

East Clermont Lutheran



Cook

Book

Mrs Richard Miller

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Kitchen Prayer

Bless my little kitchen, Lord,
I love its every nook
And bless me as I do my work
Wash pots and pans and cook.

May the meals that I prepare
Be seasoned from above
With Thy blessings and Thy grace
And most of all — Thy love.

Amen

Standard Abbreviations

c. — cup	doz. — dozen
t. — teaspoon	sq. — square
T. — tablespoon	pkg. — package
oz. — ounce	min. — minute
lb. — pound	hr. — hour
pt. — pint	
qt. — quart	
gal. — gallon	

How Much Is In A Can?

8 oz. — 1 c.	No. 3 — 4 c.
No. 2 — 2½ c.	No. 303 — 2 c.
No. 2½ — 3½ c.	No. 300 — 1¾ c.
No. 1 tall — 2 c.	No. 10 — 12½ c.

Substitutions

- 1 sq. unsweetened chocolate — 3 T. cocoa plus ½ T. shortening
- 1 T. cornstarch (for thickening) — 2 T. flour
- 1 c. sifted all-purpose flour — 1 c. plus 2 T. cake flour
- 1 c. sifted cake flour — 1 c. minus 2 T. sifted all-purpose flour
- 1 t. baking powder — ¼ t. soda plus ½ t. cream of tartar
- 1 c. sour milk — 1 c. sweet milk plus 1 T. lemon juice or vinegar
- 1 c. canned tomatoes — 1½ c. fresh cut-up tomatoes simmered 10 mins.

Norwegian Table Prayer

I Jesu navn gaar vi tilbords
At spisse og drikke, paa dit ord
Dig Gud til aere, os til gavn
Saa faar vi mad i Jesu navn. Amen

Morning Prayer

Now as I arise today
I shall not forget to pray;
In my work and in my play
Be Thou with me all the day.
Amen

Evening Prayer

Thank you, Jesus, for this day
You have kept me all the way.
Dearest, Jesus, through the night
Love and keep me 'till morning light.
Amen

We hope you will enjoy our Cook Book. Should you wish additional copies, send \$2.00 plus 25c for mailing to:

Mrs. Eugene Thorson, Clermont, Iowa, 52135

Brief History of East Clermont Congregation 1851 - 1966



The East Clermont Lutheran Congregation had its beginning very soon after the first Norwegian settlers came to what is now areas in northwestern Clayton County and northeastern Fayette County, Iowa.

Divine services were first held in the home of Kittel Groth July 11 and 12, 1851. At this time the Clermont parish was organized temporarily, but this organization became permanent. That parish extended from Gunder on the east, to the Clermont Valley on the west and south to the Turkey River. There were forty or fifty families on the membership list.

The services continued to be held in the homes until 1855 when a schoolhouse-like structure of logs with board siding was built. This was the house of worship until the large brick church was built in 1876. It cost about \$9,000. This is the building which to this day is the church home of the East Clermont Congregation.

The original parish has been divided several times down through the years, but the Congregation humbly prides itself in that Highland Lutheran, West Clermont Lutheran and Elgin Lutheran are outgrowths of East Clermont. To God belongs the glory.

The East Clermont church, a stately structure, with beautiful surroundings, now 90 years old, is truly a rural church. It has been well cared for during the years and has undergone many improvements to

meet the demands of the activities centered around the church. In 1915 the entire church basement was excavated in order to provide for a suitable assembly room. In 1962 a new addition, including an educational unit, new entry and a hallway, was added. With this building and the help of God the members of the Congregation hope to have adequate room to carry on the activities which help make good Christian citizens for our country and for His Kingdom.

“The Lord has done great things for us; whereof we are glad”.

Psalm 126:3



My Debt of Gratitude

I owe a debt of gratitude To those who went before,
The sturdy pioneers who came From Norway's rocky shore,
Who on the hillsides made their homes In humble huts of sod,
While on the highest hill they built A stately house to God.

I owe a debt of gratitude That faithful pastors gave
Their lives to tell their fellow men How Jesus came to save;
In deepest woods, on hillside trail They labored, suffered, died,
To tell of God's great love to man, And Christ, the crucified.

I owe a debt of gratitude To every one who taught
A child to know the Father's will, And how he's dearly bought;
To all who worked with faithfulness, Through happiness and tears,
Within my own beloved church Through more than a hundred years.

I'll pay my debt of gratitude To those who went before
By never yielding up my place, Though weary and footsore,
With faithfulness I'll work, and walk The way the fathers trod;
Some day I'll thank the pioneers In heaven at home with God.

“I was glad when they said to me, ‘Let us go to the house of the Lord!’ ”

Psalm 122:1



Our Pastor, Roger W. Peterson, Kari, Mrs. Peterson, Kent and Miri

16th Chapter of Exodus

Verse 18 “. . . he that gathered much had nothing over, and he that gathered little had no lack.”

Verse 15 “. . . And Moses said to them, ‘It is the bread which the Lord has given you to eat.’”

The children of Israel were not permitted to journey to the Promised Land without food. The Lord provided quail and bread for them to eat. He uniquely took care of His beloved. The need was filled and they lacked nothing. He miraculously provided sufficient amounts of nourishment.

We trust that this Cookbook and His Divine Word will satisfy and provide you with adequate daily nourishment. We hope that you will use both this book and His Book to feed your body and soul.

May we say “thank you” to the people who patiently put this book together and to the many friends, members and former members who contributed their best recipes. We are also grateful to Alvin Erickson for the artwork. It is the desire and wish of the American Lutheran Church Women of East Clermont that you find helpful recipes and enjoyment in this Cookbook.

God’s richest blessings,
Pastor Roger W. Peterson

MEMBERS OF THE EAST CLERMONT ALCW, 1966

Mrs. Almer Amundson	Mrs. Elmer Larson
Mrs. Clarence Amundson	Mrs. LaVerne Larson
Mrs. Martin Amundson	Mrs. Oliver Larson
Mrs. Norman Amundson	Mrs. Don Lamborn
Mrs. Roger Amundson	Mrs. George Lauer
Mrs. Wayne Amundson	Mrs. Oscar Lien
Genevieve Anderson	Mrs. Ewald Lyngaas
Mrs. Henry Anderson	Mrs. Helmer Lyngaas
Mrs. William Bacon	Mrs. Eldred Neuhring
Mrs. Joe Baker	Mrs. Richard Neumann
Mrs. Justin Baker	Mrs. Glen Odegard
Mrs. Lonnie Baker	Mrs. Aines Olson
Mrs. Orville Berg	Mrs. Clifford Olson
Mrs. Helga Bilden	Mrs. Irene Olson
Mrs. Millard Bilden	Mrs. Lila Olson
Mrs. Tilpher Bilden	Mrs. Loren Olson
Mrs. Kenneth Blockhus	Mrs. Olivia Olson
Mrs. M. J. Blockhus	Mrs. Quinton Olson
Mrs. Hubert Cummings	Mrs. Rose Olson
Mrs. Alvin Erickson	Clara Peterson
Mrs. Ben Erickson	Mrs. Clarence Peterson
Mrs. George Frieden	Myrtle Peterson
Mrs. Gust Gilbertson	Pearl Peterson
Mrs. Millard Gisleson	Helen Reinhart
Mrs. Emma Gunderson	Mrs. Glen Reierson
Mrs. Merrill Gunderson	Mrs. Norris Reierson
Mrs. Alvin Halverson	Mrs. Ole Reierson
Mrs. Gerhard Halverson	Mrs. Orvin Reierson
Mrs. Julia Halverson	Mrs. Eugene Rose
Mrs. Bernard Hanson	Mrs. Amanda Ruroden
Mrs. Randine Hanson	Mrs. Kenneth Ruroden
Mrs. Arthur Helgerson	Mrs. Gerald Schneider
Mrs. Clara H. Helgerson	Mrs. Irene Speece
Mrs. Clara M. Helgerson	Mrs. James Taylor
Mrs. Harry Helgerson	Mrs. Sylvan Taylor
Mrs. Julia Helgerson	Mrs. Alphie Thorson
Mrs. Ernest Holt	Mrs. Charles Thorson
Mrs. Ed Johnson	Mrs. Eugene Thorson
Mrs. Karl Klemp, Jr.	Lizzie Thorson
Mrs. Julia Landsgard	Mrs. Andrew Watrud
Mrs. Agnes Larson	

Former pastor's wives:

Mrs. A. O. Nessel
Mrs. S. B. Knudsen
Mrs. Peter Humlie
Mrs. John D. Kronlokken
Mrs. E. W. Hilgemann

At present:

Mrs. Roger Peterson,
Pastor's wife

Foreign

Specialties

"Man shall not live by bread alone, but by every word that proceeds from the mouth of God." Matthew 4:4

LEFSE

- 5 c. potatoes (mashed)
- 3 T. melted butter
- 1 t. salt
- 2 c. flour

Cool mashed potatoes and add other ingredients. Roll thin and bake on lefse grill.

Luella Gilbertson

LEFSE

- $\frac{1}{4}$ c. sugar
- 4 c. milk (boiling)
- 8 c. flour
- 1 c. butter
- 2 t. salt

Pour over the flour the boiling milk. Roll and bake on lefse plate.

Helen Reinhart

POTATO LEFSE

- 5 c. riced potatoes
- $\frac{1}{2}$ c. half & half
- 3 T. butter
- 2 c. flour
- 1 t. salt

Be sure to cool first 3 ingredients before adding flour. Roll thin and bake.

Mrs. Julia Helgerson

Mrs. Elmer Larson

Mrs. Clarence Peterson

FLAT BREAD

- 1 c. cold sweet milk
- 2 c. white flour
- 1 c. corn meal
- 1 t. salt
- 3 good T. lard

Mix flour, cornmeal, salt together. Add lard and mix well. Add milk and mix together real good. Roll out thin. Bake on lefse baker until golden brown on low heat.

Agnes Bilden

GOOD FLAT BREAD

- $2\frac{1}{2}$ c. graham flour
- $2\frac{1}{2}$ c. white flour
- $\frac{1}{2}$ c. corn meal
- $\frac{1}{2}$ c. shortening
- 1 t. salt
- 2 T. sugar
- $2\frac{1}{2}$ c. boiling water

Mix all dry ingredients, pour over the boiling water. Bake on slow lefse iron.

Mrs. Joe Baker

HARD LEFSE

- 8 c. flour
- 2 c. sweet milk
- 1 c. coffee cream
- 4 T. sugar
- 3 t. salt

Scald milk and cream. Add sugar and salt. Pour over flour, mix and cool. Roll and bake on top of stove. Turns real hard. Cover and store. Will keep a long time. When you want to use some of this lefse, dampen with water and cover in cloth for a while before serving.

Mrs. Orvin Olson

LEFSE

- 1 c. cream
- 1 c. water or milk

Let this come to a boil. Pour over 3 c. flour, 1 t. butter, 2 t. sugar and salt to taste. Mix 6 to 8 min. Let stand until cold. Roll a small portion very thin and round as for pie crust. Bake on lefse griddle until light brown, turning frequently so as not to scorch. When baked, fold and place between clean cloths to prevent them from becoming dry. Can be buttered while still hot. Serve cold with butter.

Mrs. Ben Erickson

Mrs. Fred Pfister

BETTY'S FLAT BREAD

- 1 c. flour
- 1 T. lard
- 1 t. salt

Make like pie crust. Add boiling water to make a stiff dough (the less water the better). Roll out on graham flour (the flaky kind.) Bake on cookie sheets at 375°.

Mrs. Arthur Helgerson

FLAT BREAD

- 2 c. scalded milk
- 2 c. corn meal
- 2 T. lard
- dash of salt
- flour to make dough

Scald milk, while still hot add the corn meal, lard and salt. Let get completely cold then add flour. Take 1 T. of dough and roll thin and bake on lefse plate or stove. Put in oven to dry and get crisp.

Mrs. Helga Bilden

FLAT BREAD (Shingle Bread)

- 2 c. flour
- 2 c. whole wheat
- 1 c. oatmeal
- ½ c lard
- 2 c. hot water
- 1 t. salt

Mix well and roll thin. Can be baked either on a grill or in the oven.

Mrs. Helen Blockhus
(Helen Thorson)

FLAT BREAD or SHINGLE BREAD

- 2 c. flour
- 1 c. yellow corn meal
- ¼ c. lard
- pinch of salt
- 1 c. boiling water or enough to make a moist dough.

Myrtle J. Peterson

MOTHER'S FLAT BREAD

- 3 c. whole wheat flour
- 1½ c. white flour
- 3 c. boiling water
- 3 T. lard
- salt — cool thoroughly

Use more flour so it won't stick to rolling pin. Roll very thin and bake on lefse plate. Then dry in oven, about 250° until crisp.

Pearl Peterson

NORWEGIAN FLAT BREAD

- 1 c. buttermilk
- 1 t. soda
- 1 t. salt
- 3 T. sugar
- ¼ c. soft shortening
- 1 c. white flour
- 1 c. whole wheat, graham or rye flour

Add soda to buttermilk and add other ingredients. Take a small ball and roll very thin. Bake on ungreased cookie sheet in moderate oven. Start on lowest grate and move to top grate.

Mrs. Bernard Hanson

KRUMKAKE

- 1 c. sugar (scant)
- 3 eggs well beaten
- ½ c. melted butter
- 3 T. water
- ½ t. baking powder
- 1 c. flour
- nutmeg

Mrs. Clara H. Helgerson

OSTLIE FAMILY KRINGLES

- 1 c. sugar
- 1 c. butter
- 1 egg
- About 2 c. flour (enough to roll)

Cream sugar and butter. Add egg. Add enough flour so that a ball of dough can be rolled out into the shape of a pencil. Tie in a knot. Bake on ungreased cookie sheet at 350° for 8 to 10 min.

Mrs. Alpie Thorson

KRUMKAKE

- 3 eggs, beaten
- ½ c. sugar
- ½ c. butter, melted
- ½ t. vanilla
- ⅔ c. plus 1 T. flour
- dash of salt

Method: Separate eggs. Beat whites well. Drop egg yolks in and beat well. Add sugar and beat again. Add vanilla and flour. Add butter last. Bake on krumkake iron until toasty brown and roll up.

Clara M. Peterson

KRUM KAKE

- ½ c. butter
- 2 eggs beaten
- 1 scant c. milk
- 1½ c. flour
- 1 scant c. sugar

Cream shortening. Add sugar, milk and flour, one egg at a time, beating after each. Drop by teaspoonful on a hot Krumkake iron. When baked shape while still warm around a horn shaped tube.

Mrs. William Bacon

SANDBAKKELS (Sand Cakes)

Cream together 1 c. sugar, 1 lb. butter and ½ t. salt. Add 1 egg and flour enough to make stiff dough (4 to 4½ c. flour). Press quite thin in small patty tins. Prick each with a fork in bottom before baking. Bake at 350° to 375°.

Mrs. Gussie Miller

KRUM KAGA

- 3 eggs beaten
- ½ c. butter or oleo, melted
- ¾ c. sugar
- ¾ c. flour

Mrs. Irene Olson

KRUMKAKE

6 eggs, well beaten
2 c. sugar
1 c. thick sweet cream
1 c. melted butter
1 t. vanilla
3½ c. flour
Bake in krumkage iron and roll in
cone shape. Makes about 10 dozen.

Margaret Hanson

SAND BAKKELS

1 c. butter
½ c. oleo
1 c. sugar
1 t. baking powder
2 eggs
salt
vanilla
4 c. flour
Roll size and length of pencil and
twist ends. Bake at 350° about 10 min.

Mrs. Gerhard Halverson

SAND BAKKELS

1 c. sugar
1 c. butter
2 hard boiled yolks and 1 raw egg
4 t. sweet milk
3 c. flour
Bake in Bakkels tins.

Mrs. Helga Bilden

NORWEGIAN KRINGLAR

PART I.

Mix like pie crust:

1 c. flour
½ c. butter
1 T. water

Pat on cookie sheet in two strips
three inches wide

PART II.

Put in saucepan:

1 c. water
½ c. butter

Heat to boiling point. As you take
from stove add 1 c. flour. Stir until
smooth. Then beat in, one at a time, 3
eggs, beating until smooth after each
addition. Add ½ t. almond extract.
Spread lightly on Part I. Bake at 375°
45 min. When cool frost with:

1 c. powdered sugar
1 T. cream
1 T. butter

Almond extract (½ t. or to taste)

Mrs. Percy Larson

KRINGLE COOKIES

1 c. sugar
1 c. butter or half lard
1 egg
1 T. cream
1 t. baking powder
nutmeg or other flavoring
flour to handle

Mrs. Clara H. Helgerson

BELLE KRINGLE

1 c. butter
1 c. sugar
4 T. sweet or sour cream
2 eggs, unbeaten
½ t. soda *2¾ c flour*
Mix altogether and put through
cookie press using star shape. Make
S shape and bake until golden brown.
You can decorate these with colored
sugar for the holidays.

Mrs. Helga Bilden

KRINGLE

1 c. butter
1 c. sugar
½ c. sour cream
1 t. soda, in cream
1 egg
2½ to 3 c. flour

Helen Reinhart

CARRIE'S KRINGLES

2 c. sugar
1 c. butter
2 eggs, beaten
1 c. sour cream
1 t. soda, in cream
4½ to 4¾ c. flour
2 t. baking powder in flour
Mix all together and put through
cookie press using the star shape. Make
in S shape. Bake until golden brown.

Mrs. Tilpher Bilden

ROSETTES

2 eggs, beaten
1 t. sugar
¼ t. salt
1 c. milk
1 c. flour
Beat eggs slightly, add sugar. Then
add milk and flour. Beat until just
smooth. Use rosette iron and fry in
deep fat.

Mrs. Helga Bilden
Mrs. Julia Landsgard

KRINGLE

1 pkg. dry yeast
1 c. milk (scalded and cooled)
1 T. sugar with yeast
 $\frac{1}{2}$ c. melted shortening ($\frac{1}{2}$ butter
and $\frac{1}{2}$ Crisco)
3 eggs, well beaten
1 t. salt
About 4 c. flour
1 c. sugar
Mix milk, flour and yeast. Beat well.
Add well beaten eggs and $\frac{1}{4}$ c. sugar.
Mix well, cover and set in warm place
until it raises good. Then add the other
 $\frac{3}{4}$ c. sugar, salt, butter and as much
flour as you can beat in with spoon. Do
not use too much flour and do not
knead with hands. Let raise again and
roll into kringles. Let them raise. Bake
about 20 min. Frost with powdered
sugar frosting.

Mrs. Lila Olson

MOTHER'S FATTIGMANDS BAKKELS

5 egg yolks
1 whole egg
6 T. whipping cream
6 T. sugar
vanilla
Beat eggs well; add sugar and mix
well. Add cream and vanilla. Gradually
add flour until dough is stiff enough to
roll. Roll very thin. Cut into elongated
diamond shapes. A slit can be made in
the center and one end pulled through
the slit, making a knot. Fry in deep
fat at 370° for 2 or 3 minutes or until
very delicately browned. Drain on ab-
sorbent paper. Dust with powdered
sugar.

Mrs. Ben Erickson

SEYA SOUP (Danish Sweet Soup)

2 c. dried prunes
1 c. dark raisins
Soak over night, then cook in water
until tender
 $\frac{1}{2}$ to $\frac{3}{4}$ c. sugar
3 T. instant Tapioca
juice of 1- lemon or orange
Cook prunes and raisins in 2 c. water.
and cook until clear. Add lemon or orange
juice and $\frac{1}{4}$ t. salt. This should be quite
thin, if not add water, when it cools it
will thicken. We use it for dessert.

Mrs. Kenneth Blockhus

RINDERROULADEN (Braised Beef Rolls)

$2\frac{1}{2}$ lb. round steak, $\frac{1}{4}$ in. thick
6 slices bacon, diced
2 large onion, minced
generous handful minced parsley
Pound meat almost as thin as paper.
Cut meat 3 x 4 in. Simmer bacon, onion,
parsley until vegetables are only soft,
not browned. Season only one side of
meat with salt and pepper, spread veget-
able mixture on meat. Roll tightly, fast-
en with string or toothpicks. Dredge
each beef roll in flour Heat: 3 T. butter
in shallow, wide casserole with a tight
fitting lid. Brown rolls, lightly until they
are seared on all sides. Do a few rolls
then remove when done, until all meat
is browned.

In casserole, brown
1 carrot, sliced
1 onion, minced

When golden brown, place beef rolls
on top of vegetables. Add: 1 c. water or
beef stock. Cover. Simmer $1\frac{1}{2}$ hr. very
slowly and steadily. Add more liquid if
needed. Test for doneness. Remove beef,
strain sauce, return to casserole, skim
off fat.

Stir in, if desired:
 $\frac{1}{2}$ c. sour cream
2 T. tomato puree

Mrs. Reginald Walls
(Palma Helgerson)

FRUIT SOUP

$\frac{1}{2}$ c. pearl tapioca
 $\frac{1}{2}$ c. dried apricots
1 c. raisins
1 c. red tart cherries and juice
 $\frac{1}{2}$ c. orange juice
1 c. sugar, or less
1 stick cinnamon
2 qts. water

Soak tapioca in water, to cover, over-
night. Drain, add 2 qts. of water and
cook over low heat 30 min. Add remain-
ing ingredients and cook until tapioca
is transparent.

Mrs. Harry Helgerson

FATTIGMAND

7 eggs, remove 2 whites
dash of salt
flour enough to make soft dough
Stir with fork just to mix eggs, add
flour, stir very little. Roll out and cut in
diamond shapes and fry in hot lard.
When fried sprinkle with sugar.

Mrs. Helga Bilden

SOT SUPPE
(Fruit Soup)

1 gal. water
1 c. sugar
2 c. prunes
1 c. raisins
1 c. currants
1 c. dried apricots
2 sticks cinnamon
1 c. golden raisins
6 dried pears
 $\frac{1}{2}$ c. pearl tapioca or rice
Wash fruits, soak all over night (except rice). Cook slowly until fruit is tender and tapioca transparent. (May use any combination of fruits).

Mrs. Kenneth Ruroden

EGG TETRAZZINI

$\frac{1}{4}$ c. butter
2 T. chopped onion
 $\frac{1}{4}$ c. chopped parsley
 $\frac{2}{3}$ c. diced celery
1 small can mushrooms
Saute 5 min. Add:
1 T. flour
1 c. milk
Cook 5 min. Add:
 $\frac{1}{2}$ c. grated cheddar cheese
 $\frac{1}{2}$ t. salt
1 or 2 t. Worcestershire sauce
6 hard-cooked eggs, cut up
Heat and serve over 1 pkg. cooked spaghetti.

Mrs. Gene Svebakken

NORWEGIAN CHICKEN
MEAT BALLS

$1\frac{1}{4}$ lb. raw white meat of chicken (no skin)
2 eggs
 $\frac{1}{2}$ c. fine cracker crumbs
2 large cans Carnation evaporated milk
3 t. salt
dash pepper
Grind meat SEVEN times. Add eggs and salt to meat and beat with wooden potato masher. Gradually add alternately the milk and crumbs. Continue to beat with masher until ingredients are mixed in. Drop by dessert spoonfuls into boiling broth from cooking remainder of chicken or by using chicken bouillon cubes in water. Boil slowly uncovered 15 to 20 min. Thicken broth for gravy. Balls may be frozen in unthickened broth.

Luella Gilbertson

TAMALE PIE
(Mexican)

Brown in skillet:
1 lb. ground beef (lean)
 $\frac{1}{2}$ c. olive oil
1 large diced onion
Add:
1 No. 2 can tomatoes
1 No. 2 can cream style corn
1 No. 2 can pitted ripe olives
1 t. salt
pepper
 $1\frac{1}{2}$ t. chili powder
Mix 1 c. yellow corn meal with 3 eggs (beaten well) and one cup milk. Add to above and bake in one large casserole or two small baking dishes. Bake approximately 1 hr. in 325° oven. (Serve with tossed salad and garlic bread).

Mrs. Irene Speece

GRYN KVILLING
(Rice Soup)

Take enough rice for your family.
1 c. rice for medium sized family.
Cook in salted water to cover. When water starts to disappear add whole milk and simmer, covered, until done. Add more milk to make as thick or thin as desired. Serve in a bowl and each member of family may put on butter, cinnamon, sugar or eat it plain.

Mrs. Bernard Hanson

GERMAN GRATED RAW
POTATO PANCAKES

3 raw potatoes (grated)
1 egg
1 heaping T. flour
 $\frac{1}{4}$ c. milk
 $\frac{1}{2}$ t. salt
Mix all together and fry slowly in butter or other shortening.

Mrs. Orvin Olson

MOTHER'S KRUB

$1\frac{1}{2}$ qts. hog blood
2 c. rice cooked, drained and cooled
1 t. salt
 $\frac{1}{2}$ lb. suet cut up fine
 $\frac{1}{2}$ t. pepper
2 t. sugar
4 c. flour
 $\frac{1}{2}$ t. soda
Put in a large greased loaf pan. Bake in 325° oven for 1 hr.

Mrs. Harry Helgerson

FRIGADELA SOUP

Make a broth of about

4 carrots diced

1 c. celery

1 c. sliced potatoes

Cook in water until tender. You will need enough water for amount of soup needed. When done, make meat balls of:

½ lb. hamburger

1 T. catsup

1 egg

1 t. salt

⅛ t. pepper

½ c. milk

½ c. cracker crumbs

Mix and form in small balls, roll in flour, and add to boiling broth, cook slowly one hour.

Mrs. Kenneth Blockhus

KLUB

2 c. blood

¾ c. sweet milk

1 c. quick oatmeal

1 ½ c. cornmeal

Salt and pepper to taste. Flour enough to handle and make into large balls. Drop into large kettle of salted boiling water and simmer for 45 min. to an hour. Very good served hot with butter. May be sliced cold and warmed in milk and cream.

Mrs. Oliver Torkelson

BLOOD VUST (German)

(My Mother's)

3 c. sugar

4 c. flour

½ gal. fat meat from hogs head which has been cooked and ground up.

½ gal. blood

1 ½ qts. meat broth

1 T. cinnamon

Salt to taste

1 c. raisins if you wish.

Mrs. Millard Bilden

MOTHER'S PUDDING

(From any fruit juice)

1 ½ c. juice

½ c. sugar

Bring to boiling point. Dissolve 4 t. corn starch in 3 T. cold water. Add to juice mixture and boil until clear. Cool. Serve with whipped cream, plain cream or half and half. Tapioca may be substituted for corn starch.

Mrs. Bernard H. Hanson

NORWEGIAN KRUB

1 qt. beef or pork blood

1 T. salt

2 T. melted lard

2 c. corn meal

White flour to make a stiff dough. Press this out about 1 inch thick on floured board. Cut in squares and drop in boiling water, after a few minutes stir so as not to stick to bottom. Cook until well done. Will keep in cool place for sometime.

To serve: Cut in small pieces. Cover with rich milk, salt, pepper and 1 t. lard. Cook this until it forms thick gravy. Very good in cold weather.

Mrs. Martin Amundson

NORWEGIAN PICKLE

Select big cukes, peel and slice rather thick. Also slice some onions and clove garlic. Sprinkle with salt on top and let drain at least ½ hr.

SYRUP:

1 c. sugar to each c. of vinegar. Add some mixed pickling spice that have a few red peppers. Bring the syrup to a good boil and add the cukes. Boil well for 5 min. then seal in hot sterilized jars. A very spicy pickle.

Mrs. Kasper Hanson

RUEY GRUEY - RHUBARB DESSERT (Danish)

3 c. diced rhubarb

½ c. water

1 c. sugar

¼ t. salt

3 T. instant tapioca

Cook rhubarb in ½ c. of water. Strain and use juice only. Add sugar, salt and tapioca and let stand 5 or 10 min. Cook 5 to 8 min. over medium heat until the mixture is clear. Add red food coloring if desired. Serve with a whipped cream or ice cream topping. Serves about 4.

Mrs. Kenneth Blockhus

NORWEGIAN DOUGHNUTS

1 ½ c. sugar

½ t. nutmeg

4 eggs (beaten well)

1 ½ c. sour milk and ½ c. sour cream,
(or 2 c. sour buttermilk)

2 t. soda (put 1 t. in each cup of milk)

Flour enough for soft dough. Roll out and fry in hot lard.

Mrs. Helga Bilden

NORWEGIAN PANCAKE

(Crepe Suzettes)

- 6 eggs, beaten well
- 1 qt. milk
- $\frac{3}{4}$ t. baking powder
- dash of salt
- flour enough for very thin batter

Fry these on griddle or frying pan. Put two spoons (berry spoons) of batter in pan and tip so it covers the whole pan. These will be real thin. Bake until Golden brown. Serve with butter, jam or jelly.

Mrs. Tilpher Bilden

FLOTEGROT

(Cream Mush)

- 1 qt. thick cream, sweet or sour
- 1 c. flour
- 2 c. warm milk
- 1 t. salt

Place cream in heavy kettle and let come to a boil. Continue boiling slowly for about 20 min. Gradually sift flour into hot cream mixing with wire whip until smooth and thick. Keep stirring until butter starts to appear, pour it off and save. Keep stirring until no butter can be obtained. Then add more flour making a very thick mush. Thin to desired consistency by adding scalded warm milk, beating until smooth. A little hot water may be added if 2 c. of milk are not enough. Add salt to taste and a little sugar. Serve with melted butter obtained when cooking the mush. Pour into a bowl and sprinkle top with sugar and cinnamon. Then pour the butter over it and serve hot.

Mrs. Helga Bilden

DANISH CRUMB CAKE

- 2 c. brown sugar
 - 2 c. flour
 - $\frac{1}{2}$ c. butter
- Mix well, like pie crust. Take out 1 c. (or less) for frosting to put on top of batter before baking.

To rest of mixture add:

- 1 beaten egg
- 1 c. sour milk
- $\frac{1}{2}$ c. walnuts
- 1 t. soda
- 1 t. vanilla

Put first mixture on top before putting in oven. Bake in loaf pan (350°) 45 min.

Mrs. Lila Olson

BOHEMIAN KOLACHES

- 6 c. flour
- 2 c. milk
- $\frac{1}{4}$ c. water
- 1 cake yeast
- 2 T. sugar
- 2 t. salt
- 1 egg
- 2 T. shortening

PRUNE FILLING:

- 1 c. cooked and pitted prunes
 - 1 c. water
 - $\frac{1}{2}$ c. sugar
 - $\frac{1}{4}$ c. nutmeats (optional)
- Boil and let cool.

Scald milk and cool. Dissolve yeast and sugar in $\frac{1}{4}$ c. water. Sift flour before measuring. Combine dissolved yeast, sugar, salt, milk and slightly beaten egg. Add $\frac{1}{2}$ of the flour, next add melted shortening and rest of flour. Process as sweet rolls. Let rise until double, then punch down, let rise 45 min. Roll $\frac{1}{4}$ inch thick, cut in 3 inch squares. Place filling in center of each and pinch corners together. Let rise. Bake in 375° oven for 15 to 20 min.

Mrs. Helen Blockhus

ROLLED OATMEAL COOKIES

(Norsk)

- 2 c. sugar
- $1\frac{1}{2}$ c. butter and lard
- 4 beaten eggs
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{2}$ t. nutmeg
- $1\frac{1}{2}$ c. ground raisins
- 4 c. oatmeal
- 4 c. sifted flour
- 1 t. soda in the flour

Mix in order given. Roll out thin and bake.

Mrs. Helga Bilden

Agnes Bilden

Mrs. Clarence Peterson

AUNT LIZZIE'S HONEY COOKIES

- 5 eggs, well beaten
- 2 c. sugar
- 2 c. honey
- 2 t. cream of tartar
- 2 t. soda
- 1 T. vanilla
- 1 T. maple flavor
- 1 t. salt

Flour to make stiff dough, 5 or 6 c.

Chill overnight Roll out. Bake in moderate oven until delicate brown.

Louise Bilden

"God is Love"

DANISH PASTRY SQUARES

- 1 cake yeast
- ½ c. warm water
- 6 c. flour
- 6 T. sugar
- 1 t. salt
- 1 c. butter or margarine
- ¼ c. milk
- 3 eggs

Dissolve yeast in warm water. Mix flour, sugar, salt and butter like pie crust. Stir in milk, into which 3 egg yolks have been beaten, and the yeast mixture. Cover and let stand overnight at room temperature. Using two cookie sheets, spread ½ of the dough on each to about ½ inch in thickness. Beat 3 egg whites until frothy and spread dough. Sprinkle with brown sugar. Let rise for 2 hrs. Bake at 350° for 25 min. Drizzle powdered sugar frosting on top.

Mrs. Harry Stolle, Jr.

FINNISH PECAN COOKIES

- 1 c. butter or oleo
- ¼ c. sugar
- 2 c. sifted flour
- 1 t. vanilla
- 1 c. pecans, cut up fine

Roll in balls and place on greased pan. Bake for 20 min. Roll in powdered sugar while warm.

Mrs. Irene Olson

EMPANADAS

BOLIVIAN CHEESE PASTRY

- ¾ c. lard
- 3 c. flour, unsifted
- 2 heaping T. sugar
- 1 whole egg and 2 egg yolks beaten
- 1 T. baking powder
- 1 t. salt in 1 c. water

On a pastry board form a ring with the flour, in center add melted lard, eggs, sugar and baking powder. Mix with tips of fingers, adding salt water as you mix. Knead. Divide into small balls. Roll out each ball. Fill with cheese mixture and fold over and seal, twist like a Kolache so filling doesn't come out. Prick a hole with a toothpick in the top. Bake in hot oven until lightly browned. If too sticky add some flour.

FILLING:

Mix ½ t. paprika and 1 T. milk. Add 2c. grated cheese and pinch of salt. The amount of salt depends on cheese. Beat 2 egg whites until fluffy and add to cheese mixture. (These were sold for 4 cents a piece) Margaret Hanson

SCOTTISH HIGHLAND CAKE

(Oatmeal Cake)

- 1½ c. sifted flour
- 1 t. cinnamon
- ½ t. ground cloves
- 1 t. soda
- ½ t. salt
- 1 c. boiling water
- 1 c. quick cooking oats
- ½ c. lard
- ½ c. granulated sugar
- 1 c. brown sugar
- 2 eggs
- 1 t. vanilla
- 3 T. butter, melted
- ⅔ c. brown sugar
- ½ c. shredded coconut
- ½ c. chopped nuts

Grease the bottom of a 13x9 loaf pan. Sift together flour, cinnamon, cloves, soda, and salt. Pour boiling water over oats. Cool. Cream lard with sugar until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add vanilla and oat mixture. Add sifted dry ingredients. Mix well. Pour into loaf pan. Combine butter, brown sugar, coconut and nuts. Sprinkle over batter. Bake in a moderate oven (350°) 40 to 50 min.

Mrs. Kenneth Blockhus
Mrs. Clarence Peterson
Mrs. Geo. Madlon
(Carol Helgerson)

RUSSIAN TEA CAKES

- 1 c. butter
- ½ c. powdered sugar
- 2¼ c. flour
- ¼ t. salt
- 1 t. vanilla
- ¾ c. chopped nuts

Form into 1 inch balls. While hot roll in powdered sugar. Cool. Roll in sugar again. Bake in moderate hot oven 15 min.

Mrs. Gerhard Halverson

HUNGARIAN CHOCOLATE FROSTING

- 3 sq. Baker's unsweetened chocolate
- 1½ c. powdered sugar
- 2½ T. hot water
- 3 egg yolks
- 4 T. soft butter

Melt chocolate in double boiler. Remove from boiling water. Add sugar, water and blend. Add egg yolks, one at a time, beat well. Add butter beating thoroughly.

Mrs. James Hoeg

DANISH PRUNE WHIP

1 c. cooked prunes, cut fine
½ c. whipping cream
¼ c. sugar
1 pkg. lemon jello, or, use 1 pkg.
Knox gelatin
1 c. hot water
1 c. cold water

Dissolve gelatin in hot water, add cold water, when it begins to congeal, whip until white and bubbles are fine. Fold in whipped cream, with the sugar added, and prunes. Pour into jello mold, when firm unmold, garnish with nut-filled prunes. For the sauce use, the prune juice, a small amt. of sugar, thickened with corn starch, boil until transparent, flavor with lemon juice.

Mrs. Kenneth Blockhus

LUTEFISK

Bring to boil:
1½ to 2 qts. water
⅓ c. salt

About 2-4 lbs. lutefisk, be sure you have water enough to cover the fish. Prepare for your family the amount of fish needed, and covered with water.

Drop in fish,
let come to boil
turn off heat, let set for about 6 min.
Serve with melted butter.

ROSETTES

2 eggs, beaten with fork
½ t. salt
2 T. sugar
1 c. whole milk
1 c. flour
pinch baking powder
vanilla
Fry in deep fat, using rosette iron.

Clara & Myrtle Peterson

Hunger er den bedste kok.

Den som ikke sparer paa centen, faar aldrig dollaren.

Man maa smi mens jernet er varmt.

Den som det lille forsmaar, det store ikke faar.

Alt er skapt av dig, o Gud,
av din magt og paa dit bud;

ROLLE POLSE-MEAT ROLL

Flank of beef
salt, pepper, allspice

Cut a strip of meat the size to make a roll, season well, roll up and sew closely with cord. Wind cord around roll so it will not break while cooking. Stew slowly until tender. Take out of broth and put under a weight. When cold, slice thin.

Variation

After the meat roll has been sewed with thread, it may be soaked in brine for 3 days, (turning over each day)

Brine: 1 c. salt

2 qt. water

1½ t. salt petre

Bring to full boil, cool before putting raw meat in. Leave in brine for 3 days. Save this brine to reheat and use later. After 3 days, boil meat in clear water for about 1½ hr. Remove, press between 2 platters, then put back in brine for 1 week. This makes it nice and red. Slice thin, use as sandwich meat or as desired.

FATTIGMAND

6 eggs
6 t. sugar
4 T. cream
sprinkle of salt
3 c. flour

Mix, roll thin, cut into diamond shapes, prick or slash fattigmand, fry in hot fat, one or two at the time, sugar sprinkled on while hot.

Mrs. Richard Neumann

Jeg og mit hus vil tjene Herren.
Josva 24, 15

Herren er naer hos dem som kaldr paa ham. Salme 145, 18.

Ye are the salt of the earth.

Morning Munching

A friend of mine has sometimes said
That she would like breakfast in bed
I like to get up with a bound
I do not want to lounge around
I want to set up when I dine
Be bright and active, face the day,
Of course, I have to any way.

Breads,

Quickbreads

"I am the Bread of Life; he who comes to Me shall not hunger, and he who believes in Me shall never thirst." John 6:35

WHITE BREAD PLUS

- 1 cake yeast
- ½ c. lukewarm water
- 1 T. sugar
- 1 beaten egg
- ½ c. melted lard
- 2 c. lukewarm water
- 1½ t. salt
- ½ c. sugar
- 7 to 8 c. flour

Dissolve yeast in ½ c. warm water and add 1 T. sugar. Permit this to stand in warm place 20 to 30 min. Beat in egg, lard, water, salt and sugar. Add about 6 c. sifted flour then beat until smooth. Add rest of flour. Knead and let stand until double in size. Divide dough into 3 portions, shape into loaves and put into greased pans. Rise until double in size. Bake 375° for 20 min. reduce heat to 350° bake 25 or 30 min. longer. Remove loaves, brush with shortening. Turnout on rack to cool.

Mrs. Gerald Schneider

EXTRA GOOD BREAD

- 2 pkg. dry yeast
- ¼ c. sugar
- 1 qt. lukewarm water
- 12 c. flour
- 2 t. salt
- 4 T. shortening

Put flour in bowl, then add yeast, water, sugar, salt and shortening. Do not add more than 12 c. flour. Knead real good. Make into loaves and bake 350° for about 45 min.

Mrs. Oscar Lien

FOOL-PROOF BREAD

- 11½ c. flour
- 1 qt. lukewarm water
- 1 pkg. dry yeast
- 2 T. salt
- ¼ c. sugar
- 4 T. melted shortening

Sift flour into large bowl. Make deep well in center, add water, yeast, salt, sugar, and shortening. Stir together until dough is stiff enough to handle. Turn out on floured board; knead until smooth and satiny. Add flour as needed. Put into greased bowl, cover, let rise until doubled in bulk. Punch down, let rise again until doubled. Place in greased bread pans and let rise until light. Bake at 350° for 1 hr.

Mrs. Will Burrow

ICE BOX BURGER BUNS

- 2 pkg. yeast, sprinkled into
- 2 c. warm water
- Add, ½ c. sugar
- 1½ t. salt
- 3½ c. flour, beat 2 min. in mixer
- Beat in: 1 egg
- ¼ c. salad oil

Stir in about 4 c. more flour, knead well. Grease top, cover tightly, refrigerate. Punch down frequently. Shape in buns, cover, let rise until double in bulk. Bake 400° for 15-20 min. Dough will keep up to 4 days in refrigerator.

Mrs. Don Lamborn

FAVORITE BREAD

- 2 cakes yeast
- 3 c. lukewarm water
- 2eggs
- ½ c. sugar
- 2 t. salt
- 8 c. flour
- ½ c. liquid shortening

Dissolve yeast in lukewarm water. Beat eggs well and add sugar and salt. Add to yeast mixture and mix well. Add half the flour and mix. Stir in liquid shortening. Add remaining flour and stir until smooth. Knead well and let rise. When doubled in bulk knead down. Let rise again. When doubled punch down and form into loaves or whatever desired. Let rise until light and bake. Do not over bake.

Mrs. Lawrence West

BUNS

- 2 c. milk, scalded
- added to 1 c. cold water
- Add: 1½ t. salt
- ½ c. sugar
- ½ c. melted shortening
- When lukewarm: crumble in 2 cakes yeast

mix, add 4 c. flour
2 eggs, beaten
Beat well until it begins to bubble. Add 4-5 c. flour to form soft dough. Knead well on board. Place in oiled bowl. Rise until double. Place buns on oiled baking sheet. Pat with melted lard. Rise. Bake 25 min. 375°.

Mrs. Gust Gilbertson

Love is the most wonderful thing in the world and it is the thing that lasts the longest.

BREAD (6 Loaves)

3 c. milk
3 c. water or potato water
 $\frac{1}{2}$ c. sugar
1 cake yeast
2 T. lard
6 t. salt
flour as needed

Scald liquid, cool to lukewarm. Mix all ingredients together. Knead so it doesn't show a dent, let rise to double in size. Knead down again and let rise until doubled. Make into loaves and let rise. Bake 1 hr. at 350°.

Mrs. Clarence Peterson

MOTHER'S HONEY GRAHAM BREAD

2 c. milk
 $\frac{1}{2}$ c. honey
1 T. salt
 $\frac{1}{4}$ c. shortening
 $\frac{1}{2}$ c. warm water
2 pkg. or cakes of yeast
2 $\frac{1}{2}$ c. sifted graham flour
3 $\frac{3}{4}$ c. sifted white flour

Scald milk, add honey, salt and shortening. Cool to lukewarm. Measure warm water in bowl and add yeast. Add lukewarm milk mixture, graham flour and 2 c. of white flour. Beat until smooth. Add rest of flour and mix. Knead until smooth. Let rise until double in bulk, about 1 hr. Punch down and let raise again. Put in pans and let rise. Makes 2 large loaves. Bake at 350° about 45 min.

Mrs. Charles Thorson

GRANDMA'S OATMEAL BREAD

2 cakes yeast
 $\frac{1}{2}$ c. water
1 T. sugar
1 $\frac{1}{2}$ c. boiling water
1 c. oatmeal
 $\frac{1}{2}$ c. molasses
 $\frac{1}{3}$ c. shortening
1 T. salt
2 eggs beaten
5 $\frac{1}{2}$ to 6 c. flour

Soften yeast in water with sugar. In large bowl combine boiling water, oatmeal, molasses, shortening and salt. Cool to lukewarm. Stir in 2 c. flour and eggs, beat well, then stir in softened yeast. Let rise 2 hrs. Add rest of flour. Let rise till double in bowl. Make into loaves. Bake in a 375° oven for 35 min.

Mrs. Harry Yauslin

PECAN ROLLS

1 $\frac{1}{2}$ c. scalded milk
mixed with: 4 t. salt
 $\frac{3}{4}$ c. shortening
1 $\frac{1}{2}$ c. sugar
Dissolve 5 pkgs. yeast in:
2 c. warm water
6 eggs beaten
15-16 c. flour

Mix, knead well, cover, greased bowl. Rise double.

Heat syrup in heavy pan:

1 c. butter
3 c. brown sugar
 $\frac{1}{2}$ c. light corn syrup
3 c. broken pecan pieces

Spread syrup in bottom of greased aluminum pie pans. Rolls, on top syrup. Cover. Rise 1 hr. Bake 30 min. at 350°. While hot turn out into other foil pan. Cool, wrap for gifts.

Mrs. Almer Amundson

EVELYN THIELE'S BUNS

scald 2 c milk, cool
2 small cakes yeast

Dissolve yeast in cool milk, Add 2 c. flour for a med. sponge, beat well. Cover. Rise double in bulk

Add: 2 eggs

$\frac{1}{3}$ c. sugar

1 T. salt

$\frac{1}{4}$ c. melted shortening

Add 3 c. or more flour to make soft dough. Turn out on lightly floured board, knead until satiny. Place in greased bowl, cover, rise until light. Shape. Rise until double. Bake 350°.

Mrs. George Frieden

ROLLS, BUNS, CINNAMON ROLLS, RAISED DOUGHNUTS OR REFRIGERATOR ROLLS

2 cakes compressed or dry yeast

1 c lukewarm water

2 sticks margarine

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

1 t. salt

1 c. cold water

2 unbeaten eggs

6 c. unsifted flour

Dissolve yeast in lukewarm water. Place melted margarine, sugar, salt, cold water and eggs in large bowl. Beat well with mixer. Add yeast mixture and flour and beat well. Let dough rise once until double in size. Form in desired shape and rise again. Bake at 375°.

Mrs. Otto Blockhus

OATMEAL YEAST BREAD

- 2 pkg. dry yeast
- ½ c. lukewarm water
- 3 T. sugar
- 2 t. salt
- 3 T. melted shortening
- ¾ c. lukewarm water
- 4 to 4½ c. flour
- 3 T. nonfat dry milk
- 2 c. oatmeal

Soften yeast in the ½ c. lukewarm water. Add sugar, salt and melted shortening into a large bowl. Add the ¾ c. lukewarm water and combine well. Stir in one half of the flour and the dry milk. Add yeast dissolved in lukewarm water. Stir in rolled oats and enough flour to make a soft dough. Let rise and knead down, let rise again till double. This makes two loaves. Bake in a hot oven at 425° for 10 min. Reduce heat to 350° and bake for 40 min.

Mrs. Clifford M. Olson

GRAHAM RYE BREAD

- 1 pkg. active dry or compressed yeast
- 3 c. lukewarm water
- 6½ to 7 c. white flour
- ⅓ c. molasses
- 3 T. melted butter or margarine
- 1 T. salt
- 2 c. graham rye flour

Soften yeast in 1 c. lukewarm water for 5 min. Add 1½ c. flour to make soft dough and mix well. Cover and let rise in a warm place 45 min. Add 2 more c. warm water, molasses, butter, salt and graham rye flour and beat smooth. Then add enough white flour 5 to 5½ c. to make an easily handled dough. Knead until smooth. Put into a large greased bowl and let double in bulk 1½ hrs. Divide into 2 parts. Shape into 2 loaves, place in greased pans and let raise until double about 1 hr. Bake in a 375° oven for 50 mins.

Mrs. Harry Helgerson

STATE FAIR RYE BREAD

- 1 c. scalded milk
- 1 T. salt
- 2 T. shortening
- 3 T. dark molasses
- 1 c. lukewarm water
- 1 pkg. dry yeast
- 4½ c. sifted flour
- 1½ c. unsifted rye flour, can substitute ½ c. wheat germ for ½ c. rye flour.

Scald milk, add salt, shortening, and molasses. Cool to lukewarm. Soften yeast in lukewarm water. Add mixtures. Blend in flours. Rest few minutes. Knead on floured board about 7 min. Let rise until double in bulk. Punch down. Let rise again. Shape into 2 loaves or 3 long narrow ones and bake on greased baking sheet. Slit diagonally 3 times with sharp knife. Let rise about 1 hr. Bake at 350° about 45 min.

Sylvia Hanson
L'Myra Anderson

WHITE BREAD

- ½ c. sugar
- ½ c. shortening, cream these, add 3 c. lukewarm water
- Dissolve: 1 large cake yeast in ½ c. warm water
- Mix: 1½ t. salt
- ¼ t. ginger
- 9 c. flour

Make into loaves, buns, or biscuits.
Mrs. Henry Olson

OATMEAL BREAD

- 1½ c. boiling water
- 2 t. salt
- 1 T. shortening
- 1 c. oatmeal
- 2 cakes yeast
- ¾ c. lukewarm water
- ¼ c. sorghum
- ¼ c. brown sugar
- 4 c. flour

Combine boiling water, salt, shortening. Stir in oatmeal; let stand until lukewarm. Dissolve yeast in lukewarm water. Add other ingredients and knead well. Let rise till doubled in bulk. Form into 2 loaves and place in greased pans. Let rise. Bake at 350° for about 45 min. or until brown. This dough can be shaped into rolls and frosted.

Mrs. Enoch Mork
Mrs. George Frieden

BUNS

- Mix: 2 pkg. dry yeast
- ¼ c. lukewarm water
- Pour: 4 c. hot potato water, over ½ c. shortening
- 1 T. salt
- ½ to ¾ c. sugar, cool

Add 2 beaten eggs, 1 c. flour at the time to the liquids. Stir after each addition. Don't let dough get stiff. You may use 11-12 c. flour. Knead, place in greased bowl, let rise twice, knead down, make into buns. 50 buns. 350°.

Mrs. Justin Baker

RYE BREAD

3 c. hot water
¼ c. lard
¼ c. dark molasses
1 T. salt
¼ c. white or brown sugar
1½ c. rye flour
1 pkg. dry yeast
About 8 c. white flour

Mix first 5 ingredients. Add about 2 c. white flour or enough for a thin batter. Add the yeast. Let stand till yeast is dissolved and bubbly. Then add rye flour and enough flour to knead. Grease top of dough and let rise in warm place until double in size. Knead again and let rise for about 1 hr. more. Divide dough into 3 parts. Place in well greased loaf pans or 3 individual loaves on cookie sheet. Bake at 350° or 375° for 45 min.

Mrs. Loren Olson

SWEDISH TEA RING

Soften 1½ pkg. yeast in
¼ c. warm water
Scald: ¾ c. milk
Add: ½ t. salt
½ c. each, butter, sugar

Cool: Add yeast mixture, 3 beaten eggs. Add 4½ c. sifted flour to make smooth soft dough. Knead lightly. Rise double in greased bowl. Punch down, rest 10 min. Divide in 2 parts. Roll ¼ to ⅜ in thick on counter. Use liquid shortening on counter to roll out. Sprinkle with 1 c. sugar, ¼ c. brown sugar, 1 T. cinnamon. Roll long way for both rings. Rise. Bake 20 - 30 min. at 375°. Frost with p. sugar frosting.

Mrs. Howard Oliphant

REFRIGERATOR ROLLS

2 c. boiling water
2 t. lard
1 T. salt
½ c. sugar
2 well beaten eggs
1 small pkg. household yeast
dissolved in
1 t. sugar
¼ c. warm water
Add 8 c. flour. Mix with heavy spoon. Put in refrigerator and make into rolls next morning. Let rise and bake in a 350° to 400° oven 15 to 20 min.

Mrs. Harry Helgerson
If we trust more we will worry less.

PARKER HOUSE ROLLS

Stir: 1 c. lukewarm water
1 t. sugar
1 pkg. yeast, let stand 10 min.
Scald: 1¼ c. milk
Add: 6 T. sugar
2 t. salt

Cool to lukewarm, add to yeast
Add 3 c. flour, beat smooth, add 4 T. melted shortening. Add 3 or 4 c. flour or enough to handle for kneading. Knead well. Place in greased bowl, cover, rise until double bulk, punch down, rise again until nearly double. Roll out ¼ in. thick. Brush lightly with melted butter. Cut 2 in. cookie cutter, Crease through center heavily with dull edge of knife, fold like pocket-book shape. Place 1 in. apart on greased shallow pans, cover, rise, about 1 hr. Bake 400° about 15 min. Makes 2½ doz.

Mrs. Rose L. Olson

CHRISTMAS BREAD

2 cakes yeast
½ c. lukewarm water
½ c. sugar
1 c. scalded milk
¼ c. butter
2 t. salt
5 c. flour

Combine yeast, warm water, 1 T. sugar, let stand 5 min. Add butter to milk, sugar, salt. Cool add to yeast mixture and 3 c. flour, beat well. Add ½ c. raisins, ½ c. mixed fruit, rest of flour. Mix well, let rest 10 min. Knead until smooth. Cover and let rise until double. Make into loaves, brush with melted butter. Cover, let rise till light. Bake 350°.

Mrs. Martin Amundson

CRACKED WHEAT BREAD

Make a sponge of:
½ c. warm water
2 pkg. yeast
4½ c. potato water
3 T. brown sugar
1 T. dark molasses
¼ c. melted shortening
3 t. salt
4 c. white flour
Let set 1 hr. covered.
Add: 3 c. cracked wheat flour, and about 4¼ c. white flour. Knead well. Bake 350°.

Mrs. Orvin Olson
"Love one another."

FLAT KRISPY ROLLS

Prepare recipe for Christmas Bread, with 2 beaten eggs or 4 egg yolks. Let rest 10 min. Proceed to roll out as for cinnamon rolls, with butter, sugar cinnamon. Divide dough so it is 4 cinnamon rolls. Mix 1 c. sugar with 1 T. cinnamon. Slice dough. Roll in the sugar, cinnamon mixture, turning over and over in sugar several times. Put in pans or cookie sheets. Rise $\frac{1}{2}$ hr. Bake 20 min. in 325° oven.

Mrs. Bernard Hanson

CINNAMON LOAF

- 1 c. milk
- $\frac{1}{4}$ c. each of sugar, butter
- 1 t. salt
- $\frac{1}{4}$ c. water
- 1 pkg. dry yeast
- 1 beaten egg
- 4 $\frac{1}{2}$ c. flour

Scald milk. Add butter, sugar, salt. Cool to lukewarm. Dissolve yeast in $\frac{1}{4}$ c. warm water. Add yeast and egg to milk, add flour. Knead. Rise doubled. Roll out and sprinkle sugar and cinnamon. 2 loaves.

Mrs. Fern Gericke

WHITE ROLLS

- 1 c. milk scalded
- 6 T. sugar
- 1 c. warm water
- 2 t. salt
- 3 T. shortening
- 1 beaten egg
- 1 cake yeast
- 6 c. flour

Mix and let rise till light. Make into buns or rolls. Bake 350° for 15 to 25 min.

Mrs. Dan Kloster

BANANA BATTER BREAD

Scald: $\frac{1}{3}$ c. milk, add

- 1 c. banana
- 6 T. butter
- $\frac{2}{3}$ c. sugar

In mixing bowl, dissolve 2 pkg. yeast in $\frac{1}{4}$ c. warm water. Add cooled banana mixture.

Blend in: 2 beaten eggs

- $\frac{1}{2}$ c. pecans
- 1 $\frac{1}{2}$ t. salt
- 4 c. flour

Cover 2 hr. Bake 400° 35 min.

Mrs. Bill Peterson

BUNS - TYPICAL SWEET DOUGH

- 2 pkg. granular yeast
- $\frac{1}{4}$ c. water
- 2 c. milk scalded
- $\frac{1}{2}$ c. sugar
- 2 t. salt
- 2 eggs, well beaten
- 7 c. flour
- $\frac{1}{2}$ c. melted shortening (part butter)

Dissolve yeast in $\frac{1}{4}$ c. water. Cool milk, add beaten eggs. Stir in sugar, salt, and yeast. Add $\frac{1}{2}$ flour, beat with spoon until smooth and very elastic. Beat in shortening, add remaining flour, or enough flour to handle on floured board. Rest 10 min. Knead, place in greased bowl until double in bulk-about 2 hours. Punch down, rise about 45 min. more. Make into buns or coffee cake and let rise again. Bake in mod. oven.

Mrs. Gerhard Halverson

Variation: substitute $\frac{1}{4}$ c. sugar & $\frac{1}{4}$ c. shortening.

Mrs. Marilyn Hemmesath

NEVER FAIL ROLLS

(Freeze Well)

- 2 pkgs. dry yeast in
- $\frac{3}{4}$ c. lukewarm water
- Put in mixing bowl:
- 1 c. boiling water
- $\frac{1}{2}$ c. sugar
- 1 T. salt
- 3 T. margarine
- $\frac{1}{8}$ t. each vanilla and ginger

Cool to lukewarm, add 1 beaten egg, dissolved yeast and $5\frac{1}{4}$ c. flour. Add 1 c. flour first, beat hard, then add rest. Knead. Let rise until doubled. Punch down. Rise. Make into rolls or coffee cakes. Rise. Bake at 375° for 25 min. Or put into pans, freeze immediately. Before baking let rise until light.

Mrs. Gerhard Halverson

LIZZIE BILDEN DUTCH BUNS

When making bread dough into loaves save a cupful. Put in a cool place until 4 P.M., then cut it into little pieces and add a half cupful of sugar, a T. of lard. (Use it rounding) Add cupful of warm water. Mix thoroughly as you would bread, a little softer, then cover let stand until 9 P.M. Make into little biscuits and place them well apart in a greased pan. Bake first thing in morning.

FROSTED PINEAPPLE SQUARES COFFEE CAKE

4 c. flour
cut in 1 c. butter
pinch salt
 $\frac{1}{2}$ c. sugar
1 pkg. yeast dissolved in
1 c. warm milk

Add 3 beaten egg yolks. Mix all together and put $\frac{2}{3}$ mixture in pan.

Cook filling, cool slightly:

1 large can pineapple
3 T. corn starch
 $\frac{1}{2}$ c. sugar

Spread on top of batter. Top with remaining $\frac{1}{3}$ batter. Let rise about 20 to 25 min. 350° till brown. Drizzle frosting on top. Best served warm.

Mrs. Don Heins

WHOLE WHEAT BREAD

Dissolve 2 pkg. yeast in
 $\frac{3}{4}$ c. warm water
Scald: 6 c. milk, add
3 T. salt
 $\frac{3}{4}$ c. lard

1 c. sugar, minus 2 T.
Blend all liquids, add
5 c. whole wheat flour
6 c. white flour, mix very well

Add 6-8 c. more flour so dough doesn't stick to hands. Turn out on pastry cloth let rise 5 min. Knead dough 10 min. raise, bake in greased loaf pans 400° for 10 min. reduce to 325° for 40 min.

Mrs. Alvin Halverson

BUTTER HORN ROLLS

Combine: 1 c. scalded milk
 $\frac{1}{2}$ scant c. each butter, sugar
 $\frac{1}{2}$ t. salt, cool to lukewarm
Add: 1 pkg. yeast dissolved in little warm water
4 c. flour in warm bowl
3 beaten eggs

Add all to flour, make a soft dough. Add enough flour to handle dough to knead well. Rise double, punch down, rise again, make roll: Cut dough in 2 equal parts. Roll each half about size of large pie crust, $\frac{1}{3}$ in thick. Cut each into 16 sections (as pieces of pie). Pick up each and roll up piece of dough, start from outside, roll to center. Place 1 in. apart on oiled tin. Rise double. Bake 375° - 400° for 20 min.

Mrs. Harry Helgerson

KOLACHES

1 pt. milk
 $\frac{2}{3}$ c. butter
2 eggs
 $\frac{1}{2}$ c. sugar
1 t. salt
2 cakes yeast
5 c. flour plus 1 T.

Heat milk, cool, add yeast, sugar to dissolve. Add beaten eggs, butter, salt and flour. Beat smooth, let rise. Beat down again, let rise. Spoon in pans. Make hole in center of each one and fill with cherry pie filling, or any fruit filling. Let rise, bake, frost.

Mrs. Orville Berg

HAWAIIAN COFFEE RING

1 pkg. yeast in $\frac{1}{4}$ c. warm water
cream: $\frac{1}{4}$ c. each butter, sugar
Blend in: 2 unbeaten eggs
 $\frac{1}{2}$ c. each evaporated milk, warm water
1 t. salt

Add: $1\frac{1}{2}$ c. flour, beat well, cover. Rise 30 min. in warm place. Add 2 to $2\frac{1}{2}$ c. flour to form stiff dough. Knead until smooth. Let rise until light.

Mix filling:

$\frac{2}{3}$ c. sugar
 $\frac{1}{2}$ c. each flaked coconut, chopped pecans, soft butter
2 T. evaporated milk
1 t. vanilla
 $\frac{1}{2}$ t. cinnamon

Press $\frac{3}{4}$ of half of dough into well greased 9 in. ring mold. Top with half of filling. Make a 24 in. roll with remaining $\frac{1}{4}$ of dough, place on filling. Brush with evaporated milk. Repeat with remaining dough placed in other ring mold. Cover. Rise. 45-60 min. Bake golden brown 350°, remove from pans, glaze while warm with $1\frac{1}{2}$ c. sifted p. sugar, vanilla, 1 or 2 T. milk. Makes 2.

Clara M. Peterson

READY ROLL MIX

18 c. flour
 $1\frac{1}{2}$ c. each of dry milk, sugar, shortening
3 T. salt

When mixed, divide into 6 equal parts. Refrigerate. For rolls: 1 portion mix, 1 pkg. yeast in 1 c. warm water, add 1 egg. Mix. Rest 10 min. Knead, let rise double. Shape. Rise. Bake.

Mrs. Almer Amundson

BUNS

Boil together: 1 c. milk

$\frac{1}{3}$ c. lard
 $\frac{1}{2}$ c. sugar
1 T. salt

Add 5 c. water or until lukewarm.
Add 1 beaten egg, 2 pkg. yeast dissolved
in $\frac{1}{2}$ c. lukewarm water, 1 t. sugar.
Flour for stiff batter.

Mrs. Joe Baker

BATTER ROLLS

$\frac{3}{4}$ c. milk, scalded
Stir in: $\frac{1}{4}$ c. sugar
1 t. salt
 $\frac{1}{4}$ c. margarine, cool
Dissolve: 2 pkg. yeast in
 $\frac{1}{2}$ c. warm water
1 egg
 $3\frac{1}{2}$ c. flour

Blend milk and yeast mixture, add
egg, 2 c. flour, beat smooth. Stir in re-
maining flour to make soft dough. Cov-
er, rise doubled in bulk, about 30 min.
Punch down, shape into rolls. Put in
greased cake pans, muffin pans. Rise
double. Bake 400° about 15 min.

Mrs. Clarence Amundson

SALLY LUNN

$\frac{3}{4}$ c. milk
2 T. sugar
1 t. salt
2 T. shortening
1 pkg. yeast
 $\frac{1}{4}$ c. warm water
 $2\frac{3}{4}$ c. sifted flour
1 egg

Method: same as for Batter Rolls.
When doubled in bulk, pour into greas-
ed 9 in. cake pan. Rise until double.
Bake 350°, 45 min. Turn out on rack
Serve warm with butter. Good toasted
next morning with jam and butter.

Randine Hanson

BUNS

$\frac{1}{2}$ c. sugar
 $2\frac{1}{2}$ c. potato water, or water
1 t. salt
1 T. lard or Crisco
1 pkg. yeast

Add only 1 c. flour at first, beat. 2
egg whites can be used. Add enough
flour until firm enough so will not
show dent. Bake 20 - 25 min. at 350°.

Mrs. Clarence Peterson

BASIC BUNS OR BREAD

Dissolve 4 pkg. yeast in
 $\frac{1}{2}$ c. lukewarm water
add 1 c. sugar
Scald 2 c. milk, add:
 $\frac{1}{2}$ c. shortening

8 t. salt
 $2\frac{1}{2}$ c. lukewarm water
cool to lukewarm, add:

4 beaten eggs, added to yeast and
milk mixture. Beat in 2 c. flour. Add
about 14 c. flour (use part cracked
wheat flour if desired.) Knead well.
Shape loaves or buns. Bake at 370°.

Mrs. Clifford J. Olson

EIGHT DOZEN BUNS

$\frac{2}{3}$ c. lukewarm water
1 T. sugar
2 pkg. dry yeast
18 c. warm flour
1 c. each soft lard, sugar
1 T. salt
1 egg, beaten
2 qt. warm water
Cool thoroughly before freezing.

Mrs. George Frieden

BROWN AND SERVE ROLLS

Dissolve 2 pkgs. yeast in:
1 c. warm water, 1 t. sugar
Scald 2 c. milk
Add: 5 t. salt
 $\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ c. fat. Cool

Add 5 c. flour, mix, flour enough to
make elastic dough, knead well. Rise.
Divide risen dough in 4 parts, cover
on bread board, rest 20 min. Shape.
Raise. Bake 275° for 25-30 min. Re-
move before color of crust develops.
Cool, wrap, store in bread box several
days, longer in refrigerator. 2 months
in freezer. Bake 450° until brown.

Mrs. Harry Helgerson

BROWN AND SERVE ROLLS

1 pkg. yeast dissolved in
 $\frac{1}{4}$ c. lukewarm water
Scald 2 c. milk
3 T. each sugar, fat
2 t. salt 5 - 6 c. flour
Beat mixture with 1 c. flour, add
flour to make dough. Proceed as for
other brown and serve recipe. Bake 250°
for 20 min. Brown 375° when you use
them.

Mrs. Gerhard Halverson

SOUR CREAM NUT BREAD

- 1 c. sour cream
- 1 c. brown sugar
- 1 egg, beaten
- 1 t. soda
- ½ t. baking powder
- 2 c. flour
- ½ c. nuts
- ½ t. salt

Mix egg and sugar. Add cream and flour sifted with soda, baking powder and salt. Mix well. Add nuts. Bake in loaf pan at 300° for one hr.

