

COOK BOOK



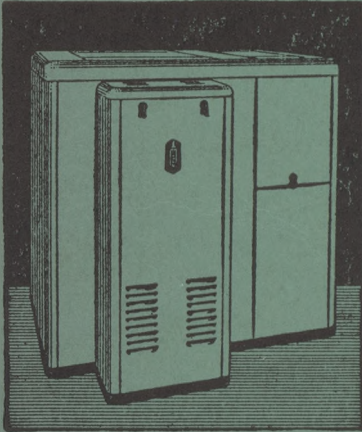
1938

Compiled By
BAND PARENTS ASSOCIATION
DENISON, IOWA

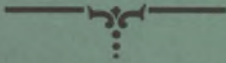
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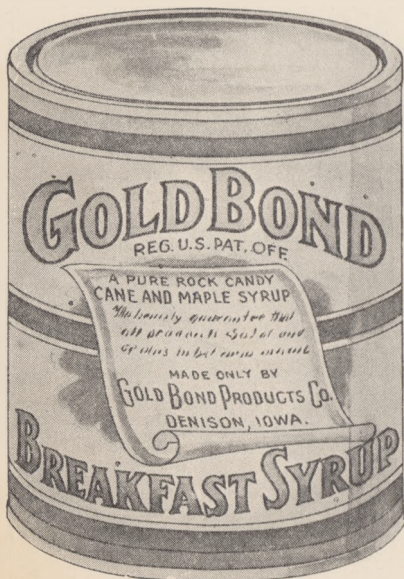
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Breads

MAGIC BUTTER ROLLS

- | | |
|---|-----------------------------------|
| 3 c. sifted bread flour | 2 cakes compressed yeast |
| 1 t. salt | 1 T. sugar |
| $\frac{1}{2}$ c. butter or other shortening | 3 eggs |
| $\frac{1}{4}$ c. milk | 1 t. vanilla |
| $\frac{1}{4}$ c. hot water | 1 c. chopped almonds |
| | $\frac{1}{2}$ c. granulated sugar |

To $1\frac{1}{2}$ cups flour add salt and butter, blending as for pie crust. Dissolve yeast in milk, water and sugar. Add to first mixture, beat until smooth. Cover, let stand 20 minutes. Add beaten eggs, beat vigorously. Fold in remaining flour, add vanilla, stir until smooth. Tie dough loosely in squares of cheese cloth, drop into pan of warm water 1 hour until it rises to top of pan. Place dough on platter, cut in small pieces, roll in sugar and chopped almonds. Twist into figure, place in well-greased pan, let stand 5 minutes, bake in hot oven 10 to 15 minutes.

—MRS. WYLLIS R. WALKER.

TWO HOUR ROLLS

- | | |
|---|---------------------------------|
| $1\frac{1}{2}$ cakes Fleischmann's yeast dissolved in little warm water | $\frac{1}{2}$ c. melted butter |
| 2 c. milk scalded and cooled | $\frac{1}{4}$ c. sugar |
| 2 eggs | 1 t. salt |
| | 5 c. flour, or enough to handle |

Let raise one hour. Make into rolls, let raise one hour and bake.

—MRS. LOUIE EVERS.

BUTTER HORN ROLLS

- | | |
|-------------------------|--|
| 1 cake compressed yeast | Add 1 c. warm milk, $\frac{1}{2}$ c. sugar, 3 well beaten eggs and a little salt |
| 1 T. sugar | |
| Work to wet stage | |
| $\frac{1}{2}$ c. fat | 4 c. sifted flour |

Mix together well and let rise overnight. In the morning, place on board, knead a little. Cut in half. Roll each piece as nearly round as possible and about $\frac{1}{4}$ inch thick. Cut like pie into 16 pieces (8 pieces to a half). Beginning at broad and roll up to small end. Put on buttered sheet. Let raise and bake about 20 min. Makes 32 rolls.

—MRS. HENRY LAFRENTZ,

—MRS. G. H. GRAU.

PENNY ROLLS

- | | |
|--|------------------------|
| 1 cake Fleischmann's yeast. | $\frac{1}{2}$ c. sugar |
| Soak $\frac{1}{2}$ hour in $\frac{1}{2}$ c. lukewarm water | 1 t. salt |
| Add 2 c. lukewarm water, | 2 level T. butter |
| 1 c. milk | 2 level T. lard |

Flour to make soft dough. Let stand overnight (room temperature) and make into rolls. Let rise 3 or 4 hours. Bake in quick oven. Makes 3 dozen clover leaf rolls. Dough can be kept in ice box and used as desired.

—MRS. C. L. DUCANDER.

—AHART DAIRY—

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PARKER HOUSE ROLLS

4 c. potato water	Rounded T. salt
½ can condensed milk	2-3 c. sugar
1 well beaten egg	1 cake Maca or compressed yeast
Large ½ c. butter or other shortening	

Put all ingredients together. Add enough flour to make a sponge as for bread. Let rise till very light, about 2 hours. Then add enough flour to make a soft dough. (Not quite as stiff as for bread). Set in warm place to raise twice its size. Then make into rolls. Bake in oven 450 degrees. Have potato water and flour warm. Melt shortening.

—MRS. W. C. ROLLINS.

NUT LOAF

½ lb. dates or raisins	3 T. melted butter
1 c. boiling water	2 c. flour
½ c. brown sugar	1 c. nut meats
1 egg	1 t. flavoring

Pour boiling water over dates and add soda. Mix all ingredients together. Then add nuts and flour.

—MRS. TENHULZEN.

COFFEE CAKE

1½ cakes Fleischmann's yeast	⅛ t. mace
1 c. milk scalded and cooled	1½ c. mixed fruit (Citron, raisins, currants)
1 T. sugar	½ t. salt
3 c. sifted flour	3 eggs
½ c. butter	
1 c. sugar	

Dissolve yeast and 1 T. sugar in the milk. Add 1½ c. flour. Cover and set aside to raise until light. Then add all the other ingredients and let raise until light in the pans you wish to bake it in. Bake in moderate oven.

—MRS. BESSIE SIEMER.

—MRS. A. A. NAHNSEN.

DANISH COFFEE CAKE

FILLING—	2 t. cinnamon
½ c. brown sugar	2 T. melted butter
2 T. flour	½ c. chopped nuts

Mix sugar, flour and cinnamon. Blend in melted butter. Stir in nuts. Mix well. Use as filling and topping for Coffee Cake.

Coffee Cake

1½ c. flour	¼ c. shortening
3 t. baking powder	1 egg
¼ t. salt	½ c. milk
¾ c. sugar	1 t. vanilla

Sift flour, baking powder, salt and sugar together. Cut in shortening until mixture is fine like for pastry. Add beaten egg and milk, then vanilla. Beat just enough to mix well. Pour half the batter in greased pan and cover with half the filling. Add the remaining batter and cover with filling. Bake 25 to 30 min. in quick, moderate oven 375 degrees. Bake in 6x10 inch baking pan.

—MILDRED VIRTUE.

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RAISIN BREAD

1 pt. sweet milk	$\frac{1}{2}$ c. sugar
2 eggs well beaten	1 t. salt
4 c. flour	4 t. baking powder
2 c. raisins	$\frac{1}{2}$ t. soda
2 T. butter	

Sift together flour, baking powder, soda and salt. Rub the butter into the sugar, stir in the beaten eggs. Add the prepared flour and milk alternately. Add the raisins (if they are dry or hard, they must be steamed soft.) Mix thoroughly. Divide the batter in two greased pans. Let raise at least 15 min. Bake in moderate oven.

—MRS. J. HENRICHSEN.

DATE BROWN BREAD

1 c. white flour	1 c. chopped dates
2 c. wheat graham flour	1 c. chopped nuts
1 c. sugar	$1\frac{3}{4}$ c. sour milk
1 t. salt	1 t. baking soda

Sift above together 2 times. Then add and mix in the dates and nuts. Make a hole in center. Add milk and soda, mix well. Put in buttered pan. Let stand 30 min. and then bake 60 min.

—MRS. MARTIN SAGGAU.

—MRS. ELDOR LEHFELDT.

REFRIGERATOR ROLLS

1 c. hot water	1 cake compressed yeast
1 t. salt	2 T. lukewarm water
$2\frac{1}{2}$ T. shortening	1 egg beaten
$\frac{1}{4}$ c. granulated sugar	$3\frac{1}{2}$ to 4 c. sifted flour

Combine hot water, salt, shortening and sugar. Cool to lukewarm and add yeast softened in lukewarm water. Add egg and $\frac{1}{2}$ flour and beat well. Stir in more of the flour (enough to make a dough easily handled.) Grease top of dough and cover with wax paper and a towel held in place by rubber bands. Cut off dough as needed letting stand in warm room for 1 hr. before using. Shape into rolls and let rise until double in bulk. Bake in hot oven (425 degrees) for 12 to 15 min. Makes about 18 medium sized rolls.

—MRS. IRMA BOHN.



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FEATHER ROLLS

- | | |
|----------------------------|--------------|
| 1 c. milk | 1 egg |
| 2 baked or boiled potatoes | 1 yeast cake |
| 1 T. butter | 2 c. flour |
| 1 t. salt | |

Put potatoes through ricer. Dissolve yeast cake in lukewarm milk, add beaten egg, salt, and melted butter. Add flour and potato and beat. Let rise for 2 hrs. Use just enough flour to handle on board, knead well and replace in greased pan to rise double in bulk. Roll to $\frac{1}{2}$ in. thickness. Cut with biscuit cutter. Place in greased pans. When light, bake. Brush with melted butter just before removing from oven.

—MRS. HUGO GEBERT.

NATURE'S BREAD

- | | |
|---------------------------|----------------------------|
| 1 pkg. Maca Yeast | 2 eggs |
| 2 c. Kellogg's All Bran | 1 large T. shortening |
| 1 cup rolled oats | 2 c. lukewarm milk |
| 2 c. wholewheat flour | 1 c. raisins, figs or nuts |
| 1 c. honey or brown sugar | (ground) |
| 1 t. salt | |

Put bran, oats and flour in bowl, add milk and yeast, dissolved in milk. Let soak 5 min. Add honey, salt and eggs. Let rise 1 hr. in soft stage, add white flour to make a stiff dough. Mix well and place in 2 bread pans. Let rise several hours in fairly warm place until 3 times original size. Bake 50 to 60 min. in medium hot oven.

—F. E. AULD.

JULE KAKE

- | | |
|--------------------------------|----------------------------------|
| 1 1-3 c. scalded milk | 3 $\frac{1}{4}$ c. sifted flour |
| 2-3 c. sugar | 2 eggs |
| 1 c. butter | 1 $\frac{1}{2}$ c. small raisins |
| $\frac{3}{4}$ t. cardamon seed | 2-3 c. finely diced citron |
| 1 cake compressed yeast | |

Dissolve sugar and allow butter to melt in scalded milk. Cool until lukewarm. Crush cardamon seed with a rolling pin. Dissolve yeast in cooled milk. Add cardamon seed, 1 pt. flour and eggs to milk and beat with egg beater until smooth. Allow to double in bulk, then beat with egg beater. Add remaining flour and knead in mixing bowl. When very smooth, add raisins and citron. As soon as fruit is well mixed into dough, put into 2 buttered loaf pans. Allow to double in bulk. Bake in moderate oven about 45 min. 6 to 8 hrs. are needed for making this cake.

—MRS. MAX ROEH.

RYE OR WHOLE WHEAT BREAD

Soak 1 yeast cake 1 hr. in $\frac{3}{4}$ c. warm water with 1 t. sugar. Then add 2 qts. potato water, 1 T. salt and enough flour to make a soft sponge. Set this in the evening. In the morning take 2 c. warm water, 1 T. salt, 3 T. melted butter, mix and put in sponge. To this add 7 c. rye or whole wheat flour and 14 c. white flour. This should make a stiff dough. Let rise, then form into loaves and let these rise. This makes 6 loaves.

—MRS. BERTHA LUETJENS.

CINNAMON COFFEE CAKE

- | | |
|----------------------------------|--|
| 1 $\frac{1}{2}$ c. flour | 1 egg |
| 1 $\frac{1}{2}$ t. baking powder | 2-3 c. milk |
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. chopped dates or more |
| 4 T. butter | if desired |
| 1 $\frac{1}{2}$ t. cinnamon | $\frac{1}{2}$ c. brown sugar |

Sift flour, baking powder and sugar together. Cut in butter. Beat egg, add to milk and beat into dry ingredients. Add chopped dates. Sprinkle top with brown sugar and cinnamon. Bake in moderate oven 40 min.

—MRS. ALBERT FARLEY.

BRAN NUT BREAD

- | | |
|-------------------------------|------------------------------|
| 2 c. cooking bran (Pillsbury) | ½ c. chopped nuts |
| 2 c. white flour | ½ pkg. dates |
| 1 c. sugar | ¾ c. sour milk or buttermilk |
| 1 t. salt | 1 t. soda |

Mix in order given. Let rise 20 min. and bake 45 min. in moderate oven.

—MARGARET WESTCOTT.
—MISS VAN ZEE.

QUICK NUT BREAD

- | | |
|------------|------------------------|
| 1 egg | 4 c. flour |
| 2 c. sugar | 1 c. nuts chopped fine |
| 1 c. milk | 4 t. baking powder |

Mix and put in pans. Let rise 20 min. before you put it in the oven. Bake 50 min. in slow oven

—MRS. C. B. POLLARD.

DATE BREAD

- | | |
|--------------------|----------------------|
| 1 c. dates | 1 egg |
| 1 c. boiling water | 2 c. flour |
| 1 T. shortening | 1 t. soda |
| 1 c. sugar | ½ c. chopped walnuts |
| ¼ t. salt | vanilla |

Cut up the dates in a mixing bowl. Add the boiling water and shortening, and let the mixture cool. Then add the remaining ingredients and pour into a greased pan. Bake about 35 or 45 min.

—MRS. OTTO JOHANNSEN.
—MRS. A. G. DANNELS.

BAKED BOSTON BROWN BREAD

- | | |
|----------------------|-------------------------------|
| 2 eggs | 1 t. salt |
| ½ c. sugar | 2 T. melted butter |
| ½ c. dark Karo syrup | 2½ c. coarse rye-graham flour |
| 2 c. sour milk | 1½ c. white flour |
| 2 t. soda | |

Bake in 3 tall 1 lb. cans with tight lids. Just take lids part way off till bread is cold, then remove from cans. Slice thin.

—MRS. M. J. MOMSEN.

CINNAMON BREAD

- | | |
|-----------------|--------------------|
| 1 egg | ½ t. salt |
| ¼ to ½ c. sugar | 4 t. baking powder |
| ¾ c. milk | 2 c. white flour |
| 3 T. fat | |

Beat the eggs in a mixing bowl, add milk and sugar. Melt fat and add to egg mixture the sifted dry ingredients. Pour into a greased pan 9 in. square. Mix 2 T. sugar and ½ t. powdered cinnamon.

—MRS. CLARENCE LUVAAS.

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BANANA BREAD

1½ c. sugar	2 c. flour
½ c. butter	1 c. mashed bananas
2 eggs, well beaten	½ c. chopped nuts
4 T. sour milk	1 t. vanilla
1 t. soda	pinch salt

Mix in order given and bake in loaf. Bake 1 hr.
—MRS. EARL CAPEL.

SPOON BREAD

4 eggs	2 T. melted shortening
2 c. milk	2 t. baking powder
1 c. white cornmeal	1 t. salt
1 T. sugar	

Scald milk and salt in double boiler and pour over corn meal. Cool. Add sugar and eggs, beaten separately. Stir in baking powder and last the melted shortening. Beat well. Bake in moderate oven about 45 min. Spoon and serve with butter.
—MRS. R. S. CASSADAY.

ORANGE NUT BREAD

1 large orange	1 t. vanilla
boiling water	1 beaten egg
1 c. raisins or dates	2 c. flour
1 t. soda	1 t. baking powder
1 c. sugar	¼ t. salt
2 T. soft shortening	½ c. chopped nut meats

Squeeze juice from orange in a cup measure and fill with boiling water. Put orange rind through food chopper and add enough raisins or dates to make 1 cup. Place fruit mixture in bowl and pour over this the orange juice and boiling water. Stir in soda, sugar, shortening and vanilla. Add beaten egg and flour sifted with baking powder and salt. Beat thoroughly and stir in nut meats. Place in greased loaf pan and bake in moderate oven for 1 hr. Cool in pan before slicing for sandwiches.
—MRS. MELVIN LEAHY.

BANANA NUT BREAD

¼ c. butter	2-3 c. mashed bananas
¾ c. sugar	½ c. chopped walnuts
1 egg	2 c. flour
3 T. sour milk	½ t. baking powder
½ t. soda	

Mix butter and sugar together, add whole egg and beat, briskly. Add soda to sour milk and mix with above mixture, then add mashed bananas and chopped nuts. Add flour and baking powder sifted. Mix well. Put in bread pan and bake 45 min. in moderate oven.
—MRS. EDW. REIMERS.

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PEANUT BUTTER BREAD

3 c. flour	1½ t. salt
6 t. baking powder (level)	1½ c. milk
½ c. sugar	2-3 c. peanut butter.

Sift flour, baking powder, and salt three times. Beat all ingredients until smooth; pour into buttered bread pan and let stand ½ hr. Bake in moderate oven about 50 min.

—HARRIET KING.

HONEY PRUNE NUT BREAD

1 c. honey	3 t. salt
1 c. butter	2 c. cornmeal
¼ c. brown sugar	1½ c. whole wheat flour
2 eggs, well beaten	2½ c. white flour
2½ c. milk	1 t. soda
1 c. mashed prunes (stewed and drained)	6 t. baking powder
	2 c. nut meats

Mix butter, honey and sugar, creaming well. Add beaten eggs. Combine all the dry ingredients and add alternately to the first mixture with the mashed prunes and milk. When thoroughly mixed, divide batter and bake in 2 loaves for 1 hr. 15 min. in moderate oven.

—MRS. H. E. QUALHEIM.

FRUIT NUT LOAF

2 c. whole wheat flour	1 egg
2 c. white flour	1 c. honey
1 t. salt	2 c. sour milk
1 t. baking powder	1 T. shortening
1 t. soda	1 c. nut meats
½ c. chopped dates	1 c. raisins

Mix dry ingredients, add fruit and nuts. Combine honey, sour milk, slightly beaten egg add to the dry ingredients and stir thoroughly. Pour into oiled bread pan and let stand 15 min. Bake in a moderate oven 1 hr.

—MRS. H. E. QUALHEIM.

DATE MUFFINS

¼ c. butter	1½ c. pastry flour
1-3 c. sugar	2½ t. baking powder
1 egg	¼ t. salt
½ c. milk	½ c. dates

Cream butter and sugar. Add beaten egg. Sift dry ingredients. Add alternately with milk. Bake in quick oven.

—MRS. GLOTFELTY.

FIDELITY GEMS

2 c. Fidelity Whole Wheat Pancake Flour	2 T. melted butter
1 T. sugar	Chopped nuts or raisins can be added
1½ c. cold water or part milk	

Fill gem pans 2-3 full and bake at 375 degrees for 15 or 20 min.

—MRS. H. L. FITCH.

MAPLE SYRUP MUFFINS

1 egg	2 c. flour
1 c. milk	4 t. baking powder
½ c. maple syrup	¼ t. salt
¼ c. butter	

Beat egg light, add milk, syrup and melted butter, mix well. Sift flour once before measuring, then add 4 t. baking powder and salt and stir in the liquid mixture. Fill gem cups 2-3 full. Bake in oven 400 degrees for 20 min.

—MRS. H. L. FITCH.

BRAN GEMS

Mix 1 c. white flour
1 c. wheat bran
1 c. sweet milk
1 t. baking powder

butter size of a walnut
(melted)
1 egg, well beaten
pinch salt

—MRS. EMMA LUNEY.

RAISIN BRAN MUFFINS

1 c. bran
 $\frac{3}{4}$ c. flour
4 t. baking powder
 $\frac{1}{2}$ t. salt
 $1\frac{1}{2}$ T. molasses

1 T. melted fat
 $\frac{1}{2}$ c. seeded raisins
 $\frac{1}{2}$ c. milk
1 egg
 $\frac{1}{2}$ c. nuts

Mix and sift the dry fine ingredients, stir in the bran, add the molasses, the melted fat, raisins and the milk gradually. Then add the well beaten egg and bake in muffin tins in a hot oven.

—MRS. BAUMAN.

BROWN BREAD

1 c. white flour
2 c. wheat graham flour
1 c. sugar
1 c. dates

1 c. nuts
1 t. soda
1 t. salt
 $1\frac{3}{4}$ c. sour milk

Let rise 30 min. and bake 55 min.

—MRS. H. B. CARLYLE.
—MRS. H. H. SWARTWOOD.

BISCUIT MIX

8 c. flour
4 T. baking powder

4 t. salt
 $1\frac{1}{2}$ c. lard

Mix dry ingredients. Cut in lard. Store in a covered container in the ice box. Use the same as any prepared biscuit mix.

—MRS. RUBY BOSECKER.

GINGER BREAD

2 c. flour (sifted)
2 t. baking powder
 $\frac{1}{4}$ t. soda
2 t. ginger
1 t. cinnamon
 $\frac{3}{4}$ c. sour or butter milk

$\frac{1}{2}$ t. salt
1-3 c. butter
 $\frac{1}{2}$ c. sugar
1 egg (unbeaten)
2-3 c. molasses

Cream butter, add sugar. Then cream, add egg and beat well, then molasses. Add flour with salt, spices, baking powder and soda alternately with milk and beat well. Bake in moderate oven 50 min.

—MRS. MARTIN BRETTHAUER.

GINGER BREAD

$\frac{1}{2}$ c. soft butter
 $\frac{1}{2}$ c. sugar
1 c. sorghum
1 c. sour milk
1 t. ginger

1 c. nutmeats, raisins or
currants
2 c. flour
2 eggs
1 t. cinnamon
2 t. soda (level)

Dissolve soda in a little hot water. Put all ingredients together and mix and add the soda last.

—MRS. STUMP.

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GLORIFIED GINGER BREAD

2 c. flour	1 t. cinnamon
½ c. shortening	1 t. ginger

Mix together as pie crust. Then save ½ mixture for top of cake.
Then add 1 c. sour milk ½ c. sorghum or molasses
1 t. soda 1 egg

After placing in pan, add the ½ c. flour mixture, a little powdered sugar and more cinnamon may be added to this if desired to top of cake and bake in quick oven.

—MRS. ALLEN LYON.

REAL CORN BREAD

½ c. sugar	1 c. flour
3 T. melted butter	1 t. cream of tartar
1 egg	½ t. soda
1 c. milk	1 t. salt
1 c. yellow cornmeal	

Cream sugar and butter, add the slightly beaten eggs. Sift dry ingredients 3 times and to this add milk and carmel mixture. Bake in 9x9 pan about 45 min.

—MRS. W. J. WIGES.

—MRS. JOHN HENNEY.

CHOCOLATE NUT BREAD

1 cake compressed yeast	1 c. nut meats
2 eggs well beaten	2 squares melted chocolate
1 c. sugar	1 T. vanilla
2-3 c. butter and lard mixed	2 level T. salt

Mix nearly as stiff as for white bread. Let rise, then put in bread tins to rise more than double size. Bake in slow oven 1¼ hrs.

—EMMA NEUBAUM.

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CHEESE BISCUITS

2 c. sifted flour
 2 t. baking powder
 ½ t. salt

2 T. butter or other shorten-
 ing
 1 c. grated cheese
 2-3 c. sweet milk

Sift flour once, add baking powder and salt, and sift again. Cut in shortening and cheese. Add milk and stir carefully until all flour is dampened, continue stirring until mixture forms a soft dough. Turn on floured board and knead 30 seconds. Roll ½ in. thick and cut with 1¾ inch biscuit cutter. Bake on ungreased baking sheet in hot oven 12 or 15 min. Makes 2 doz. small biscuits.

—MRS. HATTIE WOODFORD.

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Denison, Iowa

Cakes

SOUR MILK ORANGE CAKE

1 c. sugar	2 c. flour
$\frac{1}{2}$ c. butter	1 t. soda
1 egg	1 c. sour milk
1 t. vanilla	

Extract juice from one orange. Grind 1 c. raisins, 1 c. pitted dates, $\frac{1}{2}$ c. nuts and 1 orange rind. Divide in two parts. Add one-half to cake. Cream sugar and butter. Add egg and vanilla. Beat well. Sift flour once and then measure. Add soda and sift, then add sour milk and flour, add $\frac{1}{2}$ fruit mixture. Bake in moderate oven 45 min. When cake is done remove from oven and while still hot pour orange juice over it. When cold frost with icing made with remaining fruit mixture, powdered sugar, cream, vanilla, a little butter and beat it well. Spread on cake.

—MRS. WALTER KRUTHOFF.

ANGEL FOOD

11 egg whites	$\frac{1}{4}$ t. salt
1 tumbler sugar	1 t. cream of tartar
1 tumbler flour	1 t. vanilla

Beat egg whites with the salt until foamy. Then add cream of tartar. Continue beating until stiff but not drv. Add sugar gradually which has been sifted 5 times. Then vanilla. Add the flour which has been sifted 5 times. Bake in ungreased pan in a slow oven about 1 hr. When done invert cake tin till cool.

—MRS. INEZ DOBSON.

BANANA NUT CAKE

$\frac{3}{4}$ c. butter or substitute	1 c. milk
$1\frac{1}{2}$ c. sugar	1 t. vanilla
3 c. cake flour	4 level t. baking powder
3 eggs	

Mix and sift dry ingredients three times, cream shortening, add sugar, then beaten egg yolks. Beat hard until light and fluffy, add milk and dry ingredients alternately, beating after each addition. Add vanilla and fold in stiffly beaten egg whites. Bake in 2 large or 3 small layers in moderately hot oven (375 degrees) about 30 minutes.

Pineapple-Banana Filling

1 large banana	$\frac{3}{4}$ c. sugar
2-3 c. canned crushed pineapple	$\frac{1}{2}$ c. canned pineapple juice
2 t. lemon juice	water to make right consistency
3 T. corn starch	

Mash banana; add crushed pineapple and lemon juice. Mix together corn starch and sugar; add pineapple juice, cook until thick and smooth, stirring constantly. Add first mixture and cook 2 minutes longer. Remove from fire, cool and spread between layers of cake. Add $\frac{1}{2}$ cup nuts if desired. Enough for 1 three-layer cake.

—MRS. JOHN STRISSEL.

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MASHED POTATO CAKE

- | | |
|------------------------|--|
| 2 c. flour | $\frac{1}{4}$ c. melted chocolate (add
little butter to melt) |
| 1 c. butter | $\frac{1}{2}$ c. milk |
| 4 eggs beaten separate | 2 t. baking powder |
| 1 c. mashed potatoes | 1 t. vanilla |

Frosting

- | | |
|--|---|
| $\frac{1}{4}$ c. melted chocolate
(2 squares) | 3 T. melted butter
add milk about 1-3 c. |
| 3 c. powdered sugar | |
- Cream these together until smooth and thick enough to spread.
—MRS. A. P. FRAHM.

FLORIDA FRUIT CAKE

- | | |
|-------------------------|---|
| 1 c. dried apricots | 1-3 c. candied orange and
lemon peel |
| $\frac{3}{4}$ c. butter | 1-3 c. candied citron |
| 4 eggs | 1-3 c. chopped pecans |
| 1 c. raisins | $\frac{1}{2}$ t. salt |
| 1-3 c. candied cherries | 2 c. flour |
| $\frac{3}{4}$ c. sugar | |

Soak apricots over night and drain well. Cream butter and add sugar gradually, cream light. Add well beaten eggs and blend. Mix chopped fruit and nuts, then add to batter. Sift flour once and measure, then sift with salt. Add to cream mixture until well blended then pour into well greased ring mold. Bake in slow oven for $1\frac{1}{2}$ to 2 hours. Makes about 3 lbs.

—MRS. HAROLD BERGSTADT.

ORANGE CAKE

- | | |
|-------------------------|----------------|
| $\frac{1}{2}$ c. butter | 2 eggs |
| 1 c. sugar | 2-3 c. milk |
| 2 c. cake flour | 1 t. flavoring |
| 3 t. baking powder | |

Cream butter and sugar. Add beaten egg yolks and mix well. Sift flour. Measure, add baking powder and sift again. Add alternately with milk to first mixture. Add flavoring. Fold in stiffly beaten egg whites and bake in 2 layers. Put together with orange filling and cover with boiled icing or seven minute frosting.

Orange Filling

- | | |
|-------------------------------|------------------|
| 1 c. sugar | 3 T. lemon juice |
| 5 T. flour | 4 T. water |
| grated rind 1 orange | 1 egg |
| $\frac{1}{2}$ c. orange juice | 2 t. butter |

Mix ingredients in order given. Cook 10 minutes in double boiler, stirring frequently. Cool before spreading between layers.

—MRS. HAROLD WELCH.

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BLITZ KUCHEN

2 c. sugar	1 t. baking powder
1 c. butter	1 t. vanilla
½ c. milk	4 eggs
1 c. flour	2 c. apricot jam or fresh peaches
1 c. chopped nuts	
¼ c. maraschino cherries	

Blend butter with 1 c. sugar, beat in egg yolks one at a time. Add milk and flavoring. Sift flour and baking powder together and add to mixture. Spread in 2 buttered and floured layer cake tins. Sprinkle with chopped nuts. Make a stiff meringue with whites of eggs and 1 c. of the sugar. Spread this over cakes and bake in moderate oven. When baked spread top of one cake with jam or peaches and turn other layer onto this upside down so that the jam is between the 2 meringues. Cover cake with sweetened whipped cream and garnish with chopped maraschino cherries.

—MARIE TAMM.

MY FAVORITE BUTTER CAKE

1 c. sugar	2 c. flour
½ c. butter	2 t. baking powder
3 eggs	1 t. vanilla
1 c. milk	

Cream butter and sugar, add eggs, vanilla and milk. Add baking powder to flour then to cream mixture. Bake in moderate oven using long cake pan. Cover with chocolate frosting.

Frosting

2 T. butter	½ t. vanilla
1 c. powdered sugar	2 T. cocoa
1-3 c. milk	

Cream butter, sugar and milk, then add enough more powdered sugar to make paste, then add cocoa. If this is not thick enough add more powdered sugar.

—MRS. BULA M. PITHAN.

WHIPPED CREAM CAKE

3 egg whites	¾ c. cream
1½ c. sugar	2 t. baking powder
2 c. flour	¾ c. cold water
¼ t. salt	1 t. vanilla

Sift sugar, flour, salt and baking powder 2 times. Add cold water and stir well. Whip ¾ c. cream, beat 3 egg whites, mix and fold into mixture. Add vanilla and bake in moderate oven for 45 min.

—MRS. HERMAN SCHINKEL.

Crumb Cake

1 c. brown sugar	1½ c. oatmeal
½ c. butter	1 t. soda
1½ c. flour	

Mix flour, sugar, oatmeal and soda. Work in butter like pie dough. Put ½ of mixture in loaf pan and spread with filling. Put rest of mixture on top and bake in moderate oven. Serve plain or with whipped cream.

Date Filling

½ c. sugar	¾ c. water
½ c. dates	1 T. flour

Cook until thick.

—MRS. M. J. SMITH.

CRUMB CAKE

2 c. brown sugar	1 t. cinnamon
½ c. lard	1 c. sour milk
2 c. flour	1 t. soda
1 heaping t. baking powder	1 egg
1 t. cloves or nutmeg	

Mix brown sugar, lard, flour, baking powder, cloves and cinnamon until crumbly as for pie crust. Save ½ c. of mixture to put over top of cake. To the rest of mixture add sour milk, soda and egg. Place this in pan and sprinkle the ½ c. of mixture over top. Bake as loaf cake.

—MRS. PAUL WEATHERBY.

PINEAPPLE UPSIDE DOWN CAKE

½ c. shortening	2-3 c. milk
1 c. sugar	1 t. vanilla
3 eggs	1 c. brown sugar
2 c. flour	8 slices pineapple
3 t. baking powder	8 maraschino cherries
½ t. salt	walnuts if desired

Cream shortening and sugar, add well beaten eggs. Sift flour once before measuring. Sift flour, baking powder and salt and add alternately with milk, add vanilla and mix well. Grease pan or skillet well with butter and line with brown sugar. Place in pan sliced pineapple, well drained, with maraschino cherry in center and walnut meats if wished around pineapple. Pour cake batter over pineapple and bake 40 or 45 minutes in moderate oven. When cake is done turn pan upside down but do not remove it for few minutes to allow butterscotch mixture to run down over cake. Serve with whipped cream. Serves 8.

—MRS. THEO. FEDDERSEN.

SPICE CAKE

2 eggs	1 level t. soda
1 c. butter	1 t. cloves
1 c. sugar	1 t. nutmeg
½ c. cold water	1 t. cinnamon
2 scant c. flour	1 t. vanilla
1 c. chopped raisins	1 t. lemon extract
½ c. chopped nut meats	

Combine in order given and **bake** in moderate oven.

—MRS. AUGUSTA HAMLEY.

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SPICE CAKE WITH RAISIN FILLING

$\frac{1}{2}$ c. shortening	3 t. baking powder
$1\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ t. salt
2 eggs	1 t. cinnamon
1 t. vanilla	$\frac{1}{2}$ t. cloves
1 c. sour milk	$\frac{1}{4}$ t. nutmeg
$\frac{1}{2}$ t. soda	$\frac{1}{4}$ t. allspice
2 c. cake flour	

Cream shortening, sugar, add egg yolks and vanilla and mix until smooth. Add sour milk or buttermilk in which soda has been dissolved and then add flour sifted with baking powder, salt and spices. Beat only till smooth. Add beaten egg whites and pour into 2 greased pans and bake in moderate oven about 25 minutes. Cool and put together with raisin cream filling and frost.

Raisin Cream Filling

1 c. sugar	1 c. ground raisins
2 T. corn starch	2 T. butter
1 c. milk	$\frac{1}{4}$ t. vanilla
4 egg yolks	$\frac{1}{4}$ t. salt

Beat egg yolks with spoon in double boiler. Add sugar mixed with corn starch and salt, then milk, raisins and butter. Cook over medium fire until very thick, cool and place between layers.

—MRS. C. R. SCHLUMBERGER.

GOOD LITTLE SPICE CAKE

1 c. sugar	1 t. soda in milk
$\frac{1}{4}$ c. butter or lard	1 t. cinnamon
3 eggs (put in whole)	1 scant t. cloves
1 c. sour milk	2 c. flour

Add dates, nuts or raisins as desired.

—MRS. RICHARD ELY.

APPLE SAUCE CAKE

1 c. sugar	2 T. hot water
$\frac{1}{2}$ c. butter	1 t. cinnamon
1 c. sweet apple sauce	$\frac{1}{2}$ t. nutmeg
1 egg	$\frac{1}{2}$ t. salt
2 c. flour	1 t. soda
1 c. raisins	

Mix as other cake mixture except add hot water before the flour.

