

ELK HORN

**COOK
BOOK**

COMMUNITY

Compliments - Nancy
from
Shelley County Cowbells &
Porkettes

Published by

**ELK HORN
LUTHERAN
CHURCH**

Recipe for Christmas Pudding

Take some human nature — as you find it,
The commonest variety will do —
Put a little graciousness behind it,
And a lump of charity or two.
Squeeze in just a drop of moderation
Half as much frugality — or less.
Add some very fine consideration
Strain off all poverty's distress.
Pour some milk of human kindness in it
Put in all the happiness you can,
Stir it up with good will toward every man.
Set it on fire of heart's affection,
Leave it until the jolly bubbles rise;
Sprinkle it with kisses for confection,
Sweeten with a look from loving eyes,
Flavor it with children's merry chatter,
Frost it with the snow of wintry dells.
Place it on a holly — garnished platter
Serve it with the song of Christmas bells.

Submitted by Kathrine Peitersen, Oakville, Wash.

Party Rye

1 envelope yeast dissolved in 1/2 cup lukewarm water.
 Combine in a bowl the following:
 1/4 cup brown sugar
 1/4 cup molasses
 2 tsp salt
 1 Tbs. chocolate
 To one above add:
 2 cups boiling water and cool
 to lukewarm.

Add 1 Tbs. caraway seeds
 1 Tbs. ground orange rind
 Stir in:
 2 cups rye flour (best will)
 Add 1/2 cup rye
 Stir and knead in bowl until
 sticky. Place in greased bowl,
 let rise in warm place. Punch
 down and again let rise about 10
 minutes. Shape and place in loaf
 pan. Let rise until double in
 size. Bake in 350 oven for 1 1/2
 to 20 minutes. This makes 1 loaf.
 I like to bake the loaves in bread-
 ed tin. One loaf is just what
 —Nadine's Overgard

Ch...

1 cup sugar
 1/4 cup shortening
 2 eggs beaten
 1/2 cup milk
 1/4 cup cherry juice
 1 1/2 cups flour
 2 tsp. baking powder
 1/2 tsp. salt
 1/2 teaspoon cherries, chopped
 To one add:
 Mix in each glass. Bake 1 hour
 in 350 oven. —Mildred Weston

Rye Bread

1 cup milk
 1 yeast cake
 1/4 cup lukewarm water
 2 cups flour
 1 cup rye meal
 1 cup boiling water
 1 Tbs. butter
 1 Tbs. lard
 1/4 cup brown sugar
 1 1/2 tsp. salt

Soak the milk. Dissolve yeast in
 lukewarm water. Add rye meal
 to soaked milk and boiling water.
 Add lard, butter, sugar and salt.
 Cook 10 minutes. Add yeast cake
 and 1/2 cup flour. Cover and
 rise in warm place. Add
 remaining flour and rye. Shape into
 loaves. Let rise again and bake
 in 375 oven for 1 hour.

—Mrs. Nils Christensen

Breads, Rolls

and

Coffee Cakes

Banana Bread

1/2 cup chocolate
 1/2 cup sugar
 1/2 cup milk
 1/2 cup oil
 1/4 cup salt
 2 Tbs. sour milk
 1/2 cup nuts

Cream shortening and sugar. Beat
 eggs and blend. Add mashed ban-
 ana. Mix dry ingredients and
 add to creamed mixture alternat-
 ingly with milk. Stir in nuts. Bake
 in loaf pan for 55 minutes in a
 350 oven. —Jackie Jensen

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Party Rye

1 envelope yeast dissolved in $\frac{1}{2}$ cup lukewarm water.

Combine in a bowl the following:

- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup molasses
- 2 tsp. salt
- 4 Tbs. shortening

To the above add:

- 3 cups boiling water and cool to lukewarm.

Add: 2 Tbs. caraway seeds

- 2 Tbs. grated orange rind

Stir in:

- 5 cups rye flour (beat well)

Add: yeast

Add white flour until dough is firm, about 8 cups. Cover and let rest 10 minutes. Knead until smooth. Place in greased bowl. Let rise in warm place. Punch down and again let rest about 10 minutes. Shape and place in loaf pans. Let rise until double in size. Bake in 350 oven for 45 to 50 minutes. This makes 4 loaves. I like to bake the loaves in greased tall tins, like tomato juice cans.

—Nadjeschda Overgaard

Cherry Nut Bread

- 1 cup sugar
- $\frac{1}{2}$ cup shortening
- 2 eggs beaten
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup cherry juice
- $2\frac{1}{2}$ cups flour
- 2 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 12 maraschino cherries, chopped
- $\frac{3}{4}$ cup nuts

Mix in order given. Bake 1 hour in 350 oven. —Mildred Weddum

Rye Bread

- 1 cup milk
- 1 yeast cake
- $\frac{1}{4}$ cup lukewarm water
- 3 cups flour
- 1 cup rye meal
- 1 cup boiling water
- 1 Tbs. butter
- 1 Tbs. lard
- $\frac{1}{3}$ cup brown sugar
- $1\frac{1}{2}$ tsp. salt

Scald the milk. Dissolve yeast in lukewarm water. Add rye meal to scalded milk and boiling water. Add lard, butter, sugar and salt. Cool. Add dissolved yeast cake and flour. Beat thoroughly. Cover and let rise until light. Add rye meal until dough is kneaded thoroughly. Let rise. Shape into loaves. Let rise again and bake in 375 oven for 1 hour.

—Mrs. Nis Christensen

Banana Bread

- $\frac{1}{4}$ cup shortening
- $\frac{3}{4}$ cup sugar
- 1 egg
- $\frac{3}{4}$ cup mashed banana
- 2 cups flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{4}$ tsp. salt
- 3 Tbs. sour milk
- $\frac{1}{2}$ cup nuts

Cream shortening and sugar. Beat eggs and blend. Add mashed banana. Sift dry ingredients and add to creamed mixture alternately with milk. Stir in nuts. Bake in loaf pan for 55 minutes in a 350 oven. —Jackie Jensen

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Nut Bread

- 2 eggs
- 1 cup white sugar
- 1 cup brown sugar
- 1 cup sweet cream
- 1 cup sour cream
- 1 tsp. vanilla
- 4 cups flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1 tsp. salt
- 1 cup walnuts

Bake in 350 oven for 1 hour, depending on size of pan. If small loaf pans are used, it will make 3 loaves.

—Kathy Leistad

Apple Sauce Bread

- ½ cup shortening
- ¾ cup sugar
- 2 eggs
- 1 tsp. vanilla
- 2 cups flour
- ½ cup nutmeats, raisins if you like
- 1 cup canned applesauce
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. salt
- ½ tsp. nutmeg
- 1 tsp. cinnamon

Cream shortening until soft, add sugar gradually and cream together until fluffy. Add eggs and vanilla, beat well. Sift together the next 6 dry ingredients, add to first mixture. Mix thoroughly and add applesauce and nuts and mix only until well blended. Pour into loaf pan and let stand for 20 minutes before baking in a moderate 350° oven for 1 hour.

—Carolyn Christensen

Rye Bread

- A. 1 cup scalded milk
- 1 Tbs. salt
- 2 Tbs. shortening
- 3 Tbs. dark molasses
- 3 cups flour
- 3 cups rye graham
- B. 1 pkg. yeast
- 1 cup lukewarm water

Combine A. in a bowl and let cool. Add B. Add flour and mix, but no need to knead. Put in greased pans, let rise slightly, about ½ hour. Bake 1 hour in a 350 oven. This is crumbly, but real good. This makes 2 loaves.

—Lyria Jensen

Oatmeal Bread

- 2 cups flour
- 2½ tsp. baking powder
- ¾ tsp. baking soda
- 1 cup rolled oats
- 1 tsp. salt
- 1 cup raisins
- ¼ cup buttermilk or sour milk
- ¼ cup brown sugar
- 2 Tbs. molasses
- 2 Tbs. shortening

Sift flour, measure; add baking powder, soda and salt. Sift again and add rolled oats and raisins. Mix well. Separately combine buttermilk, brown sugar, molasses and melted shortening. Pour into flour mixture and stir just enough to moisten the dry ingredients. Do not beat. Pour into greased loaf pan and bake in 350° oven for about 1 hour. When taken from oven, place on wire rack to cool.

—Mrs. Alvin Larsen

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Date Nut Bread

Step 1:

- ½ cup walnuts
- 1 cup dates, cut up
- 1½ tsp. soda
- 3 Tbs. shortening
- salt
- ¾ cup boiling water

Pour water over the above ingredients and mix with a fork. Let stand 20 minutes.

Step 2:

- Beat 2 eggs with fork
- 1 tsp. vanilla
- 1 cup sugar
- 1½ cups flour

Step 3:

When step 1 is cool, pour over the eggs and sugar. Add flour. Mix and bake in 325° oven for 40 minutes. Then turn oven to 300 for 20 minutes. —Joan Levine

Banana Bread

- 1¾ cups sifted flour
- 2 tsp. baking powder
- ¼ tsp. soda
- ½ tsp. salt
- ½ cup shortening
- ¾ cup sugar
- 1 mashed banana
- 2 eggs beaten
- ½ cup nuts

Sift dry ingredients together. Cream shortening and sugar. Add eggs and mix well. Add dry ingredients alternately with mashed banana. Stirring just enough to combine. Do not beat. Add nuts when last of flour is added. Bake in 350° oven for 1 hour.

—Verdell Hansen
—Greda Wittrup

Banana Bread

- 1½ cups sifted flour
- 2 tsp. baking powder
- ½ tsp. soda
- ½ tsp. salt
- ¼ cup butter or margerine
- ½ cup sugar
- 1 egg
- 1 tsp. vanilla
- 1½ cup mashed banana
- 2 cups ready to eat high protein cereal
- ¼ cup chopped nuts

Sift flour, baking powder, soda and salt together. In a bowl blend shortening and sugar well. Add egg and vanilla. Beat well. Stir in banana and cereal. Add dry ingredients together with nuts, stirring only until combined. Pour mixture into loaf pan which has been greased. Bake 40 minutes in moderate 350° oven. Cool thoroughly on cake rack. Yields one loaf. —Margaret Christensen, Council Bluffs, Iowa

Rye Graham Bread

- ½ cake yeast
- 2 cups water
- 3 tsp. salt
- 1 Tbs. sugar
- 2 Tbs. shortening
- 4½ cups white flour
- 1½ cups rye graham flour

Dissolve yeast and sugar in lukewarm water. Add shortening and part of flour, beat. Add more flour and knead. Let rise, form into loaves, let rise again. Bake at 375 for about 1 hour. Makes 2 loaves. —No Name

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Parker House Rolls or Buns

- 1½ cakes yeast
- 1 pint milk scalded and cooled
- 4 Tbs. sugar
- 4 Tbs. shortening
- 6 cups flour
- 1 tsp. salt

Dissolve yeast and sugar in lukewarm milk. Add shortening, salt and half of flour. Beat until smooth. Add more flour (for soft dough.) Knead. Let rise. For Parker House rolls, roll dough ¼ inch thick. Cut with biscuit cutter. Brush with melted butter. Make crease across each. Fold so top half slightly overlaps. Press edges together at crease. Place close together on pan. For buns, form dough into balls. Bake in 400 oven for 12 to 15 minutes.