Mrs. Mervin Hunsberger

CHRISTMAS BREAD

- 2 c. sifted flour
- 4 t. baking powder
- ⅔ c. sugar
- ¼ t. salt
- 1 c. candied mixed fruit
- ½ c. nut meats
- 2 eggs
- 1 c. milk
- 3 T. melted shortening

Sift flour, baking powder, sugar and salt together, add fruits and nuts. Beat eggs and combine with milk and melted shortening. Add to flour mixture, stirring just enough to moisten the flour. Pour into well greased loaf pan and let stand 30 min. Bake 1 hr. in oven at 325°.

Mrs. Rose L. Olson

ORANGE NUT BREAD

- 1 large orange
- 1 c. raisins (or dates)
- 1 t. soda
- 1 c. sugar
- 2 T. shortening
- 1 t. vanilla
- 1 egg, beaten
- 2 c. flour
- 1 t. baking powder
- ¼ t. salt
- ½ c. chopped nutmeats

Squeeze the juice from 1 large orange into a cup. Fill cup with boiling water. Add soda. Put orange rind through food chopper. Grind enough raisins and add to orange rind to make 1 c. Place all this into mixing bowl, with sugar, shortening, and vanilla. Add egg and flour, which has been sifted with baking powder and salt. Mix thoroughly and stir in nuts. Place in a greased loaf pan. Bake in a mod. oven.

Mrs. Clarence Peterson

APRICOT BREAD

- ¾ c. dried apricots
- ¾ c. warm water
- 2 c. sifted flour
- 3 t. baking powder
- ¼ t. soda
- ¾ t. salt
- 1 c. sugar
- 1 egg
- 2 T. melted butter
- ¼ c. water
- 1 c. chopped nuts

Wash apricots and soften with water ½ hr. Drain and chop fine. Add sifted dry ingredients and mix lightly until just blended. Add remaining ingredients. Pour into well greased loaf pan lined with wax paper. Bake at 350° for 1 hr.

Mrs. George Frieden

APPLE BREAD

- 2 c. sugar
- ⅔ c. shortening
- 2 eggs
- 1 c. cold coffee
- Mix these. Cut up in small pieces:
- 2 c. apples
- 1 c. dates
- 1 c. raisins
- 1 c. nuts, if desired
- Mix all together. Then add:
- 3 c. flour
- 2 t. soda
- ½ t. salt, cinnamon, nutmeg & cloves
- Mix everything together. Grease pans very good and flour. Makes 2 loaves. Bake in ~~350°~~ ³⁷⁵ oven for 1 hr.

Mrs. Elmer Larson

PUMPKIN BREAD

- 1½ c. sugar
- ½ c. cooking oil
- 2 eggs
- 1 c. pumpkin
- 1¾ c. flour
- ¼ t. baking powder
- 1 t. soda
- 1 t. salt
- ½ t. cinnamon
- ¼ t. cloves, nutmeg and allspice
- ½ c. water
- ½ c. raisins
- nuts, if desired

Bake in loaf pan at 350° for 1 hr. or in tin cans for 40 min. Fill cans about ⅔ full.

Mrs. Kasper Hanson
(Norma Blockhus)

CARROT BREAD

3 eggs, beaten
1½ c. salad oil
2 c. sugar
2 c. ground raw carrots
1 small can crushed pineapple & juice
1 t. vanilla
Mix. Beat till smooth and add dry ingredients:
3 c. flour
1 t. soda
1 t. baking powder
2 t. cinnamon
¼ t. salt
½ c. nuts
Bake in greased loaf pans at 350° for 1 hr.

Mrs. Norris Reierson

MOTHER'S BROWN BREAD

2 c. corn meal
2 t. soda
2 c. graham flour
1 t. salt
2 c. sour or buttermilk
1 c. molasses
1 c. raisins, or cut up dates
Mix soda, salt, corn meal and graham flour together good. Add the rest of the ingredients and mix well. Grease either the lb. baking powder cans or regular size corn cans real good, fill half full, put on covers and steam for 3 hours. Remove covers and dry a few minutes in a mod. oven. Keeps well.

Mrs. Rose L. Olson

PUMPKIN BREAD

4 eggs
2¾ c. sugar
2 c. pumpkin
Beat eggs. Add sugar and pumpkin.
⅓ c. dates, cut up
⅓ c. water
⅓ c. margarine
Simmer dates, water, margarine slowly on stove till margarine melts. Cool and add to pumpkin mixture.
3½ c. flour
2 t. soda
½ t. baking powder
½ t. salt
1 t. cinnamon
½ t. cloves
⅓ c. nutmeats
Add these ingredients to other mixture. Bake in 2 or 3 greased loaf pans at 350° for one hour.

Mrs. Tilpher Bilden
Mrs. Norris Reierson

CARROT BREAD

1 c. sugar
½ c. salad oil
¼ c. veg. shortening
2 eggs
2 t. baking powder
1 t. cinnamon
¼ t. salt
2 c. flour
1 c. grated or blended carrots
½ c. nuts
Beat sugar, oil, shortening and eggs till fluffy. Add dry ingredients. Bake at 350° for 1 hr.

Mrs. Cliff J. Olson

DATE NUT BREAD

1 c. dates
1 c. boiling water
1 t. soda in water, let cool
¾ c. brown sugar
1 T. shortening
½ c. nuts
1 egg, beaten
¼ t. salt
1½ c. flour
Mix in usual manner.

Mrs. Henry Anderson

CHERRY BREAD

2 T. butter
¼ c. brown sugar, packed
¼ c. chopped nuts
4 maraschino cherries, quartered
2½ c. sifted flour
3 t. baking powder
¾ c. sugar
½ t. salt
1 egg, beaten
1 c. milk
¼ c. maraschino cherry juice
2 T. melted butter
1 c. bran flakes
¼ c. chopped maraschino cherries
¼ c. chopped nuts
Melt the 2 T. butter in bottom of (9x5x3) inch loaf pan. Brush sides of pan with part of melted butter. Then sprinkle brown sugar and ¼ c. nuts over butter in bottom of pan and arrange quartered cherries in shape of 4 flower petals. Sift flour, baking powder, sugar and salt together. Combine egg, milk, juice and melted butter. Add to flour mixture with the cereal, stirring only enough to moisten. Add chopped cherries and ¼ c. nuts. Pour batter into pan and bake in 350° oven 60 to 65 min. Remove from pan as soon as possible. Serve cold.

Mrs. William Bacon

CRANBERRY BREAD

2 c. flour
½ t. salt
1½ t. baking powder
½ t. soda
1 c. sugar
1 egg, beaten
2 T. shortening, melted
½ c. orange juice
2 T. hot water
½ c. nuts
1 c. cranberries, sliced
Sift dry ingredients. Add juice, water and egg. Fold in nuts and cranberries. Bake 1 hr. at 350°.

Gussie Miller

BANANA BREAD

1 c. sugar
½ c. shortening
2 eggs
3 large mashed bananas
1 t. soda and pinch of salt
½ t. baking powder
1¾ c. flour
nutmeats (optional)
Bake at 350° nearly an hour in greased loaf pan.

Mrs. Norman Amundson
Mrs. Emma Gunderson
Mrs. James Martin
(Ruth Anderson)

DATE NUT BREAD

2 c. brown sugar
2 eggs, beaten
2 c. sour milk or buttermilk
2 scant t. soda
½ t. salt
4 c. sifted flour
1 or 2 c. chopped black walnuts
2 c. dates, cut fine
Mix sugar and eggs. Add milk, salt and soda. Add the flour, then the nuts and dates. This makes 2 loaves. Bake at 350° for one hr. or until done.

Martha Hanson Davis

DATE NUT BREAD

1 c. sugar
1 c. dates
1 T. molasses
2 T. butter
1 c. boiling water
2¼ c. flour
1 t. soda
½ t. salt
½ t. baking powder
1 egg
walnuts
coconut and candied fruit if desired
Pour water and butter over dates. Add sugar and molasses. Add dry ingredients.

Mrs. Lila Olson

MORNING COFFEE CAKE

2 c. flour
3 t. baking powder
1 t. salt
1 t. nutmeg
1 c. raisins
⅓ c. lard
⅔ c. sugar
2 eggs
1 c. milk
Mix and put into pan. Cover with:
1 T. butter
½ c. brown sugar
1 t. cinnamon
Bake 30 to 35 min. at 350°.

Mrs. Hubert Cummings

BANANA BREAD

1 c. sugar
½ c. shortening
1 egg
1 c. mashed real ripe bananas
½ t. soda over bananas
3 T. milk
2 c. flour
1 t. baking powder
¼ t. salt
1 c. nutmeats
Cream sugar and shortening. Add egg, banana, milk and dry ingredients. Fold in nuts. Bake in loaf pan for 1 hr. in 350° oven.

Mrs. S. T. Holm

SPICY MARBLE COFFEE CAKE

½ c. shortening
¾ c. sugar
1 egg
2 t. baking powder
½ t. salt
¾ c. sweet milk
2 T. molasses
cinnamon, nutmeg, or cloves (as desired)
Cream shortening and sugar. Add egg and beat. Sift flour, baking powder, and salt together. Add to creamed mixture alternately with milk, beating after each addition. Divide batter in 2 parts. To one part add molasses and spices. Spoon batters alternately into greased (9x9x2) pan. Sprinkle with this topping:

Topping

½ c. brown sugar.
½ c. chopped walnuts
2 T. flour
1 t. cinnamon
2 T. melted butter
Bake in moderate oven about ½ hr.

Mrs. Lila Olson

CORN BREAD

- 2/3 c. shortening
- 1 c. sugar
- 1 t. salt
- 1 t. vanilla
- 2 c. sour milk
- 3 c. cornmeal
- 1 c. white flour
- 2 t. soda

Cream shortening and sugar. Add salt and vanilla. Add alternately the sour milk and a sifted mixture containing the cornmeal, flour and soda. Bake in a loaf pan at 375° for about 45 min. or till it tests done with a toothpick.

Mrs. Alfred Walterson
(Pauline Gilbertson)

DATE NUT BREAD

- 3/4 c. dates, cut up
 - 1/2 c. chopped nuts
 - 3 T. butter
 - 1 c. boiling water
 - 1 1/2 t. soda
 - 1/2 t. salt
- Mix the above ingredients in a bowl and let stand while mixing part 2.
- 2 beaten eggs
 - 1 c. sugar
 - 1 1/2 c. unsifted flour
 - 1 t. vanilla

Mix part 1 and part 2 together and bake in waxed paper lined bread pan. Bake in mod. oven (350°) for 1 hr.

Mrs. Quinton Olson
Mrs. Dan Kloster

COFFEE CAKE

- 2 c. sifted flour
- 1 t. baking powder
- 1 t. soda
- 1/2 t. salt
- 1/3 c. butter or margarine
- 1 c. white sugar
- 2 eggs
- 1 c. sour cream
- 1 t. vanilla

Topping

- 1/3 c. brown sugar, firmly packed
- 1 t. cinnamon
- 1/4 c. granulated sugar
- 1 c. finely chopped nuts (optional)

Mix batter in usual manner. Beat until smooth. Pour half of batter in (9x12) pan. Sprinkle 1/2 of topping on batter. Then add remaining batter and sprinkle rest of topping on top: Bake at 325° for about 45 min.

Mrs. Dennis Rear

BANANA BREAD

- 1/2 c. shortening
- 1 c. sugar
- 2 eggs
- 2 c. flour, sifted
- 1 t. soda
- 1/2 t. salt
- 3 bananas, mashed
- 1/2 c. nuts, chopped
- 1/4 c. maraschino cherries, chopped
- 1/2 c. chocolate chips

Cream shortening and sugar. Add eggs. Beat. Add bananas, nuts, cherries and chocolate chips. Mix. Add flour, soda, and salt. Bake in 350° oven for 45 min. or till done. Makes 1 large loaf or 2 small loaves. Grease pans.

Mrs. Alfred Buraas

POPOVERS

- 1/2 c. flour
- 1/4 t. salt
- 1/2 c. milk
- 1 egg

Heat oven to 425°. Beat ingredients together with rotary beater just until smooth. Overbeating will reduce volume. Pour into well-greased deep muffin cups (3/4 full) or oven-glass cups (1/2 full). Bake 40 to 45 min. until golden brown. If not baked long enough, they will collapse. Makes 4 popovers.

Mrs. Roger Berg

RUN AWAY BISCUITS

- 2 c. flour
 - 4 t. baking powder
 - 1 t. salt
 - 2 T. lard
 - 1 c. milk
- Drop in muffin pan. Bake 8 to 10 min.

Mrs. Oscar Lien

DATE NUT BREAD

- 1 1/2 c. dates
- 1 1/2 c. hot water
- 1 1/2 t. soda
- 3/4 c. sugar
- 1 1/2 T. butter
- 3 c. flour
- 3 t. baking powder
- 1 c. nuts
- 1 t. vanilla

Mix dates and hot water, cool, add soda. Beat remaining ingredients well and add date mixture. Makes 2 loaves. Bake in 325° oven until done. Is good spread with cream cheese.

Mrs. Fred Pfister

CORN BREAD

- 1 c. buttermilk
- 1 egg, well beaten
- ½ t. salt
- 1 c. yellow cornmeal
- 2 T. lard or bacon fat
- 1½ c. flour
- ¼ c. sugar
- ½ c. cream, sweet or sour
- ¾ t. soda
- 2 t. baking powder

Mix egg, milk and cream. Add the dry ingredients and then the melted fat. Bake in greased (9x9) pan in mod. oven (350°) for 20 min.

Mrs. Kenneth Ruroden
Mrs. Tilpher Bilden

COFFEE CAKE

- 3 c. flour
- 1 c. brown sugar
- 1 c. white sugar
- ½ c. butter or margarine
- ½ t. salt
- 1 c. chopped dates
- 1 c. chopped nuts
- 1 c. sour milk
- 1 t. soda, dissolved in milk

Combine dry ingredients (not soda). Cut butter into dry mixture as for pie crust. Remove ½ c. of this mixture for topping. Add dates, nuts, then sour milk mixed with soda. Spread in (8x11) pan. Spread on mixture reserved. Bake 40-45 min. at 350°.

Mrs. Loren Olson

APPLE COFFEE CAKE

- 6 rounded T. butter, melted
- 2 eggs, beaten
- ½ t. vanilla
- ½ c. milk
- 1½ c. sifted flour
- 1 T. baking powder
- ½ c. sugar
- apples
- ½ c. brown sugar
- ½ t. cinnamon

Mix eggs, vanilla and milk. Add dry ingredients, add melted butter. Put in a (12x12) pan. Slice apples over the top, and over this sprinkle the brown sugar and cinnamon. Bake 10 min. at 425°, then lower to 325° until done.

Mrs. Millard Bilden

Nothing will ever be attempted, if first, all possible obstacles must be overcome.

TASTIER WHEATIES MUFFINS

- 1 c. sifted flour
- 4 T. sugar
- ½ t. salt
- 3 t. baking powder
- 1 egg
- ½ c. milk
- 4 T. shortening, melted
- 2 c. Wheaties

Sift flour, sugar, salt and baking powder together. Beat eggs until light and add milk. Then stir into dry ingredients. Just before completely blended, add shortening. Stir just enough to mix ingredients. Carefully fold in Wheaties. Pour into greased muffin tin. Bake for 20 to 25 min. in mod. oven. Makes 12 med. muffins.

Mrs. Lawrence West
Mrs. George Frieden

LEMON BREAD

- ½ c. shortening
- 1 c. sugar
- 2 eggs
- ½ t. salt
- 1½ c. flour
- 1 t. baking powder
- ½ c. milk

grated rind of 1 lemon

Cream shortening and sugar, add eggs and dry ingredients. Put rind in milk and add last. Bake at 350° for 45 min. Makes 1 loaf. Remove from oven. Pour over it the juice of 1 lemon, mixed with ⅛ c. sugar.

Mrs. O. J. Swenson
(Elizabeth Houg)

COFFEE CAKE

- 1½ c. flour
 - 2 t. baking powder
 - ½ t. salt
 - ½ c. sugar
- Sift these together. Add:

- 1 egg
- ½ c. milk
- 3 T. shortening, melted

Add to flour mixture, stir until smooth. Pour into 8 in. square baking pan. Arrange topping on batter.

Topping

- ½ c. brown sugar
- ½ c. butterscotch chips
- ½ c. nuts
- 1 t. shortening

Sprinkle over batter and bake at 400° for 25 to 30 min.

Lizzie Thorson

BANANA BREAD

- 1 c. sugar
- $\frac{1}{2}$ c. shortening
- 2 eggs
- 1 c. mashed bananas
- 4 T. sour milk
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ c. nuts
- 2 c. flour
- 1 t. soda, dissolved in hot water (add last)

Bake in a loaf tin about 1 hr. in rather slow oven, 325° to 350°.

Mrs. A. O. Nessel
Mrs. Lawrence West
Mrs. Cliff J. Olson

HEALTH MUFFINS

- $1\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. butter
- 2 eggs
- 2 c. flour
- 1 t. soda
- 1 t. baking powder
- $\frac{1}{4}$ t. salt
- 1 c. sour milk or buttermilk
- 2 c. raisin bran
- $\frac{1}{2}$ c. nutmeats
- 1 t. vanilla
- $\frac{1}{2}$ c. dates

Cream butter and sugar, add eggs. Measure and sift dry ingredients, add alternately with milk. Add remaining ingredients. Bake at 375°. Makes 2 dozen.

Mrs. Gene Svebakken

BEST EVER MUFFINS

- 2 c. flour
- $2\frac{1}{2}$ t. baking powder
- 2 T. sugar
- $\frac{3}{4}$ t. salt
- $\frac{1}{3}$ c. shortening
- 1 egg, well beaten
- $\frac{3}{4}$ c. milk

Sift dry ingredients, cut in shortening. Combine milk and egg; add to flour mixture. Stir only till flour is dampened. Fill greased muffin tins $\frac{2}{3}$ full. Bake in hot oven (400°) for 20 min. or until done. Makes 12.

Variations: for corn muffins use 1 c. flour and $\frac{2}{3}$ c. corn meal. Increase baking powder to 3 t. For bran muffins use 1 c. flour, 3 t. baking powder and $1\frac{1}{4}$ c. bran flakes. Add flakes last. For blueberry muffins use $\frac{1}{2}$ c. shortening and fold in 1 c. blueberries.

Mrs. Glen Reierson

APRICOT OR PRUNE MUFFINS

- $\frac{1}{4}$ c. shortening (butter)
- $\frac{1}{2}$ c. brown sugar
- 1 egg
- 2 c. cake flour or $1\frac{1}{4}$ c. all purpose flour
- 1 t. salt
- 3 t. baking powder
- $\frac{3}{4}$ c. milk
- $\frac{3}{4}$ c. chopped or riced stewed prunes or apricots

Cream shortening and brown sugar, add egg and beat. Sift flour, resift with salt and baking powder. Add these ingredients to the butter mixture alternately with the milk. Fold in prunes or apricots. Pour batter into greased and lightly floured muffin tins. Bake in 400° oven for about 25 min.

Mrs. Gerald Schneider

CORN MEAL MUFFINS

- 1 c. flour
- 1 c. corn meal
- $\frac{1}{4}$ c. sugar
- 1 t. baking powder
- $\frac{1}{2}$ t. soda
- 1 t. salt
- 1 egg
- 1 c. sour milk or buttermilk
- 2 T. shortening, melted

Sift flour, corn meal, sugar, baking powder, soda and salt together. Beat egg, add milk, combine with the flour mixture. Add shortening, beat well. Bake in greased muffin tins about 25 min. in a 400° oven.

Agnes Bilden

APPLE MUFFINS

- 2 c. flour
- 4 t. baking powder
- $\frac{3}{4}$ t. salt
- $\frac{3}{4}$ t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{4}$ c. sugar
- 1 egg, beaten
- 1 c. milk
- $\frac{1}{3}$ c. shortening, melted
- $\frac{3}{4}$ c. chopped apples

Sift dry ingredients. Combine egg, milk, shortening. Make well in dry ingredients, add liquid all at once. Stir till mixed. Add apples, fill greased muffin pans $\frac{2}{3}$ full. Bake in hot oven (400°) for 25 min. Makes 12.

Mrs. Clarence Amundson

If you have knowledge, let others light their candles at it.

PIE MIX COFFEE CAKE

2 sticks of margarine
1¼ c. sugar 4 eggs
1 t. vanilla
2½ c. flour
½ t. baking powder
½ t. salt

Cream margarine and sugar. Add 1 egg at a time and beat well. Add remaining ingredients and mix well. Save 1½ c. butter. Put in large cookie sheet (16" x 11¾" with sides) and pour 1 can cherry pie mix (or any other kind) over. Dot the 1½ c. batter over pie mix and bake at 350°. Take out of oven and sprinkle with powdered sugar.

Mrs. Harlan Blockhus

BRAN MUFFINS

¼ c. sugar
1 egg
½ t. salt
1 c. sour milk
1 T. shortening, melted
1 c. bran flakes (breakfast food bran is best)
1 c. flour
1 t. sode, in the flour
Stir until mixed and bake in greased muffin tins about 25 to 30 min.

Agnes Bilden

POPOVERS

2 eggs
1 c. milk
1 c. flour
½ t. salt
1 T. salad oil or melted shortening.
Add milk, flour and salt to eggs. Beat 1½ min. with rotary or electric beater. Add shortening. Beat ½ min. (do not overbeat). Fill 6 or 8 well greased custard cups ½ full. Bake in a 475° oven for 15 min. Reduce heat to 350° and continue baking about 25 to 30 min. until popovers are browned and firm.

Agnes Bilden

CRISP POTATO PANCAKES

6 potatoes, med. size
2 eggs, well beaten
1½ T. flour
½ t. baking powder
¼ t. salt
Peel potatoes, grate. Add eggs and dry ingredients. If desired, add grated onions. Drop by spoonful on a hot well-greased skillet. Serve with applesauce. Serves 6 to 8.

Mrs. Jim Neuhring

BUTTERMILK PANCAKES

Sift together
1¼ c. flour
1 t. baking powder
½ t. soda
½ t. salt
2 t. brown sugar
Then add
1 egg, beaten
1¼ c. buttermilk
½ t. vanilla
2 T. melted butter

Mrs. James Kuhens

WAFFLES

Sift: 2 c. flour
1 t. sugar
1 t. baking powder
1 t. soda
½ t. salt
Add 2 beaten egg yolks
1 c. sour cream
1½ c. sweet milk
Fold in 2 beaten egg whites
May add more milk for thinner batter.

Mrs. Enock Mork
Myrtle J. Peterson

PANCAKES

2 eggs
2 c. sweet milk
2¼ c. sifted flour
1 t. soda (may omit with sweet milk)
3 t. baking powder
1 t. salt
2 t. sugar
4 T. melted shortening
Beat 2 eggs until light with mixer at medium speed. Beat in 2 c. milk. Sift dry ingredients. Beat into first mixture. Add shortening. Beat smooth. Bake on hot griddle.

Mrs. Eugene Moorhead

CORN FRITTERS

1 can corn
1 c. flour
1 t. baking powder
1 t. salt
¼ t. paprika
2 eggs, beaten
1 t. sugar
Sift dry ingredients. Stir in corn and eggs. Drop T. at a time in to hot lard in deep frying pan or kettle. Serve hot with butter and maple syrup.
Variation: add ½ c. cream and bake on griddle.

Mrs. Tilpher Bilden

SUNDAY PANCAKES

6 egg whites, beaten stiff
6 egg yolks beaten until thick and
lemon-colored
add and blend $\frac{1}{4}$ c. melted butter
 $\frac{1}{2}$ c. sour cream, commercial
 $\frac{1}{3}$ c. flour

Carefully fold in stiffly beaten egg
whites. Bake on griddle, lightly greased
if needed. Serve with butter and syrup.

Mrs. Irene Speece

SOUR MILK PANCAKES

2 c. flour
2 T. sugar
1 t. salt
1 t. soda
2 c. sour milk
2 T. melted butter
2 eggs, slightly beaten
Sift dry ingredients together, add
milk, stir lightly, add butter, fold in
eggs. Bake.

Mrs. Randine Hanson

POTATO PANCAKES

6 large or 8 med. potatoes, grated
4 eggs, beaten
1 t. salt
2 T. butter
 $\frac{1}{4}$ t. baking powder
 $\frac{1}{4}$ c. cream
2 T. flour

Mrs. George Frieden

APPLE PANCAKES

$1\frac{1}{2}$ c. flour
 $1\frac{1}{2}$ t. baking powder
 $\frac{3}{4}$ t. salt
2 T. sugar
1 c. milk
2 T. melted shortening
2 c. apples, diced
Mix and bake a little slower than
other pancakes.

Mrs. Elmer Larson

FAVORITE CORNMEAL PANCAKES

$\frac{1}{2}$ c. corn meal
 $1\frac{1}{2}$ c. boiling water
Boil above 5 min.
Add 2 c. milk
2 c. sifted flour with
4 t. baking powder
 $1\frac{1}{2}$ t. salt
1 t. sugar
Beat 1 egg and add last with 2 T.
shortening. Bake.

Mrs. Mervin Hunsberger

BISQUICK OATMEAL PANCAKES

1 c. oatmeal
 $1\frac{1}{2}$ c. Bisquick
2 eggs
 $1\frac{2}{3}$ c. milk (2 c. for thinner pan-
cakes)

Beat smooth. Bake. Makes about 18.
Mrs. Alvin Erickson

AUNT ASTRID'S SOUR CREAM WAFFLES

$1\frac{1}{2}$ c. sifted flour
1 t. baking powder
1 t. soda
 $\frac{1}{2}$ t. salt
3 eggs
1 c. sour cream
 $\frac{1}{2}$ c. water
Sift dry ingredients. Add cream and
water, add beaten egg yolks. Fold in
egg whites. Bake in waffle iron.

Mrs. Mervin Hunsberger

WAFFLES

2 c. flour
2 t. baking powder
 $\frac{1}{2}$ t. soda
1 t. salt
2 c. buttermilk
2 eggs, beaten
 $\frac{1}{2}$ c. melted shortening
Mix in order given. Bake in waffle
iron.

Agnes Bilden

WAFFLES

2 c. flour
 $\frac{1}{2}$ t. salt
3 t. baking powder
1 T. sugar
2 eggs
 $1\frac{3}{4}$ c. milk
4 T. shortening, melted, cool
Mix in order given. Bake in waffle
iron.

Mrs. Harry Helgersen
Mrs. Richard Neumann

HEAVY MAPLE SYRUP for Pancakes and Waffles

Combine:
 $1\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. light corn syrup
 $\frac{1}{2}$ c. water
 $\frac{1}{2}$ t. maple flavoring
Heat and stir until sugar is dissolved.
Variations: Use 1 c. brown sugar and
 $\frac{1}{2}$ c. white sugar.
Spicy Nut: $\frac{1}{2}$ t. cinnamon and $\frac{1}{2}$ c.
nuts added to syrup.

Mrs. Irene Speece

Meats,

Soups

"The eyes of all wait upon Thee; and Thou givest them their meat in due season."
Psalm 145:15-16

LEMON-BARBECUED CHICKEN

- 3 fryers — halved or cut up (2½ to 3 lbs. each)
- 3 t. Accent
- 1 can (8-oz.) tomato sauce
- 1 t. prepared mustard
- 3 T. Worcestershire sauce
- 3 T. brown sugar
- 2 t. salt
- 1 t. Tabasco
- ½ c. salad oil
- ½ c. lemon juice
- ¾ c. water
- ½ c. minced onion
- 1 clove garlic, minced

Put chicken in deep pan. Sprinkle with Accent. Let stand 15 min. Combine remaining ingredients and pour over chicken. Cover and refrigerate overnight. Drain off most of the marinade and save for basting sauce. Bake in a mod. oven (350°), basting often, for 60 min. or until tender. Chicken may be barbecued.

Mrs. Norman Koser

ORANGE - ALMOND CHICKEN

- 1 frying chicken, cut up
 - 1 t. salt
 - ½ t. pepper
 - 1 t. paprika
 - ½ c. butter
 - 1 c. orange juice
 - ¾ c. slivered almonds
- Wash chicken; pat dry. Combine salt, pepper, and paprika; rub into chicken until thoroughly coated. Melt butter in large frying pan with cover. Saute chicken until golden brown on both sides. Cover pan, reduce heat and cook until tender. Remove chicken to warm platter and keep hot in oven. Pour orange juice into frying pan; stir to loosen all browned particles, cook over high heat until reduced to half. (The gravy may be thickened with 1 t. corn-starch mixed with water and added to orange juice.) Pour over chicken. Sprinkle with toasted almonds and serve at once.

Mrs. H. E. Lang

CRUMB COATED CHICKEN - BAKED

- Pieces of frying chicken
- Melted butter
- Mix together:
- 2 c. bread crumbs, grated
- ¾ c. Parmesan cheese, grated
- ¼ c. chopped parsley
- 1 clove garlic crushed, or use garlic powder to taste (optional)
- 2 t. salt
- pepper to taste

Dip pieces of chicken in melted butter, then in crumb mixture. Place on cookie sheet. Bake in 350° oven for 1 hour or until tender.

Mrs. Roger Berg

SESAME FRIED CHICKEN

- 2½ lb. chicken, cut up
 - 2 t. paprika
 - 2 t. salt
 - 1 c. flour
 - 1 egg, beaten
 - 1 t. baking powder
 - ¼ c. sesame seed
 - ¼ t. pepper
 - ½ c. milk
- Dip chicken in milk, egg and baking powder mixture, then in mixed dry ingredients. Put in pan or foil covered cookie sheet with skin side down and dot with butter. Sprinkle with ½ of sesame seed.

Elizabeth Skarshaug

CHICKEN ON SUNDAY

- 1 box minute rice
 - 1 can cream of celery soup
 - 1 can mushroom soup
 - 1 can milk
 - 1 envelope dry onion soup mix
 - 1 frying chicken
- Grease pan (8 x 13) and sprinkle rice over the bottom. Heat soups and milk and blend. Cut chicken into pieces; brown in hot fat until golden brown. Lay chicken on rice; pour on soup mixture and sprinkle onion soup mix over the top. Seal with foil. Bake in 325° oven for 2 hrs. Serves eight.

Genevieve Anderson

STUFFING FOR A 12 TO 15 LB. TURKEY

- 10 c. dry bread cubes
 - 3 c. hot water
 - 2 to 3 T. chopped onion
 - 2 t. salt
 - ½ t. pepper
 - 1 t. (scant) ginger
 - 1 t. sage (more if desired)
- Soften bread in hot water and add rest of ingredients. Taste to be satisfied. Stuff turkey.

Mrs. Justin Baker

CHICKEN AND DRESSING LOAF

1 (4 to 5 lb.) stewing hen — enough water to cover

2 t. salt

1 small onion (if desired)

Cook chicken until tender. Remove from broth and cool. Remove meat from bones in small pieces. Place chicken in a (9 x 13½ in.) cake pan and cover with the following dressing:

20 slices of stale bread (toasted) cubed

2 eggs, beaten

½ c. milk

½ c. celery, diced

¼ c. onion, chopped fine

¼ c. chicken fat

1¼ t. powdered sage

chicken broth

Saute the onion and celery in chicken fat until tender. Add milk to beaten eggs and toss lightly into the bread cubes. Add the sage and vegetables and enough chicken broth to make a moist dressing. Make a thin gravy from remaining broth, by using ¼ c. butter or chicken fat and 3 T. flour and 3 c. broth. Pour about half of gravy over the chicken and dressing. Dot with butter and bake 35 min. in a moderate oven. Cut in squares and garnish with parsley. May be served with remaining gravy. Left-over turkey can also be used instead of chicken. Canned chicken broth can also be used in the dressing. Serves 10 to 12 people. (This goes well with a cranberry salad or other gelatin fruit salad.)

Mrs. Eugene Rose

DRESSING FOR A 12 LB. TURKEY

12 c. bread cubes

2 large onions, chopped

2 t. sage

½ c. chopped celery

½ c. butter or margarine

salt and pepper to taste

Cook giblets and neck. When done grind the meat. Mix bread cubes with broth; then add all other ingredients. Mix in ground giblets and bake.

Mrs. Lester Tope

SUGGESTIONS FOR ROASTING TURKEYS

Stuff turkey just before roasting.

May close cavity with apples.

SPRING CHICKEN

1 spring chicken, cut in serving pieces

Dredge with mixture of:

1 c. flour

¾ t. paprika

Fry in butter. Place in roaster in 375° oven for 1½ to 2 hours. Do not salt until done; as chicken will be much more tender.

Mrs. Tilpher Bilden

HOT CHICKEN LOAF

Meat from one chicken

½ as much roast pork

1 qt. bread crumbs

1 small onion

1 qt. chicken broth

3 eggs, unbeaten

Put all ingredients together and bake until done. Do not overbake. Sprinkle bread crumbs on top.

Mrs. Gussie Miller

ROAST DUCK WITH DRESSING

1 roasting duck, washed and cleaned

Make a dressing of:

1 loaf old bread, cubed

¼ c. melted butter

1 med. onion, chopped

1 t. sage

¼ c. diced celery

salt and pepper to taste

Broth made from 2 chicken bouillon cubes and 1½ c. water. Mix ingredients and add as much broth as needed to make a moist dressing. Stuff duck and bake until done in a 375° oven. Time depends on size of duck.

Mrs. Tilpher Bilden

TASTY MEAT LOAF

2 lbs. ground beef

1 lb. Virginia Reel sausage

2 t. salt

½ c. onion, chopped

½ c. celery, chopped or less

dash of pepper

½ t. poultry seasoning

5 slices of bread soaked in 1 c. warm milk

2 beaten eggs

1 T. Worcestershire sauce

Mix thoroughly and make into loaves. Bake in 350° oven without a lid until it has formed a crust, then turn oven down to 325° and cover. Bake about 2 hours.

Mrs. Helen Blockhus

SAUSAGE CASSEROLE

1 lb. fresh sausage
2 eggs beaten
2 slices whole wheat bread, cubed
1 can Chicken gumbo soup
1 small onion, chopped
salt and pepper to taste
Mix in casserole 1 lb. sausage and beaten eggs. Then add cubed bread, onion and soup. Mix well with a fork. Bake in 350° oven for 1 hour.

Mrs. Michael Blockhus

SWEET "N" SOUR MEAT LOAF

1 (8 oz.) can tomato sauce
¼ c. brown sugar
¼ c. vinegar
1 t. prepared mustard
2 lbs. ground chuck
1 egg
1 small minced onion
¼ c. crushed crackers
1½ t. salt
¼ t. pepper
Mix tomato sauce, brown sugar, vinegar and mustard until sugar is dissolved. With fork, slightly beat egg; mix with meat, onion, crackers, salt, pepper and ½ c. of tomato sauce mixture. Shape meat into oval loaf and turn into shallow baking dish. Pour on rest of tomato sauce mixture. Bake in 350° oven for 50 min., basting occasionally. Serves 6 to 8 people.

Mrs. Jerry Baird

EVERYDAY MEAT LOAF

⅔ c. dry bread crumbs
1 c. milk
1½ lb. ground beef
2 eggs, beaten
¼ c. grated onion
1 t. salt
½ t. sage
dash of pepper
Soak bread crumbs in milk; add meat, eggs, onion, and seasonings. Mix well. Place in an 8½ x 4½ x 2½ inch pan. Cover with Piquant Sauce. Bake 1 hour in 350° oven.

PIQUANT SAUCE:

¼ c. catsup
3 T. brown sugar
¼ t. nutmeg
1 t. dry mustard
Combine and spread on above meat loaf.

Mrs. Harold Hanson

FLUFFY MEAT LOAF

1 lb. ground beef or veal
½ lb. ground lean pork
2 c. bread crumbs
1 egg, beaten
1½ c. milk
4 T. minced onion
2 t. salt
¼ t. each pepper and dry mustard
½ t. sage
Mix thoroughly. Pack into greased 9 x 5 x 3 inch loaf pan. Bake in 350° oven for about 1½ hrs. Serve hot or cold. For catsup topped loaf, spread 3 T. catsup over top before baking. Serves 8.

Mrs. Ewald Lyngaas

MEAT LOAF

2 lbs. ground beef
2 t. salt
1½ c. oatmeal
1 large onion, chopped
2 eggs
3 c. tomato juice
Mix salt, oatmeal, and onion with ground beef; add beaten eggs and tomato juice. Bake in a greased pyrex bread pan for 1½ to 2 hours in a 350° oven.

Mrs. Edward Johnson
Mrs. Justin Baker

MEAT LOAF

2 lbs. ground beef
1 lb. ground pork
2 c. bread crumbs
2 t. salt
½ t. pepper
1 can tomato soup
½ c. milk
1 med. onion, chopped
Mix thoroughly and bake 1 hour in a moderate oven.

Mrs. Eldred Nuehring

BACONIZED MEAT BALLS

½ lb. each of ground veal, pork, beef
½ c. cracker crumbs
1 egg
1 c. tomato sauce or soup
1 small onion, chopped
salt and pepper to taste
bacon strips
Mix. Shape into balls, roll strips of bacon around the outside of balls. Bake in uncovered shallow pan 350° 1 hr.

Mrs. Leo Griebenow

MEAT LOAF

- 1 lb. hamburger
- $\frac{3}{4}$ c. dry bread crumbs
- $\frac{1}{2}$ t. Worcestershire sauce
- 1 egg beaten
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. monosodium glutamate
- $\frac{1}{4}$ t. onion salt
- $\frac{1}{8}$ t. pepper
- $\frac{1}{2}$ pkg. onion soup
- 1 c. water
- 3 strips of bacon

Combine all ingredients, except soup, water and bacon. Mix well. Combine soup and water. Add to rest of mixture and mix well. Press into 9 x 5 inch loaf pan. Cover with bacon strips. Bake in 350° oven for 1 hour. Yields 6 to 8 portions.

Mrs. Elmer Larson

GOLDEN MEAT LOAF

- 4 c. Kellogg's corn flakes
- $1\frac{1}{4}$ lb. ground beef
- $\frac{1}{4}$ lb. ground pork
- 2 eggs, beaten slightly
- 1 c. milk
- 2 t. salt
- $\frac{1}{8}$ t. pepper
- 1 t. Worcestershire sauce
- $\frac{1}{4}$ c. onion, finely chopped
- 1 c. grated raw carrots
- $\frac{1}{4}$ c. parsley, chopped

Crush corn flakes slightly. Combine with remaining ingredients and mix well. Spread in greased $9\frac{1}{2}$ x $5\frac{1}{4}$ inch loaf pan. Bake in moderate oven (350°) about $1\frac{1}{4}$ hours. Unmold on heated platter, slice and serve: Yield: 8 servings.

Mrs. Irene Speece

NORWEGIAN MEAT BALLS

- $1\frac{1}{2}$ lb. lean ground pork
- 1 lb. lean ground beef
- 1 c. mashed potatoes
- 3 eggs
- $\frac{1}{2}$ c. milk
- 1 onion, chopped or ground
- salt and pepper to taste

Mix well, shape, roll in flour, fry quickly until nice and brown. Place in baking dish with tight cover. Pour grease from fry pan. Rinse fry pan with 1 c. water, pour over meat balls. Cook slowly in oven for about 1 hr. depending on size of meat balls, add 1 c. rich milk or cream. bake until thick, if necessary remove cover.

Mrs. Clarence Peterson

TINY TIM MEAT BALLS

- Brown:
- 2 T. butter
- 1 onion, chopped
- $\frac{1}{2}$ c. celery
- Add:
- $1\frac{1}{2}$ lb. hamburger
- $\frac{1}{2}$ lb. pork
- 1 t. salt
- little pepper
- 1 c. bread crumbs
- $\frac{1}{2}$ c. milk
- 2 eggs
- Form into small balls. Simmer or bake slowly in:
- $\frac{3}{4}$ c. water or tomato juice
- 1 c. catsup
- 2 T. vinegar
- 2 T. lemon juice
- 2 T. Worcestershire sauce
- 2 T. brown sugar
- 1 t. salt
- 1 t. dry mustard

Mrs. Almer Amundson

NORWEGIAN MEAT BALLS

- 2 lbs. round steak, ground
- $\frac{1}{2}$ lb. pork, ground
- 1 small onion, grated
- salt and pepper to taste
- 2 slices of bread or rusks
- $\frac{1}{2}$ c. water
- $\frac{1}{2}$ c. heavy cream
- Soak bread in water; mix thoroughly, add cream, meat, onion, salt and pepper. Mix well and brown in skillet with 2 T. fat. Bake in oven 45 to 60 min. These meat balls have been served at church suppers, etc.

Mrs. Amy Johnson
(Amy Gilbertson)

PORCUPINE MEAT BALLS

- $1\frac{1}{2}$ lbs. ground beef
- $\frac{1}{2}$ c. rice
- 1 t. salt
- $\frac{1}{2}$ t. pepper
- 1 T. onion, minced
- 1 small can tomato soup
- $\frac{1}{2}$ c. water
- Combine meat, rice, salt, pepper and onion. Shape into small balls. Heat tomato soup and water in pressure cooker or kettle. Drop meat balls in soup mixture. Place cover and pressure 10 min. at cook position or about $\frac{3}{4}$ hour on stove or oven.

Mrs. Norman Amundson

BANQUET MEAT BALLS

- 5 lbs. ground beef
- 5 lbs. ground pork
- 3 c. bread crumbs
- 5 or 6 c. milk
- 1 T. Worcestershire sauce
- 2 t. sage
- 1 t. mustard (dry)
- 6 to 8 t. salt
- 1½ t. pepper
- 1 T. minced onion

Clara M. Peterson

MEAT BALLS

- To 5 lbs. meat balls mix (4 parts beef to 2 parts pork) add:
- 3 beaten eggs
 - 1 t. onion salt
 - 1 t. Lipton's onion soup
 - 1½ T. salt
 - 3 slices bread soaked in
 - 2 c. milk
 - 1 t. mace
- Roll in balls and brown in pan. Place in oven and simmer.

Mrs. Clifford Kittleson

SWEDISH MEAT BALLS

- 5 lbs. meat (⅓ pork and ⅔ beef, grind twice)
 - 6 t. salt
 - 1 t. pepper
 - 1 t. dry mustard
 - ½ t. allspice
 - 1¾ c. quick oatmeal or dried bread crumbs
 - 2 c. milk
- Mix all together, brown and put in oven. Make gravy of liquid and pour over.

Mrs. Harry Helgerson

SALISBURY STEAK

- 1 lb. ground beef
 - ½ lb. ground pork
 - ⅓ c. minced onion (or less)
 - ¾ c. fine dried bread crumbs
 - 1 egg
 - ½ c. milk
 - 1½ t. salt
 - ⅙ t. pepper
 - 1 t. sausage seasoning
 - 1 t. Worcestershire sauce
- Mix well and shape into balls or make flat like a minute steak. You can either brown them and finish them in the oven or in the skillet.

Mrs. Helen Blockhus

SWEDISH MEAT BALLS

- 1 lb. hamburger
 - 1 t. salt
 - dash of pepper
 - ½ c. uncooked rice
 - ½ c. milk
 - some diced onion
- Mix all ingredients together and form 8 meatballs. Place in casserole. Dilute 1 can of tomato soup with 2 cans water and pour over meatballs. Cover and bake 1 hour in 350° oven. Uncover and bake another ½ hour.

Mrs. Richard Vagts

Variation: Drop balls into boiling soup (soup and water) and let simmer about 1½ hours, keeping kettle covered. Stir occasionally to keep from scorching. May be necessary to add more water as it boils down.

Mrs. Dean Hilgerson

STEAK WITH TOMATO SAUCE

- 2 lbs. round steak, 1" thick
- 1½ t. salt
- ⅓ c. flour
- ¼ c. fat or oil
- 1 onion, sliced
- 1 (8 oz.) can tomato sauce
- 1 (4 oz.) can mushrooms (stems and pieces)

Cut meat in serving size pieces. Salt. Rub flour in meat until all flour is used. Heat fat in skillet. Add meat and brown on both sides. Add onion rings during browning. Pour tomato sauce, ½ can of water and mushrooms over meat. Cover and bake in 350° oven for 2 hours or until tender. Check now and then to be sure there is enough liquid, add more if necessary.

Agnes Bilden

ROUND STEAK IN FOIL

- 1 c. catsup
 - ¼ c. flour
 - onion
 - 1 lemon (optional)
 - mushrooms
- Wrap in foil, bake in 375° oven for 1½ hours.

Oven Steak Variations

Place round steak and cream of mushroom soup in covered roaster. Bake in 300° oven for 2 hrs.

Bake round steak with dry soup mix and tomato juice.

Fill round steak with bread dressing. Bake.

Mrs. Almer Amundson

CHICKENETTE LOAF

- 1 lb. beef roast
- 1 lb. pork roast
- 1½ c. broth
- 2 t. salt
- pepper
- 2 c. soft bread crumbs
- 2 eggs beaten

Boil the meat the day before. Put in tops of celery to flavor. Let stand overnight in the broth. Flake and combine meat; mix lightly with rest of ingredients. Place in a square baking pan and cover with buttered bread crumbs. Bake in a moderate oven 1 hour in a pan of water. Cut in squares and serve. Top with a mushroom sauce made of white sauce, mushrooms and bouillon cubes. Or, mushroom soup with a few more mushrooms added and some BV or Kitchen Bouquet for flavor.

Mrs. Fern Gericke

BEEF STROGONOFF

- 2 T. flour
- 1 t. salt
- ¼ t. pepper
- 1 lb. round steak
- 1 clove garlic or garlic powder
- ¼ c. butter
- ½ c. onion, minced
- ¼ c. water
- 1 can condensed chicken and rice soup
- 1 lb. fresh mushrooms, sliced or canned mushrooms
- 1 c. sour cream

Combine flour, salt and pepper; pound into steak. Cut steak into strips. Melt butter in dutch oven or skillet, saute onions, remove onions, and add meat strips. Brown well, remove meat, add water and stir. Return meat and onions and simmer until meat is tender. Add soup and mushrooms (if using fresh mushrooms cook until mushrooms are tender, covered, approximately 15 min.) Add sour cream just before serving. Serve over rice or mashed potatoes.

Mrs. Irene Speece

PORK CHOPS WITH APPLE RINGS

Brown and season pork chops. Cover with raw apple rings, cut 1 inch thick. Sprinkle with brown sugar; add a little water, cover and cook over low heat or bake in 350° oven for 35 min.

Mrs. Alfred Walterson
(Pauline Gilbertson)

SWISS STEAK

Take about 3 lbs. of round steak and tenderize well. While tenderizing, sprinkle about ½ to ¾ c. flour on steak. Brown in a hot electric fry pan with 2 T. of shortening. Add 2 large onions (sliced) and sprinkle with salt and pepper. Simmer in 2 to 4 c. tomato juice for 2 to 3 hours (depending on thickness of steak). We like the thick juice left over as gravy.

Mrs. Justin Baker

BEEF STROGONOFF

- 1 (4 oz.) can mushrooms
- 4 T. margarine
- 1 lb. round steak, lean
- 1 clove garlic, minced
- ½ c. tomato sauce or juice
- 1 can cream of mushroom soup
- 1 c. sour cream
- salt and pepper to taste

Drain mushrooms and brown in 2 T. margarine. Remove mushrooms, add remaining margarine and round steak cut in ½ in. strips. Add minced garlic. Brown at high heat, stirring constantly. Add tomato juice and cover tightly. Simmer for 45 min. Add cream of mushroom soup and sour cream; heat. Serve over hot noodles.

Mrs. Howard Oliphant

CITRUS RAISIN SAUCE FOR HAM

- 2 T. brown sugar
- 1½ t. cornstarch
- 1 t. dry mustard
- 1 (7 oz.) bottle 7-Up
- 2 T. cider vinegar
- ¼ c. seedless raisins

Prepare sauce by combining brown sugar, cornstarch, mustard and salt. Stir in 7-Up and vinegar; add raisins. Cook over low heat until sauce thickens. Stir constantly. Spoon sauce over serving of ham. Enough for about 4 servings.

Mrs. Alvin Erickson

DRIED BEEF GRAVY

- 1 pkg. dried beef
- 2 T. butter
- 3 T. flour
- 1½ c. milk

Brown beef in butter and stir in flour. When it is browned, add milk. Stir until thick and smooth. Serve over toast or biscuits.

Mrs. Richard Neumann

PIGS IN BLANKETS

Wrap frankfurters in left over mashed potatoes, roll in flour and fry in lard. Warm weiners a little before rolling in chilled potatoes. Weiners may also be wrapped in baking powder biscuit dough and baked.

Mrs. Oscar Lien

CHILI CON CARNE

- ½ c. sliced onions
- 2 T. diced green pepper
- 2 T. fat or salad oil
- ½ lb. ground beef
- ½ c. boiling water
- 1 c. canned tomatoes
- 1½ T. chili powder
- 2 T. cold water
- ¼ t. salt
- 1 t. sugar
- 1 clove garlic or garlic powder
- 2 c. cooked or canned red kidney beans

Cook onions and pepper in hot fat until tender. Add ground beef and cook uncovered until brown. Add the boiling water and tomatoes, then the chili mixed to a smooth paste with cold water, cover, simmer for 1 hour, then uncover and simmer another ½ hour. (1½ c. diced tomatoes may replace canned tomatoes.)

Mrs. Irene Speece

CHILI

- 1 lb. hamburger, browned
- 1 med. onion, chopped

Pour over:

- 2 cans red kidney beans
- 1 can tomato sauce
- ½ to 1 t. chili powder
- ½ t. salt
- ¼ t. pepper

Add a little tomato juice if too thick. Simmer for 30 min.

Mrs. Harry Helgerson

LIVER

Meat from one pig's head and one half a liver. Boil until meat falls off bones, trim off all fat and run through meat grinder. Grind one onion and add to meat, also some of the water meat was boiled in. Salt and pepper to taste. Keep in a cool place and warm up a little as you need it. Serve with bread and butter or with a meal.

Mrs. Lydia Odegard

PORK CHOPS SUPREME

- 6 pork chops
- shortening
- 1 can cream of mushroom soup
- 1 can water

Brown the chops in shortening; season, add soup mixed with water. Cover: bake in 350° oven for 1 hour.

Mrs. Marilyn Hemmesath, Jr.

BEEF STEW

- 2 lbs. beef, cubed
- 1 large onion, sliced
- salt and pepper to taste
- 1 c. water
- 4 small potatoes
- ½ lb. green beans or canned beans
- 4 small carrots
- 1 c. tomatoes
- 1 T. flour
- ¼ c. water

Brown meat in fat. Add onion, salt, pepper and 1 c. water. Place potatoes, green beans, carrots and tomatoes over meat. Cook until vegetables are done. Make a paste of the flour and ¼ c. water and stir into stew to thicken.

Mrs. Norman Amundson

BEEF STEW

- 2 lbs. chuck roast or round steak, cubed
- 3 T. fat
- 4 c. water
- 1 t. lemon juice
- 1 t. Worcestershire sauce
- 1 medium onion, diced
- 2 bay leaves
- 1 T. salt
- ½ t. pepper
- ½ t. paprika
- 1 t. sugar
- 8 large carrots, cubed
- 6 or 7 medium potatoes, cubed
- 1 or 2 c. celery, cubed

Thoroughly brown meat on all sides in hot fat; add water, lemon juice, Worcestershire sauce, onion, bay leaves, and seasonings. Simmer 2 hours; stir occasionally to keep from sticking. Remove from skillet and pour into a medium large roaster. Add about 2 T. thickening and 2 more cups of water. Then add cubed vegetables and bake 1 hour or until all vegetables are done. Set oven at 350°.

Mrs. Quinton Olson

Mrs. Arthur Amundson

SAUR KRAUT — MEAT

Take a large can Saur Kraut, cook it a few min. then add 1 lb. weiners that have been sliced in very thin pieces. The thinner the slices the more flavor from the meat goes into the Kraut.

OTHER VARIATIONS:

1. Bake spare ribs first then add them to Saur Kraut and bring to a boil.
2. If you wish to thicken the Saur Kraut, sprinkle in some instant potatoes. Very good.
3. Polish Sausage boiled in Kraut is delicious.
4. Pork hocks boiled and put in Kraut is also very good.

Mrs. Millard Bilden

SWEDISH HAM BALLS

- 2 lbs. ground ham
 - 3 lbs. ground lean pork
 - 1 c. milk
 - 2 c. bread crumbs
 - 4 eggs
 - salt and pepper to taste
- Shape into balls and place in roaster or large casserole.

SAUCE:

- 1 c. brown sugar
- 1 t. dry mustard
- 1 c. vinegar
- 2 c. water

Combine sauce and pour over meat balls. Bake in 350° oven for 3 hours.

Mrs. Cliff J. Olson
Mrs. Millard Bilden

GROUND BEEF STROGANOFF

- ½ c. finely chopped onion
- ¼ c. butter
- 1 lb. ground beef
- 2 T. flour
- 1 t. salt
- ¼ t. pepper
- 1 (8 oz.) can sliced mushrooms
- ½ c. cream of chicken soup (undiluted)
- 1½ c. sour cream
- 2 T. minced parsley

Cook onion in butter until transparent. Add meat, cook and stir until it has lost red color. Add flour, salt, pepper and mushrooms. Cook 5 min. Add soup. Simmer 10 min. Add sour cream and heat. Top with parsley. Serve on noodles. Makes 5 servings.

Mrs. Tilpher Bilden

HAM-BEEF LOAF

- 1½ lbs. ground ham
 - ½ lb. ground beef
 - 2 eggs
 - 1 c. bread crumbs
 - 1 t. dried mustard
 - 1 can tomato soup
- In bottom of loaf pan put:
- ½ c. brown sugar
 - 1 t. prepared mustard
 - 2 T. vinegar

Arrange pineapple slices on top of brown sugar mixture. Then add meat mixture. Bake in 350° oven for 1½ hours.

Mrs. H. E. Larg

SWEDISH HAM BALL IN BROWN SAUCE

- 1 lb. ground ham
- 1½ lbs. ground pork
- 2 c. bread crumbs
- 2 well beaten eggs
- 1 c. milk
- 1 c. brown sugar
- 1 t. dry mustard
- ½ c. vinegar
- ½ c. water

Combine meats, crumbs, eggs, and milk; mix thoroughly. Form in small balls; place in baking pan. Combine remaining ingredients; stir until sugar dissolves; pour over meat balls. Bake in a slow oven 325° for 1 hour, basting frequently. Makes 16 balls.

Mrs. Alvin Erickson

PINEAPPLE HAM LOAF

- 1½ lbs. smoked ham ground
- 1 lb. lean pork, ground
- 1 c. fine cracker crumbs
- 2 eggs, beaten lightly
- 1½ c. milk
- 2 T. prepared mustard
- ½ c. brown sugar
- 6 pineapple slices
- 6 maraschino cherries

Combine ham, pork, crumbs, eggs, milk and mustard. Grease bottom and sides of a heavy baking dish with butter. Pat brown sugar on bottom of dish. Arrange pineapple slices on sugar. Place a cherry in center of each slice. Pat meat mixture on top of pineapple slices. Bake in moderate oven 1 hour. Drain off liquid. Invert meat on platter. Pineapple and cherries will be on the top.

Mrs. James Taylor

HAM AND RICE LOAF

1 lb. lean smoked ham, ground
1 lb. lean pork, ground
2 c. cooked rice
 $\frac{1}{2}$ c. minced onion
2 eggs
1 t. salt
 $\frac{1}{2}$ c. milk
1 T. chopped parsley
Mix ingredients thoroughly. Bake in loaf pan in 350° oven for 1½ hours. Serve with cherry sauce.

HAM LOAF OR HAM BALLS

1 lb. ground raw smoked ham
 $\frac{1}{2}$ lb. ground pork
 $\frac{1}{2}$ c. soft fine bread crumbs
1 well beaten egg
 $\frac{1}{2}$ t. dry mustard
Mix together and shape into balls or small loaves. Combine $\frac{1}{4}$ c. brown sugar and 1 t. prepared mustard. Spread over balls or loaves and bake for 45 min. in 350° oven. Serve with cherry or raisin sauce. This is used for church banquets, etc. Makes 8 individual loaves.

HAM SLICES

Grease a 9 x 13 inch pan. Lay slices of ham in pan. Mix 1 cup brown sugar and $\frac{3}{4}$ c. orange juice and pour over ham. Bake in 350° oven for 1 hour.

Mrs. Cliff J. Olson

BARBECUED RIBS

2 lbs. spare ribs, browned and salted

SAUCE:

$\frac{1}{2}$ t. celery salt
 $\frac{1}{2}$ t. paprika
 $\frac{1}{2}$ t. red pepper (may omit)
 $\frac{1}{2}$ t. black pepper
 $\frac{1}{2}$ t. mustard
3 T. brown sugar
2 T. Worcestershire sauce
6 T. cold water
4 T. catsup
2 T. vinegar
1 small onion, chopped
chopped celery, if desired

Mix and pour over ribs and bake 2 hours or more in 325° or 350° oven. Baste occasionally. You may put this in electric fry pan on low and simmer.

Mrs. O. J. Swenson

Mrs. Richard Neumann

If we trust more we will worry less.

HAM LOAF or INDIVIDUAL LOAVES

1½ lb. ground ham
 $\frac{1}{2}$ lb. ground pork
 $\frac{1}{2}$ lb. ground beef
 $\frac{1}{4}$ t. pepper
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. onion, flaked
 $\frac{1}{2}$ c. crushed graham crackers
2 eggs
1 c. milk

Beat eggs lightly; add crackers, milk and seasoning. Pour over ground meat and blend well. For individual servings, mold into 12 oblong loaves. Place in baking dish. Bake in 250° oven about 50 min. or until light brown. Drain off excess fat. Top with following sauce and continue baking another 20 to 25 minutes.

SAUCE:

$\frac{1}{2}$ c. catsup
2 T. chopped green pepper
1 t. chopped onion
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ t. dry mustard
 $\frac{1}{2}$ c. hot water

Mix and pour over meat loaves. (This will scorch quickly, so must be watched.)

NOTE: This ham loaf may be baked in a ring mold. When done serve on chop plate and fill center with creamed fresh peas.

Mrs. Ruth S. Gorsuch

SPARERIBS

(Outdoor Barbeque)

$\frac{1}{4}$ c. brown sugar
1 T. salt
1 T. celery seed
1 T. chili powder
1 t. paprika
2 to 3 lbs. pork spareribs
 $\frac{1}{4}$ c. vinegar

1 c. canned tomato sauce or puree
Mix the dry ingredients and rub part of the mixture into the ribs. Combine remainder of mixture with the vinegar and tomato sauce for basting. Let ribs stand an hour or longer, if convenient, then spread on grill over slow fire, basting occasionally with sauce. To reduce cooking time, pre-cook ribs in kitchen oven until almost tender, then finish on barbeque grill. Serves 3 or 4.

Mrs. Alvin Erickson

A man wrapped up in himself makes a very small bundle.

IRISH BEEF STEW

- 1½ lbs. cubed beef (round steak, chuck roast, round roast, etc.)
- ½ t. salt
- 1 c. cubed onion
- 1½ c. sliced carrots
- 1½ c. cubed potatoes
- ½ c. chopped celery
- ¼ t. salt
- 1 t. Worcestershire sauce or Soy sauce (optional)
- ¼ c. flour
- 1 c. water
- 1 small can stewed tomatoes

Place skillet on medium heat. Put in beef and brown evenly on all sides. Cover skillet and simmer until meat is tender. Meanwhile in separate pan cook onion, carrots, potatoes and celery with ¼ t. salt, using scant liquid; cooking on low heat. Remove meat from skillet and make gravy of juice. (Add ¼ c. flour and brown over low heat. Add 1 c. water slowly and cook until thick, stirring constantly. Season with salt and pepper. Worcestershire sauce or Soy sauce may be added to liquid.) Replace meat in skillet with gravy. Mix in vegetables. Spread 1 small can stewed tomatoes over top of stew. Cover skillet and let simmer for about 10 min. to obtain good flavor. Don't forget! Medium and low heats are important to retain flavor and nutrients.

Mrs. Alvin Erickson

MARINADE FOR STEAKS

(Outdoor Grill)

- 1½ c. salad oil
- ¾ c. soy sauce (or less)
- ¼ c. Worcestershire sauce
- 2 T. dry mustard
- 2¼ t. salt
- little pepper
- ½ c. vinegar
- 2 crushed garlic cloves, if desired
- ⅓ c. lemon juice

Combine all ingredients. To marinate meat, cover it with the prepared mixture and chill in refrigerator several hours. Turn several times. Drain; let meat come to room temperature before barbecuing. Save any leftover marinade in jar in refrigerator.

Mrs. Almer Amundson

The time to make friends is before you need them.

SHRIMP IN SOUR CREAM

- 1½ lb. shrimp, peeled
- ½ c. onion or 2 shallot, minced
- ½ c. butter, melted
- 1 small can sliced mushrooms
- 2 T. flour
- 1 t. salt
- freshly ground black pepper
- 1 c. sour cream
- ¼ c. sherry (optional)

Saute shrimp, with onions until shrimp are pink. Add mushrooms (no juice) and cook 5 min. longer. Blend in flour, salt and pepper. Add sour cream gradually. Cook until thick, stirring constantly. Remove from heat and stir in sherry. Serve over rice.

Mrs. H. E. Lang

SALMON WITH BISCUIT TOPPING

- 4 T. butter
- 4 T. flour
- 1 t. salt
- ¼ t. pepper
- Liquid from salmon, plus enough milk to make 2 cups.

- 1 lb. can salmon
- ¾ c. grated cheese
- 1 can refrigerated biscuits

Melt butter; blend in flour, salt and pepper. Add liquid and cook until thickened. Remove from heat; add the salmon (from which the skin and bones have been removed) and cheese. Place in greased casserole. Place biscuits on top. Bake in 425° oven for 20 to 25 min.

Mrs. Verne Hovden

SALMON LOAF

- 1 egg
- 1 c. grated cheese (Velveeta)
- 1 T. grated onion
- ½ t. salt
- 2 c. salmon
- 1 c. soft bread crumbs
- 1 T. melted butter
- ⅓ t. pepper

Use salmon liquid—Beat egg in bowl; add salmon (which has been cleaned; remove skin, bones and dark pieces of salmon.) Break into large chunks no smaller than a whole walnut. Add remaining ingredients and pour into buttered casserole. Bake in 350° oven for 30 to 35 min. To keep from getting crusty, put casserole in a pan of water.

Mrs. Alfred Walterson

BARBEQUED RIBS

Place small ribs in bottom of heavy kettle and cover with a few onions and 1 lemon slice. Bake for ½ hour.

SAUCE:

- 1 T. brown sugar
- ½ c. catsup
- 1½ t. salt
- ¼ t. tabasco sauce
- ⅛ t. chili powder
- 1 c. water
- ½ c. dry mustard

Pour sauce over ribs. Bake in 350° oven for about 2 hours or until meat is tender. Uncover for the last 30 min.

Mrs. Harry Helgerson

BAR-BE-QUE

Potatoes: Large piece of heavy aluminum foil. Slice 2 large potatoes; cover with salt and pepper and 1 T. butter. Fold with drug store fold and place on grill. Turn with tongs. Takes about one hour to cook on grill.

Onions: Take outer skin off onion. Wrap each onion separate, with dash of salt and a little butter. Wrap with drug store fold. Place on grill. Takes about 45 min. Turn frequently.

Mrs. Cliff J. Olson

SALMON PATTIES

Make 9 large patties from

- 1 large can of salmon
- 2 eggs
- 1 med. onion chopped
- ½ c. crackers, crumbled
- 2 T. catsup

Remove skin and bones from salmon. Drain off juice to use later if needed. Beat eggs slightly; mix all ingredients together. Make mixture moist enough so that you can form into patties with your hands. Brown well in moderately hot buttered skillet. Brown one side, then turn and brown the other side. Cook for 20 min.

Mrs. Eldred Nuehring

BAKED FISH LOAF

Combine 2 cups (13 oz. can) drained, cooked salmon, tuna or other fish with 2 c. thin white sauce, 2 c. soft bread crumbs, 2 eggs and 1 T. lemon juice. Bake in 9 x 5 x 3 inch greased loaf pan in 350° oven for 35 to 45 min. Serve hot with Mushroom sauce if desired. Serves 8.

Mrs. Ewald Lyngaas

SALMON LOAF

- 1 large can salmon
 - 3 eggs, beaten
 - 1 c. soda cracker crumbs (22 squares)
 - ¾ c. whole milk
- Flake salmon, add beaten eggs, cracker crumbs and milk last. Bake about 1 hour in greased 6 x 10 pan.

Clara M. Peterson

OYSTERS AND SODA CRACKERS

Take a 2 qt. casserole and crumble in Soda crackers to ¾ full. Add ½ pt. raw or canned oysters. Pour on milk to cover; add salt and pepper to taste. Bake until golden brown. will serve 6 to 10 people.

Mrs. Millard Bilden

BAKED TUNA FISH

- 1½ c. milk
- ½ c. bread crumbs
- ½ t. salt
- ¼ t. pepper
- 4 T. butter
- 2 T. onion, finely chopped
- 1 t. parsley or green pepper, chopped.
- 1 (7 oz.) can Tuna fish or Salmon
- 2 eggs, beaten

Combine milk with bread crumbs, salt, pepper, butter, onion, parsley and scald. Add fish, flaked fine, and beat in eggs. Bake in greased mold or pan in moderate oven.

Clara M. Peterson

PICKLED FISH

Fillet and cut up in pieces, 1 gal. Northern pike. Place a layer of fish in a gallon jar, then a layer of sliced onion and sprinkle on some pickling spice. Continue with layers until jar is not quite full. Mix together 1 qt. vinegar, 1 c. sugar and ½ c. salt; pour over fish. Be sure to use all the vinegar mixture. Let set at least 2 weeks. Don't seal.