Frosting

2 c. powdered sugar	1 T. butter
2 T. cocoa	3 or 4 t. hot coffee

—RUBY BERYL ODELL.

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HOT MILK SPONGE CAKE

4 eggs	1 c. sweet milk
2 c. sugar	2 level T. butter
2 c. flour	1 t. vanilla
2 t. baking powder	$\frac{1}{4}$ t. salt

Beat eggs until light and fluffy. Add sugar 1 c. at time and beat thoroughly, add vanilla and sifted flour, baking powder and salt. Heat to boiling milk and butter and add gradually to above mixture. Bake in moderate oven.

—MRS. FRED BOETTGER.

DIVINITY CAKE

$\frac{3}{4}$ c. shortening	dash of salt
2 c. sugar	1 c. milk
3 c. sifted flour	6 egg whites
3 t. baking powder	1 t. vanilla

Cream shortening until soft. Blend in sugar. Mix and sift flour, baking powder and salt and add to first mixture alternately with milk. Fold in egg whites beaten stiff but not dry, add vanilla. Turn into 2 greased layer pans and bake in moderate oven about 25 minutes. Cool and frost with Divinity Frosting.

Divinity Frosting

1 c. sugar	1 t. vanilla
pinch cream of tartar	$\frac{1}{4}$ c. chopped maraschino cherries
$\frac{1}{2}$ c. water	
2 egg whites	$\frac{1}{4}$ c. chopped nuts

Combine sugar, cream of tartar and water and cook to hard ball stage. Beat egg whites until stiff but not dry. Very slowly pour syrup over egg whites beating constantly until thick. Fold in vanilla, cherries and nuts, frost cake.

—MRS. HUGO SCHRAMM.

PRUNE CAKE

1 c. sugar	2 level t. allspice
$\frac{3}{4}$ c. butter	2 level t. soda
3 eggs	$\frac{1}{2}$ t. cloves
$\frac{1}{2}$ c. sour cream	$3\frac{1}{4}$ c. flour
2 level t. cinnamon	$1\frac{1}{2}$ c. chopped prunes
2 level t. nutmeg	$\frac{1}{2}$ c. prune juice

Cream butter and sugar until smooth, add eggs 1 at a time beating each in well. Add cream, spices and flour to make a soft dough. Makes mixture thicker than for ordinary cake. Last add chopped stewed prunes and prune juice and the soda. Bake in 2 square cake tins.

Filling

$\frac{1}{2}$ c. sour cream	1 t. butter
$\frac{1}{2}$ c. sugar	1 c. chopped nuts
$\frac{1}{2}$ c. raisins	

Cook in double boiler until thick, cool and add nuts, flavor and spread between layers.

Icing

2 T. butter	2 T. boiling water
$\frac{1}{2}$ t. vanilla	$\frac{1}{2}$ t. lemon extract
$1\frac{1}{2}$ c. powdered sugar	

Cream butter, add extracts and boiling water, then slowly add powdered sugar beating constantly. Spread on top and sides of cake.

—MRS. PAUL GODBERSEN.

BURNT SUGAR CAKE

½ c. butter	1 t. vanilla
1½ c. sugar	3 c. cake flour
2 egg yolks	2 t. baking powder
1 c. cold water	2 beaten egg whites
3 t. carmel	

Cream butter, add sugar, egg yolks and carmel. Sift dry ingredients and add alternately with water. Fold in egg whites. This makes 2 large layers or about 3 doz. cup cakes.

Carmel

To 1½ cups sugar cooked until it smokes and is burnt looking, add ½ cup boiling water. Put in glass jar to keep.

Carmel Icing

2 c. sugar	1 T. carmel or more
1 c. cream or rich milk	

Cook until soft ball forms on cold plate, cool, then flavor and beat until creamy enough to spread.

—RUBY BOSECKER and MRS. C. W. WHEELER.

TEN MINUTE CAKE

2 c. cake flour	6 egg whites
2 c. sugar	2 t. baking powder
pinch salt	1½ t. vanilla
1 c. boiling water	

Sift 6 times flour, sugar and salt, add boiling water and beat smooth. Beat egg whites, baking powder and vanilla until stiff. Fold into first mixture and bake in long shallow pan, ungreased, in hot oven for 10 minutes.

—HELEN ALBERT.

QUEEN MARIE CAKE

1½ c. sugar	1 c. sour milk
½ c. butter	2 c. flour
3 eggs	3 T. cocoa
1 t. soda	1 c. chopped nuts

Beat eggs separately adding whites last, cream sugar and butter and put soda in the sour milk. Combine all and bake. Use any preferred frosting.

—MRS. J. B. LYON.

TIP-TOP CAKE

2 c. brown sugar	2 1-3 c. flour
¾ c. butter	1 t. baking powder
2 egg yolks	1 t. cloves
1¼ c. sour milk	1 t. cinnamon
1 t. vanilla	¾ t. salt
1 t. soda	

Mix all together and cover with 2 egg whites stiffly beaten with 1 cup brown sugar. Cover with nut meats and bake in slow oven 1 hr.

—MRS. JULIA LYON.

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SPICE NUT CAKE

2 c. flour	$\frac{1}{2}$ c. chopped nut meats
$\frac{1}{2}$ t. soda	$\frac{1}{2}$ c. shortening
$\frac{1}{8}$ t. salt	$\frac{3}{4}$ c. brown sugar
2 t. baking powder	2 eggs
1 t. cinnamon	1 c. sour milk
$\frac{1}{2}$ t. cloves	1 t. vanilla
$\frac{1}{4}$ t. nutmeg	

Sift flour, soda, salt, baking powder and spices together. Reserve $\frac{1}{4}$ c. flour mixture to dredge nuts. Cream shortening and sugar, add eggs one at a time, beating thoroughly after each addition. Add flour mixture alternately with milk and beat well. Add floured nuts and vanilla. Bake in greased pans lined with wax paper in moderate oven for 25 or 30 minutes. This makes 2 nine inch layers or large loaf. Ice with favorite icing.

--MRS. A. B. WOOD.

MAPLE NUT CAKE

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. salt
1 c. light brown sugar	2 t. baking powder
2 egg yolks	1 c. chopped nuts
$\frac{3}{4}$ c. milk	1 t. vanilla
$1\frac{1}{2}$ c. flour	

Cream shortening with sugar, add egg yolks, mix well and add milk. Sift together, flour, salt and baking powder and add to above mixture, mix in finely chopped nuts, preferably pecans, and vanilla. Bake in greased loaf pan in moderate oven 35 minutes. Cover top and sides with maple icing.

Maple Icing

$\frac{1}{2}$ t. butter	$1\frac{1}{2}$ c. confectioner's sugar
2 T. hot milk	$\frac{1}{2}$ t. maple flavoring

Add butter to hot milk then add sugar until it makes smooth paste, add maple flavoring and spread on cake. Sprinkle with nuts while icing is still warm.

--MRS. FRANK HAIN.

GRAHAM CRACKER CAKE

1 c. graham cracker crumbs	2 t. baking powder
1 c. flour	$\frac{1}{2}$ c. shortening
1 c. brown sugar	1 t. vanilla
2 eggs	1 c. nut meats or raisins
1 scant c. milk	

Use ordinary cake procedure in assembling.

--MRS. H. KAPLAN.

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BURNT SUGAR CAKE

½ c. butter	1 t. vanilla
1 ½ c. sugar	3 c. cake flour
2 egg yolks	2 t. baking powder
1 c. cold water	2 beaten egg whites
3 t. carmel	

Cream butter, add sugar, egg yolks and carmel. Sift dry ingredients and add alternately with water. Fold in egg whites. This makes 2 large layers or about 3 doz. cup cakes.

Carmel

To 1 ½ cups sugar cooked until it smokes and is burnt looking, add ½ cup boiling water. Put in glass jar to keep.

Carmel Icing

2 c. sugar	1 T. carmel or more
1 c. cream or rich milk	

Cook until soft ball forms on cold plate, cool, then flavor and beat until creamy enough to spread.

—RUBY BOSECKER and MRS. C. W. WHEELER.

TEN MINUTE CAKE

2 c. cake flour	6 egg whites
2 c. sugar	2 t. baking powder
pinch salt	1 ½ t. vanilla
1 c. boiling water	

Sift 6 times flour, sugar and salt, add boiling water and beat smooth. Beat egg whites, baking powder and vanilla until stiff. Fold into first mixture and bake in long shallow pan, ungreased, in hot oven for 10 minutes.

—HELEN ALBERT.

QUEEN MARIE CAKE

1 ½ c. sugar	1 c. sour milk
½ c. butter	2 c. flour
3 eggs	3 T. cocoa
1 t. soda	1 c. chopped nuts

Beat eggs separately adding whites last, cream sugar and butter and put soda in the sour milk. Combine all and bake. Use any preferred frosting.

—MRS. J. B. LYON.

TIP-TOP CAKE

2 c. brown sugar	2 1-3 c. flour
¾ c. butter	1 t. baking powder
2 egg yolks	1 t. cloves
1 ¼ c. sour milk	1 t. cinnamon
1 t. vanilla	¾ t. salt
1 t. soda	

Mix all together and cover with 2 egg whites stiffly beaten with 1 cup brown sugar. Cover with nut meats and bake in slow oven 1 hr.

—MRS. JULIA LYON.

CRONK'S CAFE

Home Cooked Meals

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SPICE NUT CAKE

2 c. flour	½ c. chopped nut meats
½ t. soda	½ c. shortening
¼ t. salt	¾ c. brown sugar
2 t. baking powder	2 eggs
1 t. cinnamon	1 c. sour milk
½ t. cloves	1 t. vanilla
¼ t. nutmeg	

Sift flour, soda, salt, baking powder and spices together. Reserve ¼ c. flour mixture to dredge nuts. Cream shortening and sugar, add eggs one at a time, beating thoroughly after each addition. Add flour mixture alternately with milk and beat well. Add floured nuts and vanilla. Bake in greased pans lined with wax paper in moderate oven for 25 or 30 minutes. This makes 2 nine inch layers or large loaf. Ice with favorite icing.

—MRS. A. B. WOOD.

MAPLE NUT CAKE

½ c. shortening	½ t. salt
1 c. light brown sugar	2 t. baking powder
2 egg yolks	1 c. chopped nuts
¾ c. milk	1 t. vanilla
1½ c. flour	

Cream shortening with sugar, add egg yolks, mix well and add milk. Sift together, flour, salt and baking powder and add to above mixture, mix in finely chopped nuts, preferably pecans, and vanilla. Bake in greased loaf pan in moderate oven 35 minutes. Cover top and sides with maple icing.

Maple Icing

½ t. butter	1½ c. confectioner's sugar
2 T. hot milk	½ t. maple flavoring

Add butter to hot milk then add sugar until it makes smooth paste, add maple flavoring and spread on cake. Sprinkle with nuts while icing is still warm.

—MRS. FRANK HAIN.

GRAHAM CRACKER CAKE

1 c. graham cracker crumbs	2 t. baking powder
1 c. flour	½ c. shortening
1 c. brown sugar	1 t. vanilla
2 eggs	1 c. nut meats or raisins
1 scant c. milk	

Use ordinary cake procedure in assembling.

—MRS. H. KAPLAN.

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DATE CAKE

1½ c. boiling water	1 egg
1½ c. seeded dates	1 c. sugar
1 t. soda	1½ c. flour
¼ c. butter	1 t. vanilla

Pour water over dates and let stand to soften. In another pan beat eggs and salt, vanilla and sugar. Add flour and baking powder. Combine both mixtures.

Frosting

1 c. dates	1 T. butter
¾ c. water	1 t. salt
1 c. sugar	½ c. nuts

Boil sugar and water until it forms soft ball in water, beat, then add dates, flavoring, nuts and butter. Spread on cake.

—MRS. C. M. HEDGES and MRS. ELIZABETH RACHWITZ.

HOT MILK CAKE

2 c. sugar	7 egg whites
2 c. cake flour	vanilla
1 t. baking powder	1 t. cream of tartar
1 c. hot milk	

Sift flour, measure then sift with sugar and baking powder 3 times. Then add hot milk and vanilla. Beat egg whites until foamy and add cream of tartar then beat until stiff. Fold into other batter and bake. Start in slow oven and gradually increase heat.

—MRS. H. W. PITHAN.

PERFECT WHITE CAKE

2-3 c. butter	2 c. sugar
¾ c. egg whites	3 t. baking powder
3 c. flour	1 c. milk
1 t. lemon flavoring	1 t. vanilla
¼ t. salt	

Cream butter until like whipped cream, add 1 c. sugar and cream thoroughly. Milk and flour are added alternately, the salt and baking powder sifted with the last ½ c. flour. Fold in the egg whites beaten stiff and combined with 1 c. sugar. Bake in layers or loaf.

—MRS. FRED BOETTGER.

BANANA CAKE

1½ c. sugar	1½ c. sour milk
½ c. butter	1 t. soda
2 eggs	2 t. baking powder
2 mashed bananas	2 c. flour

Cream sugar and butter, add other ingredients with egg whites beaten stiff added last.

—MRS. JOHN HOLTORF, SR.

BLACK WALNUT CAKE

2 c. sugar	1 c. walnuts
½ c. butter	1 t. lemon extract
4 eggs	3 c. sifted flour
1 c. sweet milk	2 t. baking powder

Cream butter and sugar well, add beaten egg yolks. Add milk and flour alternately then extract and nut meats and baking powder. Last add the beaten egg whites. Makes one very large loaf or 2 small ones. Ice with boiled icing or powdered sugar icing using lemon extract.

—MRS. A. B. WOOD.

DOLLY VARDEN CAKE

2 c. white sugar	1 t. cream of tartar
2-3 c. butter	$\frac{1}{2}$ t. soda
3 eggs	3 c. flour
1 c. sweet milk	

Bake $\frac{1}{2}$ mixture in 2 tins as for jelly cake. To the other $\frac{1}{2}$ add

1 T. molasses	1 t. each cinnamon, cloves,
1 c. chopped raisins	nutmeg

Put these together with jelly.

—MRS. L. CORNWELL.

DEVIL'S FOOD CAKE

(Electric mixture)

2 eggs	$1\frac{3}{4}$ c. flour
$1\frac{1}{4}$ c. sugar	1 c. milk
1 t. salt	1 t. vanilla
1 t. soda	2 oz. chocolate
$\frac{1}{2}$ c. shortening	

Combine shortening, sugar, eggs in large revolving bowl. Whip to cream with electric mixer at speed 1 and increasing to speed 3. Double sift flour, salt and soda and add to cream mixture alternating with milk. Add melted chocolate and vanilla. Let motor run at speed 3 until well mixed. Pour into 8 inch well greased pans. Bake 35 minutes in moderate oven. Frost with 7 minute frosting.

—MRS. EVERETT NORELIUS.

CHOCOLATE BUTTERSCOTCH CAKE

$2\frac{1}{4}$ c. flour	4 T. vinegar
$\frac{1}{2}$ c. butter	$\frac{3}{4}$ c. water
2 c. brown sugar	2 t. vanilla
2 eggs	1 t. soda
$\frac{1}{4}$ c. cocoa	

Cream butter and sugar thoroughly, add beaten eggs and cocoa. Combine vanilla with water and vinegar and add soda, add this to cream mixture alternating with flour. Bake in moderate oven.

—MRS. RICHARD RUBACK.

CHOCOLATE ANGEL FOOD

12 egg whites	1 t. cream of tartar
1 c. cake flour	1 t. vanilla
2 c. sugar	$\frac{1}{2}$ c. cocoa

Beat egg whites with salt until stiff then add $\frac{1}{2}$ t. cream of tartar. Sift sugar, cocoa and $\frac{1}{2}$ t. cream of tartar 4 times. Add egg whites by folding in. Sift flour 5 or 6 times then fold in. Bake same as Angel Food 1 hour in moderate oven.

—MRS. ALBERT WEISS.

SPONGE CAKE

1 c. sugar	$\frac{1}{2}$ t. salt
7 egg yolks	1 t. cream of tartar
5 egg whites	1 t. vanilla
$\frac{3}{4}$ c. flour	

Sift flour before measuring. Beat yolks until lemon color, add sugar slowly and beat well and add egg whites beaten stiff. Last fold in flour and vanilla. Start in a lukewarm oven and increase to medium.

—MRS. S. G. WRIGHT.

UPSIDE DOWN CAKE

1¼ c. flour	½ c. milk
1¼ t. baking powder	4 T. butter
4 T. shortening	½ c. brown sugar
¾ c. sugar	1 c. crushed pineapple, apricots or peaches
1 beaten egg	

Sift flour once then measure, add baking powder and sift again. Then cream butter well add sugar gradually and cream smooth. Add egg then flour alternating with milk. Beat after each addition until smooth. Melt butter in pan add brown sugar and stir until melted. Add pineapple and pour over this the cake mixture. Bake in moderate oven 30 minutes.

—EVELYN HOPP.

CHOCOLATE CAKE

½ c. butter	4 eggs
2 c. sugar	1 c. sour cream
2 c. flour	vanilla
½ c. grated chocolate	1 t. soda
in ½ c. hot water	salt

Put 1 t. soda into sour cream. Cream butter, add sugar and beaten egg yolks. Mix flour, salt, grated chocolate in water and last beaten egg whites. Pour in 1 long pan and bake for 35 or 40 minutes in moderate oven. Spread with 7 minute frosting while cake is still warm.

—MISS AMELIA WEISS.

EXCELLENT CHOCOLATE CAKE

1½ c. sugar	3 eggs
½ c. butter	2 c. cake flour
2 squares chocolate	1 t. soda
1 c. milk	

Cook chocolate and ½ c. milk until thickened. Cream butter and sugar and add to chocolate mixture, add 3 beaten egg yolks. Then add ½ c. milk, flour, soda and last the stiffly beaten egg whites. Bake 45 minutes or less if baked in layers. Put together with chocolate icing.

—MRS. ALBERT FESTER.

VELVET DEVIL'S FOOD CAKE

2 c. cake flour	3 T. cocoa in hot water
1 c. sugar	1¼ c. milk
½ c. butter	1 t. vanilla
3 eggs	1 heaping t. baking powder

Cream sugar and butter. Sift flour 3 times. Beat egg yolks and add to cream mixture then cocoa, milk and flour, beaten egg whites and vanilla then last add 1 t. baking powder. Bake in 2 layers and frost with fudge frosting.

—MRS. IRVING J. FOY.

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OPTOMETRIST

Glasses
Fitted

Frostings

UNCOOKED CAKE FROSTING

1 c. brown sugar
2 T. flour (level)

1 T. butter (rounded)

Mix well. Then add enough warm coffee to spread on cake.

—MRS. E. ROBERTSON.

MOCHA ICING

3 T. butter
2 c. confectioner's sugar
3 T. cocoa

1 egg yolk
 $\frac{1}{2}$ t. vanilla
hot coffee

Cream shortening, add confectioner's sugar and cocoa. Add hot coffee gradually, and mix to a smooth paste. Add egg yolk and vanilla. This icing can be kept in the refrigerator for several days. When ready to use, let stand at room temperature 10 to 15 min.

—MRS. J. M. WANSING.

JAPANESE FROSTING

4 T. butter
2 egg whites
1 c. powdered sugar

$\frac{1}{2}$ c. powdered sugar
1 t. vanilla

1st part—To four T. butter creamed add one cup powdered sugar gradually. 2nd part.—Beat egg whites quite stiff, add gradually, $\frac{1}{2}$ c. powdered sugar. To second part add the first part by spoonful, stirring in each spoonful thoroughly. After both parts are blended add 1 t. vanilla.

—MRS. JOHN BRODERSEN.
Glendale, California.

CHOCOLATE FROSTING

$\frac{3}{4}$ c. sugar
2 squares chocolate

3 T. milk
1 egg yolk

Melt chocolate, add sugar and milk. Cook in a double boiler until smooth. Add egg yolk mixed in teaspoon of water and cook one minute. Spread on cake. Takes a few minutes to cool and set. Very good.

—MRS. PAUL C. WEATHERBY.

SOUR CREAM FILLING

4 egg yolks
1 c. sour milk

1 c. sugar

Boil until thick. Stand until cool. Add nuts and vanilla.

—MRS. C. E. MORTON.

SEVEN MINUTE CAKE FROSTING

1 unbeaten egg white
 $\frac{3}{4}$ c. granulated sugar
 $2\frac{1}{2}$ T. cold water

$\frac{1}{2}$ t. flavoring
 $\frac{3}{4}$ t. white corn syrup

Put all ingredients except flavoring in top of double boiler. Beat enough to mix well. Place over boiling water and cook for seven minutes beating constantly. Add flavoring, beat, and spread on cake.

—MRS. T. A. HARVEY.

Candies and Popcorn

POP CORN BALLS

1 c. sugar	$\frac{1}{4}$ c. butter
1-3 c. white corn syrup	$\frac{3}{4}$ t. salt
1-3 c. water	$\frac{3}{4}$ t. vanilla

3 quarts unseasoned pop corn

Put sugar, corn syrup, water, butter and salt in a saucepan and cook, stirring until the sugar is dissolved. Continue cooking, without stirring until syrup forms a brittle ball in cold water. Add vanilla and stir only enough to mix it through the syrup. Place the popped corn in a bowl large enough for mixing. Pour the cooked syrup slowly over the popped corn and mix well. Wet the hands slightly and shape corn into balls, using only enough pressure to make the balls stick together.

—MRS. M. O. KNAPP.

CRACKERJACK

Cook in a large, flat-bottomed aluminum kettle, one c. granulated sugar, one-half c. water, two t. white corn syrup. When this becomes a light brown, add one-half t. salt, one-half t. vanilla, $\frac{3}{4}$ t. soda. Stir and remove from fire, add two and one-half quarts of popped corn and two T. melted butter. Stir until corn is all coated. Peanuts may be mixed with the popcorn or a delicious peanut brittle is made by using one pt. of peanuts instead of the corn.

—MRS. H. BLIESMAN.

PINEAPPLE PENOCHÉ

Mix together—	$\frac{1}{2}$ c. sweetened condensed milk
2 c. brown sugar	
$\frac{1}{2}$ c. crushed pineapple	

Bring to a boil stirring only, until the sugar is dissolved. Cook very slowly, stirring occasionally, to the firm ball stage. Remove from fire and add $\frac{1}{2}$ c. chopped walnuts.

—MRS. BESSIE SIEMER.

DIVINITY

Part I—	
1 c. sugar	$\frac{1}{4}$ c. water

Boil until it spins a thread. Pour this over stiffly beaten whites of 3 eggs.

Part II—	$\frac{1}{2}$ c. water
3 c. sugar	1 c. white corn syrup

Boil until it forms a hard ball in water. Pour this over Part I and beat until stiff enough to stand alone. Add flavoring, nuts and a pinch of salt. Drop by spoonful on waxed paper.

—MRS. C. L. SIEVERS.

PEANUT BUTTER FUDGE

Cook together 2 c. sugar	$\frac{1}{2}$ c. milk until it forms a soft ball
2 T. peanut butter	

Add $\frac{1}{2}$ t. vanilla, cool and beat until creamy. When nearly cool cut in squares.

—MRS. JOHN MAROLF, JR.

BUTTER SCOTCH

1 c. syrup ½ c. butter
 1 c. sugar 1 T. vinegar

Boil until brittle when dropped in cold water. Add ⅛ t. salt and pour in buttered pan. Add nuts if desired.

—MRS. FRED SMITH.

VANILLA CARMELS

2 c. granulated sugar ½ c. butter
 1 c. brown sugar 3 t. vanilla
 1 c. light corn syrup 1 c. nut meats
 2 c. evaporated milk

Combine all ingredients except vanilla and nuts and cook over low flame. Stir constantly until mixture reaches firm ball stage. Remove from fire, add flavoring and nut meats. Blend. Pour into greased pan. When cold, remove from pan, cut into squares and wrap in waxed paper. Makes 41 one-inch pieces.

—MARY BYERS.

NUT FUDGE

1 c. brown sugar 1 c. syrup
 1 c. white sugar 1 t. butter

Boil until it forms a soft ball, then add a little soda, 1 c. Brazil nuts, 1 c. black walnuts and 1 c. philberts. Pour in buttered pan and cut when cool.

—MRS. MINNIE BRINK.

PECAN PRALINES

2 c. brown sugar ¼ c. boiling water
 2 T. butter ⅛ t. salt
 1 t. vanilla 1 c. pecans

Boil sugar, water, butter and salt 5 min., remove from fire, add nuts and vanilla. Beat 1 min. Drop by spoonful on waxed paper.

—MRS. FRED SMITH.

DATE CANDY

2½ c. sugar 1 lb. dates
 ¾ c. milk 2 c. chopped walnuts
 1 T. butter ¼ t. salt

Cook sugar and milk until it forms a soft ball in cold water. Then add chopped dates and let cook until melted. Add nuts, butter, and beat, pour in pan to cool.

—MRS. ALBERT WEISS.

SOUR CREAM CANDY

2 c. brown sugar 1 t. vanilla
 ½ c. sour cream ¼ t. cream of tartar

Mix the sugar, cream of tartar and sour cream. Cook until a soft ball is formed when dropped in cold water. Stir frequently during cooking. Remove and allow to cool. Add vanilla, beat until creamy. Pour in well buttered pan.

—ANN SCHNELLER.

Hugo P. Saggau

If it's Insurance, I sell it

NOUGAT BAR

3 c. white sugar	pinch of salt
1 c. corn syrup	2 t. vanilla
1 c. cold water	1 c. English walnuts
whites of 3 eggs	

Boil sugar, syrup, salt and water until it cracks when tried in cold water. Have egg whites beaten stiff and pour candy over egg whites beating all the while. Add vanilla and nuts, and continue beating until mixture is cool enough to knead into a loaf. This is much better if made 12 hrs. before slicing.

—MRS. R. E. ROLLINS.

PENOCHÉ

2 c. brown sugar	3 T. butter
$\frac{1}{2}$ c. water	$\frac{1}{2}$ t. vanilla
2 T. syrup	

Cook sugar, syrup and water until it forms a soft ball when tested in cold water. Let cool a couple minutes, add butter and vanilla and beat until it starts to get thick. Pour into buttered plate and cool. Cut into squares.

—ZANET BOOCK.

DIVINITY

3 c. granulated sugar	$\frac{1}{2}$ t. salt
1 $\frac{1}{2}$ c. light corn syrup	$\frac{1}{4}$ c. egg whites (about 2 eggs)
$\frac{3}{4}$ c. water	$\frac{3}{4}$ c. chopped walnuts
1 t. vanilla	

Cook sugar, syrup, water and salt to crack ball stage. Pour slowly into beaten egg whites, beating all the while. Add vanilla and nuts.

—MRS. BRUCE FERRY.

CREAM CARMELS

2 c. sugar	2 c. evaporated milk
2 c. corn syrup	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. butter	1 t. vanilla

Put sugar, syrup, salt and butter into sauce pan and place over fire. Stir until mass boils to a clear, thick consistency, then stir in gradually (so as not to stop boiling) the evaporated milk. Cook to firm ball stage. Add vanilla (and nuts if desired) and pour into buttered pan. (3 sq. chocolate and 1 c. nuts may be added).

—EILEEN ULLRICH.

BUTTER BRICKLE

1 heaping c. light brown sugar	1 scant c. butter
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Cook until brittle when dropped in cold water. Add $\frac{1}{2}$ c. pecans and pour on buttered platter. When cold break in pieces.

—MRS. FLOYD PAGE.

SUGARED NUTS

$\frac{1}{2}$ c. brown sugar	$\frac{1}{4}$ c. water
1 c. nuts	

Cook sugar and water until syrup drips 3 threads from a spoon. Take off fire and cool slightly. Stir in the nuts and continue stirring until the sugar has covered all the nuts. Pour out on buttered pan. White sugar may be used instead of brown sugar if necessary.

—MARGARET G. KINNEY.

UNCOOKED FUDGE

1 beaten egg mixed with 1 c. powdered sugar, $\frac{1}{2}$ pkg. Dot Sweet chocolate melted with butter size of a walnut, $\frac{1}{2}$ c. walnuts added last. Let stand about 5 hours. Cut in squares.

—MRS. W. L. CHENOWETH.

PEANUT BRITTLE

1 $\frac{1}{2}$ c. sugar	$\frac{1}{2}$ lb. shelled raw peanuts
2-3 c. water	1 t. vanilla
$\frac{1}{2}$ c. crystal white Karo syrup	1 t. soda
2 T. butter	1 T. cold water

Put sugar, water, corn syrup over fire and stir until dissolved. Wash down sides of pan with cloth wrapped around blade of knife and dipped in cold water. Cover pan and boil 4 min. Remove cover and cook to 275 degrees or until it is hard in cold water. Add butter and nuts and stir constantly and cook until peanuts are the color of roasted peanuts. Add vanilla and soda dissolved in T. of water. Stir until candy is through foaming. Pour out on well buttered surface and stretch thin. When partly cooled turn over and pull again. Break in small pieces.

—MRS. FLOYD PAGE.

FUDGE

3 c. sugar	3 T. syrup (Karo)
1 c. rich milk	1 T. butter
4 or 5 T. cocoa or 2 T. unsweetened chocolate	1 t. vanilla

Put sugar, milk, cocoa and syrup into a pan. Boil until it makes a soft ball in cold water. Take from fire, add butter and vanilla. When cool, beat until creamy. Pour on buttered plate.

—VERNA HARVEY.

SEA FOAM

2 c. sugar	$\frac{1}{8}$ t. salt
$\frac{1}{2}$ c. water	$\frac{1}{8}$ t. cream of tartar
1 t. vanilla	1 c. nuts
2 egg whites	

Combine sugar, water, salt and cream of tartar. Cover and boil 5 min. Uncover. Wipe sides with damp cloth. Boil without stirring to firm ball stage. Remove from fire, pour slowly, beating constantly, over stiffly beaten egg whites. Continue beating until mixture holds its shape when dropped from spoon. Add vanilla and nuts. Drop by spoonful onto waxed paper.

—MISS MEINDL.

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Cookies

DATE COOKIES

1 c. sugar	$\frac{1}{2}$ c. sour milk
1 c. butter	2 c. flour
1 t. soda	2 c. oatmeal

Roll thin, cut and place on cooky sheet. Put 1 t. filling on it. Then place another cooky on top and press edges. Bake.

Filling

1 lb. dates	1 c. water
$\frac{3}{4}$ c. sugar	

Cook till thick. Add grated rind and juice of 1 orange.

—MRS. ROBT. EWALL.

—MISS L. PETERSON.

CREAM PUFFS

1 c. boiling water	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. butter	3 eggs
1 c. flour	

Add butter to boiling water. Then add flour all at once. Stir until smooth. Remove from fire and let cool. Add eggs unbeaten one at a time. Beat each egg thoroughly into mixture before adding next one. Drop from teaspoon and bake in moderate oven 40 or 50 min. When cool, split and fill with sweetened whipped cream or custard.

—MRS. C. E. ANDERSON.

AMMONIA COOKIES

3 c. sugar	5 cents baking ammonia
1 c. lard	2 c. sweet milk
$\frac{1}{2}$ c. butter	vanilla
3 eggs	

Heat milk to boiling point night before. Add ammonia and flavoring. Let stand till morning. Add above ingredients and enough flour to roll. Bake slightly browned.

—MRS. LOGAN.

COCOANUT DROPS

2-3 c. butter	$\frac{1}{2}$ t. lemon
1 c. sugar	$\frac{1}{2}$ t. almond
2 eggs	$\frac{1}{8}$ t. salt
5 T. sour cream	1 t. soda
$3\frac{1}{2}$ c. flour	1 c. cocoanut
1 c. cocoanut	

Nuts may be added.

—MRS. OLRV.

PEANUT BUTTER COOKIES

$\frac{1}{2}$ c. brown sugar	$1\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. white sugar	1 egg beaten
$\frac{1}{2}$ c. butter	1 t. soda
$\frac{1}{2}$ c. peanut butter	1 t. vanilla

Make little balls and flatten with a four tined fork criss cross fashion. Bake at once.

—MRS. O. E. PUMP.

OAT MEAL COOKIES

4 eggs well beaten	1½ c. raisins
3 c. sugar	¾ c. nuts
1½ c. butter	1 t. soda
4 c. flour	pinch of salt
4 c. oatmeal	

Mix well and drop on cooky tin by spoonsful. Bake in moderate oven.
—MRS. H. NAMANNY.

MINCEMEAT COOKIES

Break up the contents of two pkgs. of dry mincemeat, add 1 c. of water and cook 15 min. Cool. Cream 1 c. shortening with 1½ c. of flour with 1 t. of baking soda, ½ t. salt, 1 t. cinnamon and ½ t. of cloves. Mix into the creamed mixture and add the cooled mincemeat and 1 c. of chopped walnuts. Drop by teaspoonsful two inches apart onto greased cooky sheets. Bake in a moderate oven until golden brown. (8 or 10 min.)

—MRS. BARNEY OTTO.

OATMEAL COOKIES

4 c. rolled oats	2 eggs
2 c. brown sugar	½ t. baking powder
1 c. melted butter	1 t. soda
1 c. cocoanut	1 t. cinnamon
¼ t. salt	½ t. cloves
1 t. vanilla	2 c. flour
½ c. nuts	

Cream butter and sugar, add oats and cocoanut together. Then add eggs beaten light. Add flour and baking soda together. Mix with first part, then add spices and salt and vanilla and nuts.

—MRS. PAUL HOPP,
Dow City, Iowa.

MATRIMONIAL BAR

2 c. oatmeal	1 egg
1 c. flour	Filling: 2 to 3 c. raisins
1 t. soda	½ c. sugar
1 c. brown sugar	4 T. flour
¾ c. shortening	1 t. vanilla
¼ t. salt	

Pat out half of first mixture in well greased baking pan. Add filling and top with remaining mixture. Bake in medium oven till nicely browned. Cook raisins used in filling until tender and do not drain off juice.

—MRS. B. JOHNSON.

HALLETT'S BOOTERY

"Where Shoes are Really Fitted"

PEANUT COOKIES

1 c. sugar	2 t. baking powder
½ c. shortening	¼ t. soda
1 egg	¾ t. salt
2 c. flour	

First cream sugar and shortening, beat egg. Then sift flour, baking powder, soda and salt. Add about 1-3 of flour to butter mixture, then 1 T. milk and so on until all the flour is used and just enough milk to make the dough the right consistency to drop by spoonful on greased baking sheet. Add lastly 1 cup roasted peanuts from which the brown skins have been rubbed, the peanuts may be crushed or used in halves.

—MRS. JOHN FINK.

MOLASSES COOKIES

1 c. sugar	1 egg
1 c. shortening	pinch of salt
1 c. molasses	1 t. cinnamon
1 c. boiling water in which	1 t. ginger
1 T. of soda has been dis-	flour enough to roll out well
solved	

Place 1 raisin in center of each cookie. Bake in moderate oven.

—MRS. JAS. ARMSTRONG.

