter or oleo

1/2 tsp salt

2 beaten eggs

2 tsp baking powder

1/4 tsp lemon flavoring

1 3/4 c flour

Bake at 375 degrees.

SOUR CREAM DROP COOKIE

Mrs. John Hill

1 1/2 c brown sugar

1/2 tsp baking powder

1/2 c shortening (half butter)

1/2 tsp salt

2 eggs

1 c sour cream

2 1/3 c flour

1 tsp vanilla

1 tsp soda

2/3 c chopped nuts

Cream sugar, shortening, and add eggs and mix well. Add flour, soda, baking powder, and salt to mixture. Blend well, alternately with sour cream. Stir in vanilla and nuts. Drop by teaspoon on greased cookie sheet. Bake at 350 degrees for 10 min. Frost while warm. 5 T butter, 1 c brown sugar, 1/4 tsp salt, 1/3 c milk and 1 1/2 c powdered sugar. Bring to boil, the butter, brown sugar and salt. Add 1/3 c milk stirring constantly, boil 3 min. Cool and add powdered sugar. Beat until smooth and creamy.

STRAWBERRY COOKIES

Mrs. Virgil Hill

2 pkg fine grated coconut

1 T powdered sugar

1 can eagle brand milk

red food coloring

2 pkg strawberry jello

green food coloring

Mix coconut, milk, 1 1/2 pkg jello and red food coloring. Shape into strawberries and roll in remaining jello. Make powdered sugar frosting for green stems.

COOKIES - BARS

QUICK HOLIDAY COOKIES

Mrs. Harold Hanson

Mix together thoroughly:

1/3 c soft shortening	1 egg
1/3 c brown sugar	2/3 c molasses
Sift together and stir in:	
2 3/4 c sifted flour	2 tsp cinnamon
1 tsp soda	1 tsp ginger
1 tsp salt	

Chill dough. Roll out to 1/4 inch and cut into desired shapes. Place 1 inch apart on lightly greased baking sheet. Bake until, when touched with finger, no imprint remains. Ice and decorate when cool. Bake 8 to 10 min at 375 degrees.

GRANDMA'S SWEDISH COOKIES

Mrs. Joel Anderson

1 c powdered sugar	2 c chopped pecans
1 lb butter, soft	1/2 tsp salt
3 3/4 c flour	1 1/2 tsp vanilla

Cream sugar and butter with hand. Add rest of ingredients and mix thoroughly. Chill several hours. Roll into one inch balls and bake in moderate oven 350 degrees until done. When cool roll in powdered sugar.

SWEDISH CUT-OUTS

Mrs. Harold Hanson

3 sticks oleo	2 tsp vanilla
1 egg	4 c flour
1 c sugar	1 tsp baking powder

Bake for 8 to 10 min. at 400 degrees.

THUMBPRINT COOKIES

Mrs. Myron Hill

1 c oleo or butter	2 egg yolks
1 c brown sugar	dash of salt
1 tsp vanilla	2 c flour

Dough may be chilled. Roll in balls size of walnut. Dip in slightly beaten egg white and then in finely chopped nuts. Place 1 inch apart on greased cookie sheet and bake in 350 degree oven for 5 min. Take out and make dent in center with your thumb. Put back in oven and bake until nicely browned. Fill hole with colored frosting, jelly or candied cherries. Put the cherries on before returning the cookies to the oven.

CAMPFIRE COOKING S'MORES

Mrs. Myron Tjelmeland

Graham crackers	Marshmallows
Milk chocolate bar	

Set 4 squares of a milk chocolate candy bar on a graham cracker. Toast a marshmallow over the coals of your campfire. Slip it onto the chocolate and top with a second graham cracker.

DELICIOUS BROWNIES

Mrs. Andrew Bergland

2 c sugar	2 tsp vanilla
1/3 c cocoa	1 1/2 c flour
1 c melted margarine	1 tsp salt
4 eggs	1/2 c black walnuts

Mix sugar, salt and cocoa, stir in melted margarine. Add eggs one at a time. Beat well. Add vanilla, flour and nuts. Bake in greased jelly roll pan at 375 degrees for 20 min. Frost with: 1 sq chocolate, 2 T melted butter, 2 T water. Melt butter and chocolate in small pan over low heat, add water and remove from heat and stir till thickened, add vanilla and powdered sugar to spreading consistency.

BROWNIES

Mrs. Joel Chelsvig

1 1/2 c flour	4 eggs, well beaten
2 c sugar	2 tsp vanilla
1 tsp baking powder	1 tsp salt
1/2 c cocoa	1 c nuts, broken
2/3 c butter	

Sift flour and baking powder together. Add butter to chocolate and blend. Combine sugar and eggs, add the chocolate mixture. Add flour and vanilla. Beat. Add nuts. Bake in greased 9 x 13 inch pan or jelly roll pan at 350 degrees for 30 to 35 min.

BROWNIES

Mrs. Bill Tjelmeland

1/2 c flour	3 T cocoa
1/2 c brown sugar	1 stick butter melted
1/2 c white sugar	2 eggs

Beat well together, add black walnut flavoring. Pour into greased pan 9 x 9 inch and bake 20 to 25 min. at 325 degrees.

GRANDMA'S BROWNIES

Mrs. Sherrill Hegland

Melt together and cool:

4 sqs baking chocolate	1 c butter or oleo
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Beat 4 eggs till lemon colored and thick. Gradually add 2 c sugar. Blend in melted butter and chocolate, 1 tsp vanilla, 1 c flour, 1 tsp salt, and 1/2 c walnuts. Pour into jelly roll pan and bake 30 to 35 min.

MERINGUE BROWNIES

Mrs. Noel Tolley

Beat 4 egg whites with 1/4 tsp salt. Beat in 1 c sugar until it forms peaks. Fold in 1 c graham cracker crumbs, 1/2 c nuts, 1/2 c coconut, 1/2 c chocolate chips, 1 tsp vanilla and 1/2 tsp almond flavoring. Line an 8 inch pan with 9 whole graham crackers. Pour the mixture over the crackers and bake 30 min. in a 350 degree oven.

COOKIES - BARS

BUTTERSCOTCH BROWNIES

1/4 c butter

1 c brown sugar

1 egg

1 tsp vanilla

Melt butter in saucepan over a very low heat. Stir in sugar and cool. Beat in egg and vanilla. Resift flour with baking powder and salt. Add to mixture in saucepan. Mix thoroughly. Stir in nuts. Pour in greased 8 x 8 inch pan and bake at 350 degrees for 20 to 25 min. Cool for a few minutes and cut into bars. Variation: Substitute 1/2 c finely chopped dates or coconut for the nuts.

Mrs. Myron Tjelmeland

1 c sifted all-purpose flour

1 tsp baking powder

1/2 tsp salt

1/2 c chopped nuts

BUTTERSCOTCH BARS

1 c sugar

Bring to a boil and remove from heat. Add 1 1/2 c peanut butter and 6 c Special K cereal. Press into pan (9 x 13 inch). Frost with 2 pkgs butterscotch chips or 1 pkg chocolate chips.

Mrs. Arnold Christianson

1 c white syrup

CHOCOLATE BARS

1/3 c shortening

1 c brown sugar

1 egg

1 tsp vanilla

1 c sifted all purpose flour

Bake 350 degrees, for 20 to 25 min. Cut in bars while warm.

Mrs. John Helland

1/4 tsp soda

1/8 tsp salt

1/2 to 1 c chocolate pieces

1/2 c chopped nuts

CHOCOLATE CHIP CHEWS

2/3 c margarine

1 c brown sugar

1 c sugar

3 eggs

1 tsp vanilla

Mix in the order given and pour into a greased jelly roll pan (10 x 15 inch). Bake at 350 degrees, for 20 min. Do not overbake. When cool cut in finger length bars. Makes 3 to 4 dozen.

Mrs. Lawrence Knaphus

2 c flour

1/2 tsp salt

1 tsp baking powder

1/2 c coconut

1/2 c chocolate chips

CHOCOLATE COCONUT SQUARES

2 c graham cracker crumbs

1/2 c melted butter

2 T sugar

1 c pecan halves

Combine crumbs butter and sugar and pat into oiled 9 x 14 inch baking dish. Sprinkle with pecans. Sprinkle chocolate bits over pecans, then sprinkle coconut over chocolate bits. Drizzle condensed milk over all. Bake at 325 degrees for 20 min.

Mrs. G. E. Du Bois

1 6 oz pkg chocolate bits

1 can flaked coconut

1 can sweetened condensed milk

COOKIES - BARS

CHOCOLATE CREAMS

Mrs. Virgil S. Woster

Mix together:

1 1/2 c brown sugar	pinch of salt
1/2 c soft butter	1/2 c milk
1 egg	vanilla

Mix together:

1/3 c hot water	3 T cocoa
1/2 tsp soda	

Add 2nd mixture to first alternating with 1 1/2 c flour. Add 1/2 c nut meats and bake in large cake pan. Put in a moderate oven. Frost with: 2 c powdered sugar, 3 T coffee (liquid), 2 T cocoa, 4 T melted butter and 2 T cream.

CHOCOLATE REFRESHERS

Mrs. Neal Page

Sift together:

1 1/4 c flour	1/2 tsp salt
3/4 tsp soda	
1 1/2 c chopped dates	1/2 c water
3/4 c brown sugar	1/2 c butter

Combine and cook over low heat stirring constantly until dates soften. Remove from heat. Stir 1 c chocolate chips into date mixture. Blend in 2 unbeaten eggs. Mix well. Add dry ingredients alternately with: 1/2 c orange juice and 1/2 c milk. Add 1 c walnuts - pour into well-greased large pan, 15 x 10 x 1 inch. Bake at 350 degrees for 25 to 30 min. Frost with orange glaze: 1 1/2 c sifted powdered sugar, 2 T butter, and 1 to 2 tsp grated orange rind. Blend in 2 to 3 T cream (or orange juice). Cut into bars.

COCONUT DREAM BARS

Mrs. Joel Anderson - Mrs. Ralph Weuve

1/2 c butter	1 c flour
1/2 c brown sugar	

Mix into crumbly mix and cover bottom of 9 x 13 inch pan and bake 10 min. at 350 degrees. Mix:

2 eggs	2 T flour
1 c brown sugar	1 tsp baking powder
1 tsp vanilla	1/4 tsp salt
1 c nut meats	1 1/2 c flake coconut

Mix and spread over the baked mixture. Bake 20 min. at 350 degrees. Cut in bars.

COFFEE CREMES

Mrs. LuVerne Wicks

Cream:

2 c brown sugar	1 c butter
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Add:

3 eggs, mix well. Dissolve 1 tsp soda in 1 c strong black coffee and sift together and add:

1/2 tsp ginger	1/2 tsp cinnamon
1/2 tsp nutmeg	3 c flour
Add:	1 tsp vanilla

Pour in jelly roll pan. Bake in moderate oven 375 degrees. Frost with powdered sugar frosting or with powdered sugar frosting made by browning the butter. Top with chopped toasted nuts. Cuts about 42 squares.

COOKIES - BARS

CONGO SQUARES

Mrs. LuVerne Wicks

2 1/4 c brown sugar
3 eggs
2 3/4 c flour
1 c coconut

2/3 c shortening
1/2 tsp salt
2 1/2 tsp baking powder
1 pkg chocolate chips
1/2 c nut meats

Sift dry ingredients, melt shortening, add brown sugar, mix well and cool. Add eggs, one at a time and beat well. Add sifted ingredients, nuts, chocolate chips and coconut. Pour into greased 10 x 15 inch pan and bake at 350 degrees for 35 to 40 min.

DANISH KRINKLES

Mrs. Bernice Caltvedt

1 c flour
1/2 c butter

1 T water

Mix like pie crust. Pat on cookie sheet in two long strips about 3 inches wide.

1 c water

1/2 c butter

Place in saucepan and heat to boiling. Stir in 1 c flour. Remove from heat and

add 3 eggs, one at a time, beating until smooth. Add 1/2 tsp almond extract.

Spread this lightly over the first part. Bake 45 min. at 375 degrees. Frost with:

1 c powdered sugar, 1 T butter, 1 T cream, and 1 tsp almond extract. Cream filling may be used instead of frosting. Fill just before serving. Sprinkle with powdered sugar.

DATE FILLED BARS

Mrs. Andrew Bergland

1 c brown sugar
1 1/2 c quick oatmeal
3/4 c melted butter

1 tsp soda
1 1/2 c flour
pinch of salt

Pour the warm, melted butter over the ingredients. Mix well, pack half of the mix into a 9 x 13 inch pan. Filling- about 40 dates, cut up, 1 c sugar, and 1 c water. Cook slowly until thick; cool, and add 1 tsp vanilla. Spread the filling and put the rest of the mix on top. Bake about 30 min. in 300 degree oven.

FROSTED CREAMS

Mrs. Noel Tolley

1 1/2 c sugar
1/2 c melted shortening
2 eggs
1/2 c hot water
1/2 c molasses

2 1/2 c flour
1 tsp soda
1 tsp cinnamon
1/2 tsp cloves

Beat sugar and shortening, add eggs, molasses, and hot water. Sift dry ingredients together and add to above mixture. Bake in pan 15 x 11 1/2 x 2 inches at 350 degrees for 25 to 30 min. Frost with vanilla or lemon frosting.

COOKIES - BARS

FROSTED CREAMS (RAISIN)

Mrs. Roy Severson

Add- 2 c raisins ground to 2 c boiling water and boil 2 min. , cool. Cream:

1 1/2 c sugar 1 c oleo

Add:

3 eggs, beaten 2 tsp soda

raisin mixture

Sift together:

3 1/2 c flour 2 tsp cinnamon

Add to above. Beat thoroughly. Spread in well greased shallow pans. (makes 2 regular size cookie sheets) Bake at 325 degrees, 20 to 25 min. Frost and cut into bars. They freeze well.

GOODIE BARS

Mrs. John Hill

Combine:

1 c dates, chopped 1 tsp soda

1 c boiling water

Mix and let stand. Cream 1 c oleo, 1 c sugar and 2 eggs. Add to date mixture.

Add 1 3/4 c flour and 1 T cocoa. Spread on 11 x 16 inch cookie sheet. Top with 1/2 c nuts and 3/4 c chocolate chips. Bake 350 degrees for 20 min. These freeze well and are extra moist.

GRAHAM CRACKER BARS

Mrs. Lawrence Knaphus-Mrs. Pete Johnson

Line a 9 x 13 inch pan with whole graham crackers. Bring to a boil:

1 c sugar 1/2 c milk

1 c oleo

Add 1 beaten egg. Remove from heat and add:

1 c coconut 1 c nut meats

1 c graham cracker crumbs

Spread over the crackers. Add another layer of whole graham crackers. Frost with: 1/4 c oleo, 2 c powdered sugar, and thinned with orange or lemon juice.

MARSHMALLOW FUDGE BARS

Mrs. Kenneth Engelking-Mrs. Vern Nelson

1 c butter 1/2 tsp baking powder

2 c sugar 4 T cocoa

4 eggs 2 tsp vanilla

1/4 tsp salt 1 c nut meats

1 1/2 c flour

Cream butter and sugar; add eggs and vanilla. Add sifted dry ingredients and nuts.

Spread on greased cookie pan 10 x 15 inches. Bake at 350 degrees for 15 min.

Remove from oven and cover with miniature marshmallows. Return to oven for 3 min. or until marshmallows are soft. Cool. Cook thoroughly and frost with:

1/2 c brown sugar, 1/4 c water, and 2 sqs unsweetened chocolate. Bring to a boil for 3 min. Add 3 T butter and 1 tsp vanilla. Cool. Add 1 1/2 c powdered sugar.

COOKIES - BARS

MOUND BARS

Mrs. Virgil Woster-Mrs. Dick Dusenbery

2 c crushed graham crackers

1/4 c powdered sugar

1/2 c melted butter

Pat this into cake pan and bake 7 to 10 min. Now mix:

1 c Eagle Brand sweetened condensed milk

2 c coconut

1 tsp vanilla

Spread this on top of first mixture and put in oven to bake 10 min. Remove and top with 8 almond Hershey bars and spread when bars melt. Cut in squares.

NO-MIX BARS

Mrs. Paul Egenes

Pour 1/4 lb melted butter or margarine in the bottom of a 9 x 14 inch pan. The following should be placed in pan in layers:

1 c graham cracker crumbs

1 6 oz pkg chocolate bits

1 c coconut

1 c pecans

1 6 oz pkg butterscotch bits

1 c Eagle Brand sweetened condensed milk

Bake in 325 degree oven for about 30 min. Allow to cool before cutting in bars.

OH HENRY BARS

Mrs. Myron Hill

4 c oatmeal

1 c brown sugar

1 c melted oleo

1/2 c white syrup

Spread in 9 x 13 inch pan, greased. Bake for 15 min. at 350 degrees, cool. Melt

1 12 oz pkg chocolate chips and 1/2 c crunchy peanut butter. Spread over bars.

Makes 36 bars.

RAISIN BARS

Mrs. Don Jorgenson-Mrs. Joel Chelsvig

1 c raisins

2 1/2 c flour

1 c shortening

1 tsp soda

1 1/2 c sugar

1/2 tsp salt

2 eggs

2 tsp cinnamon

1 tsp vanilla

1/2 c chopped nuts

Simmer raisins about 10 min. in enough water to cover. Drain, save liquid, add enough water to make 1 cup. Cream shortening and sugar and beat in eggs and vanilla. Add cooled raisin water alternately with sifted dry ingredients. Stir in nuts. Pour into big oiled and floured jelly roll pan or two 9 x 13 inch pans. Bake 25 to 30 min. at 350 degrees. When cool, frost and cut into bars. Frosting: 1/4 c soft butter, 4 c powdered sugar, 2 T hot milk, and 4 T lemon juice. Cream butter and stir sugar into it alternately with hot milk. Stir in lemon juice. Beat thoroughly and spread on cooled bars.

SAUCEPAN RAISIN BARS

Mrs. Myron Tjelmeland

1/2 c shortening	1/4 tsp salt
1 c sugar	2 c sifted flour
1 c water	1 tsp soda
1 c raisins	1/2 tsp baking powder
1 tsp cinnamon	1/2 c chopped nuts
1/4 tsp nutmeg	1 tsp vanilla
1/2 tsp cloves	

Combine shortening, sugar, water, raisins, spices and salt in saucepan. Heat gently, then let boil 3 min. Set aside until cool. Sift flour, soda and baking powder into cooled mixture. Mix together and add nuts and vanilla. Pour batter into greased 10 x 15 inch shallow baking pan. Bake 350 degrees for 20 to 25 min. Frost with powdered sugar icing-plain or make with orange juice- cut in squares.

THREE-LAYER BARS

Mrs. Paul Egenes

1/2 c butter	2 c finely crushed graham crackers
1/4 c sugar	1 c flaked coconut
1/4 c cocoa	1/2 c chopped nuts
1 tsp vanilla	1 slightly beaten egg

Place butter, sugar, cocoa and vanilla in top of double boiler and cook until blended, then add egg and cook 5 min. longer, stirring constantly. Add crumbs, coconut and nuts and press into buttered 9 inch pan. Cool.

Second Layer:

1/2 c butter or margarine	2 tsp instant vanilla pudding mix
3 T milk	2 c powdered sugar

Cream butter until light and fluffy. Mix milk and pudding mix, add to butter and mix well. Add sugar gradually and beat until smooth, spread out on first layer until firm.

Third Layer:

Melt 3/4 c chocolate chips and 1 T butter in top of double boiler. Spread over second layer. Cut into small bars and store in refrigerators.

SPICY COFFEE BARS

Mrs. Harold Hanson

1/4 c soft shortening	1/4 tsp soda
1 c brown sugar	1/2 tsp salt
1 egg	1/2 tsp cinnamon
1/2 c hot coffee	1/2 c raisins
1 1/2 c sifted flour	1/2 c chopped nuts
1 tsp baking powder	powdered sugar icing

Cream together shortening and sugar and add egg; mix well. Stir in hot coffee. Sift together and stir in dry ingredients. Blend in raisins and chopped nuts. Spread batter in a greased 9 x 13 inch pan. Bake in a moderate oven (350 degrees) for 18 to 20 min. Frost while warm with a thin powdered sugar icing. Cut into 1 1/2 x 3 inch bars.

COOKIES - BARS

TOFFEE BARS

Mrs. George Knaphus

1 c flour

1/2 c sugar

1/2 c butter

Blend ingredients to a smooth paste. Spread in a 9 x 12 inch pan and bake for 10 min. in a 350 degree oven. Spread with the following:

2 beaten eggs

1/2 tsp baking powder

1 1/2 c brown sugar

1/2 tsp salt

1 1/2 c grated coconut or

1 tsp vanilla

1 c chopped pecans

Bake at 350 degrees for 20 min. When cool, ice with 1 1/2 c powdered sugar thinned with lemon juice.

WALNUT SLICES

Mrs. James Thompson

1 c flour

1/2 c butter

Mix together like pie crust. Pat firmly in 9 x 13 inch pan. Bake at 350 degrees for 10 to 15 min. Cool.

1 c coconut

2 T flour

1 c brown sugar

2 beaten eggs

1 c chopped walnuts

Mix brown sugar, flour, walnuts and coconut in the beaten eggs. Put in crust and bake at 350 degrees for 20 min.

2 T orange juice

2 T butter

1 tsp lemon juice

2 c powdered sugar

grated rind of one orange

Put on top as icing. Cut in strips when baked.

POPOVERS

1 c sifted flour	1 c milk
2 eggs beaten	1/4 tsp salt
2 T of shortening (melted)	

Mix and sift flour and salt, combine eggs, milk and shortening; gradually add to flour mixture, beating about one minute or until batter is smooth. Fill greased sizzling hot pans three-quarters full and bake in very hot oven (450) about 20 min. - reduce heat to moderate (350) and continue baking for 15 or 20 min.

Mrs. Lyndon B. Johnson
(First Lady of the Land)

FROSTED MINT DELIGHT

2 1 lb cans crushed pineapple	2 tsp confectionary sugar
3/4 c pure mint flavored apple jelly	1 pkg gelatin
1 pint whipping cream	

Have all ingredients chilled. Melt the jelly and mix the crushed pineapple into it. Dissolve the package of gelatin in 1 cup of the juice from the pineapple. Mix the gelatin mixture into the jelly mixture. Whip the cream, sweeten it with the sugar, and fold it into the mixture. Put into the freezer until firm. Do not freeze solid. Will serve ten or twelve.

Mrs. Dwight D. Eisenhower
(Former First Lady of Our Country)

BANANA SUMMERTIME PIE

For the crust, combine 1 1/4 c fine graham cracker crumbs, 1/2 c finely chopped walnuts and 5 T butter, melted. Press onto sides and bottom of 9" pie plate and chill for 1 hour or until firm. For the filling, slice 2 medium bananas into chilled crumb shell. Blend together 1 c of commercial sour cream, 1 c milk and 1 pkg of vanilla instant pudding mix according to directions on pudding mix package. Pour over bananas and chill. When serving, garnish with additional banana slices.

Mrs. Herschel C. Loveless
(Wife of Former Governor)

COMMITTEE CHAIRMAN HASH

Before going to afternoon meeting;

Procure 1 1/2 lbs hamburger. Cook until tender 5-6 medium-sized potatoes with skins on. Skin and cover potatoes or leave them in cold water, depending on how many telephone interruptions you have.

On arriving home:

Remove coat, put down purse and books, kick off shoes.

Hurry to kitchen, wash hands.

Place heavy skillet on high heat, coat lightly with fat. Place hamburger in skillet, break into marble-size pieces. Add salt, pepper, onion or garlic to taste. Reduce heat and fry until meat browns, about 10-15 min. Add skinned potatoes (cubed or break them up after they have been added to other ingredients.) Gently mix contents of skillet, cover and cook 10 min. Remove cover for last 5 min. Stir occasionally. While hash is cooking, there is time to take off your hat or earrings, slip into flat shoes, set the table, prepare simple salad, make coffee, and compose yourself into the appearance of having everything under control. Serves 4.

