

COOK BOOK



COMPILED BY

W. S. C. S.

LIBERTYVILLE, IOWA

1949



LIBERTYVILLE METHODIST CHURCH
1949

THE HISTORY OF THE LIBERTYVILLE
METHODIST CHURCH

In order to give you the history of the Libertyville
Methodist Church, we must go back into the history of Iowa
and tell you something. The year 1842 is really the beginning
of Iowa's history. It was in that year that we became a
territory and the center of the territory. Following the year
1842, the famous "49" treaty was signed
by the United States and the British.



W.S.C.S. OFFICERS

Libertyville, Iowa

Front Row: Left to Right: Mrs. L. M. Kirby, Mrs. Maggie Copeland, Mrs. Herbert Boggs, Mrs. Maynard Manske, Mrs. Tom Fordyce.

Second Row: Mrs. Wilber Harper, Mrs. Emma Cornell, Mrs. Raymond Swanson, Mrs. Lester Rodibaugh, Mrs. Raymond Peebler, Mrs. Dan Kelley and Mrs. Frank Lyons.

BRIEF HISTORY OF THE LIBERTYVILLE METHODIST CHURCH

In order to give you the history of the Libertyville Methodist Church, we must go back into the history of Iowa and Jefferson County. The year 1832 is really the beginning of Iowa's history. Prior to that date the land we know as Iowa was the domain of the Indians. Following the defeat of Black Hawk, the famous Sac chief, a treaty was concluded by the United States and the Winnebagos, Sacs and Foxes, by which the United States acquired six million acres of land west of the Mississippi. This territory was opened June 1, 1833 and there was an immediate rush of settlers. In 1837 only the part of Jefferson County lying east of the Indian boundary was open to settlement. This line entered Jefferson County at a point on the south county line which is directly south of Libertyville; ran northeast crossing Cedar Creek near the present Rock Island Railroad bridge, then in a straight line northeast passing a little west of Fairfield and leaving the county at a point just west of the town of Old Pleasant Plain.

The earliest of our settlers came to the east and south parts of the county, along the water courses and in the timber country.

In 1836 there were estimated to be at least sixty-nine persons, men, women and children residents, in the county. Among family names were: Coop, Lanman, Wright, Blakely, Stout, Lemon, Mitchell, Walker, Lamberth, Huff, Betterton, Schwartz and Warner.

In 1838 a group of families crowded into the Betterton cabin and discussed plans far into the night for building a school and church. The first school in Liberty township was a log cabin; the first teacher, John Beck. It was used on Sunday as a church with the first minister, John Cameron, a methodist. This first school and church was located on the farm now owned by Frank Lyons.

History of Libertyville Methodist Church

A few years passed by and the pioneers gave their settlement the name of Libertyville on July 4, 1842. One hundred years later in 1942, the residents, led by Mayor Bliss Hall, celebrated the centennial.

In 1846 "Uncle Billie" Claridge, a circuit preacher dedicated a newly built log cabin church erected on the Eyestone property. In 1851 William Waught, grandfather of Maggie Copeland, gave the bell that is still in use in 1949. In 1859 the Burlington Railroad was built through Libertyville.

In 1901 the present church was built. An annex to the church was built in recent years making a Sunday School room and kitchen. Since then a basement has been added.

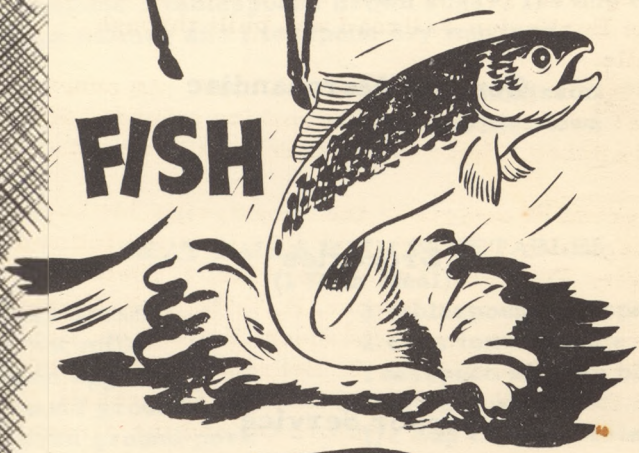
A record of pastors of the Libertyville Methodist Church, beginning as far back as 1879 lists the following: Rev. Charley Shepherd, Armacost, Pike, J. Fletcher Robertson, 1882, George Barber, H. C. Millice, Cruthers, Doud, Eyestone, Charley Richardson, Rollingson, Caldwell, Minear, Druse, Thornley, J. C. Behrens, Paul McBeth, Stodgehili Beach, W. N. Potter, Majors, Coggeshall, Smith, John Lathrop, Clyde Teel, Clifford Ott and the present pastor, L. M. Kirby. Reverend Kirby serves both the Libertyville Methodist Church and the Mt. Zion Methodist Church.

The old parsonage adjacent to the church was sold and a modern improved parsonage was purchased in 1948. It is located about four blocks west of the church on the south side of the street.



MEAT

FISH



GAME

LIBERTYVILLE FARMERS EXCHANGE

General Merchandise

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Libertyville

Iowa

M E A T S

EVERYDAY MEAT LOAF

2/3 cup dry bread crumbs	1/4 cup grated onion
1 cup milk	1 teaspoon salt
1 1/2 pounds ground beef	1/8 teaspoon pepper
2 slightly beaten eggs	1/2 teaspoon sage

Soak bread crumbs in milk; add meat, eggs, onion and seasonings. Mix well. Form in individual loaves and bake in greased muffin pans. Cover loaves with Piquant Sauce. Bake at 350 degrees for 45 minutes. Serves 8. Form into single loaf, spread sauce over loaf and bake 1 hour.

PIQUANT SAUCE

Combine 3 tablespoons brown sugar, 1/4 cup catsup, 1/4 teaspoon nutmeg and 1 teaspoon dry mustard.

Kathryn Adkisson
Libertyville, Iowa

MEAT BALLS WITH VEGETABLES

(1 Dish Meal)

3 slices bread	3 tablespoons chopped parsley
1 cup hot milk	2 cups tomato juice
1 beaten egg	1 teaspoon kitchen bouquet
3/4 pound ground beef	1 cup hot water
1/4 pound ground pork	1/2 cup chopped celery
Salt and pepper	1/2 cup chopped carrots
3 tablespoons grated onion	1 cup canned peas

Soften bread in milk; drain. Add egg. Mix meats; add seasonings, onions and parsley. Combine mixtures. Form in balls, roll in flour and brown in hot fat. Add tomato juice and kitchen bouquet; simmer 10 minutes. Add water, carrots and celery. Cover and simmer 30 minutes. Add peas and continue cooking until peas heat through. Serves 6.

Kathryn Adkisson
Libertyville, Iowa

HAM LOAF OR BALLS

- | | |
|----------------------------|----------------------|
| 1 1/2 pounds ground beef | 1/2 cup tomato soup |
| 1/2 pound ground cured ham | 1/2 cup cream |
| fat | 1 1/2 teaspoons salt |
| 2 eggs | Pepper to taste |
| 2 cups crushed corn flakes | 4 strips bacon |
- Place bacon on top. Bake in slow oven 45 minutes.

Mary McCleary

TUNA FISH SCALLOP

- | | |
|------------------------------|---------------------------------|
| 1 can tuna fish | 1 small bag potato chips rolled |
| 1 can cream of mushroom soup | to crumbs |

Grease casserole and put a layer of potato chip crumbs in bottom. Alternate layers of tuna fish, chips and spoonfuls of soup until dish is filled. Pour remainder of soup slightly diluted with milk, on top and dot with butter. Bake 30 minutes in moderate oven.

Alice M. Glass
Fairfield, Iowa

SALMON LOAF

- | | |
|------------------------------|----------------------|
| 2/3 cup flaked canned salmon | 1/4 teaspoon paprika |
| 1/2 teaspoon salt | 1 beaten egg |
| 1/3 cup cracker crumbs | 1/3 cup milk |

Bake in loaf pan in moderate oven for 25 minutes.

SAUCE

- | | |
|----------------------------|----------------------|
| 2 tablespoons flour | 2 tablespoons butter |
| 1/2 teaspoon salt | 1/4 teaspoon paprika |
| 1/4 cup liquor from salmon | 2/3 cup milk |

Cook until thick. Add 1 hard boiled egg and 1 tablespoon pickle, each chopped fine. Six times this recipe served 18.

Mrs. Gene Kirby
Fairfield, Iowa

MEAT BALLS

1 1/2 pounds ground beef	4 or 5 slices bread soaked in cold water
1/2 pound ground pork	
Salt and pepper	1 can of Campbells Tomato Soup
3 eggs separated	

Put half the tomato soup in the meat mixture and shape into balls. Pour remainder of soup over them after you have rolled them in flour and browned them. Place in casserole and bake in moderate oven 1 hour.

Ruth Swanson

CHICKEN SPAGHETTI RING

1 package spaghetti	3 eggs
1 teaspoon salt	1 cup milk
1/4 teaspoon paprika	Creamed chicken
1/4 teaspoon celery salt	

Cook spaghetti in boiling water 10 minutes. Drain. Add seasonings and beaten egg yolks. Fold in beaten egg whites. Pour in greased ring mold. Bake 45 minutes.

Ruth Swanson

HAM LOAF

2 pounds smoked ham, ground	2 pounds fresh pork, ground
	3 eggs
1 1/2 cups cracker crumbs	Dash of pepper
Milk to make a soft roll	

Mix and form into roll or loaf. Place in pan to bake. Baste often with sauce. Bake 3 hours at 325 degrees.

SAUCE

1 tablespoon dry mustard	1/2 cup vinegar
1 1/2 cups water	1 cup brown sugar

Mrs. Ruth Lyons Lapp
Jeannette, Pennsylvania

ESCALLOPED CHICKEN

Cook 1 medium sized hen until tender. Remove meat from bones and cut with scissors into small pieces. Thicken broth, but rather thin. Beat yolks of 4 eggs and stir into gravy and chopped chicken. Add 2 cups dry bread crumbs to gravy, then fold in stiffly beaten egg whites. Bake in moderate oven one hour.

Mrs. Russell Parsons

ESCALLOPED EGGS

4 hard cooked eggs	2 cups white sauce
3/4 cup chopped ham, chicken, veal or salmon	3/4 cup buttered cracker crumbs

Chop eggs fine. Sprinkle bottom of a buttered baking dish with crumbs. Cover with half the eggs. Cover eggs with sauce and sauce with meat. Repeat, cover with remaining crumbs. Bake in moderately hot oven 375 degrees until crumbs are brown. Serves 6.

Ruth Peebler

BARBECUED SPARERIBS

1 lemon, sliced thin	1/4 cup vinegar
1 large onion, chopped	1 teaspoon Worcestershire sauce
1 teaspoon salt	1 cup tomatoes or catsup
1 teaspoon chili powder	2 cups water
1 tablespoon celery seed	1/8 teaspoon cayenne pepper
1/4 cup brown sugar	

Brown ribs and cover with above. Bake 1 1/2 hours.

Ruth Peebler

BARBECUED WIENERS

Use the following sauce for 12 wieners and bake 25 minutes:

Continued

Tamale Pie, Continued

1 1/2 hours at 350 degrees covered. Uncover for last half hour. If dry baste with butter.

Ruth Peebler
Fairfield, Iowa

BAKED PORK CHOPS AND DRESSING

Pork Chops	Dry bread
Onion	Milk
Sage	

Fry pork chops brown, season with salt and pepper. Cover with water and simmer. Soak bread in milk and season with sage, onion, etc. Put chops and bread in bake dish in layers and add broth. Bake until brown.

Bernice Rodibaugh
Libertyville, Iowa

CORNED BEEF DeLUXE

2 cups cooked, sliced potatoes	1 cup grated cheese
2 cups thin white sauce	1/2 cup sliced onion
1-12 ounce can corned beef	1/4 cup buttered bread crumbs
3 hard cooked eggs	Salt, pepper and paprika if desired

Place potatoes in greased casserole, sprinkle with seasonings and cover with sliced pieces of corned beef. Add layer of onion. Cut eggs in half and push into mixture, cut side up. Combine white sauce and cheese, then add. Sprinkle with crumbs and bake in moderate oven (375 degrees) until browned. Serves 6 to 8.

Mrs. Tom Fordyce

HASH

2 cups leftover roast	4 cups raw potatoes, cup fine
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Continued

Hash, Continued

2 large onions, cut fine

Place into shallow baking pan, buttered. Mix with fork, if meat is lean dot with butter. Just barely cover with boiling water. Bake 45 minutes in hot oven or until potatoes are done.

Mrs. Tom Fordyce
Libertyville, Iowa

FILLED MEAT BALLS

2 cups cooked macaroni 1/2 cup thick, seasoned white
1 cup cubed baked ham sauce

Combine above ingredients.

Meat:

2/3 cup soft bread crumbs 1/2 teaspoon rosemary
1/2 cup milk 1 medium onion, grated
1 teaspoon salt 3 pounds ground hamburger
Few grains pepper 4 tablespoons shortening

Mix thoroughly crumbs, milk, salt, pepper, rosemary, onion and meat. Halve meat mixture. Place one portion between waxed paper on bread board. Roll in oblong shape 1/4 inch thick. Remove top paper. Place 1/2 macaroni filling in center of meat. Starting at wide edge, roll meat enclosing filling. Press edges firmly together. Repeat to make second roll. Place rolls on rack in uncovered pan. Spread with shortening. Bake in moderate (350 degrees) oven for 1 hour. Serves 8.

Mrs. Ed Williams
910 South Fourth
Fairfield, Iowa

A MEAT EXTENDER

3 sliced frankfurters 2 unbeaten eggs

Add to 1 quart of macaroni and cheese. Bake 45 minutes at 350 degrees.

HURRY-UP MEAT DISH

1 can spiced luncheon meat 1 can pork and beans

Open can of meat and place in center of baking dish. With 1 large can of beans, mix 1/2 cup brown sugar and pour over meat. Bake 20 minutes at 375 degrees.

Mrs. Robert McDonough
Libertyville, Iowa

SAUSAGE SEASONING

To 20 pounds of sausage add 5 rounding tablespoons salt, 4 rounding tablespoons pepper, 1 rounding tablespoon sugar.

Mrs. Dan Kelley

CHICKEN LOAF

1 chicken, cooked and shredded
1 cup bread crumbs
1 can mushroom soup
1 cup chicken broth
1 teaspoon pimiento

Place bread crumbs in bottom of baking dish. Add a layer of chicken and over it pour the mushroom soup and broth. Add pimento and cover with bread crumbs. Brown in moderate oven.

Mrs. Raymond Kneer

CHOP SUEY

1 pound cubed veal
2 or 3 small bunches celery
4 medium onions
1/4 cup butter

Brown veal, onions and celery in butter. Add 1 teaspoon salt and 1 teaspoon sugar and a little pepper. Add a little water and steam for 1 hour. Make a thickening of 2 table-spoons cornstarch and add to mixture. Add Choy sauce, 1 can sprouts, mushrooms. Serve with rice or noodles.

Mrs. Kenneth Adkisson

ITALIAN SPAGHETTI

Meat Balls:

1 1/2 pounds ground beef 1 cup grated dry bread crumbs
1 small onion 1 cup grated Italian cheese
1 egg

Use the following sauce:

2 cans Sarcine Italian Sauce 1 small onion
1 small clove garlic Salt and pepper to taste
1 teaspoon sugar

Brown onion, garlic in saucepan; put in Italian sauce, salt, pepper, sugar and let cook 5 to 10 minutes. Add 6 "cans" (Italian sauce cans) of water. Mix meat, egg, onion, and dry bread crumbs and cheese and form into balls and brown. Add to sauce and let cook about 3 hours on slow heat or until thick. Cook 1 pound Italian spaghetti. Wash off with cold water, pour sauce over spaghetti. When ready to serve, dip meatballs from sauce first. Makes 4 to 6 servings.

Mrs. J. E. Osing
4854 Quincy Street
Chicago 44, Illinois

HAM PATTIES

1 pound ground cooked ham 1/2 cup bread crumbs
1 1/2 cups cooked rice 1 tablespoon minced onion
2 eggs, well-beaten

Mix and make into patties. Cover with the following sauce:

1 can mushroom soup 1/2 can water
2 green peppers (optional)

Bake 30 minutes at 350 degrees. Serves 8.

Nell Whittlesey

HAM BALLS

1 pound ground raw ham 1 1/2 pounds ground raw pork
2 cups bread crumbs 2 beaten eggs
1 cup milk

Continued

Ham Balls, Continued

Mix altogether and shape into balls. Cover with sauce and bake 2 hours at 275 degrees, turning every half hour.