Mrs. Henry Olson

SALMON (Canned)

- 1 gal. fillets of Northern Pike
- 2 c. tomato juice
- ¾ c. vinegar
- ½ c. butter
- 4 t. salt

Bake in hot oven until well done. Pack in pt. jars and process in hot water for 1 hour, or in pressure cooker for 15 to 20 min. Makes 5 pts.

Mrs. Henry Olson

SALMON LOAF

- 1 can salmon
- 2 eggs
- 1 T. chopped parsley
- 1 slice onion, chopped
- 1 c. bread crumbs
- 1 c. milk
- 1 t. salt
- ¼ t. pepper

Mix real good and press into a greased bread pan. Bake in 350° oven for 30 to 40 minutes.

Mrs. Elmer Larson

SALMON SOUP

- 1 can salmon
- 3 T. butter
- 3 T. flour
- 1 qt. milk
- 1½ t. salt
- dash of pepper

Melt butter and add flour, then milk and salt. When this is cooked, add mashed salmon. Serve hot.

Mrs. Hubert Cummings

CORN SOUP

Heat 1 can corn and a few slices onion. Press through a colander. Meanwhile, heat a qt. of milk. Add to this butter, salt and pepper to suit taste. Pour milk into corn and when boiling remove from fire, add a well beaten egg. Onion may be omitted.

Mrs. Randine Hanson

SPLIT-PEA SOUP

- 1 lb. (2¼ c.) green split peas
- 2 qt. water
- 1 meaty ham bone
- 1½ c. diced onions
- ½ t. pepper
- ¼ t. garlic salt
- ¼ t. majoram (optional)
- 1 c. diced celery
- 1 c. diced carrots
- 1 t. parsley flakes

Cover peas with water and soak overnight; or, boil gently 2 min., then soak 1 hr. Drain. Add the 2 qt. water, ham bone, onion, and seasonings. Bring to boiling, cover, reduce heat and simmer 2 hrs. Stir occasionally. Remove bone; cut off meat. Return meat to soup; add remaining ingredients. Cook slowly 45 min. Salt to taste. Makes 8 to 10 servings.

Mrs. Irene Speece

LENTIL AND VEGETABLE SOUP

- 2 c. Lentils (Be sure it's Lentils) about 1 lb.
- 2 c. sliced onions
- 1 c. sliced carrots
- 6 t. salt
- 1 beef soup bone
- 1 minced clove garlic or garlic powder
- 11 c. cold water

1 c. canned or chopped fresh tomatoes
Simmer lentils, onions, carrots, salt, soupbone, garlic and water in large kettle, covered for 1½ hrs. Then add tomatoes and simmer covered for 1 hr. longer or until lentils are cooked thoroughly. Remove soup bone. Cool soup, place covered in refrigerator. Reheat for serving. Makes about 2½ qts.

Mrs. Irene Speece

LIGHT DUMPLINGS

- 2 c. flour
- 1 well beaten egg
- 4 t. of baking powder
- 1 c. milk
- ½ t. salt

Mix all together and drop by spoon into broth. Cover and cook 10 to 15 min. depending on size of dumplings.

Mrs. Dan Kloster

DUMPLINGS

- 4 eggs
- 1 c. milk
- 1 t. of baking powder
- flour enough to make stiff dough
- Drop by teaspoonful into soup. (Is good boiled in milk or soup.)

Mrs. Millard Bilden

Mrs. James Hoeg

(Sandra Bilden)

4-H NOODLES

- 1 c. flour
- 1 egg, well beaten
- ½ t. salt
- 2 T. cream

Don't put in all the flour at first; use some on the board when rolling out. Put on cooky sheet and place in oven 1 min. to dry. Turn it over to dry on both sides.

Mrs. Karl Klemp, Jr.

(Diane Frieden)

The victory of success is half won when one gains the habit of work.

MOTHER'S HOMEMADE NOODLES

2 eggs, beaten and salted
2 T. cream, added to eggs

Then thicken with flour enough to handle and roll out. Cut in strips and let dry.

Mrs. Millard Bilden

NOODLES

Take 1 egg and beat it lightly with a fork, add 1 t. cold water and a dash of salt. Mix in about $\frac{3}{4}$ c. of flour, and roll thin and let dry about 20 min. before cutting.

Mrs. Orvin Olson

BROWN PAPER BAG ROASTING

Use heavy paper bag (carry-out bag from food store). If you do not stuff turkey, season body and neck cavities with salt and brush skin with butter.

Preheat oven to 325°.

Place turkey in brown paper bag with seam up. Turkey goes in breast up. Tie legs to the body to prevent puncturing the bag while turkey bakes.

Fold open end and secure with paper clips. Place on broiler rack or flat rack on top of shallow pan.

Roast at 325° allowing 20 to 25 min. per lb. for unstuffed birds and 25 to 30 min. if stuffed. Do not open oven door until turkey is done.

Average servings per pound:

Round Steak — $3\frac{1}{2}$
Rib Roast, bone-in — 2
Ground beef — 4
Ham roast — $2\frac{1}{2}$
Picnic-boneless — 3
Ham, ready to eat
boneless — 5
bone-in — $3\frac{1}{2}$
Turkey
whole, under 12 lbs. — 1 - $1\frac{1}{3}$
whole, over 12 lbs. — $1\frac{1}{3}$ - 2
T-bone steak — 2
Rump roast — 3
Short ribs — 2
Spareribs — $1\frac{1}{3}$
Picnic, canned — 5
Ham, cook-before-eating
bone-in — $2\frac{1}{2}$
boneless — $3\frac{1}{2}$
Boneless roll — 4

Use instant potatoes to thicken gravy and soups.

PORK CHOPS WITH NOODLES

Brown 6 pork chops, then place in bottom of roaster; add 1 pkg. noodles, 1 pt. tomatoes, 1 onion (cut), 1 green pepper, salt to taste. Cook slowly $2\frac{1}{2}$ hours.

BEEF-CORN PIE

1 egg, slightly beaten
 $\frac{1}{2}$ c. milk
1 T. chopped onion
1 t. Worcestershire sauce
 $\frac{3}{4}$ t. salt, pepper
1 c. soft bread crumbs
Mix, let stand 5 min.
Add $\frac{3}{4}$ lb. ground beef
Pack over bottom and sides of 9-inch pie pan. Press another 9-inch pan on top. Bake 350° for 7 min. Remove top pan, bake 3 min. longer.

Combine 1 pkg. frozen corn, thawed
1 c. drained tomatoes
 $\frac{1}{2}$ t. salt, pepper
 $\frac{1}{8}$ t. basil, optional
Spoon into crust, dot with butter, green pepper rings. Bake 20-25 min.

A meat thermometer will take the guess work out of roasting meat.

When dredging chicken or meat, put flour and seasonings into a paper bag. Shake.

Meat is usually carved across the grain. Steaks are the exception.

After a roast is cooked, keep it warm and allow it to "set" for 10 to 20 minutes before carving. This will make the roast easier to carve.

A hard frozen roast weighing less than five pounds takes 15 to 20 minutes longer roasting time than a defrosted roast.

Put dry soup mix in meat loaf for extra flavor.

When cooking fowl, include a cup of rice, makes all the meat whiter.

For variety in your cooking raise and use of herbs. Rosemary adds interest to soups, stuffings and green beans. Use sage for stuffing and pork. A touch of oregano adds spark to pork and scrambled eggs. Try thyme with meat loaf, beef and green beans or tomatoes. Basil enhances the flavor of all meats and most vegetables.

Vegetables,

Casseroles

**"Martha, Martha, you are anxious and troubled about many things; one thing is
needful." Luke 10:41**

SCALLOPED ONIONS

- 12 small onions
- 1 c. diced celery
- 3 T. butter
- 3 T. flour
- 1 t. salt
- ½ t. nutmeg
- ⅛ t. pepper
- 1 c. milk
- ½ c. light cream
- ½ c. blanched almonds
- buttered crumbs or potato chips

Cook onions in boiling salted water, containing a dash of lemon juice or vinegar, until tender. Cook celery separately. Drain vegetables. Melt butter over low heat; add flour, salt, pepper, and nutmeg and cook gently. Slowly add milk and cream and cook until thick. In buttered casserole arrange layers of vegetables. Cover with white sauce, cover with crumbs or chips. Bake in 350° oven for 25 to 30 min.

Mrs. Arthur Helgerson
Mrs. George Frieden

SCALLOPED ONIONS

Par boil onions and drain well. Put in layers in baking dish. Sprinkle each layer with cracker crumbs or bread crumbs, grated cheese, salt and paprika. Make a white sauce of 1 T. butter, dash of salt, 2½ T. flour and 1 c. milk. Pour over onion mixture and bake in moderate oven about 30 min. Serve while good and hot.

Mrs. Tilpher Bilden

SCALLOPED ONIONS

3 large onions
1 can of cheddar cheese soup
Grease a 1½ qt. casserole dish. Slice onions thin and lay in dish. Take one can of soup; dilute with half a can of milk and pour over onions. Bake in 350° oven until tender, about 40 min.

Mrs. Cliff J. Olson

BATTER FOR FRENCH FRIED ONION RINGS

2 eggs
½ c. milk
1 c. flour
1 t. each of salt, baking powder, lard
Dip onion rings in batter, deep fry in hot lard or oil.

Mrs. Elmer Russ

PATRICIAN POTATOES

- 4 c. freshly mashed potatoes, with
- 2 t. salt
- 3 c. cream style cottage cheese
- ¾ c. commercial sour cream
- 1½ T. grated onion
- 2½ t. salt, or less
- melted butter
- ½ c. chopped toasted almonds

Thoroughly mash potatoes, do not add butter or milk. Press cottage cheese through a sieve, or buzz in blender. Mix together warm mashed potatoes and cheese; add sour cream, onion, salt and a little pepper. Mix well. Spoon into a shallow buttered 2 qt. casserole. Brush surface with melted butter. Bake 350° oven ½ hr. or longer. Place under broiler for a few min. to brown lightly. Sprinkle almonds on top.

Mrs. Harry Stolle, Sr.

BEEF IN HONEY SAUCE

- 1 pt. canned or frozen beets, diced or sliced

Mix: 1 T. corn starch
1 t. salt, blend in
1 T. water or beet juice
Add: 2 T. vinegar
¼ c. honey
1 T. butter

Cook the sauce slowly until thickened, add beets; let stand at least 10 min. Re-heat.

Mrs. Almer Amundson

CABBAGE

Cook cabbage until tender. Add white sauce made of butter, flour and milk. Put in baking dish, sprinkle with bread crumbs, bake until crumbs are browned.

Mrs. Irene Speece

SCALLOPED CORN with Sausages

2½ c. cream style corn
1 c. each, milk, cracker crumbs
1 well beaten egg
½ c. chopped onion
¾ t. salt
½ lb. sausage links, cut 1-in.
2 T. butter, melted, ½ c. cracker crumbs. Brown links. Heat milk, corn, slowly add egg, crumbs, onion, salt into casserole with links. Pour butter over ½ c. crumbs, sprinkle on corn. Bake 30 min. 350°.

Mrs. Roger Amundson

POTATO PATTIES

- 2 c. mashed potatoes
- 1 egg yolk, slightly beaten
- 2 T. minced onion

Salt and pepper added to taste, mix all well. Shape into 6 patties. Dip in flour; brown in hot fat slowly, so patties will have a delicious brown glazed crust.

Clara Peterson

SOUTHERN CORN CUSTARD

- 1 No. 2 can whole kernel corn
- 1 t. salt
- 2 T. sugar
- 3 eggs
- 2 c. milk
- 1 T. butter, melted

Put into greased casserole. Set casserole in a pan warm water; bake 350° 1 hr. or until set when tested with silver knife.

Mrs. Rose L. Olson

Variation:

Scalloped corn: 1 can corn, 1 c. cracker crumbs, 1 egg, beaten, 2 c. milk, salt. Bake in greased casserole at 325°.

Donna Frieden

BROCCOLI-CHEESE CASSEROLE

Sauce: ¼ c. chopped onion; saute in 4 T. butter

Stir in: 2 T. flour, ½ c. water and 8 oz. cheese, little salt

Thaw, drain: 2 10-oz. pkg. broccoli (chopped)

Add: 3 beaten eggs

Blend all in the sauce, place in greased casserole. Top with cornflakes. Serves 10-12. Bake 325° oven for 30-40 min.

Mrs. Eugene Swella

STRING BEAN CASSEROLE

- ⅔ c. cracker crumbs
- 2 c. cooked string beans
- 1 c. cubed American cheese
- 2 hard boiled eggs, grated
- White sauce: ¼ c. butter
- 3 T. flour
- 1 t. salt
- 1¾ c. milk

Grease casserole, put in beans, then grated eggs, cubed cheese, cover with white sauce. Top with cracker crumbs. 350° 1 hr. Serves 8.

Mrs. M. J. Blockhus

BROCCOLI AND CORN

- 1 pkg. frozen broccoli, cook, chip fine, drained

Add: 1 can cream style corn

- ¼ c. American cheese, diced
- salt & pepper

Place in casserole, top with corn flakes

Bake ½ hr.

Mrs. Gerhard Halverson

GREEN BEAN CASSEROLE

- 1 can green bean, drained
 - 1 can mushroom soup
 - 1 T. onion flakes
- Blend into buttered casserole, cover with crushed potato chips. Bake until well heated through, mod. oven.

Mrs. Martin Amundson

DELICIOUS STRING BEANS

- 2 cans (303 size) string beans, drain
- 1 can fried onion rings
- 1 can mushroom soup

Grease 1½ qt. casserole. Put layers of beans, onions, until all are in the casserole. Dilute mushroom soup with ¼-½ c. milk, pour over beans. Bake 350° 1 hr.

Mrs. Cliff J. Olson

SCALLOPED ASPARAGUS

- 1 large can asparagus (or cooked fresh asparagus)
- 2 hard cooked eggs, sliced
- 1 can cream of mushroom soup

Place in greased casserole, cover with cracker crumbs, grated cheese. Bake until bubbly, mod. oven.

Mrs. Rose L. Olson

ASPARAGUS CASSEROLE

- 1 pkg. noodles
- 1 can asparagus (long spears)
- ½ c. mayonnaise
- 1 can each cream mushroom, chicken soup
- 2 cans tuna
- 1 c. cheddar cheese, grated
- ½ c. slivered almonds

Cook noodles, drain. Combine 2 soups, mayonnaise, tuna. Grease casserole arrange in layers, first noodles, asparagus, cheese, creamed mixture, almonds. Bake 350° 1 hr.

Mrs. Don Heins

CARROT RING

- 10 med. carrots, cooked, drain, mash salt and pepper
- 1 c. milk
- 1 small onion, chopped
- ¼ c. butter
- 1 c. bread crumbs

Blend all ingredients. Pour into a greased ring mold, bake in 350° oven 30 min. Unmold and fill center with creamed peas.

Mrs. Merrill Gunderson

SCALLOPED CARROTS

- 2½ c. grated raw carrots
- 1 T. minced onion
- 3 T. melted butter
- 3 eggs, beaten
- 1 c. bread crumbs
- 2 c. rich milk
- ⅔ t. salt (salt, pepper to taste)

Mix in order given. Bake in buttered casserole. Cover, bake 350° to 375° oven for 45 min. Remove cover last 10 min. to brown.

Mrs. Helen Blockhus

BAKED BEANS

- 1 lb. dried navy beans
- 1 medium onion, diced
- 3 T. sorghum
- 1 T. liquid mustard
- ¼ c. vinegar
- ½ lb. salt pork
- 2 T. brown sugar
- 1 c. tomato juice
- 2 T. honey
- salt and pepper

Wash beans and soak overnight. Par-boil for 20 min. Add remaining ingredients. Bake in 325° oven for at least 4 hours.

Mrs. Roger Peterson

Mrs. Eugene Rose

BARBEQUED BEANS

- 1 can pork and beans
- ¼ c. barbeque sauce
- ¼ c. catsup
- 1 medium onion, diced
- 1 T. dry mustard
- 2 T. brown sugar
- 6 strips of bacon
- garlic salt
- salt and pepper

Mix all together; spread raw bacon on top and bake in 350° oven.

Mrs. Roger Berg

BAKED BEANS

- 3 c. dried beans
- 1 c. white sugar
- 1½ t. salt
- ¼ t. pepper
- several strips of bacon

Wash Northern Beans, and place in frying pan. Cover with water, let simmer until a few skins begin to loosen on the beans. Drain, place in covered casserole; add sugar, salt, pepper. Bacon strips on top, cover with water, bake 350° oven for about 5 hrs., or until tender, add more water if needed.

Mrs. Norris Reiersen

BAKED BEANS

- 1 lb. beans
- 1 t. salt
- 2 t. dry mustard
- 6 T. brown sugar
- ¼ lb. bacon
- ¼ c. catsup
- 4 c. cold water

Wash beans, don't soak. Place in deep well utensil, add all ingredients mix. Turn switch to low, cook overnight, around 8-10 hrs. (I use deep-fryer).

Mrs. Ole Reiersen

LIZZIE BILDEN'S BAKED BEANS

- 1 qt. white beans
- ½ c. chopped onions
- ½ c. bacon, cut fine
- ½ c. sugar (or 3 T. molasses)
- 2 c. tomatoes
- 1 t. salt
- ½ t. each pepper, mustard

Soak beans overnight. Cover with water and ½ t. soda; boil until beans crack, drain. Add remaining ingredients, water to cover, stir. Bake slow oven 4-5 hrs., add water if beans get dry.

BAKED PORK AND BEANS

- 2 T. bacon fat
- 2 T. onions, finely chopped
- 2 cans (1 lb. 5 oz.) pork & beans
- ½ c. catsup
- ¼ c. brown sugar
- 2 T. molasses
- 2 t. dry mustard

Cook onions in fat, mix, bake in 350° oven 30 min. Serves 8.

Mrs. Irene Speece

Mrs. Joe Baker

PORK AND BEANS

1 (2 lb.) can Van Camp's Pork & Beans
¼ c. molasses
½ c. brown sugar
1 can Vegetable soup
Put in casserole and bake in 350° oven for 1 hour.

Mrs. Irvin J. Olson

SWEET AND SOUR BAKED BEANS

First: Brown 8 slices bacon; drain and crumble; set aside.

Second: Brown onions (4 large onions, cut in rings, or you can use Instant Onion)

Add: 1 c. brown sugar

1 t. dry mustard

1 t. salt

½ c. vinegar

½ t. garlic powder (optional)

Cook 20 min. in a covered skillet.

Add to: 2 (15 oz.) cans dried butter beans, drained

1 (1 lb.) can green lima beans, drained
1 (1 lb.) can red kidney beans, drained

1 (1 lb. 11 oz.) can B&M Boston Baked Beans, do not drain these

Add bacon. Put in casserole and bake 1 hour in 350° oven.

Mrs. James Martin

"RESCUED VEGETABLE" PIE

2 c. mixed left over vegetables, or cooked frozen vegetables

1 c. chopped celery

chopped onion

1 small can mushrooms, drained

¼ t. rosemary
salt

Make sauce of:

3 T. each of butter, flour

2 c. beef broth

Blend all into baking dish

Mix: 1 c. biscuit mix and milk. ^{Top} ~~Roll~~
with ~~out~~ biscuit dough. Bake 425° oven 15 min.

Mrs. Almer Amundson

SCALLOPED CORN

1 can corn

2 eggs

1 c. cracker crumbs

salt, pepper to taste

½ c. cream and milk, mixed

1 heaping T. butter

Mrs. Ben Erickson

BARBECUED PORK AND BEANS

2 T. onions, finely chopped

1 t. salt, little pepper

Brown: 1 lb. ground beef

⅓ c. chili sauce

3 T. brown sugar

1 lb. can Pork and Beans, with tomato sauce

Heat all slowly, or bake in oven.

Mrs. Harry Helgerson

FIVE-CAN CASSEROLE

1 can chicken (or ¾ c. cooked chicken)

1 can chicken noodle soup

1 can cream of chicken soup

1 can evaporated milk

1 can chow mein noodles

Mix all ingredients and put into greased casserole. May be topped with potato chips. Bake 1 hour in 350° oven.

Mrs. Merrill Gunderson

CHICKEN CASSEROLE

1 good sized chicken, cooked in quite a little water. Remove meat from bones.

4 or 5 fair sized potatoes, cooked with skins on. Remove skins and cut in cubes.

Bread cubes, 8 slices of bread toasted and cut in cubes. (Some croutettes may be substituted for 2 slices of the toast.)

1 T. chopped onion

Method: 3 c. broth

1 can cream of mushroom soup

Thicken with 3 T. cornstarch. Pour thickened broth over above ingredients and mix well. Put in casserole and sprinkle with crushed potato chips. Bake for 1 hour in 325° oven.

Mrs. Ewald Lyngaas

CHICKEN CRUNCH CASSEROLE

½ c. chicken broth or mlk

1 can mushroom soup

3 c. chicken, cooked and diced

1 7-oz. can tuna, drained and flaked

1 c. diced celery

1 box frozen peas and carrots, cooked

¼ c. onion

1 can chow mein noodles

Blend broth into soup in a 2 qt. casserole. Add all ingredients; mix well. Bake in a slow oven 325° for 40 to 60 min. Save some of the noodles to sprinkle over the top before serving.

Mrs. Leo Griebenow

CHICKEN SUPREME CASSEROLE

1 large chicken cooked. Remove meat from bones and cut up.
1 large can mushroom soup
1 can pimento (can omit)
1 cup rice; start with cold water and cook 10 min. Finish cooking in 4 cups of chicken broth.
White sauce: 4 T. butter
2 T. flour
2 c. milk
Make white sauce and add to rice and soup. Fold in chicken. Bake until it's cooked up good. Put crumbs on top if desired.

Mrs. George Frieden

Variation

Omit white sauce add 2 small cans mushrooms. 1 hr. 325°.

Mrs. Millard Gisleson

SCALLOPED CHICKEN

1 chicken, cooked and coarsely cubed
Gravy: 1 qt. broth
4 T. chicken fat or butter
4 T. flour

Dressing: 1½ qt. dry bread crumbs

¾ c. butter, melted
1¼ t. powdered sage
¼ c. cream or stock
¾ t. salt and a little pepper
2 T. chopped onion

Mix dressing lightly with a fork. In casserole place a layer of chicken, cover with dry dressing. Pour on gravy. Bake 35 min. in 350° oven.

Mrs. Michael Blockhus

Mrs. Otto Blockhus

SCALLOPED CHICKEN

4 T. butter or chicken fat
5 T. flour
1 t. salt
¼ t. paprika
2 c. milk
½ c. chicken stock
dash of lemon juice
3 c. diced cooked chicken
3 T. chopped green pepper
3 T. pimento

Cook sauce until thick and pour over diced chicken in flat baking dish. Sprinkle with buttered bread crumbs (about 1 c. crumbs and 4 T. melted butter). Bake in moderate oven about 25 min.

Mrs. O. J. Swenson

CHICKEN CASSEROLE

2 c. cut-up chicken, cooked
3 c. bread crumbs
2 c. cooked rice
1 t. salt
6 eggs, well beaten
½ c. butter, melted
Mix together. Place in 9x13 pan. Pour on 1 qt. chicken broth. Bake in 350° oven for 1½ hours.

Mrs. Oliver Larson

CHICKEN NOODLE CASSEROLE

5 c. chicken, cooked and cubed
1 can mushrooms
2 T. chopped onions
½ c. butter or chicken fat
noodles for bulk cooked in broth
1 c. cream
1 c. milk
2 c. broth
½ c. flour
1½ t. salt

Saute onions and mushrooms in butter until tender. Add flour and blend. Add to hot liquid, chicken and salt. Cover with buttered crumbs. Bake until brown.

Mrs. Millard Gisleson

SCALLOPED CHICKEN

½ c. flour
3 c. milk and broth
1½ t. salt
½ t. pepper
2 T. pimento, optional
⅓ c. celery, diced, cooked
2 c. chicken, cooked, cubed
1 c. bread crumbs
2 T. butter
Make white sauce of butter and 1st 4 ingredients, add cooked celery, chicken and pimento. Cover with buttered bread crumbs in pan. Bake 45 min.

Mrs. Milton Schierholz

HAMBURGER AND RICE

1 lb. hamburger, raw
½ c. uncooked rice
1 small onion, chopped
1 c. celery, chopped
1 can cream of mushroom soup
1¼ c. water
1 t. salt
Mix together, bake 325° for 50 to 60 min.

Mrs. Calvin Penz
(Sandra Olson)

SCALLOPED CHICKEN

1 qt. bread cubes, or $\frac{1}{2}$ loaf
2 T. onion
1 qt. chicken, cooked, cubed
2 c. chicken broth
 $\frac{1}{2}$ c. half and half milk
 $1\frac{1}{4}$ t. sage
Salt and pepper to taste, toss together,
bake casserole 1 hr. 350°

Variation

Add 2 eggs, use all broth instead of milk. Substitute beef or pork for part of chicken.

Mrs. Alvin Halverson
Agnes Bilden

VEGETABLE SAUSAGE CASSEROLE

1 lb. sausage
 $\frac{1}{2}$ c. onions
 $1\frac{1}{2}$ c. sliced potatoes
1 c. sliced carrots
 $\frac{1}{2}$ c. quick rice
1 c. canned tomatoes
1 t. salt
 $\frac{1}{4}$ t. pepper
Partly fry sausage, onions. Combine all, place in 2 qt. casserole. Bake $1\frac{1}{2}$ -2 hrs. 350°.

Mrs. Ted Lovely

SAVORY BURGER STEW

1 lb. ground beef
1 T. onion
 $\frac{1}{4}$ t. salt
 $\frac{1}{8}$ t. pepper
1 (16-oz.) can of mixed vegetables
1 (10 $\frac{1}{2}$ oz.) can tomato soup
1 (4 oz.) can mushrooms (optional)
Brown ground beef and onions. Drain; add seasonings. Stir in mixed vegetables, soup and mushrooms. Pour in to $1\frac{1}{2}$ qt. casserole. Bake in 400° oven for 15 min. Serve with biscuits.

Mrs. Karl Klemp, Jr.

GOULASH

1 pkg. noodles, boiled in salt water, drain
2 lbs. ground beef, brown with onions
1 small can pork and beans
1 can peas
1 c. celery
1 c. cooked carrots
1 pt. tomato juice
little salt
Mix, bake 1 hr.

Mrs. Clarence Peterson
Mrs. Lila Olson

MEAT BALL STEW

1 lb. hamburger
2 T. chopped onion
2 T. chopped green pepper
1 t. chili powder
 $1\frac{1}{2}$ t. dry mustard
2 t. salt
 $\frac{1}{4}$ c. corn meal
 $\frac{1}{2}$ c. milk
1 egg, beat separate
Mix thoroughly and roll in balls. Roll in $\frac{1}{4}$ c. flour and brown in shortening. Make gravy for meat balls: Stir remaining flour into the shortening; add 2 cups of tomato juice and pour over meat balls.

Add: 4 potatoes, sliced
2 onions, sliced
4 carrots, sliced
Sprinkle salt and pepper over vegetables and cover tightly. Bake for 1 hour in 350° oven.

Mrs. Ernest Gulsvig

SCALLOPED CORN WITH OYSTERS

1 can cream style corn
1 small can canned oysters (or $\frac{1}{2}$ pt. fresh oysters)
Mix 1 egg in $1\frac{1}{2}$ c. milk, thicken with white soda crackers. Season to taste. Bake until done in 350° oven.

Mrs. Millard Bilden

BEEF AND GREEN BEANS

$\frac{1}{2}$ lb. lean tender beef, cut in thin strips
2 T. Wesson oil
1 medium onion, chopped
1 c. beans, cut up, raw or frozen
1 medium green pepper, sliced
1 c. sliced celery
4 T. cornstarch
1 T. soy sauce
 $\frac{3}{4}$ c. liquid (juice from mushrooms and water)
salt and pepper
1 can (4 ozs.) mushrooms, sliced
Brown meat in oil in heavy skillet. Add next 4 ingredients and cook 3 to 5 min. (Vegetables should be crisp). Combine cornstarch, soy sauce, liquid and seasonings; add to skillet and stir to mix thoroughly. Add mushrooms. Continue stirring until liquid is clear and shiny. Serve with cooked rice and a salad. Serves 4.

Mrs. Harry Helgerson

HAM-POTATO SCALLOP

2 cans cream mushroom soup
½ c. milk
Few grains cayenne
10 c. thinly sliced peeled potatoes
4 c. cooked or canned smoked ham, cubed
1 c. onion rings
½ c. chopped green pepper
1 T. parsley flakes
Blend soup, milk, cayenne until smooth, mix in potatoes, ham, onion, green pepper, parsley flakes. Bake 4 qt. casserole dotted with butter uncovered 1 hr. Cover, bake 45 min. more, or until potatoes are tender. Serves 12. 350°.

Mrs. Reginald Walls

SPANISH RICE

1 c. rice, cooked until tender
1 lb. ground beef, or more
2 med. size onions, chopped
2 T. butter
1 can of Tomato soup or chicken soup salt, pepper to taste
Brown onion, in butter add meat. Add remaining ingredients, mix bake in greased baking dish. 45 min. 350°.

Mrs. Louis Light

LASAGNA

Sauce brown: 1 lb. ground beef
3 T. olive oil
Add: ½ t. oregano
1 t. each, basil, salt
¼ t. pepper
1 bay leaf
1 can tomato paste (7 oz.)
1 can whole tomatoes (17 oz.)
1 can tomato sauce (8 oz.)
Simmer all ingredients 1-2 hrs. Boil lasagna noodles according to directions. Layer in casserole: noodles, 1 carton cottage cheese, ½ lb. sliced mozzarella cheese, and the sauce. Bake 350° 20 min., or until cheese melts.

Mrs. Gene Svebakken

HAMBURGER CASSEROLE

Brown hamburger, onion, put half in bottom of baking dish. Sprinkle on ¼ c. rice or more according to number of servings desired, layer of carrots, sliced, layer whole kernel corn. Sprinkle on rice again, top with other half of meat. Pour tomato juice over top. Bake.

Mrs. Millard Rear

HAMBURGER CASSEROLE

2 lbs. hamburger, browned
1 c. uncooked wild rice, cooked done
1 c. chopped celery, cooked a little
1 can cream of mushroom soup
1 can cream of chicken soup, optional
1 T. each, Worcestershire sauce, soy sauce, optional

Bake 2 hrs. 375°. Serve plain or Chinese noodles. Cream of celery soup may be used in place of chicken soup.

Mrs. Harry Helgerson

Mrs. Cliff J. Olson

HAMBURGER CASSEROLE

1½ lbs. ground beef
1 c. celery, chopped
2 med. onions, finely chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1 can water
½ c. rice
2 t. Worcestershire sauce
Brown meat, add ingredients, bake 350° 1 hr. 15 min. before done, sprinkle Chinese noodles over top, finish baking.

Mrs. Amy Hovland

Clara Peterson

Mrs. Millard Gisleson

Variation

Five spice casserole: omit celery, chicken soup, worcestershire sauce if you use minute rice, use 1 c. ⅓ t. each oregano, garlic powder, thyme
½ small bay leaf
1 lb. can tomatoes
In this recipe bring all to boil, reduce heat, simmer 5 min. put in baking dish. Bake ½ hr. 350° with 2 or 3 slices American cheese, cut ½ in. strips on top. Garnish with sliced stuffed olives when served.

Mrs. William Bockhoves

ONE DISH MEAL

2 c. each sliced carrots, potatoes
1 c. sliced onions
1 c. uncooked rice
½ c. chopped green pepper
1 lb. hamburger, uncooked
1 pt. tomatoes
Layer in baking dish, potatoes, onions, carrots, rice, peppers, seasoning, hamburger on top, last pour on tomatoes, cover, slowly bake 2½ hrs.-3 hrs.

Mrs. Lyle M. Olson

HAMBURGER MAIN DISH

2 lbs. hamburger, fried in butter
cook 1 pkg. noodles
2 cans mixed vegetables
2 c. diced raw potatoes
Alternate layers, season, may use
onion salt or onion powder, mod. oven.
Mrs. Joe Baker

OUR FAVORITE CASSEROLE

Take a 2½ qt. casserole, or larger.
Put in a good layer sliced potatoes, sliced
carrots, sliced onions, then some
browned hamburger, salt, peppr. Repeat
until dish is nearly full, ending with
meat. Heat 1 can mushroom soup diluted,
pour over all, you may add a little
more milk until you can just see it. Bake
mod. oven.

Mrs. Orville Berg

HOT DISH

2 pkg. Lipton's beef soup, follow di-
rections on box, cook
Brown 2 lbs. hamburger
Add to soup mixture: Meat
1 c. chopped celery
½ c. chopped onion
1 green pepper, chopped
1 c. or less rice. Bake 350° ¾ to 1
hr.

Mrs. Alvin Halverson

VEGETABLE CASSEROLE

1 lb. hamburger, browned
1 med. onion, chopped
1 can vegetable soup
1 can whole kernel corn
1 c. each milk, cracker crumbs
1 egg, well beaten
Mix, pour into casserole, add butter-
ed cracker crumbs on top. Bake 350°
1 hr.

Mrs. Fred Pfister

CHOW MEIN

Brown 1 lb. ground beef, with onion.
Season lightly with salt, pepper as soy
sauce is salty. Add can Chop Suey Veg-
etables. Left over gravy may be used
or add 2 or more cups of water. Thick-
en with cornstarch; add ¼ c. soy sauce.
Serve over boiled hot rice topped with
Chinese Noodles.

Mrs. Norris Reierson

CHOW MEIN

Brown slightly in butter.
1 lb. each cubed pork, veal
Cook: 2 c. celery
3 large onions
Add 1 can bean sprouts
2 cans mushroom soup
Thicken all with cornstarch, salt,
pepper to taste, ½ T. molasses. 2 T. soy
sauce. Let simmer for 1½ hr. Serve hot
over chow mein noodles or cooked rice.

Mrs. Harry Helgerson

EASY CASSEROLE

Crumble 1 lb. hamburger in bottom
of casserole, add
½ lb. noodles, uncooked
1 can cream of chicken soup
1 can chicken gumbo soup
1 can vegetable soup
1½ cans water
Grate in celery or carrots, ¼ onion.
Season lightly. Top with crushed potato
chips. Bake uncovered 1 hr. 350°.

Mrs. Richard Ellinghysen
(Carolyn Kittleseon)

FRY PAN MACARONI SUPPER

2 T. margarine or butter
1 c. elbow macaroni
2 c. tomato juice
½ lb. cooked beef, cubed or raw beef
1 med. onion, chopped
1 c. cheese, cubed
Set fry pan 300°, melt butter, add
macaroni, stir to coat with fat. Add
tomato juice, boil rapidly. Stir in beef,
onion, salt, pepper. Cover, reduce heat
to 250°, cook 15-20 min. Remove cover.
Stir and sprinkle cheese over top.
Shut off heat, cover, let cheese melt.

Mrs. Kenneth Blockhus
Mrs. William Bacon

AFRICAN CHOW MEIN

2 lbs. hamburger
1 pkg. dry onion soup
1½ c. minute rice
2 c. celery, sliced thin
2 cans chicken noodle soup
1 can cream of mushroom soup
2 c. water, or slightly more
soy sauce, if desired
Brown meat, add onion soup. Add
remaining ingredients, place in baking
dish. Bake 350° for 45 min. or 1 hr., stir-
ring occasionally. This may be served
on chow mein noodles, if desired.

Mrs. John Kronlokken

CHINESE HAMBURGER CASSEROLE

1 lb. ground beef
1 med. onion, chopped
1 c. celery
1 can each mushroom, cream of chicken soup
1½ c. water
¼ c. soy sauce
½ c. raw rice
1 can chow mein noodles. Bake 375°, covered 15 min. Uncover bake another 30 min. Remove and sprinkle chow mein noodles over top, bake another 30 min.

Mrs. Gary Gilson

Mrs. Clifford Olson

Mrs. Harry Helgerson

Variation

Omit rice, add chow mein noodles at beginning, bake until done.

Mrs. Ernest Gulsvig

HAMBURGER CASSEROLE

1 lb. hamburger, browned with 1 small onion, chopped
1 pkg. noodles, cooked and drained
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of tomato soup
Combine ingredients and bake in a casserole. Bake 1 hour in 325° oven.

Mrs. James Taylor

Variation

Substitute 1 cup milk for the tomato soup.

Mrs. Merrill Gunderson

COMPANY CASSEROLE

2 qt. casserole
8 oz. noodles
1 lb. ground beef
3 T. butter
2 8-oz. cans tomato sauce
1 c. cottage cheese
8 oz. cream cheese
¼ c. sour cream
½ c. green onions, chopped
1 T. green pepper, chopped
2 T. butter

Cook noodles. Brown meat in butter. Stir in tomato sauce. Remove from heat. Combine cottage cheese, cream cheese, sour cream, onions and green pepper. Spread half of the cooked noodles in casserole. Cover with cheese mixture then with remaining noodles. Put ground beef mixture on top. Bake 30 min. at 350°. Serves 6 to 8.

Mrs. Norman Koser

MEAT AND NOODLE CASSEROLE

1 8-oz. pkg. noodles
¾ lb. ground beef
2 small onions, chopped
2 c. celery, chopped
1 small green pepper, chopped
salt and pepper to taste
1 10-oz. can tomato soup
⅓ t. Worcestershire sauce
½ c. grated American cheese
Cook noodles; drain and rinse. Brown meat; add onions, celery, green pepper, salt and pepper. Cook until tender. Alternate in greased casserole, noodles and meat. Mix soup; add Worcestershire sauce and pour over noodles and meat mixture. Sprinkle cheese over the top. Bake in moderate oven 325° for 45 min. Serves 8.

Mrs. Otto Blockhus

FRANKFURTER CASSEROLE

(Serves 6)

Melt 2 T. butter in saucepan. Add 3 T. flour and mix well. Add 2 c. milk gradually and cook until thickened. Season with ½ t. salt, dash of pepper and 3 T. prepared mustard. Cook for another 3 minutes.

Place 2½ c. sliced cooked potatoes, one medium onion, chopped, 1 green pepper, chopped and 1 lb. sliced frankfurters in alternate layers in a casserole, ending with frankfurters on top. Add the sauce; cover and bake 30 to 45 min. in a 350° oven.

Mrs. Harry Helgerson

BEEF AND RICE MOLD

3 T. onion (minced)
2 T. green pepper (minced)
2 T. butter
1 lb. ground beef
1 egg, well beaten
1 c. evaporated milk
1½ t. salt
3 c. cooked rice (1 c. uncooked)
⅓ t. pepper

Cook onion and green pepper in butter for 5 min. Add beef and brown lightly, stirring frequently. Remove from heat and add remaining ingredients. Mix well and pour into buttered mold. Bake for 45 min. in 350° oven. Remove from oven and let stand 5 min. Fill center with creamed vegetables. Serves 6.

Mrs. Irvin J. Olson

NOODLES ROMANOFF

- 1 8-oz. pkg. egg noodles
- 1 c. large curd cottage cheese
- 1 small clove garlic. minced or mashed
- 1 t. Worcestershire sauce
- 1 c. (½ pint) thick cultured sour cream
- ¼ c. grated onion
- ½ t. Tabasco sauce
- ½ c. grated processed Cheddar cheese

Cook the noodles until just tender, in boiling salted water. Combine drained noodles, cottage cheese, garlic, Worcestershire sauce, sour cream, onion and Tabasco sauce. If you like a very colorful casserole, add some chopped pimento or green pepper. Turn into a buttered casserole; sprinkle grated cheese over the top. Bake in a moderate oven 350° for 25 minutes or until heated through. Serves 8. (This is an ideal accompaniment for barbecued meat).

Mrs. Alvin Erickson

POTATO CHIP HAMBURGER CASSEROLE

- 2 lbs. hamburger, browned
- 1 small onion, chopped
- 2 cans cream of vegetable soup
- 1 large pkg. potato chips

Alternate layers in casserole, ending with chips. Bake slow oven. 1 hr.

Mrs. Harry Helgerson

INFALLIBLE RICE

- 1 medium onion, minced
- 2 T. butter
- 1 c. long grain raw white rice
- 2 c. chicken broth (hot)

Saute onions until transparent; add rice and hot broth. Bring to a boil. Turn into a casserole and bake in 325° oven for 20 min.

Mrs. Arthur Amundson

SPAM CASSEROLE

- 1 can of Spam, cubed
- 1 can peas, drained
- ¾ c. bread or cracker crumbs
- 1 small onion, chopped
- 1 c. cream of mushroom soup
- ½ lb. cheese, cubed

Mix first 3 ingredients. Mix last 3 and combine with 1st mixture. Add a little milk if not moist enough. Bake in 350° oven for 30 min.

Mrs. Lonnie Baker

ITALIAN PIZZA

- ½ c. water
- 1 pkg. yeast
- 1 c. flour

Let rise 1 hour. Dough will be stiff. Flatten out on greased pizza tin.

Add the following in layers:

- 1 lb. hamburger, fried and seasoned
- 1 can tomato sauce
- 1 can mushroom ends and pieces
- 1 T. diced onion
- 1 t. oregano
- ½ stick cheddar cheese
- ½ can parmesan

Bake in 350° oven for 15 min.

Mrs. Marilyn Hemmesath, Jr.

CORNED BEEF HOT DISH

- 1 (8 oz.) pkg. noodles, cooked and salted
- 1 can corn beef
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 soup can of milk (more or less to moisten)
- ¼ c. onion, chopped
- ½ c. cheese, grated
- salt

Mix together soups, milk, corn beef, onions and cheese. Add noodles and mix. Pour into a casserole. Top with potato chips or buttered crumbs. Bake in 350° oven for 30 min. or more.

Mrs. George Frieden

Mrs. Jim Neuhring

Mrs. Edwin Loftsgard

FLAT TIRES OR PIZZA

- 2 c. flour
- 1 t. salt
- 1 pkg. yeast
- 1 c. warm water
- 1 T. salad oil

Mix and let stand 30 min. Divide into balls.

Brown lightly in:

- 1 T. butter
- 1 lb. hamburger
- 2 potatoes, grated
- chopped onion
- pepper and salt

Fill on patted down balls. Bake on greased pan in 375° oven for about 30 min. Makes 12. Dough can also be used for pizza and use your favorite sauce, etc.

Mrs. Almer Amundson

SPANISH RICE

- 1 c. uncooked rice
- 2 large onions, chopped
- 3 chopped pimentos, or 1 green or red pepper
- 2 c. water
- 2 c. tomato juice (or 1 qt. tomatoes)
- 1 T. butter
- 2 t. sugar
- ¼ t. salt

Mix all together and let come to a boil on top of stove. Pour into a buttered baking dish and bake for 1 hour in a moderate oven. Put strips of bacon on top.

Mrs. James Crider
(Arlene Ruroden)

MACARONI CASSEROLE

- 2 c. uncooked macaroni
- 1 (10½ oz.) can of mushroom soup
- ¼ lb. processed cheese
- 1 c. milk
- 1 T. chopped onion
- ¼ t. pepper
- 1 can of Spam, weiners or tuna

Cook macaroni as directed. Combine soup, milk, onion, and pepper. Place over low heat. Add cheese and stir occasionally until cheese is melted. Mix macaroni with cheese sauce and pour into a 1½ qt. casserole along with meat. Refrigerate for later use. Bake in 325° oven for 30 min or until sauce is bubbling.

Mrs. Harold Hanson

CORNERD BEEF CASSEROLE

- 8 ozs. small shell macaroni
 - 1 can corned beef, diced
 - 2 cans cream of chicken soup
 - 2 soup cans of milk
 - 1 med. onion, chopped fine
- Mix all together and let stand for 24 hours in refrigerator. Bake in 375° oven for 1 hour. (Serve as main dish with tossed salad and garlic bread).

Mrs. Howard Oliphant

TUNA CASSEROLE

- 1 can tuna
 - 4 c. noodles, uncooked
 - ⅔ c. cheese, cubed
 - 1 c. cream of mushroom soup
- Cook noodles in unsalted water, mix all. Bake 350° oven for 15 min.

Mrs. Lonnie Baker

BEEF HOT DISH

- 1 (12 oz.) can Bif
- 1 (8 oz.) pkg. noodles, cooked in salt water
- 1 can cream of chicken soup
- ½ c. Longhorn cheese, grated
- ½ c. chopped onion
- 1 c. milk

Cut Bif in cubes; combine with other ingredients and bake in a bread pan. Top with potato chips. Bake in moderate oven until done.

Mrs. Clara H. Helgerson

NOODLE AND TUNA FISH CASSEROLE

- 1 pkg. noodles, cooked
 - 1 can tuna fish
 - 1 can mushroom soup, with 1 c. milk
- Pour into buttered casserole in layers. Top with crumbs or potato chips. Bake in 350° oven for 30 min. Chicken can be used in place of tuna.

Agnes Bilden
Mrs. A. M. Aanes

TUNA CASSEROLE

- 1 can each peas, tuna, mushroom soup
 - 1 c. cooked noodles or macaroni
 - 1 small onion, chopped, if desired
 - few crushed potato chips
- Season salt, pepper, potato chips on top. Bake 30 min. 350°.

Variation

- use 2 c. macaroni, omit peas.
- Mrs. Helen Blockhus
- Mrs. Justin Baker
- Mrs. Millard Gisleson

TUNA CASSEROLE

- 5 medium potatoes (cooked)
 - ¼ c. flour
 - 2 c. milk
 - 1 (7 oz.) can tuna
 - ½ c. chopped onion
 - 3 T. butter
 - 1 t. salt
 - ½ t. pepper
 - 2 T. mustard
- Slice cooked potatoes. Melt butter. Blend flour and seasoning; add milk gradually. Cook over low heat, stirring until thick. Arrange potatoes, tuna and onion in greased casserole and add sauce. Bake in 350° oven for 30 min.

Mrs. Eugene Moorhead
(Velma Thorson)

TUNA RICE CASSEROLE

- 1 large can chunk tuna
- 1 onion, 3 carrots, grated
- 2 c. celery, diced
- 1 c. rice (cooked)

Cook vegetables 20 min. mix rice, tuna, put all in casserole.

Sauce: Melt 5 T. butter, add 4 T. flour, stir, add 2 c. water and milk, cook a few min., add 1 can mushroom soup. Pour over casserole mixture. Cover with 1 c. grated cheese and layer of crushed cornflakes. Cover bake 350° 40 min.

Mrs. Harry Helgerson

TUNA — POTATO PIE

- 1 can Tuna (6½ or 7 oz.)
- 1 can Cream of vegetable soup
- ½ c. milk
- ½ pkg. instant mashed potatoes

Combine tuna, soup and milk. Pour into greased pie tin (9 inch). Prepare potatoes as directed on pkg. Drop by spoonful on top of tuna mixture. Bake in very hot oven 450° until potatoes are lightly browned, about 15 min. Makes about 4 servings.

Mrs. William Bacon

TUNA HOT DISH

- 1 family size can tuna
- 1 large can condensed milk
- 1 large can shoe string potatoes
- 1 can mushroom soup

Start with tuna in baking dish, add the rest, cover bake 325° 45 min.

Mrs. Harry Helgerson

SALMON CASSEROLE

- 1 can of each salmon, peas or sub. corn
- 4 T. butter
- 3 T. flour
- 2 c. cooked noodles
- 2 c. milk
- ½ c. cracker or bread crumbs

Season, salt, pepper, bake in casserole mod. oven 30 min.

Mrs. James Hoeg

Sharp knives are essential to successful carving. Knives should be kept in a special place where their edges will be protected and they should be used only for carving.

SKILLET SPANISH RICE

- ¼ c. Wesson oil
- 1 medium onion, thinly sliced
- ½ green pepper, chopped
- ½ lb. ground beef
- 1 c. minute rice, uncooked
- 1 can tomato soup
- 1¾ c. hot water
- Salt and pepper to taste

Heat oil in skillet, add onion, green pepper, beef, and rice. Stir over high heat until browned. Add soup and remaining ingredients. Bring to a boil. Cover and simmer 25 min.

Mrs. Richard Neumann

RED CABBAGE

- 1 medium head red cabbage
- 1 or 2 tart apples, peeled and diced
- 2 T. bacon drippings or cooking oil
- 1 medium onion, chopped
- 4 cups water
- 2 or 3 T. flour
- ½ c. red wine vinegar
- ½ c. sugar
- ½ t. salt
- ¼ t. pepper
- 6 cloves
- 1 bay leaf
- juice of ½ a lemon

Wash cabbage, drain, and cut a little thicker than for cold slaw. Heat bacon dripping in large saucepan and saute onion and apples about 5 minutes. Add water, vinegar, sugar, salt, pepper, cloves, bay leaf, and lemon juice. Stir; bring to a boil. Add cabbage. Cover and let simmer 45 minutes or until tender. Just before serving, mix flour with a little water and add to cabbage to thicken. Serves 6.

A good vegetable with any meat; almost always served with saurbraten.

Mrs. Reginald Walls

When preparing a casserole—do two—freeze one.

Save vegetable juices, use for soups or sauces.

Potatoes baked in foil keep warm for picnics.

Add potatoes and carrots during last part of beef roasting time.

While meat and potatoes are being prepared in oven, steam frozen vegetables in a baking dish.

HAMBURGER-CORN CASSEROLE

(24 servings)

4 pounds ground beef
3 medium onions, chopped (3 cups)
3 12-ounce cans whole kernel corn
3 cans condensed cream of chicken soup
3 cans condensed cream of mushroom soup
3 cups dairy sour cream
 $\frac{3}{4}$ cup chopped pimento
2 t. salt
 $1\frac{1}{2}$ t. Ac'cent
 $\frac{3}{4}$ t. pepper
9 c. medium noodles, cooked, drained
Brown meat. Add onion; cook till tender but not brown. Add drained corn and next 7 ingredients. Mix well. Add noodles. Pour into two 13x9x2 $\frac{1}{2}$ inch cake pans.
For Crumb topping, combine 3 c. soft bread crumbs, $\frac{1}{2}$ c. butter, melted, and $\frac{1}{2}$ t. paprika. Sprinkle on casserole. Bake at 350° about 45 min. to an hour approximately. May also add some chopped parsley to top to make it look pretty. Makes 24 servings.
Mrs. Reginald Walls

TUNA SUPPER DISH

Place slices of bread in buttered cake pan, then a layer of tuna, then layer of bread. Cover with 3 eggs, $1\frac{1}{2}$ c. milk, salt; beaten together. Bake in 350° oven for 40 min.
Mrs. Almer Amundson

SALMON BAKED IN POTATO SHELLS

Bake 8 med. potatoes
Scoop out pulp, mash
add $\frac{1}{2}$ c. milk
1 small onion, minced
1 t. salt, pepper
Stir in 1 can (1-lb.) salmon, flaked
Mix. Refill potato shells.
Cover with 1 c. bread crumbs
Dot with butter
Bake 400° 25 min.

Man's actions are the picture book of his creeds.

Our business in life is not to get ahead of other people, but to get ahead of ourselves.

SHEPHERD'S PIE

4 c. cubed left over beef, veal or lamb
3 c. left over cooked vegetables
2 $\frac{1}{2}$ c. gravy
3 c. mashed potatoes
1 egg, beaten
Heat meat, vegetables and gravy; pour into 2 qt. casserole. Combine potatoes with egg; mix thoroughly. Make border around edge of casserole or cover top with potatoes. Bake 425° for 20 min.
Can also use frozen vegetables and onion.
Mrs. Tilpher Bilden

TUNA CASSEROLE

1 small can flaked tuna
1 can cream of mushroom soup
1 soup can milk
1 can chow mein noodles
Add ingredients in order given, mix thoroughly.
Bake 1 hr. 350°.
Mrs. William Bacon

PORK CHOPS IN SCALLOPED POTATOES

Brown 6 rib pork chops, salt
Alternate lays of
4 c. sliced raw potatoes
6 slices processed cheese in casserole
salt, pepper
arrange chops over potatoes
fry $\frac{1}{2}$ c. chopped onions in drippings
add 1 can cream of vegetable soup
 $1\frac{1}{4}$ c. milk
Heat. Pour over chops.
Cover, bake 350° 30 min.
Uncover, bake 30 min. or more.

NORWEGIAN EGGS

Alternate in layers in casserole
6 hard-cooked eggs
1 can (3 $\frac{3}{4}$ -oz.) Smoked Norwegian sardines
Mix and add to above
1 c. med. white sauce
 $\frac{1}{4}$ c. cream
 $\frac{1}{4}$ t. dry mustard
 $\frac{1}{4}$ t. Worcestershire sauce
Sprinkle with bread crumbs.
Bake 350° 20 min.
Serve with green salad.

All that is essential for the triumph of evil is that good men do nothing.

Salads

"The fruit of the righteous is a tree of life." Proverbs 10:30

ORANGE SALAD

- 2 pkg. lemon jello
 - 1 pkg. orange jello
 - 1 can real gold orange juice
 - 3 cups sliced peaches
 - 1 can mandarin oranges
 - 1 c. diced celery
 - 6 c. liquid, including juice from fruit
- Mix and put in large flat pan and cut in squares when set.

Mrs. Donald Hoth
(Anita Olson)

ORANGE SHERBERT SALAD

- 2 pkg. orange jello
- 1 c. boiling water
- 1 pt. orange sherbert
- 2 cans (11 oz.) mandarin oranges, drained
- 1 c. heavy cream

Dissolve gelatin in boiling water, add sherbert and mix well. When partially set, add oranges and fold in whipped cream. Pour into oiled 1½ qt. ring mold, chill. Serves 8.

Genevieve Anderson

CRANBERRY RELISH

- 1 lb. cranberries, washed
- 4 med. sized apples
- 4 seedless oranges
- 1¼ c. sugar

Using fine blade, grind all fruit, peel and quarter the oranges and apples, mix well and add sugar. This may be frozen until it is used. It is very good added to jello for a salad, using 1 c. relish to 1 pkg. raspberry or strawberry jello.

Mrs. Quinton Olson

CRANBERRY-PEACH MOLD

- 1 c. jellied cranberry sauce
 - 1 pkg. raspberry jello
 - 1½ c. boiling water
- dissolve jello in boiling water, add mashed cranberry sauce

Pour into 5½ cup ring mold, chill until almost set.

Dissolve 1 pkg. lemon jello in ½ c. boiling water

drain 1 lb. can sliced peaches add ½ c. liquid to lemon jello, stir in 1 c. dairy sour cream. Chill until almost set, add peaches. Pour over raspberry layer, chill till firm. Serves 8.

Mrs. Quinton Olson

ORANGE SHERBERT SALAD

- 1 pkg. orange jello
- 1 pkg. lemon jello

Dissolve in 2 c. boiling water, set to egg white consistency. Add 1 pt. orange sherbert and whip until the sherbert melts. Add 1 can mandarin oranges, drained, add 1 small can pineapple tidbits, drained. Chill.

Mrs. Selmer Erickson
Mrs. Elmer Larson

ORANGE SHERBERT SALAD

- Dissolve 2 pks. orange jello in 2 c. boiling water
- Add syrup of 1 11-oz. can mandarin oranges
- Add 1 pt. orange sherbert and orange segments
- Set in jello mold.

Mrs. Olivia Olson

CINNAMON APPLE SALAD

- 1 pkg. lemon jello
- 1 10c pkg. red hots (cinnamon candy)
- 1½ c. boiling water
- 1 c. thick applesauce

Dissolve jello and candy in boiling water (over very low heat if necessary). Cool until setting, add applesauce and mold in ring mold.

Mrs. Donald Lamborn
Mrs. James Hoeg
(Sandra Bilden)

CRANBERRY-RASPBERRY SALAD

Drain 1 10-oz. pkg. frozen raspberries, thawed, save juice

- Dissolve 2 pkg. raspberry jello in 2 c. boiling water, add 2 c. whole cranberry sauce

beat with rotary beater until dissolved. Stir in 2 T. lemon juice and reserved raspberry syrup. Chill until partially set, fold in raspberries, refrigerate.

Mrs. Roger Amundson

CRANBERRY SALAD

- 1 c. ground cranberries
 - 1 c. sugar, combine berries and sugar, let stand overnight in refrigerator
- Drain off liquid and add:

- 2 c. seedless grapes
- ½ c. diced pineapple
- ½ c. chopped walnuts

Add 1 c. cream, whipped and ½ c. quartered marshmallows.

Mrs. Eugene Rose

SALAD

CRANBERRY RELISH

- 1 lb. cranberries, grind
- 2 c. white sugar, added
- Let set 2 hrs.
- Add: $\frac{3}{4}$ lb. cut-up marshmallows and let stand 2 hrs. again.
- Add 1 c. crushed pineapple
- 1 pt. whipped cream or 1 pkg. dream-
whip, mix well, chill.

Variation: this can be frozen

Mrs. Charles Thorson
Mrs. Ray Reierson
Mrs. Amy Hovland
Mrs. Art. Helgerson

CRANBERRY SALAD

Cook 2 lbs. cranberries with 1 pt. wa-
ter. When tender, rub through sieve and
add sugar to taste. When ready to serve,
add:

- 1 c. sliced bananas
- 1 c. oranges, cut small
- 1 c. diced pineapple
- $\frac{1}{4}$ c. nutmeats

Be careful not to have the cranberry
mixture too thin. Serve on lettuce.

Mrs. James Martin
(Ruth Anderson)

CRANBERRY CHRISTMAS SALAD

- 1 pkg. red jello
- $\frac{1}{2}$ c. sugar, dissolve in
- 1 c. hot water, add
- 1 c. cold water, add
- 1 c. ground cranberries
- pour into mold to harden
- 2nd part. dissolve
- 1 pkg. lime jello with
- 1 c. hot water, cool *small*
- Soften 1 ~~pkg.~~ pkg. cream cheese, add
- $\frac{1}{2}$ c. drained crushed pineapple. Then
- add $\frac{1}{2}$ c. cold water or less to make 1
- pt. of jello. When above mixture starts
- to thicken fold in

- 1 c. cream, whipped

Pour over hardened red mixture

Mrs. Helmer Lyngaas

LIME LIGHT SALAD

- 2 pkgs. lime jello
- $\frac{1}{2}$ pt. cream whipped
- 1 med. can crushed pineapple
- 1 carrot grated and celery, cut fine
- Set jello in usual way, when set, beat
- till frothy, add whipped cream, pineap-
ple, celery and carrots, mold and chill.

Mrs. Edwin Loftsgard
(Lillian Halverson)

CRANBERRY SALAD

- 1 pkg. cherry or lemon jello OK
- 1 c. sugar
- 2 c. hot water
- dissolve jello and sugar in the hot
water. Cool.

Add: 1 cup diced apples.

- 2 cup raw cranberries, ground or
chopped

- $\frac{1}{2}$ c. celery, cut fine

- 1 orange, peeled and cut up

- $\frac{1}{2}$ c. nutmeats, if you wish. Pour in
mold or in a bowl.

Mrs. Lloyd Loftsgard
(Josephine Bilden)

HEAVENLY RICE SALAD

- 1 pkg. lemon jello
- 1 small can pineapple, whip these
when they begin to set
- 1 c. rice, cooked
- $\frac{1}{2}$ c. sugar

Cook rice and when done pour water
through the rice to make it fluffy, add
1 c. cream, whipped and rest of in-
gredients

Mrs. Eldred Nuehring

STRAWBERRY SALAD

- 2 pkgs. strawberry jello
- 2 c. boiling water
- 1 c. crushed bananas
- 1 c. pineapple, crushed, juice and all
- 1 pkg. frozen strawberries (not thaw-
ed)
- 1 carton sour cream

Dissolve jello in water, add frozen
berries, bananas and pineapple. Put half
mixture in 8" or 9" sq. pan. Let chill
until firm, spread sour cream on, chill.
Add rest of jello mixture. Let chill at
least 6 hrs.

Elizabeth Skarshaug
Mrs. Jerry Baird

RASPBERRY SALAD

- 2 pkg. raspberry jello
- 2 c. boiling water
- 2 c. applesauce
- 2 pkg. frozen raspberries
- Let cool and set. Whip.
- $\frac{1}{2}$ c. cream, add
- 1 c. commercial sour cream
- 3 c. miniature marshmallows
- Spread on set jello.

Mrs. Oliver Torkelson

WHIPPED CREAM SALAD

2 delicious apples cubed with peelings
3 large bananas
1 pkg. miniature marshmallows
 $\frac{1}{2}$ c. chopped nut meats, any kind
 $1\frac{1}{2}$ c. cream whipped; sugar to suit
ones taste. Dates and grapes may
be added.

Mix all together and serve at once.

Mrs. Joe Baker

LIME SALAD

2 pkgs. lime jello
2 c. hot water
2 c. crushed pineapple
2 small pkg. cream cheese
2 pkgs. dream whip

Dissolve jello in hot water and cool.
Add pineapple, do not drain and let
stand until it begins to thicken, then
whip dream whip and cheese together
and add to jello mixture, mold.

Gussie Miller

Elizabeth Bilden

You may use 1 box of cottage cheese
instead of cream cheese. You may add
1 package of marshmallow to the hot
jello, or add 1 c. Mayonnaise.

Mrs. Merrill Gunderson

Mrs. Clarence Peterson

RUBY SALAD

2 c. frozen rhubarb
 $\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. water
2 c. frozen sweet strawberries
2 T. unflavored gelatin
 $\frac{1}{4}$ c. cold water
 $1\frac{1}{2}$ T. lemon juice

Cook rhubarb, sugar and water slowly
until tender, soften gelatin in cold
water. Dissolve all in hot rhubarb mixture,
add strawberries and lemon juice,
pour in mold and chill.

Mrs. Martin Amundson

CRANBERRY-PINEAPPLE SALAD

1 qt. cranberries, ground
 $1\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. crushed pineapple, drained
mix, let stand 2 hrs.

Dissolve 2 pkg. strawberry jello in 3
c. boiling water. Cool. Add cranberry
mixture. Chill in mold. Serves 12-15.
Frost with topping from STRAW-
BERRY SALAD. Chill.

Mrs. Eldred Neuhring

HOLIDAY SALAD

1 pkg. lemon jello
1 No. 2 can crushed pineapple, drain-
ed
Use pineapple juice and water to
make 2 c. of boiling liquid
Add $\frac{1}{2}$ lb. marshmallows to hot jello,
cool

Fold in

1 large pkg. cream cheese
pineapple, drained
 $\frac{1}{2}$ c. chopped nuts
1 c. Miracle Whip
1 c. cream, whipped
let set until firm
1 pkg. lime jello
2 c. hot water, cool

Add $\frac{1}{2}$ c. maraschino cherries, jell
partly; pour over lemon jello.

Mrs. Wayne Amundson

CREAM CHEESE SALAD

1 pkg. lime jello, prepared and set in
8x10 pan

1 pkg. lemon jello, prepared and add
while hot 15 marshmallows

add 1 c. crushed pineapple

1 3-oz. pkg. cream cheese, cool,

add 1 c. cream, whipped

pour over the firm lime jello

Prepare 1 pkg. cherry jello, partially
jell, pour over the rest of salad

Mrs. Oliver Torkelson

Variation

use $\frac{1}{2}$ c. grated cheese instead of
cream cheese and proceed as for SALAD
above, adding the following in lemon
jello.

$\frac{1}{2}$ c. celery, cut fine

$\frac{1}{4}$ c. salad dressing

$\frac{1}{2}$ c. nuts added to lemon jello

red jello on top.

Agnes Bilden

FRUIT SALAD

1 pkg. plain gelatin (Knox)

dissolve in 3 T. pineapple juice

Put in double boiler:

12 large cut-up marshmallows

1 T. Maraschino juice

2 T. lemon juice

add to gelatin,

add 9 oz. crushed pineapple

$\frac{1}{3}$ c. mayonnaise

$\frac{1}{2}$ c. cherries, (cutup)

1 c. cream, whipped, or dream whip
and pour into mold.

Pearl Peterson

STRAWBERRY SALAD

- 2 pkgs. strawberry jello
- 2 c. boiling water
- 1 10 oz. pkg. frozen strawberries
- 1 10 oz. can crushed drained pineapple
- 1 can cranberries, whole or jellied

Topping or Frosting

- 1 egg, beaten
 - ½ c. sugar
 - 2 T. flour
 - 2 T. butter
 - 1 c. pineapple juice
- cook until thick, cool. Fold in 1 c. cream whipped.

Mrs. David Frieden
(Karen Olson)

5-CUP SALAD

- 1 c. coconut
 - 1 c. mandarin oranges, drained
 - 1 c. crushed pineapple or chunk, drained
 - 1 c. miniature marshmallows
 - 1 c. commercial sour cream
- Mix all ingredients and refrigerate overnight.

Mrs. LeRoy Gass
Mrs. Lyle Olson

Variation: You may substitute ½ c. cream to be whipped for the sour cream and add apples, grapes or bananas and use the same day.

Mrs. Charles Thorson

OVERNIGHT FRUIT SALAD

- 2 egg yolks
 - ¼ c. sugar
 - ¼ c. cream
 - ⅛ t. salt
- juice of 1 or 2 lemons or 3 T. real lemon juice.
- Cook slowly until thickened, cool. add: 1 c. heavy cream, whipped
- Pour over fruit as follows:
- 1½ c. pineapple chunks
 - 1½ c. green or red grapes
 - ½ lb. miniature marshmallows
- Let stand overnight in refrigerator. Fruit cocktail may be substituted for above fruit. Add 1 c. blanched almonds, if desired.

Mrs. Roger Peterson

Variation

- Add 4 unpeeled apples, chopped, ¼ c. nutmeats.

Mrs. Millard Bilden

FROSTED SALAD

- 2 pkg. lemon jello, cooled
 - Add 3 bananas
 - 16 marshmallows
 - 1 large can crushed drained pineapple
- chill in large oblong pan. Vary by using orange jello and using drained cut up apricots.

