

Cook Book





Methodist Church
Gosport, Iowa
1941

MEATS

COMMUNITY NATIONAL BANK & TRUST CO.

KNOXVILLE, IOWA

NUWAY

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CLEANING and PRESSING

HATS BLOCKED

24 HOUR SERVICE

MELCHER

IOWA

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"FRANCES and BEULAH"

LITTLE HAM POPS

1 lb. boiled ham ground	2/3 c. peanut butter
1/2 c. melted butter	1 clove garlic, minced or 1 med. size onion, minced
1/2 c. mayonnaise	

Mix all ingredients well. Have ready following biscuit dough:

4 c. flour	3 tbsp. shortening
1 tsp. salt	1 c. milk
7 tsp. baking powder	

Sift dry ingredients. Cut in shortening and add milk to make soft dough. Divide in $\frac{1}{2}$, roll one part very thin, spread thickly with the ham mixture, and cover with remaining dough rolled thin. Press together lightly and cut in $1\frac{1}{2}$ " squares. Bake on greased sheet in moderately hot oven 10 to 12 minutes. (Makes 45 to 50 squares.)

Mrs. Guy Spaur

MEAT LOAF

2 lbs. beef	1 c. milk
1 lb. pork	1 pt. tomatoes
5 eggs	1 tsp. salt
Pepper	

Crackers enough to make a loaf.

Mrs. Don Agan

BAKED SAUSAGE

1 lb. pork sausage or 1 qt.
1 qt. tomatoes
1/3 c. rice
Small amount onion
Bake until done.

Mrs. Ward Duncan

PICKLED MEAT IN GLASS JARS

3 c. coarse salt
1 c. brown sugar
1 tsp. saltpeter

Add the above measurements to 1 gallon water. Boil 15 minutes, then remove from fire and skim. When cold pour over side meat which has been placed in glass jars, not too solid. Seal tightly.

Mrs. Ola Simpson

SAUSAGE LOAF WITH POTATOES

Make a loaf of seasoned sausage in center of skillet. Sprinkle with flour. Peel and cut lengthwise enough potatoes to serve. Place potatoes around meat and add water to almost cover the potatoes. Cook in oven until potatoes are well done and browned. Season with salt and pepper. Gravy may be made with drippings.

A Member

MEAT BALLS

1 lb. hamburger
 $\frac{1}{2}$ c. uncooked rice
1 c. tomatoes

Roll meat into balls. Place in pan, put the rice after it has been washed on meat. Add water and let simmer one hour. Then add tomatoes and put in oven and let cook awhile longer. Season to taste. Onions may also be added.

Mrs. Charles Steele

BREADS

FASHION

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NUT BREAD

1 egg 1/2 tsp. salt
1/2 c. sugar 1 1/4 c. milk
2 c. sifted flour 2 tsp. baking powder
1 c. nuts

Beat egg and salt well with egg beater. Add sugar gradually and beat until light. Add milk and flour, baking powder and nuts in 3 additions beating between each. Let stand 15 minutes. Bake in a moderate oven 1 hour.

CORN BREAD

2 c. corn meal
2 c. flour
4 level tsp. baking powder
2 tbsp. melted lard
Sweet milk to make thin cake batter. Pour into pie pan and bake until brown.
Ann Woodle

BAKING POWDER BISCUITS

1/2 pt. flour
2 tsp. baking powder
1/4 tsp. salt
1 mixing spoon of lard
Mix together and add milk enough to make soft dough. Roll and cut.

WHOLE WHEAT BREAD

5 lbs. whole wheat flour
5 tsp. salt
1/4 c. brown sugar
1 cake of yeast creamed in 2 or 3 tbsp. brown sugar.
5 c. milk
Mix creamed yeast to milk (lukewarm) and pour into dry ingredients. Knead until soft and springy, about 10 min. Place in tins and let rise double. Bake in moderate oven 1 or 1 1/4 hours.

BUNS

2 c. flour
 $\frac{1}{2}$ c. lard
1 c. warm water
Flour enough to make soft dough.

$\frac{1}{2}$ c. sugar
1 egg
Pinch of salt

Lydia Bebout

24 HOUR BUNS

Soak 1 cake yeast 2 minutes, add 2 c. warm water, 2 tbsp. lard, $\frac{3}{4}$ c. sugar, 1 tsp. salt, 2 eggs. Mix and add flour enough to make a rather thick sponge. Stir up this sponge in the morning. Mix stiff at noon and make out in buns at night. Bake before breakfast.

Mrs. Ola Simpson

RAISED ROLLS

2 c. boiling water
2 rounding tbsp. lard
Cool, add 2 beaten eggs and 1 cake fleishmann's yeast soaked in $\frac{1}{2}$ c. water. Add enough flour to mix stiff. Let dough rise then roll out on floured board, grease the top of dough, cut out with a large round cutter. Fold over in the center and pinch down edges. Let raise and bake.

$\frac{3}{4}$ c. sugar
1 tsp. salt

Ruth Kenney

BUNS

$\frac{1}{2}$ cake yeast well soaked, add to 1 pt. warm water, stir stiff with flour. Make in evening. Next morning add 1 pt. warm water, 1 c. lard, $\frac{3}{4}$ c. sugar and 1 tbsp. salt. Mix same as for bread. Let raise all day, mix down once, butter hands, roll into balls size of an egg. Place far apart in buttered pan. Bake 15 minutes. Keep remainder of dough in cool place. Makes 50 buns. Dough will keep for a week.

Mrs. Harold Chrismore

VEGETABLES

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IOWA

SCALLOPED CARROTS

6 c. diced carrots (cooked)

3 tsp. grated onions

4 c. thin white sauce

Season with salt

1½ c. buttered bread crumbs

Place carrots in buttered casserole, cover with white sauce and sprinkle liberally with buttered bread crumbs. Bake in moderate oven till golden brown.

Ruth Kenney

GLAZED SWEET POTATOES

6 medium sweet potatoes

¾ c. brown sugar

1 c. water

1 large tbsp. butter

Boil potatoes with other ingredients until tender and well glazed. They must be cooked over a slow fire.

V. M. D.

SCALLOPED CORN AND TOMATOES

2 c. canned corn

1 egg

1½ c. canned tomatoes

3 tbsp. butter

(sweetened if desired)

½ tsp. salt

¼ c. dried bread crumbs

¼ tsp. pepper

Mix the corn, tomatoes, bread crumbs, butter, salt and pepper. Add the egg, slightly beaten, and pour into a buttered casserole. Bake for 30 to 40 min. in a hot oven (400°F.)

Bessie Spaur

CORN PUFF

2 c. corn

2 eggs

1 tbsp. butter

1 tsp. salt

2 tbsp. flour

1 tbsp. green pepper

1 c. milk

(if desired)

Make a white sauce of the butter, flour and milk.

Add corn, green pepper and the egg yolks. Lastly

fold in the beaten whites and bake 20 minutes.

Bessie Spaur

BAKED STUFFED TOMATOES

6 large tomatoes $\frac{1}{2}$ tsp. salt
1 c. bread crumbs and pepper
1 tsp. chopped onion 1 tbsp. butter

Cut a slice off the stem end of tomatoe and scoop out the seeded part. Brown the onion slightly in the butter; add it to the bread crumbs with seasoning, and fill the tomatoes with the mixture. Place them in a shallow pan and bake in a quick oven about 30 minutes.

Mrs. Harold Chrismore

SCALLOPED POTATOES

1 pt. sliced raw potatoes 1 1/2 tbsp. flour
1 c. scalded milk $\frac{1}{2}$ tsp. salt
1 large tbsp. butter Pepper

Butter a baking dish and in the bottom put a layer of the potatoes. Sprinkle with salt, pepper, flour and dot with small pieces of butter. Repeat until the materials are used; pour the scalded milk over all and bake in a moderate oven for 40 to 50 minutes.

Mrs. Harold Chrismore

TOMATO SOUP

2 gallon tomatoes (after rubbed through colander)
6 onions (cut fine and fried in butter)
6 green peppers (cooked tender)

Put all together and add:

6 tbsp. sugar
6 tbsp. flour
6 tbsp. salt
2 quart water

Cook a few minutes more and seal while boiling.