Mrs. Peter Fossum
(President of ALCW)

BUTTERHORN ROLLS

1 cake comp. yeast or 1 T granular yeast and add

1 T sugar dissolved in 1/2 c lukewarm water. Let stand.

1 c milk scalded and add following while milk is hot:

1/2 c shortening or 1 stick oleo, 1/2 c sugar and 1 tsp salt, and let cool. Add 3 well beaten eggs, add yeast mixture and 4 c flour. Let rise and divide dough into 3 equal parts and roll each part as nearly round as possible 1/4 - 1/2" thick. Cut as a pie 12 pieces and roll each piece from wide end towards point. Let rise and bake at 375 degrees for 8 min.

Mrs. Arnold Johnson
(District ALCW President)

SCHAUM TORTES

(8 little meringues)

3 egg whites

1 c sugar

dash salt

1/2 tsp vanilla

1/4 tsp cream of tartar

1/2 tsp white vinegar

Beat egg whites and salt until fairly stiff. Keep beating and add cream of tartar and beat 5 min. more as you add sugar a little at the time. Then continue beating 5 min. more. Fold in vanilla and last of all fold in vinegar. Place 8 nests on greased brown paper on cookie sheet. Preheat oven to 225 degrees and bake 1 hr. Turn off oven and wait 10 min. to remove. Store immediately in covered container. (Do not peek at tortes while in oven.)

Mrs. George Larson
(Des Moines Conference ALCW Pres.)

MARDI GRAS CAKE

Bake a butterscotch cake mix in two round layer cake pans according to directions on box. When layers are cooled put the following filling between the layers and on top of the cake.

1/2 c sugar	1 beaten egg yolk
1 T cornstarch	Cook till thick, then add--
1/2 c evaporated milk	2 T butter
1/3 c water	1 c coconut
1/3 c butterscotch chips	1 c pecans or walnuts chopped

Use the following Sea Foam Frosting to frost just the sides of the cake:

1/3 c white sugar	1/3 c water
1/3 c brown sugar	1 T corn syrup (either light or dark)

Cook till it forms a thread then add to 1 egg white which has been beaten with 1/4 tsp cream of tartar till stiff peaks form. Beat this frosting until of spreading consistency.

Mrs. Harlan Twedt
(Bethany Lutheran ALCW Pres.)

MINT DESSERT

1 double package Dream Whip (4 c)	1/2 pkg colored mints
1 pkg miniature marshmallows	1/2 c english walnuts

Whip Dream Whip. Blend in marshmallows and mints. Add english walnuts. Put in a 9 x 12 pan that has been lined with a mixture of crushed vanilla wafers and 1/2 c butter.

Mrs. F. J. Heller
(Mother of our Pastor, Perry R. Heller)

CALICO BEANS

Brown 1/4 lb bacon, 1 lb hamburger and 1/2 c chopped onion. Mix with 1 can lima beans, 1 can kidney beans, and 1 large can pork and beans. Stir in 1/2 c brown sugar, 1/2 c ketchup, 2 T vinegar, 1 T mustard, and 1 tsp salt. Bake for 1 1/2 hrs. at 300 degrees. Use the yellow limas; if not available, then buy bulk or dry packaged ones and cook them in salted water until tender and use about 2 c of these.

Mrs. H. N. Bakke
(Wife of Former Pastor)

HOT DISH

1 lb ground round steak	1/2 c rice (uncooked)
1 c onions cut in pieces	1 can mushroom soup
1 stalk celery cut in small pieces	1 can water

Mix well and add salt and pepper to taste. Place in casserole and bake 1 1/2 hrs at 325 degrees.

Mrs. T. H. Benson
(Wife of Former Pastor)

SWEET-SOUR RIBS

3 lbs. ribs, cut in serving pieces	3 T vinegar
1/2 c brown sugar	1 1/2 c crushed pineapple, with liquid
1/2 tsp. salt	3 T catsup
2 T cornstarch	2 T soy sauce

Preheat oven to 375 degrees. Arrange a layer of ribs in a roasting pan. Combine the balance of ingredients in saucepan and cook mixture for 10 min. , over low flame, stirring constantly. Pour half of cooked mixture over ribs, then repeat with layer of ribs and balance of the sauce. Cover pan tightly and bake for two hours. Uncover and they will be ready to serve. Serves 6.

Mrs. Ernest Caltvedt
(Wife of our Missionary)

GREEN BEAN CASSEROLE

1 pt canned or fresh cooked green beans

1 2 1/2 can of whole tomatoes	6 slices, already cooked, bacon
1 large onion	salt and pepper according to taste

Put contents into a baking pan and dice onion. Fry bacon and place on top of mixture. Bake in oven at 350 degrees for about 30 min. Serves 4.

Mrs. Daryl Nims
(Wife of Story County State Representative)

KRINGLA

1 1/2 c sugar	1 stick oleo
2 egg yolks	1 tsp vanilla
dash of nutmeg	

Cream above and add 1 c commercial sour cream.	Add 2 tsp soda added to
1 1/4 c buttermilk	2 heaping tsp baking powder
5 c flour	1 tsp salt

Stir. Cool in refrigerator overnight or bake after a few hours. Divide in portions, cut off piece and roll. Bake at 450 degrees - when slight sight of browning pop in broiler for a few seconds.

Miss Agnes Sjurson

SWEET ROLLS

(never fail)

1 c milk	1/2 c sugar
1 cake yeast	1 tsp salt
1/2 c lukewarm water	3 eggs slightly beaten
1/2 c shortening (part butter) melted	5 c flour

Scald and cool the milk, add yeast which has been dissolved in the water. Add sugar, salt and eggs. Add half the flour and stir 2 min. then add shortening stir to blend and add remaining flour. This does not need to be kneaded. Cover and let rise. Roll out dough, about 1/2 inch thick. Spread with your favorite filling. I like cinammon and sugar; also grated orange rind and sugar. Cut desired thickness. Let rise until light. Bake 375 degrees for 12 min.

Mrs. Everett Nelson

DESSERTS

BAKED APPLES

Mrs. Harold Hanson

Mix thoroughly together until crumbly, the following ingredients;

4 T flour

3 T melted butter

1 c sugar

A pinch of salt

1 tsp cinnamon

Core as many apples as you can place in a 9 x 9 inch baking pan. Put 1/2 inch of water in bottom of pan. Fill the cored apples with filling. Sprinkle a few nuts over the top and pour a small amount of molasses on each apple. Bake an hour at 375 degrees.

DANISH APPLE GOODIE

Mrs. Delmar Helland

3 c sliced apples

Dash of salt

1 scant c sugar

1/4 tsp cinnamon

1 rounding T flour

Mix ingredients and put into oiled 8 x 10 inch dish. Sprinkle topping over all and bake 30 min. at 350 degrees. Top with whipped cream. Topping: 3/4 c flour, 1/4 tsp soda, 1/4 tsp baking powder, 1 c uncooked oatmeal, 1 c brown sugar, and 1/2 c melted butter. Sift flour, soda, and baking powder and mix in remaining ingredients.

APPLE CAKE DESSERT

Mrs. Clarence Anderson

2 c sugar

2-4 tsp cinnamon

1/2 c butter

1-2 tsp nutmeg

2 eggs

1 tsp salt

2 c flour

4 c finely chopped apple

1 tsp soda

1 c chopped nutmeats

Cream sugar and butter; add beaten eggs. Sift dry ingredients together and add to batter. Add apples and nutmeats. Bake in greased, floured 9 x 13 inch pan at 350 degrees for 15 min.; at 300 degrees for last 45 min. Serve warm with sauce. Sauce: 1 c sugar, 1/2 c butter, 1/2 c half and half, 1 tsp vanilla. Cook together over low heat, stirring constantly until mixture coats spoon.

APPLE GOODY DESSERT

Mrs. Ralph Weuve-Mrs. Harold Hanson

Mix together and place in baking dish:

5 c diced apples

1 tsp cinnamon

1 c white sugar

1/2 c broken nutmeats

1 T flour

Then add 1/2 c water.

3/4 c oatmeal

1/4 tsp soda

3/4 c flour

1/4 tsp baking powder

3/4 c brown sugar

1/2 c nutmeats chopped

1/3 c melted butter

Spread this over top of apples and bake 30 to 40 min. at 350 degrees.

DESSERTS

APPLE-PECAN DESSERT

Mrs. G. E. Du Bois

Beat 2 eggs until they are very thick and lemon-colored. Fold in the following in order given:

- | | |
|-------------------------|--|
| 1 1/2 c sugar | Pinch of salt |
| 6 T flour | 1 c tart apples, peeled, cored, and finely chopped |
| 2 1/2 tsp baking powder | 1 c broken pecan meats |
| 1 tsp vanilla | |

Mix thoroughly and pour into a well buttered 8 x 8 x 2 inch pan. Bake in a moderately slow oven. (325 degrees) for 45 min. until top is brown and crusty.

APPLE SLICES

Mrs. Harlan Twedt

Mix the following as pie crust:

- | | |
|------------------------|---------------|
| 2 1/2 c flour | 1 1/2 T sugar |
| 1 c lard or shortening | 1 tsp salt |

Put 1 egg yolk in cup. Add enough milk to make 1/2 c liquid. Add to flour mixture and mix. Roll out half of dough and put on large cookie sheet (with sides) and put 2 big handfuls of cornflake crumbs over rolled out crust. Next peel and slice 8 (or more) apples and put on top of cornflake crumbs. Cover apples with following mixture: 1 c sugar and 1 tsp cinnamon. Roll out remainder of dough and put on top. Seal edges all around. Beat 1 egg white (if small, use two) and spread over top crust. Bake 50-60 min. at 400 degrees. When done, sprinkle powdered sugar over top.

VIRGINIA APPLE PUDDING

Mrs. Delmar Helland

- | | |
|---------------------------|--|
| 1/2 c butter or margarine | 1/4 tsp salt |
| 1 c sugar | 1/4 tsp cinnamon |
| 1 c sifted flour | 1 c milk |
| 2 tsp baking powder | 2 c cooked or canned apples (sliced and drained) |

Mix and bake dessert in same dish. Melt butter in 2 qt casserole. Combine first 7 ingredients into batter and pour into casserole. Pile apples in center. Bake 375 degrees until batter covers fruit and crust browns. 30-40 min. Serve warm with cream, ice cream, etc.

BLACK-BOTTOM PIE

Mrs. Charles Ballard

- | | |
|--------------------|--|
| 1/2 c sugar | 1 3 oz (1/2 c) semi-sweet chocolate bits |
| 1 T cornstarch | 1 baked pie shell |
| 2 c milk, scalded | 1 env. (1 T) unflavored gelatin |
| 4 beaten egg yolks | 1/4 c cold water |
| 1 tsp vanilla | 4 egg whites |
| | 1/2 c sugar |

Combine the sugar and cornstarch. Slowly add scalded milk to beaten egg yolks. Stir in sugar mixture. Cook and stir, until custard coats a spoon. Remove from heat; add vanilla. To 1 c of the custard, add the chocolate and stir till melted. Pour into bottom of cooled baked pie shell. Chill. Meanwhile soften gelatin in cold water; add to remaining hot custard. Stir till dissolved. Chill until slightly thick. Beat egg whites till soft peaks form. Gradually beat in sugar and continue beating till stiff peaks form. Fold in custard gelatin mixture. Pour over chocolate layer and chill till set. Trim with shaved unsweetened chocolate curls.

DESSERTS

BLACK BOTTOM DESSERT

Mrs. Harlan Twedt

Crust

20 single graham crackers (crushed) 5 T melted butter

Press into 9 x 13 inch cake pan.

Custard

2 c milk

1 c sugar

1/2 tsp salt

1 1/2 T cornstarch

4 egg yolks (beaten slightly)

Cook the custard until thick. Take 1 1/4 c of the custard and add 1 1/2 oz of baking chocolate that has been melted. Flavor with vanilla and carefully spread over crumb crust. Dissolve 1 envelope unflavored gelatin in 4 T cold water and add to the remaining custard while it is still hot. Cool to room temperature, then add to the following meringue. 4 egg whites (beaten stiff), add 1/2 c sugar, 1/8 tsp cream of tartar, 1 tsp vanilla. When custard and meringue are thoroughly mixed put on top of chocolate layer. Spread 1 c cream, whipped, on top and garnish with grated baking chocolate. Chill thoroughly before serving.

BLUEBERRY CHILLS

Mrs. Charles Ballard

24 vanilla wafers

1/2 c powdered sugar

8 oz cream cheese

1 can Wilderness fruit filling

1 c whipping cream

Spread crushed wafers in square cake pan. Beat together until smooth- cream cheese, whipping cream and powdered sugar. Pour over crumbs. Top with 1 can fruit filling. Freeze at least 2 hours.

BLUEBERRY ICE BOX DESSERT

Mrs. Sam Bergland

Mix 3 c crushed vanilla wafers and 1/2 c melted butter. Line a 12 inch pan with 3/4 of this mixture. Melt 40 marshmallows with 1/2 c milk in double boiler. Cool. Drain juice from 1 large can or 2 small cans of blueberries. Add 1 c cream, whipped, to the cooled marshmallow and blueberry mixture. Pour onto crumbs. Add remaining crumbs on top. Refrigerate.

BREAD OR RICE PUDDING

Mrs. Clara Egenes

2 c milk

1/4 tsp salt

1 1/2 c soft bread crumbs or 1 c cooked rice

1 T table fat

1/3 c raisins or nuts

1/4-1/3 c sugar

2 eggs, beaten

Heat milk, add bread or rice and fat. Add sugar, salt, raisins or nuts to eggs. Slowly stir in hot milk mixture. Pour into greased baking dish and set in pan of hot water to bake. Bake 350 degrees for 1 hr. Serves 4.

BREAD PUDDING

Mrs. Myron Tjelmeland

1 1/2 c milk

3 slices dry bread

1/2 c granulated sugar

2 eggs, beaten

Heat milk, add bread broken into pieces and sugar. Take from fire, add 1 tsp vanilla, eggs, 1 c chopped dates and pour into buttered baking dish. Bake at 350 degrees for 1 hour. Serve warm with cream.

DESSERTS

BROWNIE ICE CREAM PIE

Mrs. Jordan Bergland

1/2 c butter	1 c broken pecans
2 sqs chocolate	1 tsp baking powder
1 c sugar	1 tsp vanilla
1/2 c flour	2 eggs

Melt shortening with chocolate in saucepan. Remove from heat. Add all ingredients except eggs. Beat. Add eggs and beat well. Divide batter equally in 2 9 inch greased pie pans. Bake 25 min. at 350 degrees. Cool. Spread 2 pts of softened ice cream over one layer. Cut second layer into 8 wedge-shaped pieces and arrange over ice cream in their original order. Wrap and freeze.

CARNATION NESSELRODE SQUARES

Mrs. Larry Johnson

Blend 2 c Nabisco Vanilla wafer crumbs
2 tsp lemon rind
1/4 c melted butter
Spread 1 1/4 c in 9 inch sq pan. Freeze. Chill 1 c undiluted Carnation evaporated milk until ice crystals form (25 to 30 min.) Beat 3 egg whites, 1/8 tsp salt, and add 1/2 c sugar. Beat till stiff. Whip Carnation until very stiff, fold into meringue. Stir in one 4 oz jar of chopped Dromedary cherries and 3/4 c chopped toasted almonds. Spread over crumbs. Top with remaining crumbs. Freeze.

CHEESE CAKE

Mrs. Bill Tjelmeland

1 large can Pet milk	1 8 oz pkg cream cheese
1 box lemon jello	1 c sugar
1 c boiling water	30 graham crackers
	1/2 c butter or oleo

Chill milk and whip. Dissolve jello in water. Let set to jelly stage and then whip. Blend cream cheese and sugar. Fold in jello and whipped milk. Crush graham crackers and mix with melted butter, reserving 1/2 to 3/4 c for top. Press firmly remainder of cracker mixture into a 9 x 13 inch pan. Pour cheese mixture in pan and sprinkle cracker crumbs on top. Chill.

SAUCY CHERRY TORTE

Mrs. Richard Couser

2 beaten eggs	1 no. 2 can sour pitted cherries, drained
1 1/2 c sugar	1 c chopped nuts
1 1/2 c flour	2 T melted butter
1 tsp soda	Cherry sauce
1/4 tsp salt	Vanilla ice cream
1 tsp cinnamon	

Combine eggs and sugar; sift dry ingredients together and add to egg mixture. Add cherries, nuts, and butter and stir until cherries are well mixed. Pour into a 9 x 9 inch greased baking pan. Bake at 350 degrees for about 40 min. Cherry sauce: Mix 1/2 c sugar with 1 1/2 T cornstarch in sauce pan. Slowly add 1 c cherry juice (add water to make 1 full cup). Cook till thick, stirring constantly. Serve torte with scoop of ice cream and warm cherry sauce dipped over.

DESSERTS

CHERRY-PINEAPPLE DESSERT

Mrs. Steven Hanson

Filling: 1 (No. 2 can) pitted red cherries, 1 (No. 2 can) crushed pineapple, 1/4 c cornstarch, 1 c sugar, red food coloring. Drain cherries and pineapple. Combine juices and bring to a boil. Gradually add cornstarch and sugar mixture stirring until thick and clear, then add cherries and pineapple. Remove from heat. Add coloring. Crust: 2 c sifted flour, 1 tsp soda, 1/2 tsp salt, 1 c quick oatmeal, 1 c wheat cereal flakes, 1 c brown sugar, 3/4 c melted butter, and then sift flour, soda and salt into bowl. Add cereals and sugar, then add butter and mix to a crumbly texture. Press half of crumbs into a 9 x 13 inch pan. Add filling and top with remaining crumbs. Bake at 350 degrees for 20 min. Serve with whipped cream. Serves 12.

CHERRY SURPRISE

Mrs. Orville Ellingson

(No baking)

20-24 sqs of graham crackers (crushed)

2 T sugar

1 stick butter or margarine (melted)

Mix together and pat into 9 x 13 inch pan. Save 1/2 c crumbs for the top. Filling: 2 c whipping cream (or Dream Whip), 2 T sugar, 2 c small marshmallows, 1 tsp vanilla and 1 or 2 cans prepared cherry pie filling. Whip the cream or Dream Whip and add sugar, vanilla and marshmallows. Put half of cream mixture over the graham cracker crust. Spread cherries over the cream. Add remaining cream mixture and sprinkle with crumbs. Chill several hours or overnight. When made with Dream Whip will keep for several days. (If not eaten right away.)

CHERRY DESSERT

Mrs. Ralph Weuve

12 graham crackers (crushed)

1/4 c melted butter

Mix and spread on bottom of a 9 x 13 inch cake pan. Beat and spread over crumb mixture: 2 eggs, 1/2 c sugar, 1 8 oz pkg cream cheese, and 1 tsp vanilla. Bake 25 min. at 350 degrees, then cool. Top with 2 cans of cherry pie filling. Serve with or without whipped cream. Other flavors of pie mix could also be used.

BAKED CHOCOLATE PUDDING

Mrs. Sam Bergland

Sift together:

1 c flour

2 tsp baking powder

1/4 tsp salt

1 1/2 T cocoa

3/4 c sugar

Add:

1/2 c milk

1 tsp vanilla

2 T butter

1/2 c nut meats

Pour into baking dish and cover with 1/2 c white sugar and 1/2 c brown sugar mixed with 3 T cocoa. Sprinkle over batter and cover with 1 c cold water. Bake for 35 min. at 350 degrees. I use a 9 x 9 inch dish for this. It makes about 9 servings.

DESSERTS

CHOCOLATE NUT CRUNCH

2 c vanilla wafer crumbs
1 c chopped walnuts
1/2 c butter
1 c powdered sugar

Mrs. Harold Hanson

3 well beaten egg yolks
1 1/2 1 oz sq. melted chocolate
1/2 tsp vanilla
3 stiffly beaten egg whites

Combine crumbs and nuts. Line bottom of 9 inch square glass pan with half of the crumb mixture. Thoroughly cream butter and sugar; add egg yolks. Add chocolate and vanilla. Mix well. Fold in stiffly beaten egg whites. Spread over crumb mixture. Top with remaining crumb mixture. Chill in refrigerator overnight. Cut in squares. Serves 9.

CHOCOLATE CHIP TORTE

1 c finely chopped dates
1 c boiling water
1 tsp soda
1/2 c butter
1/2 c vegetable shortening
1 c sugar

Mrs. Obed Olson

2 eggs beaten
1 tsp vanilla
1 3/4 c sifted flour
2 T cocoa
1/2 tsp salt
1 c chopped nuts
1 small pkg chocolate chips

Mix dates, boiling water and soda and set aside to cool. Cream butter, shortening and sugar. Add eggs and vanilla and mix well. Sift flour, cocoa and salt and add this alternately with date mixture. Spread in oiled and floured 9 x 13 inch pan and sprinkle top with chocolate chips and nuts. Bake at 350 degrees for 30 to 35 min.

CHOCOLATE REFRIGERATOR DESSERT

1 loaf Angel food cake
1 pkg semi-sweet chocolate
1 1/2 T warm water
4 eggs, separated
1 c heavy cream, whipped

Mrs. G. E. Du Bois

more whipped cream
1 c chopped nuts
2 T powdered sugar
1 tsp vanilla

Oil angel food pan or any suitable dessert pan. Tear cake into pieces and pile lightly into pan. Combine chocolate and warm water. Heat over low flame until chocolate is melted. Add eggs yolks one at a time. Cool. Beat whites and whipping cream. Combine and add nuts, powdered sugar and vanilla. Fold in. Cooled chocolate mixture and pour over cake pieces. Refrigerate overnight. Turn out on plate and frost with more whipped cream.

CHOCOLATE BAR ICE CREAM DESSERT

5 chocolate bars
1/2 c margarine or butter
3 beaten egg yolks
1/2 c powdered sugar (sifted)

Mrs. Wallace Tintjer

1/2 c nutmeats
3 stiffly beaten egg whites
1 1/2 c crushed vanilla wafers
1 qt ice cream

Gently melt chocolate bars and margarine. Combine with beaten egg yolks and cook a few minutes over low heat. Add powdered sugar and nuts. Let cool. When cool, fold in beaten egg whites. Line cake pan with vanilla wafer crumbs to make a thin layer. Cover with layer of softened ice cream. Over this, pour cooled chocolate mixture. Cut through several places with knife to mix. Sprinkle top with vanilla wafer crumbs and freeze.

DESSERTS

CHOCOLATE DELIGHT

Mrs. Maynard Olson

1/2 c graham cracker crumbs
1/2 c softened butter
1 1/2 c sifted powdered sugar
3 eggs

2 1 oz sqs unsweetened chocolate (melted)
OR
3 T cocoa
1 tsp vanilla
1/2 c chopped nuts

Sprinkle all except 1 T of crumbs in 1 qt refrigerator tray. Cream butter and sugar together till fluffy; add eggs one at a time, beating well after each addition. Cool chocolate and add with vanilla to creamed mixture. Add nuts, then spread over crumbs topping with rest of crumbs. Chill several hours or freeze until firm. Cut in pie shaped wedges.

CHOCOLATE MINT PUDDING CAKE

Mrs. Harold Hanson

In 13 x 9 x 2 inch pan mix 1 c brown sugar and 1/2 c cocoa. Stir in 2 c water, and scatter 16 snipped marshmallows over all. Mix up standard size chocolate cake mix and stir in 1/4 tsp peppermint extract. Spoon cake batter over mixture in bake pan. Top with 1 c nuts. Bake at 350 degrees 40 to 50 min. When serving this cake, turn each piece up on plate so thick pudding becomes a frosting. Makes 12 servings.

EASY CHOCOLATE DESSERT

Mrs. Myron Hill

Scald 1/2 c milk. Add 30 marshmallows and mix until melted. Cool and fold in 1 c cream, whipped, and 1 large almond chocolate bar, grated. Add 1 tsp vanilla. Line bottom of 9 x 9 inch pan with graham cracker crumbs. Add filling and sprinkle crumbs on top. Chill several hours.