SAUCE

1 1/2 cups brown sugar	1/2 cup vinegar
1/2 cup water	1 teaspoon dry mustard

Mix altogether and bring to a boil. Makes 18 meat balls.

Nell Whittlesey

PORK CHOPS AND POTATOES

Brown chops on both sides. This greases the pan for potatoes at the same time. Place chops on top of raw sliced potatoes in skillet or Dutch oven. Stir a little flour into drippings and add a little milk and cook. Pour over chops and potatoes and bake covered in moderate oven 1 hour.

Mrs. Frank Cornell

BARBECUED HAMBURGER

Brown 1 pound of hamburger and drain off excess fat.
Add:

3/4 cup catsup	1 tablespoon vinegar
1 teaspoon salt	1 teaspoon sugar
1 large onion	1 tablespoon prepared mustard

Cover and let simmer. Split buns and spread with butter. Spoon meat into buns while hot.

Lorraine Maddix

NORWEGIAN MEAT BALLS

1 1/2 pounds pork, ground	2 medium potatoes, mashed
1/2 pound beef, ground	1 onion
3 eggs	3 teaspoons salt
1 cup milk	

Continued

Norwegian Meat Balls, Continued

Mix and drop by spoonfuls into flour. Brown in hot fat, use half butter and half lard. Place in cooker with 1 cup cream and steam for 1 1/2 hours.

Mrs. Frank Williams

1890



BREAD



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Iowa

B R E A D

ICEBOX ROLLS

2 cups hot water 1/3 cup sugar (add up to 1 cup
2 tablespoons lard for sweet rolls)
1 cake Fleischmann's yeast 1/4 teaspoon salt
 in 1/4 cup lukewarm water 7 cups flour
1 egg, beaten

Pour hot water over lard and let cool. Prepare yeast according to directions on package and add to water and lard mixture. Add other ingredients in order given. Let stand until light, work down. Let raise again until light. Pinch off dough you want to use for rolls. If you do not care to use all the dough at one time cover tightly and place in refrigerator for later use. Bake rolls at 400 degrees, 20 to 25 minutes.

Mrs. C. C. Booth

SALAD ROLLS

1 cup of milk scalded, pour over mixing bowl containing:
1 1/2 tablespoons sugar 1 teaspoon salt
1/4 cup shortening (butter preferred)

Let stand until lukewarm. Add 1 cake yeast softened in
1/4 cup warm water, white of 1 egg beaten stiff, gradually
3 1/2 cups flour. Knead until smooth, let raise once. (Good)

Mary McCleary

"NEVER FAIL DROP DUMPLINGS"

1 egg beaten lightly 1 1/4 teaspoons baking powder
1 tablespoon sour cream 1/4 teaspoon salt
3/4 cup flour

Cook 15 minutes.

Stella Ecklurd
Fairfield, Iowa

CORN BREAD

1 cup corn meal	2 teaspoons baking powder
1 cup flour	2 eggs
1 cup sweet milk	Salt
1/2 cup sugar	2 tablespoons melted shortening

Bake 20 to 30 minutes at 400 to 425 degrees.

Stella Ecklund
Fairfield, Iowa

NUT BREAD

Sift together:

2 cups flour	2 teaspoons baking powder
1 teaspoon salt	1 cup sugar

Add:

1 beaten egg	1 cup ground nut meats
1 cup milk	

Bake about 40 minutes at 325 degrees.

Mrs. Gene Kirby
Fairfield, Iowa

CORN BREAD

1 egg	1 1/2 cups flour
1/4 cup sugar	1 1/2 cups corn meal
1/2 cup lard	3 teaspoons baking powder
1 cup sweet milk	

Mrs. Robert McDonough

WAFFLES

2 cups flour	2 eggs separated
3 teaspoons baking powder	1/3 cup melted shortening
1/2 teaspoon salt	1 1/2 cups milk
2 tablespoons sugar	

Continued

Waffles, Continued

Mix and sift dry ingredients into mixing bowl. Drop in egg yolks and gradually add milk, beating until batter is smooth. Beat in melted shortening. Fold in stiffly beaten egg whites. Bake 3 minutes in iron which has been preheated.

Bernice Rodibaugh
Libertyville, Iowa

FRUIT CRESCENT

1 cup milk	1/2 cup sugar
2 cakes yeast	1 teaspoon salt
1/4 cup lukewarm water	2 beaten eggs
1/4 cup shortening	5 1/2 cups flour

Crumble yeast into lukewarm water. Scald milk and pour over shortening, sugar and salt. Cool milk to lukewarm. Add yeast, then the beaten eggs, then the flour. Beat until dough is formed. Knead until smooth. Place in greased bowl and let raise until double in bulk. When light, punch down and divide in half. Roll each piece into an oblong sheet 1/4 inch thick. Spread 2/3 of dough with sweetened fruit pulp (prunes, apricots, cherries). Fold the 1/3 not covered over the center 1/3. Fold the remaining 1/3 over the top. Place on greased baking sheet to form a crescent. Clip with scissors at 1 inch intervals along the folded edge of the dough. Let raise. Bake in moderate oven (375 degrees) 25 to 30 minutes. While warm spread with powdered sugar icing. This makes two crescents.

Mrs. Robert Chatfield
109 North College
Ottumwa, Iowa

GINGERBREAD

1/2 cup lard	1/2 teaspoon cloves
1/2 cup sugar	2 cups flour
1 egg	1 1/2 teaspoons soda
1 cup molasses	1 teaspoon cinnamon

Continued

Gingerbread, Continued

1 teaspoon ginger 1 cup hot water

Mix lard and sugar together well, add beaten egg, then molasses. Stir in next three ingredients and then add soda and ginger to hot water. The batter will be quite thin. Allow to bake at 325 degrees from 45 to 60 minutes in a pan that it can double its size.

Mrs. Robert McDonough

NUT BREAD

1 cup dates, cut fine	1 teaspoon of soda in hot water
1 cup sugar	Salt
1 egg	Vanilla
Butter size of an egg	1/2 cup walnut meats, cut fine
2 cups flour	

Soak dates in 1 cup boiling water. Let stand till cool. Add to it the sugar, egg and butter. Add flour and soda water, salt, vanilla and nuts. Beat well and bake in moderate oven for 45 minutes. If you like you may grease small cans, then fill about half full. This recipe makes 4 cans full.

Jennie McGrew

SWEDISH COFFEE RING

1 cake yeast 1 tablespoon sugar
1/2 cup warm water

Let mixture stand while 1/2 cup milk boils and cools. Put together and beat well. Add 1 cup flour and beat well. Add 1 cup flour and beat well. Let raise until doubled (20 minutes). Beat 2 eggs until light. Cream 4 tablespoons sugar and 3 tablespoons shortening and 1 teaspoon salt. Beat together, then add to yeast mixture and beat thoroughly. Add enough flour for a soft dough, mixing well and let raise until doubled. Divide in 2 parts. Roll out and spread each with brown sugar, butter, cinnamon and nuts. Roll into jelly roll and form ring. Slice top. Let raise until doubled. Bake 1/2

Continued

Swedish Coffee Ring, Continued
hour at 350 degrees. While still warm put on a powdered
sugar icing.

Mrs. Raymond Kneer

SWEET CREAM BISCUITS

4 cups sifted flour 1 teaspoon salt
6 teaspoons baking powder 1 1/2 cups thick sweet cream

Add a little water if needed.

Sift flour, baking powder and salt together, add cream
and stir with fork until all flour is moistened, adding a little
water if needed. Knead 10 minutes on lightly floured board.
Roll and cut. Bake in hot oven (450 degrees) about 12 minutes.

Mattie Goepal

Biscuits (Lottie)

2 cups sifted flour 1/4 cup shortening
3/4 teaspoon soda 1/2 cup milk 1/4 cup white vinegar
1/4 teaspoon salt. mix & knead 10 times
bake 450° 12 or 15 min

DESSEIN PASTIERE



DESSERTS PASTRIES





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Fairfield

Iowa

DESSERTS AND PASTRIES

CHERRY PUDDING

- | | |
|----------------------------|------------------------|
| 1 cup sugar | 1 cup drained cherries |
| 1 tablespoon butter melted | 1 cup flour |
| 1 egg | |

Mix in order given and bake in 300 degree oven until firm, about 25 minutes.

Mrs. Wilber Harper
Batavia, Iowa

FRUIT SQUARES

- | | |
|--|-----------------------------|
| 1 small can fruit cocktail | 1/2 cup butter |
| 1 package raspberry flavored gelatin dessert | 1 1/2 cups powdered sugar |
| | 1 egg |
| 1/2 pint whipping cream | 18 graham crackers, crushed |

Make raspberry flavored gelatin dessert. Let set.

Cream butter and sugar and add slightly beaten egg. Crush graham crackers. In a 7x11x2 inch pan place a layer of graham cracker crumbs and then the creamed butter and sugar mixture. When gelatin is partially set, whip. Whip cream and fold into the gelatin with the fruit cocktail. Pour over mixture in pan. Top with a layer of crumbs.

Mrs. D. A. Tedrow

CHOCOLATE BREAD PUDDING

- | | |
|-----------------------------|-----------------------|
| 2 cups dry bread crumbs | 2 eggs, well-beaten |
| 4 cups milk scalded | 1/2 cup sugar |
| 2 squares chocolate, melted | 1/4 cup melted butter |
| 1/4 cup sugar | 1 teaspoon salt |
| 1 teaspoon vanilla | |

Continued

Chocolate Bread Pudding, Continued

Pour scalded milk over bread crumbs and let stand 30 minutes. Blend carefully with well beaten eggs. Add remaining 1/2 cup sugar, melted butter, salt and vanilla to chocolate mixture. Combine with crumbs and milk mixture. Pour into well greased baking dish and bake 325 degrees for 1 hour or until firm. Serve with the following:

HOT PUDDING SAUCE

1 cup sugar	1 1/4 cups boiling water
2 tablespoons cornstarch or	1 teaspoon vanilla
4 tablespoons flour	1 tablespoon butter
1/4 teaspoon salt	

Mix sugar, cornstarch and salt thoroughly. Add boiling water gradually and boil 5 minutes stirring constantly. Remove from heat and add butter and vanilla.

Mrs. Wilber Harper
Batavia, Iowa

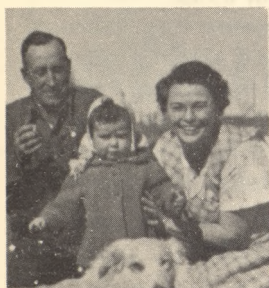
MAPLE NUT ICE CREAM

(Makes 1 gallon)

3 1/2 cups sugar
4 cups milk
2 whole eggs
2 heaping teaspoons flour
1 teaspoon maple flavoring
2 cups ground nut meats
2 quarts thin cream

Burn 1/2 cup sugar, add 1/2 cup boiling water. Cook into syrup. Heat milk, remainder of sugar and eggs, flour, pinch of salt. Cool. Add syrup and cream. When partly frozen add nuts and flavoring.

Mary McCleary
Fairfield, Iowa



BROWN BETTY

Butter a casserole. Place a layer of apples in the dish, sprinkle with sugar, spice and a dash of salt. Add a layer of buttered crumbs. Alternate fruit with seasonings and crumbs to fill the dish. Bake at 350 degrees for 30 minutes.

Mrs. Tom Fordyce

ORANGE WHIP

Make one package of orange jello and one package of vanilla pudding separately. After jello is cooled to a syrupy consistency, whip. Then fold in cooled pudding. Chill and serve.

Mrs. G. O. Cooper
Fairfield, Iowa

DATE PUDDING

1 1/2 cups chopped dates	1 level teaspoon soda
1 1/2 cups chopped nuts	1/4 cup butter
1 1/2 cups boiling water	

Mix all of these ingredients in one pan. In another pan or bowl mix:

1 cup sugar	1 teaspoon vanilla
1/4 teaspoon salt	2 eggs

Add to the date-nut mixture, then add 1 1/2 cups flour and 1 teaspoon baking powder. Mix thoroughly and bake at 375 degrees. While pudding is baking you may mix the dressing for it:

1 cup chopped dates	1/2 cup chopped nuts
1 tablespoon butter	3/4 cup water
1 tablespoon flour	1 cup sugar
Pinch of salt	

Mix in a pan and let boil a few minutes. Spread over the pudding while it is still warm. Whipped cream may be

Continued

Date Pudding, Continued
used instead of this dressing.

Mrs. Leo Martin
Batavia, Iowa, Route 3

CHERRY PUDDING



1 cup sugar
2 tablespoons butter
1 1/2 cups cherries and juice
1 teaspoon soda
1 egg
1 1/2 cups flour

Cream sugar and butter, add beaten egg, then cherries and juice. Sift soda and flour together and add. Bake in a moderate oven.

Louise Wells
Mrs. Emma Cornell
Libertyville, Iowa

GRAHAM CRACKER ROLL

1/2 pound graham crackers 1 cup whipped cream
1/2 pound marshmallows 3/4 cup nut meats
1/2 cup chopped dates

Roll crackers. Add marshmallows cut in small pieces. Add chopped dates and nuts, then whipped cream. Make into roll and place in waxed paper and place in refrigerator. Better if made day before it is to be used.

Mrs. Louise Wells
Libertyville, Iowa

APPLE DUMPLINGS

Use your favorite pastry mix. Divide dough in half. Roll each half $\frac{1}{8}$ inch thick, making a square sheet. Cut into 5×5 inch squares. Place $\frac{1}{4}$ to $\frac{1}{2}$ an apple diced on each and sprinkle with 1 tablespoon sugar, dash of cinnamon and $\frac{1}{2}$ teaspoon butter. Bring edges of dough up over apples and press together good. Place in greased pan. Mix together 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{8}$ teaspoon salt, 2 teaspoons cinnamon and 3 tablespoons flour. Pour into this 2 cups boiling water. Mix well and pour over dumplings. Bake 45 minutes at 375 degrees. Brown sugar may be used in the sauce. If apples are diced, the baking time is shortened.

Mattie Goepal

COCOA DIP

1 cup brown sugar	$\frac{1}{2}$ cup milk
1 cup white sugar	1 teaspoon vanilla
4 tablespoons cocoa	1 tablespoon butter

Mix sugar and cocoa. Add butter and milk. Cook until mixture forms a soft ball.

Mattie Goepal

LEMON CUPS

1 cup sugar	Grated rind of 1 lemon
$\frac{1}{4}$ cup flour	3 well-beaten egg yolks
$\frac{1}{8}$ teaspoon salt	$1 \frac{1}{2}$ cups milk, scalded
2 tablespoons melted butter	3 stiffly beaten egg whites
5 tablespoons lemon juice	

Combine sugar, flour, salt and butter. Add lemon juice and rind. Add to combined egg yolks and milk, then mix well. Fold in egg whites and pour into greased custard cups. Bake in pan of hot water in moderate (325 degree) oven for 45 minutes. When baked each dessert will have custard on bottom and sponge cake on top. This may be baked in greased

Continued

Lemon Cups, Continued

molding ring and fill center with ice cream.

Ruth Peebler

Libertyville, Iowa

APPLE CINNAMON PUFFS

Boil to syrup (about 5 minutes):

1 cup sugar

1/2 teaspoon red fruit coloring

1 cup water

Place in greased shallow pan (8''x12'') 4 or 5 apples, peeled and thinly sliced. Pour syrup over the apples. Sift together:

1 1/2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt

Cut in 1/4 cup shortening

Stir in 3/4 cup milk to make soft dough.

Drop 12 spoonfuls of dough on top of apples, and make dent in top of each. Place in dented dough a mixture of: 2 tablespoons melted butter, 2 tablespoons sugar, 1/2 teaspoon cinnamon.

Bake in hot oven 25 to 30 minutes. Serve warm. Very good.

Mary McCleary

MAPLE MOUSSE

5 egg yolks

1 cup maple syrup

1 pint whipping cream

Heat maple syrup and add beaten egg yolks and cook until it coats the spoon. Beat until cool. Whip cream and fold into custard. Freeze.

Mrs. Bliss Hall

Fairfield, Iowa

MY FAVORITE REFRIGERATOR ICE CREAM

1 cup milk heated. Melt 20 marshmallows in milk and beat. Cool and add 1 cup whipped cream and a pinch of salt, then put in the refrigerator. A cup of crushed pineapple or other fruit may be added before freezing.

Mrs. Ethel Hissem
Mrs. Frank Williams

ICE BOX PUDDING

2 cakes German sweet chocolate 4 tablespoons water

Melt chocolate with the water in top of double boiler. Beat 4 egg yolks and 4 tablespoons sugar until creamy. Beat egg whites and fold with chocolate into egg yolks and sugar. Arrange in layers with 3 dozen lady fingers or sponge cake. Chill in refrigerator.