—No Name

Date Nut Loaf

- 1 Tbs. butter
- 1 tsp. soda

Mix the above ingredients and cool.

- Beat in 1 egg
- 1 cup dates, cut up
- 1 cup boiling water

Sift together — 2 cups flour, 1 tsp. baking powder, 1 tsp. salt, 1 cup sugar. Add to liquid. Beat well. Add 1 tsp. vanilla and ½ cup nuts. Pour into loaf pan, greased. Let stand 15 minutes. Bake slowly (325) about 1 hour. When cool, wrap in foil and store in the refrigerator.

—Mrs. Hans Peitersen

Applesauce Nut Bread

- 2 cups enriched flour
- ¾ cup sugar
- 3 tsp. baking powder
- 1 tsp. salt
- 1 tsp. cinnamon
- ½ tsp. soda
- 1 cup chopped walnuts
- 1 egg
- 1 cup applesauce
- 2 Tbs. melted fat

Set oven at 375°. Grease 5x9 inch loaf pan. Mix by muffin method. Pour into pan and spread well into corners. Let stand 20 minutes. Bake about 40 minutes.

—Lavon Petersen

Quick No Knead Biscuits

- 1 pint scalded milk
- ¼ lb. butter or oleo
- 1 tsp. salt
- ½ cup sugar
- 3 eggs
- 2 pkgs. red star dry yeast
- ½ cup lukewarm water
- 6 cups flour approximately

Scald milk and add butter or oleo. Cool. Then add salt and sugar, next the beaten eggs, then the yeast which has been dissolved in the ½ cup lukewarm water. Stir well. Gradually add flour. Let rise, stir down, let rise again, then fill greased muffin tins about ½ full. Let rise until double in bulk, about an hour to 1½ hours. Bake in moderate oven from 20 to 30 minutes. Yield about 50 biscuits.

—Dorcas A. Randolph

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Banana Bread

- 1 cup sugar
- 2 Tbs. butter
- 1 egg
- 1 tsp. soda
- 2 cups flour
- 3 large bananas, mashed, if small use 4
- ¼ cup chopped nuts

Cream sugar and butter, add beaten eggs and mashed bananas. Then add flour with soda. Fold in nuts. Bake in bread pan for about 1 hour in a 350° oven.

—Mrs. T. Jersild,
LaGrange, Ill.

Date Bread

- 1½ cups chopped dates
- 1½ cups boiling water poured over dates and left until cool
- Mix ¾ cup sugar
- 3 Tbs. veg. shortening
- 1 egg
- 2¼ cups flour
- 1 tsp. soda
- ½ tsp. salt

Mix sugar, shortening and egg. Beat well. Add dates and water. Add dry ingredients and nuts if desired. Grease loaf pan and bake in 350° oven for 55-60 minutes.

—Bertha Andersen

Baking Powder Biscuits

- 2 cups flour
- 1 tsp. salt
- 4 tsp. baking powder
- ½ tsp. cream of tartar
- 2 tsp. sugar
- ½ cup shortening
- ¾ cup milk

Sift dry ingredients together. Add shortening and milk. Bake in 400° oven.

—Meta Mortensen

Sweet Dough

- 2 pkgs. yeast
- ½ cup water
- ¼ cup sugar
- 2 cups scalded milk
- 2 tsp. salt
- ½ cup shortening
- 2 beaten eggs
- 7 or 8 cups sifted flour

Soften yeast in lukewarm water. Add sugar, salt and shortening in scalded milk. Stir until shortening is melted. Cool to lukewarm. Beat in 3 cups flour, stir in eggs and yeast. Beat well. Add remaining flour to form soft dough. Let rise 10 minutes. Knead on lightly floured surface until smooth and satiny. Place in greased bowl, turning once to grease top. Cover with damp towel. Let rise in warm place until double. Divide in half. Let rise 10 minutes. Make into rolls, cinnamon rolls, coffee cakes or what have you. Let rise until double. Bake at 375° for 20-35 minutes, depending how you formed it. Makes 3½ dozen parker house rolls.

—Kathy Leistad

Speedie Roll Dough

- 2 cups warm water
- ½ cup sugar
- 2 pkgs. active dry yeast
- 6½ cups all purpose flour
- 3 tsp. salt
- 2 eggs
- ½ cup shortening

Combine water, sugar and yeast. Stir until dissolved. Add salt and 2 cups flour. Beat 2 minutes with egg beater or mixer. Add eggs and shortening. Beat 1 minute. Work in remaining flour. Cover. Let rise. Shape into buns. Let rise. Bake in 400 oven for 12-15 minutes. Good for your favorite rolls, too.

—Mrs. Clayton Ternquist

Double Quick Dinner Buns

- $\frac{3}{4}$ cup lukewarm water
- 1 pkg. dry yeast
- $\frac{1}{4}$ cup sugar
- 1 tsp. salt
- $2\frac{1}{4}$ cups flour
- 1 egg (optional)
- $\frac{1}{4}$ cup shortening

Dissolve yeast in water in large bowl. Add sugar, salt and half of flour. Beat until light and bubbly. Add egg and shortening, beat in rest of flour. Let rise 1 hour. Punch down batter and shape as desired. Let rise 30 minutes. Bake in 425° oven for 10 minutes. Yields 1 dozen. —Mabel Madsen

Sour Cream Yeast Rolls

- A. 1 cup sour cream
- B. 2 Tbs. shortening
- 3 Tbs. sugar
- $\frac{1}{8}$ tsp. soda
- 1 tsp. salt
- C. 1 large unbeaten egg
- 1 cake crumbled compressed yeast or 1 pkg. dry yeast with $\frac{1}{4}$ cup water
- D. 3 cups flour

Bring A. to boil, then add part B. Cool to lukewarm and part C. Stir well and add flour. Turn out on lightly floured board. Knead lightly a few seconds to form a smooth ball. Cover with damp cloth and let stand 5 minutes to tighten up. Roll out into rectangle. Spread with the following:

- 2 Tbs. melted butter
- $\frac{1}{3}$ cup brown sugar
- 1 tsp. cinnamon

Fold over in $\frac{1}{3}$. Cut in strips and twist. Place on greased baking sheet. Let rise. Bake in 375° oven for 10 to 15 minutes. Frost while still warm with powdered sugar frosting. —Mrs. Howard Esbeck

Elaine's Cinnamon Twists

Bring to a boil in a large saucepan, 1 cup sour cream. Remove from heat and stir in:

- 2 Tbs. shortening
- $\frac{1}{8}$ tsp. soda
- 3 Tbs. sugar
- 1 tsp. salt

When cool add:

- 1 egg unbeaten
- 1 cake yeast

Stir until yeast is dissolved, then stir in 3 cups flour.

Turn out on floured board, knead lightly a few seconds to form a smooth ball. Cover with damp cloth and let stand 5 minutes. Roll dough $\frac{1}{4}$ inch thick into rectangle 6x24. Spread with soft butter and sprinkle with sugar and cinnamon. Cut into 1 inch strips, twist and place on pan 2 inches apart. Let rise about 1 hour. Bake in 375° oven for 12 to 15 minutes.

—Inger Marie Noelck

Sweet Rolls

- $\frac{1}{2}$ cup scalded milk
- $\frac{1}{2}$ cup sugar
- $1\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ cup shortening
- $\frac{1}{2}$ cup warm water
- 2 cakes compressed yeast
- 2 beaten eggs
- flour to make soft dough

Add yeast to water. Add sugar, shortening and salt to milk. When cool enough, add yeast, eggs and flour enough to make soft dough. Cover with towel and let rise, then knead, let rise and roll out thin to $\frac{1}{2}$ " thickness. Spread with melted butter, sugar and cinnamon. Cut in desired shape and put in greased pans. Let rise 'til light. Bake 15 minutes in a 350° oven. Frost with powdered sugar frosting.

—Mrs. Raymond Hemmingsen

Cinnamon Rolls or Hot Rolls

- 2 cakes yeast
- ½ cup lukewarm water
- 1½ cups whole milk
- 1½ cups cold water
- ½ cup shortening, half butter
- 1 cup sugar
- 3½ tsp. salt
- 4 eggs, beaten
- 9 to 10 cups flour—
approximately

Dissolve yeast in lukewarm water and add the 1 tsp. sugar. Scald milk, add shortening, sugar and salt. Add cold water. Cool to lukewarm. Add yeast and beaten eggs. Last add flour, add little more flour if needed. Dough will not be very stiff. Let rise to double in bulk, punch down and let rise again. Shape into rolls. Sometimes a little extra flour is needed when you punch down the first time.

—Mrs. Folmer Reich

Date Bread

- 1 — 6½ oz. pkg. dates
- 3 tsp. soda
- 2 cups boiling water
- 2 Tbs. butter
- 2 cups sugar
- 2 eggs beaten
- 4 cups sifted flour
- 1 tsp. salt
- 2 tsp. vanilla
- ½ cup nuts

Pit and chop dates and cover with cold water. Cook until mushy (about 10 minutes) don't drain. Add soda, boiling water and butter and let cool. Then add remaining ingredients. Grease 2 bread pans and bake at 325° for about an hour.

—Elaine Greve

Coffee Cake

- 1 cup milk
- 1 pkg. dry yeast
- ½ cup water
- ½ cup lard
- ½ cup sugar
- ½ tsp. salt
- 2 eggs beaten

Scald the milk. Dissolve yeast in water. Cream together lard, sugar and salt. Add the hot milk and stir until lard is melted. Add the beaten eggs and yeast. Mix well. Add 3 cups flour. Beat well. Cover and let stand in warm place 10 minutes. Add 1 more cup of flour and mix well. Turn out on lightly floured board and knead until light. Place in greased bowl and let rise until doubled in bulk. Knead down and let rise again until double in bulk. Place on floured board and roll out to about ¼ inch in thickness. 12" wide and 18" long. Sprinkle with the crushed seeds from 2 or 3 whole cardamon. Spread with softened butter, ½ cup brown sugar, ¼ cup raisins and ¼ cup nut meats cut up. Cut lengthwise in even strips to within 1 inch of the one edge. Fold each strip over lengthwise and braid the strips together. With hands push the ends together so you can lift the dough into a greased pan about 8x12 or larger. Spread the dough a little in the pan. Set in warm place and let rise until about doubled. Bake in a 400 oven 15-20 minutes. Remove on rack and let partially cool. Frost with a mixture of 1 cup powdered sugar, 1 Tbs. butter, ½ tsp. vanilla, ¼ tsp. almond extract and enough hot milk to make a spread

—Mrs. Thorvald Hansen

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Cinnamon Rolls

- 2½ cakes yeast
- 1 cup milk, scalded and cooled
- 1 cup lukewarm water
- 1 Tbs. sugar
- 7 cups flour (about)
- 6 Tbs. shortening
- 1 cup sugar
- 2 eggs
- ½ tsp. salt

Dissolve yeast and 1 tsp. sugar in lukewarm liquid. Add 3 cups flour, beat until smooth. Add sugar, salt, shortening and eggs. Beat again. Add enough flour to make a moderately soft dough. Knead. Cover and let rise. Roll out in oblong piece Brush with butter, sugar and cinnamon Roll up lengthwise, cut into 1 inch slices. Let rise until double in bulk. Bake at 375° for 25 to 30 minutes. Frost. Keep dough as soft as possible.