CREAM PUFFS

Mrs. Harold Hanson

1/2 c butter
1/2 tsp salt
1 c boiling water

1 c sifted flour
4 eggs

Combine butter, salt and water in a heavy saucepan. When the mixture is boiling hard, dump in the flour all at once. Stir briskly until the mixture sticks together in a ball and leaves the sides of the pan. Transfer to a mixer bowl and cool about 5 min. Add eggs, one at a time, beating at medium speed after each until it has been entirely absorbed. Drop by tablespoons on a large greased baking sheet, heaping them in the center. Bake 400 degrees for 10 min. then 375 degrees for 35 min. Filling: 1 1/2 c sugar, 1/2 c flour, 1/4 tsp salt, 3 eggs, beaten, 3 c milk and 3 T butter. Make filling in teflon pan or heavy pan stirring all the time. Add butter and vanilla last after removing from heat. Let bubble at least 1 min before removing. Use mixer. Cool.

DATE DELIGHT

Mrs. Millard Helland

12 or 15 Oreo cookies, crushed
1 c dates, cut up
3/4 c water
1/2 tsp vanilla

1/4 tsp salt
1/2 c chopped nuts
1 c whipping cream
2 c tiny marshmallows

Reserve 1/4 c crumbs, spread rest in an 8 x 8 inch pan. In a saucepan combine dates, water and salt and bring to boil, reduce heat and simmer 3 min. Remove from heat, add the marshmallows and stir until melted. Cool to room temperature. Stir in nutmeats, then spread this date mixture over crumbs. Whip the cream, add the vanilla to the cream and swirl over the dates. Sprinkle the rest of crumbs over this topping with walnut halves. Chill over-night. Cut in squares. Makes 8 servings.

DESSERTS

DELICIOUS PARTY DESSERT

Mrs. George Knaphus

Cream thoroughly 1 c powdered sugar and $\frac{3}{4}$ c soft butter. Add 2 eggs, one at a time, creaming thoroughly after each addition. Spread the creamed mixture over $\frac{1}{2}$ lb butter cookies, rolled to fine crumbs and patted into a cake pan (8 inch size). Sprinkle $\frac{1}{3}$ c finely chopped nut meats over mixture. Drain 2 small containers of thawed frozen raspberries and cut berries evenly over nuts. Whip 1 c cream and spread very evenly over berries and nuts. Sprinkle remaining $\frac{1}{2}$ lb of finely rolled cookie crumbs over the top and refrigerate overnight before serving.

FROTHY LIME PARFAIT

Mrs. Clifford Amdahl

1 3 oz pkg lime gelatin dessert
1 c hot water
1 8 oz pkg cream cheese
 $\frac{1}{4}$ c sugar
3 T orange juice

3 T lime juice
1 c heavy cream, whipped
1 T grated lime rind
grated chocolate or peppermint candy for garnish

Dissolve gelatin in hot water. Blend cream cheese and sugar. Gradually add gelatin and juices to cheese mixture. Chill until slightly thickened. Fold in whipped cream and lime rind. Pour into parfait glasses or mold. Chill and garnish.

FROZEN ICE CREAM DESSERT

Mrs. Vern Nelson

$\frac{1}{2}$ c butter
2 c powdered sugar
3 egg yolks, slightly beaten
2 sq melted chocolate
pinch of salt

1 tsp vanilla
 $\frac{1}{2}$ c chopped nuts
3 well beaten egg whites
3 c Ritz crackers
1 qt vanilla ice cream

Cream butter and sugar, add egg yolks, chocolate, salt, vanilla and nuts. Then fold in egg whites. Grease a 9 x 13 inch pan and pat cracker crumbs over bottom of pan, pour in filling and freeze for 2 hrs, remove from freezer spread with ice cream and sprinkle crumbs over top and freeze. Serves 12 to 15.

FROZEN PEPPERMINT DESSERT

Mrs. Don Jorgenson

Put in large bowl:

1 no. 2 can crushed pineapple
1 pkg strawberry gelatin (no water with it)
 $\frac{1}{4}$ c red cinnamon candies (about 2 oz)

1 10 $\frac{1}{2}$ oz pkg small marshmallows

Mix well, set in refrigerator overnight. Next day set freezing part of refrigerator to highest degree. Chill bowl and beaters and beat 2 c cream, 1 c at a time until medium consistency. Turn the whipped cream into the bowl of pineapple mixture with $\frac{1}{4}$ lb of crushed very fine soft butter mints. Fold together thoroughly and put in 3 freezing trays and freeze till firm about 2 $\frac{1}{2}$ to 3 hrs. Serves 20.

FRUIT COCKTAIL DESSERT

Mrs. Virgil Hill

1 c flour
1 c white sugar
1 beaten egg
1 tsp soda

1 tsp vanilla
 $\frac{1}{8}$ tsp salt
 $\frac{1}{2}$ c drained fruit cocktail
 $\frac{1}{2}$ c drained crushed pineapple

Mix and pour into 9 x 12 inch pan. Sprinkle the following mixture over the above: 1 c brown sugar, and $\frac{1}{2}$ c nut meats. Bake 45 min at 350 degrees. Cool, cut in squares, and top with whipped cream.

DESSERTS

FRUIT COCKTAIL DESSERT

1 egg
1 c sugar
1 tsp soda
Mix all ingredients together and put in 9 x 13 inch baking pan. Mix 1 c brown sugar and 1/2 c nut meats and sprinkle over mixture in pan. Bake 45 min at 350 degrees.

Mrs. Joel Chelsvig-Mrs. Gearhard Amdahl
1/4 tsp salt
1-1 1/4 c flour
1 no. 2 1/2 can fruit cocktail (juice & all)

FRUIT COCKTAIL DESSERT

Mix together:
2 eggs (beaten)
1 1/2 c sugar
Sift together and add to first mixture:
2 c flour
2 tsp soda

Mrs. Arnold Christianson

1 tsp vanilla

1 tsp salt

DON'T OVER MIX

Add 1 can fruit cocktail and mix well but not beat. Put in a greased loaf pan and sprinkle 1 c brown sugar over batter and add 1 c nutmeats. If desired sprinkle cinnamon on top and bake at 350 degrees for 30 to 40 min.

FRUIT DESSERT PIE

Mix:
2 c flour
1 c butter
Bake 15 min at 325 degrees. Mix and pat into 2 9 inch pie plates or 1 loaf pan. Filling: 1 large can of crushed pineapple, cherries or peaches, 1 c sugar, 2 T cornstarch, and 4 egg yolks. Cook until thick. Cool and pour into baked crusts. Pies can be topped with 1/2 pt whipped cream, 4 T powdered sugar, 1/2 tsp vanilla. Spread over filling and sprinkle with toasted coconut or can be topped with ice cream instead, if desired. Keeps well in refrigerator.

Mrs. Grant Rankin

1/4 c sugar

pinch salt

HEATH BAR CAKE DESSERT

2 c sifted flour
2 c brown sugar
Cut butter into flour and sugar. Save 1 c for topping. Then add:
1 egg
1 c milk with 1 tsp soda
Place in 9 x 13 inch greased and floured pan. Sprinkle remaining cup of crumbs and 1/2 c nuts on top. Crush 6 Heath candy bars and sprinkle on top. Bake at 350 degrees for 30 to 40 min. Serve with ice cream or whipped cream. Rich but good.

Mrs. Richard Couser

1/2 c butter

1 tsp vanilla

ICE CREAM PUDDING DESSERT

1/2 c chopped nuts
1 c flour
Mix together as pie crust and pat into 9 inch square pan. Bake for 15 to 20 min at 350 degrees until light brown. When cool crumble the crust and repack all but 1/3 c in the pan. Filling: 1 pkg instant vanilla pudding, 1 c milk, and 1 big pt vanilla ice cream, softened. Mix pudding and milk, then add softened ice cream. Pour on top of crust and sprinkle reserved 1/3 c of crumbs over top. Freeze till solid.

Mrs. Harlan Twedt

1/2 c butter

1/2 c brown sugar

DESSERTS

JELLO DESSERT

Mrs. Kenneth Engelking

Set 2 small boxes of red jello Soak 1 c pearl tapioca overnight
Cook tapioca in double boiler until transparent. Add 1/2 c sugar. Cool. Beat jello with mixer. Beat 1 c whipping cream. Mix together, jello, whipped cream. Add 3 sliced bananas and 1 tall can of pineapple tidbits. This makes a large bowl.

LEMON FLUFF

Mrs. Alfred Jorgenson

1 can Carnation evaporated milk 1/4 c lemon juice
1 4 oz pkg lemon jello 1 c sugar
1 3/4 c hot water 2 1/2 c vanilla wafer or graham cracker crumbs

Chill milk till icy cold. Dissolve jello in hot water. Chill till partially set. Whip till light and fluffy. Add lemon juice and sugar. Whip chilled milk and fold into gelatine mixture. Line bottom of 9 x 13 inch pan with crumbs, reserving some for top. Pour in gelatin mixture. Top with crumbs. Chill till firm. Center servings with maraschino cherry.

LEMON FLUFF DESSERT

Mrs. Jordan Bergland

Crust:

2 c flour 2 sticks butter
2 T sugar

Mix as for pie crust. Pat in bottom of 12 x 15 inch pan. Bake at 350 degrees for 20 to 25 min. Cool. Filling: 8 egg yolks-beaten till light, add 1 c sugar, beat well, add 1 more c sugar, beat well, add juice and rind of 2 lemons. Cook in double boiler till thick. While hot add 2 envelopes of Knox gelatin dissolved in 3/4 c cold water. Cool. Beat 8 egg whites till stiff. Fold in custard mixture. Put on top of crumbs. Topping: 1 pkg instant lemon pie filling (cut milk from 2 c to 1 3/4 c), let set till firm. Fold in 1 pkg of Dream Whip (prepared). Spread on top of filling. Sprinkle with shredded coconut.

LEMON DESSERT

Mrs. Arnold Christenson

2 c crushed corn chex 1/2 gal vanilla ice cream
1/4 c butter or oleo 2 pkgs instant lemon chiffon pudding mix
1/4 c sugar

Combine corn chex, butter and sugar. Save 1/2 c for topping and put rest in pan. Slice ice cream length-wise and put on crumbs. Put pudding on ice cream then the reserved 1/2 c topping and freeze. Use a 10 x 15 inch pan.

LEMON-PINEAPPLE CAKE DESSERT

Mrs. Allis Wicks

1 pkg lemon flake cake mix (prepare according to directions on pkg). When cake is baked and cooled spread the following cooked pineapple mixture on it: 1 tall can crushed pineapple, 1/2 c white sugar, 2 T flour, 2 T butter. Boil together all ingredients over low heat, stirring to avoid burning. Cook until thick. Cool and spread on cake. Before serving put a generous spoonful of whipped cream on each piece of cake.

DESSERTS

MARSHMALLOW DESSERT

1 lb marshmallows

1 c milk

1 small can crushed pineapple

Heat milk and add marshmallows. Stir till dissolved. Cool. Add whipped cream and pineapple. Make graham cracker mixture by combined 1 1/2 c crushed crackers, 1/3 c sugar, 1/2 c butter. Set aside a portion to sprinkle on top of dessert. Press remainder in 9 x 13 inch pan. Pour in filling and sprinkle with reserved crumbs.

Mrs. Alfred Jorgenson

1 c whipping cream or 1 envelope Dream

Whip

ORANGE TOPPED CAKE DESSERT

Beat following ingredients on medium speed 2 min or till smooth:

1 box yellow cake mix

3/4 c water

3/4 c salad oil

4 eggs (unbeaten)

1 box instant lemon pudding mix

Mrs. Wallace Tintjer

Put in greased 9 x 12 inch pan. Bake at 350 degrees for 45 min. As soon as taken from oven make holes in cake with a fork. Then pour on following topping while cake is still hot: 1 c powdered sugar, 2 T melted butter, and 1/3 can frozen orange juice. This may also be topped with whipped cream.

PEARL TAPIOCA PUDDING

Soak 1 c tapioca overnight. Cook tapioca in about 2 1/2 c milk until tapioca is clear. Beat 1 egg and 1/2 c sugar together and add to tapioca. Cook for 10 min. Add: 1 can pineapple tidbits, 1 tsp vanilla, and 1/2 pt whipped cream.

Mrs. Hans Nelson

PINEAPPLE DESSERT

Crush 60 Ritz crackers, add 1/4 c melted butter. Cook together until thick 1 no. 2 can crushed pineapple, 8 egg yolks and 1/2 c sugar. Add 1 pkg lemon jello. Cool. Beat egg whites (8) until soft peaked add 1/2 c sugar. Beat until stiff peaked. Add pineapple mixture slowly and fold in carefully. Press the cracker-butter mixture into bottom of 9 x 13 inch pan reserving some of the mixture for the top. Add the pineapple-egg white mixture. Cover with remaining crackers. Chill. To serve cut into squares and top with whipped cream and a maraschino cherry.

Mrs. Joel Chelsvig

DESSERT SQUARES

1 c crushed pineapple

1 (3 oz) pkg strawberry gelatin

1 1/2 c hot water

18 graham crackers

1/2 c chopped walnuts

2 T sugar

1/2 tsp vanilla

1 c cream whipped

Mrs. Lawrence Knaphus

Drain pineapple reserving 1/3 c syrup. Dissolve gelatin in hot water. Stir in pineapple syrup and chill until partially set. Line bottom of an 8 x 8 inch pan with whole graham crackers. Fold pineapple, nuts, sugar and vanilla into whipped cream. Spread over crackers. Top with another layer of crackers and pour gelatin over. Chill until firm.

DESSERTS

PINEAPPLE DESSERT

Mrs. Myron Hill

1 Angel food cake
1/2 c coconut

1 envelope Knox gelatin (soak in 2 T
cold water)

Heat 1/2 c orange juice and pour over gelatin. Add 1/2 c pineapple juice and cool, but not congealed. Whip 1 pt cream and add 1/2 c sugar, 1 c crushed pineapple, and 1/2 lb small colored marshmallows. Fold in cooled gelatin mixture. Break or slice angel food and line bottom of a 9 x 13 inch pan. Top with whipped cream mixture and sprinkle coconut on top. Chill several hours.

PINEAPPLE DESSERT

Mrs. George Knaphus

1 small jar maraschino cherries
1 small can crushed pineapple
1 pkg lemon jello
6 eggs

1 c sugar
1/2 c chopped nuts
12 graham crackers
1/2 c butter

Drain juice from cherries and pineapple. Add water to make 1 1/2 c juice. Heat juice and pour over jello. Beat egg yolks, add sugar and jello mixture. Cook in double boiler until thick. Cool. Add pineapple, cherries and nuts. Fold in beaten egg whites. Then crumbs, the crackers and add melted butter. Spread half in a large cake pan. Spread mixture over crackers and top with remaining crumbs. Cool and serve in squares with whipped cream if desired.

EASY PINEAPPLE UPSIDE-DOWN CAKE

Mrs. Harold Hanson

9 oz can crushed pineapple
1/4 c soft butter
1/2 c brown sugar (packed)
2 c sifted flour
1 c sugar
3 tsp baking powder

1 tsp salt
1/3 c soft shortening(part butter)
1 egg
1 c milk
1 tsp vanilla

Heat oven to 350 degrees (moderate). Grease a square pan, 9 x 9 x 1 3/4 inches or a 10 inch skillet. Mix undrained pineapple, butter, brown sugar and spread in bottom of pan or skillet. Sift flour, sugar, baking powder, salt into bowl. Add shortening, egg, milk, vanilla. Beat 2 min., medium speed on mixer. Scrape bowl constantly. Pour batter over fruit in pan. Bake 45 to 50 min. Turn cake upside-down immediately. Leave pan over cake for a minute. Top with whipped cream.

PINK LADY DESSERT

Mrs. Harold Hanson

1 tube angel food, split crosswise into 3 layers. Whip 2 c whipping cream. Into this stir 1 c of raspberry jam and 1 tsp gelatin (unflavored) that has been dissolved in 1 T of water (over hot water). Frost the layers and outside with the whipped cream mixture and chill. This can be made ahead and even frozen.

OLD FASHIONED PRUNE WHIP

Mrs. Carl Dickerson

1 lb prunes plumped or stewed
4 egg whites
1/4 tsp salt

1/2 c sugar
2 T lemon juice
1/2 c chopped nuts

Pit prunes and slice. Beat egg whites with salt until foamy. Add sugar and beat till stiff fold in prunes, lemon juice, and chopped nuts. Heap in sherbets and chill to serve. Serves 6 to 8.

DESSERTS

PEACH BUTTERSCOTCH CRISP

3/4 c brown sugar, packed
2 T melted butter
3/4 c packaged biscuit mix

Mrs. James Gjerde
1/4 tsp each cinnamon and nutmeg
1 no. 2 can sliced peaches (or 4-5 fresh peaches, sliced)

Mix sugar with butter. Stir in biscuit mix and spices, making a crumbly mixture. Drain peaches and arrange in buttered 8 inch sq pan. Sprinkle crumb mixture over all. Bake at 375 degrees for 30 to 40 min. Serve warm with whipped cream or ice cream. Serves 6.

FROZEN PUMPKIN DESSERT

18 graham crackers
1/2 c brown sugar
1/2 c melted butter
1/2 lb marshmallows
1/2 c milk

Mrs. Larry Johnson
1 c pumpkin
1/4 tsp cloves
1/2 tsp cinnamon
1/4 tsp ginger
1 c of cream, whipped

Roll out graham crackers. Mix well with brown sugar and butter. Press in 9 x 9 inch pan. Save a few crumbs for top of dessert. Melt marshmallows into 1/2 c of milk. Add remaining ingredients. Pour in graham cracker crust. Add crumbs on top. Serve frozen.

RAISIN PUDDING

Mix the following ingredients together:

1 c sugar
1 c flour
1 tsp baking powder
1/2 c milk

Mrs. Larry Johnson
pinch of salt
1 c raisins or dates
1/2 c nuts

Put this mixture in the bottom of a 9 x 9 inch baking dish. 1 1/2 c brown sugar, 1 1/2 c boiling water, and 2 T butter or oleo. Pour this over the first mixture and bake about 40 min. at 350 degrees. May serve it with whipped cream or ice cream. Very good plain.

RHUBARB CRUNCH Mrs. Genvieve Coburn-Mrs. Joel Anderson-Mrs. Jess Jorstad

Mix until crumbly:

1 c sifted flour
3/4 c oatmeal
1/2 c melted butter or soft butter

1 tsp cinnamon
1 c brown sugar

Press 1/2 of crumbs into a 8 or 9 inch greased pan. Cover with 4 c rhubarb. Combine the following: 1 c sugar, 2 T cornstarch, 1 c water and 1 tsp vanilla. Cook until clear and thick, add vanilla last. Pour over rhubarb. Top with remaining crumbs. Bake in 350 degree oven for 1 hr. Cut in squares and serve. A dip of ice cream is good on this too. This can be frozen after being baked.

Source: Author's calculations based on data from the 2000 Census of the United States.

Mrs. Marlin Shell

Line a 9 inch pan with the following:

1 c flour

2 T sugar

1/2 c butter

1/4 tsp salt

Mix well and pat on both sides and bottom of pan. Bake 30 min. at 325 degrees.

Mix 2 3/4 c cooked rhubarb with 3 egg yolks (well beaten), 1 c sugar, 2 T flour, 1/8 tsp salt and sour cream, (1/3 c). Cook until thick, stirring often. Pour (at once without cooking) into baked shell. Top with meringue: 3 egg whites, 1/8 tsp salt, 1/8 tsp cream of tartar, and 1/4 c sugar. Brown for 20 min. at 350 degrees.

Mrs. John Hill

2 T cornstarch

5 c cut pink rhubarb

1/8 tsp salt

1 egg beaten

1 1/4 c sugar

Mix cornstarch, salt and sugar. Stir in remaining ingredients. Put in 9 inch square pan. Topping: 1/2 c sugar, 2 T butter, 1 egg, 1/2 c flour, 1/2 tsp salt and 1/2 tsp baking powder. Mix ingredients and spread over mixture in pan. Bake at 350 degrees for 40 to 50 min. Serve warm or cold.

Mrs. Ernest Hougen

1/2 c uncooked rice

2 T sugar

4 c milk

1 tsp salt

Heat 2 c milk in double boiler, add rice. As it thickens add the other 2 c hot milk. Cook 2 or 2 1/2 hrs. stirring occasionally. Pour into serving dish and cover with cream sauce. Heat 1 1/2 c cream (half and half) in a pan. Add 2 T flour, 1/4 c cream. Mix and add 1/2 tsp salt. (Keep this warm). For the top add 2 T butter, melted and cover with raisins sprinkled with sugar.

Mrs. Donald Jorgenson

1 c flour

1 tsp sugar

1/2 tsp salt

2 T shortening

1 1/2 tsp baking powder

1/3 c milk

Sift flour, salt, baking powder and sugar. Cut in shortening. Add milk to make soft dough. Turn out on lightly floured board and knead lightly for 1/2 min. Roll and cut into large biscuits. Bake in hot oven 450 degrees for 10 to 12 min.

Mrs. Tillet Haaland

1 pkg strawberry jello

1 c boiling water

Dissolve and add:

2 c ice cream (vanilla)

1 c frozen strawberries (undrained)

Be sure strawberries are thoroughly thawed. Ice cream should be soft.

Mrs. Charles Ballard

4 eggs

4 c light cream

2 1/2 c sugar

2 T vanilla

6 c milk

1/2 tsp salt

Beat eggs until light. Add sugar gradually, beating until mixture thickens. Add remaining ingredients; mix thoroughly. Freeze in ice cream freezer. Makes 1 gallon.

CRISP CHICKEN

Dip each piece of cut up chicken in Wesson oil, Pet milk, or melted butter, 1 tsp salt, dash of pepper and 1 tsp Accent combination and roll in crushed corn flakes, rice crispies or potato chips and place on an aluminum foil pan and bake at 350 degrees for 1 hr. uncovered. Do not add water.

Meat Committee

1 1/2 tsp salt 2 broiler-fryer chickens, quartered
Sprinkle chickens on both sides with salt. Place skin side up on grate 3-6 inches from heat. Brush chicken generously with sauce. Cook until tender, turning and brushing occasionally. Takes about 45 min. to 1 1/4 hrs. Sauce: 1/4 c butter, 1/4 c vinegar, 1/4 c catsup, 1/4 c lemon juice, 1/4 c worcestershire sauce, 1/2 tsp Tabasco. Melt butter in saucepan and stir in remaining ingredients and bring to boil. Brush on chicken.

Meat Committee

8 lb boneless, skinless cooked ham, 4 T honey, 2 tsp kitchen bouquet, 1/4 tsp ginger. Have thin transparent wrapper removed from ham. Have ham sliced in 1/4 inch slices and tied securely with string. Place ham on rack in low pan and cover with aluminum foil. Bake at 350 degrees for 1 hr. Combine remaining ingredients and brush over surface.

Mrs. Clara Egenes

1 lb cured ham, ground 2/3 c cracker crumbs
1 lb fresh pork ground (not sausage) 1/3 c minute tapioca
2 eggs 1 c milk
Mix in order given and form into a loaf. Make a dressing by boiling together for a few minutes: 1/4 c vinegar, 1/2 c water, 1/2 c brown sugar, 1 T prepared mustard. Pour over loaf and bake at 350 degrees for 1 1/2 to 2 hours.

Mrs. Alfred Jorgenson

3/4 lb ground ham	1 beaten egg
1 1/2 lb ground pork	1/2 c milk
3/4 c dried bread crumbs	1/2 c tomatoes
1/2 tsp salt	

Mix well. Make into 12 rolls. Place in baking pan and pour over each roll the following: 1/2 c brown sugar, 1 T prepared mustard and 2 T vinegar. Bake for 1 hr in moderate oven.

Mrs. Harold Hanson

1 lb ground ham 2 well beaten eggs
1/2 lb ground pork 1 c milk
2 c bread crumbs

Combine meats, bread crumbs, eggs and milk. Mix well and form balls. Place in shallow pan and cover with the following topping and bake at 325 degrees for 1 1/2 to 2 hrs. basting frequently. 1 c brown sugar, 1 tsp dry mustard, 1/4 c wine vinegar, and 1/2 c water.

HAMBURG "PENNYWISE STEAK"

Mrs. Charles Ballard

1/2 c fine bread crumbs

1 1/2 tsp salt

3/4 c evaporated milk

1/4 tsp pepper

1 1/2 lbs hamburger

Combine ingredients. Shape into form of t-bone steak. Rub surface with butter.