Mrs. Ola Simpson

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C H I R O P R A C T O R

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ANGEL FOOD PIE

1 c. sugar
2 tbsp. cornstarch
Butter size of walnut

2 large c. milk
2 egg whites
Vanilla

Heat milk, melt butter in milk, add cornstarch, boil until thick, stirring constantly. Then fold in 2 well beaten egg whites. Put in baked crust. When cold top with whipped cream and nutmeats.

Mrs. Floyd Rowland

CUSTARD PIE

1 egg
1 c. sugar
1 tbsp. flour
Makes 1 pie.

2 c. milk
Flavoring
 $\frac{1}{2}$ tsp. nutmeg

Jannie Koons

SOUR CREAM RAISIN PIE

$\frac{3}{4}$ c. sugar
2 tbsp. flour
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves
Boil, fill crust, beat egg whites, put on top and brown.

1 tsp. vanilla
2 egg yolks
1 c. raisins
1 $\frac{1}{3}$ c. thin cream

Rachel Jones

PUMPKIN PIE

$1\frac{1}{2}$ c. pumpkin
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
2 eggs
 $\frac{1}{2}$ c. cream
Put in crust and bake.

$\frac{2}{3}$ c. brown sugar
1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ c. milk

Mary Rinehart

PUMPKIN PIE

1 c. pumpkin
1 egg
 $\frac{3}{4}$ c. sugar
2 tbsp. flour
Mix sugar, salt and spices, add milk last. Bake in

1 $\frac{3}{4}$ c. milk
1 tsp. cinnamon
 $\frac{1}{8}$ tsp. salt

(pumpkin pie cont'd.)

an uncooked shell until pumpkin set.

Mrs. H. F. DeWitt

GRAHAM CRACKER CREAM PIE

16 graham crackers rolled fine

1 tsp. flour

$\frac{1}{2}$ c. shortening (part butter) melted

$\frac{1}{2}$ c. granulated sugar

Mix as for pie crust; pack in pie pan saving back

$\frac{1}{2}$ c. to sprinkle on top meringue.

Custard Filling:

3 egg yolks

2 tbsp. corn starch

2 c. milk

1 tsp. vanilla

$\frac{1}{4}$ c. sugar

Cook together until mixture coats the spoon. Pour into the pie crust.

Meringue:

3 egg whites beaten until stiff

3 tbsp. sugar

Spread on top of custard. Sprinkle remaining cracker crumb mixture over top of meringue. Bake in a moderate oven (325°) until meringue browns.

Estella Miller

PEANUT BUTTERSCOTCH PIE

(Graham Cracker Crust)

2 c. graham crackers

$\frac{1}{2}$ c. melted butter

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

4 tbsp. water

Crush crackers very fine, rub ingredients together. Save out $\frac{1}{4}$ c. for garnishing meringue. Press remainder in glass, bake pie plate, covering bottom and sides evenly.

Filling:

Place $\frac{1}{2}$ c. brown sugar and 6 tbsp. flour in top of double boiler, add $\frac{1}{2}$ c. milk slowly. Cook, stirring until thickened, add 2 slightly beaten egg yolks and cook 3 minutes longer. Remove from fire, add $\frac{1}{2}$ c. peanut butter, $\frac{1}{2}$ tsp. vanilla. When cool,

(Peanut Butterscotch pie cont'd.)

Pour into graham cracker mixture. Place in a moderate oven with meringue and brown, about 15 minutes.

Lydia Bebout

HONEY CHERRY PIE

$2\frac{1}{2}$ c. pitted cherries

$\frac{3}{4}$ c. honey

1 c. cherry juice

$2\frac{1}{2}$ tbsp. quick cooking tapioca

$\frac{1}{8}$ tsp. salt

2 tbsp. melted butter

Combine cherries, honey, cherry juice, salt and tapioca; let stand for 20 minutes. Pour into pastry lined pan. Cover with second crust, bake in hot oven 450° 15 minutes.

Bessie Spaur

OSGOOD PIE

2 egg yolks

2 tbsp. butter melted

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

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

Add a little salt to egg whites and beat stiff.

Mix and bake in crust.

1 scant c. sugar

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

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

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

Mrs. Harold Chrismore

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COMPLIMENTS

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SHERIFF

NEVER FAIL WHITE CAKE

- 2 c. sugar
- $\frac{1}{2}$ c. shortening (Spry or Crisco)
- 1 c. cold water
- 3 c. sifted cake flour
- 4 egg whites
- 3 tsp. baking powder

Cream the shortening, add sugar gradually. Add water and flour, beat egg whites until foamy, add baking powder, continue beating until stiff. Fold into cake mixture and bake in a large loaf or 4 layers in a moderate oven.

Mrs. Clark W. Bishop

BANANA CAKE

- | | |
|--|---------------------------------|
| $1\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. butter (cream) |
| 2 eggs (separated) | 4 tbsp. sour milk |
| $1\frac{1}{2}$ c. flour or little more | $\frac{1}{2}$ c. nutmeats |
| 1 tsp. soda | 1 tsp. vanilla |
| 3 bananas crushed | |

Add egg whites last, beaten stiff. Make this cake pretty stiff.

Mrs. Ida Beaman

CHOCOLATE CAKE

- | | |
|-------------------------|----------------|
| 1 c. white sugar | 2 eggs |
| 1 c. brown sugar | 2 c. sour milk |
| $\frac{2}{3}$ c. butter | 2 tsp. soda |
| 6 desserts tsp. cocoa | Pinch of salt |
| 3 c. flour | Vanilla |

Cream sugar and shortening, add eggs. Sift flour, cocoa and soda together. Alternate milk and dry ingredients with the rest of the cake. Bake in a moderate oven.

Mrs. Roy Hubler

PERFECT WHITE CAKE

- | | |
|--------------------------|----------------------|
| $\frac{2}{3}$ c. butter | 2 c. sugar |
| $\frac{3}{4}$ egg whites | 3 tsp. baking powder |
| 3 c. flour | 1 c. milk |
| 1 tsp. lemon juice | 1 tbsp. vanilla |
| $\frac{1}{2}$ tsp. salt | |

(Perfect White Cake cont'd)

Cream the butter until like whipped cream, add 1 c. sugar and cream together thoroughly. Milk and flour are added alternately, the salt and baking powder sifted with the last $\frac{1}{2}$ cup of flour. Fold in the egg whites, beaten stiff and combined with 1 c. sugar. Bake in layers 375°.

Estella Miller

ANGEL FOOD CAKE

1 c. egg whites	1 tsp. cream tartar
1 $\frac{1}{4}$ c. white sugar	1 tsp. vanilla
1 c. cake flour	$\frac{1}{4}$ tsp. salt

Sift flour first then measure 1 c. and sift 5 times. Sift sugar 4 times. Beat the egg whites and salt until stiff and peaks. Add sugar gradually and beat after each time. Add vanilla, fold in flour. Bake in ungreased angel food cake pan in slow oven 1 hour.

Mary E. Shives

CHOCOLATE CAKE

1 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. cocoa with enough boiling water to fill cup.
1 tsp. soda
2 c. flour
2 eggs
 $\frac{1}{2}$ c. butter
1 c. sour cream

Mrs. John Spaur

QUICK SPICE CAKE

1 c. sugar	1 egg
1 tbsp. shortening	1 c. buttermilk
2 c. all-purpose flour	1 tsp. soda
1 tsp. baking powder sifted in flour	

Put soda in buttermilk. Put all ingredients in a mixing bowl and stir vigorously for 2 or 3 minutes. Serve with whipped cream or just plain while warm.

Mrs. H. F. Dewitt

APPLE SAUCE CAKE

1 c. sugar	1½ c. applesauce
1 egg plus c. butter or lard	2 tsp. soda
1 tsp. cloves	1 tsp. nutmeg
2½ c. flour	1 tsp. cinnamon

Mrs. Orin Temple

SILVERADO CAKE

1½ c. sugar	1½ c. applesauce
Whites of 5 eggs (beaten stiff)	1 c. milk
3 level c. flour sifted 3 times, with 2 even tsp. baking powder.	1 tsp. vanilla

Cream butter and sugar; add milk and flour alternately; fold in egg whites. Flavor and bake in loaf or layers.