Ruth Swanson
Mrs. Anna Anderson

APPLE PUDDING

1 cup sugar 1 teaspoon soda
1/4 cup butter or other shortening 1/2 teaspoon salt
1 1/2 cups finely chopped apples 1/2 teaspoon nutmeg
1 cup sifted flour 1/2 teaspoon cloves
1 egg
1/2 teaspoon cinnamon

Cream sugar and butter. Add beaten egg. Sift dry ingredients together and add to creamed mixture. Fold in chopped apples. Bake in 8 inch square pan 1 hour at 350 degrees. Serve with hard sauce.

HARD SAUCE

2/3 cup brown sugar 2 or 3 tablespoons cream
1/3 cup butter 2 teaspoons vanilla

Continued

Hard Sauce, Continued

Cream brown sugar and butter. Add cream and vanilla. Serve over apple pudding.

Mrs. Ruth Lyons Lapp
Jeannette, Pennsylvania

CREAM PUFFS

1/2 cup butter	1 cup boiling water
1 cup flour	1/2 teaspoon salt
4 eggs unbeaten	

Add butter to boiling water. Add 1 cup flour and cook till clear. Cool, then add eggs, one at a time. Blend and drop by tablespoonfuls on cookie sheet. Bake 10 minutes at 450 degrees or 25 minutes at 400 degrees. Turn off oven heat, and cool slowly in oven.

FILLINGS FOR CREAM PUFFS

1 cup sugar	3 cups milk
1/2 cup flour	1 1/2 teaspoons vanilla
1/8 teaspoon salt	3 eggs beaten

Cook in double boiler. May add 1 cup heavy cream, whipped.

BUTTERSCOTCH SAUCE

3 tablespoons butter	1 cup brown sugar
1/4 cup milk	2 tablespoons cornstarch

Cook in double boiler.

(May also fill puffs with ham or chicken salad or creamed meat.)

Mrs. Ralph Peebler
Fairfield, Iowa, Route 3

FROZEN OR CHILLED ORANGE PRUNE WHIP

2 stiffly beaten egg whites	1 tablespoon orange rind
1 scant cup sugar	2 cups cream, as light as will whip
1 1/2 cups prune pulp	

Continued

Frozen or Chilled Orange Prune Whip, Continued

1 cup orange juice 1/4 cup lemon juice

Beat eggs, add sugar, juice and rind. Fold in whipped cream. Freeze 3 hours or chill overnight.

Mrs. Ralph Peebler
Fairfield, Iowa, Route 3.

APPLE CRISP

1/2 cup brown sugar 2/3 cup sugar
1/2 cup butter Cinnamon
1 cup flour 4 tablespoons water
1/4 teaspoon salt 10-12 tart apples

Mix butter, brown sugar, flour and salt to form a crumbly mixture. Butter baking pan and fill 3/4 full of sliced apples mixed with sugar, cinnamon and water. Cover with crumbled mixture and bake at 350 degrees about 45 minutes. Serve with whipped cream.

Mrs. Nelle B. Peebler
Fairfield, Iowa

CHRISTMAS SALAD DESSERT

1 package lemon jello
1 package lime jello
1 small can crushed pineapple
15 marshmallows
1/2 pint whipping cream
1/2 cup pecans
1 package Philadelphia Cream Cheese

Dissolve jello and cut the marshmallows into the hot liquid so they will melt. Cool, then place in refrigerator until wobbly. Add pineapple and nuts. Mash cheese with fork and add. Whip cream and fold into jello mixture. In meantime set 2 boxes red jello and when it is partially set add to



Continued

Christmas Salad Dessert, Continued
first mixture so that it forms a clear red layer over the green. Chill thoroughly and cut in squares to serve.

Mrs. Clifford Boggs
Fort Madison, Iowa, Route 1

ICE BOX DESSERT



1 pound chocolate sandwich cookies,
roll into crumbs, then divide into 3 parts
1 cup powdered sugar
1/2 cup soft butter, not melted
Mix together and add 2 eggs. Place
one part of crumbs in bottom of pan.
Add filling, then second layer of crumbs
then add pineapple and no juice. Add 1
pint whipping cream, sprinkle with re-
mainder of crumbs. Add nut meats.

Make the night before serving.

Mrs. Tom Fordyce
Libertyville, Iowa
Mrs. Harold Watkins
Stockport, Iowa

APPLE GOODIES

First Part:

2 quarts sliced apples
2 cups white sugar
2 tablespoons flour

1/4 teaspoon salt
Cinnamon

Second Part:

1 cup oatmeal
1 cup brown sugar
1 cup flour

1/4 teaspoon soda
1/4 teaspoon baking powder
1/2 cup butter

Mix part one and put in buttered baking dish. Crumb

Continued

Apple Goodies, Continued
part two and put on top of apple mixture.

Arlene Chatfield
109 North College
Ottumwa, Iowa

GRAPE ICE

1 quart grape juice sweetened to taste with syrup to assure sugar being dissolved. Juice of 1 or 2 lemons and 1 orange. Freeze to mush then remove to bowl and quickly beat with Dover beater. Freeze again.

Lois Lyons

ICE CREAM (1 gallon)

4 cups milk	1/4 teaspoon salt
2 cups sugar	1 beaten egg
8 tablespoons flour	

Cook until thick. Pour in freezer can and add:

3 cups cream	5 cups milk
2 or 3 tablespoons vanilla	

Pack with salt and ice and freeze.

Mrs. Merwin C. Fordyce

DATE PUDDING

3/4 cup Pearl tapioca	1 cup chopped dates
3 cups light brown sugar	1 cup nuts

Soak tapioca in 1 quart cold water overnight. Add sugar and dates and cook until thick, stirring well. Add nuts. Cool and serve with whipped cream.

Albert Ferrel

CARAMEL SAUCE (4 Star)

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

Cook to soft ball stage. Remove from fire and let set until bubbles disappear, then beat in 3/4 cup cream.

Lois Lyons

CARAMEL DUMPLINGS

1/2 cup brown sugar
1 cup white sugar
2 1/2 cups boiling water
1 tablespoon butter

Mix in a saucepan and boil 15 minutes.

1/2 cup brown and white sugar
Butter size of an egg
1/2 cup milk
1 teaspoon vanilla

1 teaspoon baking powder 1 cup flour

Mix batter in order given and drop by teaspoon into boiling syrup. Boil gently 20 minutes in covered kettle.



Mrs. Charles Beghtol
Ottumwa, Iowa

LAZY DAY PUDDING

1 cup flour 1 cup raisins, dates or cocoa-
2 teaspoons baking powder nut
3/4 cup sugar 1 cup brown sugar
1/2 teaspoon salt 2 cups boiling water
1/2 cup milk 1 tablespoon butter

Sift together dry ingredients. Add milk and raisins and pour into oiled baking dish. Mix the brown sugar, boiling water and butter and pour over cake batter. Bake 30 minutes in moderate oven. Makes a pudding with its own sauce.

Mrs. L. M. Kirby

DATE PUDDING

Batter:

1 cup flour	1 tablespoon butter
2 teaspoons baking powder	1/2 cup milk
1/2 cup sugar	1 cup chopped dates

Syrup:

2 cups brown sugar	1 tablespoon butter
3 cups hot water	

Mix sugar, water and butter. Boil 10 minutes.

Batter: Cream butter and sugar. Add sifted dry ingredients and milk. Add dates. Drop batter as dumplings into syrup and bake in moderate oven (350 degrees) for 25 minutes. Serve with whipped cream.

Mrs. Marie Osing
Batavia, Iowa

BAVARIAN CREAM

2 boxes strawberry or raspberry jello	1 small can crushed pineapple 1/2 pint ice cream
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Set jello, let congeal, then beat with egg beater until very foamy. Add pineapple and ice cream cut in chunks. Put in refrigerator until thick. Makes about 12 servings.

Mrs. C. L. Osing
4854 Quincy
Chicago, Illinois

HEAVENLY RICE

2 cups cooked rice	1 cup crushed pineapple
1/4 pound marshmallows, cut in pieces.	

Add a generous portion of whipped cream, sweetened. Chill.

Mrs. Frank Cornell

MY OWN SPECIAL ICE CREAM

(Makes 1 1/2 gallons)

1 gallon whole milk	3 junket tablets dissolved in 1
3 1/2 cups sugar	tablespoon water
3 1/2 cups pure cream	2 tablespoons vanilla

Put half of milk on to heat. Add sugar and stir until dissolved. Heat to lukewarm, then remove from heat and pour into freezer. Add cream and vanilla and more milk until freezer can is 3/4 full. Add junket which has been dissolved in the tablespoon of water. Stir through ice cream thoroughly. Let stand until it forms a custard and then start freezing.

Mrs. Aaron Maddix

ORANGE CREAM SHERBET

Use juice of 2 oranges and 3 lemons. Add 1 cup of sugar. When ready to pour mixture into freezer add 1 cup of cream and 1 cup milk. When partly frozen add beaten white of one egg. Serves 9.

Mrs. Alison Jones

BLACK MAGIC PUDDING

1/2 cup white sugar	1/4 cup cocoa
1/2 cup brown sugar	

Prepare 1 package of white cake mix as usual and pour into cake pan. Combine the cocoa, white and brown sugar and sprinkle over the top of the cake batter. Pour 1 cup cold water over the cake. Bake. Serve with cream. This will have a chocolate pudding in bottom of cake pan.

Arlene Chatfield

109 North College, Ottumwa, Ia.

Mrs. Jack Peebler

803 South 3rd St., Fairfield, Ia.

RHUBARB PIE

Pour boiling water over 2 cups chopped rhubarb. After standing 5 minutes, pour off the water. Mix with rhubarb, 1 cup sugar, piece of butter, yolk of 1 egg, 1 tablespoon flour and lemon flavoring. Bake in rich pie crust until done, then top with meringue and brown in oven.

Stella Ecklund
Fairfield, Iowa
Emma Cornell
Libertyville, Iowa

ANGEL FOOD PIE

Mix:

1 cup of crushed pineapple 1 cup sugar
1 cup cold water Pinch of salt

Place in top of double boiler and when the mixture reaches the boiling point, add to it 2 1/2 tablespoons cornstarch, dissolved in a little cold water. When the cornstarch is cooked, set aside to cool. When cold fold in 3 stiffly beaten egg whites. Put in a baked pie shell and cover with whipped cream and sprinkle with nut meats. Keep in a cool place until ready to serve. This will make two ordinary sized pies.

Mrs. D. A. Tedrow
Libertyville, Iowa

GOOD PIE CRUST

Use half as much shortening as flour and half as much water as shortening. Use 1 tablespoon vinegar in place of 1 tablespoon water for flakier crust.

Maxine Manske

BROWN SUGAR CHOCOLATE PIE

(9-inch pie)

1 square bitter chocolate	1 1/2 cups scalded milk
1 cup brown sugar	2 tablespoons butter or 2
3 tablespoons flour	tablespoons margarine
2 eggs, beaten	1 teaspoon vanilla

Melt chocolate in top of double boiler. Stir in sugar, flour, beaten eggs and milk. Cook over hot water, stirring constantly until thick. Remove from heat. Beat in butter and vanilla. Cool. When filling is lukewarm, carefully pour or spoon the filling into cooled baked pie shell. Top with meringue or whipped cream with chopped pecans.

Mrs. Jane Aldrich
808 West Adams,
Fairfield, Iowa

LEMON CHIFFON PIE

Dissolve 1/2 package lemon jello in 1/2 cup hot water. After bringing this to a boil add 4 egg yolks, 1/2 cup sugar and juice of 1 lemon. Let cool. When mixing the two together use egg beater. Beat the 4 egg whites with 1/2 teaspoon salt, 1/2 cup sugar and add to first mixture. If graham cracker crust is used, crush 12 graham crackers and mix with 1/4 cup sugar and 1/4 cup butter. Bake 10 or 15 minutes. Cool before putting in the filling. Chill pie in refrigerator before serving.

Mrs. Anna Anderson
3421 Franklin Avenue,
Des Moines, Iowa

WHIPPED CREAM PIE

1 pint heavy cream, whipped	1 heaping cup crushed or diced
1/2 cup sugar	pineapple
Few drops lemon extract	

Continued

Whipped Cream Pie, Continued

Drain juice from pineapple. Fold fruit into whipped cream. Add flavoring and spoon or pour into baked pie crust. Chill until ready to serve.

Mrs. Abe Maddix
Fairfield, Iowa, Route 3

STRAWBERRY CHIFFON PIE

1 package strawberry jello	1 pint crushed strawberries
1 cup hot water	1/2 cup cream, whipped
1/2 cup sugar	1 baked pie shell

Add sugar to berries and let stand awhile. Drain juice and add to jello. Cool and whip. Add berries and cream. Chill in pie shell.

Mrs. Ruth Swanson

BUTTERMILK PIE

2 cups rich buttermilk	3 eggs beaten with the sugar
1 tablespoon butter	1 cup raisins
1 cup sugar	Nutmeg

Place raisins in unbaked pie shell. Mix other ingredients and pour over raisins. Put on the top crust and bake.

Mrs. Abe Maddix
Fairfield, Iowa, Route 3

RHUBARB PIE

1 cup sugar	2 eggs
1/4 cup flour	Butter

Mix together. Add 3 cups cut, raw rhubarb. Bake in

Continued

Rhubarb Pie, Continued
double crust in moderate oven.

Mrs. Ed Williams
910 South Fourth,
Fairfield, Iowa

CREAM PIE

- 2/3 cup sugar
- 2/3 cup milk
- 2/3 cup cream
- 1 teaspoon cinnamon
- 3 beaten egg whites

Mix ingredients in bowl. Fold in egg whites last. Pour into unbaked pie shell and bake as a custard pie.

Mrs. Hal Tedrow
Libertyville, Iowa
Mrs. Maggie Copeland
Libertyville, Iowa



AMBROSIA PIE

- | | |
|------------------------------|-------------------------------------|
| 1/2 cup flour | 1/2 cup orange juice |
| 1/4 cup sugar | 2 tablespoons lemon juice |
| 1/4 teaspoon salt | 3 to 4 teaspoons grated orange rind |
| 1 1/4 cups water | |
| 2 egg yolks, slightly beaten | 1/2 teaspoons grated lemon rind |

Combine flour, sugar and salt in top of double boiler. Add water and egg yolks, mixing thoroughly. Place over hot water and cook 10 minutes or until thickened, stirring constantly. Remove from fire. Add fruit juice and grated rinds. Chill. Pour into baked pie shell.

MERINGUE FOR AMBROSIA PIE

- | | |
|---------------|---------------------|
| 2 egg whites | Dash of salt |
| 1/2 cup sugar | 2 tablespoons water |

Put in top of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water and beat 1 minute. Remove from fire and continue to beat for 2 minutes. Pile lightly on pie. Arrange orange sections on

Continued

Meringue for Ambrosia Pie, Continued

meringue and sprinkle with cocoanut.

Mrs. Ed Williams
910 South Fourth Street,
Fairfield, Iowa

NESSELRODE PIE

1 tablespoon gelatin	2 egg yolks
1/4 cup water	1/2 teaspoon salt
2 cups light cream or whole milk	1/4 cup sugar

Soak the gelatin in the water. Scald cream and add slowly to eggs. Cook in double boiler until thick (5 minutes). Remove from hot water and add gelatin. Chill until it begins to thicken. Beat 2 egg whites stiff. Add 6 tablespoons sugar. Fold into chilled custard. Pour into baked pie shell. Chill until set. Sprinkle with chocolate shavings.

Arlene Chatfield

PIE CRUST MIX

3 cups flour	1 teaspoon salt
1 cup lard	
Add:	
1 beaten egg	1 teaspoon vinegar
5 tablespoons water or milk	

This can be baked or stored in refrigerator to be used as needed.

Mrs. Robert McDonough

LEMON PIE

1 lemon (juice and grated rind)	3 tablespoons cornstarch
	1 cup granulated sugar

Continued



COCOANUT CREAM PIE

- 1/2 cup flour
- 1/2 cup sugar
- 1/8 teaspoon salt
- 1 2/3 cups scalded milk
- 3 egg yolks
- 1 1/2 cups moist shredded cocoanut
- 3 egg whites
- 6 tablespoons sugar
- 1 baked undercrust

Combine flour, 1/4 cup sugar and salt with 1/3 cup milk in top of double boiler. Cook until thick, stirring constantly, adding gradually remaining 1 1/3 cups of milk. Cover and continue cooking over boiling water for 15 minutes. Beat egg yolks with 1/4 cup sugar. Pour cooked mixture over beaten egg yolks stirring constantly. Return to double boiler and cook 3 minutes longer. Fold in 1 cup cocoanut. Chill and turn into pastry shell. Beat egg whites until stiff, add gradually the 6 tablespoons sugar and continue to beat. Then fold in 1/4 cup cocoanut. Sprinkle remaining 1/4 cup cocoanut over top of pie. Bake in preheated oven 325 degrees for 15-20 minutes.

