

COOK BOOK



Favorite Recipes

COOK BOOK

COMPILED BY



DELTA CHURCH

W. S. C. S.

DELTA, IOWA

History of Delta Methodist Church

The town of Delta was founded in May 1875 when the Rock Island railroad was opened up between Oska-loosa and Sigourney.

The first regularly appointed pastor at Delta was Rev. A. D. Richards in 1883. It was during his pastorate that the church building was erected and that first building has remained, but has been improved and remodeled several times so that it would not be recognized as the original structure.

In 1892 a new bell was procured during the pastorate of Rev. J. G. G. Cavendish. A parsonage was built in 1899 while G. Hannawalt was pastor. An Epworth League room was built onto the church, and a hot air furnace installed. A dedication service was held on Oct. 31, 1901. During J. W. DeYoe a choir loft was added in 1906.

During the pastorate of Rev. A. A. Heath a full basement was built, a steam heating system was installed and other improvements added.

A dedication was held on Jan. 16, 1916 with the Rev. J. W. DeYoe giving the dedication address.

In 1931 the church suffered some fire damage and was refinished on the inside.

Since 1931 improvements have been made at various times. The parsonage and church have both been made modern.

The conference appointments being from September to September the name of each pastor and his years of service are as follows:

(Continued on next page)

A. D. Richards	1383-1385
G. F. Cannon	1385-1386
W. S. Kight	1386-1390
Thomas Maxwell	1390-1391
J. G. G. Cavendish	1391-died 1393
H. S. Wilkinson	Jan. 1893-1893
Renix Weese	1893-1894
F. C. Demarest	1894-1895
C. E. Coggeshall	1895-1896
G. W. Byrkit	1896-1897
D. R. Martin	1897-1898
G. W. Hannawalt	1898-1902
F. B. Tucker	1902-1903
H. L. Robinson	1903-1904
O. E. Reed	1904-Feb.-1905
C. H. Myers	1905 June to Sept.
J. W. DeYoe	1905-1907
J. P. Hehner	1907-1908
F. C. Edwards	1908-1910
W. S. Gardner	1910-1911
L. R. Burdock	1911-1912
A. A. Heath	1912-1917
W. A. Smith	1917-1918
J. D. O'Dell	1918-1919
R. G. Nye	1919-1921
R. J. Arms	1921-1922
C. B. Rayhill	1922-1924
R. V. Pike	1924-1927
J. C. Kennedy	1927-1929
F. A. Wilder	1929-1930
C. L. Ellis	1930-1935
E. L. Pullman	1935-1936
E. L. McClure	1936-1938
Arthur Henry	1938-1942
Jackson Giddens	Sept. 42 Jan. 43
E. J. Shook	Jan. 43-Sept. 46
Geo. H. Smith	Sept. 46-June 48
J. A. Worrell	1948--

CONCERNING RECIPES

IN THIS BOOK

T equals tablespoon
t equals teaspoon
c equals cup
equals pound or number
pt equals pint
qt equals quart
sq equals square
powd equals powdered
lg equals large
sm equals small
B.P. equals baking powder
& equals and
gran equals granulated
oven degree()

Unless otherwise specified-----

all measurements are level
all sugar is white granulated
all milk is sweet
all baking powder is double action

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DELTA, IOWA

BREADS

QUICK COFFEE CAKE

Sift: 2 c flour 2 t B.P.
 3/4 t salt 1/2 c sugar

Add: 1 egg, beaten 3/4 c thick cream
Stir only until flour is dampened. Spread in greased 8" square pan.

TOPPING

2 T flour 1/2 t cinnamon
4 T sugar 2 T butter

Sprinkle over batter and bake (400) for 30 minutes.

Mrs. Clifford Leathers

REFRIGERATOR ROLLS

2 c boiling water 1/2 c sugar
3 t salt 2 beaten eggs
2 T shortening 2 cakes yeast and 1/4 c
8 c sifted flour luke warm water

Mix the boiling water, one-half the sugar, salt, and shortening together and cool to luke warm. Soften the yeast in the 1/4 c lukewarm water, add beaten eggs and stir in eight cups of flour and mix thoroughly but do not knead. Cover and place in refrigerator. Held at a low temperature, the dough will keep for a week or ten days.

When you want rolls, shape into clover leaf or any style desired and place in pan to double in bulk, at least 3 hours before ready to bake. Bake 15 to 20 minutes in hot oven (425 - 450).

Mrs. Wheeler Grovier

BISCUITS

4 c flour 4 heaping t B.P.
1 t salt 4 heaping T shortening

1 1/2 c milk
Mix, roll one inch thick bake in quick oven.

(6) Blanche Shaw

WHITE ROLLS

1 c lukewarm water	4 T melted shortening
1 pkg yeast (fast rising)	1 c milk
	5 T sugar
<u>2 t salt</u> _____	<u>6 c flour</u> _____

In half cup of warm water dissolve 1 t sugar, then sprinkle yeast over it. Let stand 10 minutes. Scald milk cool to lukewarm. Add water and 3 c flour, beat until very smooth. Add yeast beat again, then melt shortening and flour until dough can be handled easily. Let rise 10 minutes. Knead 10 to 12 minutes. Put in a lightly greased bowl let rise till very light. Knead down let rise again. This time make into rolls when very light bake 20 minutes in (425) oven.

Marcena Leathers

MUFFINS

2 c flour	2 T sugar
2 1/2 t B.P.	1 c milk
1 egg	2 T melted fat
<u>1/2 t salt</u> _____	

Mix and sift dry ingredients; add milk and egg well mixed together. Add melted fat. Mix thoroughly. Fill buttered muffin tins half to two-thirds full. Bake in hot oven (400 to 450) for 20 to 25 minutes.

Barbara Root

Standard Waffle Recipe

2 c sifted flour	3 t B.P.
3 T sugar	2 eggs separated
1 t salt	1 3/4 c milk
<u>4 T melted fat, butter, or crisco</u> _____	

Sift dry ingredients together into mixing bowl. Add egg yolk and milk slowly, beating until smooth. Then add melted fat and fold in egg whites.

(7)Mrs. P. W. Farrell

CZECHOSLOVAKIAN KOLACKY

2 c milk scalded 1 cake compressed yeast
1/2 c fat 1/4 c lukewarm water
1 t salt 2 eggs

about 6 1/2 c flour -----

Cream shortening, add sugar and salt. Dissolve yeast in water add to cooled milk. Add half of flour and beat until smooth. Add shortening then beat in eggs, add enough more flour to make a soft dough. Knead. Let rise until double. Divide dough in any size rolls desired. Let rise then press out a pie shape hollow in center of each roll and fill with your favorite filling. Place Kolacky in greased pan. Bake in hot oven 25 minutes or until done.

Minnie Holub

NORWEIGAN BISCUITS

1 pt sweet milk 3 T sugar
1 T lard 1 t salt

1/2 cake compressed yeast -----

Over hot water scald the milk and set it aside to cool, adding to it the lard, sugar and salt, When lukewarm stir in sufficient flour to make a batter, then beat in the yeast previously softened in a little sweetened water. Add enough more flour to make a batter as stiff as you can stir. Set aside to raise. When light shape into biscuits. When light and fluffy bake in a quick oven.

Mrs. George Olson

BANANA ALL-BRAN NUT BREAD

1/4 c shortening	1/2 t salt
1/2 c sugar	1/2 t soda
1 egg (well beaten)	1/2 c chopped nut meats
1 c all-bran	1 1/2 c mashed bananas
1 1/2 c flour	2 T water
2 t B.P. _ _ _ _ _	1 t <u>vanilla</u> _ _ _ _ _

Cream shortening and sugar. Add egg and all-bran
Sift flour with baking powder, salt, soda. Mix
nuts with flour and add alternately with bananas
to which the water has been added. Stir in vanilla.
Pour into greased loaf pan. Let stand 30 minutes
then bake in moderate oven one hour (375). Let
cool before cutting.

Avis Jacobs

DATE BREAD

Cream 4 c sugar, 4 T shortening. Beat 4 eggs until
light, add to above mixture. 4 c boiling water.
Add 6 c flour. 4 t soda. 1 1/2# dates, cut up.
1 1/2 c nut meats. Bake in 4 pans 1 1/2 hours.
(200) or over.

Mrs. Dean

CORN BREAD

1 c corn meal	1/2 t soda
2/3 c flour	2/3 t B.P.
1/2 t salt	1 egg
3 t sugar	3/4 c sour milk
1/3 c sweet milk	

Julia Ellis

VERY GOOD PANCAKES

1 c milk

2 T oil

1 egg beaten

$\frac{2}{T}$ B.P.

1 c sifted flour

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

2 T sugar

Mix oil, eggs & milk, sift dry ingredients,
and add to above mixture. Add 2 T more milk.
Fry on hot griddle.

Beryl Lisk

Rex Utterback

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Iowa

CAKES COOKIES

SOUR CREAM COOKIES

2 c sugar	1 t B.P.
1 c shortening	1 T vanilla & nutmeg
1 c sour cream	2 eggs
1 t soda	flour to make dough stiff
1 t salt	

Mrs. Dolores Arendt
Montezuma, Iowa

OATMEAL COOKIES

1 c stewed raisins	2 c quick oatmeal
4 T raisin juice	2 c flour
2 eggs	1 c lard or butter
1 c sugar	1 scant t soda
1/2 c nuts	1 t vanilla
<u>1/2 t salt</u> _ _ _ _ _	<u>1 t B.P.</u> _ _ _ _ _

Cream sugar and lard, add beaten eggs and raisin juice, then oatmeal, flour which has been sifted with salt, soda, and B.P. Last stir in raisins, nuts and vanilla. Drop from t on cookie sheet and bake in a moderate oven.

Mabel Fritzler

BOHEMIAN CRESCENT COOKIES

1/2# butter	1 t vanilla
1/2 c powd sugar	2 c flour
<u>1 c chopped pecans</u> _ _ _ _ _	

Cream butter; work in sugar until well blended; add vanilla, nuts and flour. Place in refrigerator for one hour. Shape small pieces of dough in crescents on ungreased cookie sheet. Bake in a (350) oven, about 20 minutes. As soon as they are removed from the oven, roll in powd sugar, which forms a coating and looks like frosting.

Mrs. T. C. Anderson

RANGER COOKIES

1/2 c shortening	1/2 t soda
1/2 c sugar	1/4 t B.P.
1/2 c brown sugar	1/4 t salt
1 egg	1 c quick oatmeal
1/2 t vanilla	1 c rice krispies
1 c flour	1/2 c cocoanut

Veda Reed

RICE KRISPY DROP COOKIES

2 egg whites beaten	1 c shredded cocoanut
1/2 t vanilla	1 c brown sugar
<u>2 c rice drispies</u> _ _ _	<u>1/2 c nuts</u> _ _ _ _ _

Whip sugar into egg whites add flavoring and rice krispies and nuts, cocoanut. Drop by t on oiled baking sheet. Bake at (350) until brown.

Mrs. E. J. Shook

ICE BOX COOKIES

2 c brown sugar	1 c crisco
2 eggs, beaten	1 c chopped nuts
3 1/2 c flour	1 c chopped dates
2 T cream	1 t soda
1 t vanilla	1 t cream of tartar
<u>1 t salt</u> _ _ _ _ _	

Mix ingredients, then make into roll. Wrap in waxed paper and place in refrigerator, slice and bake in hot oven (425).

Mrs. Walter Spears

UNBAKED COOKIES

2 c sugar 1 c milk

4 T cocoa -----

Cook until it forms a soft ball. While hot add:

2 T butter 3 1/2 c rolled graham

20 marshmallows melted crackers

1/2 c peanut butter 1/2 c nut meats

vanilla

Mix and drop on waxed paper.