FROST WITH TOPPING FROM STRAWBERRY SALAD

Mrs. Dean Kittleson
(Elsie Nesset)

Variation

Dissolve jello in 2 c. boiling water and 2 c. 7-Up

Mrs. Orville Berg
Mrs. Millard Rear

PINEAPPLE SALAD

- ½ c. sugar
 - 2 T. flour
 - 2 eggs, well beaten
- 1 scant t. prepared mustard, optional
- juice of 1 can of No. 2 chunk pineapple. Boil until thick, add chunk of butter. Cool, add 2 sliced bananas, 1 doz. marshmallows, pineapple chunks and a few maraschino cherries.

Mrs. Otto Blockhus
Mrs. Joe Baker

FRUIT SALAD

- ¾ c. mayonnaise
 - 1½ c. half & half milk
- Beat until smooth
- Add 1 pkg. miniature marshmallows, mix and let set 30 min.
- Add 1 large can fruit cocktail, (drained), 1 can pineapple tid-bits (drained), 1 8-oz. maraschino cherries, a little juice for color, slice 3 bananas, (nutmeats optional), mix well and serve.

Mrs. Sylvan Taylor
Mrs. James Taylor

MACARONI SALAD

- 3 c. cooked macaroni
 - 1 can tuna
 - 6-8 radishes
 - ¼ head lettuce (cut up)
- Add cream and sugar to mayonnaise to suit taste, using just enough dressing to moisten salad. You may add vegetables such as tomatoes, celery, peppers, peas, etc.

Mrs. Justin Baker

GRAPE SALAD

1 pkg. gelatin dissolved in $\frac{1}{2}$ c. warm water
Heat: 1 small can crushed pineapple
 $\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. grape juice
Add: gelatin to heated mixture and refrigerate until thick.
Add: 1 c. grapes in half
1 can mandarin oranges
Soften 1 3-oz. pkg. cream cheese, add $\frac{1}{2}$ pt. cream, whipped
 $\frac{1}{2}$ c. slivered almonds
Mix well. Mixture will be thin. Pour in ring mold and chill.

Mrs. Don Heins
(DeElta Buraas)

SALAD OR DESSERT IN MINUTES

1 pkg. raspberry or strawberry jello
1 c. boiling water
4 ice cubes
1 c. vanilla ice cream
Dissolve jello, add ice cubes and ice cream, put in bowl with tight-fitting cover (Tupperware) and shake until all is melted. Chill until firm, 20 min.

Mrs. Norman Koser
(Deloris Erickson)

Variation

add 9 oz. drained pineapple, $\frac{1}{2}$ c. pe-
cans, or 1 banana sliced.

Mrs. Norman Amundson
Linda Cummings

CHERRY SALAD—7-UP

1 No. 2 can Bing cherries, seeded and drained, also 1 No. 2 can crushed pineapple, drained
1 pkg. black cherry jello
1 pkg. raspberry jello
make 2 cups liquid with fruit juice and water, heat to boiling, dissolve jello and set aside to cool.
add,
2 bottles 7-Up (2 c.)
drained fruit
1 c. broken pecans
pour in 8x11 pan. Refrigerate 2 hrs.

Topping

2 small pkg. cream cheese, (creamed)
1 c. marshmallow dissolved in $\frac{1}{2}$ c. milk, cooled,
whip 1 pkg. cream whip with $\frac{1}{2}$ c. milk. Add creamed cheese
blend well, fold in marshmallows, then spread on cherry jello.
chill and serve.

Ruth Skarshoug Gorsuch

CHERRY SALAD

1 8-oz. halved and drained maraschino cherries
1 8-oz. crushed pineapple, drained
1 pkg. cherry jello
1 c. sour cream
 $\frac{1}{2}$ c. chopped nuts
Add enough water to cherry and pineapple juice to make 1 c. juice. Heat and add to jello and stir to dissolve, chill to partially thickened. Fold in nuts, fruits and cream. Chill to firm.

Mrs. Eugene Swella
(Adeline Pfister)

FRUIT SALAD

1 med. can tidbit pineapple (drained)
2 cans mandarin oranges (drained)
1 small package marshmallows, miniature
1 can peach or apricot pie filling or add any other kind of thickened fruit.
Chill until serving, add 2 sliced bananas.

Mrs. Karl Klemp, Jr.

TUNA FRUIT SALAD

Mix in salad bowl:
1 $\frac{1}{2}$ c. drained pineapple chunks
 $\frac{1}{2}$ c. chopped celery
1 small can peaches (sliced)
2 small cans tuna
 $\frac{1}{2}$ c. almonds

For Dressing

$\frac{1}{2}$ c. mayonnaise
2 T. pineapple juice
place on lettuce if desired.

Mrs. Charles Thorson

THREE BEAN SALAD

1 can green beans
1 can wax beans
1 can kidney beans
drain the beans.

Dressing

$\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. salad oil
 $\frac{1}{2}$ c. sugar
1 medium onion, grated
1 green pepper, chopped
1 t. salt
 $\frac{1}{4}$ t. pepper
Mix dressing well. Pour over drained beans and refrigerate over night. Keeps well.

Mrs. Millard Rear
Mrs. Wm. Bockoven
Mrs. Ernest Holt

SALMON SALAD

- 1 lb. can salmon
- 1 c. celery
- 2 hard-cooked eggs, chopped
- 1 t. minced onion
- 2 T. green pepper
- 2 T. green pickles, chopped

Season with salt and lemon juice, chill thoroughly, add $\frac{1}{2}$ c. salad dressing. May be served on lettuce, and garnish with tomato slices.

Mrs. Millard Bilden

SEVEN-UP SALAD

- 1 pkg. lime jello
- 1 c. hot apple sauce
- sprinkling of salt
- dissolve, mix well, add
- 1 bottle 7-Up. Chill in mold.

Dressing

- $\frac{1}{4}$ c. flour
- $\frac{1}{3}$ c. sugar
- 1 t. salt
- 1 t. dry mustard
- 2 eggs
- $\frac{1}{3}$ c. vinegar
- 2 bottles 7-Up

Cook until thick. Mix with rich cream to thickness desired for serving. A large recipe of dressing, I usually make $\frac{1}{2}$ the recipe.

Mrs. Reginald Walls
Mrs. Don Heins

MOTHER'S CHICKEN SALAD

- 1 pkg. lemon jello, dissolved in usual way.
- $1\frac{1}{2}$ c. cooked chicken, diced
- 1 c. celery diced, 1 c. white grapes or white cherries
- 12 stuffed olives, halved.
- or 6 pickles diced.

Put all in jello and pour in pan until firm. Cut in squares and serve on lettuce leaf with mayonnaise.

Mrs. Millard Bilden

CHICKEN SALAD

- 2 or 3 c. cooked cubed chicken
 - 2 cooked eggs, diced
 - 4 T. salad dressing
 - $\frac{1}{4}$ c. celery, chopped
 - minced onion
 - 6 Spanish olives, diced
- Serve on lettuce.

Mrs. Clarence Ruroden

BEAN SALAD

- 1 can green beans
- 1 can peas
- 1 can lima beans
- 4 stalks celery, cut
- 1 onion
- 1 green pepper, cut in strips

Dressing

- $1\frac{1}{2}$ c. sugar
- 1 t. salt
- 1 c. vinegar
- $\frac{1}{2}$ cup salad oil

Pour mixed dressing over vegetables, store in refrigerator. Keeps for more than a week.

Mrs. Martin Amundson

APPLE-TOMATO ASPIC

- 1 pkg. lemon juice, in
- $\frac{3}{4}$ c. boiling water
- Add 1 8-oz. can tomato sauce and $\frac{1}{4}$ t. salt, chill until jelled
- Fold in 1 c. diced apple and 1 c. diced celery, May be molded in 6 individual molds, chilled until firm. When unmolded on salad greens, top with sour cream.

Mrs. Reginald Walls

CABBAGE SALAD

(keeps 3 weeks)

Boil dressing for 3 min.

- 3 c. sugar
- 2 c. vinegar
- 1 c. water

Cool this. Then shred 2 medium cabbages, add 2 T. salt. Let stand 1 hr. Squeeze out excess water, cut or grind coarse 1 bunch celery, 2 green peppers, 1 T. celery seed, 1 T. mustard seed. Keep in refrigerator. May add onion, red peppers, carrots.

Mrs. Martin Amundson
Mrs. Glen Odegard

CABBAGE SALAD

- 4 lbs. cabbage, sliced thin
- 2 of each carrots, peppers, grated
- 1 onion, grated
- Dissolve 1 T. gelatin in $\frac{1}{2}$ c. cold water
- Dressing: heated, cooled
- $1\frac{1}{2}$ c. sugar, 1 c. vinegar, 1 t. salt, $\frac{1}{2}$ t. pepper, add gelatin to cooled dressing, 1 c. salad oil. Mix vegetables, 1 t. celery seed. Store in refrigerator 24 hrs.

Agnes Bilden

CARROT SALAD

1 pkg. orange jello
1½ c. boiling water
add 1 c. miniature marshmallows,
stir, cool, add 1 small can pineapple,
drained, 1 c. grated carrots. When part-
ly set add ½ c. cream whipped, ½ c.
mayonnaise, folded together.

Mrs. Wayne Amundson

VEGETABLE SALAD

1 pkg. lemon jello
1 c. boiling water
1 c. pineapple juice
1 T. vinegar
½ c. pineapple
2 c. cabbage, shredded
2 c. carrot, grated
1 c. celery, chopped
Add vegetables, when it starts to set.

Mrs. Julia Landsgard

FRENCH DRESSING

1 can tomato soup
1 c. salad oil
¾ c. vinegar
½ c. sugar
1 t. salt
½ t. pepper
2 t. dry mustard
1 t. paprika
1 T. Worcestershire sauce
Beat this and store in refrigerator.
Makes about one qt.

Mrs. Hubert Cummings
Mrs. Norman Amundson

FRENCH DRESSING

½ c. sugar
¼ c. vinegar
½ c. catsup
½ c. oil
½ t. salt
¼ t. paprika
1 T. minced onion
Dry mustard to taste.
Beat and store in castup bottle.

Mrs. Kasper Hanson

COLDSLAW DRESSING

4 T. sugar
3 T. vinegar
2 T. salad oil
1 t. celery seed
1 t. salt
Mix together and stir into crisp finely
shredded cabbage.

Agnes Bilden

GALLAGHER DRESSING

1 c. sugar
1 t. salt
1 c. salad oil
1 medium onion, grated
1 t. dry mustard
Beat this about 5 min., then add
¾ c. white vinegar
1 t. celery seed and beat well again.
Store in jar. Good on lettuce or cabbage.

Mrs. Helen Blockhus

FRUIT SALAD DRESSING

1 c. pineapple juice
½ c. sugar
2 egg yolks
2 T. cornstarch
dash of salt
Cook until thickened. When cool add
1 c. whipped cream, marshmallows,
grapes, bananas and pineapple.

Mrs. Edward Johnson

MOTHER'S SALAD DRESSING

¾ c. butter
1 c. vinegar
1 t. salt
1 c. sugar
1 t. dry mustard
8 egg yolks
Heat vinegar and sugar, beat egg
yolks thoroughly, pour vinegar and su-
gar mixture over the egg yolks. While
beating add butter and beat well. This
dressing must be thinned with cream.

Mrs. Leo Griebenow
(Leona Lyngaas)

SALAD DRESSING

3 eggs
½ c. sugar or more
½ c. vinegar
1 c. cream
dash of pepper, salt, mustard
Cook all together and pour over po-
tatoes hot then cool the salad.

Mrs. George Frieden

MOTHER'S MAYONNAISE

2 c. sugar
1 egg
3 egg yolks
1 c. white vinegar
Add egg and yolks to sugar in pan
stirring just enough to blend. Then
pour vinegar over this. Bring to boiling
and let cook over low heat few min.
until it starts/to thicken slightly.

Mrs. Merrill Gunderson

COOKED SALAD DRESSING

- 2 whole eggs
- ¼ c. vinegar
- 1 c. sour cream
- ½ c. sugar
- ½ t. salt
- ¼ t. dry mustard
- ¼ t. paprika

Cook in double boiler. Use for cabbage or potato salad. Use half of above and half commercial dressing for potato salad.

Mrs. Hubert Cummings

SALAD DRESSING FOR CABBAGE

- Cook: 1 egg
- 1 c. sugar
- ¼ c. vinegar
- ¼ c. water
- 1 T. butter
- 1 T. celery seed
- a piece of onion

Take onion piece out when it is cooked, when cooked cool a few min., then, beat with a beater, add ½ c. commercial salad dressing, 1 c. salad oil. Beat well. Store in refrigerator.

Mrs. Milton Schierholz
(Selma Nelson)

AVOCADO-APPLE SAUCE MOLD

- Dissolve 1 pkg. lime gelatin
- 1 pkg. lemon gelatin
- 2 c. boiling water
- 2 c. cold water, chill
- add 1 c. apple sauce
- 1 ripe avocado, peeled, sliced thin
- 1 c. celery, diced
- ½ c. chopped walnuts
- Mold. Serve on lettuce leaves.
- Garnish with berries.

TUNA TOMATO PLATTER

- Core 4 med. tomatoes, cut from stem end into 6 petals
- salt and pepper
- combine 1 can tuna, flaked
- ½ c. diced cucumber
- 2 t. lemon juice
- mayonnaise to moisten
- Toss lightly, place in mounds on tomato flowers. Chill.
- Put deviled eggs between tomatoes on platter around mound of cottage cheese.

SPAM SALAD

- 1 small can peas
- ½ can cubed Spam
- ¼ c. celery, cut
- 1 T. minced onion
- 1 T. minced red pepper
- 2 c. cooked macaroni (shell)
- moisten with salad dressing.

Mrs. Michael Blockhus

PIMENTO CHEESE SALAD

- 1 pkg. dream whip, prepared
- 1 small glass pimento cheese
- Beat cheese into dream whip add
- 1 tall can crushed pineapple
- 2 c. miniature marshmallows

Mrs. Harry Helgerson

ROYAL PURPLE SALAD

- 1 pkg. grape jello
- dissolve in 2 c. hot water
- 1 T. lemon juice, chill
- Add 1 c. diced unpared apples
- 1 c. seeded white grapes, halved
- ½ c. diced celery
- ½ c. walnuts, chopped
- Serve with mayonnaise.

FRUIT FRENCH DRESSING

- Mix 1 t. paprika
- ½ t. salt
- 1 t. sugar
- add ½ c. salad oil
- add ¼ c. orange juice
- 1 T. lemon juice
- Beat or shake in bottle.
- Serve with fruit salad.

RAGGEDY ANN SALAD

(for little cooks)

- body — peach half
- arms and legs — celery sticks
- head — half a hard-cooked egg
- eyes, nose, shoes, buttons — raisins
- mouth — piece of cherry or red hot
- hair — grated cheese
- skirt — leaf of lettuce

To keep vegetable salad fresh and crisp, place a saucer upside down in bottom of bowl before filling with salad. Moisture will run underneath.

Criticism is something you can avoid by saying nothing, doing nothing and being nothing.

FROZEN FRUIT SALAD

2 3-oz. pkgs. cream cheese
1 c. mayonnaise
1 c. heavy cream, whipped
½ c. maraschino cherries, quartered
1 No. 2 can crushed pineapple, drained
1 pkg. miniature marshmallows
Combine cheese and mayonnaise. Fold all ingredients into whipped cream. Freeze firm. Use 9x9 pan.

Mrs. Merrill Gunderson

CHRISTMAS CRANBERRY SALAD

Grind 1 lb. cranberries and 1 orange
Add 2 c. sugar, mix, set overnight.
1 pkg. lime or lemon jello
2 c. hot water to dissolve jello. Cool.
Add 1 c. nutmeats
1 c. cut marshmallows
1 c. celery, chopped
Pour in mold, serve topped with whip-cream or on lettuce with salad dressing.

Mrs. Rose L. Olson

FROSTED STRAWBERRY SALAD

1 pkg. strawberry jello
1½ c. boiling water
1 pkg. (10 oz.) frozen strawberries
Dissolve jello in water, add strawberries, stir to thaw. Chill to set.
1 pkg. lemon jello
1 c. boiling water
½ c. pineapple juice
1 9-oz. pkg. cream cheese
½ c. crushed pineapple (drained)
1 c. cream, whipped
Dissolve lemon jello in hot water, add pineapple juice, cool. Blend in softened cream cheese and pineapple, let set until thickened. Fold in whipped cream. Put over strawberry layer and sprinkle with chopped nuts. Chill.

Mrs. Ernest Holt

FRUIT SALAD

4 large apples, diced
3 bananas, sliced
1 orange, sliced
1 large can diced pineapple
Cook ½ pkg. shell macaroni, rinse in cold water, drain. Cook juice from 1 orange, 1 lemon and drained pineapple juice, add 1 c. sugar, thicken with corn starch. Cool. Add to fruit.

Mrs. Lyle Olson

PEAR SALAD RING

1 No. 2½ can pear halves
1 box lemon jello
1 c. hot water
2 T. lemon juice
¼ t. ginger
¼ t. salt
¼ c. chopped walnuts (English)
1 3-oz. pkg. cream cheese, softened
Drain pears, reserving 1 c. syrup. Dissolve gelatin in hot water. Add reserved pear syrup, lemon juice, ginger, and salt, blend. Cool until syrupy. Meanwhile stir nuts into cream cheese; shape in small balls and place in center of each pear half. Arrange pear halves in 6½ c. ring mold, cut side toward center, with green pepper strips between. Pour gelatine mixture over all. Chill until firm. Unmold, fill center with bowl of cottage cheese polka dotted with bits of pimento and green pepper strips. 8 servings.

Mrs. Reginald Walls.

SALAD SUGGESTIONS

Mayonnaise or cooked dressings may be used in the following:

- 1—2 c. salmon
1 c. celery, cut fine
chopped pickles
- 2—cooked asparagus
rings of green pepper
slices of pimentos
- 3—2 c. cooked string beans
2 t. chives, cut fine
½ doz. radishes, sliced
- 4—1 c. cooked chicken
1 cucumber
1 c. walnuts
1 c. peas
- 5—1 c. oranges
1 c. Bermuda onions

French Dressing

- 1 c. corn oil
1 c. sugar
½ c. catsup
½ c. chili sauce
¼ c. vinegar
¼ c. water
1 small onion, grated
½ t. salt, pepper
Combine in large bowl and beat 5 min. with electric beater

Luella Gilbertson

Keep a jar of grated cheese in refrigerator for salads and hot dishes.

Cakes

**"Jesus said: I am the Way, the Truth and the Life; no man cometh unto the Father
but by Me." John 14:6**

ORANGE CAKE

- 2 eggs, separated
- ½ c. sugar
- ½ c. lard
- 2¼ c. sifted cake flour
- 1 c. sugar
- 2½ t. baking powder
- 1 t. salt
- ¼ t. baking soda
- ¾ c. milk
- ⅓ c. orange juice
- ¼ t. almond extract

Beat whites until frothy, gradually beat in ½ c. sugar, continue beating until stiff and glossy. In another bowl, stir lard to soften, add sifted dry ingredients and ¾ c. milk. Beat 1 min. med. speed on mixer. Add juice, yolks, flavoring, beat 1 min. scraping bowl constantly. Fold in egg white mixture. Bake in 9 x 13 pan, mod. oven. Bake 25 or 30 min. Frost with Orange Frosting.

Mrs. Quinton Olson

ALVINA'S BANANA CAKE

Cream 2 c. light brown sugar, 2 T. soft butter; add 2 eggs, beat well. Add 1 c. sour cream, 1 c. mashed bananas, salt and vanilla. Last add sifted 2 c. flour, 1 t. soda. 350° oven 40 min.

Mrs. George Frieden

AUNT LIZZIE BILDEN'S

Chocolate Frosting CAKE

- ½ c. cocoa—fill cup with hot water. Cool.
- ½ c. butter
- 2 c. sugar
- 2 eggs, beaten, separate
- ½ c. sour milk with 1 t. soda
- 2½ c. cake flour
- 1 t. baking powder
- 1 t. vanilla

Beat egg whites until stiff and fold in last. Cream butter and sugar well, add dry ingredients alternately with sour milk. Stir in cocoa mixture. Last, fold in egg whites and vanilla. Bake in layers or loaf pan 350°.

CHOCOLATE FROSTING

- 1 egg white beaten stiff
 - add 1 c. powdered sugar
 - 1 sq. melted chocolate
 - 1 t. butter
- Mix together and frost.

Louise Bilden

MALTO-NUT FUDGE CAKE

- 2½ oz. chocolate cut very fine
- ¾ c. boiling water
- 1¾ c. sifted cake flour
- 1½ c. sugar
- ½ t. salt
- ½ t. baking powder
- ¾ t. soda
- ½ c. Spry or other shortening
- ⅓ c. thick sour milk
- 1 t. vanilla
- 2 eggs
- marshmallows
- ½ c. nuts

Pour boiling water over chocolate in mixer bowl, cool, sift flour, sugar, salt, baking powder, soda into chocolate mixture. Drop in shortening. Beat 2 min. at low speed. Add sour milk, vanilla, eggs and beat 2 more Min. Bake in 2 pans (8 x 8) or in 9 x 13 pan. Decorate with marshmallows pressed on one layer while warm and topped with your favorite chocolate frosting and nuts.

Mrs. Helmer Lyngaas

COLD WATER CHOCOLATE CAKE

- ½ c. butter
 - ⅓ t. salt
 - 1 c. sugar
 - 1 t. vanilla
 - ½ c. cocoa in ⅓ c. cold water
 - 1 c. cold water
 - 2¾ c. sifted cake flour
 - 3 egg whites
 - ¾ c. sugar
 - 1½ t. soda in a little hot water
- Cream butter, salt and 1 c. sugar, vanilla. Mix cocoa in ⅓ c. water, add to first mixture. Add flour alternately with 1 c. cold water. Beat egg whites, stiff, add ¾ c. sugar, fold into mixture. Add soda with little hot water. Bake 350° for 30 to 35 min.

Mrs. Don Lamborn
Mrs. Glen Reiersen
Mrs. Kasper Hanson

SOUR CREAM CHOCOLATE CAKE

- Place 2 eggs in bowl, beat, add:
 - 1 c. sour cream
 - 1 t. vanilla
 - 1 c. sugar
 - 1 c. flour
 - 3 T. cocoa
 - 1 t. soda
 - ½ t. salt
- Mix in order given, bake mod. oven.

Mrs. Sylvan Houg
Donna Frieden

CHOCOLATE CAKE

Boil:
½ c. sugar
½ c. water
2 sq. chocolate or 5 T. cocoa
Boil until thick, cool, add to cake mixture

Cream
1 c. sugar
½ c. butter
½ c. cold water
1 t. soda (in a little hot water)
4 eggs (separated) (1 white for frosting)
2 c. flour
1 t. vanilla

Cream butter and sugar and add eggs, blend well. Add flour and all ingredients except chocolate mixture, add this last. Mod. oven.

Mrs. Ben Erickson

HOT WATER COCOA CAKE

½ c. lard or other shortening
1½ c. sugar
2 eggs
½ c. sour milk or butter milk
1 t. vanilla
2 c. flour
½ c. cocoa
½ t. salt
2 t. soda
½ t. baking powder
1 t. cinnamon
1 c. boiling water

Mix in order given. Last add the boiling water and stir until smooth. Pour into (9 x 13) greased pan. Bake 35 Min. 350°

Mrs. Gerald Schneider
Mrs. Kenneth Ruroden

DEVILS FOOD CAKE

2 c. flour
1 t. soda
¾ t. salt
½ c. butter
1⅓ c. sugar
2 eggs
2 sq. melted chocolate
1 c. milk
1 t. vanilla

Sift dry ingredients, 3 times. Cream butter and sugar, gradually add eggs one at a time. Beat well. Blend in chocolate. Add flour alternately with milk and vanilla. Bake 40 Min. for loaf pan, 30 Min. in round pans.

Mrs. Clara M. Helgerson

WALDORF RED CAKE

1½ c. sugar
½ c. shortening
2 eggs
2 oz. red food coloring
1 t. vanilla
2 t. cocoa
1 t. salt
1 c. buttermilk
2½ c. cake flour
1½ t. soda in 1 t. vinegar

Cream shortening, sugar and eggs. Make a paste of red coloring and cocoa, add to creamed mixture, add buttermilk with salt alternately with flour, add vanilla, fold in vinegar and soda. Blend. Bake in 2 round pans. 350°, 30 Min. Split layers and fill with Mrs. Bacons Butter Frosting.

Mrs. Robert Wayne Wettleson

CHOCOLATE CAKE

Boil 3 min. ½ c. each sugar, black coffee, ½ c. cocoa. Cool, beat: 1 c. sugar, 1t. vanilla, 2eggs, 1 c. sour cream, add 2 c. flour, 1 t. soda in ¼ c. boiling water. Add all together. 9 x 13 pan. Bake 350°.

Mrs. George Frieden

DEVILS FOOD CAKE

1 c. sugar
1 egg
1 c. shortening (Lard is best)
1 t. vanilla
Cream above ingredients together then add
½ c. milk
1½ c. cake flour and 4 T. cocoa (sifted together)
1 t. soda in ½ c. boiling water
Mix in order given and bake 350°.

Mrs. Joe Baker

RED DEVILS FOOD

2 c. sugar
1 c. butter, lard mixed
2 eggs
1 c. sour milk
½ c. cocoa
2½ c. flour
2 t. soda
2 t. vanilla
1 c. boiling water added last. Bake 350° in 9x13 pan.

Mrs. Don Hoover
(Lorraine Kittleson)
Mrs. Marilyn Hemmesath
Mrs. Millard Rear

AUNT LIZZIE GUNDERSON'S CHOCOLATE CAKE

1½ c. sugar
½ c. butter
½ c. sour milk
2 eggs, well beaten
½ c. cocoa, mixed
½ c. boiling water
dash salt
Bake 40 min.

Fill with Lizzie Gunderson's Cake Filling.

Mrs. Clara H. Helgerson

CHOCOLATE BUTTERMILK CAKE

1¾ c. plus 1 T. flour
1½ t. each soda, salt
1⅓ c. sugar
¾ c. soft margarine
1½ c. buttermilk
1 t. vanilla
1 egg and 1 egg yolk
3 sq. bitter chocolate, melted
Cream: margarine, sugar, alternately add dry ingredients, 1¼ c. milk, vanilla. Beat 2 min., add egg and egg yolk, chocolate, rest of milk, beat 1 min. 2 layers, or 9 x 13 pan. Chocolate frosting.

Mrs. Harry Helgerson

CHOCOLATE CAKE

½ c. butter
1½ c. sugar
2 eggs
¼ c. cocoa stirred into 3 T. hot coffee,
1 t. red food coloring
Sift:
2 c. flour
1 t. each baking powder, salt, vanilla
Add alternately with 1 c. buttermilk,
bake 9 x 13 pan 350° 35 Min. Caramel Icing.

Luella Gilbertson

QUICK, EASY GERMAN CHOCOLATE CAKE

1 pkg. white cake mix
1 pkg. instant chocolate pudding
2 eggs
2 c. milk
Mix well and bake in greased (9 x 13) pan. Bake slightly longer than plain cake. Bake at 350° until cake lets loose from sides of pan. May be frosted with Mrs. Bacon's Butter Frosting, or Mrs. H. Bluckhus' frosting.

Mrs. Charles Thorson
Mrs. George Frieden

MIRACLE WHIP CHOCOLATE CAKE

1 c. Miracle Whip
1 c. cold water
1 t. vanilla
Mix above ingredients, sift together the following:
1 c. sugar
2 c. flour
4 T. cocoa
2 t. soda
½ t. salt
Mix and bake 350°. 30 or 35 min.

Mrs. Millard Bilden

WHITE CAKE

½ c. Crisco
2 c. sugar
1½ c. ice water
3½ c. cake flour, or 3 c. bread flour
1 t. vanilla
pinch of salt
4 egg whites (beaten)
4 t. baking powder
Cream Crisco, sugar until fluffy, alternately add flour and water, add vanilla and salt. Before you fold in egg whites, sprinkle baking powder over them. Bake 40 min. 350° in 9 x 13 pan.

Mrs. Helen Blockhus
Mrs. Ole Reiersen

POPPY SEED CAKE

½ c. poppy seeds soaked in 1 c. milk, preferably over night.
Cream:
¾ c. butter
1½ c. sugar
Mix well. Sift:
2 c. flour
2 t. baking powder
Add alternately with poppy seed and milk to creamed mixture. Fold in: 4 egg whites (stiffly beaten). Bake in two layers 45 min. at 375°. Fill with:

FILLING:
4 egg yolks
1 c. water
1 c. sugar
½ c. nut meats
2 t. cornstarch
Carefully cook all except nuts. When cool, add nuts, spread between layers. Frost with white frosting.

Mrs. Bill Bockoven
(Arlene Amundson)

The world is full of willing people—some willing to work and others willing to let them.

CHOCOLATE MARBLE LOAF CAKE

$\frac{1}{3}$ c. shortening
1 c. sugar, creamed together
Sift: 2 c. flour
2 t. baking powder
 $\frac{1}{4}$ t. salt
Sift 3 times, add alternately with $\frac{2}{3}$ c. milk to creamed mixture, beating well after each addition. Fold in 3 stiffly beaten egg whites. Combine:
1 oz. unsweetened chocolate, melted
2 T. hot water
 $\frac{3}{4}$ t. soda
Add this to $\frac{1}{2}$ the batter. Alternate light and dark batters by spoonful in 10 x 5 x 3 pan. Bake 60 min. 350°.

Mrs. Harold Hanson

DELICIOUS CHOCOLATE CAKE

$\frac{1}{2}$ c. butter
2 c. sugar
2 eggs
3 c. cake flour
 $\frac{1}{2}$ t. salt
1 c. sour cream
4 T. cocoa
 $\frac{1}{2}$ c. boiling water
2 t. soda
1 t. vanilla
Cream butter, cream in sugar. Beat in whole eggs, one at a time. Sift flour, salt, add alternately with sour cream. Dissolve cocoa in boiling water, add soda, and vanilla to batter, beat well. 350°. Makes two 9 in. pans.

Mrs. Lila Olson

ONE BOWL WHITE CAKE

$1\frac{1}{2}$ c. cake flour
2 t. baking powder
 $\frac{1}{8}$ t. salt
1 c. sugar
 $\frac{1}{2}$ c. shortening
2 egg whites
 $\frac{3}{4}$ c. sweet milk
1 t. vanilla
Put in bowl in order given. Beat until smooth. Bake in mod. oven 30 to 35 min.

Mrs. Julia Halverson

WHITE CAKE

$1\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. butter
 $\frac{3}{4}$ c. milk
2 c. cake flour (sifted)
2 t. baking powder
4 egg whites (stiffly beaten)
Fold egg whites in last.

Mrs. Irene Olson

LADY BALTIMORE CAKE

$\frac{1}{2}$ c. butter
 $1\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. water
3 c. cake flour
3 t. baking powder
 $\frac{1}{4}$ t. salt
3 egg whites (stiffly beaten)
1 t. vanilla
Add flour alternately with liquid, small amount at a time. Beat after every addition until smooth. Add flavoring, folding egg whites in quickly and thoroughly.

Mrs. Eldred Nuehring

HEATH CANDY BAR CAKE

2 c. brown sugar
 $\frac{1}{2}$ c. butter
2 c. flour
1 t. soda
 $\frac{1}{2}$ t. salt
1 egg
1 c. buttermilk, or milk
1 t. vanilla
Break 6 Heath candy bars, add $\frac{1}{2}$ c. pecan. Mix candy, nuts with 1 c. cake batter, spread over cake top. Bake 35 min. 350°.

Mrs. Eldred Nuehring

Mrs. Henry Anderson

Mrs. Ole Reiersen

Variation: SPICE CAKE — Reduce sugar to $1\frac{1}{2}$ c. white sugar, increase to 2 eggs, add 1 t. cinnamon, 1 c. raisins, cook, drain, cool. Omit candy bars.

Mrs. Marilyn Hemesath

CUPCAKES FILLED WITH WHIPPED CREAM

Cream $\frac{1}{2}$ c. butter (4 oz.)
1 c. sugar (8 oz.)
Add 2 beaten egg yolks, mix.
Sift: 2 c. flour
2 t. baking powder
Sift this 3 times, alternate flour and $\frac{1}{2}$ c. milk
1 t. vanilla
Last add 2 egg whites, that have been beaten dry. Bake in cup cake pan. Cool. Cut out the center from each cake and fill the open space with sweetened whipped cream. Decorate with slices of candied cherries.
Variation: Use jelly roll recipe. Bake in cup cake pan. Pieces of Jelly may replace cherries.

Mrs. Agnes L. Larson

SHEET CAKE

(Serves 30)

Sift: 2 c. flour
 2 c. sugar
 4 heaping T. cocoa
 Bring to hard boil:
 ½ c. margarine
 ¼ c. oil
 1 c. water

While this comes to boil, beat 2 eggs. Then add dry ingredients and hot mixture, beat. Add ½ c. buttermilk with 1 t. soda, 1 t. cinnamon, 2 t. vanilla. Eggs last. Bake in 11 x 16 pan, for 20 min. Frost with Diann Bilden's chocolate frosting, doubled. Spread on hot cake.

Mrs. Oliver Torkelson

WHITE CAKE

1 ½ c. sugar
 ½ c. Crisco
 1 c. ice cold water
 2 ½ c. cake flour
 2 t. baking powder
 1 t. almond flavoring
 1 t. vanilla flavoring
 ¼ t. salt
 4 egg whites (beaten stiff)
 Cream shortening and sugar. Add sifted dry ingredients alternately with ice water. Add flavors. Lastly fold in stiffly beaten egg whites.

Mrs. Selmar Erickson
 Mrs. Millard Rear
 Mrs. Elmer Larson

OATMEAL CAKE

1 c. quick oatmeal
 ½ c. margarine
 1 ¼ c. boiling water
 Combine the above and let stand 20 min.
 Add: 1 c. white sugar
 1 c. brown sugar
 2 whole eggs
 ½ t. salt
 1 t. vanilla
 1 ½ c. flour
 ½ t. baking powder
 1 t. soda
 ½ t. nutmeg
 Mix and bake 9 x 13 pan, 350° 35 min. Top with broiled coconut frosting. Brown under broiler until bubbly.

Mrs. Richard Neumann
 Mrs. James Kuhens

The cure of care is prayer; the end of prayer is peace.

APPLESAUCE CAKE

½ c. shortening
 1 c. sugar
 1 egg
 1 t. cinnamon
 ¼ t. cloves
 1 t. soda
 ¼ t. salt
 1 c. unsweetened applesauce
 2 c. flour
 1 c. raisins or dates
 Bake in wax-lined pan 45 min to 1 hr. 350°.

Mrs. Karl Klemp, Jr.
 Mrs. Dan Kloster

DELICIOUS CUP CAKES

(1 egg)

Sift 2 c. sifted flour
 2 ½ t. baking powder
 ¼ t. salt, cream:
 ¼ c. shortening
 1 c. sugar, until smooth
 Cream this very well.
 Add 1 beaten egg, beat together, add sifted flour alternately with ¾ c. milk and 1 t. vanilla. Fill cupcake pans ½ full. Bake 25 min. 375°. Dust with powdered sugar or frost.

Mrs. Orvin Reiersen

WHIPPED CREAM CAKE

1 c. cream
 3 eggs (beaten separate)
 Beat cream and eggs, then mix beaten yolks and whites, and blend in cream, fold in ½ c. water.
 Add sifted ingredients:
 2 c. cake flour ½ t. salt
 1 ½ c. sugar vanilla
 3 t. baking powder
 Add to cream mixture. Bake 30 min. at 350°.

Mrs. Gilbert Anderson
 (Lena Johnson)
 Mrs. Amanda Ruroden

SPICE CAKE

1 c. sugar, 2 T. butter
 2 beaten eggs
 1 c. sour cream
 Sift: 1 ½ c. flour
 1 ½ t. soda, ½ t.
 ½ t. each of salt, cloves, nutmeg, cinnamon
 (2 T. honey or molasses may be added).

Mrs. Harry Helgersen
 Mrs. Irene Olson

WHIPPED CREAM CAKE

Whip 1 c. cream
4 egg whites (beaten stiff)
Add $\frac{1}{2}$ c. cold water
Sift together
 $1\frac{1}{2}$ c. sugar
2 c. cake flour (sifted before measuring)
1 t. vanilla
3 t. baking powder
 $\frac{1}{3}$ t. salt
Fold dry ingredients into first mixture. Bake in a large loaf pan.

Mrs. Orville Berg
Mrs. Ed Johnson
Mrs. Henry Anderson

APPLESAUCE CAKE

Cream: 1 c. sugar
 $\frac{1}{2}$ c. shortennig
 $1\frac{1}{2}$ c. sweet applesauce
1 egg
Sift: 2 c. flour
1 t. cinnamon
 $\frac{1}{2}$ t. allspice
 $\frac{1}{2}$ t. cloves
 $\frac{1}{4}$ t. nutmeg
2 t. soda in 2 T. warm water
1 c. cooked raisins
 $\frac{1}{2}$ c. chopped nuts
If desired add $\frac{1}{2}$ c. cut dates, $\frac{1}{2}$ t. maple flavor. Bake in 9 x 13 pan, 45 min., 350°.

Mrs. Alfred Buraas
Mrs. Joe Baker

RAW APPLE CAKE

2 c. sugar
 $\frac{1}{2}$ c. shortening
2 eggs
Sift: 2 c. flour
1 t. soda
 $\frac{1}{2}$ t. nutmeg
1 t. cinnamon
1 t. salt
Mix and add 4 c. raw apple (cut fine), $\frac{1}{2}$ c. nutmeats. Bake 8 x 13 pan for 50 min. at 350°. Carefully spread this mixture on hot cake:
 $\frac{1}{2}$ c. brown sugar
2 T. flour
 $\frac{1}{4}$ c. melted butter
2 T. water
 $\frac{1}{2}$ c. nutmeats
Bake 5 min. longer. Serve warm or cold, with whipped cream or ice cream.
(Florence Knudsen)
Mrs. S. B. Knudsen

CHERRY CAKE

Sift: 3 c. sifted cake flour
 $1\frac{3}{4}$ c. sugar
1 t. salt
4 t. baking powder
Blend: $\frac{2}{3}$ c. milk
 $\frac{2}{3}$ c. soft shortening
 $\frac{1}{3}$ c. Maraschino cherry juice
Beat all 2 min., add 5 egg whites, beat 2 min. more. Fold in $\frac{1}{2}$ c. chopped nuts, 16 maraschino cherries cut in $\frac{1}{8}$'s. Bake in 9 x 13 pan or 2 nine in. pans. 350°. Frost with cooked frosting with cherry juice for liquid. Decorate with cherries.

Mrs. Richard Neumann

POOR MAN'S FRUIT CAKE

Boil 1 lb. raisins in 3 c. water, 10 min., drain, cool, save 2 c. raisin water
Cream: 2 c. sugar
1 c. shortening 1 t. lemon extract
Add 2 beaten eggs
2 c. raisin water
Sift: $6\frac{1}{2}$ c. flour
 $\frac{1}{4}$ t. each ginger, allspice
 $\frac{1}{2}$ t. nutmeg
1 t. each cream of tartar, cinnamon
2 t. each soda, vanilla
Use a little of flour mixture to mix:
1 lb. each candied fruit, chopped dates, gum drops, all fruit cut up, 2 c. nuts. Bake in 4 foil-lined pans 350° for 1 hr. After baking, mix $\frac{1}{4}$ c. sugar with juice from 1 orange for glaze to keep cakes moist.

Mrs. Glen Reierson

DATE CAKE

$1\frac{1}{2}$ c. boiling water
 $1\frac{1}{2}$ c. dates, cut up fine
 $\frac{1}{4}$ c. butter
1 t. soda, mixed and cooled
Beat: 1 egg
Add: $\frac{1}{2}$ t. salt
1 c. sugar
1 t. vanilla
Sift: $1\frac{1}{2}$ c. flour
1 t. baking powder
Add all to date mixture, bake 350°. Let cool. Cook until thick this topping:
 $\frac{1}{3}$ c. dates (cut fine)
 $\frac{1}{2}$ c. (scant) boiling water
1 c. sugar
1 T. butter
salt
Put on cake. Serve with whipped cream or ice cream.

Mrs. Lester Tope

APPLESAUCE CAKE

Sift: 3 c. sifted flour
2 t. soda
 $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ t. cloves
1 t. cinnamon
Save $\frac{1}{2}$ c. of this to mix with 1 c. each of chopped nuts, raisins, dates.
Cream $\frac{1}{2}$ c. shortening
 $\frac{3}{4}$ c. brown sugar
Beat in 2 eggs. Add flour mixture alternately with
2 c. thick applesauce
Beat well as you add, lastly add fruit.
Bake in greased 11 x 3 x 6 pan 1 hr. 325°.
Mrs. Rose L. Olson

PUMPKIN CAKE

$\frac{1}{2}$ c. shortening
 $1\frac{1}{4}$ c. sugar
2 eggs
 $2\frac{1}{2}$ c. flour
1 c. pumpkin
 $\frac{3}{4}$ c. milk
3 t. baking powder
 $\frac{1}{4}$ t. cinnamon
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. ginger
 $\frac{1}{2}$ t. nutmeg
 $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ c. nuts
Cream shortening, sugar and eggs.
Sift all dry ingredients together. Mix pumpkin and milk, add alternately to the cream mixture. Stir in nuts and bake at 350° until done.
Mrs. James Martin

CARROT CAKE

$1\frac{1}{2}$ c. oil
3 c. ground or grated carrots
2 c. sugar
4 eggs, well beaten
2 c. flour
2 t. soda
2 t. cinnamon
1 t. salt
 $\frac{1}{2}$ c. chopped pecans
Cream sugar, oil and eggs. Sift dry ingredients and add to creamed mixture. Fold in carrots and nuts. Bake in greased pan (9 x 12) for 1 hr. and 10 min. 350°. Cool before frosting with Cream Cheese Frosting.
Mrs. Stanley Loftsgard
Mrs. Selmar Erickson
Carol Ann Gunderson

LIZZIE BILDEN'S RAISIN CAKE

Boil 1 c. raisins 20 min. Save raisin water, drain, cool
Cream: $\frac{1}{2}$ c. shortening
 $1\frac{1}{2}$ c. sugar
Add 2 eggs, mix well.
Sift: 3 c. cake flour, 2 t. soda
1 t. each cinnamon, cloves
Alternate flour and 1 c. rasin water, mix well. Add raisins. Mod. oven.
Clara Peterson
Agnes Bilden

DATE CAKE

Boil: 1 c. dates, cut up
1 c. water
1 t. soda
Boil 3 or 4 min. Cool.
Cream: 1 c. sugar, $\frac{1}{2}$ c. butter
Beat 1 egg
 $1\frac{1}{4}$ c. flour
 $\frac{1}{2}$ t. salt
1 t. vanilla
 $\frac{1}{2}$ c. nutmeats, if desired
Mix all together. Bake in 8 x 8 pan in mod. oven 35 min.
Mrs. Hilbert Larson
(Ruth Peterson)

DATE CAKE

Combine: $1\frac{1}{2}$ c. boiling water
1 c. dates, cut small
1 t. soda
Let stand until cool.
Blend: 1 c. sugar
 $\frac{1}{2}$ c. shortening
2 eggs
 $1\frac{1}{4}$ c. flour plus 5 T.
 $\frac{3}{4}$ t. soda
Blend together and mix $\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. nuts, $\frac{1}{2}$ c. chocolate chips to spread on top of cake. Bake 350° for 45 min.
Mrs. Gerald Kittleson

MY MOTHER'S SOUR CREAM RAISIN CAKE

$\frac{1}{3}$ c. butter
 $1\frac{1}{2}$ c. white sugar
1 egg
1 c. sour cream
 $\frac{1}{2}$ c. raisins
 $\frac{1}{2}$ c. citron
 $\frac{1}{2}$ c. chopped nuts
Sift: $2\frac{1}{2}$ c. flour
1 t. each of soda, cloves, nutmeg, cinnamon
Bake in 350° oven.
Mrs. Fred Pfister

RAW APPLE CAKE

Cream: 1 c. brown sugar
1 c. white sugar
 $\frac{1}{2}$ c. shortening
Add 2 eggs
Sift: $2\frac{1}{2}$ c. flour
1 t. soda
 $\frac{1}{2}$ t. salt
1 t. cinnamon

Alternately add 1 c. milk to mixture.
Add 2 c. chopped apples, 1 t. vanilla.
Bake 8 x 12 pan. Mix the broiled coconut frosting, sprinkle over top of unbaked cake. Bake 375° for 45 min.

Mrs. Millard Gisleson

OLD FASHIONED JELLY ROLL

Combine: 4 eggs
 $\frac{1}{4}$ t. salt
 $\frac{3}{4}$ t. baking powder
Beat with egg beater, add gradually
 $\frac{3}{4}$ c. sugar
Beat until thick and light colored.
Fold in $\frac{3}{4}$ c. sifted cake flour
1 t. vanilla

Line 15 x 10 pan with paper, buttered. Bake 12 to 15 min. 400°. Turn cake out on a cloth dusted with sifted powdered sugar. Remove paper, cut off crisp edges of cake. Roll cake right into the cloth so it won't stick together. Cool 10 min. Unroll, spread with jelly, roll again. Wrap in cloth and place on rack to finish cooling.

Variations: fold in $\frac{3}{4}$ c. fruit jam into $\frac{1}{2}$ c. cream whipped.

Whip 1 c. cream, sweeten, add $2\frac{1}{2}$ c. sliced strawberries. Be sure cake is cold.

Any lemon, orange, etc. filling.

Mrs. Gerald Schneider
Mrs. Glen Reierson

CALIFORNIA SPECIAL CAKE

$\frac{1}{2}$ c. butter or Crisco
1 c. sugar
1 c. sour milk, or half cream
Add 1 t. soda to milk
2 eggs
2 c. flour
 $\frac{1}{4}$ t. cinnamon
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{4}$ t. cloves

Mix rind of 1 large orange or 2 small ones, 1 c. raisins, 1 c. nutmeats. Save half of fruit for frosting after cake is baked. Blend half of fruit into batter.

Mrs. Millard Bilden

JELLY ROLL

4 eggs
 $1\frac{1}{2}$ c. sugar
1 T. lemon juice
 $1\frac{1}{2}$ c. cake flour
 $\frac{1}{2}$ c. boiling water
 $\frac{1}{4}$ t. salt
 $1\frac{1}{2}$ t. baking powder

Beat egg whites stiff, add $\frac{3}{4}$ c. sugar, beat well. Beat yolks well, add $\frac{3}{4}$ c. sugar, beat, add lemon and water, beat. Fold in dry ingredients, last egg whites. Bake 12 min. 375°.

Mrs. Helen Blockhus

SOPHIE GROTH'S DATE CAKE

Sprinkle 1 t. soda over
1 c. dates, cut up
Add: 1 c. boiling water, cool
Sift: $1\frac{3}{4}$ c. regular flour
1 t. baking powder
 $\frac{1}{4}$ t. salt
1 egg
1 t. vanilla
 $\frac{1}{2}$ c. nuts
1 lb. orange slice candy, cut up
lastly add $\frac{1}{4}$ c. melted butter
Candy may be omitted, if desired
frost with caramel frosting.

Mrs. Reginal Walls
Randine Hanson

CHIFFON CAKE

Sift together in bowl
 $2\frac{3}{4}$ c. sifted cake flour
 $1\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ t. salt
3 t. baking powder
Make a well, add in this order:
 $\frac{1}{2}$ c. cooking (salad) oil
5 egg yolks (unbeaten)
 $\frac{3}{4}$ c. cold water
2 t. vanilla
2 t. grated lemon rind

Beat above ingredients with spoon until smooth.

Measure into large bowl 1 c. egg whites (7 or 8), $\frac{1}{2}$ t. cream of tartar. Beat whites until stiff peaks. Pour egg yolk mixture gradually over whites, gently folding in. Bake in ungreased 10 in. tube pan 55 min. 325° then increase heat to 350°, bake 10 or 15 min. more, or until it springs back when lightly touched. Invert on funnel to cool.

Mrs. Eugene Thorson

Do your level best and then go on to the next thing.

MOTHER'S SORGHUM CAKE

Cream: 1 c. sugar
½ c. lard or butter
salt
1 c. sorghum
Sift: 3 c. flour
1 t. each of ginger, cloves, all spice,
cinnamon
2 t. soda in
1 c. coffee
1 c. raisins
2 eggs beaten, added last.

Mrs. Signe A. Friedrich

SCRIPTURE CAKE

⅔ c. butter — Psalms 55:21
2 c. sugar — Ecclesiastes 5:12
6 eggs — Jeremiah 17:11
3 c. flour — Exodus 29:2b
2½ t. baking powder — I Corin-
thians 5:6
t. salt — Matthew 5:13
1 c. milk — I Corinthians 3:2
Follow advice of Solomon in Pro-
verbs 23:14. Bake in 9 x 13 pan 45 min.
at 350°. Top with broiled coconut frost-
ing.

Mrs. Almer Amundson

JELLY ROLL CAKE

3 eggs (beaten 5 min.)
1 c. sugar
5 T. water
¼ t. salt
1 c. flour, 2 t. baking powder
Add sugar to beaten eggs, water, sift
dry ingredients 4 times, add flavor last.
Bake on greased paper in jelly roll pan.
Roll while hot.

Mrs. Elmer Larson

SPONGE CAKE

6 egg yolks (beaten)
1½ c. sugar
½ c. cold water
1½ c. cake flour
1 t. almond flavor
1 t. baking powder
6 egg whites
⅛ t. salt
Beat egg yolks and add sugar grad-
ually. Add cold water a little at a time.
Add cake flour a little at a time. Mix
in almond flavoring. Beat egg whites
and to them add the baking powder and
salt. Pour batter into unbuttered pan
and bake 55 min. in slow oven. 300°.

Mrs. Selmer Erickson

DATE CHOCOLATE CHIP CAKE

Pour 1¼ c. boiling water over 1 c.
dates in a small bowl. Cool.
Cream: ¾ c. shortening
1 c. sugar
Add 2 eggs, beat well
Sift: 2 c. sifted flour, all purpose
1 t. soda
⅛ t. salt
1 T. cocoa
Add dry ingredients alternately with
date mixture, dry first and last. Bake
in 9 x 13 pan. Sprinkle on following
topping:
¼ c. sugar
½ c. chopped nuts
1 6-oz. pkg. chocolate chips.
Bake 35 min. 350°.

Mrs. Harry Stolle, Sr.
(Genevieve Gunderson)

MOTHER'S MARBLE CAKE

½ c. butter
1½ c. sugar
½ c. sweet milk
4 egg whites (beaten)
2 t. baking powder
2½ c. flour
1 t. vanilla
DARK PART
1 c. brown sugar
½ c. butter
½ c. sour milk
½ c. molasses
yolks of 4 eggs, beaten
1 t. soda
½ t. cinnamon
½ t. cloves
½ t. allspice
2½ c. flour

Clara Peterson

HELGA'S SPONGE CAKE

7 eggs
1 c. sugar
1 c. cake flour (heaped)
dash of salt
1½ t. cream of tartar
few drops lemon flavoring
Separate eggs and put each in bowl.
Put 5 T. boiling water in egg yolks,
beat until thick, light colored. Add ½ c.
sugar to yolk mixture. Beat real well.
Beat egg whites, add cream of tartar
and salt. Add rest of sugar to egg
whites. Pour yolk mixture over whites,
add flavor, fold in flour. Bake about 1
hr. 350° in tube pan.

Mrs. Helga Bilden

SUNSHINE CAKE

5 egg yolks
½ c. cold water
1½ c. cake flour
1 t. vanilla
¼ t. cream of tartar
¼ t. salt
1½ c. sugar
1 t. baking powder
5 egg whites

Beat yolks until thick and lemon colored, add water, beat, add sugar gradually beat. Add flour, baking powder, salt, sifted and mixed in smooth. Add vanilla. Beat egg whites foamy, add cream of tartar, beat stiff. Fold in cake batter. Bake mod. oven 325° to 350° 50 to 60 min.

Mrs. Henry Anderson

BUTTER SPONGE CAKE

11 egg yolks (beaten)
2 c. sugar
1 c. milk scalded (whole milk)
1 t. vanilla
2 to 2½ c. cake flour
2 t. baking powder
½ c. melted butter or margarine

Beat egg yolks with sugar until light colored and fluffy. Add slightly cooled milk and vanilla. Add sifted dry ingredients. Add butter last. 350° in loaf pan.

Mrs. Clifford Kittleson
(Alice Gilbertson)

STRAWBERRY ANGEL FOOD

1 Angel food cake, slice top from cake 1 in. down. Lift off, set aside. Cut: down into cake 1 in. from outer edge and 1 in. in from middle hole, leaving an inch all around. Remove center, fill with following:

FILLING:

1 10-oz. pkg. frozen strawberries, thaw, drain off juice
1 pkg. strawberry jello in
1 c. boiling water
strawberry juice and cold water to make 1 c.

Prepare jello, chill until almost firm
Whip stiff: 1½ c. whipping cream

Beat gelatin until foamy. Fold cream, gelatin, drained berries (¾ c.) Chill 10 min. or slightly firm. Fill cavity and replace top of cake. Frost with remaining mixture. Chill until set, about 4 hrs.

Mrs. Helmer Lyngaas

SUNSHINE CAKE

Sift together in small bowl:
1¼ c. sifted cake flour
1 c. sugar
½ t. baking powder

Beat ¾ c. egg whites, ½ t. salt, 1 t. cream of tartar until soft mounds, then beat in ½ c. sugar, beat until very stiff. Beat ½ c. egg yolks, ¼ c. cold water, 1 t. lemon or almond flavor, until thick, fold into egg white mixture. Fold in flour mixture, (do not stir). Bake in ungreased angel cake pan 40 to 50 min. 350°. Cool inverted.

Mrs. Gilbert Anderson

CHERRY CLOUD CAKE

1 Angel Food cake, cut 2 times thru to make 3 layers

1 envelope plain gelatin
⅓ c. maraschino cherry juice
⅓ c. maraschino cherries, cutup
¼ t. cherry flavor or vanilla
1 c. whipping cream
2 T. powdered sugar

Dissolve gelatine in cherry juice, set in hot water until it becomes a liquid. Drain cherries on paper towel. Whip cream until stiff, add p. sugar, flavor, 2 T. liquid gelatin. Beat this stiff, fold in cherries. Refrigerate, until layers are firm. Frost entire cake with an additional 1 c. cream, whipped with 2 T. p. sugar and 2 T. liquid gelatin. Refrigerate until served.

Mrs. Enoch Mork

MIXER-MADE ANGEL FOOD CAKE

Beat until foamy with mixer:
1½ c. egg whites (10 or 11 eggs)
Add: 1½ t. cream of tartar

¼ t. salt
1 t. vanilla

Continue beating to soft peak stage. Add 1 c. sugar, one T. at a time. Careful not to overbeat. Use rubber scraper carefully. Have ready sifted twice:

1¼ c. sifted cake flour
¾ c. sifted sugar

Sift in this mixture in 3 or 4 parts, folding in with wire whisk, using about 12 strokes each time. Bake in tube pan, cutting through with spatula to remove air bubbles. Mod. oven 35 to 40 min. Invert to cool, at least 1 hr. before removing from pan.

Mrs. Morris Amundson
Randine Hanson

LAZY DAISY CAKE

2 eggs, beaten light
1 c. each flour, sugar
1 t. baking powder
 $\frac{3}{4}$ t. salt

Boil the following:

$\frac{1}{2}$ c. milk
1 T. butter
1 t. vanilla

Mix all well, bake in extra large pan. Bake 30 min. at 350°. Frost with $\frac{1}{2}$ recipe broiled Coconut Frosting, broiled until brown.

Mrs. Eldred Neuhring
Mrs. George Frieden

ANGEL FOOD DELUXE

Measure and sift 3 times

1 c. cake flour
 $1\frac{1}{2}$ c. sifted confectioner's sugar

Measure into a large bowl, beat until frothy

$1\frac{3}{4}$ c. egg whites

Add: $\frac{1}{4}$ t. salt

$1\frac{1}{2}$ t. cream of tartar

Beat until foamy with mixer. Add 1 c. granulated sugar, (2 T. at a time) beating with hand whip until meringue holds stiff peaks. Fold in $1\frac{1}{2}$ t. vanilla, $\frac{1}{2}$ t. almond extract. Sift gradually the flour mixture over the meringue, fold in gently until flour and sugar disappear. Put in a 10 in. tube pan, bake until top springs back when lightly touched. Bake 30 to 35 min. 375°.

Mrs. Helmer Lyngaas

CHOCOLATE ANGEL FOOD CAKE

To the above recipe add:

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

1 T. instant coffee

Decrease egg whites to:

$1\frac{1}{2}$ c. egg whites

Sift flour, powdered sugar, cocoa, coffee 3 times. Proceed as for Angel Food Deluxe.

Mrs. Duane J. Palas

AUNT LIZ HALVERSON'S NUT CAKE

2 c. sugar

$\frac{3}{8}$ c. butter

3 eggs, beaten

3 c. flour

2 t. baking powder

1 c. milk

1 t. almond flavoring

1 c. nutmeats

Mrs. Elmer Larson

PEANUT CROQUETS

Beat 2 eggs, add 1 c. sugar

Continue beating, add $\frac{1}{2}$ c. hot water

Sift: 1 c. cake flour

2 t. baking powder

$\frac{1}{4}$ t. salt

Add to creamed mixture, add 1 t. vanilla. Blend well. Grease and flour 8 x 10 pan and bake for 25 min. at 350°. Cool, cut into small cake-size pieces.

FROSTING:

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

1 lb. sifted powdered sugar

Enough hot water to make soft frosting, 1 t. vanilla added. Frost little cakes on all sides. Crush: 2 lbs. shelled unsalted peanut and roll frosted cakes into peanuts.

Mrs. Roger Peterson

Mrs. Ole Amundson

FRUIT CAKE

1 lb. Brazil nuts

1 lb. English walnuts

1 lb. dates, cut in lengthwise strips

8 oz. maraschino cherries, drained

Sift 3 times: $1\frac{1}{2}$ c. flour

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

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

1 rounded tsp. baking powder

Beat 4 eggs, add to above, add $\frac{1}{2}$ c. cherry juice. Mix by hand, add fruit. Bake 2 loaf pans (greased) $1\frac{1}{2}$ hr. 300°.

Mrs. Otto Blockhus

Joan Gunderson

Clara Peterson

Helen Reinhart

RAW APPLE CAKE

Mix: 2 c. sugar

4 c. chopped apple

1 c. walnut meats

2 eggs, beaten

2 t. vanilla

1 t. cinnamon

1 pkg. glazed fruit

$\frac{1}{2}$ c. cooking oil or melted butter

Stir until sugar is dissolved

Sift in: 2 c. flour

2 t. soda

$\frac{1}{4}$ t. salt

Mix well. Bake in two bread pans, or large loaf pan at 325° for 45 min. Needs no frosting, increase flour if apples are juicy. Use $\frac{1}{4}$ c. oil if recipe is cut in half.

Mrs. Alvin Halverson

LIZZIE BILDEN'S MAPLE NUT CAKE

Cream: 1 c. brown sugar
½ c. butter
Cream in 2 beaten yolks
Sift: 1¾ c. flour
2 t. baking powder
Add alternately with ¾ c. milk
Fold in 2 stiffly beaten egg whites
1 c. nutmeats, 1 t. vanilla
Frost with Brown Sugar Fluff Frosting. Bake in 2 layers. Salt.

Variation: WALNUT CAKE — Use only ½ c. milk and 1½ c. flour. Frost with 7 min. frosting.

Mrs. Orville Berg

PRUNE LOAF CAKE

Measure 2 c. prunes, cook, cool, pit and chop.

Sift 2½ c. flour 1½ c. sugar

~~1½ c. flour~~

1 t. soda

½ t. salt

Mix: 1½ c. oil

1 c. buttermilk or sour milk

3 eggs, beaten

Combine dry and wet ingredients, add 1 c. nuts and prunes.

Mrs. Lyle Olson

ORANGE CREAM CAKE

Sift: 3 c. sifted cake flour

3 t. baking powder

¼ t. salt

Sift 3 times.

Cream ½ c. butter

1¼ c. sugar

1 T. grated orange rind

3 egg yolks, well beaten

juice of 1 orange and water to make 1 c.

Alternate dry and liquid, beating after each addition. Lastly add 2 well beaten egg whites. Save 1 egg white for frosting. Can be baked in layers.

Mrs. Rose L. Olson

JEFFY WHITE CAKE

Sift: 1½ c. flour

2½ t. baking powder

¼ t. salt, 1 c. sugar

Have ¾ c. milk, ½ c. butter, an egg all at room temp. Add everything all at once, 1 t. vanilla. Beat smooth. Sprinkle on the blend of ¼ c. brown sugar, 3 T. flour, 1 t. cinnamon, rub in 2 T. butter. Bake in 8 x 8 pan.

Mrs. Norman Amundson

POUND CAKE

4 large eggs (or 5 small ones)

½ c. cooking oil

½ c. milk

½ c. orange juice

Beat mixture well. Add 1 pkg. of Duncan Hines yellow cake mix, and 1 pkg. of Instant Jello pudding mix, lemon flavor. Pour into pan and bake at 350° for 1 hr. Have the pan greased well.

GLAZE:

¾ c. sugar

½ c. orange juice

½ stick margarine (¼ c.)

Put into pan and bring to a simmer and pour over the cake.

Mrs. Donald Larson

POUND CAKE

2 c. sugar

1 c. Crisco

4 eggs

1 c. milk

2 t. lemon flavoring

3 c. flour

2 t. baking powder

¼ t. salt

Cream sugar and shortening. Add eggs, one at a time and beat after each. Mix flavoring in milk and then add milk and dry ingredients alternately. Preheat oven. Bake 40 min. at 250° then increase heat to 350° and bake 40 min. more. Bake in tube pan. When cake is cooled, keep well wrapped so cake doesn't dry out.

Mrs. Wayne Amundson

FRUIT COCKTAIL CAKE

Beat lightly, 2 eggs

Add 1½ c. sugar, beat again

Sift: 2 c. flour

2 t. soda

½ t. salt

1 No. 1 lb. can fruit cocktail, drained

Alternately add cocktail juice and dry ingredients to egg mixture. Blend well. Place in greased 9 x 13 pan. Sprinkle lightly with brown sugar and ¼ c. nuts. Bake 25 to 30 min. 350° Spread following on cake while warm:

TOPPING:

Boil 2 min.: ¾ c. sugar

¼ c. butter

½ to ¾ c. milk

1 t. vanilla ½ c. nuts

1 7-oz. pkg. shredded coconut

Spread evenly on cake while warm.

Mrs. Wayne Amundson

COCONUT YELLOW CAKE

Measure into mixer bowl:

- 3 c. flour
- 2 c. sugar
- $\frac{3}{4}$ c. shortening
- 1 t. salt
- 1 c. milk

Blend for 2 min. Stir in $4\frac{1}{2}$ t. baking powder, 3 unbeaten eggs, $\frac{1}{2}$ c. milk, 1 t. vanilla. Beat 2 min. more. Bake in layers, or 9 x 13 pan at 375°. Sprinkle coconut on 7 min. frosting.

Mrs. Eldred Nuehring

LEMON CAKE

- 1 pkg. lemon cake mix
- 1 pkg. instant lemon pudding
- 4 eggs
- $\frac{3}{4}$ c. salad oil
- $\frac{3}{4}$ c. water

Beat all in large bowl at med. speed for 4 min. Pour into greased 9 x 13 pan. Bake 35 to 40 min. 350°. When cake is baked, prick all over with fork. Spoon on glaze.

LEMON GLAZE:

Combine 2 c. sifted powdered sugar, 2 T. salad oil, $\frac{1}{2}$ to $\frac{2}{3}$ c. orange juice.

Carol Ann Gunderson

Mrs. Ole Reierson

Mrs. M. J. Blockhus

BOILED FROSTING

- 1 egg white
- $\frac{7}{8}$ c. sugar
- 3 T. cold water
- few grains salt
- 12 marshmallows, cut small

Put all in double boiler, beat 7 min., or until stiff as you want it. Remove from boiling water, add 1 t. flavoring, beat some more and when cooled spread on cake.

Mrs. Rose L. Olson

WHITE FROSTING

- 1 egg white
 - 1 c. sugar
 - $\frac{1}{4}$ t. cream of tartar
 - sprinkle of salt
 - $\frac{1}{3}$ c. hot water
- Beat in double boiler over medium heat until soft peaks, add:
- $\frac{1}{4}$ c. or more powdered sugar
 - 1 t. vanilla

Mrs. Kenneth Blockhus

DELUXE FROSTING

- 2 c. white sugar
- $\frac{2}{3}$ c. boiling water
- 2 egg whites, beaten stiff

Mix sugar and water together until dissolved, boil until long thread forms. Pour syrup over beaten egg whites, continue beating. Add 1 c. chopped raisins or dates, beat until ready to spread on cake. May add $\frac{1}{2}$ c. chopped nuts, 10 maraschino cherries, drained good and cut up, 1 t. vanilla and $\frac{1}{2}$ t. black walnut flavoring.

Mrs. Rose L. Olson

WHITE MOUNTAIN ICING

- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. white corn syrup
- 2 T. water
- $\frac{1}{4}$ c. egg whites
- 1 t. vanilla

Proceed to boil sugar, corn syrup and water, until it spins thread (6" or 8") (or 242°). Have ready egg whites, stiffly beaten. Pour hot syrup in thin steady stream into beaten whites, beating constantly with rotary or electric beater until very stiff peaks, blend in vanilla. For variation substitute $\frac{3}{4}$ c. brown sugar, for the white sugar.

