



BY ROSE ZEMANEK
MASON CITY, IOWA
1959

**DIAL
YOUR DELIGHT**

DIAL YOUR DELIGHT

If you're looking for something good
to eat,
you'll find this little book complete.

Gourmets and connoisseurs gather 'round.
Delights of the palate here are found.

Vegetables, salads, meats and cakes,
anything at all that a good meal takes.

Plain or fancy, what pleases you?
Dial the index to find the clue.

Plan your menu, dine in style.
Each day a joy for a long, long while.

Thanks to the experts who wrote this
book.

Thanks for the pictures at which to
look.

In buying these recipes, you've done
right.

P. S. I'll be over for dinner tonight.

---Bebe Schritt
Mason City, Iowa
Traffic Dept.

02-2-28-9 Gift of Vin Layman

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HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young, and take only such varieties as have been reared in a good moral atmosphere.

When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use.

Some insist on keeping them in a pickle, while others are constantly getting them into hot water.

Even poor varieties may be made sweet, tender and good by garnishing them with patience, well-sweetened with smiles and flavored with kisses. Then wrap well in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with the fruits of constant devotion and milk of human kindness.

When thus prepared, they will keep for years.

(We hope this gets desired results, which is to help women who have 'em to keep 'em and those who don't have 'em to get 'em and keep 'em well preserved.)

BREADS

Be careful in your selection, do not choose too young, and take only such varieties as have been tested.

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(We hope this page helped you, which is to help women who have to keep 'em and those who don't have 'em to get 'em and keep 'em well preserved.)

NUT BREAD

3 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
1 cup chopped nuts
1 egg beaten
1 cup milk

Sift dry ingredients 3 times. Add chopped nuts. Beat egg mixed with milk to a dough. Pour into a greased pan. Bake 350° for 40 minutes.

Joe Frascht, Charles City



BY ROSE ZEMANEK
MASON CITY, IOWA
1939

BREADS

I N D E X

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Breads 1

Cakes 27

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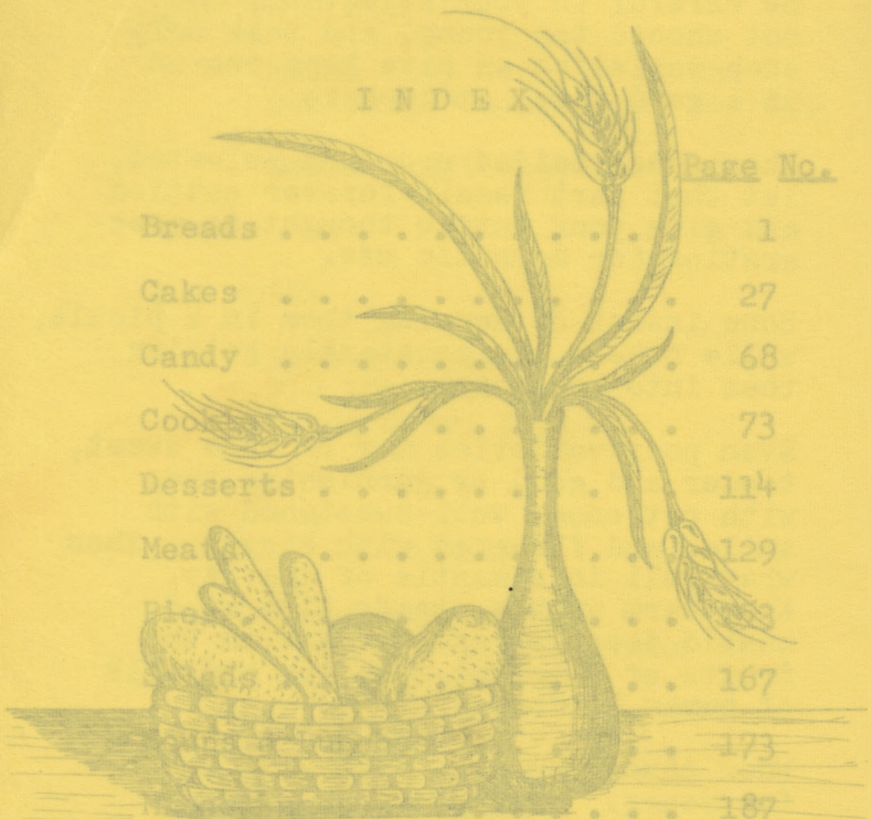
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DESIGNED BY
 MRS. J. W. H. H. H.
 1911

BREADS

NUT BREAD

3 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
1 cup sugar
1 cup chopped nuts
1 egg beaten
1 cup milk

Sift dry ingredients 3 times. Add chopped nuts, then beaten egg mixed with milk. Mix to a dough. Pour into a well-greased pan. Bake 350° for 40 minutes.

Joan Frascht - Charles City

DATE BREAD

1 cup dates cut up
1 teaspoon soda over dates
pour 1 cup boiling water over, let stand till cool.

Beat 1 egg, add 2/3 cup sugar, 1/2 teaspoon salt. Beat. Add 1 tablespoon melted butter, 2 cups flour, 1 teaspoon baking powder. Add to date mixture. Nuts may be added if desired. Let stand 15 minutes. Bake 1 hour. Round tin cans may be used - makes slicing easy.

Edith Overholser - Jewell

BANANA BREAD
(Very Delicious)

$\frac{1}{2}$ cup of butter (or other shortening)
 $\frac{3}{4}$ cup sugar
2 eggs
4 tablespoonfuls sour cream, sour
milk or buttermilk
1 teaspoon soda
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $2\frac{1}{2}$ cups flour
1 cup crushed banana

Cream butter and sugar, add the eggs and beat. Add sour cream in which the soda has been dissolved, the bananas and the flour, sifted with the salt and baking powder. Bake in a greased and floured loaf pan 45 minutes in a moderate oven of 350° .

Gladys B. Davis - Jewell

GINGER BREAD

$\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ cup shortening
1 teaspoon cinnamon
1 heaping teaspoon ginger
 $\frac{1}{2}$ cup sorghum (molasses may be used)
2 eggs
2 level cups flour
1 teaspoon soda

To the above mixture add one cup of boiling water, beat until smooth. This batter is soft but makes a fine grain cake.

Kathryn Williams - Mason City

BANANA BREAD

$\frac{1}{2}$ cup spry
1 cup sugar
3 ripe bananas
2 beaten eggs
2 cups flour
1 teaspoon soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{3}$ cup chopped nuts

Cream spry and sugar until very light. Fold in beaten eggs and add bananas mashed fine. Sift and beat in quickly the dry ingredients. Add nuts. Bake at 350° for 1 hour or until done when tested with toothpick.

Marian Mahoney - Clear Lake

DATE NUT BREAD

1 cup sugar
1 tablespoon lard
2 cups flour
 $\frac{1}{2}$ cup nut meats
1 egg
1 teaspoon vanilla

Pour one cup boiling water over one cup cut-up dates and teaspoon soda. Let this cool and then add rest of ingredients. Bake slowly one hour 325° .

Mrs. J. P. McGrath - Mason City

GOLDEN PUFFS (DOUGHNUTS)

Sift together:

- 2 cups flour sifted
- $\frac{1}{4}$ cup sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon nutmeg

Mix well and add:

- $\frac{1}{4}$ cup salad oil
- $\frac{3}{4}$ cup milk
- 1 egg

Stir all ingredients with fork until mixed. Drop by teaspoons into deep hot oil - 375° . Fry until golden brown. Drain on absorbent paper. Roll in sugar and cinnamon. Makes about 30 puffs. I use Wesson oil.

Mrs. L. H. Zeiger - Webster City

OATMEAL MUFFINS

- 1 cup brown sugar
- $\frac{1}{2}$ cup butter (or Crisco and butter)
- 1 egg
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 cup buttermilk
- $\frac{1}{2}$ teaspoon salt
- 1 cup oatmeal

Sift flour, salt, soda and baking powder, add sugar. Blend with fork. Add beaten eggs and buttermilk and melted shortening, then dry ingredients. Bake 20 minutes at 375° .

Mrs. A. F. Jacobson - Omaha

RAISED DOUGHNUTS

6 cups flour
1 cake compressed yeast
2 cups lukewarm water
1 cup sugar
1 egg
1/3 cup melted fat
2 teaspoons salt
2 teaspoons vanilla

Crumble yeast into bowl and cream with $\frac{1}{4}$ cup sugar. Add 1 cup lukewarm water and 2 cups flour. Beat well and add the other cup of water. Set in a warm place to rise until light (about 1 hour). Then add well-beaten egg, salt, rest of sugar, fat and flavoring. Mix well and add remaining flour to make a soft dough. Knead well on a floured board. Place in well-greased bowl and set in warm place until double in bulk (about 1 hour). Roll to $\frac{1}{3}$ " thickness on floured board and cut with doughnut cutter. Place on greased cookie sheet, set in warm place to rise. When very light, fry in deep hot fat. Drain on unglazed paper. When cool, ice tops by dipping into glaze made as following:

Add 3 tablespoons hot milk and 1 teaspoon vanilla to 2 cups powdered sugar. Add dash of cinnamon and nutmeg. Beat until sugar is dissolved and mixture is creamy.

Helen Moore - Mason City

DATE-NUT BREAD

1½ cups dates cut up fine
2 cups hot water
2 teaspoons soda
Combine above ingredients and cool.
Mixture will froth when soda is added.

Cream:

3 tablespoons butter
1½ cups sugar
2 eggs
Add cooled date mixture to this.

3½ cups flour
½ teaspoon salt
1 teaspoon baking powder
Sift and add to above and fold in
1 cup nuts. Bake 350° in well-greased
medium-sized cans for round slices.

Bea Spurling - Iowa Falls

LEMON BREAD

6 tablespoons margarine
1 cup white sugar
2 eggs
2 cups sifted flour
1 teaspoon baking powder
salt
½ cup milk
grated rind of one lemon
½ cup chopped walnuts

Mix ingredients. Bake 1 hour at 350°.
While baking mix 1/3 cup white sugar,
juice of 1 lemon. While bread is
still hot, pour mixture over top. Cool.

Jim Angel - Mason City

CINNAMON PUFFS

2 packages dry granular yeast
 $\frac{1}{2}$ cup lukewarm water
 $\frac{3}{4}$ cup lukewarm milk
 $\frac{1}{4}$ cup sugar
1 teaspoon salt
 $\frac{1}{2}$ cup shortening
2 eggs
 $3\frac{1}{4}$ cups all purpose flour
1 tablespoon vanilla

Combine yeast and water. Let stand 5 minutes. In large bowl combine the milk, sugar, salt, shortening, eggs, yeast mixture and half of the flour. Beat 2 minutes with electric mixer (medium speed) or by hand until smooth. Add remaining flour and vanilla. Beat 2 more minutes with spoon. Drop 1 tablespoon batter into well-greased medium-sized muffin tins or cups. Place in warm place ($80-85^{\circ}$) and let rise until double in size and they reach tops of muffin tins (30 to 40 minutes). Bake in quick moderate oven 375° , 18 to 20 minutes or until golden brown. Remove from pans and brush tops and sides with melted butter. (Requires about $\frac{1}{2}$ cup butter.) Then dip in sugar-cinnamon coating mixture. Make sugar-cinnamon mixture by combining sugar and cinnamon. Better served warm.

Mrs. Larry Hicks - Des Moines

DINNER ROLLS

1 cup milk
1 teaspoon salt
2 tablespoons sugar
 $\frac{1}{4}$ cup shortening
 $\frac{1}{4}$ cup lukewarm water
1 cake compressed yeast or 1 package granular yeast
1 egg, well beaten
 $3\frac{1}{2}$ cups flour

Scald milk, add salt, sugar, shortening; cool to lukewarm. Dissolve yeast in water and add to milk mixture. Add egg and beat until smooth. Stir in flour. Let rise. Stir down, then shape into rolls. Let rise until doubled. Bake 15 minutes at 425° . Makes 15 to 18 rolls.

Dorothy Zrostlik - Mason City

SQUASH BREAD

2 cups squash (cooked and sieved)
 $\frac{1}{4}$ cup sugar
 $4\frac{1}{2}$ teaspoons salt
3 cups scalded milk
2 tablespoons butter
1 yeast cake
Flour enough to knead

Mix squash, sugar, salt with scalded milk and butter. When cool add yeast dissolved in lukewarm water. Add flour until dough can be handled to knead. Knead 15 minutes. Set to raise. When double in bulk, knead again. Shape in loaves or buns. Let raise double in bulk, then bake.

Gertrude Wagner - Mason City

APRICOT BREAD

2 tablespoons butter
1 cup sugar
Blend together.

Add:

1 egg and beat
 $\frac{1}{4}$ cup water
 $\frac{1}{2}$ cup orange juice
Stir in other mixture.

Sift:

2 cups flour
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon soda
1 teaspoon salt.

Blend in $\frac{1}{2}$ cup chopped nuts and 1 cup dried apricots (which soaked $\frac{1}{2}$ hour and drained and cut in pieces), $\frac{1}{2}$ cup raisins or dates.

Kathryn Williams - Mason City

BROWN QUICK BREAD

2 cups pancake flour
1 Tablespoon Wesson oil
 $\frac{1}{2}$ cup baking molasses
1 cup Carnation milk (not diluted)
2 teaspoons vinegar
2 eggs
 $\frac{1}{4}$ teaspoon soda

Bake and serve with ham and beans.

Gertrude Wagner - Mason City

POLISH RAISED DOUGHNUTS

Dissolve 1 cake yeast in 1 pint milk, which has been scalded and cooled. Add 2 cups sifted flour, beat up good and let stand in warm place $\frac{1}{2}$ hour. Beat 4 egg yolks and 1 egg together. Add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted butter, 1 teaspoon vanilla, grated rind of $\frac{1}{2}$ orange or lemon, 1 teaspoon salt. Add to sponge and then add about 5 cups flour, sifted. Cover and let rise till double in bulk. When light, roll out on floured board to $\frac{1}{2}$ " thick. Cut and lay on cooky sheet and let rise until double. Fry in deep fat until brown.

Joan Frascht - Charles City

SWEET MILK WAFFLES

3 eggs (separate)
 $1\frac{1}{2}$ cups milk
1 $\frac{3}{4}$ cup sifted flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup shortening (soft)

Beat egg yolks well. Add rest of ingredients and beat until smooth. Beat egg whites till stiff and fold into batter last. This is a thin batter. Bake in hot waffle iron. Makes 8.

Mrs. JoAnn Golbuff - Northwood

DATE NUT BREAD

1½ cups boiling water
1½ cups sugar
2¼ cups flour
¼ teaspoon baking powder
2 teaspoons soda
1 cup chopped dates
1 egg, beaten
1 teaspoon vanilla
½ teaspoon salt
1 cup nuts
1 tablespoon melted lard

Pour boiling water over dates - let stand 10 minutes. Meanwhile add sugar to beaten egg. Sift flour, baking powder, salt and soda together and stir in nuts. Add this to dates and mix well. Stir in melted lard and vanilla. Bake 350° for 1 hour and 15 minutes.

Joan Frascht - Charles City

A SWEET DISPOSITION

3 grains of common sense
1 large heart
1 good liver
plenty of fresh air & sunshine
1 bushel contentment
1 good husband

Do not bring to a boil.

MASTER MIX (13 cups)

9 cups sifted all purpose flour
1/3 cup fresh baking powder
1 tablespoon salt
2 teaspoons cream of tartar
1/4 cup sugar

Stir salt, sugar, cream of tartar and baking powder into the flour and sift together 3 times.

Into a large bowl (or on large sheet of wax paper) cut into flour mixture 2 cups Crisco or Spry, until it is like corn meal. I use a regular pastry blender. Store in a covered bowl at room temperature or in the refrigerator. (I prefer the latter.)

BISCUITS

For 2

1 cup master mix
3 tablespoons milk

Family

3 cups m.mix
2/3 cup milk

Add milk all at once, stirring 25 strokes. Knead five minutes or so on a lightly-floured board. Roll 1/2" thick and bake 10 minutes at 450°.

MUFFINS

For 2

1 cup master mix
1 tablespoon sugar
1/3 cup milk
1/2 egg or 1 yolk

Family

3 cups m.mix
2 tablespoons
sugar
1 cup milk
1 egg

Add sugar to mix, combine milk and beaten egg. Add to mix and stir until blended, about 15 strokes. Bake at 425° in greased muffin pans 20 min.

(continued)

DONUT MUFFINS

For 2:

1 cup master mix
3 tablespoons sugar
3 tablespoons milk
1 egg

For family:

2 cups master mix
2 tablespoons sugar
1/3 cup milk
1 egg

Stir sugar into mix, combine milk with beaten egg, stir into mix until well blended. Bake in small muffin pans 400° for 20 minutes.

Coating for donuts:

For 2:

1/4 cup butter
1/4 cup sugar
1/2 teaspoon cinnamon

For family:

1/2 cup butter
1/2 cup sugar
1 teaspoon cinnamon

Dip one at a time in melted butter and quickly shake in the sack of sugar and cinnamon.

COFFEE CAKE

For 2:

1 cup master mix
3 tablespoons sugar
3 tablespoons milk
1/2 egg or 1 yolk

(continued)

(Coffee Cake Continued)

For family:

3 cups master mix
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup sugar
1 egg

Topping:

For 2:

$\frac{1}{4}$ cup brown sugar
2 tablespoons butter
 $\frac{1}{4}$ teaspoon cinnamon

For family:

$\frac{1}{2}$ cup brown sugar
3 tablespoons butter
 $\frac{1}{2}$ teaspoon cinnamon

Stir sugar into mix, combine milk with beaten egg and stir into mix until well-blended. Put in shallow greased pan, cover with topping. Bake at 400° for 25 minutes.

Faye Garthwaite - Charles City

SPEEDIE ROLLS

1 package Fleischman's active dry yeast
1 cup lukewarm water
1/3 cup sugar
1/2 tablespoon salt
1 egg
3 tablespoons shortening
3 1/4 cups Gold Medal flour

Put lukewarm water, yeast and sugar in large mixing bowl. Add salt and 1 cup flour. Beat with electric mixer or by hand for 2 minutes. Add eggs and melted and cooled shortening. Beat for 1 minute. Gradually add 2 1/4 cups flour, stirring until a dough is formed. Allow dough to "rest" in a warm place for 20 to 30 minutes. Then make out into rolls, let rise until double or more in size. Keep in a warm place. Bake at 350° till brown.

These may be varied to make clover leaf rolls, crescent rolls, cinnamon rolls, pecan rolls, etc.

Erma E. McCallum - Mason City

REFRIGERATOR ROLLS

- 1 yeast cake
- $\frac{1}{2}$ cup sugar
- 1 teaspoon salt
- 3 tablespoons lard
- 2 cups water slightly cooler than lukewarm
- 7 cups flour
- 1 egg

Break yeast in water and add sugar and salt. Beat egg well and add to this mixture. Add 4 cups of the flour and beat well and add melted lard. Add the rest of the flour and knead. Set aside to raise double in size, then poke down and set in ice box. When ready to use, shape into rolls and let rise 4 hours. Bake about 20 minutes at 450°.

Priscilla Swann - Mason City

REFRIGERATOR ROLLS

- 2 cups boiling water
- $\frac{1}{2}$ cup sugar
- 1 tablespoon salt
- 2 beaten eggs
- 8 cups bread flour, sifted before measuring
- 2 tablespoons shortening
- 2 cakes yeast
- $\frac{1}{4}$ cup lukewarm water

Mix boiling water, $\frac{1}{2}$ cup sugar, salt and shortening together, then cool until lukewarm. Soften yeast in lukewarm water, add 1 teaspoon sugar and stir into first mixture. Add beaten eggs and stir in 4 cups flour, beat thoroughly, stir in 4 more cups flour. Mix thoroughly. Brush top of dough with melted butter, cover tightly and store in refrigerator until ready to use. Shape. 425°.

Mabel McFarland - Jewell

GRAHAM PRUNE BREAD
(Moist & Good)

1 cup sugar
1 egg
2 tablespoons shortening
1 cup stewed prunes, chopped
 $\frac{1}{2}$ cup prune juice
1 cup sour milk or buttermilk
1 teaspoon soda
1 cup graham flour
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ cups flour
 $\frac{3}{4}$ teaspoon baking powder
1 cup nut meats, chopped

Beat sugar and egg until smooth. Add shortening, prunes and prune juice. Beat again and add soda in sour milk. Sift baking powder and salt with white flour, add to graham flour, then combine with the above mixture. Beat well. Put in greased loaf pan and bake for 1 hour in a moderate oven of 350° .

Gladys B. Davis - Jewell

PARKER HOUSE ROLLS

- 1 cup lukewarm water
- 1 teaspoon sugar
- 1 envelope Fleischmann's fast-rising dry yeast
- 1 cup milk
- 5 tablespoons sugar
- 2 teaspoons salt
- 6 cups sifted flour
- 4 tablespoons melted shortening

In $\frac{1}{2}$ cup lukewarm water, thoroughly dissolve the 1 teaspoon sugar. Sprinkle yeast on top of water. Let stand 10 minutes, then stir well. Scald milk, add sugar and salt; cool to lukewarm. Add yeast mixture and remaining water. Add 3 cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make easily-handled dough. Knead well. Place in greased bowl. Cover and let rise in warm place until doubled in size, about $1\frac{1}{2}$ hours. Punch dough down in bowl and let rise again in warm place until nearly doubled in bulk, about 40 minutes. When dough is light, roll out $\frac{1}{2}$ " thick. Brush over lightly with melted shortening.

Joan Frascht - Charles City

EXTRA SPECIAL CINNAMON ROLLS

2 packages yeast
 $\frac{1}{2}$ cup warm water
1 tablespoon sugar
pinch of ginger
Dissolve and let stand a bit.

Add:

2 cups warm water
 $\frac{1}{2}$ cup sugar
2 teaspoons salt
3 eggs, beaten
3 cups flour
Beat and let stand until light and full of bubbles.

Add:

2 cups raisins (steam raisins first)
 $\frac{1}{2}$ cup shortening
5 cups flour, more or less, to make soft dough

Let rise until double in bulk, then roll out to about 22" across. Fold the ends of rolls under to make the roll more uniform in size. You will probably need to stretch it out and shape it. Before rolling up the dough, spread with butter and sprinkle on dark brown sugar, about $\frac{1}{2}$ lb. box, and 4 teaspoons cinnamon. Cut cinnamon rolls and put in pan. Let rise until light, then just before you put them in the oven, put this topping over the rolls:

Topping:

1 cup cream, whipped
 $\frac{1}{2}$ teaspoon vanilla
1 teaspoon cinnamon
 $\frac{1}{3}$ cup brown sugar, or just enough to sweeten

Chopped nuts could be added if desired.

(continued)

(continued)

Bake in 375° to 400° oven about 20 minutes or just until done. When they come from the oven, frost with powdered sugar icing.

Sylva Johnson - Webster City

STEAMED BROWN BREAD

1 cup sour milk and $\frac{1}{2}$ cup butter or
1 cup sour cream
1 teaspoon soda
2 eggs
1 cup sugar
2 cups graham flour
1 cup wheat flour
salt
molasses may be added, if desired

Steam in one loaf or 2 or 3 small pans.

Vera Cross - Northwood

DATE PUDDING

1 cup boiling water
1 cup (or more) dates, cut
1 teaspoon soda
1 cup sugar
1 egg
1 tablespoon butter
1½ cups flour
1 teaspoon baking powder
1 cup nuts

Put dates and soda in bowl and add boiling water. Set aside to cool. Mix butter, sugar and egg. Add flour sifted with baking powder and add nuts last. Bake in moderate oven at 350°. When cool, cover with date topping. Serve cold with whipped cream.

TOPPING

1 cup dates, cut (or more)
½ cup sugar
2/3 cup water
½ cup nuts

Cook sugar, dates and water till soft and of consistency to spread. Remove from fire, add nuts and spread on cake.

Erma E. McCallum - Mason City

DATE ORANGE BREAD

$\frac{1}{2}$ cup orange juice
grated rind of 1 orange
 $\frac{1}{2}$ cup sugar
1 tablespoon butter or oleo
2 eggs
 $1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
4 tablespoons boiling water
 $\frac{1}{2}$ cup dates, cut

Put orange juice, rind, dates and soda in a bowl. Add boiling water. Let set while other mixture is combined. Mix sugar, shortening, egg and add sifted dry ingredients. Add the date-orange mixture. Bake in loaf 1 hour at 350°.

Erma E. McCallum - Mason City

BANANA NUT BREAD

3 large ripe bananas
3/4 cup sugar
1 egg
2 tablespoons melted shortening
2 cups flour
1 teaspoon baking powder
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup nut meats (may be omitted)

Mash bananas well. Mix in sugar.
Add egg and shortening and mix well.
Add sifted dry ingredients and nuts.
Bake 1 hour at 350°. Makes 2 small
or 1 large loaf.