Mrs. Alfred Hicklin
Barnes City, Iowa

BAKERS GINGER SNAPS

1 c each sugar molasses and butter or lard and butter, Mix. 1 t soda, 1t ginger, 1/4 t of black pepper. Mix all. Dissolve soda in little hot water. Add as much flour as can be stirred in. pinch off piece the size of a marble put in palm of hand and flatten.

Mrs. Esther Rose

SOUR CREAM BUTTERSCOTCH COOKIES

1 c sour cream 1/2 c nuts

2 c brown sugar 3 c flour

2 eggs 1 c raisins

1/2 c melted shortening 1/2 t soda

1/2 t salt, cinn, nutmeg 1 1/2 t B.P. -----

These are drop cookies. Bake in hot oven.

Zella Rankin

BUTTERSCOTCH ICE BOX COOKIES

2 c brown sugar	4 c flour
1 c butter	1 t cream of tartar
2 eggs beaten	1 t vanilla
<u>1 t soda</u> _ _ _ _ _	<u>1/2 t Black Walnut flavor</u>

Cream the sugar and butter add the beaten eggs and flavoring then add the sifted dry ingredients and mix well. This makes a stiff dough. Chill dough over night then roll out thin and cut with your favorite cookie cutter.

Dora Taylor

POTATO DOUGHNUTS

1 c sugar	1 t vanilla
2 eggs	2 T melted butter
1/4 c milk	1 c mashed potatoes
3 t B.P.	2 1/2 c flour
_ _ _ _ _	<u>1/2 t salt</u> _ _ _ _ _

Fry in deep fat roll them in cinnamon and sugar.

Mrs. Anna Bowen

COCOANUT COOKIES

1 1/2 c brown sugar	1 t salt
1/2 c white sugar	1 t vanilla
1 c butter and lard	1 c cocoanut
3 eggs well beaten	3 c flour
1 t soda	nuts if desired

Ruby Lippard
Delta, Iowa

MINCEMEAT COOKIES

1 c butter or lard 2 T hot water
 1 1/2 c sugar 4 c flour
 3 eggs 1 c nut meats
1 t soda 1 1/2 c mincemeat
 Mix and drop by t on baking sheet.

Mrs. Hannah Rohloff

ORANGE DROP COOKIES

3/4 c lard 1 1/2 t soda
 1 1/2 c brown sugar 1 1/2 t B.P.
 2 eggs 1 t salt
 1 t vanilla 3 c flour
 1 1/2 c sour milk 1 1/2 t orange rind
nutmeats and raisins
 Drop cookies when done into 1 c sugar and 1/2 c
 orange juice this makes a glaze on the cookies.

Roberta Henry

DANISH PINWHEEL COOKIES

1# dates 1/2 c sugar
 1 c nuts 1/2 c water
 Cook until thick and cool, spread on dough, roll
 up and slice and bake.

DOUGH

1 c shortening 1 t B.P.
 2 c brown sugar 1/2 t salt
 3 eggs beaten 4 c flour
 1 t soda 1 t vanilla
 Bake about 10 minutes at (375)

Mrs. Leo Adams

CHOCOLATE DROP COOKIES

Sift: 1 t B.P.
2 T cocoa 3/4 t salt
2 c flour
Cream: 2/3 c shortening
1 c sugar

Add 1 egg; beat well. Blend in 1/2 dry ingredients. Add 1/2 c nuts. Drop by t on greased baking sheet and bake 12 to 15 minutes in a (400) oven.

Dorothy Baird

APPLE SAUCE DROP COOKIES

1/2 c shortening 1 c sugar
1 c strained apple sauce

Cream well then add:

2 1/4 c flour sifted with, 1/2 t salt, 1 t soda,
1/4 t cloves, 1/4 t cinnamon, 1/4 t nutmeg. Add
about 1/2 c nuts. - - - - -

Drop by t on a greased baking sheet and bake 10
to 12 minutes in a (400) oven.

Dorothy Baird

PINEAPPLE NUT COOKIES

Cream: 1 small can of pineapple
1 c shortening Flavoring
1 c of white sugar 1 c nut meats
1 c of brown sugar 1 t of soda
2 well beaten eggs 4 c of flour

Nellie Fowler

OATMEAL COOKIES

1 c shortening	1 t soda
1 c Brown sugar	3 c oatmeal
1 c white sugar	1 t vanilla
2 eggs	1/2 t salt
1 1/2 c flour	raisins and nuts

Letha Moore

COOKIES

1 1/2 c sugar	1 T butter
1 c sour cream	1 t soda
1 egg	1 t B.P.

flour to make a soft dough.

Dora Garrett

CREAM COOKIES

1 1/2 c sugar	3 eggs
1 c shortening	2 t B.P.
1 c sour cream	1 t soda
4 c flour	1/4 t salt
-----	1 t vanilla

Cream sugar and shortening, put soda in cream
add to creamed mixture add eggs well beaten,
sift baking powder in flour: Stir all together
let chill in refrigerator for a few hours,
Roll, cut and bake.

Mrs. Roy Beasley
Blakesburg, Iowa

WALNUT SLICES

1 c crisco	2 eggs
1 c brown sugar	3 c sifted flour
1 c white sugar	1/2 t soda
<u>1 t salt</u> _ _ _ _ _	<u>1 c walnut meats</u> _ _ _

Blend crisco, sugar, salt, and eggs. Stir in flour, soda and walnuts. Mix well and shape into roll. Place in refrigerator and chill. Slice and bake at (375).

Lucille Krewson

SOUR CREAM SUGAR COOKIES

2 c sugar	pinch salt
1 c shortening	2 t soda
3 eggs	3 t cream of tartar
1 c sour cream	5 1/2 or 6 c flour

Betty Bemon Dingemon

CHOCOLATE DROP COOKIES

1/2 c shortening	1 t soda
1 c sugar	1/2 c sour milk
1/2 t salt	2 1/4 c flour
2 eggs	1 c raisins and nuts
<u>1 t vanilla</u> _ _ _ _ _	

Ice with powdered sugar icing while warm. _ _ _

Bertha Dailey

LEMON COOKIES

2 1/2 c sugar .05 worth of oil of lemon
1 c lard .03 worth of Bakers amonia
1 t salt (dissolved in milk)
1 pt milk Flour enough for soft dough
Roll cut, and bake

Mrs. George Rohloff

PINK COOKIES

1 c shortening 12 Maraschino cherries cut
1 1/2 c sugar 4 T syrup from cherries
3 eggs 3 1/2 c sifted flour
3/4 c chopped dates 1 t soda
1 c chopped nut meats 1/2 t salt
1/2 pkg chocolate chips
Drop by spoonfuls and bake in moderate oven.

Erma Malone

CATMEAL COOKIES

1 c white sugar 1 c brown sugar
1 c lard 2 eggs well beaten
Sift together: 1 t salt
1 t soda 1 1/2 c flour
Add 3 c quick oatmeal, nuts and raisins if
desired. Make into roll and chill overnight in
refrigerator. Slice and bake.

Emma Augustine

MARASCHINO CHERRY CAKE

1/2 c shortening	1 t soda
1 c brown sugar	1 1/2 c flour
2 eggs	1 t cinnamon
1/2 c sour milk	1/4 t nutmeg
	<u>1 bottle cherries</u>

Bake 1/2 hours in (350) oven.

Patience Mc Nobb

BURNT SUGAR CAKE

1 c sour cream	1 t soda
2 eggs, beaten	1 t B.P.
1 c sugar	salt, sift
1 1/2 c flour	flavoring
burnt sugar syrup	

Mrs. Ruth Appleget

WHITE CAKE

2 1/4 c cake flour,	1 1/2 c sugar
sift before measuring	3 t B.P.
	<u>pinch salt</u>

Sift together into mixing bowl, add 3/4 c sweet milk, 1/2 c crisco or sry, beat 2 minutes. Add 1/4 c milk, 4 egg whites flavoring, beat 2 minutes. Bake in oven (350).

Winona Beman

SALAD DRESSING CAKE

1 c sugar	1 t vanilla
2 c flour	4 T cocoa
1 t salt	1 c salad dressing
<u>2 t soda</u>	<u>1 c cold water</u>

Mix the dry ingredients. Add the dressing and water. Bake in moderate oven.

Hilda Wagner
(24)What Cheer, Iowa

HICKORY NUT CAKE

1 1/4 c sugar 2 eggs
1 c sweet cream 2 1/2 t B.P.
2 T butter 1 t vanilla
2 c flour 1/4 t salt

1/2 c chopped hickory nuts _ _ _ _ _
Mix sugar and butter, add 1/2 c cream, eggs,
nuts, salt, and vanilla. Sift flour and B.P.
into mixture alternately with the 1/2 c cream.

Mrs. Rex McNobb

WHITE CAKE

sift together.

2 1/4 c sifted cake 3 1/2 t B.P.
flour 1 t salt

1 1/2 c sugar

Add 1 t flavoring

1/2 c shortening _ _ _ _ 2/3 c milk _ _ _ _ _

Mix with spoon for 2 minutes. If you use mixer
turn to slow to medium speed and mix 2 minutes
add 1/3 c milk, 4 large egg whites or 1/2 to
2/3 c. Beat 2 minutes more, put in pan or pans
and bake in oven temperature (350) for 30 to 35
minutes.

Mary Hahn

NEVER FAIL LOAF OR CUP CAKES

1 egg 1/2 c sour milk
1/2 c shortening 1 t soda
1 1/2 c cake flour 1 c white sugar
1/2 c cocoa 1 t vanilla

1/2 c boiling water, last. _ _ _ _ _

Put everything in bowl then beat well. Bake in
moderate oven.

Waneta McNobb

WHITE HICKORY NUT CAKE

1 c sugar
1/4 c butter or spry
1 1/2 T boiling water
1/2 c cold water
1 1/2 c flour
beat good

Sift before measuring. Then add flour and water alternately into creamed mixture. 2 egg whites beaten till fluffy. Add 1 1/3 t B.P. Beat till smooth. Fold in batter also flavoring, add 2/3 c nut meats.

Mrs. Will Smith

NEVER FAIL CAKE

3 level T cocoa, dissolved in 1/2 c boiling water add 1 t soda, and let stand where warm. Cream 2 c sugar, 1 c buttermilk or sour milk, 1/2 c shortening, 2 c flour, 2 eggs well beaten, 1 t vanilla, add chocolate mixture. Bake in layers or a loaf pan.

Mrs. Lanson Kapple
What Cheer, Iowa

ANGEL FOOD CAKE

Beat 1 1/3 c egg whites or (12 egg whites); add 1/4 t salt, 1 1/3 t cream of tartar. Continue beating until egg whites are glossy and fine grained, and stand up in stiff points. Add gradually 1 c sugar. Fold in 1 1/4 t flavoring, gradually and gently fold in 1 c cake flour that has been sifted with 1/2 c sugar, 3 times. Pour into a pan gently cut through batter with a knife to break air bubbles. Bake in a slow moderate oven (325) for 60 minutes. Turn pan upside down let hang to cool.

Hazel Heimstra

AUNT MAGGIE'S CAKE

2 eggs	1 t soda
1 c sour cream	1 1/2 c flour
2 T cocoa	pinch salt
1 t B.P.	

Mix all in one bowl. Bake in loaf or cup cakes.

Mrs. Hannah Rohloff

PINEAPPLE UPSIDE DOWN CAKE

Melt 3 T brown sugar, 3 T butter in frying pan or round cake pan, arrange 5 slices of pineapple on top of this and cover with sponge cake batter made exactly as described below. Baking same time and temperature.