Mrs. Charles Thorson

CREAMY FROSTING

- $2\frac{1}{2}$ T. flour
 - $\frac{1}{2}$ c. milk
- Cook, then cool.
- Meanwhile Cream in mixer:
- $\frac{1}{2}$ c. white sugar
 - 1 unbeaten egg white
 - $\frac{1}{2}$ c. vegetable shortening

Beat hard until sugar granules all disappear, add cooled mixture, beat thoroughly, then add:

- 1 lb. powdered sugar ($4\frac{1}{2}$ c.)
- 1 t. lemon or vanilla flavor

Beat until firm peaks. Store in refrigerator. Freezes on cakes well

Mrs. Clarence Peterson

Mrs. Orvin Olson

WHIP CREAM FROSTING

- 1 c. sugar
- $\frac{2}{3}$ c. milk (room temp.)
- 3 T. bread flour
- 1 c. margarine, or half butter
- 1 t. vanilla

Put in mixer bowl, beat until fluffy.

Mrs. Kenneth E. Larson

BUTTER FROSTING

- 1 c. milk
- 3 T. flour
- 1 c. sugar
- 1 c. butter

Cook milk with flour until thick paste. Cool, meanwhile in mixer, cream sugar, and butter about 10 min., add cold paste, beat about 15 min., flavor.

Mrs. William Bacon

PENUCHE ICING

- Melt: $\frac{1}{2}$ c. butter
- Add 1 c. brown sugar
- $1\frac{3}{4}$ c. powdered sugar

Boil over low heat, stirring constantly for 2 min. Add $\frac{1}{4}$ c. milk. Bring to boil, stirring constantly. Cool to luke-warm, slowly add p. sugar. Beat until thick.

Agnes Bilden

ANGEL FOOD TOPPING

- Boil together, then cool:
- 1 pkg. chocolate chips, melted
- 2 T. water
- 1 T. sugar
- 4 egg yolks

Beat 4 egg whites, add a little sugar. Whip 1 c. cream, add a little sugar. Blend whipped cream, and beaten egg whites together. Gradually fold in cooled chocolate mixture.

Mrs. Millard Bilden

LIZZIE GUNDERSON'S CAKE

FILLING

- 1 c. sugar
- 1 T. butter

Cook until thick, add $\frac{1}{2}$ c. sweet cream, $\frac{1}{2}$ c. chopped English Walnuts.

ORANGE OR LEMON FROSTING

- 3 c. powdered sugar
- $1\frac{1}{2}$ t. grated rind
- 3 T. orange juice
- 1 egg yolk
- $\frac{1}{8}$ t. salt
- 2 T. soft butter

Put all ingredients in small mixer bowl, beat at speed 9, about 3 min. until creamy and thick. For lemon frosting reduce rind to 1 t. and use $\frac{1}{2}$ c. butter and thin with 2 or 3 T. milk.

Mrs. Michael Blockhus
Mrs. Quinton Olson

CHOCOLATE FROSTING

- $1\frac{1}{2}$ sq. chocolate
- 4 T. butter
- 3 T. water

Cook over med. heat until comes to boil, stirring constantly. Pour over 2 c. sifted powd. sugar, beat, add a little vanilla, salt, may add a bit of cream.

Mrs. Harry Helgerson

CHOCOLATE CHIP FROSTING

- 1 c. brown sugar
- $\frac{1}{4}$ c. cream
- $\frac{1}{4}$ c. butter

Bring to a boil, add a handful of chocolate chips, beat until smooth.

Variation: Substitute $\frac{1}{2}$ c. white sugar and use only $\frac{1}{2}$ c. brown sugar.

Mrs. Harry Helgerson

Mrs. Art Helgerson

Mrs. Lawrence West

CREAMY COCOA FROSTING

- $1\frac{1}{2}$ c. powdered sugar
- $\frac{1}{4}$ c. cocoa
- $\frac{1}{4}$ c. soft butter
- $2\frac{1}{2}$ T. cream
- $\frac{1}{2}$ t. vanilla
- 1 egg yolk

Sift powdered sugar and cocoa into bowl. Make a well in the center, add butter, cream and vanilla. Blend in thoroughly egg yolk. Beat until smooth. Double this for a 2 or 3 layer cake.

Mrs. Louis Light

FUDGE FROSTING

- 2 c. sugar
- $\frac{1}{2}$ c. butter
- 6 T. cocoa
- 2 t. vanilla
- $\frac{1}{2}$ c. milk

Mix altogether in sauce pan. Bring to a rolling boil, stirring constantly. Let boil for 2 min. Let cool till lukewarm. Stir, frost cake. A big recipe.

Mrs. Justin Baker

Mrs. Wm. Bacon

MILKY WAY BAR FROSTING

- 1 c. brown sugar
- 3 T. cream
- 1 milky way candy bar

Bring to a boil, sugar and cream, add candy. Beat until thick.

Mrs. Harry Helgerson

CHOCOLATE FROSTING

- 1 c. brown sugar, firmly packed
 - 3 T. cocoa
 - $\frac{1}{4}$ c. milk
 - $\frac{1}{4}$ c. butter
 - $\frac{1}{8}$ t. salt
- Boil 3 min. Cool. Add:
1 $\frac{1}{2}$ c. sifted powdered sugar
1 t. vanilla

Mrs. Bill Peterson
(Evelyn Erickson Peterson)

BROWN SUGAR FLUFF FROSTING

- 2 egg whites
 - $\frac{3}{4}$ c. white sugar
 - $\frac{3}{4}$ c. brown sugar
 - $\frac{1}{4}$ t. cream of tartar
 - $\frac{1}{3}$ c. cold water
 - dash of salt
 - 1 t. vanilla
- Combine egg whites, sugar, cream of tartar, water and salt in top of double boiler. Beat 1 min. Cook over boiling water, beating constantly until mixture forms peaks, about 7 min. Remove from heat, add vanilla. Beat until frosting is of spreading consistency.

Mrs. Wm. Bacon

CHOCOLATE ICING

- $\frac{1}{2}$ c. brown sugar
 - $\frac{1}{4}$ c. water
 - 2 T. butter
 - 1 sq. chocolate
 - pinch of salt
- Boil the above for 5 min. Cool slightly. Add:
1 c. powdered sugar
 $\frac{1}{2}$ t. vanilla
nut meats, if desired. (Frosts 8" x 8" cake).

Mrs. Emma Gunderson

CARAMEL, CHOCOLATE, WHITE ICING

- 6 T. brown sugar
 - 3 T. cream or top milk
 - 2 T. butter
 - powdered sugar
- Mix sugar, cream, and butter. Boil 1 to 2 min. Cool slightly, add powdered sugar to thicken. To make creamy icing, substitute white sugar. For chocolate add 2 T. cocoa, or 1 sq. chocolate, vanilla, $\frac{1}{2}$ c. nutmeats optional.

Mrs. Loren Olson
Randine Hanson
Diann Bilden

BROILED COCONUT FROSTING

- 6 T. melted butter
 - $\frac{2}{3}$ c. brown sugar
 - $\frac{1}{4}$ c. cream
 - nuts, if desired
 - 1 c. coconut
 - $\frac{1}{2}$ t. vanilla
- Stir very well, spread over warm cake. Brown lightly in broiler.

Mrs. Clarence Peterson
Mrs. Quinton Olson

SEVEN MINUTE FROSTING

- 2 egg whites
 - 1 $\frac{1}{2}$ c. sugar
 - 5 T. water
 - 1 t. vanilla
 - $\frac{1}{4}$ t. cream of tartar
- Use the same method as Brown Sugar Fluff Frosting. A little vinegar in frosting will keep it from breaking when you cut it.

Randine Hanson

CREAM CHEESE FROSTING

- 8 oz. Philadelphia cream cheese
 - 1 lb. powdered sugar
 - 2 T. milk
 - $\frac{1}{4}$ c. butter
 - 2 t. vanilla
- Cream and spread on carrot cake.

Carol Ann Gunderson

CHOCOLATE FROSTING

- 1 c. sugar
 - 1 sq. chocolate
 - $\frac{1}{3}$ c. milk
 - $\frac{1}{4}$ stick margarine or butter
 - $\frac{1}{2}$ t. vanilla
- Boil one min. and cool. Beat until creamy.

Myrtle J. Peterson
Mrs. Kasper Hanson

WEDDING CAKE FROSTING

- 4 c. sifted powdered sugar
 - $\frac{2}{3}$ c. vegetable shortening
 - $\frac{1}{4}$ c. or less evaporated milk
 - salt, vanilla
 - 1 egg white
- Beat 5 min. in mixer at high speed.

Mrs. Richard Neumann

VARIATION:

- $\frac{1}{3}$ c. milk
- $\frac{1}{4}$ c. butter
- $\frac{1}{4}$ c. vegetable shortening
- $\frac{1}{4}$ t. almond, and orange extract

CARAMEL FROSTING

1 c. brown sugar
½ c. white sugar
¾ c. cream
pinch salt

Boil to soft ball stage, in cold water.
Beat well. Add 1 t. vanilla, ¼ t. maple
flavoring, ½ c. nuts, chopped (optional).

Mrs. Rose L. Olson

MRS. SOPHIA KITTLESON'S CARAMEL FROSTING

Boil 3 min.: 1½ c. sugar, 4 T. milk,
2 T. butter.

LEMON BUTTER FROSTING

3 c. sifted powdered sugar
½ c. butter or margarine
1 t. grated lemon rind
⅛ t. salt
1 or 2 egg yolks

Cream butter and rind, add part of
sugar, beat and then add the rest alt-
ernately with 2 or 3 T. milk. Beat well.

Mrs. Michael Blockhus

BAKERY ICING

3½ c. powdered sugar
½ c. butter
2 egg whites
¼ t. salt and flavoring

Cream half of sifted powdered sugar
and butter. Add stiffly beaten whites,
remainder of sifted sugar and flavor.
Store in covered jar in refrigerator.

Mrs. Harry Helgerson

Mrs. Verne Hovden

(Janet Lyngaas Hovden)

SEVEN MINUTE VARIATIONS

CARAMEL—Use 1 c. brown sugar in
place of white sugar.

MARASCHINO — Substitute mara-
schino juice for water. Add chopped
cherries before spreading.

ORANGE—Use orange juice in place
of water. Add grated rind and tint
orange with vegetable coloring.

PINEAPPLE—Use pineapple juice in
place of water. Add bits of pineapple.

BERRY—Use 3 T. crushed strawber-
ries or raspberries and omit water in
recipe.

OTHER FLAVORS—Beat in little of
any flavor jell for flavor and color.

FROSTING

1 c. evaporated milk
1 c. sugar
½ c. margarine
2 eggs (or 3 yolks)

Stir in double boiler until thick, take
off. Add 1½ c. coconut, 1 c. nuts and 1
t. vanilla.

Mrs. Harlan Blockhus

SUNSHINE FLUFF CAKE

9 eggs
1¾ c. sugar
1 c. sifted cake flour
1 t. flavoring

Separate the eggs and whip the whites
until they peak, from 2 to 3 min. with
mixer. Add 1 c. sugar and keep beating
until egg whites are very stiff, about 6
min. with mixer. Resift flour and fold
into the egg white mixture. Beat the
yolks lightly with a fork until well-
stirred, then add remaining ¾ c. sugar
and beat with mixer until lemon color-
ed and fluffy, about 5 min. Blend the
yolk mixture and flavoring into the
egg white mixture, very gently, but
thoroughly. Do not beat. Pour into tube
pan rinsed with cold water, and bake
for 1 hr. and 10 min. 325°, or until cake
springs back when lightly touched. Can
increase the heat to 350° for the last
10 min. If heat is increased, bake only
1 hr. Do not open oven door until baking
time is up.

Mrs. Agnes L. Larson

ROSY CHIFFON CAKE

2¼ c. sifted cake flour
1½ c. sugar
3 t. baking powder
1 t. salt
1 t. cinnamon
½ t. cloves, ½ t. nutmeg

Sift together in a bowl and make a
well and add

1 can condensed tomato soup
½ c. salad oil
5 egg yolks
2t. grated lemon rind
Beat until smooth.

Beat 1 c. egg whites with ½ t. cream
of tartar. Fold egg yolk mixture gently
into egg whites. Bake in ungreased tube
pan 325° for 55 min. Then increase to
350° 10-15 min.

Mrs. Almer Amundson

LILLIAN'S BANANA CAKE

- 1½ c. sugar
- ½ c. shortening
- 2 eggs
- ½ c. sour milk
- 1 t. soda
- 2 c. flour
- 1 c. mashed bananas
- 1 t. vanilla, salt

Mrs. George Frieden

JELLY ROLL FILLINGS

Lemon Filling

(Freezes)

- ½ c. sugar
- 1 T. flour
- ⅛ t. salt
- 4 egg yolks
- 1½ lemon, grated rind & juice

Mix in top of double boiler. Cook over hot water until thick.

Pineapple Filling

- 1 c. crushed pineapple & juice
- 3 T. cornstarch
- 1 T. water
- 1 c. sugar
- 2 t. lemon juice

Combine in sauce pan and cook until thickened.

Fruit Filling

- 1 egg white
- ⅛ t. salt
- ¾ c. sugar
- 1 t. light corn syrup
- 2½ T. water

Cook in top of double boiler about 7 min., beating all the while at med. speed. When mixture stands in peaks take from heat and stir in

- ½ t. vanilla
- ¼ c. finely chopped figs
- ¼ c. finely chopped dates
- ¼ c. chopped raisins
- ¼ c. chopped nuts

Allow mixture to cool before spreading on cake. Roll up. Refrigerate several hours before slicing. Can be frozen.

Other Fruit

Spread cherry or other pie filling on roll. Roll up and frost with 7 min. icing. VARIATION: Fold 1 (9 oz.) can crushed pineapple, drained, into whipped cream.

Who builds a church within his heart
And takes it with him everywhere
Is holier far than he whose church
Is but a one-day house of prayer.

BROWN SUGAR FROSTING

- 5 T. brown sugar
- 4 T. cream
- 2 T. water
- 1 T. butter

Bring all ingredients to a boil. Cool. Add powdered sugar until thick enough to spread.

Randine Hanson

QUICK EASY GERMAN CHOCOLATE CAKE

- 1 pkg. white cake mix
- 1 pkg. instant chocolate pudding
- 2 eggs
- 2 c. milk

Mix well and place in greased 9x13 pan. Bake at 350°, slightly longer than plain cake, until cake lets loose from sides of pan.

Frosting

- 1 c. sugar
- 3 T. flour
- 1 c. rich milk
- 3 T. butter

Cook until thick and add 1 t. vanilla, 1 c. nuts, 1 c. coconut.

Mrs. Charles Thorson

Mrs. George Frieden

ORANGE FILLING FOR COCOA CAKE

- 3 T. flour
- ½ c. sugar
- ½ c. orange juice
- 2 t. lemon juice

Cook until thick.

Place over hot water and add 1½ T. grated orange rind

- 2 egg yolks
- Cook 3 min., add 1 t. butter.
- Cool before putting on cake.

PEANUT CAKE

- 1 c. sugar
 - ½ c. shortening
 - 1 egg, beaten
 - 1 c. sour milk
 - 1 t. soda
 - 1½ c. flour
 - 1 c. salted peanuts and husks, ground
- Bake about 1 hr. 340°

STRAWBERRY ROLL

Whip 1 c. heavy cream until it begins to thicken. Gradually add 3 T. sugar and ¼ t. vanilla. Beat stiff. Fold 1 pkg. frozen strawberries, drained, into whipped cream. Spread on cake, roll.

Bars,

Cookies

"And the taste of it was like wafers made with honey". Exodus 16:34

CRACKY BARS

- ¼ c. vegetable shortening
- 1 c. sugar
- 2 eggs
- ¾ c. flour
- 1 t. salt
- ¼ t. soda
- ⅓ c. milk
- 1 t. vanilla

Place ⅓ batter in a second bowl and add 1 sq. chocolate and ¼ c. nuts. Place this in a (9x13) pan. Arrange whole graham crackers over batter in pan. Add ¾ c. chocolate chips to remaining batter and spread over graham crackers. Bake 20 to 25 Min. 375°.

Mrs. Ole Amundson

TOFFEE SQUARES

- 1 c. shortening
- 1 c. brown sugar
- 1 egg (beaten)
- 2 c. flour
- 1 pkg. chocolate chips
- ½ c. nuts
- 1 t. vanilla

Cream shortening and sugar, add egg and vanilla. Mix well. Mix in flour. Spread ¼ inch thick on (12x12) cooky sheet. Bake. Melt chocolate chips and spread over bars while warm. Sprinkle on nuts. Chips can be added to the batter or baked without and frosted with other frosting. Cut into bars while warm. Bake 18 Min. 350°.

Mrs. Loren Olson

Mrs. Ole Reiersen

LEMON BARS

- ½ c. shortening
- 1¼ c. brown sugar
- ⅛ t. salt
- 1 t. lemon flavoring
- 2 eggs beaten
- 1 c. flour
- 1 t. baking powder
- ¼ t. cinnamon
- ¼ t. nutmeg
- 2 T. lemon juice
- 1 c. old fashioned oatmeal
- 1 c. nuts

Cream shortening, sugar, salt and flavoring. Add beaten eggs. Sift dry ingredients and add. Add lemon juice, oatmeal and nuts. Place in (9x13) pan. Bake 25 Min. 350°. Frost with powdered sugar frosting.

Mrs. Rose L. Olson

LEMON SOURS BARS

- ½ c. cake flour
- 1 T. sugar
- ¼ t. salt
- ⅓ c. butter

Sift flour, sugar and salt, mix in the butter until it looks like corn meal. Press into a 9 inch pan firmly. Bake 15 Min. 350°

Beat 1 egg with ½ c. brown sugar, add ¼ c. chopped pecans, ¼ c. angel flake coconut and ¼ t. vanilla. Pour this over pastry. Bake 15 to 20 Min. more. Cool. Frost with the following:

- ½ c. powdered sugar
- ½ t. grated lemon rind
- 1½ t. lemon juice

Mix until smooth and frost lightly.

Mrs. Enoch Mork

PINEAPPLE BARS

- 1 c. butter
- 2 c. flour
- 1 c. sugar

Mix and place ⅔ in bottom of a (9x13) pan, saving the rest for topping. 1 No. 2 can crushed pineapple

- 1 c. sugar
- 1 T. cornstarch
- 1 egg yolk

Cook the remaining ingredients until thick and place over crust. Put rest of crumbs on the top. Bake 40 to 45 Min. 350°.

Mrs. Almer Amundson

CHOCOLATE MINT STICKS

Melt: 2 sq. chocolate

½ c. butter

Add: 1 c. sugar

2 eggs

½ c. flour

few drops peppermint extract

Mix and spread in (9x13x2) inch cake pan and bake 15 to 20 min. in 350° oven.

Topping

1½ c. powdered sugar

2 T. soft butter

½ t. peppermint extract

Enough cream to spread easily.

Now melt 1 sq. chocolate with 1 T. butter. Dribble this over the first topping. Cool in refrigerator. Cut in sticks.

Mrs. Richard Neumann

Count your blessings. Name them one by one. It will surprise you, what the Lord has done.

GUMDROP BARS

4 eggs beaten
2 c. brown sugar
1 T. cold water
2¼ c. sifted flour
¼ t. salt
1 t. cinnamon
½ c. chopped pecans
1 c. shredded gumdrops of assorted colors

Beat eggs and add sugar and water and beat. Sift flour add salt and cinnamon. Sprinkle a little flour over gumdrops and add remaining flour mixture to egg mixture. Then fold in nuts and gumdrops. Grease a cookie sheet and spread mixture. Bake 30 Min. 325°. While warm cut into (2x3) inch bars and frost with following icing.

3 T. butter
2 T. orange juice
1 t. orange rind
Mix butter, juice and rind and add enough powdered sugar to make soft icing.

Myrtle J. Peterson

OH HENRY BARS

4 c. quick oatmeal
½ c. white syrup
¾ c. melted shortening
2 t. vanilla
1 c. brown sugar

Mix and pat into a WELL OILED pan ½ inch thick. Bake 20 Min. 350°. Cover with 1 c. chocolate chips and ¾ c. chunk peanut butter, which has been melted together in a double boiler. Cut into bars while warm.

Thelma Lyngaas Tinderholt

SCRUMPTUOUS BARS

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

Cream shortening and sugars. Add dry ingredients with 2 egg yolks beaten, 1 t. vanilla and 3 T. milk. This makes a very stiff dough. Press into a (9x13) pan. Sprinkle with chocolate chips.

Meringue Topping

Beat 2 egg whites until stiff, add 1 c. brown sugar. Spread over chocolate chips. Sprinkle nutmeats over top of meringue. Bake 30 to 35 Min. 325°.

Mrs. Edwin Loftsgard

PECAN BARS

½ c. butter
2 eggs
1 c. sugar
¾ c. flour
1 t. baking powder
1 c. chopped pecans

Mix and spread on greased cookie sheet. Bake 20 Min. 375°. Cut 20 marshmallows in half. Place on top of baked bars. Return to oven and bake until marshmallows are fluffy and lightly browned. Then frost with the following:

6 T. butter (browned)
1½ c. powdered sugar
1 t. vanilla

Add enough coffee to make frosting spread.

Mrs. Oliver Torkelson

NUT FINGERS

1 c. flour
½ c. butter
3 T. powdered sugar
Blend and pat in bottom of cake pan. Bake 20 Min. 325°

2 eggs (well beaten)
1 c. brown sugar
½ t. salt
1 t. vanilla
4 T. flour
¼ t. baking powder
nutmeats

Spread on top of first mixture. Bake 20 Min. more at 350°. Frost.

Mrs. Millard Gisleson

THREE LAYER BARS

For the filling: Melt a large pkg. chocolate chips and add 1 can Eagle Brand condensed milk, 2 T. butter, and ½ t. salt. Remove from heat, add 1 c. chopped walnuts, if desired, and 1 t. vanilla. Set aside.

Dough: Cream 1 c. butter and add 2 c. firmly packed brown sugar. Add 2 unbeaten eggs and 2 t. vanilla. Blend well. Then add 2½ c. sifted flour, 1 t. soda, and 1 t. salt. Add 3 c. quick-cooking rolled oats. This will be a stiff dough. Spread ¾ of this dough in a jelly roll pan. Spread with the chocolate filling and crumble the remaining dough over the filling. Nuts may be sprinkled on the top, if desired. Bake 25 to 30 Min. 350° until lightly browned. Cool and cut into bars. These bars freeze very nicely.

Mrs. John D. Kronlokken

LEMON LOVE NOTES

1 c. flour

¼ c. powdered sugar

½ c. butter

Blend like pie crust and pat crumbs in a (9x13) pan. Bake 14 Min. 350°.

Topping

2 eggs beaten

1 c. sugar

2 T. flour

½ t. baking powder

2 T. lemon juice

grated rind of one lemon

Mix and place on top of baked crust. Bake 25 Min. more at 350°. Frost with powdered sugar frosting if desired.

Mrs. Millard Gisleson

BILDEN BROWNIES

Mix all in a kettle.

Melt 4 1 oz. sq. unsweetened chocolate and ⅔ c. butter

Then add:

2 c. sugar and cool a little

4 eggs and mix well

1 t. salt

1 t. baking powder

2 scant c. flour

½ c. chopped nuts

This makes a very thick batter. Place in a (17x11½) or 2 (9x13) pans. Bake 20 Min. 350°. Last minute of baking, sprinkle miniature marshmallows over top and return to oven. Then frost with chocolate frosting.

Mrs. Millard Bilden

MARSHMALLOW BROWNIES

½ c. shortening

¾ c. sugar

2 eggs

¾ c. flour

2 T. cocoa

¼ t. baking powder

1 t. vanilla

½ c. nutmeats

Beat shortening, sugar and eggs and then add rest of ingredients and spread in greased (10x13) pan. Bake 25 Min. 350°. Remove from oven and sprinkle with miniature marshmallows and return to oven just long enough to soften. Spread marshmallows and let cool slightly. Frost with your favorite chocolate powdered sugar icing. Cut into bars.

Mrs. Norris Reierison
Joan Gunderson

HELEN'S NEVER FAIL BROWNIES

3 sq. chocolate

1 c. butter or margarine

¼ c. cocoa

5 eggs (beaten about 5 Min.)

2¼ c. sugar

2 t. vanilla

1 t. salt

1¾ c. flour

nutmeats

Melt chocolate, cocoa and butter. Add eggs, sugar and vanilla. Beat well. Can't be beaten too much. Add dry ingredients and nut meats. Place in (9x13) pan. Bake 35 Min. 350°.

Mrs. Almer Amundson
Frosting

½ c. sugar

2 T. cocoa

2 T. butter or margarine

¼ c. milk

pinch of salt

1 T. white corn syrup

Boil ingredients vigorously for 3 Min. stirring several times. Cool until lukewarm. Add ¾ c. to 1 c. powdered sugar and ½ t. vanilla. Beat. Add hot water if needed.

Mrs. George Frieden

BROWNIES

2 eggs (beaten)

½ c. butter (melted)

¾ c. sugar

½ c. flour

3 heaping t. cocoa with ¼ c. hot water

½ c. chopped nutmeats

1 t. vanilla

Cream eggs and sugar, add cooled shortening. Add rest of ingredients in order given. Spread in greased floured (8x8) pan. Bake 20 to 30 Min. 325°. Do not over bake. Frost with chocolate frosting.

Mrs. Enock Mork

BROWNIES

3 sq. unsweetened baking chocolate (melted)

4 eggs (beaten)

2 c. sugar

¾ c. cooking oil or butter

1½ c. flour

1 t. baking powder

dash of salt

1 c. nuts

Combine eggs, sugar, cooking oil and add melted chocolate. Sift dry ingredients and add. Stir in nuts. Place in a (9x13) pan. Bake 30 to 35 Min. 350°.

Mrs. Helmer Lyngaas

LEMON LASSIES

Filling

- 2 slightly beaten eggs
- ½ c. sugar
- 1 T. grated lemon rind
- ¼ c. lemon juice
- 1 T. butter
- ⅛ t. salt

Cook ingredients in sauce pan over low heat, stirring constantly, until thick. Remove from heat, add 1 c. grated coconut. Cool.

Dough

- 2 c. flour
- 1 t. cinnamon
- ½ t. soda
- ¼ t. salt
- ½ c. butter
- 1 c. sugar
- 1 egg
- ¼ c. molasses

Sift dry ingredients. Cream butter, sugar, egg and molasses. Add dry ingredients and mix well. Divide into 4 parts. Shape each part into a (15x2½) inch strip on lightly sugared surface. Spread ¼ of filling on each strip in the center. Fold in half and seal edges. Cut into 1½ inch bars. Place on cooly sheet. Bake 12 to 15 Min. 350°.

Myrtle J. Peterson

CHOCOLATE CREAMS

- 1 c. raisins
- 1 c. sugar
- ½ c. butter
- 1 egg, beaten
- 1¾ c. flour
- 1 t. baking powder
- 4 T. cocoa
- ½ c. milk
- 1 t. vanilla

Put raisins in pan with just enough water to cover. Boil until they are soft and puffed. Cool. Cream sugar and butter, add egg and mix well. Sift dry ingredients together and add to creamed mixture alternately with milk. Stir in raisins with any remaining liquid. Add vanilla. Spread in a (10x15) pan that has been greased and floured. Bake in 350° oven. Frost with powdered sugar icing and sprinkle with coconut.

Mrs. Mervin Hunsberger
(Hulda Berg)

Variation: You may omit the cocoa and increase the flour to 2 cups instead of 1¾ cups.

Mrs. Clarence Amundson

CAKE BROWNIES

- ½ c. shortening
- 2 1 oz. squares chocolate
- 2 eggs
- 1 c. sugar
- 1 t. vanilla
- ¾ c. sifted flour
- ½ t. baking powder
- ½ t. salt
- 1 c. chopped California walnuts

Melt shortening and chocolate and cool. Beat eggs, stir in sugar, chocolate mixture and vanilla. Add sifted dry ingredients, mixing well. Add nuts. Place in a greased (8x8) pan. Bake 30 to 35 Min. 350°. Sift confectioners' sugar over and cut in squares.

Mrs. Norman Amundson
Mrs. Percy Larson
(Signe Hanson)

LEMON BARS

- ½ c. butter
- ¼ c. powdered sugar
- 1 c. flour

Mix and press into a (9x9) pan. Bake until browned.

- 1 c. sugar
- 2 T. flour
- ½ t. baking powder
- 2 eggs
- 3 T. lemon juice

Mix and place over first mixture and bake 25 Min. longer. Frost with lemon flavor powdered sugar frosting.

Mrs. Oliver Larson

CHOCOLATE CHIP BLOND BROWNIES

- ⅔ c. salad oil
- 2 c. brown sugar
- 2 T. hot water
- 2 eggs
- 2 t. vanilla
- 2 c. flour
- 1 t. baking powder
- ¼ t. soda
- ½ c. nuts (optional)

Combine first five ingredients and beat well. Add dry ingredients and mix well. Add nuts. Spread in greased (10x13) pan. Sprinkle 1 small pkg. chocolate chips over the top. Bake 30 Min. 350°. Cool and cut into bars.

Variations: Omit oil and water and add 1 c. butter or other shortening.

Mrs. Norris Reierson
Mrs. Vern Hovdun
Mrs. Merrill Gunderson
Mrs. Rose Olson

FUDGE BARS

- 1 c. butter or margarine
- 2 c. sugar
- 7 eggs
- 1 c. unsifted flour
- $\frac{3}{4}$ c. cocoa
- 1 t. salt
- 1 t. vanilla
- $\frac{1}{2}$ c. chopped nuts

Using electric mixer — cream shortening, add sugar. Then add eggs one at a time and mix thoroughly. Add flour, salt and cocoa all together. Mix well. Add vanilla and nuts. Pour into greased jelly roll pan. Bake 25 to 30 Min. 325°. When cool frost with chocolate frosting.

Mrs. Quinton Olson

CHRISTMAS GOODIES

- $1\frac{1}{2}$ c. flour
 - 1 c. brown sugar
 - $\frac{1}{2}$ c. butter
- Mix together. Pat into pan and bake 10 Min.

Beat 2 eggs
1 c. sugar
 $\frac{1}{4}$ c. flour
 $\frac{1}{2}$ t. baking powder
1 t. vanilla
 $\frac{1}{2}$ c. chopped nuts
 $\frac{1}{4}$ c. cherries
1 c. pecan
1 pkg. chocolate chips
Pour over first part and bake for 20 to 30. Min. more. 350°.

Mrs. Norman Leiran

CHERRY ALMOND BARS

- 1 c. flour
 - 2 T. powdered sugar
 - $\frac{1}{2}$ c. butter or margarine
- Mix these ingredients like pie crust. Press into a (9x13) pan and bake 10 Min. 350°. Do not overbake.

- 1 c. sugar
- $\frac{1}{4}$ c. flour
- $\frac{1}{2}$ t. baking powder
- $\frac{1}{2}$ t. salt
- 2 eggs (beaten)
- 1 t. vanilla
- $\frac{1}{4}$ t. cherry flavoring
- $\frac{1}{4}$ t. almond flavoring
- $\frac{2}{3}$ c. slivered almonds
- 1 small bottle maraschino cherries cut up

Combine the above ingredients and spread over baked crust. Bake 20 to 30 Min. more 350°.

Mrs. Orvin Olson

APPLESAUCE BARS

- 1 c. applesauce
 - $\frac{1}{2}$ c. shortening
 - 1 c. sugar
- Heat the above ingredients until shortening melts. Add 1 t. soda and stir well. Let cool and add:

- $1\frac{1}{2}$ c. flour
- 1 t. cinnamon
- $\frac{1}{2}$ t. nutmeg
- nutmeats

Place in a (8x13) pan and bake for 30 Min. 350°.

Frosting

- 1 c. powdered sugar
 - 2 T. butter
 - $\frac{1}{2}$ t. vanilla
 - About 2 T. hot coffee
- Mrs. Harry Stolle, Jr.

BUTTERSCOTCH COCONUT BARS

- $\frac{1}{2}$ c. butter
 - $\frac{1}{2}$ c. brown sugar
 - 1 c. flour
- Mix above ingredients together and spread in a pan and bake 10 Min. 350°. Then mix together

- 1 c. brown sugar
- 3 T. flour
- 2 eggs
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. baking powder
- 1 t. vanilla
- $1\frac{1}{2}$ c. coconut
- 1 c. nuts

Pour over first mixture and bake 20 Min. more.

Frosting

- $1\frac{1}{2}$ c. powdered sugar
 - 2 T. butter
 - juice and rind of 1 orange
 - $\frac{1}{2}$ t. lemon flavoring
- Mrs. Harry Helgerson
Mrs. Millard Gisleson

GRAHAM CRACKER BARS

Line pan with whole graham crackers.

Filling

- $\frac{3}{4}$ c. condensed milk
 - 1 c. sugar
 - $\frac{1}{2}$ c. margarine
 - 1 egg
 - 1 T. flour
- Boil for 1 Min. or until thick, then add 1 c. nutmeats, chopped, 1 c. flaked coconut, 2 t. vanilla. Bring to a boil. Pour filling over graham crackers. Top with second layer crackers. Frost with powdered sugar frosting.

Mrs. Harry Helgerson

CARAMEL SQUARES

Heat 1 c. brown sugar and $\frac{1}{4}$ c. butter in saucepan until melted. Do not boil. Let cool. Beat in:

- 1 egg
- 1 c. flour
- 1 t. baking powder
- $\frac{1}{4}$ t. salt
- $\frac{1}{4}$ c. nuts
- $\frac{1}{2}$ t. vanilla

Bake in greased and floured (9x9) pan for 20 Min. 300°.

Mrs. Charles Thorson

PEANUT BUTTER FINGERS

- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ c. brown sugar
- 1 unbeaten egg
- $\frac{1}{3}$ c. peanut butter
- $\frac{1}{2}$ t. soda
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ t. vanilla
- 1 c. flour
- 1 c. quick oatmeal

Mix in order given and spread in a greased (9x13) pan. Bake 20 to 25 Min. 350° until lightly browned. Sprinkle immediately with 1 c. or 6 oz. chocolate chips and let stand 5 Min. Then spread evenly.

Myrtle J. Peterson
Mrs. Harlan Blockhus

TREASURE BARS

- 1 c. unsifted flour
 - $\frac{1}{2}$ c. brown sugar
 - $\frac{1}{2}$ c. butter or margarine
- Combine flour, sugar and cut in butter and press into a (9x13) pan and bake 12 Min. 350°.

- 1 c. brown sugar
- 2 eggs, slightly beaten
- 1 t. vanilla
- 1 T. flour
- $\frac{1}{2}$ t. baking powder
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ c. chopped nuts
- 1 c. coconut
- $\frac{1}{2}$ c. chocolate chips

For the topping, gradually add 1 c. brown sugar to eggs, beating till light and fluffy. Blend in vanilla. Add dry ingredients; stir in nuts, coconut and chocolate chips. Spread over crust and bake 25 Min. more. Cool; cut in bars.

Mrs. Quinton Olson
Mrs. Justin Baker

CHERRY BARS

- 2 c. flour
 - $\frac{1}{2}$ c. sugar
 - 1 c. butter
- Place in (9x13) pan and bake for 20 Min. 350°.

Combine 2 eggs and 1 yolk (save white for topping), $1\frac{1}{4}$ c. brown sugar, $\frac{1}{2}$ t. baking powder, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ c. maraschino cherries, chopped, 1 c. chopped nuts. Beat and add $\frac{1}{4}$ c. flour. Cover first layer. Bake 20 Min. more.

Frosting

Beat 1 egg white, add 2 T. cherry juice and enough powdered sugar to make a good spreading consistency. Frost bars.

Mrs. Ewald Lyngaas

FROSTED CREAM BARS

- 1 c. lard
- $1\frac{1}{2}$ c. sugar
- 2 eggs
- 1 t. vanilla
- 1 c. water
- $2\frac{1}{2}$ c. unsifted flour
- 1 t. baking powder
- 1 t. soda
- 1 t. cocoa
- 1 t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- 1 c. chopped dates
- $\frac{1}{4}$ c. nuts

Using electric mixer—cream shortening, add sugar, add eggs and beat well. Add vanilla and water and beat until smooth. Add all the dry ingredients at once and beat well. With spoon stir in the dates and nuts. Pour into greased jelly roll pan and bake 25 to 30 Min. 350°. Frost with powdered sugar frosting.

Mrs. Quinton Olson

SPECIAL K. BARS

Into a large pan put:

- 1 c. sugar
- 1 c. light Karo

Bring this to a rolling boil, just to dissolve sugar. Add $1\frac{1}{4}$ c. peanut butter and mix well. Add $5\frac{1}{2}$ c. Special K. Press mixture into large size cake pan and when cool, melt small package of chocolate chips and pour over top. Nuts, too, if desired. This may be made into drop cookies and placed on waxed paper and add $\frac{1}{2}$ c. angel coconut.

Mrs. Elmer Larson
Mrs. Jerry Baird
(Bernice Blockhus)

SPICED BROWN SUGAR BARS

- ½ c. flour
- ¼ t. salt
- ½ t. soda
- ¼ t. cloves and cinnamon
- 1 c. chopped nuts
- ¾ c. brown sugar
- 1 egg (well beaten)
- 3 T. butter

Sift the flour, salt, soda and spices. Mix with the nuts and set aside. Sift brown sugar and gradually beat into egg. Stir in melted butter and add flour mixture and mix well. Place in well greased, lightly floured (8x12) pan. Bake 20 to 22 Min. 350°. Frost with creamy frosting.

Mrs. Millard Gisleson

DATE STICKS

- Beat together 1 c. sugar and 3 eggs
- 1 c. flour
- 1 t. baking powder
- 2 t. vanilla
- 1 c. chopped walnuts
- 1 c. chopped dates
- pinch of salt

Add rest of ingredients to sugar and eggs. Spread thin in shallow pan. Bake until brown in moderate oven. While warm cut in bars and roll in powdered sugar.

Mrs. A. O. Nesset

MOUND BARS

- 2 c. crushed graham crackers
- ¼ c. sugar
- 6 T. butter
- Mix and bake in (8x10) pan for 10 Min. 300° Cool.

Mix 1½ c. angel flake coconut and 1 can sweetened condensed milk and spread over crust. Bake 10 to 15 Min. more. Cool. Melt 1 large chocolate candy bar and spread on top.

Mrs. Aines Olson

COCONUT CHIP BARS

- ½ c. butter
- 1 c. coconut
- 1 c. nuts
- 1 can sweetened condensed milk
- 1 c. graham cracker crumbs
- 1 c. chocolate chips
- 1 c. butterscotch chips

Melt butter in (9x13) pan. Sprinkle crumbs over butter, sprinkle coconut, chips and nuts over that. Next pour condensed milk over all of it. Bake 15 to 20 Min. 325° or till brown on edges.

Mrs. Glen Reierson

GOLDEN APRICOT BARS

- ⅔ c. dried apricots
- ½ c. soft butter
- ¼ c. sugar
- 1¼ c. sifted flour
- ½ t. baking powder
- 1 c. light brown sugar
- 2 eggs well beaten
- ½ t. vanilla
- ½ c. chopped nuts
- ¼ t. salt

Rinse apricots, cover with water and boil for 10 Min. drain, cool and chop. Mix soft butter with white sugar and 1 c. flour until crumbly and pack into 8 inch sq. pan. Bake 20 Min. 350°. Sift remaining flour, baking powder and salt. Beat brown sugar slowly into eggs. Stir in sifted flour mixture, nuts, apricots and flavor. Spread over baked crust. Bake 20 to 25 Min. more. Cool and cut into bars. Sprinkle with powdered sugar on the top.

Mrs. Enock Mork

FROSTED CREAMS

- 1½ c. sugar
- 1 c. shortening
- 1 c. cooked raisins
- 1 c. raisin liquid
- 2½ c. flour
- ½ t. salt
- 2 eggs
- 1 t. cinnamon
- ½ t. ginger
- ¼ t. cloves
- 1 t. soda
- nutmeats

Beat sugar and shortening; add raisins and eggs; dissolve soda in raisin liquid. Add flour, spices and nuts. Spread thin in large cake pan, bake and when cool, ice with powdered sugar frosting. Cut into squares.

Mrs. Kenneth Blockhus
Clara M. Peterson
Mrs. Richard Neumann
Luella Gilbertson

RICE KRISPIES BARS

- ¼ c. butter
- 32 marshmallows
- 6 c. Rice Krispies

Place butter and marshmallows in saucepan and melt over low heat. Pour this mixture over Rice Krispies and mix well. Pack into (8x12x2) pan. Cut into bars.

Mrs. Michael Blockhus
Mrs. Harry Helgerson

DATE-PECAN SQUARES

- 2 eggs
- 1 c. sugar
- 2 T. milk
- 2 T. flour
- ½ t. baking powder
- ½ t. vanilla
- 1 lb. pkg. pitted dates, chopped
- 2 c. coarsely chopped pecans
pecan halves

Beat eggs lightly, stir in sugar, milk, flour, baking powder and vanilla, mix to just blend. Add dates and chopped pecans. Pour into well greased 8 inch sq. pan. If desired, spread pecan halves evenly over batter, one for each bar. Bake 35 Min. 325°. When cool cut in bars.

Mrs. Donald Larson

CHOCONUT TEMPTERS

- 2 c. sugar
- ½ c. cocoa
- ½ c. milk
- ½ c. crunchy peanut butter
- 1 t. vanilla
- 3 c. quick oatmeal
- ¼ c. coconut

Place sugar, cocoa and milk in a heavy sauce pan. Cook to boiling, stirring constantly. Boil 1 min. Add peanut butter and vanilla, and stir until dissolved. Pour over oatmeal and coconut. Mix thoroughly and beat until mixture begins to thicken. Drop from a teaspoon on waxed paper. Cool.

Mrs. Harvey Gilbertson

CHRISTMAS COOKIES

- 1 ½ c. chopped dates
- 2 eggs
- 1 c. sugar

Cook above mixture for 6 min. Pour this mixture over

- 2 ½ c. Rice Krispies
- ½ c. nuts

Flatten or roll in balls and dip in fine grated coconut and refrigerate.

Mrs. Oscar Larson

CEREAL TOFFEE SQUARES

- ½ c. butter
- ½ c. peanut butter
- 1 lb. marshmallows
- 1 T. milk
- 6 c. puffed wheat or rice

Combine butter, peanut butter, milk and marshmallows and place in skillet over low heat. When melted, pour over cereal and stir. Place in pan.

Mrs. Esther Erickson

UNBAKED BARS

- 1 c. brown sugar
- ½ c. butter
- ½ c. milk
- 1 c. crushed graham crackers
- 1 c. coconut
- ½ t. salt

Boil together 10 min. Line a (9x13) pan with graham crackers. Put mixture on the crackers and top with a layer of crackers. Frost with powdered sugar frosting.

Agnes Bilden

Mrs. Ole Reierson

DATE RICE KRISPIES

- 4 T. butter
 - 2 eggs
 - ¾ c. sugar
 - 1 ½ c. finely chopped dates
- Melt butter in skillet. Combine eggs and sugar and beat well, add dates. Add this mixture to melted butter and simmer for 10 min. Stirring all the time. Add 2 c. Rice Krispies, 1 c. nuts and 1 t. vanilla. Make into small balls—roll in flaked coconut. Do not bake.

Mrs. Dennis Rear

DOUGHNUTS

- 2 eggs
- 1 c. sugar
- 1 c. sour milk or buttermilk
- ½ c. sweet cream (scant)
- 1 t. vanilla
- 1 t. soda
- 2 t. baking powder
- ½ t. nutmeg
- pinch of salt
- 3 ¾ c. flour

Beat eggs, add sugar, beat, then add buttermilk, stir, add dry ingredients.

Miss Clara M. Peterson

Miss Pearl Peterson

DOUGHNUTS

- 3 eggs, beaten well
- add 1 c. sugar
- melt 3 T. butter
- stir into 1 c. sour cream
- Sift 4 c. flour with
- 2 t. baking powder
- ½ t. soda
- ½ t. salt
- 1 t. nutmeg

Add cream mixture and flour mixture alternately to beaten eggs and sugar. Fry in deep fat or Crisco 375° F.

Mrs. Julia Helgerson

NO-BAKE CHOCOLATE MACAROONS

- ¼ c. butter
- 2 c. sugar
- ½ c. milk
- Boil above ingredients hard for 1 Min.
- 3 c. oatmeal
- 3 t. cocoa
- ½ c. coconut
- ½ c. nuts
- 1 t. vanilla

Add these ingredients to first mixture and drop and let cool on waxed paper.

Mrs. Norman Amundson

POTATO DONUTS

- 1 c. mashed potatoes
- 2 T. butter
- pinch of salt
- 1½ c. sugar
- 2 eggs, beaten
- ½ c. sweet milk
- 1 t. vanilla
- 1 t. nutmeg
- 3 t. baking powder
- 3 c. flour

Mix butter with hot mashed potatoes. Add other ingredients in order given. Rest 20 Min. or overnight in refrigerator. Knead on floured board. Do not make too stiff. Fry in hot fat.

Mrs. Wm. Bacon

Mrs. Rose L. Olson

DOUGHNUTS

- 4 T. melted butter
 - 1 c. sugar
 - 2 eggs, beaten
 - 1 c. sweet milk
 - 1 t. vanilla
 - 1 t. salt
 - 3½ c. flour
 - 3 t. baking powder
- Mix. Rest ½ hour. Roll out. Fry.

Mrs. Clara H. Helgerson

Mrs. Elmer Larson

DOUGHNUTS

- 2 c. sugar
- 4 eggs, beaten well
- ¾ c. skim milk
- 1¼ c. heavy cream
- 2 t. vanilla
- 2 t. baking powder
- 2 t. soda
- ½ t. salt
- ¾ t. nutmeg or mace
- 7½ to 8 c. flour

Mix in order given, roll and cut. Fry.

Mrs. Leonard West

CAKE DOUGHNUTS

- 1 c. white sugar
- 2 eggs
- 1 c. sour milk or buttermilk
- 1 t. soda in milk
- ¾ t. baking powder
- 3 T. shortening

Flour enough for a soft dough. Roll out and fry in deep fat at 375°.

Elsie Hanson

DROP BALLS

- 2 c. flour
- 3 t. baking powder
- ¼ c. sugar
- ¼ c. cooking oil
- 1 egg
- ¾ c. milk
- vanilla

Mix. Drop by ½ t. in hot lard like doughnuts, not too many at a time. Roll in sugar.

Mrs. Henry Anderson

POTATO DOUGHNUTS

- 1 c. sugar
- 2 eggs
- 2 T. melted fat, oil or sour cream
- 1 c. warm mashed potatoes
- 1 c. sour milk
- 4 c. flour
- 1 t. salt
- 4 t. baking powder
- 1 t. soda
- 1 t. nutmeg

Chill. Roll out ½ in. thick. Fry in deep fat.

Mrs. Ewald Lyngass

Mrs. George Frieden

RAISED DOUGHNUTS OR BUNS

- 2 cakes yeast
- 1 T. sugar
- Dissolve in
- 1 c. milk (scalded)
- 1 c. water
- add ½ c. sugar
- 6 T. lard
- ½ t. salt.
- 3 eggs, beaten
- for doughnuts add 1 T. lemon rind and ¼ t. nutmeg

Let rise until double in bulk. Roll out ¼ in. thick. Cut out. Let rise and fry.

For buns—shape, let rise and bake.

Mrs. Hubert Cummings

Han sover sott naar han er traet ved bordet spiser han sig maet

STAR COOKIES

- 2 c. brown sugar
- 1 c. shortening
- 1 t. vanilla
- 3 eggs
- 2 T. (heaping full) peanut butter
- 3 T. cream
- 3 c. flour
- ½ t. salt
- 1 t. soda
- 1 t. cream of tartar

Cream sugar and shortening; add vanilla, eggs, peanut butter, and beat again with cream. Sift together flour, salt, soda, and cream of tartar. Add to creamed mixture. Roll in balls. Press down lightly and place a chocolate star candy in center. Bake in 350° oven.

Mrs. Joe Baker

PEANUT-RAISIN CRUNCH

- 1 c. raisins
- ½ c. shortening
- 1 c. brown sugar
- 1 egg
- 1 c. sifted flour
- ½ t. baking powder
- ½ t. soda
- ¼ t. salt
- 1¼ c. quick cooking oats
- ½ c. salted peanuts

Rinse raisins and drain. Cream shortening, sugar and egg till fluffy. Sift dry ingredients together, stir into creamed mixture. Add oats, peanuts and raisins. Drop by teaspoonfuls on greased cookie sheet. Bake in hot oven (400°) for 7 min.

Mrs. Clara A. Helgerson
Mrs. Clarence Amundson

SALTED PEANUT COOKIES

- 3¼ c. flour
- 1 c. shortening
- ¾ c. white sugar
- 1½ c. brown sugar
- 2 eggs, beaten
- 1 t. soda
- 1 c. salted peanuts
- ½ c. coconut (if desired)

Sift flour, soda. Cream shortening and sugar well; add eggs. Add flour mixture. Then add coconut and salted peanuts. Drop from spoon onto greased cookie sheet. Flatten with a fork. Bake in moderate oven (375°) for about 15 min.

Mrs. Clifford M. Olson

PEANUT BLOSSOM COOKIES

(Have chocolate star candies ready).

- 1¾ c. flour
- 1 t. soda
- ½ t. salt
- ½ c. shortening
- ½ c. peanut butter
- ½ c. white sugar
- ½ c. brown sugar
- 1 egg
- 2 T. milk
- 1 t. vanilla

Cream together the shortening, peanut butter, white and brown sugars. Add egg, milk and vanilla. Sift together flour, soda and salt. Blend into creamed mixture and mix thoroughly. Shape by rounded teaspoonfuls into balls. Roll in sugar. Place on ungreased cookie sheet. Bake at 350° for 5 min. Remove from oven and place a chocolate star or candy kiss on top of each cookie, pressing down so that the cookie cracks around the edge. Return to oven and bake 2 to 5 min. longer.

Mrs. Charles Thorson

EXCELLENT SUGAR COOKIES

- 1 c. butter
- 1½ c. sugar
- 6 egg yolks
- 1 t. vanilla
- ½ t. almond (if desired)
- 2½ c. flour
- 1 t. soda
- 1 t. cream of tartar

Cream butter and sugar, add egg yolks, beating well. Add flavorings. Sift dry ingredients and add to creamed mixture. Roll out and bake in 350° oven.

Mrs. Joe Baker

PEANUT COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening
- 2 eggs, beaten
- 2 c. flour
- 1 t. soda
- 1 t. baking powder
- 1 c. corn flakes (or other bran flakes)
- 1 c. salted peanuts
- 1 t. vanilla

Cream sugars and shortening. Add eggs. Put soda and baking powder in flour and mix together. Add to creamed mixture. Fold in corn flakes and peanuts. Form in little balls. Bake in 375° oven for 12 min.

Mrs. Loren Olson

PEANUT BUTTER COOKIES

- 1 t. soda
- 3 c. flour
- 1 c. peanut butter
- 1 c. butter or other shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- $\frac{1}{4}$ t. salt
- 1 t. vanilla

Blend the soda, flour and peanut butter as you would mix flour and lard for pie crust. Add the other ingredients. Roll in balls and flatten with a fork. Bake in 375° oven.

Mrs. Helen Blockhus

MOTHER'S PUMPKIN COOKIES

- $\frac{1}{2}$ c. shortening
- 1 c. sugar
- 1 c. pumpkin
- $\frac{1}{2}$ t. vanilla
- 2 c. flour
- 4 t. baking powder
- 1 t. cinnamon
- 1 t. lemon extract
- $\frac{1}{4}$ t. ginger
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{2}$ t. salt

Cream together shortening and sugar, add pumpkin. Sift together the flour, baking powder and salt; add to above mixture. Add spice and flavoring last. Drop from teaspoons on greased cookie sheet. Bake in 375° oven for 15 min. These may be frosted with powdered sugar frosting.

Mrs. Merrill Gunderson

SOFT CHOCOLATE CHIP COOKIES

- 2 c. margarine
- 2 c. brown sugar
- $\frac{1}{2}$ c. white sugar
- 2 t. vanilla
- 5 eggs
- 5 c. flour
- 1 t. soda
- 1 t. baking powder
- 1 pkg. chocolate chips

Cream shortening and sugars. Add vanilla and eggs. Beat well. Add dry ingredients, then add chocolate chips. Mix well and drop by teaspoonfuls on cookie sheet. Bake in 350° oven.

Mrs. Norris Reierson

Happiness is like Jam. You can't spread even a little without getting some on yourself.

CHRISTMAS WREATHS

- Use cookie press:
- 4 c. flour
 - 1 c. butter or margarine
- Mix like pie crust. Then add remaining ingredients.
- $\frac{1}{2}$ c. sour cream
 - 1 c. sugar
 - 4 egg yolks
 - pinch of salt
 - 1 t. soda (added to sour cream)
- Force dough through star shaped blade, making it in the shape of a wreath. Sprinkle red sugar on the spliced part and green sugar on the rest, so it looks like a Christmas wreath. Bake in 375° oven.

Mrs. Tilpher Bilden

PEANUT COOKIES

- 2 c. brown sugar
- 1 c. shortening
- 2 eggs, beaten
- 1 t. soda in 1 T. sour milk or buttermilk
- 1 t. vanilla
- 1 t. baking powder
- $\frac{1}{2}$ t. salt
- 2 c. flour
- 2 c. quick cooking oatmeal
- 1 c. corn flakes or Special K
- 1 c. peanuts, crushed

Drop by spoonful on baking sheet. Bake in moderate oven 350° to 375°.

Mrs. Oscar Larson
(Josie Gunderson)
Mrs. Olivia Olson

MOTHER'S SPRITZ COOKIES

- 1 c. butter
- $\frac{3}{4}$ c. white sugar or 1 c. powdered sugar
- 1 egg or 3 egg yolks
- $2\frac{1}{2}$ c. flour
- $\frac{1}{2}$ t. baking powder
- $\frac{1}{8}$ t. salt
- 1 t. almond extract

Cream butter; add sugar gradually. Add unbeaten egg. Sift flour, then measure. Add baking powder and salt. Sift 3 times. Add dry ingredients to creamed mixture. Add extract. Force through cookie press. Bake in hot oven (400°) for 10 to 12 minutes.

Mrs. Millard Bilden
Mrs. Kenneth Larson
(Marilyn West)
Mrs. Don Wilson
(Gloria Buraas)

BROWN STICKS

- 1 c. lard
- 1 c. sorghum
- 1 c. white sugar
- ½ c. water
- 1 T. soda
- 1 t. cinnamon
- 1 t. vanilla
- ½ t. salt
- 5 or 6 c. flour

Combine lard, sorghum and sugar in saucepan and bring to a good boil. Cool to lukewarm add remaining ingredients. Make dough suitable to press from a cookie press. Press to make long strips. Bake in 350° oven. While still warm cut in bar size and frost.

Brown Sugar Frosting

- ¼ c. milk
- ¾ c. brown sugar
- 1 t. vanilla

Bring to a boil; milk and brown sugar. Cool. Add vanilla and enough powdered sugar to spread.

Mrs. LaVerne R. Larson
Mrs. George Frieden

SPRITZ COOKIES

- Use cookie press. Bake in 350° oven.
- ¾ c. sugar
 - 1 c. butter or margarine
 - 1 egg yolk
 - 1½ T. sweet cream
 - 2 c. flour
 - ½ t. almond extract

Mrs. Ted Lovely
(Chrystol Olson)

OATMEAL CHOCOLATE CHIP COOKIES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs *1 T. water*
- 1½ c. flour
- 3 c. oatmeal
- 1 t. soda
- 1 t. vanilla
- chocolate chips

Cream shortening and sugars. Add eggs and vanilla. Sift flour and soda together and add to creamed mixture. Add oatmeal and chips. Bake at 350° for 12 minutes.

Mrs. Merrill Gunderson
Mrs. Aine's Olson
Inga Hanson

FRUIT COOKIES

- 2 c. brown sugar
- 2 eggs
- ½ c. lard
- 1 t. soda, dissolved in a little warm water
- ½ c. nuts
- ½ c. raisins
- ½ t. nutmeg
- ¼ t. cloves
- 1 t. cinnamon
- ¼ t. salt
- 3 c. flour

Roll on a floured board, not too thin, and cut. Bake in 375° oven for 8 to 10 min.

Mrs. Rose L. Olson

CHRISTMAS COOKIES

- 4 c. molasses
- 1 c. lard or other shortening
- 1 c. sour milk or buttermilk
- ¼ c. soda (added to sour milk)
- 1 c. nuts, chopped
- 9 c. flour
- 1½ t. cinnamon
- 1 t. cloves
- 1 t. ginger
- 1 t. salt (scant)

Roll out and cut with cookie cutter. (If the dough stands overnight, it is easier to roll out in the morning). Grease cookie sheet. Bake in 350° oven for 9 to 12 min.

Mrs. Harry Helgerson
Mrs. Elmer Larson

BUTTERSCOTCH CHIP COOKIES

- Cream:
- 2 c. white sugar
 - 1¾ c. butter or shortening
 - 3 eggs
- Sift together and add:
- 5 c. sifted flour
 - 1 t. soda
 - ½ t. salt
 - 1 t. cinnamon
 - ¼ t. nutmeg
 - ¼ t. mace

- Add:
- 3 T. water
 - 1 T. lemon juice
 - 1 pkg. butterscotch chips
 - 1 c. nuts

Chill and roll in balls the size of walnuts. Flatten with a glass dipped in sugar. Bake in 350° to 370° oven until very light brown.

Mrs. Helmer Lyngaas

STARLIGHT MINT SURPRISE COOKIES

Cream:

- 1 c. shortening
- 1 c. white sugar
- ½ c. brown sugar

Blend in:

- 2 eggs
- 2 T. water
- 1 t. vanilla

Add:

- 3 c. flour
- 1 t. soda
- ½ t. salt

Mix thoroughly, Cover and refrigerate at least 2 hrs. Use a 9-oz. pkg. of Rockwood Chocolate Mint Wafers, enclosing each wafer in about 1 T. of chilled dough. Place on greased baking sheet about 2 inches apart. Bake in mod. oven 350° for 8 to 10 min. Cookies may be topped with a pecan or walnut half before baking if desired.

Mrs. Charles Thorson
Mrs. George Frieden

GOOD MOLASSES COOKIES

Cream:

- 1 c. sugar
- ¾ c. shortening
- ½ c. molasses
- 1 egg

Sift together and add the following:

- 1 t. soda
- 2 c. flour
- 1 t. cinnamon
- ¼ t. cloves
- ½ t. ginger
- ½ t. salt

Mix thoroughly and form into balls, then roll in sugar. Bake in 400° oven 8 to 10 minutes. Makes about 4 doz. cookies.

Mrs. Selmer T. Holm

MOLASSES COOKIES

- 1 c. sugar
- 1 c. molasses
- 1 c. lard
- 1 c. sour milk
- 1 egg
- 2 t. ginger
- 1 t. cinnamon
- 4 t. soda
- 2 t. cream of tartar
- 5 c. flour

Mix in order given. Roll out and cut. Bake in moderate oven.

Mrs. Julia Halverson

NESTLE'S SEMI-CHOCOLATE CHIP COOKIES

1 c. butter

¾ c. brown sugar

¾ c. white sugar

2 eggs, beaten

1 t. vanilla (mixed with the eggs)

1 t. soda (dissolved in 1 t. hot water)

2¼ c. flour

1 t. salt

1 c. nuts, chopped

2 pkgs. Nestle's Semi-Chocolate chips

Best when chilled a while before baking. Drop by spoonfuls on cookie sheet. Bake 10 to 12 min. in 375° oven.

Mrs. Clara M. Helgerson

HERSHEY BAR COOKIES

Cream:

1 c. brown sugar

½ c. white sugar

1 c. lard

Add 3 eggs, one at a time

Combine:

1 t. soda

1 lb. chopped dates

2 T. hot water

Add to creamed mixture

Add:

3 c. flour

1 t. vanilla

2 - ½ lb. Hershey Bars (cut in small pieces)

½ c. nutmeats.

Drop by spoonfuls on cookie sheet and bake in moderate oven.

Mrs. Orville Berg

GINGER COOKIES

1½ c. shortening

2 c. brown sugar

2 eggs

½ c. molasses

4½ c. flour

4 t. soda (in a little hot water)

½ t. salt

1 t. ginger

¼ t. cinnamon

Mix in order given. Roll in balls.

Dip in powdered or white sugar. Bake in 325° oven for 10 to 15 min.

Mrs. Gerhard Halverson

Mrs. Clarence Amundson

Mrs. Harry Yauslin

Mrs. Hilbert Larson

(Ruth Peterson)

VARIATION: May add ½ t. cloves and 1 t. cardamon.

MOLASSES COOKIES

1 c. lard
1½ c. sugar
3 eggs
¾ c. molasses
1 T. cold water
Cream sugar and lard. Add the eggs, then the molasses and cold water.
Sift 4 c. flour with:
1 t. soda
1 t. ginger
1 t. cinnamon
1 t. all spice
Add to above mixture. Let stand overnight. Roll thick, this makes a softer cookie. Bake in a moderate oven.

Mrs. Vernon Anderson

GINGERSNAPS

1 c. sugar
½ c. lard
½ c. sorghum
1 T. vinegar
Cream well then add the following:
½ t. ginger
1½ t. soda
pinch of salt
2½ c. flour or more
Mix thoroughly. Roll into balls. Bake in 350° oven.

Mrs. Edward Johnson

MOLASSES ICEBOX COOKIES

1 c. shortening
2 c. sugar
½ c. molasses
4½ c. flour
1 t. soda
2 eggs
1 t. vanilla or ginger
½ t. salt
nuts and raisins if desired
Form in long roll. Chill. Slice and bake in moderate oven.

Mrs. Michael Blockhus

GINGER COOKIES

1 c. sugar
1 c. margarine or Crisco
½ t. salt
2 eggs
2 c. sorghum
3 t. soda in hot water
1 T. ginger
5 c. flour
Mix thoroughly. Refrigerate overnight, roll out and sprinkle with sugar. Bake in 350° oven.

Mrs. Irene Olson

MOLASSES COOKIES

Put into cup:
1 t. soda
3 T. boiling water
4 T. hot lard
Fill cup with molasses and stir good.
pinch of salt
2 T. vanilla
4 c. flour (more or less)
Roll and cut out. Bake in moderate oven 10 to 12 min.

Mrs. Julia Helgerson

OATMEAL MOLASSES COOKIES

½ c. shortening
1¼ c. sugar
2 eggs
½ c. molasses
1¾ c. flour
1 t. salt
1 t. soda
1 t. cinnamon
2 c. oatmeal
1 c. ground raisins
Make in balls and press down slightly. Glaze with powdered sugar frosting. Bake in moderate oven.

Mrs. Orville Berg

GINGERSNAPS

1 c. sugar
¾ c. margarine or Crisco
2 eggs, unbeaten
1 c. sorghum
2 level T. soda in 3 T. hot water
1 T. ginger
¼ t. salt
4 c. flour
Roll in balls and let stand 1 hour before baking. Bake in a moderate oven.

Mrs. Tilpher Bilden

Mrs. Irene Olson

Mrs. Aines Olson

MOLASSES COOKIES

1 c. lard
1½ c. sugar
½ c. molasses
1 t. soda in a little hot water
1 T. vinegar
1 t. baking powder
a little salt, cinnamon, cloves, ginger, and nutmeg
flour (enough to roll out)
Bake in a moderate oven.

Mrs. Amanda Ruroden

CRACKLE-TOP GINGER COOKIES

- 1 c. shortening
- 1 c. sugar
- 1 c. molasses
- 1 egg
- 1 t. grated orange rind
- 4 c. flour
- 2 t. soda
- $\frac{1}{2}$ t. salt
- 2 t. ginger
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{2}$ t. cloves

Cream shortening and sugar thoroughly. Add egg, molasses and orange rind. Sift the dry ingredients together and add to creamed mixture. Chill, Roll into balls and dip into sugar. Bake at 350° for 18 minutes.

Mrs. Kenneth Ruroden

MRS. SOPHIE KITTLESON'S SORGHUM COOKIES

- 1 c. shortening (lard works best)
- 1 c. brown sugar
- 1 c. sorghum
- 2 eggs
- 4 $\frac{1}{2}$ c. flour
- 2 t. soda
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. cinnamon
- $\frac{1}{4}$ t. ginger

Cream shortening, sugar and sorghum. Add eggs, Beat well. Sift dry ingredients together and add to creamed mixture. These can be chilled for several hours. Roll thin for a crisp cookie or thick for a softer cookie. (These may also be rolled in balls and dipped in sugar). Bake in 375° oven until lightly browned.

GINGER COOKIES

- 1 c. sugar (scant)
- $\frac{3}{4}$ c. shortening
- 1 egg
- 1 c. sorghum
- $\frac{1}{2}$ t. ginger
- 1 T. vinegar
- 2 t. soda
- 3 T. boiling water or coffee
- 3 c. flour

Cream sugar and shortening. Add egg, then sorghum. Combine ginger, vinegar, soda and boiling water or coffee in a cup. Add to first mixture. Add flour. Roll in balls the size of a walnut, then roll in sugar. Press flat with hand and place on greased cookie sheet. Bake in 375° oven.