Erma E. McCallum - Mason City

DUMPLINGS

Sift together into a bowl 1 cup sifted
all-purpose flour, 1 1/2 teaspoons baking
powder, 1/2 teaspoon salt. Cut in with
pastry blender until crumbly 2 table-
spoons shortening. Pour in 1/3 cup
milk. Add 1 egg beaten. Mix only
until flour is dampened, dough should
be lumpy. Drop by spoonfuls on top
of boiling meat stew. Cover tightly
and steam 12 minutes without removing
cover. Makes 6 fluffy dumplings.

Mina E. Nickles - Charles City

PARSLEY DUMPLINGS

2 cups flour
3 tablespoons parsley
4 tablespoons shortening
1 cup milk

Drop by spoonfuls on top of stew.
Cover and steam 12 minutes.

Mrs. H. E. Rosenkild - Clear Lake

ROLLS

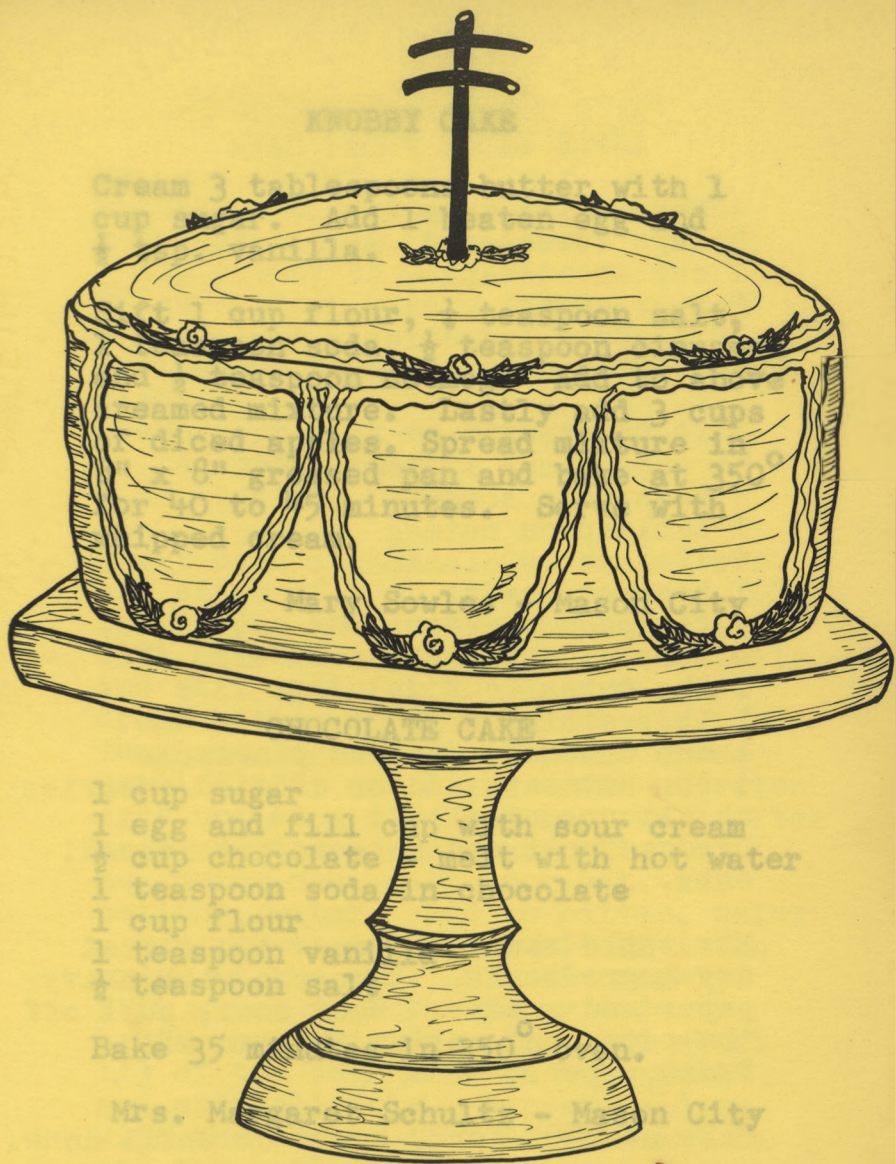
Soften 3 packages of yeast in 3 cups of lukewarm water. Blend in 1 tablespoon salt, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup melted shortening, 2 beaten eggs. Gradually add 9 cups of flour and mix well. Let rise 2 hours. Can use for cinnamon rolls or dinner rolls.

Mrs. Glen Carson - Eldora

MY KITCHEN PRAYER

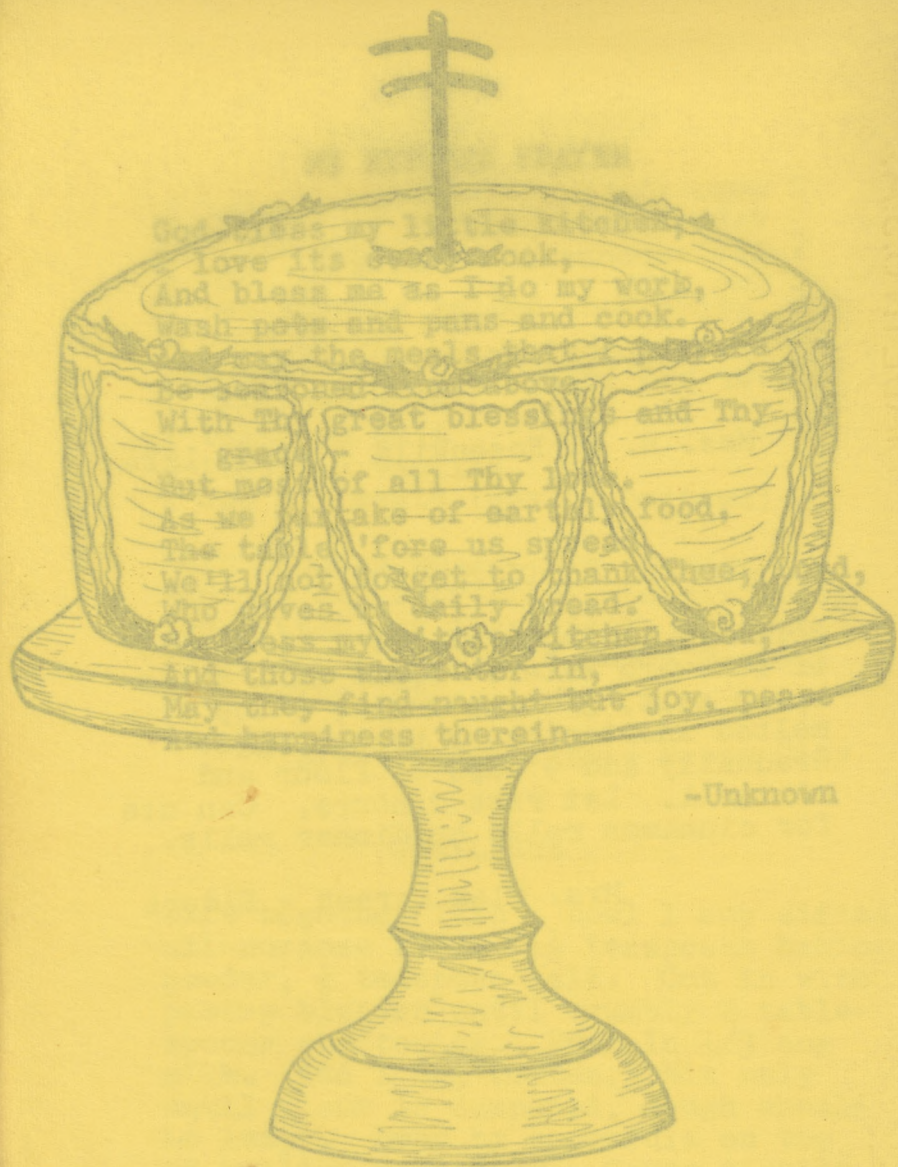
God bless my little kitchen,
I love its every nook,
And bless me as I do my work,
Wash pots and pans and cook.
And may the meals that I prepare
Be seasoned from above
With Thy great blessings and Thy
grace -
But most of all Thy love.
As we partake of earthly food,
The table 'fore us spread,
We'll not forget to thank Thee, Lord,
Who gives us daily bread.
So bless my little kitchen, God,
And those who enter in,
May they find naught but joy, peace
And happiness therein.

-Unknown



BY ROSE ZEMANEK
MASON CITY, IOWA
1959

CAKES



God bless my little kitchen,
 love its stove and cook,
 And bless me as I do my work,
 wash pots and pans and cook,
 Bless the girls that
 be seasonal
 With Thy great blessing and Thy
 great
 But none of all Thy
 As we mistake of earthly food,
 The table 'fore us spread,
 We'll not forget to thank Thee,
 Who loves us daily bread,
 Bless my little kitchen
 And those who eat in,
 May they find naught but joy, peace,
 and happiness therein.

-Unknown

BY ROSE ZEMANEK
 MASON CITY IOWA
 1931

CAKES

KNOBBY CAKE

Cream 3 tablespoons butter with 1 cup sugar. Add 1 beaten egg and $\frac{1}{2}$ tsp. vanilla.

Sift 1 cup flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{2}$ teaspoon nutmeg. Add to above creamed mixture. Lastly add 3 cups of diced apples. Spread mixture in 8" x 8" greased pan and bake at 350° for 40 to 45 minutes. Serve with whipped cream.

Mary Sowles - Mason City

CHOCOLATE CAKE

1 cup sugar
1 egg and fill cup with sour cream
 $\frac{1}{2}$ cup chocolate - melt with hot water
1 teaspoon soda in chocolate
1 cup flour
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt

Bake 35 minutes in 350° oven.

Mrs. Margaret Schultz - Mason City

APPLE SAUCE FRUIT CAKE

(Stays moist many days)

4 cups (sweetened) apple sauce

1 cup shortening

2 cups sugar

Boil above ingredients together

5 minutes. Cool.

Sift together:

4½ cups flour sifted

4 teaspoons soda

1 tablespoon nutmeg

2½ teaspoons cinnamon

1 teaspoon salt

½ teaspoon cloves

1 lb. dates (cut up)

1 lb. raisins

1 cup crushed, drained pineapple

¼ lb. nutmeats and/or candied cherries
or citron, or all 3.

Dredge fruit and nuts in dry ingredi-
ents.

Mix apple sauce mixture with sifted
dry ingredients. Line pan with heavy
paper and grease. When cool, pull off
the paper and reline the pan with
fresh paper.

Bake at 250° for 2 hours or until done.

Mary Sowles - Mason City

PERFECT DEVIL'S FOOD CAKE

2½ cups sifted cake flour
2 teaspoons baking soda
½ teaspoon salt
½ cup butter or margarine
2½ cups brown sugar, firmly packed
3 eggs
3 1-ounce squares unsweetened chocolate
½ cup sour milk or buttermilk
1½ teaspoons vanilla
1 cup boiling water

Start oven at 375°. Grease bottoms and sides of 3 8" cake pans or a 10" by 14" pan and dust with flour. Sift cake flour, measure it carefully and sift again with soda and salt. Cream butter until soft and airy. Then add sugar gradually and cream until fluffy and light. Add unbeaten eggs one at a time and beat well after each addition. Put chocolate in measuring cup, melt over hot, not boiling, water. Add to batter, using a scraper to get every bit from the sides of the cup. Mix thoroughly. Sift about ¼ of the flour into the batter and stir in well. Add about 1/3 of the sour milk or buttermilk and stir slightly. Repeat, ending with the flour. Mix in the vanilla and the boiling water. Pour batter into cake pans. The batter will be very thin. Bake 25 to 30 minutes. Remove from oven and turn cakes upside down on a cake rack to cool. Ice when cool.

Sylva Johnson - Webster City

1-MINUTE FUDGE FROSTING

1 cup sugar
1/3 cup milk
1/4 cup shortening
2 squares Bakers unsweetened chocolate
pinch of salt

Bring to rolling boil and boil 1 minute. Beat until thick enough to spread.

Bernie Perdue - Mason City

NEW PERFECT CHOCOLATE ICING

5 cups sifted powdered sugar
1/4 cup butter
1 bar German sweet chocolate
1 teaspoon vanilla
9 tablespoons canned evaporated milk.

Sift powdered sugar, then measure the 5 cups. In a saucepan melt the butter and chocolate together. Add to powdered sugar with the vanilla and evaporated milk. Beat until smooth.

Sylva Johnson - Webster City, Iowa

CARAMEL FROSTING

- 1 cup brown sugar
- 3 tablespoons butter
- 2 tablespoons "half & half" or thin cream
- 1 teaspoon vanilla

Cook sugar, butter and cream till it forms a good rolling boil. Remove from fire and beat till ready to spread.

Erma E. McCallum - Mason City

SOUR CREAM CAKE

- 1 cup thick sour cream
- 1 cup sugar
- 2 eggs
- 1 $\frac{2}{3}$ cups flour
- 1 $\frac{1}{2}$ teaspoons baking powder
- scant $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla or almond.

Mix ingredients in order given. Sift dry ingredients and add. Beat thoroughly. Bake at 350°. Good with orange frosting.

Erma E. McCallum - Mason City

WHITE MOUNTAIN CAKE

$\frac{1}{2}$ cup shortening 3 egg whites
1 cup sugar
 $\frac{1}{2}$ cup cornstarch
1 cup cake or pastry flour
 $2\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup milk

Cream shortening thoroughly, then add sugar gradually, creaming until the mixture is light and fluffy. Sift cornstarch, cake or pastry flour, baking powder and salt together. Mix vanilla extract with milk and add alternately with the dry ingredients to the sugar mixture. Beat until smooth. Beat egg whites stiff, but not dry and fold carefully into cake batter. Pour into greased and floured loaf pan 8" x 8" x 2". Bake in a moderate oven 350° for 60 minutes.

Grace Olmsted - Charles City

DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup shortening
1 cup sugar
1 egg
 $\frac{1}{2}$ cup sour milk
1 teaspoon soda
 $1\frac{1}{2}$ cups flour
3 heaping teaspoons cocoa
 $\frac{1}{2}$ cup hot water
vanilla and salt

Cream shortening and sugar well, add beaten egg. Add sour milk and mix well. Add sifted flour, cocoa. Beat well. Dissolve soda in hot water and add. Bake in moderate oven 350° for about 35 minutes.

Mrs. Rachel Crapser - Northwood

ANGEL FOOD TOPPING

Dissolve 1 tablespoon gelatine mixture in $\frac{1}{2}$ cup of cold water. Let stand 5 minutes.

Scald 1 cup milk with one cup sugar, add to gelatine and add one beaten egg. Let cool and slightly thicken, add $\frac{1}{2}$ pint of cream whipped and 1 small can of well-drained crushed pineapple.

Kathryn Williams - Mason City

LAZY DAISY CAKE

1 cup sugar
2 eggs
1 teaspoon baking powder
 $\frac{1}{2}$ cup milk
2 tablespoons butter
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
1 cup flour

Beat eggs till thick and foamy.
Add sugar and beat. Heat milk with
butter till melted. Add slowly to
first mixture. Fold in dry ingredients.
Bake at 350° till done.

TOPPING

3 tablespoons melted butter
5 tablespoons brown sugar
2 tablespoons cream or half & half
 $\frac{1}{2}$ cup (or more) coconut

Mix all together and spread on cake
when nearly cool. Put under broiler
to brown slightly. Watch closely.

Erma E. McCallum - Mason City

APPLE SAUCE CAKE

Cream $\frac{1}{2}$ cup butter, add 1 cup sugar and cream until light and fluffy. Add 1 egg and beat. Sift $1 \frac{3}{4}$ cups flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves together. Add to creamed mixture alternately with 1 cup hot apple sauce unsweetened. Add 1 cup raisins, $\frac{1}{2}$ cup nutmeats. Bake in moderate oven for 1 hour or until done.

This is very good served with whipped cream.

Katherine Code - Mason City

TEA CAKE

$1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup shortening
1 teaspoon salt
2 eggs
 $\frac{1}{2}$ square melted chocolate
1 cup cold black tea
2 cups cake flour
1 teaspoon soda in 1 tablespoon of hot water

Cream sugar and shortening. Combine rest of ingredients as given and bake in 350° oven until done.

Elaine Nyhus - Mason City

DELUXE FUDGE CAKE

3/4 cups butter or margarine
2 1/4 cups sugar
3 eggs
3 ounces unsweetened chocolate,
melted
1 1/2 teaspoons vanilla
3 cups sifted cake flour
1 1/2 teaspoons soda
3/4 teaspoons salt
1 1/2 cups ice water

(Boiled icing for filling and Never
Fail chocolate frosting)

Cream butter and sugar until light
and fluffy. Add eggs, one at a time,
and beat well after each addition.
Add chocolate and vanilla. Beat in
sifted dry ingredients alternately
with ice water, in thirds, mixing
batter until smooth after each ad-
dition. Turn into three greased,
floured cake pans (or line them with
greased waxed paper). Bake layers
at 375° for 25 minutes, or until done
when tested with cake tester.

Vivian Miller - Mason City

BOILED ICING
(For Deluxe Fudge Cake)

1½ cups sugar
½ cup water
1 tablespoon light corn syrup
2 egg whites
¼ teaspoon cream of tartar
1/8 teaspoon salt
1 teaspoon vanilla

Place sugar, water and corn syrup in saucepan and stir over low heat until sugar is dissolved. Boil covered for about 3 minutes, then boil uncovered without stirring until small amount of syrup forms soft ball when dropped into cold water (240° on candy thermometer). Remove syrup from heat; quickly beat egg whites with cream of tartar until stiff but not dry, then pour syrup in fine stream over whites, beating constantly. Add salt and flavoring and continue beating until frosting is cool and of spreading consistency.

Cool cake layers completely on cake racks and brush away any loose crumbs before you put the layers together with the filling. When filled cake has set so the layers won't slide around, prepare the frosting to cover the entire cake.

Vivian Miller - Mason City

NEVER FAIL CHOCOLATE FROSTING
(For Deluxe Fudge Cake)

2 ounces unsweetened chocolate
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cups milk
 $1\frac{1}{2}$ tablespoons cornstarch
 $\frac{1}{2}$ cup water
1 tablespoon butter
 $\frac{1}{2}$ teaspoon vanilla

Melt chocolate in heavy saucepan. Add sugar and milk and heat to boiling. Blend cornstarch and water and add to chocolate. Cook over low heat, stirring constantly, until thickened and smooth. Add butter and vanilla. Cool and spread on filled cake.

This amount of chocolate frosting will fill and frost a two-layer cake, or you may double the recipe to fill as well as frost the three-layer fudge cake. This turns the cake into "double fudge" cake.

Vivian Miller - Mason City

FUDGE CAKE

4 squares unsweetened chocolate
 $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ cup sugar
2 cups sifted cake flour
1 teaspoon soda
1 teaspoon salt
 $\frac{1}{2}$ cup shortening
 $1\frac{1}{4}$ cups sugar
3 eggs
 $\frac{3}{4}$ cup milk
1 teaspoon vanilla

Place chocolate and water in top of double boiler. Cook and stir over boiling water until chocolate melts and thickens. Add $\frac{1}{2}$ cup sugar, cook and stir 2 minutes. Cool to lukewarm.

Sift flour once, measure, add soda and salt and sift together three times. Cream shortening, add $1\frac{1}{4}$ cups sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add one half of flour and beat until smooth. Add milk and remaining flour, alternately in two parts each, beating thoroughly after each addition until smooth. Then add vanilla and chocolate mixture and blend. Bake in two greased deep 9" layer pans in moderate oven 350° 40 minutes or until done.

Elaine Nyhus - Mason City

DATE SANDWICH CAKE

1½ cups oatmeal
¾ cup butter
1 teaspoon baking soda
1½ cups flour
1 cup brown sugar
1 teaspoon salt

Mix dry ingredients, then rub in the butter (as for pie crust).

Filling:

3 cups cut dates
1½ cups water
½ cup white sugar.

Boil about 3 minutes and cool. Add 1 teaspoon vanilla. Spread half of the mixture in a cake pan, then the date filling, then rest of first mixture. Bake from 30 to 45 minutes in slow oven. Serve with whipped cream.

Carrie Preston - Mason City

CHOCOLATE CAKE

$\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup butter
2 unbeaten eggs
3 cups cake flour
1 teaspoon soda
dash of salt
 $\frac{3}{4}$ cup hot water
2 cups sugar
1 cup sour milk
2 teaspoons vanilla

Combine $\frac{1}{2}$ cup cocoa and $\frac{3}{4}$ cup hot water and stir over a low fire until thick and smooth. Cool. Cream sugar and butter together. Add unbeaten eggs and beat well. Sift together the flour, salt and soda. Add alternately with 1 cup sour milk, beating well. Add cocoa mixture and vanilla. Turn into 2 greased and floured 8" layer cake pans and bake for about 30 minutes in a moderate oven.

Thelma Hinton - Mason City

SWEET CHOCOLATE CAKE - "Delicious"

1 package German sweet chocolate
 $\frac{1}{2}$ cup boiling water
1 cup soft butter
2 cups sugar
4 egg yolks, unbeaten
1 teaspoon vanilla
 $2\frac{1}{2}$ cups sifted cake flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup buttermilk
4 egg whites stiffly beaten.

1. Melt chocolate in $\frac{1}{2}$ cup boiling water. Cool.
2. Cream butter and sugar until light and fluffy.
3. Add egg yolks, one at a time, beating well after each. Add vanilla and melted chocolate. Mix until blended.
4. Resift measured flour with soda and salt. Add portions of sifted dry ingredients alternately with portions of buttermilk, beating after each addition until batter is smooth. (Start and end additions with dry ingredients)
5. Fold in stiffly-beaten egg whites.
6. Pour batter into three 8" or 9" layer pans. Bake at 350° for about 35 minutes or until done.

(Be sure to use the German chocolate.)

Mrs. Katherine Code - Mason City

MARASCHINO CHERRY CAKE

$1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
 $\frac{1}{2}$ cup nutmeats
4 egg whites
3 cups cake flour sifted before measuring
4 teaspoons baking powder
Juice from 1 5-oz. bottle of Maraschino cherries filled with milk to make 1 cup in all.

Cream sugar and butter well. Add remaining ingredients. Beaten egg whites are added last. This cake is good with some cherries and nuts in frosting or cut into squares served with whipped cream. Cherries and nuts may be added to cream, too. This is a delicious cake. When mixing dry ingredients to cake alternate with liquid always starting with dry ingredients first.

Mrs. Chester Code - Mason City

DATE OR PRUNE CAKE

1 cup chopped dates
1 cup boiling water
 $\frac{1}{2}$ cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla
1 $\frac{3}{4}$ cups flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon soda
 $\frac{1}{2}$ cup chopped nut meats.

Cover dates or prunes with hot water, cool to lukewarm. Cream shortening and sugar, add egg and vanilla extract; beat well. Add date mixture, then dry ingredients, mix well. Add nut meats. Bake in greased 9" square pan 350° about 40 minutes. This cake keeps well for a week. Won't dry out, but ours most always is eaten before it gets a chance to dry out.

Mrs. Kenneth Kramer - Mason City

(Be sure to use the German chocolate.)

Mrs. Katherine Code - Mason City

BURNT SUGAR CAKE

Cream $1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ cup butter. Add yolks of 2 eggs and 1 cup water. Add gradually 2 cups flour, 1 teaspoon vanilla, 4 teaspoons burnt sugar syrup. Beat 3 minutes. Beat whites of 2 eggs and fold in with $\frac{1}{4}$ cup sifted flour with 2 teaspoons baking powder. Pour in cake pan 8" x 11" x 2". Bake in 350° oven 40 to 45 minutes.

Frost with burnt sugar frosting (It can be 7 minute frosting flavored with burnt sugar).

Doris Kinsinger - Iowa Falls

WACKY CAKE

3 cups flour
2 cups sugar
6 tablespoons cocoa
2 teaspoons soda
1 teaspoon salt

Sift all together in a large bowl. Make a well in center and add 2 teaspoons vanilla, 2 tablespoons vinegar, 12 tablespoons Wesson oil (or such), 2 cups cold water. Mix well with spoon. Pour into large loaf pan. Bake 35 minutes at 350°, or until done. (Ungreased pan).

Ralph Harms - Mason City

CHOCOLATE MAYONNAISE CAKE

Cream well:

- 1 cup mayonnaise
- 1 cup sugar
- $\frac{1}{4}$ teaspoon salt
- 2 teaspoons soda
- 3 heaping tablespoons cocoa

Add to the above alternately:

- 2 cups sifted flour
- 1 cup cold water
- 1 teaspoon vanilla

Bake at 350°. This cake is very moist and should not be covered when done.

Bea Spurling - Iowa Falls

BOILED FROSTING

- $\frac{2}{3}$ cups sugar
- $\frac{1}{4}$ cup hot water
- 1 teaspoon vinegar
- 2 egg whites

Mix sugar, water and vinegar together in pan. While it starts to boil, beat 2 egg whites until they are foamy and add $\frac{1}{4}$ rounded teaspoon cream of tartar. Beat till you can pull out beater and it leaves a hole so you can see the bottom of the bowl. The syrup is boiled till it spins a long thread. Pour into egg whites and beat at high speed.

Rose Zemanek - Mason City

GRANDMOTHER'S COCOA CAKE

2 cups sugar
1 cup thick sour cream
2 eggs
Beat well.