SPONGE CAKE BATTER

3 egg yolks	3/4 c cake flour
1 t B.P.	1/4 c boiling water
1/2 c sugar	1/4 t salt
1/2 t lemon flavor.	

Sift together flour, salt and baking powder. Beat egg yolks until thick and light, continue beating and add sugar gradually, add hot water and flavoring mix. Add flour a little at a time stirring continuously. Bake 25 to 30 minutes at (350).

Helen Herrick

APPLE SAUCE CAKE

1 1/2 c applesauce	1 c nut meats
1/2 c butter or sour cream	1/2 c raisins
2 eggs	1 t cinnamon
1 c sugar	1/2 t cloves
	2 c flour

Ethel Roberts

ICE WATER CAKE

1/2 c shortening	3 t B.P.
2 c sugar	3/4 t salt
1 t vanilla	1 1/2 c ice water
3 1/2 c sifted cake	4 egg whites stiffly
<u>flour</u> _____	<u>beaten</u> _____

Cream shortening and sugar until fluffy. Add vanilla. Sift flour, salt and B.P. 4 times. Alternately add ice water and dry ingredients Beat until smooth fold in egg whites. Bake in 3 layers, 30 minutes at (350).

Mrs. Martin Woods

MAYONNAISE CAKE

To 1 c sugar add 3 T cocoa, 1 c mayonnaise, mix well. Add 1 c boiling water, 1 t vanilla and mix again, and add 2 c flour. 1 t soda sifted together. Mix well but do not beat. Bake in 8" x 8" x 2" pan about 35 minutes in (375) oven. May take longer.

Helen Hicklin

BURNT SUGAR CAKE

1/2 c sugar, burn quite brown, add 1 c boiling water let boil like syrup. Mixture:

1 1/2 c sugar	1 t vanilla
1/2 c butter (almost)	1 c cold water
2 eggs beaten separately	2 c flour
<u>3 T burned sugar syrup</u>	<u>2 t B.P.</u> _____

First boil the syrup, then cream the butter add sugar, gradually add egg yolks beaten, burned sugar syrup vanilla. Sift flour and B.P. and add alternately with the cold water. Then add egg whites that have been beaten. Bake in layers or loaf in moderate oven.

Ella Molyneux
(29)

CHERRY MERINGUE CAKE

2 c unsweetened cherries. (if sweetened cherries are used omit the sugar) 1/4 c sugar, 1/2 t cinnamon, rind and juice of 1/2 orange. 2 T flour. Place the drained cherries in a well greased pan 8" x 8". Mix sugar and cinnamon together and sprinkle over cherries. Add the orange juice and rind and sprinkle all with the flour.

CAKE

1 c sifted flour	2 egg yolks (keep whites for meringue)
1/2 c sugar	1 T butter, melted
1 t B.P.	
<u>1/4 t salt</u> _ _ _ _ _	<u>1/2 c milk</u> _ _ _ _ _

Sift dry ingredients into mixing bowl, add milk, egg yolks, butter and beat until thoroughly mixed. Spread this mixture over cherry mixture bake in hot oven(425) for 25 to 30 minutes. When cake is baked, invert at once on a baking sheet, cover cherries with a meringue made of 2 egg whites plus 4 T sugar. Place in slow oven (325) for 12 to 15 minutes or until nicely browned. In place of meringue whip cream may be served on top.

Mrs. Waldo McBeth

WHIPPED CREAM CAKE

1 c sweet cream	1 1/2 c sugar
3 egg whites	2 c pastry flour
1/2 t salt	1/2 c cold water
<u>3 t B.P.</u> _ _ _ _ _	<u>1 t vanilla</u> _ _ _ _ _

Whip the cream until stiff, beat egg whites stiff and mix them together lightly. Add water and vanilla then add a little the dry ingredients which have been sifted together twice. Bake in crinkle cups at (375) for 30 minutes.

Ruby Lippard

YUM YUM CAKE

1# raisins boiled in 2 c water 15 minutes.
2/3 c lard and butter while not. 1 c cold
water, 1/2 t ginger, 2 c sugar, 1 T soda.
4 c flour, salt, vanilla.

Mrs. Charles Mikesell

BANANA UPSIDE DOWN CAKE

Sift together:	1 1/2 t B.P.
1 1/2 c sifted cake	3/4 c sugar
flour	1/4 t salt
Take :	4 T shortening
1 egg well beaten	4 T butter
1/2 c milk	1/3 c firmly packed
1 t vanilla	brown sugar
<u>2 firm bananas</u>	

Add shortening to flour mixture, then add liquid
mixture and stir till all flour is dampened, beat
vigorously one minute. Melt butter in 8" x 8" x 2"
pan and add brown sugar stir until melted and syrup
formed. Slice bananas and arrange in syrup. Pour
batter over bananas. Bake in a (350) oven for about
50 minutes or until done. Loosen cake from sides
of pan, turn out on serving plate. Serve hot up-
side down, with bananas on top.

Mrs. A. A. Van Zee

RHUBARB CAKE

1/2 c brown sugar	1 t soda
1/2 c white sugar	1 1/2 c flour
1 c sour cream	3 small c rhubarb.

Gertrude Hermanstofer

APRICOT UPSIDE DOWN CAKE

Melt 4 T butter in 8" skillet, sprinkle on top of butter 1 c brown sugar. Arrange 18 partially drained apricot halves. Sift into bowl 1 1/3 c sifted cake flour, 2 t B.P. 3/4 c white sugar, 1/4 t salt. Add all at once 1 unbeaten egg, 1/4 c shortening, 1 t vanilla, 1/2 c milk. Beat 2 minutes and pour over apricots. Bake in pre-heated oven (350) for 40 minutes. This may also be baked in pyrex cake dish. Turn cake upside down when done.

Dorothy Baird

MOONSTRUCK CHERRY CAKE

1/2 c sugar, 1/2 c butter creamed, take 1 small bottle of Maraschino cherries drain off juice. Put in a measuring c filled with water, mix 2 1/2 c cake flour, 3 t B. P. sift 3 times add to rest of mixture. Beat together: 1/2 t salt 4 egg whites, 1/2 c sugar, add to above mixture. Add cherries and 1 c nuts last.

Mrs. W. F. Hart

THREE EGG ANGEL FOOD FOR SMALL FAMILY

Heat 2/3 c milk and 3/4 c sugar together. Let come to boil. 3 egg whites, 1/8 t salt beaten very stiff. Add hot syrup to egg whites beating continually and well. Let cool while measuring 1 c sifted cake flour, 1/2 t cream of tartar, 2 t B.P. sift together 5 times fold into egg mixture, and flavor with 1/2 t almond, 6 1/2 t vanilla. Bake in small angel cake tin in mod. oven (350) for 30 minutes. Invert pan and let cool. Cover top and sides with icing.

Mrs. A. Yahnke

CHOCOLATE CAKE

2 c sifted flour 1 t salt
2 c sugar 1 1/2 t soda
1/2 c crisco 3 sq melted chocolate
Blend above items thoroughly
Add: 3 eggs
1/2 c milk 1 t vanilla
Blend well, Bake in 2 9" layer pans. (350) for
40 minutes.

Henrietta Montgomery

CHOCOLATE CHIP CAKE

Sift:
2 1/8 c flour 4 t B.P.
1 1/2 c sugar salt
Add 1/2 c shortening, 1 c milk, 1 t vanilla, and
beat 2 minutes or 300 strokes.
Add:
1/2 to 2/3 c unbeaten egg whites, beat 2 more
minutes. Then add 1/2 c chocolate chips, Bake 30
to 35 minutes in moderate oven.

Helen Farmer

COFFEE NUT CAKE

3/4 c walnuts 1/2 c butter
1 3/4 c flour 2/3 c cold coffee
1 c sugar 3 eggs
2 1/2 heaping t B.P. - - - - -
Cream butter and sugar, add coffee, flour, B.P.
and nuts. Then add eggs, beat well after each
addition.

Mrs. Rex McNobb

BANANA CAKE

1 1/2 c sugar	1/2 c black walnuts (cut)
1/2 c shortening	1 c ripe bananas mashed
2 eggs	1 t vanilla
1/2 c sour milk	1 t lemon
2 c sifted flour	3/4 t salt

1 t soda -----

Cream sugar and shortening together, add beaten eggs; put soda in milk and add it alternately with dry ingredients which have all been sifted together. Add flavoring and bananas last. Bake in moderate oven at (375) till done.

Allene McNobb

BANANA LAYER CAKE

Mash 4 or 5 ripe bananas (2 c) 1/4 c milk. Cream 1 c shortening with 2 t vanilla. Add gradually 2 c sugar, add all at one time 4 eggs, Beat until light and fluffy. Sift together 4 1/2 c sifted cake flour, 4 t B.P. 1t salt. Add alternately with bananas and milk to creamed mixture, beating smooth with each addition. Pour into 3 well greased 9" layer pans. Bake in moderate oven (350) 35 minutes or until cake pulls away from pan. Cool completely before freezing.

Mrs. Virgil Fisher

MARSHMALLOW ICING

Boil 1 c sugar, 1/2 c water, 1 T white syrup until it spins a thread. Pour over beaten egg white and add 6 marshmallows. Continue beating until marshmallows are dissolved. When thick enough spread on cake and top with cocoanut.

Gladys Williams

STANDARD ONE EGG LOAF CAKE

2 c sifted cake flour 1/3 c butter or shortening
2 t B.P. 1 egg unbeaten
1/4 t salt 3/4 c milk
1 c sugar 1 t vanilla

Sift flour once measure, add B.P. salt sift 3 times
Cream butter add sugar gradually, cream until light
and fluffy. Add egg beat thoroughly. Add flour
alternately with milk a small amount at a time,
beating until smooth each time. Add vanilla. Bake in
greased pan in moderate oven (350) 45 to 50 minutes.
Spread with chocolate frosting.

Mrs. Dick Black

CREAMY NUT FILLING AND FROSTING

Into 2 1/2 T flour blend 1/2 c milk, cook to very
thick paste (about 10 minutes) Cool to lukewarm.
Meanwhile cream 1/2 c shortening and 1/2 c sugar;
1/4 t salt. Add paste and beat until fluffy, fold
in 1/2 t vanilla and 1/2 c nuts. Use one third for
filling, add 1 c powdered sugar to remainder for
frosting.

Avis Jacobs

RICHMOND CHOCOLATE FROSTING

1/2 c sugar 1 1/2 T cornstarch
1 oz chocolate (grated) or 3 level T cocoa
dash salt 1/2 c boiling water
1 1/2 T butter 1/2 t vanilla

Mix sugar, cornstarch, cocoa and salt add water.
Cook until mixture thickens. Remove from heat add
butter and vanilla. Spread on cake while hot for
flossy frosting which remains soft and smooth.

Lois Hicklin

QUICK CAKE FROSTING

3 T butter 1/3 c brown sugar

1/2 c cocoanut 2 T cream

Have butter real soft so as to stir in the brown sugar and cocoanut to blend together with cream. Have this ready when cake is done. Spread quickly on top of cake and return to oven until cocoanut is brown.

Allene McNobb

PEANUT BUTTER ICING

1/2 c powdered sugar 1 T peanut butter

1 T cream

Mix ingredients together in order given and spread on cake.

Iowa Sellers

ICING

Cream 2 c confectioners sugar, 1/4 c melted butter and add 2 T cream. 1 t vanilla.

Grace Wright

NEVER FAIL FROSTING

6 T brown sugar 3 T cream

2 T butter

Boil 1 minute then add 1 c powdered sugar, beat until cool and spread. For white frosting use white sugar. For chocolate use 1 T cocoa with white sugar. These don't have the raw taste so many object to.