CREAM PUFFS

½ c. butter	1 c. water
1 c. flour	4 eggs

Cook ½ c. of butter with one cup of water. When boiling, add one cup of flour and stir this, still over the fire, until it becomes a ball. Beat four eggs until light and fold into the mixture. Drop from spoon on a buttered tin. Bake 20 minutes.

—MRS. G. H. GRAU.

FROSTED CREAMS

1 c. sugar	4 level t. soda, put 3 in milk
1 c. molasses	and the other in flour
1 c. lard	1 t. ginger
1 c. sour milk	2 eggs, put whites on top of
	cookies for frosting

—MRS. CHARLES BOLLEN.

PUMPERNICKLE COOKIES

1 c. butter	2 t. baking powder
1 c. sugar	3 c. flour
3 eggs	lemon flavoring

Roll in long rolls the size of a dollar. Brush top with egg yolk. Roll in chopped nuts and sugar. Bake on cookie sheet. Cut in desired sizes as soon as baked.

—MRS. B. BRODERSEN.

NUT WAFER ICE BOX COOKIES

1 c. brown sugar	3 eggs well beaten
1 c. white sugar	2 t. soda
1½ c. shortening, melted	1 t. cinnamon
1 t. salt	1 c. chopped nuts
5 c. flour	

Cream shortening and sugar. Add eggs slowly, mix thoroughly. Add nuts, then well sifted dry ingredients, shape into rolls. Put in ice box over night, slice and bake in hot oven.

—MRS. ARTHUR SAVERY.

PINEAPPLE DROP COOKIES

1 c. brown sugar	1 t. soda
1 c. white sugar	1 T. hot water
½ c. butter	1 t. salt
½ c. lard	1 t. baking powder
1 c. chopped nuts	1 small can crushed pineapple
4 c. flour	

—MRS. WM. FRESE.

DANISH KLEINER

4 eggs	¼ lb. melted butter
½ lb. powdered sugar	1 scant t. baking powder
3½ c. flour	1 t. vanilla extract

Beat eggs, stir in sugar gradually, add melted butter, flour, baking powder and vanilla. Roll out quite thin and cut in diamond shape cookies. Cut slit 1 inch long lengthwise in cookie. Turn one end through this slit to form twist. Fry in deep fat until light brown.

—MRS. CHAS. E. JACOBSEN.

COCOANUT MACAROONS

2 egg whites	1 c. prepared coconut
2-3 c. powdered sugar	½ t. salt

Beat the whites of the eggs until stiff, sift and add the sugar. Beat in the coconut and salt. Drop by teaspoonsful on to waxed paper laid on a baking sheet. Bake until brown in moderate oven 350 degrees about 12 min. After baking turn the paper with the Macaroons upside down on a board, moisten the paper and the little cakes can readily be removed and be cooled.

—MISS ZANET BOOCK.

FRUIT SNAPS

1½ c. sugar	1 t. soda
1 c. butter	1 c. raisins
½ c. molasses	1 t. each of cloves, cinnamon and allspice
3 eggs	

Add flour enough to make a soft dough.

—MRS. E. TREXEL.

RAISIN DROP COOKIES

1½ c. sugar	1 t. soda
1 c. lard	3½ or 4 c. flour
½ t. salt	1 t. baking powder
3 eggs	1 t. cinnamon
1 c. raisins	1 t. nutmeg
1¾ c. raisin juice	1 t. cloves

Cream lard, sugar and salt. Add beaten eggs. Sift flour and spices. Boil and cool raisins. Add soda to juice and add alternately with flour to first mixture. Bake in moderate oven 20 to 25 min.

—MRS. R. L. RULE.

ALMOND COOKIES

½ c. sugar	2 c. flour
1 c. butter	1 t. lemon juice
2 eggs	

Mix and roll. Sprinkle with 1 c. almonds and ½ c. sugar and cut.

—MRS. HENRY BOYENS.

DAINTY COOKIES

- | | |
|------------------|------------|
| 1 c. brown sugar | 1 egg yolk |
| 1 c. butter | 2 c. flour |

Make in very small balls and flatten with fork. Place pecan nut meat on each and bake. This takes no baking powder.

—MRS. C. H. ANDERSON.

COOKIES

- | | |
|-----------------------------|-------------------------|
| 1 c. Eagle Brand milk | ½ lb. shredded cocoanut |
| 2 squares Baker's chocolate | |

Melt chocolate and blend with milk and cocoanut. Drop by spoonful on buttered sheet and bake about 15 minutes in a moderate oven.

—MRS. ROHWER.

HONEY BROWNIES

- | | |
|-----------------------------|--------------------------|
| 1-3 c. shortening | ½ c. honey |
| ½ c. dark brown sugar | 2-3 c. all purpose flour |
| 2 beaten eggs | ½ t. baking powder |
| 2 squares chocolate, melted | ¼ t. salt |
| 1 t. vanilla | ½ c. chopped nut meats |

Cream shortening, add sugar and cream until smooth. Add eggs and beat very light. Stir in melted chocolate, vanilla and honey. Add flour which has been sifted with baking powder and salt and mix smooth. Add chopped nut meats and mix again. Bake in shallow pan, which has been lined with wax paper, in moderately slow oven 25 min. Cut in bars and when cool store in airtight container. Brownies are best when 2 days old.

—MRS. B. E. SEAMAN.

GRANDMA'S XMAS COOKIES

- | | |
|-----------------------|---------------------|
| 1 c. shortening | 2¾ c. flour |
| ½ c. sugar | 1 t. cardamon |
| ½ c. syrup | 1 t. baking ammonia |
| 1 egg (beat separate) | pinch of salt |
| ½ c. chopped almonds | |

When all mixed, make into a long roll, and leave in a cold place for at least 12 hrs. Then cut and bake.

—MRS. BAUMAN.

AIRY-FAIRY COOKIES

- | | |
|-------------|----------------------|
| 1½ c. sugar | 2 t. baker's ammonia |
| ½ c. butter | (crushed) |
| 3 egg yolks | 2 c. flour |

Cream butter and sugar, add egg yolks. Sift flour and ammonia thoroughly and mix with butter mixture. Make into balls size of walnut and bake in moderate oven.

—MRS. WM. KOEPKE.

Schneller's News Stand

Shoe Shines — Magazines

Laub Block

SHORTBREAD (cookies)

4 c. flour
1 c. brown sugar

2 c. butter

Mix flour and sugar and work in butter until it clings together. Roll, cut and bake in oven 350 degrees until brown.

—MRS. WM. STEUART.

ICE BOX COOKIES

2 c. brown sugar
1 c. shortening
2 eggs
½ c. each of nuts and raisins

1 t. ginger
1 t. cream of tartar
1 t. soda
3 or 4 c. flour to mold

Cream sugar and shortening, add eggs. Sift flour, measure, then sift with other dry ingredients, add nuts and raisins. Combine with creamed mixture. Mold into jelly roll shape. Let stand until cold then slice and bake 15 to 20 min. in hot oven.

—MRS. REX RUCH.

SUGAR COOKIES

1 c. sugar
1 c. butter
½ c. milk
1 egg
3½ c. flour

2 t. cream of tartar
1 t. soda
½ t. salt
1 t. vanilla

Chill—roll thin and dip each cookie in sugar add chopped peanuts.

—MRS. ELSIE MOMSEN.

SWISS DROP COOKIES

3 c. sugar
3 c. flour

2 t. anise seed
6 eggs

Stir well together and drop from teaspoon on greased pan and bake slowly until light brown.

—MRS. E. TREXEL.

ANNS COOKIES

2 c. sugar
1 c. butter or shortening
2 eggs
4 T. sour milk
or ½ c. sweet milk

1 t. soda—if sweet milk is used add ½ t. of cream of tartar
1 t. lemon extract
flour enough to roll soft dough

Cream butter and sugar, add milk and well beaten eggs, add soda dissolved in lukewarm water. If sweet milk is used, add ½ t. of cream of tartar to flour. Bake in quick hot oven.

—MRS. BERTHA AULD.

FILLED COOKIES

1 c. sugar
1 egg
pinch of salt
2½ c. flour

1 t. baking powder
½ c. sour milk
½ c. butter
1 scant t. soda

Roll and cut.

Filling for cookies—

4 T. water
1 c. raisins or figs ground

½ c. sugar
juice of ½ lemon

Spread when cold.

—MRS. D. G. PETERSON.

HERMIT COOKIES

- | | |
|---|---|
| 2 c. sugar | pinch of salt |
| 1 c. shortening | 1 t. soda dissolved in a little hot water |
| 1 c. raisins chopped | 3 eggs well beaten |
| 1 c. nut meats chopped | 3½ c. flour |
| ½ t. each of cinnamon, cloves, allspice, nutmeg, ginger | |

Drop from a teaspoon on a greased pan and bake in a quick oven.

—MRS. NIXON.

SUGAR COOKIES

- | | |
|-------------------|--------------------|
| 2½ c. white sugar | 2 eggs |
| ½ c. lard | ½ t. soda |
| ½ c. butter | ½ t. baking powder |
| ½ c. sour milk | 1 t. vanilla |
| ½ c. sweet milk | |

Enough flour to roll. Bake in moderate oven.

—EDITH MILL HENDERSON.

SOUR CREAM SPICE COOKIES

- | | |
|-----------------|---------------|
| 2 eggs | 1 t. vanilla |
| 1½ c. sugar | 1 t. soda |
| 2 T. sorghum | 2 t. cinnamon |
| ½ c. fat | ½ t. salt |
| ½ c. sour cream | 1 c. raisins |

Flour to form stiff batter. Drop from spoon on a greased cookie sheet. Bake in moderate oven.

—MRS. BESSIE PRENTICE.

VANILLA STICKS

- | | |
|-------------|-----------------------------|
| 1 c. butter | ½ c. almonds (chopped fine) |
| 5 T. sugar | 2 t. vanilla |
| 2¼ c. flour | |

Cream butter and sugar, add flour and work until smooth, add nuts and vanilla. Make into finger sticks, roll in granulated sugar and bake in moderate oven.

—MRS. C. L. SIEVERS.

SOUR CREAM COOKIES

- | | |
|-------------------------|---------------------------|
| 1 c. butter (or crisco) | 1 t. salt |
| 2 c. sugar | 1 t. soda |
| 1 c. heavy sour cream | 1 t. ground cardamon seed |
| 6 egg yolks | flour to roll |

Sugar tops.

—MRS. LIZZIE BRANDENBURG.

C. L. DUCANDER

CLOTHING and SHOES



"It is better to trade with us than to wish you had"

OATMEAL COCOANUT COOKIES

1 c. white sugar	2 c. flour
1 c. brown sugar	1 t. baking powder
$\frac{1}{2}$ c. lard	$\frac{1}{2}$ t. soda
$\frac{1}{2}$ c. butter	2 c. oatmeal
2 eggs	1 c. cocoanut

Roll in small balls and bake in moderate oven.

—MRS. HANS AEBISCHER.

MINCE MEAT COOKIES

$1\frac{1}{2}$ c. sugar	1 t. soda
$\frac{1}{2}$ c. butter	1 heaping t. baking powder
3 eggs	2 c. mince meat

Use cake method for mixing batter, and add mince meat last. Drop by teaspoonsful and bake in moderate oven.

—MRS. W. R. MULLINGER.

MOLASSES COOKIES

1 c. shortening (lard pref.)	1 t. cloves
2 c. sugar	$\frac{1}{4}$ t. nutmeg
2 eggs	$\frac{1}{2}$ t. salt
1-3 c. sour milk	$4\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. molasses	1 t. baking powder
2 t. cinnamon	1 t. soda

Cream fat and sugar, add eggs and beat well, add molasses, soda dissolved in sour milk, spices and salt sifted with flour. Shape into small balls and flatten with spatula. Sprinkle with sugar and bake in moderate oven.

—MRS. J. RUSTERHOLZ.

DELICIOUS DATE SQUARES

1 c. brown sugar	1 t. vanilla
$\frac{1}{2}$ c. lard	grated rind of small lemon
2 eggs	$\frac{1}{2}$ c. walnut meats
$\frac{1}{2}$ c. sour cream	$\frac{1}{2}$ lb. dates, chopped
2 c. flour with 1 t. soda	

Mix in order given and spread $\frac{1}{2}$ inch thick on baking sheet. Bake 20 to 25 min. in moderate oven (350 degrees). Frost with powdered sugar frosting flavored with $\frac{1}{2}$ t. mapleine and 2 T. black coffee. Cut into squares when ready to serve.

—MRS. MELVIN LEAHY.

NATALIE COOKIES

$\frac{1}{2}$ lb. butter, creamed; add 2 egg yolks, 4 T. sugar, pinch of salt. Blend in 2 c. of sifted flour, 1 t. vanilla and 1 c. chopped nuts. Mix well. Roll small pieces of dough (size of a walnut) in crescent shapes. Bake on greased baking sheet in a moderate oven until a delicate brown. Roll in powdered sugar while warm.

—MAGDALENA ELWELL.

OATMEAL COOKIES

1 c. shortening	$\frac{1}{2}$ t. soda
1 c. granulated sugar	3 c. quick oatmeal
1 egg	2 c. flour
4 T. cold water	

Roll. Cut in diamond shapes. Bake in moderate oven.

—MRS. E. W. PIERCE.

Cocktails

FRUIT COCKTAIL

- | | |
|---------------------------------|-----------------------|
| 2 grapefruit | 1 t. lemon juice |
| 1 c. cherries (canned) | 6 maraschino cherries |
| $\frac{1}{4}$ c. powdered sugar | |

Peel grapefruit, divide into sections carefully. Remove tough white skin. Cut into small pieces. Cut red cherries in half, remove seeds. Mix grapefruit and cherries with sugar and lemon juice. Chill and serve in cocktail dishes. Serves six.

—MRS. IMES.

SAUERKRAUT COCKTAIL

- | | |
|---------------------------|------------------|
| Make a sauce by mixing: | 2 T. kraut juice |
| 4 T. tomato catsup | 1 T. sugar |
| 1 T. Worcestershire sauce | |

Place a small ball of sauerkraut in each tiny glass. Add a spray of parsley for garnish. Pour over the sauce and serve with celery and salted crackers.

—MRS. P. J. KLINKER.

MINT FRUIT COCKTAIL

- | | |
|---|---------------------------------------|
| pulp and juice of 3 oranges | maraschino or candied) |
| 1 c. shredded pineapple | $\frac{1}{2}$ c. crushed after dinner |
| $\frac{3}{4}$ c. cherries (fresh, canned, | mints |

Serve covered with chopped ice and powdered sugar.

—MRS. P. J. KLINKER.

VEGETABLE COCKTAIL

Boil cauliflower head until done, but not mushy. Add 2 c. cooked cauliflower to 1 c. celery cut fine. Dress with sauce below, and serve very cold.

- | | |
|--------------------------|--------------------------|
| 4 T. mayonnaise | 2 pimentos, chopped |
| 4 green olives, chopped | 1 t. lemon juice |
| 2 T. French dressing | dash of tobasco and salt |
| 4 T. drained chili sauce | |

—MRS. J. W. MILLER, JR.

OYSTER COCKTAIL

- | | |
|---------------------------------|-------------------------------|
| 2 T. tomato catsup | $1\frac{1}{2}$ t. salt |
| 1 T. lemon juice or vinegar | 2 t. finely chopped celery |
| $1\frac{1}{2}$ T. tobasco sauce | $\frac{1}{4}$ t. black pepper |
| 16 medium oysters | |

Mix together well all the ingredients except the oysters. When well mixed add to oysters. Chill thoroughly and serve on cracked ice in cocktail glasses.

—MRS. J. K. BRADSHAW.

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Desserts

PINEAPPLE DESSERT

1 pkg. Knox gelatine ½ c. cold water
 Soak for 5 min. Beat 6 egg yolks. Add 1 c. sugar and gelatine.
 Cook in double boiler (10 or 15 min.) Cool and add:
 1 c. crushed pineapple add egg whites beaten stiff
 ½ c. walnuts 24 graham crackers
 Line pan with half of crumbs rolled, pour in filling and cover with
 crumbs. Chill in ice box. Serves 15.

—MRS. BERTHA LOCHMILLER.

DATE TORTE

3 eggs ½ c. fine graham crackers
 ¼ t. salt ½ t. baking powder
 1 t. vanilla 1 c. sliced dates
 ¾ c. sugar 1 c. nuts
 Beat eggs, salt and vanilla light with egg beater. Add remaining
 ingredients, cracker crumbs and baking powder well mixed. Stir
 with a spoon until well blended. Bake in a moderate oven about 30
 min. until lightly browned. Cut into squares and serve with un-
 sweetened whipped cream.

—MRS. MALCOLM HEIDEN.

COFFEE-MARLO

1 lb. marshmallows ¼ c. nut meats
 1 c. hot coffee ½ c. cream
 Pour hot coffee over diced marshmallows. Stir and let cool. Add
 nuts and whipped cream. Let stand over night.

—MRS. D. ZEA.

GRAHAM CRACKER ROLL

1 c. heavy cream 3 diced bananas
 ½ lb. marshmallows, finely 1 c. chopped nut meats
 cut 8 graham crackers
 1 pkg. dates, chopped (7¼
 oz.)
 Whip cream, fold in all ingredients, except graham crackers. Shape
 in roll 3 in. thick and roll in crumbs. Chill 3 to 4 hrs. Serve with
 whipped cream. Top with maraschino cherry.

—MRS. EARL RIGGLEMAN.

—MRS. ASA BROWN.

PINEAPPLE DESSERT

1 heaping T. gelatine 1 pt. cream
 1-3 c. cold water 1 c. nut meats
 2 egg whites 3 c. marshmallows
 1 c. sugar ¼ c. maraschino cherries
 ¼ c. water add pineapple if desired
 Dissolve gelatine in cold water (let stand). Cook sugar and water
 until it spins a thread and add to the egg whites, next the gelatine.
 Then cream (whipped) dice the rest of the ingredients and add.

—MRS. H. C. GIBBONS.

PINEAPPLE RICE SPONGE

- | | |
|---|-----------------------|
| 1 pkg. lemon Jello | ½ t. salt |
| 1 c. boiling water | 2 c. cold cooked rice |
| 1 c. canned pineapple or other
fruit juice | 4 T. sugar |
| | 1 c. cream, whipped |

Dissolve jello in boiling water. Add pineapple juice and salt. Chill. When slightly thickened, beat well until consistency of whipped cream. Fold rice into jello. Fold sugar into cream, fold into jello mixture. Turn into mold. Chill. Serve with fresh, crushed or canned raspberries. Serves 8.

—MRS. HENRY DUNCAN.

RICE AND PINEAPPLE AMBROSIA

- | | |
|-------------------------|--------------------|
| 2 c. boiled rice | 24 marshmallows |
| 1 c. shredded pineapple | 6 candied cherries |
| 1 c. whipping cream | ½ c. sugar |
| 1 c. chopped apples | 2 T. lemon juice |

Combine all the ingredients except cream, chill at least one hour before serving. Add whipped cream and garnish with cherries.

—M. J. SMITH.

PINEAPPLE SPONGE OR SNOW

- | | |
|----------------------|------------------------------|
| 2 envelopes gelatine | 2 c. boiling water and juice |
| 1 c. cold water | 1½ c. diced pineapple |
| 2-3 c. sugar | 1½ c. cream |

Let gelatine cool and thicken, then whip and add whipped cream and diced fruit. Serves 10.

MRS. ROB'T EWALL and MRS. KING.

PINEAPPLEMARLO

- | | |
|-----------------|------------------------|
| 20 marshmallows | 1 c. sweet cream |
| 1 c. sweet milk | 1 c. crushed pineapple |

Melt marshmallows in milk over hot water. Whip cream until thick. Add to marshmallow mixture and mix. Stir in pineapple and put into refrigerator and freeze. Needs no more stirring. Serves 8 to 10.

—MRS. N. C. LUND.

ORANGE MOUSSE

- | | |
|------------------|----------------------|
| ¾ c. sugar | ¼ c. water |
| 1 T. orange rind | boil this one minute |
| 1 T. lemon rind | |

Soak 1 T. gelatine in 2 T. cold water. Add the hot liquid to the gelatine and add 2-3 c. orange juice and 2 T. lemon juice. Let stand until slightly thickened and then add 1 c. whipped cream and ¼ c. maraschino cherries and ¼ c. almonds. Chill.

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ORANGE ICE BOX DESSERT

1 c. orange juice	3 egg yolks, beaten light
1 c. sugar	3 egg whites, beaten
3 T. flour	½ t. lemon extract
2 T. butter	½ lb. vanilla wafers

Mix orange juice, sugar, flour, butter and egg yolks which have been beaten. Cook in a double boiler until thick. Remove from fire, cool, then add lemon extract and the stiffly beaten egg whites. Put half of the wafers which have been rolled into bottom of a sq. baking dish. Pour the cooked mixture over wafers. Add the remaining wafers. Set in the ice box several hours. Cut in squares and top with whipped cream. Graham crackers may be used in place of wafers. Serves 8 or 10.

—MRS. W. H. McHENRY.

PEANUT BRITTLE DESSERT

1 lb. vanilla wafers, rolled	1 pt. whipping cream
1 lb. peanut brittle, crushed	

Put layer of rolled wafers in bottom of a cake pan. Then spread a layer of peanut brittle. On top of this spread a layer of whipped cream. Repeat until you have 2 layers of each. Sprinkle a few wafer crumbs on top. Chill over night. Serves 16.

—MRS. CARL RICHARDSON.

BRITTLE TAPIOCA DESSERT

¼ c. granulated tapioca	1 egg yolk
½ c. boiling water	1-3 c. crushed peanut brittle
¼ t. salt	1 egg white, beaten
¼ c. granulated sugar	½ t. vanilla
1½ c. milk	¼ t. almond extract

Cook tapioca, water, salt, sugar and milk together for 25 minutes in a double boiler. Stir frequently. Add yolk and brittle. When blended add egg white. Then add extracts. Chill and serve in glass cups.

—MRS. G. R. IMES.

FILLED ANGEL FOOD DESSERT

Take an Angel Food cake and slice about ½ inch thick from top of cake and remove with a fork the inside of cake leaving a shell of sufficient thickness to hold together well. Tear in small pieces the inside of cake and mix with 1 c. whipped cream, 1 c. diced pineapple, ½ lb. marshmallows cut fine, 12 maraschino cherries chopped. Fill cake shell with mixture and replace top. Set in refrigerator for 12 hrs. When ready to serve cover with whipped cream and cherries. Slice and serve.

—MRS. ANNA F. WITT.

RICE

1-3 c. rice	1 qt. milk
-------------	------------

Wash rice, add milk, ½ t. salt, ½ t. nutmeg. Bake in a slow oven 2 hours. Stir once in a while.

—MRS. C. L. NICHOLSON.

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PEPPERMINT ICE BOX DESSERT

17 graham crackers, crushed 1-3 lb. peppermint candy,
15 marshmallows cut in small crushed
pieces 1-3 c. English walnuts
1 c. whipped cream

Line bottom of pan with crushed graham crackers. Combine other ingredients with whipped cream, and spread on graham crackers. Make at least 12 hrs. before using and place in ice box or cool place.

—MRS. AVERY MASON.

TORTE

$\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. butter 1 c. flour
3 egg yolks $\frac{1}{2}$ t. vanilla
2 t. baking powder salt

Bake in 2 layer pans. Before baking, cover with meringue.

5 egg whites 1 c. sugar

Gradually add sugar to beaten eggs. Cover cake batter with meringue and sprinkle with nuts. Bake in slow oven about $\frac{1}{2}$ hr.

Filling:

$2\frac{1}{2}$ T. flour 2 egg yolks
1-3 c. sugar 1 c. milk
salt

Add a little milk to beaten egg yolk and mix with flour, then add sugar. Gradually pour 1 c. scalded milk over egg mixture. Return to double boiler and cook until thick. Add vanilla and cool. Place 1 layer of cake meringue side down on cake rack. Cover with filling. Then place other layer meringue side up on top. Serve with whipped cream.

—MISS S. E. STALEY.

NUT CREAM

1 pt. cream 1 c. chopped nuts
 $\frac{1}{2}$ c. milk 1 t. vanilla
2 T. gelatine $\frac{1}{2}$ c. sugar
white of one egg

Dissolve gelatine in milk. Whip cream stiff. Add sugar, chopped nuts and vanilla. Add white of egg beaten stiff. Finally beat in gelatine and stir until thick. Pour in serving cups and set away in cool place until ready to serve.

—MRS. R. L. RULE.

ICE BOX DESSERT

Melt 1 15c bar of sweet chocolate over hot water. Add 2 T. warm water. Remove from hot water. Mix yolks of three eggs and 2 heaping T. of sugar. Stir into chocolate mixture. Fold in beaten whites of 3 eggs. Dip 1 dozen lady fingers into mixture. Line a dish with them. Pour over remaining mixture and let stand in ice box over night. Serves 6.

—MRS. C. L. DUCANDER.

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CHOCOLATE ICE BOX DESSERT

1½ pkg. German Sweet chocolate	1 T. sugar
½ lb. vanilla wafers	1 t. vanilla
2 eggs	½ c. nuts, chopped
½ pt. cream	pinch of salt

Melt chocolate with a little water, add sugar and egg yolks. Stir well. Add vanilla. Beat egg whites and fold in whipped cream, add nut meats. Roll out vanilla wafers, spread layer in pan of crushed wafers, next a layer of chocolate mixture, sprinkle crumbs on top. Place in ice box over night.

—MRS. HENRY LINDUSKI.

ICE BOX PIE OR CRUMB TORTE

½ lb. vanilla wafers, rolled	1¼ c. powdered sugar
Line pie plate with crumbs	2 eggs slightly beaten
½ c. soft butter (creamed)	

Beat all with egg beater and spread on crumbs. Drain 10c can crushed pineapple fold into 1 c. whipped cream, and spread on and cover with crumbs. Let stand in ice box over night.

—MRS. GROVER TUCKER.—MRS. GEORGE SCHULTZ.

ICE BOX CAKE

4 egg whites, beaten stiff with dover beater	1 t. vinegar
1 1-6 c. sugar added slowly.	1 t. vanilla

Bake very slowly in 2 layer pans one hr. Put together with the following:

1 c. whipped cream	1 c. chopped nuts
--------------------	-------------------

Diced pineapple, candied cherries or other candied fruit. Mix and put between and on top of layers. Let stand in ice box several hrs.

—MRS. R. R. HAYES.

CHOCOLATE ICE BOX CAKE

3 cakes German Sweet chocolate	1 t. vanilla
1 lb. vanilla wafers	1 c. chopped nuts
3 eggs	pinch salt
½ pt. whipping cream	3 T. sugar

Heat chocolate with little water (½ c.), add sugar, yolks of eggs one at a time, stir as eggs are added. Add vanilla, then beaten whites of eggs, whipped cream and nuts. Crush wafers and arrange in layers with above mixture. Starting with wafers and ending with wafers crumbs on top. Let stand in ice box for 24 hrs. Serves 10 to 12.

—MRS. O. B. CARLSON.

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RHUBARB COBBLER

Into bottom of baking dish put 3 c. of finely cut rhubarb, 1 large c. of sugar and 2 T. of water. Spread over this the following batter: Sift together $1\frac{1}{2}$ c. flour, 2 T. baking powder, $\frac{1}{4}$ t. salt and 1 T. sugar. Work in 4 T. butter. Beat one egg and add to this $\frac{1}{2}$ c. milk or water and mix with the dry ingredients. Bake for 30 min. and serve warm.

—MRS. OLRY.

COCOANUT BAR ICE BOX CAKE

1 lb. cocoanut bars	late
$\frac{1}{2}$ c. sugar	1 c. powdered sugar
$1\frac{1}{4}$ c. water	$\frac{1}{2}$ c. butter
4 eggs	1 t. vanilla
2 squares unsweetened choco-	$\frac{1}{2}$ pt. cream

Cook chocolate, water and sugar until melted, add beaten egg yolks while hot, cool. Add powdered sugar, butter, vanilla and beaten egg whites. Put layer of cocoanut bars which have been crushed in bottom of pan then a layer of the sauce and repeat until all is used. Top with whipped cream and put in refrigerator over night.

—MRS. HENRY SCHREIBER, Audubon, Iowa.

TOPSY TURVY CAKE

1-3 c. butter	$1\frac{1}{2}$ c. flour
2-3 c. sugar	3 t. baking powder
2 eggs	1-3 t. salt
$\frac{1}{2}$ t. vanilla	2-3 c. water

Cream butter, add sugar. Add beaten egg yolks and vanilla. Sift flour, baking powder and salt, add to first mixture alternately with water. Fold in stiffly beaten egg whites. While making cake melt 4 T. butter and 1 c. brown sugar in the cake pan. When thick and syrupy arrange in this slices of pineapple or halves of peaches. Pour cake batter over this and bake in moderate oven 30 minutes. Remove at once to plate turning upside down so that fruit will be on top. Serve hot with hard sauce or whipped cream. This makes 1 nine-inch cake.

—MRS. R. F. ROLLINS.

OST KOKA

2 c. cottage cheese	1 c. milk
3 eggs	$1\frac{1}{2}$ c. cream
$\frac{1}{2}$ c. sugar	1 t. flavoring

Mix thoroughly and bake in slow oven 40 minutes. Serve when cold with fruit sauce as strawberries or pitted red cherries.

To make cheese for this cake, take $1\frac{1}{2}$ gallons warm milk, beat in $\frac{1}{2}$ c. flour moistened with a little cold milk, mix in the warm milk $\frac{1}{2}$ rennet tablet soaked in little cold water. Mix and let stand a while. Squeeze out cheese.

—MRS. GEO. LIND.

The Denison Electric Shoe Shop

H. T. WILSON, Proprietor.

NABISCO CRUSH

- | | |
|--|--|
| 1 lb. vanilla wafers crushed
and divided into 2 parts | 1 c. nut meats cut coarse |
| 1 c. powdered sugar | 1 No. 2½ can crushed pine-
apple |
| ¾ c. soft butter | 1 pt. whipping cream, un-
sweetened and beaten
stiff |
| 2 unbeaten eggs | |
| Mix above mixture and beat
well | |

Spread in layers in order given, with ½ nabiscos on bottom and ½ on top. Let stand over night. Serves 24.

—MRS. RAY THOMPSON.

APPLE CRISPETTS

- | | |
|------------------|------------|
| ¾ c. brown sugar | ¼ t. salt |
| ¾ c. white sugar | 1 c. flour |
| 5 T. butter | |

Prepare apples as for pie. Put 1½ in. thick in bottom of pan. Mix sugar, flour, butter and salt. Mix with fingers until mixture looks like coarse meal. Sprinkle on top of apples and press very firm. Make in moderate oven about 45 min. Serve with whipped cream. Use 8x8 in. pan. Do not butter pan.

—MRS. LOTTIE ROY.

FRENCH CREAM PIE

- | | | |
|--|-------|-----------------------------|
| ½ lb. vanilla wafers, ground
fine | No. 1 | |
| ½ c. soft butter | | 1 c. powdered sugar |
| 2 eggs (unbeaten) | | mix together and cream well |
| | No. 2 | |
| ¾ c. black or English walnut
meats (chopped fine) | | ies (cut) |
| 1 10c bottle maraschino cher- | | ½ pt. cream (whipped) |

Combine No. 1 and No. 2 lightly. Put ½ of wafers in buttered dish. Cover with above mixture. Top with rest of wafers. Set in ice box 24 hrs. Cut in squares. Top with whipped cream and serve. (12 servings).

—MRS. H. R. McMINIMEE.

—MRS. JAMES MILL.

MACARON PIE

- | | |
|----------------------------|--|
| 3 egg whites, beaten stiff | 10 wafer crackers, rolled
(crushed) |
| 1 c. sugar | ½ c. nut meats |
| ½ t. baking powder | |
- Put in buttered pie tin. Bake 30 min. Cut as a pie. Serve with whipped cream.

—MRS. C. E. MORTON.

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MARTHA WASHINGTON PIE

1 c. sugar	Custard:
3 eggs	1 pt. sweet milk
1½ c. flour	1 c. sugar
2 t. baking powder	2 eggs
4 T. cold water	2 T. corn starch
¼ t. salt	

Beat eggs together until very light. Do not separate. Add sugar alternately with flour and cold water. Bake in 2 pans. Put together with custard. Serve with whipped cream.

—MRS. ALBERT WEISS.

GRAHAM-MALLOW LOAF

45 marshmallows	½ lb. graham crackers
¼ c. thick sweet cream	1 c. crushed pineapple
1 c. pineapple juice	

Cut marshmallows in quarters. Add cream and pineapple juice. Blend. Add cracker crumbs and drained pineapple. Press firmly into a loaf pan lined with wax paper. Place in a refrigerator and let it cool at least 5 hrs. Serve in slices with whipped cream if desired and a maraschino cherry.

—MRS. HERMAN SCHINKEL.

GRAHAM CRACKER DESSERT

½ c. butter	1 c. sugar
1 egg	3 t. cream
1 c. crushed pineapple	2¼ c. graham cracker crumbs
1 c. chopped nuts	

Cream butter and sugar together, add egg, cream and pineapple. Line a pan with wax paper and place a layer of crumbs ½ in. thick on the bottom. Over this pour 4 T. pineapple juice and 1-3 of the pineapple mixture. Sprinkle with nuts. Add second layer of crumbs and alternate layers of mixture and crumbs until all is used. Let stand for 24 hrs. in refrigerator. Serve with whipped cream.

—MRS. HAROLD SERVOS.

ZWIEBACK TART

1 pkg. Zwieback ground fine	¾ c. sugar
½ c. melted butter	

Mix the above. Take one c. of this mixture out. Spread rest around sides and bottom of baking dish. Bake 10 min. in moderate oven.

Custard:

2 c. milk	3 T. flour
½ c. sugar	½ t. vanilla
3 egg yolks, beaten light	pinch of salt

Cook until thick. Pour this over baked Zwieback. Spread over this 3 egg whites beaten stiff to which ½ c. sugar is folded in. Spread c. of crumbs over this. Bake 20 min. in moderate oven. Serve with whipped cream.

—MRS. E. R. LEHFELDT—MRS. CARL LUNDQUIST.

ORANGE DELIGHT

1 c. strained orange juice

Put in top of double boiler, add 20 marshmallows and let them melt. When melted, stir well and pour into moulds. Let set. May be topped with whipped cream.

—DORA KIRKPATRICK.

ORANGE ROLL

4 eggs	1 T. cold water
1 c. sugar	$\frac{1}{4}$ t. salt
1 scant c. flour	lemon extract to flavor
$1\frac{1}{2}$ t. baking powder	

Beat whites of eggs, add sugar gradually. Add to this the yolks beaten with salt and then flour sifted with baking powder. Bake in moderate oven and trim off outside crusts, roll (with the filling) while hot.

Filling:

1 c. orange juice	1 t. butter
1 c. sugar	pinch salt
7 level T. flour	

Cook until thick and clear. Add 2 T. grated orange rind and 1 T. lemon juice.

—MRS. VIRGIL NELSON.