—No Name

Quick Coffee Cake

- ¾ cup shortening (half butter and half lard)
- 1 cup sugar
- 2 egg yolks
- ¾ cup milk
- 2¼ cups flour
- 1 tsp. baking powder
- ½ tsp. cardamon
- ¾ cup raisins cut up
- ½ cup candied fruit peel (optional)
- 1 tsp. vanilla
- 2 egg whites beaten

Cream sugar and shortening. Add egg yolks and blend. Alternate-ly add flour and milk, also cardamon, raisins and fruit peel. Last add beaten egg whites. Bake in a round tube pan, spread sugar on top and a little cinnamon if you like. Bake in 350° oven for about 45 minutes.

—Ethel Mortensen

Coffee Cake

- 2½ cups warm water
- ½ cup shortening
- 1 cup sugar
- 2 cakes compressed yeast
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. lemon extract
- 1 tsp. crushed cardamon seed
- 1 Tbs. salt
- 8 cups flour (approximately)

Combine above ingredients and mix, add flour to make soft dough, knead in rest of flour until soft, smooth dough is acquired. Let rise until double in bulk, about 1 hour, knead it again with a little flour to make it easier to handle and shape into cinnamon rolls or coffee cake. Let rise again until double in bulk and bake in moderate oven (350°) for 30 to 45 minutes. This makes a large pan of rolls, one coffee cake and one pan of dinner rolls. Recipe may be halved if smaller quantity is desired.

—Emma Hansen

Nut Bread

- 1 cup raisins or dates
- 1 tsp. soda
- 1 Tbs. butter
- 1 beaten egg
- 2 cups flour
- 1 cup sugar
- 1 tsp. baking powder
- 1 tsp. vanilla
- ½ tsp. salt
- 1 cup nutmeats

Pour 1 cup boiling water over raisins, soda and butter and let stand until cool. Then add the egg and sugar which has been mixed well together. Then add rest of the ingredients. Bake in loaf pan; let stand 20 minutes before putting in oven to bake. Bake 1 hour in 350° oven.

—Mrs. Darrell Hansen

—Erma Fischer

Speedy Danish Coffee Cake

- 1 pkg. active dry yeast
- ¼ cup water
- 2 cups sifted all purpose flour
- 2 Tbs. sugar
- ½ tsp. salt
- 1 cup butter (½ lb.)
- 1 egg beaten
- 1 tsp. vanilla

Dissolve yeast. Sift flour, sugar and salt. Cut butter into flour. Combine yeast, egg and vanilla. Stir into flour. Place dough on board and roll into 10x14 rectangle. Will be hard to roll. Put into 11x7x2 dish with dough hanging over sides.

Add filling:

- ¾ cup cooked prunes
- ¾ cup cooked apricots
- 1 can (8 oz.) crushed pineapple
- ½ cup sugar
- 1½ Tbs. tapioca

Fold sides over filling, sprinkle ½ cup sugar for crisp topping. Bake in 375° oven for 30 minutes, then in 300 oven for 15 to 20 minutes. —Alice Simonsen

Coffee Cake

- ½ cup lard
- 1 cup warm water
- ½ cup sugar
- 1 tsp. salt
- 1 egg
- 1 tsp. lemon flavor
- 1 cake yeast
- 4 cups flour

Mix yeast in warm water and sugar. Let stand a few minutes, then add lard, salt, eggs, flavoring and flour.

—Mrs. Alice Beck

Basic Refrigerator Rolls

- 2 cups boiling water or milk
- ¾ cup shortening
- ¾ cup sugar
- 1 Tbs. salt
- 1 pkg. yeast
- ½ cup lukewarm water
- 2 beaten eggs
- 7 cups flour

Add shortening, sugar and salt to boiling water. Add beaten eggs. When lukewarm, add yeast dissolved in warm water. Add 3 cups flour, beat with electric mixer. Add remaining 4 cups flour, one at a time. Beat with mixer. Use rubber scraper between beaters as batter becomes thick. Let rise once, place in refrigerator. Punch down every 12 hours. Will keep 5 days. —Betty Jones

Breakfast Coffee Cake

- ½ cup shortening
- ½ cup sugar
- 2 eggs
- 2½ tsp. baking powder
- 2 cups flour
- ½ cup milk
- Dash of salt
- ½ cup raisins
- ½ cup nutmeats

Pour into baking pan, about 9x10, cover with the following topping:

- 1 egg
- 4 Tbs. sugar
- 1 Tbs. flour
- 1 tsp. cinnamon
- Speck of water

Bake 25 minutes in a 375° oven. —Erma Westphalen

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Coffee Ring

- 1 pkg. yeast
- ¼ cup warm water
- 3 Tbs. melted shortening
- ½ cup scalded milk
- ½ cup sugar
- 1 tsp. salt
- 2 eggs
- 3 cups flour

FILLING:

- ¼ cup butter
- ½ cup brown sugar
- 1 tsp. cinnamon
- ½ cup raisins

Dissolve yeast in ¼ cup water. Combine shortening, milk, sugar and salt. When lukewarm, add yeast and beaten eggs. Then add flour and mix well. Place in greased bowl and let rise in warm place until double in bulk. Roll out dough on floured board. Spread with soft butter. Combine sugar, cinnamon and raisins and sprinkle over dough. Cut into 2 inch slices and arrange in greased 9 inch tube pan cut side down. Let rise and bake in 350° oven for 35-40 minutes.

—Mrs. Chris Frederiksen

Refrigerator Rolls

- ¾ cup shortening
- 1 cup boiling water or scalded milk
- 2 eggs beaten
- ¾ cup sugar
- 2 tsp. salt
- 1 cup cold water
- 2 pkgs. active dry yeast dissolved in ½ cup lukewarm water
- 7½ cups sifted flour

Combine shortening and water, stir til shortening melts. Combine eggs, sugar, salt and beat in cold water. Soften yeast in lukewarm water with a little sugar. Combine mixture and add flour. Mix well. Cover and put in refrigerator.

—Rita Larsen

Streusel Coffee Cake

- ¾ cup sugar
- ¼ cup shortening
- 1 egg
- ½ cup milk
- 1½ cups sifted flour
- 2 tsp. baking powder
- ½ tsp. salt

Mix together thoroughly the sugar, shortening and eggs. Stir in milk. Sift together and stir in flour, baking powder and salt. Spread half the batter in greased and floured 9 inch square pan. Sprinkle with half the Streusel mixture. Add remaining batter and sprinkle with remaining Streusel over top.

STREUSEL MIXTURE

Mix together the following:

- ½ cup brown sugar
- 2 Tbs. flour
- 2 tsp. cinnamon
- ½ cup chopped nuts
- 2 Tbs. butter melted

Bake in 375° oven for 25 to 35 minutes. —Carol Christoffersen

—Mrs. Darrell Soe

Coffee Strip

Dissolve:

- 1 pkg. dry yeast
- 1 Tbs. sugar
- ½ cup lukewarm water

Scald and cool 1 cup milk. Mix the following like pie crust:

- 4 cups flour
- 2 cups sugar
- 1 Tbs. salt
- 1 cup shortening

Then add 3 egg yolks, beaten, then add the milk and yeast. Place in refrigerator overnight. This can be divided into 4 parts and rolled as thin as pie crust. Use your favorite filling. (Prunes, raisins, peaches or anything you like.) Bake in 350° oven for 20 minutes.

—No Name

Pecan Rolls

- 1 cup milk, scalded
- 3 Tbs. butter
- ¼ cup sugar
- ½ tsp. salt
- 1 pkg. yeast
- 3½ to 4 cups flour
- 2 eggs

Add butter, sugar and salt to scalded milk. Cool to lukewarm. Dissolve yeast in milk mixture. Add 1 cup flour and beat with a rotary beater until well blended. Add the eggs and beat again. Mix in the remaining flour and blend well. Allow the dough to rest on moulding board, covered about 5 minutes. Knead dough until smooth and elastic. Let rise, covered in a warm place until doubled in bulk. Punch down and knead slightly. Pat or roll out the dough in a rectangle of ½ inch thickness. Brush with melted fat. Sprinkle with brown sugar and cinnamon. Roll dough lengthwise and seal edge. Cut the rolls in 1½ inch pieces. Place 1 tsp. brown sugar, 1 tsp. melted butter and several pecan halves in bottom of well greased muffin pan. Place rolls, cut side down. Let rise until light. Bake in moderate hot oven (375°) for 18 to 20 minutes. Turn pan upside down onto a baking sheet. Allow pan to remain over rolls a few minutes. Yields 2½ to 3 dozen.

—Merle Esbeck

Coffee Cake

- 2 pkg. yeast
- 1 cup milk, scalded and cooled
- 1 cup lukewarm water
- ¾ cup sugar
- 6 Tbs. shortening
- ½ tsp. salt
- 3 eggs
- about 7 cups flour

When light, roll out and spread with butter, cinnamon and sugar. Raisins if desired. Roll up like jelly roll.

—Mrs. Henry N. Hansen

Lois' Favorite Quick Coffee Cake

- 1½ cups flour
- ½ cup sugar
- 1½ tsp. baking powder
- 4 Tbs. butter
- 1 egg
- ¾ cup milk

Sift the dry ingredients. Cut in butter (like pie crust). Add milk and egg and beat vigorously for 1 minute. Put in loaf pan and sprinkle with brown sugar and cinnamon or white sugar and nuts. Bake in moderate oven for 45 minutes or until done.

—Mrs. Esther Jensen

Coffee Cake

- 2 Tbs. sugar
- 1 egg
- ¼ cup milk
- 2 cups bisquick

Blend all ingredients. Beat hard for 30 seconds. Then spread into greased 8x11½" pan. Then spread on the following topping:

- 2 tsp. cinnamon
- ¼ cup sugar
- 2 Tbs. bisquick
- 2 Tbs. soft butter

Blend with fork until crumbly. Bake 20 to 25 minutes in 350° oven.