Place on broiler rack. Brown 6 to 10 min. on one side. Turn and brown other side.

MEAT LOAF

Mrs. Andrew Bergland

2/3 c bread crumbs

1/4 c onion

1 c milk

1/8 tsp pepper

1 1/2 lb ground beef

1 tsp salt

2 beaten eggs

1/2 tsp sage

Mix. Make sauce of the following and pour over mixture. Bake. 3 T brown sugar,

1/4 c catsup, 1/4 tsp nutmeg and 1 tsp dry mustard.

MEAT LOAF

Mrs. Myron Hill

2 lb ground beef

2 beaten eggs

2 T minced onion

1 tsp salt

1/2 c tomato juice

1 tsp pepper

1 can cream of vegetable soup

3/4 c bread crumbs

1/2 c water

1/2 c dry oatmeal

Mix in order given. Bake about 1 hr. at 350 degrees.

MEAT LOAF

Mrs. James Thompson

2 lbs hamburger

2 eggs, well beaten

42 soda crackers (crushed)

1 can consomme

Refrigerate several hours to blend flavor. Bake at 375 degrees for 1 hr.

MEAT LOAF AND POTATO BAKE

Mrs. Harold Hanson

Mix in a 1 1/2 qt bowl:

1 lb ground lean beef

1 tsp salt

2/3 c evaporated milk

2 tsp worcestershire sauce

1/3 c fine dry bread crumbs

1/4 tsp pepper

1/4 c catsup

Shape into loaf in center of a 13 x 9 x 2 inch pan. Peel and slice 1/4 inch thick -3 medium potatoes and 3 medium onions. Peel and quarter lengthwise-3 medium carrots. Mix 2 tsp dried parsley flakes, 1 tsp salt and few grains pepper. Place vegetables in layers around meat. Sprinkle each layer with part of salt mixture. Cover tightly with foil. Bake 375 degrees for 1 hr. Uncover and bake 10 min. more to brown meat.

PORCUPINE MEAT BALLS

Mrs. Bruce Hanson

2 lb hamburger

1 T salt

3/4 c raw rice

1/2 tsp black pepper

1 medium chopped onion

Shape in 1 1/2 inch balls and drop in roaster filled with the following: 1 (46 oz) can tomato juice, pinch of oregano, garlic salt as desired, 1/2 tsp basil leaves and green pepper if desired. Cook covered on top of stove or in oven for 1 hr.

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

SWEDISH MEAT BALLS

Mrs. Noel Tolley

- | | |
|----------------------|------------------|
| 1 1/2 lb ground beef | 1 tsp ginger |
| 1 lb ground pork | 1/2 tsp nutmeg |
| 2 eggs beaten | 1 pt milk |
| 1 medium onion | 1 T corn starch |
| 1 1/2 tsp salt | 1 c bread crumbs |
| 1/4 tsp pepper | |

Mix all ingredients together and form in balls. Brown in hot fat. Add 2 c boiling water and simmer 20 to 30 min. Thicken with 2 T flour and 1/4 c water. Simmer 10 min longer.

SAVORY MEAT BALLS

Mrs. Noel Tolley

- | | |
|---------------------|----------------|
| 2 lb ground beef | 1/4 tsp pepper |
| 1/2-1 c mince onion | 1/2 tsp nutmeg |
| 2 tsp salt | 2 eggs beaten |

Form in balls (1 1/2 inch) and roll in a mixture of 2/3 c flour, 1/4 tsp salt and 1/8 tsp pepper. Brown in hot fat. Add 1 c boullion or water and 1 bay leaf. Simmer 20 to 30 min. Remove meat balls and thicken drippings with 3 T flour. Brown well and add 1 1/2 c water or boullion. Serve this gravy over meat balls.

BARBECUED PORK CHOPS

Mrs. Clifford Amdahl

- | | |
|---------------------------|----------------------|
| 4-6 chops | 1/2 tsp chili powder |
| 1 onion, sliced | 1/2 T salt |
| 1 T Worchestershire sauce | 1/4 tsp black pepper |
| 1/2 tsp paprika | 1 T vinegar |
| 1/2 c catsup | 1/2 c water |

Put salt and pepper on chops and brown. Cover with onions. Mix rest of ingredients and pour over meat. Cover and cook 1 1/2 hrs. at 325 degree oven. Baste occasionally. Take off lid last 15 min.

CHOPS BAKED IN SOUP

Mrs. Ernest Hougen

- | | |
|----------------|--|
| 6 pork chops | 1/3 c finely chopped onion |
| 1 tsp salt | 4 thickly sliced potatoes |
| 1/2 tsp pepper | 1 (10 1/2 oz) can cream of mushroom (or cream of chicken soup) |
| 2 T margarine | 1 1/2 c milk |

Rub chops with salt and pepper. Melt margarine in skillet. Add onions and chops. Brown lightly on both sides. Put potatoes in buttered 2 qt baking dish. Arrange chops over potatoes. Add soup and milk to onions in skillet. Blend till smooth. Pour over chops. Cover. Bake in oven 350 degrees for 30 min. Uncover and continue baking for 30 to 40 min. Makes 6 servings.

PORK CHOPS AND APPLES

Mrs. G. E. Du Bois

Have pork chops cut 3/4 inch thick. Sear chops in lightly greased skillet. Season with salt and paprika. Sprinkle with chopped onion. Cut apples in half crosswise and core. Place on chops in baking dish, skin side down. Cover apples with brown sugar. Cover bottom of skillet with hot, sweet or sour cream. Cover pan closely. Bake chops in moderate oven, 350 degrees for about 40 min. Season with salt and freshly ground pepper. Baste frequently.

HAMBURGER ROLL-UPS

Mrs. George Knaphus

First make baking powder biscuit dough according to your favorite recipe, or use Bisquick to make a quick biscuit dough. Roll the dough into a 18 x 9 inch rectangle. Spread with Hamburger filling. Roll up beginning at the wide side. Seal ends and slice 1 1/2 inches thick. Place slices in well greased pan (close together for soft sides or apart for crusty sides). Bake 15 to 20 min. Serve with gravy or cream of mushroom soup. Makes 12. Hamburger filling: Saute 1 medium onion, chopped, in 1 T hot fat; stir in 1 lb hamburger and cook until well browned. Mix in 3 T Bisquick, 1/2 tsp salt and a dash of pepper. Gradually add 1/2 c milk, stirring constantly; boil 1 min. Cool.

STEAK ROLLS

Meat Committee

2 eggs	1/2 tsp garlic powder
2 c bread crumbs	1/2 tsp pepper
1/2 c Romano or Parmesan cheese	1 hard cooked egg, finely chopped
6 slices bacon, chopped	2 c tomato juice
3/4 c chopped celery leaves	1 1/2 lbs round steak sliced 1/2 inch thick
1 tsp sweet basil	Sauce, see below
1/2 tsp salt	

Mix together all ingredients excluding steak. Lay steak out flat and cover with filling. Roll as you would a jelly roll, securing with toothpicks. (If preferred, minute steaks can be used to make individual steak rolls.) Brown well in 4 T oil in large skillet. Pour half the sauce over steak roll, cover skillet tightly and cook until steak is very tender, at least 1 1/2 hrs.

BARBEQUE BRISQUET

Mrs. Don A. Jorgenson

Pour about 3 oz of commercial liquid smoke over a 5 or 6 lb brisket. Place in baking dish or pan and sprinkle generously both sides with celery salt, onion salt and garlic salt. This has a tenderizing effect. Place overnight in refrigerator. When ready to bake add small amount of worcestershire sauce. Cover with foil and bake 5 hrs at 250 degrees. Then uncover pan and add barbeque sauce-cover and bake 1 more hr. Cool before slicing. Chuck roast may be used if budget doesn't permit a brisket of beef.

SAUERBRATEN

Mrs. Paul Egenes

One solid piece of beef (2-4 lbs) chuck, rump, or round; no bone. Cover with mixture of 1/2 vinegar (cider vinegar) and 1/2 water. (I wash meat first, rub with lemon, squeeze rest of lemon juice into brine. For the brine I use about 1/3 vinegar and 2/3 water for a more mellow brine and less strong gravy.) Add to brine: 1 medium or large sliced onion, 6-8 bay leaves, several whole cloves and several whole black peppers. Keep in refrigerator 5 or 6 days-do not use a metal pot-turn meat after 3 days. I keep it covered with a plate or plastic bowl cover. Roast like any other meat using the strained liquid, instead of water, for simmering. Remove spices from the brine, but leave the onion in it. You may not use all the brine. If gravy is made, save excess brine to thin the gravy. Also, you may add several tablespoons of sour cream to thin the gravy just before serving.

BARBEQUED SPARERIBS

Mrs. Terry Thompson

2 lbs spareribs-put in 450 degree oven for 15 min. covered with aluminum foil. Meanwhile, saute 1/4 c onion in 1 T shortening. Add:

1/2 c water	2 T brown sugar
2 T vinegar	1/4 tsp paprika
1 T worcestershire sauce	1/2 tsp salt
1/4 c lemon juice	1 c chili sauce

Simmer 20 min. Pour sauce over ribs. Take off foil and bake uncovered 1-1 1/2 hrs. Baste about every 30 min. During this final time turn oven down to 350 degrees.

BARBECUED SPARERIBS

Mrs. Harold Hanson

5 lbs spare ribs, bake uncovered for 20 min. at 450 degrees, then cover and bake 1 1/2 hrs more with the following sauce that has simmered for 20 min. 1/2 c chili sauce, 1/4 c lemon juice, 1/2 tsp salt, 1 small chopped onion, 2 tsp worcestershire sauce, 1/2 c horseradish, and chopped celery or this sauce: 1 1/2 c water, 1 can tomato soup, 2 onions, 3 T vinegar, 1 1/2 T sugar, 3 T worcestershire sauce, 1 tsp salt, 1 tsp chili powder, 1 tsp dry mustard or this sauce: 1 c catsup, 1 c water, 1/4 c worcestershire sauce, 1 tsp chili powder, 1 tsp salt, garlic salt. Baste often.

SPANISH STYLE SWISS STEAK

Meat Committee

3 lbs boneless round 1 1/4 inch	2 T shortening
1/3 c flour	2 c sliced onion
1 1/2 tsp salt	1 c celery
1/2 tsp garlic salt	1 can tomato sauce
pepper	1/4 c red wine vinegar
	1/2 c sliced stuffed olives

Pound flour, salts and pepper into both sides of meat and brown in hot fat. Sprinkle remaining flour mixture over meat and add onion, celery, tomato sauce and vinegar. Cover and simmer 2-2 1/2 hrs. Sprinkle olives over meat 15 min before finished. 8 servings.

MOUTH WATERING DRESSING

Mrs. Delmar Brue

1 1/2 qts toasted 1/2 inch bread cubes	3/4 c water
3/4 c chopped salted cashew nuts	1/2 c melted butter
3/4 c chopped celery	1 tsp salt
1/2 tsp poultry seasoning	1 1/4 tsp pepper

SAVORY DRESSING

Mrs. Carl Dickerson

Giblets-heart, liver, gizzard	
6 c toasted bread cubes	1 tsp salt
1/4 c minced parsley	1/2 tsp pepper
1/4 c chopped onion	1/2 c milk
1/4 c chopped celery	1 beaten egg

Cook giblets until tender, reserve 3/4 c stock. Combine toasted bread cubes, parsley, onion, celery and seasonings, add milk, egg, chopped giblets and giblet stock, chill 1 hr. to blend flavors. Enough for 5-6 lb fowl.

NAVY BEAN SOUP

2/3 c dried navy beans
ham bone with 1/2 lb ham
1 1/2 qt cold water
1 small chopped onion
1 c tomato juice

Meat Committee

1 T worcestershire sauce
3 stalks celery (cut up)
1/2 tsp parsley flakes
1 tsp salt
1/4 tsp pepper
1 T flour (add last)

Simmer 2 hrs.

HOMEMADE CHILI

2 T pure vegetable oil
1/2 clove garlic, minced
1 lb ground beef
1 15 1/2 oz can red or kidney beans,
undrained
1/2 c chopped onion

Meat Committee

1/2 medium green pepper, chopped
2 8 oz tomato sauce
1 tsp salt
1 to 2 tsp chili powder

Cook and stir garlic and meat in hot oil in large skillet until meat is browned.
Add beans with their liquid, onion and green pepper. Pour in tomato sauce.
Simmer about 45 min.

BEEF STEW

1 lb stewing beef cubed and salted
1 small green pepper chopped
Flour beef and brown with onion and pepper and add:
1/2 head chopped cabbage or less
4-6 sliced carrots
2 medium potatoes cut up

Mrs. Gary Masters

1 medium chopped onion
2-3 stalks chopped celery
1 can tomatoes

Simmer 2 hrs or more, add water when necessary.

BEEF STEW

1 1/2 lb lean stew beef, cut
2 T fat
3 c water
3 beef bouillon cubes
1 tsp salt
1 c sliced green pepper

Mrs. Harold Hanson

1/2 c sliced celery
1/2 c sliced carrots
1/2 c diced raw potatoes
1/2 c chopped onion
1/2 tsp pepper
1 T parsley flakes

Brown beef in hot fat in heavy saucepan. Add water, bouillon cubes and salt. Cover and simmer until meat is tender, about 1 1/2 hrs.

OVEN BEEF STEW

1 1/2 lbs stewing beef, cut in pieces
4 potatoes, peeled and cubed
1 small onion
1 pkg frozen lima beans

Mrs. Joel Anderson

1/2 tsp marjoran
1/2 tsp basil
salt and pepper

Take your deepest casserole and put everything in it, mixing in seasonings. Add 3 c water. Cover tightly and simmer in oven at 350 degrees for 2 hrs or more.
Serves 4 to 6.

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

BROWN STEW

3 T fat
1 clove garlic, cut in half
2 lbs stew meat cut in pieces
2 tsp salt
1/4 tsp pepper
1 tsp worcestershire sauce
1 tsp lemon juice
1/4 c flour

Mrs. Wallace Tinjer

1 small bay leaf
4 c hot water
3 medium potatoes, quartered
4 carrots cut in thirds
1 c celery 1 inch pieces
1 c cooked lima beans
1 c cooked peas
1/2 c water

Heat fat in deep stew pan. Add garlic and meat. Brown meat "slow and deep" in hot fat. Add salt, pepper, worcestershire sauce, lemon juice, bay leaf and 2 c water. Cover. Simmer 2 hrs., stir occasionally. Remove bay leaf, add 2 c water, potatoes, carrots, and celery and continue cooking 30 min or until vegetables are done. Add beans and peas. Blend together until smooth the flour and water and stir into liquid to thicken. Makes 8 servings.

SAVORY STEW WITH DUMPLINGS

Meat Committee

3 lb beef, veal or lamb-cut in 1 inch cubes. Roll in flour seasoned with salt and pepper; brown in 3 T hot fat in heavy kettle. Cover with boiling water. Simmer 1 1/2 hrs. Then add:

1 bay leaf
2 T minced parsley
1/2 tsp thyme

1 c cut-up turnips
1 c cut-up celery
1 c whole tiny onions or cut-up onions
4 c cubed potatoes

Simmer 30 min. Drop dumplings (recipe below) onto meat or vegetables. Cook 10 min with kettle uncovered and 10 min with kettle covered. Thicken liquid for gravy. Serve hot. Serves 8. Dumplings: Sift together: 1 1/2 c sifted flour, 2 tsp double-action baking powder, 3/4 tsp salt and cut in 3 T shortening. Stir in only until blended 3/4 c milk.

BEEF STROGANOFF

Mrs. Jordan Bergland

2 lbs round steak cut in 1/2 x 2 inch strips
1/4 c flour
1 1/2 tsp salt
1/8 tsp pepper
1 carton sour cream

1 4 oz can of mushrooms
Lipton's dry onion soup, 1 pkg
3/4 c water

Dredge steak in flour. Season. Add mushrooms and brown in butter. Cover and simmer 1 hr. Stir occasionally. Add onion soup and water and simmer 30 min. At serving time, heat mixture piping hot, turn off heat and stir in cream. Serve over noodles. Serves 10.

HAMBURGER STROGANOFF

Mrs. Richard Sesker

1 1/2 lbs hamburger

1 small onion

Brown above together in pan and add 1 can cream of mushroom soup. Simmer 5 min. with 1 can cream of chicken soup, 1/2 pt sour cream, 1 tsp parsley flakes. Pour over 1 medium pkg cooked noodles.

BEEF STROGANOFF

Mrs. Clifford Amdahl

Cut leftover roast beef into thin strips. Roll in flour and salt. Brown in butter. Add 1/2 c minced onion and brown. Add: 1 8 oz can sliced mushrooms and 1 can chicken-rice soup. Cook over low heat 15 to 20 min. Add 1 c sour cream, 1 tsp parsley flakes. Heat 1 to 2 min. until heated through. Serve over boiled rice or Chinese noodles.

SPAGHETTI AND SAUCE WITH MEAT

Meat Committee

2 T cooking oil	1/2 tsp sugar
1 clove garlic, minced	1/2 tsp oregano
3/4 c chopped onion	1 tsp salt
1/2 lb ground beef	1/4 tsp pepper
1 6 oz can tomato paste	1 lb spaghetti, cooked and drained
3 c hot water	Parmesan cheese

Cook garlic and onion in oil in heavy skillet until soft, then add meat. Stir till crumbly, add paste, water and seasoning. Cover and simmer 1 hr. Uncover and cook 15 to 20 min til sauce thickens. Serve over hot spaghetti. Sprinkle with parmesan cheese. Serves 4-6.

SPAGHETTI AND MEAT BALLS

Mrs. Bruce Hanson

2 lb ground beef	1 c bread crumbs
1 T salt	1/2 tsp oregano
1/4 tsp black pepper	1/8 tsp garlic powder
1 egg beaten	

Make into balls and brown in 2 T shortening. Add:

5 c canned tomatoes	1/4 c parsley flakes
1 T salt	2 (6 oz) cans tomato paste
1/4 tsp oregano	1 T sugar
2 T onion powder	1/2 tsp crushed red pepper
	2 tsp pepper flakes

Simmer 2 hrs. Remove cover last 1/2 hr. Serve with spaghetti and Parmesan cheese.

CHILI MAC

Meat Committee

2 c ground beef	1 small onion, chopped
Brown meat and onion.	
2 T fat	1 tsp chili powder
2 c canned tomatoes	2 T vinegar
1 c cooked kidney beans	1/2 c water
1 tsp salt	4 oz elbow macaroni
few dashes of pepper	

Add rest of ingredients as listed down to the macaroni. Drop in uncooked macaroni and simmer for 20 min. Add more tomato juice if necessary.

SAUSAGE MACARONI BLITZ

Meat Committee

2 c (8 oz) elbow macaroni	2/3 c milk
1 8 oz pkg brown and serve sausage	1 T chopped pimento
1 can (10 1/2 oz) condensed cheddar cheese soup	1/2 tsp salt
1 T instant minced onion	1/8 tsp pepper
	1/8 tsp savory

Cook macaroni as package directs. Drain. Cut sausage in bite size pieces and saute in skillet until brown. Combine remaining ingredients in saucepan and heat over medium heat, stirring constantly until hot. Add browned sausage. Pour over cooked and drained macaroni, mix carefully and serve immediately.

EASY SKILLET MACARONI AND BEEF

Meat Committee

1 1/2 lbs ground beef	2 (8 oz) cans tomato sauce
2 T vegetable oil	1 c water
2 c uncooked elbow macaroni	1 tsp salt
1/2 c minced onion	1/4 tsp pepper
1/2 c chopped green pepper	1 to 1 1/2 T worcestershire sauce

Brown beef in skillet. Cook macaroni, onion, green pepper in meat fat until onion is soft. Return meat to skillet. Add tomato sauce, cover and simmer 25 min. or until macaroni is cooked to suit your taste. Serves 5-6.

SKILLET CASSEROLE

Meat Committee

1 lb ground beef	1 small can peas (or
1 no. 2 can tomatoes	1 can mixed vegetables)
1 pkg spaghetti	celery and chili sauce to season
1 small can corn	1 can tomato soup

Brown ground beef in skillet. Place next ingredients in skillet in layers: uncooked spaghetti, corn, peas, celery. Pour 1 large can tomatoes and 1 can tomato soup over mixture, being sure spaghetti is soaked. Season with 1 T of chili sauce and peppers (if desired). Simmer for 1/2 hr at low heat. Mix and serve.

BARBECUE SAUCE

Meat Committee

1/3 c corn oil	1/2 c catsup
1 medium onion, chopped	1/2 c water
1/2 c all purpose syrup	1/3 c vinegar
2 T worcestershire sauce	2 T prepared mustard
2 tsp salt	1/2 tsp pepper

Heat corn oil in skillet. Add onion, cook over low heat, stir frequently, until tender. Add other ingredients. Simmer 15 min. Stir occasionally. Makes 2 1/2 c. Spread on burgers. Delicious on steaks. Grill outdoors or in kitchen.

BARBECUE SAUCE

Mrs. Tillet Haaland

1 c catsup	4 shakes Tabasco sauce
1 c brown sugar	6 shakes worcestershire sauce
1 1/2 tsp mustard (dry)	1 T celery seed

CHICK-N-QUE SAUCE

Meat Committee

- | | |
|------------------------------|---------------------------------------|
| 1/2 c corn oil | 3 T sugar |
| 3/4 c lemon juice or vinegar | 1 1/2 tsp Tabasco sauce |
| 1/4 c water | 2-3 broiler-fryer chickens, quartered |
| 1 1/2 T salt | |

Heat above sauce ingredients to boiling. Keep hot for basting. Mix thoroughly before each basting. Brush chicken pieces with sauce and place on grate set 12 inches from glowing coals to cook slowly. Turn and baste often. Just before serving, brush with leftover sauce.

TOMATO SAUCE

Mrs. Steven Hanson

- | | |
|-----------------------|---|
| 1/4 c oil | 2 8 oz cans tomato sauce |
| 1/2 tsp pepper | 2 12 oz "family size" cans tomato paste |
| 1/2 tsp garlic powder | 4 c water |
| 1 tsp basil | 6 c tomato juice |
| 1 T salt | |

In a big kettle combine oil, seasonings and tomato sauce. Simmer about 10 min. , then add tomato paste and water. Simmer about 30 min. Next add tomato juice and sauce is ready for the steak roll. This sauce may also be used for spaghetti and meat balls. Drop browned meat balls in sauce, and simmer 45 min. , then serve over spaghetti. This amount of sauce is ample for 1 steak roll using 1 1/2 lbs meat, and also for a batch of meat balls using 2 lbs meat and 3 c bread crumbs.

BAKED CHOPPED SUEY

Mrs. Fred Mathison-Mrs. Delmar Brue

- | | |
|------------------------------|-----------------------|
| 2 lb ground beef | 1 1/2 c cold water |
| 1 onion, chopped | 1/2 c uncooked rice |
| 1 c diced celery | 1/4 c soy sauce |
| 1 can cream of mushroom soup | 1 can Chinese noodles |
| 1 can cream of chicken soup | |

Brown ground beef with onion and celery. Add rest of ingredients except Chinese noodles which are added 10 min before casserole is finished baking. Bake at 350 degrees for 1 hr in an 8 x 8 inch pan.

CASSEROLE DISH

Mrs. Henry Aasheim

- | | |
|--------------------------------|--------------------|
| Brown 1 lb hamburger and onion | |
| 1 c chopped celery | 1 can bean sprouts |
| 1 can cream of chicken soup | 1/2 c raw rice |
| 1 can cream of mushroom soup | 1/2 c water |
- Bake covered for 1 hr; uncovered 1/2 hr at 325 degrees.

CHILI CASSEROLE

Casserole Committee

- | | |
|----------------------|------------------------|
| 1/2 lb ground pork | few dashes pepper |
| 1/2 lb ground beef | 1/2 tsp chili powder |
| 3 c chopped tomatoes | 1 medium onion, ground |
| 1/2 c raw rice | 2 strips bacon |
| 1 tsp salt | |

Mix all ingredients as listed down to the bacon. Pour into a 2 qt. casserole, well greased with bacon. Lay strips of bacon over top. Cover casserole and bake all day at 200 degrees.