Mrs. Charles Curry

Good

CANDY

SOUR CREAM CANDY

3 c brown sugar 1 c light syrup
1 pt sour cream nuts

Cook until it forms hard ball. Pour in pan let cool.
Then pull.

Marcena Leathers

POP CORN BALLS

2 c sugar 2 c cream
2 c Karo lump of butter

Cook until it forms a hard ball when dropped in hot
water. Pour over corn and form into balls or press
into buttered pan and cut in squares.

Mrs. J. A. Worrell

WALNUT CREAMS

3 c sugar 1/2 c corn syrup
1 c cream 1 c walnut meats
1 t vanilla

Cook sugar, cream and syrup to soft ball stage.
Cool and beat when it begins to thicken add nut
meats and vanilla; spread on buttered pans cut be-
fore entirely cold. Pecans may be used instead of
walnuts.

Mrs. Earnest McBeth

NUT ROLL

1 pt cream 3 pt sugar
1 1/2 c syrup 1/2 c butter

Boil until it forms soft ball in cold water, add
cup nut meats. Beat until thick. Knead in powdered
sugar. Form in rolls. When cold slice.

Mrs. A. C. Rhinehart

Mrs. Roy Moore

Oskaloosa, Iowa

BREAKFAST FOOD CANDY

1/2 c white Karo 2 c corn flakes
1/2 c sugar 1 c rice krispies
1/2 c cream 1 c salted nuts
4 or 5 marshmallows (cut in halves) _ _ _ _ _
Boil syrup until it forms a soft ball. Then pour
over breakfast food nuts and marshmallows. Mix,
Press into layers 1" thick in buttered pans then
cut in squares.

Mrs. Carl Tanner

PEANUT BUTTER FUDGE

2 c sugar 1/8 t salt
4 T peanut butter 3/4 c milk
_ _ _ _ _ 1 t vanilla
Boil sugar and milk to soft ball remove from fire
let cool. Add peanut butter, vanilla and salt.
Beat until creamy. Put into buttered pans cut in
squares.

Zella Rankin

FUDGE

good

4 c white sugar 1 tall can carnation milk, and 1/4
pound butter. Cook to soft ball stage stirring
constantly. Stir in 2 pkg chocolate chips, 1 pt
marshmallow cream, 1 t vanilla, nuts if desired.
Pour into buttered pan cut when cool. Pan size
15" x 9" x 2".

Mrs. Carl Tanner
Lucille Krewson
Lucie Hahn

1/2 recipe

2 c sugar
1/2 c - milk
1/8 lb. butter
1 pkg - chocolate chips
1/2 pt marshmallow cream
Pan 8" x 4" x 1"

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CANDIED APPLES

2 c sugar (1 c brown 2 c cream
if desired) 1 large T butter
1 3/4 c syrup _ _ _ _ _
Few grains salt. Add all ingredients but 1
c cream. Cook 5 to 10 minutes. Then add re-
maining c cook until firm ball. Dip apples.

Ardith Moore

CHOCOLATE FUDGE

2 c white sugar 1 c cream
1 c brown sugar 2 sq chocolate
1 T syrup 1 T butter
flavoring _ _ _ _ _
Cook to soft ball stage. Do not stir after it
begins to boil. Pour into another pan, and add
butter and flavoring let stand until cool. Beat
with a wooden spoon until stiff. Nuts may be
added. Pour on buttered pan and slice.

Mrs. Lewis Jacobs
New Sharon, Iowa

CHOCOLATE FUDGE

2 c sugar 1/2 c brown sugar
2 T cocoa 2 T syrup
1/2 c rich milk _ _ _ _ pinch salt _ _ _ _ _
Cook to soft ball stage. Take from fire add
vanilla. 2 T cream, lump of butter. Cool and
beat.

Mrs. Charles Mikesell

MELTED CHRISTMAS TOFFEE

2 sq chocolate	pinch salt
1/4 c butter	1 c sugar
1/2 c cream	1/2 c nuts
	1/2 c corn syrup

Cook slowly sugar, butter, cream, and syrup until it forms a soft ball in water. Add melted chocolate. Cook slowly until it forms a hard ball. Remove add nuts and salt pour on 2 buttered plates. For plain toffee chocolate may be left out.

Mrs. Rex McNobb

SEA FOAM CANDY

3 c sugar	1/2 t salt
1/2 c karo	1 c chopped nuts
2/3 c water	1 t vanilla
whites of 2 eggs	

Boil sugar, water, and syrup till it forms soft ball in cold water. Pour into beaten egg whites and salt. Beat until nearly stiff enough to hold its form. Add nuts and flavoring turn into greased pan. When cold cut in squares.

Blanche Keck.

MARY PICKFORD FUDGE

3 c sugar	3/4 c corn syrup
1 c milk or water	1 T vinegar
1 egg	2 sq chocolate or 4 T
1 T butter	cocoa
vanilla	

Beat egg, add sugar, syrup water, vinegar, and chocolate. Cook until it forms soft ball in water. Add butter and vanilla beat until creamy.

Mrs. E. J. Shook

WHITE TAFFY CANDY

1 c hot water

1 t vanilla

1 T butter

2 c sugar

1/2 t cream tartar

Mix together in skillet put on hot stove boil quickly until it cracks in cold water. Pour on buttered plates and set in a cool room. When cool enough to handle pull taffy until it is white. If taffy sticks to hands dip them in flour.

Dora E. Mohydeaux

DURR U-SAVE FOOD STORE

"EVERYDAY LOW PRICES"

DELTA,

IOWA

HAYESVILLE SAVINGS BANK

HAYESVILLE, IOWA

OFFICES

DELTA OLLIE

"FRIENDLY BANKING SERVICE"

DEPOSIT INSURED

DESSERTS

PIES

PINEAPPLE MARLOU

32 marshmallows 1 c crushed pineapple
2 T pineapple juice 1 c cream (whipped)
Heat marshmallows and pineapple juice in sauce
Pan over low heat. Fold over and over. When
marshmallows are almost melted remove from heat
and continue folding until mixture is smooth
add pineapple. Fold in cream and freeze.

Dorothy Clark

PEACH COBLER

2 c sliced peaches 1 T butter
2 T flour 1/2 to 3/4 c sugar
1 T lemon juice or extract
Place peaches in greased baking dish; sprinkle
with mixture of sugar and flavoring. Dot with
butter.
1 c flour 1 T sugar
1 egg (beaten) 1/2 c milk
pinch salt 2 t B.P.
2 T shortening
Sift dry ingredients. Cut in shortening. Add
egg and milk. Drop dough in 6 mounds over
peaches. Bake in hot oven (425) 30 minutes.
Serves six.

Lois Hicklin

NEVER FAIL CUSTARD

4 eggs 1/4 c sugar
1 qt milk 1/2 t salt
vanilla
Beat eggs slightly add sugar then milk, salt,
and vanilla.

Mrs. Letha Moore
Delta, Iowa

LEMON PUDDING

3 eggs
 1 c sugar
1/3 c flour

1 c milk
 1 lemon

Beat egg yolks well add grated rind of lemon and egg mixture. Stir well. Fold in stiffly beaten egg whites. Pour into angel food cake pan. Place in hot water and bake in slow oven until firm and brown. Serve with whipped cream.

Dorothy Clark

RAISIN PUDDING

1 c flour
 1 c sugar
1 c raisins

2 t B.P.
 pinch of salt
1/2 c milk

Mix together and pour in greased baking pan. Pour following ingredients over above. 1 c brown sugar, 2 c boiling water. Bake 1/2 to 3/4 hours in moderate oven.

Mrs. Minnie Moore
 Delta, Iowa

APPLE DUMPLING

2 c flour
 1 t salt
 2 T sugar
1 egg

4 t B.P.
 3 T shortening
 1/2 c milk

Roll out and spread thick with apples. Roll up and cut like jelly roll. Lay in syrup, 1 1/2 c sugar and 2 c water.

Mrs. Marion Gronendyke
 Rose Hill

CHERRY OR STRAWBERRY SQUARES

2 c pitted cherries 1/2 pt whipping cream
or drained strawberries 1/2 c butter
1 pkg cherry or straw- 1 1/2 c powdered sugar
berry gelatin 1 egg

18 graham crackers crushed -----

Make gelatin using 1 c hot water 1 c juice. Let set. Cream butter, sugar and slightly beaten egg. crush crackers and put 1/2 crackers in bottom of pan. Then add the creamed mixture. When gelatin is partly set whip. Whip cream and fold into gelatin with cherries or strawberries pour this over mixture in pan, place other 1/2 crushed graham cracker over top. Cut in squares and serve.

Mrs. Merle Bitner
Delta, Iowa

APPLE PUDDING

Chop 4 large apples, add 1 T butter, 4 T sugar little nutmeg let simmer while making batter. Batter: Cream 4 T sugar, 1 T butter, 1 t B.P. sifted with 1 1/2 c flour, 1 egg well beaten enough sweet milk to make batter as for cake batter, butter pudding pan. Cover bottom of pan with batter. Add apple mixture, then rest of batter. Bake 1/2 hour served with cream and sugar.

Patience McNobb
Delta, Iowa

LEMON PUDDING DESSERT

3/4 c sugar 2 egg whites
2 egg yolks 1 c milk
juice of one lemon and 3 T flour

a little lemon rind -----

Combine all. Fold in stiffly beaten egg whites. Bake in flat pan set in hot water. Bake until firm.

Mrs. Elmer Jacobs
(50)Delta, Iowa

FRUIT PUDDING

Cream 1 c sugar and 1/4 c shortening. Add 1 beaten egg. Add 1 c flour, scant t soda, pinch of salt sifted together. Add 3 medium sized apples chopped. 1/2 c nut meats, 1/2 t cinnamon Dates may be added. Mix altogether and bake 30 minutes. Batter will be stiff. Serve with whipped cream or sauce. For sauce: Scant 1/2 c butter, 1/2 c brown sugar, 1/2 c cream, 1/2 c white sugar, 1 1/2 t vanilla, cook 8 minutes, pour over pudding, best served warm.

Wilmoth Herrick
Delta, Iowa

GRAHAM CRACKER PUDDING

Line pan 15" x 9" with 12 crushed graham crackers. Cook:

beat 2 eggs	1 small crushed pine- apple
1 c sugar	
<u>1 T butter</u>	

Cook 5 minutes stirring constantly, cool, spread over graham crackers. Crush 12 more crackers and spread over mixture. Fix 2 pkg jello when like jell pour over mixture and set where cool, serve with whipped cream and red or green cherries.

Blanche Keek
Delta, Iowa

CHERRY PUDDING

1 c sugar	1 t vanilla
1 c sweet milk	butter size of an egg
pinch of salt	1 1/2 c flour
<u>2 t B.P.</u>	

Mix 2 c cherries and 2 1/2 c water or juice, one c sugar, mix and pour over batter. Bake 45 min.

Mrs. Chase Wilcox
Mrs. Carl Tanner

(52) Delta Iowa

RHUBARB UPSIDE DOWN COBBLER

Prepare rhubarb as for pie, heaping a pyrex pie pan full and piled high in center. Cover with a rich biscuit dough rolled to 1/2 inch thickness, bake and turn onto a plate cover with sugar and lumps of butter sprinkle with nutmeg serve with plain cream or whipped cream.

Mrs. Laura Malone
Delta, Iowa

BAVARIAN CREAM

1 pkg jello dissolved according to directions. Let set until almost solid, whip, then add a c of sweetened whipped cream and mix well. Add one small can pineapple.

Betty Heimstra
Delta, Iowa

APPLE ROLL

4 c sliced apples 1 c sugar
2 T flour _____
Mix sugar and flour with apples, put in casserole. Then take 1/2 c each brown sugar and flour, and butter. 3/4 c oatmeal, mix all and pat on apples. Bake slowly 45 minutes.