Marie Blough

RAISIN CUSTARD PIE

- 2 cups milk
- 1 cup sugar
- 1/2 cup cream
- 1 tablespoon flour
- 2 eggs, separated and beaten
- 1 teaspoon ground cloves

Line pie crust with raisins and pour in the filling. Bake in moderate oven until firm.

Mrs. Dan Kelley
Fairfield, Iowa, Route 3

MOCK LEMON PIE

1 cup sugar
2 egg yolks
2 rounding tablespoons flour
1 teaspoon lemon extract

1 cup boiling water
1 teaspoon cream of tartar
Butter
Salt

Mix sugar, flour, cream of tartar. Add enough water to make paste. Beat in egg yolks, then add to boiling water. Cook and then add butter and flavoring. Pour in baked pie shell and top with meringue.

Mrs. Sylvia Wells

LEMON CHIFFON PIE

1 teaspoon unflavored gelatin
1/4 cup cold water
3 eggs, separated
1 tablespoon grated lemon rind

1/4 cup lemon juice
3/4 cup granulated sugar
1/4 teaspoon salt

Soften gelatin in cold water 5 minutes. Cook beaten egg yolks, lemon juice, 1/2 cup sugar and salt together in double boiler until slightly thickened. Add lemon rind, and stir in gelatin until dissolved. Remove from heat. Beat egg whites until stiff, gradually beat in remaining 1/4 cup sugar. Fold into hot lemon mixture. Pour into baked pie shell. Chill 3 hours or longer.

Ila Glotfelty

PINEAPPLE PIE

1 can sliced pineapple
1 cup sugar
1 egg

1 teaspoon butter
1 tablespoon cornstarch

Dice pineapple and pour with juice into saucepan. Add butter and sugar. Boil 5 minutes. Add cornstarch to well beaten egg and stir until well mixed. Add to the cooked pineapple and stir constantly until it thickens. Cool slightly and bake between two crusts.

Elsa B. Crawford
Libertyville, Iowa

COOKIES & CAKES



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Batavia



Iowa

COOKIES AND CAKES

ICE BOX DATE PINWHEEL COOKIES

1 cup white sugar	4 cups flour
1 cup brown sugar	1 teaspoon soda
1 cup shortening	1 teaspoon vanilla
3 eggs	1/2 teaspoon salt

Cream sugar and shortening. Add eggs and beat well. Sift flour with soda and salt, then add to creamed mixture. Roll to 1/2 inch thickness and spread with the following mixture:

1 pound dates cut in fine pieces	1/2 cup water
1/2 cup ground or chopped nuts	1/2 cup sugar

Cook until thick. Let cool and spread on dough. Roll like a jelly roll and place in refrigerator. If you roll out the dough on a waxed paper which has been floured a little, the cookie roll can be rolled in this paper to be stored in the refrigerator. Slice about 1/4 inch thick and bake at 375 degrees.

Allie Hedberg
Libertyville, Iowa

FROSTED COOKIES

1 cup molasses	2 teaspoons soda dissolved in a little water
1 cup sugar	1 teaspoon ginger
3/4 cup lard	1 teaspoon cinnamon
2 eggs	4 1/2 cups flour
1/2 cup sour cream	

Drop by teaspoon on a cookie sheet and bake at 400 degrees about 10 minutes. When cool frost with the following icing:

1 cup sugar	1/2 cup water
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Boil together until it threads. Pour syrup over 1 egg white well-beaten. Beat well and spread on cookies.

Mrs. Wilber Harper
Batavia, Iowa

CHOCOLATE DROP COOKIES

1 well-beaten egg	1 2/3 cups cake flour
1 cup brown sugar	1 2 teaspoon salt
1 teaspoon vanilla	1/2 teaspoon soda
1/2 cup shortening	1/2 cup sweet or sour milk
2-1 ounce squares unsweet- ened chocolate, melted	1/2 cup nut meats

Beat egg and sugar until light, add vanilla and shortening melted with chocolate, blend well. Add sifted dry ingredients alternately with milk, then add nut meats. Drop from teaspoon 2 inches apart onto greased cooky sheet. Bake in moderate oven (350 degrees) 10-12 minutes. While warm frost with the following icing:

1 cup brown sugar	6 tablespoons cream
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Boil 2 minutes and add enough confectioners sugar to make spreading consistency. Add 1 teaspoon vanilla if desired.

Edna Boggs

COCOANUT COOKIES

First part:

1/2 cup softened butter	1/2 cup powdered sugar
1 cup flour	

Mix and spread thin in pan. Use a spatula or your hand to make it 1/8 or 1/4 inch thick. Bake 10 minutes at 375 degrees.

Second part:

1 cup brown sugar	1 cup nut meats
2 eggs	1 1/2 cups cocoanut
2 tablespoons flour	Pinch of salt
1/2 teaspoon baking powder	1 teaspoon vanilla

Beat eggs and add sugar. Mix well. Add other ingredients. Spread on first part while still hot. Return to oven and bake at 325 degrees for 20 minutes. Cut in diamond shapes if desired.

Lois Lyons
Libertyville, Iowa

SUGAR COOKIES

- | | |
|----------------------------------|----------------------------|
| 2 1/2 cups sugar | 1/2 cup milk |
| 1 cup butter or other shortening | 2 teaspoons vanilla |
| 1/2 cup cream | 4 teaspoons baking powder |
| | Flour to make a soft dough |
- Roll thin. Sprinkle with sugar and bake in a hot oven.

Olive Johnston
Libertyville, Iowa

POTATO DOUGHNUTS

- | | |
|-------------------------------------|---------------------------|
| 4 large potatoes, cooked and mashed | 1/2 cup milk |
| 3 beaten eggs | 3 teaspoons baking powder |
| 2 cups sugar | 3 cups flour |

Mix. Roll out and cut and fry in hot fat.

Olive Johnston
Libertyville, Iowa

FRENCH PASTRIES

- | | |
|-------------|----------------------|
| 1 cup sugar | 2 tablespoons butter |
|-------------|----------------------|
- Cream sugar and butter. Simmer 1 cup raisins in 2 cups water about 10 minutes or until 1 cup liquid remains. Cool, then sift together:
- | | |
|-----------------|----------------------|
| 2 cups flour | 2 teaspoons cinnamon |
| 1 teaspoon soda | 1 teaspoon nutmeg |
| Pinch of salt | Nuts if desired. |

Mix and bake in large pan as it should be only 1/2 inch thick. While still warm ice sparingly with powdered sugar icing. Cut in squares. These are excellent served with coffee.

Stella Ecklund
Fairfield, Iowa

CHOCOLATE CHIP COOKIES

1 cup shortening	1 1/2 cups flour
3/4 cup brown sugar	2 cups quick oats
3/4 cup white sugar	1 teaspoon vanilla
2 eggs	1 cup nut meats
1 teaspoon soda dissolved in 1 tablespoon hot water	1 package chocolate chips

Mix in order given. Bake at 375 degrees for 12-15 minutes.

Mrs. Jack Allison
Agency, Iowa

GINGER SNAPS

Place in a bowl:

2 cups soft butter	2 cups sugar
3 beaten eggs	1 pint molasses beaten with 1 tablespoon soda until cream colored
2 tablespoons of ginger sifted with 8 cups of flour	

Mix until smooth. Chill, roll and cut. Bake slowly at 325 degrees. Makes 100.

Mrs. Gene Kirby
Fairfield, Iowa

OLD-FASHIONED OATMEAL COOKIES

Cream:

2 3 cup butter	1 cup sugar
1 2 teaspoon salt	

Add:

2 well-beaten eggs	1/2 teaspoon baking powder
2 tablespoons sour cream	1 cup oatmeal
2 teaspoons soda dissolved in sour cream	1 cup raisins
2 cups flour	1 teaspoon vanilla
	Nut meats if desired

Mix in order given and bake at 375 degrees.

Ruth Swanson
Libertyville, Iowa

GOOD DONUTS

One cup sugar, one cup milk
Two eggs beaten fine as silk
Salt and nutmeg (or lemon will do)
Two teaspoons baking powder. Lightly stir the flour in
Roll on board, not too thin
Cut in diamonds, twists or rings
Drop with care the doughy things
Into fat that briskly swells
Evenly the spongy cells.
Watch with care the time for turning,
Fry them brown, just short of burning.
Roll in sugar, serve when cool
Price, a quarter for this rule.

Carol Jean Hissem

DATE COOKIES

1 1/2 cups sugar	1 cup walnut meats cut fine
1 cup butter or other short- ening	1 teaspoon cinnamon
3 eggs	1/2 teaspoon cloves
1 pound dates, chopped	1 teaspoon vanilla
1 teaspoon soda dissolved in 2 tablespoons hot water	1/2 teaspoon salt
	2 cups flour or a little more if needed

Ruth Swanson
Libertyville, Iowa

PEANUT BUTTER COOKIES

1 cup shortening	2 eggs
1/2 teaspoon salt	2 1/2 cups flour
1 1/2 cups sugar	2 level teaspoons soda
1 cup peanut butter	1 teaspoon vanilla

Ruth Swanson

SOUR CREAM COOKIES

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

1/2 cup butter
1/2 cup sour cream (about)
1 egg
1/4 cup brown sugar

Sift flour, white sugar, soda and baking powder several times into large bowl. Add the 1/4 cup brown sugar. Add butter and cut it into flour as you blend pie crust. Pour beaten egg in measuring cup and fill cup with cream. Chill. Roll and slice thin. Double this recipe makes 80-90. Bake at 350 degrees.

Mrs. Bliss Hall

DATE-NUT COOKIES

2 cups sugar
1 cup lard or other shortening
2 cups flour
2 beaten eggs
1/2 teaspoon salt

2 cups oatmeal
1 cup dates chopped
1/2 cup nut meats
1 teaspoon soda in 4 tablespoons hot water

Cream sugar and shortening, then add eggs. Add dry ingredients. Add fruit and nuts. Bake in greased and floured pan. Press mixture down with floured hands to about 1/2 inch thickness. Bake at 350 degrees. Cut in squares. Frost cookies with thin powdered sugar and cream icing while still warm.

Mrs. Zane Eyestone
Libertyville, Iowa

RAISIN DROP COOKIES

1 cup raisins (boiled)
1 cup sugar
1/2 cup shortening

1/2 teaspoon cloves
1 teaspoon soda
2 eggs

Continued

Raisin Drop Cookies, Continued

1 teaspoon cinnamon 2 1/2 cups flour
1 teaspoon nutmeg 1 teaspoon vanilla

Sift dry ingredients together. Mix sugar, shortening and eggs. Boil raisins in 1 cup water. Add enough liquid to make dough drop by spoonfuls.

Mrs. Stanley Greenfield
Libertyville, Iowa

OATMEAL DROP COOKIES

2 eggs
3/4 cup shortening
2/3 cup milk
2 cups flour
2 cups dry oatmeal
1 scant teaspoon soda
1 heaping teaspoon baking powder
Salt
2 teaspoons cinnamon
1 cup sugar



1 cup raisins

In place of the shortening and milk, 1 cup cream and juice from the raisins could be used. Mix and drop by spoonfuls on greased cookie sheet. Bake at 350 degrees.

Bernice Rodibaugh

GUMDROP COOKIES

1 cup shortening 1 cup fruit gumdrops, cut fine
1 cup white sugar 2 cups oatmeal
1 cup brown sugar 1 cup fine cocoanut
1/2 teaspoon salt 2 cups flour
1 teaspoon vanilla 1 teaspoon baking powder
2 eggs 1 teaspoon soda

Continued

Gumdrop Cookies, Continued

Cream shortening and sugar, then add beaten eggs and vanilla. Sift flour, baking powder, soda and salt together and add to creamed sugar. Then add cocoanut, oatmeal and gumdrops. Mix well. Mixture will be quite thick. Drop with teaspoon on greased cookie sheet, flatten with fork and bake at 350 degrees.

Hilda B. Fell
Seattle, Washington

CHEWY COOKIES

1 cup shortening	1 teaspoon soda
1 cup brown sugar	1/2 teaspoon baking powder
1 cup white sugar	1/2 teaspoon salt
2 cups cocoanut	1/2 teaspoon vanilla
2 cups flour	2 cups Wheaties
2 eggs	

Roll into balls, flatten and bake on ungreased cookie sheet at 375 degrees.

Arlene Chatfield

TOLL HOUSE COOKIES

1 1/2 cup butter	1 1/2 cups flour
6 tablespoons white sugar	1/2 teaspoon salt
6 tablespoons brown sugar	1/2 cup chopped nuts
1 egg, well-beaten	1/2 cup chipped Nestle Choco- late (semi-sweet)
1/2 teaspoon soda	1/2 teaspoon vanilla
1/2 teaspoon hot water	

Cream sugar and butter. Add ingredients in order given and mix thoroughly. Drop with teaspoon on greased cookie sheet. Bake 10-15 minutes at 375 degrees.

Mrs. Nelle B. Peebler

BUTTERSCOTCH COOKIES

1/2 cup butter	2 cups flour
2 cups brown sugar	1/4 teaspoon salt
2 eggs	2 teaspoons baking powder
1 teaspoon vanilla	1 cup shredded cocoanut

Cook butter and sugar over low heat until bubbly. Cool. Add eggs, one at a time, beating thoroughly after each addition. Add vanilla, then sifted dry ingredients and cocoanut and mix thoroughly. A cup of nut meats may also be added. Spread in shallow 10½x15 inch pan and bake at 350 degrees about 25 minutes. While warm cut in squares.

Mrs. Ed Williams
910 South Fourth Street,
Fairfield, Iowa

SOUR CREAM COOKIES

1/2 cup shortening	1 teaspoon nutmeg
1 cup brown sugar	1/2 teaspoon soda
1 egg	2 teaspoons baking powder
1/2 cup sour cream	1/2 teaspoon salt
2 cups flour	1/2 cup nut meats

Drop. Bake at 375 degrees 10 or 12 minutes.

Mrs. Robert McDonough

BUTTERSCOTCH REFRIGERATOR COOKIES

2 cups brown sugar	1 teaspoon soda
1 scant cup butter and lard mixed	1 teaspoon vanilla
	4 cups flour
1 teaspoon cream of tartar	1 cup nut meats

Make into loaf and let stand in refrigerator or cool place overnight. Slice and bake in hot oven at 425 degrees for 10 minutes.

Mrs. Dan Kelley

BAKED FUDGE

1/2 cup butter
2 cups sugar
6 tablespoons cocoa

Mix and place over low heat until melted. Cool. Add 3 eggs, one at a time, and beat well after each addition.

1 cup walnut meats
1 teaspoon vanilla
1 1/2 cups flour

Spread about 1/2 inch thick in greased shallow pan. Bake at 300 degrees about 35 minutes. Cut in diamond shape pieces before removing from pan.

Mrs. Wilber Harper
Batavia, Iowa

SOFT COOKIES

1 cup butter
1/2 teaspoon soda
2 cups sugar
1 teaspoon cream of tartar
3 eggs
1 teaspoon vanilla
1/2 cup cream
3 cups flour

Cream butter and sugar. Add the three beaten eggs. Sift dry ingredients and add alternately with the cream. Drop on baking sheet and bake in moderate oven.

Mrs. Raymond Peebler
Fairfield, Iowa, Route 3

OATMEAL CORN FLAKE COOKIES

1 cup Crisco
1 egg
1 1/2 cups brown sugar
1 3/4 cups flour
1/2 cup white sugar
1/2 cup corn flakes
1/2 teaspoon baking powder
1 1/2 cups quick oats
1/2 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla

Cream shortening and sugar, add egg and remaining ingredients. Roll in little balls and press down with a fork.

Continued

Oatmeal Corn Flake Cookies, Continued

Bake on a greased cookie sheet in moderate oven.

Mrs. C. A. Harlan

GINGER CREAM COOKIES

- | | |
|------------------------------------|-------------------------|
| 1 cup shortening | 1/2 cup boiling water |
| 1 cup sugar | 1 level tablespoon soda |
| 1 cup sorghum molasses or
syrup | Pinch of salt |
| 2 eggs | 1 tablespoon ginger |

Flour to make a dough you can handle. You can save back the egg whites and use in icing for cookies if desired.

Mrs. Ernest Countryman

OATMEAL REFRIGERATOR COOKIES

- | | |
|----------------------|-----------------|
| 1 cup shortening | 2 eggs |
| 1 cup white sugar | 1 teaspoon soda |
| 1 cup brown sugar | Salt |
| 1 1/2 cups flour | Vanilla |
| 3 cups quick oatmeal | 1 cup nuts |

Form into roll and let stand overnight. Slice and bake at 375 degrees.