2 cups flour
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ teaspoon salt
Sift together.

Pour 1 cup boiling water over 2
teaspoons soda - add this and dry
ingredients.

1 teaspoon vanilla

Bake 35 minutes at 350°.

Note: Easy to cut in half to use
up $\frac{1}{2}$ cup sour cream. Dough will be
thin.

Jane Way - Iowa Falls

"NEVER" FAIL CAKE

1 box cake mix, any flavor

Prepare according to directions on
the box.

Jerry Kirstein - Mason City

WACKY CAKE

This cake is mixed in the pan (un-greased) in which it is baked.

1½ cups flour (cake or all purpose)
1 teaspoon soda
1 cup sugar
½ teaspoon salt
3 tablespoons cocoa
1 tablespoon vinegar
1 teaspoon vanilla
5 tablespoons melted butter
1 cup cold water

Sift dry ingredients together.
Sift into baking pan. With wooden spoon make three holes in mixture. In 1st hole put vinegar, 2nd hole vanilla, 3rd hold melted butter. Over all pour the cup cold water and mix well. Bake for 30 minutes or until done in 350° oven.

Dorthea C. Doud - Iowa Falls
Gertrude Wagner - Mason City

DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup butter or shortening
1 $\frac{1}{4}$ cups sugar
2 beaten eggs
4 tablespoons cocoa
1 teaspoon vanilla
1 $\frac{3}{4}$ cups flour
1 teaspoon salt
1 teaspoon soda
1 cup milk

Beat shortening, sugar, eggs and vanilla till creamy. Sift flour once, measure. Sift flour, salt, soda and cocoa together. Add dry ingredients alternately with milk. Bake at 350° in 2 pans.

Rose Zemanek - Mason City

UNCOOKED FROSTING

Beat 1 egg white, dash of salt, $\frac{1}{2}$ cup white corn syrup and $\frac{1}{2}$ teaspoon vanilla until frosting is of fluffy spreading consistency. This makes enough to frost a large cake.

Mrs. J. P. McGrath - Mason City

QUICK COFFEE CAKE

2 cups flour (all purpose)
2 teaspoons baking powder
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 egg
1 cup milk
4 tablespoons melted shortening

Sift flour, then measure. Add baking powder, sugar and salt. Sift into mixing bowl. In another bowl, beat egg, add milk and melted shortening. Add this to dry ingredients and mix thoroughly. Pour into 9" pan greased. Sprinkle with topping. Bake at 375° 35 to 40 minutes. Serve warm.

TOPPING

$\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup sugar
1 teaspoon cinnamon
2 tablespoons shortening melted

Mix thoroughly and sprinkle over top of cake.

Rose Zemanek - Mason City

DEVIL'S FOOD CAKE

1½ cups sugar
½ cup butter
2 eggs (beaten)
2 sq. melted chocolate
2 cups sifted flour
1 teaspoon soda in flour
1 cup water (cold)
1 teaspoon vanilla

Cream sugar and butter well. Add flour and water alternately to other ingredients which have been well mixed. Beat thoroughly after each addition. Bake in 325° oven.

FROSTING:

1 cup sugar
1 sq. chocolate
¼ cup whole milk
¼ cup butter.

Mix well and stir until it comes to a boil. Cook 1 minute. Beat until ready to spread

Mildred Haes - Iowa Falls

RHUBARB UPSIDE-DOWN CAKE

2 cups fresh rhubarb cut in 1" pieces
2 tablespoons butter
 $\frac{1}{2}$ cup sugar
1 teaspoon tapioca (quick)
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
 $1\frac{1}{2}$ cups sifted flour
1 teaspoon soda
1 teaspoon salt
1 egg
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup butter, melted
1 cup buttermilk

1. Arrange rhubarb in bottom of 9" round pan. Dot with butter. Top with sugar which has been mixed with tapioca, nutmeg and cinnamon.
2. Sift flour with soda and salt.
3. Beat egg and gradually add sugar. Beat in butter and buttermilk
4. Add sifted dry ingredients, stirring just until thoroughly moistened.
5. Pour batter over rhubarb. Bake at 350° 25 to 30 minutes. Let stand 5 minutes, then loosen sides with spatula and turn out on plate. Serve with whipped cream, ice cream or is very good plain.

Pat Jaques - Iowa Falls

STREUSEL COFFEE CAKE

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup soft shortening
1 egg
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups sifted softasilk flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt

Heat oven to 375°. Grease and flour 9" cake pan. Mix sugar, shortening, egg. Stir in milk. Sift dry ingredients; add to batter; stir until blended. Spread half in pan. Sprinkle with half of Streusel mixture. Top with rest of batter, then rest of mixture. Bake 25 to 35 minutes. Serve warm.

STREUSEL MIXTURE

$\frac{1}{2}$ cup brown sugar, packed
2 tablespoons flour
2 tablespoons butter, melted
 $\frac{1}{2}$ cup chopped nuts
2 teaspoons cinnamon

Mildred Haes - Iowa Falls

FRUIT CAKE

1 lb. butter
4 cups sugar (2 brown, 2 white)
9 eggs
1 cup molasses (Brer Rabbit green label)
 $\frac{1}{2}$ cup honey
 $1\frac{1}{2}$ cups fruit juice (any kind)
1 cup sour cream
1 heaping teaspoon soda dissolved in 2 tablespoons hot water
8 cups flour
1 cup extra flour on fruit
1 lb. fruit mixture
2 teaspoons salt in flour
1 tablespoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
 $\frac{1}{2}$ teaspoon allspice
1 cup orange marmalade
2 heaping teaspoons baking powder
4 lbs. raisins, seedless
 $\frac{3}{4}$ lb. dates
1 cup prune pulp
1 bottle cherries
citron

Oven 250° - $3\frac{1}{2}$ or 4 hours.

Large recipe - will make 4 pans

5 x 10" and 4 pans 3 x 6".

Priscilla Swann - Mason City

COFFEE CAKE

Mix together thoroughly:

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup shortening
1 egg

Stir in:

1 cup milk

Sift together and stir in:

$1\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt

Spread batter in greased and floured 9" square pan. Top with the following: Arrange apple slices on top of batter, then sprinkle top with 1 teaspoon cinnamon mixed with 2 tablespoons sugar.

Temperature: 375°

Time: 25 to 35 minutes

Kay Swenson - Mason City

FRUIT CAKE

2 cups coarsely broken walnuts
1 cup dark seedless raisins
2 cups light raisins
 $\frac{1}{2}$ cup candied cherries cut in half
1 pound mixed glace fruit
 $2\frac{1}{2}$ cups sifted all purpose flour
1 cup granulated sugar
 $1\frac{1}{2}$ teaspoons baking powder
1 teaspoon salt
 $\frac{1}{2}$ cup honey
1 cup shortening
 $\frac{1}{3}$ cup pineapple or orange juice
1 tablespoon lemon juice
5 eggs

Grease two $8\frac{1}{2}$ x $4\frac{1}{2}$ x $2\frac{3}{4}$ inch loaf pans. Line with greased wrapping paper, then with greased wax paper.

Mix first 5 ingredients together with 1 cup flour till coated. To remaining flour add next 7 ingredients. Beat two minutes at medium speed of mixer (300 strokes by hand). Blend in eggs, one at a time. Then beat 1 minute more at medium speed. Pour over floured fruits, mixing well. Turn into prepared pans.

Place in slow oven 250° with pan of water on shelf below. Bake about 3 hours or till touch on top leaves no dent. Cool in pans on rack. To store wrap in cloth dampened with cider or brandy. Keep in covered container in cool place. This cake cuts better after aging several days.

M. R. Kirstein - Mason City

CHOCOLATE CAKE

Sift together in a bowl:

- 1 3/4 cups sifted cake flour
- 1 1/2 cups sugar
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1 teaspoon salt

Add:

- 1/2 cup shortening
- 2/3 cups milk

Beat 2 minutes,
then add:

- 1/3 cup milk
- 2 eggs
- 2 squares unsweetened chocolate,
melted and cool
- 1/4 teaspoon red food coloring, if
desired

Beat 2 more minutes. Pour into two
8" greased and floured pans. Bake
30 to 35 minutes at 350°.

CHOCOLATE FROSTING

- 2/3 cup cocoa
- 1/2 cup cream
- 3 cups powdered sugar
- 4 tablespoons butter
- 1 teaspoon vanilla
- 1/8 teaspoon salt.

Mix this together (do not cook),
apply to cake.

Janie Kirstein - Mason City

APPLE SAUCE CAKE

- 1 cup sugar
- $\frac{1}{2}$ cup shortening
- 1 egg
- $1\frac{1}{2}$ cups hot sour apple sauce
- 2 teaspoons soda
- 1 teaspoon baking powder
- 2 cups flour
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 cup raisins or dates
- 1 cup nut meats
- 1 teaspoon salt

Mix sugar and shortening well. Add egg. Add hot apple sauce and beat well. Mix all dry ingredients and add. Add nuts and raisins. Bake at 350°. This makes a large cake.

Erma E. McCallum - Mason City

DATE CAKE

1 cup dates
1 cup boiling water
 $\frac{1}{2}$ cup butter or margarine
1 cup sugar
 $1\frac{1}{2}$ cups flour
1 egg
1 teaspoon soda
1 teaspoon vanilla
pinch of salt

Cut dates, pour boiling water over dates and let stand while mixing cake. Cream butter and sugar until real fluffy. Add beaten egg and vanilla. Add flour which has been mixed and sifted with soda and salt. Last add date mixture. Bake in a loaf pan 30 to 35 minutes at 350°.

FROSTING

1 cup cream
1 cup sugar
Cook together until the mixture forms a soft ball in cold water. Remove from fire and add:
1 teaspoon vanilla
Beat until thick enough to spread.
 $\frac{3}{4}$ cup crushed nut meats may be added if desired.

Mina E. Nickles - Charles City

APPLE SAUCE CAKE

- 1 cup shortening (scant)
- 2 cups sugar
- 1 egg
- 1 $\frac{1}{2}$ cups apple sauce (sour)
- 2 $\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ teaspoons cinnamon
- $\frac{1}{2}$ cup nuts
- 1 teaspoon cloves
- 1 teaspoon allspice
- $\frac{1}{2}$ teaspoon nutmet
- 2 teaspoons soda (dissolve in hot water)
- $\frac{1}{2}$ cup boiling water or sour milk
- 1 cup raisins

Combine spices and flour. Mix shortening and sugar and egg. Add liquid and soda. Add raisins and nuts. Nuts are optional. Bake 45 minutes in 9" x 13" pan.

Mrs. L. H. Zeiger - Webster City

CARROT CAKE

2 cups sugar
1½ cups mazola oil
4 eggs
¼ teaspoon salt
2 cups grated carrots
3 cups flour
3 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon vanilla
½ cup nut meats

Bake in angelfood pan 1¼ hours.

THE JUST-RIGHT FROSTING

½ cup cream (scalded)
Let cool then add:

½ cup sugar
1 egg white
1 teaspoon vanilla
½ lb. butter

Whip.

Gertrude Wagner - Mason City

COMPANY CUPCAKES

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cups sugar
1 egg, well beaten
 $\frac{1}{4}$ cup dark molasses
 $\frac{1}{2}$ cup milk
2 cups sifted flour
2 teaspoons baking powder
 $1\frac{1}{2}$ teaspoons cinnamon
 $\frac{1}{4}$ teaspoon salt
Grated rind 1 lemon
Prepare as same as any cupcakes.

COMPANION FROSTING

Place in a skillet 1 egg, $\frac{1}{4}$ lb. butter, over a low fire and stir in powdered sugar until thick enough to spread. Stir in 1 teaspoon vanilla. If chocolate is wanted, add 2 cakes Bakers or 3 tablespoons cocoa before adding powdered sugar.

Gertrude Wagner - Mason City

ORANGE CAKE

Squeeze juice of 1 orange and pour over $\frac{1}{2}$ cup of sugar. Stir until dissolved and let stand until cake is baked. Then pour over baked cake.

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup butter
1 cup sour milk
2 eggs
2 cups flour
1 teaspoon soda
1 cup raisins
pinch salt.

Grind rind of orange and raisins together.

Combine by cake method, adding orange mixture last. Serve with whipped cream or dip.

Dip is made by combining $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup dark Karo, $\frac{1}{2}$ cup cream and $\frac{1}{4}$ cup butter.

Bake cake at 350°.

Mrs. L. H. Zeiger - Webster City

DATE & NUT CAKE

- 6½ oz. package dates finely cut
(about 1¼ cups)
- 1 cup hot water
- ¼ cup soft shortening, such as Spry,
Crisco, Snowdrift or Swift'ning
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 2/3 cups sifted Gold Medal flour
- 1 teaspoon soda
- ½ teaspoon salt
- ½ cup chopped nuts

Heat oven to 350°, grease well and flour a square pan 9" x 9" x 1 3/4". Pour hot water over dates, cool. Combine shortening, sugar, egg, vanilla in mixing bowl. Beat 5 minutes until fluffy. Sift together flour, soda, and salt. On low speed blend just until smooth. Add nuts, pour into prepared pan and bake 40 to 45 minutes (until toothpick stuck into center comes out clean). Ice with Easy Penuche Icing .

Irene Bailey - Glendale, California

EASY PENUCHE ICING

$\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup brown sugar packed
2 tablespoons milk
About 1 cup sifted confectioners sugar

Melt butter in sauce pan, add brown sugar and boil over low heat for 2 minutes stirring constantly. Stir in milk, bring to boil, stirring constantly. Cool to lukewarm. Gradually add confectioners sugar, beat until thick enough to spread. If icing becomes too stiff, add a little hot water.

Irene Bailey - Glendale, California

BUTTER FUDGE CAKE

$\frac{1}{4}$ lb. butter or oleo
4 rounding tablespoons cocoa

Pour over this:

1 cup boiling water
2 cups white sugar
2 cups flour (not sifted)
 $\frac{1}{3}$ cup buttermilk and $\frac{1}{2}$ teaspoons
soda
2 well-beaten whole eggs

Mix in order given. Bake in large loaf pan or 2 layers, 425° for 25 minutes.

Irene Bailey - Glendale, California

CHERRY DREAM CAKE

2 cups sifted cake flour
1 $\frac{1}{4}$ cups sugar
2 $\frac{1}{2}$ teaspoons baking powder
1 teaspoon salt
 $\frac{1}{2}$ cup shortening
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ teaspoon lemon extract
1 $\frac{1}{2}$ teaspoons almond extract
3 egg whites, unbeaten
18 maraschino cherries, well-drained
and cut very fine

Sift flour, sugar, baking powder and salt. Drop in shortening (no creaming needed). Add milk and extracts and beat 200 strokes. Add egg whites and beat 250 strokes. Add cherries, blend. Bake in 2 deep 8" greased pans in moderate oven (350^o) for 25 to 35 minutes.

Rose Zemanek - Mason City

LEMON SPONGE CAKE

10 or 11 egg yolks
1 whole egg
1 $\frac{1}{2}$ cups sugar
1 teaspoon vanilla
1 teaspoon lemon extract
2 cups sifted flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cold water

(continued)

(continued)

Beat yolks and whole egg at high speed in electric mixer or by hand, until thick and light in color, about 10 minutes. Gradually add sugar and continue to beat until sugar is well-blended. Add extracts and mix. Sift flour twice with baking powder and salt. Add dry ingredients in 3 parts alternately with water to yolk-sugar mixture. If a mixer is used, set at low speed. Mix only until flour and liquid are well-blended with sugar, egg-yolk mixture. Pour into ungreased 10" tube pan, 4" deep. Run a knife around batter to remove air spaces. Bake in slow oven 1 hour (350°).

Kay Cahill - Mason City



CANDY

Mary Sowles - Mason City



CANDY

DIVINITY CANDY

3 cups sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup white Karo

Mix well and cook till soft ball stage.

2 egg whites beaten till light

Pour half of the cooked part over egg whites and cook rest a little while longer, then pour this on egg whites again. Spoon onto oiled paper when ready - will not be completely cool when you do this.

Edith Overholser - Jewell

REMARKABLE FUDGE

4 cups sugar
1 - $1\frac{1}{2}$ -oz. can condensed milk
 $\frac{1}{4}$ lb. butter

Cook to soft ball, stirring constantly. Be sure to cook long enough. Remove from fire and immediately stir in 2 6-oz. packages of chocolate chips, 1 pint jar marshmallow cream and 1 teaspoon vanilla. Nut meats may be added if desired. Pour at once into buttered pans, cut when cold. Note: some use 2 cups whole milk and 24 marshmallows (cut up).

Mary Sowles - Mason City

FUDGE

2 cups sugar
1 small can Carnation milk
1 cup party size marshmallows
1 package chocolate chips
 $\frac{1}{2}$ cup nut meats
1 teaspoon vanilla

Bring sugar and milk to rapid boil, stirring constantly. Boil for 3 minutes. Remove from stove, add remaining ingredients. Hand beat until it thickens or starts to set. Pour into buttered pan.

Marian Mahoney - Clear Lake

DATE LOAF

2 $\frac{1}{2}$ cups sugar
1 cup milk
 $\frac{1}{2}$ lb. dates
1 cup nuts

Bring sugar and milk to a boil. Add seeded and washed dates and boil to form soft ball in cold water. Remove from fire and beat until creamy. Add nuts and continue beating until thick. Pour out on cold, wet cloth and roll into solid roll. Put in oil paper to cool.

Ila Barr - Mason City

FUDGE

2 $\frac{1}{4}$ cups sugar
 $\frac{1}{4}$ lb. butter
 $\frac{3}{4}$ cup evaporated milk
20 small marshmallows

Heat quickly. Boil 5 minutes.
Stir constantly. Remove from heat.
Add one package chocolate chips.
Stir until dissolved. Pour into
9" square pan and cool. Makes 2 lbs.

Judy Kirstein - Mason City

TOFFEE

1 lb. light brown sugar
 $\frac{2}{3}$ cup dark corn syrup
 $\frac{1}{2}$ cup butter
1 teaspoon vanilla
1 cup chopped nuts

Place sugar, syrup and butter in a heavy pan. Cook 20 minutes, stirring frequently. Add vanilla and nuts and pour into a butter pan 9" by 9" by 2". When cool and hard, break into small pieces.

Gertrude Wagner - Mason City

DIVINITY WITH FLAVORED JELLO

3 cups sugar
3/4 cup light corn syrup
3/4 cup water

Cook first 3 ingredients to boiling point, stirring constantly. Reduce heat and continue cooking until hard ball stage.

2 egg whites
1 package Jello
1 cup chopped nuts
1/2 cup coconut

Beat egg whites and gradually add Jello and continue beating until in peaks.

Add hot syrup in thin stream. Add nuts and coconut and beat until ready to pour or drop.

Gertrude Wagner - Mason City

ENGLISH TOFFEE

1 cup sugar
1 cup butter or margarine
3 tablespoons water
1 teaspoon vanilla
1 - 4½-oz. milk chocolate bar
½ cup finely chopped pecans

Combine sugar, butter and water in heavy sauce pan. Cook to 300°, or hard crack stage, stirring constantly. Add vanilla. Pour into buttered 9" x 9" x 1½" pan. Cool 5 minutes. Break chocolate bar in pieces; sprinkle over top. Spread as it melts. Sprinkle with nuts, pressing them lightly into chocolate. Cool, break into pieces. Makes 24 to 36 pieces.

Mrs. Evelyn Soesbe - Iowa Falls

DATE BAKED COOKIES

1 large pack
1 cup sugar
1 cup water
1 teaspoon
(optional)
3/4 cup walnuts

Boil above mixture stirring
constantly until thick. Cool
beat

1/2 teaspoon
1/2 cups butter
2 teaspoon salt
1/2 cups quick oatmeal
3/4 cups flour
1 teaspoon salt
1 teaspoon cream of tartar

Mix as usual chill. Roll to 1/4
thickness on floured surface. Cut
in 2" rounds. Put 1/2 teaspoon
on each cookie and fold over
on ungreased baking sheet. Bake
375° for 7 to 10 minutes.

Pat Verink - Falls



ROSE ZEMANEK
MASON CITY, IOWA 1959

COOKIES



ROSE ZEMANEK
MASON CITY, IOWA 1931

COOKIES

DATE FILLED COOKIES

- 1 large package dates
- 1 cup sugar
- 1 cup water
- 1 teaspoon grated orange rind
(optional)
- 3/4 cup walnuts

Boil above ingredients, stirring constantly for 2 minutes. Cool, beat until smooth.

Dough:

- 1 cup butter or margarine
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups brown sugar
- 1/2 teaspoon salt
- 1 1/2 cups quick oatmeal
- 3 1/4 cups flour
- 1 teaspoon salt
- 1 teaspoon cream of tartar.

Mix as usual, chill. Roll to 1/8" thickness on floured surface. Cut in 2 1/2" rounds. Put 1 teaspoon filling on each cookie and fold over. Place on ungreased baking sheet. Bake 375° for 8 to 10 minutes.

Pat Verink - Iowa Falls

POWDERED SUGAR COOKIES

- 1 cup powdered sugar
- 1 cup butter or margarine
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon lemon extract
- 2 cups sifted flour
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon soda

Cream the butter, sift sugar and add gradually to butter, cream well. Beat in the egg and flavoring. Sift flour, cream of tartar and soda together, then add to the creamed mixture. Blend well. Chill dough thoroughly. Dough may be rolled on a floured pastry cloth and cut in desired shapes or rolled into small balls, placed on a cookie sheet and flattened with a glass dipped in granulated sugar. Bake in a 400° oven 10-12 minutes.

Myrtle Holmlund - Mason City

PINEAPPLE DROP COOKIES

- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar, firmly packed
- 1 egg
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup dates
- $\frac{1}{2}$ cup crushed pineapple, drained
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla

Louise Hilbrand - Iowa Falls

BERTHA'S BROWNIES

$\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup sugar, granulated
 $\frac{1}{2}$ cup brown sugar
2 eggs
 $\frac{1}{3}$ cup milk
2 oz. chocolate
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup nut meats

Cream shortening, add sugar and cream thoroughly. Add the well-beaten eggs, then the milk and melted chocolate. Blend in the sifted dry ingredients. Fold in the nuts. Bake in a shallow 9" x 13" pan in a 350° oven 20 to 25 minutes. Cool slightly, spread with a chocolate icing and cut into squares.

Myrtle Holmlund - Mason City

NO BAKE COOKIES

1 package chocolate chips
1 package butterscotch chips
3-oz. can chow mein noodles
1 cup nuts

Melt chips in double boiler and add noodles and nuts. You may use large can of noodles and no nut meats. Drop on wax paper. Let stand in cool place for several hours. Makes about 30.

Mrs. L. H. Zeiger - Webster City

GUMDROP COOKIES

1 cup small spiced gumdrops
1 cup chopped pecan meats
3 tablespoons flour

Mix together and set aside.

4 eggs well beaten
2 cups brown sugar
1 tablespoon cold water
1 teaspoon baking powder
1 teaspoon cinnamon
2 cups all-purpose flour

Add the brown sugar to the well-beaten eggs. Blend in the cold water. Add flour, which has been sifted, with the baking powder and cinnamon. Fold in the gumdrop mixture, then drop from a teaspoon onto a greased cookie sheet. Bake in a 275-300° oven about 15 minutes. When cool, frost with butter icing and top with a few cut gumdrops.

BUTTER ICING

2 tablespoons butter
2 tablespoons orange juice
powdered sugar
pinch of salt

Mix together thoroughly, using just enough powdered sugar to spread.

Myrtle Holmlund - Mason City

PEANUT OATMEAL COOKIES

Cream together 1 stick oleo and $\frac{1}{2}$ cup vegetable shortening with 1 cup each of brown and white sugar. Add 2 eggs, 1 teaspoon vanilla. Sift together 1 teaspoon soda, 1 teaspoon salt, $1\frac{1}{2}$ cups flour. Add this to first mixture, add 3 cups oatmeal, $\frac{1}{2}$ cup chopped peanuts. I use the roasted, shucked peanuts. Mix well. Drop by teaspoonfuls on greased cookie sheet. Bake in 350° oven about 12 minutes.

We've enjoyed many of these cookies, a recipe from Grandma Kramer.

Mrs. Kenneth Kramer - Mason City

PECAN BALL COOKIES

1 cup chopped pecans
 $\frac{1}{2}$ cup margarine
2 tablespoons sugar
1 teaspoon vanilla
pinch of salt
1 cup flour

Mix together in mixing bowl till it sticks together. Make into balls the size of a walnut. Bake on ungreased pan for 20 minutes at 375° . Roll in powdered sugar after baking.

Mrs. Anna Hage - Jewell

GINGER COOKIES

Cream $\frac{1}{2}$ cup margarine, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sorghum. Add 1 teaspoon vanilla and 1 egg yolk. To $2\frac{1}{2}$ cups flour, add 1 teaspoon ginger, 1 teaspoon cinnamon, $1\frac{1}{2}$ teaspoons soda and sift together. Add to creamed mixture alternately with $\frac{1}{2}$ cup sour milk. Beat 1 egg white and fold into this mixture. Then lastly add the $\frac{1}{2}$ cup flour. Using only a small portion of the dough at a time, roll to $\frac{1}{2}$ " or $\frac{1}{4}$ " in thickness. Sprinkle with sugar and bake at 375° until brown. These cookies freeze well.