—May Anderson

Basic Sweet Dough

- 2 cakes yeast
- 3½ cups liquid (90-100 degrees)
- 1 cup sugar
- 2 Tbs. salt
- 4-6 Tbs. shortening
- 2 Tbs. vinegar
- 3 beaten eggs

Add 6 cups flour to above and beat well. Stir in 6 cups more flour. Let rest 10 minutes. Knead, let rise until double, knead down. Let rise again and shape into roll variations.

—Elizabeth Larsen

Cinnamon Coffee Cake

- 1½ cups flour
- ½ tsp. cinnamon
- 3 tsp. baking powder
- ¾ cup sugar (maybe partly brown)
- ½ tsp. salt
- ¼ cup butter
- 1 egg
- ½ cup milk
- 1 tsp. vanilla

Sift dry ingredients together. Cut in butter. Add egg, milk, vanilla and beat well.

FILLING

- ½ cup brown sugar
- 2 Tbs. flour
- 2 tsp. cinnamon
- 2 Tbs. melted butter
- ½ cup nut meats

Pour half the cake batter into a greased 8x8 inch pan. Sprinkle with half the filling. Add remaining batter and rest of filling on top. Bake 30 minutes in 350° oven. Good served warm.

—Mrs. Dallas Hansen

—Mrs. Darrell Frederiksen

Swedish Coffee Cake

- 1 cup flour
- ½ cup butter
- 2 Tbs. water or cream

Mix the above like pie crust.

FILLING OR TOPPING

- 1 cup water
- 1 cup flour
- ½ cup butter

Cook as for cream puffs. Cool, add 3 eggs, one at a time. 1 Tbs. almond flavoring. Put on top of pie dough mixture and bake in 350° oven for 45 minutes. Cool. Frost with powdered sugar icing. Add ½ tsp. almond flavoring.

—Mrs. Agnes Norgaard
Tyler, Minn.

Delicious Crispies

- 1 pkg. active dry yeast or 1 cake compressed yeast
- ½ cup water
- ½ cup sugar
- ½ cup shortening
- 1¼ tsp. salt
- 1 cup milk scalded
- 5 to 6 cups sifted flour
- 2 eggs
- 1 tsp. lemon flavoring
- ½ cup soft butter
- 1 cup sugar
- 1 Tbs. cinnamon
- ½ cup sugar

Soften yeast in lukewarm water. Add ½ cup sugar, shortening and salt to scalded milk. Cool to lukewarm. Add 2 cups flour and beat well. Add eggs, softened yeast and lemon flavoring. Beat until blended. Add remaining flour to make a soft dough. Knead until smooth. Place in a greased bowl, turning once. Cover and let rise until almost doubled, about 1½ hours. Roll dough out to ¼ inch thickness on lightly floured surface. Spread half of dough with ½ of butter and one-third of butter and sugar. Fold over, roll out again and spread with remaining butter and sugar. Fold over and roll out again. Mix together ½ cup of butter and sugar. Fold over and roll out again. Mix together ½ cup sugar and 1 Tbs. cinnamon. Sprinkle half the mixture over dough. Roll up as for jelly roll. Cut in ½ inch slices. Place on greased cookie sheet and flatten with palm of hand. Sprinkle remaining cinnamon-sugar mixture over top. Let rise about 30 minutes. Bake at 400° (hot) for 10 to 12 minutes. Remove from baking pan as soon as they are out of the oven. They are delicious served either warm or cold. Yields 2½ dozen rolls.

—Mrs. Sidney C. Christensen

Dinner Rolls

- 1 cup milk (scalded)
- ½ cup or 1 stick margarine or butter
- 3 eggs (well beaten)
- ½ cup sugar (heaping)
- 1 Tbs. salt
- 1 pkg. dry yeast dissolved in ½ cup lukewarm water
- 4½ to 5 cups flour

Scald milk and add shortening to it. Let cool. Beat eggs with sugar. When milk and shortening is cool, add egg mixture and yeast to it. Then gradually add flour. Let rise until double in bulk. Stir down and let rise again. Shape into either butter horns or clover leaf or any other type of roll. They also are good as cinnamon rolls.

—Clara Johnson,
Dayton, Iowa

Racine Kringle

- 1 cake yeast
- ½ cup warm water
- 4 cups flour
- 1 cup shortening
- 1 tsp. salt
- 3 Tbs. sugar
- 3 eggs, separated
- 1 cup warm milk

Soak yeast in water. Mix flour, shortening, salt and sugar as you would pie crust. Beat egg yolks and add to milk. Add the softened yeast. Add this to the dry ingredients. Put in refrigerator to rise for 6 hours or overnight. Beat egg whites and 1 cup brown sugar. Put raisins, dates or whatever filling you desire and fold over both sides. Let rise 2 hours, then bake in moderate oven until light brown. Frost.

—Martha Eskov

Danish Kringle

- ¾ cup softened butter
- Cream with ¼ cup flour until light. Spread with spatula on wax paper to make a 10x4 inch rectangle. Chill.
- Crumble 1 cake compressed yeast in ¼ cup lukewarm water.
- ½ cup scalded milk, cool to lukewarm
- 1 beaten egg
- 3 Tbs. sugar
- 1 tsp. salt

Add yeast and water to the above mixture. Beat in 3 cups flour, a little at a time. Do not get too stiff. Knead. Roll out on floured board, 12 inches square and place butter on dough. Remove the paper. Fold dough over butter from both sides. Then fold in 3's. Repeat, roll out to 8x16 in., repeat folding and rolling 2 more times. Wrap in wax paper and chill 30 minutes. Roll to 12x14 inches. Cut in half lengthwise. Spread the following filling down center of each strip, fold over it from both sides. Seal edges with milk. Put in greased pans and flatten out with hand. Be careful to not break so filling runs out. Brush with egg whites and sprinkle with sugar and nuts. Let rest 20 minutes. Bake in 375° oven for 20 minutes.

FILLING

- Put in mixer:
- ¼ cup soft butter
- 2 cups powdered sugar
- 1 egg yolk
- 1 Tbs. cream

Add 1 cup raisins that have been soaked in boiling water.

—Mrs. Raymond Hemmingsen

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Danish Kringle

- 4 cups flour
- 3 Tbs. sugar
- 1 tsp. salt
- ¼ cup butter
- 1 cup milk
- 1 pkg. granular yeast
- 3 egg yolks, beaten
- ½ cup lukewarm water

Combine flour, sugar, salt and butter as for pie crust. Scald milk and cool to lukewarm. Dissolve yeast in the ½ cup lukewarm water. Combine milk, yeast and egg yolks. Work into the flour mixture, making a soft dough. Cover and place in the refrigerator overnight. In the morning or when you wish to serve it, divide the dough into two or four parts. Roll each piece into strips about 9 inches wide. Spread with your favorite filling (almond paste, prune, apricot, apple, etc.) Fold third of dough over filling. Fold the remainder of dough over this, making three layers. Place on a well greased baking sheet and shape into kringle. Set in warm place, cover, allow to rise until very light. Brush with melted butter, sprinkle with sugar. Bake in 400° oven for 20 minutes.

—Nadjeschda Overgaard

Cardamon Loaf

- 1 cup sugar
- 1 cup sour cream or ½ cup sour cream and ½ cup cooking oil
- 2 eggs
- 2 cups flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1½ tsp. crushed cardamon seed

Cream sugar and cream together and add eggs. Add dry ingredients and blend well. Bake in slow oven about 1 hour in a loaf pan. Best results are with all sour cream. Serve sliced thin, spread with butter.

—Emma Hansen

Kringle

- 1 cake yeast or 1 pkg. dry yeast
- ½ cup lukewarm water
- 4 cups all purpose flour
- 3 Tbs. sugar
- 1 tsp. salt
- 1 cup fat
- 3 eggs, separated
- 1 cup lukewarm milk

Dissolve yeast in lukewarm water for 10 minutes. Sift flour with sugar and salt into large bowl and cut in fat as for pie crust, blending well. Beat egg yolks, add to yeast with milk and stir into flour mixture. Cover bowl with towel and chill overnight in refrigerator. Next day, knead on floured board. Divide dough into 3 or 4 parts. Roll each piece into a 14 inch length. Roll as thin as possible. Spread with butter, brown sugar and nuts. Roll up tightly and place on greased sheet. Let rise 2 hours or until doubled in bulk. Bake in 400° oven for 20-30 minutes. Each roll can be shaped into kringle or cut and shaped into small rings. Frost with mixture of powdered sugar, hot milk, pat of butter and a sprinkle of cinnamon.

—Mrs. Darrell Hansen

—Mrs. Reynold Nelson

—Marie Kaldahl

Muffins

- 2 cups flour
- ¼ cup sugar
- ¼ cup melted butter
- 1 egg well beaten
- 1 cup milk
- ½ tsp. salt
- 4 tsp. baking powder

Stir sugar and melted butter, add egg, then milk. Sift baking powder, flour and salt together. Add to the sugar and egg mixture. Bake 15 to 20 minutes at 400°. Makes 1 dozen.

—Clara Fredericksen

Danish Kringle

- 1 cup shortening
- 4 cups flour
- 3 Tbs. sugar
- 1½ tsp. salt
- 1 cake yeast dissolved in
½ cup lukewarm water
- 3 egg yolks
- 1 can milk, scalded & cooled

FILLING:

- 1 cup prune pulp
- 1 cup chopped nuts
- 1 cup raisins
- ½ cup brown sugar
- 3 egg whites, spread and put
on top of dough

Mix shortening and dry ingredients as for pie crust, then stir in moist ingredients already mixed, stir very little. The dough can be store in an ice box overnight or can be used at once. Let rise and roll thin, place in pan and put in filling. Cover with thin layer of dough. Let rise again and bake 25 minutes. Cover with thin layer of confectioners sugar while warm.

—Mrs. Jens N. Olesen

Oatmeal Pancakes

- 2 cups milk
- 1½ cups oats
- 1 cup flour
- 2½ tsp. baking powder
- 1 tsp. salt
- 2 beaten eggs
- ½ cup melted shortening

Pour milk over oats, let stand 5 minutes. Then beat in remaining ingredients. Bake on hot greased griddle.

—Alice Hansen

—Mrs. Herb Hansen

Danish Pancakes

(THIN)

- 2 eggs
- 3 cups milk
- 2 cups flour
- 1 tsp. salt
- 1 tsp. sugar
- 1 tsp. baking powder

Beat eggs; add milk. Combine dry ingredients and sift into egg and milk mixture. Pour about ½ cup batter quickly and spread evenly — immediately — on lightly greased round griddle. (Tip pan from side to side to get it completely covered with batter but as thin as possible.) Run spatula around edge to check for brownness. When golden brown, turn spatula and brown the other side. Makes 8-10 pancakes. When serving, spread with desired spread and roll into long roll.

—Mrs. Esther Jensen
Greenville, Mich.