Mrs. Alphie Thorson

SOFT MOLASSES COOKIES

- 3 c. sifted flour
- 1 $\frac{1}{2}$ t. soda
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{2}$ t. ginger
- $\frac{1}{2}$ c. lard
- $\frac{1}{2}$ c. sugar
- 1 egg, beaten
- $\frac{1}{2}$ c. molasses
- $\frac{1}{2}$ c. buttermilk or sour milk

Cream sugar and lard. Add beaten egg, molasses and sour milk or buttermilk. Sift all the dry ingredients and add to first mixture. Chill 1 hour and roll out. Oven Temp. 350°.

Mrs. Lawrence West
(Myrtle Ruroden)

MOLASSES DOUBLE-DECKER COOKIES

- $\frac{1}{2}$ c. Crisco
- 1 c. sugar
- 2 eggs
- $\frac{1}{2}$ c. dark molasses
- 3 $\frac{1}{2}$ c. flour
- 1 t. salt
- 1 t. baking powder
- 1 t. soda
- $\frac{1}{3}$ c. boiling water

Blend Crisco with sugar. Stir in eggs and molasses. Sift together and add; flour, salt, baking powder and soda, alternately with water. Roll thin. Cut half of dough with a round cutter. Use doughnut cutter to cut remainder. Bake on greased cookie sheet in a moderate oven 350° for 8 to 10 minutes. When cooled, put together with "Creamy Filling". Makes 4 dozen.

Creamy Filling

- Blend:
 - 5 T. Crisco
 - 1 t. salt
 - 5 T. cream or milk
 - 2 $\frac{1}{2}$ c. powdered sugar
- If necessary, add more sugar.

Mrs. Agnes Larson

"CLIFORD TEA" COOKIES

- 1 c. butter or lard
- 2 c. brown sugar
- 2 eggs
- $\frac{1}{2}$ t. soda
- 2 $\frac{1}{2}$ c. flour
- 1 t. vanilla
- 1 c. chopped nuts

Cream sugar and shortening. Add eggs and flavoring. Add dry ingredients, fold in nuts. Roll in long rolls, chill and slice. Bake in 375° oven for 12 minutes.

Mrs. Gus Gilbertson

NUT-SNOBALL COOKIES

1 c. butter
½ c. white sugar
2 t. vanilla
2 c. sifted flour
½ t. salt
2 c. chopped nuts (Black walnuts are the best).

Cream butter, sugar and vanilla until fluffy. Sift flour with salt and add to creamed mixture, blending thoroughly. Add nutmeats and mix well. Roll in balls and place on ungreased cookie sheet. Bake at 325° about 20 min. Do not let brown, only on bottom. When cool roll in powdered sugar. These are nice at Christmas time.

Martha Hanson Davis

SUGAR COOKIES

2 c. sugar
½ c. butter
½ c. vegetable shortening
3 egg yolks
2 c. flour
1 t. soda
1 t. cream of tartar
1 t. vanilla
½ t. salt

Cream sugar, butter and veg. shortening. Add egg yolks and vanilla, beat well. Sift dry ingredients and add to creamed mixture. Roll in balls the size of walnuts, then in sugar. Bake in 350° oven for 10 min.

Mrs. Rose L. Olson

COOKIES

1 c. powdered sugar
1 c. shortening (butter)
1 t. soda
1 t. cream of tartar
1 t. vanilla
1 egg
2 c flour
Mix together and cool. Press with fork and sugar. Bake in 350° oven.
Mrs. Richard Neumann

SNICKERDOODLES

1 c. lard
1½ c. sugar
2 eggs
1 t. soda
1½ t. cream of tartar
¼ t. salt
2¾ c. flour
Roll into balls the size of walnuts. Roll into cinnamon and sugar mixture. Bake in 350° oven for 10 minutes.

Mrs. Cliff J. Olson

NO-ROLL SUGAR CRINKLES

1 c. butter
2 c. sugar
2 eggs
1 t. vanilla
2⅔ c. sifted flour
1 t. cream of tartar
1 t. soda
1 t. salt
Cream butter and sugar until light and fluffy. Beat eggs one at a time. Add vanilla, then sifted flour, cream of tartar, soda and salt. Chill 2 hrs. Roll in small balls and bake in 350° oven for 20 Min.

Mrs. Esther Erickson
Mrs. Armin Ross

WHITE MICE COOKIES

1 c. butter
⅓ c. powdered sugar
2 c. sifted flour
¾ c. chopped pecans
½ t. vanilla
¼ t. salt
Cream butter and sugar. Stir in flavoring and nuts. Add dry ingredients. Shape in crescents. Bake in 375° oven until delicate color. When cool, roll in powdered sugar.

Mrs. Glen Reiersen

POWDERED SUGAR COOKIES

1 c. powdered sugar
1 scant c. shortening (butter, margarine and Crisco, mixed)
1 egg, unbeaten
2 c. flour
½ t. cream of tartar
½ t. soda
2½ t. baking powder
1 t. vanilla
pinch of salt
Make in small balls. Press down with glass. Bake in a moderate oven.
Mrs. Harry Helgersen
Mrs. Richard Neumann

MOTHER'S MAPLE FLAVORED COOKIES

⅔ c. margarine
⅓ c. powdered sugar
1 T. water
1 t. maple flavoring
¼ t. butter flavoring
2 c. flour
1 c. chopped pecans
Bake in 325° oven. Roll in powdered sugar while hot.

Mrs. Orvin Olson

CINNAMON THUMBS

- 1 c. butter
- 5 T. sugar
- 2 c. flour
- 1 t. vanilla
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ t. cinnamon

Cream butter and 5 T. sugar. Add flour and vanilla. Roll in oblong shape, like ladyfingers, only shorter. Press slightly. Bake in 350° oven. While hot roll in sugar and cinnamon mixture.

Mrs. Ray Reiersen
(Hazel Ostlie)

Mrs. Richard Neumann
Donna Frieden

SNAPPY TURTLES

- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ c. brown sugar
- 1 egg plus 1 egg yolk (reserve the egg white for later)
- $\frac{1}{4}$ t. vanilla
- $\frac{1}{4}$ t. maple flavoring
- 1 c. flour
- $\frac{1}{4}$ t. salt
- $\frac{1}{4}$ t. soda

Mix in order given. Arrange split pecan halves in groups of three on greased cookie sheet to resemble head and legs of turtle. Place one rounded t. of dough, which has been dipped into reserved egg white, on the nuts. Bake in 350° oven for 10 to 12 min. Frost with chocolate frosting.

Mrs. Harry Helgerson

CREAM-CHEESE DAINTIES

- 3 oz. pkg. cream cheese
- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ t. almond extract
- 1 c. sifted flour
- 2 t. baking powder
- $\frac{1}{4}$ t. salt
- $1\frac{1}{2}$ c. wheat flakes (coarsely crushed)

Cream together: cheese, butter and sugar. Add extract. Sift together dry ingredients, gradually add to creamed mixture, mix well. Chill dough about 1 hour. Roll in small balls; roll in crushed wheat flakes. Place $1\frac{1}{2}$ inches apart on ungreased cookie sheet. Top each with a slice of candied cherries. Bake in mod. oven 350° for 12 to 15 min. Makes 3 dozen cookies.

Mrs. Enoch Mork
(Alma Olson)

GRANDMA'S WHITE SUGAR COOKIES

- 1 c. butter or margarine
- $1\frac{1}{2}$ c. sugar
- 2 eggs
- $2\frac{3}{4}$ c. flour
- 2 t. cream of tartar
- 1 t. soda
- $\frac{1}{4}$ t. salt

Cream butter and sugar, add eggs. Sift together and add dry ingredients. Chill for several hours. Make into balls the size of walnuts. Roll in mixture of 2 T. sugar and 2 t. cinnamon. Bake in 375° oven for about 10 min.

Mrs. Kenneth Larson
(Marilyn West)

COCONUT CRUNCH COOKIES

Cream:

- $\frac{1}{2}$ c. shortening
- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. white sugar

Add:

1 egg, beat well

Sift together and add to above:

- 1 c. flour
- $\frac{1}{2}$ t. soda
- $\frac{1}{4}$ t. baking powder
- $\frac{1}{4}$ t. salt

Add: $\frac{1}{2}$ t. vanilla

$\frac{1}{4}$ c. Quick oatmeal

1 c. Rice Krispies

$\frac{1}{2}$ c. shredded coconut

Drop by spoonfuls on greased cookie sheet and bake at 350° for 10 min.

Mrs. E. W. Kozelka
(Beulah Gunderson)

BROOM STICK COOKIES

- $\frac{2}{3}$ c. ground almonds
- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ c. butter
- 2 T. cream
- $\frac{1}{4}$ c. flour

Combine in sauce pan and cook until mixture starts to bubble. Remove from heat and stir briskly a few seconds. Drop $\frac{1}{2}$ teaspoon of mixture 4 inches apart on a well greased and floured cookie sheet. (Bake only 6 at a time). Bake 5 or 6 min. in a 325° oven until a light brown. Cool about 1 min. or less. Remove with spatula and place on round stick (stick the size of a broomstick) and mold. Let cool. (If cookie should harden on sheet, replace in oven and soften enough to remove and mold.)

Elizabeth Skarshaug

BON BON COOKIES

- ½ c. soft butter
- ¾ c. sifted powdered sugar
- 1 T. vanilla
- 1½ c. flour
- ⅛ t. salt

Cream butter, sugar and vanilla. Blend in flour and salt with hand. If dough is dry add 1 to 2 T. cream. Wrap 1 tablespoon of dough around filling (cherry, date, nut, etc.) Bake on ungreased cookie sheet for 12 to 15 min. in 350° oven. Dip tops in colored powdered sugar icing.

Mrs. Gene Svebakken
(Kathleen Amundson)

WALNUT COOKIES

- 2 c. brown sugar
- ½ c. butter
- 2 eggs
- 2½ c. flour (more or less)
- 2 t. cream of tartar
- 2 t. soda
- ½ c. walnuts

Cream well the sugar and butter. Add eggs, one at a time, beating well after each addition. Add dry ingredients, then nuts. Roll into small balls. Press down lightly. Sprinkle with sugar. Bake in moderate oven 325°.

Mrs. Lila Olson

REFRIGERATOR COCOA-NUT COOKIES

- 1 c. shortening
- 2 c. brown sugar
- 2 eggs
- 1 t. vanilla
- ½ t. salt
- 1 t. soda
- 3 T. cocoa
- 3 c. flour
- 1 c. chopped walnuts (scant)

Cream shortening and sugar. Add eggs, mix well. Add dry ingredients. Add nuts. Shape into rolls, 2 inches in diameter. Wrap in waxed paper and chill. Slice ⅛" thick and bake in 375° oven.

Mrs. Louis Light
(Emma Dyphom)

VARIATION for "Caramel Nut Slices": Increase flour to 3½ c. and omit cocoa, mix and chill.

Mrs. Irene Olson

VARIATION for "Oatmeal Ice Box Cookies": Change flour to 1½ c. and add 3 c. oatmeal. Omit cocoa.

Mrs. Tilpher Bilden

SOUR CREAM COOKIES

- 4 c. flour
- 1 t. baking powder
- 1 t. salt
- 1 c. butter or margarine

Mix as for pie crust. Then add following:

- 1 c. sugar
- ½ c. sour cream with 1 t. soda
- 4 egg yolks, beaten
- 1 t. vanilla

Mix all together real well. Chill. Roll into balls and press with a fork. Sprinkle sugar on top of cookies. Bake in 400° oven.

Mrs. Leonard West

CHOCOLATE CRACKLES COOKIES

- 4 squares unsweetened chocolate
- ½ c. salad oil or shortening
- 2 c. granulated sugar
- 4 eggs, unbeaten
- 2 t. vanilla
- 2 c. flour
- 2 t. baking powder
- ½ t. salt
- ½ c. chopped nuts

Melt chocolate, blend in oil and sugar. Add eggs one at a time and beat well. Add vanilla. Sift together dry ingredients and stir into chocolate mixture. Add nuts. Chill dough. Shape into balls and roll in powdered sugar. Bake on greased cookie sheet at 350° for 10 to 12 min.

Mrs. Eldred Neuhring

CHOCOLATE SOUR CREAM DROPS

- ½ c. shortening
- 1½ c. sugar
- 2 eggs
- 1 c. thick sour cream
- 1 t. vanilla
- 2¾ c. flour
- ½ t. soda
- ¼ t. salt
- 2 sq. chocolate, melted

Cream shortening and sugar, add eggs, then sour cream and vanilla. Mix well. Add dry ingredients. Then add melted chocolate. Chill. Drop by spoonfuls on cookie sheet and press down with a glass. Top with a walnut half. Bake in 375° oven for 8 to 10 min.

Mrs. Helmer Lyngaas

VARIATION for "Sour Cream Cookies": Omit chocolate, use 2 t. baking powder and 1 t. soda.

Mrs. Glen Reierson

CHOCOLATE DROP COOKIES

1 c. brown sugar
½ c. butter
1 egg
2 squares chocolate or 3 T. cocoa
1 t. vanilla
1½ c. flour
½ t. soda
½ c. sweet milk
Mix and drop by teaspoonfuls on cookie sheet. Bake 10 min. in 350° oven.
Frost with following icing:

1 heaping c. powdered sugar
4 t. cocoa
2 T. warm water
2 T. melted butter

Lizzie Thorson
Gussie Miller
Mrs. Oscar Baker
Mrs. Charles Thorson

VARIATION: Add 1 t. baking powder, reduce flour to 1¼ c. (or more), and 1 c. nutmeats.

Helen Reinhart

VARIATION: Substitute ½ c. sour milk for ½ c. sweet milk.

FROSTING VARIATION: Boil 1 min. 6 T. sugar, 3 T. cocoa, 4½ T. cream and 3 T. butter. Beat in as much powdered sugar as needed.

Mrs. George Frieden

ANGEL COOKIES

2 c. shortening
2 c. sugar
2 eggs
4 c. flour
1 t. soda
1 t. cream of tartar
1 t. salt
2 t. vanilla

Chill. Roll in balls, press down with a fork. Bake in 375° oven for 8 to 10 min.

Mrs. Oliver Torkelson
(Reva Swenson)

MINCE MEAT COOKIES

1 c. lard
1½ c. sugar
2 eggs
1 pkg. mince meat
1 t. salt
1 t. soda (in 2½ T. hot water)
3 c. flour

Prepare mince meat according to directions on package. Make cookies by combining in given order. These are drop cookies. Bake in moderate oven.

Mrs. Eldred Neuhring

PRINCESS GEMS

1 c. veg shortening
½ c. butter
2 t. powdered ammonia (crushed fine) (baking ammonia)
2 c. sugar
2½ c. sifted flour
1 c. shredded coconut
Cream shortening and butter, add ammonia and sugar gradually, creaming well. Add flour and coconut. Form in small balls and make one inch apart at 325° for 10 to 12 min. or until lightly browned. Roll in powdered sugar while warm. NOTE: Get ammonia at drug store.

Mrs. Harry Helgerson

RAISIN DROP COOKIES

1 c. white raisins
1½ c. hot water
Combine the raisins and water, boil 3 to 5 min. Cool.
1½ c. sugar
1 c. shortening (½ margarine, ½ Crisco)
2 unbeaten eggs
½ c. raisin liquid
1 t. soda
(Add the cooled raisins.)

2¼ c. flour
¼ t. salt
2 c. oatmeal
1 t. vanilla
½ c. chopped pecans
Mix in order given. Drop by spoonfuls and bake in a moderate oven.

Mrs. Irene Olson

GUM-DROP COOKIES

¾ c. shortening
2 c. brown sugar
3 eggs
4 c. flour
1½ t. soda (in 2 T. hot water)
1 or 2 c. gumdrops (No black ones).
1½ t. cream of tartar, sifted with the flour

Juice (about 5 T.) and cherries of 1 small bottle of Maraschino cherries. Cream shortening and sugar, add eggs, then soda and water. Sift flour and cream of tartar; add to above mixture. Add cherry juice. Cut gumdrops and cherries quite small, and add to mixture. Drop by teaspoonfuls on greased cookie sheet and bake in 350° oven for 10 to 12 min.

Mrs. Rose L. Olson

ORANGE DROPS

1 c. shortening
1½ c. sugar
2 eggs
1 c. sour milk (or ¾ c. sweet milk with 1 t. vinegar)
1 t. soda
Rind of one orange, grated
juice of one orange
3½ c. flour
1½ t. baking powder
Mix as usual. Drop by spoonfuls on cookie sheet. Bake in 375° oven.

ICING: juice of 1 orange, 1 T. butter, powdered sugar to thicken.

Mrs. Helen Blockhus

RAISIN COOKIES

1 c. raisins, cover with water and boil 5 min. Leave about ½ c. water on raisins, cool, and add 1 t. soda.

Cream: 1 c. white sugar
1 c. brown sugar
1 c. lard

Add: 3 beaten eggs

Add: raisin mixture
little vanilla

Add: 3½ c. flour
1 t. baking powder
little salt
1 t. nutmeg

Drop by spoonfuls and bake in moderate oven. (Add nuts if you like.)

Mrs. Amanda Ruroden

"PRIDE OF IOWA" COOKIES

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 c. coconut
3 c. Quick oatmeal
2 c. flour
1 t. soda
1 t. baking powder
½ t. salt
1 t. vanilla
1 c. chopped nuts

Cream sugars and shortening; add eggs and beat well. Add coconut, nuts and vanilla. Sift and measure flour, add salt, soda, and baking powder and sift again. Add this to creamed mixture. Add oatmeal and mix well. Roll in balls and place on cookie sheet. Press down with a fork. Bake in 375° oven until lightly brown.

Clara M. Peterson

BROWNIE DROP COOKIES

1 c. shortening
1½ c. sugar
1 c. cottage cheese
2 eggs
1 t. vanilla
2½ c. flour
½ c. cocoa
1 t. soda
1 t. baking powder
½ t. salt
½ c. chopped pecans (if desired)
Cream together butter and sugar, add cottage cheese, beat thoroughly. Add eggs, one at a time. Sift together dry ingredients, and add to creamed mixture. Bake in 350° oven for 12 to 14 min.

Frost

Mrs. Bertina Buraas

CHRISTMAS FRUIT COOKIES

½ c. butter
¾ c. brown sugar
1 egg
1¼ c. flour
½ t. salt
½ t. soda
½ lb. walnuts
½ lb. brazil nuts
1 lb. dates
1 small jar or pkg. candied cherries
2 slices candied pineapple
Drop by spoonfuls on cookie sheet. Bake for 20 min. in 300° oven.

Mrs. Martin Amundson

Mrs. Ewald Lyngaas

SPICE DROP COOKIES

1 c. each brown, white sugar
1 c. shortening
2 eggs, beaten
2 t. vanilla
2 c. sifted flour
1 t. each soda, baking powder, salt
¼ t. each nutmeg, cinnamon
½ c. nut meats

Mrs. Clifford M. Olson

FORK COOKIES

1 c. shortening (scant)
1½ c. sugar
2 eggs
3 T. milk
1 t. each vanilla, soda
½ t. salt, 4 c. flour
1 c. boiled raisins, cooled
Roll in balls, press with fork.
325° oven.

375

Mrs. Millard Rear
(Florence Erickson)

KETTLE RAISIN SPICES

Pour boiling water over 1 c. raisins.

Leave in strainer.

In kettle, melt $\frac{1}{2}$ c. shortening.

Add:

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

2 eggs

Sift together:

2 c. flour

$\frac{1}{2}$ t. baking powder

1 t. salt

$\frac{1}{2}$ t. nutmeg

$\frac{1}{8}$ t. cloves

$\frac{1}{8}$ t. mace

Add:

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

Stir in raisins. Drop on greased cookie sheet. Bake in 350° oven for 8 to 10 minutes.

Mrs. Almer Amundson

DATE-OATMEAL COOKIES

$\frac{1}{2}$ c. butter or margarine

1 c. sugar

3 eggs, well beaten

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

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

1 t. baking powder

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

1 t. soda

1 t. cinnamon

1 t. allspice

2 c. Quick Quaker oats

1 c. chopped dates

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

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

Mix in order given. Drop small spoonfuls onto lightly greased cookie sheet and bake in 350° oven for 10 to 12 min. Makes about 3 dozen.

Mrs. Quinton Olson

DROPPED FRUIT COOKIE

1 c. lard

2 c. brown sugar

2 eggs

$\frac{1}{2}$ c. sour milk or buttermilk

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

1 t. soda

1 t. salt

$1\frac{1}{2}$ c. pecans, chopped

$\frac{1}{2}$ c. cherries, cut fine

2 c. dates or candied fruit, chopped

Mix in order given. Chill for 1 hour or longer. Drop by spoon on greased cookie sheet and bake in moderate oven until light brown.

Mrs. Ott Blockhus
(Ella Frederick)

ORANGE COOKIES

$\frac{1}{2}$ c. butter or margarine

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

1 egg

$\frac{1}{2}$ t. vanilla

1 t. grated orange rind

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

$\frac{1}{4}$ t. soda

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

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

Mix as usual and chill over night.

Roll out very thin and cut with a small cookie cutter. Bake on oiled cookie sheet. Bake 8 to 10 min. in 400° oven. Frost with Orange Frosting.

Mrs. Orvin Olson

DATE COOKIES

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

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

1 c. shortening (Crisco or butter)

3 eggs, unbeaten

1 t. vanilla

2 c. flour

1 t. soda

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

2 c. oatmeal

$\frac{1}{2}$ lb. dates, cut up

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

Mix in order given. Roll in balls, dip in sugar. Bake in a moderate oven.

Mrs. Irene Olson

WASHBOARDS

1 c. shortening (half butter for flavor)

2 c. brown sugar

2 eggs

1 t. soda

$\frac{1}{4}$ c. hot water (or sour milk or buttermilk)

1 c. ground coconut

1 t. vanilla

$4\frac{1}{2}$ c. flour

$\frac{1}{4}$ t. salt

$1\frac{1}{2}$ t. baking powder

Cream shortening and sugar. Blend in well beaten eggs. Add soda to water and add to creamed mixture. Add coconut and vanilla, then sifted dry ingredients. Chill. Form into balls the size of large walnuts. With fingers shape into oblongs about $\frac{1}{4}$ " thick, then press lengthwise with tines of a fork to resemble a washboard (or, can be pressed thru a cookie press). Bake on ungreased cookie sheet in hot oven 400° for about 10 min. Store in air-tight container. Makes about 2 $\frac{1}{2}$ dozen.

Mrs. Kenneth Ruroden

MOTHER'S DATE ROLL COOKIES

- 1 c. butter
- 1 c. sugar
- 1 c. brown sugar
- 3 eggs, beaten
- 4 c. flour
- 1 t. soda
- ½ t. salt
- 1 t. vanilla
- 1 T. cold water

Cream butter until light and fluffy, blending in the white and brown sugar. Add the eggs. Sift flour, soda and salt together and add to creamed mixture. Add water and vanilla. Divide the dough into two parts. Roll into a rectangle about ½" thick. Spread with the cooled date filling. Roll up like a jelly roll and chill before baking. Slice ¼" thick and bake in 350° oven for 10 or 12 min.

Filling

- 1 pound dates
- ⅔ c. sugar
- ⅔ c. water

Cut dates into pieces. Combine with water and sugar. Cook over low heat, stirring constantly, until a smooth paste is made. Cool to lukewarm before spreading on cookie dough.

Mrs. Merrill Gunderson

MOTHER'S FILLED COOKIES

- 1½ c. white and brown sugar
- 1 c. butter or margarine
- 2 unbeaten eggs
- 1 t. vanilla
- 2 T. water with ½ t. soda added
- ½ t. salt
- 3 c. sifted flour

Mix in order given. Drop by teaspoonfuls on cookie sheet. Make a hollow or thumb print and fill with ½ teaspoon of date filling. Then bring sides up to center, partly covering the filling. When cookie sheet is full take it and give it a hard slap on the work table, this will spread the cookies. Bake 8 to 10 min. in a 325° oven until a light brown.

Filling

- 1 c. dates (cut up)
- ¾ c. water
- ¼ c. sugar
- ¼ c. ground pecans

Bring water and dates to a boil. Cook until smooth. Add the sugar and pecans; cook until thick.

Ruth Skarshaug Gorsuch

REFRIGERATOR COOKIES

- 1 c. shortening
- 1 c. brown sugar (firmly packed)
- 1½ c. white sugar
- 2 eggs
- 2 t. vanilla
- 1 c. chopped nuts
- 4 c. flour
- 1 t. salt
- 4 t. baking powder

Thoroughly cream shortening and sugars; add eggs and beat well. Add vanilla and nut meats. Add sifted dry ingredients; mix well and shape into rolls, 1½ in. in diameter. Roll in waxed paper. Chill several hours or overnight. Slice thin and bake in hot oven 425° for 10 min. Makes 8 dozen.

Mrs. Ben Erickson

PINEAPPLE COOKIES

- ½ c. shortening
- 1 c. brown sugar (packed)
- 1 c. crushed pineapple (drained)
- 1½ c. flour
- 1 t. baking powder
- 1 t. soda
- 1 egg
- 1 t. vanilla

nuts and raisins if desired

Cream shortening and sugar. Add egg and vanilla, then pineapple. Add dry ingredients. Then add raisins and nuts, if desired. These are drop cookies. Bake in a moderate oven.

Mrs. Emma Gunderson

OATMEAL REFRIGERATOR COOKIES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs beaten
- 1 t. vanilla
- 1½ c. unsifted flour
- 1 t. baking soda
- 1½ t. salt
- 3 c. quick cooking oatmeal

Cream shortening and sugars; add eggs and vanilla. Add flour, soda and salt. Mix thoroughly. Add oatmeal and mix until well blended. Make into rolls 1½ to 2 inches in diameter. Refrigerate overnight or freeze in freezer. Slice ½" thick and make in 375° oven for 6 to 8 min.

Mrs. Quinton Olson

Mrs. James Kuhens

COCONUT COOKIES

- 1 c. butter and lard
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 1 t. vanilla
- 2 c. flour (scant)
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ t. baking powder
- 1 t. soda
- 2 c. oatmeal
- 2 c. cornflakes or wheaties
- 1 c. coconut

Mix all together. Make into balls the size of walnuts. Press with a fork dipped in milk. Place on greased cookie sheet. Bake in 375° oven for about 12 min.

Mrs. Julia Helgerson

OATMEAL COOKIES

- 1 c. white sugar
- 1 c. brown sugar
- $1\frac{1}{2}$ c. shortening
- 2 eggs
- 1 c. oatmeal
- 3 c. flour
- 1 t. soda
- $\frac{1}{2}$ t. baking powder
- $\frac{1}{2}$ t. salt
- 1 t. vanilla
- $\frac{1}{3}$ c. nuts

Cream sugar and shortening; add eggs. Add dry ingredients; mix well. Add nuts and vanilla. Roll in balls and flatten with a fork. Bake on ungreased cookie sheet. Bake in 350° oven for 15 min.

Mrs. Will Burrow
(Mabel Paulson)

HONEY JUMBLES

In the evening, mix the following:

- 1 c. sugar
- 3 eggs, beaten real well
- 1 c. honey
- 2 t. soda
- 1 c. flour

In the morning add:

- 1 t. vanilla
- 1 t. maple flavoring (if desired)
- 1 t. ginger
- 4 c. flour

Roll out (not too thin) and cut with a doughnut cutter. Bake in 375° oven for 10 to 12 min.

Mrs. Martin Amundson
Mrs. Harry Helgerson

BANANA OATMEAL COOKIES

- 1 c. sugar
- $\frac{3}{4}$ c. shortening
- 1 egg, beaten
- 1 c. mashed bananas
- $1\frac{1}{2}$ c. flour
- $\frac{1}{2}$ t. soda
- $\frac{1}{4}$ t. nutmeg
- $\frac{3}{4}$ t. cinnamon
- $1\frac{3}{4}$ c. oatmeal
- 1 c. nutmeats

Cream sugar and shortening; add egg and mix. Add bananas. Sift dry ingredients together and add to creamed mixture. Add oatmeal and nutmeats and drop by spoonfuls on ungreased cookie sheet about $1\frac{1}{2}$ inches apart. Bake in moderate oven 15 min.

Mrs. Lila Olson

EASY FILLED COOKIES

- 1 c. shortening
- 2 c. brown sugar, packed
- 2 eggs
- $\frac{1}{2}$ c. sour milk, or water or buttermilk
- 1 t. soda in the liquid
- 1 t. vanilla
- $\frac{1}{2}$ t. salt
- $\frac{1}{8}$ t. cinnamon
- $3\frac{1}{2}$ c. flour

Mix in order given, then drop by spoonfuls on ungreased cookie sheet. Put $\frac{1}{2}$ teaspoon of filling on top, then cover with another $\frac{1}{2}$ teaspoon of dough. Bake in 400° oven.

Fillings

- 2 c. dates, cut fine,
- $\frac{3}{4}$ c. sugar
- $\frac{3}{4}$ c. water

Cook slowly until thick, stirring as it cooks. Add $\frac{1}{2}$ c. chopped nuts.

Mrs. Gerhard Halverson
Mrs. George Frieden

HONEY OATMEAL COOKIES

- 1 c. honey
- $\frac{3}{4}$ c. shortening
- 1 egg
- $1\frac{1}{2}$ c. oatmeal
- $\frac{1}{2}$ t. nutmeg
- $\frac{1}{2}$ t. baking powder
- 2 c. flour, $\frac{1}{2}$ t. soda
- pinch of salt
- 1 c. raisins
- $\frac{1}{2}$ c. nuts if desired

Mix in order given. Drop by spoonfuls on cookie sheet. Bake in moderate oven.

Mrs. Edward Johnson

AUNT LIZZIE BILDEN'S CREAM COOKIES

Beat until stiff:

- 1 c. sour cream
- 1 t. soda
- Add:
- 1 c. sugar
- 1 beaten egg
- 2 c. flour
- 2 t. baking powder
- a little salt
- 1 t. vanilla

Mix in order given. Chill dough. Roll out and cut. Bake in moderate oven. These are thick and soft.

FILLED COOKIES Filling

- 1 c. chopped raisins or dates
- $\frac{1}{2}$ c. sugar
- 1 T. flour
- $\frac{1}{2}$ c. water

Cook until clear, stirring carefully as it burns easily. Cool.

Cookie Recipe

- 1 c. sugar
- $\frac{1}{2}$ c. shortening
- 1 egg
- $\frac{1}{2}$ c. milk
- 1 t. vanilla
- $3\frac{1}{2}$ c. flour
- 2 t. cream of tartar
- 1 t. soda

Mix in order given. Roll thin, cut with cookie cutter, place on greased cookie sheet. Place 1 teaspoonful of filling on each cookie, not allowing it to spread to edges. Place another cookie on top, preferably with a small hole in the center. (A thimble could be used or a doughnut cutter). Bake in moderate oven 350° until lightly browned.

Mrs. Ben Erickson
Mrs. Louis Light
Mrs. Merrill Gunderson
Mrs. Clara Helgerson
Mrs. Oscar Baker
(Luella Johnson)

FAVORITE COOKIES

- $\frac{1}{2}$ c. butter
- $2\frac{1}{2}$ c. sugar
- 2 eggs
- 1 t. vanilla
- 1 c. sour cream
- $\frac{1}{2}$ t. soda, flour to roll

Mix in order given. Roll thick. Spread sugar over them. Bake in hot oven.

Mrs. Oscar Lien

WHITE COOKIES

- $\frac{3}{4}$ c. white sugar
- $\frac{3}{4}$ c. shortening
- 1 egg
- 1 t. vanilla
- 2 c. flour
- 1 t. soda
- 1 t. cream of tartar
- 1 t. salt (scant)

Mix in order given. Drop by spoonfuls and press down with a fork. Bake in moderate oven.

Mrs. Julia Halverson

BUTTER COOKIES

- 1 c. sugar
- 1 c. butter
- 2 eggs, well beaten
- 3 c. flour
- 1 t. soda (scant)
- 3 T. sour cream (or buttermilk)
- $\frac{1}{2}$ t. salt

flavoring to suit your own taste
Mix in order given. Roll out as thin as paper; cut. Bake quickly in a moderate oven. They will burn easily.

Mrs. Helen Blockhus
(Helen Thorson)
Elsie Hanson
Mrs. Oscar Lien

SUGAR COOKIES

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. shortening
- 2 eggs
- 1 t. vanilla
- $3\frac{1}{2}$ c. flour
- 2 t. soda
- 2 t. cream of tartar

Roll in balls and flatten with a fork. (May also roll in balls, dip in cold water, then in sugar and flatten with a fork). Bake in moderate oven.

Mrs. Karl Klemp, Jr.

VARIATION: Omit cream of tartar, decrease flour to 3 c. and make these variations:

PEANUT BUTTER: add 1 c. peanut butter.

ICEBOX: add nuts, or cherries, chocolate chips, raisins dates, or anything you choose. Roll in rolls, wrap in waxed paper, may be frozen.

DATE PIN-WHEELS: add nuts and cook 1 lb. dates, $\frac{1}{2}$ c. sugar, 1 c. water until thick and smooth, spread on cookie dough and roll, chill, slice.

Mrs. Ernest Holt

SUGAR COOKIES

- 1 c. shortening
- 1½ c. sugar
- 2 eggs, well beaten
- ¼ c. milk
- 4½ c. flour
- 1 t. soda
- 1 t. salt

Cream shortening and sugar; add eggs and milk. Sift together flour, soda and salt. Add to creamed mixture. Chill for several hours. Roll out on lightly floured board. Cut into Christmas shapes or use plain cookie cutter. Bake in 350° oven until light brown.

Mrs. Selmer Holm
(Ruby Reinhart)

DAD'S OLD TIME WHITE COOKIES

- 2 c. sugar
- 1 c. butter
- 2 eggs, beaten
- 1 c. sour cream
- 1 t. soda
- 2½ to 3 c. flour

Cream sugar and butter. Add eggs and sour cream. Add dry ingredients. Roll out and cut. Bake in 375° oven for 8 to 12 min.

Mrs. Gust Gilbertson
Mrs. Julia Landsgard
Mrs. Millard Bilden

VARIATION: Substitute ½ t. soda and add 1 t. baking powder. Add 1 T. grated orange rind. These may be made like drop cookies.

Andine Vasby

WHITE SUGAR COOKIES

- 1 c. sugar
- 1 c. butter
- 2 eggs, beaten
- ½ c. sour cream
- 1 t. soda (added to sour cream)
- ½ t. lemon extract
- 2 t. vanilla
- 3 c. flour
- 1 t. cream of tartar
- ¾ t. salt

Cream butter and sugar, add eggs, then sour cream, vanilla and lemon extracts. Add dry ingredients. Roll out and cut with cookie cutter. Sprinkle with sugar. Bake in 400° oven.

Mrs. Glenn Reierson

Food kept from going to waste sometimes goes to waist.

OLD FASHIONED SUGAR COOKIES

- 4 c. sifted flour
- 1½ c. sugar
- 1 c. butter
- 2 eggs, beaten
- 4 T. sour cream
- 2 t. vanilla
- 1 t. soda dissolved in 2 t. hot water

Sift flour and sugar; mix with butter. Add eggs and remaining ingredients. Mix well. Chill in refrigerator at least 2 hours. Roll and bake in 400° to 450° oven for about 10 min. Sprinkle with sugar before baking. Do not overbake.

Mrs. Ewald Lyngaas

SOFT WHITE SUGAR COOKIES

- 1½ c. sugar
- 1 c. shortening
- 2 eggs beaten
- 1 t. vanilla
- 1 t. lemon
- ½ c. sweet milk
- 4 c. flour
- 2 t. baking powder
- ½ t. soda

Cream sugar and shortening, add eggs and flavorings. Alternate sifted dry ingredients with milk. Mix well and chill. Roll out ½" thickness, cut and bake on greased cookie sheet. Bake in 450° oven.

Mrs. Marilyn E. Larson
Mrs. Gust Gilbertson

PECAN TEA CAKES

- 4 c. sifted flour
- ½ c. sugar
- ½ t. salt
- 1 lb. butter or oleo
- 4 t. vanilla
- 4 c. chopped pecans powdered sugar

Sift dry ingredients, work in butter, vanilla, mix nuts and all well. Shape into small balls about ½ in. size. Bake greased sheets, 350° 30-40 min. less for tiny cookie. Sprinkle, while warm with powdered sugar, later, too if you wish. 7 dozen. Keep well, good for mailing.

Mrs. E. W. Hilgemann

Speak, Lord in the stillness While
I wait on Thee;
Hush my heart to listen In expectancy.

Hvordan staves levende musefaelde med
tre bokstaver?

PARTY COOKIES

- 1 c. brown sugar
- ½ c. white sugar
- 1 c. shortening
- 2 eggs
- 1½ t. vanilla
- 2¼ c. flour
- 1 t. soda
- 1 t. salt
- 1½ c. M&M candies

Cream, sugars, shortening, eggs and vanilla. Sift dry ingredients and add to above mixture. Stir in M&M candies, saving some to put on top. Roll in 1-inch balls. Bake in 375° oven for 10 to 12 min.

Mrs. Michael Blockhus

BLACK WALNUT COOKIES

- Cream 1¼ c. butter
- 1½ c. brown sugar
- 1 c. white sugar
- add 2 eggs
- 1 t. vanilla
- 1 t. walnut extract
- sift and add
- ¾ c. sifted flour
- 1 t. salt
- 1 t. baking soda
- grind together and add
- 1½ c. walnuts
- 1½ c. coconut
- Shape in rolls and chill.
- Slice thin and bake at 400°.

Mrs. Selmer Groth

TEA TARTS

Soak in hot water and drain:

- ½ c. currants
- ½ c. raisins
- ½ c. broken pecans
- 1 c. flaked coconut
- 1 egg, beaten slightly
- 1 c. brown sugar
- 3 T. butter

Beat eggs, brown sugar and butter.

Add remaining ingredients.

- Pastry
- 2 c. flour
- ½ t. salt
- 1 c. lard
- ¾ c. cold water
- Mix and chill well.

Roll on pastry cloth ⅛ in. or thinner, cut 3 in. rounds, line dixie cups. Fill with 1 spoon of above mix and bake about 12 min. 325° oven.

Ruth Skarshoug Gorsuch

SUGAR COOKIES

- 1 c. sugar
- 1 c. butter
- ½ c. lard
- 2 eggs
- 2 T. half and half
- 3 c. flour
- 2 t. cream of tartar
- 1 t. soda
- salt
- 1 t. vanilla

Cream shortening and sugar, add beaten eggs, liquid and vanilla. Add sifted dry ingredients. Roll thin and bake in 400° oven.

Mrs. Amy Hovland

WAFFLE IRON COOKIES

- Mix with electric mixer
- 1½ c. sugar
- 1 c. shortening
- add 4 eggs, one at a time, beat
- 2 t. vanilla
- ½ c. cocoa
- pinch of salt
- 2 c. flour
- Bake approximately 1 min. in waffle iron
- Frost with chocolate frosting

Mrs. Irene Speece

MELTING MOMENTS

- 1 c. butter
- ⅓ c. powdered sugar
- ¾ c. cornstarch
- 1 c. flour
- Mix like pie crust. Roll the size of walnut. Bake in slow oven. Frost while warm.
- Frosting: 1 c. powdered sugar, 1 T. butter, cream.

Agnes Bilden

CHOCOLATE CRISP BRAN COOKIES

- 1 c. margarine or butter
- 1½ c. sugar
- 2 eggs
- 1 t. vanilla
- 1 c. all bran
- 2 c. flour
- ½ t. soda
- ½ t. salt
- 1 c. chocolate chips
- Mix in order given. Drop by teaspoons onto ungreased baking sheet. Bake 375° 12 min.

Randine Hanson

APPLESAUCE COOKIES

1 c. sugar
½ c. shortening
1 egg
½ t. salt
1 c. applesauce
½ t. cloves
½ t. nutmeg
½ t. cinnamon
1 t. soda
2 c. flour
1 c. nuts (if desired)
1 c. raisins (if desired)
These are drop cookies. Bake in 350° oven.

Mrs. Clara H. Helgerson

PEANUT BUTTER ROLL-UPS

½ c. shortening
1 c. sugar
½ c. peanut butter
1 egg
2 T. milk
1¼ c. sifted flour
½ t. salt
½ t. soda
6 oz. pkg. chocolate chips (melted)
Mix in order given. Roll dough to 15x8x¼ in. Spread on chocolate chips. Roll like jelly roll. Chill. Slice. Bake at 350° 8-10 min.

Mrs. Charles Thorson

Variation

Omit chocolate chips. Form dough into roll. Chill, slice, bake.

Mrs. Julia Landsgard

POTATO CHIP COOKIES

¾ c. shortening, mostly butter
¾ c. crushed potato chips
1½ c. flour
¾ c. white sugar
1 egg yolk
½ c. walnuts
salt, flavoring
Make into balls, flatten with fork.
Bake 400° 10-12 min.

Mrs. Clarence Peterson

SWEET DISPOSITION RECIPE

3 grains common sense
1 large heart
1 good liver
Plenty of fresh air and sunlight
1 bushel contentment
A good husband
Do not bring to a boil.

OATMEAL MACAROONS

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
1 t. vanilla
2 eggs, unbeaten
1¼ c. flour
1 t. soda
½ t. salt
1 t. cinnamon
½ t. cloves
3 c. quick oatmeal
½ c. chopped nuts
Mix in order given. Drop on greased baking sheet. Bake 350° 12-14 min. Cool 2 min. before removing from sheets.

Mrs. Irene Speece

PINEAPPLE COOKIES

1 c. brown sugar
1 c. sugar
1 c. shortening
2 eggs
1 t. vanilla
1 c. drained crushed pineapple
4 c. flour
1 t. soda dissolved in 1 t. hot water pinch salt
Mix. Drop by tablespoon, flatten with bottom of glass dipped in sugar. Bake in 350° oven.

Mrs. Edward Johnson

DROP OATMEAL COOKIES

2 c. brown sugar
1 c. shortening
2 eggs
1 T. vanilla
1 t. soda in ¼ c. hot water
2 c. flour
2 c. quick oatmeal
Drop on greased cookie sheet. Bake 375° oven 12 min.

Mrs. Julia Helgerson

CREAM CHEESE PASTRY TARTS

10 oz. cream cheese
¾ c. shortening, or butter
2⅔ c. flour
½ t. salt
Blend cheese, shortening, add flour, salt. Chill. Roll very thin. Cut into rounds or squares. Place on each cut-out a dab of preserves, pie filling, or thickened fruit like apricots, cherries, etc. Pinch together. Bake 400° 15 min.

Mrs. E. W. Hilgemann

Desserts

"Pleasant words are as a honeycomb, sweet to the soul and health to the bones."
Proverbs 16:24

APPLE CAKE PUDDING

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

Cream together. Mix in 1 c. flour, $\frac{1}{2}$ t. cinnamon, cloves and nutmeg, $\frac{3}{4}$ t. soda, 1 t. vanilla, and $\frac{1}{2}$ t. salt. Then fold in 3 apples, diced, and $\frac{1}{2}$ c. nuts. Bake at 350° for 40 min.

Topping:

1 T. butter
1 c. powdered sugar
1 beaten egg

Heat in double boiler until thickened. Cool. Add to 1 cup whipped cream, add $\frac{1}{2}$ t. vanilla or rum flavoring. Spread over cake after it has cooled.

Mrs. H. E. Lang
(Lillian Erickson)

QUICK RHUBARB OR APPLE CAKE

Put 4 c. of thinly sliced rhubarb or apples in a baking pan. Sprinkle over them 2 c. sugar. Let set while sifting together 2 c. flour, 1 t. salt, $1\frac{1}{2}$ t. soda, and 1 t. cinnamon. Add to fruit along with 2 beaten eggs. 1 scant c. oil and 1 c. chopped nuts. Stir only until mixed. Bake at 350° for 45-50 min. Add $\frac{1}{4}$ c. evaporated milk for moisture, if desired.

Mrs. James Martin
(Ruth Anderson)

CANDIED BAKED APPLES

Wash and core but do not peel 6 medium sized apples, (Johnathans are good). Cut in half and put cut side down in medium sized baking pan. Cook $1\frac{1}{4}$ c. sugar with 1 c. water (add $\frac{1}{4}$ c. cinnamon candies). Boil 2 min. and pour over apples. Bake at 350° until apples are tender. Let stand in syrup until cold as then they absorb the syrup. Serve cut side up.

Mrs. Michael Blockhus

E. Z. APPLE DESSERT

Peel, quarter or slice 6 medium sized apples and place in a buttered baking dish. Mix $\frac{3}{4}$ c. sugar, 1 T. flour, $\frac{1}{2}$ t. cinnamon, nutmeg if desired, and a pinch of salt. Sprinkle over apples. Dot with butter. Bake in 350° oven for approximately 45 min. or until apples are tender. Serve warm with cream or cool and serve over ice cream.

Mrs. Ben Erickson

APPLE CRISP

6 med. sized juicy apples
1 c. sugar
2 t. lemon juice or $\frac{1}{4}$ c. water
1 t. cinnamon
 $\frac{1}{2}$ c. butter
 $\frac{3}{4}$ c. flour
 $\frac{1}{4}$ t. nutmeg

Grease a 7x9 or 8x8 inch pan. Slice apples and place in pan. Mix all other ingredients and put on apples. Bake in 350° oven for 1 hr.

Mrs. Clifford J. Olson
Mrs. Karl Klemp, Jr.

APPLE SLICES DESSERT

Mix like pie crust, $2\frac{1}{2}$ c. flour, 1 c. lard, 2 T. sugar and 1 t. salt. Put 1 egg yolk in a c. Add enough milk to make $\frac{1}{2}$ c. liquid. Add to flour mixture and mix like pie crust. Roll out half of the dough and put on a large cookie sheet, with sides. Put 2 to 3 handfuls of corn-flake crumbs over dough. Peel and slice about 8 apples. Put 1 c. sugar and 1 t. cinnamon over apples. Roll out rest of dough and put over apples. Beat 2 egg whites and spread over top crust. Bake 1 hr. at 400° or test to see if done. Now string with powdered sugar frosting when cooled.

Mrs. Orvin Olson

E. Z. APPLE DUMPLINGS

Simmer $1\frac{1}{2}$ c. water and $\frac{3}{4}$ c. sugar for 5 min. Sift into bowl 1 c. flour, 2 t. baking powder and $\frac{1}{2}$ t. salt. Cut in 3 T. butter. Then add all at once $\frac{1}{2}$ c. milk and 4 large apples, peeled and chopped.

Pour hot syrup into 9x9 inch pan and drop mixture by large spoonfuls into syrup. Sprinkle top with cinnamon and sugar. Bake uncovered 30 min. at 425°. Best served warm with cream or cheese. It freezes well also.

Mrs. Will Burrow
(Mabel Paulson)

RHUBARB DESSERT

2 c. hot rhubarb sauce (sweeten as you desire.) Add while hot 1 pkg. strawberry jello. Whip 1 c. cream thick and put into your favorite pie crust when cool and let set. Add the whipped cream after cool or as a topping.

Mrs. Hubert Cummings

RHUBARB CRUNCH

- 1 c. sifted flour
- $\frac{3}{4}$ c. oatmeal
- 1 c. brown sugar, packed
- $\frac{1}{2}$ c. butter
- 1 t. cinnamon
- 4 c. diced rhubarb
- 1 c. white sugar
- 2 T. corn starch
- 1 c. water
- 1 t. vanilla

Mix first half of ingredients until crumbly. Press half of the mixture in the bottom of pan. Cover with diced rhubarb. Boil corn starch, water and sugar until it thickens. Remove from heat and add vanilla. Pour over rhubarb. Top with remaining crumbs. Bake 1 hr. at 375°.

Mrs. Kenneth Blockhus

PEACH OR RHUBARB COBBLER

- 1 egg, beaten
- $\frac{1}{2}$ c. milk
- 3 T. melted butter or Crisco
- $\frac{1}{4}$ c. sugar
- 1 c. flour
- 2 t. baking powder
- $\frac{1}{4}$ t. salt
- 8 peaches or 2 c. rhubarb

Slice fruit in bottom of greased 8x8 in. baking pan. Add $\frac{1}{2}$ c. sugar and mix well. Cover with batter and bake 30 min. in 350° oven.

Lizzie Thorson

RED RASPBERRY DESSERT

or Danish Dessert

- 1 pkg. vanilla wafers
- 2 pkg. raspberry Jello
- 2 c. hot water
- 2 pkg. frozen raspberries
- $\frac{3}{4}$ c. milk
- 30 large marshmallows
- 1 c. cream, whipped
- 9x13 inch pan

Crush wafers, line bottom of pan and save some for the top. Dissolve Jello in hot water. Add frozen raspberries, stir constantly. Spread over crumb crust. Heat milk, add marshmallows and heat until melted. Cool. Add whipped cream to cooled mixture. Mix and spread over Jello in pan. Sprinkle with crumbs. Refrigerate.

Mrs. Bernard Hanson

Mrs. Kenneth Blockhus

RHUBARB DESSERT

- Mix and spread in shallow pan:
- 3 c. finely diced rhubarb
- 1 c. sugar
- 3 t. minute tapioca
- Mix until crumbly:
- 1 c. sugar
- 1 c. flour
- 1 t. baking powder
- 1 beaten egg
- pinch salt

Sprinkle over rhubarb and bake in moderate oven 300° to 350° F. Serve with cream or ice cream.

Mrs. L. D. Kinsel
(Clara Paulson)

3 BY 3 DESSERT

Place 9 graham crackers (whole) on bottom of square pan.

Filling

- 1 c. cream whipped
- 1 c. drained crushed pineapple
- $\frac{1}{2}$ c. nuts
- $\frac{1}{2}$ t. vanilla
- 2 T. sugar

Place 9 graham crackers on top of filling.

Top with

- 1 3-oz. pkg. strawberry Jello
- 1 $\frac{1}{2}$ c. hot water
- $\frac{1}{3}$ c. pineapple juice

Let the Jello topping harden slightly before pouring it over the crackers. Refrigerate.

Mrs. Jerry Baird
(Bernice Blockhus)

QUICK CHERRY DESSERT

- 45 marshmallows
- 1 c. milk
- 1 c. cream, whipped

Melt the marshmallows and milk in a double boiler and let cool. Fold this mixture into the whipped cream. Crush a few graham crackers and coat the bottom of 13x9x2 inch pan, then pour in marshmallow mixture and chill overnight. In the morning, pour 1 can of cherry pie filling over chilled mixture. Cut in squares and serve.

Mrs. Quinton Olson
Mrs. M. J. Blockhus

Prayer is self-discipline which comes as a result of discovering God's will and then making the necessary adjustments within one's thoughts, feelings and acts.

RHUBARB DESSERT

- 1 c. sugar
- 1 c. flour, plus 2 t.
- 2 t. baking powder
- $\frac{2}{3}$ stick butter or margarine
- $\frac{2}{3}$ cup milk
- pinch salt
- 2 $\frac{1}{2}$ c. rhubarb

Mix all together and put in buttered pan. Boil 1 c. sugar and 1 c. water. Pour over top of batter. Bake in large pan as it bubbles as it cooks. Bake 35 to 40 min. at 350°. Serve warm with or without cream.

Mrs. Nelvin Loftsgard
(Bessie Lien)

RASPBERRY DESSERT

- 2 10-oz. pkgs. frozen red raspberries in syrup
- 1 c. water
- $\frac{1}{2}$ c. sugar
- 2 t. lemon juice
- 4 T. cornstarch
- $\frac{1}{4}$ c. cold water
- 50 large marshmallows
- 1 c. milk
- 2 c. heavy cream or (2 pkgs. Dream Whip dessert topping mix)
- 1 $\frac{1}{4}$ c. graham cracker crumbs
- $\frac{1}{4}$ c. chopped nuts
- $\frac{1}{4}$ c. butter, melted

Heat raspberries with sugar, water, and lemon juice. Dissolve cornstarch in $\frac{1}{4}$ c. cold water, stir into raspberries and cook until thickened and clear. Cool. Melt marshmallows in milk over boiling water. Cool thoroughly. Whip cream or topping mix and fold into marshmallow mixture. Mix graham cracker crumbs, nuts and butter in a 13x9x2 $\frac{1}{2}$ inch pan. Press firmly into bottom of pan. Spread marshmallow creme mixture over crumbs. Spread raspberry mixture over top. Refrigerate until firm. Serves 15 to 18.

Mrs. Otto Blockhus

PEACH TOP DESSERT

- 1 8-oz. pkg. creme cheese
 - 1 $\frac{1}{2}$ c. powdered sugar
- Beat cheese and sugar together. Beat 2 envelopes Dream Whip according to directions. Add vanilla. Then beat together with cream cheese mixture. Pour onto graham cracker crust and top with a can of peach pie filling. May substitute other pie fillings.

Mrs. Charles Thorson

BLUEBERRY DESSERT

- 16 graham crackers, crushed
 - $\frac{1}{4}$ to $\frac{1}{2}$ c. white sugar
 - $\frac{1}{4}$ to $\frac{1}{2}$ c. melted butter
- Crush 16 square graham crackers into fine crumbs. Stir in the melted butter and sugar. Pat firmly into an 8 inch square baking dish.

- 1 8-oz. pkg. cream cheese
- $\frac{1}{2}$ c. sugar
- 2 eggs

Soften the cream cheese to room temperature and beat until fluffy. Add sugar and mix. Add the eggs, one at a time, beating the mixture after each addition. Pour the cheese mixture over the crumbs and bake 15 min. in 375° oven (25 min. at 350° — in glass pan at 325°). Remove from oven and cool.

- $\frac{1}{4}$ c. water plus juice off of 1 can blueberries (2 cans may be used)

- 2 T. cornstarch

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

- 1 T. lemon juice, if desired

Cook until thick. Fold in blueberries.

Pour over baked mixture. Cool.

Refrigerate 12 hrs.

1 can blueberry pie filling may be used. Serve plain, with whipped cream, or a small portion of the crumb mixture.

Mrs. Duaine J. Palas
Mrs. Bill Peterson
Mrs. Leonard West

PEACH DESSERT

- 2 pkgs. Peach Jello
- 1 large can peaches, sliced

Drain peaches and save juice. Prepare Jello as usual. Let cool. Add peaches and let set.

Topping

- 1 c. peach juice
- $\frac{1}{4}$ c. sugar
- 2 T. cornstarch
- 2 T. butter
- 1 egg beaten

Cook until thick, stirring all the time. Cool. $\frac{1}{2}$ c. whipping cream, whipped, and add to cooked mixture. Put on top of Jello. Nuts may be sprinkled on top if desired. Serves 12.

Mrs. Clifford J. Olson
Mrs. Jim Neuhring

Humility is a strange thing—the minute you think you've got it, you've lost it.

RHUBARB DESSERT

- 1 c. flour
- 5 T. powdered sugar
- ½ c. butter

Mix above ingredients and place in a 9x13 inch pan and bake for 15 min.

- 2 eggs (beaten)
- 1½ c. sugar
- ¼ c. flour
- ¼ t. baking powder
- ½ t. salt
- 2 c. chopped rhubarb

Mix beaten eggs, sugar, flour, baking powder, and salt. Add rhubarb. Place over first mixture and bake 35 min. more. (350°)

Mrs. Roger Amundson

BROKEN GLASS DESSERT

Line pan with graham cracker crust made of 20 crackers, ¼ c. sugar and ¼ c. butter

- 1 box orange Jello
- 1 box cherry Jello
- 1 box lime Jello

Prepare gelatins separately, using 1 c. hot water and ½ c. cold water for each. Chill in pans 1 inch deep.

- 1 c. pineapple juice
- ¼ c. sugar
- 1 box lemon Jello
- ½ c. cold water

1 c. heavy cream, whipped

Combine pineapple juice and sugar; heat until dissolved. Remove from heat and add the lemon Jello. Stir until dissolved and add ½ c. cold water. Chill until syrupy. Add whipped cream and beat. Stir in Jello that have been cut in cubes with a knife dipped in hot water. Put in 9x13 inch pan and refrigerate overnight. Cut in squares. Serves 15.

Myrtle J. Peterson

PINEAPPLE DESSERT

Mix 33 graham crackers (crushed), ¼ c. butter, ¼ c. sugar. Put into a pan and let set. I sometimes bake these ahead. Cook until thick 8 egg yolks, 1 c. white sugar and 2 c. crushed pineapple. While this is still hot add 1 pkg. of lemon Jello and stir well until dissolved. Cool. Beat 8 whites stiff and add 1 c. white sugar. Fold this into cooled yolk mixture and put into crust. Let set overnight. Serves 12 to 15.

Mrs. Hubert Cummings

BROKEN GLASS DESSERT

Prepare separately a pkg. of raspberry, lime, cherry or any color Jello, using 1 c. hot water and ½ c. cold water for each. Pour into 3 shallow pans and chill until set. Cut into ½ inch cubes.

Next make filling by heating ¼ c. sugar and 1 c. canned pineapple juice to boiling. Dissolve 1 pkg. strawberry Jello in liquid. Add ½ c. cold water. Chill until syrupy. Whip 2 c. cream (or nonfat dry milk) and fold into the syrupy Jello. Fold in little Jello cubes. Now line two 9-inch pie plates or large cake pan with crushed vanilla wafers or graham crackers and pour in Jello mixture. Chill 4 hrs. or overnight. This is a large recipe.

Mrs. Eldred Neuhring

PINEAPPLE MARSHMALLOW PUFFS

- ½ lb. marshmallows, cut fine
- ½ pt. cream, whipped stiff
- ¾ c. graham cracker crumbs
- ½ c. crushed pineapple
- ½ c. nut meats, chopped

Add marshmallow to pineapple and let stand ½ hr. in refrigerator. Fold into whipped cream, add nutmeats. Chill until mixture begins to set, about 1 hr. Place cracker crumbs on waxed paper and drop marshmallow mixture by spoonfuls (one at a time) on crumbs, cover completely with crumbs. Lift with spatula onto plate and chill until ready to serve.

Mrs. Irene Speece

QUICK GINGERBREAD

Sift into large mixer bowl:

- 2¼ c. sifted flour
 - 1 t. ginger
 - 1½ t. cinnamon
 - 1 t. soda
 - ½ t. salt
 - ½ t. baking powder
- Add:
- ½ c. shortening (soft)
 - ⅓ c. sugar
 - 2 eggs
 - ¾ c. sour milk
 - 1 c. molasses or sorghum

Mix on med. speed only until blended, about 2 min. Scrape bowl while beating. Bake at 350° for 45 min. in 14x10 inch pan.

Mrs. Don Lamborn

GINGERBREAD

2½ c. flour
½ c. sugar
1 t. cinnamon
1 t. ginger
½ t. cloves
½ t. salt
2 t. baking soda
Mix dry ingredients together and add:
1 c. hot water
1 c. molasses
½ c. melted shortening
Last add: 2 well beaten eggs. Raisins may be added. Bake at 350° for 20 to 25 min. in 8x12 inch pan.

Luella Gilbertson
Mrs. M. F. Blockhus
Mrs. Ole Reiersen

CHOCOLATE-LIME DESSERT

½ pt. whipped cream
1 3-oz. lime Jello
1¾ c. hot water
¼ c. lemon juice plus 2 T.
1 c. sugar
2 c. chocolate wafer crumbs
⅓ c. butter
Dissolve Jello in hot water and chill until partly set. Whip until fluffy. Stir in sugar and lemon juice. Whip cream and fold into Jello. Combine crumbs and butter, press into bottom of 13x9 inch pan and then pour in Jello mixture. Top with shaved semi-sweet chocolate and walnut halves. Chill until firm and cut into squares.

Mrs. Ed Kozelka

CHOCOLATE DATE DESSERT

12 crushed Oreo cookies (chocolate cream-filed)
8 oz. pitted dates, cut up
¾ c. water
¼ t. salt
2 c. miniature marshmallows
½ c. walnuts
1 c. whipping cream
½ t. vanilla
walnut halves
Spread ¾ of crumbs in 10x6 inch pan. Bring dates, water and salt to boil, simmer 3 min. Remove from heat and add marshmallows, stir until melted. Cool. Add nuts and spread over crumbs. Spread whipped cream over dates. Add reserved crumbs and top with walnuts. Chill overnight.

Mrs. Oliver Larson

FRUIT COCKTAIL DESSERT

1 c. flour
1 c. sugar
1 t. soda
¼ t. salt
1 egg, well beaten
1 No. 2 or 303 can fruit cocktail
Sift dry ingredients together. Add well beaten egg and juice from fruit cocktail. Fold in the fruit. Bake in 350° oven for 20 min.

Mrs. Clifford Olson

Variation:

Sprinkle with ½ c. brown sugar and nut meats before baking. Serve with whipped cream or ice cream.

Mrs. Millard Rear

GINGERBREAD

½ c. lard
½ c. sugar
½ c. molasses
1 well beaten egg
½ c. sour milk or buttermilk
Sift together 1¾ c. flour. ½ t. ginger, ½ t. cinnamon, ½ t. nutmeg and ½ t. soda. Add to first mixture. Bake in 8x8 inch pan at 350°. Serve with whipped cream.

Lizzie Thorson

PINEAPPLE DESSERT

Dissolve 36 marshmallows in 1 c. milk and heat until melted, then cool. Whip 1 c. cream. Add to cream 1 9-oz. can crushed pineapple, 1 small jar or ½ c. maraschino cherries cut in small pieces, nuts, vanilla and salt. Mix altogether. Crush 18 graham crackers. Put half in bottom of pan, add mixture and put rest of crumbs on top. Chill in ice box overnight.

Mrs. Andrew Wattrud

CHERRY DESSERT

½ c. butter
1½ c. powdered sugar
Mix well. Add 2 eggs, one at a time. Grease cake pan, sprinkle graham cracker crumbs in bottom (about 10 crackers). Put above mixture on crumbs. Spread 1 can cherry pie filling over this and top with 1 pkg. Dream Whip or 1 cup whipped cream. Sprinkle crumbs on top. Let stand over night.

Mrs. Ewald Lyngaas

FAVORITE SHORTCAKE

2 c. flour
2 T. sugar
1 c. milk
1 egg
4 t. baking powder
½ t. salt
3 T. butter

Sift dry ingredients. Add melted butter, well beaten egg and milk. Put melted butter on top and sprinkle with sugar. Bake in oven for 20 min. at 350°. Serve with strawberries or other fruit.

Mrs. Lila Olson

REFRIGERATOR PIE

Crust:

5-oz. plain chocolate cookies or Oreos (1½ to 2 c. crumbs)

¼ c. melted butter

Pack as crust, saving a little for topping.

Filling:

Heat 1 c. milk and ½ lb. marshmallows. Cool. Fold in 1 c. cream, whipped. Refrigerate several hours until set.

Mrs. Almer Amundson

OREO COOKIE DESSERT or GRAHAM CRACKER PUDDING

Combine in double boiler or heavy pan the following and cook to the consistency of custard:

2 egg yolks

½ c. to 1 c. sugar

¾ c. to 1 c. milk

dash of salt

While this is cooking dissolve 1 pkg. of gelatine in ½ c. cold water and let stand at least 5 min. Remove custard and add gelatine. Cool until it starts to congeal then add (folding in) 2 egg whites beaten stiff, 1 c. cream, whipped and ½ t. vanilla. Line a 9x12 inch pan with cracker mixture.

Crust Variations:

15 graham crackers, 3 T. butter and 3 T. powdered sugar. Or substitute 3 T. brown for powdered. Or take frosting from between Oreo cookies, crush and add enough melted butter to make cookies stick together. Top with crumbs. Decorate with maraschino cherries, if desired.

Mrs. Karl Klemp, Jr.

Mrs. Wm. Bacon

Mrs. Lester Tope

Opal Ruroden

Mrs. Oliver Torkelson

PUMPKIN DESSERT

1 pkg. butterscotch pudding

2 c. milk

¼ c. brown sugar

1 c. pumpkin

1 t. cinnamon

Mix together, cook until thick. Pour into graham cracker crust.

Mrs. Almer Amundson

PEPPERMINT CHOCOLATE DESSERT

Mix and spread in 9x13 inch pan:

2 c. vanilla wafer crumbs

¼ c. melted butter

Beat until thick and spread over wafer mixture:

½ c. butter

1½ c. powdered sugar

2 sq. chocolate

Whip 1 c. whipping cream

Fold in 1 8-oz. pkg. miniature marshmallows

Spread over other mixture. Top with ½ c. crushed red and white peppermint candy. Chill until serving.

Mrs. Oliver Larson

CHOCOLATE DESSERT

½ c. dates

½ c. water

Boil together until mushy. Add 20 marshmallows and stir until dissolved. Crush 20 Chocolate Hydrox cookies (sandwich). Place crumbs in bottom of 8x8 inch pan. Save some for top. Put filling on top of crushed cookies. Sprinkle ½ c. nut meats on top. Whip ½ pt. cream and spread over date-marshmallow mixture. Sprinkle with remaining crumbs. Refrigerate several hours.

Mrs. S. B. Knudsen

OLD FASHIONED BREAD PUDDING

Scald 2 c. milk with ¼ c. butter

Add:

½ c. sugar

2 eggs, slightly beaten

½ t. cinnamon or nutmeg

½ t. vanilla

½ c. raisins (optional)

Add 4 or 5 c. bread crumbs and mix. Pour into baking dish and place dish in pan of hot water. Bake at 350° about 45 min. or until silver knife inserted 1 inch from edge comes out clean. Serve either warm or cold with cream.

Mrs. Norris Relerson

CUSTARD

4 eggs, beaten
 4 T. sugar
 2 c. milk
 pinch of salt
 vanilla

Mix together, sprinkle top with nutmeg. Set in pan of water and bake until set.

Mrs. Orville Berg

QUICK DATE PUDDING

½ c. sugar (white)
 1 c. flour
 2 t. baking powder
 1 t. salt
 Sift together and add:
 ½ c. chopped raisins
 ½ c. dates, cut up
 ½ c. milk
 1 t. vanilla

Grease pudding pan. Pour the following sauce on top of batter:

1 c. brown sugar
 2 c. boiling water

Bake 30 to 40 min. in a moderate oven. As pudding bakes this sauce mixes with the pudding. Serve with whipped cream or ice cream.