Mrs. Floyd Rowland

RED DEVILS FOOD CAKE

Mix:

2 c. flour	4 tbsp. cocoa
2 c. sugar	1 tsp. salt
2 c. sour cream	2 tsp. soda
4 eggs	1 tsp. vanilla

Mix dry ingredients then add the remaining ingredients and beat well. Bake in layers in a moderate oven.

Mrs. C. R. Anderson

DESSERTS

BAKED APPLES STUFFED WITH MINCEMEAT

- 3/4 c. finely chopped apples
- 3/4 c. chopped seedless raisins
- 3/4 c. sugar
- 1 c. cooked lean beef
- 1/2 c. chopped suet
- 2 tbsp. orange juice
- 1 tbsp. lemon juice
- 1 tbsp. molasses
- 1/4 c. chopped citron
- 1/4 tsp. each cloves, cinnamon and nutmeg
- 1 tsp. salt
- Meat stock

8 large cooking apples

Mix all the ingredients thoroly, and moisten with the stock in which the meat was cooked. Core the apples, place in a baking dish, and fill with mincemeat. Add 1/2 c. boiling water to pan and bake in a slow oven (320°) for 2 hours, or until tender.

Bessie Spaur

FIVE CUP DESSERT

- 1 c. cooked rice
 - 1 c. drained pineapple
 - 1 c. quartered marshmallows
 - 1 c. chopped walnut meats
 - 1 c. heavy cream, whipped
- Blend and serve in sherbert glasses.

Mrs. Harold Chrismore

DATE PUDDING

- 1/2 lb. dates
 - 1 c. boiling water
 - 1 tsp. soda
- Mix and let stand while mixing the following:
- | | |
|----------------|----------------------|
| 1 c. sugar | 1 tsp. butter |
| 1 egg | 1/2 c. nutmeats |
| 1 1/2 c. flour | 1 tsp. baking powder |
- Add to first part, mix and bake in a moderate oven about 20 minutes.

SAUCE FOR DATE PUDDING (cont'd.)

$\frac{1}{2}$ lb. dates

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

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

$\frac{2}{3}$ c. boiling water

Mix and boil one minute. Put on pudding as soon as baked.

Mrs. Howard Ream

CRANBERRY SAUCE

4 c. cranberries

2 c. sugar

2 c. water

Place sugar and water on stove, stir until sugar melts. Cook until it forms a thin syrup. Add cranberries and cook slowly.