Faye Garthwaite - Charles City

RAISIN COOKIES

$1\frac{1}{2}$ cups sugar
2 eggs
 $\frac{1}{2}$ teaspoon salt
1 cup shortening
1 cup raisins simmered
1 cup juice of raisins with
1 teaspoon soda
 $3\frac{1}{2}$ cups flour
1 teaspoon cinnamon
 $\frac{1}{2}$ cup nuts
vanilla

Frost with powdered sugar frosting. Start oven at 400° . Dough may be kept in refrigerator and baked fresh as desired.

Edith Overholser - Jewell

TOFFEE CRUNCH BARS

Cream together:

- 1 cup shortening
- 1 cup brown sugar, packed

Beat in:

- 1 egg, well beaten
- 1 teaspoon vanilla

Stir in:

- 2 cups sifted flour
- $\frac{1}{2}$ teaspoon salt

Spread dough in greased pan. Bake 15 minutes at 350° or until lightly browned. Remove from oven and frost immediately with chocolate icing. Sprinkle with walnut meats if desired, cool, cut into squares. Very easy to make and good for an extra type cookie at Christmas as well as year-round.

Pat Jaques - Iowa Falls

MOLASSES COOKIES

- 1 cup sugar
- $\frac{3}{4}$ cup margarine
- 1 egg
- 4 tablespoons molasses
- 2 cups flour
- 2 teaspoons soda

Mix well, make into small balls. Roll in granulated sugar. Place on greased cookie sheet. Bake 10 minutes. 350°.

Faye Whitman - Iowa Falls

CHOCOLATE MARSHMALLOW HAT COOKIES

1 $\frac{3}{4}$ cups flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cocoa
Sift these together.

Cream:

$\frac{1}{2}$ cup shortening
1 cup sugar

Add:

1 egg
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla

Add sifted dry ingredients to creamed mixture. ($\frac{1}{2}$ cup nutmeats optional) Mix well. Drop by teaspoonfuls on greased cookie sheets. Bake 10 minutes at 350°. Remove from oven and place half a marshmallow on each cookie and return to oven for a few seconds. Remove from pan and frost when cool.

FROSTING

4 tablespoons butter
4 tablespoons powdered sugar
4 tablespoons milk
4 tablespoons cocoa

Bring ingredients to a boil, add enough powdered sugar for frosting.

Kathy Harms - Mason City

UNBAKED COOKIES

2 cups sugar
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup butter
Boil together for one minute only.

3 cups quick-cooking oatmeal
1 cup coconut
6 tablespoons cocoa
 $\frac{1}{2}$ cup nut meats
1 teaspoon vanilla

Pour boiling mixture over above ingredients with exception of nut meats. Add nut meats and vanilla last. Drop from spoon on wax paper and cool.

Mildred Turk - Mason City

STRAWBERRY COOKIES

14 oz. or 2 packages angel flake
coconut
1 tablespoon white sugar
 $\frac{1}{2}$ cup nuts (optional)
2 packages strawberry jello
1 can eagle brand milk
1 teaspoon vanilla

Mix milk and jello, then add sugar, coconut, vanilla and nuts. Let stand in refrigerator for 1 hour. Shape into berries and roll in red sugar. Add green leaf made from powdered sugar. Store in refrigerator.

Mrs. Ralph Harms - Mason City

UNBAKED COCOA COOKIES

Mix:

3 cups quick oatmeal
 $\frac{1}{4}$ cup cocoa
1 cup coconut

In a sauce pan place:

2 cups sugar
 $\frac{1}{8}$ cup oleo (1 stick)
 $\frac{1}{2}$ cup Carnation milk

Bring mixture to a boil. After it has boiled a few seconds, remove from stove and add:

$\frac{1}{2}$ cup chunk peanut butter
1 teaspoon vanilla

Stir until peanut butter is dissolved. Then pour over dry ingredients. Drop into rounds on waxed paper.

Sandy Harms - Mason City

BUTTERSCOTCH SQUARES

$\frac{1}{2}$ cup butter or margarine
2 cups brown sugar
2 eggs beaten
 $1\frac{1}{2}$ teaspoons vanilla
1 cup flour
 $\frac{3}{4}$ teaspoon salt
2 teaspoons tartrate baking powder
 $1\frac{1}{2}$ cups pecan meats

Melt butter in a sauce pan and add sugar. Remove from fire and cool to lukewarm. Beat in eggs and vanilla. Sift flour, salt and baking powder together and add gradually. Mix well. Add nuts. Spread $\frac{1}{2}$ " thick in a buttered pan. Bake at 350° for 30 minutes. Cut into squares. These are rich, chewy cookies and keep well.

Betty Jane Busby - Des Moines

LORNA DOONES

$2\frac{1}{2}$ cups flour
 $\frac{1}{4}$ teaspoon salt
1 cup butter
1 cup sugar
1 egg
 $\frac{1}{2}$ teaspoon vanilla

Cream sugar and butter; add egg, then flour, salt and vanilla. Make into small balls, flatten with fork. Bake 350° for 30 minutes. My favorite!

A. F. Jacobson - Omaha

SOFT GINGER COOKIES

1 cup shortening
1 cup sugar
1 egg
2 cups molasses
2 tablespoons cider vinegar
7 cups sifted all-purpose flour (about)
2 tablespoons ginger
1½ teaspoons cinnamon
¼ teaspoon nutmeg
4 teaspoons baking soda
1 teaspoon salt
1 cup boiling water
sugar

Cream together shortening and 1 cup sugar, add egg, beat well. Add molasses and vinegar. Sift together flour, ginger, cinnamon, nutmeg, baking soda and salt. Add to creamed mixture. Add water, mix well. If necessary, add more flour to make a soft dough. Drop by teaspoons on greased baking sheet. Sprinkle with sugar, or if desired, top each with pecan half. Bake in moderate oven 350° 8 to 10 minutes. Makes 8 dozen.

T. Hinton - Mason City

COCONUT CRUNCH COOKIES

Soak 1 cup coarsely chopped coconut in $\frac{1}{2}$ cup orange juice for 1 hour and drain thoroughly. Sift together 2 cups sifted all-purpose flour, $\frac{1}{2}$ teaspoon salt and 2 teaspoons cinnamon. Cream 1 cup butter; gradually add 1 cup sugar, creaming well. Blend in 2 unbeaten eggs and 1 teaspoon vanilla. Beat well. Add gradually the dry ingredients, mixing thoroughly. Stir in 1 cup walnuts chopped fine.

Drop by rounded teaspoonfuls onto ungreased baking sheets. Top with 1 teaspoon drained soaked coconut. Press lightly into dough. Bake 350° for 15 to 18 minutes until lightly browned.

MOLASSES CRINKLES

$\frac{3}{4}$ cup soft shortening

1 cup brown sugar

1 egg

$\frac{1}{4}$ cup molasses

Sift together and stir in:

$2\frac{1}{4}$ cups sifted flour

2 teaspoons soda

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon cloves

1 teaspoon cinnamon

1 teaspoon ginger

Chill the dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place sugar side up, 3" apart on greased baking sheet. Bake just until set but not hard at 350° .

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These may be baked without dipping
in sugar and iced with:

LEMON ICING

Blend together 1 cup sifted confec-
tioners sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$
teaspoon lemon extract, 1 egg yolk,
1 tablespoon butter and cream or
milk to make a stiff icing.

Mary Sowles - Mason City

OATMEAL REFRIGERATOR COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
 $1\frac{1}{2}$ cups flour
1 teaspoon soda
1 teaspoon salt
3 cups quick oatmeal
1 teaspoon vanilla

Shape into 2 rolls; chill overnite.
Cut in thin slices and bake on un-
greased cookie sheet.

Anna Garner - Rock Island

FUDGE SQUARES

$\frac{1}{2}$ cup butter
1 cup sugar
2 eggs well-beaten
1 cup flour (scant)
2 squares chocolate, melted
1 teaspoon vanilla
1 cup pecans, coarsely chopped

Cream butter and sugar. Add eggs. Add flour, melted chocolate and vanilla. Stir in nuts (do not use electric mixer). Pour batter in 8" x 8" cake tin and bake 30 minutes at 350°. Do not overbake or they become dry. When cool, frost with chocolate powdered sugar icing. Use melted chocolate instead of cocoa. Cut into small squares.

Betty Jane Busby - Des Moines

UNBAKED COOKIES

$\frac{1}{2}$ cup milk
2 cups sugar
 $\frac{1}{4}$ cube oleo
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup peanut butter

Bring to boil and boil 1 minute and add 1 teaspoon vanilla. Pour over 3 cups quick oatmeal and $\frac{1}{2}$ cup nuts. Mix all together and drop on waxed paper.

Mrs. Claude A. Thomas - Mason City

BUTTERSCOTCH COOKIES

1 cup light brown sugar
1 cup white sugar
1 cup butter and lard mixed
2 eggs beaten light
1 teaspoon soda
1 teaspoon cream tartar
1 teaspoon baking powder
1 teaspoon vanilla
1 small cup peanuts cracked
flour to make a quite stiff dough

Form into roll, let stand in ice box overnite. Cut into slices, bake.

Katherine Code - Mason City

BUTTER CHEWS

Cream $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup brown sugar, 1 cup flour. Pour in buttered pan 8" x 2" square pan. Bake 375° while mixing second mixture.

While above is baking, beat one egg, add $\frac{2}{3}$ cup nut meats, $\frac{1}{2}$ cup coconut, 2 tablespoons flour and dash of salt. Spread on first baked mixture. Return to oven and bake 15 minutes. Cut in squares.

Gertrude Wagner - Mason City

SESAME SEED CRISPS

$\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup packed brown sugar
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ cup butter
1 beaten egg
pinch salt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup sesame seeds

Beat egg, cream with shortening and sugar, then add sifted dry ingredients and flavoring and seeds. Drop by small spoonfuls on greased cookie sheet and bake 10 minutes at 375°. Loosen on removing from oven and let cool on sheet.

Gertrude Wagner - Mason City

BUTTERSCOTCH ICEBOX COOKIES

1 cup butter
4 cups brown sugar
4 eggs beaten light
7 cups flour
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon salt
1 teaspoon vanilla
 $1\frac{1}{2}$ cups nuts

Mix ingredients, form into roll; put in icebox overnite. Slice thin and bake in quick oven 5 or 6 minutes.

Katherine Code - Mason City

SUGAR COOKIES

1 cup powdered sugar
3/4 cup shortening
1/2 teaspoon salt
2 eggs
1 teaspoon soda
1 teaspoon cream of tartar
2 cups flour (sifted)
1 teaspoon vanilla

Roll out on powdered sugar and tiny bit of flour on pastry cloth. Dip cutter in powdered sugar before cutting out.

BUTTER CREAM FROSTING

1 cup butter
1 lb. powdered sugar
1/2 cup powdered milk (instant)
Sift sugar and milk together. Add
1/3 cup water and flavoring.
Frost with stiff paint brush. Paint from center.

Gertrude Wagner - Mason City

GINGER SQUARES

1 cup brown sugar
 $\frac{1}{2}$ cup cold coffee
Boil 5 minutes.

Add:

$\frac{1}{2}$ cup Crisco to melt
Let cool. Add 1 beaten egg.

$1\frac{1}{4}$ cups flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon ginger
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon baking powder

Mix ingredients as given. Bake at 350° in pan about 13" x 9". When cool, cover with thin coating of powdered sugar frosting. Cut in squares.

Erma E. McCallum - Mason City

PEANUT SQUARES

1 cup shortening
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar
2 egg yolks
1 tablespoon cold water
1 teaspoon vanilla
2 cups flour
 $\frac{1}{4}$ teaspoon salt
1 teaspoon soda

Mix and put into large pan. Press 1 package chocolate chips into this. Beat 2 egg whites, then beat 1 cup brown sugar into this and spread over top of batter. Sprinkle $\frac{1}{2}$ lb. jumbo peanuts on top and bake 25 minutes at 350°.

Elaine Nyhus - Mason City

CHOCOLATE MERINGUE COOKIES

Melt 1 cup (6 oz.) semi-sweet chocolate chips over hot water. Beat 2 egg whites with a dash of salt until foamy. Gradually add $\frac{1}{2}$ cup sugar, beating well. Then beat until stiff peaks form. Beat in $\frac{1}{2}$ teaspoon each of vanilla and vinegar. Fold in chocolate and $\frac{3}{4}$ cup chopped walnuts. Drop by teaspoonfuls on greased cookie sheet. Decorate cookies with chopped walnuts, if desired. Bake in moderate oven 350° for 10 minutes. Remove immediately. Makes 36 cookies.

Kathryn Williams - Mason City

SNICKERDOODLES

Mix together thoroughly:

1 cup soft shortening
1½ cups sugar
2 eggs

Add sifted:

2 ¾ cups flour
2 teaspoons cream of tartar
1 teaspoon soda
½ teaspoon salt

Chill dough. Roll into balls the size of small walnuts. Roll into mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place about 2" apart on ungreased baking sheet. Bake until lightly browned, but still soft. 400° for 8 to 10 minutes. Yield: 4 dozen.

Mrs. Rachel Crapser - Northwood

PEANUT BLOSSOMS

Sift together:

1 $\frac{3}{4}$ cups flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt

Cream together:

$\frac{1}{2}$ cup Crisco
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup brown sugar (firmly packed)

Add:

1 unbeaten egg
1 teaspoon vanilla

Beat well and blend in dry ingredients. Shape dough into balls - rounded teaspoonfuls - roll in sugar. Bake on greased sheets at 375° , for 10 minutes. Remove from oven. Top each with solid milk chocolate candy kiss, pressing down firmly so cookie cracks around edge. Return to oven and bake 2 to 5 minutes until golden brown. Makes 3 dozen.

Jane Way - Iowa Falls

CATHERINE HARANA COOKIES

OATMEAL CRISPIES

- 1 cup shortening
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 beaten eggs
- 1 teaspoon vanilla
- 1½ cups flour
- 1 teaspoon salt
- 1 teaspoon soda
- 3 cups quick-cooking oatmeal
- ½ cup chopped nut meats

Thoroughly cream shortening and sugars, add eggs and vanilla, beat well. Add sifted dry ingredients. Add oatmeal and nut meats, mix well. Shape in rolls, wrap in waxed paper and chill thoroughly or overnite. Slice ¼" thick, bake on ungreased cookie sheet in moderate oven 350° 10 minutes. Makes 5 dozen.

Mrs. Marvin Schultz - Northwood

OATMEAL BANANA COOKIES

3/4 cup shortening
1 cup sugar
1 1/2 cups flour
1 3/4 cups oatmeal
1 egg
1 cup mashed banana
1/2 cup nut meats
1/4 teaspoon nutmeg
3/4 teaspoon cinnamon
1/2 teaspoon soda
pinch of salt

Blend ingredients as given. Drop by teaspoonfuls and bake in 375° oven until done.

Elaine Nyhus - Mason City

SUGAR COOKIES *good*

1/2 cup white sugar
1/2 cup brown sugar
1 cup shortening
2 cups flour
1 egg
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon salt
1 teaspoon vanilla

Make into balls the size of walnuts. Dip in ice water, then roll in sugar. Bake in 350° oven.

Marian Mahoney - Clear Lake

WALNUT SPICE KISSES

1 egg white
2 dashes salt
 $\frac{1}{4}$ cup sugar
1 teaspoon cinnamon
 $\frac{1}{8}$ teaspoon nutmeg
 $\frac{1}{8}$ teaspoon cloves
1 cup finely chopped Diamond walnuts
Diamond walnut halves

Beat egg white with salt till stiff. Gradually beat in sugar mixed with spices. Fold in chopped walnuts. Drop from teaspoon onto well-greased cookie sheet. Top with walnut halves. Bake at 250° for 35 to 40 minutes. Makes 2 dozen.

Carrie Preston - Mason City

CHOCOLATE BROWNIES

Melt $\frac{1}{4}$ cup butter, add 4 tablespoons cocoa. Let cool, then beat in 4 eggs. Gradually add $1\frac{1}{4}$ cups sugar, 1 cup flour, 1 teaspoon vanilla and $\frac{1}{2}$ cup chopped nuts. Pour in shallow pan and bake 15 minutes in slow oven. Frost with fudge frosting. Cut in squares while warm.

(Fudge frosting on following page.)

FUDGE FROSTING

- 1 cup sugar
- 2 Tablespoons cocoa
- $\frac{1}{2}$ cup cream

Cook to soft ball stage. Cool and beat until your arm almost drops off.

Mary Sowles - Mason City

CORNFLAKE COOKIES

- 1 cup white sugar
- 1 teaspoon soda
- 1 cup raisins
- 1 cup shortening (scant)
- 1 cup cornflakes
- 2 cups flour
- 1 cup brown sugar
- 1 cup whole peanuts
- 1 teaspoon salt
- 2 eggs
- 2 cups oatmeal

Cream white and brown sugar with shortening and eggs. Sift soda and salt in with the flour. Stir in, then add rest of ingredients. Allow room on cookie sheet for some spreading.

Jessie Krall - Clear Lake

SMITH COOKIES

1 cup brown sugar
 $\frac{1}{2}$ cup shortening
1 egg
 $\frac{1}{2}$ cup raisins
 $1\frac{1}{2}$ cups flour
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
1 tablespoon cocoa
 $\frac{1}{2}$ cup hot water

Sift dry ingredients, cream sugar and shortening, add egg. Pour over all ingredients and mix well (that is, the hot water is to be poured over the mixture). Bake on cookie sheet 350°. Frost.

Mrs. L. H. Zeiger - Webster City

BROWNIES

1 cup sugar
 $\frac{1}{3}$ cup shortening
 $\frac{1}{4}$ teaspoon salt
2 eggs
2 squares chocolate
 $\frac{2}{3}$ cup flour
 $\frac{1}{2}$ cup nutmeats
 $\frac{1}{2}$ teaspoon vanilla

Mix and bake 30 minutes at 350°.

Mrs. J. P. McGrath - Mason City

COFFEE BARS

1 cup raisins
2/3 cup strong coffee
1/2 teaspoon cinnamon
2/3 cup shortening
1 cup sugar
1/2 cup walnut meats
2 eggs
1 1/2 cups sifted flour
1/2 teaspoon baking powder
1/2 teaspoon soda
1/4 teaspoon salt

Combine raisins, coffee, cinnamon and nuts and set aside. Cream shortening and sugar thoroughly. Add eggs one at a time, beating well after addition of each. Sift together dry ingredients and stir into egg mixture alternately with coffee and raisin mixture. Spread batter in oiled 10" x 15" pan with edge and bake 20 to 25 minutes at 350°. While still warm, spread with coffee glaze made by adding enough strong coffee to 1 1/2 cups powdered sugar to make a thin frosting. Cut into 36 bars when cool. These are delicious with a cup of coffee for that morning break. It's a big recipe and a very easy and fast one.

Pat Jaques - Iowa Falls

SOUR CREAM COOKIES

- 1 cup sugar
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon nutmeg
- 1 cup butter
- 2 eggs, well-beaten
- 1 cup thick sour cream

Sift together the dry ingredients. Cut in the butter with pie blender or knives. Add eggs and sour cream, gradually. Chill dough an hour or longer. Roll out, cut with cookie cutter and bake in hot oven 425°.

Gloria Remhof - Iowa Falls

FROSTED CREAMS

- 1½ cup sugar
- 1 cup shortening
- 1 cup cooked raisins
- 1 cup raisin liquid
- 2 eggs
- 1½ teaspoons salt
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- 1/2 teaspoon cloves
- 1 teaspoon soda
- 2½ cups flour

Bake in large, shallow pan 350°. Cool, frost with powdered sugar frosting. Cut in squares.

Pat Verink - Iowa Falls

CHOCOLATE BROWNIES

$\frac{1}{2}$ cup oleo or Crisco
1 cup sugar
2 eggs
2 squares baking chocolate
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
1 cup nut meats
1 cup flour

Cream shortening and sugar well.
Add eggs and continue creaming. Add
melted chocolate, salt and vanilla.
Add flour and lastly the nut meats.
Bake in a pan about $7\frac{1}{2}$ " x 11" at 300° ,
for 40 or 45 minutes.

Erma E. McCallum - Mason City

CHOCOLATE CHIP NUT BARS

Cream together:
2/3 cup shortening
2 cups brown sugar

Add:
2 eggs, slightly beaten
1 teaspoon vanilla

Sift together and add:
2 cups flour, 1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon soda

Add:
1 cup nut meats
1 package chocolate chips
Spread thin in greased pan. Bake 350° .

Joan Frascht - Charles City

PECAN CRUNCH COOKIES

- ½ cup Crisco
- ½ cup butter
- 5 tablespoons sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1 cup pecans

Mix shortening, sugar, salt and flour. Add vanilla and nuts. Shape into balls or small patties in your hands. Bake at 325° or 350° until slightly brown. Roll in powdered sugar while still warm.

Erma E. McCallum - Mason City

WHITE SUGAR COOKIES

- 1 cup oleo
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- Sift together 3 times:
- 2½ cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon soda

Cream sugar and oleo, add extracts. Beat in unbeaten eggs one at a time and beat well. Add flour, cream of tartar and soda and mix thoroughly. Using only a small portion at a time, roll to ¼" thick. Cut with cookie cutter. Sprinkle with sugar and bake on ungreased cookie sheet at 375-400° until light brown.

Faye Garthwaite - Charles City

Good OATMEAL BANANA COOKIES *4 doz*

- 1 cup sugar
- $\frac{3}{4}$ cup Crisco
- 1 egg
- 1 cup mashed banana
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- 1 $\frac{3}{4}$ cups quick rolled oats
- $\frac{1}{2}$ cup raisins or dates

Mix in order given, sifting dry ingredients together. Drop by spoonfuls on cookie sheet and bake at 325° to 350° till brown.

Erma E. McCallum - Mason City

UNBAKED COOKIES

In a large bowl mix:

- 3 cups oatmeal
- $\frac{1}{4}$ cup coconut
- $\frac{1}{2}$ cup nutmeats
- 5 tablespoons cocoa

Combine and boil 1 minute the following:

- 2 cups sugar
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup butter
- Add 1 teaspoon vanilla

Pour over dry ingredients and mix thoroughly. While hot, drop by teaspoonfuls on waxed paper. Let stand 2 hours.

Mrs. Marvin Schultz - Northwood

COCOA DROPS

$\frac{1}{2}$ cup soft shortening
1 cup sugar
1 egg
 $\frac{3}{4}$ cup buttermilk or sour milk
1 teaspoon vanilla
1 $\frac{3}{4}$ cups sifted flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cocoa
1 cup chopped nuts

Mix together shortening, sugar and egg. Stir in buttermilk and vanilla. Sift dry ingredients and stir in. Add nuts. Chill one hour. Drop by teaspoonfuls on lightly-greased cookie sheet. Cool and frost with butter icing.

Bev Angel - Mason City

QUICK OATMEAL COOKIES

$1\frac{1}{2}$ cups quick oatmeal
1 cup sugar
 $\frac{1}{4}$ cup cocoa
 $\frac{1}{4}$ cup butter or oleo
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ cup nut meats

Mix together sugar, cocoa, butter and milk and cook 5 minutes, slow boil. Remove from stove, stir in oatmeal and nuts. Drop by spoonfuls on waxed paper at once as these set fast.

Mrs. A. E. Beye - Charles City

CHOCOLATE MACAROONS

1 package chocolate chips (melt and cool)

2 egg whites - beat very stiff

Add 1 tablespoon at a time:

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

$\frac{1}{2}$ cup sugar

1 can coconut

1 teaspoon vanilla

Add cooled chocolate to egg whites and sugar. Then coconut, vanilla and dash of salt. Place brown wrapping paper on cookie sheet. Makes 30 cookies. 325° for 15 minutes.

Mrs. A. F. Jacobson - Omaha

SNICKERDOODLES

1 cup soft shortening

$1\frac{1}{2}$ cups sugar

2 eggs

2 $\frac{3}{4}$ cups enriched flour

2 teaspoons cream of tartar

1 teaspoon soda

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon almond extract

Cinnamon Mix:

3 tablespoons sugar

2 teaspoons cinnamon

Mix shortening, sugar and eggs.

Sift dry ingredients and stir into first mixture. Chill for 2 hours.

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Then form into balls the size of a walnut and roll each in cinnamon mix. Place about 2 inches apart on ungreased baking sheet. Bake 10 or 12 minutes at 400°.

Erma E. McCallum - Mason City

APPLE SAUCE COOKIES

1 cup sugar
½ cup shortening
1 cup sweetened apple sauce
1 teaspoon soda
1 cup raisins
1 cup chopped nut meats
1 egg
2 cups flour, sifted
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon salt

Cream together shortening and sugar. Add egg and beat well. Dissolve the soda in the apple sauce, then add to the creamed mixture. Fold in the flour, which has been sifted with the spices. Add raisins and nuts. Drop teaspoonfuls onto a greased cookie sheet. Bake in a moderate oven 350 to 375°.