DATE DELIGHT

$1\frac{1}{2}$ c. dates steamed and chopped	1 t. vanilla
2 eggs separated	2 c. heavy cream
	$\frac{1}{2}$ c. chopped walnuts

Force dates through coarse strainer. Fold in egg yolks well beaten. Fold this mixture in beaten egg whites. Add vanilla and whipped cream and walnuts. Freeze in refrigerator.

—MRS. JOHN MAROLF, JR.

CRACKER PIE

14 crackers rolled fine	scant t. baking powder
12 dates cut fine	pinch of salt
$\frac{1}{2}$ c. nuts cut up	vanilla

Mix the above very well. Add whites of 3 eggs beaten stiff. Fold in 1 c. sugar. Put in a well buttered pan, bake for 20 min. in medium hot oven. Serve with whipped cream.

—MRS. G. STALEY.

GRAHAM CRACKER SANDWICHES

24 graham crackers	$\frac{1}{4}$ t. salt
1 lb. dates pitted and cut	1 t. cinnamon
1 T. butter	$\frac{1}{2}$ t. cloves
1 c. sugar	1 T. flour
2 c. water	

Mix the dry ingredients. Add to the dates, butter and water. Cook 20 min. Add $\frac{1}{2}$ c. nuts and spread a thick layer of the mixture between 2 large graham crackers. Let stand. Serve with whipped cream.

—MRS. P. N. ANSCHUTZ,
San Diego, Calif.

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GELATINE DESSERT

$\frac{1}{2}$ c. sugar	1 c. whipping cream
$\frac{3}{4}$ c. milk	small can crushed pineapple
2 egg yolks	bottle of maraschino cherries
1 T. Knox gelatine	12 graham crackers, rolled
1-3 c. cold water	3 T. butter, melted
2 egg whites	2 T. brown sugar
1 T. vanilla	

Beat together the sugar, milk and egg yolks. Bring to boiling point, remove from fire and while still hot add the gelatine which has been dissolved in the cold water. Fold in the beaten egg whites. When mixture is cool (but not congealed) add the whipped cream, vanilla, pineapple and cherries. Pour over $\frac{1}{2}$ of the graham cracker crumbs which have been mixed with the sugar and melted butter and placed in baking pan. Cover the gelatine mixture with the other half of crumbs. Chill, cut in squares.

—MRS. HAROLD WELCH.

APPLE GOODIES

1 T. flour	$\frac{1}{8}$ t. salt
1-16 t. cinnamon	$\frac{1}{4}$ c. white sugar
2 c. tart apples	

Peel, core and slice apples. Place in buttered casserole. Mix together other ingredients and sprinkle over apples. Cover with following mixture:

$\frac{1}{2}$ c. quick rolled oats	$\frac{1}{8}$ t. baking powder
$\frac{1}{2}$ c. light brown sugar	$\frac{1}{4}$ c. butter
$\frac{1}{2}$ c. flour	

Mix these ingredients in a manner similar to pastry dough. Crumble the mixture and pat on apples. Bake in hot oven about 25 min. Serve with strained honey, soft custard or cream.

—MRS. A. H. SANDERS.

APPLE SNOW

$\frac{3}{4}$ c. unsweetened apple sauce	3 egg whites
1 t. lemon juice	6 T. sugar
$\frac{1}{8}$ t. nutmeg	

Combine apple sauce, lemon juice and nutmeg. Beat egg whites until frothy, then gradually beat in sugar until mixture stands in peaks. Fold in apple sauce. Chill thoroughly and serve with a custard sauce. Serves 6.

—MISS GILCHRIST.

APRICOT WHIP

$\frac{1}{2}$ lb. dried apricots, cooked and sweetened	1 pt. boiling apricot juice and water
	1 pkg. orange jello

Drain apricots, add water to juice to make a pint. Heat to boiling and dissolve jello in it. When cold and slightly thickened, whip with rotary beater until consistency of whipped cream. Put apricots through colander. Fold into jello. Turn into mold. Chill until firm. Serve with whipped cream.

—MRS. C. S. CARROLL.

LEMON WHIP

4 eggs, beat yolks very light and lemon colored, add 1 c. sugar, juice of 1 lemon and rind of two, beat until very light, then add 1 pt. cream whipped very light. Add $\frac{1}{2}$ box Knox gelatine dissolved in hot water about $\frac{1}{4}$ cup. Then add the four egg whites beaten very light and let stand 3 or 4 hrs. before using.

—MRS. FOLZ.

LEMON UPSIDE DOWN CAKE

1 c. sugar	3 egg yolks beaten
1-3 c. flour	1 c. milk
juice and rind of 1 lemon	3 egg whites beaten

Mix together the sugar, flour and lemon juice and rind. Add the milk and beaten egg yolks. Fold in stiffly beaten egg whites. Bake in slow oven in pan of warm water $1\frac{1}{2}$ hrs. Do not butter pan. Serve with whipped cream.

—MRS. JAMES DUFFY.

RAISIN PUFF

1 c. chopped raisins	1-3 c. butter
1 c. sweet milk	2 eggs
1 c. sugar	3 t. baking powder
2 c. flour	

Put in tumblers $\frac{1}{2}$ filled and steam 1 hr.

Sauce: Cream, $\frac{1}{2}$ c. sugar and $\frac{1}{4}$ c. butter, boil $1\frac{1}{2}$ c. milk and thicken with 2 t. corn starch, pour over butter and sugar, flavor with vanilla.

—MRS. B. F. MILL.

RAISIN DELIGHT

1 c. brown sugar	1 t. vanilla
1 T. butter	4 c. boiling water
$\frac{1}{2}$ c. raisins	

Mix and cook to medium syrup. While cooling prepare following batter:

1 T. butter	2 t. baking powder
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ c. sweet milk

Add flour to above to make a drop batter about 1 c. Drop batter from spoon into buttered pan and pour first mixture over it. Bake in a moderate oven. Batter will rise to the top.

—MRS. LILLY NEWTON.

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Diabetic Desserts

LEMON MIST

1 envelope plain gelatine	$\frac{1}{4}$ c. lemon juice or 1 t. of
$\frac{1}{4}$ c. cold water	fruit acid
$1\frac{1}{2}$ c. boiling water	2 eggs
grated rind of one lemon	$1\frac{1}{2}$ grs. saccharin
	$\frac{1}{4}$ t. salt

Boil water and rind of lemon for 2 min. Dissolve gelatine in cold water. Add to lemon liquid and stir. Separate eggs and beat yolks until lemon colored. Stir hot mixture into yolks slowly. Reheat until mixture thickens, stirring constantly. Remove from heat, add lemon flavoring, saccharin, and salt and chill. When jelly is nearly set fold in beaten egg whites. Chill. One serving—3 gram protein, 2 gram fat, 1 gram carbohydrates and 30 calories.

—MRS. H. B. WAREHAM.

WESTVILLE CREAM

1 envelope plain gelatine	$\frac{3}{4}$ c. milk
$\frac{1}{4}$ c. cold water	2 eggs
1 square chocolate grated (1 oz.)	1 t. vanilla
$\frac{3}{4}$ c. hot water	$\frac{1}{4}$ t. salt
	$\frac{1}{4}$ c. cream, whipped

Heat chocolate, water, milk and salt over boiling water. Dissolve gelatine in cold water. Add to hot chocolate mixture and stir until dissolved. Separate eggs and beat egg yolks until lemon colored. Stir hot mixture into egg yolks. Reheat until mixture thickens, stirring constantly. Remove from heat, add vanilla and chill until nearly set. Then fold in stiffly beaten egg whites, with whipped cream. Mold and chill until firm. Serves 6. One serving—5 gram protein, 9 gram fat, 3 gram carbohydrates and 115 calories.

—MRS. H. B. WAREHAM.

ANDERSON

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DENISON, IOWA

Doughnuts

DOUGHNUTS

5 eggs beaten well	2 t. nutmeg
2½ c. sugar	1 t. vanilla
2 c. sour milk	3 level T. butter, melted
2 scant t. soda	2 t. baking powder

Add enough flour to make a soft batter. Roll and cut and let stand 30 min. before frying. This makes 7 dozen.

—MRS. ELLA COLTRANE.

RAISED DOUGHNUTS

1¼ c. milk	3 T. butter
1 cake compressed yeast	1 egg beaten
¾ c. sugar	1½ t. nutmeg
4½ c. sifted flour	1 t. salt

Scald milk and cool to lukewarm. Add crumbled yeast and 1 T. of the sugar to milk. Stir until dissolved. Add 1½ c. flour and beat well. Cover and let rise in warm place about 1 hr. Cream butter and remaining sugar. Add egg, nutmeg and salt, and add to yeast mixture. Add remaining flour and place in well greased bowl. Cover and let rise in warm place for about 1½ hrs. When raised, turn out on floured board and roll one-half inch thick. Cut with a doughnut cutter. Place on floured board and let rise in warm place for about 1 hr. Fry in deep fat until golden brown and done, turning once. Drain. Makes 2½ dozen.

—MRS. JOHN KELLY.

DROPPED DOUGHNUTS

2 eggs beaten	1 level t. salt
1 c. sugar	2 heaping t. baking powder
1 c. sweet milk	½ t. nutmeg
3 c. flour	pinch of ginger

Drop from spoon into hot fat.

—MRS. C. H. AMES.

COCOA DOUGHNUTS

1 c. sugar	2 t. baking powder
1 egg	3 T. cocoa
½ c. milk	2 c. flour

Mix thoroughly and drop in hot fat to fry.

—MRS. GEO. LIND.

DOUGHNUTS

1 c. sugar	1 t. soda
2 eggs	¼ t. baking powder
1 c. sour milk	nutmeg
1 T. melted butter	salt
4 c. flour	

—MRS. RAY M. JENSON.

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DOUGHNUTS

- | | |
|--------------------------------|----------------------------------|
| 2 eggs | 1 t. soda dissolved in sour milk |
| 1 c. sugar | |
| 2 T. melted lard or shortening | ½ t. baking powder |
| 1 c. sour milk | ½ t. salt sifted with flour |

Stir in flour enough to make a dough of right consistency to roll out.

—HARRIET CRANDALL, Moorhead, Ia.

SOUR MILK DOUGHNUTS

- | | |
|----------------|---|
| 3 eggs | 3 T. melted butter |
| 1 c. sugar | 4 c. flour sifted with 1 t. salt and 1 t. soda, 1 t. nutmeg |
| 1 c. sour milk | |

Beat egg whites with Dover beater until stiff. Then add yolks and beat again. Add sugar gradually and continue beating until all has been added. Remove beater and add milk and then dry ingredients. Do not use any more flour than really is necessary to roll out the dough.

—MRS. S. G. MATTHEWS and MRS. L. T. PETERSEN.

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Ames, -:- :- Iowa

Dumplings

CARAMEL DUMPLINGS

Sauce

1½ c. sugar
2 T. butter
¼ t. salt
2 c. hot water
Carmelize (melt and brown)
½ c. sugar in heavy pan
(skillet)

add butter and remaining c. of sugar and salt to hot water. Add the caramel syrup to hot water and cook until dissolved.

Dumplings

2 T. butter
½ c. sugar
1½ c. flour

2 t. baking powder
½ c. milk
½ t. vanilla

Cream butter and sugar. Sift flour and baking powder and add alternately with the milk. Add vanilla. Drop by spoonful into syrup. Cover closely and simmer over low fire about 20 min.

—MRS. RUTH BLIVEN—FRANK CRANDALL.

GERMAN LIVER DUMPLINGS

2 lbs. beef liver
2 onions
2 t. bacon fat

salt
pepper
flour

Remove skins from liver and place in chopping bowl with sliced onions and small bunch of parsley or run through food chopper. When finely chopped, add salt, pepper to season and 2 t. bacon fat and enough flour to hold together. Drop by tablespoons into hot soup stock which has been seasoned with parsley, celery and bay leaves. Cook about 10 min.

—MRS. CHAS. JEDELE.

DUMPLINGS

1½ c. flour
½ t. salt
1 t. baking powder

milk to mix to a soft dough, that will drop from spoon.

Stir flour, salt, baking powder together twice. Add milk (about 2-3 c.). Mix thoroughly but quickly, and drop by small T. into the hot gravy. Cook 20 min. without lifting cover.

—MRS. EISSMAN.

CREAM DUMPLINGS

Beat one egg until light, add a pinch of salt, five T. thin sweet cream, one c. flour sifted with one t. baking powder. Drop by spoonful into boiling gravy or stew. Cover and cook fifteen min.

—MRS. EARL CAPEL.

JOHN McCLELLAN
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Westinghouse Ranges & Appliances. Phone 204.

MARROW DUMPLINGS FOR SOUP

Rub 1 heaping T. of marrow to a cream, add the beaten yolk of 1 egg, season with $\frac{1}{4}$ t. salt and $\frac{1}{4}$ t. nutmeg and 1 t. finely chopped parsley. Mix and add 3 T. dry bread crumbs and fold in 1 egg white beaten to a froth. Mould lightly into 1 dozen balls. (They should double in size while cooking.) Boil 6 min. in soup.

—ESTHER J. THOMAS.

CHICKEN DUMPLINGS

2 c. flour
2 t. baking powder
pinch of salt

1 egg
1 c. milk.

Sift flour, baking powder and salt. Add egg beaten light with the milk. Drop a T. of the dough at a time into the soup and cook 20 min. without removing cover.

—MRS. R. O. McCONNAUGHEY.

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DENISON FEDERAL SAVINGS AND LOAN ASSOCIATION

Ritz Theatre Building

Denison, Iowa

Phone 453

E. E. Lehman, Secretary

Fish

TUNA FISH WITH RICE

Boil $\frac{1}{2}$ c. rice and when well cooked, mix with a can of tuna fish that has been well flaked. Moisten with a cream sauce using: 1 T. each of flour and butter, $\frac{3}{4}$ c. rich milk. Cook until thick, season, add the rice and fish. Put into individual ramekins, cover with buttered crumbs, bake until brown.

—MRS. VANCE.

TUNA FISH AND PEAS EN CASSEROLE

1 c. peas drained	make 2 c.) salt, pepper and 1
1 c. Tuna fish	pimento
2 c. liquid (use liquid from	3 T. butter
peas and add enough milk to	4 T. flour

Method: Butter casserole and cover the bottom with cracker crumbs, next a layer of peas, a layer of tuna fish, layer of cracker crumbs. Cover with sauce made from 2 c. liquid, flour, and butter. Dot with pimento. Bake in moderate oven over 350 degrees for 30 min.

—MRS. CLEMENS H. ULLRICH.

BAKED FISH WITH TOMATO SAUCE

Roll fish in flour, add salt and pepper to taste.

2 lbs. fish	1 c. water
1 t. butter	

Bake in oven 35 min.

Sauce:

1 c. strained tomatoes	2 strips bacon cubed
1 onion	

Fry bacon and onion. Add tomatoes and pour over baked fish. Simmer in oven from 10 to 20 min.

—MRS. HENRY BECK.

BROILED HALIBUT STEAK

2-3 lb. halibut steak	$\frac{1}{4}$ t. chopped celery
3 T. butter	$\frac{1}{4}$ t. chopped onion
1 t. salt	1 T. lemon juice
$\frac{1}{4}$ t. minced parsley	

Wipe off halibut with a damp cloth. Spread with the rest of the ingredients. Let broil 15 min.

—MRS. G. R. IMES.

BAKED SALMON

Clean and wipe dry a fish weighing about 4 lbs. Rub fish inside and out with salt. Place on inside pan of roaster in which $\frac{1}{4}$ c. of butter has been melted. Bake in hot oven. Baste frequently, allow about 15 min. to the pound. Garnish with parsley and slices of lemon, serve with Hollandaise sauce:

$\frac{1}{2}$ c. butter	2 egg yolks
1-3 c. boiling water	1 T. lemon juice
$\frac{1}{4}$ t. salt	

Divide butter in 3 pieces. Put one piece with beaten yolks and lemon juice in top of double boiler. Cook over hot water. Stir until butter melts, then add second piece then third. When melted, add hot water. Cook 1 min.

—MRS. CLEMENS H. ULLRICH.

TUNA FISH SUPREME

- | | |
|------------------------------|--------------------------------|
| 1 10-oz. can light Tuna fish | 1 can Campbell's mushroom soup |
| 1 15 cent bag potato chips | |

Drain oil from tuna fish and break in pieces, add slightly crushed potato chips. Place in baking dish. Heat mushroom soup and pour over fish and potato chips. Cover with crumbs. Bake 45 min. Serves 5.

—MRS. J. E. ANDERSON.

OYSTERS AND MACARONI

- | | |
|-----------------|--------------|
| 1 box macaroni | ½ lb. cheese |
| 1 pt. oysters | white sauce |
| salt and pepper | |

Cook macaroni in boiling salted water. Make a white sauce, add oysters, cheese and macaroni and bake 2 hrs.

—MRS. AVERY MASON.

TUNA FISH AND NOODLES

- | | |
|----------------|------------------------|
| 1 pkg. noodles | 1 c. tuna fish, flaked |
| 3 T. flour | 1 t. lemon juice |
| 3 T. butter | 1 small can mushrooms |
| 2 c. milk | ½ small green pepper |
| ½ t. salt | paprika |

Cook the noodles in salted boiling water until tender, drain and rinse. Add to cream sauce which has been made by melting the butter, adding flour and then milk, stirring constantly. Then add other ingredients in the order given. Place in buttered casserole. Cover with grated cheese. Bake in moderate oven 40 min.

—MRS. A. H. SANDERS and MRS. G. STALEY.

CRABMEAT EN CASSEROLE

- | | |
|------------------|---|
| 3 T. butter | 1 t. minced parsley |
| 4 T. flour | 2 T. sherry (optional) |
| 2 c. milk | 1½ c. crabmeat |
| ¼ t. salt | 1-3 c. grated cheese (Parmesan preferred) |
| ¼ t. paprika | |
| ¼ t. celery salt | |

Melt butter. Add flour and when blended, add milk and seasonings. Cook slowly and stir constantly until a creamy sauce forms. Add sherry and crabmeat. Pour into a shallow buttered baking dish and sprinkle with cheese. Bake for 15 min. in a moderate oven.

—MRS. H. A. TURK.

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IOWA

TUNA FISH CASSEROLE

- | | |
|---------------------|-----------------------|
| 1 can tuna fish | ½ lb. cooked macaroni |
| 1 can mushroom soup | |

Butter casserole and put layer of macaroni and fish in bottom. Pour soup, diluted with milk, over top. Bake 1 hr.

—MRS. VIOLA JAMES.

ESCALLOPED TUNA FISH

- | | |
|-----------------------------|--------------------------|
| 1 can Tuna (13 oz.) | 1 c. milk |
| 2 carrots diced | 1 t. salt |
| 2 medium potatoes diced | ¼ t. paprika |
| 1 medium onion chopped | ⅛ t. pepper |
| 1 c. peas (fresh or canned) | Bread crumbs buttered or |
| 2 T. butter | crushed cornflakes |
| 2 T. flour | |

Boil carrots, potatoes, onions and peas (if fresh ones are used), until tender. Make a thin white sauce of butter, flour, and milk and add the flaked tuna fish and seasonings. Place vegetables and creamed tuna fish in layers in a buttered baking dish and top with bread crumbs or cornflakes. Bake in a hot oven for 40 min.

—MRS. MABEL LAUB.

BAKED HADDOCK WITH CHEESE

- | | |
|--------------------------|--------------------|
| 2 c. milk | ½ t. salt |
| 3 T. butter or margarine | ⅛ t. pepper |
| 2 or 3 Haddock fillets | 2 c. grated cheese |
| 2 T. flour | |

Melt fat in a saucepan. Add the flour and when smooth add the milk, salt and pepper. When white sauce is thickened add your 2 c. of grated cheese and stir constantly over low heat until cheese has blended with the sauce. Place fillets in baking pan and pour the cheese sauce over them. Bake in moderate oven 30 min.

—MRS. ORION STOCK.

BAKED FISH DINNER

Pare and dice 2½ c. potatoes, add to boiling water (salted). Then add 1 onion, chopped, and ¼ c. chopped celery. Cook until tender and drain. Save vegetable stock for use later in recipe. Mix 1½ c. flaked tuna or salmon with ¾ c. canned peas, ½ pimento, cut in strips and ⅛ t. black pepper. Stir in cooked potatoes, celery and onion. Butter 1½ qt. baking dish, place fish mixture in it. Cover it with ½ c. vegetable stock and ½ c. milk with little lemon juice added. Use fork to blend liquid into mixture. Dot with bits of butter. Prepare favorite biscuit dough, and arrange biscuits on top. Bake in hot oven for about 20 min., until biscuits are browned. Serve with tart jelly.

—MRS. ASA B. BROWN.

THE MILHEK CAFE

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SALMON EN CASSEROLE

No. 1 can salmon ¼ lb. cooked and drained
 4 hard boiled eggs macaroni or noodles

White sauce:

1 c. milk 2 T. butter
 2 T. flour ½ t. salt
 1 c. bread crumbs

Method: Butter casserole, put thin layer of white sauce, alternate layer of noodles and salmon, top with eggs sliced. Pour white sauce over mixture and top with bread crumbs. Bake in moderate oven until heated through. Serves 8.

—MRS. E. L. FINK.

MOCK CHICKEN CASSEROLE

4 T. fat 1 can Tuna fish
 4 T. flour 1 3-oz. pkg. potato chips
 few grains pepper ½ c. mushrooms sliced
 2½ c. milk

Heat fat, add flour and pepper. Add milk gradually, and cook, stirring constantly until thick. Separate fish into flakes. Crush potato chips. Combine all ingredients, saving out a few potato chips to sprinkle on top. Add salt if desired. Pour into buttered casserole. Bake in moderate oven about 30 min. or until top is browned.

—MRS. J. M. WANSING.

SALMON LOAF

1 can salmon ½ c. milk
 1 c. bread crumbs 2 eggs
 ½ c. sweet cream salt to taste

Break salmon up in pieces. Remove bones and dark pieces. Add other ingredients. Bake 1 hr. in moderate oven. Set in a pan of hot water when brown, and baste the top with melted butter.

—MRS. MINNIE RUBERG.

SALMON LOAF

1 can salmon 1 medium sized onion, minced
 4 egg yolks, well beaten ½ t. salt
 4 T. melted butter ¼ c. milk
 1 c. crumbs 4 egg whites, well beaten

Mix in order given, put in buttered mold and steam 1 hr. and serve with following sauce:

Blend ¼ c. butter and ¼ c. 2 c. hot milk
 flour 1 t. salt

Cook until thick, pour over 2 beaten egg yolks, return to fire and cook 3 min. Add 2 T. lemon juice. Beat hard and pour over the loaf.

—MRS. JAMES D. FLEMING.

TUNA FISH LOAF

1 c. Tuna fish 1 can Campbell's cream of
 1 box small noodles mushroom soup
 1 bunch celery

Boil noodles in salt water. Cook celery. Mix all ingredients together and bake in buttered dish ½ hr.

—MRS. HEMENWAY.

Ice Cream

PUMPKIN ICE CREAM

1 c. pumpkin	2-3 c. sugar
2 c. rich milk	1½ t. vanilla
1 T. corn starch	1 c. cream
½ t. salt	

Scald milk and add pumpkin, mixing thoroughly. Mix corn starch and sugar and add to pumpkin mixture. Cook over slow fire or in double boiler about 30 min. or until mixture thickens. Cool, add vanilla, turn into tray, freeze to mush. Fold in whipped cream and return to ice box to freeze. May be served in individual pastry shells and topped with maraschino cherries, rubyettes or nuts.

—MRS. KENNETH BRYAN.

FROZEN CRANBERRY SHERBET

Boil 1 qt. cranberries in one pt. water for 10 min., strain and add 1 pt. sugar. Stir well and boil until sugar is dissolved. When cold add the strained juice of 2 lemons and freeze.

—MRS. MARGARET WRIGHT.

PINEAPPLE SHERBET

1 c. grated pineapple	4 c. water
juice 1 lemon	2 c. sugar
1 T. gelatine	

Soak gelatine in ¼ c. cold water. Boil sugar and water 20 min. Add it to soaked gelatine and when dissolved, add fruit juice, cool and freeze.

—MRS. J. K. BRADSHAW.

APRICOT SHERBET

2 c. cooked dried apricots	½ t. salt
2 c. water	1 T. Knox gelatine
2 c. sugar	

Soak gelatine in 1-3 c. cold water. Cook dried apricots, mash fine through sieve, then measure 2 c. pulp. Add water, sugar, gelatine and salt, then freeze.

—MRS. C. L. NICHOLSON.

CALIFORNIA SHERBET

Juice 3 lemons and 3 oranges, 3 c. sugar, 3 c. water, 3 egg whites. Add beaten egg whites when sherbet is half frozen. Makes 1 gal.

—MRS. C. L. NICHOLSON.

PLAIN ICE CREAM

¾ c. sugar	1 c. whipping cream
1 scant t. corn starch	¼ t. salt
2 eggs	1 t. extract
2 c. milk	

Make soft custard of egg yolks, sugar, corn starch and milk. Add salt and when cooked pour hot custard over stiffly beaten egg whites and set aside to cool. When cool, add whipped cream and extract and freeze. If using mechanical refrigerator, stir 3 different times at 30 min. intervals.

—MRS. B. F. BOLTON.

PEPPERMINT STICK ICE CREAM

Cook 1 c. milk, 1 T. flour, $1\frac{1}{2}$ T. sugar in double boiler 5 min. Add $\frac{1}{4}$ lb. crushed peppermint stick candy and cook until dissolved. Cool, then add 1-3 t. salt and 1 c. whipped cream. Turn into tray and freeze.

—MRS. EARL ROSCOE.

LEMON ICE CREAM

2 eggs	$1\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. cream
$\frac{1}{2}$ c. Karo syrup	$\frac{1}{4}$ c. lemon juice
1 t. grated lemon rind	

Beat eggs until light, add sugar and beat until rather thick. Add remaining ingredients and freeze. When frozen, put in chilled bowl and beat with mixer or beater until light and creamy. Return to tray and freeze. Serves 6.

—MRS. J. W. MILLER, JR.

PEACH ICE CREAM

3 T. minute Tapioca	1 c. peaches
$\frac{1}{4}$ t. salt	1-3 c. sugar
2 c. milk scalded	2 T. sugar
6 T. light corn syrup	2 egg whites
1 c. whipped cream	

Add minute tapioca to milk and cook in double boiler 15 min. or until tapioca is clear and mixture thickens. Strain hot mixture, stirring but not rubbing through sieve into corn syrup and salt, mix 1-3 c. sugar. Add 2 T. sugar to egg whites and beat until stiff, then fold into cold tapioca mixture. Fold in cream and peaches, turn into automatic refrigerator and freeze as rapidly as possible. 2 or 3 hrs. usually required or turn mixture into container, cover tightly and pack in 3 parts crushed ice to 1 part salt. This makes 1 qt.

—MRS. W. R. MULLINGER.

ORANGE CREAM SHERBET

Soak together for about 5 min.: 1 level T. Knox gelatine and $\frac{1}{2}$ c. water. Add to gelatine stirring thoroughly: $1\frac{1}{2}$ c. boiling water, $1\frac{1}{2}$ c. sugar, 1 c. lemon juice, $1\frac{1}{2}$ c. orange juice and rinds of two oranges. Turn into freezer or trays and freeze to a mush. Beat until stiff: 2 c. whipped cream, add $\frac{1}{2}$ c. sugar, $\frac{1}{4}$ t. salt, 2 egg yolks beaten slightly, 2 egg whites beaten stiff and dry. Turn into partially frozen mixture and continue freezing.

—MRS. HUGH A. MARTIN.

**Farner's Department
Store**

"Your Store in Denison"

PHONE 461

PUMPKIN ALASKA

16 marshmallows	Baked pie shell
2 c. canned pumpkin	4 T. orange juice
2-3 c. brown sugar	4 egg yolks
1 t. salt	1½ c. cream
1½ t. cinnamon	4 egg whites
2 T. boiling water	6 T. sugar
1½ t. ginger	

Mix marshmallows, pumpkin, brown sugar and salt. Place over low heat until marshmallows are melted, add egg yolks and spices (dissolve in hot water) add orange juice and mix well. Chill. Whip cream and when pumpkin mixture begins to thicken, fold in cream. Freeze without stirring. Serve as ice cream or just before serving spread mixture in pie shell and cover thickly with meringue made by beating egg whites stiff but still shiny and folding in the white sugar. Place under broiler unit for a moment to brown.

—MRS. H. W. CLASEN.

MARLOW ICE CREAM

16 marshmallows	1 c. whipping cream
1 c. milk	1 t. vanilla

Melt marshmallows in milk over hot water, chill. When mixture is slightly thick, add the whipped cream. Freeze.

—MRS. P. J. FARRELLY.

ICE CREAM

1 c. cream	½ t. lemon extract
2 eggs	1 t. vanilla extract
½ c. sugar	2 c. milk
pinch salt	

Whip cream until stiff, but not until dry. Add eggs (without separating) and beat. Add sugar and beat. Add salt, lemon and vanilla extracts and milk. Freeze one hour (fast freezing in electric refrigerator), stir and whip with egg beater until smooth but not melted. Freeze. Note: Nuts, maraschino cherries, etc. may be added after the one hour freeze.

—FLORENCE LINGE—MRS. JOHN HENNEY.

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Denison, Iowa

Phone 234

Jelly and Preserves

PIE PLANT CONSERVE

3 lbs. pie plant, not peeled, cut in small pieces, add 6 cups sugar and let stand over night. Next morning prepare 3 oranges peeled and pulp cut fine and 3 c. sugar and let stand $\frac{1}{2}$ hr. Take finely chopped rind and boil in water 10 min., drain and add other mixture. Stir all together and boil slowly for 30 min.

—MRS. EMIL PETERS.

RHUBARB-APRICOT CONSERVE

3 c. diced rhubarb	1-3 c. lemon juice
4 c. diced apricots (fresh or canned)	$\frac{1}{2}$ c. orange juice
2 c. diced pineapple	6 c. sugar

Mix ingredients and let stand 2 hrs. Cook slowly until the conserve thickens.

—MRS. A. P. FRAHM.

STRAWBERRY PRESERVES

Pour boiling water over 1 heaping qt. strawberries after they are hulled. Drain, then add 3 c. sugar and boil 5 min. Add 2 more c. sugar and boil 5 min. more. Put in glasses and seal.

—MRS. CHARLES BOLLEN.

GINGERED PEAR JAM

4 lbs. pears	2 lemons
4 lbs. sugar	4 oz. candied ginger

Peel and core pears, put lemons, pears and candied ginger through food chopper. Combine with sugar and cook slowly 45 min.

—MARGARET WESTCOTT.

PEAR HONEY

12 pears	1 lemon
1 medium sized can pineapple	5 c. sugar

Put pears through food chopper, add lemon juice and sugar and cook until thick.

—ETTA DAY.

PEACH PRESERVES

24 peaches	maraschino cherries (10 cent bottle)
2 small oranges	9 c. sugar

Put through food chopper, peaches, cherries and last the oranges (rind and all.) Add sugar to mixture. Boil 30 to 40 min. Seal in jars. Note: also delicious on ice cream.

—FLORENCE LINGE.

Denison Drug Co.

Prescriptions

DRUGS

Sundries

We Deliver

Phone 35.

PEACH MARMALADE

15 c. peaches
12 c. water

12 c. sugar
3 oranges

Peel and cut peaches into small pieces, wash and slice oranges thin. Cover with water and cook gently in covered kettle 1 hr. Add sugar to peaches and cook 1 hr. longer, stirring occasionally but letting it steadily but gently boil. Turn into hot sterilized jars or glasses and when cold, seal with paraffin. Peaches and oranges may be ground through coarse blade of food grinder instead of slicing, if desired.

—Mrs. John L. Robinson.

APRICOT MARMALADE

1 lb. dried apricots
6 c. sugar

juice 1 lemon
2 cans sliced pineapple

Cook apricots in a little water until thick, then mash, add pineapple cut fine, lemon juice and sugar and cook until thick.

—MRS. LELAND.

ORANGE MARMALADE

Slice very thin 3 whole oranges and 2 whole lemons. Add 3 times their measure of water, let stand covered 24 hrs. Boil until fruit is well done, let stand covered 24 hrs. Cook until jelly consistency using 4 c. fruit mixture to 3 c. sugar. Seal in jelly glasses.

—NELLIE M. WILEY.

BLUE PLUM JAM

3 c. plum pulp
juice 2 oranges
Rind 1 orange

½ lb. seedless raisins
5 lbs. sugar

Mix well, let stand about 10 min. Boil 30 min. or until thick.

—MRS. ELIZABETH ROBERTSON.

CHERRY SUNSHINE

1 pt. sugar

1 qt. seeded cherries

Boil from 5 to 8 min. Pour into tumblers and set in sun for 3 days.

—MRS. EISSMAN.

Denison Laundry
"Wife Savers"

Phone 335

Denison, Iowa

Meats

BAKED VIRGINIA HAM

Take 6 lbs. of the large end and parboil an hour or a little longer. Remove from water. Stick in a dozen cloves. Sprinkle with brown sugar, and place in roaster. Pour over it a quart of milk. Bake until done, 3 or 4 hrs.

—MRS. MINNIE RUBERG.

RICE BALLS

1½ lbs. hamburger	seasoning
2 onions	4 t. rice
1 egg	1 can tomatoes
2 slices bread	

Soak the bread but do not drain. Add uncooked rice and one onion. Shape into balls. Put into stew kettle, the tomatoes and one sliced onion; also garlic if desired. Add meat balls, cover, and let simmer 40 min.

—MRS. TENHULZEN.

PORK CHOPS DELUXE

Have the required number of pork chops cut 1½ inches thick. Dredge with flour, season with salt and pepper, and brown well on both sides. When the chops are browned, add a little water, cover closely and bake slowly from 1 to 1½ hrs. Add water from time to time as it cooks away. Cooked in this way the chops are glazed and so tender they may be cut with a fork.

—MRS. WM. WILLROTH.

WALNUT ROAST

2 eggs	1 t. salt
1 c. milk	1 t. grated onion
1 c. cream	1 c. ground walnuts
2 c. toasted bread crumbs made fine	

Mix ingredients in order given. Let stand 20 to 30 min. Bake in an oiled bread pan in moderate oven 20 to 30 min.

—MRS. PAUL C. WEATHERBY.

MEAT BALLS

1 lb. finely ground beef	1¾ c. milk
2 T. finely chopped onion	2 eggs, beaten
1 t. salt	4 c. cornflakes
½ t. pepper	

Put meat in bowl, add onion, salt, pepper, and half of the milk. Roll flakes and add enough to mixture so it can be formed into balls or rolls. Use rest of flakes to roll balls in. Brown in butter, pour remaining milk over balls and cook rather slowly until done.

—MRS. W. E. TERRY.

GROUND PATTIES

1½ lbs. ground pork	½ c. cream or top milk
½ c. boiled rice	1 t. salt
¼ t. ground onion	1 t. ground sage
¼ t. ground pimento (red or green)	½ t. pepper

Mix all together and form into balls or patties, and roll in flour. Put can of tomato soup diluted with water in small roaster. Add patties and cook in oven until done.