BANANA PUDDING

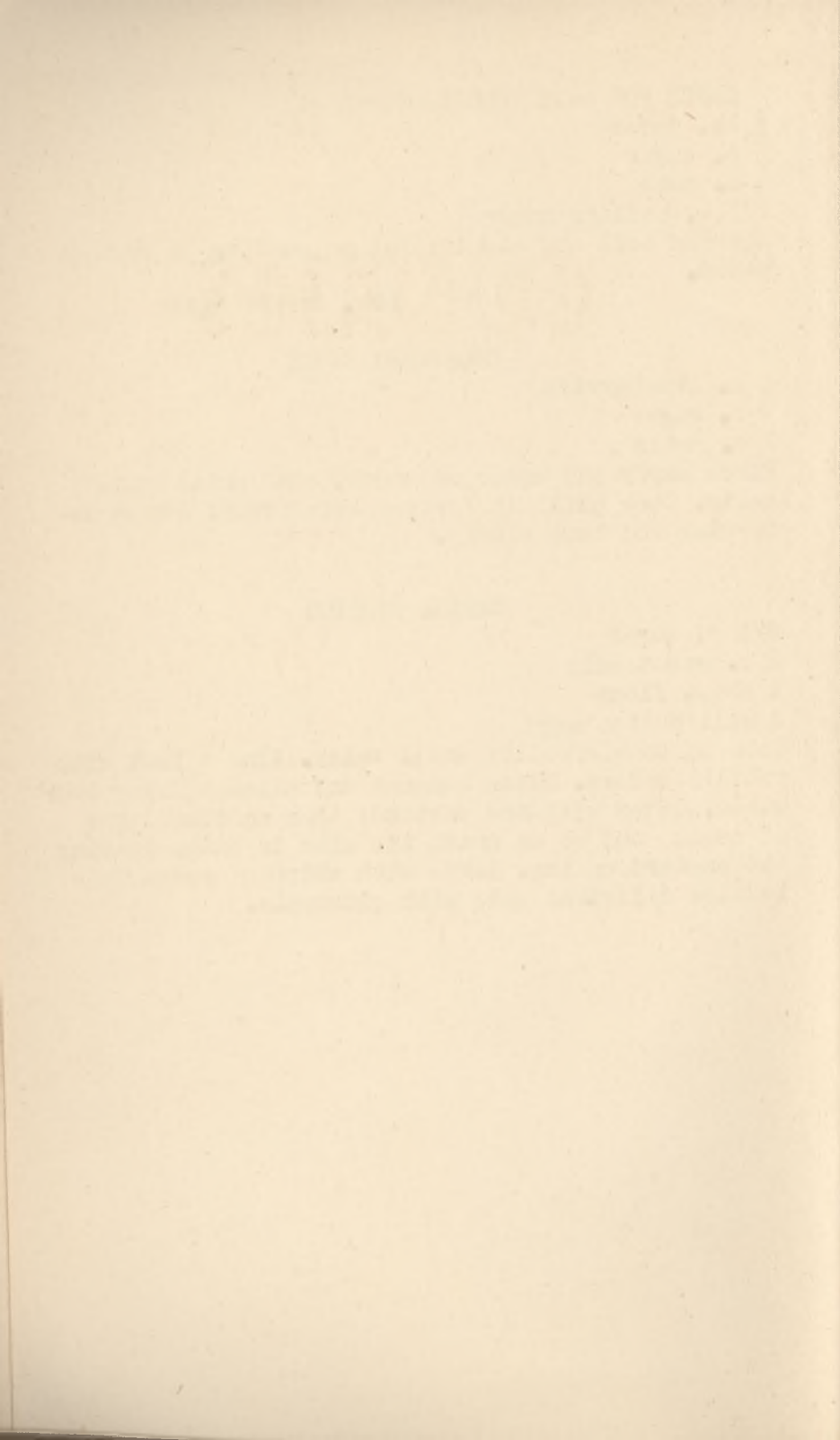
$\frac{3}{4}$ c. sugar

2 c. sweet milk

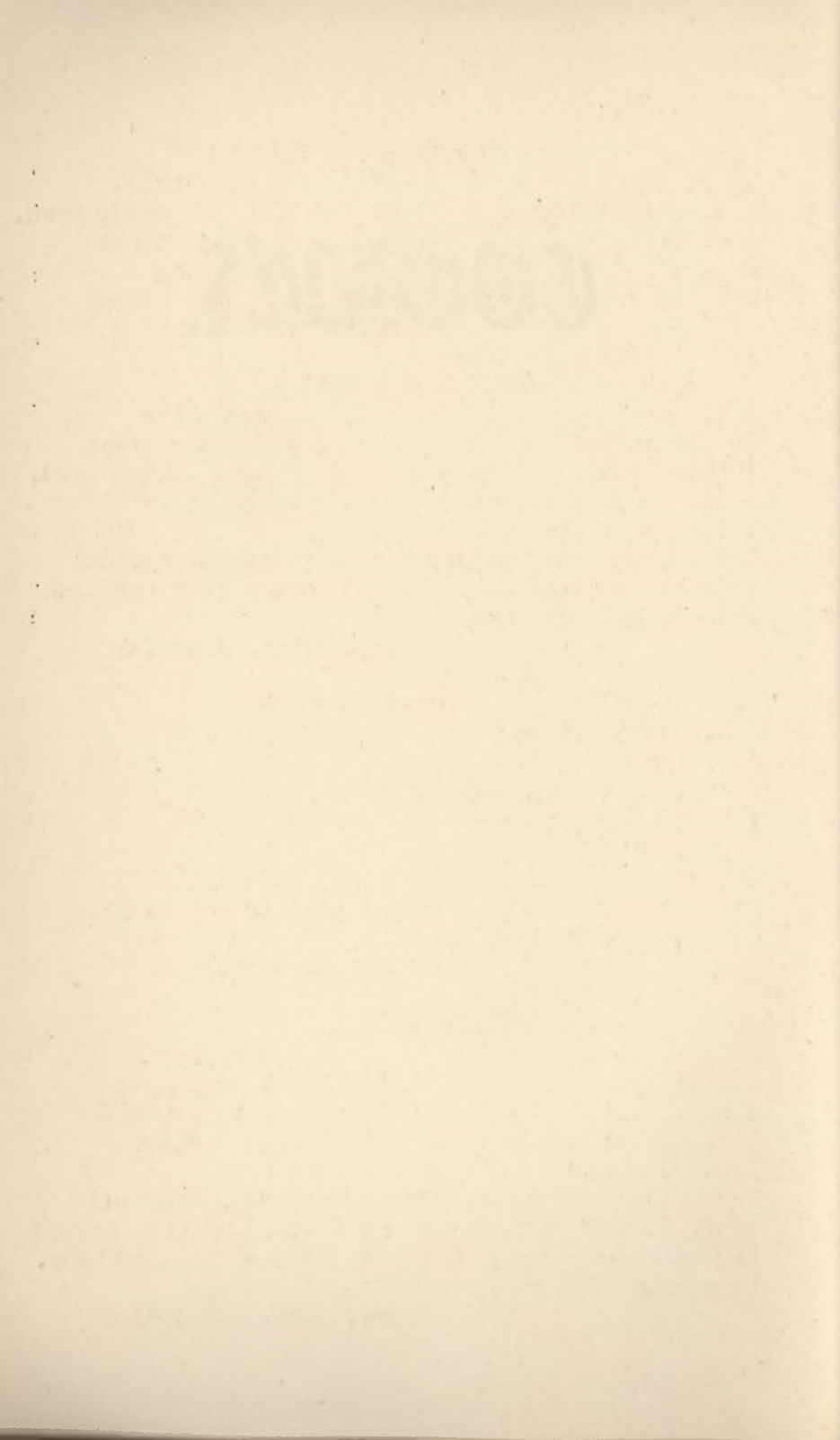
1 tbsp. flour

2 well beaten eggs

Cook in double boiler until thick. Line a bowl with vanilla wafers. Slice bananas and place a layer over cakes. Cover with the custard; then another layer of cakes and so on until the dish is full, leaving the custard on top. Serve with whipped cream. This is also delicious made with pineapple.



COOKIES



OATMEAL COOKIES

1½ c. sugar
1 c. melted butter
1 c. flour
2 eggs
4 c. oatmeal
2 tsp. baking powd.
1 c. cocoanut
Flavoring
Roll in small balls and press flat with a fork.
Mrs. Ward Duncan

SOUR CREAM COOKIES

1 c. sugar
2 eggs beaten
½ tsp. soda
1 qt. flour
½ c. butter
½ c. sour cream
2 tsp. baking powd.
Pinch of salt
Nutmeg to taste
Cream sugar and butter, add salt and nutmeg. Add soda to sour cream and baking powder to flour. Add the beaten eggs last.

Mrs. Hattie Kamerick

DOUGHNUTS

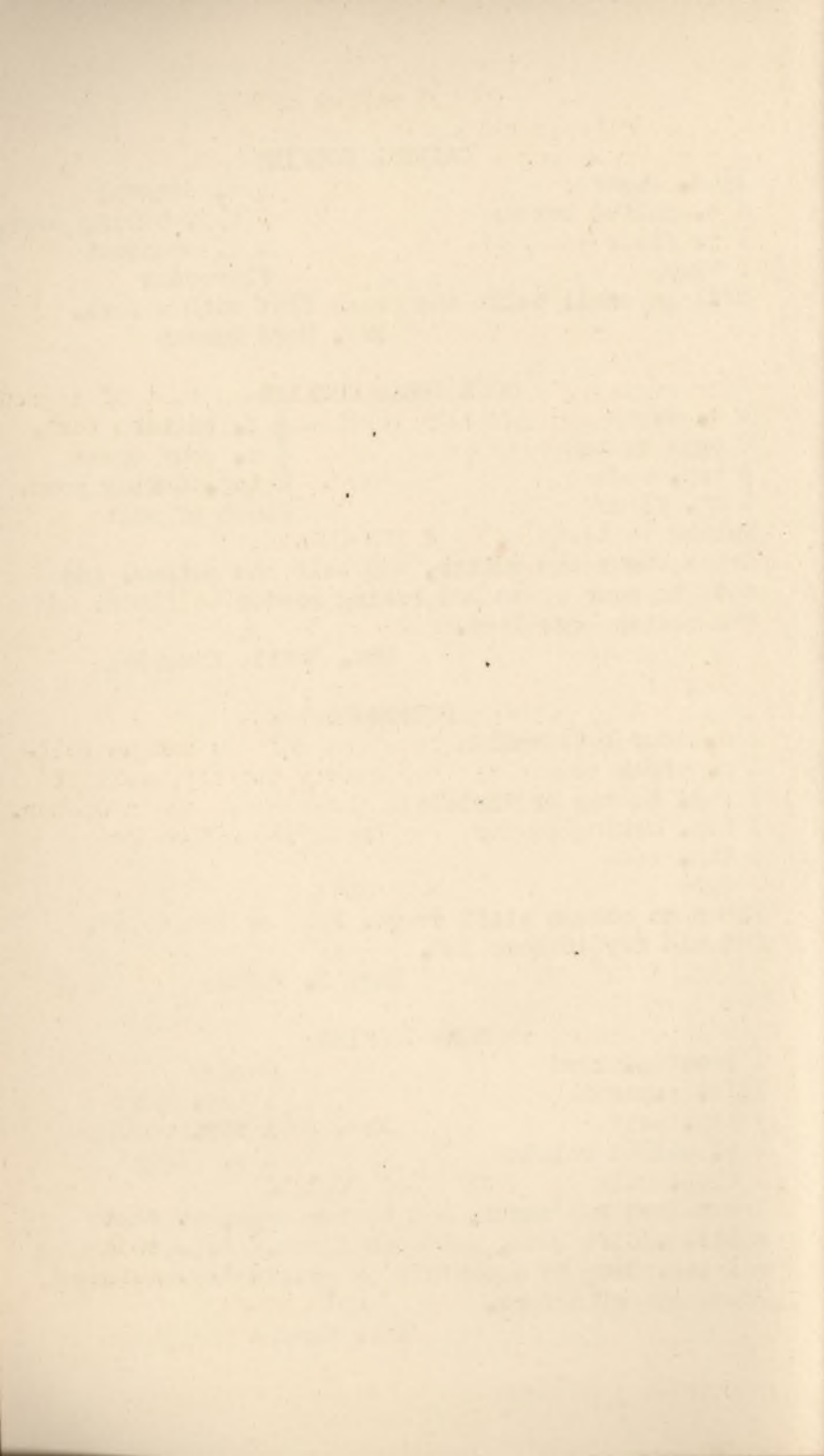
1 c. sour buttermilk
1 c. sugar
1 tsp. nutmeg or vanilla
1 tsp. baking powder
1 tsp. soda
2 eggs
Flour to make a stiff dough. Roll or pat to ¼".
Cut and fry in deep fat.

Mary E. Shives

FORK COOKIES

1 scant c. lard
1½ c. sugar
½ tsp. salt
1 c. boiled raisins
3 tbsp. milk
2 eggs
1 tsp. soda
1 tsp. vanilla
4 c. flour
Cream lard and sugar, add beaten eggs, milk and vanilla. Sift soda, salt and flour. Add with boiled raisins. Drop by spoonfuls on greased cookie sheet. Press out with fork.

Mrs. Harold Chrismore



PEANUT BUTTER COOKIES

- 1 c. white sugar
 - 1 c. brown sugar
 - $\frac{1}{2}$ c. butter
 - $\frac{1}{2}$ c. lard
 - 1 tsp. soda
 - 2 eggs
 - 1 tsp. vanilla
 - 1 c. peanut butter
 - 3 c. flour
- Cream sugar and shortening then add rest of ingredients. Shape in small rolls and print with fork.
Bake in moderate oven.