Mrs. Gertrude Hermanstorfer
Delta, Iowa

NABISCO DESSERT

Grind 2 oz packages nabiscos, pour 1/2 in a pan 3" x 15" pat down evenly. Cream 3/4 c butter add 1 c powdered sugar and 2 whole eggs and beat until smooth add one c whipped cream. Pour 1/2 of this mixture in pan over crumbs, spread evenly. Then put 3 c fresh fruit in and add the rest of the cream mixture. Sprinkle rest of Nabiscos on top and leave in refrigerator over night. Fresh strawberries are very good.

Mrs. N. E. Pritchard
Los Angeles, Calif.

PLUM PUDDING

1/2 c lard	1 t cinnamon
1 c sorghum molasses	1 t cloves
3 c flour	1 t nutmeg
1 t soda	1 c milk
<u>1 t salt</u> _ _ _ _ _	<u>1 c chopped raisins</u> _ _ _

Cream shortening and molasses. Sift flour, measure and sift with soda, salt, and spices. Add alternately with milk to molasses mixture, Add raisins with last bit of flour and mix. Pour into a greased pudding mould and steam 3 hours. Serve with sauce. This will serve 10 and is delicious.

Mrs. Capt. E. Graham
Delta, Iowa

JIFFY PUDDING

1/2 c sugar 1 c milk
3 T shortening 2 c flour
3 t B.P. _____

Butter a 4 oz 5 qt pudding pan and turn in the prepared batter. Upon it place 1 pt brown sugar and 1 pt sour cream. Bake 20 or 30 minutes.

Anna Nickle
Delta, Iowa

BAKED CHOCOLATE PUDDING

Sift together:

1 c flour 3/4 c sugar
1/4 t salt 2 t B.P.

Then add:

1/2 c milk 1 t vanilla
2 T melted butter 1 sq melted chocolate
1/2 c nuts

Mix and pour into baking dish. Top with:

1/2 c white sugar 1 c water

1/2 c brown sugar _____ 4 T cocoa _____

Bake 40 minutes at (325). Serve with whipped cream.

Mrs. Marjorie Knox
Delta, Iowa

CHOCOLATE PUDDING

1 1/2 c sugar 4 T cocoa
2 eggs 1 T butter
4 T cornstarch 1 t vanilla

1 qt milk _____

Mix dry ingredients together then beat it together with eggs, stir milk in slowly. Add butter, cook until thickens. Add vanilla after taken from heat.

Miss Vera Holub
Delta, Iowa

DATE PUDDING

1# stoned dates 2 T butter
1 t soda 1 c nuts
1 1/2 c boiling water 2 eggs
1 1/2 c sugar 1 1/2 c flour -----

Put soda over the dates pour boiling water over them let stand five minutes while mixing other ingredients, bake in greased pan serve with whipped cream.

Mrs. Jennie Randall
Delta, Iowa

BROWN BETTY

2 c bread crumbs or 1 T lemon juice
graham cracker crumbs 1/2 T grated lemon rind
3 T melted butter 1/2 c brown or granulat-
1/3 c hot water ed sugar -----

Combine crumbs and butter; stir over low heat until lightly browned. Place one-third in greased baking dish. Pare, core, and slice apples, arrange half in layer over crumbs. Sprinkle with half the lemon juice, rind and sugar. Add second layer of crumbs and remaining apples, lemon juice, rind and sugar. Cover with remaining crumbs. Pour over water. Bake in moderately hot oven (375) until apples are tender 30 to 40 minutes, serve with lemon sauce.

Mrs. Barbara Root
Delta, Iowa

LEMON SAUCE

1/2 c sugar 1/8 t nutmeg
1 T cornstarch 1 c boiling water
1/8 t salt 2 T butter
1 1/2 T lemon juice -----

(CONT)

(56)

LEMON SAUCE (CONT.)

Mix sugar, cornstarch, salt, and nutmeg; gradually add water and cook over low heat until thick and clear. Add butter and lemon juice, blend thoroughly.

Mrs. Barbara Root
Delta, Iowa

CARAMEL BAKED APPLES

6 to 8 medium apples	1/2 t cinnamon
1/2 c seedless raisins	3 T butter
3 T flour	1/4 c chopped walnuts
1/3 c sugar	1/2 c water

1/2 c orange juice _ _ _ _ _

Wash apples and core, pare about one strip around top. Place in deep baking dish. Fill center with raisins combine flour, sugar and cinnamon. Cut in butter with pastry blender or fork. Add walnuts, sprinkle with crumb mixture over apples, pour over water and orange juice, Bake uncovered in moderate oven (350) One hour. Basting occasionally, serve with cream.

Mrs. Martin Wood
Delta, Iowa

GRAHAM CRACKER ROLL

1/2# graham crackers	1 c walnut meats
1/2# dates	1 c thick whipped cream
<u>1/2# marshmallows</u> _ _ _ _	<u>1/2 c maraschino cherries</u>

Roll crackers and nuts and mix. Cut marshmallows, dates, cherries and combine with cream, mix in rolled crackers and nuts shape in a roll. Take four crackers and roll fine and cover roll with these crumbs. Put in the refrigerator over night. Slice and serve with whipped cream.

Mrs. Ora Holm
(57) Mrs. Elmer Jacobs
Delta, Iowa

CRUSTY PEACH COBLER

Arrange in greased 8" baking pan.

2 1/2 c sliced canned peaches. Sprinkle with a mixture of 1/4 c peach syrup. 1/2 t grated lemon rind, 1 1/2 t lemon juice, then sift together flour, 2 t double action B.P. 1/2 t salt.

Mix until consistency of meal. Stir into this 1/2 c shortening, 1 egg well beaten 1/2 c peach syrup. Stir just until dry ingredients are moistened, spread dough over peach mixture, sprinkle with 2 T sugar and bake in (400) oven for 30 minutes. Serves 9.

Mrs. Carl Keck
Oshkosh, Wisconsin

CHERRY DUMPLINGS

Cherry sauce:

2 T of butter 1 qt of cherries
1/2 c sugar or more add water to make juice
Combine in a sauce pan or heavy skillet. Bring to the boiling point and let boil five minutes.

DUMPLINGS

1 c sifted flour 2 T butter
1 1/2 B.P. 1/2 t vanilla
pinch of salt few drops of almond
4 T sugar 1/3 c milk
Drop batter by teaspoons into boiling sauce: cover and let cook gently for 20 minutes.

Mrs. Roberta Henry
Delta, Iowa

COTTAGE PUDDING

1/2 c sugar 1/8 t salt
 1 c flour 2 t B.P.
 1/2 c milk 2 T melted shortening

1 egg _ _ _ _ _
 Sift together dry ingredients. Add milk, beaten egg. Beat well and bake in shallow pan 20 minutes serve hot with lemon sauce. Lemon sauce 1/2 c sugar, 1 c water, 1 T flour, 2 T butter, 2 T lemon juice. Mix together and boil for 10 minutes.

Mrs. Laura Davenport
 Mrs. Arthur Van Zee
 Delta, Iowa

RHUBARB PUFF

3 c rhubarb cut fine. 1/2 c sugar, 1/2 t cinnamon mix together and put in 6 or 8 c and cover with the following batter and steam 20 minutes.

1/4 c shortening 1 c flour
 1/2 c sugar 1 1/2 t B.P.
 1/4 c milk 1/2 t salt

one egg or whites of two.

Cream lard and sugar. Sift dry ingredients and add alternately with milk, Fold in eggs. Serve with the following sauce.

1 c sugar 2 T flour
1/2 t salt _ _ _ _ _ 1/2 t cinnamon _ _ _ _ _

Mix together thoroughly. Add one T butter 1 1/2 c boiling water, Bring to a boil.

Mrs. Grace Wright

FREEZER ICE CREAM

6 eggs beaten add 3 c sugar
1 qt cream. Dissolve 1 box lemon jello in 1 c
hot water. When cool add to egg and sugar before
adding milk. 2 t vanilla.

Minnie Wilson

PINEAPPLE SHERBERT

1 pkg pineapple gelatin, dissolved in 1 c hot
water. Stir in 1 c sugar, let cool. Add 1 sm
can crushed pineapple or (1 c), 1 pt milk
and 1 pt cream. Put in freezer tray let part-
ially freeze, remove from refrigerator, beat
hard, freeze again and serve.

Mrs. Blanche Hauptert

STRAWBERRY PIE

1 pkg strawberry gelatin dissolved in 2/3 c hot
water. Let partially set. Then mix in 1 qt sweet-
ened strawberries. Put in baked pie shell and
serve with whipped cream. Garnish with straw-
berries.

Louise Veldhuizen

STRAWBERRY PIE

3 c syrup, butter size of walnut. Bring to a boil
add 1 t red coloring. Thicken with 4 heaping T
cornstarch. Add a little strawberry juice if on
hands. Let cool a little before pouring over two
baked crust which have been filled with layers
of fresh strawberries.

Mrs. Ralph Walsh

CUSTARD PIE

3 eggs
3/4 c sugar
2 c milk
1 t vanilla
1 T thickening
1/2 t salt and nutmeg

Alice Rice

FRESH BERRY REFRIGERATOR PIE

For pie shell:

1/3 c butter
1/4 c sugar
1 c Rice krispies or
corn flake crumbs
Melt butter in pie pan add sugar and crumbs. Mix thoroughly. Press mixture evenly and firmly around sides and bottom of pan. Chill before adding filling.

1 qt berries (strawberry, 1 1/2 T cornstarch
raspberry, or blackberry) 1 T gelatin
1 1/2 c water 1/4 c cold water
1 c sugar 1/8 t salt
Mix sugar, cornstarch add juice from cooked berries cook stirring constantly until thick and clear. Add gelatin which has been softened in 1/4 c water and salt. Cool and combine with berries. Turn into crumb pie shell. Chill until firm enough to cut. Serve with whipped cream.

Betty Reed

LEMON PIE

1 c sugar
3 eggs
1 c water
juice of 1 lemon
1 T cornstarch
Cook in double boiler until thick. Pour in baked pie shell. Use whites for meringue.

Mrs. Etta Durve

SODA CRACKER PIE

Beat 3 egg whites till stiff $1/4$ t B.P.
add 1 c sugar $1/2$ c pecans broken
1 t vanilla

1 2 soda crackers rolled fine -----

Put in large buttered pie plate bake 30 minutes at (325). Cool Cover with a layer of fresh peaches sliced thin then a layer of sweetened whipped cream. Put into refrigerator. (May be made the day before using).

Elsie Bitner

RHUBARB PIE

2 c rhubarb 1 c sugar
2 T flour $1/2$ t cinnamon

2 eggs -----

Mix well and bake in a single crust.

Ruby Lippard

SQUASH OR PUMPKIN PIE

3 eggs 1 c cooked squash or
1 c sugar pumpkin
1 t cinnamon 1 c cream
 $3/4$ t salt 1 t nutmeg
 $1/4$ t mace $3/4$ t ginger -----

To the strained pumpkin add sugar and spices. Mix. Beat the eggs add cream and mix with the pumpkin. Pour into unbaked shell bake in hot oven (450) for 10 minutes then reduce heat to (350) and bake 40 minutes.

Mrs. Amos Yohnke

SOUR CREAM RAISIN PIE

3/4 c sugar 1/2 c seeded raisins
1/4 t cloves 1/2 t cinnamon
1 c thick cream pinch salt
2 eggs _ _ _ _ _

Mix dry ingredients. Separate egg yolks set whites aside for meringue. Beat egg yolks add cream and dry ingredients. Combine well add raisins; Pour into unbaked shell bake slow until firm like custard. Make meringue of the egg whites spread over baked pie return to oven to brown.