Florence Watkins

Stockport, Iowa

DROP COOKIES

- | | |
|---|---------------------------|
| 1 cup molasses or 1/2 cup
molasses and 1/2 cup sugar | 2 well-beaten eggs |
| 1/2 cup melted shortening | 4 teaspoons baking powder |
| 1 cup raisins | 1/2 teaspoon soda |
| 1/2 cup milk | 1 teaspoon lemon extract |
| 2 1/2 cups flour | 1 teaspoon cinnamon |
| | 1/2 teaspoon ginger |

Continued

Drop Cookies, Continued

Drop by spoonfuls and bake at 350 degrees.

Mrs. Glenn Tedrow
Fairfield, Iowa

PEANUT BUTTER REFRIGERATOR COOKIES

Sift together:

1 1/2 cups flour

1/2 teaspoon salt

1/2 cup sugar

Cut into dry ingredients until texture of coarse cornmeal with pastry blender:

1/2 cup peanut butter

1/2 cup butter

Then add: 2 tablespoons light corn syrup. Shape into rolls 1 1/2 inches in diameter. Wrap in wax paper and chill in refrigerator. Cut in thin slices and bake at 400 degrees until light brown.

Mrs. Frank Williams

LADY FINGERS

3 egg whites

1/2 teaspoon vanilla

2 egg yolks

1/3 cup flour

1/2 cup sugar

1/8 teaspoon salt

Beat egg whites until stiff. Beat egg yolks with 1/2 cup sugar. Add vanilla to eggs and sugar mixture. Fold in 1/3 cup flour, salt and egg whites which have been beaten until stiff. Bake at 300 degrees for 12 minutes.

Ruth Peebler



BANANA SPICE CAKE

2 1/2 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon soda
3/4 teaspoon salt
1/8 teaspoon cloves
1 1/4 teaspoons nutmeg
1/2 cup shortening
1 1/4 cups sugar
2 eggs
1 teaspoon vanilla

1 1/4 cups mashed bananas 1/4 cup milk

Sift flour, baking powder, soda, salt and spices. Cream the shortening and sugar. Add one egg at a time and beat well after each addition. Add vanilla and mashed bananas then add alternately the milk and flour. Bake 25 minutes at 375 degrees.

Maxine Manske
Libertyville, Iowa

FUDGE BAR CAKE

2 ounces baking chocolate 1/2 teaspoon soda
cut fine 1/4 cup shortening
1/2 cup boiling water 1/4 cup sour milk
1 cup sifted cake flour 1/2 teaspoon vanilla
1 cup sugar 1 egg, unbeaten
1 teaspoon salt

Put chocolate in mixing bowl. Pour boiling water gradually over chocolate and stir until melted. Cool. Sift flour, sugar, salt and soda into mixing bowl containing chocolate mixture. Drop in shortening and beat 200 strokes. Scrape bowl and spoon often. Add milk, vanilla and egg. Beat 100 strokes. Bake at 350 degrees for 35 to 45 minutes. To double

Continued

Fudge Bar Cake, Continued

recipe, double all ingredients, beat 300 strokes the first time and 150 strokes at the last.

Mrs. Leo F. Keller
502 West Kirkwood
Fairfield, Iowa

ANGEL FOOD CAKE

1 cup sugar, sifted	1 1/2 cups egg whites
1 cup flour, sifted before measuring	1/4 teaspoon salt
1 cup powdered sugar, sifted 4 times	1 teaspoon cream of tartar
	1 teaspoon flavoring

Add powdered sugar to the flour. Add salt to egg whites and beat until frothy. Add cream of tartar and beat until light and stiff, but not dry. Add sugar a little at a time, then flour and flavoring. Bake 50 minutes at 350 degrees.

Ruth Swanson
Libertyville, Iowa

SOUR CREAM CHOCOLATE CAKE

(Uses only 1 bowl)

2 eggs, beaten	1 cup flour
1 cup sour cream	1 level teaspoon soda
1/2 teaspoon vanilla	Pinch of salt
1 cup sugar	5 tablespoons cocoa

Beat the eggs, add sour cream and vanilla. Sift the dry ingredients together and add to the eggs and cream. Beat until smooth. Bake in large bake dish at 350 degrees for about 30 minutes.

Mrs. Charles Pringle
Libertyville, Iowa
Mrs. Wilber Harper
Batavia, Iowa

RED DEVIL'S FOOD CAKE

2 cups sugar	1/2 cup cocoa in 1/2 cup boiling water
1/2 cup shortening	
1 cup sour milk	2 1/2 cups flour
2 eggs	Flavoring if desired
1 teaspoon soda	

Cream sugar and shortening. Add beaten eggs, then sour milk, then flour and soda sifted together. Lastly add dissolved cocoa and flavoring. Bake in slow oven 30 minutes then increase heat to moderate and bake at least 20 minutes longer.

Mae Cochran
Batavia, Iowa

FLUFFY WHITE CAKE

1 cup butter	3 cups flour sifted 3 times
2 cups sugar	2 heaping teaspoons baking powder
1/2 cup water	
1/2 cup milk	1 teaspoon vanilla
Whites of 8 eggs, beaten	

Cream butter and sugar until smooth and creamy. Mix water and milk. You may use cake flour or ordinary flour or half of each. Add the diluted milk alternately with the flour to the creamed mixture. Add flavoring. Fold in beaten egg whites. Bake 40 to 60 minutes at 350 degrees.

Mrs. Leo Martin
Batavia, Iowa, Route 3

LAZY DAISY CAKE

2 eggs beaten in mixer bowl or other large bowl. Add 1 cup sugar and beat until smooth. Add 1 teaspoon vanilla, 1 cup flour sifted with 1 teaspoon baking powder and 1/4 teaspoon

Continued

Lazy Daisy Cake, Continued

of salt. Beat until smooth. When you begin to add the flour place 1 1/2 cup milk and 1 tablespoon butter in small pan and bring to a boil. Add this to the cake mixture after adding flour. Mix thoroughly. Bake at 350 degrees. Just as it is ready to take from the oven place in saucepan 6 tablespoons brown sugar, 3 tablespoons butter and 2 tablespoons cream. Make smooth then add 1/2 cup cocoanut. Bring to a boil and spread over cake. Replace cake in oven or broiler and leave until it browns.

Mary Louise Sutherlin
401 North 4th St., Fairfield, Ia.
Dorothy Rodibaugh
Fairfield, Iowa

SPICE CAKE

1 cup sugar	1 teaspoon nutmeg or other
1 teaspoon soda dissolved in a little hot water	preferred spice
1 cup sour cream	2 eggs well-beaten
1 1/4 teaspoon salt	2 scant cups flour

Mix in order given. Bake at 350 degrees for 30 minutes.

Mrs. C. C. Booth
Libertyville, Iowa

ANGEL FOOD CAKE

1 1/2 cups egg whites	1 1/4 cups cake flour
1/2 teaspoon salt	1 teaspoon vanilla
1 teaspoon cream of tartar	1 1/2 cups sugar

Sift flour once. Measure and sift three times. Add 1/2 cup sugar and sift again. Beat egg whites until foamy. Add cream of tartar and beat until stiff but not dry. Fold in remaining sugar then flour and flavoring. Pour into ungreased cake pan and bake at 300 degrees for 1 to 1 1/4 hours

Mrs. Mary Chaplin

WHIPPED CREAM CAKE



- 1 cup sweet whipping cream
- 1 cup sugar
- 1 1/2 cups cake flour
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 eggs

Whip cream until firm. Drop in eggs and beat until light and fluffy. Add sugar and beat again. Add vanilla. Sift

flour before measuring, then sift again with salt and baking powder. Stir in flour. Pour into well greased pans lined with waxed paper. Bake in preheated oven at 375 degrees for 20 to 25 minutes.

Pauline Williams
Fairfield, Iowa

BURNT SUGAR CAKE

- | | |
|-----------------------|---|
| 1/2 cup butter | 3 cups cake flour |
| 1 1/2 cups sugar | 1/4 teaspoon salt |
| 2 egg yolks beaten | 2 teaspoons baking powder |
| 1 cup cold water | 1/2 teaspoon soda dissolved in
a little warm water |
| 4 tablespoons caramel | 2 egg whites beaten slightly |
| 1 teaspoon vanilla | |

Cream the butter and sugar together well. Sift flour, baking powder and salt together. Add water and flour alternately a little at a time, mixing well. Then add soda and last, fold in egg whites.

HOW TO MAKE CARAMEL

1 1/2 cups sugar burned until it smokes. Add 1/2 cup boiling water. Put syrup in a glass jar to keep.

ICING

- | | |
|------------------------|------------------|
| 2 cups sugar | 1 cup thin cream |
| 3 tablespoons caramel. | |

Cook until it forms a soft ball when tested in water. Beat

Continued

Burnt Sugar Cake Icing, Continued
until creamy enough to spread.

Mrs. Wilber Harper
Batavia, Iowa
Mrs. Frank Williams
Libertyville, Iowa

YELLOW LAYER CAKE

2 eggs beaten light. Add 1 cup sugar and beat again, then add 1 cup unsifted flour with 1 teaspoon baking powder sifted together, 1/2 cup milk heated just enough to melt butter size of a walnut (do not scald milk). Add preferred flavoring. Bake at 350 degrees for 30 minutes.

Mrs. C. C. Booth

BOILED CHOCOLATE ICING

1 cup sugar	2 tablespoons thick cream
2 squares chocolate	1 tablespoon butter
1 whole egg	1 teaspoon vanilla

Boil slowly the sugar, chocolate, egg and cream. Then add the butter and vanilla. Beat until ready to spread on cake.

Marie Hall
Fairfield, Iowa

BROWNSTONE FRONT CAKE

6 tablespoons cocoa	Pinch of salt
2 cups sugar	4 well-beaten eggs
2 1/2 cups flour	2 cups sour cream
2 teaspoons soda	

Sift dry ingredients together six times. Add cream to

Continued

Brownstone Front Cake, Continued
beaten eggs, then mix with dry ingredients.

Nellie Greenfield
Libertyville, Iowa

FEATHER DEVIL'S FOOD CAKE

1/2 cup shortening
1 cup white sugar
1 cup brown sugar
2 beaten eggs
1 teaspoon vanilla
3-1 ounce squares unsweetened chocolate
1/2 cup hot water
2 cups cake flour
1/4 teaspoon salt
1 teaspoon soda



2/3 cup sweet or sour milk

Thoroughly cream shortening and sugars; add eggs and vanilla and beat until fluffy. Melt chocolate in hot water over low heat, blend thoroughly and cool slightly. Add to creamed mixture. Add sifted dry ingredients alternately with the milk, beating well after each addition. Place in 2 waxed paper lined 9-inch round layer cake pans. Bake in moderate oven 350 degrees from 30 to 50 minutes.

Mrs. Glenn O. Tedrow
Fairfield, Iowa, Route 4

ICING

5 tablespoons brown sugar 2 tablespoons cream
2 tablespoons water 2 tablespoons butter

Boil altogether for 2 minutes, then thicken to spread with powdered sugar.

Mrs. Frank Williams
Libertyville, Iowa
Mrs. Robert McDonough

COCOA ANGEL FOOD CAKE



- 1 cup Swans Down Cake Flour
- 11 egg whites
- 1/8 teaspoon salt
- 1 teaspoon cream of tartar
- 1 1/2 cups sugar
- 1 teaspoon vanilla

1. Take out 3 tablespoons flour and in its place put 3 tablespoons cocoa.

2. Beat egg whites with salt until light. Add cream of tartar and beat until

stiff.

- 3. Sift flour and sugar separately three times.
- 4. Fold in sugar and then flour. Lastly add vanilla.
- 5. Pour into ungreased pan rinsed in cold water.
- 6. Place in cold oven, increase heat gradually to 350 degrees and bake 1 hour.
- 7. Invert pan to cool. Do not remove cake until cold.

Erma Stump
Libertyville, Iowa

CHOCOLATE CAKE



- 1 cup sour cream
- 1/2 cup cold water
- 1 1/2 cups sugar
- 3 heaping tablespoons cocoa
- 3 beaten eggs
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 1/2 cups flour
- 1 tablespoon vanilla

Bake 40-45 minutes at 350 degrees.

ICING

- 1 cup sugar
- 4 tablespoons cream
- 1 egg
- 1 tablespoon cocoa

Mix ingredients together and cook very slowly until it begins to boil. Then remove from fire and add 1 tablespoon

Continued

Icing, Continued

of butter and vanilla. Beat until cool and spread on cake.

Aletha Williams
Libertyville, Iowa

EASY SOUR CREAM CAKE

1 1/2 cups flour	1 teaspoon soda dissolved in a little water
1 cup sugar	1 egg
Pinch of salt	Vanilla
5 tablespoons cocoa	
1 cup sour cream	

Place all the dry ingredients except soda in large bowl. Add egg, cream, vanilla and soda water. Beat very hard several minutes. Bake in moderate oven.

Kathryn Adkisson
Libertyville, Iowa

APPLESAUCE CRUMB CAKE

1 cup sugar	1 teaspoon soda
1/2 cup butter or substitute	1 teaspoon baking powder
1 1/2 teaspoons cinnamon	2 tablespoons flour
1/2 teaspoon nutmeg	

Rub altogether, save 1/2 cup crumbs then add 1 cup of applesauce (a cup of raisins and 1/2 cup nuts if desired), then beat thoroughly. Sprinkle crumbs on top and bake. (No eggs).

Meta Fordyce

DEVIL'S FOOD CAKE

1/2 cup strong coffee	2 squares chocolate
1/2 cup sugar	

Cook until thick and set aside to cool.

Continued

Devil's Food Cake-Continued

2 eggs beaten	1 heaping teaspoon soda
3/4 cup buttermilk	2 teaspoons vanilla
1/3 cup butter	2 cups flour
1 cup sugar	

Add to first mixture and bake in moderate oven at 350 degrees.

Mrs. Fern Johnston

CHOCOLATE CAKE

3/4 cup shortening	1/4 teaspoon salt
1 3/4 cups white sugar	2 1/2 cups flour
2 whole eggs or 2 yolks and 1 whole egg	1 teaspoon vanilla
1 cup sour milk or buttermilk	3/4 cup cocoa
1/2 teaspoon baking powder	2 teaspoons soda
	3/4 cup boiling water

Add boiling water to cocoa and soda and stir until smooth. Set aside to cool while mixing cake. Cream shortening and sugar. Add vanilla. Add eggs, one at a time, and beat well. Add flour alternately with milk. Fold in chocolate mixture. Pour into large greased pan. Bake for 45 minutes at 375 degrees.

Mrs. Ruth Lyons Lapp
Jeannette, Pennsylvania

BUTTER FROSTING

4 tablespoons butter 2 cups sifted confectioners'
3 tablespoons milk sugar
1 teaspoon vanilla Dash of salt

Cream butter, add part of sugar gradually, blending after each addition. Add remaining sugar alternately with milk until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt.

Mrs. Charles Pringle

PRIZE CHECKERBOARD CAKE

1 3/4 cups sugar 3 cups cake flour
1/3 cup Crisco 3 1/2 teaspoons baking powder
1/2 teaspoon salt 1 1/2 cups cold water
2 egg whites

Cream sugar, Crisco and salt. Add the unbeaten egg whites and beat well. Add flour and water alternately. Beat well. Divide batter into two bowls. Add pink coloring to one part and mix until well blended. Grease and flour three round layer cake pans. In first pan start with a row of pink batter, add a row of white, then a pink center. In second pan start with outside row of white batter and add a second inner row of pink and end with white. Make third layer same as first. When layers are removed from pans, place them alternately on top of each other. When cake is cut it will have a pink and white checkerboard effect. Bake at 300 degrees.

Mrs. Frank Williams

CHOCOLATE CHIP CAKE

1 teaspoon soda 1 1/4 teaspoon salt
1 cup hot water 1 tablespoon cocoa
1 1/2 package dates 1 1/2 teaspoon baking powder
1 1/2 cup shortening 1 teaspoon vanilla

Continued

Chocolate Chip Cake, Continued

1 cup sugar
2 eggs
1 3/4 cups flour

1/2 cup nuts
1/2 package chocolate chips

Dissolve the soda in hot water. Pour over dates which have been cut fine. Cool. Cream shortening and sugar. Add the well-beaten eggs. Mix and sift flour, salt, cocoa and baking powder. Add the vanilla to the water which has been drained from dates. Add dry ingredients and water alternately. Fold in dates and nuts. Sprinkle chocolate chips over top of cake after it has been poured into baking dish. Bake 40 minutes at 350 degrees.

Alberta Lambeth
910 South Fourth Street,
Fairfield, Iowa

FROSTING

1 cup sugar
1/4 teaspoon salt
3 tablespoons boiling water

1/4 teaspoon cream of tartar
2 egg whites
1 teaspoon sweetened flavored gelatin

Combine sugar, salt, cream of tartar and boiling water. Pour into upper part of double boiler. Add unbeaten egg whites, beat with a rotary beater about 7 minutes. A little less time is required using a mixer.