—MRS. EMILIE GLOE ROBINSON.

STUFFED BAKED PORK CHOPS

6 double pork chops	½ t. salt
2 c. bread crumbs	dash of pepper
4 T. butter	1½ c. water
1 small onion, minced	3 T. tomato ketchup
½ t. Worcestershire sauce	

Have pocket cut in each chop. Make a dressing of bread crumbs and seasonings. Place dressing in the pocket of the chops. Brown, place in roasting pan, cover with sauce made of water and ketchup. Bake in hot oven (400 degrees) about 45 min., basting frequently.

—MRS. T. D. PORT.

BRAISED TONGUE

Boil tongue until tender (3 to 5 hrs.). Cool in water, then peel and remove small bones. Mix 2 T. butter and flour. Stir this into stock (2 qts.). Add to this small diced onion, celery, turnip, carrot, a little parsley, bay leaf, 2 T. catsup, 2 T. Worcestershire sauce. Pour over tongue and bake 2 hrs.

—MRS. FOLZ.

HAM MOLDS

2 T. gelatine soaked in ¼ c. cold water 5 min. Heat 3 c. cooked tomato juice with ½ t. salt, 1 T. sugar, ½ bay leaf, and 1 T. chopped onion. Cook 10 min. Strain, and add the gelatine. When dissolved, add 3 c. ground ham and pour into individual molds, which have first been dipped in cold water.

—MRS. W. L. CHENOWETH.

PEANUT LOAF

2½ c. cooked rice	1 level T. chopped onion
2-3 c. peanut butter	1 level t. celery salt
2-3 c. boiling rice water or milk	1 level t. salt
1 egg, well beaten	¼ t. paprika

This is a good substitute for meat.

—MRS. RUTH BLIVEN.

SLICED HAM BAKED WITH PINEAPPLE

1 slice ham, 1 inch thick (smoked)	4 slices pineapple
1 t. prepared mustard	2 T. sugar
	½ c. pineapple juice

Spread ham with mustard and place slices of pineapple on top, sprinkling with sugar. Place in shallow pan and add pineapple juice. Bake, covered, for 1½ hrs. in a moderate oven (375 degrees). Uncover the last 20 min. to brown.

—KATHERINE LICHTER.

MEAT BALLS

1 lb. round steak, ground	1 rounded T. corn starch
1 c. milk	salt and pepper

Add milk, corn starch and seasoning to ground steak, and mix well—this is very mushy. Form into balls and roll in flour and fry until brown in about 3 T. fat. Place in casserole and make a very thin gravy to almost cover meat balls. Bake about 1 hr. in moderate oven.

—MRS. WALTER DENKER.

INDIVIDUAL SAUSAGE PIES

2 c. flour	1 c. milk
4 t. baking powder	1 lb. sausage meat
½ t. salt	4 tomatoes
2 T. shortening	

Sift together dry ingredients. Add shortening, mix it thoroughly with fork. Add liquid to make stiff dough. Turn out on floured board and knead lightly until outside looks smooth. Roll 1 inch thick. Cut into 8 4-inch squares. Divide sausage meat into 8 flat cakes, ¼ inch thick. Put one sausage cake on each square of dough, fold edges of dough around sausage cakes. Put one-half tomato (peeled) on top of sausage. Sprinkle tomato with salt. Lay on baking dish and bake in hot oven at 425 degrees F. for about 25 min. Serves 8.

—MRS. BRUCE.

BARBECUED PORK CHOPS

6 pork chops	½ t. cloves
1 T. flour	½ c. ketchup
1 t. dry mustard	1 small onion
1 t. celery salt	1 bay leaf

Mix all ingredients. Salt and pepper the chops. Pour the mixture over them, add one-half cup of hot water, and bake in oven one hr.

—MRS. EVERETT NORELIOUS.

BARBECUED SPARERIBS

2½ lbs. pork spareribs	¼ t. tobasco sauce
2 onions	¼ t. chili powder
½ c. catsup	1 c. water
1 T. sugar	salt
1 T. vinegar	pepper

Put half the spareribs in the bottom of a baking dish. Season with salt and pepper, and cover with a thin layer of onion slices. Combine the catsup, tobasco sauce, chili powder, sugar, vinegar and water, and pour half this sauce over the meat and onions. Add the second layer of spareribs, sliced onions, and sauce. Bake in moderate oven until done, about 1½ hrs. or longer. Serve with baked potatoes.

—MRS. HERB. FITCH.

FRIKADELLER

1 lb. finely ground beef	1 T. grated onion
2 unbeaten eggs	1 t. salt
1 T. flour	pepper
4 t. bacon drippings	cream to moisten

Add flour to finely ground steak and mix thoroughly. Season with salt and pepper and grated onion. Add the eggs and enough cream to make quite soft. Beat thoroughly—the longer the mixture is beaten the better it is. Place heaping tablespoons of meat in hot fat and fry until done.

—MRS. HERB. FITCH.

BREAKFAST SAUSAGE

25 lbs. beef, half neck and half rib meat	1 oz. ground cloves
½ lb. salt	½ oz. ground pepper
2 lbs. oatmeal, cooked in broth	2½ oz. allspice

Cook beef without salt. Remove bones and grind meat. Mix with the other ingredients, put in casings 1½ lbs. Simmer for 1 hr. with a little salt. Hang up rings. Heat in a little hot water before serving.

—MRS. WM. BRETTHAUER.

INDIVIDUAL MEAT BALLS

3 lbs. veal, ground	3 c. mashed potatoes
3 lbs. beef, ground	salt, pepper
1½ lbs. pork, ground	1 qt. milk (about)
6 eggs	

Mix and shape into individual loaves, roll in cracker crumbs, and brown. Put in roaster with little water, and bake about 1 hr. Serves 40.

—MABEL DAVIS.

CHICKEN LOAF

1 chicken, cooked	3 c. cracker crumbs
4 eggs, beaten	¼ c. thick sweet cream
3 T. chopped celery	salt and pepper to taste
2 T. chopped pimento	chicken broth

Cut cooked chicken into small cubes. Grind the skin. Add beaten eggs, cream, then other ingredients. Use enough chicken broth to make a very soft mixture. Turn into greased baking pan, dot generously with butter. Bake 45 min.

—MRS. J. F. SHIELDS.

LIVER LOAF

1 lb. liver	1 egg
½ lb. sausage	1 t. salt
bread	¼ t. pepper
1 c. milk	½ t. allspice
1 small onion, chopped fine	

Wash and trim liver, and put through food grinder. Add sausage, one thick slice bread which has been soaked in one cup of milk, and all other ingredients. Mix well, and bake one hr.

—MRS. C. L. NICHOLSON.

CHOW MEIN

2 lbs. hamburger	2 c. potatoes, diced
1 stalk diced celery	large can bean sprouts
1 pkg. egg noodles	1 can mushrooms
2 c. onion, diced	1 can tomato soup

Fry hamburger, celery and onions. Cook egg noodles in salt water. Combine all ingredients, salt to taste, and bake in moderate oven for one hr.

—MRS. B. J. PAUTSCH.

MEAT CROQUETTES

2 c. chopped beef (cooked)	¼ t. pepper
½ t. salt	few drops onion juice
few grains cayenne	yolk of one egg
1 c. thick sauce	

Mix the ingredients in order given. Cool, shape, and dip in crumbs, then egg yolk and crumbs again. Fry in deep fat. Chicken croquettes may be made in the same way by substituting chicken for the beef.

—MRS. McMAHON.

MEXICAN MEAT BALLS

2 lbs. ground meat (1 lb. beef,	1 large onion, chopped fine
1 lb. fresh pork)	salt and pepper
1 egg, beaten	1 t. chili powder
½ c. uncooked rice	(if desired)
½ c. bread crumbs	1 can tomato soup

Combine the above ingredients except the tomato soup, and shape into balls. Mix two cups of boiling water with the tomato soup and pour this over the meat balls. Simmer slowly for an hour and a half.

—EUSEBIA DUDLEY CONNER.

PORCUPINES

1 lb. ground round steak ½ t. salt
 ½ c. uncooked rice 1½ to 2 c. tomato pouree or
 1 t. minced onion soup

Mix uncooked rice and meat with the seasonings. Shape into small balls. Place in deep baking dish and cover with the tomato. Bake in moderate oven for 60 to 80 min.

—MRS. LOUIE EVERS—MRS. L. J. ADAMS.

MEAT LOAF

1½ lbs. ground beef 1 c. tomatoes
 ½ lb. ground pork 1½ c. rolled crackers
 2 eggs salt and pepper to taste
 medium size onion

Mix the above ingredients. Place in oven and bake until done.
 —MRS. ED BOSECKER.

HAM LOAF

1 lb. smoked ham ½ lb. veal
 ½ lb. beef 1 c. bread crumbs
 small can Carnation milk 1 t. minced onion

Shape and bake in moderate oven for 1½ hrs.

—MRS. J. J. HOELLWARTH—MRS. FOY.

CARROT AND MUSHROOM LOAF

1 lb. round steak ¼ c. cream
 1 c. mushrooms salt and pepper
 ½ c. carrots finely chopped 3 T. lard
 5 or 6 crackers, rolled

Grind the round steak, make a dressing of mushrooms, carrots, rolled crackers and moisten with cream. Mix together with the ground steak and lard. Place in baking dish and bake in moderate oven, 350 degrees, about 1½ hrs.

—MRS. W. J. WEARMOUTH.

HAM LOAF

1 lb. ground smoked ham 1 c. uncooked oatmeal or 4 T.
 1 lb. ground pork minute tapioca
 1 lb. ground beef 1 c. milk
 2 eggs ½ c. tomato soup
 salt, pepper

Mix ground meat, eggs, oatmeal, and milk. Salt and pepper to taste. Cover with tomato soup, and bake.

—MRS. RAY SCHMIDT, Schleswig—MRS. JOHN L. ROBINSON.

STUFFED INDIVIDUAL MEAT BALLS

1½ lbs. ground beef ¼ t. pepper
 ½ lb. ground pork ¼ c. cream
 1 t. salt

Mix and form into twenty thin patties.

Dressing

2 c. bread cubes 1 small onion
 1 t. sage (chopped fine)
 1 t. salt 1 T. parsley
 ¼ t. pepper 3 T. melted shortening

Place a spoonful of dressing on one patty. Cover with another patty, and form into a ball. Brown in hot fat. Add 1 c. hot water, cover, and bake in a slow oven (300 degrees) for 1 hr. Serves 10.

—MRS. A. V. RICHARDS.

ESCALLOPED CHICKEN

(Serves 12)

1 qt. coarsely cubed stewed chicken (cook chicken in salted water)

Gravy—

1 qt. broth free from fat 4 T. chicken fat
4 T. flour

Dressing—

1½ qt. bread crumbs (rather stale) cut in one-half inch squares ¼ c. cream or stock
¾ t. salt
pepper
¾ c. or less butter, melted 2 T. finely chopped onion
1¼ t. powdered sage mix lightly with fork

Method of combining:

Put a ½ inch layer of chicken in flat pan or casserole. Cover with dry dressing. Pour gravy made of broth evenly over top of dressing. Bake in oven until dressing is slightly brown—about 35 min. To serve, cut in squares with spatula and garnish each serving with rings of green and red pepper and parsley.

—MRS. ALLEN LYON.

HAMBURGER AND MUSHROOM GRAVY

1 lb. hamburger (ground beef) ½ c. mushrooms (cut fine)
2 T. flour
1 medium size onion salt and pepper

Simmer onions in hot grease until clear. Add hamburger and fry for 30 min. Add flour and enough water to cover. Add salt and pepper. Boil for 45 min. Then add mushrooms and serve.

—MRS. FRED FRANKE.

BEEFSTEAK ROLL

1 lb. round steak 3 T. flour
1 c. tomatoes 1 t. salt
4 T. fat pork ½ t. pepper
2 c. water 2 T. chopped onion

Season steak with salt and pepper. Dredge with flour. Spread with dressing, roll, and tie. Sear in hot fat. Fry out fat in pork, add onion, and stir until well blended. Add water, salt, tomato, and cook well. Pour over roll and simmer 3 hrs.

Dressing

¼ c. cracker crumbs 1 T. butter
1 t. salt ½ c. hot water
½ t. pepper 1 egg, well beaten

Mix ingredients in order given and spread on steak.

—MRS. RUDOLF DENKER.

CUSHION STYLE (LAMB OR PORK) ROAST**—PINEAPPLE POCKET**

Have the bones removed from the shoulder of lamb or pork. Sew on two sides to make a pocket. Wipe with a damp cloth. Season. Fill cavity with pineapple dressing. Sew up opening and roast in a slow oven (300 degrees), allowing 25 to 30 min. per lb. for lamb or 35 to 40 min. per lb. for pork. Serves 6 to 8.

Pineapple Dressing

2 T. minced onion salt and pepper
2 T. melted butter 1 T. minced parsley
2 c. soft bread crumbs 1 No. 2 can crushed pineapple

Saute onions in melted butter until tender. Add crumbs and brown slightly, then add salt, pepper, parsley, and drained pineapple.

—MISS DIBBLE.

SCALLOPED CHICKEN WITH NOODLES

Cook one hen until tender. Take from the bones and cut in small pieces. Cook 1 lb. of noodles in 2 c. of broth with water added. Make thin gravy. Add noodles and chicken. Sprinkle with buttered cracker crumbs, and bake.

—MRS. C. S. CARROLL.

PRESSED CHICKEN

Cut up one or two chickens as for frying, add water, salt, and a few whole cloves. Boil until the chicken slips easily from the bone. Cool. Chop fine and add chicken to the broth which has been boiled down. Season to taste with salt, pepper, and celery salt. Heat thoroughly. Put into molds which have been rinsed with cold water.

For special occasions I boil five eggs (hard) for each chicken. I use quart or pint ice cream containers for molds. When the chicken is ready to mold, I cut the ends from the eggs, set them end to end in the center of the mold, and press the chicken firmly around the eggs, then put it away in a cool place to set. When ready to serve, I tear away the container, and slice. This makes a very attractive dish. NOTE: It would be well to remove the lid as soon as the chicken is set, for chicken left in a covered container is often the cause of illness.

—VERA BOECK.

PICCADILLY BALLS

(12 to 15 balls)

¼ lb. fresh lean pork	1 small onion, minced
¼ lb. cured ham	1 c. mashed potatoes
½ lb. hamburger	1½ c. rolled dry bread crumbs
½ t. salt	1 c. milk
pepper	1 can tomato soup
1 egg	½ can water

Mix all together except soup and water. Form into oblong shaped cakes. Place one inch apart in baking dish. Pour the soup and water over the meat. Bake in 350 to 425 degrees oven for one hr.

—MRS. R. V. STEPHENSON.

WELCH RAREBIT

½ lb. cheese, broken in small pieces	2 c. milk
2 T. butter	½ t. mustard
1 T. flour	½ t. salt
	2 eggs

Melt butter and cheese to a smooth consistency. All flour and mustard, then milk. Cook until cheese and milk blend. Then add beaten eggs and salt. Serve on buttered toast or crackers. Will serve 4 to 6.

—MRS. CARL RICHARDSON.

BARBECUED BEEF

1½ lbs. round steak, ¾ inch thick	½ t. salt and pepper
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Pound the steak, adding the salt and pepper. Then flour the steak on both sides and brown quickly in hot fat.

Sauce for Beef

1½ c. hot water	½ c. tomato catsup
1 T. butter	1 T. Worcestershire sauce

Bring ingredients to a boil and pour over the meat. Cover and cook slowly for 2 hrs.

—MRS. HUGH A. MARTIN.

BOILED HAM ROLL

- | | |
|------------------------------|----------------------------|
| 2 lbs. fresh ham or any pork | 2 eggs |
| 1 lb. smoked ham | 3 slices bread or crackers |
| 1 t. dry mustard | pepper and salt to taste |

Grind or chop the above, mix, and put in cloth sack. Add $\frac{1}{2}$ c. vinegar to water, and boil $2\frac{1}{2}$ hrs.

Sauce for Ham Roll

- | | |
|---------------------------------|---------------------------------------|
| $\frac{1}{2}$ c. cream, whipped | 1 T. grated horseradish or
mustard |
| $\frac{1}{2}$ t. salt | |

—MRS. HAZEL CLOUSE—MRS. PAUL GRIFFITH.

CHINESE CHOP SUEY

- | | |
|-------------------------------------|--------------------------------|
| 1 or $1\frac{1}{2}$ lbs. fresh pork | Soy (or Suey) sauce, 3 or 4 T. |
| 2 onions | No. 2 can of bean sprouts |
| one bunch of celery | 2 T. fat |

Brown the cubed lean meat in the fat. When quite brown, remove from pan, in which put chopped onion and the celery leaves, cut up. Brown, and then add meat. Add chopped celery stalks, about a cup of water, and a little salt. Put in juice from sprouts and the soy sauce, cover, and cook till celery is done. Then slightly thicken mixture with flour and water, and add sprouts. Let simmer until ready to serve. Serve with rice, hot.

—VERNA HARVEY.

CHILI CHICKEN

- | | |
|--|--------------------|
| 4 T. chicken fat | 1 c. chicken stock |
| 3 T. chopped onion | 1-3 t. salt |
| $\frac{1}{4}$ c. chopped celery | 2 c. diced chicken |
| $\frac{1}{4}$ c. chopped green peppers | 4 T. flour |
| 1 c. tomatoes | |

Brown onions, celery, and peppers in fat melted in frying pan. Add flour and mix thoroughly. Add tomatoes, stock, and seasonings. Cook slowly for 10 min. Add chicken and garnish with parsley.

—MRS. G. R. IMES.

STUFFED FLANK STEAK WITH VEGETABLE DRESSING

One large or two small flank steaks.

Make a dressing of diced carrots, cabbage, celery, a little onion, and moistened bread. Salt and pepper to taste. Fasten the two steaks together with toothpicks, with the dressing between them. Brown on both sides, and then put in the oven to bake for nearly two hrs.

—ERMA GREINKE.

HAM LOAF

- | | |
|--------------------------------------|-------------------|
| 1 lb. ground ham | 1 c. bread crumbs |
| $1\frac{1}{2}$ lbs. ground lean pork | 1 c. milk |
| 2 eggs | |

Mix the above ingredients and form into individual balls, rolls, or loaves.

Syrup—to be poured over the meat.

- | | |
|--------------------------|-------------------------------|
| $\frac{1}{2}$ c. vinegar | $1\frac{1}{2}$ c. brown sugar |
| $\frac{1}{2}$ c. water | 1 T. (small) ground mustard |

Bake two hours in moderate oven.

—MRS. A. H. GRAU.

BRINE FOR CANNED MEAT

1 c. sugar
2 c. salt

1 gal. water

Boil and cool. Then put 1 c. of cold brine in each quart jar and fill with sliced raw beef steak or pork chops, and cold pack 45 min. Then seal. When wanted for use, take the meat out of the jar, turn in flour and fry as you would fresh meat.

—MRS. ALBERT, JENSEN.

BRINE FOR 100 LBS. MEAT

8 lbs. salt
1 oz. saltpeter
3 oz. black pepper

2 oz. red pepper
3¼ lbs. brown sugar

Add water and boil. Let cool. Let hams and shoulders cool thoroughly. Then pack in large crock with some salt. Let the brine cool overnight. Then put it on the meat and leave it 4 to 6 weeks according to the size of ham and shoulder. The meat should be smoked.

—MRS. ALBERT, JENSEN.

PORK CHOPS WITH RICE IN GREEN PEPPER RINGS

Place 8 to 10 seasoned pork chops in flat roaster and cover with 1 can of tomato soup and ½ can water, mixed. Bake in moderate oven for 1 hr. basting frequently. Then place ring of green pepper on each chop and fill with 1 T. of parboiled rice. Continue baking for another hour. Baste frequently.

—MRS. H. L. FITCH.

Meat Dressings

FRUIT DRESSING FOR FOWL

Soak 4 c. stale bread crumbs in cold water. Squeeze quite dry. Add 1 c. chopped apples, 1 c. raisins, ½ c. chopped celery. Add 1 onion browned in 2 T. butter. Season with a little powdered sage, thyme and nutmeg. Salt and pepper to taste. Add 2 eggs mixed into these ingredients, makes a richer dressing and helps to bind the mixture. Blend well and stuff the bird lightly.

—MRS. C. W. NELSON.

SAVORY DRESSING

3 c. bread crumbs
¾ c. fat
¾ t. salt
½ t. pepper

2 t. poultry seasoning
1 T. minced parsley
2 T. minced onion
¼ c. minced celery leaves

Bacon fat, butter, or half butter and half vegetable fat may be used and the dressing is better if the onion is pan fried a few minutes. The crumbs added and heated in the hot fat. Stir in other seasoning and fill the fowl.

—GRACE SHAW VAN.

SOUTHERN DRESSING

1 c. white corn meal
1½ c. sour milk
½ t. soda

½ t. baking powder
½ t. salt
1 egg

Mix and bake in buttered pan. Crumble corn bread, add:

3 c. of crushed crackers
2 c. stale white bread crumbs
4 hard boiled eggs (chopped)

1 large onion (chopped)
1 t. sage
salt and pepper to taste

Moisten ingredients well, with about 3 c. of broth off the fowl and bake in a greased pan in a hot oven about 20 min. Make remaining broth into gravy and use over dressing.

—GLADYS BRANDT.

SAUSAGE STUFFING

Break one-half pound pork sausages into small pieces and fry them until they are crisp and brown. Add one-fourth cup mushrooms cut fine, canned or fresh. Cook a little longer and add to above bread dressing recipe.

—MRS. L. P. SEWELL.

MEAT DRESSING

3 c. cooked ground beef	2 t. sage
8 slices of bread	½ c. celery chopped
1 large onion chopped	salt and pepper to taste

Boil beef until tender, grind. Moisten bread in meat broth and add to ground meat. Add onion, sage, and celery. Add broth until moist enough. Add salt and pepper to taste.

—MRS. JESSIE McMINIMEE.

POULTRY STUFFING

2 c. soft bread crumbs	1 t. finely diced onion
½ t. chopped parsley	½ t. sage
2 T. melted butter or chicken fat	½ t. salt
3 T. finely diced celery	pepper to taste

Combine ingredients, adding sufficient milk or broth to make stuffing pack readily. To vary above stuffing for chicken or turkey, add 1 c. of drained oysters or mushrooms. For goose or duck add 1 c. of chopped kraut or 1 c. corn

—MRS. JOHN BLACKMAN.

One Meal Dishes

MEXICAN GOULASH

1 large cup macaroni or spaghetti, cook in salt water till done then blanch in cold water. 1 lb. hamburger or ground steak, do not cook too hard. 1 onion fried in fat then add 1 can tomatoes, 1 can red kidney beans, and salt and pepper to taste, and a little chilli powder.

—MRS. MAX HOLST.

WASHINGTON STEW

1 lb. hamburger	1 t. salt
4 T. butter	2 c. canned kidney beans
4 T. chopped onion	1 or 1½ c. cooked tomatoes
4 T. chopped celery (may be omitted)	

Heat butter in frying pan. Add and brown steak, onions and celery. Add rest of ingredients. Cook slowly 20 min. or more, stirring frequently.

—MRS. T. A. HARVEY.

ONE MEAL DISH

1 lb. cooked macaroni (unsalted)	2 medium sized onions
1½ lb. hamburger fried and crumbled until it is separated but not browned	2 medium sized green peppers, cut these fine and fry but do not brown

Mix following: 1 can Campbell's tomato soup, ½ can cold water, 4 T. Worcestershire sauce, 1 rounding t. salt, 1 rounding t. chili powder, little pepper. Add to onions and peppers and cook a minute or two. Mix macaroni and meat with rest of ingredients and put ½ in baking dish, cover with slices of American cheese. Add rest of mixture and cover that with cheese. Bake in oven until cheese is melted.

—MRS. CHAS. JEDELE.

MEAT BALL—ONE PIECE DINNER

- | | |
|----------------------|----------------------|
| 1 lb. of ground beef | 3 T. hot bacon fat |
| ½ lb. of ground pork | 1 c. mushrooms |
| ½ c. tomato soup | 1 c. onions |
| 1 T. flour | 2 c. diced celery |
| ¾ t. salt | 1 c. cut up potatoes |
| ¼ t. pepper | 1 t. salt |

Mix meat, tomato soup, flour, salt, and pepper. Shape into small balls. Brown in the fat. Arrange meat balls in the bottom of a baking dish or roaster. Cover with the mushrooms, onions, etc. Salt, cover and bake 50 to 60 min.

—ERMA GREINKE.

MACARONI AND DRIED BEEF

- | | |
|---|--------------------------------------|
| 2 c. macaroni cooked | 1 can Campbell's mushroom |
| 4 oz. dried beef (cut in pieces
and add to macaroni) | soup plus an equal
amount of milk |
| 1 T. butter | |

Place in a greased baking dish. Sprinkle with cheese or bread crumbs and bake.

—MRS. A. H. GRAU.

ROLLED CABBAGE AND HAMBURGER

- | | |
|-----------------|-------------------------------|
| 1 lb. hamburger | ½ lb. to 1 lb. of fat boiling |
| 2 large onions | beef |
| 1 can tomatoes | 1 medium sized cabbage |

Remove heart from cabbage. Cover with boiling water and let stand for ten minutes. Pour off water and take each cabbage leaf off without breaking it. Prepare hamburger as for meat loaf. Put small portion in each cabbage leaf and fold over so hamburger can't leak out. Cut up onions in roaster. Place rolled cabbage and beef boil on bed of onions in roaster. Pour can of tomatoes over this and let simmer on medium fire until brown. Stir frequently. After browning add water, sugar and salt to taste. Takes about 2 hrs. to cook.

—MRS. H. KAPLAN.

CONVENT PIE

- | | |
|--------------------|--------------|
| 3 pkgs. macaroni | 2½ qt. milk |
| 1 can pimento | ¾ lb. butter |
| 1 lb. cream cheese | 5 T. flour |
| 1½ qt. oysters | |

Cook macaroni tender. Mix butter and flour and heat milk and add butter and flour. Grind cheese and cut pimento fine. Add to sauce. Heat oysters and add. Put macaroni in greased pan and pour sauce over. Sprinkle with bread crumbs and bake brown on top. Serves 50.

—MRS. OSCAR LEHMAN.

HAMBURGER CASSEROLE

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|-----------------------|---------------------------|
| 1 lb. hamburger steak | 2 T. butter |
| 2 onions | 4 medium size potatoes |
| 1 t. salt | 1 c. cream of tomato soup |
| dash pepper | |

Brown hamburger steak in skillet with butter. Cube potatoes and spread in baking dish. Cover with half the steak, half the soup and sliced onion. Season with salt and pepper. Repeat using remaining ingredients. Bake 1½ hrs. in moderate oven. More soup may be added during baking as needed.

—MRS. ETHEL HILL—LOTTIE ROY.

HAM AND NOODLES

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|----------------------|----------------|
| 1 pkg. of noodles | 1 green pepper |
| smoked or boiled ham | 1 egg |
| onion as desired | 1 c. milk |

Put ham, onion and green pepper through food chopper. Boil 1 pkg. of noodles, mix with ham mixture, put in buttered baking dish. Make custard of egg and milk and pour over ham and noodles. Bake until custard is set.

—MRS. ROHWER.

MEAT BALLS AND POTATOES IN CASSEROLE

- | | |
|-------------------|---------------------------------------|
| 1 lb. ground beef | $\frac{1}{2}$ c. milk, cream or water |
| 1 egg | 1 t. salt |
| 1 T. flour | $\frac{1}{2}$ t. pepper or less |

Mix well and make into small patties, roll in flour and brown in drippings of 1 T. or more. Peel 8 medium sized potatoes. Place in casserole or small roaster and sprinkle with salt and little butter. Place meat patties on top, cover and bake 1 hr.

—MRS. EMILIE GLOE ROBINSON.

CHILI CON CARNE

- | | |
|--------------------|---------------------------|
| 1 lb. round steak | 1 small can kidney beans |
| 1 T. butter | 2 t. salt |
| 1 T. olive oil | 1 T. flour |
| 4 T. chopped onion | 1 qt. tomatoes |
| 1 T. chili powder | 1 T. Worcestershire sauce |

Grind steak, heat butter and oil together in frying pan, add onion and fry to a light brown. Add Worcestershire sauce and chili powder stirring well. Add meat and almost cover with hot water. Cook slowly until tender and add remaining ingredients, blending the flour with a little tomato juice. Simmer until the tomato pulp is thoroughly blended and almost disappears. Serve with rice. This serves six.

—MRS. E. A. RAUN.

HAMBURGER MEAT PIE

Heat $\frac{1}{2}$ c. bacon drippings or shortening in iron skillet and add 2 large chopped onions. Stir until brown. Add 1 lb. hamburger and cook until brown. To this add 4 level T. flour and cook until brown. Add 3 c. milk and stir until mixture thickens and makes rich gravy. Mix baking powder biscuit dough and place on top and bake until top is nice and brown. Serves six.

—MRS. EMIL PETERS.

MEAT DISH

- | | |
|--|-----------------------------------|
| 1 onion | 2 c. cooked meat, salt and pepper |
| 1 green pepper chopped | 3 T. butter |
| 4 c. noodles cooked in salt water, drain | 3 c. tomato juice |
| | $\frac{1}{2}$ lb. cheese grated |

Cook onion and pepper in butter, add salt, pepper and tomato juice. Mix meat, cheese, noodles, put in pan. Pour sauce on and bake 1 hr.

—MRS. C. L. NICHOLSON.

HOT NOODLE TUNA FISH SALAD

- | | |
|---|---|
| 1 pkg. noodles—cook in salt water until tender, drain and put in cold water | 3 c. white sauce—add $\frac{1}{2}$ lb. of cheese and salt |
| | 7 oz. can tuna fish (flaked) |
| | 10c can pimientos (cut up fine) |

Mix and salt to taste. Put mixture in a buttered pan. Cover with buttered bread crumbs. Bake about $\frac{1}{2}$ hr. in a moderate oven.

—MARJORIE R. SAUER.

BAKED MEAT DISH

½ lb. diced lean veal	½ 8-oz. pkg. noodles cooked
½ lb. diced lean pork	in boiling salted water
1 or 2 oz. can of mushrooms	1 medium onion chopped
1 c. water	1 c. sour cream
	½ c. buttered bread crumbs

Brown the meat in frying pan in 3 T. fat, add the onion, mushrooms with their liquid, water and cooked noodles; cook until the meat is tender, add the sour cream, put in a baking dish, cover with the crumbs and brown well.

—NELLIE M. WILEY.

PHILADELPHIA GOULASH

1 c. lima beans soaked over night. Add to beans in morning a piece of salt pork, a carrot, a turnip, and an onion, each sliced; two cloves, a sprig of parsley and a bay leaf. Cook until beans are tender, drain and reserve liquid. Arrange vegetables in baking dish, sprinkle with a T. each of chopped onion and parsley and pour over all a sauce made by thickening the liquid which will be about 1 c. with 1 T. flour moistened with 1 T. vinegar and seasoned with salt, pepper and paprika. Dice pork and scatter over top. Cover and bake 1 hr. in moderate oven, uncovering last to brown pork.

—MRS. WM. WILLROTH.

PAN STEAK WITH KIDNEY BEANS

1 lb. steak—1 inch thick	1 c. water
½ c. tomatoes	1 c. kidney beans

Cut steak in small squares, saute with flour, brown in hot fat. Add tomatoes, water, beans. To this you may add any left overs such as cooked corn, peas, carrots, or celery. Simmer together until meat is tender in casserole.

—MRS. BEN WINGROVE.

CHICKEN ONE-DISH DINNER

1 roasting chicken	½ t. of paprika
1 c. of rice	3 t. salt
2 raw carrots	¼ t. of pepper
2 medium sized onions	2 sprigs parsley, cut up
5 T. of frying fat	1 c. canned tomatoes
2 whole cloves	3 c. water

Melt fat in large skillet. Pan-fry the onions until a clear brown; remove and put in a large baking dish. Lightly flour the pieces of chicken and pan-fry until a golden brown. Put the chicken in the baking dish. In a skillet combine carrots, parsley, tomatoes and seasoning with the three cups of boiling water. Pour around the chicken. Sprinkle the rice well washed and drained, evenly around the chicken. Cover closely and bake in a moderate oven until the rice is fluffy and tender—about 1 hr.

—MRS. RUDOLPH SCHRAMM.

SPANISH RICE

¼ c. butter	5 small onions
½ c. grated cheese	1 c. hot water
6 T. rice	green peppers may be added
salt and pepper to taste	if desired
1 can tomatoes	

Wash rice and put in baking dish, add butter, tomatoes, onions, cheese and water. Bake about 1 hr. or until rice is done.

—MRS. BEN SEAMEN.

LOUISIANA LIMAS

Parboil $\frac{1}{2}$ lb. little pork sausages 5 min. Combine 2 c. cooked dried limas, sausages, 2 T. chopped onion, 1 t. sugar, $\frac{1}{4}$ t. mace, 1 t. salt and $\frac{1}{4}$ t. poultry seasoning. Place in oiled baking dish. Pour one c. of milk over limas and scatter bits of butter and green pepper over top. Bake in moderate oven 25 min. (Sausages may be placed on top).

—MRS. CHARLES EARL.

CONVENT PIE

1 c. macaroni	$\frac{1}{2}$ c. grated cheese
1 c. cream	1 t. onion juice
1 c. soft bread crumbs	1 T. chopped parsley
$\frac{1}{4}$ c. butter	3 eggs
1 T. red or green peppers	1 t. salt

Cook macaroni in boiling salt water until tender, drain and rinse in cold water. Scald cream, add bread crumbs, butter, peppers, salt, cheese, parsley, onion juice, the beaten eggs and macaroni. Line a baking dish with buttered paper, turn in mixture. Set pan in dish of water and bake in moderate oven about $\frac{3}{4}$ of an hour. Serve with oyster, tomato or mushroom sauce.

—MRS. P. J. BRANNON.

**OVEN DINNER
MEAT LOAF IN RING**

1 lb. hamburger	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ lb. bulk sausage	$\frac{3}{4}$ c. minute oatmeal
$\frac{1}{2}$ lb. ground ham	(uncooked)
1 egg	1 minced onion
1 can tomato soup	1 pimento, cut fine

Beat egg, add soup, and all ingredients, and mix thoroughly—place in a ring mold and decorate with sliced hard boiled egg and bacon strips. Bake $1\frac{1}{4}$ hrs. Fill center with any creamed vegetables.

—EUSEBIA D. CONNER.

BAKED CORN AND HAMBURGER

1 can corn	salt and pepper to taste
1 egg	celery and green peppers may
1 lb. hamburger	be added if desired
1 t. butter	

Mix all together and put in baking dish. Bake 1 hr. in a slow oven.

—MRS. HAZEL CLOUSE.