Myrtle Holmlund - Mason City

COCOA DROPS

$\frac{1}{2}$ cup soft shortening (part butter)
1 cup sugar
1 egg
 $\frac{3}{4}$ cup buttermilk or sour milk
1 teaspoon vanilla
1 $\frac{3}{4}$ cups sifted flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cocoa
1 cup chopped nuts

Mix thoroughly shortening, sugar, egg. Stir in buttermilk, vanilla. Sift dry ingredients together and stir in. Add nuts. Chill 1 hour. Heat oven to 400° (moderately hot). Drop with teaspoon 2" apart onto lightly-greased cookie sheet. Bake 8 to 10 minutes. Frost with a chocolate icing.

Rose Zemanek - Mason City

CHOCOLATE INDIANS

- 1 cup flour
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup butter, melted
- 4 tablespoons cocoa
- 1 cup sugar
- 3 beaten eggs
- 1 teaspoon vanilla

Sift flour once, measure, add baking soda and salt and sift together 3 times. Combine butter and chocolate and cool. Add sugar gradually to eggs, beating until light and fluffy. Add chocolate mixture. Blend well. Add flour, beating until smooth. Add vanilla. Put into two greased shallow loaf pans. (Oven 350°) Cut into strips.

Rose Zemanek - Mason City

PEANUT BUTTER COOKIES

- $\frac{1}{2}$ cup white sugar
 - $\frac{1}{2}$ cup brown sugar
 - $\frac{1}{2}$ cup margarine or Fluffo
 - $\frac{1}{2}$ cup peanut butter
 - $1\frac{1}{2}$ cups sifted flour
 - $\frac{1}{2}$ teaspoon soda
 - $\frac{1}{2}$ teaspoon salt
 - 1 egg
 - 1 teaspoon vanilla
- Roll in balls, flatten with fork.
Makes 3 dozen. Bake 350° 12-15 min.

Doris H. Fitzgerald - Mason City

FATTIGMANDSBAKKELSE
(Norwegian Cookies)

4 egg yolks
1 whole egg
5 tablespoons sugar
2 tablespoons melted butter
2 tablespoons cream
2 tablespoons brandy
 $\frac{1}{2}$ teaspoon ground cardamom
Flour

Beat the eggs and sugar until very thick and light-colored. Add remaining ingredients, except flour, blend well. Gradually add flour until dough is stiff enough to roll. Turn onto a floured board and roll very thin. Cut into elongated diamond shapes. Make an inch slit in the center and pull one end through the slit. Fry in hot fat until very delicately browned. Drain on absorbent paper. Shake lightly in powdered sugar.

Myrtle Holmlund - Mason City

CHOCOLATE PECAN BALLS

$1\frac{1}{4}$ cups butter or margarine
 $\frac{2}{3}$ cup sugar
2 teaspoons vanilla extract
2 cups sifted flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cocoa
2 cups pecans

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Cream butter and sugar thoroughly. Add vanilla. Sift flour with salt and cocoa and add to creamed mixture. Chop nuts and add. Form dough into small balls and bake on buttered cookie sheet at 350° about 15 minutes. Roll in confectioners sugar while warm.

Carrie Preston - Mason City

ICE BOX COOKIES

2 cups brown sugar
1 cup shortening
3 eggs
salt
1 teaspoon soda in:
1 tablespoon hot water

4 cups flour
flavoring

Add dates, nuts, coconut or whatever you like.

Katherine Code - Mason City

FILLED COOKIES

1 cup sugar
1 cup butter
2 eggs
3½ cups flour
½ cup milk or cream
1 teaspoon soda
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla

Filling:

1 cup chopped dates or raisins
½ cup sugar
½ cup water
1 tablespoon flour
1 teaspoon vanilla
Add ½ cup chopped nuts

Cut cookies, put in filling, cover with another cookie. Press edges together. Bake.

Hazel Berry - Webster City

ICE BOX COOKIES

2 cups brown sugar
1 cup butter or lard
2 eggs
3½ cups flour
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon vanilla
1 cup nut meats

Shape in a loaf, let stand overnite, slice off and bake.

Hazel Berry - Webster City

OATMEAL CRISPIES

Thoroughly cream 1 cup shortening, 1 cup brown sugar and 1 cup white sugar. Add 2 eggs beaten and 1 teaspoon vanilla. Beat well. Add $1\frac{1}{2}$ cups flour, scant teaspoon salt and 1 teaspoon soda. Add 3 cups quick-cooking oatmeal, 1 cup black walnuts. Form in rolls and chill. Slice and bake in moderate oven. Makes about 5 dozen. "Very good."

Katherine Code - Mason City

CREAM WAFERS

1 cup soft butter
1/3 cup thick cream
2 cups sifted flour

Mix well butter, cream and flour. Chill. Heat oven to 375° . Roll out $1/8$ " thick on floured cloth-covered board. Cut with $1\frac{1}{2}$ " cookie cutter. Roll out $1/3$ of dough at a time and keep rest refrigerated until ready to roll. Transfer rounds to piece of waxed paper that is heavily covered with granulated sugar. Turn each round with spatula so that both sides are coated with sugar. Place on ungreased baking sheet. Prick with fork about 4 times. Bake 7 to 9 minutes. Cool and put 2 cookies together with filling. Makes about 5 dozen double cookies.

Filling:

Blend $\frac{1}{4}$ cup soft butter, $3/4$ cup sifted confectioners sugar, 1 egg yolk and 1 teaspoon vanilla.

Leona Johnson - Jewell

CHEESE CAKES

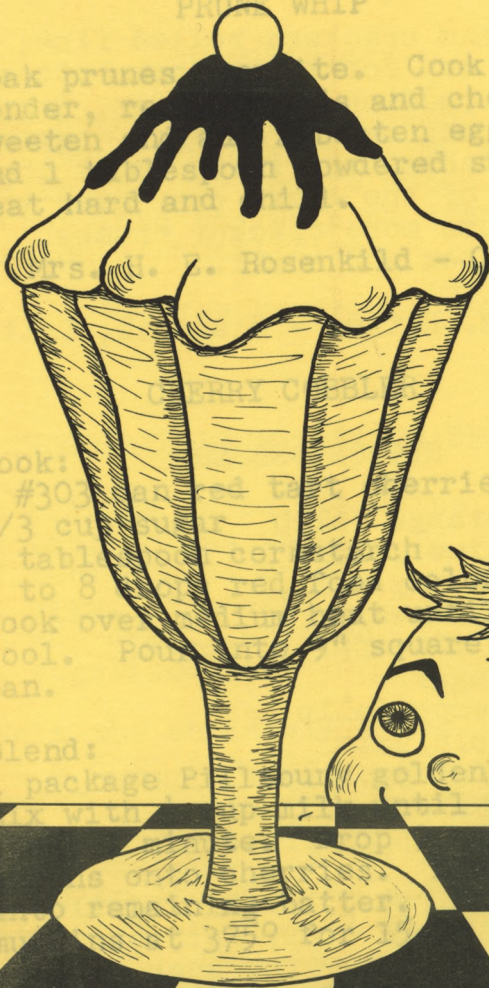
Thoroughly cream 1 cup shortening,
1 cup brown sugar and 1 cup white
sugar. Add 2 eggs beaten and 1/2
teaspoon vanilla. Beat well. Add 1 1/2
cups flour, scant 1/2 teaspoon salt and
1/2 teaspoon soda. Add 2 cups
cooking cereal, 1 cup finely
Form in rolls and fill. Bake in
bake in moderate oven. Makes about
2 dozen. "Very good."

Filling:
1/2 cup soft butter
1/2 cup cream
2 cups sifted flour
Mix well butter, cream and flour.
Roll out 1/8" thick on floured cloth-covered
board. Cut with 1 1/2" cookie cutter.
Roll out 1/2 of dough at a time and
keep rest refrigerated until ready
to roll. Transfer rounds to place
of waxed paper that is heavily covered
with granulated sugar. Turn each
round with spatula so that both sides
are coated with sugar. Place on
ungreased baking sheet. Bake 7-8
minutes. Cool and pack together to
gether with filling. Makes about
dozen double cookies.

Filling:
Blend 3/4 cup soft butter, 3/4 cup
sifted confectioners' sugar, 1 egg
yolk and 1 teaspoon vanilla.
Leona Johnson - Jewell

PRIME WHIP

Soak prunes... Cook until tender, ... and chop fine. Sweeten... ten egg whites and 1... powdered sugar. Beat hard and...



ROSE ZEMANEK
MASON CITY, IOWA
1959

DESSERTS



ROSE ZEPHRAE
LONDON CITY SCHOOL
1939

DESSERTS

PRUNE WHIP

Soak prunes overnite. Cook until tender, remove seeds and chop fine. Sweeten and add 2 beaten egg whites and 1 tablespoon powdered sugar. Beat hard and chill.

Mrs. H. E. Rosenkild - Clear Lake

CHERRY COBBLER

Cook:

1 #303 can red tart cherries

2/3 cup sugar

1 tablespoon cornstarch

6 to 8 drops red food coloring

Cook over medium heat until thickened.

Cool. Pour into 9" square or round pan.

Blend:

1 package Pillsbury golden yellow cake mix with $\frac{1}{2}$ cup milk until smooth,

about 1 minute. Drop 9 rounded table-

spoons onto cherries. Blend 1 egg

into remaining batter. Bake 6 to 8

muffins at 375° for 15-20 minutes.

Bake at 425° for 25-30 minutes until deep golden brown. Serve warm with plain or whipped cream.

Joan Frascht - Charles City

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GRAHAM CRACKER DESSERT

12 graham crackers rolled fine; save 1 cup for top. Cook butter-scotch pudding, add 2 eggs, 2 cups milk, pour over crackers. Lay a few bananas over that. Beat the whites of the eggs, pour over top, then some more cracker crumbs. Put in ice box and chill.

Irene M. Bailey - Glendale, California

RIBBON DESSERT

1 box orange jello
1 box lime jello
1 box cherry jello
3 cups hot water
 $\frac{1}{2}$ cups pineapple juice
 $\frac{1}{4}$ cup sugar
1 box lemon jello
 $\frac{1}{2}$ cup cold water
1 cup graham cracker crumbs
 $\frac{1}{4}$ cup butter, melted
2 cups whipping cream

Prepare first 3 boxes of jello separately, using 1 cup hot water and $\frac{1}{2}$ cup cold water for each. Pour into separate pans (8" x 8" x 2"). Mix pineapple juice, sugar and heat until sugar is dissolved. Remove from heat and dissolve lemon jello and remaining $\frac{1}{2}$ cup cold water. Chill until just syrupy. Mix crackers with melted butter. Press mix over bottom of long cake pan. Whip 2 cups cream

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and pour into syrupy lemon jello. Cut the firm orange, lime and cherry jello into $\frac{1}{2}$ " square cubes. Fold cubes into the whipped cream mixture and chill until firm.

Phyliss Preftakes - Mason City

CHOCOLATE REFRIGERATOR DESSERT

1 package chocolate chips
2 tablespoons sugar
2 tablespoons water
4 eggs, separated
1 cup cream, whipped
1 angelfood cake

Melt the chocolate chips in the top of a double boiler. Add sugar and water. Cool. Add the well-beaten egg yolks to the chocolate mixture. Beat eggs until stiff and fold in. Fold in the whipped cream. Break the cake into small pieces. Put a layer of cake into a 9" x 12" pan. Cover with half the chocolate, then another layer of cake and remaining chocolate. Refrigerate overnite.

Myrtle Holmlund - Mason City

CHOCOLATE ECLAIRS

Time: 40 minutes

Temperature: 450° for 15 minutes
325° for 25 minutes

$\frac{1}{2}$ cup butter
1 cup boiling water
1 cup sifted all-purpose flour
 $\frac{1}{4}$ teaspoon salt
4 eggs

1. Melt butter in boiling water
 2. Add flour and salt all at one time, stir vigorously. Cook, stirring constantly until the mixture forms a ball that doesn't separate.
 3. Remove from heat and cool slightly.
 4. Add eggs one at a time, beating hard after each addition until mixture is smooth.
 5. Fill cookie press after inserting eclair tip.
 6. Form eclairs 1" wide and 3" to 4" long, leaving an inch of space between each on a greased aluminum cookie sheet. Bake.
 7. Cut eclairs in half and fill with custard. Frost with chocolate frosting.
- Yield: 1 dozen eclairs

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CUSTARD FILLING

3 tablespoons cornstarch
1/3 cup sugar
1/8 teaspoon salt
1/2 cup cold milk
1 1/2 cups milk scalded
1 teaspoon vanilla
2 egg yolks beaten with:
2 tablespoons milk

1. Mix cornstarch, sugar, salt and cold milk.
2. Gradually add hot milk
3. Cook in double boiler until thick, stirring constantly.
4. Cover. Cook 10-12 minutes.
5. Stir some of the hot mixture over beaten yolks, then add to the custard. Stir well, add vanilla. Cool.

CHOCOLATE FROSTING

1 egg
1/3 cup melted butter
1 1/2 squares (1 1/2 oz.) unsweetened
chocolate, melted
1 teaspoon vanilla
1 1/2 cups confectioners sugar

Beat egg, add melted butter, chocolate, vanilla and confectioners sugar. Beat well.

John Fieseler - Mason City

DELICIOUS CHOCOLATE BREAD PUDDING

2 squares unsweetened chocolate
2 $\frac{1}{3}$ cups milk
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup sugar
2 eggs, separated
 $1\frac{1}{2}$ teaspoons vanilla
6 slices stale bread cut in $\frac{1}{4}$ " to
 $\frac{1}{2}$ " cubes

Add chocolate to milk, heat in double boiler. When chocolate is melted, beat with egg beater until blended. Add salt. Combine sugar and egg yolks and add to chocolate mixture gradually, stirring vigorously. Add the vanilla. Combine bread and chocolate mixture and let stand 10 to 15 minutes, stirring occasionally. Turn into oiled 1-quart baking dish, place in pan of hot water and bake 375° about 40 minutes or until almost set.

Beat egg whites until foamy and add 4 tablespoons sugar gradually, beating all the while, then continue beating until mixture stands in peaks. Pile meringue in mounds to form a border around edge of pudding and sprinkle with shaved chocolate or some crushed peppermint candy. Return to oven and bake for 12 to 15 minutes or until meringue is delicately browned. Serve warm or cold. 6 servings.

Mrs. Larry Hicks - Des Moines

FROZEN LEMON DESSERT

- 3 slightly beaten egg yolks
- 1/8 teaspoon salt
- 1/2 cup sugar
- 1/4 cup lemon juice
- 1/2 teaspoon grated lemon rind
- 3 egg whites, stiffly beaten
- 1 cup cream, whipped
- 3/4 cups crushed vanilla wafers

Combine egg yolks with sugar and salt in top of double boiler. Add lemon juice and rind and cook over hot water, stirring constantly until it thickens. Remove from heat and when cool, fold in beaten egg whites and whipped cream. Sprinkle crushed wafers over top and freeze 24 hours.

Louise Hilbrand - Iowa Falls

REFRIGERATOR DESSERT

- 1 small angelfood
- 1 package raspberry jello
- 1 cup crushed pineapple, drained
- 1/2 cup maraschino cherries, cut and drained
- 16 marshmallows, cut fine
- 1/2 cup chopped nut meats
- 2 cups whipping cream

Dissolve jello according to directions on the package, using the pineapple juice for part of the water. Chill until jello begins to thicken, then whip. Add fruits, marshmallows and

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nuts. Fold in the whipped cream. Break enough cake to cover the bottom of a dessert pan into small pieces; pour the mixture over the cake and stir together. Refrigerate several hours or overnite.

Myrtle Holmlund - Mason City

ICE BOX DESSERT

$\frac{1}{2}$ cup milk
30 marshmallows
1 cup cream, whipped
9-oz. can drained, crushed pineapple
small jar maraschino cherries (quartered)
 $\frac{1}{4}$ cup nut meats (optional)

Put milk and marshmallows in double boiler and cook until marshmallows are melted. Set aside to cool, drain pineapple and cherries. Whip $\frac{1}{2}$ pint cream. Fold the marshmallows into the cream, then the pineapple and cherries. Pour into pan that has vanilla wafer crumbs in the bottom. Top with some of the crumbs. A large grated almond bar can be used in place of the pineapple and cherries. (Grated almond bar and drained crushed pineapple together)

Mrs. Ralph Harms - Mason City

RHUBARB CRUNCH

Crumb topping:

- 1 cup sifted flour
- 3/4 cup uncooked rolled oats
- 1 cup brown sugar, firmly packed
- 1/2 cup melted butter or margarine
- 1 teaspoon cinnamon

Fruit mixture:

- 4 cups diced rhubarb
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 teaspoon vanilla
- whipped cream (optional)

Mix together crumb topping ingredients until crumbly. Press half of crumbs in greased 9" layer pan. Cover with rhubarb. In small sauce pan combine: sugar, cornstarch, water and vanilla. Cook, stirring, until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake in moderate oven 350° 1 hour. Cut in squares and serve warm, plain or with whipped cream. Makes 8 servings.

Mrs. Evelyn Soesbe - Iowa Falls

PINEAPPLE SPONGE

8 egg yolks
1 cup sugar
1 #2 can crushed pineapple
1 package lemon jello
8 egg whites
1 cup sugar
 $\frac{1}{2}$ lb. vanilla wafers
 $\frac{1}{2}$ cup butter, melted

Beat egg yolks slightly, add 1 cup of sugar and the pineapple. Cook in the top of a double boiler until mixture coats the spoon. Add jello, stir until dissolved. Beat egg whites stiff, add remaining sugar. Crush the vanilla wafers and mix with the butter. Line the bottom and sides of a mold or loaf pan with the wafer crumbs. Pour in the pineapple mixture, sprinkle remaining wafer crumbs on the top. Keep in refrigerator overnite or until firm.

Myrtle Holmlund - Mason City

JELLO DESSERT

1 package lime jello
1 package lemon jello
1 can fruit cocktail (303)
1 small can pineapple
2 $\frac{1}{2}$ cups fruit juice and water.

Heat juice and water and dissolve jello. Let stand until partially set. Whip with mixer, then add the fruit and 1 pint vanilla ice cream.

Mrs. Ralph Harms - Mason City

WALNUT PUDDING

- ½ cup walnut meats, chopped
- 1 cup stale brown bread crumbs
- 2 cups milk
- 2 tablespoons sugar
- 3 eggs
- 1 teaspoon vanilla

Scald milk, add walnut meats and bread crumbs. Simmer 5 minutes. Cool, add yolks of eggs beaten with sugar. Add vanilla and fold in beaten egg whites. Bake in buttered pan 30 minutes. Serve with vanilla sauce.

VANILLA SAUCE

- 1 tablespoon cornstarch
- 1 cup sugar
- 1 cup water
- 1 apple peeled and sliced

Cook above until apple is soft. When cool, beat in 1 cup whipped cream and 1 teaspoon vanilla.

Gertrude Wagner - Mason City

TAPIOCA DESSERT

1 medium can crushed pineapple
18 oz. jar maraschino cherries
 $\frac{1}{2}$ cup minute tapioca
1 cup sugar
8 marshmallows, small pieces
 $\frac{1}{2}$ cup nut meats, chopped
2 cups heavy cream, whipped

Drain liquid from pineapple and cherries. Add enough water to liquid to make 4 cups. Add tapioca to liquid and cook for 15 minutes. Add sugar and cool thoroughly. Stir in pineapple, cherries, marshmallows and nutmeats. Fold in whipped cream. Chill overnite before serving.

Joan Frascht - Charles City

FROZEN LEMON DESSERT

$\frac{1}{2}$ cup frozen lemonade
3 egg yolks slightly beaten
4 tablespoons sugar

Cook over slow heat or in double boiler, till it thickens. Cool.

Beat 3 egg whites very stiff, add cooled lemon mixture, then add $\frac{1}{2}$ cup cream whipped. Line pan with vanilla wafer crumbs, pour in mixture and cover with more wafer crumbs. Freeze in ice cube tray.

Mrs. Anna Hage - Jewell

BLUEBERRY DESSERT

11 crushed graham crackers

$\frac{1}{4}$ cup melted butter

$\frac{1}{2}$ cup sugar

Mix and pat into 9" x 9" pan.

2 beaten eggs

$\frac{1}{2}$ cup sugar

1 teaspoon vanilla

1 8-oz. package Philadelphia cream
cheese

Beat eggs, sugar, vanilla and cheese
together until smooth. Pour over
crust and bake 25 minutes at 375°.

Cool. Pour blueberry pie mix over
crust and top with whipped cream.

Jessie Krall - Clear Lake

GLORIFIED RICE

2 cups cold cooked rice

1 cup whipping cream

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup nut meats

1 can crushed pineapple

1 cup pineapple juice

1 package lemon jello

1 cup boiling water

Let thicken and whip. Chill in
refrigerator.

Mrs. H. E. Rosenkild - Clear Lake

PINEAPPLE DESSERT

$\frac{1}{2}$ lb. box vanilla wafers
Crush and divide into 3 parts.

$\frac{1}{2}$ cup butter, creamed with 1 cup powdered sugar. 2 egg whites beaten stiff; add to butter, sugar mixture.

Place $\frac{1}{3}$ of crumbs in bottom of pan and spread on above mixture. Cover with $\frac{1}{3}$ of crumbs.

Whip 1 cup whipped cream and add 1 cup crushed pineapple (drain part of juice). Add 1 cup cut pecan nut meats.

Spread on crumbs and then top with remaining $\frac{1}{3}$ of crumbs. Set in refrigerator overnite. Will make 12 servings. Serve with whipped cream. This makes a lovely party dessert.

Katherine Code - Mason City

APPLE CRISP

4 cups chopped apples
 $\frac{1}{4}$ cup water
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
1 cup sugar
 $\frac{3}{4}$ cup sifted flour
 $\frac{1}{3}$ cup butter

Heat oven to 350° , place apples in a shallow baking dish 6" x 10". Sprinkle with mixture of water, cinnamon and salt. Work sugar, flour and butter together until crumbly. Spread over apples. Bake uncovered about 40 minutes. Serve warm with plain or whipped cream. Serves 6.

JoAnn Golbuff - Northwood

chicken, cut up
 cup Bisquick
 1/2 spoons salt
 1/2 spoon pepper
 1/2 spoon paprika
 1/2 cup each of shortening and butter

To prepare: Dip the pieces
 in mixture of Bisquick, salt and
 pepper, paprika to coat well. Melt
 shortening in shallow baking dish
 9" x 13" x 2" in a hot oven, 425°
 remove baking dish from oven and place
 chicken skin side down in a
 layer. Bake in a hot oven 425° for
 5 minutes, turning once if desired.

Mrs. J. ... - Mason City

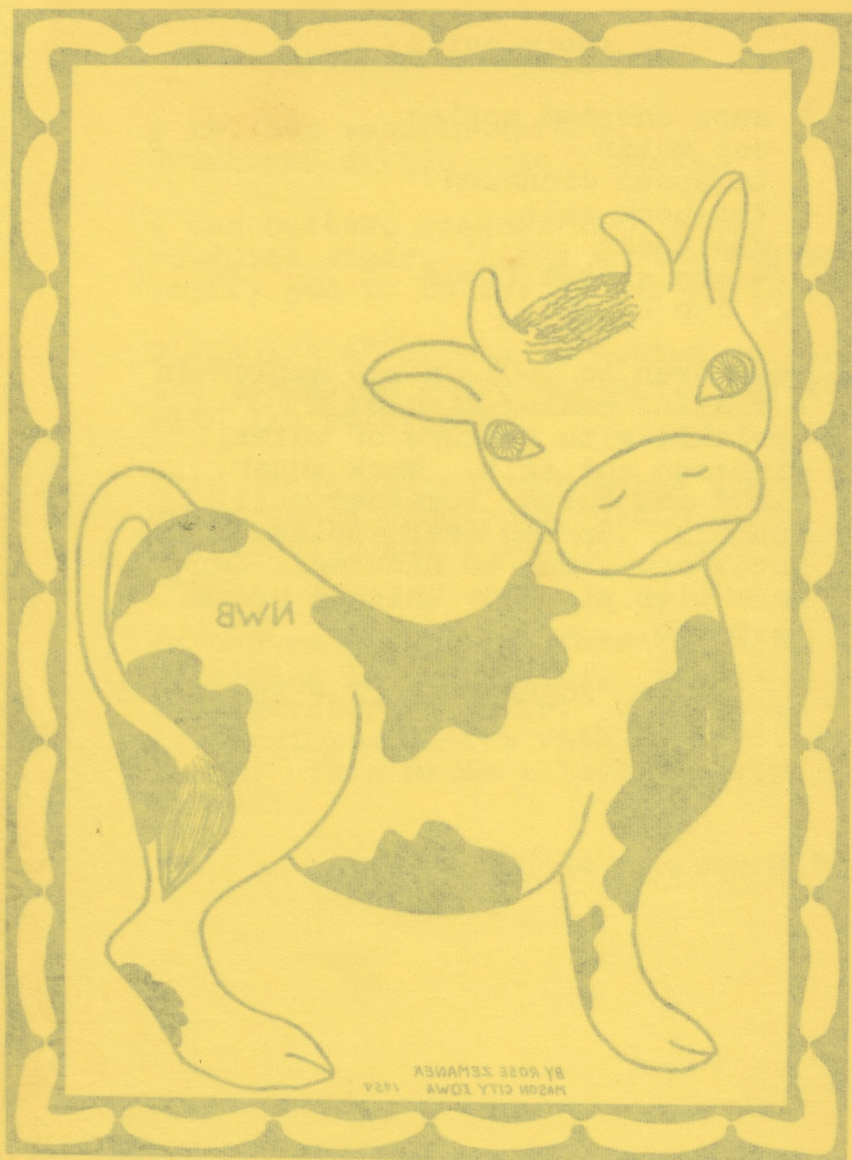
HAM MEAT LOAF

1 lb. ground ham meat
 1 egg
 or 3/4 cup bread crumbs
 small onion
 cup of more tomato juice
 little salt and pepper

Mix all together and bake at 350° for

BY ROSE ZEMANEK
 MASON CITY IOWA 1959

MEATS



MEATS

BISQUICK CHICKEN

- 1 chicken, cut up
- 1 cup Bisquick
- 2 teaspoons salt
- $\frac{1}{4}$ teaspoon pepper
- 2 teaspoons paprika
- $\frac{1}{4}$ cup each of shortening and butter

To prepare chicken, dip the pieces in a mixture of Bisquick, salt and pepper, paprika to coat well. Melt shortening in a shallow baking dish (9" x 13" x 2") in a hot oven, 425°. Remove baking dish from oven and place chicken skin side down in a single layer. Bake in a hot oven, 425°, for 45 minutes, turning once if desired.