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

CORNED BEEF CASSEROLE

1/2 lb macaroni
1 (12 oz) can corned beef
1/4 lb American cheese, cubed
Mix, place in casserole and sprinkle 3/4 c buttered crumbs on top. Bake 1 hr in moderate oven.

Mrs. Alfred Jorgenson

1 can cream of chicken or mushroom soup
1/2 c chopped onion
1 c milk

FAZZALEIN

4 T olive oil
2 lbs ground beef
2 medium sized onions, chopped
1 c diced celery
1 No. 2 can whole kernel corn
Fry meat, chopped onion and celery in the olive oil until brown. Grate the cheese, reserve 1 c to be used later. Combine prepared meat, noodles, corn, all the cheese, except 1 c., 1 can of tomato soup, plus 1 can of water, ripe olives. Bake in small roasting pan with a cover for 2 hrs at 300 degrees. Scatter 1 c cheese over the mixture.

Mrs. Dick Dusenbery

1 can thick tomato soup
1 can water
1 small can ripe olives, sliced
1 lb nippy cheese
1 large (8 oz) pkg noodles

GROUND BEEF AND RICE HOT DISH

1/2 c boiling water
1/2 c uncooked rice-cover and let stand 1
1 1/2 lbs ground beef
1 small onion, diced
1 stalk celery, diced
Slightly brown ground beef and onion. Add all other ingredients. Place in shallow dish and bake 1 hr at 350 degree oven.

Mrs. Richard Couser

1/4 c green pepper, chopped
1 small can mushrooms, if desired
1 can cream of chicken soup
1 can water

GROUND BEEF HOT DISH

Brown together 1 1/2 lb hamburger and 1 large onion cut up. Add 2 cans vegetarian vegetable soup, 1/2 tsp celery salt, 1 c rice, (precooked for 5 min.) Mix well and bake 1 hr at 350 degrees. Serve with following heated sauce: 1 can cream of mushroom soup and 1/2 c milk, little salt and butter to taste.

Mrs. Jordan Bergland

HAMBURGER CASSEROLE

1 1/2 lb hamburger
1 c diced celery
1 chopped small onion
Brown hamburger, add celery and onion and simmer 5 min. Add soups and most of noodles. Put in casserole and top with remaining noodles. Bake at 350 degrees for 45 min.

Mrs. Harlan Twedt

1 can cream of mushroom soup
1 can cream of chicken soup
1 large can chow mein noodles

HUNGRY BOYS CASSEROLE

Casserole Committee

1 1/2 lb ground beef	3/4 c water
1 c sliced celery	1 tsp each salt & paprika
1/2 c each of chopped onion & green pepper	1/2 tsp monosodium glutamate
1 clove garlic, minced	1 1 lb can pork & beans
3/4 c tomato paste	1 1 lb can chick peas or lima beans

Brown meat and add rest of ingredients. Simmer 5 min and pour in greased 2 qt casserole. Reserve 1 c meat mixture for biscuits. Biscuits: 1 1/2 c sifted flour, 2 tsp baking powder, 1/2 tsp salt, 1/4 c butter, 1/2 c milk, 1/2 c sliced stuffed olives, 1/4 c slivered almonds. Roll dough in 12 x 9 inch rectangle. Spread with reserved mixture, olives and almonds and roll like cinnamon rolls. Slice in 1/2 inch slices and place on top of meat mixture. Bake at 425 degrees for 25 to 30 min.

ITALIAN LASAGNE

Mrs. Steve Hanson

2 T oil	1/4 tsp pepper
1 lb ground beef, crumbled	1/2 tsp oregano
2 garlic cloves, crushed	1/2 lb lasagne noodles
1 (8 oz) can tomato sauce	Mozzarella cheese, sliced
1 No. 2 can tomatoes	Ricotta or cottage cheese
1 1/2 tsp salt	Parmesan cheese, grated

Heat oil, add ground beef and garlic and brown. Add tomatoes, sauce, pepper, salt and oregano, cover and simmer 15 min. Cook noodles until tender, then drain and rinse. Fill casserole with layers of noodles, mozzarella and ricotta cheeses, tomato-meat sauce and parmesan, ending with meat sauce and parmesan. Bake in moderate oven a half hour. Serves 6.

ONE DISH MEAL

Mrs. Myron Tjelmeland

Brown 1 lb hamburger. season	1 small can of condensed milk
1 1/2 c cooked macaroni	1 c diced cheese
1 can cream of chicken soup	

Mix the ingredients and put in a greased casserole dish. Top with buttered crumbs. Bake at 350 degrees for 30 min.

CREOLE HAMBURG PIE

Mrs. Harold Hanson

1 lb ground beef	2 c tomato juice
1/4 c fat	1/4 c diced green pepper
1/4 c flour	1/2 c sliced onion
2 tsp salt	1 c diced celery
1/4 tsp pepper	

Brown meat in hot fat and stir in flour, salt, pepper, tomato juice; add green pepper, onion, celery. Bring to boil and pour in 1 1/2 qt dish and cover with pastry topping: 1 c sifted flour, 1/2 tsp salt, 1/3 c shortening, 2 T water. Mix flour and salt. Cut in shortening. Sprinkle with water, mix with fork and round into ball. Roll out to a circle to fit top of baking dish and cut slits near center and bake at 425 degrees for 30 to 35 min. Add carrots or peas if desired.

CREST PIE

Mrs. Joel Anderson

Combine:

1 lb ground beef with	1/2 c milk
1 c cooked rice	salt and pepper to taste
1 T chopped onion	

Press into 2 pie tins or 2 small square pans. Mix together:

3 eggs (beaten)	1/2 tsp pepper
1 1/2 c milk	3 c peas & carrots (may use frozen peas & carrots, but cook until thawed.)
1 tsp salt	

Pour over meat mixture. Bake 35 min. in a 375 degree oven. Take out and sprinkle with 1 c grated cheese and put back in oven until cheese is melted. Optional, mushrooms on top. Serves 12.

HAMBURGER PIE

Casserole Committee

2 lbs ground beef	5 medium sized potatoes, cooked
onion salt or onion flakes to taste	1/2 to 1 c warm milk
salt & pepper	1 beaten egg
1 qt frozen green beans	2 cans of condensed tomato soup, un-diluted
salt & pepper	

Brown ground beef, add seasonings. Add green beans and tomato soup. Pour into a greased casserole. Mash the potatoes and add the milk, egg and seasonings. Spoon the potatoes in mounds over the meat. Bake at 350 degrees for 30 min.

TAMALE PIE

Casserole Committee

1 c chopped onion	1 clove garlic, minced
1 c chopped green pepper	1 T sugar
1 T fat	1 tsp salt
3/4 lb ground beef	1 tsp chili powder
2 1/2 c tomatoes	1 1/4 c grated sharp cheese
1 1/2 c whole kernel corn	cornmeal topping

Fry onion and green pepper in fat until soft but not brown and add meat and brown. Add vegetables and seasonings and simmer 30 min. Stir in cheese and pour into oiled 2 qt casserole and top with spoonfuls of cornmeal topping: stir 3/4 c yellow cornmeal and 1/2 tsp salt into 2 c water. Cook and stir until thick. Bake at 375 degrees for 40 min. Serves 6-8.

SAGEBRUSH HASH

Casserole Committee

2 T fat	1/2 c uncooked rice
2 onions, thinly sliced	1 tsp chili powder
1 green pepper, minced	2 tsp salt
1 lb ground beef	1/8 tsp pepper
1 (No. 303) can tomatoes	

Heat fat and saute onions and green pepper until limp. Add meat and fry until crumbly. Stir in remaining ingredients and pour into greased 2 qt baking dish. Bake at 350 degrees for 1 hr.

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

SHIPWRECK CASSEROLE

Mrs. Alfred Jorgenson

Place in layers in casserole-

Sliced potatoes	1 can whole kernel corn
1 lb hamburger &	1 can pork and beans
1 large onion (browned)	1 10 1/2 oz can tomato soup

Bake in moderate oven till potatoes are done.

ZIMMIE-ZAMMIE

Mrs. Fred McLain

Brown together-

2 lb hamburger	2 long stalks celery (1 c)
1 large onion	1 green pepper

Add-

1 can tomatoes (2 1/2 c)	1 can mushroom pieces
1 can cream style corn	1 small jar olives (sliced)
1 can mushroom soup	1 tsp thyme
1 c milk	salt & pepper

Add to-

1 8 oz pkg cooked noodles. Bake at 350 degrees for 45 min. Optional-add 1/2 lb cheddar cheese on top and bake 15 min more. Use a 9 x 13 inch cake pan or 2 8 x 8 inch pans. May be frozen.

EASY HAM-RICE CASSEROLE

Mrs. Laurence Banks, Jr.

2 c ground cooked ham	1 pkg dry onion soup mix prepared as directed on pkg
1/2 c uncooked rice	

Pour all ingredients into a casserole and bake, covered about 1 hr at 350 degrees. Remove cover and continue baking for about 15 min more.

HAM AND VEGETABLE SCALLOP

Mrs. Obed Olson

3 c thinly sliced potatoes	2 T flour
1 c thinly sliced carrots	1 c cheese soup
1 small onion thinly sliced	1 c milk
3 c diced ham	dash of pepper

In 2 qt casserole, combine potatoes, carrots, onions, and ham. Blend flour, soup, milk and pepper in saucepan. Cook, stirring until mixture boils. Pour over vegetables. Bake, covered, in a 350 degree oven for 1 hr. Uncover, bake 15 min. longer, or until vegetables are tender. Makes 6 to 8 servings.

JIFFY SALMON CHOWDER

Casserole Committee

1 lb can salmon	2 T chopped onion
10 1/4 oz can frozen cream of potato soup or cream of celery soup	1/4 tsp salt
4 slices bacon	1/4 tsp worcestershire sauce
2 1/2 c liquid (salmon liquid plus milk)	1 tsp parsley

Drain salmon and save liquid. Add salmon liquid with milk to soup in saucepan and heat. Fry bacon, cut into pieces. Saute onion in bacon fat. Flake salmon and add to soup with remaining ingredients. Simmer 5 to 10 min.

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

CHOW MEIN HOT DISH

- 1 can chow mein
- 1 can chow mein vegetables (drain)
- 1 can chow mein noodles

Mix and bake 1 hr at 350 degrees. Put noodles on just before serving, otherwise they soak through.

Mrs. Edson G. Murrell

- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can tuna or chicken

BIG CATCH SALMON CASSEROLE

- 1 can condensed cream of celery soup
- 1/2 c salad dressing
- 1/4 c milk
- 1/4 c shredded Parmesan cheese

Combine soup with salad dressing, milk and cheese. Blend well, then stir in salmon, peas, noodles and onion. Pour into a 1 1/2 qt casserole. Bake in a 350 degree oven for 25 min.

Casserole Committee

- 1 1 lb can salmon, flaked
- 1 10 oz pkg frozen peas, cooked
- 1 4 oz pkg noodles, cooked & drained
- 1 T chopped onion

TUNA CHOW MEIN NOODLE DISH

- 1 can tuna
- 1 can noodles

- 1 can cream of celery soup

Saute celery and onion in butter. Mix ingredients together and put in greased casserole. Reserve some noodles for the top. Bake 15 to 20 min.

Mrs. Leonard Sampson

- 1/4 c chopped onion
- 1/2 c celery

SCALLOPED OYSTERS

- 1 pt oysters
- 2 c coarse cracker crumbs (salted)
- 1/4 tsp pepper

Mix oysters, crackers, butter and milk. Put all in a lightly buttered qt size casserole. Bake in a moderate oven 350 degrees for about 40 min. 4 servings.

Mrs. Carl Dickerson

- 1/2 c butter or margarine, melted
- 1 1/2 c milk

SALMON LOAF

- 1 lb salmon - remove bones and flake
- 1 c crushed soda crackers
- 2 eggs, well beaten

Combine ingredients in greased 1 qt casserole - Bake 45 min at 375 degrees. This can be made into patties and fried in skillet like hamburgers.

Mrs. Jack Otta

- 1 tsp salt, 1/4 tsp pepper
- 1 c milk
- 1 T onion flakes

BAKED FISH

Soak any fillets in milk 1/2 hr. Roll in corn flake crumbs and place in well greased pyrex baking dish. Melt 1/4 lb butter and spoon over fish. Salt and pepper. Bake 15 min at 500 degrees. Squeeze lemon juice in small amount of butter. Pour over fish and bake 2 more min. at 500 degrees.

Casserole Committee

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

TUNA CASSEROLE

Mrs. Joel Anderson

Mix together:

2 cans tuna fish (rinse with water in sieve)

2 cans mushroom soup

1 can peas or lima beans (drained)

2 c milk

salt & pepper

Add to 1 12 oz pkg noodles, cooked. Pour into buttered 9 x 13 inch pan or 8 x 8 inch pans. Top with 1/4 lb butter, melted, mixed with 2 c crushed soda crackers. Bake 1 hr at 350 degrees. This casserole may be frozen.

TUNA CHEESE SUPREME

Mrs. George Knaphus

2 c corn flakes or 1/2 c corn flake crumbs

1 1/4 c (10 1/2 oz can) condensed cheese soup

1/2 c milk

1 c (7 oz can) tuna, drained & flaked)

2 c cooked rice

1/4 c chopped parsley

1 T butter or margarine, melted

Crush corn flakes. Combine cheese soup and milk. In greased 1 1/2 qt casserole, arrange layers of rice, tuna, parsley and cheese soup mixture. Repeat layering. Combine corn flakes and melted butter. Sprinkle over tuna mixture. Bake in hot oven (425 degrees) about 15 min or until thoroughly heated. Serve at once. Serves 6. Note: Salmon, drained, boned and flaked, may be substituted for tuna.

BROWN BEANS

Mrs. Delmar Brue

1 c brown beans or kidney beans

1/4 c brown sugar

3 1/2 c water

2 to 2 T vinegar

1 tsp salt

2 T cornstarch

1 inch piece cinnamon stick

1/2 c water

Soak beans in the 3 1/2 c water overnight. Add salt and cinnamon. Cook until beans are tender, about 2 hrs. Add brown sugar and vinegar. Dissolve cornstarch in 1/2 c water. Add to beans, cook until clear. 4 portions.

BROCCOLI PARMESAN

Mrs. G. E. Du Bois

2 T chopped onion

1 chicken bouillon cube

3 T butter

2 c milk

2 T flour

1/2 c shredded Parmesan cheese

1 tsp salt

2 lb boxes frozen broccoli

1 tsp dry mustard

Paprika

1/2 tsp marjoram

Dash pepper

Saute onion in butter until soft. Blend in flour and seasonings. Add bouillon cube and milk. Cook until smooth and thickened, then stir in cheese, reserving 2 T. Cook broccoli as directed on package. Drain and place in casserole. Pour hot sauce over the broccoli. Sprinkle with reserved cheese and paprika. Brown under broiler.

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

CANDIED CARROTS

Mrs. Paul Egenes

5 medium carrots (or more)

1/4 c canned jellied cranberry sauce

1/4 c butter or margarine

2 T brown sugar

1/2 tsp salt

Slice carrots crosswise on the bias-about 1/2 inch thick. Cook, covered, in small amount boiling salted water till just tender. In a skillet combine remaining ingredients; heat slowly and stir till cranberry sauce melts. Add drained carrots. Heat, stirring occasionally, till nicely glazed on all sides, about 5 min. Serves 4.

CORN-NOODLE CASSEROLE

Mrs. George Knaphus

1 can cream style corn

salt & pepper to taste

2 c cooked noodles

3/4 c grated cheese

1 egg

Mix together. Put in casserole and pour 1/4 c melted butter over it. Bake 1 hr in a 350 degree oven.

SCALLOPED CORN

Mrs. Ralph Weuve

1 can or 2 c corn

2 eggs, beaten

1 c crushed soda crackers

2 T butter, melted

1/2 c chopped celery

1 c milk

1/4 c chopped onion

1/2 c American cheese

1 tsp salt

Mix all ingredients and put in a 1 1/2 qt greased baking dish. Bake 50 to 55 min. at 350 degrees.

CORN PUDDING

Mrs. Roy Severson

1 pt corn

1 c milk

2 T sugar

1 tsp salt

2 T flour

1 T finely chopped green pepper if desired

2 T butter

Pour into greased baking dish. Grate a little cheese on top and bake 30 min. at 350 degrees.

CORN STUFFED GREEN PEPPERS

Mrs. Harold Hanson

3 medium green peppers

salt & pepper

1 (10 oz) pkg frozen corn, partially thawed

1/4 c chopped green pepper

Margarine

2 T chopped pimento

Syrup

Aluminum foil

Cut peppers in half crosswise; remove interior, place each half on square of foil large enough to wrap around it. Fill with corn, chopped pepper, and pimento. Salt, pepper and dot with margarine. Pour 1-2 T syrup over each. Wrap and grill 4-5 inches from heat about 45 min.

ONION RING MIXTURE

Mrs. Vern Nelson

Slice onions very thin 1/8 inch, dip in flour, then in eggs that have been beaten until fluffy then dip in extra fine cracker meal. Fry in deep fat at 425 degrees for 3 min.

MEATS - MEAT DISHES - CASSEROLES - VEGETABLES

BAKED POTATOES

Mrs. Joel Anderson

Peel baking potatoes and slice into 3 slices. Between each slice put a slice of onion. Dot with 1 tsp butter, salt and pepper. Wrap each potato and onion in heavy foil and put on broiler grill and cook for 1 hr., turning every once in a while. You may also bake these in your oven for 1 hr at 375 degrees.

CALIFORNIA BAKED POTATOES

Mrs. Harlan Twedt

Peel the desired amount of potatoes. Rinse and dry each one. Roll each in cooking oil and then in crushed corn flake crumbs. Place them in a shallow baking dish. Do not cover them. Bake the same as regular baked potatoes (about an hr at 400 degrees, depending on the size of the potatoes.)

CRUNCHY POTATO POPS

Mrs. Jack Otta

2/3 c milk

2 c corn flakes or

1 egg

1/2 c corn flake crumbs

2 c mashed potatoes

1/2 c grated Parmesan cheese

1/4 c finely chopped green onions

3 T butter or margarine, melted

1 1/2 tsp salt

Dash cayenne

Combine milk and egg; add potatoes, onions, salt and cayenne. Mix well. Place potato mixture by spoonfuls in buttered oblong 1 1/2 qt baking dish, making 6 puffs. Combine corn flake crumbs, cheese and butter. Sprinkle over puffs. Bake in moderately hot oven (400 degrees) for about 20 min. Serves 6.

SCALLOPED POTATOES

Mrs. John C. Johnson

1 can (10 1/2 oz) mushroom soup

4 c sliced potatoes

1/2 to 3/4 c milk

1 T butter

Dash pepper & salt

Blend soup, milk, salt and pepper. Arrange layers of potatoes and sauce in 1 1/2 qt. casserole. Dot top with butter. Cover. Bake in a 375 degree oven for 1 hr. Uncover and bake 15 min more. Serves 4 to 6. Note: Sliced cooked potatoes may be substituted for raw potatoes. Reduce cooking time to about 30 min. Bake uncovered.

BAKED SUCCOTASH

Mrs. Lawrence Knaphus

1 10 oz pkg frozen lima beans

1 tsp salt

1 10 oz pkg frozen corn

1 can mushrooms sliced

1 c sour cream

1 T butter

1 can deviled ham

1/2 c fine dry bread crumbs

3 T minced onion

Cook vegetables in small amount of water until barely tender. Blend together cream, ham, onion and salt. Stir creamed mixture into vegetables and mix well. Pour into oiled baking dish. Drain mushrooms and arrange over vegetables. Sprinkle with crumbs and dot with butter. Bake 30 min at 350 degrees. Serves 8.

STUFFED SQUASH

Mrs. Jack Otta

4 acorn squash

1/4 c chopped green pepper

1 lb bulk pork sausage

1/3 c grated Parmesan cheese

1 c chopped celery

3 T sour cream

1/4 c chopped onion

2 T more Parmesan

Halve and seed squash and place cut side down in pan with a bit of hot water in the bottom. Bake at 375 degrees until fairly tender. Meanwhile, in skillet brown sausage and pour off drippings. Stir in celery, onion, green pepper, the 1/3 c Parmesan and the sour cream. Turn squash, fill with sausage mixture and sprinkle with remaining cheese. Bake 15 more min. Makes 8 servings.

NORWEIGAN SPECIALTIES

EGG KAKE

Mrs. James Thompson

3 eggs
2/3 c flour

1 T sugar
1 c milk

Add eggs to flour and mix. Add milk and make as a pancake- very, very thin.
Serve with butter and sugar.

FATTIGMAND BAKKELSE

Mrs. Henry Aasheim

4 egg yolks
2 whole eggs

6 T sugar
6 T sweet cream

Beat eggs until very light. Add to other ingredients and add enough flour to roll out. Roll and cut into triangles and fry in hot lard like doughnuts. A little vanilla may be added for flavoring.

NORWEGIAN FLAT BROD

Mrs. Bernice Caltvedt

Blend 1 c flour and 1/4 c shortening, add 1 c buttermilk
3/4 c dark corn syrup

1 tsp salt

1 tsp soda dissolved in 1 T warm water 1 c graham flour

Add enough white flour to make a stiff dough. Form in patties and bake like lefsa. Roll out thin and make them small as they are hard to handle. Eat them dry. Store in a cool place in a container that is not airtight.

KOMLA

Mrs. Harold Hanson

Grind in medium grater of food grinder, 8 lbs of potatoes, (4 lbs of russets and 4 lbs of cobbles). Work quickly so they do not darken. Mix 5 c flour, 1/4 c salt, 1 c oatmeal, 1/2 c graham flour, dash pepper and 2 tsp baking powder. Fold into grated potatoes and mix with 2 large wooden spoons in large enameled pan (such as canner). Shape with hands into 3" balls and drop in 3 qts boiling ham or beef broth that has simmered at least 1 hr. Keep water boiling while you add them, bringing back to boiling point, then turn burner to low and simmer 1 1/4 hrs. Have at least 2 lbs of ham or beef on bone in broth. Be sure to keep layer meat on bottom of thick aluminum pan so komla does not burn.

KRINGLA

Mrs. Sarah Bergland

1 c sugar

1 1/2 c buttermilk

1 c shortening or margarine or mixed

1 tsp soda

1 egg, beaten

any flavoring you wish. I use a little
vanilla & nutmeg

1/2 tsp salt

3 3/4 c flour with 2 tsp baking powder

Leave dough in refrigerator overnight and bake the next day. Bake at 425 degrees.

NORWEIGAN SPECIALTIES

NEVER FAIL KRINGLA

Mrs. Carroll Lura-Mrs. Harold Hanson

1 stick margarine, soft (Imperial preferred)

1 c sugar

1/2 tsp vanilla (optional)

1/4 tsp salt

1 large or 2 small eggs, beaten before adding

1 c buttermilk

Sift together before adding:

3 c flour

1 tsp soda

2 1/2 tsp baking powder

Roll out like a thin pencil on floured board and just cross the ends. Bake in pre-heated oven (500 degrees) just above middle shelf for 1 1/2 min. Set oven on broil and put 2 inches below broiler just until they brown slightly. Watch all the while. They are in the oven less than 3 min. total time. Place 12 on a cookie sheet.

KRUMKAGE

Mrs. Henry Aasheim

3 eggs

1/2 c soft butter

1 c sugar

2 c sifted flour

1/2 c heavy cream, whipped

1 tsp vanilla or lemon flavoring

Beat eggs well; add sugar, melted butter, flour, vanilla and whipped cream.

LEFSA

Mrs. Andrew Bergland

3 c boiling milk

1 1/2 tsp salt

6 c white flour

6 T shortening

Add boiling milk to 3 c flour, salt and shortening. Stir until well mixed. Cool. Add balance of flour and knead into the dough. Cut off pieces of dough about the size of a large egg. Flatten to form even patty, and roll very, very thin, using flour to keep it from sticking to board. Fold lefsa over a clean stick, and transfer the sheet of dough to the top of a moderately heated stove, and brown lightly on both sides.