Mrs. W. O. Grimes

GOOD WHITE COOKIES

- 1 c. butter or lard
 - 2 c. sugar
 - 1 c. sour cream or milk
 - 1 tsp. soda
 - 3 eggs
- Flavoring, nutmeg or lemon extract
Add flour to make a dough as soft as can be rolled. Roll thin, sift sugar over the top, roll it gently. The children will like a raisin in center.

Mrs. Wilbur Wheeler

DOUGHNUTS

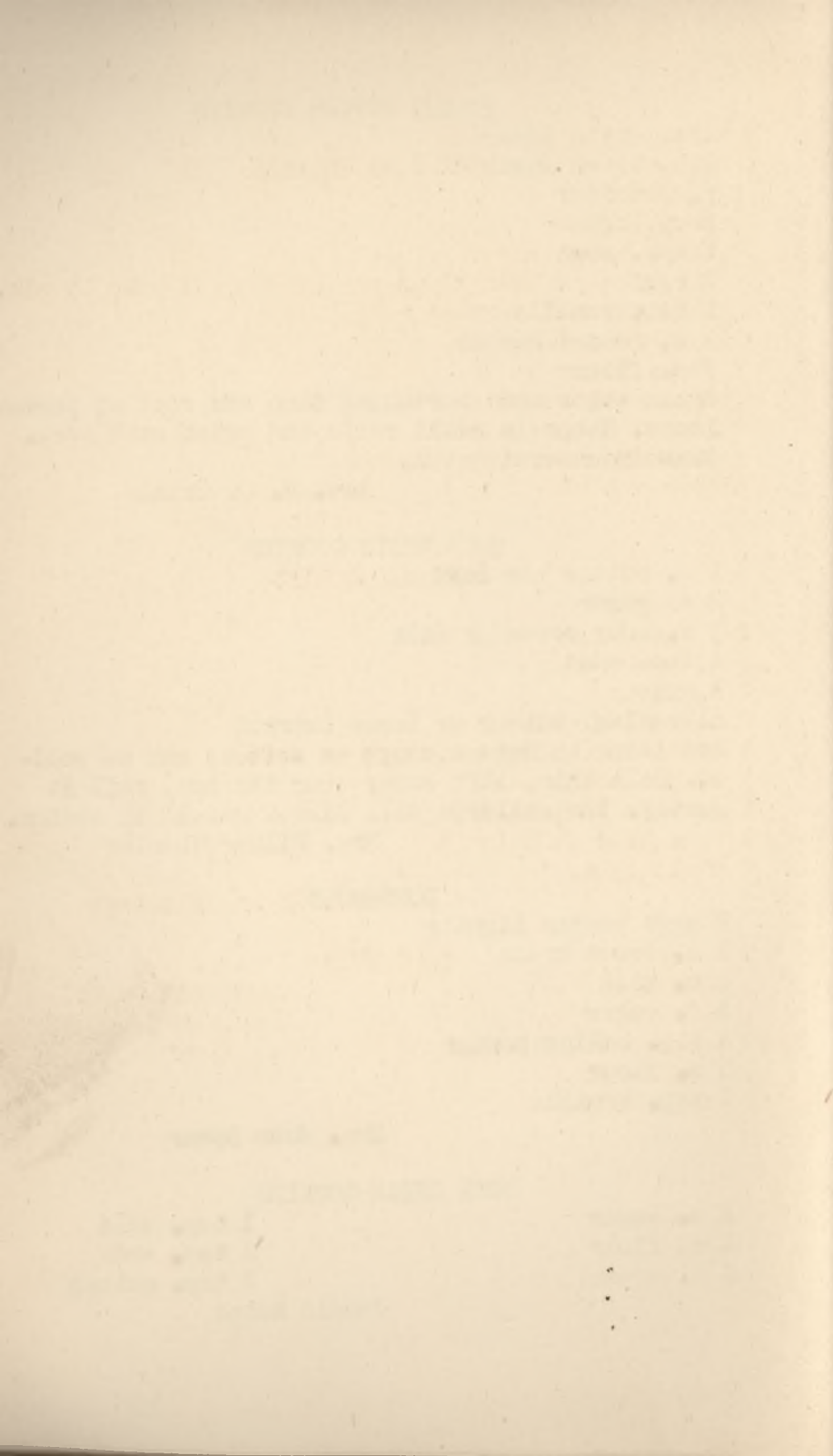
- 2 eggs beaten lightly
- 1 c. sweet cream
- 1 c. milk
- 1 c. sugar
- 4 tsp. baking powder
- 5 c. flour
- 1 tsp. vanilla

Mrs. John Spaur

SOUR CREAM COOKIES

- 2 c. sugar
- 4 c. flour
- 2 c. cream
- 1 tsp. salt
- 2 tsp. soda
- 2 tsp. nutmeg

Jannie Koons



TWO BAKE COOKIES

1 c. flour

7 tbsp. butter

2 tbsp. brown sugar

Mix like pie crust and pat in pan and bake 15 min.

Then mix and pour on top:

$1\frac{1}{2}$ c. brown sugar

3 tbsp. flour

2 eggs well beaten

Pinch of baking powder

$\frac{1}{4}$ c. chopped nuts or cocoanut

Flavor and bake 20 to 30 minutes.

Martina Agan

OATMEAL COOKIES

1 c. sugar

$\frac{2}{3}$ c. butter

$\frac{1}{2}$ c. sweet milk

2 c. flour

2 c. rolled oats

1 level tsp. soda dissolved in water

1 c. nut meats

1 c. raisins (cooked)

1 tsp. desired extract

2 whole eggs.

Mrs. Harmon Klootwyk

DOUGHNUTS

1 c. sugar

1 c. sweet milk

2 tbsp. baking powder

1 tsp. vanilla

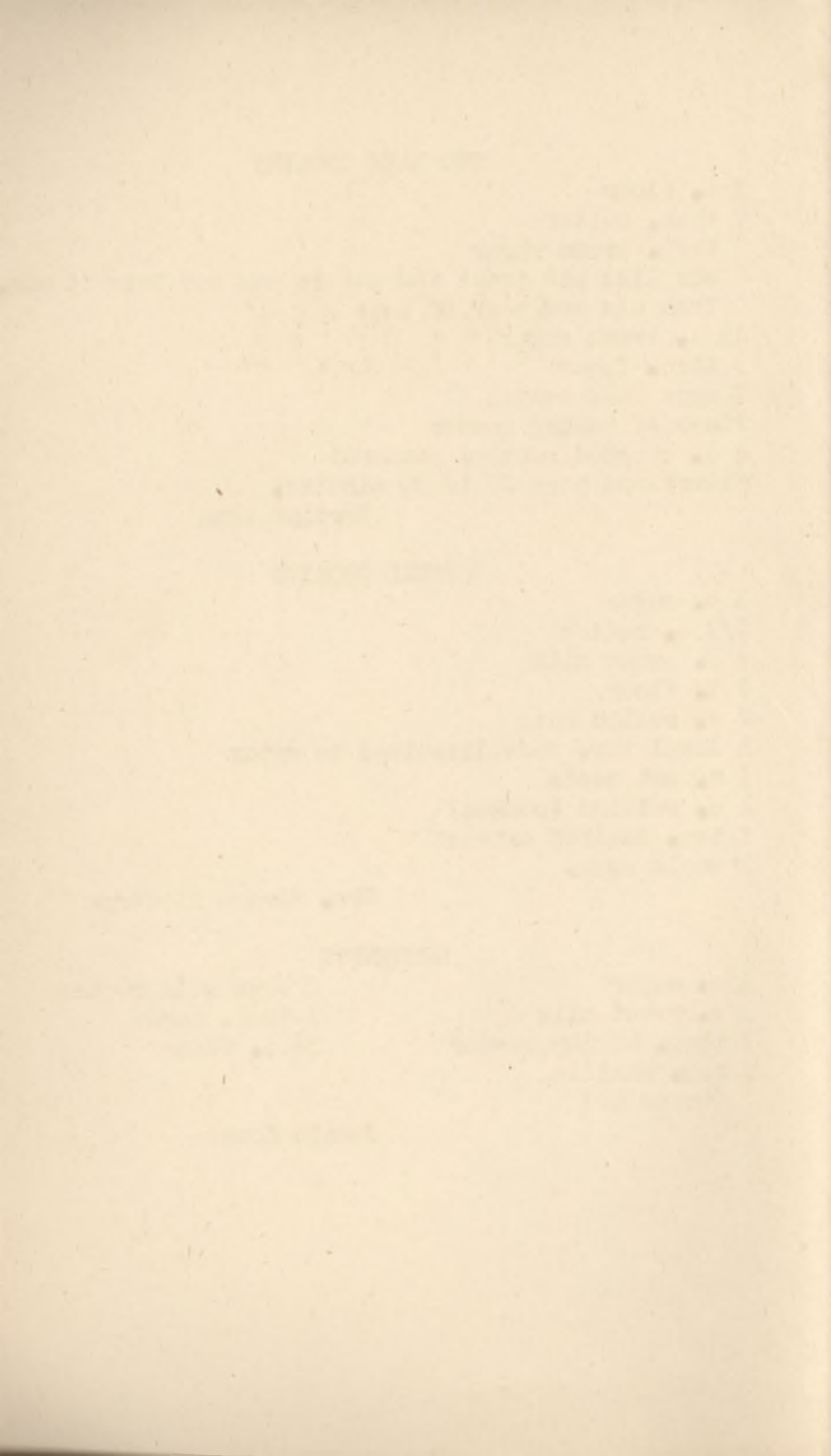
(makes 60)