Mrs. Ora Holm

CUSTARD PIE

3 eggs nutmeg
1/2 c sugar 1/4 t salt
1/t vanilla _ _ _ _ _

Beat above together. Add 3 c medium hot milk. Put in unbaked pie shell start baking in hot oven, but turn heat down to medium in time to keep filling from boiling.

Waneta McNobb

FROZEN LEMON PIE

Beat 3 egg whites till stiff. Add 1/2 c sugar beat in 3 egg yolks one at a time. Add 5 T lemon juice. Fold in 1 c cream whipped. Roll vanilla wafers or graham crackers. Put 1/2 crumbs in bottom of pans. Pour in above mixture; add remaining crumbs for topping.

Gertrude Hermanstorfer

BUTTERSCOTCH FOR 2 PIES

2 c brown sugar 2 t vanilla
2 T butter 1/2 c water
5 T flour 3 c milk

3 egg yolks _ _ _ _ _
Use whites of eggs in frosting brown in oven.

Mrs. Elva Jacobs

CRANBERRY PIE

1 1/2 c sugar _ _ _ _ _ 1/2 c water _ _ _ _ _
Cook to syrup add cup berries let cook. Mix eggs
yolks, 2 T powdered sugar, 2 T cornstarch; add
enough cranberry juice to mix. Cook until thick
add 1 t vanilla. Put in baked pie shell. Top with
egg whites.

Mrs. Cal Rohloff

DELICIOUS APPLE PIE

Line pie plate with pastry fill pie crust with
thinly sliced apples. Mix together.

1 c sugar 1 t vanilla
1 T flour 1 c sour cream
1/8 t soda

Pour over apples and bake. Quick cooking apples
are best.

Ella Molyneaux

RHUBARB CREAM PIE

2 egg yolks 2 1/2 c cut rhubarb
2 T flour 1 c sugar

1 T butter _ _ _ _ _
Beat egg yolks, add sugar mixed with flour melted
butter stir until smooth. Line a pie pan with
pastry arrange cut rhubarb. Pour over sugar mix-
ture place in hot oven(450), 15 minutes. reduce
heat to (350) bake 25 minutes. Cover with meringue.

(65)Mrs. Margaret Hart
Gurnee, Illinois

PINEAPPLE PIE

3 T cornstarch 1/2 t salt
2/3 c sugar 1# 2 1/2 c crushed pine-
3 eggs separated apple

1 T lemon juice _ _ _ _ _

Mix first 3 ingredients, add pineapple cook until clear and thickened; add beaten yolks cook 1 minute; cool add lemon juice. Pour into baked pie shell. Top with meringue made by folding 4 T sugar into stiffly beaten egg whites. Brown in (325).

Mrs. Waldo McBeth

CHERRY PIE

1 can drained cherries, 1 1/2 c white sugar. 2 rounded T minute tapioca. 1 t butter, 1/3 c cherry juice. Drain cherries Mix sugar, tapioca and cherries and juice together. Let stand while mixing pastry.

PASTRY

2 c sifted 2/3 c lard
1 t salt 1/4 c water

Mrs. Capt. E Graham
Dora Taylor

GLAZED STRAWBERRY PIE

1 qt fresh strawberries 1 1/3 c sugar
1/2 c water 1/4 c cornstarch
3/4 c cold water 1/8 t salt
1 T lemon juice _ _ _ _ _ red vegetable coloring _ _

Bring sugar and water to boiling point in sauce pan over medium heat. Dissolve cornstarch in 3/4 c water. Add to syrup. Cook 10 minutes or until clear. Blend in salt, lemon juice and enough vegetable coloring to produce light red shade. Pour glaze over strawberries. Mix when cool. Place in baked pie shell. Garnish with whipped cream.

(66)Mrs. Walter Spears

MEATS

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Delta, Iowa

CHICKEN PIE

2 c flour
2 t B.P.
salt, (sift) _____
2 T butter rubbed in
2 c sweet milk
1 beaten egg _____

Place chicken and gravey in pans and pour batter over that Bake in rather hot oven.

Laura Davenport

SCANDINAVIAN MEAT DISH

3/4# ground pork shoulder 1/2 c cracker crumbs
3/4# ground veal shoulder 1 medium onion
2 eggs beaten 2/3 c milk
1 1/2 t salt 1/4 t pepper
2 c coarsly chopped cabbage. _____

Mix ground meat, eggs, cracker crumbs, onion, milk, and seasoning together. Put a layer of meat mixture into a greased baking dish, then the chopped cabbage and remainder meat. Bake 1 hour (350).

Mrs. Leo Adams

SCALLOPED CHICKEN AND NOODLES

Cook and season 1 chicken until tender. Bone and cut in small pieces. Spread over bottom of 9" x 12" flat pan. Take broth and cook noodles. Then spread cooked noodles over chicken. Top with bread crumbs and moisten with browht or then cream. Bake in hot oven until crumbs are browned.

Letha Keck

PORK CHOP WITH RED NOODLES

1# end cut pork chops 2 c tomato juice
 or pork steak 5 c water
1 T fat 2 t salt
2 sm onions or 1 med. 1/8 t pepper _ _ _ _ _
1 pkg noodles or home made noodles enough for
your family. Cut meat into one inch squares
after removing the bone. Brown in heavy skillet
or saucepan. Add onion, tomato juice, water,
salt, and pepper. After meat is brown also put
in bones. Put on cover and simmer about 40 min.
Remove bones add noodles and cook until noodles
are tender. Stir to prevent sticking and add a
little more water if necessary.

Eva Landers

SALMON CROQUETTES

Mix 1 c salmon with 1 c brown bread crumbs,
1 c mashed potatoes, 1/2 t salt a little pepper
1 egg slightly beaten and one T of melted
butter. Form in croquettes and roll in crumbs
then egg and crumbs again. Fry in hot fat
until brown.

Mrs. John Chrisman

BARBECUED HAMBURGERS

1 c fresh bread cubes 1/2 t salt
1/2 c milk 1/4 t pepper
1# ground beef 1/4 c worcestershire sauce
1 med. onion, grated 2 T vinegar
1/4 c fat 1/4 c sugar
1 c catsup _ _ _ _ _

Combine first four ingredients, mix well and brown
patties in fat. Combine remaining ingredients, pour
over meat and simmer 20 minutes. Serve on toasted
buns or squares of dried buttered toast.

Mrs. T. C. Anderson
Delta, Iowa

(70)

MEAT LOAF

1/4 c sry	2 eggs, beaten
1 onion, minced	3/4 c tomato juice
1/4 c green pepper	3 1/2 t salt
finely chopped	2 t paprika
2# church beef ground	1 t dry mustard
1 c rolled oats,	1/4 c horseradish
uncooked	1/2 c catsup

Melt sry in skillet, add onion and green pepper and fry about 10 minutes. Combine all remaining ingredients except catsup. Add onion and green pepper and mix thoroughly. Pack in 10" x 5" sry coated loaf pan. Spread catsup on top. Bake in hot oven (400) 1 hour; serve hot or cold. Makes 8 servings. For a smaller loaf use 1/2 of the recipe and bake only 45 minutes.

Mrs. Glen Knowler

CHIPPED BEEF IN CRUSTY CASSEROLE

1/4# dried beef	2 T minced parsley
2 T of butter	1-8oz pkg macaroni cooked
2 c of med. white saucel	1/2 c buttered dry bread
1/2 c diced american	crumbs
cheese	2 T grated cheese

Extra, paprika

1. Tear chipped beef into bits. Fry half of the beef in the melted fat until lightly browned.
2. Add cheese to white sauce, don't wait for cheese to melt.
3. Pour sauce over cooked macaroni. Add frizzled beef and remainder beef and parsley. Pour into oiled casserole. (2 qt size)
4. Top with crumbs; sprinkle over the cheese and then the paprika.
5. Bake in a moderate oven (350) for 20 to 30 minutes.

Dora E. Molyneux

CHICKEN POT PIE AND BAKED DUMPLINGS

1 fowl cut in joints	2 c flour
1/4 c flour	3 t B.P.
1/2 t salt	milk or cream

Black pepper _____ 1/4 c shortening _____

Cover the fowl with boiling water and let simmer till tender; then remove to a baking dish. Mix flour, salt and pepper with cold water to form a smooth paste, and use to thicken the broth. Remove the fat from the top of the broth if necessary before adding the thickening. Pour this gravy over the fowl until it is nearly covered and reserve the rest to serve apart. Sift together the flour, B.P. and salt 3 times; into this work the shortening and use cream or milk to make a dough, less stiff than for biscuits. Put this by t over the fowl in the dish, which should rest upon and completely cover. Let bake about 25 minutes. Veal or lamb may be treated likewise.

Mrs. Fred Stevens

CHICKEN CHEESE PIE

1/4 c diced green pepper	3/4 c cubed cheese
3 T fat	1 c diced chicken
1 3/4 c whole kernel corn	3 T flour
	salt
1 1/2 c milk or chicken broth	pepper

1 one-cup recipe for drop biscuits. _____

Cook green pepper in fat until soft. Add flour, then milk and cook until thickened, stirring constantly. Add seasonings. Add corn, chicken and cheese. Stir until cheese melts, then pour into 1 1/2 qt greased casserole. Top with drop biscuits and bake in (450) oven for 15 minutes. Serves 4 to 6.

Mrs. T. C. Anderson
Delta, Iowa

POT ROAST

Four to six# from middle or face rump. Sear all over by placing in hot frying pan and turning until all surface is browned. Put in kettle with one cup of water and place where it will keep just below boiling point. Add only enough water to keep from burning. Have cover fit closely to keep in steam. Cook until very tender but do not let break.

Mrs. Jennie Randall

FRIED CHICKEN SUPREME (CZECHOSLOVAKIA)

Beat 2 eggs. Salt and pepper chicken then dip in beaten eggs and roll in flour. Fry in deep fat. Have fat hot enough to brown. Then lower heat and simmer until tender. If the chicken is over 3# use 3 eggs.

Mrs. Barbara Holub

HOT OR COLD MEAT LOAF

1# ground beef	2 T catsup
1# ground pork	1 t salt
2 eggs	1 t celery salt
1 c soft bread crumbs	1/4 t pepper
1/2 c milk	1 T worcestershire sauce

combine thoroughly. Press into a greased loaf pan. Bake in a moderate oven (350). Serve hot or cold.

Mrs. W. C. Grovier

MEAT LOAF

2/3 c dry bread crumbs 1/4 c grated onion
1 c milk 1 t salt
1 1/2# ground beef 1/8 t pepper
2 slightly beaten eggs 1/2 t sage _ _ _ _ _
Soak bread crumbs in milk; add meat, eggs,
onion, and seasonings, mix well. Form in loaf.
Cover with Piquant Sauce. Bake in moderate
oven (350) 45 minutes. Piquant Sauce: combine
3 T brown sugar, 1/4 c catsup, 1/4 t nutmeg,
and 1 t dry mustard.

Barbara Root

MEAT LOAF

1# beef and pork 1 raw potato, ground fine
 (ground)
1 c sweet milk 9 crackers(crushed)
1 egg _ _ _ _ _ salt, pepper, sage, onion
Mix and bake in loaf pan, pouring in water to al-
most cover loaf.

Wilmoth Herrick

DAD'S FAVORITE MEAT BALLS

1# ground beef 1/2# ground pork
1/2# ground veal _ _ _ _ _
Mix meats together with 1 c bread crumbs. 2 beaten
eggs. 1 t paprika, salt, pepper, 1 t worcestershire
sauce and 1 t prepared mustard. Form into balls and
brown on all sides in a hot skillet. Lower heat,
add 1 c chilli sauce and simmer 20 minutes.