Agnes Bilden

Mrs. Loren Olson

Mrs. Marilyn Hemmesath

CHOCOLATE LUSH

I.

1 c. flour
 ¾ c. sugar
 2 t. baking powder
 ½ t. salt
 ½ c. milk
 1 t. vanilla
 1 sq. chocolate

Mix all together except chocolate in bowl, like a cake. Melt the chocolate and add to the other ingredients.

II.

¾ c. white sugar
 ¾ c. brown sugar
 4 T. cocoa

Mix and sprinkle on top of part one. Pour 1½ c. boiling water over the mixture. Bake in 8x8 inch pan at 350° for 45 min.

Mrs. Alvin Erickson

Variation:

Substitute 2 T. cocoa and 2 T. melted butter for chocolate. Add ½ c. nuts.

Mrs. George Frieden

HOT FUDGE PUDDING

1 c. flour
 2 t. baking powder
 ¼ t. salt
 ¾ c. sugar
 2 T. cocoa
 ½ c. milk
 2 T. butter
 1 c. nuts

Mix this together. It will be real thick. Pour into a pan and cover with this sauce.

1 c. brown sugar
 ¼ c. cocoa
 1¾ c. hot water

Pour this hot mixture over the dough and bake at 350° for about 45 min. Serve with cream while warm.

Mrs. Hubert Cummings

MINT BAR SQUARES

Crush ½ lb. Oreo chocolate cookies. Put in 9x13 inch pan. Save a little for top. Whip ¾ pt. cream. Add 24 marshmallows, cut up. ½ pkg. mint candies, crushed. Fold in whipped cream. Let stand overnight or until set.

Mrs. Henry Anderson

ELDERBERRY DUMPLING (Clump)

About 6 bunches elderberries, wash, leaving them on stems. Cook in 1 qt. water until juice is purple. Take out stems and add 6 or 8 apples cored and sliced. Add 1 c. sugar, taste, may need more sugar. Cook until apples are done. Add dumplings made from: 1 c. Bisquick and milk, or your favorite dumpling recipe. Have juice boiling and drop by teaspoonful into juice. Cover tightly and cook slowly for 15 min. Serve with juice over dumplings.

Mrs. Kenneth Blockhus

ICE BOX DESSERT

12 graham crackers, crushed (6 in bottom of pan)
 1 c. powdered sugar
 ¼ c. melted butter
 2 egg yolks *1 small can Hershey chocolate syrup*
 24 marshmallows, cut
 ½ c. nut meats, chopped

Fold in beaten whites. Put all in pan and cover with rest of cracker crumbs. Chill. Serve with whipped cream.

Mrs. Emma Gunderson

MARSHMALLOW ROLL

- 32 marshmallows
- ¼ c. water
- ½ c. Eagle Brand sweetened condensed milk
- ½ c. chopped nuts
- ½ c. chopped dates
- 2½ c. graham cracker crumbs

Cut marshmallows in quarters and put in mixing bowl. Add water. Add milk, nuts and dates. Blend well, then add cracker crumbs, blend thoroughly. Form into roll, about 6 inches long and 3 inches in diameter. Cover with waxed paper. Chill in refrigerator about 12 hrs. or longer. Cut in slices and serve with whipped cream.

Mrs. Orville Berg

BAKED LEMON PUDDING

- ½ c. sugar
- 5 T. sifted flour
- ¼ t. baking powder
- ⅓ t. salt
- 2 eggs, separated
- 1½ T. melted butter
- 3 T. lemon juice
- 1 c. milk

Sift ¼ c. sugar with flour, baking powder and salt. Stir in sifted dry ingredients and beat until smooth with hand beater or electric beater. Beat egg whites until quite stiff, then gradually add remaining ¼ c. sugar, while continuing to beat until stiff. Fold into first mixture, pour into greased or oiled 1-qt. casserole and place in pan of warm water. Bake in a moderately hot oven of 375° for 45 min. or until firm on top and nicely browned. As the pudding bakes, it separates into a thin bottom layer of lemon sauce with a thick, fluffy cake-like layer on top. Serve cold. Serves 4.

Mrs. Irene Speece

RICE-COCONUT CASSEROLE

- ¾ c. rice
- 4 c. milk
- ⅓ c. sugar
- ½ t. salt
- Coconut

Mix the ingredients in a 2 qt. casserole. Top with as much coconut as desired. Bake in a 350° oven for approximately 50 to 60 min., or until thickened.

Mrs. Alphie Thorson

CHERRY PUDDING

- 1 c. flour
- 1 c. sugar
- 1 t. soda
- ½ t. salt
- 1 c. pie cherries
- 1 T. liquid shortening
- 1 egg
- ½ c. walnuts

Sift flour, sugar, soda, and salt into a mixing bowl. Add other ingredients and mix well. Bake at 350° (moderate oven) in a greased baking dish (9x9) for about 25 to 30 min. Serve warm or cold with or without whipped cream or a sauce.

Mrs. James Martin

Variation:

Use 2 cups chopped apples and increase shortening to ¼ c.

Mrs. Kenneth Blockhus

TROPICAL CRUNCH

Combine and mix until size of small peas:

- 1 pkg. (8¼ oz.) coconut almond frosting mix
- 1 c. flour
- ¾ c. finely crushed soda crackers
- ½ t. soda
- ⅓ c. butter

Put in 8-inch square pan, reserving 1 c. of topping. Prepare 1 pkg. lemon pudding mix omitting ¼ c. water. Pour over crust and sprinkle with reserved crumb mixture. Bake 30 min. at 350°. Cut into squares and serve with whipped cream.

Mrs. Richard Neumann

COCONUT CRUNCH

- 1 c. flour
- ¼ c. brown sugar
- ½ c. soft butter
- 1 c. almonds, slivered
- 1 c. angel flake coconut
- 1 c. whipped cream

Mix well and spread on cookie sheet and brown. Stir now and then to prevent burning on edges. Cook 1 pkg. vanilla pudding mix. Cool both. Put ½ crumb mixture in 9 in. square pan, pudding on top, then whipped cream. Put remainder of crumbs on top.

Mrs. Arthur Helgerson

CORNSTARCH PUDDING

- 2 c. milk
- $\frac{1}{4}$ c. sugar
- 2 T. cornstarch
- $\frac{1}{4}$ t. salt
- 1 egg
- 1 T. butter
- $\frac{3}{4}$ t. vanilla

Scald $1\frac{3}{4}$ c. milk in top of double boiler. Mix sugar and cornstarch together. Add the $\frac{1}{4}$ c. of milk that is left over to the sugar and cornstarch mixture. Add salt. Add this to scalded milk and cook with cover on for about 10 min. Beat egg. Take part of cornstarch mixture and mix in egg, stirring quickly. Add this to the rest of the cornstarch mixture and cook for about 1 min. Remove from heat. Add butter and vanilla. Serve with sliced bananas, fresh or canned fruit. Can be used as pie filling also.

Inga Hanson

CARMEL BREAD PUDDING

- 1 c. brown sugar, firmly packed
- 4 slices buttered bread
- 2 eggs
- 2 c. milk
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ t. vanilla

Place brown sugar in top of double boiler. Add 4 slices of bread that have been generously buttered and then diced. DO NOT STIR. Beat eggs with a fork and to them add milk, vanilla and salt. Pour this mixture over the bread and sugar mixture. DO NOT STIR. Cover and cook for 1 hr. To remove pudding, run a knife around the edge and then turn out onto a serving dish. Serve plain or with whipped cream. This can be mixed ahead, put top of boiler in refrigerator with ingredients in it.

Mrs. Orvin Olson

YELLOW CAKE LEMON DESSERT

- 1 pkg. yellow cake mix
- 1 pkg. lemon Jello
- 1 c. water
- 2 eggs
- 2 T. Mazola oil (scant)

Bake as direction on cake box. When baked prick all over with fork to the bottom of pan then pour this mixture over the cake. 2 c. sugar and juice from 2 lemons.

Mrs. Harry Helgerson

DATE PUDDING

$\frac{1}{2}$ c. dates, cut up and sprinkle with 1 t. soda. Pour over this 1 c. boiling water. Let stand until cool.

- 1 c. sugar
- $1\frac{1}{8}$ c. flour
- 1 heaping T. butter
- 1 t. baking powder
- 1 egg
- $\frac{1}{2}$ c. nuts

Mix with above and bake in moderate oven 30 min. When baked put on the following sauce:

- $\frac{1}{2}$ c. sugar
- $\frac{3}{4}$ c. water
- $\frac{1}{2}$ c. dates

Boil until thick. Serve with whipped cream.

Mrs. Signa A. Friedrichs
(Signa Larson)

Variation:

Use $1\frac{1}{2}$ c. flour and $\frac{1}{2}$ t. baking powder.

Mrs. Norman Amundson

CHOCOLATE DELIGHT DESSERT

- $\frac{1}{2}$ c. graham cracker crumbs
- $\frac{1}{2}$ c. softened butter or margarine
- $1\frac{1}{4}$ c. sifted confectioner's sugar
- 3 eggs
- 2 1-oz. squares unsweetened chocolate, melted
- 1 t. vanilla
- $\frac{1}{2}$ c. chopped California walnuts

Sprinkle all except 1 T. crumbs in qt. refrigerator tray. Cream butter and sugar together till fluffy; add eggs one at a time, beating well after each addition. Cool chocolate and add with vanilla to creamed mixture. Add nuts, then spread over crumbs, topping with remaining crumbs. Chill several hours or freeze till firm. Cut into pie shaped wedges. Makes 6 servings.

Mrs. Quinton Olson

GRAHAM CRACKER DELIGHT DESSERT

- $1\frac{1}{4}$ c. milk
- $1\frac{1}{4}$ c. sugar
- 5 eggs

Separate eggs, mix yolks with milk and sugar, bring to a boil, remove from stove and add one pkg. lemon Jello. Let cool. Then add beaten egg whites and 1 c. Dream Whip (whipped). Put between graham cracker crust.

Mrs. Dennis Rear

MOTHER'S BAKELESS CAKE

- 1 c. sugar
- ½ c. butter
- 2 eggs
- 1 c. crushed pineapple
- 3 T. cream
- 1 c. nutmeats
- 2 boxes red Jello
- Graham crackers

Cream butter and sugar. Add slightly beaten egg yolks, pineapple, nuts and cream. Fold in stiffly beaten egg whites. Put a layer of whole graham crackers in bottom of large pan. Spread mixture on and place another layer of crackers on top. Dissolve 2 boxes of red Jello; add a little sugar. When it begins to set pour on top of crackers. Put in refrigerator to set. Top with whipped cream or serve plain.

Mrs. Millard Bilden
Mrs. Ole Reierson
Mrs. James Hoeg
Diann Bilden

DATE PUDDING

- 1 c. dates, cut up, ½ t. soda, pour 1 c. boiling water over dates and soda.
- 1 c. sugar
- 1 T. butter
- 1 egg
- 1½ c. flour
- 1 t. baking powder
- 1 c. chopped nuts

Cream sugar and butter and add egg, beat well. Take some of the liquid off dates and alternate with flour and baking powder, which has been sifted. Add dates, vanilla and nuts. Pour into greased 8x11 in. pan. Bake in moderate oven 35 to 40 min.

Mrs. Clifford Olson

STRAWBERRY CHIFFON DESSERT

Make graham cracker crust and press into loaf pan, size 9x13 in. Chill.

Filling:

- 2 egg whites
 - 1 T. lemon juice
 - 1 c. sugar
 - 1 pkg. frozen strawberries
- Beat from 15 to 20 min. on medium speed.
- Beat 1 pkg. Dream Whip. Add to mixture and beat a few minutes longer. Pour into graham crust and freeze.

Mrs. Richard Vagts
(Lavanda Olson)

QUICK DESSERT

- 1 can pie filling
 - 1 box Jiffy cake mix
 - ½ stick butter or margarine
 - chopped nuts (optional)
- Put pie filling in small cake pan (8x8). Sprinkle dry cake mix over pie filling. Melt butter and pour over all. Chopped nuts on top if desired. Bake in a 350° oven for 40 min. or until slightly brown on top.

Mrs. Rose Olson
Mrs. Harlan Blockhus
Mrs. Lyle Olson

STRAWBERRY MERINGUE CAKE

- 1 pkg. yellow cake mix
 - 1⅓ c. orange juice
 - 4 egg yolks
 - 1½ t. grated orange peel
- Combine and beat 4 min. at medium speed on mixer.

- 4 egg whites
- ¼ t. cream of tartar
- 1 c. sugar

Beat whites with cream of tartar to soft peaks, add sugar gradually. Spread meringue evenly over batter. Bake at 350° for 35 min. Cool. Cut in squares, serve with whipped cream and fresh strawberries.

Mrs. Edwin Loftsgard

LEMON CHOCOLATE DESSERT

(Easy on calories)

- 1 (14½ oz.) can evaporated milk (chill overnight)
- 1 (3 oz.) pkg. lemon Jello
- ¾ c. sugar
- 1½ c. boiling water
- 3 T. lemon juice
- 1 T. grated lemon rind
- 25 thin chocolate wafers, crushed fine
- ¼ c. melted butter

Mix gelatin and sugar; dissolve in boiling water. Chill until almost set. Add lemon juice and rind. In large bowl whip milk until it resembles soft whipped cream. Add gelatin mixture and continue whipping for about 2 min. In 13x9x2½ inch pan place the wafer crumbs, reserving about 1 T. for top. Add butter, mix and press firmly in bottom of pan. Pour in gelatin mixture and sprinkle top with remaining crumbs. Refrigerate until set. Serves 15 to 18.

Mrs. Martin Amundson
Myrtle Peterson

STRAWBERRY DESSERT SWIRL

1 c. graham cracker crumbs
1 T. sugar
 $\frac{1}{4}$ c. melted butter
2 c. sliced fresh strawberries
2 T. sugar
1 3-oz. pkg. strawberry gelatin
1 c. boiling water
 $\frac{1}{2}$ lb. marshmallows
 $\frac{1}{2}$ c. milk
1 c. whipping cream, whipped
Mix crumbs, sugar and butter. Press firmly over bottom of 9x9x2 inch baking dish. Chill until set. Sprinkle sugar over fresh berries, let stand $\frac{1}{2}$ hr. Dissolve gelatin in boiling water. Drain strawberries, reserving juice. Add water to juice to make 1 c.; add to gelatin. Chill until partially set. Meanwhile, combine marshmallows and milk, heat and stir until marshmallows melt. Cool thoroughly, then fold in whipped cream. Add berries to gelatin, then swirl in marshmallow mixture to marble. Pour into the crust; chill until set. Cut in 9 or 12 squares. May use 10-oz. pkg. of frozen sliced strawberries in place of fresh berries.

Mrs. Clara M. Helgerson
(Clara Gunderson)

GLORIFIED RICE

1 pkg. lemon Jello
1 c. boiling water (cool)
 $1\frac{1}{2}$ c. cooked rice (boiled in water)
 $\frac{3}{4}$ c. pineapple, drained
 $\frac{1}{4}$ c. powdered sugar
 $\frac{3}{4}$ c. cut marshmallows
1 c. cream, whipped
Nuts if desired.

Mrs. Emma Gunderson

GLORIFIED RICE

2 pkgs. orange Jello
3 c. hot water
2 c. cooked rice
16 to 20 marshmallows
1 can crushed pineapple, drained (1 lb.)
 $\frac{1}{2}$ c. chopped unpeeled apples
2 T. lemon juice
Whip 1 envelope Dream Whip
Dissolve gelatin in hot water. Stir in rice and marshmallows slightly melted. Add pineapple juice. Chill. Stir in apples, crushed pineapple and lemon juice. Chill until nearly set. Fold in Dream Whip.

Agnes Bilden

STRAWBERRY DESSERT

1 pkg. strawberry Jello
1 c. boiling water
1 pkg. frozen strawberries
1 c. whipped cream
Dissolve Jello in boiling water. Add frozen strawberries and whipped cream. Then break up an angel food cake in small pieces and put in bottom of pan pour Jello mixture over the cake pieces and let set until firm. Cut into squares and serve.

Mrs. George Lauer
Agnes Bilden

Substitutes that may be used with the whipped cream and cake are:

Orange Jello and Mandarin oranges
Lime or lemon Jello and pineapple
Raspberry Jello and raspberries
Mrs. Charles Thorson

HERSHEY BAR DESSERT

$\frac{3}{4}$ c. milk
18 marshmallows
6 Hershey bars (with almonds)
 $1\frac{1}{2}$ c. whipping cream
27 graham crackers (rolled fine)
 $\frac{1}{2}$ c. butter
 $\frac{1}{3}$ c. sugar
Melt marshmallows in the milk. Add Hershey bars. Cool. Melt butter, mix together with graham crackers and sugar as you do for pie crust. Line 9x13 in. pan with crackers, reserving some for top. Whip cream and whip together with the marshmallow mixture. Pour over crackers and sprinkle crumbs on top. Chill.

Mrs. Charles Thorson
Mrs. Glen Reiersen
Mrs. Ole Reiersen

ICE CREAM CREATIONS

Snowballs:

Roll balls of ice cream in flaked coconut or chopped nuts. Top with chocolate sauce, canned crushed pineapple or canned whole cranberry sauce stirred with fork.

Funny Face:

For each serving, set ball of vanilla ice cream on chocolate covered doughnut. Add raisin for nose, semisweet chocolate pieces for eyes, cinnamon candy for mouth, and ice cream cone for cap.

Mrs. Leo Griebenou
(Leona Lyngaas)

ANGEL FOOD DESSERT

- 1 large angel food cake
- 1 pt. whipping cream
- 2 eggs
- 1 c. sugar
- 1 t. vanilla
- 1 c. warm milk
- 1 envelope unflavored gelatine
- 1 c. chopped nuts

drained maraschino cherries

Whip cream. Add beaten egg yolks and sugar. Add vanilla and stiffly beaten egg whites. Dissolve gelatine in a little of the milk (cold) and then add remainder of the milk (warmed). When cool add to the cream and egg mixture. Break cake into small pieces and spread over bottom of large cake pan. Pour mixture over cake and cover top with nuts and small pieces of cherries. Chill. This may be made the day before serving. Makes 12 large servings.

Mrs. Frank Stunes
(Helen Paulson)

CHOCOLATE LUSH DESSERT

- 1 angel food cake
- 4 eggs, separated
- 1 t. vanilla
- 1 c. whipping cream
- 1 pkg. Dream Whip
- 1½ c. chocolate chips.

Divide cake in half and break into chunks and put into large buttered cake pan. Melt chocolate chips. Remove from heat. Add beaten egg yolks. Fold in beaten egg whites. Fold in whipped cream, Dream Whip and vanilla. Pour half of this mixture over cake. Add remaining cake (broken into chunks) and top with remaining mixture. Garnish with nut meats and chill.

Mrs. Norris Reierson

CHOCOLATE ICE CREAM DESSERT

- 3 oz. chocolate
- 2 c. powdered sugar
- ½ c. butter
- 3 eggs, beaten
- 1 c. nutmeats
- 1 t. vanilla

Melt chocolate over hot water. Cream butter and powdered sugar. Add eggs, chocolate, vanilla and nutmeats. Crush 15 graham crackers, spread half on bottom of pan, next the chocolate mixture then ½ gal. ice cream. Spread top with graham cracker crumbs.

Mrs. Arthur Helgerson

FROZEN MACAROON DESSERT

- 4½ c. bakery macaroons (1½ doz.)
- 1 c. whipping cream
- 1 t. vanilla
- 3 T. sugar (scant)
- 1 c. chopped nuts
- 1 pt. lime sherbet
- 1 pt. orange sherbet

Break up macaroon. Whip cream; add vanilla sugar and pinch of salt. Fold in nuts and macaroons. Spread ½ mixture in bottom of pan. Spoon sherbet alternately into pan. Spread remaining mixture on top and freeze.

Mrs. Ed Kozelka

ICE CREAM DESSERT

- 1 pkg. lemon Jello
- 1 c. boiling water
- Mix Jello and water. Let it start to set. Mix in:
- 1 pt. vanilla ice cream (soft)
- 1 small can drained crushed pineapple
- 1 small can maraschino cherries (cut up)
- ½ c. chopped pecans

Mrs. Harry Helgerson

Variation:

May be poured over angel food cake pieces.

ORANGE TAPIOCA PUDDING DESSERT

- Cook until thick, then cool real well;
 - 1 pkg. orange tapioca pudding mix
 - 2 c. milk
 - Add: 1 c. small marshmallows
 - 1 c. mandarin oranges, drained
 - ½ pt. cream, whipped
- Refrigerate.

Mrs. Richard Neumann

BROWN ANGEL

(A quick dessert)

Frost an angel cake with 2 c. thick dairy Sour Cream. Sprinkle with 1½ c. brown sugar and chill well before slicing.

Mrs. Alvin Erickson

Do all the good you can; to all the people you can; in all the ways you can; as often as you can; and as long as you can.—Charles H. Spurgeon.

CREAM CHEESE TARTS

10 oz. cream cheese
2/3 c. shortening or butter
2 2/3 c. flour
1/2 t. salt

Blend cheese and shortening. Add flour and salt. Chill. Roll thin between wax paper. Cut into rounds (2 1/2 in.) or squares. Place on each cut out a dab of preserves, pie filling, or any fruit thickened. Pinch corners together. Bake 400° 15 min.

Mrs. E. W. Hilgemann

Variation

Place cut outs in small dixie cups, bake in muffin pans.

Filling: 1 T. butter

1 egg
1/8 t. salt
3/4 c. brown sugar
1 t. vanilla
2/3 c. broken pecans

Fill shells, bake 325° oven for 20-25 min.

Elizabeth Skarshoug

RHUBARB RINGS

Dough:

2 1/4 c. flour
4 t. baking powder
1/3 c. cream
2/3 c. milk
1/2 t. salt

Mix. Roll to 1/4 in. thick. Spread 3 c. diced rhubarb, roll up. Cut in 1 1/2 in. slices, place in buttered pan. Cover with cooked syrup: 1 1/2 c. sugar, 1 1/4 c. water. Bake 30 min. in 400° oven.

Mrs. Richard Neumann

BLUEBERRY FLUFF

22 graham crackers
2 T. sugar
1/2 c. butter
1/4 t. cinnamon

Crush crackers and mix with butter, sugar and cinnamon. Reserve 1/4 of crumbs for top. Pat in 9x12 in. pan. Melt 20 marshmallows (1/2 lb.) in 1/2 c. milk. Cool, but not set. Fold in 1 c. cream, whipped or (1 pkg. dream whip). Put half of marshmallow mixture on graham cracker crust. Take one can blueberry pie filling, 1/4 t. lemon flavoring or lemon juice, dash salt, stir well. Spread over marshmallow mixture. Add rest of mixture. Top with reserved crumbs. Chill. Cut in squares. Serves 15.

Myrtle J. Peterson

STRAWBERRY DESSERT

1/2 c. butter or oleo, 1 c. flour, 3/4 c. hickory nutmeats and 1/4 c. brown sugar. Mix this together as you would pie crust and bake for 15 min. at 350° in a 8x12 inch pan.

2nd layer:

Heat until dissolved in a double boiler, 30 marshmallows, 2/3 c. milk. Cool. Add 1 pkg. whipped Dream Whip.

3rd layer:

Dissolve 1 pkg. (family size) strawberry Jello in 2 c. boiling water. Fold into this 1 box frozen strawberries. When this is cool put on top of 2nd layer. (Canned sliced peaches and peach Jello can be used.)

Mrs. Orvin Olson
(Opal Larson)

PINEAPPLE DESSERT

Crush 15 graham crackers. Save a small amount of the crushed crackers for top. Line a flat pan with the crushed crackers (8x12x2). Mix 1/2 c. butter, 2 c. powdered sugar and 2 eggs. Beat 5 min. and pour over crackers. Drop mixture on with spoon and spread carefully. Whip 1/2 pt. of whipping cream. Fold in large can of crushed pineapple that has been drained, 1/2 small jar maraschino cherries, chopped, 1/2 pkg. of finely-cut marshmallows and 1/4 c. sugar. Pour over butter and sugar mixture in the pan and top with crushed graham crackers and chopped walnuts. Chill in refrigerator overnight.

Mrs. Ben Erickson

BLACKBERRY FLUMMERY

2 c. blackberries (canned or frozen)
1 c. juice
3 T. cornstarch
1/4 t. salt
1/4 c. sugar
2 T. lemon juice
2 T. butter
1/2 c. cream, whipped
2 T. sugar

Drain juice from berries, combine 1 c. juice and cornstarch in heavy saucepan stirring until smooth. Cook until thick over low heat. Remove; stir in remaining ingredients. Fold in berries. Top with whipped cream. Raspberries or boysenberries may be substituted.

Mrs. Randine Hanson

Pies

"The Lord is my light and my salvation; whom shall I fear? The Lord is the strength of my life, of whom shall I be afraid?" Psalm 27:1

ONE CRUST RHUBARB PIE

3 c. chopped rhubarb
½ c. sugar
2 T. flour
pinch of salt
2 egg yolks (well beaten)
½ c. sugar
2 T. cream

Add ½ c. sugar, flour and salt to rhubarb. Beat egg yolks and add ½ c. more sugar and cream. Add this to rhubarb mixture. Beat 2 egg whites until stiff and fold into rhubarb mixture. Pour into unbaked pie shell and bake 325° for 45 min.

Mrs. Rose L. Olson

RHUBARB CREAM PIE

1½ c. sugar
3 T. flour
½ t. nutmeg
1 T. butter or margarine
2 well beaten eggs
3 c. chopped rhubarb

Blend sugar, flour, nutmeg, and butter. Add eggs; beat smooth; pour over rhubarb in 9 inch pastry lined pan. Top with lattice type crust. Bake 10 min. 450° then reduce heat to 350° for 30 min. more.

Mrs. Quinton Olson

RHUBARB PIE

2 c. chopped rhubarb
1¼ c. sugar
Cook rhubarb and sugar (do not add water). Stir in 1 pkg. raspberry Jello while still hot. Let set until cool. Whip 1 large can Carnation milk that has been chilled. Add 1 T. lemon juice. Add Jello mixture to whipped cream and pour into baked pie shell. Chill for several hours.

Agnes Bilden
(Irene Halverson)
Mrs. Clarence Ruroden

MRS. H. H. GROTH'S RHUBARB PIE

1 c. rhubarb, chopped fine
2 egg yolks
½ c. sugar
2 T. flour
Pour boiling water over chopped rhubarb, set 5 min., drain. Mix. Flavor with lemon juice, one crust. When baked, top with meringue from 2 egg whites.

RHUBARB CHIFFON PIE

CRUST:

1 c. uncooked rolled oats
½ c. butter, melted
½ c. brown sugar
½ c. coconut

Toast rolled oats at 350° for 5-6 min. Mix with other ingredients and pack firmly on sides and bottom of 9 inch pie pan.

FILLING:

3½ to 4 c. rhubarb
¼ c. water
⅓ to ½ c. sugar
1 envelope unflavored gelatin
¼ c. cold water
1 c. whipping cream
¼ c. sugar

Cook rhubarb, ¼ c. water and ½ c. sugar until tender (8 to 10 min.) Soften gelatin in ¼ c. water and add to hot mixture. Cool until partially set. Whip cream, add sugar, beat stiff. Fold in rhubarb mixture. Put in crust and chill.

Mrs. Charles Thorson

LAST MINUTE APPLE PIE

Roll crust larger than pie tin
Slice into crust 5 c. apples
Mix and shake into apples:

¾ c. sugar
4 T. flour
¼ t. salt
½ t. cinnamon

Pour over all 1 c. cream
Flip crust edges toward center
Bake 40 to 50 min. 400°.

Mrs. Almer Amundson

PAPER BAG APPLE PIE

3 or 4 large baking apples
½ c. sugar
2 T. flour
1 t. nutmeg (scant)
2 T. lemon juice

Prepare apples for pie and put in a large bowl, combine with flour, sugar and sprinkle lemon juice over the top. Put in a 9 inch unbaked pie shell.

TOPPING:

½ c. sugar
½ c. flour
½ c. butter or margarine

Mix topping and put on top of prepared apples. Place pie in a heavy paper bag, cover loosely, fasten with a paper clip. Bake 1 hr. 425°.

Mrs. Clarence Ruroden

PIE WITHOUT PASTRY

- 5 c. pared sliced apples
- 1 t. lemon juice
- $\frac{3}{4}$ c. sugar
- $\frac{1}{4}$ t. cinnamon
- $\frac{1}{2}$ c. flour
- $\frac{1}{8}$ t. salt
- 4 T. butter
- $\frac{2}{3}$ c. grated American cheese

Arrange sliced apples in 9 inch pie pan. Sprinkle with lemon juice and $\frac{1}{4}$ c. sugar. Mix remaining ingredients to form coarse crumbs. Add cheese, stir just enough to mix through crumbs. Bake 350° about 40 min. or until apples are done. Cool before cutting.

Mrs. Elmer Larson

PEACH PIE

- 1 baked pie shell
- 4 peaches, sliced
- 1 c. sugar
- 3 T. cornstarch

Cook the sugar, cornstarch and peaches until thick and clear, stirring constantly. Place 4 more fresh, sliced peaches in the baked pie shell and place the cooked mixture over them.

TOPPING:

Cook for 2 min. or until glossy, $\frac{1}{2}$ c. butter and $\frac{1}{2}$ c. brown sugar. (don't cook over 2 min.) Stir in $\frac{1}{2}$ c. chopped nuts and 1 c. corn flakes. Pour out on waxed paper to cool. Crumble and place on pie. Garnish with whipped cream.

Mrs. Don Heins

SOUR CREAM PEACH PIE

- 1 c. sour cream
- 2 T. flour
- 1 c. sugar
- 1 egg, beaten
- 1 c. sliced fresh peaches
- 1 t. vanilla
- salt

Place in unbaked pie shell. Bake for 15 min. 400° then reduce heat to 350° and bake 30 min. more. Mix together and sprinkle over the top of the pie:

- $\frac{1}{3}$ c. flour
- $\frac{1}{3}$ c. sugar
- cinnamon
- $\frac{1}{4}$ c. melted butter

Place in 450° oven for additional 10 min.

Mrs. Fern Gericke
(Fern Buraas)

OPEN FACED FRUIT PIES

Rhubarb:

Spread about $1\frac{1}{2}$ c. diced rhubarb into unbaked pie shell.

Pour over fruit one of the following mixes:

No. 1—1 c. cream, 1 c. sugar, $\frac{1}{4}$ c. flour or

No. 2—1 c. milk, 1 c. sugar, 2 beaten eggs

Bake at 400° for 5 min. Reduce heat. Bake until done.

No. 2 requires lower temp.

Strawberry, raspberry, peach, apple pies—use same varied with cinnamon or nutmeg.

PINEAPPLE-APRICOT PIE

- 2 c. dried apricots
- 2 c. water
- $\frac{2}{3}$ c. sugar
- pinch of salt
- 1 T. quick-cooking tapioca
- 2 T. lemon juice
- 2 c. pineapple pieces (drained)
- Pastry for 2 crust pie
- butter

Simmer apricots in water until tender. Cool and drain; reserve 2 T. of the syrup; add sugar and salt. Mix reserved syrup with tapioca and lemon juice and let stand a few minutes, add the fruits, pour into pastry-lined pie pan, dot with butter. Adjust the top crust and bake about 45 min. 400°. Adjust the oven temp. for glass pie pan.

Mrs. Duane Palas
(Doris Johnson)

SODA CRACKER PIE

- 14 soda crackers, rolled fine
- 3 egg whites
- 1 c. sugar
- $\frac{1}{2}$ c. chopped walnuts
- $\frac{1}{2}$ t. baking powder
- $1\frac{1}{2}$ t. vanilla

Beat egg whites stiff, fold in sugar, vanilla. Fold in cracker, baking powder and nuts. Bake in well greased 9 in. pie plate 30 min. 350°.

Topping: Beat 1 c. whipping cream until stiff. Fold in 1 box frozen strawberries, well drained. Spread over pie, refrigerate 4 hrs. or more. Add a drop of red food coloring if desired.

Mrs. Lyle Olson
Mrs. George Friden
Andine Vasby

CREAM PEACH PIE

8 to 10 peeled quartered peaches
½ c. sugar
½ t. nutmeg
1 egg, beaten
2 T. cream
Mix and place over peaches
½ c. flour
¼ c. brown sugar
¼ c. butter
Mix together and place over pie and
bake.

Mrs. Oscar Baker

APPLE MACARON PIE

4½ c. peeled apples
½ c. sugar
1 T. flour or tapioca
½ t. cinnamon
¼ t. salt
2 T. butter
Blend all and add apples. Bake in
unbaked pie shell 400° until apples are
done.

Top with this when pie is baked.

1 beaten egg
½ c. sugar 1 c. angel flaked coconut
pinch of salt. Bake 30 min. or more
at 325°.

Mrs. Clarence Peterson

PEACH CREAM PIE

Place a layer of whipped cream, about
a cup sweetened, in baked pie shell. Put
on a layer of sliced fresh peaches. On
top of this put this boiled custard:

1 c. brown sugar
1 T. each flour, cornstarch
1 c. water
1 T. each vinegar, and butter
Boil together until clear and thicken-
ed. Chill. Serve.

Mrs. Verne Hovden

CANDY BAR PIE

20 single graham crackers, rolled fine
¼ c. soft butter
¼ c. sugar
Combine, press into 9 in. pie pan,
bake 375° for 8 min.

FILLING:

Melt 6 plain 5c chocolate hershey bars
with ½ c. milk, 16 large marshmallows
in double boiler. Stir to blend, cool.
Fold in 1 c. whipping cream. Place in
crumb crust. Top with whipped cream.

Mrs. Agnes Larson

DATE CHIFFON PIE

CRUST:

1 c. sifted flour
½ t. salt
½ c. shredded American sharp cheese
4 T. water
Line 9 inch pan and bake 8 to 10
min.

DATE FILLING:

1½ c. dates (cut up and boiling water
poured over to soak)
½ c. broken pecans
1 envelope gelatin (dissolved in ¼ c.
cold water)
¼ c. sugar
½ c. orange juice
⅓ c. lemon juice
2 egg yolks, beaten
1 small can condensed milk (½ c.)
2 egg whites
¼ c. sugar
Blend ¼ c. sugar, orange juice and
lemon juice in sauce pan, bring to a
boil over low heat, add beaten egg yolks,
continue cooking till it coats a spoon.
Cool. Add milk and chill till ready to
jell.

Beat egg whites with dash of salt to
form peaks — add ¼ c. sugar and beat
till stiff. Drain dates and blend with
chilled gelatin mixture — add nut meats
and fold in egg whites. Pour into baked
pie shell and chill 2 hr.

Mrs. Ruth Gorsuch

PEACH PIE

Mix: let stand 15 min.

4 c. peaches
½ c. sugar
2 T. minute tapioca
1 t. lemon juice

Mix: ½ c. flour
¼ c. brown sugar
½ c. pecans
¼ c. margarine

Put ½ of brown sugar mixture in un-
baked pie crust. Place peach mixture on
it, place remaining crumb mixture on
top. Bake 450° 10 min. reduce to 350°
until pie is baked.

Mrs. Jim Neuhring
Mrs. Arthur Helgerson

SODA CRACKER PIE

Boil 1½ c. water and 1½ c. sugar, 1¾
t. cream of tartar for 2 min. Add 20
white soda crackers, cook 1 min. more.
Add ½ t. cinnamon, and ½ lb. butter.
Bake in unbaked pie shell, 30 min. 400°.

Mrs. Richard Neumann

CHOCOLATE CHIP PIE

14 graham crackers
¼ c. melted butter
¼ c. sugar
Mix and place in pie pan.
16 large marshmallows
¼ c. chocolate chips (grind)
1 c. whipping cream
½ c. milk
Heat milk and add marshmallows.

Cool. Add chocolate chips and whipped cream. Cool.

Mrs. Norman Leiran

SMOOTH PUMPKIN PIE

2 eggs slightly beaten
1 lb. can pumpkin (2 c.)
¾ c. sugar
½ t. salt
1 t. cinnamon
½ t. ginger
¼ t. cloves
1½ c. evaporated milk or light cream
Mix and pour into unbaked pie shell (9 inch).

Mrs. Arthur Amundson

PUMPKIN PIE

2 eggs
1 c. pumpkin
1 c. sugar
1 t. pumpkin pie spice
1 t. cinnamon
½ t. nutmeg
½ t. salt
1 c. milk

Place all ingredients in a bowl and mix. Pour into unbaked pie shell and bake in mod. oven.

Mrs. Clifford Olson

PUMPKIN PIE

2 c. pumpkin
1½ c. brown sugar
1 t. cinnamon
½ t. ginger
¼ t. allspice
½ t. salt
2 T. flour
3 eggs
1½ c. milk
¾ c. cream (or evaporated milk)
1 t. vanilla

Mix spices, flour, salt and sugar. Add pumpkin, and slightly beaten eggs, milk, cream and vanilla. Bake at 350° until firm. Makes two 8 or 9 inch pies.

Mrs. Charles Thorson

PUMPKIN PIE

1½ c. cooked pumpkin (canned)
¾ c. sugar
½ t. salt
½ t. ginger
1 t. cinnamon
¼ t. nutmeg
1 t. burnt sugar flavoring
3 eggs beaten slightly
1¾ c. milk

Blend pumpkin, sugar, salt, spices and flavoring together. Beat eggs and add milk, add to pumpkin mixture. Pour into pastry-lined pan and bake for 10 min. at 450°, reduce heat to 325° and bake for 45 min. or until a knife comes out clean. Serve with whipped cream.

Agnes Bilden

Variation:

Use 1½ c. mashed carrots.

Mrs. Clarence Peterson

PUMPKIN PIE

3 eggs, beaten
¾ to 1 c. sugar
1 c. pumpkin
½ t. cinnamon
¼ t. nutmeg
½ t. salt
1½ c. milk (it is better with part cream)

Mix all ingredients and pour into unbaked 9 inch pie shell. Bake 15 min at 425°, then reduce heat 350° for 45 min. Should be done when knife comes out clean.

Mrs. Quinton Olson

Variation:

Use only 1 egg and ½ c. sugar

Mrs. Randine Hanson

PECAN PIE

Beat 3 eggs and add
1 t. vanilla
¼ t. salt
2 c. dark corn syrup
1 c. pecans

Blend the above ingredients and add 2 T. flour and 1 T. sugar. Pour into unbaked pie shell and bake 40 to 50 min. 375°.

Mrs. Fred Pfister

Variation:

Use only 1 c. white corn syrup and add ¼ c. sugar.

Mrs. Martin Amundson

PUMPKIN CHIFFON PIE

- 2 envelopes unflavored gelatin
- 1 c. milk
- 1 c. sugar
- $\frac{1}{4}$ t. salt
- $\frac{3}{4}$ t. ginger
- $\frac{3}{4}$ t. cinnamon
- 1 c. pumpkin
- 1 t. vanilla
- 1 c. cream whipped (or dream whip)
- 9 inch baked pie shell

Sprinkle gelatin over milk in saucepan to soften, then cook over low heat, stirring until gelatin is dissolved. Mix sugar, salt and spices and stir into milk. Add pumpkin and chill until partially thickened. Beat until fluffy and fold in vanilla and whipped cream. Pour into pie shell and chill until firm. For a spiced pie shell add $\frac{1}{2}$ t. ginger, $\frac{1}{2}$ cinnamon to flour when making pastry.

Mrs. Alvin Halverson

CUSTARD PIE

Beat 4 eggs and add $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ t. salt, 1 t. vanilla and 2 c. milk. Beat well. Butter a 9 inch pie plate well; set in shallow baking pan. Strain custard into plate, then sprinkle $\frac{1}{2}$ t. nutmeg over the top of custard. Pour enough hot water into baking pan to come up $\frac{3}{4}$ side of pie plate. Bake for 35 min. or until a knife comes out clean. 350°. Take it out of the water and cool, when cool slide it into baked pie shell.

Mrs. Irene Speece

PRIZE WINNER LEMON PIE

- 7 T. corn starch
- 1 $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ t. salt

Mix this thoroughly in sauce pan. Add 1 $\frac{1}{2}$ c. hot water and cook over high heat in double boiler, stirring constantly until thick and clear. Remove from heat and add 2 beaten egg yolks, return to stove and cook at low heat stirring constantly for 5 min. Take off heat and add $\frac{1}{2}$ c. lemon juice and 2 T. butter, cool and pour in baked pie shell. Top with meringue made of 2 egg whites, 4 T. sugar and a little lemon juice.

Mrs. Harry Yauslin
(Helen Ostlie)

Variation:

Reduce sugar to 1 c. sugar and 1 c. boiling water and juice of 1 lemon.

Mrs. Ernest Gulsvig

PECAN PIE

- 3 large eggs
 - 1 c. brown sugar
 - $\frac{3}{4}$ c. dark Karo
 - 2 T. butter
 - 2 T. flour
 - 1 small can evaporated milk
 - 1 t. vanilla
 - 1 c. pecans, chopped
- Blend eggs and brown sugar with mixer, add rest of ingredients and blend well. Place in unbaked pie shell and bake 50 min. 300°.

Elizabeth Skarshoug

PECAN PIE

- 3 eggs
- $\frac{2}{3}$ c. sugar
- $\frac{1}{3}$ c. melted butter or margarine
- dash of salt
- 1 c. dark corn syrup
- 1 c. pecans
- 1 t. vanilla

Beat eggs thoroughly with sugar, salt, melted butter and syrup and add pecans. Pour into unbaked pie shell. Bake in slow oven 300° for 1 hr. or until done.

Mrs. George Frieden
Clara M. Peterson

OATMEAL PIE

- 3 eggs
 - $\frac{3}{3}$ c. sugar
 - 1 c. brown sugar
 - 2 T. butter
 - $\frac{3}{4}$ c. quick oatmeal
 - $\frac{2}{3}$ c. coconut
 - 1 t. vanilla
- Mix and place in unbaked pie shell. Bake 30 to 35 min 350°.

Mrs. Hubert Cummings

NEVERFAIL CUSTARD PIE

- 3 eggs
- 5 T. sugar
- 2 $\frac{1}{2}$ c. scalded milk
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ t. vanilla
- nutmeg

Beat eggs slightly, add milk, salt, vanilla and scalded milk. Mix thoroughly and pour into unbaked pie shell. Sprinkle as much nutmeg as you like on top. Bake 5 min. 450° then decrease heat to 325° and bake 30 min. more.

Mrs. Rose L. Olson

SNOW PIE

- 1 c. sugar
- 2 T. cornstarch
- 2 c. milk

Boil above ingredients until it thickens. Then fold in 2 or 3 egg whites that have been beaten stiff. Pour in baked pie crust. Serve with whipped cream.

Mrs. Ben Erickson

COCONUT CREAM PIE

- 3 T. sugar
- 2 T. cornstarch
- 2 c. milk
- 2 egg yolks
- 1½ T. butter

Cook above mixture until thick. Then add 1 t. lemon extract. Pour into baked pie shell. Cover with well beaten whites of 2 eggs, 2 T. sugar. Sprinkle top with coconut and place in oven and bake until a light brown.

Lizzie Thorson

ANGEL PIE

Pie Shell:

4 egg whites — beaten until frothy, add ¼ t. cream of tartar and beat until whites hold up in peaks, add 1 c. sugar, beat until glossy. Spread mixture in 9 inch pie pan, 1½ inch thick around edges and ½ inch thick on the bottom. Bake 1 hour at 275°. (This will rise high in pan, but will fall when cool.)

Filling:

4 egg yolks beaten till thick, add ½ c. sugar, add juice and rind of 1 lemon, cook over boiling water till thick. When custard and torte are cool whip ½ pint of whipping cream, spread a small amount over the bottom of the pie shell, whip approximately 1 T. into the custard then put in the shell, spread remaining whipping cream over the custard filling. Refrigerate 24 hours.

Mrs. Norman Koser

FROZEN LEMON PIE

- 3 egg yolks beaten
- ½ c. sugar
- 3 T. lemon juice

Cook into custard — cool. Add 1 c. cream, whipped and 1 egg white beaten and 1 T. sugar. Place in graham cracker crust.

Mrs. Jerry Trudo
(Ruth Bilden)

LEMON PIE

- 1½ c. sugar
- 1 lemon
- yolk of 4 eggs
- 4 T. cornstarch
- 2 c. hot water
- 1½ T. butter

Mix corn starch and sugar together then juice and grated rind of lemon. Add egg yolks butter and hot water last, cook in double boiler until thick. Put into baked pie crust. Cover with the whites of 4 beaten eggs and add 4 T. sugar. Brown in oven. This makes two 8 inch pies.

Mrs. Randine Hanson

LEMON CREAM PIE

- 1 c. sugar
- 5 T. cornstarch
- ¼ t. salt
- 2 c. milk
- 3 egg yolks beaten slightly
- 3 T. butter
- 1 t. grated lemon rind
- ½ c. lemon juice

One 8 inch baked pie shell

Mix sugar, cornstarch and salt. Add milk gradually and stir until smooth. Cook in double boiler until thick, about 10 min. Stir a small amount of hot mixture into egg yolks, stirring constantly. Combine with remaining hot mixture. Continue cooking about 5 min. Remove from heat, add butter, lemon rind and juice, blend thoroughly. Serve with whipped cream or meringue made from the whites.

Agnes Bilden

GROUND CHERRY PIE

- 2½ c. ground cherries
 - 3 T. flour
 - 1 c. sugar
 - ½ t. salt
 - 2 T. butter
 - 2 T. lemon juice
- pastry for 9 inch—2 crust pie

Sift flour, sugar and salt over ground-cherries until all are coated. Add butter and lemon juice. Pour into crust and adjust top crust. Bake 15 min. 400° then reduce heat to 350° and bake until crust is brown about 30 min. Before baking dent the crust — then moisten with milk or cream and sprinkle 1 T. sugar over it.

Mrs. Kenneth Blockhus

LEMON CHEESECAKE PIE

1 large pkg. cream cheese (8 oz.)
2 c. milk
1 pkg. lemon jello instant pudding
1 graham cracker crust (9 inch size)
Stir cream cheese until very soft.
Blend in $\frac{1}{2}$ c. milk until smooth. Add
 $1\frac{1}{2}$ c. milk slowly and stir. Add pudding
mix. Beat slowly with egg beater for one
min. Pour at once into cooled baked
graham cracker crust. Chill 1 hour or
until set. A few cracker crumbs may be
sprinkled on the top if desired

Mrs. William Bacon

GRANDMOTHERS DREAM PIE

1 envelope unflavored gelatin
 $\frac{1}{4}$ c. cold water
1 pt. frozen sweetened strawberries,
drained
 $\frac{1}{3}$ c. strawberry juice
 $\frac{1}{2}$ c. flaked coconut
 $\frac{1}{2}$ c. chopped nutmeats
 $\frac{1}{4}$ c. powdered sugar
 $\frac{2}{3}$ c. whipped cream or $\frac{1}{3}$ c. evapo-
rated milk and 1 T. lemon juice,
whipped
1 baked pie shell

Soften gelatin in cold water. Bring
to a boil, the strawberry juice and add
the gelatin. Cool. When it begins to jell,
whip until frothy. Add berries, coconut,
nuts. Whip the cream until very thick
and add the powdered sugar. Fold this
in to get a marble effect. Pour into pie
shell and cool thoroughly before serv-
ing.

Mrs. Enoch Mork

STRAWBERRY GLAZE PIE

Wash, stem 1 qt. strawberries, drain
well and place in baked pie shell

Glaze

2 c. berries
 $\frac{1}{2}$ c. water
1 c. sugar
3 T. cornstarch
 $\frac{1}{2}$ t. salt

Mash the berries and add $\frac{1}{4}$ c. water
and bring to a boil. Blend the sugar,
salt and cornstarch with the last $\frac{1}{4}$ c.
water. Add to boiling berries, simmer
on stove until clear and coats a spoon.
Cool. Pour glaze over berries in pie
shell. Chill for at least $2\frac{1}{2}$ hr. and serve
with whipped cream or ice cream.

Mrs. Elmer Russ

STRAWBERRY PIE

Wash and stem ripe strawberries.
Slice berries and roll in powdered sugar
and fill a baked pie shell. Top with
whipping cream. Chill.

Mrs. Ray Reierson

MOTHER'S STRAWBERRY PIE

1 c. milk
 $\frac{1}{2}$ c. sugar
2 eggs
2 T. flour
2 c. fresh sliced strawberries
1 baked pie shell

Scald the milk. Mix the sugar, flour
and beaten egg yolks and add to milk.
Cook in double boiler until thick. Set
aside to cool. Place berries in bottom
of crust and pour boiled mixture over
this. Top with meringue made from
whites of 2 eggs. Brown quickly in hot
oven.

Mrs. Elmer Larson

MOTHER'S STRAWBERRY CHEESE PIE

Line 2 large pie pans with graham
cracker crust
Cheese Filling
2 envelopes gelatin, dissolved in $\frac{1}{2}$ c.
water
3 egg yolks beaten lightly
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. milk
pinch of salt

Place all ingredients except dissolved
gelatin in sauce pan and cook over low
heat until thick, add gelatin. Set aside
to chill till ready to jell. Chill 1 12-oz.
pkg. cottage cheese (seived) which the
juice and rind of lemon has been add-
ed. Beat 3 egg whites and add $\frac{1}{3}$ c.
sugar. Whip 1 c. whipping cream. Fold
whipped cream and egg whites into
chilled mixtures. Fill 2 pie shells, re-
frigerate several hours. Top with straw-
berry filling.

Crush 1 qt. fresh strawberries, add
1 c. sugar and heat. Mix with 3 T. corn-
starch softened in $\frac{1}{2}$ c. cold water. Cook
over low heat until clear and thick. Add
fruit color to make a nice red color.
Cool. Fold in 1 qt. whole fresh berries
and spread on cheese pie. Cherry pie
filling may be used when strawberries
are not in season.

Mrs. Ruth Skarshoug Gorsuch

PRUNE PIE

- 2 c. cooked prunes
- 1 c. sour cream
- ½ c. nutmeats
- 1 c. graham cracker crumbs
- ¾ c. brown sugar
- ¼ t. salt
- ½ t. cinnamon
- 2 eggs (use whites for meringue)
- ⅓ c. prune juice

Cut cooked prunes in small pieces. Combine with nuts, crumbs, sugar, salt and cinnamon, blend well. Add sour cream, prune juice and beaten egg yolks. Mix thoroughly and pour into pie shell. Bake 40 min. 450°. Remove from oven and cover with meringue. Reduce heat to 350° and return to oven and brown—about 10 min.

Mrs. Millard Bilden

CRANBERRY PIE

- 2 c. cranberries
- 2½ T. flour
- ½ t. salt
- 2 c. sugar
- ½ c. cold water
- 2 T. butter
- ¼ t. nutmeg

Chop cranberries. Mix together flour, salt, and sugar and sprinkle 2 T. of this mixture into unbaked pie shell. Add remaining mixture to cranberries with the water. Place in pie shell. Dot with butter and sprinkle with nutmeg. Put on a lattice top and bake in hot oven 425° for 15 min. Reduce heat to 350° and bake until done, about 30 min. Top with ice cream.

Mrs. Tilpher Bilden

MY GRANDMOTHER'S MINCEMEAT

- 1 c. beef roast, ground
- 2 c. coarsely ground apples
- 1 c. raisins
- 1 c. sugar
- 1 t. cinnamon
- ½ t. nutmeg
- ¼ t. cloves
- 1 scant cup white vinegar
- 2 T. sorghum

(Save vinegar from apple pickles to use in place of white vinegar for added touch.) Combine ingredients. Mix thoroughly.

Mrs. Merrill Gunderson

MARSHMALLOW-PINEAPPLE SUPREME PIE

- 1 lb. marshmallows
 - 1 c. milk
 - ½ c. chopped drained pineapple
 - ½ c. chopped pecans
 - 1 pt. whipping cream—whipped
- Melt marshmallows in double boiler with milk, cool until very thick. Add pineapple, pecans and whipped cream. Mix well and pour into baked pie shell. Graham cracker crust may be used if desired. Top with nuts.

Mrs. Irene Speece

MILE HIGH STRAWBERRY PIE

- 1 pkg. (10-oz.) frozen strawberries
- 1 c. sugar
- 2 egg whites
- 1 T. lemon juice
- ⅓ t. salt
- ½ c. whipping cream
- 1 t. vanilla
- 1 baked (10 inch) pie shell

Place defrosted strawberries, sugar, egg white, lemon juice and salt in large bowl of electric mixer and beat at medium speed for 15 min. or until mixture is stiff. Whip cream, add vanilla, fold into strawberry mixture. Pile lightly into baked pie shell. Freeze several hours or overnight. This may be placed in a 9-inch sq. pan with a graham cracker rust; and made days ahead.

Mrs. Bill Peterson

HUCKLEBERRY PIE

- 2½ c. cooked huckleberries
 - 1½ c. sugar
 - 3 T. flour
 - juice from ½ lemon
- Crush the berries and add rest of ingredients. Place in unbaked pie shell and dot with butter. Adjust the top crust. Bake 10 min. 400° then reduce heat to 350° and bake until done.

Mrs. Emma Light

PIE CRUST MIX

- 4 c. lard (scant)
 - 4 t. vinegar
 - 2 T. salt
 - 10 c. flour
 - 1½ c. water
- This may be frozen.

Mrs. Almer Amundson

MOTHER'S SOUR CREAM PIE

- 1 c. sugar
- 1 c. raisins
- 1 c. sour cream
- 3 t. vinegar
- 1 t. cinnamon
- ½ t. cloves

Put all ingredients in sauce pan and add 2 beaten eggs. Cook slowly until thick and becomes caramelized. Put in baked pie shell. Top with meringue. Bake.

Mrs. Peter Humlie

NO-BAKE MINCE PIE

- 1 graham cracker crust (9 in.)
 - 1 pkg. vanilla Whip and Chill
 - Mixed according to pkg. directions
 - 1 pkg. Dream Whip
 - Mixed according to pkg. directions
 - ½ c. sour cream, whipped
 - 1 c. mince meat pie filling
- Mix all together, pour into crust
Chill several hours or overnight

Mrs. Gerhard Halverson

PIE CRUST

- 3 c. flour
 - 1 c. lard
 - 1 t. salt
- Mix well and add
- 1 beaten egg
 - 5 T. cold water
 - 1 t. vinegar
- Mix well and bake

Mrs. Clarence Peterson
Mrs. Tilpher Bilden
Mrs. Hubert Cummings
Mrs. Eldred Neuhring

MERINGUE

- 1 T. cornstarch
- 2 T. cold water
- ½ c. boiling water
- 3 egg whites
- 6 T. sugar
- pinch of salt
- 1 t. vanilla

Dissolve cornstarch in cold water and then add the boiling water. Cook until clear, stirring constantly. Put aside to cool. Beat egg whites until thick, then gradually add the sugar, salt and vanilla. Beat until peaks form, carefully fold in cornstarch mixture, pile on pie and bake at 375° until lightly browned.

Agnes Bilden

PIE CRUST

- 3 c. flour
- 1 t. salt
- ¼ c. shortening (lard)
- 1 egg beaten, lightly
- 6 T. water
- 1 t. vinegar

This makes 5-6 crusts and keeps for days in covered container or plastic bag.

Mrs. Selmer T. Holm

PIE CRUST

- 4 c. flour
- 1½ t. salt
- 1 T. sugar
- 1 t. baking powder
- 1¾ c. lard
- 1 beaten egg
- ½ c. cold water
- 1 T. vinegar

Mix flour, salt, sugar, and baking powder together, cut in lard, and mix together until mixture is fine. Add water and vinegar and mix well.

Agnes Bilden

PIE CRUST MIX

- 7 c. flour
- 2 c. lard
- 4 t. salt
- 1 T. sugar

Add salt and sugar to flour—cut lard into flour. ½ the lard first, then remaining lard. Store in a jar in refrigerator. 2 to 4 T. of water to each cup of mixture.

Mrs. Elmer Larson

MILE HIGH MERINGUE

Break 3 egg whites into a large bowl and add 2½ T. cold water and beat until frothy. Add ½ t. salt and ¼ t. cream of tartar and ¼ t. flavoring. Beat until stiff. Add 3 T. sugar or powdered sugar and beat stiff enough to form peaks when beater is lifted. Pile onto hot pie and bake 20 min. at 325°.

Mrs. Roger Peterson

Shout or scream—I'll bet you
won't be heard
But whisper, sister—they'll not
miss a word.

CANNING

Pickles

Relishes

JAMS

"Preserve me, O God; for in Thee do I put my trust." Psalm 16:1

(30 ears)

FREEZING CORN

4 qts. corn cut off cob
½ c. sugar
4 t. salt

I use 2 c. water, some use more. Boil slowly 10 min. in a heavy kettle stirring continually. Leave water on. Cool before freezing.

Mrs. Clarence Peterson

COLD PACK BRINE

(beef or pork)

1 gal. water
2 c. salt (canning salt)
1 c. sugar

Bring to boiling point. Cool.

Cut meat into serving size pieces. Pack into jars. Cover with brine about ½ c. to qt. Cold pack 45 min. for quart jars. Pressure cooker 15 min. for pt. jars, 20 min. for qt. jars.

Mrs. Almer Amundson

STRAWBERRY PRESERVE

Hull and wash berries, drain well. Measure 1 qt. berries and add 2 T. vinegar, boil 3 min.

add 4 c. sugar

boil 8 min. after they come to rolling boil, let stand for a few hrs. Put in jars cold and seal.

Mrs. Amanda Ruroden

STRAWBERRY JAM

2 qts. prepared berries
5 c. sugar
2 T. light corn syrup
¼ c. lemon juice
¼ t. salt

Let this stand overnight. Next day cook over low heat, bringing it to a rapid boil for 15 min. or until berries are clear. Do not stir, shake pan.

Mrs. Rose L. Olson

GROUND CHERRY JAM

3 c. ground cherries
5 peaches
1 pkg. Surejel
7 c. sugar

Grind ground cherries and peaches and boil for a few minutes. Add Surejel, bring to a full boil, add sugar. Boil hard for 1 minute. Seal as for preserves.

Mrs. Michael Blockhus

STRAWBERRY JAM

2 c. crushed berries
4 c. sugar
stir until sugar is dissolved. Let stand 20 min.

Boil 1 c. water
1 pkg. Surejel together in a rolling boil for 1 min.

Pour this over berries and stir 2 min. Pour into containers and let set overnight. Then put into freezer. Just like fresh.

Mrs. Henry Olson

GROUND CHERRY PRESERVES

3 c. cooked ground cherries
1 c. white syrup
2 c. sugar
if you prefer, cinnamon sticks or lemon, cook until thick as you desire. This does not turn sugary.

OR

2 c. cooked ground cherries
1 c. sieved yellow tomato pulp
1 c. white syrup
2 c. sugar
if desired, cinnamon stick

Mrs. Orville Berg

YELLOW TOMATO PRESERVES

3 c. yellow tomatoes
cut into small pieces
2 c. sugar
Boil for 12 min. Remove from stove and add 1 pkg. lemon jello, stir until dissolved, pour into jars and seal.

Mrs. Rose L. Olson

TOMATO PRESERVES

5 lbs. (11 c.) tomatoes
4 lbs. sugar
2 lemons sliced thin
Scald, peel and quarter tomatoes. Add sugar and let stand overnight. Drain off juice and boil it rapidly until it spins a thread when dropped from a spoon. Add tomatoes and lemons and boil until thick and clear. Pour into sterilized jars and seal immediately.

Mrs. Lila Olson

MOTHER'S APRICOT PRESERVES

1½ lbs. apricots, boil and mash
add 1 small can pineapple. Add sugar equal in lbs. to fruits and boil 9 min.

Mrs. Millard Bilden

HEAVENLY HASH

- 6 pears
- 4 apples
- 6 peaches
- 1 small can crushed pineapple
- 1 small bottle maraschino cherries
- 9 c. sugar

Cook at least 15 min., cool and stir and pour into jars and seal.

Mrs. Helen Blockhus

PEACH MARMALADE

- 12 peaches
- 6 oranges
- Rind from 2 oranges
- Grind fruit fine

Add 6 c. sugar

Boil until thick and shiny

Seal in jars, or can be frozen.

Mrs. Richard Neumann

NO BOIL GRAPE JELLY

Wash grapes in bunches. Dry. Be sure there is no water on the grapes. Pick off stems and mash. Boil 5 min. Strain in jelly bag. Use proportion of:

3 c. juice

4 c. sugar

bring juice to rolling boil, then add SUGAR. Stir until sugar is dissolved. Pour in jars and cover with wax.

Agnes Bilden

RHUBARB JAM

- 7 c. rhubarb
- 7 c. sugar
- 1 lb. dried apricots
- pinch of salt

2 envelopes Knox Gelatine

Soak apricots overnight in water. Grind. After rhubarb has been washed and chopped, boil all together 20 min. Stir constantly.

Mrs. Gerhard Halverson

Mrs. Clara H. Helgerson

PEACH MARMALADE

Peel 12 to 14 ripe peaches, pit and crush fruit in large saucepan. Add small can pineapple

1 large orange, ground

9 c. sugar

Mix well, bring to a boil slowly and cook until thick and amber-colored. Ladle hot mixture in jars and seal.

Helen Reinhart

GRAPE JAM

4 c. grapes, stemmed and washed. Add 3 c. sugar. Mix together and boil for 20 min. Put through sieve and put in hot jars and seal.

PEACH APPLE JAM

- 10 peaches
- 10 small apples

4 oranges

Grind the fruit or cut very fine

10 c. sugar

Boil until thick

Mrs. Elmer Larson

CRANBERRY JELLY

4 c. cranberries

2 c. sugar

2 c. water

Cook 5 min.

Serve with Turkey

Mrs. Fred Pfister

RHUBARB JAM WITH JELLO

2 c. sugar

5 c. finely cut rhubarb

Let stand overnight. Next morning stir thoroughly and boil 10 min. Remove from fire, add 1 pkg. cherry jello, or any flavor jello. Stir well, pour into glasses and seal.

Mrs. Eldred Neuhring

Mrs. A. M. Aanes

Mrs. Elmer Larson

RASPBERRY-RHUBARB JAM

3 c. raspberries

4 c. rhubarb

7 c. sugar

1 box Sure-jel

Cook rhubarb until mushy. Mash berries and add to rhubarb, add sugar and Sure-jel and cook at a rolling boil 2 min. Remove from heat, stir five min. pour into jars, seal.

Mrs. Glen Reiersen

ORANGE SLICE RHUBARB JAM

8 c. rhubarb, cut in small pieces

7 c. sugar

Boil on medium heat until rhubarb is done. Add 1 pkg. orange slice candy that has been cut in pieces. Let come to a boil, stirring constantly. Remove from heat, pour in jars and seal.

Mrs. Selmer Erickson

SARAH BERG'S RHUBARB JUICE

20 lbs. rhubarb (more or less) cut in one-inch pieces. Add enough water to almost cover. Cook until soft. Strain thru cheese cloth or sieve. To each qt. of juice add $\frac{1}{2}$ c. pineapple juice. Bring to a boil and can in sterile jars. Upon opening add sugar to suit your taste. Serve ice-cold.

Mrs. Mervin Hunsberger
Mrs. Rose L. Olson

RHUBARB JUICE

To prepare rhubarb juice, wash and cut in 2-inch lengths. Cover with water and boil until well done. Strain juice, add sugar. 5 c. to 1 gal. juice (more or less as desired). Return to stove and stir until sugar is dissolved. The hot juice may be sealed in jars for future use or cooled and stored in refrigerator. If juice is too strong it can be diluted with cold water.

Mrs. George Frieden

CANNED GRAPE JUICE

2 gal. grapes
4 qt. water
2 pt. sugar

Pick grapes from the bunches, wash and measure. To the 2 gal. grapes add 2 qt. water. Boil together real well. Drain off juice. Add other 2 qt. water and sugar. Bring this to a good boil. Put in sterile jars and seal.

Mrs. Martin Amundson

GRAPE JUICE DRINK

1 c. whole grapes
 $\frac{1}{2}$ c. sugar, put this in qt. jar and fill up with boiling water and seal tight. Turn jars upside down until sugar is dissolved.

Donna Frieden

MY SISTER'S CATSUP

1 gal. strained tomato juice
3 small onions
3 c. vinegar
1 c. sugar
1 T. pepper
1 T. dry mustard
1 T. mixed spices
4 T. salt

Boil until thick, bottle

Mrs. Clarence Peterson
Mrs. Lawrence West

TOMATO COCKTAIL

40 tomatoes with peelings
1 bunch celery
1 sprig parsley
10 medium onions
1 scant c. sugar
 $\frac{1}{4}$ t. red pepper
 $\frac{1}{2}$ t. salt

Cook vegetables until the celery is done. Sieve. Reheat juice with seasonings.

Mrs. Enoch Mork

PICKLED PEACHES

12 lb. peeled fruit
1 qt. vinegar
6 lb. sugar
1 T. cloves
1 piece ginger root
4 sticks cinnamon

Make syrup of vinegar and sugar. Add spices in bag to prevent darkening. Put in peaches, bring to a boil, pack into jars and cover with boiling syrup. Seal at once.

Mrs. Tilpher Bilden

APPLE PICKLES

Steam apples until done. Boil for $\frac{1}{2}$ hr.:

5 c. vinegar
5 c. water
2 c. sugar
1 t. mixed whole spices
Pour over apples and seal.

Mrs. Clarence Peterson

PICKLED BEETS

Cook 4 qts. of small beets until just tender. Slip off skins. Combine:

3 c. vinegar
2 c. water
2 $\frac{1}{2}$ c. sugar
2 t. allspice
3 in. stick of whole cinnamon
 $\frac{1}{2}$ t. whole cloves
1 t. salt

Bring to a boil and simmer 15 min. Add the sliced beets and simmer 5 min. longer. Pack the beets into hot sterilized jars. Bring the syrup to a boil, then pour over the beets. If not enough to cover, add hot vinegar. Seal immediately. Makes about 4 qts.