Mrs. Robert McDonough

SOUR CREAM CHOCOLATE CAKE

1 cup sugar
1 3/4 cups flour
4 tablespoons cocoa
1 1/2 cups sour cream
2 eggs

2 tablespoons melted butter
2 teaspoons soda dissolved in 4
tablespoons hot water
Pinch of salt
1 teaspoon vanilla

Continued

Sour Cream Chocolate Cake, Continued

Sift flour and cocoa together. Beat eggs, add sugar, butter, sour cream and soda water. Beat in flour, cocoa, salt and flavoring. Bake at 325 degrees.

Mrs. Mary Chaplin

APPLESAUCE CAKE

- 2/3 cup shortening
- 1 1/2 cups sugar
- 2 teaspoons soda
- 2 cups unsweetened applesauce
- 3 cups flour
- 1 cup raisins
- 1 cup nut meats
- 1 teaspoon lemon

Cream shortening and sugar.

Dissolve soda in applesauce and add to sugar. Sift flour and measure. Add to creamed mixture and mix thoroughly. Add other ingredients. Bake in greased loaf pan about an hour in a moderate oven (350 degrees).

Myra Smith
Libertyville, Iowa

YELLOW ANGEL FOOD CAKE

- | | |
|----------------------------|------------------------------|
| 1 1/2 cups sugar | 1 1/2 cups flour |
| 4 egg yolks | 1 teaspoon baking powder |
| 1 tablespoon cold water | 1/2 teaspoon cream of tartar |
| 1/2 cup boiling water | 1 teaspoon vanilla |
| 4 egg whites, beaten stiff | |

Beat egg yolks. Add sugar and cold water. Beat until sugar is dissolved then add hot water. Sift flour before measuring, then sift again with baking powder and cream of tartar. Add vanilla and flour. Fold in stiffly beaten egg

Continued

Yellow Angel Food Cake, Continued
whites. Stir well and bake in ungreased, unfloured angel food cake pan in a slow oven for 50 to 60 minutes. Leave in pan until fairly cooled.

Myra Smith

SHORT CAKE

2 tablespoons shortening	2 teaspoons baking powder
1/2 cup sugar	1 teaspoon vanilla
1 egg	1 1/2 cups flour (more or less to make a good batter)
1/2 cup milk	
1/8 teaspoon salt	

Sift flour and baking powder together and mix in order listed. Bake 350 degrees.

Mrs. Charles Taylor

CRUMB CAKE

2 cups flour	1 cup sugar
1/2 cup butter or substitute	1/2 teaspoon nutmeg
1 teaspoon cinnamon	1/2 teaspoon salt

Rub altogether. Reserve 1/2 cup crumbs, then add 1 cup sour milk, 1 egg and 1 teaspoon soda. Beat thoroughly. Put into pan and sprinkle crumbs over top. (May add raisins if desired.)

Meta Fordyce

WHITE CAKE

3/4 cup shortening	3 teaspoons baking powder
1 cup sugar	1/4 teaspoon salt

Continued

White Cake, Continued

1 teaspoon vanilla and almond extract	1 cup sweet milk
3 cups sifted cake flour	3/4 cup egg whites, beaten
	1 cup sugar

Cream the 3/4 cup shortening and 1 cup sugar. Add extract. Add alternately the flour (which has been sifted with the baking powder and salt), and the milk, beating smooth after each addition. Add the 1 cup sugar to the stiffly beaten egg whites and fold into cake batter. Bake in a wax paper lined pan for 30 minutes at 350 degrees.

Mrs. Raymond Peebler

CHERRY NUT CAKE

2 1/2 cups sifted cake flour	1/4 cup maraschino cherry juice
1 1/2 cups sugar	1 teaspoon vanilla
3 1/2 teaspoons baking powder	2 teaspoons almond extract
1 teaspoon salt	4 egg whites, unbeaten
1/2 cup shortening	18 maraschino cherries, drained and chopped
3/4 cup milk	
1/2 cup chopped walnuts	

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in shortening. Combine milk and cherry juice. Add 3/4 cup of this liquid, then extracts. Beat 200 strokes (2 minutes by hand or on a mixer at low speed). Scrape bowl and spoon or beater. Add remaining liquid and egg whites and beat 200 strokes. Add cherries and nuts and blend. Bake in 2 deep greased pans in moderate oven (375 degrees) 20-25 minutes.

FROSTING

2 tablespoons shortening	4 cups sifted confectioners' sugar
2 tablespoons butter	9 tablespoons scalded cream (about)
1 teaspoon vanilla	Food coloring
1/2 teaspoon almond extract	
1/4 teaspoon salt	

Continued

Frosting, Continued

Combine shortening, butter, vanilla, almond and salt and blend. Beat in 1/2 cup sugar. Add hot cream, alternately with remaining sugar, beating well after each addition. Add only enough cream to make a nice spreading consistency. Add coloring if desired.

Mineta Pringle

QUICK METHOD ANGEL FOOD CAKE

Light oven and set at 425 degrees. Put in empty angel food cake pan. Allow to remain while mixing cake.

Beat foamy 1 1/2 cups egg whites with 1/2 teaspoon salt. Add 1 1/2 teaspoons cream of tartar and beat very stiff. Add 1 cup sugar, beating in slowly. Sift together six times 1 cup cake flour and 1 cup powdered sugar. Fold in very slowly small amounts at a time. Add 1 teaspoon vanilla, 1/3 cup chopped nuts, 1/3 cup maraschino cherries. Pour into hot cake pan. Bake at 425 degrees for 23 minutes. Invert pan to cool.

Mrs. Raymond Kneer

ANGEL FOOD CAKE

Preparation: Assemble ingredients and utensils needed. Use 10 inch deep tube cake pan. Remove eggs from refrigerator, separate. Let whites stand to room temperature. Sift flour once before measuring. Sift together 5 times: 1 1/8 cups sifted cake flour (1 cup + 2 tablespoons), 3/4 cup sugar. Put into large bowl of mixer: 1 1/2 cups egg whites (11-13 whites), 1 teaspoon salt. Beat on No. 8 speed until foamy. Add 1 1/2 teaspoons cream of tartar. Continue beating on No. 8 speed until whites are stiff and stand in points (about 2 1/2 to 3 minutes. Do not beat until dry.) Sprinkle in gradually 1 cup sugar while beating on No. 7 speed. Beat only until sugar is blended (about 1 1/2 minutes). Turn to No. 1 speed

Continued

Angel Food Cake, Continued

and add 1 teaspoon vanilla and 1 teaspoon almond extract. Sprinkle in sifted flour mixture evenly and quickly. Beat only enough to blend (about 1 1/2 minutes) scraping bowl to blend in quickly. Pour into tube pan. Cut through batter with knife or spatula going around in circular motion 3 times to release large air bubbles. Bake: The New Way: Preheated oven (375 degrees) moderate oven 30 to 35 minutes until golden brown. The Old Way: Cold oven to start (250 degrees) 15 minutes then 300 degrees for 15 minutes, then 325 degrees for 30 minutes or until golden brown. Remove from oven. Invert pan until cold. Loosen with spatula and remove from pan.

CHERRY ANGEL FOOD

Cup up 1/2 cup maraschino cherries, drain well on paper towel. Pour 1/3 of batter into pan, sprinkle half of cherries over it, then pour in 1/3 more of batter, sprinkle over rest of cherries, then pour in remaining batter.

Hazel Parker

GRAHAM CRACKER LAYER CAKE

- 1/3 cup shortening
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 teaspoons baking powder
- 1 1/2 cups graham cracker crumbs
- 1/3 teaspoon salt
- 1/2 cup milk

Cream shortening and sugar.

Separate the eggs and add the yolks, slightly beaten to sugar mixture. Combine cracker crumbs, baking powder and salt and add alternately with the milk and the vanilla to first mixture. Fold in stiffly beaten egg whites and transfer to two oiled and floured layer cake pans. Bake



Continued

Graham Cracker Layer Cake, Continued
in moderate oven (375 degrees) for 20 minutes or until firm
in the center and brown on top. Remove from pans and put
together with White Cap Icing.

WHITE CAP ICING

1 cup sugar	1/2 teaspoon vanilla
1/4 cup boiling water	1 cup quartered marshmallows
1 egg white	

Combine sugar and boiling water and stir until sugar
dissolves. Boil to thread stage. In meantime beat egg white
stiff and pour into the syrup gradually, beating the icing
constantly with an egg beater. When almost thick enough to
spread add vanilla and marshmallows. This icing is fluffy
and does not get hard and crackly.

Edna Boggs

ICE BOX CAKE

Blend:

1 1/2 tablespoons cornstarch 1/3 cup pineapple juice
Add 1 1/2 cups diced pineapple and cook over hot water until
thickened. Slowly pour 4 slightly beaten egg yolks into mix-
ture and cook 3 minutes. Add pinch of salt and cool. Line
a 9-inch spring mold with lady fingers, using broken pieces
to cover fully (about 18 double lady fingers). Cream 2/3 cup
butter and 1 1/2 cups confectioners' sugar. When smooth and
creamy stir into cooled pineapple mixture. Fold in 4 stiffly
beaten egg whites and pour into mold. Chill for 1 day in
refrigerator.

Dorothy Bucher
8912 Manhattan Place
Los Angeles, California

RED DEVIL'S FOOD CAKE

1/2 cup shortening	1 cup cold water
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Continued

Red Devil's Food Cake, Continued

2 squares chocolate or 2 1 3/4 cups sugar
 tablespoons cocoa 1 teaspoon soda
3 eggs separated 1 teaspoon cream of tartar
2 cups flour 1 teaspoon vanilla

Cream shortening and sugar together and then add cold water and egg yolks and mix well. Mix dry ingredients, cocoa, flour, soda and cream of tartar and sift once. Add to first mixture and beat well. Fold in stiffly beaten egg whites last. Bake in oiled baking dish 2 inches deep 8x12. Bake in moderate oven for 45 minutes at 425 degrees.

Mrs. Vermith Reed
Libertyville, Iowa, R.F.D.

UPSIDE DOWN CAKE



3 egg yolks
1 cup sugar
4 tablespoons cold water
1/2 teaspoon vanilla
1/2 teaspoon lemon extract
1 cup flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
3 egg whites

Beat yolks with sugar. Add water and flavoring. Sift dry ingredients and add to mixture. Beat. Fold in well-beaten egg whites. For preparation of pan: Melt a tablespoon of butter, add 1 cup brown sugar but do not heat. Then place slices of pineapple or other fruit to cover bottom of pan. Pour in cake batter. Bake 45 minutes in moderate oven.

Mrs. L. M. Kirby



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VEGETABLES AND SALADS

SWEET SOUR CABBAGE

3 pounds cabbage cooked covered in small amount of salt water until tender. Fry half dozen strips of bacon. Cut in shreds and add to cabbage. Then add 1/2 cup sugar, 1/2 cup vinegar. Cover and let simmer a few minutes. Serve.

Mrs. Hattie Rodibaugh
Libertyville, Iowa

ESCALLOPED EGGS

6 hard boiled eggs	Cracker crumbs or bread
1/2 milk and 1/2 cream	crumbs
Butter	Salt and pepper

In buttered baking dish place sliced hard boiled eggs, layer of crumbs, dot with butter. Alternate until dish is full. Bake in moderate oven until cracker crumbs on top are brown.

Mrs. Abe Maddix
Fairfield, Iowa, Route 3

CHEESE SOUFFL'E

3 tablespoons Minute Tapioca	3 egg yolks beaten until thick
1 cup scalded milk	and lemon colored
1 cup grated cheese	3 egg whites stiffly beaten with
	1 teaspoon salt

Add tapioca to milk and cook in double boiler 15 minutes or until tapioca is clear and mixture thickened, stirring frequently. Add cheese and stir until melted. Cool. Add egg yolks and mix well. Fold in egg whites. Bake in greased baking dish, placed in pan of hot water in moderate oven (350 degrees) 50 minutes. Souffl'e is done when it shrinks a

Continued

Cheese Souffl'e, Continued
trifle and is brown. Serves 4

Mrs. Ed Williams
910 South Fourth Street,
Fairfield, Iowa

RICE RING

1 cup uncooked rice	1 tablespoon Worcestershire
1 1/2 quarts boiling water	sauce
1 teaspoon salt	1 egg, beaten
1 tablespoon melted butter	2 cups cream

Salt and pepper to taste. Cover rice with boiling water. Add salt and let simmer until tender. Drain and rinse with cold water. Add other ingredients and mix well. Place in ring mold and bake in a pan of hot water in moderate oven.

Ruth Swanson

LIMA LOAF

1 1/2 cups cooked lima beans	1/4 teaspoon paprika
2 cups tomatoes	2/3 cup rolled cracker crumbs
2 tablespoons finely chopped onion	4 tablespoons butter
	1/2 teaspoon salt

Shape into loaf and bake 20 minutes.

Lois Lyons

NOODLE RING

3 cups dry noodles, boiled in salted water	1 cup grated cheese in drained noodles
--	--

3 eggs beaten separately, whites added last, then crumbs over top. Bake 25 minutes in medium oven. Remove from ring mold and serve veal or chicken in center.

Lois Lyons

NOODLES AND TUNA CASSEROLE

1/2 pound noodles	1 teaspoon salt
7 ounce can tuna	1 tablespoon butter
1 can mushroom soup (or 1 8 ounce can mushrooms)	2 teaspoons pimientoes
	1 cup corn flakes

Cook noodles in boiling water 20 minutes. Put into casserole. Add other ingredients. Bake at 400 degrees for 40 minutes.

Mrs. Robert McDonough

Mrs. Aaron Maddix

Mrs. Jack Allison

PEANUT RICE LOAF

2 cups cooked rice	1/2 cup milk
1 cup peanut butter	2 eggs
1 cup cracker crumbs	

While rice is hot salt to taste, stir in peanut butter, mix well. Add milk, eggs, cracker crumbs, leaving some crumbs to spread on top. Shape into loaf, a little butter on top. Bake in medium oven for 20 minutes.

Lois Lyons

TOMATO SOUP

4 tablespoons butter	2 cups tomato juice
4 tablespoons flour	

Cook together 4 or 5 minutes. Add 1/4 teaspoon soda when tomatoes are pulled to back of stove. Add 4 cups cold milk.

Mrs. Anna Manske

Douds, Iowa

BAKED BEANS

2 pints cooked beans 2 pints canned tomatoes without
2 pounds hamburger in juice juice

Mix well and season with salt and pepper. Put in roaster or bake dish. Place thin slices bacon over top. Cover with plenty of brown sugar and bake 1/2 hour in moderate oven. Then put on more brown sugar and bake another half hour or until brown.

Maggie Copeland

MULLIGAN STEW

Slice potatoes, carrots and onions. Add water, salt to taste, ham or bacon fryings and simmer until tender.

Mrs. L. M. Kirby.

DRIED APRICOT SALAD

2 cups dried apricots 1 cup diced celery
1 pint whipped cream 1 cup diced marshmallows
1 cup diced pineapple 1/2 cup English walnuts,
1 cup chopped dates chopped

Cook apricots not too tender so that the diced pieces will not stir to pulp when salad is mixed. Add sugar to sweeten to taste. For sour salad 1/4 cup chopped sweet pickle may be added. Add a few drops of lemon extract. Mix just before ready to serve. Keep ingredients chilled before mixing.

Mrs. Abe Maddix
Fairfield, Iowa, Route 3

FROZEN SALAD

2-3 ounce packages cream 1/2 cup green maraschino
cheese cherries, quartered

Continued

Frozen Salad, Continued

1 cup mayonnaise	2 1/2 cups crushed drained
1 cup heavy cream, whipped	pineapple (No. 2 can)
1/2 cup red maraschino cherries, quartered	2 1/2 cups diced marshmallows (about 24)

Combine cheese and mayonnaise and blend until smooth. Fold in whipped cream, fruit, and marshmallows. Pour into 1 quart refrigerator tray. Freeze firm. Serves 8 to 10.

Ruth Swanson

STELLA'S SALAD DRESSING

Boil together 1/2 cup vinegar and 1 cup water and pinch of salt. Stir in the following mixture:

2 beaten eggs	2 tablespoons flour
1 cup sugar	1 teaspoon mustard

Add last 1 large lump of butter.

Mary McCleary
304 North Main,
Fairfield, Iowa.

LETTUCE SALAD

1 large head lettuce, shredded	6 hard boiled eggs, sliced
1 teaspoon onion	1 small can crushed or diced pineapple
2 tablespoons sugar	

Use your favorite salad dressing.