Hellen Herrick

BARBECUED SPARERIBS

3# spareribs	3/4 c water
2 onions	2 t salt
2 T vinegar	1 t paprika
2 t worcestershire sauce	1/4 t cayenne
1 t chilli powder	1/2 t black pepper
	3/4 c catsup

Sprinkle ribs with salt and pepper. Place in roaster and cover with sliced onions. Combine the remaining ingredients to make sauce and pour over meat. Cover and bake in a moderate oven (350). Bake 90 to 120 minutes. Baste frequently and turn meat over once or twice to brown. Remove cover and roast during last 30 minutes for extra browning.

Helen Farmer

CHILLI CON CARNE

2 T fat	1# ground beef
1/2 c onion chopped	2 1/2 c tomatoes
1 green pepper, chopped	2 t salt
1 red pepper chopped	1 T chilli powder
2 1/2 c kidney beans	

Brown onion, peppers and ground beef in fat add tomatoes, salt and chilli powder. Cook quickly. Add cooked kidney beans and cook until beans are hot. If using a pressure pan cook 15 minutes.

Mrs. Glen Knowler

PICKLES JELLIES

PICCALILLI

1/2 green tomatoes 1 T celery seed
4 medium size onions 1 T mustard seed
1 red and 1 green pepper 2 c vinegar
1 T salt 2 c sugar
Boil all together 30 minutes and seal.

Mrs. Jos. Abrams

COLD PICCALILLI

1 peck green tomatoes 3 large peppers
3 large onions 1 large head cabbage
1 c salt
Mix and let set over night drain.
2# brown sugar 2 T mustard seed
2 T whole cloves 1 T celery seed
2 T stick cinnamon 1 T whole allspice
Vinegar enough to cover, mix and seal cold.

Mrs. Leomer Danelis

CURRY POWDER PICKLES

Slice 2 crocks pickles into 1/2-1/4 slices size of 25 pieces. Cover with water sprinkle over them 7 rounded T salt. Let stand over night. In morning rinse in clear water. Heat to boiling point.

1 qt vinegar 1 T curry powder
1 qt water 1 T celery seed
1 qt sugar 1 T mustard seed

If desired add 1/2 t alum and 6 t mixed spices.
Drop pickles into this let come to boil. Put into jars and seal. Makes 7 quarts.

Mabel Sawyer

GRANDMA'S SWEET GREEN TOMATO PICKLES

12# green tomatoes sliced. Pack in jars in layers 3" thick. Sprinkle little salt between each layer. Let stand over night. In morning put in colander, and pour clear, cold water through them until they are freshened 2 times. Then let drain in flour sack. Cook until fork penetrates easily. Have ready 1 qt vinegar, 3# sugar, 2 oz cinnamon, 1/2 oz allspice. 1/2 oz cloves. Tie loosely in thin bag. (Can use ground spices) Pack tomatoes in jars. Pour boiling vinegar over them, Press down under vinegar with plate. Heat vinegar for 3 mornings in succession. Leave in open jar or seal.

Dora E. Molyneux

DILL PICKLES

10 c vinegar	1 t alum
10 T salt	grape leaves
20 c water	horseradish

Boil together the above ingredients and pour over cucumbers packed in glass jars, with 4 or 5 stems of dill, grape leaf, and a little horseradish may be added. Seal while hot.

Mrs. Shook

DILL PICKLES

3 qt water	1 c coarse salt
1 c vinegar	add dill and small piece
	of alum

Let come to a boil. Wash and dry pickles, pack in jars. Pour mixture over and seal hot. This makes 7 or 8 qts.

Mrs. Roy Andrews

SWEET PICKLES

Take 75 or 1 gal small pickles. Cover with water and 1 cup of salt. Let stand in a cool place for 1 week. Then take out of this water and pour on boiling water three mornings. On 2nd morning split the pickles and add 1 large tablespoon of slum. On the 4th morning heat 5 cups of sugar, 5 c of vinegar, 1/2 oz celery seed, 2 oz of cinnamon buds or cassia buds. Pour over pickles. Then reheat this mixture for 3 mornings and pour back over pickles. Leave in open jar. Be sure to split all pickles. You may seal if desired.

Mrs. Rex McNobb

CRANBERRY RELISH

1# cranberry	2 large apples
1 large orange	2 c sugar
<u>4 T chopped pecans</u> _ _ _	<u>1 c seeded grapes</u> _ _ _

Wash cranberries, apples and oranges. Core apples. Do not peel; put fruits through grinder using coarse blade. Add sugar stir until dissolved. Stir in nuts and grapes. Dissolve one package of lemon jello, add above ingredients.

Mrs. Jas. Hamilton Sr.

CELERY SAUCE

30 ripe tomatoes	1 hot pepper
10 onions	4 c vinegar
6 stalks celery	3 c sugar
<u>3 red sweet peppers</u> _ _ _	<u>2 T salt</u> _ _ _ _ _

Cook slowly for 2 hours.

Mrs. Roy Moore

CHUNK PICKLES

Use about 75 cucumbers that are 4 or 5 inches long or 2 gals of small ones. Make a brine to cover the cucumbers in the proportions of 2 c salt to 1 gallon water boil and pour over the cucumbers boiling hot. Let stand 1 week in hot weather skim daily. Then drain and cut in chunks. For the next 3 mornings make a boiling hot solution of 1 gal water and 1 T powd alum; pour over the pickles make this fresh hot bath for 3 morning on the fourth morning drain out alum water heat 6 c vinegar, 5 c sugar, 1/3 c pickling spick, and 1 T celery seed to boiling point pour over pickles. On the fifth morning drain this liquid off and add 2 c sugar more. Heat again to boiling point and pour over the pickles. On the sixth morning drain liquid add 1 c sugar heat pack the pickles into sterilized jars and pour this hot liquid over cucumbers seal hot.

Mrs. Elsie Denney

CHILLI SAUCE

1 pkg tomatoes	2 pts vinegar
3 c chopped onions	2 t cinnamon
3 c chopped green peppers	3 t allspice
2 c sugar	2 t nutmeg
1/2 c salt	2 t cloves
<u>2 red peppers</u>	-----

Blanch, peel, mash tomatoes. Place spices in bag all rest of ingredients. Cook 2 1/2 hours.

Julia Hamilton

SWEET PICKLES

Wash pickles. Split each and pack in 1/2 gal jar. To each jar add 1 heaping T salt and 1 level t powdered alum. Cover with cold vinegar and seal. Let stand at least 3 weeks; open, wash pickles in cold water. Put split side up in flat bottom bowl and add 1 1/2 or 2 c sugar to each jar. Let stand overnight before using.

Letha Thompson

KENNEBUCK PICKLE

2# green tomatoes	2 green peppers
2# red tomatoes	2 red peppers
1 small head cabbage	1 qt onions
<u>1 bunch celery</u> -----	<u>Use sweet peppers</u> -----

Chop all the above ingredients and let stand overnight in 6 T of salt. Drain, add 1 qt vinegar, 3 c brown sugar, 1 stick cinnamon, 1 t cloves, 1 t dry mustard in bag, simmer 1/2 hour.

Mrs. P. W. Farrell

COLD CARROT RELISH

2 heads cabbage	4 large carrots
8 small onions	2 pts sugar
4 green peppers	3 pts vinegar
6 red peppers	2 t mustard seed
<u>2 t celery seed</u> -----	

Mix and seal.

Vena Grovier

SALADS

VEGETABLES

HAM AND CELERY LOAF

Dissolve 1 pkg lime jello in 1 3/4 c hot water. Add 1/4 c vinegar, 1/2 t salt, chill till slightly thickened then fold in 1 c finely chopped cooked ham. 1 1/2 c chopped celery, 1 T scraped onion. 2 sweet pickles finely chopped. Chill till firm. Serves 8.

Helen Hicklin

CANDLE SALAD

Arrange whole slices of pineapple in falt baking pan. Dissolve 2 boxes of lime jello (we do not care for lime so I use lemon colored with green fruit coloring) Cool and pour over slices. Just before jello is set fit a half (small) banana in up right position inside hole in pineapple. Scoop out small portion in upper end of banana lay on a maraschino cherry to represent flame of candle. When ready to serve cut out in squares and lift each out with pancake turner place on salad plate beside lettuce leaf. Pour small amount of salad dressing over banana to represent melted wax.

Mrs. Lloyd Williams

SPICED PEAR SALAD

Dissolve 1 pkg lemon or lime jello in 2 c water. When cool add: 1 c spiced pears, 1 small can pineapple. Chill and serve.

Betty Curry

CREAM CHEESE SALAD

1 pkg lime jello 1 c hot water
1 pkg cream cheese. Add to above while hot.
Chill, whip, then add 1/4 c salad dressing.
1 c crushed pineapple, 1/3 c nuts.
Chill till firm.

Lucie Hahn

PINEAPPLE PEACH POSY

sliced pineapple sliced peaches
lettuce strawberries
----- salad dressing -----

For each portion, place a slice of pineapple on lettuce. Arrange five peach slices petal fashion on pineapple. Garnish with a strawberry. Serve with salad dressing or whip cream on top.

Esther Rose

CHERRY SALAD

2 bananas 1/2 2 can red sour pitted
1 c nut meats cherries

Mix together thoroughly

2 eggs beaten 1 c sugar
1 c cream

Boil eggs, cream and sugar together until thickened. Let cool mix with above mixture.

Mrs. Nolan Abrams

YUM YUM SALAD

1 pkg lemon jello 1 T vinegar
1 1/2 c hot water pinch salt
2 T sugar 1 c crushed pineapple
1/2 c grated cheese 1/2 c whipped -----

Combine the first 6 ingredients chill until consistency of thick syrup. Fold in grated cheese and whipped cream. Pour in mold and chill when thoroughly set serve on lettuce leaf or with dressing.

Mrs. Earl Baird

DELICIOUS TWO LAYER SALAD

1 pkg lemon gelatin 1 c cream whipped
1 c boiling water 1 1/2 c cottage cheese -----

Dissolve lemon gelatin in water cool slightly beat until light add cream beat add cottage cheese, pour into mold. Let stand until firm.

1 pkg lime gelatin 1 c boiling water
1 c pineapple juice 1 c pineapple chopped
1/3 c sliced stuffed olives and 1/2 c nut meats -----

Dissolve gelatin in water add pineapple juice and cool. Add pineapple olives, nut meats, pour on top of first mold. Chill until firm. Cut into squares. Serve on lettuce with mayonaise.

Florene Stanley

24 HOUR SALAD

2 egg yolks 1 T flour
1 T sugar 2 T lemon juice -----

Beat well cook until thick. Cool then add.

1/2 c cream whipped pecans or walnuts
16 marshmallows (cut) 1 c royal ann cherries
----- 1 c pineapple -----

Lucie Hahn

GELATIN SALAD

1 pkg lime jello 1 pkg lemon jello
make as usual only 1/2 cup less water
Mix together.
1 pt cottage cheese 3 T bottled horseradish
1 c salad dressing 1 c nut meats
 1 c condensed milk

Add to jello.

Mollie Farmer

FRENCH DRESSING

1 c salad oil $\frac{1}{2}$ c 1/2 c vinegar $\frac{1}{4}$ c
1/2 c sugar $\frac{1}{8}$ c 1 t salt $\frac{1}{2}$ ss.
1/2 c catsup $\frac{1}{4}$ c small onion grated _ _ _
Beat together 5 minutes

Helen Farmer

MACARONI SALAD

1 c cooked alphabet 2 hard boiled eggs
macaroni 6 or 8 olives
1 c shredded crisp lettuce _ _ _ _ _
Peel and chop eggs and olives; add to macaroni.
Mix with mayonaise.