LUTEFISK

Rinse in cold water 4 lbs prepared lutefisk

2 T salt (level)

Place in kettle of boiling water to which salt has been added. Boil gently for 20 to 30 min. or until soft. Drain in colander, remove fins, bones and skin.

Serve hot with melted butter.

NORWEGIAN MEAT BALLS

Mrs. Henry Aasheim

Combine 1 lb ground beef (chuck) and 3/4 lb unseasoned ground pork with 1 c cracker crumbs, 2 tsp salt and a pinch of pepper, thyme and oregano, 1/2 c milk and 2 eggs. Shape into small balls and brown in a little hot butter. When brown, add 1/2 c sour cream and simmer for an hr. Remove meat and add another 1/2 c sour cream and a 6 oz can of mushrooms to sauce. Pour over meat balls. Sauce may be thickened with corn starch if it seems too thin.

NORWEIGAN SPECIALTIES

NORWEGIAN PANCAKES

Mrs. Sherrill Hegland

3 eggs
1 1/2 c milk
1/2 c cream or evaporated milk
1/2 c melted butter or oleo

1 c sifted flour
1 T sugar
1/4 tsp salt

Beat the eggs until creamy. Add the milk and cream, beat one min. Add the melted butter. Beat until well blended. Sift and add dry ingredients. Beat well. Fry on hot skillet covering the bottom of the skillet with batter. Fry as regular pancakes turning only once. When done serve with tart jelly. Spread and fold in half or quarters. Serve with sausage.

SWEET WAFFLES

Mrs. Sam Bergland

(Direct from Norway)

4 eggs beaten
2 c sugar
4 c sweet milk

1 tsp soda dissolved in little
sour milk or cream
4 c sifted flour
1 T melted butter

Mix in order named. Eat warm or cold with jelly, syrup or honey.

PASTRIES - PIES

PIE CRUST

Mrs. John Johnson

3 c flour	1 egg
1 tsp salt	1 tsp vinegar
1 c lard	5 T cold water

Cut the lard into the flour and salt until mixture is size of small peas. Beat egg well, then add vinegar and cold water. Add liquid mixture to the flour-fat mixture. Chill and roll out. Handle as little as possible. A large egg, less water, and shortening can be used instead of lard.

PIE CRUST

Mrs. Edson Murrell

Half as much shortening as flour. Half as much water as shortening. 1 tsp salt to each cup of flour. Example:

2 c flour	1/2 c water
1 c shortening	2 tsp salt

PIE CRUST

Mrs. Ralph Weuve

Blend:	Add:
4 c flour	1 beaten egg
1 T sugar	1 T vinegar
1 1/2 tsp salt	1/2 c water

1 1/2 c lard-until mixture looks crumbly. Add these after they are mixed together. Stir with a fork until dough forms a ball and leaves the side of the bowl. Knead a few times and roll crusts on a well-floured board. This makes several crusts.

EASY PIE CRUST

Mrs. Carroll Dunahoo

1/2 c crisco	1/2 tsp salt
1 c plus 2 T flour	1/4 c milk

Mix and roll out. Enough for 2 crusts.

INSTANT BLENDING PIE CRUST

Mrs. Harold Hanson

1/4 c cold water	1/2 tsp salt
1/2 c shortening	1 1/4 c Pillsbury Instant blending flour

Measure ingredients into small mixer bowl. Mix on lowest speed until dough begins to form, 15 to 30 seconds. Shape into firm ball. Flatten; smooth edge. Flour well on both sides instant blending flour. Roll to 1/8 inch on-well-floured surface. Fit into pan. Trim; flute. Prick well. Bake at 450 degrees for 10 to 12 min. until golden.

NEVERFAIL PIE CRUST

Mrs. Myron Hill

1 c lard or 1 1/2 c shortening	1/4 c cold water
3 c sifted flour	1 tsp salt
1 egg	1 tsp vinegar

Cut lard into flour and salt. Beat egg, add water and vinegar and mix with lard and flour.

PASTRIES - PIES

CRUMB CRUST

Mrs. G. E. Du Bois

1 c flour
1/4 c brown sugar
Mix with hands. Heat for 5 min. , then press into a pie pan.

1/2 c butter
1/4 c chopped nuts

GRAHAM CRACKER CRUST

Mrs. Harold Hanson

1 c Honey grahams
1/4 c melted butter

3 T powdered sugar

Roll Honey grahams to fine crumbs. Add sugar, melted butter and mix thoroughly. Reserve 2 T of the mixture for topping, and press the remainder firmly in an even layer around bottom and sides of a buttered 9 inch pie plate. Chill about 15 min.

OATMEAL CRUNCH CRUST

Mrs. Wallace Tintjer

1 c quick oatmeal
1/2 c brown sugar

1/2 c coconut, shredded
1/3 c melted shortening

Toast the oatmeal in the pie pan at 375 degrees for 10 min. Add remaining ingredients, mix, press firmly in an even layer against bottom and sides of pie pan. Chill until firm.

SODA CRACKER CRUST

Mrs. Carroll Dunahoo

3 eggs beaten stiff
1 c sugar
1/4 tsp baking powder

12 soda crackers
chopped pecans

Beat egg whites stiff. Fold in sugar and baking powder. Roll the crackers and pecans and mix into the egg mixture. Butter the pie tin well and bake the mixture at 325 degrees for 30 min. Cool and fill with your favorite fruit. Top with whipped cream about 1 hr before serving.

NEVER FAIL MERINGUE

Mrs. Harlan Twedt

Stir together:

1 T cornstarch

2 T water

Stir into 1/2 c of boiling water. Cook until thick and clear, stirring constantly. Set aside and cool thoroughly. Beat: 3 egg whites and a pinch of salt. Add 6 T sugar, when this mixture forms very stiff peaks, add the cooled cornstarch mixture. Spread on pie being sure to push to edges all the way around. Brown in 375 degree oven.

NO WEEP MERINGUE

Mrs. Obed Olson

1/2 c cold water
1 T corn starch

2 T sugar

Cook this mixture until thickened and set aside to cool. Prepare the meringue in the usual manner using three egg whites. Add the cooled mixture and beat until well blended. Put on pie and brown.

PASTRIES - PIES

BANANA SUMMERTIME PIE

Mrs. Joel Anderson

Crust-

1 1/4 c graham cracker crumbs 1/3 c oleo or butter

3 T sugar

Melt butter in pan, add crumbs and sugar. Pack mixture firmly into 9 inch pie pan. Bake 350 degree oven for 8 min. Cool and fill. Filling: Slice 2 medium bananas into chilled crumb shell. Blend together 1 c commercial sour cream, 1 c milk and 1 pkg vanilla instant pudding mix. Beat together and when thick pour over bananas. Whipped cream may be put on top. Chill.

BUTTERSCOTCH PIE

Mrs. Virgil Hill

1 c white sugar

1 1/2 c milk

3 T flour (rounding)

1 tsp vanilla

2 egg yolks (beaten)

dash of salt

Mix and set aside the above. Caramelize the following: 4 T butter and 2 T brown sugar. When caramelized pour the above mixture into it and cook until thick. Pour into baked pastry shell while still warm. Cover with meringue (2 egg whites beaten stiff, 3 T sugar and vanilla.) Bake at 325 degrees.

CANDY BAR PIE

Mrs. Orville Ellingson

Crush 20 single graham crackers into fine crumbs.

1/4 c soft butter or oleo 1/4 c sugar

Mix well together and put in 9 inch pie plate or a sq. pan making a firm crust. Bake at 375 degrees for 8 min. Filling: Take 6 plain milk chocolate bars (5¢ size). Add 1/2 c milk, 16 marshmallows and put in double boiler and melt together stirring to blend. Let cool. Fold in 1 c whipped cream or Dream Whip. Put filling in crumb shell and top with a layer of cream. Place in refrigerator until ready to serve.

ALMOND CRUST CHERRY PIE

Mrs. Stanley Vigness

Favorite 1 crust pie shell with 1/2 c slivered almonds. Bake.

1 15 oz can of Borden's Eagle Brand milk

1/3 c of lemon juice

1/2 tsp almond extract

1 tsp vanilla

1/2 c whipping cream (whipped)

1 can of cherry pie filling

After crust is made, combine milk, lemon juice, vanilla and almond extract. Stir until mixture thickens. Cool. Fold in whipped cream and spoon into cooled shell. Top with can of cherry pie filling. Chill for 2 to 3 hrs.

CHESS PIE

Mrs. Noel Tolley

1 c milk

3 egg yolks

3/4 c sugar

2 T flour

2 T butter

Put all in pan and cook until thickens. Add 1 c cooked raisins, 1/2 c nuts, and 1 tsp of vanilla. Add 1 T cornstarch with sugar along with the 3 egg whites for the meringue.

CHOCOLATE PIE

Mrs. Terry Thompson

2 sq Baker's unsweetened chocolate	3 egg yolks, slightly beaten
2 1/2 c milk	2 T butter
3/4 c sugar	1 tsp vanilla
6 T flour	1 baked 9 inch pie shell
1/2 tsp salt	

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater to blend. Combine sugar, flour and salt. Add gradually to chocolate mixture and cook and stir until thickened. Then cook 10 min., stirring frequently. Pour a small amount over egg yolks, stirring vigorously. Return to double boiler and cook and stir 2 mins. longer. Add butter and vanilla. Cover and cool. Turn cold chocolate filling into pie shell. Put meringue on top.

COCONUT CHIFFON PIE

Mrs. Wallace Tintjer

Mix the following ingredients in top of double boiler.

1/2 c sugar	1/2 tsp salt
3 T flour	1 1/2 c milk

Cook until mixture thickens, stir in 1 envelope unflavored gelatin dissolved in 1/4 c water. Cool until slightly thickened. Beat until smooth. Add 1 tsp vanilla, 1/4 tsp almond extract. Fold in 1 envelope dream whip fixed as directed on package. Beat 3 egg whites with 1/2 c sugar and 1/4 tsp cream of tartar until mixture peaks. Fold into cooked mixture. Then fold in 1 c flaked coconut. Put into baked 9 inch crust and sprinkle top with coconut.

CUSTARD PIE

Mrs. Harold Hanson

Beat slightly: 3 or 4 whole eggs and 2 egg yolks. Stir in:

1/2 c sugar	2 1/2 c milk
1/2 tsp salt	1 tsp vanilla

Pour into greased pie shell. Sprinkle with 1/4 tsp nutmeg for 35 to 40 min. at 350 degrees.

DATE CHIFFON PIE FILLING

Mrs. LuVerne Wicks

Mix together thoroughly 1 envelope unflavored gelatin, 1/4 c sugar and 1/4 tsp salt in the top of a double boiler. Beat together 1 1/4 c milk and 2 egg yolks; add to gelatin mixture and cook over hot water (or directly over low heat, stirring constantly) until gelatin and sugar are thoroughly dissolved and mixture coats a metal spoon. Remove from heat. Add 1 tsp vanilla. Chill until mixture begins to thicken, stirring occasionally. Fold in 3/4 c heavy cream, whipped and 1 c pitted dates, cut very fine. Beat 2 egg whites until frothy. Gradually add 2 T sugar and continue beating until stiff but not dry. Fold into gelatin mixture. If filling seems soft, chill again until it begins to set, stirring occasionally. Turn into cooled, baked pie shell, heaping into fluffy mounds. Chill until firm. If desired, sprinkle lightly with nutmeg before serving. Also if desired you may top with whipped cream and chopped nuts.

LEMONADE MERINGUE PIE

Mrs. Lawrence Knaphus

Mix in saucepan:

7 T cornstarch

1/4 tsp salt

1/2 c sugar

Add 1 1/2 c hot water and gradually bring to a boil over direct heat. Cook 8 to 10 min. until thick and clear, stirring constantly. Remove from heat and stir several spoonfuls of hot mixture into 3 beaten egg yolks. Pour egg yolk mixture into hot mixture in pan and cook over low heat 4 or 5 min., stirring constantly. Remove from heat and gradually add 1 (6 oz) can frozen concentrated lemonade that is defrosted and 2 T butter. Stir well and cool. The mixture will thicken as it cools. When cool pour into a baked pie shell. Cover with meringue. 3 egg whites, beaten, and 6 T powdered sugar. Bake 12 to 15 min. at 350 degrees until lightly browned.

LEMON CHIFFON PIE FILLING

Mrs. Harold Hanson

Soften 1 envelope unflavored Knox gelatin in 1/4 c cold water. Beat 4 large egg yolks slightly in top of double boiler. Mix with egg yolks:

1/2 c sugar

1 1/2 tsp grated lemon rind

1/4 c unstrained lemon juice

1/4 tsp salt

Cook over boiling water for 5 min. until thick. Stir constantly. Stir stiff gelatin into hot mixture. Cool to room temperature. Beat egg whites until soft, but not dry. Beat in gradually a T at a time 1/2 c sugar. Fold into cool custard. Put 3/4 mixture lightly into cool baked pie shell. Pile rest in center for high effect. Chill for 3 hrs. Garnish with whipped cream.

LEMON PIE

Mrs. Andrew Bergland

Combine in medium size saucepan:

4 T cornstarch

1 1/2 c sugar

3 T flour

1/4 tsp salt

Stir in 2 c water and cook, stirring constantly, until mixture thickens and boils 3 min. Remove from heat. Beat 4 egg yolks in a small bowl. Blend in about 1/2 c hot mixture, slowly stir back into saucepan. Cook over low heat, stirring constantly, 3 min. Remove from heat and stir in 1 tsp grated lemon rind, 1/2 c lemon juice and 2 T butter. Cool and pour into baked pastry shell. Chill. Beat 4 egg whites and 1/4 tsp lemon extract until foamy. Add 1/2 c sugar, 1 T at a time. Beat well until meringue stands in soft peaks. Pile meringue on filling, spreading to edges of crust. Bake about 12 min. at 350 degrees.

MACARON PIE

Mrs. Neal Page

3 separated eggs

1/2 c dates

1 c sugar

1 tsp Almond extract

1/2 c nuts

1 c graham cracker crumbs

Beat egg yolks with half of sugar until light and thick. Add nuts, dates, crumbs and extract. Beat whites stiff. Add remaining sugar. Fold into yolk mixture. Turn into well greased pie plate. Bake at 350 degrees for 25 min. Serve with whipped cream or ice cream and top with strawberries.

PASTRIES -PIE

PEACH GLAZE PIE

Mrs. Marlin Shell

Cook until thickened:

1 c mashed peaches

3 T cornstarch

1 c sugar

1/2 c water

Pour over sliced peaches in a baked pie shell. Chill. Serve with whipped cream or ice cream.

PECAN PIE

Mrs. Ralph Moore

3 eggs

1 1/4 c dark Karo syrup

2/3 c sugar

1 c coarsely chopped pecans

Heat oven to 370 degrees. Beat all ingredients, except pecans, with rotary beater. Mix in pecans. Pour into pastry lined pie pan. Bake 40 to 50 min. or until set and pastry nicely browned.

SOUTHERN PECAN PIE

Mrs. Richard Couser

1 c pecan halves

1/2 tsp vanilla

3 slightly beaten eggs

1 c sugar

1 T melted butter

1 T flour

1 c light corn syrup

Arrange pecans in bottom of pie shell. Add butter, syrup, vanilla, to beaten egg. Stir until well blended. Combine the sugar, flour and blend in with egg mixture. Pour over nuts in shell and let stand until nuts rise to top. Bake in oven for 45 min. at 350 degrees.

PECAN PIE

Mrs. Larry Johnson-Mrs. Carroll Dunahoo

3 well beaten eggs

1/4 tsp salt

3/4 or 1/2 c sugar

1 tsp vanilla

1 T flour

1/4 c melted butter

1 c dark Karo syrup

Put whole pecans into an unbaked pie shell. Pour the above ingredients over them. Bake for 1 hr at 325-350 degrees.

PINEAPPLE PARTY PIE

Mrs. Clifford Amdahl

1/2 c soft butter

1 c whipping cream

1 c powdered sugar

1 (8 oz) can drained crushed pineapple

1 egg

Combine butter and sugar. Add egg and spread over crust. Combine pineapple and whipped cream. Put this in the crust. Chill overnight. Use a graham cracker crust.

PINK POSY PIE

Mrs. Jordan Bergland

3/4 c orange juice (frozen)

3/4 lb marshmallows

Melt the ingredients. Cool. Whip 1 c cream and fold in with the above. Fold in 1 pkg frozen drained raspberries. Put in a graham cracker crust.

PASTRIES - PIES

PUMPKIN PIE

Mrs. Homer Lewis

2 1/2 size can pumpkin	dash of salt
1 2/3 c sugar	2 tsp cinnamon
1 tall can Carnation milk	1 tsp pumpkin pie spice
3 eggs	1/2 tsp nutmeg

Mix sugar and pumpkin. Add slightly beaten eggs and milk. Stir well and mix in spices. Pour into 2 unbaked pie shells. Bake 10 min. at 400 degrees; reduce heat to 350 degrees and bake 30 min. longer.

MARSHMALLOW PUMPKIN CHIFFON PIE

Mrs. Carl Dickerson

1 1/4 c canned pumpkin	1/4 tsp nutmeg
1 envelope unflavored gelatin	1/4 tsp ginger
2/3 c brown sugar	2 egg yolks
1/2 tsp salt	1/2 c milk
1/2 tsp cinnamon	

Cook ingredients over medium heat stirring until the mixture boils. Cool; beat 2 egg whites stiff. Gradually add 1/3 c sugar. Fold into the pumpkin mixture. Add 2 c miniature marshmallows. Pour into baked pastry shell.

PUMPKIN PIE

Mrs. Delmar Helland-Mrs. Sherrill Hegland

1 3/4 c pumpkin	3/4 c sugar
1/2 tsp salt	1 1/4 tsp cinnamon
1 1/2 c undiluted evaporated milk	1/2 tsp ginger
3 eggs	1/2 tsp nutmeg

Beat together with rotary beater. Bake 45 to 50 min. at 425 degrees or until knife comes out clean. Center is soft, but will set.

CREAMY RAISIN PIE

Mrs. Leonard Sampson

Cook 1 1/2 c raisins until tender.

Cream: 3/4 c sugar	1 T butter
Add: 2 well beaten egg yolks	1/8 tsp salt
1/3 c flour	3/4 c boiling water

Cook until thick. Remove from heat. Add 1/4 tsp vanilla and the raisins. Fill a baked pie crust. Use the egg whites for meringue.

RASPBERRY CHIFFON PIE

Mrs. Jordan Bergland

1 box frozen raspberries	1 1/2 T lemon juice
1 10 oz raspberry jello	1/8 tsp salt
3/4 c hot water	2 egg whites
1 c whipped cream	

Dissolve the jello in the hot water and add lemon juice and enough water to the juice to make 3/4 liquid. Set until syrupy. Add salt and unbeaten egg whites. Set in ice water and beat until like whipped cream. Fold the whipped cream into the mixture. Add drained berries and garnish with whipped cream and berries.

PASTRIES - PIES

RHUBARB CREAM PIE

Mrs. Ralph Weuve

3 c diced rhubarb 1 1/2 T cornstarch
1 1/2 c sugar 1/4 tsp salt
6 T cream or canned milk 1 tsp lemon extract
2 egg yolks

Cook rhubarb until tender, then add the remaining ingredients except flavoring. Watch carefully as it will scorch easy. When thickened add flavoring and pour into a baked pie shell. Top with meringue.

RHUBARB CREAM PIE

Mrs. Grant Rankin

1 1/2 c sugar 1 c cream
1 tsp nutmeg 3 heaping c rhubarb
3 T flour

Mix dry ingredients and add cream, pour over the rhubarb and bake in 9 inch pie shell with two crusts.

RHUBARB CHIFFON PIE

Mrs. Wallace Tintjer

3 c rhubarb 1/4 c cold water
1/2 c sugar 1 pkg Dream Whip
1 envelope unflavored gelatin

Cook rhubarb and sugar together with small amount of water until tender. Add unflavored gelatin softened in cold water. Chill until partially set. Prepare Dream Whip according to directions on package. Fold into rhubarb mixture. Pour into chilled oatmeal crunch crust, and chill until firm.

RHUBARB PIE

Mrs. Laurence Banks, Jr.

6 c rhubarb 2 T butter
2 c sugar 1 T cream
4 T flour cinnamon-sugar

Sprinkle sugar and flour over rhubarb, toss lightly to mix. Spoon into prepared shell; dot with butter. Put on the top cover and brush with cream. Sprinkle evenly with cinnamon and sugar. Bake at 425 degrees for 40 min.

RHUBARB PIE

Mrs. L. G. Ellingson-Mrs. T. H. Benson

1 1/2 c sugar 3 eggs
2 T flour 3 c rhubarb

pinch salt (or use 3 T flour and 2 eggs) cinnamon or nutmeg
Mix together the sugar, flour, salt, egg yolks, and rhubarb. Pour into an unbaked pie shell after adding either the nutmeg or cinnamon for flavoring. Bake at 325 degrees for about 1 hr. Make meringue with the egg whites. Cover the pie with the meringue and brown in a hot oven.

RHUBARB PIE

Mrs. Vern Nelson

4 c rhubarb, cut fine, pour into unbaked pie crust, then make sauce of: 1 c sugar, 2 T flour mix; add 2 egg yolks, 4 T cold water, pinch of salt. Mix all together and pour over rhubarb and bake at 350 degrees for 1 hr., then take out of oven and beat 2 egg whites with 4 T sugar and put on pie and return to oven for 15 min. at 350 degrees.

PASTRIES - PIES

FRESH STRAWBERRY CHIFFON PIE

Mrs. Harold Hanson

Mix one 3 oz pkg of your favorite instant strawberry pudding or pie filling and blend in 1 1/4 c of crushed strawberries. Pour into your graham cracker pie crust and chill until firm. Spread with whipped cream, top with fresh strawberries and serve.

PRESERVES - CANNING - PICKLES

CANNED PIE APPLES

Mrs. Ralph Weuve

Peel and slice apples and place in a stone jar alternating apples and sugar. Use 1 1/2 c of sugar per gallon of apples. Let set overnight to draw juice. The next day pack apples in jars and cover with juice. Cold pack 20 min. Next best to fresh apple pie.

CORN FOR THE FREEZER

Mrs. Ralph Weuve

Clean fresh picked corn and cut from cob. Place in a heavy kettle and add 1 tsp salt and 1 tsp sugar per qt. Add water enough so you can see through corn. Bring to a good hard boil. Remove from stove and pour into flat pans to cool. When cool place in jars and freeze. Be sure to stir often as this sticks very easily.

FROZEN PEACHES

Mrs. Joel Anderson

1 crate peaches, peeled and sliced

Juice of 1 doz large oranges

4 1/2 c sugar

Put peaches in juice and sugar as you slice them. Put in containers, allowing 2 inches freezing space. Use a little wax paper on top to keep peaches in juice. Put on cover and freeze. This is especially good on ice cream.

GRAPE JELLY

Mrs. Edson Murrell

Mix and boil 1 min. 3 1/4 c sugar and 1 1/2 c water. Take off stove and stir in 1 thawed 6 oz grape juice and 1/2 bottle Certo. Pour into glasses at once. Keep in refrigerator or cool place.

RHUBARB JAM

Mrs. Richard Couser

5 c rhubarb

5 c sugar

Mix and cover. Let stand overnight. Cook 10 min. and add 1 lb candy orange slices diced fine. Add these just before removing from heat. Then add 1 pkg lemon jello. When dissolved pour into glasses.

RHUBARB JAM

Mrs. Ralph Weuve

Cook as for sauce 4 c sliced rhubarb and 4 c sugar. When done add 1 pkg of strawberry jello and stir until dissolved and pour into jars. Cool, then cover with parafin. Other flavors of jello may be used.

NO COOK STRAWBERRY JAM

Mrs. Obed Olson

Mix 4 c sugar with 2 c prepared strawberries, let set. Combine 3/4 c water and box of sure jell in small pan and bring to boil, boiling for 1 min. stirring constantly. Stir into fruit mixture and continue stirring 3 min. Quickly put into glasses and chill 24 hrs. Store in freezer or refrigerator.

BET PICKLES

Mrs. Jordan Bergland

Cook beets until tender. Cold dip and slip skins. Slice if large beets are used.