LEFT-OVER ROAST PORK WITH SPAGHETTI

1 medium onion, minced	1 large can cooked spaghetti
$\frac{1}{2}$ c. celery, finely chopped	in tomato sauce
4 T. butter	1 t. salt
$1\frac{1}{2}$ c. cooked pork, diced	$\frac{1}{4}$ t. pepper
1 T. flour	1 t. Worcestershire sauce
$\frac{1}{2}$ c. milk	

Cook onion and celery in butter until tender. Add pork, sprinkle with flour and brown. Add water, stirring until thickened, then add remaining ingredients. Cook until spaghetti is thoroughly heated. Serve hot and sprinkle with grated American cheese.

—MRS. T. D. PORT.

LEFT-OVER ROAST MINCED ON TOAST

$1\frac{1}{2}$ c. of minced cold roast (beef)	1 c. of tomato sauce
--	----------------------

Season with onion juice and little butter, salt and pepper. Boil all together slowly 20 min. Serve on toast.

—MISS PAULINE WILLROTH.

NOODLES AND KRAUT AND SAUSAGE

- 2 dozen link sausages (bulk will do) 1 c. egg noodles
 1 dozen strips bacon 1 can kraut

Roll sausage in bacon, fasten with tooth picks and fry until brown. Cook noodles in salted water, drain, and put in greased casserole. Add kraut. Put meat on top, add a little water. Cover. Bake 45 minutes.

—MRS. CHARLES EARL.

LEFT-OVER MEAT DISH

Cut meat in small pieces and heat in gravy. Add 2 Bouillon cubes to stretch gravy. Season well and serve over any of the following: Hot rice (wild or tame). Hot noodles or macaroni. Hot mashed potatoes.

—MRS. B. BRODERSEN.

BAKED SPAGHETTI

- 2 c. cooked spaghetti 1 c. tomato juice
 ¼ lb. bacon ½ t. salt
 4 small onions

Brown bacon slightly, lift from fat and add to tomatoes and spaghetti. Chop onion fine and let simmer in fat 5 min. Mix and bake in moderate oven 30 min.

—MRS. BEN WINGROVE.

HOT TAMALES

- 1 lb. ground beef 1 t. chili powder
 1 No. 2 can tomatoes 2 c. freshly cooked hot cornmeal mush
 1 t. salt

Brown ground beef in skillet in little fat. Add tomatoes, salt, chili powder and heat again. Pour mixture into deep baking dish and cover with hot cornmeal mush. Bake in moderate oven 45 min. Serve with baked potatoes.

—MRS. GEORGE BRADLEY.

LIVER CASSEROLE

- 1 T. butter 1 c. diced carrots
 1 t. salt 2 T. flour
 pepper 1 c. peas
 1 T. minced onion 1 lb. sliced liver
 2 c. tomatoes

Melt butter and brown onions slightly. Add flour and seasonings. Add tomatoes and cook until thickened. Sear sliced liver and place in bottom of baking dish. Add peas and carrots and tomato sauce. Bake in 375 degree oven for one and one-half hours.

—ALMA ROEH.

ONE DISH MEAL-HAM

- 3 c. ground boiled ham 3 eggs, beaten
 1 can cream corn 1 c. milk or enough to moisten
 1 large can tomatoes season to taste

Cover with buttered crumbs and bake in medium oven until set. Serves 10.

—MRS. PAUL STURGES.

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HAMBURGER AND MACARONI

- | | |
|---------------------------------------|------------------------------|
| 1½ pt. uncooked macaroni or spaghetti | 2 onions cut in small pieces |
| 2 lbs. hamburger | 1 qt. cooked tomatoes |
| | salt and a little pepper |

Cook macaroni in salted water 15 to 20 min. and while that is cooking brown the onion in a little crisco in a skillet. Then add the hamburger and brown and add 2 t. salt to the hamburger mixture. Then put the cooked macaroni which has been salted with 1 t. salt into a large greased baking dish, add the hamburger mixture and the tomatoes and bake in a moderate oven about 1½ hrs. This is a large recipe.

—MRS. E. A. STONE—MRS. RALPH KELLEY.

Pancakes

FRENCH PANCAKES

- | | |
|------------|------------|
| 3 eggs | 1 T. sugar |
| 1 c. milk | ¼ t. salt |
| ½ c. flour | |

Beat ingredients all together. Pour enough on a hot, buttered griddle to make one large, very thin cake. Turn carefully with a spatula. Fold or roll, sprinkle with powdered sugar and serve with honey or maple syrup.

—ESTHER J. THOMAS.

GRIDDLE CAKES

- | | |
|--------------------|---------------------------|
| 2 c. quick oats | little salt, perhaps ¼ t. |
| ¼ c. flour | 1 T. sugar |
| 2 c. sweet milk | 4 eggs, beaten |
| 2 t. baking powder | |

Mix all together and fry on hot greased griddle.

—MRS. MYRTLE RUNDLETT.

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CORN MEAL GRIDDLE CAKES

- | | |
|----------------|----------------------|
| 2 c. corn meal | 1 t. cream of tartar |
| 2 c. sour milk | salt to taste |
| 3 eggs | flour to stiffen |
| 1 t. soda | |

Scald the corn meal with boiling water (just enough to wet it). Then add it to the yolks of the eggs and sour milk. Mix thoroughly. Add soda, cream of tartar and flour. Then add beaten whites of eggs.

—MRS. T. E. PEARSON.

PANCAKES

- | | |
|--------------------|-------------------------|
| 1¾ c. flour | 2 eggs, beaten |
| ½ t. salt | 1½ c. milk |
| 3 t. baking powder | 1 T. shortening, melted |
- Mix flour, salt, baking powder. Add eggs and milk. Mix well and pour melted shortening into batter.

—FLORENCE SULLIVAN.

GERMAN POTATO PANCAKES

- | | |
|----------------------|------------|
| 8 large potatoes | 1 T. salt |
| 1 medium sized onion | 1 c. flour |
| 2 eggs | |

Pare potatoes, then grate them and the onion. Beat eggs and add to the grated potatoes and onion mixture. Add salt and flour. Mix well. Fry on hot griddle with plenty of lard.

—MRS. CARL W. SCHMIDT.

OLD FASHIONED POTATO CAKES

- | | |
|------------------------|----------------|
| 2 c. grated raw potato | 2 T. flour |
| 1 t. salt | 2 eggs, beaten |

Mix all the ingredients together. Drop by tablespoonful onto hot greased griddle. Brown on both sides from two to three min. Be sure potato is thoroughly cooked. Serve hot.

—MRS. JOHN BECK.

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Waffles

CHOCOLATE WAFFLES

- | | |
|------------------------|----------------------------|
| 1 c. 2 T. flour | 1-3 t. soda |
| 2 squares chocolate | 2 eggs |
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. sour milk |
| 1 t. baking powder | 1 T. melted butter |
| $\frac{1}{2}$ t. salt | |

Sift flour, salt, sugar and baking powder together. Add milk, stirring to keep smooth. Add yolks of eggs, and chocolate melted over hot water. Mix thoroughly and stir in soda dissolved in a little cold water. Fold in whites of eggs beaten stiff.

—MRS. CHAS. F. JENSEN.

RAISIN WAFFLES

- | | |
|--------------------------|-----------------------|
| 1 $\frac{1}{4}$ c. flour | 1-3 c. all-bran |
| 3 t. baking powder | $\frac{1}{2}$ t. salt |
| 2 eggs | 1 c. milk |
| 1 c. chopped raisins | 4 T. melted butter |

Beat eggs and mix with milk. Mix all dry ingredients, add raisins and combine with eggs and milk. Add melted butter.

—MRS. W. O. SCHLOTTER.

WAFFLES

- | | |
|--------------------------|--------------------|
| 1 $\frac{3}{4}$ c. flour | 3 eggs |
| 2 t. baking powder | 3 t. melted butter |
| 1 t. salt | 2 c. sweet milk |
| 1 T. sugar | |

Sift flour, baking powder, salt and sugar four times. Beat yolks well. Add part of milk and beat again. Add rest of flour, milk and butter. Fold in stiffly beaten egg whites.

—MRS. MAY ODELL.

GINGERBREAD WAFFLES

- | | |
|---------------------------|---|
| 2 c. flour | $\frac{1}{2}$ t. soda |
| 1 t. ginger | $\frac{1}{2}$ c. sour milk or buttermilk |
| $\frac{1}{2}$ t. cinnamon | 1 c. molasses |
| $\frac{1}{2}$ t. salt | 2 eggs beaten |
| 1 t. baking powder | $\frac{1}{2}$ c. melted shortening or oil |

Sift together the dry ingredients and add the molasses, milk and eggs, which have been beaten together. Add the shortening and beat until smooth. Bake on a waffle iron which is a little less hot than usually needed.

—BRODER PETERS, Schleswig, Ia.

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Pickles

MUSTARD PICKLE

A few string beans	1 qt. small green tomatoes
3 green peppers	1 qt. silver skin onions
3 red peppers	(small)
1 qt. midget cucumbers	1 large head cauliflower
1 qt. large cucumbers cut in dice	

Soak the above ingredients in following brine:
 4 qt. of water $\frac{1}{2}$ pt. of salt
 Then scald in the brine and drain.

Dressing:

$\frac{3}{4}$ c. flour	1 heaping T. turmeric
1 large T. Coleman mustard	2 qt. cider vinegar
4 c. sugar	

Mix all together and cook until as thick as salad dressing. Put pickles in dressing, let come to a boil. Put in jars and seal.

--MRS. HENRY HARTWIG.

BREAD AND BUTTER PICKLES

12 large cucumbers	1 pt. onions
Slice and let stand in weak solution of salt water for 6 hrs.	
1 pt. vinegar	1 t. mustard seed
1 c. sugar	1 t. celery seed
1 t. turmeric	

Let come to boil, add pickles and heat thoroughly, can and seal.

--MRS. MAX WALDE.



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DILL PICKLES

Sterilize jars and fill with cucumbers. Put 2 t. dill on top. Boil 2 c. rainwater, 1 c. vinegar and 2 T. salt and pour over the cucumbers and seal. Will fill 2 qt. jar.

—MRS. RAY THOMPSON.

CUCUMBER RELISH

14 medium size cucumbers	3 green peppers
1 qt. onions	$\frac{3}{4}$ c. of salt
3 red peppers	

Cover with vinegar, then scald, and press in colander. Combine $\frac{1}{2}$ c. butter, 3 T. flour, 1 qt. vinegar, 2 c. sugar, 4 well beaten eggs. Cook until smooth. Add 1 c. sweet cream, 1 t. celery salt, 1 t. mustard.

—MRS. STRECKT.

DILL PICKLES

Slice pickles or else take small ones. Place in jar and add plenty of dill. Place on stove, 3 c. water, 1 c. vinegar, $\frac{1}{4}$ c. coarse salt or barrel salt, and let come to boil. When boiling, pour over pickles and seal tight. Let stand in warm place for a couple of weeks.

—MRS. W. FLEMING, Leigh, Neb.

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SWEET PICKLES

To 3 gal. of cucumbers take 2 lbs. (or 3 c.) of salt. Dissolve in boiling water, pour over pickles and let stand 1 week. Drain, pour boiling water over and let stand over night. Drain, cut all pickles in half and put back in jar. First putting horseradish or grape leaves in bottom and then again on top of pickles. Cover with boiling water in which 2 t. of alum has been dissolved, let stand over night. Drain, cover with boiling water and let stand till cool, pack pickles in jars and pour over the following vinegar solution boiling hot:

2½ qt. vinegar	1 pkg. stick cinnamon
8 c. sugar	Seal hot
1 oz. celery seed	

These are crisp and sweet and keep their dark green color.

—MRS. F. N. HAMBLETON.

SEVEN DAY PICKLES

First day put 1 peck of medium sized cucumbers cut ½ inch thick in cold water for 24 hrs. Second day drain, add 2 c. of salt and cover with boiling water and let stand 24 hrs. Third day drain; add ¼ lb. of alum and cover with boiling water and let stand 24 hrs. Fourth day, drain, add 1 qt. of vinegar and 4 qts. of boiling water, let stand 24 hrs. Fifth and sixth day drain, and reheat same as the fourth day and let stand 24 hrs. each day and then drain and pack cucumbers in jars. Seventh day make a syrup of:

5 c. of sugar	¼ c. of mustard
5 c. of vinegar	¼ c. of celery seeds

Boil this and put over the cucumbers hot.

—MRS. RALPH DANIELSEN.

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DILL CUTLETS

Wash pickles medium size, cut about 1 inch thick. Sprinkle with salt. Let stand for 5 hrs., then drain. Boil 1 c. sugar, 1 c. vinegar. Drop pickles in liquid and let it come to boil. Put in jars with dill, a few mustard seeds and celery seeds. Cover with hot liquid and seal.

—MRS. R. H. JENSEN.

15 MINUTE CUCUMBER PICKLES

4 qt. cucumbers (sliced or chunked)	1 t. cloves
3 c. water	1 t. allspice
5 c. vinegar	1 t. cinnamon
5c. sugar	3 t. salt
1 t. black pepper	1 onion, medium size, cut fine

Mix the vinegar, sugar, water, salt and spices. Put on stove and let come to a boil before putting in the cucumbers and onions. Put spices in a cloth sack. While the vinegar is coming to a boil, add cucumbers and onion, bring to a boil, let boil 5 min. Seal while hot.

—MRS. BRYCE TUCKER.

BEEF RELISH

2 c. raw beets (ground)	$\frac{3}{4}$ c. sugar
2 c. cabbage (ground)	1 $\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. horseradish	$\frac{1}{2}$ t. pepper

Cover with vinegar and seal.

—DORA KIRKPATRICK.



The logo for the Ritz Theatre is enclosed in a rectangular border. It features a central vertical line with a double-line section in the middle. A horizontal double-line bar crosses this vertical line, and the words "RITZ THEATRE" are printed in a bold, serif font across this bar.

RITZ THEATRE

HARRY LAUDER RELISH

2 heads cabbage
8 carrots

12 onions
8 red or green peppers

Chop the cabbage and run the carrots, onions and the peppers through the food chopper, using the coarse knife. Add $\frac{1}{2}$ c. of salt to the vegetables and let stand 2 hrs. Drain well. Add 3 pts. of vinegar, 6 c. of sugar, 2 t. each of mustard and celery seed. This relish needs no cooking and need not be sealed.

—MRS. HUGH A. MARTIN.

CUCUMBER RELISH

12 cucumbers (dill size)
6 medium onions

2 bunches celery
grind the above

Save celery juice and use with vinegar and water. Sprinkle onions and cucumbers with salt and let stand 1 hr. Drain.

$1\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. water
3 c. sugar

1 t. mustard seed
 $\frac{1}{2}$ t. turmeric

Let boil 5 min. Add vegetables and boil 5 min. more.

—GLADYS BRANDT.

PICCALILLI

1 gal. chopped cabbage
1 gal. chopped green tomatoes

1 qt. chopped red and green
peppers

1 qt. ground onions
Salt 2 hrs. and drain well.

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

5 c. sugar
1 T. turmeric
1 T. ginger
1 T. celery seed
2 qts. vinegar

2 t. allspice
1 t. cloves
1 t. mace
1 T. ground mustard

Mix dry ingredients. Put over vegetables, add vinegar. Place over heat and simmer for 20 min. Seal hot.

—MRS. JOHN RUSTERHOLZ.

UNCOOKED RELISH

2 head of cabbage
8 Mangoes
8 carrots

12 onions (grind)
1 handful salt

Let stand 2 hrs., then squeeze. Add 2 pts. of vinegar.

4 pt. sugar
2 t. celery seed

2 t. mustard seed

Pack in jars and seal.

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CHILI SAUCE

Put the following through a food chopper:

1 peck tomatoes	2 green peppers
2 c. onions	1 red pepper
add: 1 qt. vinegar	4 c. sugar
$\frac{1}{2}$ c. salt	$\frac{1}{2}$ t. red pepper

Put following spices in cloth bag and add to vinegar mixture.

3 t. cloves	$\frac{1}{2}$ t. allspice
3 t. cinnamon	3 t. celery seed

Boil 3 hrs. Seal.

—MRS. ROBERT SCHWITZER.

WHITNEY APPLE RELISH

6 lbs. Whitney apples, cored and chopped	1 t. cinnamon
1 lb. raisins, chopped	6 lbs. sugar or less
2 oranges, grated rind and juice	1 pt. cider vinegar
	1 t. ground cloves

Cook Whitneys, raisins and vinegar until soft, add sugar and spices, cook until thick and add orange rind and juice. Put in jars and seal.

—MRS. L. E. GALLAND.

CRANBERRY RELISH

1 qt. cranberries	1 apple
1 orange	2 c. sugar

Grind cranberries, orange and apple. Do not peel orange or apple. Remove only the core of the apple. Let stand over night. Next day add the sugar and let stand over night again. Relish is then ready for serving.

—MRS. CHAS. F. JENSEN.

NINE DAY PICKLE

7 lbs. pickles 3 inches long or less. Place in a stone jar and cover with brine made of 1 pt. salt and 1 gal. water. Let stand four days. Pour off brine and cover with clear cold water and let stand 3 days. Wash and split. Put them in a kettle and cover with water. Add 1 T. alum. Boil 20 min. Drain and cover with water to which 1 T. ginger has been added. Boil 20 min. This makes them green. Pour off liquid and place pickles in open jar. Heat 3 lbs. sugar and 3 pts. vinegar and 1 oz. whole allspice. Pour over pickles and let stand over night. In morning pour off liquid and heat as before, let stand over night. The next morning repeat as the day before and pack in jars and seal.

—MRS. AVERY MASON.

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SWEET PEPPER RELISH

1 dozen green peppers	1 pt. water
1 dozen red peppers	2 c. sugar
½ dozen chili peppers	1 T. celery seed
1 dozen onions, medium size	1 T. mustard seed
1 pt. vinegar	2 T. salt

After washing and removing seeds, run peppers and onions through food chopper. Cover with boiling water. Let stand 5 min. Drain, add vinegar, water, sugar and salt. Boil 15 min. Remove from fire and add celery and mustard seed. Bottle and seal at once.

—MRS. STUMP.

Pie Crusts

HOT WATER PIE CRUST

¼ c. boiling water	½ t. baking powder
½ c. shortening	½ t. salt
1½ c. sifted flour	

Pour boiling water over the shortening and beat until creamy. Sift in the flour, baking powder and salt. Stir together. Form into a ball and chill, then roll out to ¼ inch thickness on a lightly floured board. This recipe makes two 9 inch pie crusts. Bake 15 to 18 min.

—MRS. CHARLES H. WRIGHT, JR.

GRAHAM CRACKER CRUST

16 graham crackers	1-3 c. sugar
½ c. butter	

Roll crackers and mix ingredients well. Put in pie tin and spread it up sides, patting firmly. Bake in moderate oven 10 to 15 min.

—MRS. SEARS NELSON.

PLAIN PIE CRUST

1 c. flour	½ T. lard
1 t. salt	2 T. cold water
1 T. butter (large)	

Mix thoroughly handling as little as possible. This makes 1 crust.

—MRS. O. E. DRESSSELHAUS.

PIE CRUST

1¼ c. flour	salt
½ c. shortening (butter or lard)	beaten egg
	ice water

Do not use quite as much butter as lard. Cut this with salt into the flour until very fine. Mix with ¼ c. beaten egg and ice water. Work as little as possible with hands. This is enough for 1 double crust pie.

—MRS. EMILIE G. ROBINSON.

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RHUBARB PIE

2 c. rhubarb	1 c. sugar
1 egg	1 T. flour

Wash rhubarb and cut into $\frac{1}{2}$ inch lengths. Mix sugar and flour. Add rhubarb and beaten egg. Fill under crust cover and bake in a moderate oven for 45 min.

—MRS. L. FARRELL—MRS. L. CORNWELL.

LEMON MERINGUE PIE

$\frac{1}{2}$ c. water	3 egg yolks, slightly beaten
1-3 c. corn starch	juice and grated rind of one
$\frac{1}{2}$ c. water	lemon
$1\frac{1}{4}$ c. sugar	1 T. butter

Mix half c. water and corn starch to thin paste. Combine $1\frac{1}{2}$ c. water sugar in top of double boiler and bring to boil over direct heat. Add corn starch paste and cook until thick. Pour over egg yolks and cook one minute longer. Add lemon juice, rind and butter. Cook and pour into baked pie shell. Top with meringue made with:

3 egg whites	1 t. lemon juice
9 T. sugar	

—MRS. W. C. LORENTZEN.

RHUBARB PIE

Fill a large pie crust (unbaked) with rhubarb. Beat 1 egg yolk and 3 T. of cream, 1 c. sugar, 4 T. corn starch. Mix well. Beat egg white, fold into yolk mixture and pour over the rhubarb and bake. Instead of rhubarb, cherries, sliced apples or peaches may be substituted. All delicious.

—MRS. S. H. LOWMAN.

SOUTHERN DELIGHT PIE

Combine $1\frac{1}{2}$ c. mashed sweet potatoes. $\frac{1}{2}$ c. brown sugar, 1 t. cinnamon, $\frac{1}{2}$ t. ginger and mace, $\frac{1}{4}$ t. salt, 2 c. scalded milk, 2 well beaten eggs. Cool and fill unbaked pie crust. Bake in a moderate oven (350 degrees) until nearly set or about 20 min. Sprinkle top with a mixture of $\frac{1}{4}$ c. butter, $\frac{1}{2}$ c. brown sugar, $\frac{3}{4}$ c. finely cut pecan meats. Continue baking until custard is done, about 45 min. in all. Serve with whipped cream.

—MRS. JOHN BLACKMAN.

BUTTERSCOTCH PIE

1 c. brown sugar	1 T. white sugar
1 T. butter	2 T. flour
$\frac{1}{2}$ c. boiling water	1 c. sweet milk
2 eggs	

Make a paste of the brown sugar and butter by warming on stove, add water and let boil while mixing second part. Beat yolks of eggs and add white sugar, flour and milk. Add to part one and pour into baked pie shell. Cover with the meringue made of the egg whites and brown in oven.

—MRS. C. H. AMES.

H. B. CARLYLE

Quality Memorials

RAISIN NUT PIE

½ c. butter	1 c. raisins
1 c. sugar	1 c. walnut meats
4 eggs	1 t. vanilla

Cream butter and sugar, add eggs unbeaten one at a time, add raisins, nuts and vanilla, beating thoroughly. Pour into a pastry lined pie tin. Bake 40 min. in moderate oven.

—MRS. H. L. ADAMS.

APRICOT WHIPPED CREAM PIE

Cover ½ c. dried apricots with 1¼ c. hot water. Soak 12 hrs. Boil apricots 5 min. Drain off juice. Add to the juice ½ c. sugar, pinch of salt, and bring to boil. Dissolve 2½ T. corn starch in ¼ c. cold water. Add to boiling juice and cook until thick. Cut apricots and add. Set aside to cool. Beat whites of 2 eggs until stiff, add 2 T. sugar. Fold whites into apricot mixture. Pour into baked pie shell and bake in a hot oven until well browned. Cool. Serve with ¼ pt. whipped cream.

—MRS. J. M. WANSING.

ANGEL FOOD PIE

1 c. crushed pineapple	¾ c. sugar
1 c. water	

Boil this together and stir in enough thickening to make quite stiff. Beat whites of 2 eggs, add boiled mixture. Pour into baked pie crust. Serve with whipped cream.

—MRS. EMIL MEGGERS.

CHERRY WALNUT PIE

2 c. pitted red cherries	½ c. broken nut meats (black walnuts preferred)
1½ c. sugar	dash of cinnamon
1¼ c. cherry juice	½ pt. whipping cream, whipped
1 T. plain gelatine	
½ c. cold water	

Soak gelatine in cold water. Heat sugar, cherry juice and cinnamon to boiling point. Stir. Add soaked gelatine to hot juice and allow to cool until slightly jelled. Carefully fold in cherries and nut meats. Pour mixture into cold baked pie shell. When pie is firm serve with whipped cream.

—MRS. HASKEL.

CHERRY PIE

1 can No. 2 red pitted cherries	2 T. corn starch
1 c. sugar	1 baked pie shell

Drain juice from cherries and bring to a boil. Mix sugar and corn starch and stir into boiling juice. Set off and let cool. Fold in cherries and fill baked pie shell. Serve with whipped cream.

—MILDRED VIRTUE.

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DENISON, IOWA

SOUR CREAM PIE

- | | |
|--------------------------------|-----------------------|
| 1 c. thick sour cream | $\frac{1}{2}$ t. salt |
| 1 egg | 1 t. vinegar |
| $\frac{1}{2}$ t. ground cloves | 1 c. sugar |
| $\frac{1}{2}$ t. nutmeg | 1 c. raisins |
| $\frac{1}{2}$ t. cinnamon | |

Bake with 2 crusts.

—MRS. R. O. McCONNAUGHEY—MRS. CLARENCE ANDERSON.

BRIDGE PIE

- | | |
|------------------------|---------------------------|
| 1 c. sugar | $\frac{1}{2}$ c. nuts |
| 1 T. butter | 2 eggs, beaten separately |
| cream these two | 5 T. milk |
| $\frac{1}{2}$ c. dates | |

Fold beaten whites in above mixture. Pour in unbaked crust and bake slowly in moderate oven.

—MRS. GAIL RICHARDSON.

PINEAPPLE MERINGUE PIE

- | | |
|-------------------------------------|-------------------------|
| 1 small can shredded pine-
apple | 1 lemon, rind and juice |
| 1 c. sugar | $\frac{1}{2}$ t. salt |
| 2 egg yolks | $\frac{1}{4}$ c. water |
| 3 T. corn starch | 1 T. butter |

Put the pineapple in double boiler. Mix corn starch with water. Add to pineapple, stir until thick, add grated lemon rind. Cover, cook fifteen min. Beat egg yolks light, add lemon juice. Cook about two min. longer. Cool, turn into baked shell, cover with meringue.

—MRS. FRED GARY.

LEMON CHIFFON PIE

- | | |
|---------------------------|------------------------------|
| Part one— | Part two— |
| 3 egg yolks | 3 egg whites, beaten stiff |
| 4 t. hot water | $\frac{1}{2}$ c. sugar |
| rind and juice of 1 lemon | add part one to part two and |
| $\frac{1}{2}$ c. sugar | pour in baked pie crust |

Mix well and cook in double boiler.

—MRS. JOHN ANSCHUTZ.

LEMON PIE

- | | |
|--------------------------------------|-------------------------|
| 1 lemon (juice and rind grat-
ed) | $2\frac{1}{2}$ T. flour |
| 1 c. white sugar | 2 egg yolks |
| $\frac{1}{4}$ t. salt | 1 c. sweet milk |

Mix all together and lastly add the whites of 2 eggs beaten stiff. Fold into mixture. Pour into unbaked crust and bake until set and knife is clean when put into filling.

—MRS. GEO. NEWCOM.

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DENISON, IOWA

PUMPKIN CHIFFON PIE

1¼ c. pumpkin	¼ c. cold water
3 eggs	¼ t. nutmeg
1 c. sugar	½ t. cinnamon
½ c. milk	½ t. ginger
½ t. salt	1 scant T. gelatine

Beat egg yolks slightly and add ½ c. sugar with pumpkin, milk, salt and spices. Cook until thick. Sprinkle the gelatine into the cold water and add to hot pumpkin mixture. Mix well and allow to cool. When it begins to thicken add remaining ½ c. sugar and fold in stiffly beaten egg whites. Have a baked pie shell ready. Fill with mixture and chill.

—MRS. C. B. GIBSON—MRS. A. BELL.

PIE SUPREME

Line a deep pie plate with your favorite graham cracker pie crust.

Filling—	1 c. boiling water
1 envelope gelatine (lemon)	¼ t. salt
2-3 c. sugar	¼ c. lemon juice
½ c. cold water	

When it begins to set put into pie plate. Add well drained apricot halves, placing them evenly into the pie plate. Set away to harden. Serve with whipped cream.

—VIOLA BLACKMAN.

MOCK CHERRY PIE

1½ c. ground cranberries	1 T. corn starch
½ c. ground raisins	1 t. vanilla
1 c. sugar	1 t. butter
½ c. water	

Mix all together and bake 45 min. in double crust.

—MRS. VIOLA JAMES.

DELICIOUS DATE PIE

dates	jell for garnish
½ c. whipped cream	egg white

Line a baked pie shell with large pitted dates, spread with ½ c. whipped cream, sweetened, dot with red jelly. Cover with egg white slightly sweetened. Brown in oven 7 min.

—MRS. CHAS. BOLLEN.

APPLE SCOTCH PIE

6 to 8 apples	4 T. flour
1½ c. dark brown sugar	½ t. salt
1 c. water	2 T. butter
2 t. vinegar	1 t. vanilla

Cook half of sugar with water and vinegar until it boils. Add sliced apples. Simmer until tender. Remove apples from syrup. Mix remaining ¾ c. sugar with flour and salt. Add slowly to syrup. Cook until it thickens. Remove, add butter and vanilla. Cool. Fill unbaked pie crust with apples, cover with apple scotch mixture. Make a criss-cross top. Bake in hot oven for 20 or 25 min.

—ELVINA CADY.

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W. F. Lueck, Mgr.

Denison, Iowa

Brink's Groceries

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MACAROON PIE

6 egg whites (beaten stiff)	24 dates (cut fine)
2 c. sugar	2 t. baking powder
28 white soda crackers (rolled fine)	1 c. nut meats
	2 t. vanilla

Beat egg whites until stiff, add sugar, dates, nuts, crackers, baking powder and vanilla. Bake in a moderate oven 325 degrees. Serve with whipped cream.

—MRS. EDSON SCHWANZ.

CUSTARD PIE

3 eggs	pinch of salt
½ c. sugar	1 pt. milk

Beat eggs well, add sugar, salt and beat well. Add scalded milk slowly. Line pie plate with pastry. Bake crust in hot oven about 2 min. before putting in filling. Sprinkle cinnamon on top. Bake 10 min. in hot oven. Then reduce heat to 300 degrees and bake until done.

—MRS. WALDO McMINIMEE, Carroll, Ia.

PRUNE PIE

2 c. cooked prunes	2 T. corn starch
1 orange	1 c. liquid from prunes
½ c. brown sugar	2 T. butter
¼ t. salt	

Cut prunes, peel orange and dice, combine sugar, salt and corn starch, add prune liquid and bring to boil, stirring constantly until thickened. Add prunes, orange and butter and continue cooking 10 min. Pour in pastry shell, cover with meringue and brown in oven.

—EDITH STALEY.

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CHESS PIE

- | | |
|--|---|
| 1 c. sugar | $\frac{1}{2}$ c. milk (when cream is used leave this out) |
| $\frac{1}{2}$ c. butter or ($\frac{3}{4}$ c. cream and little salt) | $\frac{3}{4}$ c. chopped nuts |
| 3 egg yolks, well beaten | 1 c. raisins, cooked |
| | 1 t. vanilla |

Line gem pans with a rich pie crust. Put in 1 T. filling in each one and bake until a light brown crust is formed. Cover either with whipped cream or meringue made of the whites of 3 eggs. Serves 14.

—MRS. C. W. NELSON.

CORN FLAKE PIE

- | | |
|------------------------|---------------------------|
| 2 T. flour | 1 t. vanilla |
| 2 c. scalded milk | $\frac{1}{4}$ t. salt |
| $\frac{1}{2}$ c. sugar | 3 egg yolks (well beaten) |

Mix flour, sugar and salt. Add egg yolks and mix until smooth. Add scalded milk slowly, being careful not to cook egg yolks. Cook in double boiler until thick. Add vanilla. (Cool and pour into pan lined with the following crust.)

Crust

- | | |
|-------------------------|---------------------------|
| 4 c. cornflakes | $\frac{1}{4}$ c. sugar |
| $\frac{1}{4}$ c. butter | $\frac{1}{2}$ t. cinnamon |

Put cornflakes through a food grinder or roll with a rolling pin. Make very fine. Mix thoroughly with sugar, butter and cinnamon. Line bottom of pie tin with this mixture and pour filling above into shell. Top with the following meringue:

Meringue

- | | |
|-----------------|--------------------------|
| 3 egg whites | 6 T. sugar |
| few grains salt | $\frac{1}{4}$ t. vanilla |

Beat egg whites until they hold their shape but not until they lose their shiny appearance and add sugar gradually. Beat until stiff. Add vanilla and spread on top of custard. Sprinkle with remaining crumbs. Bake in a slow oven for 40 min. Cool and serve. Yield 10 servings.

—FLORENCE SULLIVAN.

PUMPKIN PIE

- | | |
|--------------------------------|----------------------------|
| 3 eggs beaten very light, add— | 1 t. cinnamon |
| 1 c. sugar, beat again | 1 t. ginger |
| 1 small can pumpkin | $\frac{1}{2}$ t. cloves |
| 1 T. melted butter | $\frac{1}{4}$ t. salt |
| | $1\frac{1}{2}$ c. hot milk |

—MRS. O. E. DRESSELHAUS.

Green Bay Lumber Co.

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Denison, Iowa

Phone 82

STRAWBERRY PIE

1 qt. strawberries
 Take large berries and put in pie shell. Mash the rest of the berries and heat. Measure to make 1 c. full of juice.

add 1½ T. corn starch ¼ t. salt
 ½ c. sugar

Cook until thick and clear. When cold add to the berries in pie shell. Serve with whipped cream.

—MRS. M. JOHANNSEN.

WHITE CRACKER PIE

1 c. sugar and yolks of 3 eggs 10 or 12 white crackers, rolled
 creamed 1 t. vanilla

1 c. chopped nut meats

Whites of 3 eggs beaten stiff and folded in. Put ingredients in a pie tin and bake 40 min. in a slow oven. Garnish with fruit and whipped cream.

—MRS. RAY M. JENSON.

GRAHAM CRACKER PIE

1 T. gelatine ¼ t. salt
 ¼ c. cold water 1 c. milk
 3 eggs 1 T. vanilla
 ½ c. sugar ½ c. pecans

Cook eggs (slightly beaten), sugar, salt and milk in a double boiler until custard. Pour cold water in bowl and sprinkle gelatine on top of water. Add to custard and stir until cool, when it begins to congeal fold in egg whites beaten stiff and dry, vanilla and pecans. Use graham cracker pie crust.

—MRS. W. J. WEARMOUTH.

AMBER PECAN PIE

1 c. chopped pecans ½ t. salt
 1 c. Karo syrup (red) 3 T. shortening
 ½ c. granulated sugar 1 t. vanilla
 3 eggs

Beat eggs, add sugar, syrup, shortening, salt, vanilla and nuts. Mix well. Pour in a partly baked crust and bake in moderate oven.

—MRS. GAIL RICHARDSON.

CHOCOLATE SUNDAE PIE

1½ c. milk 3 T. cold water
 ¼ t. nutmeg ½ T. vanilla
 3 egg yolks 3 egg whites
 ½ c. sugar 1 c. sweetened whipped cream
 ⅛ t. salt ¼ c. grated chocolate
 1 T. gelatine

Heat milk in double boiler. Beat yolks until light, add sugar and salt. Pour hot milk over egg mixture, return to boiler, cook till the consistency of cream, add chocolate, remove from heat. Add gelatine which has been soaking in the cold water. Add vanilla and cool. When cool and ready to set, beat with a rotary beater and fold in the stiffly beaten egg whites. Put the mixture in a baked shell and place in ice box. Cover with whipped cream, sprinkle chopped nuts over.