Hannah Rohloff

MAYONNAISE

1 c sugar 3 eggs
1/2 c vinegar 1/2 t salt
1/2 T celery seed _ _ _ 1 T flour _ _ _ _ _
Cook till it thickens and thin with hot water.

Mrs. Chas. Mikesell

SWEET FRUIT SALAD DRESSING

1/2 c sugar	1 t paprika
1 t salt	1 t grated onion
1 t dry mustard	1 c salad oil
<u>1 t celery salt</u> _ _ _ _	<u>1/4 c vinegar</u> _ _ _ _

Mix dry ingredients, add onion. Add oil small amount at a time, alternately with vinegar. Beat with fork if mixture seems to separate use rotary or electric beater until blended. Makes 1 1/2 c. Use over lettuce wedges or banana lettuce salad.

Erid Sampson

HOLIDAY SALAD

2 c raw cranberries	10 marshmallows
1 c sugar	1 apple
1/2 c nuts	1 pkg orange flavored
<u>1 c cream (whipped)</u> _ _ _ _	<u>gelatin</u> _ _ _ _

Wash cranberries put through food chopper. Add diced apple (unpeeled) and sugar (Let stand 20 minutes). Prepare gelatin. When partially set fold in all ingredients chill. Serves 10.

Mrs. Harry Lisk

VEGETABLE SALAD FOR 50

3# cabbage (fresh)	2 medium cucumbers
2 bunches celery	4 green peppers
<u>3# tomatoes</u> _ _ _ _	<u>salt to taste</u> _ _ _ _

Shred and chop vegetables season and serve with a french type dressing or mayonnaise.

Mrs. C. E. Cline

UNCOOKED SALAD DRESSING

2 eggs beaten separately 1 t salt
1 t ground mustard 1 c eagle brand sweet-
1 c vinegar ened condensed milk

2 T melted butter _ _ _ _ _
To the beaten egg yolks add rest of ingredients
then add beaten egg whites. Beat well this is
especially good on lettuce.

Letha Thompson

PENNSYLVANIA DUTCH POTATO SALAD

10 medium sized potatoes 1 large onion
boiled in skins, peeled 1/2 t celery seed
and sliced while hot _ _ salt and pepper to taste _

Mix above ingredients with following dressing.
1 egg beaten till light 2 strips chopped cooked
2 T hot bacon fat bacon

1/4 c hot water _ _ _ _ 1/2 c hot vinegar _ _ _ _
Garnish with 2 hard cooked chopped eggs and a
sprinkling of parsley. Serve with solid greens.
Makes 6 to 8 servings

Mrs. T. C. Anderson

SALAD

1 no 2 1/2 can pineapple cut in bits and drain 1
can white cherries or white grapes cut in halves
chill both. Cut 30 marshmallows in fourths add
to fruit. Make a dressing of 4 eggs yolks, juice
1 lemon 1/4 t salt, 1/4 t mustard cook in double
boiler let cool. Whip 1 pt cream add dressing and
fruit set in refrigerator over night.

Mae Gatewood

SPRING SALAD

Soften one envelope unflavored gelatin in 1/4 c cold water. Heat 1 2/3 c tomatoes juice with a few cloves. 1 T chopped onion, 3 T vinegar, 1 t salt 1 t sugar. (cloves can be omitted), simmer 15 minutes strain add softened gelatin to hot liquid. Chill until thick but not set. Peel, remove seeds and chop enough cucumber to make 1 1/2 c. Drain and fold into gelatin mixture. Pour into individual molds and chill until set. Serve on lettuce with salad dressing. Serves 4.

Mabel Fritzler

COTTAGE CHEESE SALAD

1 pkg lime jello 1 c crushed pineapple
1 c cottage cheese
Chill jello till set and beat till foamy. Add
cottage cheese and drained crushed pineapple and
chill till firm.

Mrs. Inez Miller

CRANBERRY SALAD

2 pkgs rasberry jello 1 c orange juice
dissolved in 1 pt boil- 1 qt cranberries
ing water. rind of 1 orange
1 c nut meats 2 c sugar
Let set to cool (serves 15)

Zena Simpkins

SALMON SALAD

1 hard boiled egg	1/8 t dry mustard
1/4 c wesson oil	2 c flaked red salmon
1 T vinegar	1 c cooked peas
1 egg raw	1 c sliced celery
1/4 t salt	1 medium onion
2 T chopped parsley	sliced salad greens
1/4 t sugar	dash of paprika

Run hard boiled egg through strainer. Add wesson oil. Vinegar, raw egg and mix. This is your dressing. May add salt and sugar if you wish. Mix remaining ingredients then add dressing and mix together. Ready to serve.

Barbara Sampson

COTTAGE CHEESE

Place sour milk in oven for 15 minutes at (350) turn off oven leave 15 minutes longer. Cheese will be cooked just right. Season with salt, pepper and cream.

Betty Curry

CORN BREAD STUFFING

3/4 c fat	3/4 c diced onions
1 c chopped celery	3 qts corn bread
1 t salt	1/8 t pepper
1 1/2 t poultry season-	1 large apple diced
ing	

Cook onions and celery in fat until onions are soft. Combine with corn bread and seasoning until well blended. Makes about 12 cups.

Mrs. Carl Vander Meide
Crockett, California

ESCALLOPED POTATOES

Cook potatoes till done then dice.

3 c potatoes(diced) 1 c cheese(diced)
put in a casserole, make cream sauce like making
gravey.

1 T melted butter 1 c milk
1 t flour 1/2 t salt

dash of pepper -----

Four over diced potatoes and cheese.

Dora Molyneux

CURRIED CAULIFLOWER

1 lg head cauliflower 1 c cauliflower stock or
4 T butter milk
3/4 t salt 2 T flour

1 t curry powder ----- 1 small onion -----

Separate Cauliflower into pieces. Wash well, and
drop in boiling water cook until tender. Drain
well. Cream butter with flour and seasonings.
Drop onion in milk and simmer 10 minutes, add
cream, butter, and flour. Boil slowly 10 minutes.
Place cauliflower on platter. Pour over the sauce
and sprinkle with chopped parsley and paprika.

Mabel Stoner

FRIED NOODLES

Cook noodles till tender in boiling water(salted)
drain well: Place a generous piece of butter in
skillet, let melt and add drained noodles, let
simmer a few minutes, stirring often, serve hot.

Lena Morrow

QUICK BAKED BEANS

Open 2 can of campbells pork and beans. Place in baking dish. Add 1 pt of canned tomatoes or 1 can tomato soup. 2 T catsup, 2 T of sorgum or 1/2 c brown sugar, 2 slices bacon (diced), 1 onion (diced), add 1/2 c water and bake in a moderate oven for 45 minutes.

Mrs. Earnest Mc Beth

DUTCH LETTUCE

4 boiled potatoes 2 boiled eggs
2 onions (diced) 1/2 head of lettuce or

leaf lettuce

— — — — —
Cut this all in a bowl. Dice 2 slices of bacon in a skillet and fry, add 1/3 c vinegar and 1/3 c sugar, 1/2 t of salt let come to a boil and pour over the potatoes onions eggs and lettuce and stir.

Hazel Hernstra

MACARONI AND TOMATOES

1 c macaroni cooked in salt water until tender. While macaroni is cooking brown 2 strips of bacon that has been cut in small pieces with one large onion. When nice and brown add 1 pt of tomatoes, and 1 T of sugar. 1/2 c of grated cheese may be added if desired, but is very good without cheese. When macaroni is tender, drain and add to bacon, onion, and tomatoes. Let simmer for 10 minutes.

Mrs. Earl Baird

SIX-LAYER DINNER

2 c diced potatoes	1 c diced onion
1/2 c rice	salt and pepper
1# hamburger	1 10 1/2 oz can tomato
1 c diced carrots	soup
<u>2 c water</u>	

Spread layers of vegetables, rice, and meat in a baking dish in the order given, seasoning each layer. Mix water with soup, and pour over all. Bake in moderate oven (350) until rice is tender about 1 1/2 hours.

Mrs. Martin Wood

HUNGARIAN CARROTS

1# carrots	1/4 c sugar
1/3 c vinegar(scant)	1 T vegetable shortening
1/3 t salt	1 T butter
<u>1 T parsley</u>	

Wash and scrape carrots. Cut in 2" lengths and quarter. Cook until tender. Add shortening, vinegar, salt, and sugar for sauce. Cook with sauce until transparent. Serve hot and garnish with parsley.

Viola Sampson

CHILLI SOUP

1# hamburger	6 onions chopped fry
	together
Add 1 can kidney beans	1 T chilli powder
1 qt water	salt pepper
Simmer 1 hour	

Esta Sampson

HINTS

HOUSEHOLD HINTS

A sandwich spread is what you get, when you eat between meals.

Add mazola oil to water in which plastic curtains are to be rinsed. The oil will restore softness to the curtains.

Put a marble in the toe of hose after laundering, Hang hose on line by the top. The weight of the marble will keep the hose from wrapping the line, and snagging.

To wash windows put 3 teaspoon vinegar in clear hot water. Dry with paper.

Ice Tea. 1 t tea to 1 c cold water. Place in refrigerator 12 hours. This tea will not have a bitter flavor.

Try waxing your separator stand. Milk that gets spilled wipes off with a damp cloth.

If your work tables are covered with linoleum. Wax them once or twice a month they will stay bright and new looking twice as long.

Salt added to your starch on wash day makes starched clothes easy to iron and colors stay bright much longer.

HOME CANNING

GROUND CHERRY PRESERVES

1 qt ground cherries 2 c sugar

1 c karo

Elda Adams

CHERRY AND PINEAPPLE MARMALADE

4 c fresh gourd cherries, 1 c ground pineapple
----- (fresh if you have it) -----
Measure juice and add $\frac{2}{3}$ as much sugar as juice.
Cook until thick and seal.

Martha Baughman

BLACKBERRY JAM

3 c mashed berries 3 c diced rhubarb
----- 2 c sugar -----
Boil 5 minutes. Then add, 2 more c sugar. Boil
15 minutes longer. Take off stove and can cold
next day.

Julia Haimlton

RASPBERRY JAM

6 c raspberries 2 c rhubarb

Cook 3 minutes. Add 5 c sugar cook 3 more minutes.
Then add 6 c sugar and cook 3 minutes. Pour into
jars and seal when cool.

Mrs. Lloyd Adams

PLUM SUNSHINE

Squeeze juice and pulp from quite ripe raw plums.
1 c uncooked pulp 2 c sugar

Cook 20 minutes and seal. (The remainder of pulp
may be cooked for jell, etc.)

Mrs. Lloyd Adams

GRAPE JELLY

Cook grapes for juice. Strain with some pulp. 2 c juice bring to a rolling boil. Pour over 3 c sugar, stir till all sugar is dissolved. Then pour into glasses.

Emma Augustine

SPICED RHUBARB

2 1/2# rhubarb 1 t cinnamon

2# sugar 1/2 t cloves

1/2 c vinegar -----

Boil until thick and seal.

Mrs. Robert Quayle

STRAWBERRY PRESERVES

4 c strawberries. Put 2 c sugar over them and melt over slow fire. Pour off juice and add 2 more cups sugar to it. Bring to boil then add berries and boil 8 minutes and seal.

Mary Hahn

STRAWBERRY PRESERVES

4 c strawberries 4 c sugar -----

Add one cup sugar to berries over low flame until juice begins to flow. Increase heat and boil one minute. Let cool then add 2 cups sugar and boil 1 minute. Cool again. Add last cup sugar boil 3 minutes. Let stand overnight. Can and seal.

Laura Malone