Mrs. J. P. McGrath - Mason City

HAM MEAT LOAF

- 1 lb. ground ham loaf meat
- 1 egg
- $\frac{1}{2}$ or $\frac{3}{4}$ cup bread crumbs
- 1 small onion
- 1 cup or more tomato juice
- a little salt and pepper

Mix all together and bake at 350° for about 1 $\frac{1}{2}$ hours.

Erma E. McCallum - Mason City

HAM LOAF

1 lb. smoked ham, ground
2 pounds fresh ham, ground
1 cup dried bread crumbs, fine
2 cups tomato juice
1 cup milk
2 eggs
salt and pepper

Mix all ingredients together thoroughly. Form in individual loaves. Sprinkle more crumbs on each loaf and baste with more tomato juice once during baking. Bake in moderate oven 1 to 1½ hours. Serve with horseradish sauce, by folding 3 tablespoons well-drained horseradish into ½ cup heavy cream, whipped. Season with ½ teaspoon salt.

Mrs. A. E. Beye - Charles City

HAM LOAF

2½ lbs. ground ham
1 lb. ground veal
½ lb. ground pork
3 eggs, well-beaten
1½ cups graham crackers, rolled fine
1¼ cups milk

Mix above ingredients and form into loaf. Bake in moderate oven 325° for 2½ hours. Last half hour pour the following sauce over ham loaf:

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- 1 cup tomato soup
- 1 cup brown sugar
- $\frac{1}{2}$ cup vinegar
- 1 tablespoon dry mustard

Serves 12.

Dorothy Dall - Mason City

PINEAPPLE HAM LOAF

- $3\frac{1}{2}$ cups ground cooked ham
- $\frac{1}{2}$ lb. veal shoulder, ground
- $\frac{1}{2}$ lb. beef, ground round
- 2 cups day-old bread crumbs
- $\frac{1}{4}$ teaspoon poultry seasoning
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 egg slightly beaten
- $\frac{1}{4}$ cup catsup
- 1 medium onion
- 2 celery stalks, snipped fine
- $\frac{3}{4}$ cup milk
- 2 tablespoons snipped parsley
- $\frac{1}{2}$ cup brown sugar
- 4 pineapple slices

Put ham, veal and beef in bowl; tear bread in tiny bits, add seasoning, egg, catsup, celery and milk. Cut onion fine, add parsley. Stir lightly with fork. In bottom of 9" x 9" x 2" baking dish sprinkle brown sugar.

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Arrange pineapple slices on top of brown sugar. With spoon and spatula carefully press some of meat around the pineapple, then put rest on top. When loaf is finished baking, carefully pour off all drippings. Then to unmold loaf, place platter or bread board on top of baking dish, turn dish upside down so loaf rests with pineapple side up. Bake 1 hour in 350° oven.

Pat Verink - Iowa Falls

BAKED PORK CHOPS

Small ones are best, 1" thick. Sprinkle generously with salt and pepper and rub sparingly with dry mustard and Worcestershire sauce. Dip each chop in beaten egg, then in fine bread crumbs. Brown nicely on both sides in a skillet, containing 4 tablespoons hot fat. Arrange chops in baking pan. Spread over chops mixture of:

$\frac{1}{4}$ cup diced celery

$\frac{1}{4}$ cup diced onion

$\frac{1}{2}$ cup diced apple

Add 1 cup water to the fryings in skillet, heat to boiling, pour over chops, cover and bake in moderate oven 350° for 1½ to 2 hours.

Priscilla Swann - Mason City

RED DEVIL FRANKS

1 lb. frankfurters or wieners
4 tablespoons butter or salad oil
1 cup finely chopped onion
2 cloves garlic, minced
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $1\frac{1}{2}$ tablespoons Worcestershire sauce
 $1\frac{1}{2}$ tablespoons prepared mustard
 $1\frac{1}{2}$ teaspoons sugar
 $\frac{1}{2}$ cup chili sauce

Cook onion and garlic in fat over low heat until onion is tender, about 10 minutes. Stir frequently so as not to burn. Add all other ingredients. Continue heating about 5 more minutes. Split franks lengthwise, arrange them split-side up in shallow pan. Spoon sauce over franks and heat under broiler. Serve hot on wiener buns and pile on the extra sauce. Good.

Janie Kirstein - Mason City

PORK CHOPS

Fry pork chops until brown. Cut up carrots, onions and potatoes. Put into a roaster. Pour pork chops, grease and all, over the potatoes and bake until tender and brown.

Irene M. Bailey - Glendale, Calif.

MEAT PIE

Boil a piece of beef until tender with plenty of juice. Take the juice it is boiled in and put in a deep pan. Put in 2 potatoes sliced thin, a sliced onion, salt and pepper to taste. Put back on stove until potato and onion are done. Make a biscuit dough of 3 cups flour, 2 teaspoons baking powder, a little salt - mix with milk just so you can stir with a spoon. Then drop into the soup and put in a hot oven and brown, then serve.

Irene M. Bailey - Glendale, Calif.

SALMON BALLS

1 tall can salmon
 $\frac{1}{2}$ cup cracker crumbs
1 egg
pepper and salt

Mix in a little flour and make into balls and fry in deep fat.

Irene M. Bailey - Glendale, Calif.

MEATBALLS DELUXE

2 lbs. ground beef
1 cup unsweetened applesauce
1 cup dry bread crumbs
2 eggs
2 teaspoons salt
2 tablespoons shortening
2 cups tomato juice
a little flour
1 green pepper
1 onion
1 or 2 carrots
2 or 3 stems celery

Combine ground beef, applesauce and bread crumbs. Add salt and pepper and beaten eggs. Form into balls, roll in flour and brown in 2 tablespoons fat. When brown, put in baking pan and pour over the tomato juice and the vegetables cut up. Bake at 350° for 40 to 60 minutes. Cover while baking. This recipe makes 18 or 20 balls.

Erma E. McCallum - Mason City

MEAT LOAF

3 lbs. ground beef, ground fine
2 eggs
 $\frac{1}{2}$ pint cracker or bread crumbs
1 tablespoon sweet cream or milk
2 teaspoons salt
 $\frac{1}{2}$ teaspoon pepper
1 onion

Mix all together and bake 1 $\frac{1}{2}$ hours, basting often.

Irene M. Bailey - Glendale, Calif.

HAMBURGER DISH

Make hamburger patties, then lay in a roaster. Put dressing on top of each one, then lay another layer of hamburgers, then thicken tomato juice with flour (like gravy) and put over top. Bake until meat is done.

DRESSING FOR TOP OF HAMBURGER

Soaked bread
1 egg
a little onion
sage
pepper and salt

Irene M. Bailey - Glendale, Calif.

WILD RICE CASSEROLE

1 lb. hamburger
 $\frac{1}{2}$ cup chopped onion
Brown above.

$\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ cupped celery
Brown slightly.

Add:

1 can mushroom soup
1 can cream of chicken soup
1 small can mushrooms
 $\frac{1}{2}$ lb. wild rice, cooked

Bake 35 to 45 minutes at 350°.

Ruth Sippel - Mason City

BEST MEAT LOAF

1 lb. ground beef
 $\frac{1}{2}$ lb. ground pork
 $\frac{1}{2}$ lb. ground veal
 $\frac{1}{2}$ cup finely-chopped onion
 $\frac{1}{2}$ cup diced celery and tops
 $2\frac{1}{2}$ teaspoons salt
 $\frac{1}{8}$ teaspoon pepper
1 teaspoon dry mustard
2 beaten eggs
1 tablespoon Worcestershire sauce
4 slices soft bread, cubed
1 cup warm milk
 $\frac{1}{2}$ cup boiling water

Mix meats thoroughly. Add onion, celery and seasonings, mustard, eggs and Worcestershire sauce. Mix. Soak bread crumbs in warm milk. Add to meat mixture and mix well. Form into loaf. Place on greased shallow baking pan. Dent top with wooden spoon. Pour water around loaf. Bake uncovered in 350° oven for 1 hour. Baste with the liquid. Garnish with slices of pimento. Serves 8.

Mrs. Marvin Schultz - Northwood

"THE GERTBURGER"

1 lb. hamburger
1 can prepared Spanish rice

Brown hamburger, add the can of Spanish rice and simmer for 20 minutes.

Gert Peterson - Mason City

BAKED CHOP SUEY

- 1 lb. veal, cut in small pieces
- 2 cups onion chopped
- 1 cup celery chopped

Brown meat, onions and celery.
Add $\frac{1}{2}$ cup water and:

- 1 can mushroom soup
- 1 can chicken with rice soup
- 3 tablespoons soy sauce
- $\frac{1}{2}$ cup uncooked rice

Bake $1\frac{1}{2}$ hours at 350° .

Ruth Sippel - Mason City

MEAT LOAF

- 4 slices dry bread or toast, broken in pieces
- 1 cup warm milk
- 2 beaten eggs
- $\frac{1}{4}$ cup minced onion
- 1 lb. ground beef
- $\frac{1}{2}$ lb. ground pork
- $\frac{1}{2}$ lb. ground veal
- 2 teaspoons salt
- $\frac{1}{4}$ teaspoon pepper
- 1 tablespoon salad oil
- 1 cup chili sauce
- 1 bouillon cube
- $\frac{1}{2}$ cup hot water

Soften bread in milk, add eggs,

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onion, meats and seasoning. Mix thoroughly. Form in 8" square loaf in 9" square pan. Spread with salad oil, then with the chili sauce. Dissolve bouillon cube in the hot water, pour around loaf. Bake in moderate oven 350° 1½ to 2 hours, basting every 15 minutes. Serves 6.

Larry Hicks - Des Moines

ITALIAN MEAT LOAF

2 slices rye bread
2 slices white bread
1 medium onion
1 lb. ground beef
3 tablespoons grated Parmesan cheese
1 egg
1 teaspoon salt
¼ teaspoon pepper
2 Tablespoons butter
1 teaspoon oregano
1 8-oz. can tomato sauce

Soak bread in 1 cup water. Mix all ingredients except tomato sauce and oregano. Shape into loaf. Bake 30 minutes at 375°, then add tomato sauce by pouring over top of loaf. Sprinkle with oregano and bake 20 minutes longer. Serves 6.

Ruth Sippel - Mason City

BAKED BEANS WITH HAMBURGER

- 1 lb. lean hamburger
- 1 tablespoon fat
- 1 cup diced onion
- 1 teaspoon salt
- dash of pepper
- 2 cans (21 oz.) pork and beans
- $\frac{1}{2}$ cup catsup
- 1 tablespoon vinegar
- 1 teaspoon Worcestershire sauce
- 1 tablespoon prepared mustard

Brown hamburger in fat. Use heavy skillet. Add onion, simmer until onion is barely tender. Add remaining ingredients. Mix well. Pour into 2-quart casserole. Cover and bake at 325° for 35 minutes. Makes 8 to 10 servings.

Selna Johnson - Jewell

BARBECUE HAMBURGER

- 1 lb. ground beef
- 1 big onion, cut
- Fry together.
- 1 cup or more chopped celery
- $\frac{1}{2}$ green pepper
- 1 teaspoon salt
- a little pepper
- 8 oz. can Hunts tomato sauce
- 2 tablespoons Worcestershire sauce
- $\frac{1}{4}$ cup catsup
- 1 tablespoon vinegar
- 1 tablespoon sugar

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Simmer all together about an hour.
May be put in the oven at low heat.
Serve on hamburger buns. This may
be frozen and kept indefinitely.

Erma E. McCallum - Mason City

FRENCH LOAF CHEESEBURGERS

1 small can evaporated milk
1 egg
1½ lbs. ground beef
½ cup fine cracker crumbs
1½ teaspoons salt
½ cup finely-chopped onion
minced green pepper and a little
minced garlic, if desired.
1 15-inch loaf French bread
8 oz. of sliced processed cheese

Combine first 7 ingredients and blend
together until well-mixed. Cut bread
in halves lengthwise and shape meat
mixture to cover outside of each
half. Place loaf halves on broiler
pan and broil 5 to 7" from heat about
15 minutes or until done to taste.
Cut cheese slices in half diagonally
and arrange over top of meat. Broil
1 or 2 minutes until cheese softens.
Cut to serve 6 or 8.

Janie Kirstein - Mason City

PIZZA PIE

Add $1\frac{1}{2}$ teaspoons garlic salt to $1\frac{1}{2}$ cups Bisquick. Gradually add $\frac{1}{2}$ to $\frac{2}{3}$ cup milk and stir until flour is moistened. Knead and roll to about $\frac{1}{8}$ " thickness. Fit into 9" pie pan. Cook 1 lb. hamburger in 2 tablespoons cooking oil with $\frac{1}{4}$ cup chopped onion. Add $\frac{1}{8}$ teaspoon pepper, 1 teaspoon oregano, 1 teaspoon salt, $\frac{1}{2}$ teaspoon ground cloves. Spread mixture over dough. Sprinkle with 1 cup grated Parmesan cheese. Top with mixture of 1 can tomato paste and 2 cans water. Bake in hot oven 425° for 20 to 25 minutes.

Mrs. Rachel Crapser - Northwood

FLANK STEAK WITH SAUSAGE STUFFING

$\frac{1}{2}$ lb. bulk pork sausage
1 cup soft bread crumbs
 $\frac{1}{2}$ cup chopped onion
1 tablespoon parsley
 $\frac{1}{4}$ teaspoon baking powder
1 teaspoon sage
2 slightly beaten eggs
1 flank steak
 $\frac{1}{4}$ teaspoon salt
dash pepper
2 tablespoons fat
1 cup tomato catsup

Combine sausage, bread crumbs, onion, parsley and baking powder. Sprinkle sage over. Moisten mixture with eggs. Score steak and sprinkle with salt and pepper. Spoon stuffing on steak and sew the edges together. Brown in hot fat. Place the sewn side down in baking dish.(continued)

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Spread with catsup, cover and bake in moderate oven 350° 1 hour. Uncover and bake 30 minutes longer or until tender. Serves 6.

Kay Swenson - Mason City

BOILED DINNER

2 lbs. meat cooked until nearly done in water. Add a small head of cabbage, 6 to 8 carrots, several small onions, 8 quartered potatoes. Other vegetables can be added. Salt, pepper and 1 teaspoon sugar.

Mr. Chester Code - Mason City

X

SEVEN IN ONE DINNER

2 large raw potatoes sliced
2 carrots sliced
3 small onions sliced
4 stalks celery cut
1 #2 can peas drained
1 lb. hamburger
¼ lb. pork chopped
1 can tomatoes
salt and pepper

Place layer of vegetables in casserole in order given, season each

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layer with salt and pepper. Brown beef and pork and remove from skillet, when browned. Place on top of vegetables in casserole. Mix tomato soup with liquid from the peas and pour over all and bake 1 3/4 hours in 325° oven.

I use my electric fry pan and brown the meat and then cut the vegetables, etc., on top and only takes 1 hour to cook in fry pan.

Mrs. Claude A. Thomas - Mason City

HAMBURGER RICE CASSEROLE

- 1 lb. hamburger
- 2 onions
- 2 cups chopped celery
- 1 can mushroom soup
- 1 can cream of chicken soup
- 3 tablespoons soy sauce
- 1 cup pre-cooked rice

Brown hamburger, chopped onion and celery. Mix 2 soups and soy sauce. Either layer the hamburger mixture and rice and pour soup mixture over the top or mix everything together. Bake at 350° 1 hour.

Phyllis Preftakes - Mason City

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MEAT CASSEROLE

Brown 2 onions in butter, add 1 lb. hamburger and brown. Boil 3 cups uncooked noodles. Put half of the cooked noodles in a buttered casserole. Add meat mixture and then other half of cooked noodles on top of meat. Mix together: 1 can cream of mushroom soup and 1 cup milk and pour over top. Sprinkle with $\frac{1}{2}$ cup grated cheese and lastly add 2 beaten eggs (pour over top). Bake 30 to 45 minutes in 375^o oven.

Dorothy Zrostlik - Mason City

HAMBURGER CASSEROLE CHINESE

1 lb. $\frac{1}{2}$ ground round. Fry in oil or shortening. Add one cup celery chopped. Season meat with 1 tablespoon soy sauce, salt, pepper, chili powder, tabasco or worcestershire sauce. Add one can mushroom soup, 1 can cream of chicken soup and undiluted, put in shallow baking dish. Add one can crunchy chinese noodles on top. Bake 25 minutes at 350^o. *Good*

Mildred Turk - Mason City

JUMBO PIZZA SANDWICH

Mix all this:

$\frac{1}{4}$ cup sliced or chopped ripe olives
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{4}$ teaspoon ground oregano
 $\frac{3}{4}$ teaspoon salt
3 tablespoons finely chopped green
onion or chives
 $\frac{1}{2}$ lb. ground beef
 $\frac{1}{4}$ cup grated Parmesan cheese
6 oz. can tomato paste

14 thin slices tomatoes
1 - 8-oz. package of ready-sliced
process cheese
1 loaf of French or Vienna bread
(day old is best).

Cut bread lengthwise, spread mixture
on bread, then add tomato slices.
Place on baking sheet, spread side
up. Bake at 400° for 15 minutes.
Cut cheese slices in half diagonally.
Cover tomato slices with overlapping
slices of cheese. Return to oven
for 5 minutes, slice each sandwich
into 12 sections and serve hot. You
can make this before you are ready to
bake and pop in oven when ready.

Mrs. Glen Carson - Eldora

MEATBALLS & SPAGHETTI

Sauce:

- 1 onion, chopped
- 3 tablespoons cooking oil or fat
- 1 quart tomatoes
- 2 6-oz. cans tomato paste
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 1 tablespoon sugar
- 1 bay leaf

Very lightly brown onion in hot oil, add rest of ingredients. Cook slowly for 1 hour.

Meatballs:

- 2 pounds ground beef
- $\frac{1}{4}$ pound ground pork (note - not pork sausage)
- $\frac{1}{2}$ cup milk
- 2 well-beaten eggs
- $\frac{3}{4}$ teaspoon garlic salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 cup fine bread crumbs

Combine and form into balls about 1" in diameter. Lightly brown in hot cooking oil. Combine meatballs and sauce and cook over low heat for 15 minutes. Serve over long spaghetti. Sprinkle with grated parmesan or romano cheese to individual taste.

Hint: Keep hands wet while forming meatballs.

M. R. Kirstein - Mason City

ITALIAN SPAGHETTI SAUCE

2 cans tomato paste
2 cans tomato puree
1½ lbs. ground beef
2 cups celery chopped
2 cups onion chopped
1 clove garlic minced
1 cup chopped mushrooms
1 medium jar stuffed olives (cut
in half)
dash red pepper

Saute onions and celery and garlic
in 2 tablespoons fat - add ground
beef. When done, add to tomato paste
and puree in large saucepan. Add
rest of ingredients, simmer for at
least 1 hour. Season to taste while
cooking.

Paul Howard - Mason City

MEATBALLS AND SPAGHETTI

1 lb. ground beef
1 onion chopped
2 eggs
1 cup bread crumbs
1 tablespoon of salt

Mix as given above and make in small
meatballs and fry in a little fat
until brown. Take meat out and with
the fat in pan, make a thick gravy
with milk. To this add 1 can tomato
soup, heat and add the meatballs and

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simmer for awhile. Cook about $\frac{1}{2}$ package of spaghetti and pour over the above mixture of meat and gravy. Arrange meatballs to look attractive.

Kathryn Williams - Mason City

HUNGARIAN GOULASH

1 cup chopped onion
2 tablespoons shortening
1 lb. hamburger
 $1\frac{1}{2}$ cups chopped celery
1 package (8 oz.) macaroni, cooked
1 can tomato paste or soup
 $\frac{1}{2}$ cup chili sauce
1 can red kidney beans

Brown onion in hot fat in heavy skillet. Add hamburger and brown lightly. Add celery and simmer till tender. Drain macaroni, add paste (diluted according to directions on can), chili sauce and hamburger mix. Stir in beans. Place in casserole. If desired, buttered crumbs may be sprinkled on top. Bake about 30 minutes at 350°. Makes 8 servings.

Thelma Bramsen - Mason City

FAVORITE GOULASH OF THE JOHN MILLERS

2 tablespoons butter
2 onions
1 cup diced celery
2 pounds ground beef
1 #2 can tomatoes
salt
pepper
paprika
4 cups cooked macaroni

Melt the butter in a large skillet. Peel and chop the onions fine. Cook them in the butter till they are well browned. Add the diced celery, the meat and seasonings. When the meat is browned, add the tomatoes, cover. Let simmer slowly for about one hour. Combine with the cooked macaroni and place all in a buttered casserole. Heat in the oven just before serving. Serves 8 to 10.

Vivian Miller - Mason City

"IOWA" GOULASH

1½ lbs. ground beef
¾ cup chopped celery
1 7-oz. package cooked spaghetti or macaroni
1 can tomato sauce
1 medium onion
¼ green pepper, chopped
1 quart tomatoes
salt, pepper and sugar to taste

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Crumble beef and cook with chopped onion till almost done. Combine rest of ingredients with beef and onion and simmer for 15 minutes.

Janie Kirstein - Mason City

GOULASH

1 lb. hamburger
1 or 2 medium-sized onions
1 green medium-sized pepper
2 teaspoons chili powder
garlic salt to taste, if desired
salt and pepper to season
1 teaspoon celery seed or $\frac{1}{2}$ cup
chopped celery
2 teaspoons shortening

Brown meat, add all the above items. Simmer for 20 minutes. Add 2 cups cooked macaroni and 1 quart whole tomatoes. Let simmer as long as you desire. Serves 4 to 6.

Wilna Lanigan - Mason City

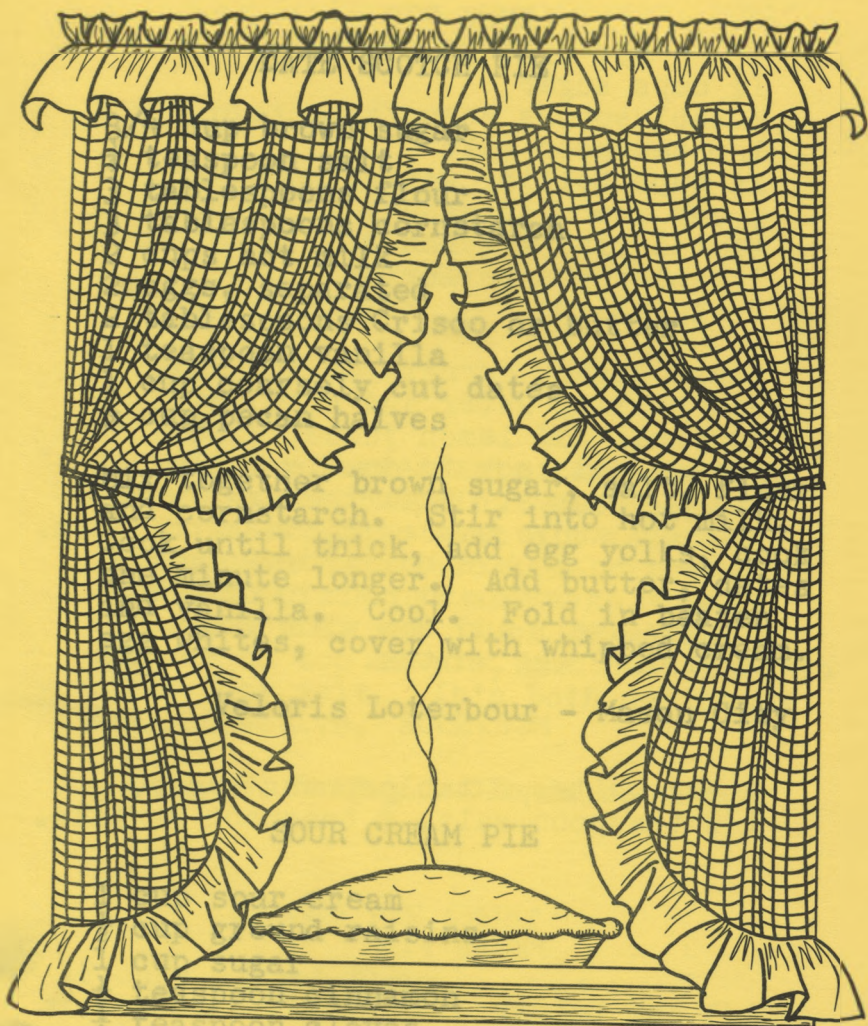
MINCE MEAT

- 2 pints cooked beef, ground (neck or roast)
- 2 pints raisins
- 6 pints apples, ground
- 1 pint suet, ground
- 1 pint currants
- 4 cups sugar
- 1 cup vinegar
- 2 tablespoons nutmeg
- 1 tablespoon salt
- 2 tablespoons cinnamon
- 1 tablespoon cloves

Cook all together until apples are clear, then can in hot, sterilized fruit jars.