Mrs. Kasper Hanson

CINNAMON APPLES

½ c. sugar
½ c. hot cinnamon candies
2 c. water and little red food coloring
Boil these ingredients. Peel crab apples and cook until tender. Add apples to syrup and bring to boil again. Pack in jars and fill with cinnamon syrup.

Mrs. Richard Neumann

CRYSTAL PICKLES

Use 25 large cucumbers. (up to 5 in. size) Place in salt brine (strong enough to float an egg) for 7-14 days. Rinse. Cut in chunks or strips. Cover with solution of 1 T. alum per gal. of water. Let stand 24 hours. Drain and wash. Bring to a boil and pour over pickles:

1 qt. vinegar
2 qt. sugar
1 T. whole cloves
¼ t. mace
2 sticks cinnamon
1 oz. celery seed (optional)
green food coloring
Repeat 3 mornings. 4th day, pack in jars, cover with boiling syrup. Seal.

Mrs. Glen Reierson

Mrs. Wm. Burrow

Mrs. Tilpher Bilden

CINNAMON RING PICKLES

2 gal. large green cucumbers
2 c. pickling salt
8½ qt. water
7 c. vinegar
1 T. powdered alum
1 t. green food color
12 c. sugar
4 sticks cinnamon

Cut unpeeled cucumbers in chunks, remove seeds. Slice in ½ in. rings. (Should be 2 gals.) Add salt and 8 qts. water; let stand 5 days. Drain.

Combine 1 c. vinegar, alum and food color in kettle. Add cucumber rings and water to cover. Simmer 2 hours (or divide rings in 2 parts; simmer one with ½ t. red food color, the other with ½ t. green color added).

Drain. Make syrup by bringing to boil 6 c. vinegar, 2 c. water, sugar and cinnamon. Pour over rings; let stand overnight. Drain. reheat syrup and pour over rings. Repeat for 3 days. On third day pack rings in hot, sterilized jars. Pour on boiling syrup and seal. Makes 9 pints. (Make them red and green for holidays.)

Mrs. Lyle M. Olson

APPLE PICKLES

7 lb. Whitney pickling apples
6½ c. sugar
1½ c. vinegar
½ c. water
2 T. whole cloves, wrapped in cloth sack

2-3 sticks cinnamon

Place apples in roaster and pour above mixture over apples. Cover and bake until done in 375° oven. Baking time about 1½ hrs. Makes 7 pt. Usually some juice left over.

Mrs. Esther Erickson

RING CUCUMBER PICKLES

4 qt. cucumbers, peeled
1¾ c. salt, and cold water to cover

Use cucumbers that aren't too large. After peeling, cut into ½ in. slices cored and keep slices whole. Let cucumbers stand in solution 3 days. Drain. Cover with fresh cold water. Let stand 3 days. Drain and simmer for 2 hrs. in a solution of 1 c. white vinegar, alum size of a walnut, and water to cover. Drain and put in big jar. Make syrup of:

3 pt. white vinegar
4 lb. sugar
1 T. celery seed
1 T. mixed whole spice

Cover cucumbers and reheat juice for 2 more days. The 3rd day, put cucumbers in jars. Pour hot juice over and seal. (Ripe cucumbers may be used.)

Mrs. Elmer Larson

BREAD AND BUTTER PICKLES

6 qts. med. sized cucumbers, thinly sliced. Wash thoroughly before slicing. Arrange cukes and 6 sliced onions in layers in an earthen crock. Sprinkle each layer with salt, using ¼ c. salt. Cover and let stand 3 hrs. Drain off juice which has accumulated. Combine:

2 c. water
1 qt. vinegar
4 c. sugar
2 T. celery seed
2 T. mustard seed
2 t. tumeric

Bring to a boil, stirring until sugar is dissolved; boil 3 min. Add cucumber mixture and bring to the boiling point but do not boil. Pack immediately into hot sterilized jars. Seal at once. Makes about 8 pts. (May peel cukes.)

Mrs. Roger Amundson

Mrs. Kasper Hanson

LIME PICKLES

- 1 gal. of large cucumbers
- 2 c. of lime

Peel cucumbers and cut the long way. (Scoop out the seeds and make the slices about $\frac{1}{2}$ in. by 2 in.) Sprinkle with 2 c. of lime. (This you purchase at a local lumber store.) Cover with water and let stand overnight. Rinse well in several waters. Let stand 3 hrs. Rinse again and cover with this boiling syrup:

- 8 c. vinegar
- 9 c. sugar
- 1 t. celery seed
- 1 T. whole cloves
- 2 T. pickling spice
- 1 t. salt

green food coloring, enough to give a pretty color

After this mixture boils, pour it over the cukes. Let it stand overnight. The next morning bring to a boil and boil for 35 min. and seal in hot jars.

Mrs. Kasper Hanson
(Norma Blockhus)

CANNED PICKLES

You may use small pickles or large ones cut up in chunks or slices. Be sure jars are sterilized. Fill a 2 qt. jar with cucumbers, cover with the following:

- 2 c. cold vinegar
- 2 T. coarse pickling salt
- $1\frac{1}{2}$ T. mixed spices
- 1 t. alum

Fill jar with cold water and seal. Let stand 6 weeks or more. When ready to use, drain brine off. Sprinkle 2 c. sugar over cucumbers in bowl; cover the bowl. This will make a syrup. Let stand a few days in sugar syrup before eating.

Mrs. George Frieden

SWEET DILL FOR EASY DILLS

Take out cucumbers, slice, pour boiling water over them, let stand until cold. Make syrup of

- $1\frac{1}{2}$ c. water
- $1\frac{1}{2}$ c. sugar
- $\frac{3}{4}$ c. vinegar

Pour boiling over cucumbers.

Mrs. Milton Schierholz
(Selma Nelson)

There's always free cheese in a mousetrap, but you never saw a happy mouse there.

15 DAY SWEET PICKLES

- 2 gal. cucumber pickles
- 2 c. course salt
- 1 gal. cold water

Set for 7 days. Put a heavy weight on top. Stir around every day. The 8th day, drain off salt mixture and put on 1 gal. cold water. On the 9th day and 10th day, put on 1 gal. boiling water to which 1 T. powdered alum has been added. The 11th day, drain and put on syrup mixture:

- 5 pt. vinegar
- 6 c. sugar (heaping)
- mixed spices, tied in a bag (as much as you like)

Boil syrup good before you put on the pickles. The 12th, 13th, and 14th day, heat the syrup to boiling point and add 1 c. sugar each day to this. On the 15th day, put pickles in jars and heat syrup good; pour over pickles hot and seal right away. If you make chunk pickles, don't cut them too small because they shrink some.

Mrs. Lila Olson

SWEET PICKLE STICKS

Wash and cut fresh med. cucumbers into sticks. Pour boiling water over, let stand overnight. Boil young carrots until skins slip. Remove skins. Cut into sticks. In morning pack cucumbers and carrots into jars. Boil syrup 5 min.:

- $3\frac{3}{4}$ c. vinegar
- 3 c. sugar
- 3 T. salt
- $4\frac{1}{2}$ t. celery seed
- $4\frac{1}{2}$ t. tumeric
- $\frac{3}{4}$ t. mustard seed

Pour boiling hot into jars. Process in boiling water bath 5 min. Syrup for 6 pts. Green peppers may be added.

Mrs. Almer Amundson

EVA MAE'S GARLIC DILL PICKLES

- 1 c. vinegar
- 1 c. water
- 1 c. sugar
- 2 T. salt

Mix well and pour over cold in the jar or sliced cukes. Add dill and garlic. Put in cold packer of cold water up to the necks of jars. Bring to a good boiling bubble. Remove from fire. Let stand in water in cooker until cold. Finish sealing if necessary.

Mrs. George Frieden

LIZZIE BILDEN'S BREAD AND BUTTER PICKLES

- 1 gal. cucumbers, sliced
- 8 small onions
- 8 green peppers, cut fine
- ½ c. salt

Select crisp cucumbers. wash but do not peel. Slice the onions thin and cut peppers fine. Mix salt with the three vegetables and cover with ice water. Let stand 3 hours. Drain thoroughly. Add the following:

- 3 c. sugar
- 1½ t. tumeric
- ½ t. ground cloves
- 2 T. mustard seed
- 1 t. celery seed
- 2 c. vinegar

Mix sugar, vinegar, tumeric and ground cloves. Add the mustard seed and celery seed tied in cloth bag. Pour over the sliced pickles. Heat to scalding. Do not let boil. Pack in jars and seal.

SWEET DILL PICKLES

- ¼ c. sugar
- ¼ c. salt
- 2 bunches of dill or 1 t. seed
- 1 c. vinegar
- 1 c. water

Let pickles set in cold water overnight. Then cut larger pickles in half. Boil sugar, salt, vinegar and water. Pour over pickles and let set 10 min. Drain off liquid and bring to boil again. Put in dill seed or dill and seal.

Mrs. Gerald Blockhus

WATERMELON PICKLES

Quantity — 25 to 30 lb. melon. Simmer rinds in salt water until tender but firm. Drain. Simmer in clear water with 1 t. alum for 15 min. Not so long if they are soft. Bring the following to a boil:

- 1½ c. vinegar
- 7 c. sugar
- 1 c. water
- ½ t. oil of cinnamon
- ½ t. oil of cloves

Pour over pickles and let stand overnight. The next day, drain off liquid, heat, and add pickles. The third day, heat liquid, add pickles and heat. Pack in jars and seal.

Mrs. Verne Hovden
(Janet Lyngaas)

MOTHERS PICKLE STICKS (9 day)

- 4 qt. cucumbers
- 1½ c. salt, and enough water to cover

Peel cucumbers and slice fleshy part into ¾ by ¾ by 2 sticks. Let stand 3 days. Drain. Cover with cold water. Repeat for 3 days. Drain. Let simmer 2 hr. in brine:

- 1 c. white vinegar
 - 1 T. powdered alum
 - add green food coloring
- Drain and cover with following solution. Boil:

- 3 pt. white vinegar
- 4 lb. sugar
- ¼ oz. celery seed
- ¼ oz. whole spices

Drain each day and reheat solution, adding 1 c. sugar with each reheat for 3 days. (may add more coloring to make a nice green). On the 4th day, reheat solution, fill jars and seal.

Mrs. Roy Gorsuch
(Ruth Skarshaug)

SWEET DILL PICKLES

Slice pickles without peeling. Soak in cold water 3 hours. Drain. Pack in jars in which has been placed a couple slices of onion and dill. Boil:

- ½ scant c. salt
- 1 c. water
- 1 pt. vinegar
- 3½ c. sugar
- 1 t. mustard seed
- 1 t. celery seed

Pour on hot and seal. You may omit the dill and then they are called Celery Seed Pickles.

Clara M. Peterson

INDIAN RELISH

- 20 ripe tomatoes
 - 20 med. apples
 - 10 med. onions
- Grind these through food chopper.
- 1 T. ginger
 - 3 T. salt
 - 1 T. pepper
 - 2½ c. vinegar
 - 3 c. sugar
 - 1 T. cinnamon
 - 1 T. ground mustard
 - 1½ T. cloves (ground)

Boil slowly 1 hr. and seal. Delicious with meats and eggs.

Mrs. Tilpher Bilden

9 DAY PICKLES

Soak cucumbers in salt brine for three days. Brine: 1 c. coarse pickling salt to each gallon of water. On the 4th day, drain off brine and cover with fresh water. On the 5th and 6th days, drain and cover with fresh water. The 7th day, drain and slice cucumbers. (Small ones lengthwise and larger ones ones in $\frac{1}{4}$ in. slices or as desired). Heat (do not boil) 15 min. in a solution of following proportions to cover:

- 2 c. water
- 1 c. vinegar
- pinch of alum

Drain and immediately put sliced cucumbers into a cold syrup of these proportions to cover:

- 1½ c. sugar
- 1 c. vinegar
- bag of desired spices (suggestion: 1 T. mixed pickling spices, 1 stick cinnamon bark, broken in pieces)

On the 8th day, drain off syrup. Heat to boiling. Pour over cucumbers. The 9th day, heat cucumbers and syrup to boiling but do not boil. Place in jars and seal.

Mrs. E. W. Kozelka
(Beulah Gunderson)

WATERMELON PICKLES

Peel and prepare rinds and cook in water salted to taste until done. Drain and roll in linen towel for half hour. Then boil in syrup until clear and seal.

- 2½ c. white sugar
- ¾ c. brown sugar
- 1 c. vinegar
- 2 c. water

cinnamon bark may be added.

Clara M. Peterson

HEALTH RELISH

- 4 large carrots
- 1 large head cabbage
- 9 sweet red peppers
- 9 sweet green peppers
- 8 med. sized onions

Grind all through food chopper. Add $\frac{1}{2}$ c. salt and let stand 3 hr. Drain and rinse with cold water. Add:

- 3 pt. vinegar
- 3 pt. sugar
- 2 T. celery seed
- 2 T. white mustard seed
- ½ t. paprika

Mix well and seal cold in jars.

Andine L. Vasby

EASY DILL PICKLES

- 3 c. water
- 1 c. vinegar
- ¼ c. coarse salt

Place two heads and stems of dill in hot sterilized quart jar. Pack whole cucumbers. Fill with hot brine and seal.

Mrs. E. W. Kozelka
(Beulah Gunderson)

WATERMELON PICKLES

About 20 lb. of melon rinds. Put in brine of 2 T. salt for each quart of water. Let stand overnight. Next day, drain and wash in cold water; again drain, then cook in water until tender, not soft. Drain. Make enough vinegar solution to cover the pickles. For each 2 c. vinegar, add 4 c. sugar. Boil this 5 min. and add rinds; let come to a boil. Cover and let stand until next day. For 4 mornings, let it come to a boil. On the 5th morning, add 1 T. whole cloves and some stick cinnamon. Just as it comes to a boil, add a small bottle of maraschino cherries. Seal in jars. Be sure to put a few cherries in each jar for color.

Mrs. Helen Blockhus

CORN RELISH

- 6 big c. of cut off corn
- 1 green and 1 red pepper, cut up
- 5 med. onions, chopped
- 4 stalks of celery, chopped
- 3 ripe tomatoes
- 1½ c. vinegar
- ½ c. water
- 2 T. salt
- 1 T. celery seed
- ½ T. turmeric powder
- 2 c. sugar

Mix all together and boil about 40 min. or until done and seal.

Clara M. Peterson

CHRISTMAS PICKLES

- 1 doz. red peppers
- 1 doz. green peppers
- 1 doz. small onions
- 3 large stalks of celery

Cut celery up in little squares. Remove seeds from peppers, then chop or grind them and onions. Pour boiling water over all and drain. Add to this:

- 2 c. vinegar
- 2 c. sugar
- 3 T. salt

Let all come to a good boil and can.
Mrs. Rose L. Olson
Mrs. Elmer Larson

CONFECTIONS

"Beloved, if God so loved us, we also ought to love one another." I John 4:11

DIVINITY

- 3 c. sugar
- $\frac{3}{4}$ c. Karo (white)
- $\frac{3}{4}$ c. water

Boil till crack stage.

Beat 3 eggs until frothy and beat in 1 regular size box of Cherry Jello. Continue beating until egg whites are real stiff. Add cooked syrup slowly and beat until the candy looses its shiny color. Add about $\frac{1}{2}$ t. cherry flavoring and some nut meats while beating it. Drop by teaspoons on wax paper.

Mrs. Orvin Olson

DIVINITY

- 2 c. sugar
- $\frac{1}{3}$ c. water
- $\frac{1}{2}$ c. white syrup
- 2 egg whites
- 1 t. vanilla
- 1 t. salt
- $\frac{1}{2}$ c. nuts

Cook sugar, water and white syrup, stirring constantly until sugar is dissolved and mixture boils. Remove from heat when it spins a long thread or forms a hard ball in cold water (250°). Slowly pour syrup over stiffly beaten egg whites to which salt has been added. Continue beating until candy holds shape when dropped from a spoon. Mix in vanilla and nuts. Drop by spoonfuls on greased paper or pour in buttered pan and cut in squares.

Mrs. Kenneth E. Larson

TOFFEE CANDY

- $\frac{1}{2}$ lb. butter or margarine
- 1 c. sugar
- 3 T. water
- About 1 c. chocolate chips or 3 5c chocolate candy bars, chopped
- $\frac{1}{2}$ c. chopped nuts
- 1 t. vanilla

Mix butter, sugar and water in heavy pan. Put over low heat and stir briskly until brown, between 10 and 15 minutes. Color should change to dark brown. Remove mixture from heat and add the vanilla and pour immediately on to a greased cookie sheet. Let stand to cool for about 5 minutes, then put the chips on top and as they soften spread around on the toffee and sprinkle the nuts over the top of the chocolate before it cools. When cold break candy into chunks.

Mrs. Orvin Olson

PECAN DIVINITY PUFFS

- 2 c. sugar
- $\frac{1}{2}$ c. light corn syrup
- $\frac{1}{2}$ c. water
- $\frac{1}{4}$ t. salt
- 2 egg whites stiffly beaten
- $\frac{1}{2}$ t. vanilla
- food coloring
- $\frac{1}{2}$ to $\frac{3}{4}$ c. chopped pecans

Combine sugar, syrup, water and salt in large saucepan. Cook, stirring constantly, until sugar dissolves and mixture boils. Remove spoon and wash sugar crystals from sides of pan with a brush dipped in water. Then cook to hard ball stage, (250°) without stirring. Remove from heat and pour hot syrup slowly over beaten egg whites, beating constantly at high speed with an electric mixer. Beat until soft peaks form. Add vanilla and tint with food coloring, if desired. Place the bowl of divinity over a pan of boiling water and stir with a wooden spoon until mixture looses its slick texture. Turn off the heat but leave the candy over the hot water. Spread the pecans on waxed paper and drop divinity by spoon. Leaving it over the hot water keeps it from stiffening before all puffs are dropped.

Mrs. Robert Wayne Wettleson

CHOCOLATE FUDGE

- 4 $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ lb. butter, melt in heavy pan then add 1 large can Carnation milk.
- Boil until it forms soft ball in cold water. Add 1 jar marshmallow cream and 12 oz. pkg. chocolate chips. 1 c. nut meats and 1 t. vanilla.

Mrs. Ted Lovely

CHOCOLATE FUDGE

Mix the following in a heavy sauce pan

- 3 c. sugar
- 3 T. cocoa
- $\frac{3}{4}$ c. Karo (white)
- 1 T. vinegar
- 1 beaten egg
- 1 c. rich milk

Cook until firm ball is formed while tested in cold water. Remove from fire and add 1 t. vanilla and 1 T. butter. Cool and beat. May be dropped by teaspoon on waxed paper.

Mrs. Orvin Olson

BUTTER-NUT CRUNCH CANDY

- 1 c. sugar
- ½ t. salt
- ¼ c. water
- ½ c. butter
- 1½ c. nuts
- 2 6-oz. pkgs. chocolate chips (melted)

Combine sugar, salt, water and butter; heat to boiling. Cook to light crack stage (285°). Remove from heat and add ½ c. nuts. Pour into well greased cookie sheet. Cool. Spread ½ chocolate melted mixture over top of cooled candy and sprinkle with ½ c. finely chopped nuts. Cool. Turn candy over and spread bottom side with remaining chocolate and sprinkle with ½ c. finely chopped nuts. When cool break into pieces.

Mrs. Bill Peterson

BUTTER TOFFEE

- 2¼ c. sugar
- 1 t. salt
- ½ c. water
- 1¼ c. butter
- ¼ lb. almond meats, blanched and chopped
- ½ lb. Calif. walnut meats, chopped
- ¼ lb. milk chocolate, melted

Bring sugar, salt, water and butter to boiling, cook, stirring constantly, to light crack stage (285°). Add blanched almond meats and half the walnut meats; pour into greased pan. When cool, brush with chocolate and sprinkle with remaining walnut meats. Break in pieces.

Mrs. Norman Amundson
Margaret Hanson

DOUBLE CHOCOLATE FUDGE

(Makes 5 lbs.)

- 4½ c. sugar
- ½ t. salt
- 1 can evaporated milk (14½ oz.)

Boil exactly 4½ minutes stirring constantly. Remove from heat. Then add these ingredients stirring until all is melted.

- 3 bars sweet German chocolate
- 2 pkg. chocolate chips (12 oz.)
- 1 pt. marshmallow creme or 18 marshmallows cut up fine
- 1 t. vanilla
- 1½ c. nuts

Pour into 8x10" pan which has been buttered.

Mrs. Helmer Lyngaas

EASY FUDGE

- 1½ c. sugar
- ¼ t. salt
- ⅔ c. evaporated milk
- 16 large marshmallows
- 1 pkg. semi-sweet chocolate (6-oz.)
- 1 t. vanilla

Butter an 8 inch square pan. Put ingredients in a heavy pan. Mix, stir and cook until mixture boils. Reduce heat and continue boiling for 5 min. Remove from heat. Add chocolate and vanilla. Stir until chocolate is melted. Pour into buttered pan. Cool. Cut into squares.

Mrs. Karl Klemp, Jr.

CHOCOLATE FUDGE

- 2 c. white sugar
- 1 c. cream or milk, if milk is used add 2 T. butter
- 2 sq. chocolate

Boil to a soft ball stage. Remove from heat. Add 1 t. vanilla, about 1 lb. quartered marshmallows, 2 c. crushed graham crackers. When they are dissolved, add ½ c. nuts. Pour into buttered loaf pan 8x12" and cut when cool.

Mrs. Louis Light
Mrs. Millard Bilden

FUDGE

- 2 c. sugar
- ¼ c. butter
- 1 c. thin cream
- 1 t. vanilla
- 1 pkg. chocolate chips (6 oz.)
- 12 marshmallows, cut

Boil first 3 ingredients to soft ball stage. Do not undercook. Take off heat and add vanilla, chocolate chips and marshmallows. Stir only till marshmallows are melted. Pour into pan and cut when cool. Add nuts if desired.

Mrs. Art Helgerson

CARAMEL SQUARES

- 1 c. white sugar
- ¾ c. dark corn syrup
- 1½ c. cream - nuts

Add ½ c. cream to sugar and syrup, boil until soft stage 230°, add ½ c. cream and boil until soft stage. Then add last ½ c. cream and boil until forms a hard ball 240°. Then add nuts, pour into buttered pan and cut.

Mrs. Elmer Russ
(Marion Bilden)

CHOCOLATE COVERED CANDY

- ½ c. butter (1 stick)
- 1 can sweetened condensed milk (not evaporated)
- 1½ t. maple flavoring
- 2 lbs. powdered sugar
- 1½ c. flaked coconut
- 1 c. nuts

Melt butter and add the sweetened condensed milk, flavoring, sugar, coconut and nuts. Mix well with hands and roll into small balls. Place balls on trays and cool thoroughly. Put on toothpick after cooling and dip in warm frosting which is made by melting 1 large pkg. chocolate chips with ½ bar melted parawax. Return to tray to cool.

Mrs. LaVerne R. Larson
Mrs. Lonnie Baker
Mrs. Eldred Neuhring
Pearl Peterson

Variation:

For dipping use:

- 1 box semi-sweet chocolate
- ½ bar German sweet chocolate
- ½ bar parafin

Melt chocolate and parafin together.

For mint candy use mint flavoring and omit nuts.

Mrs. Fred Pfister
(Olga Baker)

MOLASSES CANDY OR TAFFY

- 1 c. molasses
- 2 t. vinegar
- ½ c. sugar
- 1 T. butter

Stir over slow heat until the sugar is dissolved. Boil the syrup to the hard ball stage (265°). Stir it constantly as it thickens. Stir in ¼ t. soda. Pour on an oiled cookie sheet and let cool until a dent can be made in it when pressed with a finger. Gather it into a lump and pull it with the finger tips until it is light.

Mrs. Bernard Hanson

ANISE CANDY

- 2 c. sugar
- ½ c. water
- ½ c. white syrup
- ½ t. anise extract
- 1 t. red food coloring

Boil until little snaps appear in cold water. Add anise extract and red color, shake, do not stir. Mark before it gets too hard.

Elsie Hanson

PENUCHE CANDY

- 2 c. brown sugar
- 1 c. white sugar
- 1½ c. milk
- 4 T. butter
- 2 t. vanilla
- 1 c. chopped nuts

Combine sugars and milk. Cook, stirring until mixture forms a soft ball in cold water. Remove from heat, add butter and vanilla. Cool to lukewarm. Do not stir. When cool beat mixture until it becomes creamy and thick. Add nuts, spread in 8 inch buttered pan. Cut when set.

Mrs. Don Lamborn

CARAMELS DELUXE

- ½ lb. butter
- 2 c. light corn syrup
- 2 c. sugar
- 2 (15 oz.) cans sweetened condensed milk
- ½ c. flour
- 1 t. vanilla

Melt butter in heavy saucepan, add syrup and sugar. Boil 5 min. over medium heat, stirring constantly. Add 1½ cans of sweetened condensed milk. Mix flour with remaining milk; add to first mixture. Boil until mixture darkens and forms a medium-hard ball (240°). Stir constantly or it will stick. Add vanilla and pour into buttered 9x13" pan. Cool. Cut into 1 inch pieces with sharp, buttered knife.

Mrs. Almer Amundson

VANILLA CARAMELS

- 1 c. sugar
- ½ c. brown sugar
- ½ c. light corn syrup
- ½ c. cream
- ½ c. milk
- 6 T. butter

Place above ingredients in a deep saucepan and stir over quick heat until the sugar is dissolved. Cook the same ingredients over slow heat (stir them rarely) to a firm ball stage 248°. Remove from fire. Add:

- 1 t. vanilla
- ¼ t. salt

Permit this to stand for about 15 min. Stir in: 1 c. nut meats. Stir slightly, pour into shallow, buttered pan. This recipe excellent for caramel apples.

Margaret Hanson

DATE ROLL CANDY

- 3 c. sugar
- 2 T. butter
- 1 c. coconut
- 1 c. milk
- 1 c. nuts

1½ c. chopped dates

Combine sugar, salt, milk and butter. Boil until sugar is dissolved. Add dates, cook, stirring constantly, to a soft ball stage. Cool to room temperature. Beat until creamy and thick. Then add nuts and coconut. You can roll and slice or put in a cake pan and cut in pieces.

Mrs. Millard Bilden

CREAMLITE CANDY

- 2 c. commercial sour cream
- 2 c. white sugar
- ½ t. vanilla
- ½ c. broken walnut pieces

1. In a sauce pan blend together sour cream and sugar. Cook over medium heat, stirring occasionally, to 232° F. or until it forms a soft ball when dropped in cold water.

2. Remove from heat and cool until lukewarm. Add vanilla and beat until mixture becomes creamy and holds shape. (While beating, add a few drops of food coloring if desired.)

3. Stir in nuts and pour candy into a buttered bread-loaf pan (8½x4½x3) When cool mark in squares.

For variety add ½ c. chopped dates and ⅓ c. flaked coconut and reduce the nut meats to ⅓. You may also use a c. of white raisins, or a c. of candied fruit, or a c. of toasted coconut.

Mrs. M. C. Larson

MARSHMALLOW LOG

- 1 egg
- 1 c. powdered sugar
- ½ c. crushed graham crackers
- 2 sq. unsweetened chocolate
- 2 T. butter
- 25 big marshmallows cut up or 1 pkg. small marshmallows

Beat egg and powdered sugar together. Add graham crackers. Melt chocolate and butter together and add to first mixture. Add marshmallows. Roll in coconut, or chopped nuts, or both in wax paper. Chill in refrigerator or freezer. Slice about ¼ inch thick.

Mrs. Clarence Amundson

CHOCOLATE SUGAR BALLS

(4 doz.)

- 1 c. semi-sweet chocolate bits
- 3 T. light corn syrup
- ½ c. orange juice
- 2½ c. crushed vanilla wafers (about 60 small 1½" wafers)
- ½ c. sifted powdered sugar
- 1 c. nuts, finely chopped

Granulated sugar

Melt chocolate over hot water, remove from heat. Stir in corn syrup and orange juice. Mix well. Mix the crushed wafers with the powdered sugar and nuts. Stir into the chocolate mixture. Spoon the mixture into the center of the pan. Let stand for 30 min. Roll into one-inch balls. Roll in granulated sugar. Let stand at least 2 days (to ripen and become firm).

Verla Gunderson

CREAM CHEESE CANDY

- 1 3-oz. pkg. cream cheese
- ½ stick butter or margarine
- 3 T. cream or evaporated milk
- 1 t. flavoring (of your choice)
- 2 to 3 c. powdered sugar (about 1 lb.)
- dash of salt

Soften cream cheese and butter; add milk and cream well until fluffy. Add sugar and blend until smooth and very thick. Keep adding powdered sugar until stiff consistency. Drop by spoon on wax paper and swirl the top. Keep refrigerated. If they do not harden, add more powdered sugar. For variations roll in a ball after it is cold and dip in dipping chocolate, or rolled in chopped nuts, or a nut meat placed on each piece. If you wish divide dough and add coconut, chocolate, peanut butter, orange jello, mint flavoring, food coloring, or anything you desire.

Inga Hanson

Mrs. Irene Speece

SPECIAL K TREATS

- 2 pkgs. butterscotch chips
- 1 pkg. chocolate chips
- ½ c. crunchy peanut butter
- 6 to 7 c. of Special K

Melt chips and peanut butter, pour over Special K. Blend well and drop by spoonfuls on wax paper and let set in a cool place.

Mrs. Helmer Lyngaas

Helen Reinhart

HOLIDAY DAINITIES

(Gumdrops)

- 4 envelopes Knox gelatine
- 1 c. cold water
- 4 c. sugar
- $\frac{1}{4}$ t. salt
- $1\frac{1}{2}$ c. boiling water
- $\frac{1}{2}$ t. peppermint
- 1 t. cinnamon extract or $\frac{1}{3}$ t. of anise
- Red and green coloring

Heat sugar, salt, boiling water to boiling point. Soften gelatine in cold water. Add to hot syrup. Stir until dissolved. Boil slowly for 15 min. Remove from heat. Divide into 2 equal parts. Color one part red, flavor with cinnamon or anise extract. Color the other green, flavor with peppermint extract. Rinse 2 pans (8x4) in cold water. Pour in candy mixture to depth of about $\frac{3}{4}$ inch. Put in a cool place (not a refrigerator.) Allow candy to thicken for at least 12 hours. With a wet sharp knife loosen around edges of pan, pull out and place on board lightly covered with powdered sugar. Cut into cubes. Roll in powdered or fine granulated sugar. If lemon flavor is desired, add 3 T. lemon juice and 2 t. lemon extract to one part of candy and leave uncolored. After rolling in sugar, store in a plastic container.

Mrs. Kenneth Blockhus

CARAMEL APPLES

- 6 medium sized apples
- wooden skewers
- 1 c. sugar
- $\frac{3}{4}$ c. dark corn syrup
- 1 c. light cream
- 2 T. butter
- 1 t. vanilla

chopped nuts if desired

Have apples at room temperature. Put skewer in apples. Butter a large cookie sheet. In a large sauce pan, combine sugar, corn syrup, cream and butter and stir. Cook over low heat, stirring until sugar dissolves. Do not stir after syrup starts to boil. Cook to a very hard ball stage (254° - 260°) without stirring. Remove from heat. Add vanilla. Dip apples into syrup then hold upright and turn so syrup covers the apple all over. Work very fast. Set apples on a greased cookie sheet to cool. Roll the lower half of apples in nuts if desired.

Inga Hanson

CHOW MEIN NOODLE DROPS

- 2 pkgs. butterscotch chips
- 1 c. salted peanuts
- 1 can chow mein noodles

Melt chips over hot water, not boiling, add nuts and noodles. Drop on wax paper or cut into bars.

Donna Frieden

Variation:

or add

- 1 pkg. chocolate chips
- 2 more cans chow mein noodles

Helen Reinhart

or use

- 1 each of chocolate and butterscotch chips
- 1 3-oz. can chow mein noodles
- 1 13-oz. can mixed salted nuts

Mrs. LeRoy Gass
(Clarice Aanes)

CINNAMON NUTS

- 1 c. sugar
- $\frac{1}{8}$ t. cream of tartar
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{4}$ c. boiling water
- 2 c. English walnuts
- $\frac{1}{2}$ t. vanilla

Boil until it forms a soft ball and then add nuts and vanilla. Stir until sugared and separate on wax paper to cool.

Mrs. Helmer Lyngaas

SCRABBLE

- 2 c. Wheat Chex
 - 2 c. Rice Chex
 - 2 c. Cherrios
 - 4 c. pretzels
 - 1 lb. mixed nuts
 - $\frac{1}{2}$ t. celery salt
 - $\frac{1}{2}$ t. garlic salt
 - 1 t. Worcestershire sauce
 - $\frac{1}{2}$ lb. margarine or butter, melted
- Mix butter and seasonings together and pour over cereal mixture. Bake 1 hr. at 250° , stirring every 15 min.

Mrs. Roger Berg

BUTTERSCOTCH SAUCE for Ice Cream

- $1\frac{1}{4}$ c. brown sugar
- $\frac{2}{3}$ c. corn syrup
- 4 T. butter
- $\frac{3}{4}$ c. thin cream

Boil for 1 min., set aside until it does not bubble. Slowly add more cream if needed.

Diane Leiran

POPCORN BALLS

5 qts. popped corn
2 c. sugar
1½ c. water
½ t. salt
½ c. light corn syrup
1 t. vinegar
1 t. vanilla extract

Keep popcorn hot and crisp in slow oven (300° to 325°). Cook sugar, water, salt, and corn syrup to very hard-ball stage (256°). Add vinegar and vanilla. Cook to light-crack stage (270°). Pour slowly over popcorn; mix well to coat every kernel. Press in balls. Use butter on hands if necessary. Makes 20 popcorn balls.

Mrs. Alvin Erickson

LIGHT CORN BALLS

1 c. sugar
1 c. white corn syrup
½ c. water
1 T. butter
3 qts. popped corn
salt
nutmeats

Combine sugar, corn syrup and water, cook to hard ball stage. Add butter and pour over salted corn in a large bowl. Stir until all kernels are coated. Let cool and shape into balls. Makes 12 medium sized balls.

Mrs. Harold Schaffer
(Karen Cummings)

HOT FUDGE SAUCE for Ice Cream

Melt 2 sq. chocolate, add 1 c. white sugar. Then add slowly ¾ c. or (1 small can) Carnation evaporated milk. Stir until thick, next add 1 T. butter, 1 t. vanilla and ½ t. salt. Let stand awhile over hot water.

Myrtle J. Peterson

POPCORN BALLS

1 c. sorghum
½ c. sugar
1 t. cream of tartar
¼ t. soda
2 T. butter
4 qts. popped corn

Boil all ingredients, except butter and soda, to soft ball stage, then add butter and soda. Pour on corn and make into balls. (Put cold water on hands to shape into balls.)

Elsie Hanson

CHOCOLATE FUDGE SAUCE

3 sq. chocolate
1¾ c. light cream
1 c. sugar
1 T. flour
¼ t. salt

Melt chocolate and add rest of ingredients and cook until thick and creamy. Add 1 T. butter and 1 t. vanilla. Serve hot over ice cream which makes a delicious hot fudge sundae or chill and serve over ice cream. May also be added to milk to make chocolate milk.

Mrs. Norris Reierson

POPCORN BALLS

¾ c. brown sugar
¾ c. white sugar
½ c. molasses
½ c. water
1 T. vinegar

Combine and cook to thread stage. Add ¼ c. butter and cook to hard ball stage. Remove from heat and add ¼ t. soda. Pour over 4 qts. popped corn and shape into balls.

May be poured on buttered pan and pulled for taffy.

Randine Hanson

PEANUT BRITTLE

2 c. sugar
1 c. water
1 c. white syrup
Cook to soft ball
Add 1½ c. raw shelled peanuts
½ t. salt
2 T. butter

Continue cooking until golden brown. Remove from fire, add 1 t. soda, 1 t. vanilla.

Pour on buttered pan, cool, break into pieces.

FUDGE

Mix 3 c. sugar
3 T. cocoa
Add 1½ c. milk and cream
2 T. white corn syrup
Boil until it forms soft ball (234°)
Add ¼ t. cream of tartar before taking off heat
Cool at room temperature to 100°
Add ½ c. nutmeats
Beat until creamy. Pour into buttered dish. Cut.

Mrs. Elmer Meyer

BUTTER FUDGE

3 c. sugar
1 env. unflavored gelatin
1 c. milk
½ c. white syrup
3 sq. chocolate
1½ c. butter
Cook over med. heat to 238°.
Pour into mixer bowl, add vanilla
Cool 15 min.
Beat until thick and add nuts.

Mrs. John Kronlokken

HOT FUDGE SAUCE

4 sq. chocolate
1 stick butter
pinch of salt
3 c. sugar
1⅔ c. evaporated milk
Melt chocolate and butter in top of boiler. Add salt, then add sugar gradually, stirring all the time. Add evaporated milk same way. Can be refrigerated. Makes 1 qt.

A DIET LIST

The rivers eat away their banks,
The tides devour the sand,
The morning sun drinks up the mists,
The ocean eats the land;
Taxes eat up property,
And pride eats out the soul,—
But moths the diet record hold,
Because they eat a hole!

It's Up To You

Oh, what have you done with your beautiful day?
God gave it to you: did you throw it away?
He gave it to you to use just as you would,
Did you do what was wicked or do what was good?
Did you hand out a smile or just give them a frown?
Did you lift some one up or push some one down?
Did you lighten some load or some progress impede?
Did you look for a rose or just gather a weed?
Oh, what have you done with your beautiful day?
God gave it to you, did you throw it away?

FEASTING ON THE WORD

"Thy Words were found, and I did eat them." Jeremiah 15:16

We will note from this verse that God does not want us to merely taste His Word, but to eat it—make it a part of ourselves.

The Psalmist said: "Thou preparest a table before me in the presence of mine enemies." Psalm 23:5

We have a most wonderful guest to eat with us. Jesus said, "I will come in to him, and will sup with him." Revelations 3:20

On the menu we have the following:

MEAT—"My meat is to do the will of him that sent me" John 4:34

SALT—"Let your speech be . . . seasoned with salt" Col. 4:6

BREAD—"Man doth not live by bread only, but by every word that proceedeth out of the mouth of the Lord doth man live" Deut. 8:3

BUTTER—"Butter and honey shall he eat" Isaiah 7:15

HONEY—" . . . and it was in the mouth as honey for sweetness" Ezek. 3:3

MILK—"I fed you with milk" I Cor. 3:2

FRUIT—"The fruit of the Spirit is love, joy, peace, longsuffering, gentleness, goodness, faith, meekness, temperance" Galatians 5:22,23

Thus we have a good meal for the child of God. After partaking of such a meal, the child of God is provided with certain vitamins:

Vitamin A—Ambition

Vitamin B—Brightness

Vitamin C—Confidence

Vitamin D—Determination

Vitamin E—Enthusiasm

Thus, God's child can go out and win the battle against Satan and sin.

IF I HAVE

If I have these
I will not ask for more
The love of family and friends
and roses round my door
The breath of spring
When all the earth awakes
And gives us warmth and beauty,
O'er prairies, hills and lakes
The peace of mind contentment brings,
My prayers to God above,
The joy of laughter and good will,
The right to live and love.

Miscellaneous

"And out of the ground the Lord God made to grow every tree that is pleasant to the sight and good for food." Genesis 2:9.

DIABETIC HAM LOAF

- $\frac{2}{3}$ c. ground ham
- $\frac{1}{4}$ c. ground beef
- 1 egg
- 2 T. milk

Mix ground meats and egg. Add milk. Salt may be added if desired. Place in a baking dish and bake 1 hr. in mod. oven (350°) or until silver knife inserted in center comes out clean. If desired, tomato may be baked on top of loaf.

Mrs. William Bacon

CRANBERRY APPLE MOLD

(Diabetic)

- $\frac{1}{2}$ lb. cranberries
- $1\frac{1}{4}$ c. water
- 1 T. granulated gelatin
- 1 T. sucaryl solution
- 1 c. diced celery
- 1 c. diced apples

Sort and wash cranberries. Add 1 c. of water and cook until cranberries are soft. Rub through a sieve. There should be $1\frac{1}{2}$ c. puree. Soften gelatin in $\frac{1}{4}$ c. of water for 5 min. Dissolve gelatin over hot water, add to cranberry puree and combine well. When puree has slightly thickened, add sucaryl, celery, and apples. Pour into molds. Chill. Unmold and serve on lettuce. Serves 6.

Mrs. William Bacon

DIABETIC CINNAMON COOKIES

- 5 T. butter
- 1 c. sifted flour
- $\frac{1}{4}$ t. baking powder
- 2 t. sucaryl solution or 16 tablets crushed
- 1 egg, beaten
- 2 t. vanilla
- 1 T. milk or fruit juice
- 1 t. cinnamon

Cream butter till fluffy, add beaten egg. Mix sucaryl in vanilla and milk. Add to eggs and butter. Stir in dry ingredients (except cinnamon). Sprinkle cinnamon on top of dough and kneed slightly so there is a streaked appearance. Shape dough into balls and press with a fork. Bake at 375° for 15 min. or till edges have browned. Makes 20-30 cookies. (5 cookies equal 1 bread exchange or 2 fat exchange). The cinnamon can be omitted and 1 t. peanut butter added for flavor.

Mrs. Glen Reiersen

DIABETIC BROWNIES

- 1 sq. unsweetened chocolate
- $\frac{1}{3}$ c. butter
- 2 T. sucaryl solution or 48 tablets crushed
- 2 t. vanilla
- 2 eggs, beaten
- 1 c. sifted cake flour
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ t. soda
- $\frac{3}{4}$ c. chopped walnuts

Melt chocolate and butter in a saucepan over low heat. Cool slightly. Add sucaryl, vanilla and beaten eggs. Blend well. Add dry ingredients, blend and add chopped walnuts. Spread in an 8" pan. Bake at 325° for 20 min. Cool and cut into bars. Makes 2 doz. (2 bars equal $\frac{1}{2}$ bread exchange and 2 fat exchange).

Mrs. Glen Reiersen

DIABETIC ORANGE ANISE COOKIES

- $1\frac{3}{4}$ T. sucaryl
- $\frac{1}{2}$ t. soda
- 3 T. shortening
- $\frac{1}{2}$ t. baking powder
- 1 c. flour
- 2 T. Cream of Wheat
- $\frac{1}{4}$ c. sour milk (or $\frac{1}{4}$ c. orange juice)
- $\frac{1}{2}$ t. vanilla
- $\frac{1}{2}$ t. orange extract
- 1 small egg, beaten
- $\frac{1}{8}$ t. salt
- 1 scant t. Anise seed

Mix well. May be chilled in refrigerator and sliced, or made into balls and baked. Bake about 12 min. in 400° oven.

Mrs. William Bacon

DIABETIC PRESSED COOKIES

- $\frac{1}{2}$ c. shortening (part butter)
- 1 egg yolk
- $\frac{1}{4}$ t. lemon extract
- $\frac{1}{8}$ t. soda
- $\frac{1}{2}$ t. sweetener
- 2 T. sugar
- 1 T. lemon juice
- $\frac{1}{3}$ c. farina, or cream of wheat
- $\frac{1}{8}$ t. salt
- 2 T. milk

Beat all above with mixer until fluffy. Add about 2 c. flour. Can be rolled into a ball and pressed flat with a fork, or use a cookie press.

Mrs. William Bacon

DIABETIC PIEDMONT COOKIES

- ¾ c. flour
- ½ c. yellow corn meal
- 3 T. farina or cream of wheat
- ½ c. shortening
- 2 eggs
- ½ t. vanilla
- 3 T. peanut butter
- Few grains of salt
- 2½ T. sugar
- 1½ t. baking powder
- ½ t. lemon extract. or grated lemon peel

Sift and mix dry ingredients. Work shortening and peanut butter in with a blender. Add eggs and lemon rind or flavor. Knead with hands. Chill 2 hours. Drop or roll out. Bake in 425° oven for 12 min. Makes 4 doz. very small cookies.

Mrs. William Bacon

DIABETIC CUPCAKES

(makes 8)

- ½ c. sifted cake flour
- ½ t. baking powder
- ⅛ t. salt
- 1 large egg
- 3 T. sugar
- ¾ t. lemon juice
- 2 T. plus 1½ t. hot skim milk

Sift flour with baking powder and salt 3 times. Beat egg with electric mixer at high speed until very thick and light, at least 5 min. Gradually add sugar, beating constantly. Beat in lemon juice. Fold in flour mixture. Add hot milk, stir quickly until blended and immediately turn batter into paper baking cups. Bake about 15 min. at 350°. Cool in pans 10 min. This is a type of sponge cake. It is very good with fresh fruit as a shortcake, or with whipped cream.

Mrs. William Bacon

DIABETIC LUSCIOUS LIME

DESSERT

- 1 env. diabetic lime gelatin
- 1 c. hot water
- 1½ T. lemon juice
- 1 t. sweetener
- 1 egg white

Dissolve gelatin in hot water. Add lemon juice and sweetener. Let set until syrupy. Add unbeaten egg white, and beat until fluffy. Pour in mold, and let set. (2 or 3 servings).

Mrs. William Bacon

DIABETIC LEMON COOKIES

- 1 T. sucaryl or 24 tablets crushed
- ½ c. shortening
- 1 egg
- 1 T. water
- 1 T. lemon juice (or 2 orange juice)
- 1 T. grated lemon peel (or orange)
- 1 t. baking powder
- 1 t. vanilla
- ½ c. shredded coconut
- 2 c. sifted flour
- ½ t. salt

Cream shortening in small mixer bowl on high speed. Add sucaryl, egg, water, lemon juice, lemon peel and vanilla. Beat until thoroughly blended. Mix in coconut. Sift dry ingredients together. Add to creamed mixture. Form dough in a roll, wrap in waxed paper. Chill until firm. Cut into thin slices and bake on an ungreased cookie sheet in a hot oven (400°) for 10-15 min. Makes 4 to 4½ doz. (4 cookies equal 1 bread exchange and 2 fat exchange).

Mrs. Glen Reierson

DIABETIC WAIKIKI PIE

- 1 c. unsweetened pineapple juice
- 1 T. lemon juice
- ¾ t. sweetener
- ½ t. salt
- 1 envelope, or 1 T. unflavored gelatin
- ½ c. cold water
- 3 well beaten egg yolks
- 3 stiffly beaten egg whites
- ½ c. heavy cream, whipped
- 1 9" baked crust

Combine juices, sweetener and salt. Soften gelatin in cold water. Heat juices, and dissolve gelatin in hot mixture. Gradually stir into egg yolks and mix well. Chill until partly set. Fold in egg whites and whipped cream. Pour into cooled baked crust. Chill until firm. Garnish with unsweetened pineapple slices and strawberries.

Mrs. William Bacon

DIABETIC ORANGE JELLY

(as a spread)

- ½ c. orange juice
- ¼ t. sucaryl, or to taste
- ¾ t. plain gelatin

Soften gelatine in cold juice. Add sucaryl. Heat to dissolve gelatin. Stir well, pour in glass, and store in refrigerator.

Mrs. William Bacon

DIABETIC RAISIN OATMEAL COOKIES

- 1½ c. sifted flour
- 2 t. baking powder
- 1 t. cinnamon
- ½ t. salt
- 1 T. sucaryl
- ⅔ c. melted butter
- 2 eggs, beaten
- 1½ c. quick cooking rolled oats
- ½ c. skim milk
- 1 t. vanilla
- ¼ c. raisins

Sift together flour, baking powder, cinnamon and salt. Add sucaryl to melted fat, stir in eggs and oats and mix thoroughly. Combine milk and vanilla and add to oat mixture, alternately with dry ingredients. Stir in raisins. Drop on greased cookie sheet. Bake in 400° oven about 12 min. A few finely chopped dates may be also be added.

Mrs. William Bacon

DIABETIC APRICOT DELIGHT

- 3 or 4 apricot halves (dried, soaked, and cooked until soft in small amount of water, or canned apricots.) Put fruit through seive.

- ⅓ c. milk
- 1 small egg yolk
- ¼ t. sweetener
- ½ t. lemon juice

Mix above together, and let freeze to a mush. Beat and add:

- 1 egg white, beaten stiff
- ½ c. whipped cream

Let freeze until firm.

Mrs. William Bacon

DIABETIC ICE CREAM

- 2 eggs, separated
- 2 c. milk
- 1 c. whipping cream (whipped)
- 1 T. vanilla
- 1 T. sweetener

Beat egg yolks, add 1 c. of the milk, vanilla and sweetener. Beat. Add second cup of milk. Mix well. Fold in whipped cream. Freeze until almost firm. Remove from tray and beat. Fold in stiffly beaten egg whites. Return to refrigerator and freeze. Remove from freezer a few minutes before serving.

Mrs. William Bacon

Det er ikke alt guld som glimrer.

DIABETIC APPLESAUCE, OR BANANA COOKIES

- 1¾ c. flour
- 1 t. cinnamon
- ½ t. cloves
- ½ c. butter
- 1 egg, beaten
- ⅓ c. raisins
- ½ t. salt
- ½ t. nutmeg
- 1 t. soda
- 1 T. sucaryl
- 1 c. unsweetened applesauce, or 1 c. mashed banana
- 1 c. all-bran (or can use other cereal)

Sift together flour, salt, cinnamon, nutmeg, clove and soda. Cream butter, sucaryl and egg until fluffy. Add flour mixture and applesauce alternately. Fold in raisins and all-bran. Drop onto greased cookie sheet about 1 inch apart. Bake in 375° oven. About 4 doz. cookies.

Mrs. Glen Reierson
Mrs. William Bacon

DIABETIC REFRIGERATOR CREAM CHEESE COOKIES

- ½ c. shortening
- 2 T. sugar
- 2 t. sweetener
- 4 oz. or ½ c. cream cheese (room temperature)
- 1 t. baking powder
- 1 well beaten egg
- 1½ c. flour (about)
- ¼ t. salt

Mix well. Roll in waxed paper. Chill. Slice and bake.

Mrs. William Bacon

DIABETIC PEACH CRISP

- 1 fresh peach, sliced
- ½ t. sucaryl
- 3 drops lemon juice
- Put in small baking dish.
- 1 t. flour
- ½ T. butter
- 3 T. Wheaties
- Mix until crumbly and spread over fruit.

Bake in mod. oven until fruit is tender. Unsweetened canned fruit can also be used.

Mrs. William Bacon

DIABETIC GRAPE JAM

Small	Large
2 c.	11 c. grape pulp and juice
3½ T.	20 T. minute tapioca
1½ t.	9 t. artificial sweetener

Cook together until it thickens, by testing a small amount on a plate.

Mrs. William Bacon

SANDWICH SPREAD

½ lb. sharp cheese
1 lb. minced ham (grind coarse)
3 hard boiled eggs
10 sweet pickles
1 small onion
2 stalks celery
¾ c. mayonnaise

Place in buns and wrap in foil. Put into 250° oven for 30 min.

Mrs. Michael Blockhus

HOT BUN'S (FILLING)

1 can corn beef (chopped)
½ c. salad dressing
¼ c. catsup
1 t. salad mustard
1 t. horseradish or 1 T. onion
1 c. diced Am. cheese

Mix well. Butter buns lightly, spread on filling. Wrap each bun in aluminum foil and bake 25-30 min. in 350° oven.

Mrs. Selmer T. Holm

CHEESE TUNA BURGERS

¼ lb. cubed cheddar cheese
3 hard boiled eggs, chopped
1 can chunk style tuna
1 t. green pepper
2 t. onions
3 to 4 t. stuffed olive, pickle relish or chopped pickle
½ c. mayonnaise
8 hamburger buns

Combine all ingredients and spread on buns. Wrap in aluminum foil and bake in a 300° oven for 15 min. Buns may also be placed on barbecue grill and turned a few times.

Mrs. Alvin Erickson

BOLOGNA SANDWICHES

Take 2 rings bologna, grind fine. Grind sweet pickles and add to bologna. Then add salad dressing.

Mrs. Elmer Russ
(Marion Bilden)

TURKEY SANDWICH SPREAD

For each cup of finely ground turkey or chicken, add 2 chopped hard boiled eggs, dash of nutmeg, 1 t. onion juice, salt, pepper and enough cream so as to make it spread easily.

Mrs. Rose L. Olson

HOT CHICKEN SANDWICHES

2 qt. chicken
1 qt. broth
4 T. butter
4 T. onion
1½ t. salt
2 sticks of celery
pepper to taste

Cook chicken, celery and onion in water so you have the amount of liquid required, for this gives the chicken its flavor. When cooked, cut in pieces. Thicken broth with flour, about 4 T. This makes 30 sandwiches.

Mrs. Jim Neuhring

OPEN-FACED SANDWICHES

Sauce (heat in double boiler)

1 can cream of chicken soup
¼ c. mayonnaise
½ c. milk

Butter toast. Put on slices of ham (chicken or turkey). Put on stalk of previously cooked broccoli or asparagus. Pour sauce over. Sprinkle sharp cheese on top. Add pimento for color. Broil. (enough sauce for 7-8 sandwiches)

Mrs. Roger Berg

CHICKEN SANDWICHES

Boil a stewing hen until tender. Take out of juice, pick meat off bones. Grind fine and add broth which chicken has been boiled in. Season with salt and pepper to taste.

Mrs. Helga Bilden

Variation:

Beef or pork prepared, same way.

MAID-RITES

1 lb. hamburger
½ c. chopped onion
1 can chicken gumbo soup
¼ c. ketchup
1 T. prepared mustard, or less
¼ t. black pepper
1 t. salt

Mrs. Michael Blockhus

MAID-RITES

- 1 lb. hamburger, browned
- ½ c. onion
- ½ c. water
- 1 T. soy sauce
- 1 T. brown sugar
- 1 t. salt, pepper
- 1 T. mustard
- ⅔ c. catsup

Combine all other ingredients to browned hamburger.

Donna Frieden

SLOPPY JOE SANDWICHES

- 3 lb. hamburger
- 1 lb. pork sausage
- 2 c. bread crumbs (very dry, rolled very fine)
- 2 med. onions, ground fine
- 2 T. Worcestershire sauce
- 3 t. salt
- 2 T. yellow mustard
- 1 qt. tomato juice

Mix together and put in roaster, stirring several times during baking of 1 hr. at 350°.

Mrs. Elmer Russ

BARBECUED HAMBURGERS

- 2 lb. hamburger
- 2 t. salt
- 1 can tomato soup
- 1 t. vinegar
- 2 t. Worcestershire sauce
- 2 t. chili powder
- 1 t. sugar
- ½ c. catsup

Brown hamburger and pour off excess fat. Put in saucepan with other ingredients and simmer over low fire one hr. or until well cooked. Serve on buns.

Mrs. Rose L. Olson

TOASTED HAMBURGERS

- 1 lb. hamburger
- ⅓ c. chopped onion
- ⅓ c. ice water
- 1 egg
- 2 T. flour
- 1 t. salt
- dash of pepper
- 1 t. Worcestershire sauce
- ⅓ c. catsup

Mix thoroughly. Spread on a split bun. Broil for 10-15 min. (until well browned)

Mrs. Sylvan Taylor

4-H SANDWICH FILLING

- 1 can Spam
- small onion
- ½ c. longhorn cheese
- mayonnaise

Grind the spam and onion. Add enough mayonnaise to hold together. Put on buns and wrap in foil. Heat in oven and serve hot.

Donna Frieden

SANDWICH SPREAD

- 1 can Snack
 - 1 green pepper
 - small onion
 - 1 c. cheese
 - 4 T. melted butter
 - 2 T. milk
 - 2 T. catsup
 - 2 T. ground sweet pickles or relish
- Grind all ingredients and mix well.

Mrs. Elmer Larson

CHEESE BALL

- 1 8-oz. pkg. cream cheese
- 1 5-oz. jar sharp cheddar cheese spread
- 1 5-oz. jar Roquefort cheese spread (or blue cheese spread)
- ½ t. grated onion or onion juice
- ½ t. Worcestershire sauce
- ½ c. pecans, quarters or halves

Let four cheeses stand at room temperature for an hour or so. Put in mixing bowl with onion and Worcestershire and blend with a fork until smooth. Cover and chill until firm, about 4 hrs. or overnight. Shape into one large ball and cover with pecans. Chill and serve with different kinds of fancy crackers.

Agnes Bilden

APPLE PINEAPPLE PUNCH

- 1 qt. apple juice
- 1 c. pineapple juice
- juice of 1 lemon
- ⅔ c. sugar

Combine above ingredients. Chill. To vary the flavor, add 4 crushed mint sprays to above recipe.

Mrs. Michael Blockhus

RHUBARB PUNCH

- 1 gal. sweetened rhubarb juice
- 1 qt. pineapple juice
- a little 7-up or ginger ale added just before serving.

Mrs. George Frieden

RHUBARB PUNCH

- 1 lb. rhubarb, sliced thin
- 2½ c. water
- ½ c. sugar

Cook rhubarb in water until tender. Strain. Add sugar and a little food coloring. Chill. To freeze, pack in glass jars, leaving 1 to 1½ in. head space for expansion. Use in combination with pineapple juice.

Mrs. Michael Blockhus

HOLIDAY PUNCH

- ½ can Hawaiian punch
- 2 cans grapefruit juice
- 2 cans pineapple juice
- 2 bottle ginger ale

Pour over ice cubes and serve.

Mrs. Martin Amundson

PUNCH

- 4 c. sugar
- 4 qt. water

Boil into a syrup, about 3 to 5 min.

Add:

- 4 pkg. raspberry Kool Aid
- pinch of salt

Stir well and cool. When ready to serve, use as directed on can and add:

- 2 small cans frozen lemonade
- 3 large bottles ginger ale

Mrs. Edwin Loftsgard

ICED TEA

- 2 qt. water
- 1 large T. tea (instant)
- ¾ c. sugar
- ¼ can frozen lemonade
- ¼ can frozen orange juice
- If hot tea is desired, use.
- 2 qt. boiling water
- 1 bag tea
- ¼ can orange juice
- ¼ can lemonade

Mrs. Harry Helgerson

BLUE PUNCH

- 3 cans frozen lemon juice
- 3 cans frozen grape juice
- water

Use the large cans of juice. Use less water than it calls for on can, as you will be using some ice cubes.

Mrs. Richard Neumann
Mrs. Jerry Trudo
(Ruth Bilden)

PUNCH

- 1 large can frozen orange juice
- 1 large can frozen lemonade
- 1 qt. white soda

Follow directions on orange juice and lemonade. Mix and chill and just before serving, add the white soda.

Jeanne Olson

ICED TEA

- ¼ c. tea leaves
- 2 c. boiling water

Pour boiling water over tea leaves. Steep a little. Strain. Add enough water to make 1 gal. iced tea.

Mrs. Michael Blockhus

RUBY RED FROST

- 1 pt. chilled cranberry juice
- 1½ c. chilled fresh lemon juice
- 1 c. sugar
- 1 pt. raspberry sherbet
- ice cubes made out of cranberry juice
- 2 28-oz. bottles ginger ale, chilled
- lemon slices

Mix juices and sugar together. Pour over ice cubes in punch bowl or large kettle. Add sherbet by spoonfuls. Add ginger ale, mix gently, garnish with lemon slices. Serve at once. Makes 24 cups.

Mrs. Tilpher Bilden

FIRESIDE PUNCH

- 1 egg
- ¼ c. sugar
- 1 pt. cranberry juice cocktail
- 2 c. fresh orange juice
- ⅔ c. fresh lemon juice
- 1 12-oz. bottle ginger ale

Place egg, sugar, cranberry juice cocktail and citrus juices in blender. Blend for 1 min. Pour into pitcher and add ginger ale. Makes 1½ qts. or 12 half-cup servings.

Mrs. Gene Svebakken

HOMEMADE TV DINNERS

Make extra large portions of meat, gravy, potatoes and vegetables. Place in TV tray. Cover meat with gravy. Dot potatoes with butter. Cool quickly. Seal with foil and freeze. Place frozen in 425° oven with foil still on for 45 min.

Mrs. Roger Peterson

MENUS FOR ZERO CALORIE DIET

MONDAY

Breakfast—Scraped crumbs from burnt toast

Lunch—Weak tea, 1 bouillon cube, $\frac{1}{2}$ c. diluted water

Dinner—1 pidgeon thigh, 3 oz. prune juice (gargle only!)

TUESDAY

Breakfast—Shredded eggshell skins

Lunch—Navel from navel orange

Dinner—Breathe deeply passing delicatessen

WEDNESDAY

Breakfast—Shredded eggshell skin

Lunch—1 donut hole (without sugar)

Dinner—2 eyes from Irish potato (diced)

THURSDAY

Breakfast—Boiled out stains of tablecloth

Lunch— $\frac{1}{2}$ doz. poppy seeds

Dinner—Bees knees and mosquito knuckles sauted in vinegar

FRIDAY

Breakfast—2 lobster antennae

Lunch—1 donut hole (without sugar)

Dinner—1 guppy fin

SATURDAY

Breakfast—Pickled hummingbird tongue

Lunch—Pickled tadpole ribs

Dinner—Aroma of empty custard pie plate

SUNDAY

Breakfast—4 chopped banana seeds

Lunch—Broiled butterfly liver

Dinner—Filet of soft crab claw

Mrs. Roger Berg

HOME FERTILIZER FOR PLANTS

1 t. Epsom salt

1 t. salt petre

1 t. baking powder

$\frac{1}{3}$ t. ammonia

1 gal. tepid water

Mix. Use only every 4 to 6 weeks.

Myrtle J. Peterson

PLAY DOUGH

Mix together 1 c. salt

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

$\frac{3}{8}$ c. water

Cook over low heat. Stir constantly until thick. Cool. Knead. May add color. Store in covered jar.

Mrs. Hubert Cummings

HOME MADE SOAP

In earthen crock

Dissolve 2 cans Lewis Lye in 2 qts. cold water

Cool. Use wooden stick or spoon.

Add 4 T. borax

Melt to lukewarm 16 c. lard

Pour into lye mixture and

add 1 c. ammonia

Stir frequently until thickened

Pour into clothlined peachbox.

Cut before it gets too hard.

Mrs. LaVerne Larson

BIRD FOOD

Well-liked by winter birds, such as chickadees, nuthatches, woodpeckers, etc.

Mix 2 c. oatmeal and 2 c. water.

Cook until thick.

Add 1 c. peanut butter and 1 c. drippings.

Remove from heat and work in cornmeal and oatmeal for stiff dough. Form into balls for bird feeder or stuff pine cones. May drill holes in a stick and stuff. Keep in freezer.

Mrs. John D. Kronlokken

METHUSELAH

Methuselah ate what he found on his plate,

And never, as people do now, did he

Note the amount of the calorie count;

He ate it because it was chow.

He wasn't disturbed as at dinner he sat,

Devouring a roast or a pie,

To think it was lacking in granular fat or a couple of vitamins shy.

He cheerfully chewed each species of food.

Unmindful of troubles or fears,

Lest his health might be hurt

By some fancy dessert;

And he lived over nine hundred years.

HELPFUL HINTS

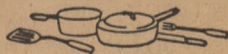
To keep cut flowers mix 2 T. white vinegar and 3 t. sugar to a qt. water.

Aspirins may be used to keep cut flowers fresh.

To remove black marks caused by shoe heels, apply a squirt of toothpaste with a soft cloth. Remove with a damp cloth.

- 3 C. sugar
- 2 T. light corn syrup
- 1 C. light cream
- 3 1-oz. squares chocolate
- $\frac{1}{8}$ tsp. salt
- 3 T. butter
- 1 tsp. vanilla
- 1 C. nuts

Combine all except butter, vanilla and nuts. Cook slowly over heat, stirring until sugar is dissolved and chocolate is melted. Cover and boil for three minutes. Remove from heat and place pan in cold water; add butter, vanilla and nuts. Beat, and when cool put on buttered plate.



Homemade bread combined with hot soup or chili makes for a perfect supper or lunch for the kids. This bread recipe will make two loaves.

WHITE BREAD

- 1 C. milk, scalded
- Add and stir in:
- 2 T. sugar
- 2 tsp. salt
- $2\frac{1}{2}$ T. shortening
- Cool to lukewarm.
- Measure into bowl:
- 1 C. lukewarm water
- 2 pkg., or cakes yeast, crumbled

Let stand until dissolved. Add lukewarm milk mixture. Add and stir in 3 C. sifted all purpose flour. Beat until smooth. Add and stir in an additional 3 C. flour.

Turn out dough on lightly floured board. Knead. Place in greased bowl. Brush lightly with melted shortening. Cover and let rise in warm place until doubled in bulk . . . about 35 minutes.

Punch down and divide into two equal portions. Shape into loaves and place in buttered bread pans. Cover and let rise in warm place until doubled in bulk, about 30 minutes. Bake at 400 degrees for 50 minutes.

CHOCOLATE RAISIN CAKE

- 1 to $1\frac{1}{2}$ C. raisins
- Cover with water and boil.
- Sift together in a bowl:
- 1 tsp. cinnamon
- 2 C. flour
- 1 C. sugar
- 2 T. cocoa
- Dash salt
- Add $1\frac{1}{4}$ C. salad dressing
- 1 tsp. vanilla
- Drained raisins
- 1 C. very hot raisin water with 2 tsp. soda in it

Mix by hand for about five to seven minutes. Do not use mixer. Bake at 325 degrees for 35 to 40 minutes.



Cooler fall days are perfect weather for candy-makers. For those who want a special sweet treat, Mrs. Meyerhoff shares this family recipe.

OLD FASHIONED CHOCOLATE FUDGE