—MARJORIE BOSLAUGH—MRS. CARL LUNDEEN.

BLIESMAN CONFECTIONERY

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 Luncheonette
 Denison, Iowa

PEACH PIE

9 peaches
1 T. flour
1 c. sugar
1 T. butter
1 unbaked pie shell

Peel and divide the nine peaches in halves. Mix the sugar, butter and flour, and spread a thin layer of the mixture on the pie crust. Crowd the eighteen half peaches into the pie, and sprinkle over the top with the sugar mixture. Bake in a moderate oven for an hour.

—MRS. MARGARET WRIGHT—NORA KINNEY.

CHIFFON PIE

juice of 1 orange and 1 lemon
5 T. water
3 eggs
 $\frac{3}{8}$ c. sugar

Place in double boiler juice and grated rind of orange and lemon. Bring to boiling point. Beat egg yolks until light, add sugar, and stir in hot liquid, cool. Put in pie shell. Cover with meringue. Brown in oven.

—MRS. JOHN KELLY.

MAPLE NUT PIE

3 egg yolks
1 c. milk
1 c. sugar
1 T. flour
1 c. chopped nuts
 $\frac{1}{2}$ t. mapleine

Boil together eggs, milk, sugar and flour. Then add 1 c. chopped black walnuts and flavor with $\frac{1}{2}$ t. mapleine. Beat egg whites for meringue.

—MRS. P. J. KLINKER.

PRUNE CREAM PIE

1 T. gelatine
 $\frac{1}{4}$ c. cold water
 $\frac{3}{4}$ c. prune pulp
 $\frac{3}{4}$ c. prune juice
1 T. lemon juice
 $\frac{3}{4}$ c. whipping cream

Pour water over gelatine. Combine prune pulp and prune juice (previously cooked and sweetened), and lemon juice. Heat to boiling point. Add gelatine. Stir until dissolved. Chill until partially set. Fold in stiffly whipped cream. Pour in baked pie shell. Chill until firm. Serve with whipped cream.

—MRS. L. A. ACKLEY.

BANANA CREAM PIE

cook 2-3 c. sugar
 $1\frac{3}{4}$ c. milk
6 T. cake flour
 $\frac{1}{4}$ t. salt
2 egg yolks
 $1\frac{1}{4}$ t. vanilla

When ready to use slice 3 bananas into a baked pie shell. Whip 1 c. cream and add one-half of it to the cooked filling and pour over bananas and use the rest of the whipped cream on top of pie.

—MRS. S. G. MATTHEWS.

E. H. Bohn Motor Co.

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Wrecker Service

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Denison, Iowa

STRAWBERRY PIE

1 qt. strawberries 1 baked pie shell
Take large berries and put in pie shell. Mash the rest of the berries and heat. Measure to make 1 c. full of juice.

add 1½ T. corn starch ¼ t. salt
½ c. sugar

Cook until thick and clear. When cold add to the berries in pie shell. Serve with whipped cream.

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1 c. sugar and yolks of 3 eggs 10 or 12 white crackers, rolled
creamed 1 t. vanilla

1 c. chopped nut meats

Whites of 3 eggs beaten stiff and folded in. Put ingredients in a pie tin and bake 40 min. in a slow oven. Garnish with fruit and whipped cream.

—MRS. RAY M. JENSON.

GRAHAM CRACKER PIE

1 T. gelatine ¼ t. salt
¼ c. cold water 1 c. milk
3 eggs 1 T. vanilla
½ c. sugar ½ c. pecans

Cook eggs (slightly beaten), sugar, salt and milk in a double boiler until custard. Pour cold water in bowl and sprinkle gelatine on top of water. Add to custard and stir until cool, when it begins to congeal fold in egg whites beaten stiff and dry, vanilla and pecans. Use graham cracker pie crust.

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1 c. chopped pecans ½ t. salt
1 c. Karo syrup (red) 3 T. shortening
½ c. granulated sugar 1 t. vanilla
3 eggs

Beat eggs, add sugar, syrup, shortening, salt, vanilla and nuts. Mix well. Pour in a partly baked crust and bake in moderate oven.

—MRS. GAIL RICHARDSON.

CHOCOLATE SUNDAE PIE

1½ c. milk 3 T. cold water
¼ t. nutmeg ½ T. vanilla
3 egg yolks 3 egg whites
½ c. sugar 1 c. sweetened whipped cream
⅓ t. salt ¼ c. grated chocolate
1 T. gelatine

Heat milk in double boiler. Beat yolks until light, add sugar and salt. Pour hot milk over egg mixture, return to boiler, cook till the consistency of cream, add chocolate, remove from heat. Add gelatine which has been soaking in the cold water. Add vanilla and cool. When cool and ready to set, beat with a rotary beater and fold in the stiffly beaten egg whites. Put the mixture in a baked shell and place in ice box. Cover with whipped cream, sprinkle chopped nuts over.

—MARJORIE BOSLAUGH—MRS. CARL LUNDEEN.

BLIESMAN CONFECTIONERY

Cigarettes, Candy, Magazines, Cigars
Home-made Sani-Frozen Ice Cream
Luncheonette
Denison, Iowa

PEACH PIE

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1 T. flour
1 c. sugar
1 T. butter
1 unbaked pie shell

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—MRS. MARGARET WRIGHT—NORA KINNEY.

CHIFFON PIE

juice of 1 orange and 1 lemon
5 T. water
3 eggs
 $\frac{5}{8}$ c. sugar

Place in double boiler juice and grated rind of orange and lemon. Bring to boiling point. Beat egg yolks until light, add sugar, and stir in hot liquid, cool. Put in pie shell. Cover with meringue. Brown in oven.

—MRS. JOHN KELLY.

MAPLE NUT PIE

3 egg yolks
1 c. milk
1 c. sugar
1 T. flour
1 c. chopped nuts
 $\frac{1}{2}$ t. mapleine

Boil together eggs, milk, sugar and flour. Then add 1 c. chopped black walnuts and flavor with $\frac{1}{2}$ t. mapleine. Beat egg whites for meringue.

—MRS. P. J. KLINKER.

PRUNE CREAM PIE

1 T. gelatine
 $\frac{1}{4}$ c. cold water
 $\frac{3}{4}$ c. prune pulp
 $\frac{3}{4}$ c. prune juice
1 T. lemon juice
 $\frac{3}{4}$ c. whipping cream

Pour water over gelatine. Combine prune pulp and prune juice (previously cooked and sweetened), and lemon juice. Heat to boiling point. Add gelatine. Stir until dissolved. Chill until partially set. Fold in stiffly whipped cream. Pour in baked pie shell. Chill until firm. Serve with whipped cream.

—MRS. L. A. ACKLEY.

BANANA CREAM PIE

cook 2-3 c. sugar
 $1\frac{3}{4}$ c. milk
6 T. cake flour
 $\frac{1}{4}$ t. salt
2 egg yolks
 $1\frac{1}{4}$ t. vanilla

When ready to use slice 3 bananas into a baked pie shell. Whip 1 c. cream and add one-half of it to the cooked filling and pour over bananas and use the rest of the whipped cream on top of pie.

—MRS. S. G. MATTHEWS.

E. H. Bohn Motor Co.

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Denison, Iowa

PINEAPPLE CREAM PIE

1 baked pie shell	1 T. butter
½ c. granulated sugar	2 T. corn starch
1½ c. milk	½ t. salt
1 c. grated pineapple	2 egg yolks
½ t. vanilla	Meringue

Mix sugar, salt and corn starch. Bring milk to boiling point, remove and add slowly, mixing with dry ingredients. Place in top of double boiler and cook until thick and corn starch is thoroughly cooked. Beat egg yolks to smoothness. Pour on the cooked mixture and mix. Return to double boiler and cook about 3 min. to thicken the egg yolks. Cool and add well drained crushed or grated pineapple. Add vanilla and butter. Pour into baked shell, cover with meringue, made with two egg whites and two T. sugar. Brown quickly in oven.

—MRS. HAROLD JENSEN.

APPLE CREAM PIE

Fill pie crust with thinly sliced apples. Mix 1 c. sugar and 2 T. flour together thoroughly and add ¾ c. cream and ½ c. milk. Blend all together and pour over apples. Sprinkle with cinnamon and cover with fine cracker crumbs and bake.

—MRS. RUTH BLIVEN.

Puddings

GUM DROP PUDDING

2 c. raw grated potatoes	1 c. gum drops and 2 c. dates.
2 c. raw grated carrots	Chop nuts, gum drops
2 c. sugar	and dates
let stand	2 t. salt
2 c. flour	1 t. soda dissolved in a little
1 t. cinnamon	hot water
1 t. nutmeg	2 T. melted butter
1 t. cloves	1 c. nuts

Add above mixture and bake for 2 hrs. in a medium hot oven.

—MRS. HAROLD SERVOS.

PRINCESS PUDDING

½ oz. gelatine. Cover with small breakfast cupful of sweet milk. Add juice of 3 oranges, if not a cupful add cold water, put in milk and gelatine to melt. Separate the yolks and whites of 2 eggs, beat yolks and put in large basin, add the orange juice and 1 T. of sugar, stir in quickly the whites of eggs, pour into mould.

—MARY PURVES.

Denison Auto Co.

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RICE PUDDING—Children's Style

2 c. bread crumbs	2 T. melted butter
2 c. cooked rice	1 c. hot water
1 c. honey or syrup	1 c. raisins
1 t. cinnamon	12 marshmallows
1 egg	

Soak bread crumbs in hot water for 2 min. Drain and stir in rice, salt and other ingredients. Grease baking pan and pour in mixture. Bake $\frac{3}{4}$ hr. Remove from oven and put marshmallows over pudding. Put back in oven and brown for 15 min.

—MRS. H. KAPLAN.

GRAHAM CRACKER PINEAPPLE PUDDING

1 c. sugar	2 eggs beaten separately
$\frac{1}{2}$ c. butter	1 c. of crushed pineapple

Line the bottom of baking dish with rolled crackers. Then add a layer of crackers until the pineapple mixture is used. Chill and serve with whipped cream.

—MRS. HULTSCH.

CREAMY CHOCOLATE PUDDING

1 qt. milk in double boiler,	$\frac{1}{2}$ t. salt
heated with 4 squares	2 T. flour
chocolate	2 T. corn starch
1 c. sugar	2 egg yolks

Mix above ingredients and add to hot chocolate mixture very slowly and cook until thick and add 1 t. vanilla. Cool, then add 1 c. whipped cream. Chill.

—MRS. MAX HOLST.

DATE PUDDING

1 lb. dates, pitted and cut. Add 1 c. boiling water and 1 t. soda. Add 1 c. sugar and 2 T. melted butter, 1 beaten egg. Mix well. Add $1\frac{1}{2}$ c. flour. Mix well, bake slowly, serve with whipped cream or date sauce.

—MRS. SETH ANDERSON—HELEN ALBERT.

CHRISTMAS PUDDING

2 c. bread crumbs (ground)	1 c. sugar
$\frac{1}{2}$ c. butter (melted)	2 t. cinnamon
1 c. raisins	1 t. nutmeg
1 c. dates	2 c. sweet milk

1 t. soda dissolved in warm water. Add nuts, citron and orange peel. Put in buttered tins and steam 3 hrs.

—MRS. LELAND.

Ferguson Studio

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MOLASSES PUDDING

- | | |
|---------------|-------------|
| 1 c. molasses | ½ c. butter |
| 1 c. water | 1 t. soda |
| 1 c. raisins | |

Add enough flour to above to make stiff batter and steam 1½ hrs. Sauce: 1 c. sugar, 2 eggs, ½ c. soft butter, 1 t. vanilla. Beat together without cooking.

—MRS. W. T. SCHWARTZ.

ENGLISH PLUM PUDDING

- | | |
|--|--|
| 1 lb. kidney suet, ground or
chopped fine | 2 lb. large seeded raisins |
| 1 lb. currants | 1 c. sugar |
| 1 pt. flour | 1 slice of bread (not the
crust) Rub fine. This
will make it light |
| 1 t. salt, level | |

1 wine glass of brandy or wine (currant jelly can be substituted). Mix this pudding very stiff with as little water as can be used. Have a large kettle half full of boiling water. Put the pudding into this. Have pudding in a covered pan or pudding cloth, it must be kept boiling four hours. Add boiling water when needed. When it is taken from kettle, let stand a few minutes before turning it out on platter. It will hold its shape better.

Pudding sauce:

- | | |
|-------------|------------------------|
| ¼ c. butter | 1 t. brandy or vinegar |
| 1 c. sugar | 1 pt. water |
| 1 T. flour | |

Put butter and water on to boil, then add sugar and flour well mixed. Stir until clear. When serving put sauce, topped with unsweetened whipped cream on each serving of sliced pudding.

—MRS. ANDREW McMINIMEE.

DATE PUDDING

- | | |
|------------------|--|
| ¾ c. brown sugar | 2 t. baking powder |
| 1 c. molasses | ½ t. salt |
| 1 c. milk | ½ t. cloves, allspice, nutmeg,
cinnamon |
| 1-3 c. butter | 1 c. chopped dates |
| 3 c. flour | |
- Steam 2½ hours.

—MRS. FRED McCLELLAN.

FRUIT SPONGE PUDDING

- | | |
|----------------------------|--------------------|
| 1-3 c. sugar | 2 T. flour |
| 1 c. freshly sliced apples | 1 t. baking powder |
| ¾ c. chopped pecans | ½ t. vanilla |
| ½ c. raisins | ½ t. almond |
| 3 eggs, separated | |

Mix sugar, apples, raisins, pecans and add beaten egg yolks, flavoring, flour and baking powder. Fold in beaten egg whites. Bake in hot oven 30 min. Serve with whipped cream.

—MRS. BLANCHARD.

ARTHUR PAUP

NASH SALES & SERVICE

Phone Day 58—Night 648W

Denison, Iowa

NORWEGIAN PRUNE PUDDING

½ lb. prunes	1½ c. boiling water
2 c. cold water	1 T. lemon juice
1 c. sugar	1-3 c. corn starch
1 inch stick cinnamon	¼ t. salt

Wash and soak prunes in the cold water, several hours. Stew until soft in same water. Remove stones and return prunes, stick cinnamon and water to kettle, add 1½ c. boiling water. Slowly stir in the thin paste made of corn starch, sugar and some cold water and boil 20 min. stirring constantly until spoon leaves streak in mixture. Remove cinnamon and add lemon juice. Mold, and child. Unmold and serve with cream.

—MISS DIBBLE.

CHERRY PUDDING

1 c. sugar	flour, about 1½ c.
butter size of egg	1 pt. cherries
2 level t. baking powder	1 c. boiling water or juice
½ c. milk	

Cream sugar and butter. Add milk and flour sifted with baking powder. Spread batter in bottom of pan. Cover with drained cherries and sugar to sweeten cherries. Last of all pour over all 1 c. boiling cherry juice or water. Bake in moderate oven.

—MRS. GLOTFELTY.

PUMPKIN PUDDING

2 c. cooked pumpkin	3 T. butter
1½ c. cooked rice	2 t. vanilla
1½ c. raisins	½ t. soda
4 eggs	½ t. salt

Blend pumpkin and rice. Stir in beaten eggs, butter, vanilla and other ingredients. Add sugar and cinnamon to taste. Pour in greased baking pan and bake in moderate oven until done.

MRS. H. KAPLAN.

LEMON PUDDING

juice of 1 lemon	1 c. milk
1 c. sugar	2 eggs, beaten separately
2 level T. flour	pinch of salt

Beat egg yolks, mix flour, sugar and salt, add to beaten egg yolks. Then add milk and lemon juice and fold in the beaten whites of the eggs. Pour in custard cups, set in a pan of hot water, bake in a moderate oven ½ hr. Serve with whipped cream.

—MRS. W. E. KAHLER.

McHenry Abstract & Loan

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ORANGE PUDDING

Juice of 1 medium orange, $\frac{1}{2}$ c. sugar. Stir well and let it stand. Pudding: 1 c. sugar, $\frac{1}{2}$ c. fat, 2 egg yolks, 1 c. sour milk, 1 t. soda, 2 c. flour. Grind together 1 c. raisins and rind of the orange. Add to cake batter. Fold in two beaten egg whites last. Bake in 10x13 pan. While still warm spread orange syrup over cake. Cut in squares and serve with whipped cream.

—ELIZABETH RACHWITZ—MRS. J. W. MILLER, JR.

SUET PUDDING

1 c. sugar	1 c. raisins and 1 c. currants
1 c. molasses (sorghum)	rolled in 3 c. flour
2 t. soda	1 c. of nuts
pinch of salt	10 cents of candied citron
2 c. chopped suet rolled in 2 c. flour	2 eggs
2 c. of sweet milk	1 t. cinnamon and 1 t. nutmeg

Mix all dry ingredients. Add the liquids, stir well, and pour into buttered cans. Fill each about 2-3 full. Steam for 3 hrs. Sauce: Mix 1 T. flour and $\frac{1}{2}$ c. sugar, 1 egg beaten well, $\frac{1}{2}$ pt. boiling water, flavoring. Hastily pour boiling water over mixture. Stir. Boil a moment, then pour over beaten egg. Add flavoring. Serve hot.

—MRS. T. A. HARVEY.

CHOCOLATE PUDDING

3 T. butter	4 t. baking powder
2-3 c. sugar	$\frac{1}{4}$ t. salt
1 egg	1 c. milk
$2\frac{1}{2}$ c. flour	$2\frac{1}{2}$ squares chocolate

Steam 2 hrs. Serve with Flordora sauce. 1 egg beaten separately, 2-3 c. sugar, 1 pt. whipped cream, vanilla.

—MRS. P. J. BRANNON—MRS. W. C. ROLLINS.

To keep milk from curdling when scalloping potatoes, omit salt.

The blackest mildew stain can be removed from white goods by boiling in water to which 2 T. peroxide have been added for each quart of water. It will remove almost any other stain as well.

To keep apples nice and white for pies or salads, dip them in salted water, about 2 t. to a pint of water. They will stay nice and white for several hours.

To remove gum from articles, rub the garment or surfaces with kerosene.

S. G. WRIGHT
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Sauce

HOT FUDGE SAUCE

4 T. cocoa	$\frac{1}{2}$ c. water
$\frac{3}{4}$ c. brown sugar	1 T. butter
$\frac{3}{4}$ c. white sugar	$\frac{1}{2}$ t. vanilla
$\frac{1}{2}$ c. milk	

Combine cocoa, sugar, salt. Add milk and water. Place over low flame, stir until sugar is dissolved and mixture boils. Continue cooking until it forms a jellied mass in cold water, add butter, vanilla and beat thoroughly. Serve hot.

—MRS. HOFFEINS.

PINEAPPLE SAUCE

Heat juice from large can of pineapple. Use 1 egg well beaten, $\frac{1}{2}$ c. sugar, 1 heaping T. corn starch. Cook until very stiff. Dice the pineapple, and add to this while hot. When cold, add 1 c. cream whipped until stiff, 1 c. almonds and 1 c. diced marshmallows.

—MRS. LOUIE EVERS.

SAUCE FOR PLUM PUDDING

Cream 1 cup sugar and $\frac{1}{2}$ c. butter. When light and creamy, add well beaten yolks of 4 eggs. Stir into this one wine glass of brandy, pinch of salt and 1 large c. hot cream. Beat well. Place in double boiler over hot fire and stir until it thickens like cream. Do not boil.

—MRS. LELAND.

CARMEL PUDDING SAUCE

1 c. brown sugar	1 T. flour
1 heaping T. butter	1 c. boiling water

Pour this mixture after it is cooked over 1 beaten egg and whip for 1 min. Add vanilla.

—MRS. A. A. NAHNSEN.

NEW DRESSING VERSION

A simple version of Thousand Island Dressing which has a distinctive flavor uses a combination of finely chopped ripe olives, green pepper, onion and hard cooked egg in a background of mayonnaise and chili sauce or catsup.

—MRS. EISSMAN.

TOMATO SAUCE

2 c. tomato juice or sieved canned tomatoes	2 T. butter
4 T. flour	$\frac{3}{4}$ t. salt
	$\frac{1}{4}$ t. pepper

Melt butter and blend with flour. Heat tomato juice and add gradually to butter and flour. Cook until smooth and thick. Add salt and pepper. Serve immediately over Hot Bacon Rolls.

—MRS. A. H. SANDERS.

Highway Cash Store

S. P. JACOBSEN
Proprietor

DENISON,

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Lester Willey

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Phone 58

DENISON, IOWA

MAPLE SAUCE

- | | |
|---|-------------|
| 1 c. maple syrup or maple
flavored syrup | 2 t. butter |
| $\frac{1}{4}$ c. water | 2 t. flour |

Melt butter, add flour and when blended add syrup and water. Cook until a thin sauce is formed.

—MRS. MABEL LAUB.

ORANGE MARLOW

- | | |
|--------------------------------|-------------------------|
| 3 oranges | $\frac{1}{2}$ pt. cream |
| $\frac{1}{2}$ lb. marshmallows | |

Heat juice of oranges and add marshmallows. After they have dissolved in the juice remove from fire and let cool. When mixture begins to jell, add whipped cream. Serve on Angel Food cake. 6 to 8 servings.

—MISS MEINDL.

BARBECUE SAUCE

- | | |
|---------------------------|---------------------------------|
| 1 medium onion, diced | 2 T. butter |
| 2 T. vinegar | 2 T. brown sugar |
| 4 T. lemon juice | 1 small bottle catsup |
| 2 T. Worcestershire sauce | $\frac{1}{2}$ T. mustard |
| 1 c. water | $\frac{1}{2}$ c. chopped celery |
| $\frac{1}{2}$ t. salt | red pepper to taste |

Brown onion in butter. Add remaining ingredients, and cook slowly until thick, about 15 min. Serve hot.

—MRS. EISSMAN.

Salads

SALAD COMBINATIONS

1. Waldorf—apples, celery, nuts.
2. Apples cooked in syrup with red hots, stuffed with cream cheese.
3. Dates stuffed with cream cheese, or nuts.
4. Pear or peach halves stuffed with cheese, fruit, marshmallows or nuts.
5. Banana, sliced garnished with nuts.
6. Cooked prunes stuffed with cheese, nuts or whipped cream.
7. Pineapple, cherries, bananas, blanched almonds, marshmallows.
8. Fruit combinations in jello.
9. Pears stuck with blanched almonds to look like a porcupine.
10. Tomato gelatine with celery and nuts.
11. Sliced tomato, green pepper, celery, cucumber, radishes, head lettuce.
12. Potato, celery, egg.
13. Raw carrots ground with peanuts.
14. Shredded cabbage pineapple, marshmallow.
15. Celery stuffed with cream cheese.
Tomato stuffed with chicken, celery, nuts.
16. Russian—Tongue, ham, chicken, peas, celery, egg.
17. Asparagus tips, celery, olives, nuts.
18. Baked apple stuffed with nuts and raisins.
19. Lemon jello, using pineapple juice for part of liquid, add diced pineapple, cucumber, pimentos.
20. Butterfly salad. Have a slice of pineapple, putting the curved sides together. Form the body of cream cheese, using nut meats for the head. Add narrow strips of curled celery for the tendrils. Decorate the wings with strips and dots of pimento.

—MRS. ED LEHMAN.

CRANBERRY SALAD

- | | |
|----------------------|---|
| 1 qt. cranberries | 1 c. nut meats |
| 3½ c. boiling water | 1 c. crushed pineapple |
| 2 c. sugar | 1 c. quartered and seeded
white grapes |
| 3 T. gelatine (Knox) | |
| ½ c. cold water | |

Cook cranberries in boiling water until well popped—put through a strainer, add sugar. Dissolve gelatine in cold water and add to HOT cranberries. Let stand until cool and add rest of ingredients. Pour into molds or pan, chill until firm and serve. (Best when made day before serving). Used as either salad or dessert.

—MRS. GLENN HARVEY.

FROZEN SALAD

- | | |
|--------------------------------|-----------------------------------|
| ½ pt. whipping cream | ½ box Pabst or Velveeta
cheese |
| ¾ c. mayonnaise | 9 marshmallows, cut fine |
| 1 c. crushed pineapple drained | 8 maraschino cherries |

Beat cheese with mayonnaise, add drained pineapple and whipped cream and marshmallows. Put cherries on top and freeze 4 or 5 hrs. Serve on lettuce leaf. Serves 8.

—MRS. E. A. RAUN.

STUFFED TOMATO SALAD

Select medium sized ripe tomatoes. Wash and chill. Scoop out tomatoes and fill with following mixture:

- | | |
|--|--------------|
| 3 c. cooked chicken ground or
cooked meat | ½ c. almonds |
| 1 c. diced celery | paprika |
| | celery salt |

Moisten with mayonnaise and fill tomatoes. Serve on lettuce leaf. Serves 6.

LOLA DILLIVAN.

FROZEN FRUIT SALAD

- | | |
|---------------------------------|----------------------|
| 2 cans fruit salad | ½ c. mayonnaise |
| ½ c. Miracle whip | ½ pt. whipping cream |
| a few marshmallows
(chopped) | |

Drain fruit salad, whip the cream, add mayonnaise and Miracle whip. Add fruit and marshmallows. (Crushed pineapple may be used). Put in ice tray and chill several hours. Decorate with red cherries. Serves 12.

—MRS. MILDRED VIRTUE.

An ordinary paper plate glued to the bottom of a paint can is a more convenient protection than spreading newspaper, which must be moved every time the can is changed from one spot to another.

Tea stains on dishes or utensils may be removed by rubbing with moistened baking soda.

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GAMBLE STORES

Denison, Iowa

PINEAPPLE AND CARROT SALAD

- | | |
|--|---|
| 1 medium size can pineapple
(crushed) | $\frac{1}{2}$ c. English or black walnuts |
| 4 or 5 medium size carrots | 1 head lettuce |
| 15 marshmallows | $\frac{3}{4}$ c. salad dressing and $\frac{1}{2}$ c.
whipped cream |

Drain juice off pineapples. Grate carrots, cut marshmallows into small pieces, chop nuts. Combine all with $\frac{3}{4}$ c. salad dressing and $\frac{1}{2}$ c. whipped cream. Mix well with fork. Put about 2-3 c. salad to a serving on a lettuce leaf. Top with whipped cream and dot with cherries.

—MRS. HERBERT HARTWIG.

PINEAPPLE CHEESE SALAD

- | | |
|--------------------------------------|----------------------------------|
| $1\frac{1}{2}$ c. shredded pineapple | $\frac{1}{2}$ of 10c can pimento |
| $\frac{1}{4}$ to 1 c. diced celery | $\frac{1}{2}$ c. nuts |
| 6 marshmallows, cut fine | 1 pkg. lemon jello |
| 2 c. grated cheese | 1 T. gelatine |
| 1 c. cream whipped | 2 c. hot water |
| $\frac{1}{4}$ t. salt | |

Pour hot water over jello. Soak gelatine in a little cold water. Then add to hot jello to dissolve. Let cool. Then add other ingredients and whipped cream last. Serves 12.

—MRS. C. R. LUNDELL, Kiron, Iowa.

CABBAGE SALAD

- | | |
|-----------------------------|----------------------|
| medium size head of cabbage | 1 large sweet pepper |
| 4 carrots | |

Shred all ingredients, season with salt and serve with any good salad dressing.

—A FRIEND.

CRANBERRY SALAD

- | | |
|-------------------------------|------------------------|
| 1 small can crushed pineapple | 1 box raspberry jello |
| 1 orange | 1 c. boiling water |
| 20 cranberries | $\frac{1}{2}$ c. sugar |

Put sugar, cranberries, orange and pineapple together and let stand $\frac{1}{2}$ hr., and then add to jello. Serve with whipped cream.

—MRS. ARCH DAVIS.

CRANBERRY SALAD

Cook 1 qt. of cranberries in 2 c. water until soft. Strain. To the juice add 2 c. sugar and cook 5 min. Add $\frac{1}{2}$ T. gelatine soaked in 3 T. cold water. When it begins to thicken add 1 c. chopped apples, 1 c. chopped celery and 1 c. chopped nuts.

Dressing: Strain the juice of 1 lemon, 1 orange, and add a cup of sugar to the juice. Boil and pour over well beaten egg. Boil entire mixture until thick, stirring constantly. Combine with 1 c. whipped cream and place over berries.

—MRS. JOHN JAACKS.

FROZEN SALAD

- | | |
|--|------------------------------|
| 20 marshmallows | 1 pkg. cottage cheese (2 c.) |
| 1 medium size can crushed
pineapple | 1 c. whipping cream |
| | 2 T. salad dressing |

Cut the marshmallows fine, put cottage cheese through a sieve. Add crushed pineapple and juice. Whip the cream and add salad dressing. Mix together and fold into whipped cream. Chill in ice box several hours. Unmold and serve in slices on lettuce leaf. Garnish with salad dressing.

—MRS. ARTHUR PAUP.

APPLE, MARSHMALLOW AND MARASCHINO CHERRY SALAD

- | | |
|-------------------------------|------------------------------|
| 1 pt. diced apples | 1-3 c. mayonnaise (or boiled |
| 8 marshmallows (quartered) | and mayonnaise dressing |
| ¼ c. English walnuts | mixed) |
| 4 maraschino cherries (slice) | |

Combine all ingredients and serve chilled. If apples have bright red skins they may not be peeled.

—MRS. LEO WINEY.

SALAD

- | | |
|----------------------|-------------------------------|
| 1 pkg. lemon jello | ½ t. salt |
| 1 raw carrot, grated | 1 small can crushed pineapple |
| 2 t. vinegar | |

Mix and pour in moulds and chill. Serve with salad dressing. Serves 6.

—MRS. OTTO KESSEL.

PERFECTION SALAD

- | | |
|--------------------|------------------------------|
| 1 pkg. lemon jello | 1 c. each chopped celery and |
| 2 c. boiling water | cabbage |
| | ½ t. onion |

Dissolve jello in boiling water. Cool and when ready to set, add one tablespoon vinegar, celery and cabbage. Chill.

—MRS. WILBUR BRANDENBURG.

GRAPE CHEESE SALAD

- | | |
|-----------------------|--------------------------|
| Cheese layer: | Grape layer: |
| 1 lb. of cream cheese | 1½ T. gelatine |
| 1 T. gelatine | 2 c. bottled grape juice |
| ½ c. cold water | ½ c. sugar |
| ¼ t. salt | ½ c. orange juice |
| 3 t. lemon juice | 1 T. lemon juice |
| 1 c. whipped cream | |

Place cheese in double boiler and heat until soft and creamy. Stir all the time. Add gelatine which has been soaked in cold water five min. Stir well. Add salt, and lemon juice and blend. Cool. Then fold in whipped cream. Pour into salad pan and cool until firm.

Grape layer—Soak gelatine in ¼ grape juice for 5 min. Heat over hot water, stir constantly until dissolved. Mix rest of grape juice, sugar, orange and lemon juice and add to hot gelatine. Stir until sugar dissolves. Cool and pour over the cheese layer, when cheese layer is firm. Put in ice box and chill to set. Cut in slices to serve. Serves 8 or 10 people.

—MRS. C. BARTCHER.

SHRIMP SALAD

- | | |
|---------------------------|-------------------------------|
| 1 pkg. lemon jello | 1 small bottle stuffed olives |
| 1 c. tomato soup | (sliced) |
| 1 can shrimp (cleaned and | juice of 1 lemon |
| cut) | 1 T. chopped green peppers |
| 1 c. chopped celery | |

Heat soup and pour over jello. Cool and add balance of ingredients.

—MISS S. E. STALEY.

CABBAGE SALAD

- | | |
|-----------------------|--------------------|
| 2 c. cabbage shredded | 1 pkg. lemon jello |
| 1 c. diced celery | mayonnaise |
| ½ c. nut meats | |

Dissolve jello in one cup hot water, then add one cup cold water. When jello begins to set stir in prepared vegetable. Serve on lettuce leaf and garnish with mayonnaise.

—MRS. V. L. BYERS.

CANARY SALAD

- | | |
|------------------------------------|------------------------------------|
| 1 c. grated raw carrot | $\frac{1}{2}$ c. finely cut orange |
| $\frac{1}{2}$ c. finely cut celery | mayonnaise |
| $\frac{1}{2}$ c. chopped raw apple | |

Mix vegetables and fruit together and combine with mayonnaise and serve on lettuce. Serves 6.

—MRS. W. W. FERGUSON.

FRUIT SALAD

- | | |
|-------------------------------|--------------------------|
| 1 can fruit salad or cocktail | 1 heaping T. corn starch |
| 1 can shredded pineapple | $\frac{1}{2}$ c. sugar |
| drain and to the juice add: | $\frac{1}{2}$ pt. cream |
| 1 heaping T. flour | |

Boil all until thick, when cold add marshmallows and cherries and fold in whipped cream. The salad may be made several days ahead and the whipped cream added just before serving.

—MRS. JOHN BECK.

HUBBIES FAVORITE SALAD

- | | |
|-------------------------------|-----------------------|
| 1 pkg. lime jello | 2 fresh crisp carrots |
| $\frac{1}{2}$ pkg. mint jello | 5 marshmallows |
| 3 c. hot water | lettuce |
| $\frac{1}{2}$ c. almonds | mayonnaise |

Blanch almonds. Slice them and carrots into fine shred. Cut marshmallows, lay all in mould previously dipped in cold water. Pour jello which has been dissolved in hot water and chilled over all. Set in refrigerator and let stand until set. Serve on lettuce with mayonnaise. Serves 8 or 10.

—MRS. N. C. LUND.

VEGETABLE SALAD

- | | |
|---------------------------------|---------------------------------|
| 1 pkg. lemon jello | 1 c. cooked diced carrots |
| $1\frac{1}{2}$ c. boiling water | $\frac{1}{2}$ c. canned peas |
| 2 T. lemon juice | $\frac{1}{2}$ c. chopped celery |
| 2 T. sugar | 1 t. chopped onion |
| $\frac{1}{2}$ t. salt | 1 T. chopped green pepper |
| $\frac{1}{4}$ t. paprika | |

Cool jello and add vegetables. Pour in mould.

—MISS S. E. STALEY.

ICE BOX SALAD**RICE WHIP**

- | | |
|-------------------------|--------------------------|
| 1 c. cooked rice | $\frac{1}{4}$ c. sugar |
| 1 c. whipped cream | $\frac{1}{2}$ c. almonds |
| 1 box of lime jello | $\frac{1}{2}$ t. salt |
| 1 can crushed pineapple | 2 t. vanilla |

Stir sugar, salt and vanilla in the cooked rice and let it chill. Dissolve the jello, cool. When slightly congealed, whip stiff. Add whipped cream. Then mix all the ingredients together. Pour in pan and chill for about 2 hrs. Serve on lettuce leaves.