Sylva Johnson - Webster City

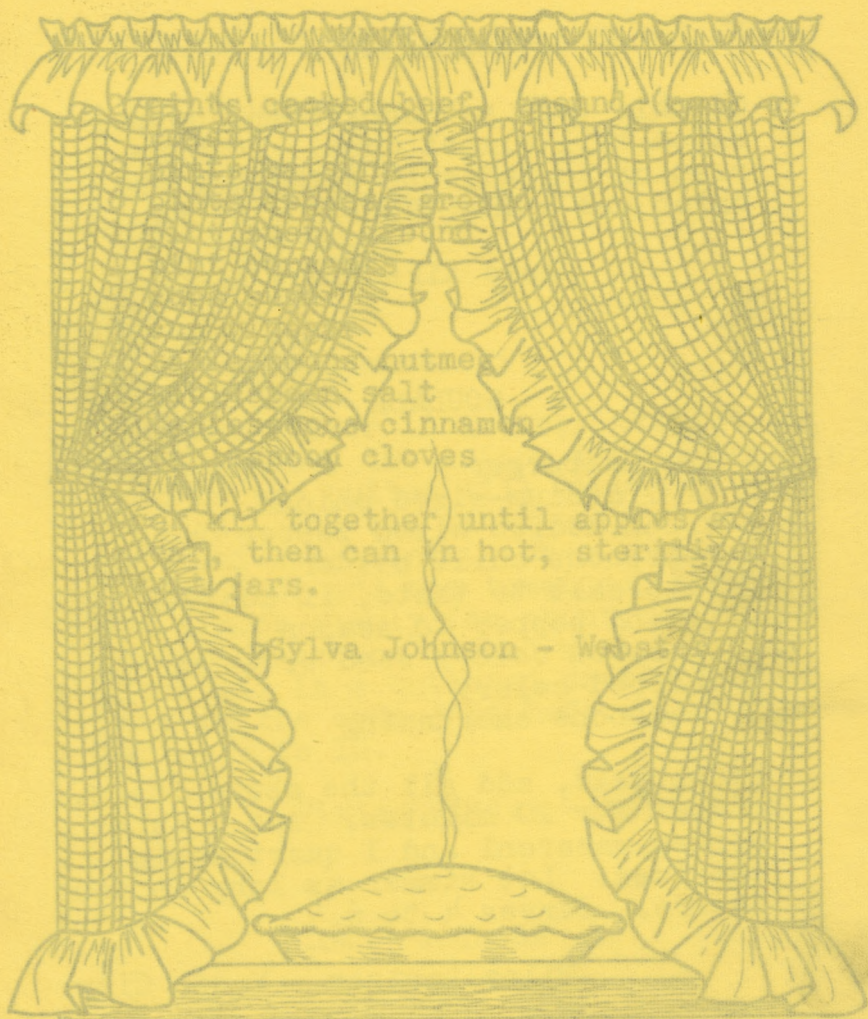
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BY ROSE ZEMANEK
MASON CITY, IOWA
1959

PIES

Ila Barr - Mason City



BY ROSE ZEMANEK
WAGON CITY, IOWA
1931

PIES

DATE SCOTCH PIE

- 3/4 cup brown sugar
- 1/4 teaspoon salt
- 3 tablespoons flour
- 3 tablespoons cornstarch
- 2 cups hot milk
- 2 eggs, separated
- 2 tablespoons Crisco or butter
- 1 teaspoon vanilla
- 1 cup coarsely cut dates
- 1/2 cup pecan halves

Mix together brown sugar, salt, flour and cornstarch. Stir into hot milk. Cook until thick, add egg yolks, cook one minute longer. Add butter, dates and vanilla. Cool. Fold in beaten egg whites, cover with whipped cream.

Veloris Loterbour - Mason City

SOUR CREAM PIE

- 1 cup sour cream
- 1/2 cup ground raisins
- 1 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 3 eggs (save whites of 2 for frosting)

Mix beaten eggs, sour cream, raisins, sugar, cinnamon and cloves and cook in double boiler, stirring constantly until thick. Pour into baked pie shell and top with meringue made of 2 egg whites.

Ila Barr - Mason City

LEMON PIE

1 $\frac{1}{4}$ cups sugar
4 tablespoons cornstarch
1/8 teaspoon salt
1 $\frac{1}{2}$ cups boiling water
 $\frac{1}{4}$ cup lemon juice
grated rind 1 lemon
1 tablespoon butter
2 egg yolks

Blend sugar, cornstarch and salt, add boiling water and stir until smooth. Add lemon juice, rind and butter and cook in double boiler 15 to 20 minutes. Beat the egg yolks and add above sauce gradually to them. Return to double boiler and cook 5 minutes. Cool and pour into baked pastry shell and top with meringue made of 2 egg whites.

MERINGUE

2 egg whites, 2 tablespoons sugar,
1/8 teaspoon salt, $\frac{1}{4}$ teaspoon vanilla.

PECAN PIE

1/3 cup butter
3/4 cup brown sugar
3 eggs
1 cup Karo syrup
1 cup pecans
1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon salt

Bake in uncooked shell.

Anna Garner - Rock Island

OLD FASHIONED PUMPKIN PIE

For 1 pie:

- 2 cups pumpkin
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ cup sugar
- 2 eggs
- 1 cup milk

Mix all dry ingredients together and beat into the pumpkin. Beat eggs, add to milk, then beat all together into a smooth custard-like mixture. Pour into pie crust and bake. To make good pie, put 10 or 12 marshmallows on top of pie, put back in oven until they melt. It's both delicious and attractive.

Irene M. Bailey - Glendale, Calif.

CRISCO PIE CRUST

- 2 cups sifted flour
 - $\frac{2}{3}$ cup Crisco
 - 1 teaspoon salt
 - $\frac{1}{3}$ cup flour mix with $\frac{1}{4}$ cup water
- Take $\frac{1}{3}$ cup flour to mix with water, add it to the rest of flour and Crisco.

Mrs. Glen Carson - Eldora

SILVER SPRINGS COFFEE SHOP
"FAMOUS PECAN PIE"

1 cup white sugar
1 cup white Karo syrup
1 cup chopped pecan meats
2 eggs
1/8 lb. butter
1/4 teaspoon salt (scant)

Cream butter and sugar; add salt, well beaten eggs, syrup and chopped nut meats - mix well. Bake in raw pastry shell 1 hour at 300°.

Doris H. Fitzgerald - Mason City

SOUR CREAM RAISIN PIE

2 egg yolks
1 cup sour cream
1/4 teaspoon cloves
1/2 cup raisins
3/4 cup sugar
1/2 teaspoon cinnamon
pinch of nutmeg

Beat egg yolks, add sour cream, sugar, cinnamon and cloves. Place raisins on bottom of unbaked crust, add mixture. Bake in moderate oven.

Dorothy Zrostlik - Mason City

CHOCOLATE CHIFFON PIE

16 marshmallows
4 5-cent almond Hershey bars
 $\frac{1}{2}$ cup milk
1 cup cream, whipped
1 pie shell (graham cracker, vanilla wafer or pastry)

Cook marshmallows, Hersheys and milk in the top of a double boiler until melted. Cool, then fold in the whipped cream. Pour into pie shell. Keep in refrigerator until serving time, then top with whipped cream, grated Bakers chocolate and diced maraschino cherries.

Myrtle Holmlund - Mason City

CHOCOLATE ALMOND PIE

18 marshmallows
 $\frac{1}{2}$ cup milk
5 almond Hersheys (5¢ size)
Melt all this in double boiler.

Let above cool, then fold into 1 cup cream, whipped. Put into graham cracker crust (9" size). Can be made weeks ahead and frozen. Allow at least 4 hours to thaw.

Mildred Haes - Iowa Falls

PINEAPPLE ANGEL PIE

1 cup crushed pineapple
1 cup sugar
1 cup cold water
2½ tablespoons cornstarch
3 egg yolks - 3 egg whites
pinch salt
lemon juice
1 cup whipping cream

Cook until thick. Let cool. Beat egg whites and fold in. Pour into baked crust and top with whipped cream and nuts.

Rose Zemanek - Mason City

REFRIGERATOR PIE

Bring to boil 1½ cups crushed pineapple, including juice. Stir in 1 package lemon jello and ¾ cup sugar. Stir until dissolved. Cool this mixture until almost stiff - whip 1 pint cream and add 1 tablespoon lemon juice. Whip gelatin mixture and fold into cream mixture. Pour into graham cracker crust. This can also be put into cake pan and cut into squares. Put in refrigerator until set (4 to 6 hours).

Jane Klein - Iowa Falls

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Carefully fold hot custard into egg whites. Put in baked pie shell and chill 3 hours.

Dena Hawkins - Iowa Falls

LEMON CRUMB CRUST PIE

Make regular graham cracker pie crust.

Filling:

12 marshmallows cut fine

1 cup whipping cream

1 tablespoon unflavored gelatine

$\frac{1}{4}$ cup cold water

$\frac{3}{4}$ cup water

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup lemon juice

Soak marshmallows in the cream 30 minutes. Soak gelatine in the $\frac{1}{4}$ cup cold water for 5 minutes. Mix the sugar and $\frac{3}{4}$ cup of water and bring to a boil. Add this to the gelatine and water, then add the lemon juice. Let cool until it begins to thicken, then fold in the cream and marshmallows which have been beaten stiff. Pour in shell and decorate with additional whipped cream.

Priscilla Swann - Mason City

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MOCK APPLE PIE

1 $\frac{1}{4}$ soda crackers.
1 $\frac{1}{2}$ cups water
1 $\frac{1}{2}$ cups sugar
1 $\frac{1}{2}$ teaspoons cream of tartar
Boil together for 3 minutes; cool.

1 teaspoon cinnamon
1 tablespoon butter

Place crackers, broken in fourths in unbaked pie shell. Pour liquid over crackers. Sprinkle with cinnamon and dot with butter. Cover with top crust. Bake at 425° for 30 minutes.

Dorothy Zrostlik - Mason City

BEST EVER BANANA PIE

Mash 2 ripe bananas, add 1 cup sugar, 1/3 teaspoon salt and 2 unbeaten egg whites. Beat until like a thick meringue, add 1/3 teaspoon almond extract. Pour into partially baked pie shell, bake until firm, in a slow oven. Top with whipped cream and nuts. Cherries or red jello may be added for a bit of color.

Elaine Nyhus - Mason City

LEMON MERINGUE PIE

6 tablespoons flour
3 tablespoons cornstarch
1 cup sugar
3 cups boiling water
3 egg yolks
1 lemon rind, grated
 $\frac{1}{2}$ cup lemon juice
1 tablespoon butter
 $\frac{1}{4}$ teaspoon salt

Mix the flour, cornstarch and sugar together, add the boiling water. Stir while adding. Stir and cook over a low flame for 15 minutes. Beat the egg yolks slightly and add part of the hot mixture to them. Mix well and return it to the remainder of the sugar and starch mixture. Stir and cook over a low flame until the egg yolks are thickened. Remove from fire, add the lemon rind and juice, butter and salt and mix well. Pour into the baked pastry shell and cover with meringue. Makes a 9" pie.

MERINGUE

3 egg whites
 $\frac{1}{4}$ teaspoon salt
6 tablespoons sugar
Beat until stiff; add flavoring or part of lemon juice.

Kathryn Code - Mason City

STRAWBERRY PARFAIT PIE

Heat:

1 cup water to boiling in 2-quart
pan

Remove from heat.

Add:

1 package lemon jello - stir until
dissolved

Add:

1 pint vanilla ice cream, cut in
pieces, to hot liquid, stirring
until melted.

Chill until mixture begins to thicken.
Fold in $1\frac{1}{2}$ cups fresh strawberries.
Turn into cooled baked pie shell.
Decorate with whole berries. Chill
until firm. Top with whipped cream
if desired.

Marian Mahoney - Clear Lake

RUM PIE

1 package lemon jello
1 cup hot water
1 pint vanilla ice cream
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{3}{4}$ teaspoon rum flavoring
2 well-beaten egg yolks
2 stiffly-beaten egg whites

(continued)

(continued)

Dissolve the jello in hot water - add ice cream and stir until melted. Chill until partially set; add nutmeg and rum flavoring. Stir in egg yolks - fold in whites. Pour into prepared pie shell and cool until set. Top with whipped cream and chopped nuts.

Jessie Krall - Clear Lake

ORANGE MALLOW PIE

24 marshmallows
3/4 cup orange juice
1 tablespoon grated orange rind
1½ cups whipping cream

Heat marshmallows, orange juice and rind in saucepan, stirring constantly, just long enough to melt marshmallows. Use low heat. Chill until partially set. Whip cream and fold into chilled mixture. Pile into baked pastry shell and chill until set, 2 to 3 hours.

Mrs. A. E. Beye - Charles City

LEMON PIE

1½ cups hot water
1½ cups sugar
6 tablespoons cornstarch
3 tablespoons butter

(continued)

(continued)

4 tablespoons lemon juice
1½ teaspoons grated lemon rind
3 eggs

Mix sugar, cornstarch and hot water and cook until thick and clear. Mix a little of the cooked mixture into the beaten egg yolks and add to the rest. Remove from fire and add the butter, grated lemon rind and lemon juice. Put in baked pie shell and cover with meringue made from 3 egg whites. Brown in moderate oven 13 to 15 minutes.

Ruth McDonald - Jewell

CHOCOLATE MERINGUE PIE

3 egg whites, ¼ teaspoon baking powder (beat stiff). Fold in 1 cup sugar, slowly. 1¼ crushed soda crackers, ½ cup chopped pecans, 1 teaspoon vanilla. Bake at 325° for 30 minutes.

FILLING:

½ cup milk, 18 marshmallows, 6 almond Hershey bars. Melt all 3 in double boiler, cool. Fold in 1 cup cream, whipped and pour over cooled meringue.

Mary Schmedika

CHOCOLATE NUT PIE

Melt $\frac{1}{2}$ lb. marshmallows with $\frac{1}{2}$ cup milk over hot water, cool well. Whip 1 cup cream and fold in. Shred or grate 2 squares chocolate and add $\frac{1}{2}$ cup chopped nuts. Pour in baked pie shell and chill several hours.

Faye Whitman - Iowa Falls

SALAD

2 packages lemon jello
1 large can pineapple (drained)
3 bananas,
10 marshmallows

HELLO!
THIS IS
GARDEN 3-9069



BY ROSE ZEMANEK
MASON CITY, IOWA 1959

SALADS

CHOCOLATE NUT PIE

Melt $\frac{1}{2}$ lb. marshmallows with $\frac{1}{2}$ cup milk over hot water, cool well. Whip 1 egg yolk and 2 tablespoons sugar. Shred or grate 2 squares chocolate and add to egg mixture. Pour mixture into baked pie shell and bake several hours.

Faye Whitman - Falls



CHARLES SCOTT
1921 ANGLICAN PRESS

SCOTT'S

SALAD

- 2 packages lemon jello
- 1 large can crushed pineapple (drained)
- 3 bananas, sliced
- 10 marshmallows, cut

Combine and cook until thick:

- 1 cup pineapple juice
- $\frac{1}{2}$ cup sugar
- 2 tablespoons flour
- 1 egg beaten
- 1 tablespoon butter

When cool, fold in 1 cup whipped cream and spread over jello. Garnish with nuts or cherry halves.

Let set in 9" x 13" pan.

Gladys Olson - Iowa Falls

SALAD

- 1 cup pineapple chunks, drained
- 1 cup Mandarin oranges
- 1 cup small marshmallows, colored
- 1 cup coconut
- 1 cup commercial sour cream

Mix all ingredients together and let stand.

Mrs. L. H. Zeiger - Webster City
Myrtle Holmlund - Mason City

AVOCADO SALAD RING

1½ tablespoons Knox gelatine
¼ cup cold water
1 cup boiling water
1¼ teaspoons salt
1 teaspoon grated onion
dash tabasco
2 tablespoons lemon juice
2½ cups mashed avocado
1 cup sour cream
1 cup mayonnaise

Soften gelatine in cold water and dissolve in boiling water. Blend in salt, onion, tabasco and lemon juice. Cool to room temperature. Add avocado, sour cream and mayonnaise. Pour into large salad ring, 8" to 10". Serve with center filled with orange and grapefruit sections, pineapple chunks and maraschino cherries.

Mrs. R. W. Baxter - Mason City

SALAD

1 package strawberry jello
18 small marshmallows
1 cup hot water
1 cup applesauce

Dissolve jello and marshmallows in hot water. Add applesauce. Pour into a pan and chill until firm. Serve with ham or pork roast.

Lil Berg - Mason City

GOLDEN FRUIT MOLD

- 2 packages orange jello
- 3 cups hot water
- $\frac{1}{2}$ cup finely chopped celery
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{2}$ pound dried apricots, soaked and ground
- 1 cup pineapple tidbits
- 2 tablespoons grated orange peel

Dissolve gelatine in hot water. Chill until partially set. Add remaining ingredients and chill until firm in ring mold. Unmold on salad greens and fill center of ring with cheese balls rolled in finely chopped nuts.

Mrs. A. E. Beye - Charles City

CREAM CHEESE SALAD

- 1 package lemon jello
- 1 package lime jello
- 1 package Philadelphia cream cheese
- 1 carton cottage cheese or can of crushed pineapple or finely chopped carrots and celery combined (optional)

In a shallow dish dissolve package of lemon jello with 2 cups boiling water. cool. Add optional ingredients and let set in refrigerator. In another bowl dissolve lime jello and add Philadelphia cream cheese. Beat well with egg beater. Let cool and pour this mixture over the hardened lemon jello mixture and return to refrigerator. Serve on lettuce leaf.

Mrs. J. P. McGrath - Mason City

PEACH SALAD MOLD

- 1 #2½ can sliced peaches
- 8 to 10 maraschino cherries
- 2 packages lemon-flavored gelatine
- 1½ cups hot water
- 1 12-oz. bottle gingerale (1½ cups)
- ¼ cup chopped walnuts

Drain peaches. Overlap slices in a 1½ quart ring mold. Outline ring with quartered cherries. Dissolve gelatine in hot water, add gingerale. Spoon a little gelatine into mold around the fruit. Chill. Chill remaining gelatine until thickened. Beat until fluffy with a rotary beater. Chop remaining peaches, fold into gelatine with nuts. Turn into mold over clear layer. Chill until firm. Unmold on salad greens.

Myrtle Holmlund - Mason City

LIME JELLO SALAD

- 1 package lime jello in 1½ cups hot water
- 14 marshmallows dissolved in hot jello
- 1 cup crushed drained pineapple
- 1 cup drained cottage cheese

Place the above in refrigerator until it sets and then fold into the above mixture ½ pint whipping cream that has been whipped. Spread into shallow pan. Cut and serve in salad squares with a cracker or salty wafer.

Janie Kirstein - Mason City

SUMMER SALAD

- 1 package lime jello
- $\frac{3}{4}$ cup hot water
- $\frac{1}{4}$ cup lemon juice
- 1 small can crushed pineapple
- 1 small cucumber, diced
- 3 tablespoons miracle whip
- 1 cup cream, whipped

Dissolve jello in hot water; add lemon juice. When beginning to congeal, add pineapple, cucumber and miracle whip. Fold in whipped cream unsweetened. Let set at least 12 hours.

Dorothy Dall - Mason City

24 HOUR SALAD

- 2 cups diced pineapple
- $1\frac{1}{2}$ cups marshmallows
- 2 cups grapes, cut in half

Dressing:

- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup whipping cream
- $\frac{1}{4}$ cup flour
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup lemon juice
- 3 eggs

Mix sugar, flour and salt. Add lemon juice, water and eggs; cook slowly until thick and creamy. Stir, cool, add whipped cream and beat. Then fold in fruit mixture.

Dorothy Zrostlik - Mason City

DRIED BEEF AND MACARONI SALAD

- 7 cups cooked elbow macaroni
- 2 4-oz. packages dried beef
- 2 cups celery
- $\frac{1}{2}$ cup sweet pickles
- $\frac{1}{4}$ cup chopped parsley
- 2 tablespoons finely chopped onion
- 4 hard cooked eggs, chopped
- 1 cup dairy sour cream
- 1 cup salad dressing
- $\frac{1}{3}$ cup milk
- $\frac{1}{4}$ cup lemon juice
- 2 tablespoons pickle juice
- 1 teaspoon pepper
- 1 teaspoon prepared mustard

Prepare 3 cups uncooked macaroni as directed on package. Drain and rinse in cold water and drain again. Cut dried beef in narrow strips. Combine macaroni, dried beef, celery, pickles, parsley, onions and eggs. Combine ingredients to make dressing, fold in macaroni mix and chill well. Serve in lettuce cup.

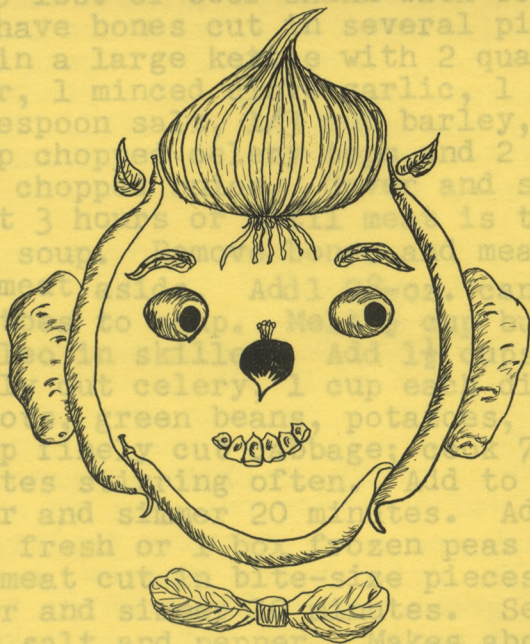
Jennie Garms - Mason City

MACARONI SALAD

- $\frac{1}{2}$ package macaroni (small wedding ring size preferred)
- 2 onions, cut in circles and separated
- 2 peppers, cut
- 4 tomatoes, peeled, drained and cut up

Combine with miracle whip.

Mildred Turk - Mason City



ROSE ZEMANEK
MASON CITY, IOWA
1959

SOUPS AND LUNCHESES

(continued)

- 7 cups cooked elbow macaroni
 2 4-oz. package dried beef
 2 cups celery
 1/2 cup sweet onion
 1/2 cup chopped parsley
 2 tablespoons white wine, chopped onion
 4 hard cooked eggs, chopped
 1 cup dairy sour cream
 1 cup salad dressing
 1/3 cup milk
 1/2 cup lemon juice
 2 tablespoons pickle juice
 1 teaspoon pepper
 1 teaspoon prepared mustard

Prepare 3 cups uncooked macaroni
 directed on package. Drain and
 in cold water and drain again.
 dried beef in narrow strips. C
 macaroni, celery, p
 parsley, onions and eggs. Comb
 ingredients to make dressing, s

City

SOUPS

MACARONI SALAD

AND

2 packages macaroni (small)
 size preferred
 2 onions, cut in circles and
 peppers, cut
 4 tomatoes, peeled, drained and

Combine with miracle whip.

Mildred Turk - Mason City

BEEF VEGETABLE SOUP

Buy 5 lbs. of beef shank with bone in; have bones cut in several pieces. Put in a large kettle with 2 quarts water, 1 minced clove garlic, 1 tablespoon salt, $\frac{1}{3}$ cup barley, $\frac{1}{2}$ cup chopped celery tops and 2 cups chopped onion. Cover and simmer about 3 hours or until meat is tender. Skim soup. Remove bones and meat, set meat aside. Add 1 28-oz. can tomatoes to soup. Melt $\frac{1}{2}$ cup butter or oleo in skillet. Add $1\frac{1}{2}$ cups finely cut celery, 1 cup each diced carrots, green beans, potatoes, and 1 cup finely cut cabbage; cook 7 minutes stirring often. Add to soup. Cover and simmer 20 minutes. Add 2 cups fresh or 1 box frozen peas and the meat cut in bite-size pieces. Cover and simmer 10 minutes. Season with salt and pepper. Makes about 5 quarts.