Raised Abelskiver

- 1 yeast cake
- ¼ cup sugar
- ½ tsp. salt
- 5 eggs separated
- 2 Tbs. melted shortening
- 5 cups flour
- 1 cup rich milk

Mix yeast, sugar, salt and egg yolks, shortening and flour. Let raise until double in bulk. Mix with cream or rich milk until a little thicker than cake batter. Add egg whites well beaten. Let stand 15 minutes. Bake in hot abelskiver pan with shortening. When baking, put a tsp. of prune filling in center before turning them over.

—Anna Leistad

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Glazed Raised Doughnuts

- 1 1/4 cups scalded milk
- 2 envelopes dry yeast dissolved in 1/4 cup lukewarm water
- 1/2 cup sugar
- 1/3 cup butter
- 2 eggs beaten
- 1 tsp. salt
- 4 1/2 to 5 cups flour
- 1 cup mashed potatoes

Boil and mash potatoes. Add butter, eggs, sugar and milk. When lukewarm, add the yeast, which has been dissolved in the 1/4 cup water. Mix thoroughly and add flour and salt. Place in bowl and cover. Let rise, punch down only once and let rise again. Use a large size doughnut cutter. Let rise until double in size. Fry in deep fat and glaze while warm.

GLAZE FOR DOUGHNUTS

- 1 lb. powdered sugar
- 1 Tbs. cornstarch
- 3 Tbs. butter
- 1 Tbs. sweet cream
- 1 tsp. vanilla
- enough warm water to make a liquid

This is also a good recipe for rolls. —Mrs. John Jave, Jr.

Perfect Corn Bread

- 1 cup sifted flour
- 1/4 cup sugar
- 4 tsp. baking powder
- 3/4 tsp. salt
- 1 cup yellow corn meal
- 2 eggs
- 1 cup milk
- 1/4 cup soft shortening

Sift together flour, sugar, baking powder and salt. Stir in corn meal. Add eggs, milk and shortening. Beat with electric beater until just smooth, about 1 minute. Pour into greased 9x9x2 in. pan. Bake at 425° for 25 minutes.

—Mrs. Wendell Larsen

Pineapple Muffins

- 1 egg beaten
- 1 cup unsweetened pineapple juice
- 1/4 cup melted shortening
- 2 cups flour
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1/4 cup sugar
- 2 Tbs. sugar
- 1 tsp. grated orange rind

Combine egg and pineapple juice, add shortening. Add dry ingredients with 1/4 cup sugar. Stir only just until moistened. Fill greased muffin pans 2/3 full. Sprinkle with 2 Tbs. sugar mixed with orange rind. Bake in hot oven 400°, 25 minutes. Makes 1 dozen.

—Mrs. Gerald Larson

Blueberry Muffins

- 1 1/4 cups sifted all purpose flour
- 2 1/2 tsp. baking powder
- 3/4 tsp. salt
- 2 Tbs. sugar
- 1/2 cup milk
- 1 egg well beaten
- 1/3 cup melted shortening
- 1 cup fresh or frozen, well drained blueberries
- 3 Tbs. sugar

Stir just enough to moisten the flour and distribute the berries.

—Jerolyn

Abelskiver

- 4 egg yolks beaten
- 2 cups milk
- pinch of salt
- 2 cups flour
- 4 level tsp. baking powder
- egg white beaten

Beat egg yolks, add milk, then dry ingredients. Fold in beaten egg whites. Makes about 4 dozen.

—Clara Fredericksen

Abelskiver

- 2 cups sweet milk
- 2 cups flour
- 2 tsp. baking powder
- 4 egg yolks
- 1 tsp. salt
- 2 tsp. suga.
- 2 Tbs. melted butter
- 4 egg whites

Beat egg whites and add them last. —Marie Kaldahl

Abelskiver

- 2 cups flour
- 2 cups milk
- 3 heaping tsp. baking powder
- 1 tsp. salt
- 3 egg yolks
- 3 egg whites

Mix dry ingredients, add egg yolks. Beat egg whites until they stand in peaks and add last.

—No Name

Waffles

- 2 cups flour
- 4 tsp. baking powder
- ½ tsp. salt
- 5 Tbs. melted butter
- 1½ cups milk
- 3 eggs

Add milk to beaten egg yolks. Mix together with other ingredients. Fold in stiffly beaten egg whites. —Viola Sander

Unusual Corn Bread

(no eggs or shortening)

- 1 cup yellow corn meal
- 1 cup sifted flour
- 2 Tbs. sugar
- 3 tsp. baking powder
- 1 cup milk or 3 Tbs. dry milk and 1 cup water
- 3 level Tbs. miracle whip mayonaise

Sift dry ingredients, then add milk or water. Stir until blended, then stir in mayonaise. Bake in greased 8x8x2 pan. Bake in 400° oven for 30 minutes.

—Mildred Christensen

Doughnuts

- 3 eggs beaten
- 1 cup sugar
- 4 Tbs. melted butter
- 1 cup sweet milk
- ½ tsp. salt
- 1 tsp. nutmeg
- 3 cups flour
- 3 tsp. baking powder

few drops vanilla

Mix in order given and fry in deep fat until golden brown in color. —Mildred Weddum

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Unleavened Corn Bread

- 1 cup yellow corn meal
- 1 cup sugar
- 1 cup molasses
- 1 cup water
- 1 cup salt
- 1 cup butter
- 1 cup oil
- 1 cup yeast

Put the corn meal in a bowl and mix with the water. Add the sugar, molasses, salt and butter. Stir well. Let it stand for 24 hours. Then add the yeast and oil. Bake in a hot oven for 1 hour.

- #### GLAZED CORN BREAD
- 1 cup yellow corn meal
 - 1 cup sugar
 - 1 cup molasses
 - 1 cup water
 - 1 cup salt
 - 1 cup butter
 - 1 cup oil
 - 1 cup yeast

Put the corn meal in a bowl and mix with the water. Add the sugar, molasses, salt and butter. Stir well. Let it stand for 24 hours. Then add the yeast and oil. Bake in a hot oven for 1 hour.

Perfect Corn Bread

- 1 cup yellow corn meal
- 1 cup sugar
- 1 cup molasses
- 1 cup water
- 1 cup salt
- 1 cup butter
- 1 cup oil
- 1 cup yeast

Put the corn meal in a bowl and mix with the water. Add the sugar, molasses, salt and butter. Stir well. Let it stand for 24 hours. Then add the yeast and oil. Bake in a hot oven for 1 hour.

Pineapple Meringue

- 1 cup white sugar
- 1 cup egg whites
- 1 cup pineapple juice
- 1 cup cream
- 1 cup salt
- 1 cup butter
- 1 cup oil
- 1 cup yeast

Put the egg whites in a bowl and beat them. Add the sugar and pineapple juice. Stir well. Let it stand for 24 hours. Then add the cream and oil. Bake in a hot oven for 1 hour.

- #### Waffles
- 1 cup yellow corn meal
 - 1 cup sugar
 - 1 cup molasses
 - 1 cup water
 - 1 cup salt
 - 1 cup butter
 - 1 cup oil
 - 1 cup yeast

Put the corn meal in a bowl and mix with the water. Add the sugar, molasses, salt and butter. Stir well. Let it stand for 24 hours. Then add the yeast and oil. Bake in a hot oven for 1 hour.

Apple Pie

- 1 cup yellow corn meal
- 1 cup sugar
- 1 cup molasses
- 1 cup water
- 1 cup salt
- 1 cup butter
- 1 cup oil
- 1 cup yeast

Put the corn meal in a bowl and mix with the water. Add the sugar, molasses, salt and butter. Stir well. Let it stand for 24 hours. Then add the yeast and oil. Bake in a hot oven for 1 hour.

Special Cherry Pie

3-8" pie

CRUST:

- 1 1/2 cups flour
- 1/4 cup oil
- 1 tsp. baking powder
- 1 Tbs. sugar
- 1/2 cup butter or shortening
- 2 egg whites (whipped lightly)
- 1 Tbs. water

Mix together flour, salt, baking powder and sugar. Cut in butter, add egg whites mixed with water. Stir until dough clings together. Press mixture into pie shell, lining bottom and sides evenly. Bake in moderate oven (375°F) 25 minutes. Cool.

FILLING: 1 pkg. vanilla pudding mix or 1/2 cup vanilla pudding. Prepare as directed and cool.

FILLING:

- 4 cups pitted sweet red cherries
- 1 cup sugar
- 1/2 cup cornstarch
- 1/4 cup cherry juice
- 1 tsp. sliced almonds
- 1/2 tsp. sliced red food coloring

Cooking cherries, sugar, cornstarch and cherry juice. Cook until thickened. Stir in flavoring and coloring. Cool. Put pudding mixture into pie shell and put the cherry mixture on top. Beat 2 egg whites and 1/4 cup sugar for meringue. Spread over pie. Bake in 400° oven for about 5 minutes or until meringue is lightly browned. If desired, sprinkle with sliced almonds. When cool, place on pie. You can freeze the meringue if dry is left over for future use. If fresh cherries are used, they should be cooked in 1 cup water for 25 minutes.

—Mrs. Sidney C. Christensen

Strawberry Pie

9" pie

- 1 qt. strawberries
- 1 cup sugar (if berries are unseasoned)
- 1 pkg. Strawberry Jello
- 1 cup hot water
- 1/2 cup whipped cream or
- 1 cup Dream Whip
- 1-2 inch pie shells

Divide Jell-O in hot water. Put sugar over berries. Then cook jelly over berries. Whip cream. After Jello begins to thicken, add 1/2 Tbs. Jello strawberry puree into cream. Pour cream into pie shell and set 10 minutes. Pour berry juice mixture over top. Chill.

—Lila Young

PIES

Pecan Pie

- 1 cup sugar
- 1 cup dark syrup
- Cook until thickens

- 2 eggs (beats, add to hot syrup and beat)
- 1 Tbs. butter
- 1 cup vanilla
- 1 cup pecans and nuts

Pour into unglazed pie shell and bake 10 minutes at 450°F and then 300°F for 25 minutes. Serve with whipped cream when chilled.

Strawberry Glazed Pie

11" quart berries

Cook 1 cup berries and add 1 cup sugar, 1/4 cup water and 1 Tbs. corn starch. Cook until thick. When cool, pour over rest of berries in pie shell. Chill. Serve with whipped cream.

—Josephine Nelson

Special Cherry Pie

(2—9" PIES)

CRUST:

- 1 3/4 cups flour
- 1/4 tsp. salt
- 1 tsp. baking powder
- 1 Tbs. sugar
- 3/4 cup butter or shortening
- 3 egg yolks (slightly beaten)
- 1 Tbs. water

Sift together flour, salt, baking powder and sugar. Cut in butter; add egg yolks mixed with water. Stir until dough clings together. Press mixture into pie pans, lining bottom and sides evenly. Bake in moderate oven (375°F) 15 minutes. Cool.

Filling: 1 pkg. vanilla pudding mix or any vanilla pudding recipe. Prepare as directed and cool.