2 eggs well beaten

1 tbsp. lard

$3\frac{1}{2}$ c. flour

Jannie Koons



SALADS

ZARADZ

CARROT SALAD

- 1 c. grated carrot
- 1 pkg. jello, any flavor desired
- 1 small can crushed pineapple

Just before jello sets stir in grated carrot and pineapple and chili.

Mrs. Kenneth White

CRANBERRY SALAD

- 1 qt. cranberries
- 3 oranges
- $\frac{1}{2}$ c. nut meats

Run cranberries, oranges and nuts through the food chopper then add as much sugar as you have cranberries. If a firm salad is wished add a box of jello as in making any other salad.

Mrs. Kenneth White

FLUFFY CABBAGE

- 1 c. shredded pineapple
- 18 marshmallows
- 2 c. shredded cabbage
- $\frac{1}{2}$ c. cream
- 3 tbsp. salad dressing

Salt cabbage to taste and add to the quartered marshmallows, the pineapple, salad dressing and whipped cream. Serve on lettuce leaves.

Mrs. Harold Chrismore

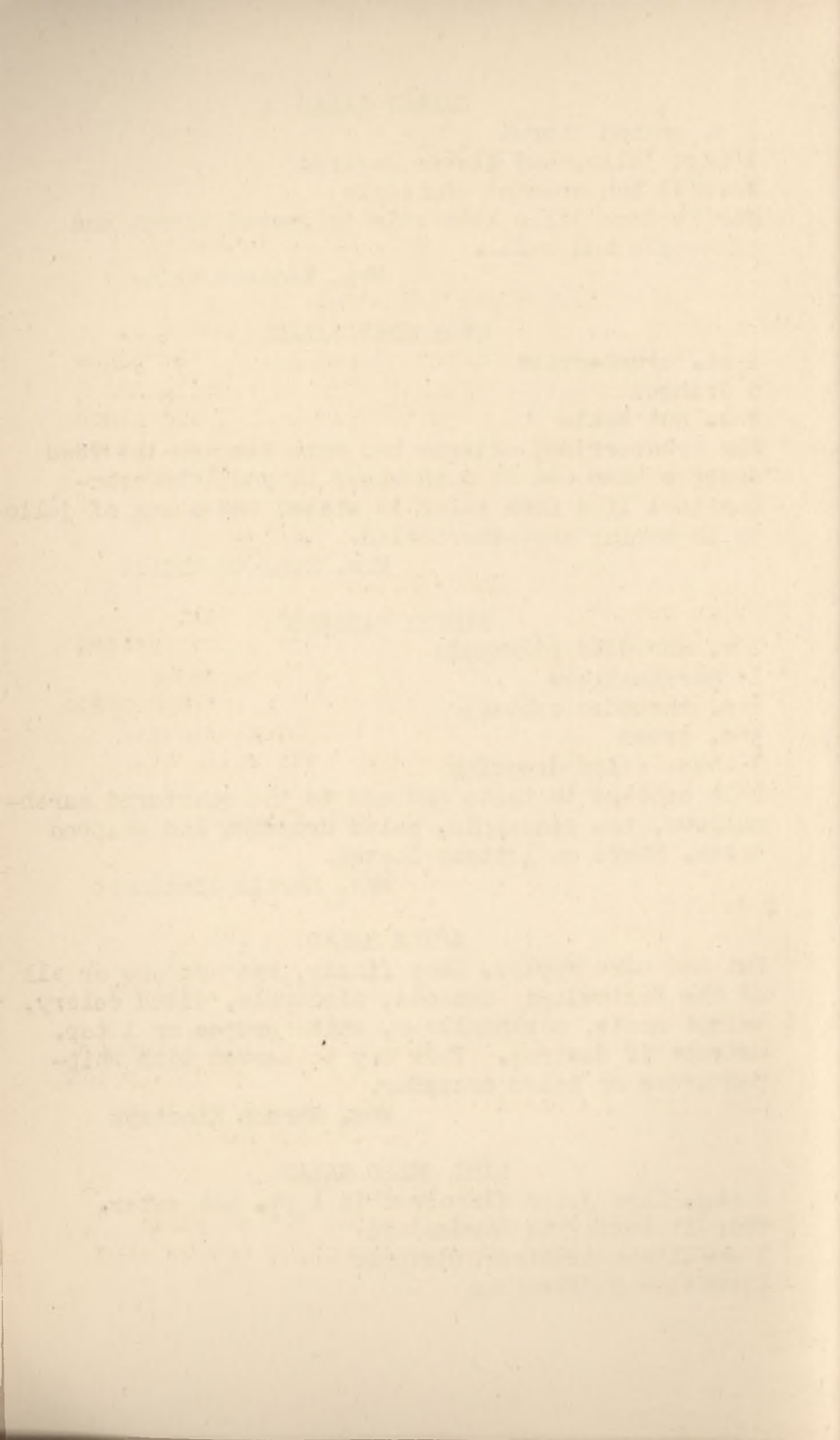
APPLE SALAD

Cut and core apples. Chop finely, and add one or all of the following: Bananas, pineapple, diced celery, walnut meats, marshmallows, white grapes or 1 tsp. extract if desired. This may be served with whipped cream or salad dressing.

Mrs. Harmon Klootwyk

LIME JELLO SALAD

- 1 pkg. lime jello dissolved in 1 pt. hot water.
- When it begins to harden add:
- 1 small can crushed pineapple
- 1 small can pimentoes



(Lime Jello Salad cont'd.)

$\frac{1}{2}$ c. chopped nut meats

Serve plain or with salad dressing.

Mrs. W. O. Grimes

PINEAPPLE SALAD

To a quart can pineapple, drain juice, add $\frac{1}{2}$ c. sugar, 1 tbsp. corn starch, 2 egg yolks. Put pineapple juice on stove and let come to a boil. Add rest of mixture. Let cook not too thick, add pinch salt. Cool. Arrange slices of pineapple on lettuce, add grated cheese. Then put your pineapple dressing over it and sprinkle with grated cheese.

Estella Miller

OIL DRESSING

2 tbsp. butter

2 tsp. salt

2 heaping tbsp. flour

1 tsp. dry mustard

1 c. water (cook)

2 tbsp. sugar

1 c. Mazola

2 tbsp. lemon juice

2 egg yolks

2 tbsp. vinegar

Pour hot dressing into mixture, beat well. Add beaten egg whites.