Mrs. Abe Maddix
Fairfield, Iowa, Route 3

CRANBERRY SALAD

1 pint cranberries	1/2 cup nut meats
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Continued

Cranberry Salad, Continued

1 orange without rind 1 package cherry or strawberry
1 cup sugar jello
1 pint water 1/2 cup celery

Grind cranberries and orange. Add sugar and cook 5 minutes. Cool. Mix water with jello and add to cranberry mixture. When jello is ready to congeal, add nuts and celery.

Nellie Greenfield,
Libertyville, Iowa

MAYONNAISE DRESSING

2 cups sugar 1 teaspoon dry mustard
1 scant cup flour 2 eggs, well-beaten
1 teaspoon salt 2 cups milk
1 teaspoon paprika 1 cup vinegar

Mix dry ingredients, then add eggs, milk and vinegar. Cook in a double boiler.

Mrs. Hattie Rodibaugh
Libertyville, Iowa

CRANBERRY SALAD

2 cups ground cranberries 2 oranges (pulp)
1/2 cup sugar (pour over 1/2 cup diced celery
ground cranberries) 1 package lemon jello
1/2 cup nut meats

Ila Glotfelty
Fairfield, Iowa

SALAD DRESSING FOR FRESH FRUIT SALAD

1 egg beaten 1 cup sugar

Continued

Salad Dressing for Fresh Fruit Salad, Continued

Juice and grated rind of 1 orange Juice and grated rind of 1 lemon

Beat together and serve as is or cook until slightly thickened.

Ila Glotfelty
Fairfield, Iowa

MARSHMALLOW SALAD

1 cup cream (whipped stiff) 1/4 cup Miracle Whip
1 small package Philadelphia cream cheese (crumbled) 1 small can crushed pineapple, drained
1 cup marshmallows, cup up

Whip cream, add cut marshmallows, cream cheese, Miracle Whip and pineapple. Let stand in cold place a few hours before serving. Serve on lettuce, top with Miracle Whip and a red or green cherry.

Mrs. Tom Fordyce

24 HOUR ICE BOX SALAD

1/2 cup sugar Juice of 2 lemons
3 egg yolks 1/4 cup milk (added last)

Cook in double boiler until fluffy. Whip 1 pint cream and mix into above when cooled.

1 can pears diced 1 can pineapple diced
1 can seeded white cherries 1/2 pint maraschino cherries

Mix fruit and dressing and let stand 24 hours.

Lois Lyons

LIME JELLO SALAD

1 package lime jello 1 cup crushed pineapple

Continued

Lime Jello Salad, Continued

1 cup cottage cheese or 1 1/2 cup cream, whipped
package Philadelphia Cream Cheese

Whip jello and add other ingredients. If cream cheese is used, dissolve it in the pineapple.

Ila Glotfelty

CRISPY COLE SLAW

1 medium size head cabbage, 1/2 cup chopped celery
cut fine 1 small onion minced
1 small can pimientos, cut 3/4 pound (or less if preferred)
in strips good cheese, crumbled

Mix well and stir in mayonnaise to suit taste. Sprinkle with parsley. Chill for several hours. Do not salt as salt will wilt cabbage and the cheese will contain a little salt.

Jennie McGrew

GREEN GROTTO SALAD

1 package lime jello 1 cup chopped cucumbers
1 3/4 cups boiling water 1 -7 ounce can tuna fish, flaked
Dash of salt 1/4 cup chopped stuffed olives
3 tablespoons vinegar 3/4 cup mayonnaise or salad
1 cup chopped celery dressing

Make gelatin; add salt, vinegar, celery and olives. Pour half of it into mold. Chill until firm. To remaining gelatin stir in chopped cucumbers, tuna fish and mayonnaise. Pour into firm gelatin in mold. Chill until firm.

Mrs. Rex Morrison

SECRET SALAD

Cook 3 pounds potatoes in jackets until tender. Cool, peel and slice thin. Fry $\frac{1}{4}$ cup finely diced bacon until crisp, add $\frac{1}{4}$ cup chopped onion and cook 1 minute. Blend in 1 tablespoon flour, 2 teaspoons salt, $1\frac{1}{4}$ tablespoons sugar, $\frac{1}{4}$ teaspoon pepper. Stir in $\frac{2}{3}$ cup cider vinegar and $\frac{1}{3}$ cup water. Cook 10 minutes, stirring well. Pour over sliced potatoes, add $\frac{1}{2}$ teaspoon celery seed, 3 tablespoons chopped parsley. Mix and serve warm. Yield: 6 portions.

Maxine Manske

COTTAGE CHEESE SALAD

2 packages lime jello	2 $\frac{1}{4}$ cups hot water
Mix and cool until syrupy. Add:	
1 pint cottage cheese	$\frac{1}{2}$ cup nuts
$\frac{1}{2}$ cup mayonnaise	$1\frac{1}{2}$ pimientos
1 cup cream, whipped	

OIL SALAD DRESSING

1 cup salad oil	1 tablespoon Worcestershire sauce
1 scant cup sugar	Pinch of ground cloves
$\frac{1}{4}$ cup vinegar	1 grated onion
$\frac{1}{3}$ cup catsup	
1 teaspoon salt	

Mix well and add oil, last, very slowly.

Dorothy Rodibaugh

TOMATO-JELLY VEGETABLE SALAD

2 tablespoons gelatin	$\frac{1}{2}$ cup chopped stuffed olives
2 tablespoons sugar	$\frac{1}{2}$ cup diced celery
4 tablespoons cold water	$\frac{1}{2}$ cup cooked peas
1 cup tomato soup	1 tablespoon chopped onion
$\frac{2}{3}$ cup boiling water	

Continued

Tomato-Jelly Vegetable Salad, Continued

Soak gelatin in cold water 5 minutes. Add boiling soup and water. Let cool. Add other ingredients and pour into mold.

Nell Whittlesey

CHEESE SALAD

1 package Bluhill Pimiento 1 cup boiling water
Cheese 1 package lemon jello
1 small can grated pineapple 1/2 pint whipped cream

Dissolve jello in hot water, let cool, and whip. Add cheese and beat until smooth. Add pineapple and whipped cream. Let set. Serves 12.

Nell Whittlesey
510 Ellis Avenue,
Ottumwa, Iowa

PINEAPPLE SALAD

1 No. 2 can crushed pine- 1/2 pound marshmallows
apple 1/4 pound cheese, cubed
1 cup nut meats

Heat juice from pineapple. Add 2 well-beaten eggs, 3/4 cup sugar, 2 tablespoons cornstarch. Cook until thick. Cool. Fold in 1 cup whipped cream into partially set mixture and return to refrigerator.

Mrs. C. C. Booth

CRANBERRY SALAD

1 cup fresh cranberries 1/2 orange
1/4 cup sugar 1/2 cup crushed pineapple

Continued

Cranberry Salad, Continued

- | | |
|-----------------------------------|----------------------|
| 1 package cherry flavored gelatin | 1 1/2 cups hot water |
| 3/4 cup nut meats | 3/4 cup diced celery |

Put cranberries and orange through food chopper including rind and juice of orange. Mix hot water and gelatin. When cool add cranberry mixture, pineapple, celery and nuts.

Mrs. Elizabeth Hendricks
Bloomfield, Iowa

3-P SALAD

- | | |
|-----------------------------|-----------------------|
| 1 cup peas, drained | 1 cup chopped peanuts |
| 1 cup chopped sweet pickles | |
- Mix with mayonnaise.

Mrs. Frank Cornell

OIL SALAD DRESSING

- | | |
|-----------------|-------------------|
| 1/4 cup vinegar | 1/4 cup catsup |
| 1/2 cup sugar | 1/2 teaspoon salt |
- 1 teaspoon celery seed softened in hot water.

Beat well, then add slowly 1/2 cup Mazola, beating constantly or put ingredients in mixing bowl of electric mixer set at slow speed and mix for 15 minutes.

Florence Watkins
Stockport, Iowa

THOUSAND ISLAND DRESSING

- | | |
|---|----------------------|
| 2 tablespoons chopped pimiento or sweet peppers | |
| 2 tablespoons chili sauce | 1/2 cup salad oil |
| 1 hard cooked egg, chopped | 1/4 teaspoon paprika |
| 1 tablespoon chopped onion | 1 teaspoon salt |

Continued

Thousand Island Dressing, Continued

1 tablespoon cooked beets, 1/4 cup vinegar
chopped 1 teaspoon sugar

1 tablespoon chopped parsley 1 teaspoon dry mustard

Place ingredients in a jar. Cover tightly. Shake for 2 minutes and serve chilled on sliced tomatoes. May be varied as desired.

Mrs. L. M. Kirby

PINEAPPLE SALAD

1 No. 2 1/2 can pineapple 2 tablespoons flour
2 eggs 3 tablespoons sugar

Nuts and marshmallows

Drain juice from pineapple and dice fruit. Beat eggs and add sugar and flour. Add pineapple juice and cook until thick. Let cool. Add to diced pineapple, nuts and marshmallows.

Mattie Goepal

Lime Applesauce Salad (Aunt Gattie)

1 pkg lime jello - 1 cup hot water

*1 cup cottage cheese - 1 cup applesauce **

1 tbsp lemon juice

*Dissolve jello in hot water, cool. Add remaining ingredients and mix well pour into mold or square dish. **

** this should be the strained or mashed apple sauce with no definite pieces of apple.*

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JELLIES AND PICKLES

GRAPE MARMALADE

Mash grapes and boil without adding water for 20 minutes. Run through colander. Add 1 1/2 cups sugar to 1 cup pulp. Bring to a boil and seal.

Mrs. Nelle B. Peebler
Fairfield, Iowa

FRUIT PRESERVES

3 cups fruit, cherries or strawberries 3 cups sugar

Do not crush fruit. Start 3 cups fruit and 1 cup sugar to boil. Boil 5 minutes. Add 2nd cup sugar. Boil 5 minutes. Add 3rd cup sugar and boil another 5 minutes. Let set overnight and seal cold.

Mrs. Nelle B. Peebler
Fairfield, Iowa

YELLOW TOMATO PRESERVES

2 quarts yellow tomatoes 3 cups sugar
1 lemon 1 teaspoon salt
4 tablespoons ginger root or sliced candied ginger

Wash and dry tomatoes. Take out the seeds. Place tomatoes in large kettle and add sugar and salt. Simmer until sugar is dissolved. Then boil 40 minutes. Slice lemon wafer thin, remove seeds. Add lemon and the ginger root which has been cut fine. Boil hard for 10 more minutes. Pour at once into sterilized jars and seal.

Mrs. Abe Maddix
Fairfield, Iowa, Route 3

BRIGHT RED STRAWBERRY JAM

Wash and stem a full quart of strawberries. Measure 1 quart of sugar. Place 1/2 of it in kettle with 3/4 cup boiling water. Let this boil to the crackling stage when tested in cold water. Add the quart of berries and the remainder of the sugar dry on top of the berries. Cook rapidly 12-15 minutes, (12 for gas) without stirring. Let stand in kettle until cold or overnight. Can in sterilized jars.

Lois Lyons
Libertyville, Iowa

PINEAPPLE AND WATERMELON PRESERVES

5 pounds watermelon rind 1 No. 2 can crushed pineapple
4 pounds sugar 1/2 teaspoon salt

Dice melon, leaving red edge. Cover melon with water and cook until transparent. Drain well then add sugar, salt and pineapple. Cook 20 minutes.

Mrs. Roy May
Lees Summit, Missouri

PEAR HONEY

Pare, core, chop and measure hard ripe pears. Add a little water if needed to start cooking. Boil 10 minutes. To each quart of pears, add 3 cups sugar, juice of one lemon and grated rind of 1/2 lemon, 1/2 teaspoon of ground ginger. Boil until thick. Put into jars and seal at once.

Meta Fordyce

APRICOT AND PEAR PRESERVES

14 cups crushed pears 10 cups sugar
1 pound dried apricots (ground dry)

Continued

Apricot and Pear Preserves, Continued

Mix together and cook to desired thickness.

Mrs. Charles Taylor

PINEAPPLE AND PEAR PRESERVES

14 cups crushed pears 3 medium size oranges
10 cups sugar 1 No. 2 can crushed pineapple
Mix together and cook to desired thickness.

Mrs. Charles Taylor

CANNED GRAPE JUICE

2 1/2 cups whole uncooked grapes, drained of water in which they were washed and 1 scant cup sugar. Place grapes and sugar in a half gallon sterilized jar. Be sure water is boiling for each jar. Pour boiling water to overflowing and seal while hot.

Rhea Stansberry
308 West Washington,
Fairfield, Iowa

SWEET TULIP PICKLES

Wash and cut pickles in chunks. Let stand in brine made of one heaping pint of salt to 1 gallon water for 3 days. Take out of brine and let stand in cold, clear water for 2 days. Drain. Pour over them this scalding hot solution: 1 cup vinegar, 1 gallon water, 1/2 teaspoon powdered alum. Let stand 1 day. Remove and place in jars. Add this boiling hot solution: 1 cup vinegar, 2 cups sugar, 1/2 teaspoon celery seed, 1/2 teaspoon allspice seed, 1/2 teaspoon buds, then seal.

Mrs. Fern Johnston
Libertyville, Iowa
Mrs. Ernest Countryman

Good Pimiento Pepper Relish, Continued

Chop all fine or grind. Pour boiling water over them. Let stand 5 minutes and drain. Add 2 tablespoons salt, 1 cup brown sugar, 1 pint vinegar. Cook 10 minutes and seal in sterilized jars.

Mrs. Ethel Hissem

ELEVEN DAY PICKLES

Soak 2 gallons cucumbers in 1 cup of salt to the gallon of hot water used to cover. Soak 7 days, stirring them up each day. Then on the 8th day remove and heat 3 tablespoons alum in enough water to cover and pour this over them while water is hot then let soak 24 hours. Remove and split each pickle and put in a large jar. Mix the following:

8 cups sugar	1 box stick cinnamon
10 cups vinegar	3 tablespoons celery seed
1/4 box whole cloves	

Heat and pour over pickles, heating the liquid three days in succession. Keep in open jar or on the last day scald jars, pack pickles in and pour hot liquid over and seal.

Jessie McCumber

PEPPER RELISH

12 red peppers	2 cups vinegar
12 green peppers	2 cups sugar
12 onions	3 tablespoons salt

Chop or grind peppers and onions. Cover with boiling water and let stand 5 minutes and drain. Add vinegar, sugar and salt and boil 5 minutes. Put into hot jars and seal immediately.

Meta Fordyce

CORN SALAD FOR CANNING

12 ears corn	1 tablespoon mustard
1 head cabbage	1 quart vinegar
4 red or green peppers	2 cups sugar
4 onions	1/4 cup salt

Boil 15 minutes and seal.

Mrs. Robert McDonough

HENRY FIELD PICKLE RECIPE

2 cups vinegar	3 tablespoons salt
1 cup water	1/2 teaspoon black pepper
5 cups sugar	1 onion

Slice pickles as for bread and butter pickles and soak in clear water for 1 hour or more. Drain and put in vinegar mixture. Bring to a boil and cook 5 minutes and seal.

Mrs. Dan Kelley

CHERRY DILL PICKLES

Place 100 dill size pickles in a 6 gallon jar. Arrange a layer of pickles and a layer of cherry leaves and dill until all are used. Add a cup of salt to every 5 quarts of water used to cover the pickles and let stand 14 days. Remove from brine. Wash and wipe dry. Cut in one inch pieces and put in jars. Then make a syrup of 14 cups of sugar, 7 cups of vinegar. Boil and pour over pickles and can boiling hot.

Mrs. Dan Kelley

BEEF PICKLES

Boil beets until done. Remove skins, strain liquid in which beets were cooked. To 2 cups of liquid add 1 cup of

Continued

Beet Pickles, Continued

of vinegar and 1 tablespoon of sugar. Add to beets and bring to a boil. Pack beets in jars, pour liquid over them and seal.

Mrs. Merwin C. Fordyce

21 DAY PICKLES

Wash pickles, put in a brine of 1 pint of salt to 1 gallon of water. Leave in brine in a cool place for 12 days. On 12th day wash pickles out of brine well and put cold water over them for 1 day. Then split every pickle lengthwise and measure in a gallon crock. To 1 gallon of pickles add 1 table-spoon powdered alum and enough boiling water to cover. Let stand 24 hours. Pour off and put on the following mixture for 8 successive mornings, heating to boiling point each morning: 1 quart sugar to each pint of vinegar used to cover pickles, 5¢ worth of cinnamon bark, 2 tablespoons celery seed or less, 1/2 box whole clover or less if desired.

Hazel Parker

BRIGHT RED CATSUP

1 gallon tomato pulp after straining	1 level tablespoon salt
2 cups vinegar	3 onions
1 cup sugar	1/4 teaspoon red pepper (if desired)

Mush have 1 gallon pulp after straining. Cook tomatoes then put through colander. Drain overnight in a sack. Cook onions and add only the juice drained off. Cook until thick as desired. By draining tomato pulp in a sack the cooking time is shortened very much.