FILLING:

- 4 cups pitted sour red cherries
- 1 cup sugar
- 1/4 cup cornstarch
- 1/2 cup cherry juice
- 1 tsp. almond flavoring
- Few drops red food coloring

Combine cherries, sugar, cornstarch and cherry juice. Cook until thickened. Stir in flavoring and coloring. Cool. Put pudding mixture into pie shells and put the cherry mixture on top. Beat 3 egg whites and 1/2 cup sugar for meringue. Spread over pie. Bake in 400° oven for about 5 minutes or until meringue is lightly browned. If desired, place spoonfuls of meringue on greased cookie sheet. Bake. When cool place on pie. You can freeze the meringue if any is left over for future use. (If fresh or frozen cherries are used, they should be cooked in 1 cup water for 10 minutes.)

—Mrs. Sidney C. Christensen

Strawberry Pie

(MAKES 2 PIES)

- 1 qt. strawberries
- 1 cup sugar (if berries are unsweetened)
- 1 pkg. strawberry jello
- 1 cup hot water
- 1/2 cup whipping cream or 1 pkg. Dream Whip
- 2—9-inch pie shells

Dissolve jello in hot water. Put sugar over berries. Pour cooled jello over berries. Whip cream. After jello begins to thicken, fold 5 Tbs. jello strawberry juice into cream. Pour cream into pie shells and set 10 minutes. Pour berry jello mixture over top. Chill.

—Iola Young

Pecan Pie

- 1/2 cup sugar
- 1 cup dark syrup
- Cook until thickens.
- 3 eggs (beat, add to hot syrup and beat)
- 4 Tbs. butter
- 1 tsp. vanilla
- 1 cup pecan nut meats

Pour into unbaked pie shell and bake 10 minutes at 450°F and then 300°F for 35 minutes. Serve with whipped cream when chilled.

Strawberry Glazed Pie

1 1/2 quarts berries

Crush 1 cup berries and add 1 cup sugar; 1/2 cup water and 2 Tbs. corn starch. Cook until thick. When cool, pour over rest of berries in pie shell. Chill. Serve with whipped cream.

—Annabelle Nelson

Chocolate Chiffon Pie

- 1 cup vanilla wafer crumbs
 3 Tbs. melted butter
 Mix and line pie plate; Chill 1 hour.
 1 cup Carnation milk (chilled to ice crystal stage)
 1 envelope unflavored gelatin softened in $\frac{1}{4}$ cup cold water
 $\frac{1}{4}$ cup chocolate syrup

Heat to boiling point; mix with gelatin. Chill until mixture is cold but not thickened. Add $\frac{1}{4}$ tsp. mint extract or $\frac{1}{2}$ tsp. vanilla and add Carnation milk that has been whipped until it stands in peaks. Chill.

—Metha Larsen

Lemon Pie

- $1\frac{1}{4}$ cups sugar
 1 cup boiling water
 juice of 1 lemon and rind
 $\frac{1}{2}$ cup flour
 3 egg yolks
 pinch of salt
 2 tsp. butter

Mix sugar and flour. Add boiling water; stir constantly. Cook 15 min. Beat egg yolks in cup. Add lemon juice and rind. Beat. Add to cooked mixture and cook 10 minutes. Add butter. Make meringue from egg whites.

—Viola Sander

Eggnog Pie

Scald 1 cup milk; add $\frac{1}{2}$ cup sugar, 3 egg yolks, salt and 2 level Tbs. flour. Cook until thick. Add 1 Tbs. butter and remove from stove. Add 1 tsp. gelatin which has been dissolved in $\frac{1}{4}$ cup cold water. Cool. Fold in 3 egg whites (beaten), 1 cup whipped cream and vanilla. Put nuts or chocolate shavings on top.

—Mrs. Clinton Jensen

Apple Crumb Pie

- 5-7 tart apples or two No. 2 cans (5 cups) sliced apples, drained
 One 9 inch unbaked pastry shell
 $\frac{1}{2}$ cup sugar
 1 tsp. cinnamon

- $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup enriched flour
 $\frac{1}{2}$ cup butter or margarine

Pare apples and cut in eighths arrange in 9 inch pastry lined pie plate. Combine $\frac{1}{2}$ cup sugar with the cinnamon; sprinkle over apples. Combine $\frac{1}{2}$ cup sugar with the flour; cut in butter until crumbly. Sprinkle over apples. Bake in hot oven (400°) 40 minutes or until done. Cool. Spoon circle of whipped cream atop and sprinkle with mixture of sugar and cinnamon.

Lemon Chiffon Pie

- 1 envelope unflavored gelatin
 $\frac{1}{4}$ cup cold water
 4 egg yolks
 1 cup sugar
 $\frac{1}{2}$ cup lemon juice
 pinch of salt
 $1\frac{1}{2}$ tsp. lemon rind
 4 egg whites
 $\frac{1}{2}$ cup whipped cream
 baked pie shell

Soften gelatin in water. Beat egg yolks; add $\frac{1}{2}$ cup sugar, lemon juice and salt. Cook over hot water, stirring until thickened. Add lemon rind and gelatin; stir until gelatin is dissolved. Cool. Beat egg whites and gradually add remaining sugar, beating constantly until stiff. Fold into lemon mixture. Pour into baked pie shell and chill. Serve with whipped cream.

—Mrs. Chris Frederiksen

Peanut Butter Chiffon Pie

Soften: 1 envelope unflavored gelatin in $\frac{1}{4}$ cup cold water. Let this stand. Beat well: 2 egg yolks; beat in 2 Tbs. sugar. Add $\frac{1}{4}$ cup water and $\frac{1}{2}$ tsp. salt. Stir in gelatin until dissolved. Cook over boiling water, beating constantly with egg beater, until thick and fluffy. Remove from heat. Let cool. Place in bowl: $\frac{1}{2}$ cup peanut butter; add gradually $\frac{1}{2}$ cup water. Beat until smooth. Add custard. Beat thoroughly with egg beater. Chill until slightly thickened. Beat 2 egg whites until stiff gradually adding 2 Tbs. sugar or light corn syrup. Fold stiffly beaten egg whites into peanut butter mixture and add $\frac{1}{2}$ tsp. vanilla. Pour mixture into 9 inch baked pie shell or peanut butter crust. Chill until firm. Tastes extra good topped with chopped peanuts or whipped cream sprinkled with nutmeg.

PEANUT BUTTER CRUST

Combine, mixing well with a fork:

- $\frac{1}{2}$ cup peanut butter
- 2 Tbs. honey
- $\frac{3}{4}$ cup graham cracker crumbs

Line a 9 inch pie plate with mixture, pressing into the pan with the back of a spoon that has been dipped in cold water. Bake 10 minutes at 325 F. Cool before filling.

—Mrs. Anders Hansen

Rhubarb Pie

- 1 cup milk
- 1 cup sugar
- 2 Tbs. cornstarch
- 2 egg yolks

Mix this (don't cook), pour over rhubarb and bake. Whip egg whites and use for topping.

—Alvina Iversen

Chocolate Pie

- 2 sq. unsweetened chocolate
- $2\frac{1}{2}$ cups milk
- $\frac{3}{4}$ cup sugar
- 6 Tbs. flour
- $\frac{1}{2}$ tsp. salt
- 3 egg yolks (slightly beaten)
- 2 Tbs. butter
- 1 tsp. vanilla
- Baked 9-inch pie shell
- Sweetened whipped cream and chopped nuts

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with a rotary beater until blended. Combine sugar, flour and salt and add gradually to chocolate mixture. Cook and stir until thickened. Cook 10 minutes longer, stirring frequently. Pour a small amount of chocolate mixture over slightly beaten yolks, stirring vigorously. Return to double boiler and cook and stir 2 minutes longer; add butter and vanilla; cover and cool. When filling is cool put in pastry shell. Serve with sweetened whipped cream and chopped nuts.

—Mrs. Freddy Madsen
Council Bluffs, Iowa

Sour Cream Raisin Pie

- 1 cup thick sour cream
- 1 cup brown sugar
- $\frac{1}{2}$ cup sweet milk
- 3 Tbs. cornstarch
- 3 eggs (separated)
- 1 cup raisins
- 1 tsp. vanilla

Dissolve brown sugar in sour cream. Bring to quick boil; stir in cornstarch dissolved in sweet milk; add beaten egg yolks. Mix well. Add raisins and simmer 5 minutes. Pour into baked crust. Add meringue and brown in moderate oven.

Marshmallow Prune Pie

- 1½ cups chopped prunes
- 2 cups marshmallows melted in
½ cup milk. Cool.
- 1 Tbs. lemon juice
- ½ tsp. salt
- ¾ cup whipped cream

Fold marshmallows, prunes, lemon juice into whipped cream. Put into graham cracker crust and cool until set. You don't boil your prunes. Just put one pound of prunes in an air tight container and put one quart boiling water over them and let them stand for about 2 days. You do not add sugar.

GRAHAM CRACKER CRUST

- 1 cup crumbled graham crackers
- 1 Tbs. sugar
- ½ cup melted butter

—Florence Berst
Cushing, Nebr.

Pink Rosy Pie

- ¾ cup orange juice
- ¾ lb. (about 48 marshmallows)
- 1½ cup whipping cream
- 1 pkg. (10-oz.) frozen raspberries (drained)
- 1 chilled crumb pie crust

Heat orange juice in double boiler; add marshmallows and stir until melted. Cool and chill in refrigerator until partially set. Whip cream and fold in; then fold in drained raspberries. Pour into chilled crumb crust and refrigerate until firm.

CRUMB CRUST

Blend together: 1½ cup vanilla wafer crumbs, ¼ cup soften butter and ¼ cup sugar. Pour into 9-inch pie plate. Bake at 375 F for 5 minutes. Cool and chill before filling. —Mrs. Warren Jacobsen

Lemon Angel Pie

- 4 eggs, separated
- 1½ cup sugar
- ¼ cup water
- ½ tsp. cream of tartar
- 1 lemon, juice and grated rind
- 1 cup whipping cream (whipped)

Beat egg whites until frothy; sift cream of tartar over top and beat until stiff. Take out 1 cup sugar; sprinkle 2 Tbs. at a time over meringue. Beat until sugar disappears before adding more. Pour meringue into pie tin. Shape to the pan with a spoon. Keep meringue same thickness all over, if possible. Bake in slow oven 275 F for 1 hour. Cool on cake rack. Beat egg yolks until thick and lemon colored. Add remaining ½ cup sugar, lemon juice, grated rind and water. Stir constantly until thick. Cool. Spread half of whipped cream over meringue shell. Top with lemon filling. Top with remaining whipped cream. Chill for at least 12 hours before serving. —Neoma Steen

Sour Cream Pineapple Pie

SIMPLY DELICIOUS

- 1 cup sugar
- 1 cup sour cream: or use: 1 cup
evap. milk
- 1 cup crushed pineapple
- 2 Tbs. flour
- 1 tsp. vanilla
- 3 egg yolks (well beaten)

Mix all together and cook until thick. Pour into baked pie crust. Top with 3 egg whites which have been beaten stiff with 6 Tbs. sugar (but not dry.) Put in a 450 F oven. Bake 15 min. or until a golden brown.