Norma Reynolds - Mason City

POTATO SOUP

3-4 medium potatoes, pare and quarter
6 strips bacon, cut in small pieces
2 carrots
1 onion
4 celery stalks, cut in small pieces
1 pint water
1 quart milk
salt and pepper to taste

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Cook all ingredients in pressure cooker at 15 lbs. pressure for 8 minutes, or until all vegetables are tender. Whip with electric beater for one minute. Add milk. Heat, but do not boil. May be thickened with flour, if so desired.

Drop a small piece of butter in each individual bowl.

M. R. Kirstein - Mason City

SENATE BEAN SOUP

Wash and soak overnite in large kettle 1 lb. dried beans (marrow, navy, pea or great northern) in water to cover. Next morning add water to make 5 quarts. Add a smoked ham bone with some meat on it (a sizeable hamhock may be used). Simmer about 2 hours, or until beans begin to mush. Add 3 medium potatoes, which have been cooked and mashed, 1 cup each chopped onion and celery and 2 cloves minced garlic. Simmer 1 hour. Remove bone. Cut up meat and return to soup. Then season to taste with salt and pepper. Makes about 4½ quarts.

Norma Reynolds - Mason City

(continued)

STUFFED PEPPERS

4 medium sized green peppers
2 cups cooked left over meat, ground
 $\frac{3}{4}$ cup soft bread cubes
 $\frac{1}{2}$ teaspoon salt
1 egg, slightly beaten
2 tablespoons onion, finely minced
1 can cream of tomato soup

Remove tops and seeds from peppers. Steam shells about 5 minutes. Combine remaining ingredients, using only $\frac{1}{2}$ can of soup. Mix well. Fill peppers with stuffing. Place in shallow baking pan. Bake 30 minutes in preheated 375° oven. Remove from oven and pour remaining half of soup over peppers. Return to oven and continue baking 15 minutes. Serves 4.

Gloria Remhof - Iowa Falls

SOUFFLE

Melt $\frac{1}{4}$ lb. butter and $\frac{1}{2}$ lb. Old English cheese. Spread on about 10 slices of bread (remove crusts) Fit in pan in 2 layers, grease pan. Pour over above 4 eggs, beaten, $2\frac{1}{2}$ cups milk, salt. Let stand overnite. Bake 1 hour at 325° to 350° .

Jim Angel - Mason City

(continued)

EGG SOUFFLE SALAD

Dissolve 1 package lemon jello in 1 cup hot water; add $\frac{1}{2}$ cup cold water, 1 tablespoon vinegar, $\frac{1}{2}$ cup mayonnaise, salt and pepper. Blend well with rotary beater. Pour into refrigerator freezing tray. Quick chill in freezing unit 15-20 minutes or until firm 1" from edge, but soft in center. Turn mixture into bowl; whip until fluffy. Fold in 3 diced hard cooked eggs, $\frac{1}{2}$ cup diced celery, 1 tablespoon each diced green pepper, pimento and onion. Arrange sliced hard cooked egg in loaf pan, pour jello mixture on top. Chill until firm in refrigerator (not in freezing unit) 30-60 minutes. Serves 6.

Kay Swenson - Mason City

DAY AHEAD CHEESE FONDUE

36 round butter crackers
1 teaspoon prepared mustard
1 8-oz. package sliced processed cheese
4 eggs, separated
1 tablespoon flour
2 $\frac{1}{4}$ cups milk
3/4 tablespoon onion salt
1/8 teaspoon pepper

Spread crackers lightly with mustard. Alternate layers of crackers and cheese in greased 2-quart casserole. Beat

(continued)

(continued)

egg yolks well. Blend in flour, milk and seasonings. Beat whites until very stiff. Fold stiffly beaten egg whites into milk mixture. Pour over crackers and cheese in casserole. Let stand in refrigerator overnite. Set casserole in a larger pan of hot water and bake in oven preheated to 325° for 1½ hours, or until lightly browned and firm to the touch. Serve at once. Will serve 6 to 8.

Vivian Miller - Mason City

SCALLOPED CORN

Butter a 1-quart casserole. Combine 2½ cups cream style corn, ½ cup milk, 3 tablespoons butter, melted. Thoroughly blend in: 1 cup fine dry bread or cracker crumbs, 2 tablespoons finely chopped onion, 3 tablespoons finely chopped green pepper, 2 tablespoons brown sugar. Add a mixture of 1 teaspoon salt, ¼ teaspoon Accent, ¼ teaspoon pepper. Turn into casserole. Dot with 2 teaspoons butter. Bake at 350° for 30 minutes or until light brown. Serves 6.

Mrs. Marvin Schultz - Northwood

CHILI

2 lbs. ground beef
¼ lb. ground pork (or may substitute
2 tablespoons cooking oil)
3½ cups red kidney beans (2 #300 cans)
2 medium onions, diced
1 quart tomatoes
salt, pepper, chili powder to taste

Cook beef, pork, onions in small amount of water for 20 minutes, mashing meat with fork to separate. Add beans and tomatoes, spices to taste. Go easy on the chili powder (not over a level teaspoon). Some don't like it so hot and let those who do, add it at the table.

M. R. Kirstein - Mason City

SALMON SOUP

(4 cans serves 36)

4 cans salmon
4 quarts milk
1 quart water

Shred salmon finely with a fork. Add the water and mix ½ teaspoon salt to 1 can salmon. Make thin white sauce. 4 quarts milk. When salmon and water is heated to scalding point, combine with pepper and white sauce.

Ila Barr - Mason City

CHICKEN ALMOND BAKE

- 3 cups diced chicken
- 2 cans cream of celery soup
- $\frac{1}{4}$ cup condensed milk
- 1 cup diced celery
- 1 can cream of chicken soup
- 1 tablespoon worcestershire sauce
- 1 cup slivered almonds

Combine above ingredients - put in baking dish, cover with Chinese noodles (1 large can) and bake in 350° oven for one hour. Delicious luncheon dish.

Dorothy Dall - Mason City

CHICKEN HOT DISH

- 1 large chicken cooked and boned and cut into small pieces
- 1 cup cheese (grated) - $\frac{1}{2}$ -lb. Velveeta
- 1 small glass pimento
- 1 can mushroom soup
- 1 can peas
- 1 cup broth

Mix above together, then pour 2 cups broth mixed with 1 tablespoon flour over above and bake about 1 hour in a moderate oven.

Mrs. Claude A. Thomas - Mason City

7-UP HOT DISH

1 small can Carnation milk
1 small can Swanson's boned chicken
1 can chicken gumbo soup
1 can cream of celery soup
1 can mushroom soup
1 can cream of chicken soup
2 cans chow mein noodles
 $\frac{1}{2}$ cup uncooked rice

Mix all and add noodles last. Bake at 350° for 1 hour.

Erma E. McCallum - Mason City

PEAS AND BACON HOTDISH

Drain 2 cans peas into casserole
1 cup diced fried bacon
 $\frac{1}{2}$ to 1 teaspoon finely diced onion

Cover with lightly browned in butter bread cubes. Add white sauce or cream. Bake 20 minutes in moderate oven.

"Tuff" Rohrer - Mason City

REUBEN SANDWICHES

On 1 slice of rye bread, place a thick slice of corned beef, a thin layer of sauer kraut (right out of the can) and a layer of Velveeta cheese. Top this with a slice of rye bread and grill. This strange combination is really delicious.

Janie Kirstein - Mason City

TUNA BUNS

- 1 can tuna fish
- $\frac{1}{4}$ lb. Velveeta cheese
- 3 hard boiled eggs
- 2 tablespoons sweet pickles
- 2 tablespoons olives
- 2 tablespoons onion
- $\frac{1}{2}$ cup mayonnaise

Combine ingredients making a salad, spread on hot dog or hamburger buns. Wrap in aluminum foil and bake 30 minutes at 250°.

Mrs. J. P. McGrath - Mason City

SEATTLE LUNCH

- 1 lb. hamburger
- $\frac{1}{2}$ lb. grated cheese
- 1 green pepper, diced
- 1 can whole kernel corn
- 1 can mushroom soup
- 1 can tomato soup
- 1 package spaghetti, cooked
- 1 tablespoon Worcestershire sauce
- 1 large onion, chopped
- $\frac{1}{2}$ cup cooking oil
- salt and pepper.

Brown meat and onion in oil. Combine with rest of ingredients. Bake 1 hour at 350°-375°.

Bev Angel - Mason City

GREEN BEAN CASSEROLE

1 can green beans
1 can cream of mushroom soup
1 tablespoon butter
salt and pepper
1 can french fried onions

Combine all ingredients except the onions. Pour into a greased casserole and bake in a moderate oven 1 hour. About 20 minutes before serving sprinkle french fried onions on top.

Margaret Christensen - Mason City

MACARONI AND CHICKEN LIVERS

$\frac{1}{2}$ package macaroni
 $\frac{1}{2}$ cup Parmesan cheese
2 tablespoons butter
12 chicken livers, parboiled
2 stalks celery
1 onion
1 carrot
 $\frac{1}{2}$ turnip
pepper and salt

Mince vegetables, livers fine and put them in saucepan to cook in a little butter. Blanch the macaroni; add pepper and salt and drain. Place all in layers of macaroni, vegetables and cheese in buttered baking dish. Bake until brown on top and serve hot.

Gertrude Wagner - Mason City

TOMATO MACARONI BAKE

Lightly brown in sauce pan $\frac{1}{4}$ cup chopped onion in 2 tablespoons butter or margarine. Stir in 1 can Campbells tomato soup, $\frac{1}{2}$ cup water, $\frac{3}{4}$ cup shredded cheddar cheese. Heat until cheese melts. Blend with 2 cups cooked macaroni. Pour into buttered $1\frac{1}{2}$ quart casserole. Sprinkle $\frac{1}{2}$ cup shredded cheddar cheese and 2 tablespoons buttered bread crumbs on top. Bake at 350° about 30 minutes or until nicely browned. 4 servings.

Anna Ziebart - Charles City

GREEN BEAN-ONION CASSEROLE

1 can French style green beans
1 can mushroom soup
1 cup shredded Velveeta cheese
1 can french fried onions

Drain beans and save liquid. Mix enough of liquid with mushroom soup to make consistency of medium white sauce. Add salt and pepper to taste. Alternate layers of beans, sauce, cheese and onions in buttered casserole, ending with cheese, then onions on top. Bake in 325° oven until bubbly all through. "My favorite!"

Stan Reynolds - Mason City

CASSEROLE

- 1 package macaroni
- 1 can mushroom soup
- $\frac{1}{4}$ cup milk
- 1 cup sharp cheese
- $\frac{1}{4}$ cup pimento (optional)
- 1 teaspoon onion salt
- $\frac{1}{4}$ teaspoon pepper
- 2 teaspoons prepared mustard
- 4 hard boiled eggs
- $\frac{1}{4}$ cup dry bread or cracker crumbs
- 2 tablespoons melted butter

Bake 40 minutes at 350°. Mix all ingredients excepting cheese, macaroni and sliced eggs. Place layer of macaroni, cheese and eggs in buttered casserole. Pour liquid over. Keep repeating.

Doris H. Fitzgerald - Mason City

SCALLOPED ONIONS

Slice onions and boil until tender; mix with a quantity of rolled crackers and a little milk, salt and pepper and butter. Stir well together and bake in oven until brown. Can use this recipe for corn and tomatoes also.

Irene M. Bailey - Glendale, Calif.

CHICKEN WIGGLE

1 cup cooked macaroni

Thicken with cornstarch:

$\frac{1}{2}$ cup cream

$\frac{1}{2}$ cup chicken stock

$\frac{1}{2}$ cup milk

1 tablespoon butter

Add 2 egg yolks, well-beaten, with small amount of hot mixture added.

$\frac{1}{2}$ cup celery, cooked

$\frac{1}{2}$ cup peas, cooked

1 cup diced chicken, cooked

Salt and pepper to taste

Add last ingredients to cooked mixture. Serves 4. (4 times recipe for 1 chicken) Especially good served with whipped potatoes and a jello salad.

Norma Reynolds - Mason City

MISC.

"PIONEER" BAKED BEANS

4 lbs. Northern beans
2 tablespoons baking soda
1 $\frac{1}{2}$ lbs. thick bacon
1 $\frac{1}{2}$ cups light brown sugar
1 $\frac{1}{2}$ cups white sugar
1 bottle catsup
1 bottle white Karo
3 tablespoons horseradish mustard

Soak beans all night. Drain, boil 10 minutes in water with soda. Drain but do not rinse. Cut bacon into small $\frac{1}{4}$ " chunks - partially cook bacon. Place all ingredients in electric oven or large pan and bake 4 or 5 hours at 375 $^{\circ}$ to 400 $^{\circ}$, until the beans are real done. Use plenty of water to start - real "soupy". As they cook, let the water boil off until the beans are the right thickness.

Comment:

Place beans in old fashioned bean jar, and everyone will think they taste twice as good!

M. R. Kirstein - Mason City

PRESERVED CHILDREN

Wish I had
a handy
Extension
Phone



BY ROSE ZEMANEK
MASON CITY, IOWA
1959

MISC.

"PIONEER" BAKED BEANS

4 lbs. Northern beans
 2 table spoons baking soda
 1 1/2 cups water
 1/2 cup brown sugar
 1/2 cup lard
 1 bottle catsup
 1 bottle ketchup
 3 table spoons mustard

Soak beans overnight. Drain, boil
 1/2 hour in water with soda. Drain
 in hot rice. Cut bacon into
 1/2 inch cubes. Partially cook
 in a pan. Add all ingredients in
 a large oven or heavy pan and bake
 for 5 hours at 375° to 400°, until
 beans are real tender. Use plenty
 water to keep them "suppy".
 When done, boil off
 the excess fat and thicken

ant:

bean

year

M. R. ... Mason City

35-3000 22-1000
 1911

MISCO

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bath tub.

CELERY SEED DRESSING FOR FRUIT SALAD

10 tablespoons sugar
1 teaspoon mustard
1 teaspoon salt
1 onion grated
1 cup oil (Mazola, etc.)
 $\frac{1}{2}$ cup vinegar
1 tablespoon celery seed

Beat first 5 ingredients about 20 minutes. Add vinegar slowly and lastly add celery seed. Beat well. This dressing may be used on any one fruit or combination of fruits.

Priscilla Swann - Mason City

FRENCH DRESSING

$\frac{1}{2}$ cup oil (Wesson or Mazola)
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{2}$ cup catsup
1 onion grated (size of walnut)
 $\frac{1}{2}$ teaspoon pepper
1 teaspoon salt
 $\frac{1}{2}$ cup sugar
celery seed to taste.

Put in jar and shake well.

Pat Verink - Iowa Falls

SOUR CREAM DRESSING

1 cup sour cream
1 teaspoon lemon juice
1 teaspoon prepared horseradish
 $\frac{1}{2}$ cup cucumber, peeled and grated
 $\frac{1}{4}$ cup chopped radishes
2 tablespoons chopped onion
salt and pepper to taste

Combine all ingredients and blend well.
Chill for several hours before use.

Gertrude Wagner - Mason City

SALAD DRESSING

A lightning fast salad dressing can be made by blending 2 tablespoons tomato paste with 6 tablespoons mayonnaise. Season with grated onion, a dash of chili powder and a few drops tabasco sauce. Very good with meat or fish salads.

SALAD DRESSING

2/3 cup sugar
1 cup Mazola oil
1 tablespoon salt
pinch cloves
1 tablespoon Worcestershire sauce
1/3 cup vinegar
1/4 cup catsup
grate a good-size onion

Mix in electric mixer 5 minutes.

Phyllis Norris - Mason City

CRANBERRY ORANGE RELISH

4 cups cranberries
2 oranges, quartered and seeded
2 cups sugar

Put raw cranberries and oranges through food chopper. Add sugar and mix well. Chill in refrigerator a few hours before serving. Makes one quart relish. This will keep well in refrigerator for several weeks.

Rose Zemanek - Mason City

BARBECUE SAUCE

3/4 cup catsup
3/4 cup water
2 tablespoons vinegar
1 tablespoon Worcestershire sauce
3 tablespoons brown sugar
1 teaspoon each of:
salt
red pepper (or $\frac{1}{2}$ teaspoon if desired)
black pepper

2 teaspoons chili powder
2 tablespoons liquid smoke

Combine ingredients and use for
barbecue ribs, pork loin, etc.

Elaine Nyhus - Mason City

SAUCE FOR SPAGHETTI

10 onions
1 green pepper
1 can tomato soup, 1 can water
1 can tomato puree, 1 can water
1 can tomato paste, 1 can water
1/8 lb. butter
salt to taste

Simmer over a slow flame for at least
6 hours before serving. Will become
quite thick.

R. J. Busby - Des Moines

BARBECUE SAUCE

1 cup thick tomato soup
1 or 2 teaspoons prepared mustard
1 teaspoon Worcestershire sauce
1 tablespoon vinegar
 $\frac{1}{2}$ teaspoon onion salt
 $\frac{1}{2}$ teaspoon celery salt
dash cayenne pepper
 $\frac{1}{2}$ teaspoon salt
dash black pepper

Combine, let simmer for 10 minutes.

Doris H. Fitzgerald - Mason City

BARBECUE SAUCE

2 small onions, finely chopped
2 tablespoons vinegar
2 tablespoons Worcestershire sauce
1 teaspoon chili powder
 $\frac{3}{4}$ cup water
 $\frac{3}{4}$ cup catsup
1 teaspoon salt

Mix all ingredients in a heavy skillet.
Cover and simmer about 45 minutes.
Keep in covered container in refrigerator to be used as needed.

Mrs. Rachel Crapser - Northwood

SPARE RIB BARBECUE SAUCE

2 tablespoons brown sugar
2 tablespoons prepared mustard
1 cup catsup
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon pepper
1 cup juice (either fruit or pickle)
2 tablespoons flour
 $\frac{1}{2}$ cup chopped onion
1 tablespoon fat
1 teaspoon salt
2 tablespoons Worcestershire sauce

Saute onions in fat until brown, add remaining ingredients and simmer for 20 minutes.

Pat Verink - Iowa Falls

BLEU CHEESE DIP

Crush a small amount of bleu cheese in a small bowl, add about $\frac{1}{4}$ cup evaporated milk, a dash of Worcestershire sauce and probably $\frac{1}{3}$ to $\frac{1}{2}$ cup Miracle Whip. Blend together well. This is good on any kind of salt wafer or potato chip.

Janie Kirstein - Mason City

SHRIMP CHEESE DIP

- 1 can shrimp (shredded)
- 2 small Philadelphia cream cheese or
1 large
- 2 tablespoons horseradish
- 2 tablespoons catsup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon French dressing
- 2 tablespoons mayonnaise
- $\frac{1}{2}$ teaspoon onion juice
- $\frac{1}{4}$ teaspoon dry mustard
- little lemon juice
- little garlic salt

Whip in electric mixer. Real good.

Anna Garner - Rock Island

PUNCH

- 1 12-oz. can lemonade
- $\frac{1}{2}$ 6-oz. can frozen orange juice
- 1 cup pineapple juice
- 1 can frozen pineapple juice, small
- 2 quarts white soda

Add water as recipe on each can of frozen juice. Serves 30 to 40.

Faye Whitman - Iowa Falls

CANDIED APPLES

4 or 5 crisp apples (Jonathan)
 $\frac{1}{2}$ cup sugar
1 cup water
 $\frac{1}{4}$ to $\frac{1}{2}$ cup "red hots" candy

Core and pare apples completely. Place apples close together in a small pan with other ingredients. The more "red hots" the more cinnamon flavor. Cover and cook over low flame or medium oven 30 minutes or until tender, turning once.

Mrs. C. B. Wolfmeyer - Omaha

HOME MADE NOODLES

4 tablespoons milk
2 beaten eggs
1 teaspoon salt
2 cups flour
 $\frac{1}{3}$ teaspoon double acting baking powder

Add flour to make a light dough. Roll lightly on floured surface. Let dry a couple of hours. Cut into strips, stack strips and slice into $\frac{1}{8}$ " noodles. Makes a light, fluffy noodle. Can be made into a stiff dough and rolled very thin, if you like them that way.

M. R. Kirstein - Mason City

JELLO JAM

5 cups rhubarb, cut up, dry
4 cups sugar
cook 12 minutes and remove from
stove and add 1 package jello, any
flavor.

Gertrude Wagner - Mason City

HINT:

When making strawberry jam, pour
boiling water through 1 quart of
cleaned strawberries to set color.
Use your own favorite jam recipe.

Gertrude Wagner - Mason City

GELATIN POPCORN BALLS

Boil 1 cup light syrup with $\frac{1}{2}$ cup
sugar 1 minute. Add 1 package of
your favorite jello and $\frac{1}{2}$ lb. salted
peanuts, chopped. Pour over 9 cups
popped corn. Form into $1\frac{1}{2}$ " balls.

Gertrude Wagner - Mason City

"When bored, try some homemades
collected from friends over the
years."

Gertrude Wagner - Mason City

THICK HOT CHOCOLATE SAUCE

$\frac{1}{2}$ cup cocoa
1 cup boiling water
1 tablespoon flour
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup sugar
1 tablespoon butter
 $\frac{1}{2}$ teaspoon salt

Blend cocoa, flour and sugar. Add boiling water and stir until smooth. Cook slowly for 2 minutes. Add vanilla, butter and salt and serve over ice cream or cake.

UNCOOKED STRAWBERRY JAM

$1\frac{1}{2}$ quarts ripe strawberries
6 cups sugar
2 tablespoons lemon juice
1 bottle liquid fruit pectin

Wash and hull berries and crush them completely. Add sugar and lemon juice and stir until sugar is dissolved. This will take about 3 minutes. Stir in pectin quickly, but thoroughly. Ladle quickly into glasses or freezer containers and cover at once with lids. Let stand 24 hours, then store in freezer. Or if jam is to be used within 2 or 3 weeks, it can be stored in refrigerator. Makes $4\frac{1}{2}$ lb. jam - about 9 medium glasses.

ELEPHANT'S EAR

1 part French vermouth
1 part Dubonnet
1 part gin

Stir with cracked ice and strain.
Common cause of seeing Pink Elephant
Ears.

MARTINI - DRY

1 part French vermouth
4 parts dry gin

Stir with cracked ice, strain and
serve with stuffed olive.

The reason gin, vermouth, ice and
olives were invented.

John Fieseler - Mason City

MARTINI

1 olive
1 dash vermouth
1 or 2 drops bitters

Fill glass with gin.

Bigger the glass, the better!

Al Richter - Mason City

THICK BROWN SOURS

The sour is a cocktail with an un-sweetened attitude toward life. Or, as the old saying goes, "One for strength and 2 for sweet, three for sour and four for weak!" - being the proportions of the liquor, sugar, lemon juice and water.

Sours should be made with freshly squeezed or frozen juice and you may vary the sourness according to your taste. Thus some may prefer one part lemon to six parts whiskey, or vice versa. May we remind you, the vicer the versa!

SUNDAY MORNING WEEK-ENDER

1½ jiggers Cognac
½ jigger Port wine
1 pony black coffee
1 whole egg
½ teaspoon sugar

Shake on cracked ice and you'll be all right by Wednesday.

COFFEE

½ jigger Brandy
½ teaspoon powdered sugar
1 egg
1 jigger Port wine

Break egg in mixing glass, add rest of ingredients. Shake with cracked ice and strain. (continued)

(continued)

There is no coffee in it, only looks like it. Will not keep you awake.

"May I fix you a Bromo-seltzer?"

"Heavens, no! I couldn't stand the noise!"

HOUSEHOLD HINTS

Dip the bottoms of cans of cleaning powder in paraffin wax and they will not rust the shelves.

Do not keep cake and bread in the same box as the cake will absorb the moisture from the bread.

To keep cookies moist and fresh, place a slice of bread between layers of cookies.

To prevent a cake from sticking to the plate, sprinkle the plate with powdered sugar.

A really delicious whipped cream substitute can be made by adding a sliced banana to the white of an egg. Beat with an egg beater until stiff. The banana will completely dissolve.

HOUSEHOLD HINTS

Sprinkle a handful of coffee over fish in your refrigerator and there will be no noticeable odor.

To cut off the top of a small glass bottle to make a vase, wet a piece of string with kerosene. Tie it around the bottle just where you want it cut. Ignite the string and allow to burn all the way around the bottle. Dip bottle in cold water and the top will drop off, leaving a clean, even break.

To remove a white spot from mahogany furniture caused by a wet glass, smear the spot with a thick coat of vaseline and allow to stand a few days. When the vaseline is wiped off, the stain will have disappeared.

Place a piece of glass over the cook book when it is open on the table and the leaves will not become soiled.

Removing broken yolk: When breaking eggs for cake, if a bit of yellow mixes with the white, dip the corner of a soft cloth in warm water, wring dry and touch to the offending yolk, which will cling to the cloth and be easily removed.