Lois Lyons

TOMATO SOUP

14 quarts cooked tomatoes 14 bay leaves
11 stalks celery, ground fine 21 whole cloves
7 large onions, ground fine

Cook together 20 minutes. Put through sieve, add following mixed with water.

14 tablespoons flour 10 tablespoons salt (scant)
8 tablespoons sugar 2 teaspoons paprika

Bring to a boil and seal at once. Makes 18 or 20 pints. When ready to use prepare as any canned soup.

Mrs. Kenneth Adkisson

UNCOOKED RELISH

1 medium size head cabbage 4 medium onions
4 large carrots 4 medium peppers

Chop altogether, fine, and add 1/4 cup salt. Let stand 3 hours and drain.

2 1/2 cups sugar 1 teaspoon mustard seed
1 1/2 pints vinegar 1 teaspoon celery seed

Mix altogether and seal.

Mrs. Lee Kelley

SWEET PICKLES

For 3 gallons of sweet pickles add 3 cups salt. Pour boiling water over them and let stand one week. Drain. Pour boiling water over them and let stand overnight. Drain. Add 2 tablespoons alum and cover with boiling water. Put horse-radish leaves in top and bottom of jar and let stand overnight. Drain, then cover with boiling water and let stand until cold. Drain. Make a syrup of the

following ingredients, bring to a boil and pour over pickles and seal at once: 2 1/2 quarts vinegar, 8 large cups sugar,

Continued



Sweet Pickles, Continued

5¢ worth of cinnamon bark, 2 teaspoons celery seed.

Thelma Smith

BREAD AND BUTTER PICKLES

8 quarts sliced cucumbers, 12 medium onions, sliced
not too thin 1 cup salt
4 green peppers, sliced

Dissolve salt in water enough to cover pickles and let stand overnight. Do not soak onions or peppers. Next morning:

3 cups vinegar 1 tablespoon celery seed
5 cups sugar 2 teaspoons turmeric
2 tablespoons mustard seed

Pour over pickles, peppers and onions and heat thoroughly. Dip out and put in hot jars. Cover with hot liquid and seal at once.

Jessie McCumber

TOMATO RELISH

1 onion 1 tablespoon salt
1 green pepper 3 tablespoons sugar
2 1/2 cups canned or fresh 2/3 cup vinegar
tomatoes, chopped 2 tablespoons allspice
1 bunch celery, cut fine

Mix. Heat gradually to boiling point and cook 1 1/2 hours. Add cayenne pepper or dry mustard if desirable.

Mrs. Hattie Rodibaugh
Libertyville, Iowa

PRESERVING CORN FOR FREEZING

Cut corn off cob. Add $1/2$ teaspoon salt per pint of corn. Do not use over mature corn. Boil in open kettle until thoroughly heated, stirring constantly. Let cool and then pack in pint jars or locker containers, allowing $1/2$ inch space for expansion. Freeze the same day harvested and prepared. Asparagus, snap beans, peas and lima beans may be prepared for freezing the same way. Only a small amount of water must be added to the vegetables.

Mae Cochran
Batavia, Iowa

FROZEN CREAMED CORN

First heat cream in double boiler to 110 degrees for 20 minutes. Use a dairy thermometer. Let cool while shucking corn and cleaning it. Use one or two large canning kettles for scalding the corn. Keep water boiling rapidly and drop ears of corn into it, one at a time. Boil 4 minutes. Use tongs if available to remove corn from boiling water. Plunge corn into cold water and keep changing the water until the corn feels cold. Stand ears of corn upright in kettle to drain water from them. Cut corn from cob. Place in jars and pour enough cream over the corn in which to cook it when ready to use. Salt 1 teaspoon to quart.

Edna Boggs
Libertyville, Iowa

Lime Pickles - Florence

7 lb sliced cucumbers about $1/4$ in. 2 cups
dehydrated lime. 2 gal cold water. soak 24 hrs.
Rince well in cold water. Cover with cold water
soak 3 hrs. drain. Mix 2 qt vinegar, $4\frac{1}{2}$ pt
sugar. 1 tea spoon celery seed. 1 table spoon whole
cloves. 1 tea spoon ~~mixed~~ pickling spice. 3 tea spoon
salt. soak over night. bring to a boil - simmer 35 min.
put spice in cloth bag.



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CANDIES

CHOCOLATE FUDGE CANDY

3 cups granulated sugar 3/4 cup syrup (light or dark)
1 cup brown sugar 1 2/3 cups cream
2 tablespoons cocoa

Mix, cook to soft ball stage. Remove from heat and partly cool, then add nuts. Beat until it becomes stiff. Pour into buttered pan and cut into squares.

Mrs. C. C. Booth

POP CORN BALLS

(Makes 12 medium sized balls)

1 cup sugar 1/4 cup butter
1/3 cup white syrup 3/4 teaspoon salt
1/3 cup water 3/4 teaspoon vanilla
3 quarts unseasoned pop corn

Cook syrup mixture until brittle when tested in cold water. Pour over popped corn. Wet hands slightly and shape into balls.

Mrs. Wilber Harper

DATE-NUT ROLL

3 cups sugar 1 cup dates, chopped
2/3 cup milk 1 cup nuts
1 tablespoon butter

Combine sugar, milk and butter and cook until thick. Add dates and cook to soft ball stage. Remove from fire. Add nuts. Cool. Beat until ready to make into a roll on wax paper. This is a good candy to make several weeks before Christmas. Slice off as you want to use it.

Allie Hedberg
Ruth Swanson

TAFFY

3 cups sugar
1/2 cup vinegar
Butter size of walnut

1/2 cup water
1 teaspoon cream of tartar

Cook until brittle when dropped in cold water. Just before removing from fire add 1 teaspoon lemon extract and 1 teaspoon soda. Cool and pull over hook.

Mrs. Wilber Harper

CHOCOLATE FUDGE

3 cups sugar
3 rounding tablespoons cocoa
3 tablespoons syrup
1 cup nut meats or peanuts

Cook to soft ball stage. Remove from heat and beat until it loses its gloss. Add vanilla and nut meats. Pour into buttered pan.

Myra Smith

DATE CANDY

3 cups sugar
Lump of butter

1 cup creamy milk

Cook to soft ball stage. Then add 1 cup chopped dates and 1 cup nut meats. Stir until rather stiff and then roll as a jelly roll in a wet cloth. Put in cold place until firm. Then remove cloth and slice.

Mrs. Sylvia Wells
Milton, Iowa

PEANUT BRITTLE CANDY

1 1/2 cups sugar
1/2 cup Karo syrup

2/3 cup water

Continued

Peanut Brittle Candy, Continued

Boil mixture until it threads. Then add 2 tablespoons butter and 1 1/2 pound raw peanuts. Boil until brown. Remove from fire and add 1 teaspoon vanilla, 1 teaspoon soda. Grease surface of porcelain table top and pour immediately.

Mrs. Bliss Hall
Fairfield, Iowa

DATE ROLL CANDY

2 cups sugar	Butter size of walnut
1 cup milk	1 cup nuts
1/2 pound dates	

Boil to soft ball stage when tested in cold water. Add dates and boil until dates are dissolved. Remove from stove and add butter and nuts. Beat. Roll in a damp cloth and cool 1/2 hours. Slice. This can be poured in a pan and cut in squares.

Bernice Rodibaugh
Libertyville, Iowa

WALNUT CREAMS

3 cups white sugar	1 teaspoon vanilla
1 cup milk	1 cup black walnuts
1/2 cup Karo	

Mix in saucepan and cook to soft ball stage. Remove from heat and cool. Add vanilla and nuts. Beat until creamy and pour into buttered pan.

Patty Smith
Libertyville, Iowa

POP CORN DRESSING

1 cup sugar
3 tablespoons water

1 tablespoon butter
1/2 teaspoon cream of tartar

Cook without stirring until brown in spots. Then stir until light brown all over. Then add 1/2 teaspoon soda. Stir until foamy and then pour over corn.

Patty Smith
Libertyville, Iowa

BROWN SUGAR CARAMELS

2 cups brown sugar
1 cup white sugar
1/2 cup light corn syrup
1 cup nuts

1 cup cream
2 cups milk
1/2 cup butter
1 tablespoon vanilla

Mix together all ingredients except vanilla and cook over a low flame to a temperature of 248 degrees. Remove from fire. Add vanilla and turn at once into very slightly greased pan and cut into squares. Wrap each piece in waxed paper.

Mineta Pringle

DIVINITY

3 cups sugar
1/2 cup white syrup
1/2 cup water

2 egg whites, beaten stiff
Flavoring

Mix sugar, syrup and water in large saucepan. Cook to soft ball stage. Pour slowly over egg whites and beat until it stands in peaks. Add flavoring.

Mrs. Raymond Peebler

PEANUT BUTTER FUDGE DREAM

1 cup granulated sugar

1/4 pound peanut butter

Continued

Peanut Butter Fudge Dream, Continued

1 cup brown sugar 1 cup marshmallows
2 tablespoons butter 1 teaspoon vanilla
1/2 cup sweet milk

Cook all together except marshmallows and vanilla. Cook to soft ball stage. Remove from heat. Add marshmallows and vanilla. When it begins to thicken pour into pan to cool.

Mrs. Frank Williams

CHOCOLATE SYRUP

1/2 cup water
1/2 cup sugar
4 tablespoons cocoa
2 tablespoons butter
1/2 teaspoon vanilla
Dash of salt

Mix sugar and cocoa, add water and cook until mixture thickens. Add butter and flavoring.

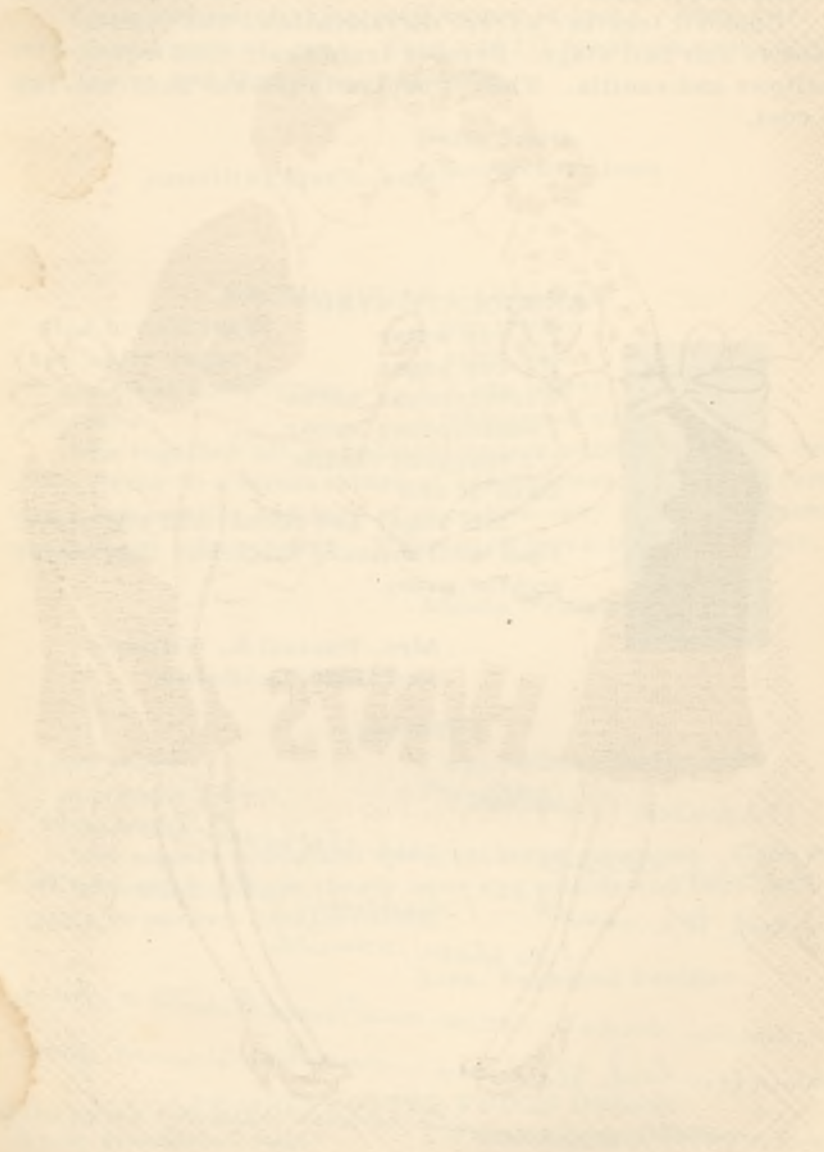


Mrs. Russell E. Williams
Red Bluff, California

Peanut Clusters

*2 cups sugar 1 cup chopped peanuts.
1/2 cup top milk 1 heaping table spoon cocoa.
1 tea spoon vanilla*

measure sugar, cocoa and milk into a pan and bring to a boil. Boil six minutes. remove from stove add vanilla & peanuts when nearly cold drop by tea spoon on wax paper.





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COOKING HINTS

Fresh bread or cake will not crumble if cut with a hot knife.

When butter is too hard to cream easily, heat bowl slightly, never warm the butter.

IDEAS

When sprinkling clothes, use a rubber sponge. Shake the sponge and the water will spread evenly over the clothes.

To keep from losing your place in a cook book, take a trouser hanger and clip over the book and hang on the wall or on a cupboard door. The directions can be easily read and will not get soiled.

Use a leaky hot water bottle: Cut an oval opening in it and hang in closet for oily dust cloths.

When baking is being done and one has work to do out-of-doors, take the alarm clock outside. This will eliminate many extra steps going back and forth to watch cooking time.

To make a colorful cake decoration: Cut candy gumdrops in very thin slices and arrange on cake frosting.

When sewing silks, rayon or other slick materials, pin a turkish towel over the leaf of the sewing machine and the material will not slip off.

If one is to be away from home for a few days, place a large sponge soaked in water at the base of each house plant. Plants will stay moist for days.

Continued

Ideas, Continued

Make detachable ribbons for baby bonnets by sewing snaps to ribbon and bonnet. Then the bonnet will not have to be washed and ironed when only the ribbons are soiled.

To give a nice flavor to applesauce, slice a banana into the sauce while it is cooking and just before removing it from the stove add a teaspoon of vanilla. This is especially nice for canned applesauce.

An empty match book cover makes a handy holder for carrying a few pins, needles and some thread in your purse. Put pins and needles in the torn match stubs and wrap the thread around the cover. When closed, it makes a neat little emergency kit.

Before children's parties, freeze ice cubes of the fruit drink you plan to serve. Then the drinks can be cooled without being diluted as the ice melts. Children will be pleased with the colored ice cubes which will add to the party atmosphere.

To prevent a screen door from locking itself, place the eye on the screen door and the hook on the door casing.

To make children's overalls last longer, sew a piece of oilcloth on each knee. Cut into different animal shapes.

Sew shoulder pads inside the knees of children's long pants when the child is in the creeping stage. This will prevent sore and chapped knees.

After two-tone shoes have been polished, go over the colored part with floor wax (liquid). The color will not come off on the white and lasts much longer.

For address books or files, write names in ink and addresses in pencil to facilitate easy erasure when the addresses change.

Continued

Ideas, Continued

Lettuce can be decorated by filling a small bowl with water; then sprinkle paprika on top and revolve the head of lettuce in it. The lettuce leaves will be fringed with red for an attractive salad.

When painting a stairway that must be used before it is dry, paint every other step. When these are dry, the alternate ones may be done.

During cold weather, it saves a lot of time normally spent outside hanging up clothes to pin soxes directly to a coat hanger and then pin the hanger to the line.

HARD SOAP

1 can Lewis Lye	3 tablespoons Borax
6 pounds grease	1/2 cup ammonia
1 quart soft water	2 tablespoons sugar
1/2 cup hot water	1 tablespoon salt

Mix the quart of soft water with the lye and let set to cool. Mix the half cup hot water with Borax, sugar and salt, add the ammonia. When both mixtures have cooled to as near the same temperature as possible, mix and pour slowly into grease, stirring constantly.

Marie Hall
Fairfield, Iowa

SPICED LEMONADE

3/4 cup sugar	1 teaspoon grated lemon rind
1 1/2 cups water	1 inch stick cinnamon

Boil 5 minutes. Cool. Add 1/3 cup lemon juice, 2 cups water. Strain and pour over crushed ice.

Mrs. Robert McDonough
Libertyville, Iowa

COUGH SYRUP

1 tablespoon honey
1 teaspoon ginger

1 teaspoon butter

Marie Hall

'Tis the human touch in this world that
counts,
The touch of your hand and mine
Which means far more to an aching heart,
Than shelter or bread or wine;
For shelter is gone when night is o'er,
And bread lasts only a day
But the touch of the hand and the sound of
the voice,
Sing on in the soul, always.

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