—Mrs. Kathrine Peitersen
Oakville, Washington

Frozen Lemon Pie

- 1 egg
- 2 egg yolks
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ cup lemon juice
- 1 cup cream
- 2 Tbs. powdered sugar

Beat the egg and egg yolks. Add sugar, salt and lemon juice. Cook until thick. Remove from heat and cool. Beat 2 egg whites until stiff. Fold with 1 cup cream which is whipped with powdered sugar. Fold with the above ingredients. Make pie shell of:

- 16 graham crackers, rolled
- $\frac{1}{4}$ cup soft butter
- $\frac{1}{4}$ cup sugar

Press into pie plate. Add filling. Cover with remaining crumbs and freeze.

—Mrs. Willis Hansen

Pecan Pie

Cream: $\frac{1}{4}$ cup butter and 2 Tbs. flour. Slowly add: $1\frac{1}{2}$ cups brown syrup, 2 eggs beaten. 1 tsp. vanilla, 1 cup pecans (chopped.) Bake 300° 1 hour.

—Mrs. Freddy Madsen
Council Bluffs, Iowa

Sour Cream Pie

- 1 cup sour cream
- $\frac{1}{2}$ cup raisins
- 1 cup sugar
- 2 eggs (beaten)
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{4}$ tsp. cloves
- pinch of nutmeg

Mix together and pour into an unbaked pie shell and put crust strips on top and sprinkle with sugar. Bake 30 minutes in moderate oven.

Black Bottom Pie

- $\frac{1}{2}$ cup sugar
- 2 Tbs. cornstarch
- 2 cups scalded milk
- 4 beaten egg yolks

Divide in half after cooked. To $\frac{1}{2}$ add $\frac{1}{2}$ pkg. chocolate chips and vanilla. This is the bottom of your pie. You may use graham cracker crust or regular pastry crust. To the other $\frac{1}{2}$ add 1 pkg. unflavored gelatin that has been dissolved in $\frac{1}{4}$ cup cold water. Cool. Make meringue of 4 egg whites and $\frac{1}{2}$ cup sugar and fold into gelatin custard. Pour on top of chocolate and place in refrigerator until serving.

—Jackie Jensen

Sour Cream Apple Pie

- 2 cups chopped apples
- 2 Tbs. flour
- $\frac{3}{8}$ cup sugar
- 1 tsp. vanilla
- 1 egg
- dash of salt
- 1 cup sour cream

Mix flour, sugar and salt. Beat egg; add cream and mix all with chopped apples. Put into unbaked pie shell.

Mix and sprinkle on top:

- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{4}$ cup butter
- $\frac{1}{3}$ cup flour

Bake 45 minutes at 350° .

—Vera Heilig

1 Crust Pie

- 1 cup flour
- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ tsp. salt
- 2 Tbs. cold water

Peppermint Pie

- ½ cup milk
- 25 large marshmallows or 1 round cup of small ones
- 1 tsp. unflavored gelatin
- 3 Tbs. cold water
- dash red food coloring
- Several sticks peppermint candy
- 1 cup cream

Heat milk; add marshmallows and stir until dissolved. Combine water and gelatin; let set until soft, then add to milk mixture. Add food coloring. Cool. Break candy into bits and add. Fold in whipped cream. Pour in baked graham cracker crust and chill.

—Mrs. Alvin Larsen

Egg Pie Crust Recipe

(MAKES TWO CRUSTS)

- 2 cups flour
- 1 Tbs. sugar
- 1 egg, separated
- ¼ cup skim milk
- 1 tsp. salt
- ¾ cup shortening
- 1 Tbs. lemon juice

Mix dry ingredients together. Add shortening and blend with a pastry blender. Mix egg yolk, lemon juice and milk together with a fork. Stir this mixture into the ingredients to make a soft dough.

—Mrs. Jens Carlson

Raspberry Jello Pie

Dissolve 1 box raspberry jello in 1 cup hot water. Add 1 pint frozen raspberries; stir until dissolved then add 1 pint ice cream. Put in garham cracker vanilla wafer crust and put in refrigerator. Top with whipped cream is desired.

—Agnes Jacobsen

Rhubarb Cream Pie

- 2 cups rhubarb (cut up)
- 1 heaping cup sugar
- 2 Tbs. flour
- ½ cup milk
- 2 eggs
- 1 tsp. vanilla

Mix sugar, egg yolks, flour and milk together; mix with the crumbs. Put into unbaked pie shell. Bake at 375 F until custard part is set. Beat the 2 egg whites and 3 Tbs. sugar for the meringue. Spread on top and brown.

—Mrs. George Petersen

French Cherry Pie

- 1 — 3-oz. pkg. cream cheese
- ½ cup powdered sugar
- ½ tsp. vanilla
- 1 cup whipped cream
- 1 baked pastry shell
- 1 can cherry pie filling

Cream cheese, powdered sugar and vanilla together. Fold in whipped cream and pour into baked pastry shell. Then pour (or spoon) the cherry pie filling on top. Refrigerate all day or overnight before serving. Serve with whipped cream.

—Vera Heilig

Pumpkin Pie

(MAKES 2 PIES)

- 2 cups sugar
- ¼ tsp. ginger
- 1 tsp. cinnamon
- 4 eggs
- 2 cups pumpkin
- 1½ cups milk
- ½ cup cream

Beat eggs; add sugar to spices and add to eggs. Stir well. To pumpkin add milk and cream; then add first mixture and bake in a rich crust. Bake 1 hour in 350° oven.

—Marie Nielsen

Chocolate Cookies

- 1/2 cup choc
- 1 cup sugar
- 1 tsp. vanilla
- 2 eggs
- 1/2 cup flour
- 1/2 cup cream
- 1/2 tsp. baking powder
- 1/2 tsp. salt

Drop cookies by the tsp. Bake at 350° for 10 minutes. Cool and frost. Mix with a bit of chopped nuts on the frosting.

PREPARING

- 1 pkg. chocolate chips
- 1/2 tsp. salt
- 1/2 cup Caraway seeds
- 1 tsp. hot water

Place chocolate chips and water in a small bowl. Add salt and mix. Mix well and hot water and heat until water is gone.

Ranger Cookies

- 1 cup shortening
- 1 cup white sugar
- 1 cup raisins
- 2 cups flour
- 1 cup soda
- 1/2 cup milk
- 2 eggs
- 1 cup broken eggs
- 1/2 pkg. chocolate chips
- 2 cups oatmeal
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1 tsp. vanilla

Cream shortening and sugar, beat in eggs well. Add dry ingredients and vanilla. Last add the oatmeal, raisins, chips and nuts. Press in ball and bake on greased cookie sheet in 350° oven about 15 minutes.

—Mrs. Gerald Larson
—Evelyn Knudsen

COOKIES

Bakery Cookies

- 1 cup broken eggs
- 1 cup white sugar
- 1 cup shortening
- 2 eggs
- 1 tsp. vanilla
- 1 cup stick white flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1/2 cup flour
- 1/2 cup cream
- 1/2 cup stick white

One of a combination of the following may be used for variations: 1 pkg. choc. chips; 1 cup raisins; dried, shredded or flake Krispies. If New Englanders are used, roll the cookies in crushed Krispies before baking. Mix in order given. Drop from bot. or roll in a ball. Bake on ungreased sheet at 350° for 8-10 minutes. Makes 9 dozen.

—Mrs. Wendell Larson
—Alice Winter

Molasses Sugar Cookies

- 1/2 cup shortening
- 1 cup sugar
- 1/4 cup molasses
- 1 egg
- 1 tsp. baking powder
- 2 cups sifted flour
- 1/2 tsp. cloves
- 1/2 tsp. ginger
- 1 tsp. cinnamon
- 1/2 tsp. salt

Melt shortening in a 3 or 4 qt. saucepan over low heat. Remove from heat, let cool. Add sugar, molasses and egg beat well. Mix together flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Roll in 1 inch balls, roll in granulated sugar and place on greased cookie sheet, 2 inches apart. Bake at 375° for 8-10 minutes.

—Mrs. Maynard Jensen
—Annette Jensen

Chocolate Cookies

- ½ cup oleo
- 1 cup sugar
- 1 tsp. vanilla
- 2 eggs
- ¼ cup flour
- ¼ cup cocoa
- ½ tsp. baking powder
- ½ tsp. salt

Drop cookies by the tsp. Bake at 350° for 10 minutes. Cool and frost. Nice with a bit of chopped nuts on the frosting.

FROSTING

- 1 pkg. chocolate chips
- ½ tsp. salt
- ½ cup Carnation milk
- 2 tsp. hot water

Melt chocolate over hot water. Stir until smooth. Add salt and milk. Mix well, add hot water and beat until spreading consistency. —Mrs. Eiwind Madsen

Bakery Cookies

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. black walnut flavor
- 1 tsp. baking powder
- 1 tsp. soda
- ½ tsp. salt
- ¾ cup flour
- 4 cups oatmeal
- ½ cup black walnuts

One or a combination of the following may be used for variation: 1 pkg. choc. chips; 1 cup raisins; dates; cocoanut or Rice Krispies. If Rice Krispies are used, roll the cookies in crushed Krispies before baking. Mix in order given. Drop from tsp. or roll in a ball. Bake on ungreased sheet at 350° for 8-10 minutes. Makes 9 dozen.

—Mrs. Wendell Larsen
—Alice Winther

Ranger Cookies

- 1 cup shortening
- 1 cup white sugar
- 1 cup cocoanut
- 2 cups flour
- 1 tsp. soda
- ½ cup nuts
- 2 eggs
- 1 cup brown sugar
- ½ pkg. chocolate chips
- 2 cups oatmeal
- ½ tsp. salt
- 1 tsp. baking powder
- 1 tsp. vanilla

Cream shortening and sugar, beat in eggs well. Add dry ingredients and vanilla. Last add the oatmeal, cocoanut, chips and nuts. Form in balls and bake on greased cookie sheet in 350° oven about 12 minutes.

—Mrs. Gerald Larsen
—Ethel Kragelund

Molasses Sugar Cookies

- ¾ cup shortening
- 1 cup sugar
- ¼ cup molasses
- 1 egg
- 2 tsp. baking powder
- 2 cups sifted flour
- ½ tsp. cloves
- ½ tsp. ginger
- 1 tsp. cinnamon
- ½ tsp. salt

Melt shortening in a 3 or 4 qt. saucepan over low heat. Remove from heat, let cool. Add sugar, molasses and eggs. Beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Chill. Form in 1 inch ball, roll in granulated sugar and place on greased cookie sheets 2 inches apart. Bake at 375° for 8-10 minutes.