Mrs. Ida Beaman

SWEET DRESSING

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

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

1 tsp. paprika

1 c. vinegar

$\frac{1}{4}$ c. onion juice or

1 c. mazola oil

(grated onion)

1 scant tsp. celery

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

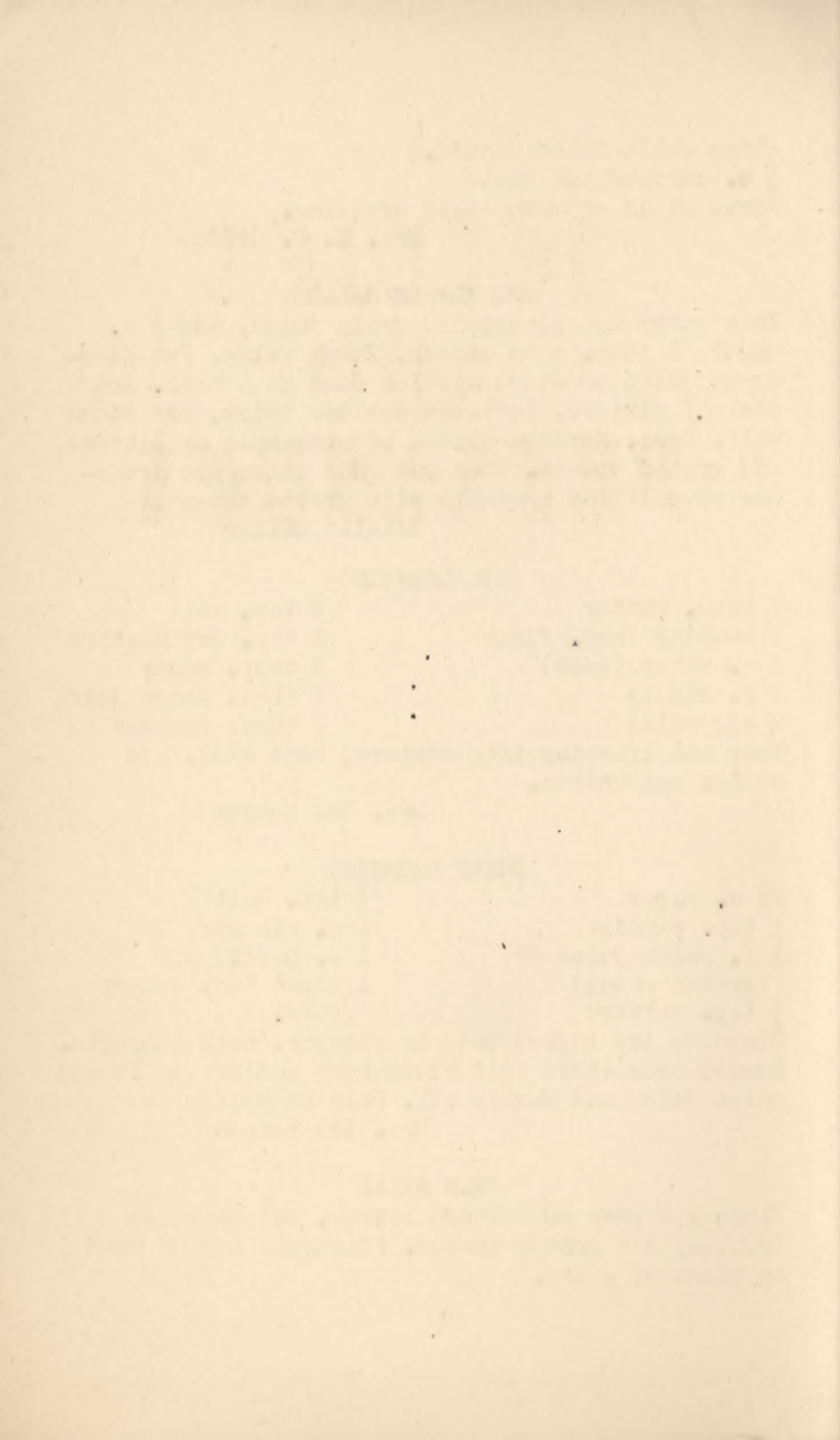
seed.

Dissolve dry ingredients in vinegar. Boil 1 minute. Remove from stove till blood heat and gradually add onion juice and Mazola oil. Fold in celery seed.

Mrs. Ida Beaman

PEAR SALAD

Place $\frac{1}{2}$ a pear on lettuce leaves, put on salad dressing and grated cheese. Pineapple may be used in place of pears.



JELLIES
AND
PRESERVES

CHOCOLATE WALNUT JELLO

Dissolve a pkg. chocolate jello in a pint of hot milk.

- $\frac{1}{2}$ c. english walnuts
- $\frac{1}{2}$ c. chopped figs
- $\frac{1}{2}$ c. chopped dates

Serve plain or with whipped cream.

Mrs. C. R. Anderson

GRAHAM MARSHMALLOW LOAF

- $\frac{1}{2}$ lb. marshmallows (cut)
- $\frac{1}{2}$ c. thin cream
- $\frac{1}{2}$ lb. graham crackers
- $\frac{1}{2}$ lb. dates pitted and quartered
- $\frac{1}{2}$ lb. nuts (prefer black walnuts)

Let marshmallows stand in cream to soften while you roll crackers fine. Combine all ingredients, work into a loaf, lay in a 2" pan to chill over night and slice when ready to serve. Serve with whipped cream.

Maude Herrick

CRANBERRY JELLY

- 1 lb. cranberries
- 1 c. water
- 2 c. sugar

Cook cranberries and water until berries burst or about 5 minutes. Pour into a sieve and press pulp through, add sugar and place over a low fire and stir until sugar is dissolved but do not boil. Pour into molds rinsed in cold water and chill until firm.

Estella Miller

CHERRY PUDDING

- 1 c. flour
- 1 tsp. soda
- 1 c. sugar
- 1 egg

Mix dry ingredients, add egg and $\frac{1}{2}$ c. cherry juice and 1 c. drained cherries. Melt 2 tbsp. butter in pan and pour batter into this and bake.

Mrs. Ward Duncan

GRAPE BUTTER

4½ c. pulp
7 c. sugar
½ bottle certo

Measure sugar and grape pulp into large kettle. Mix well and bring to full rolling boil over hot fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in certo. Pour quickly and paraffin at once.

Lydia Rebout

RHUBARB MARMALADE

2 quart rhubarb diced
3 oranges
3 lbs. sugar
1 c. raisins

Pour boiling water over rhubarb and let stand a few minutes. Drain and add other ingredients, boil until thick like jam.

STRAWBERRY JAM

4 c. strawberries
4 c. sugar

Put whole berries in sauce pan. Add 1 c. sugar and let boil 5 minutes. Add rest of sugar, a cup at a time and let boil 5 minutes each. Pour into small jars.

PICKLES
AND
RELISHES

CATSUP

1 qt. tomato pulp	1 med. sized onion
1 c. sugar	1 tsp. spices
$\frac{1}{2}$ c. vinegar	1 tsp. red pepper
1 tsp. salt	1 tbsp. corn starch

Cook tomato pulp and onion together until onion is tender. Then add other ingredients.

Mrs. Kenneth White

SWEET PICKLES

Take 7 lbs. pickles, soak in salt water, strong enough to float egg. Soak 3 days, on the fourth day take out of water and put in fresh water, change every morning for 3 mornings. Put in warm water and add a lump of alum size of a walnut. Let simmer 3 hours. Pack in hot jars and cover with following while hot:

- 1 oz. allspice
- $2\frac{1}{2}$ lb. sugar
- 3 pts. vinegar
- 1 oz. cinnamon buds

Boil vinegar and spices for 3 minutes. Pour over pickles while hot and seal tight. Be sure to split pickles or they will shrivel.

Lydia Bebout

CHILI SAUCE

8 large tomatoes	2 onions
1 green pepper	$\frac{1}{2}$ c. sugar
1 c. vinegar	1 tsp. cinnamon
1 tsp. cloves	1 tsp. allspice
1 tsp. mustard	1 tsp. salt

Mrs. Harmon Klootwyk

BREAD AND BUTTER PICKLE

Peel cucumbers and cut them up and let stand in 2 tbsp. salt water. Drain and rinse with cold water.