Pickling syrup:

2 c brown sugar

2 c vinegar

3 c water

Cover beets with mixture. Boil for 5 min. Seal in hot jars.

PRESERVES - CANNING - PICKLES

BEET PICKLES

Mrs. Ralph Weuve

2 c sugar
1 1/2 c vinegar
1 heaping T mixed pickling spice tied in cloth bag

1/2 c water
1/4 tsp salt

Bring this mixture to a boil and put in about 5 pts of small beets. Simmer 20 min. and then pack in jars and seal. Discard the bag of spices when through simmering. These stay a very pretty red beet color.

BEET PICKLES

Mrs. Larry Johnson

Wash and cook beets, skin them and slice the beets. For the syrup use 1 c of vinegar for every 2 c of sugar. Bring the syrup mixture to a boil. Then drop in the beets. Pack hot beets in jars and seal.

BREAD AND BUTTER PICKLES

Mrs. Albert Sampson

2 doz medium cucumbers
1 doz medium onions

1/3 c salt

Wash cucumbers, peel onions and cut in 1/4 inch rings. Arrange in layers, sprinkling salt on each layer. Let stand 1 or 2 hrs. Drain.

2 c vinegar
2 c sugar
1 tsp celery seed
1/2 tsp black pepper

2 tsp ginger
2 tsp mustard seed
1 tsp tumeric

Bring to a boil and add cucumbers and onions and simmer for 15 min. Pack in hot sterilized jars and seal.

CHUNK PICKLES

Mrs. Noel Tolley

Put cucumbers in brine using coarse salt for a week. Freshen in clear water for 2-4 hrs. Make a solution of 4 c sugar, 2 c vinegar, and 4 c water and let stand in this for 24 hrs. Drain and throw this solution away. Make new brine from same recipe, add cucumbers and seal in jars.

DAKOTA PICKLES

Mrs. Noel Tolley

Cut large cucumbers into 8 pieces lengthwise. Let stand in ice water 6 hrs or longer. Put pieces around sides of 9 qt jars filling centers with small pieces of celery and onion. To 3/4 qt vinegar (3 c) add 1/2 c salt and 1 c sugar, and 1 c water. Heat to boiling and pour over pickles and seal. Dilute vinegar for a sweeter pickle.

CRISP DILL PICKLES

Mrs. Dick Dusenbery

Scrub 20-25 medium sized cucumbers. Pack in sterilized jars. Put in each jar: 2 heads dill, 1 tsp mustard seed, 1 clove garlic, 1/8 tsp powdered alum. Heat to boiling: 5 c cider vinegar, 10 c water, 1/3 c coarse salt. Fill jars with hot liquid. Seal.

DILL PICKLES

Mrs. Edson Murrell

Fill jar with sliced cucumbers. Add 2 or 3 nice heads of dill. Bring to boil:
2 c vinegar
1 c salt

6 c water
1 tsp alum

Pour over cucumbers and dill and seal.

PRESERVES - CANNING - PICKLES

DILL PICKLES

Mrs. Roy Serverson

Select firm cucumbers. Soak overnight in tub of salted well water, then scrub clean and pack tightly in quart jars. To each jar add large bunch of dill or 1 1/2 tsp dill seed and add 2 garlic cloves and 1/4 tsp alum. Make a brine by combining 1 qt well water and 1 c salt. Bring to a boil and fill each qt with boiling brine to cover the pickles. Fill up to neck of jar. Seal tightly with wet rubber rings and glass lids. Allow flavor to develop at least 2 months before opening pickles.

DILLY BEANS

Mrs. Richard Couser

2 lb small green beans	2 c water
1 tsp red pepper	1/2 c pickling salt
4 cloves garlic	2 c white vinegar
4 heads dill	

Stem beans and pack in jars. To each pt jar add 1 head dill, 1 clove garlic, 1/4 tsp red pepper. Heat vinegar, salt and water to boiling. Pour over beans and seal. Increase garlic clove to 2 per jar if desired. Ready to eat in 1 week.

14 DAY PICKLES

Mrs. Albert Sampson

Soak 2 gallons of cucumbers in salt water seven days. Next day pour 2 c salt and boiling water over pickles. Eighth day drain and cover with clear boiling water. Ninth day drain and cover with boiling water and 4 T dissolved alum. Tenth day drain and cover with clear boiling water. Eleventh day drain and split pickles and cover with 5 pts vinegar, 3 c sugar, 1 oz stick cinnamon, 1 oz whole all spice, boiling. Pour over pickles. Twelfth day drain and boil adding 1 c sugar each day, 13th and 14th day. Fourteenth day boil and can in jars.

LIME SWEET PICKLES

Mrs. Larry Johnson

Soak 7 lbs cucumbers sliced for 24 hrs in 2 gallons of water with 2 c hydrated lime dissolved in it. Stir several times. Drain and rinse thoroughly. Soak 3 hrs in clear cold water. Drain well. Mix together 2 qts yellow vinegar, 9 c sugar, 1 tsp celery seed, 1 tsp whole cloves, 1 tsp pickling spice, 3 tsp coarse salt. Pour cold mixture over cucumbers and let stand overnight. Next morning simmer about 30 min. Can while hot. Put spices in bag; do not can with pickles. Green food coloring to the cold mixture will add color.

PICALILLI

Mrs. Sam Bergland

1 peck green tomatoes	8 onions
1 head cabbage	1 c salt
3 peppers, red or green	

Chop and mix together. Add salt and let stand overnight. Drain and add:

2 qts vinegar	2 T black pepper
2 c brown sugar	1 T cloves
3 T mustard seed	1 T allspice
2 T cinnamon	1 T ginger

Boil the mixture for 30 min. Stir frequently. Pour into hot sterilized jars and seal immediately.

SWEET PICKLES

Mrs. Noel Tolley

Put cucumbers in salt brine 2 weeks or longer. Cut cucumbers lengthwise. Freshen in clear water for 24 hrs. Then bring to boil 1/2 gallon vinegar, 1/2 gallon water, 1 T alum. Add pickles and stir until they boil. Let stand in this solution overnight. Drain and put in jars and cover with the following:

2 pts vinegar 1 box stick cinnamon

2 qts sugar 1 box cloves

Heat this for 9 mornings and seal the last day. Double vinegar and sugar amounts, but do not add any more spices.

VIRGINIA SWEET PICKLES

Mrs. Ralph Weuve

Let 1 1/2 gallons sliced cucumbers stand in brine to float an egg for 7 days, stirring thoroughly each day. The 7th day, drain and rinse in clear water; drain and then add 1 heaping tsp of alum and cover with clear water. Soak overnight. Drain and boil for 30 min. in fresh water with 1 T ginger added. Drain and make syrup:

4 c vinegar 1 T celery seed

2 c water 3 or 4 sticks of cinnamon

6 c sugar 1/2 box of pickling spice tied in a bag

1 tsp salt

Boil pickles in this for 30 min. Remove spices, pack pickles in jars. Cover with syrup and seal. Very green and crisp.

WATERMELON PICKLES

Mrs. Neal Page

6 c water 1 c white vinegar

9 c pared watermelon rind 1/4 tsp oil of cinnamon

cut in 3/4 inch squares 1/4 tsp oil of cloves

4 c sugar

First day-Bring water to boil in large saucepan. Add watermelon rind and simmer until rind is tender when pierced with fork, 10 to 15 min. Drain thoroughly and place in glass bowl. Combine sugar, vinegar, oils in saucepan; bring to boil, stirring until sugar is dissolved. Pour syrup over rind and cool; cover and let stand overnight. Second day-Drain rind, reserving syrup. Heat syrup to boil; pour over rind. Cool; cover and let stand overnight. Third day-Repeat as second day. Fourth day-Heat rind and syrup to boil. If desired, add several drops red or green food coloring. Immediately pack pickles in sterilized jars and seal tightly.

CORN RELISH

Mrs. Sam Bergland

18 ears of corn 3 c water

1 large head of cabbage 2 c sugar

6 green tomatoes 1 tsp salt

2 onions 1 tsp mustard

6 c vinegar 1 T mixed spices

Cut corn from cob, chop tomatoes, cabbage and onions. Add remaining ingredients. Cook until corn is tender-25 to 30 min. Seal while hot in sterilized jars.

CRANBERRY RELISH

Mrs. Harold Hanson

Wash and stem 1 lb cranberries, 2 oranges, and 2 unpeeled apples. Put all through the medium sieve of a grinder. Add 2 c sugar and mix well. Store in covered jar in refrigerator. Keeps indefinitely.

PRESERVES - CANNING - PICKLES

CUCUMBER RELISH

Mrs. Gerhard Amdahl

Peel and seed 2 qts green cucumbers, 1 qt onions and grind. Add 2 T salt and 2 c sugar. Add vinegar to suit taste. Seal and they will keep indefinitely in jars.

SAUERKRAUT RELISH

Mrs. James Thompson

1 c sugar

1/2 c vinegar

Bring to a boil and let cool.

1 no. 2 1/2 can sauerkraut

1/2 c chopped onion

1 c green pepper

1/2 c pimienta

1 c chopped celery

Drain sauerkraut well. Chop the kraut and chopped pepper, celery, onion and pimienta. Pour the cooled vinegar mixture over all. Makes a qt of relish that keeps in the refrigerator.

QUICK COOKERY

CHERRY CRUNCH

Mrs. Myron Tjelmeland

Mix together 1/2 c brown sugar, 1/2 c rolled oats, 1/2 c flour. Cut in 1/3 c butter. Sprinkle this over a can of prepared cherry pie mix that has been put in a 8 inch squared pan. Bake at 350 degrees for 40 to 45 min.

QUICK CHERRY DESSERT

Mrs. Allis Wicks

1 can Wilderness cherry pie mix

4 T melted butter

1 small box white cake mix

(chopped nuts, optional)

Pour can of pie mix into an 8 x 8 inch cake pan and sprinkle 1 small loaf white cake mix over this. Pour melted butter over mixture, add chopped nuts and bake at 350 degrees for about 40 min. Serve with ice cream or whipped cream. Serves 8.

DESSERT

Mrs. Myron Tjelmeland

Fill cantaloupe halves with vanilla ice cream.

DESSERT

Mrs. Jordan Bergland

Fill canned peach halves with 1/2 tsp butter and 1/2 tsp brown sugar and place under broiler until glazed and serve with a dip of ice cream.

DESSERT

Mrs. Ralph Moore

Use a spice cake mix. Follow directions on box. Add 1 c raisins (lightly floured). Pour into greased and floured pan. Sprinkle 1 c brown sugar and 1/2 c nut meats on top of cake. Bake as directed on box. Serve with whipped cream.

QUICK RHUBARB DESSERT

Mrs. Noel Tolley

Put 2 c sliced rhubarb in bottom of greased 8 x 8 inch pan. Cover with 8 oz pkg of miniature marshmallows and 1 small Jiffy cake mix, white or yellow. Bake for 30 min at 350 degrees.

EASY DOUGHNUTS

Mrs. Myron Tjelmeland

1 can of refrigerated biscuits. Cut doughnuts hole in center of biscuit. Deep fry in hot fat 370 to 380 degrees. Fry as many at a time as can be turned easily. Turn doughnuts as they rise to surface and show a little color. Fry about 3 min to completely brown on both sides. Lift from fat with long fork and drain over kettle-place on absorbent paper in warm place. Shake doughnuts 1 at a time in a paper bag with a little powdered or granulated sugar. Soon after frying use these doughnuts as they do not keep their goodness long.

QUICK NOODLE BAKE

Mrs. Delmar Helland

Pour either a can of cream of chicken or cream of mushroom soup (undiluted) over cooked noodles and stir.

QUICK SUPPER

Mrs. Jordan Bergland

Heat 1 can boned chicken or boned turkey and 1 can cream of chicken soup, onion salt, and cooked peas. Serve over toast.

SALADS - SALAD DRESSINGS

BEAN SALAD Mrs. John Helland-Mrs. Alfred Jorgenson-Mrs. Fred Erickson
Mrs. Peter Egenes-Mrs. Joel Anderson
1 can cut green beans 1 small chopped green pepper
1 can cut yellow wax beans 1 small chopped onion
1 can red kidney beans (wash & drain) 2 c chopped celery (or 1/2 tsp celery seed)
1 can lima beans (optional)
Add this dressing and let stand 24 hrs: 3/4-1 1/2 c sugar, 1/2 c salad oil, 1/2-1 c vinegar, 1 tsp salt and dash pepper.

24 HOUR COLE SLAW Mrs. Delmar Brue
1 head cabbage 1 tsp salt
1/2 c sugar 1 tsp celery seed
1 small chopped onion 1/8 tsp black pepper
1 small green pepper 1 tsp prepared mustard
10 or more stuffed olives 1/2 c salad oil
3/4 c white vinegar
Boil ingredients 3 min. and add hot to cabbage. Mix and chill for 24 hrs.

COMPANY CABBAGE SLAW Mrs. John Helland
1 T unflavored gelatin 1 tsp salt
1/4 c cold water 1 tsp celery seed
1 c vinegar 1/4 tsp pepper
1 1/2 c sugar 1 c salad oil
Soften the gelatin in cold water. Heat the vinegar and sugar. Add seasonings and stir in the softened gelatin. Beat in the salad oil. Combine the following vegetables:
8 c shredded cabbage 1 minced green pepper
3 shredded carrots 1 small grated onion
Toss with just enough dressing to moisten. Refrigerate.

SHREDDED CABBAGE TOSS Mrs. Alfred Jorgenson
4 c shredded cabbage 1 medium onion, thinly sliced
1/4 c chopped parsley
Combine and add dressing made of 3 T sugar, 1 tsp salt, 3 T vinegar and 2 T salad oil.

GARDEN SLAW Mrs. Noel Tolley
8 c shredded cabbage 1/2 c chopped onion
2 carrots shredded 1/2 c diced celery
1 green pepper
Mix these vegetables and refrigerate while preparing the following dressing.
Dissolve 1 envelope Knox gelatin in 1/4 c cold water. Heat 2/3 c vinegar, 1 tsp celery seed, 1 tsp salt, 1/4 tsp pepper, 2/3 c sugar to boiling point. Add the dissolved gelatin. Cool mixture until it begins to set, then add 2/3 c salad oil very slowly while beating mixture with electric mixer. Combine with vegetables. This will keep for 2 or 3 days in refrigerator.

SALADS - SALAD DRESSINGS

GREEN SALAD

Mrs. Joel Anderson

1 small head lettuce 2 green onions sliced (tops included)
1 c chopped celery 1 can drained mandarin oranges
Carmelize 1/4 c sliced almonds with 2 T white sugar over medium heat. Stir until sugar coats on almonds and they turn brown. Dressing: 2 T sugar, 2 T vinegar, 1/4 c oil and 1/2 tsp salt.

MOLDED CREAM CHEESE SALAD

Mrs. Roy Severson

Boil 1 can tomato soup on top of a double boiler. Add large pkg cream cheese and stir until dissolved. Add 2 pkg lemon jello dissolved in 2 c boiling water. When cool add 1 1/2 c chopped celery and 1 cucumber, green pepper, and medium-sized onion. All of these are chopped or diced. Add 1 c mayonnaise. Chill and mold.

POTATO SALAD

Mrs. Harold Hanson

10 lbs cooked, peeled warm potatoes chopped celery
2 dozen sliced radishes 1 dozen sliced hard boiled eggs
1 green pepper thinly diced 2 sweet pickles or
1 large onion chopped fine fresh cucumbers, diced
To this add 1/2 qt salad dressing, 2 c french dressing, 2 tsp prepared mustard, 1/4 c catsup, 1 tsp black pepper, 3 tsp salt. Mix first ingredients and stir dressing well before pouring it over potato mixture. Sprinkle with paprika and cover in refrigerator several hours before serving on lettuce with meat course or as a luncheon. Add cold diced ham to salad or serve on large slice of boiled or baked ham. (serves 18 to 20)

RICE SUPPER SALAD

Mrs. Lawrence Knaphus

2/3 c precooked minute rice 1/2 tsp salt
3/4 c water 1 c cooked ham
1/4 tsp salt 1 c slivered cheese
3/4 c mayonnaise 1 c peas
1 tsp grated onion 2 T drained pickle relish
Combine rice, water, and salt. Bring to boiling point; remove from fire. Cover and let stand 10 min. Mix all together and let stand 1 hr before serving.

CHICKEN PINEAPPLE SALAD

Mrs. Clarence Anderson

3 c diced cooked chicken salt and pepper to taste
1 1/2 c sliced celery 2 T lemon juice
1/3 c chopped pimiento 1 c mayonnaise fluffed with
2 T chopped parsley 1/2 c whipped cream
2 c cubed fresh pineapple 1 c coarsely crushed potato chips
Combine all ingredients except chips and chill well. Add crushed chips just before serving; the chips should be in small chunks, not crumbs. If desired serve the salad from hollowed half-pineapple shells, or make individual servings in crisp lettuce cups. Makes 6 to 8 servings.

SALADS - SALAD DRESSINGS

TROPICAL SALAD

Mrs. Delmar Brue

1 3/4 c macaroni	1/3 c mayonnaise
2 c diced celery	1/3 c French dressing
2 c pineapple tidbits	1 1/2 tsp salt
1/4 c sweet pickle relish	2 cans (6 1/2 oz) tuna
2 T prepared mustard	3 bananas

Combine cooked macaroni, celery, pineapple and pickle relish. Blend together mustard, mayonnaise, french dressing and salt. Add to macaroni mixture, fold in tuna. Chill for at least an hour. To serve fold in bananas and serve on crisp greens. Garnish with lemon slices. Salmon or chicken may also be used.

APRICOT NECTAR SALAD

Mrs. Inger Knaphus

2 (3 oz) pkg orange jello	2 1/2 c apricot nectar
1 1/2 c hot water	1 c small marshmallows

Mix in order given. Set until firm. Spread on topping. 1 c apricot nectar, 2 T flour, 1 egg beaten, 1/2 c sugar, 2 T butter. Cook in double boiler and stir constantly. Let cool until thoroughly cold. Then add 1 c whipped cream.

BING CHERRY SALAD

Mrs. Harold Hanson

2 c drained bing cherries	6 T lemon or pineapple juice
1 c drained pineapple tidbits	4 T butter
1/2 c pecans	1/2 lb marshmallows
2 T sugar	1 c cream, whipped
2 eggs beaten	

Combine cherries, pineapple, and pecans. Make a dressing by combining sugar, eggs, lemon juice and the butter in top of a double boiler. Cook over hot water until thick, stirring constantly. Remove from heat, stir in the marshmallows until partially melted. When cool, stir in fruit and nuts. Fold whipped cream into the mixture and chill several hours before serving on greens.

CHERRY SALAD

Mrs. Harold Hanson

Drain 1 can (1 lb) water-packed tart red cherries, pitted, and reserve liquid. Mix together 1 envelope unflavored gelatin, 1/4 c sugar and 1/8 tsp salt in saucepan. Add reserved cherry liquid and place over low heat, stirring constantly, until gelatin and sugar are dissolved. Remove from heat. Stir in 3/4 c orange juice or gingerale, 2 T lemon juice, and 1/8 tsp red food coloring. Chill until mixture is the consistency of unbeaten egg whites. Fold in drained cherries and 1 c finely-diced celery. Turn into a 3-cup mold. Chill until firm.

CHRISTMAS JELLO SALAD

Mrs. Clifford Amdahl

1 box orange jello made with 1 c water	
1 glass pineapple cream cheese	1/2 c salad dressing
1/2 lb marshmallows	1/2 pt whipped cream

Put marshmallows in Jello and cool. Add cheese, salad dressing, and whipped cream. Chill until very solid. Make one box cherry jellow following directions on box. Cool and pour over top.

SALADS - SALAD DRESSINGS

CRANBERRY BANANA MOLD

Mrs. L. G. Ellingson

- | | |
|------------------------------------|-------------------------|
| 1 pkg lemon gelatin | 1/2 c chopped pecans |
| 1 1/4 c hot water | 3 medium sized bananas |
| 1 can (1 lb) whole cranberry sauce | 2 T mayonnaise |
| | 1 3 oz pkg cream cheese |

Dissolve gelatin in hot water; add cranberry sauce and stir until blended. Chill until partially thickened. Add pecans and sliced bananas. Spoon into a square pan. Chill until firm. Cut into squares and serve on greens. Blend mayonnaise into softened cream cheese and serve on salad.

CRANBERRY SALAD

Mrs. Henry Aashiem

- | | |
|-----------------------------|------------------------|
| 3 c small marshmallows | 1/2 c nuts |
| 3/4 c sugar | 1/4 tsp salt |
| 2 c diced apples | 1 c whipped cream |
| 1/2 c seedless green grapes | 2 c ground cranberries |

Combine marshmallows, cranberries, and sugar. Cover and chill overnight. Add apples, grapes, walnuts and salt. Fold in cream.

ROYAL SALAD

Mrs. Noel Tolley

Dissolve 1 pkg cherry jello in 1 c boiling water. Add 1/2 c sugar, 1/2 c pineapple juice and dash of salt. Chill until partially set. Add 1 c ground raw cranberries, 1 ground orange, and 1/3 c crushed pineapple, drained. Serve with salad dressing.

CRANBERRY SALAD

Mrs. Larry Johnson

- | | |
|----------------------------|------------------------------|
| 1 lb of ground cranberries | 1 c sugar |
| 1 lb marshmallows | 1 c cubed, drained pineapple |
| 1/2 lb white grapes | |

Mix together and let stand 4 hrs. Add 1/2 pt whipped cream and let stand overnight.

DESSERT SALAD

Mrs. Edson Murrell-Mrs. Myron Tjelmeland

Mrs. Charles Ballard

- | | |
|------------------------|--------------------------------|
| 2 boxes of lemon jello | 2 bananas |
| 3 c hot water | 1 c crushed, drained pineapple |
| 8 large marshmallows | 1 egg |
| 2 T flour | 1/2 c sugar |
| 1 c pineapple juice | 1 c whipped cream |

Dissolve jello in hot water and add marshmallows. Stir until melted. Cool until syrupy. Add bananas and pineapple. Refrigerate in a 9 x 13 inch pan. Top with mixture of egg, sugar, flour and pineapple juice. Cook this until it is thick. Cool and fold in whipped cream. Spread on top of jello.

DOUBLE TREAT BLACK CHERRY SALAD

Mrs. Clifford Amdahl

- | | |
|---------------------------|---------------------------------|
| 2 pkgs black cherry jello | 2 T lemon juice |
| 2 c boiling water | 8 drops almond extract |
| 2 c dark sweet cherries | 1 c whipped cream or substitute |
| 1 sliced banana | |

Dissolve jello in hot water. Drain cherries and add juice to gelatin. Also add lemon juice and almond extract. Divide into 2 bowls with about twice as much in one as the other. Put bananas in this and pour into a square cake pan. Chill. Fold whipped cream and cherries into second bowl of gelatin and pour over firm gelatin in cake pan. Chill.

SALADS - SALAD DRESSINGS

PERFECT CRANBERRY MOLD

Mrs. Ralph Weuve

Cook 1 qt cranberries and 1 c water until berries burst with a spoon. Press through a sieve. Add 2 c sugar to the hot strained mixture and stir until dissolved. Pour into mold or molds and chill. Do not cook after sugar has been added.

CRANBERRY SALAD

Mrs. Ralph Weuve

Grind:

1 lb cranberries

2 peeled oranges

3 large red apples

Add:

1 small can crushed pineapple

1 1/2 c small marshmallows

2/3 c sugar

1/2 c chopped celery

chopped nuts, optional

Mix and chill several hours. This keeps very well in the freezer.

CUCUMBER COTTAGE CHEESE SALAD

Mrs. George Knaphus

1 c cottage cheese

1/4 c minced onion

1/4 c sour cream

1/4 c minced parsley

1/2 c chopped cucumber

dash salt and pepper

Combine ingredients and chill.

FALL BUFFET SALAD

Mrs. John Helland

1 pkg raspberry gelatin

1/2 c chopped dates

1/2 c diced apples

1/4 c chopped nuts

1/2 c chopped celery

2 T mayonnaise

1 c pineapple tidbits

1/2 c whipped cream or Dream Whip

Prepare gelatin according to package directions using syrup from pineapple for part of liquid. Cool to egg consistency and add mayonnaise and fruits and nuts. Fold in whipped cream. Turn into mold and chill until firm.