—MRS. G. H. GRAU.

TUNA FISH SALAD

- | | |
|--------------------------|----------------------|
| 1 small can tuna fish | 1 T. diced onion |
| 1 medium can small peas | salt |
| 3 sweet pickles | pepper |
| 2 stalks celery | salad dressing |
| 6 stuffed olives (diced) | 2 eggs (hard boiled) |

Combine ingredients with just enough salad dressing to moisten. Serve on lettuce.

—MRS. BERT JENKINS.

LIME SALAD

- | | |
|-------------------------------------|---------------------------|
| 1 pkg. lime jello | 1 pkg. Philadelphia cream |
| 1 small can shredded pine-
apple | cheese |

When jello is almost congealed, whip to a froth. Fold in cheese and add pineapple. Serve on lettuce and top with mayonnaise and nut meats.

—MRS. ALFRED BOWEN.

POTATO SALAD

- | | |
|-------------------------|--------------------|
| 5 medium sized potatoes | 1 c. grated cheese |
| 2 dill pickles, diced | ½ c. celery, diced |
| 2 bananas, diced | 1 apple, diced |

Boil potatoes, let cool, peel and dice fine. Add the other ingredients and mix with mayonnaise.

—MRS. VANCE.

APRICOT SALAD

Drain canned apricots and let stand in refrigerator until wanted. Arrange three halves on each salad plate on a bed of shredded lettuce. In cavity of each piece of fruit make a rose or ball of cream cheese slightly softened with salad dressing. Sprinkle with chopped nuts and serve with fruit salad dressing.

—MRS. STANLEY HOOD.

FRUIT SALAD DRESSING

- | | |
|----------------------|-----------------|
| 1-3 c. apricot syrup | 1 t. butter |
| 1 t. lemon juice | few grains salt |
| ¼ t. paprika | 1 egg |

Heat syrup and seasonings in top of double boiler. Add to egg yolk beaten light. Return to boiler and cook until thickened. Strain on to egg white beaten stiff and fold together. Serve on fruit salad.

—MRS. STANLEY HOOD.

24 HOUR FRUIT SALAD

Drain 1 No. 2½ can pineapple (sliced), cut into small pieces. Add 2 c. white grapes cut fine.

Custard: Cook 1 c. milk, 2½ T. sugar, 2 egg yolks, 1 T. corn starch (heaping) until thick. Add juice of 1 or 2 lemons. Cool and pour over grapes and pineapple. Add 1 pt. of whipping cream (do not whip very stiff). Mix and add ½ lb. marshmallows cut fine and ½ c. nuts.

—MRS. L. P. SEWELL.

BRITTLE DELIGHT

- | | |
|--------------------|------------------------------|
| 1 c. whipped cream | 1 c. peanut brittle (ground) |
| 10 marshmallows | |

Add marshmallows to the cream and let stand a few minutes. Then add the peanut brittle. Top the serving with a maraschino cherry. Makes six servings.

—MISS GILCHRIST.

APPLE SALAD

- | | |
|-----------------|---------------------|
| 8 apples | 1 pkg. cream cheese |
| 12 marshmallows | mayonnaise |

Chop apples fine, cut cheese and marshmallows in small cubes, combine with mayonnaise.

—MRS. V. L. BYERS.

APPLE SALAD

Peel and core medium sized apples, drop in hot syrup made with enough sugar and water to cover apples. Add to the syrup 3 cinnamon drops to each apple. Cook apples in this until tender but firm. Remove from stove and cool. Fill apples with ground carrots, celery, pimentos and grapes. Mix filling with sandwich spread. Put one teaspoon salad dressing on top and place on lettuce leaf.

—MRS. BERT JENKINS.

CHERRY SALAD

1 qt. fresh pitted cherries	3 eggs
3 medium sized bananas	1 c. sugar
Dressing:	1 c. nut meats
1 pt. cream	

—MISS JEWELL GALLAND.

MACARONI SALAD

2 c. macaroni (cooked)	4 hard cooked eggs
chopped sweet gherkins	1 chopped Bermuda onion
chopped pimentoes	boiled dressing

—ABBIE LASS.

Sandwiches and Spreads

SANDWICH FILLING

No. 1—	small can pimentos
1 lb. brick cheese	1 c. sour cream
Grind cheese and pimentos and mix together.	
No. 2—	1 c. milk
1 lb. cream cheese	2 eggs
1 small can pimentos	

Melt 2 T. butter in double boiler, add sliced cheese and let melt, then add the milk and beat or stir until smooth. (It may be a little lumpy). Just before taking from fire add the beaten eggs and a pinch of salt, and mix good. Let boil a little longer and pour in glasses.

—MRS. CARL H. BERNDT.

RIPE OLIVE SANDWICH SPREAD

1 pt. can ripe olives	1 t. grated onion
1 green pepper	2 hard boiled eggs

Pit olives and run through food chopper with green pepper and eggs. Add salt and pepper to taste and mayonnaise dressing.

—MRS. WALTER DENKER.

SANDWICH SPREAD

1 qt. green tomatoes (measured after grinding)	6 green peppers (ground)
6 red peppers (ground)	2 T. salt

Mix the above together and let stand 30 min. Drain well, pressing out the juice; cover with vinegar and boil 15 min.

beat 6 eggs and add:	2 c. canned milk (evaporated milk)
4 T. flour	
2 c. sugar	

Stir this to a smooth custard, add to the first mixture and boil 15 min. Grind 12 small sweet pickles and add last. Seal hot. If a sweeter mixture is desired, add more sugar. Keep in a cool, dry place.

—MAGDALENA ELWELL.

CANNED SANDWICH SPREAD

14 small cucumbers $\frac{3}{4}$ c. salt
 1 qt. onions chop fine and cover with
 3 red peppers vinegar
 3 green peppers

Press in colander. Combine $\frac{1}{2}$ c. butter with 3 T. flour, 1 qt. vinegar, 2 c. sugar, 4 well beaten eggs, 1 T. celery salt and 1 T. mustard. Cook until smooth and add 1 c. sweet cream. Mix all thoroughly, bring to a boil and seal.

—MRS. E. L. BARBER.

HAM AND OLIVE SPREAD

$\frac{1}{4}$ lb. ground boiled ham 2 T. chopped parsley
 $\frac{1}{2}$ c. chopped stuffed olives $\frac{1}{4}$ c. mayonnaise
 paprika

—MRS. FRED SMITH.

SANDWICH SPREAD

$\frac{1}{4}$ lb. finely chopped salted 2 T. mayonnaise
 almonds 1 T. French dressing
 $\frac{1}{4}$ c. minced stuffed olives

CRAB MEAT SPREAD

1-6 oz. can crabmeat flaked $\frac{1}{4}$ c. mayonnaise
 $\frac{1}{2}$ c. chopped celery salt and paprika
 $\frac{1}{4}$ c. minced pimento

—MRS. FRED SMITH.

CHRISTMAS ROSETTE SANDWICHES

$\frac{1}{4}$ c. mayonnaise $\frac{1}{4}$ c. pimento chopped fine
 2 pkgs. (6 oz.) Philadelphia 1 loaf sandwich bread
 cream cheese sweet pickles

Add cheese and pimento to mayonnaise and blend thoroughly. Remove crusts and cut bread lengthwise, thinly. Spread lightly with above mixture. Place a whole sweet pickle across the end of each slice and roll the bread around the pickle. Wrap tightly in wax paper and put in ice box. When ready to serve, cut in slices like a jelly roll. Serve cold. These may be made the day before.

—MRS. ELLA RUNGE.

GINGER FIG SANDWICHES

$\frac{1}{2}$ lb. figs cut fine or grind
 $\frac{1}{4}$ c. crystalized ginger

Mix with grated rind and juice of one lemon. Spread on thin slices of Boston Brown bread or whole wheat bread.

—MRS. C. E. HUMPHREY.

The red color of beets may be preserved by using soft water or in most cases by adding a tablespoon of vinegar to each quart of the cooking water.

One teaspoon vinegar added to a boiled icing prevents sugaring.

If you discover when ironing shirts that extra starch is needed in the collar and cuffs, make a solution of corn starch and lukewarm water. Sponge the cuffs and collar and iron immediately.

When dusting waxed floors, add a bit of wax to your dust cloth, and you will be surprised how nice they always look.

Add ammonia to water when washing windows. The luster is very good. Polish with tissue or a dry cloth.

Salad Dressings

SALAD DRESSING

$\frac{3}{4}$ c. sugar	1-3 c. vinegar
2 T. flour	2-3 c. water
1 T. mustard	2 eggs, well beaten
$\frac{1}{4}$ t. salt	

Mix dry ingredients, add water, vinegar and eggs. Cook until creamy in double boiler.

—MRS. SETH ANDERSON.

FRENCH SALAD DRESSING

Blend very thoroughly:	$\frac{1}{2}$ c. vinegar
1 c. salad oil	juice of $\frac{1}{2}$ lemon
$\frac{1}{2}$ c. sugar	2 T. catsup

—MRS. W. M. MATHEMEIER.

RUSSIAN DRESSING

1 c. sugar	$\frac{1}{2}$ c. water
Boil about 10 min. Add juice of 2 lemons.	
$1\frac{1}{2}$ c. salad oil	1 T. salt
1 c. catsup	1 t. paprika
2 T. Worcestershire sauce	2 T. chopped onion
1 T. celery salt	

Mix all together and beat well. Shake well each time before using.

—MRS. JAMES J. DUFFY.

FRENCH SALAD DRESSING

1-3 c. vinegar	1-3 c. powdered sugar
1-3 c. catsup	$\frac{1}{2}$ t. salt
1 c. mazola oil	$\frac{1}{2}$ t. paprika

Mix dry ingredients together, add vinegar, catsup and last the mazola oil, which should be added very slowly, beating constantly until well blended.

—MRS. JOHN BRAL.

FRENCH TOMATO SALAD DRESSING

1 can tomato soup	3 T. grated onion
$\frac{3}{4}$ c. cider vinegar	1 t. salt
$\frac{1}{2}$ c. Wesson oil	1 t. paprika
$\frac{1}{4}$ c. sugar	scant t. mustard
1 T. Worcestershire sauce	

Mix well. Store in quart jar in refrigerator. Shake well before using.

—MRS. RAY PORTER.

GOLDEN DRESSING

4 eggs	8 T. lemon juice
1 c. sugar	2 c. canned pineapple juice
$1\frac{1}{2}$ T. flour	2 c. cream whipped

Beat the eggs, sugar, flour and lemon juice together. Add the pineapple juice and cook until it thickens, stirring constantly. Cool. Just before serving fold in the beaten cream.

—MRS. AL LUNDQUIST.

MIXED VEGETABLE DRESSING

1 c. oil	1 t. salt
$\frac{1}{2}$ c. vinegar	chopped onion, green pepper
1 t. mustard	and celery
1 t. sugar	

—MISS ABBIE LASS.

FRUIT SALAD DRESSING

2 eggs beaten light	1 orange, juice
2 T. flour	$\frac{1}{2}$ c. cream, whipped
2-3 c. sugar	1 c. canned pineapple juice
1 lemon, juice	

Combine the eggs, which have been beaten until light, the flour and the sugar. Add the fruit juices and cook in a double boiler, stirring constantly, until thick. Cool and fold in the cream whipped.

—MRS. C. E. MORTON.

MAYONNAISE

$\frac{1}{2}$ c. vinegar	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. water	2 eggs, beaten
3 T. sugar (taste)	dash of pepper
$\frac{1}{2}$ t. mustard	$\frac{1}{2}$ c. sour cream
2 T. flour	

Mix all dry ingredients together and add liquids.

—MRS. KENNETH GROTH.

MAYONNAISE

2 T. corn starch	$\frac{1}{2}$ c. sugar
Blend together above, and mix:	
$\frac{1}{2}$ c. vinegar	yolks of 2 eggs
1 c. water	

Stir all together. Cook in double boiler.

—MRS. LOGAN.

Soups

TOMATO SOUP

boil together 15 lbs. ripe	sift together
tomatoes	1 c. flour
2 large onions	1 c. sugar
1 bunch celery	$\frac{1}{4}$ c. salt

stir in and let cook a while

Stir into soup. Cook thoroughly and seal.

—MRS. ROLAND STRUCK, Schleswig, Iowa.

TOMATO SOUP

1 peck of tomatoes	1 mango
6 onions	1 bunch celery
3 peppers	

Cook tomatoes and strain, run onions, peppers, mango and celery through food chopper.

$\frac{1}{2}$ c. salt	$\frac{1}{2}$ c. melted butter
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ c. flour

Mix with butter, boil hard for 20 min. and seal. When serving take 2 parts milk and 1 part tomatoes.

—MRS. ANNA MEEVES.

CELERY SOUP

1 small head celery	2 T. flour
1 pt. chicken stock	1 c. milk
2 T. butter	1 c. cream

Chop celery fine and cook 20 min. in chicken stock. Cook together butter and flour, adding slowly milk and cream. Stir until smooth then combine the two mixtures, season and strain. Adding a little whipped cream in each bowl makes this a very good soup.

—MRS. SEARS NELSON.

VEGETABLE SOUP

1 soup bone with plenty of meat on it (beef)	$\frac{3}{4}$ c. onion
1 c. carrots	$\frac{1}{2}$ c. celery
1 c. potatoes	cube all these vegetables
$\frac{3}{4}$ c. turnips	2 t. salt
$\frac{3}{4}$ c. parsnips	4 c. cold water

Cook the meat, water and salt until meat is almost done, then add all the vegetables and continue cooking until tender. When parsley is in season, cut up a little in each serving. Serve with crisp, salty crackers.

—MRS. MARTIN RUNGE.

BARLEY SOUP

Boil soup bone for four hours in 2 qts. of water with 2 bay leaves and 2 carrots. Strain, cool, and skim off all fat. Boil 1 c. of pearl barley in a quart of water in a double boiler for 2 hrs., add to the clear broth and salt to taste.

—MISS ABBIE LASS.

PENNSYLVANIA DUTCH BEAN SOUP

2 c. navy beans. Cover with water and soak over night. Cook beans without salt until almost tender. Put in an end of smoked ham bone. Let cook about 3 hrs.

Dumplings: 1 egg beaten, 3 T. flour, $\frac{1}{2}$ t. baking powder. Mix these ingredients. Drop into boiling soup about 5 min. before serving time.

—JOE McHENRY.

CREAM OF CELERY AND TOMATO SOUP

1 c. diced celery	$\frac{1}{8}$ t. pepper
$\frac{1}{2}$ c. celery tops	2 c. bottled milk or 1 c. evaporated milk
$1\frac{1}{2}$ c. cold water	1 c. water
4 T. butter	1 1-3 c. canned tomatoes or
3 T. minced onion	1 c. condensed tomato
3 T. flour	soup, undiluted
$1\frac{1}{2}$ t. salt	

Cook the celery, celery tops and water until the celery is tender. Drain and reserve the water. Meanwhile melt the butter in a double boiler, add the onion, and cook until it is soft; add the flour and seasonings, and blend. Add the milk and stir until smooth, then add 1 c. of the celery water and the cooked celery, and tops, and cook over boiling water until thickened, stirring constantly. Cover and cook 15 min., stirring occasionally. Just before serving time, heat the tomatoes or the tomato soup; then add to the celery mixture and blend. Serves 6. To serve 2, make one-third this recipe.

—MRS. H. R. McMINIMEE.

When cooking green peas, add 1 t. sugar and 1 t. butter while they are cooking. Taste the difference.

To whip evaporated milk, cover the can with two inches of cold water, slowly bring to a boil and let boil 5 minutes. Cool and chill the cans thoroughly. Then pour the milk into a cold bowl and whip.

The bath tub cleans easier if the cloth as well as the tub are dry when the cleanser is put in.

Vinegar will remove shoe blacking from clothing.

A few drops of blueing added to the suds in which glassware is washed makes it sparkle.

Hot vinegar will remove paint from glass.

Souffle and Omelets

CARROT SOUFFLE

2 c. cooked carrots coarsely diced
 3/4 c. sugar
 salt to taste
 3 c. milk (including 1 c. cream)
 3 eggs, beaten
 1 c. cracker crumbs

Mix and place in buttered pan. Bake in a slow oven one hour.

—MRS. MAX MOFFITT.

BAKED RICE OMELET

1 c. cold boiled rice
 1 c. warm milk
 2 T. melted butter
 1/4 t. salt
 1/4 t. pepper
 3 eggs

Pour milk over rice, add salt, pepper, 1 T. of melted butter, then stir in the eggs which have been beaten until light. Heat the remaining butter in a pan. When hot pour in the eggs and rice mixture. Bake in a moderate oven until the eggs are set. Fold over, and turn onto a hot platter. Serve with a cheese sauce. Makes 4 good sized servings.

Sauce:

1/4 lb. pimento cream cheese
 4 T. butter
 2 T. flour
 1/4 t. salt, little pepper
 1 c. milk

Melt butter and cheese over double boiler, add flour and seasoning. Stir well and add milk, a little at a time, stirring with each addition so that flour will take up all liquid before more is added. Continue this way until all liquid is used. Then bring to boiling point and pour over omelet.

—O. F. GARY.

OMELET

2 T. butter
 2 T. flour
 1/2 t. salt
 1 c. milk
 5 eggs

Make a white sauce of the first four ingredients. While the white sauce is still hot add the beaten egg yolks. Fold in the egg whites that have been beaten very stiff. Pour into a hot buttered frying pan. Cover, brown on the bottom over a very slow fire. Finish baking in a slow oven.

—MRS. HAROLD WELCH.

CHEESE SOUFFLE

1 T. flour
 1 T. butter
 1 c. milk
 1 c. grated cheese

Mix well, add the yolks of 3 well beaten eggs, a little salt and then fold in the beaten whites of the eggs. Bake in casserole which is set in a pan of water. Bake 1 hr.

—MRS. B. J. SIBBERT.

ONION SOUFFLE

2 T. butter
 2 T. flour
 2 c. chopped cooked onions
 1 c. soft bread crumbs
 salt, pepper
 buttered crumbs
 2 c. milk
 2 eggs

Melt butter and add flour. Add milk and cook until thickened. Stirring constantly. Add onions, bread crumbs and egg yolks. Season with salt and pepper to taste and fold in beaten whites of eggs. Pour into a greased baking dish, cover with buttered crumbs and bake 30 min. at 375 degrees until firm and brown.

—GRACE SHAW VAN.

CORN SOUFFLE

¼ c. butter	3 eggs
¼ c. flour	½ t. baking powder
2-3 c. milk	1 T. sugar
1 c. cooked corn	salt and pepper

Melt butter, add flour, seasonings, and then milk. Add corn and yolks of eggs well beaten. Fold in whites beaten stiff. Turn in buttered pan. Bake ½ hr. slowly. Turn on quick heat to brown.

—DOROTHY GRIEWE.

Vegetables

HARVARD BEETS

2 c. cooked beets	½ c. vinegar
1-3 c. sugar	2 T. butter
½ T. corn starch	1-3 t. salt

Mix sugar, salt and corn starch, add vinegar and boil 5 min. Pour over beets and let stand covered over very low fire ½ hr. Add butter just before serving. Serves 6.

—MARGARET G. KINNEY—MRS. HULTSCH.

TOMATO CREAM STEW

3 c. canned tomatoes or	3 T. flour
4 fresh tomatoes	3 T. butter
¼ c. water	1½ c. milk
1 t. grated onion	1 t. salt
¼ t. baking soda	little pepper

Cook tomatoes with water and onion together 15 min., add salt, pepper and soda which has been dissolved in little water. Blend butter and flour smoothly together, add milk and stir until boiling. Combine mixture and serve with buttered toast, crisp crackers or croutons.

—MRS. O. F. GARY.

POTATOES AU GRATIN

6 good sized potatoes	4 c. milk
½ lb. cheese	2 T. butter

Cook potatoes with jackets on until done but firm, peel and cool, dice rather fine and season with salt and pepper. Make sauce of milk, butter, cheese and enough flour to thicken, cooking until cheese is melted. Pour over diced potatoes and heat thoroughly. If not moist enough add more milk. Put bread crumbs moistened with melted butter on top before baking.

—MRS. W. E. TERRY.

CORN FRITTERS

2 c. canned corn	½ c. milk
1 t. salt	2 c. flour
½ t. pepper	2 t. baking powder
1 t. melted fat	

Chop corn very fine. Add other ingredients. Fry 2 or 3 min. in hot fat.

—MRS. L. T. PETERSEN.

CORN NUT LOAF

1 can corn	1 egg, beaten
$\frac{1}{2}$ c. nut meats	1 T. fat
1 c. bread crumbs or boiled rice	1 t. salt
$\frac{1}{2}$ c. milk	pepper

Mix all together and bake until firm.

—MRS. PAUL WEATHERBY.

CASSEROLE OF VEGETABLES

1 c. diced potatoes	$\frac{1}{4}$ c. rice
1 c. diced celery	1 c. tomatoes
1 c. green peas	1 t. salt
1 medium onion, chopped	$\frac{1}{8}$ t. pepper
4 bouillon cubes	2 c. boiling water

Dissolve cubes in boiling water and combine with rest of ingredients. Put in casserole, cover and bake in slow oven 2 hrs. or until all vegetables are tender.

—MRS. S. T. McCULLOUGH.

APPLE CUPS FILLED WITH SWEET POTATOES

6 medium sized sweet potatoes	4 t. red hots (candy)
$\frac{1}{2}$ c. milk	1 $\frac{1}{2}$ c. water
3 t. brown sugar	6 medium sized apples
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ c. chopped pecans
$\frac{3}{4}$ c. granulated sugar	6 marshmallows

Boil sweet potatoes until tender, meanwhile add sugar and red hots to water and heat slowly until dissolved. Peel and scoop out center of apples. Put in hot sugar syrup and simmer slowly about 20 min. or until tender, basting frequently. Mash sweet potatoes with milk and brown sugar. Fill into cooked apple cups. Place marshmallow on top of each cup and brown in oven.

—MRS. J. A. COPPLE.

FILLED TOMATOES WITH ASPARAGUS TIPS

4 tomatoes	$\frac{1}{4}$ c. chopped celery
1 small cucumber	asparagus tips
2 T. vinegar	French dressing
$\frac{1}{2}$ t. salt	green pepper

Remove skins from tomatoes and scoop out inside. Peel and dice the cucumber. Add vinegar and salt and let stand an hour or more. Drain, use part of vinegar liquid equally divided in each tomato shell. Mix cucumber with celery and fill tomatoes with the mixture. Place on crisp lettuce. Put mounds of asparagus tips on side of plate and bind with a ring of green pepper. Cover all with French Dressing. Serves 4.

—MRS. L. A. ACKLEY.

STUFFED ONIONS

6 large onions	2 eggs
$\frac{1}{2}$ lb. pork sausages	salt and pepper

Clean onions and remove centers, boil the shells a minute in salt water and cool. Chop the centers real fine, mix with the pork sausage, eggs, salt and pepper to taste. Brown some butter in baking pan, put stuffed onions in and let bake slowly 1 hr. Add a little water so they won't burn.

—MISS PAULINE WILLROTH.

BAKED ONIONS AND CHEESE

2 lbs. white onions	2 c. milk
$\frac{1}{4}$ lb. grated cheese	1 t. salt
1 pkg. macaroni	butter and paprika
2 eggs	

Slice onions into thin rings and boil 10 min. In bottom of baking dish put layer of boiled macaroni, cover with onion rings and over this the grated cheese. Repeat with macaroni and cheese. Beat eggs and add milk and salt. Pour over the mixture in baking dish, dot with butter and sprinkle with paprika. Bake 40 min. Makes 8 servings.

—MARTHA WATJE.

CASSEROLE OF CARROTS

2 $\frac{1}{2}$ c. mashed carrots	3 eggs
1 T. finely minced onions	1 c. fine dry bread crumbs
3 T. butter	2 c. milk
salt and pepper to taste	

Cook carrots in salted boiling water until very tender. Drain and mash, then add onion and butter. Separate eggs, beat yolks, add to mixture and mix thoroughly. Add bread crumbs and milk and season to taste with salt and pepper. Fold in beaten egg whites and pour into a buttered baking dish. Bake in moderate oven 40 or 60 minutes.

—MRS. E. W. WALTER.

SPANISH STRING BEANS

2 medium onions	1 t. salt
2 t. butter or margarine	1 diced green pepper
2 c. pouree of stewed tomatoes	2 whole cloves
1 bay leaf	2 t. sugar
	2 lb. cooked string beans

Slice onions, add butter, tomatoes, salt, green pepper, cloves, bay leaf and sugar. Simmer 15 min. then remove bay leaf and cloves and add beans. Heat well and serve. Two No. 2 cans of string beans may be used in place of the fresh beans.

—MRS. SUSIE HELSLEY.

BAKED BEANS

2 c. navy beans	$\frac{1}{2}$ t. ginger
1 c. brown sugar	$\frac{1}{2}$ c. tomato catsup
$\frac{1}{2}$ t. salt	salt pork

Soak beans in cold water over night, drain and add enough water to cover. Cook until tender and mix with all ingredients, add more cold water if necessary. Bake in moderate oven 4 or 5 hrs. stirring frequently.

—MRS. MAX WALDE.

BAKED BEANS

3 lb. navy beans	$\frac{1}{2}$ c. white sugar
1 lb. lean pork	1 T. burnt sugar
$\frac{1}{2}$ c. vinegar	salt and pepper to taste

Soak beans over night, drain, cover with water, add meat and cook slowly until almost tender. Add vinegar, sugar, burnt sugar, salt, pepper and hot water if needed. If desired put a piece of butter on top when baked.

—MRS. GUS CARLSON.

BOSTON BAKED BEANS

Soak 1 pt. beans over night in cold water, add 1 T. salt, 1 T. dry mustard, 3 T. molasses, $\frac{1}{4}$ t. black pepper, take $\frac{1}{4}$ lb. salt pork. Score rind and place on top of beans, add enough water to cover beans and bake in slow oven 7 or 8 hrs., taking care to see that the beans are covered all the time. Serves 4.

—MRS. LAKERS.

CORN PUDDING

Beat 2 eggs, first separately, then with cup of milk. Add contents of a can of corn, season with salt, white pepper and 1 T. butter. Some add 1 t. sugar. Turn into buttered baking dish and bake $\frac{1}{2}$ hr. in moderate oven.

—MRS. JAMES MILL.

SWEET POTATO CROQUETTES

Boil and mash sweet potatoes with butter, season with salt and pepper. Shape the warm mashed potatoes into flat blanket about as big as the palm of the hand. Lay 1 marshmallow in the center of this blanket and bring the potato up around sides of it, press together and shape as a cone croquette. Dip them into crushed crumbs of dry bread or cracker. Dip each into thoroughly beaten egg and dip again into crushed crumbs. It is really better to dip first into finely ground crumbs and then into coarse crumbs. Put them into wire basket if one is available. Otherwise lower each one into kettle of hot fat the same as one would fry doughnuts. Have the fat heated to 410 degrees F. and they will brown in approximately 2 min. Remove from fat with wire basket or with slit spoon, let drain and lay them on paper toweling to soak up extra grease.

—MRS. ANDREW BELL.

MARSHMALLOW SWEET POTATOES

8 medium sized sweet potatoes	$\frac{1}{2}$ c. hot milk
1 t. cinnamon or nutmeg	1 c. chopped walnuts
$\frac{1}{4}$ t. paprika	$\frac{1}{2}$ lb. marshmallows
$\frac{1}{2}$ t. salt	2 T. butter

Cook sweet potatoes until tender, remove skins and mash. When free from lumps beat in butter, milk, salt, cinnamon and paprika. Beat well, fold in walnuts. Turn into butter baking dish and cover with marshmallows. Bake in moderate oven until marshmallows puff and are brown.

—MRS. ALFRED BOWEN.

CANDIED SWEET POTATOES

6 medium sweet potatoes	1 c. brown sugar
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ c. butter

Wash sweet potatoes, cover with water, add salt and boil until partially tender. Peel and split in halves lengthwise. Arrange potatoes in baking dish, sprinkle with sugar and dot with butter. Bake in moderate oven for 30 min.

—MRS. AL. LUNDQUIST.

CREAMED SPINACH

Make a thick white sauce, add grated cheese to sauce and mix with can of spinach. Put in baking dish and cover with thick crust of buttered bread crumbs. Sprinkle with grated cheese. Bake.

—MRS. W. O. SCHLOTTER.

TABLE OF ABBREVIATIONS AND MEASURES

(For use in the recipes)

t.—teaspoon	12 T. equals 1 c. wet material
T.—tablespoon	16 T. equals 1 c. dry material
pt.—pint	2 c. equals 1 pt.
qt.—quart	2 pts. equals 1 qt.
c.—cup	4 qts. equals 1 gal.
oz.—ounce	4 c. flour equals 1 lb.
lb.—pound	2 c. sugar equals 1 lb.
gal.—gallon	2 c. butter equals 1 lb.
min.—minutes	2 T. butter equals 1 oz.
hrs.—hours	1 T. sugar equals 1 oz.
3 t. equals 1 T.	1 T. liquid equals ½ oz.
	1 square chocolate equals 2 T. cocoa

WEDDING ANNIVERSARIES

Here is an improved "measuring stick" for anniversary celebrations:

Year—New	Former
1—Household Linens	Paper
2—Musical	Calico
3—Sports	Muslin
4—Electrical	Silk
5—Period Furniture	Wood
6—For Own Home	Iron
7—Rugs (Oriental)	Copper
8—Investments	Bronze
9—Travel	Pottery
10—For Summer Home	Tin
15—Crystal	Crystal
20—China	China
25—Silver	Silver
30—Art for Home	Pearl
35—Travel	Coral
40—Platinum	Ruby
45—Books	Sapphire
50—Gold	Gold
75—Diamond	Diamond

After the tenth year celebrate the years not listed with formal or informal gifts.

SYRUPS FOR PRESERVING

THIN SYRUP—4 c. sugar to 8 c. of water.

MEDIUM SYRUP—5 c. sugar to 8 c. of water.

THICK SYRUP—5½ c. sugar to 8 c. water.

PRESERVING SYRUP—8 c. sugar to 8 c. water.

RIGHT KIND OF SAUCE TO BE SERVED WITH DIFFERENT MEATS

- Roast lamb—Mint sauce.
- Boiled turkey—Oyster sauce.
- Boiled mutton—Onion sauce.
- Roast pork—Apple sauce or cranberry sauce.
- Roast turkey—Cranberry sauce, currant jelly or lingon sauce.
- Boiled fish—Mushroom sauce, parsley or egg sauce.
- Roast goose—Apple sauce, cranberry sauce, lingon sauce or grape jelly.
- Roast beef—Tomato sauce, grated horseradish, or cranberry sauce.
- Roast veal—Tomato sauce, mushroom sauce, onion sauce and lemons are good.

HOUSEHOLD HINTS

A few drops of vinegar rubbed over the hands will soften chapped skin.

A few drops of vinegar used in boiling meat that is suspected of being tough, will soften the fiber.

Add a pinch of salt to ground coffee before boiling. It will improve the flavor.

To prevent unpleasant odors from cooking cabbage, onions, etc., boil a small amount of vinegar while the vegetable is cooking. Add a few allspice to vinegar.

Egg stains on silver can be removed by rubbing with a little salt and a damp cloth.

To prevent fruit from settling at the bottom of cake, always pour boiling water over the fruit, squeeze it dry with the hand and roll in flour.

Rub your felt hat with steel wool and you will be pleased over the excellent result.

Add a tablespoon of ammonia to the dish water and it will not become greasy.

To clean ink spots from the fingers rub the spots with a match, then wash in soap.

Dip fish in milk instead of eggs before rolling in bread or cracker crumbs. The fish will taste better.

Chicken or steak brushed with olive oil before broiling have a distinctive flavor and brown evenly.

To drive a nail into a wall without cracking the plaster, dip the nail in hot water before driving it.

Always put meats for soups in cold water and cook slowly for at least two hours.

To remove perspiration stains from clothes, soak the garment in strong salt water before laundering.

A little salt sprinkled in the frying pan before placing fish to fry will prevent it from sticking to the pan.

When boiling a cracked egg, a teaspoonful of salt in the water will prevent the contents from boiling out.

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Appreciation

The Denison Band Parents' Cook Book was made possible by the patronage of business firms who purchased advertising and the kindness of the women who contributed recipes.

The women who have compiled and edited the book sincerely appreciate the courtesy shown and the cooperation given by everyone.



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Dream Bars

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

1 c flour $\frac{1}{2}$ c brown sugar

Mix & bake 10 min at 400°. Then let

cool when ~~it~~ stops bubbling pour over

2nd mixture.

$\frac{1}{2}$ t baking powder

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

2 eggs

1 c brown sugar

$\frac{1}{2}$ c coconut

1 t vanilla

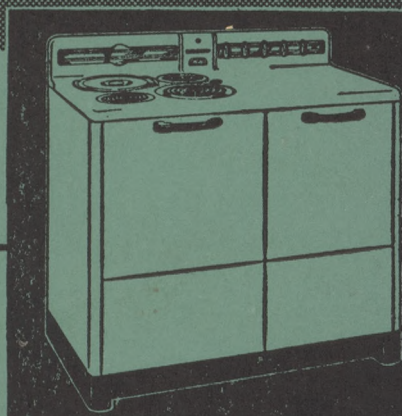
1 c nuts.

2 T flour

Bake 18 min longer in mod. oven

Let stand few minutes then cut in
~~off pan~~ & take out of pan.

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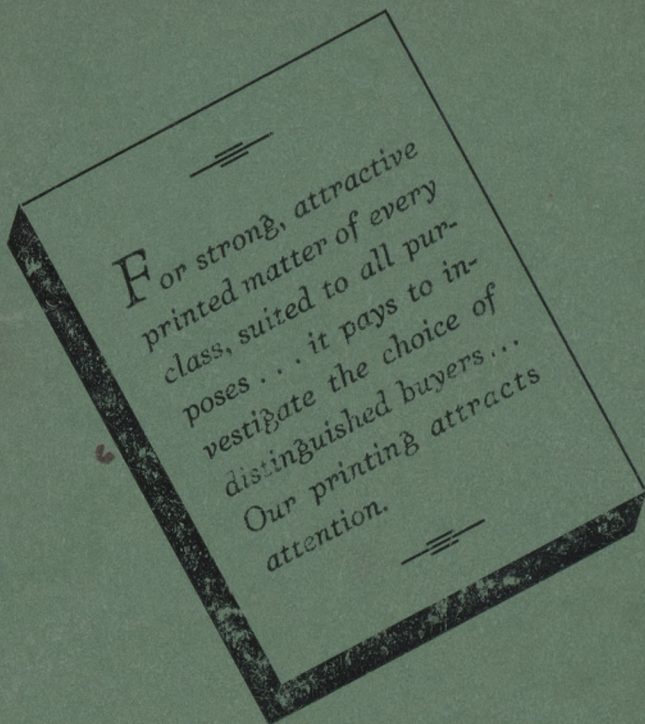
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