Onions	$\frac{1}{3}$ tsp. black pepper
1 tsp. ginger	1 tsp. tumeric
1 tsp. cinnamon	1 tsp. celery seed

Pour over this 1 c. sugar, 1 c. vinegar. Heat, bring

SWEET TOMATO PICKLE

6 lbs. sliced green tomatoes 5¢ box cinnamon bark
2 lbs. white sugar 5¢ box whole cloves
1 qt. cider vinegar

Slice the green tomatoes and sprinkle each layer with a little salt and let stand over night with a weight on it. In the morning drain and add the sugar, vinegar, cloves and cinnamon and simmer until the tomatoes lose their green color. Seal or leave in open jar.

Mary E. Shives

CHILI SAUCE

30 ripe tomatoes 30 tbsp. sugar
10 onions 10 tart apples
5 red or green peppers 5 tsp. salt
1 qt. vinegar 1 tsp. cinnamon
 $\frac{1}{2}$ tsp. red peppers

Chop all up and cook until thick. Seal.

Mrs. Orin Temple

PICKLE RELISH

5 big carrots 1 head cabbage
8 onions 9 green peppers
 $\frac{1}{2}$ c. salt 7 red peppers
Let stand for 3 hours then drain.
3 qts. vinegar 1 tbsp. mustard seed
1 tbsp. celery seed Some hot red peppers
3 pts. sugar, scant

Heat and pour over above mixture. Makes 6 pints.

Bessie Spaur

INDIA RELISH

12 green tomatoes 1 c. vinegar
1 red pepper 1 tbsp. celery seed
1 c. sugar 1 tbsp. mustard
4 large onions 1 tbsp. salt
1 green pepper

Chop vegetables, using coarse knife or food chopper. Mix thoroughly, cook slowly about 30 minutes. Makes 3 pints.

Mrs. Don Agan

DILL PICKLES

7 c. water
5 c. vinegar
1 c. salt

Boil 10 minutes, pack in jars with dill between cucumbers. Put 1 red pepper size of bean to each jar. Pour the hot mixture over top and seal.

Mrs. T. G. Herrick

CANNED PIMENTO

1 pt. sugar to 1 pt. vinegar weaken vinegar with $\frac{1}{4}$ water, boil to a syrup, drop in pimento and cook 5 to 8 minutes, seal hot.

CRANBERRY RELISH

2 c. raw cranberries
2 c. sugar
1 c. apples
1 seedless orange

(Grind all together thro fine knife, add the sugar and let stand over night in stone jar, very good with meat.

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CANDIES

DATE ROLL

1 pkg. dates $\frac{1}{4}$ c. milk
 $1\frac{1}{2}$ c. nut meats $\frac{1}{4}$ tsp. salt
 2 c. sugar

Cook sugar and milk to soft ball stage. Immediately add dates from which skins and seeds have been removed. Beat until dates are dissolved. When stiff add nut meats. Make a roll and place in a cold wet towel. Put in a cold place for 24 hours. Slice as desired.

Estella Miller

CRACKER JACK POP CORN

1 c. sugar $\frac{1}{4}$ c. butter
 $\frac{2}{3}$ c. sorghum $\frac{1}{2}$ tsp. salt
 $\frac{2}{3}$ c. water

Cook till forms hard ball in cold water. Pour over corn and stir. Put out to cool.

Wilma Jones

PEANUT BRITTLE

2 c. sugar $\frac{1}{8}$ tsp. salt
 1 c. peanuts $\frac{1}{2}$ tsp. soda

Melt sugar slowly in heavy iron frying pan, stirring constantly until mixture is a golden brown syrup. Remove from stove immediately, stir in salt, soda, and peanuts, stir only until mixed and then pour on well greased tin spreading while pouring. When cool turn over and crack with handle of silver knife.

Charlone Rinehart

NUT FUDGE CANDY

1 $\frac{3}{4}$ lbs. sugar
 $\frac{1}{2}$ pt. white syrup
 1 pt. water

Boil above ingredients to hard ball stage, remove from fire and add 1 tsp. butter. Let cook 3 min., then add 1 tsp. vanilla. Beat white of 1 egg, add nuts, pour in greased pan and cut in squares.

Mrs. John Rinehart

CHOCOLATE CREAM

- 1 tbsp. thick cream
- 2 tbsp. mashed potatoes, slightly salted
- 1 tsp. vanilla

Mix enough powdered sugar to form a soft ball. Divide and flavor and color as desired. Dip in hot chocolate--

- $\frac{1}{2}$ cake unsweetened chocolate
- 1 tbsp. paraffin

Melt above by putting pan in boiling water.

PENOCHE

- 2 c. light brown sugar
 - $\frac{1}{2}$ c. milk
 - $\frac{1}{8}$ tsp. cream tartar
 - 2 tbsp. butter
 - 1 c. nuts
 - $\frac{1}{8}$ tsp. salt
- Mix sugar with milk, add cream of tartar and boil gently to soft ball stage. Just before removing from fire add butter and salt. Cool and beat until it thickens. Drop by spoonfuls on buttered plates.

DIVINITY

- 2 c. sugar
 - $\frac{1}{2}$ c. hot water
 - $\frac{1}{2}$ c. light corn syrup
 - $\frac{1}{4}$ tsp. salt
 - 2 egg whites
 - $\frac{1}{2}$ tsp. vanilla
- Pour hot water over sugar, syrup and salt in smooth sauce pan; and stir until sugar is dissolved. Cook without stirring until a very firm ball. With damp cloth wash away any sugar crystals that may have formed on the sides of the pan. Remove from fire and pour gradually over freshly beaten egg whites, beat mixture constantly until divinity holds its shape when dropped from spoon on oiled paper. Add vanilla and drop candy by spoonful on oiled paper, or pour into greased pan.

Charlene Rinehart

FINE CANDY

- 3 c. sugar
 - $\frac{1}{2}$ pt. syrup
 - $\frac{3}{4}$ pt. cream
 - 1 c. walnuts
- Beat cream sugar and syrup, then boil stirring all the time. When done add nuts, add 1 tsp. vanilla. Beat same as fudge.

Wilma Jones

FUDGE

2 c. sugar
1 tbsp. syrup
1 tbsp. cocoa
1 c. cream
Butter (size of walnut)

Mrs. Don Agan

YUMMY BARS

1 lb. dates
 $\frac{1}{2}$ c. shortening
1 c. brown sugar
1 c. hot water
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. allspice
 $\frac{1}{2}$ tsp. cloves

Cook these ingredients together slowly in a covered pan for 5 minutes, cool and add the following, first sifting the dry ingredients together.

1 tsp. vanilla
1 tsp. lemon
1 c. broken nut meats
2 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. baking powder

Bake in buttered paper lined pan 9x12" for 45 minutes, store in the pan for at least a day, cut in bars as needed.

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HELPFUL
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"TO PRESERVES A HUSBAND"

Be careful in your selection. Do not choose too young, and take only such varieties as have been raised in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire time and thought to preparation for domestic use. Some insist on keeping them in a pickle while others are constantly keeping them in hot water. But even poor varieties may be made sweet, tender and good by garnishing with patience, well sweetened with smiles and flavored with kisses to taste. Wrap them well in the mantle of charity, keep warm with a steady flow of domestic devotion and serve well with peaches and cream. When thus prepared they will keep for years.

Mrs. C. R. Anderson

COFFEE FOR 25 PEOPLE

4 qts. cold water
2 c. ground coffee in a bag
 $\frac{1}{4}$ tsp. salt

Bring to a boil, remove from the fire. Let stand for a short time then remove bag.

Bessie Spaur

TO REMOVE OLD WALLPAPER

Use one heaping tsp. salt peper to every gallon of hot water. Apply it to the wall with a whitewash brush. After a few applications the paper will peel off easily. Keep the water hot.

HAND LOTION

3 tsp. boric acid powder
80 grains tragacanth shavings
 $\frac{1}{2}$ oz. glycerine
1 pt. rain water

Boil slowly, continue stirring, adding water for evaporation. It should give a clear thin jelley, thin enough to pour.

Bessie Spaur