FAVORITE SALAD

Mrs. Orville Ellingson-Mrs. Wallace Tintjer

2 boxes lemon jello

1 medium sized can of crushed pineapple

2 large bananas

1/2 lb small marshmallows

Prepare jello as directed on box and partially set. Then add the pineapple, bananas and marshmallows. Let set completely. 1 c pineapple juice, 3 T flour, 1/2 c sugar, 1 egg yolk, dash of salt and 2 T butter. Cook the above ingredients (except the butter) until like a custard. Add the butter and let cool. Add 1 c whipped cream to the custard mixture. Spread on the salad. Let set overnight.

FROSTED APRICOT SALAD

Mrs. Harold Hanson

1 No. 2 1/2 can chopped apricots (drained)

1 No. 2 can crushed pineapple (drained) 3 c hot water

3 pkgs orange jello

2 c apricot juice

Combine and let set in large baking pan. Spread with topping: Combine 1/2 c sugar with 3 T flour. Add 1 slightly beaten egg. Add 1 c apricot and pineapple juice and 2 T butter. Cook over low heat until thickened, stirring constantly. Remove from heat and add butter. Cool. Fold in 1/2 pt whipped cream. Spread over salad and sprinkle with grated cheese.

SALADS - SALAD DRESSINGS

FROZEN FRUIT SALAD

Mrs. Carroll Dunahoo

1 (20 oz) can crushed pineapple
1/2 (lb) can sliced peaches
1/2 c seedless grapes
3/8 c maraschino cherries
7 1/2 large marshmallows
1/2 tsp crystallized ginger
1/2 envelope unflavored gelatin
1 T cold water

1/4 c orange juice
1 T lemon juice
5/8 c sugar
1/8 tsp salt
1/2 c coarsely chopped pecans
1/2 pt whipped cream
3/4 c mayonnaise

Drain fruit and save 3/8 c pineapple juice. Cut up the fruit and combine it with the marshmallows and chopped ginger. Soften gelatin in cold water. Heat the pineapple juice to boiling. Add gelatin; stir to dissolve and add orange and lemon juices, sugar and salt. Stir to dissolve and then chill. When the gelatin starts to thicken add fruit mixture and nuts. Fold in whipped cream and mayonnaise. Spoon in qt cartons and freeze.

FROSTED LIME-WALNUT SALAD

Mrs. Millard Helland

1 pkg lime gelatin
1 c boiling water
1 No. 2 can crushed pineapple
1 c small curd cottage cheese

1/2 c finely sliced celery
1 tsp chopped pimiento
1/2 c chopped walnuts

Dissolve gelatin in boiling water. Cool until syrupy and stir in remaining ingredients. Turn into an 8 x 4 inch pan. Chill. When firm either unmold or leave in pan. Frost top with a 3 oz pkg of cream cheese, 1 T mayonnaise, and 1 tsp lemon juice. Blend and beat this until smooth. Decorate with walnut halves.

FROSTED SALAD

Mrs. Carroll Dunahoo

1 pkg lemon jello
1 pkg orange jello
2 c hot water
1 1/2 c cold water

1 medium can crushed pineapple (drained)
10 chopped marshmallows
3 bananas

Dissolve jello in water and chill until partly thickened. Then add fruit and marshmallows. Place in pan and chill until firm. 1 egg, 1/2 c sugar, 2 large T flour, 1/3 c pineapple juice. Beat the egg slightly and add other ingredients. Cook until thick. Cool. Fold in a cup of whipped cream. Top with grated cheese.

FRUIT SALAD

Mrs. Ralph Moore

1 can mandarin oranges
2 cans fruit cocktail
1 pkg small marshmallows

1 pkg strawberry jello
1 pkg Dream Whip

Let the jello set in a pan so it will be about 1/2 inch thick. Use only 1 1/2 c water in making it. When set cut in 1/2 inch cubes. Add all ingredients together, chill and serve in a lettuce cup.

FRUIT SALAD Mrs. Leonard Sampson-Mrs. Ralph Weuve-Mrs. Milford Nessa

1 can apricot pie filling
1 can drained pineapple chunks
1 can drained mandarin oranges

1 c small marshmallows
3 to 5 bananas
maraschino cherries for color, if desired

No dressing is necessary. The pie filling provides this. Just mix and chill. Add bananas at serving time.

SALADS - SALAD DRESSINGS

FRESH FRUIT SALAD

Mrs. Allis Wicks

1 fresh pineapple (cut up in chunks). Cover pineapple with 1 c sugar. Let stand until juicy. Add any amount of bananas, peaches, apricots. 1 qt of strawberries can be added to the pineapple. Cover the above with this dressing: 1 c fruit juice, 4 T cornstarch and 1/2 c sugar. Cook until thick and add juice of 1 lemon. When cool combine with fruit. This will stand overnight and fruit won't turn brown.

LIME APPLE SAUCE SALAD

Mrs. Hannah Tesdall

Add a pkg lime jello and a bottle of 7-Up to 2 1/2 c strained apple sauce. Refrigerate in a 9 x 13 inch pan. Topping: 1/2 pt whipped cream, 1 pkg cream cheese, 1/4 lb marshmallows. Combine and refrigerate overnight. Whip before spreading over jello.

LIME PINEAPPLE JELLO

Mrs. Joel Anderson

1 pkg lime jello

small bag miniature marshmallows

1 No. 2 can pineapple tidbits

1/2 pt whipped cream

1 carton cottage cheese

In saucepan combine jello with 3/4 c pineapple juice. If there isn't enough juice add water or orange juice. Boil for 7 min. Cool. Mix pineapple, cottage cheese, marshmallows and add to cooled gelatin. Fold in whipped cream. Chill.

LIME SHERBET SALAD

Mrs. Celia Wicks

2 boxes lime jello dissolved in 2 c hot water. Add 1 pt lime sherbet, 2 cans (13 oz size) frozen grape fruit sections, defrosted and drained, 1 small can crushed pineapple and 1/2 c coarsely chopped pecans. Chill until firm. Serve on lettuce leaves.

ONE CUP SALAD

Mrs. Homer Lewis-Mrs. Delmar Brue

1 c diced pineapple

1 c marshmallows

1 c mandarin oranges

1 c sour cream

1 c coconut

fruit cocktail & cottage cheese (optional)

Mix together and chill.

ORANGE SHERBET SALAD

Mrs. John Johnson-Mrs. Ernest Hougen

Mrs. Celia Wicks

3 pkg orange jello

1 No. 2 can pineapple tidbits (drained)

1 pt orange sherbet

4 c liquid (fruit juice and water)

1 small can mandarin oranges (drained)

Heat liquid to boiling point. Add jello and stir until dissolved. Add sherbet; mix and cool. When it begins to thicken, add fruit and mix well. Spread with topping: 1/2 c sugar, 2 T flour, 1 egg, 1 T butter and 1 c pineapple juice. Cook until thick; cool. Fold in 1 c whipped cream.

OVERNIGHT SALAD

Mrs. Richard Sesker

2 No. 2 cans crushed pineapple (drained)

1 pkg cream cheese, large

32 large marshmallows (cut fine)

2 cartons of whipping cream folded in last

Let set overnight or at least 12 hrs. Serve on lettuce topped with marachino cherry.

SALADS - SALAD DRESSINGS

PINEAPPLE SALAD

Mrs. Fred Erickson

1/2 c sugar

1 c marshmallows

1 T cornstarch

1 small can white cherries

1 egg beaten

1 c whipped cream

1 c pineapple juice

Dash of salt

1 can pineapple chunks

Boil sugar, cornstarch, salt, egg and pineapple juice until thickened. Cool. Add remaining ingredients. Lastly fold in whipped cream. Refrigerate overnight.

QUICK SALAD

Mrs. Orville Ellingson

1 small pkg cream cheese

1 pkg Dream Whip

3/4 c mayonnaise

1 small pkg miniature marshmallows

1 T sugar

1 small can crushed pineapple

Mix the cream cheese, mayonnaise, and sugar. Prepare dream whip as directed on package. Mix lightly together.

RASPBERRY JELLO

Mrs. Joel Anderson

2 pkg raspberry jello

1 c applesauce

2 1/2 c boiling water

1 T lemon juice

2 pkg frozen raspberries

Mix ingredients together and pour in 11 x 7 inch pan. Cut up 16 marshmallows and mix with 1/2 pt sour cream. Let stand overnight in refrigerator and then whip and spread over gelatin.

STRAWBERRY BAVARIAN CREAM SALAD

Mrs. Harold Hanson

1 pkg strawberry jello

1 envelope Dream Whip or

1/4 c sugar

1 c whipped cream

1 c boiling water

1 pkg thawed strawberries

3/4 c cold water and juice

2 medium bananas

Dissolve jello and sugar in boiling water. Drain strawberries, reserving juice. Add enough water to the juice to make 3/4 c and add to the jello. Chill until slightly thickened. Prepare whipped cream. Stir into gelatin until blended. Add strawberries and sliced bananas. Pour into mold and chill until firm.

24 HOUR SALAD

Mrs. Delmar Helland-Mrs. Harold Hanson

2 c white grapes, halved

2 c quartered marshmallows

2 c diced pineapple

1/2 c nuts

2 c orange sections

Dressing: 2 eggs, 2 T sugar, 1/4 c light cream, juice of 1 lemon and 1 c whipped cream. Beat eggs till light. Gradually add sugar, light cream and lemon juice. Mix thoroughly. Cook in double boiler until smooth and thick, stirring constantly. Remove from heat; cool. Fold in whipped cream. Pour over fruit mixture and mix lightly. Chill 24 hrs.

DELICIOUS SALAD DRESSING

Mrs. Delmar Helland

1 qt vinegar

2 lbs sugar

1 qt salad oil

2 tsp salt

1 qt catsup

1 T paprika

SALADS - SALAD DRESSINGS

COLE SLAW AND GREENS DRESSING

Mrs. Harold Hanson

1 tsp salt

3 T vinegar

2 T salad oil

4 T sugar

Mix together and pour over lettuce or chopped cabbage. For a change add a bit of celery salt, onion salt, or garlic salt according to taste.

FRENCH DRESSING

Mrs. Harold Hanson

1/4 c vinegar

2 T worchestershire sauce

1/3 c catsup

1 tsp grated onion

1/2 c sugar

1/2 tsp salt

1 c salad oil

2 cloves garlic

FRENCH DRESSING

Mrs. Sam Bergland

1 c sugar

1 tsp grated onion

1 tsp celery seed

1/4 c vinegar

1 tsp salt

1 c salad oil

1 tsp paprika

9 oz chili sauce

1 tsp dry mustard

Blend together with mixer.

HOMEMADE SALAD DRESSING

Mrs. Clarence Anderson

Mix: 1 c sugar

1 T flour

Add and cook:

1 T mustard

1 c vinegar

1/2 tsp pepper

1 tsp salt

1 T butter, rounded

10-12 beaten egg yolks

1 c water

Cook until thick - 20 min. Pour into glass fruit jars. Makes more than a quart. Good for potato salad.

NEVER FAIL FRENCH DRESSING

Mrs. Harold Hanson

1 can tomato soup

1 tsp salt

1/2 c sugar

1/2 tsp black pepper

3/4 c salad oil

2 tsp worchestershire sauce

3/4 c vinegar

dash cayenne pepper

Shake and refrigerate.

PINEAPPLE CHEESE DRESSING

Mrs. Carroll Lura

1/3 c sugar

1 c unsweetened pineapple juice

4 tsp cornstarch

2 well-beaten eggs

1/4 tsp salt

2 (3 oz) pkg cream cheese

2 1/2 T lemon juice

2 1/4 c orange juice

Mix dry ingredients and add fruit juices. Blend and cook in double boiler for 20 min. stirring constantly. Slowly stir into eggs and cook 5 min. stirring constantly. Cool slightly. Soften cream cheese and beat into cooked mixture. Chill.

SALADS - SALAD DRESSINGS

SALAD DRESSING

Mrs. Sam Bergland

1/3 c vinegar

1 T butter

1/4 c water

pinch of mustard

2 T sugar

1 tsp cornstarch

pinch of salt

3 egg yolks

Combine and cook until it thickens.

TOMATO FRENCH DRESSING

Mrs. Carroll Lura

1 T sugar

1 c vinegar

1 tsp salt

1 T worcestershire sauce

1 tsp dry mustard

1 c salad oil

1 tsp paprika

1 clove grated garlic

1 (11 oz) can tomato soup

1 small grated onion

Combine all ingredients in a jar and shake thoroughly. Makes 1 qt.

SANDWICHES - SNACKS

BARBEQUE HAMBURGER

Mrs. Jordan Bergland

1 lb ground beef

1/4 c onion

1 1/2 T hot fat

Brown above and add: 2/3 c evaporated milk, 1 tsp salt, 1/2 tsp pepper and cook over low heat until mixture thickens, stirring constantly. Remove from heat and add 1/4 c catsup. 8 buns.

HOT CHICKEN SANDWICH

Mrs. Richard Sesker

1 chicken cooked and cut into bite size pieces

1/4 c chopped celery

1/2 c chicken broth

1/2 can cream of chicken soup

Mix together and heat thoroughly. Serve on warm buns.

SALMON AND BACON SANDWICH

Mrs. Harold Hanson

4 to 5 sandwiches

salt to taste

7 3/4 oz can pink or red salmon

2 T mayonnaise

3 bacon slices

lettuce

1 1/2 T sweet pickle relish

8 to 10 bread slices

Drain salmon and flake into bowl. Fry bacon slices until crisp, drain well and crumble. Add to salmon with pickle relish, salt and mayonnaise. Spread on buttered bread, top with lettuce and remaining bread.

SANDWICH SPREAD

Mrs. Tillet Haaland

Put through grinder:

1 can spam (12 oz)

1/2 green pepper

3 hard boiled eggs

1/2 lb velveta cheese

1/2 medium onion

4 sweet pickles

Moisten with salad dressing and pickle juice - spread on buns and broil until warm. Serve warm.

TUNA SANDWICHES, SALAD OR CASSEROLE

Mrs. Lawrence Knaphus

2 eggs

1 (4 oz) can pimiento chopped

1/2 c mayonnaise

1 can condensed cream of celery soup

1 medium onion, finely chopped

2 (6 oz) cans chunk style tuna (may

1 c packaged, seasoned bread dress.

substitute chicken or turkey)

Beat eggs, add mayonnaise, onion, dressing, pimiento and soup. Mix well. Stir in flaked tuna including oil in can. Sandwiches: spread on bread and broil 8 min. May top with strip of cheese. Salad: Chill. You may wish to add 1 more can tuna. Casserole: Put in greased baking dish and bake 375 degrees or until firm. May add biscuits for the last 10 to 15 min.

SANDWICH SPREAD

Mrs. Jordan Bergland

1 can spam, ground

1 can cream mushroom soup, undiluted
(Do not heat)

1 lb minced ham, ground

onion salt to taste

Mix together and spread.

SANDWICHES - SNACKS

SUNDAY NIGHT PIZZABURGERS

Mrs. Harold Hanson

2 lbs bulk pork sausage

oregano

1 pkg hamburger buns

sliced cheese

1 can tomato paste

Form sausage into 10 pats and fry. Butter bun halves and spread with tomato paste and sprinkle with oregano. Place sausage pat on bun half, criss-cross 3 strips cheese over sausage and put under broiler until cheese melts. Serves 5-6.

TUNA BURGERS

Mrs. Delmar Brue

1 can tuna

1/2 c mayonnaise

1 c chopped celery

1 small onion, chopped (optional)

1/2 c diced cheddar cheese

Mix together and put in buttered buns and sprinkle with paprika. Wrap in foil and heat at 350 degrees for 20 min.

SUPPER SANDWICH

Mrs. Jordan Bergland

1 can spam, 1 small onion, 3 sweet pickles ground together. Add 1 can cream of mushroom soup and 1/4 lb velveta cheese, cubed, and spread on bun halves and broil till bubbly.

COCKTAIL SAUCE

Mrs. Joel Anderson

For seafood

Combine and chill thoroughly:

1/2 c chili sauce

1/4 tsp salt

1/3 c catsup

dash pepper

1/4 c horseradish

few drops tabasco

1 1/2 tsp worcestershire sauce

DEVEILED EGGS

Mrs. Jordan Bergland

6 hard cooked eggs

1/2 tsp mustard

1/2 c small curd cottage cheese

salt to taste

3 T salad dressing

Cut hard cooked eggs in half lengthwise. Mash egg yolks with fork till smooth. Add ingredients and mix well. Fill egg whites with yolk mixture. Trim with parsley or pimiento bits and chill.

FRUIT SNACKS

Mrs. Myron Tjelmeland

Stuffed prunes-tenderized or softened prunes filled with cream cheese or peanut butter.

FUDGESICLES

Mrs. Harlan Twedt

1 pkg chocolate pudding

3 c milk

1/3 c sugar

Cook according to directions on pudding box. Cool to room temperature. Add 1 c cream or half and half. Pour into popsicle containers or ice cube trays and freeze till firm.

SANDWICHES - SNACKS

FUDGESICLES

3 to 4 T instant cocoa
2 T sugar
1 1/2 c milk

Mrs. Edson G. Murrell

1 egg
pinch of salt
1/2 tsp vanilla

Combine all ingredients and beat with rotary beater until well blended. Pour into popsicle form. Freeze till firm.

POPSICLES

1 box strawberry jello
2 c boiling water
1 c sugar

Mrs. Jordan Bergland

1 pkg strawberry Koolaid
2 c cold water

Mix in above order. Freeze in popsicle form.

SHRIMP DIP

(Prepare 2 hrs before serving)

Mrs. Joel Anderson

Thaw 1 can Campbell's frozen cream of Shrimp soup. Gradually blend with a 3 oz pkg softened cream cheese, 1 tsp lemon juice, dash garlic powder and paprika; beat till smooth with spoon or rotary beater. Chill. Makes about 1 1/2 cups.

FISH DIP

1 c salad dressing
1/3 c catsup
1 small grated onion

Mrs. Vern Nelson

2 tsp horseradish
1/3 tsp paprika
salt and pepper to taste

Put in bowl and mix all together at once and refrigerate 4 to 5 hrs.

TV MIX

2 c thin pretzels
1 pkg cheerios
1 pkg rice chex

Mrs. Jordan Bergland

1 pkg corn chex
1 lb mixed nuts

Mix and put in large roaster. Melt following and pour over above and stir.

1 cube butter
2 cubes margarine
1 T seasoned salt

1 T garlic salt
1 T worcestershire sauce

Bake at 250 degrees for 1 1/2 hrs. Stir occasionally. Freezes well too.

HELPFUL HINTS

Add 1/4 tsp soda to dry ingredients when making refrigerator rolls and dough will stay sweet longer and make them taste fresher.

To get a browner pie crust, use milk in place of water for the liquid.

Left over mashed potatoes may be used for soup by adding hot milk, butter, salt and an onion.

A teaspoon of horseradish added to buttered beets gives them a delicious flavor.

When slicing potatoes for frying, sprinkle flour with a dash of paprika over them, mix them up, and put in hot grease. This makes them brown more easily.

If potatoes are boiled about 5 min. , then put into hot oven to bake, they will be done in about 1/2 the usual baking time.

To color coconut: sprinkle some shredded coconut on waxed paper; add a little food coloring and rub evenly throughout. Dry and store in jars.

When making popcorn balls, take 2 plastic bags, turn them wrong side out if there is printing or color on them, slip them over your hands and proceed to shape balls.

To keep potatoes from boiling over, just add a tsp of butter when putting them on to boil.

Carrots may be peeled easily if dropped into boiling water 2 or 3 min. Chill and serve raw. They also keep all of their flavor if you wash them and cook with the peeling on until tender. Remove peeling and season.

Don't use iodized salt in soaking pickles, as it causes them to turn soft, and iodized salt will spoil meat in canning.

When you buy a fresh whole coconut, put it in the oven for about 10 min. at 350 degrees. This makes the shell fall from the inner piece and when you crack it, it is much easier to grate since the pieces are larger.

A piece of muslin dipped in rubbing alcohol will clean piano keys and chrome.

To remove gum, rub with an ice cube or butter.

When children's shoes are badly scuffed and don't seem to take polish, rub them with a piece of raw potato and then apply polish. They will shine like new.

Try putting a lazy susan under the sink, if you have one, for those many bottles and cans of cleaning compounds.

Put slices of leftover soap in a squeeze bottle and add some warm water. Leave the bottle by the basin where the children wash their hands. It lasts for ages. You can also put leftover soap in a bag made of nylon net.

HELPFUL HINTS

Use a square of nylon net for a scrub cloth or dish cloth. It will remove even eggs or mashed potatoes from pans. It will clean itself by holding it under running water. It will not smell sour.

To remove lime and soap deposits around bathroom and kitchen waer faucets, make a paste of equal amounts of vinegar and cream of tartar. Apply with a toothbrush, let stand a few min. and rinse off with clear water.

Use liquid shampoo to remove grease spots from fabric before laundering.

Use vinegar applied on mosquito bites. It relieves itching.

When you buy new dresses and shirts, paint the thread where the buttons are sewed on with clear fingernail polish and it will save sewing on the buttons so soon.

Shave Brazil nuts into curls with vegetable peeler. Sprinkle on freshly frosted cake.

Shave colored gum drops very thin and stick on white frosted cake. They curl like little flowers.

Stir half a pkg of chocolate chips into your 7 min. frosting while it is still hot, tastes creamy and wonderful.

Marshmallows cut easily if blades of scissors are buttered.

Fold 1/3 c applebutter into 1 c whipped cream to serve on gingerbread or spice cake.

To avoid messy boilovers when making candy, jelly, etc. , just apply a thin ring of salad oil 1/2 inch, down the inside rim of your kettle.

Stop frying pan explosions. A little salt sprinkled in the frying pan will keep fat or lard from spattering.

Heat vinegar on the stove to omit cooking odors.

Salt flows freely, even in humid weather, if you keep a few grains of raw rice in the salt shaker.

If pancakes stick, try adding more shortening to the batter.

Note for working wives: If you want to defrost meat for dinner, take it out of the freezer in the morning and wrap it snugly in 4 or 5 sheets of newspaper. By night it will be thawed and still chilled, and juices will remain in the meat.

Cook onion with potatoes when making potato salad for stronger onion flaver or when the onion is not wanted in the salad.

Put a slice of bacon in meat loaf pan, then add meat loaf and it won't stick.

HELPFUL HINTS

When leather shoes are "kicked" and the leather peels, use colorless nail polish to mend. It will hold it securely, and it is hardly noticeable.

Paint may be removed from window glass by rubbing with a coin, a half dollar is a good size.

Making zippers zip: A little vaseline, oil or lead pencil rubbed over them will keep zippers from sticking.

WEDDING ANNIVERSARIES

- | | |
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| 1. Paper | 13. Lace |
| 2. Cotton | 14. Ivory |
| 3. Leather | 15. Crystal |
| 4. Books | 20. China |
| 5. Wooden | 25. Silver |
| 6. Iron | 30. Pearl |
| 7. Copper, bronze, brass | 35. Jade or coral |
| 8. Electric appliances | 40. Ruby |
| 9. Pottery | 45. Sapphire |
| 10. Tin, aluminum | 50. Golden |
| 11. Steel | 55. Emerald |
| 12. Silk, linen | 60. Diamond |

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Corrections for Bethany Cook Book

p. 15 All Bran Refrigerator Rolls

2 cakes instead of 2 cups yeast

p. 50 Macaroons

$\frac{1}{2}$ c. butter should be $\frac{1}{2}$ c. milk

p. 56 Stir and Drop Cookies

2 tsp. lemon rind should be 1 tsp.

p. 72 Apple Slices

Last sentence should read:

String powdered sugar frosting over
top.

p. 95 Ground Beef and Rice Hot Dish

Add 1 can cream of mushroom soup

p. 135 Pineapple Cheese Dressing

$2\frac{1}{4}$ c. orange juice should be $\frac{1}{4}$ c.