—Mrs. Maynard Jensen
—Annabelle Madsen

Different Oatmeal Cookies

- ½ cup shortening
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. vanilla
- 1 Tbs. molasses
- 1 cup sugar
- 1 egg (beaten)
- 1 cup flour
- ¼ tsp. soda
- 1 cup oatmeal
- ½ cup dates
- ½ cup nuts
- ½ cup raisins

Mix all ingredients. Drop by spoon and bake on greased cookie sheet 10-15 minutes at 350°.

—Mrs. Emery Hoegh

Tante Helga's Klat Cookies

- 1 cup sugar
- 1 cup shortening
- 1 egg
- 2 cups flour
- ½ tsp. soda
- ½ tsp. cream of tartar
- ¼ tsp. salt
- Flavor to taste

Roll like small marble, flatten out and dip in sugar. Bake 375°.

—Inger Marie Noelck

Molasses Cookies

- 1 cup shortening
- 1½ cup sugar
- ½ cup molasses
- 1 tsp. baking soda (dissolved in water)
- ½ tsp. cinnamon or tsp. vanilla
- flour to make stiff dough

Form in rolls like Ice Box Cookies. Store overnight or longer. Slice thin. Sprinkle with sugar and bake. —Christine Jepsen

Pecan Drops

- 1 cup soft butter
- ½ tsp. salt
- ½ cup sifted confectioners sugar
- 1 Tbs. vanilla
- 2 cups sifted flour
- 1 cup finely chopped pecans
- candied cherries

Blend together butter, salt, sugar and vanilla. Add flour and pecans and mix well. Chill if desired. Shape into a small ball, place on cookie sheet. Press a small hole in center of each ball with finger tip and insert a piece of cherry in each. Bake about 15 minutes at 350°.

—Grace Leistad

Powdered Sugar Cookies

- 1 cup powdered sugar
- ¼ cup butter
- 1 egg
- 2 cups flour
- 1 tsp. cream of tartar
- ½ tsp. soda
- 1 tsp. vanilla
- chopped walnuts

Cream sugar and butter, add egg. Sift and add dry ingredients. Make into tiny balls after mixing well. Bake at 375° for 8-10 minutes.

—Mrs. Clayton Turnquist

Lemon Snaps

- 1 cup butter
- 2 cups sugar
- 3 eggs (beaten)
- 1 lemon rind and juice
- 3½ cups flour
- 1 Tbs. milk

Roll thin, cut, bake in hot oven until light brown.

—Mrs. Anders Hanesn

Salted Peanut Cookies

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening
- 2 eggs
- 1 tsp. vanilla
- 2 cups sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 cup crushed corn flakes
- ½ cup salted peanuts

Cream sugar, shortening, eggs and vanilla. Sift flour, baking powder and soda together. Combine mixture and stir in corn flakes and salted peanuts. Roll into balls size of a walnut. Bake on greased cookie sheet about 10-12 minutes at 375°.

—Dagny Petersen

Frutti-frutti Nut Cookies

- ½ cup shortening
- 1 cup sugar
- 1 egg (unbeaten)
- ¾ tsp. salt
- ½ tsp. cinnamon
- 1 cup flour
- ½ tsp. soda
- 3 Tbs. fruit juice or water
- ½ cup filberts, coarsely cut
- ½ cup Brazil nuts, coarsely cut
- 1 cup walnuts
- 2½ cups dates (cut)
- 3 oz. candied cherries, chopped
- 3 oz. candied pineapple, chopped

Combine shortening, sugar, egg, salt and cinnamon and beat thoroughly. Sift together flour and soda. Add to shortening mixture, then add fruit juice and blend. Add nuts and fruit and mix well. Drop on greased baking sheets. Bake at 350° 15-20 minutes.

—Grace Leistad

Prune Cookies

- 2 cups brown sugar
- ¾ cup shortening
- 2 eggs, well beaten
- 1 tsp. vanilla
- ½ cup chopped, drained and cooked prunes
- ½ cup sweet milk
- ½ tsp. soda
- 3½ cups flour
- 1 tsp. baking powder
- 1 tsp. cinnamon
- ½ tsp. salt
- 1 cup chopped nuts

Mix first 4 ingredients, add milk alternately with dry ingredients. Mix soda with chopped prunes. Bake 350°. When cool, frost. Makes soft cookie.

—Alice Simonsen

Cream Wafers

This recipe came from Sweden, famous for coffee and fancy cookies. For your big party, make the ahead and freeze. (5 dozen.)

- 1 cup soft butter
- 2 cups sifted flour
- ½ cup thick cream

Mix together and chill. Roll out ⅛-inch thick on floured cloth covered board. Cut with 1½ inch cookie cutter. Roll only ⅓ dough at a time. Keep rest in refrigerator until ready to roll. Transfer rounds to piece of wax paper that is heavily covered with granulated sugar. Turn each round with spatula so that both sides are covered with sugar. Place on ungreased baking sheet, prick with fork, bake 7-9 min. at 350° and put together with filling.

FILLING

Blend:

- ¼ cup soft butter
- ¾ cup powdered sugar
- 1 egg yolk
- 1 tsp. vanilla

Beat this together.

—Mrs. Henry Nelson

Corn Flake Wafers

- ¼ cup butter
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 egg
- ½ cup pecan nuts
- ½ cup shredded cocoanut
- 4 cups corn flakes

Cream butter and sugar thoroughly. Add egg and beat well. Add chopped nuts, corn flakes, cocoanut. Mix well. Shape cookies with rounded bowl of table spoon and place on lightly greased cookie sheet. Flatten each cookie with spatula. Bake in moderate oven 350° for 10 minutes.

—Mrs. Chris L. Christensen

Variety Cookies

- 1 cup butter
- ¾ cup brown sugar
- ¾ cup white sugar
- 1 tsp. soda dissolved in 1 tsp. hot water
- 2 eggs
- 1 tsp. vanilla
- 2½ cups flour

Creamed. Add soda, water, vanilla and mix well. Then add flour. Chopped nuts, dates, raisins, cocoanut or chocolate chips can be used in this cookie recipe. Drop from tsp. on cookie sheet. Bake approximately 12 minutes at 350°.

—Veta Esbeck

Sugar Cookies

- 1 cup Crisco
- 2 cups sugar
- 2 egg yolks
- 1 tsp. soda
- 1 tsp. cream of tartar
- 1½ cups flour
- vanilla

Bake in oven 350°.

—Mrs. Anton Christensen

Lace Cookies

- 1½ cups sugar
- 5 Tbs. melted butter
- 3½ cups corn flake crumbs
- 2 eggs
- ½ cup cocoanut or nuts or both
- 4 Tbs. flour
- 1 tsp. vanilla — dash of salt
- 2 tsp. baking powder

Cream butter and sugar. Add beaten eggs, corn flake crumbs, vanilla, cocoanut, flour, baking powder and salt. Place small spoonful on baking tin and flatten to desired thickness. Bake at 350° until a golden brown. Remove quickly from pan. Very fragile.

—Jackie Jensen

Czechoslavokian Cookies

- 1 cup butter
- 1 cup sugar
- 2 egg yolks
- 2 cups sifted flour
- ¼ tsp. salt
- 1 cup nuts
- ½ cup strawberry or red raspberry jam

Cream butter well. then gradually add sugar and cream until light and fluffy. Thoroughly blend in egg yolks; then gradually add the flour mixed with the salt. Mix in nuts, then spoon in a little less than half the batter into a well buttered 8-inch square pan. Pat the thick batter down with hand or heavy spoon, making a firm layer. Spread jam over layer of dough. Use a thick jam and only enough to make a thin layer. Pat remaining cookie dough over jam making a top layer. Bake 325° about 1 hour or until lightly browned. Cool slightly, loosening edges and cut into bars.

—Mrs. Melvin Jorgensen

Prune Strip

- 2 cups flour
- 4 Tbs. sugar
- $\frac{3}{4}$ tsp. salt
- 4 Tbs. shortening
- 3 tsp. baking powder

Mix like pie dough and add one beaten egg and $\frac{1}{2}$ cup milk. Put layer of dough in 10x15 inch cookie sheet and fill with prune filling. Add another layer of dough criss-cross shape on the top and bake at 350°. Cool and frost with powdered sugar frosting.

FILLING

- 3 cups cut-up, cooked prunes (drained)
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{2}$ cup sugar

Cook over low heat, stirring constantly, until thickened (about 10 minutes.) Cool.

—Mrs. John L. Jacobsen

Harlequin Ice Box Cookies

- $2\frac{1}{2}$ cups flour
- $\frac{3}{4}$ cup shortening
- 1 tsp. vanilla
- $\frac{3}{4}$ cup white sugar
- $\frac{3}{4}$ cup brown sugar
- 1 egg
- 3 Tbs. cream
- $\frac{1}{4}$ tsp. salt
- 1 tsp. baking powder
- $\frac{1}{2}$ lb. German sweet chocolate (coarsely chopped)
- 1 cup Brazil nuts (coarsely chopped)

Cream shortening, vanilla and sugar. Add egg and beat. Add dry ingredients and cream, mixing well. Then add chocolate and nuts. Make into oblong roll and chill. Slice with sharp knife and bake in 350° oven for 8-10 minutes.

—Martha Eskov

Danish Christmas Cardomon Cookies

- $\frac{3}{4}$ lb. butter
- 1 lb. flour
- $\frac{1}{2}$ lb. sugar
- 1 lemon rind (grated)
- 6 or 8 cardomon seeds, pulverized
- 1 tsp. cinnamon
- $\frac{1}{2}$ cup ground almonds
- 1 egg

Sift flour and sugar together on bread board. Add spices and lemon rind and ground almonds. Make hole in center of dough after batter has been kneaded into the flour mixture. Add one egg. Knead until soft ball. Roll a little at a time onto pastry cloth which has a tiny bit of flour rubbed into it. Cut into small, round discs about the size of a silver dollar. Place on ungreased cookie sheet. Brush each cookie with the beaten yolk and white of an egg. Bake at 400° for about 10-12 minutes. (There is no liquid in this.) —Grethe Christensen

Ranger Cookies

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 2 cups flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1 cup oatmeal
- 2 cups Rice Krispies
- $\frac{1}{2}$ cup cocoanut

Mix together in order given, roll in balls the size of a walnut and press down with fork. Bake in moderate oven 10-20 minutes. Makes approximately 5 dozen. Ingredients may be cut in half for $2\frac{1}{2}$ dozen.

—Palma Petersen

Cherry Winks

- 2¼ cups flour
- 1 tsp. baking powder
- ½ tsp. soda
- ½ tsp. salt

Sift this together. Then cream:

- ¾ cup shortening and
- 1 cup sugar

Add:

- 2 eggs
- 2 Tbs. milk
- 1 tsp. vanilla

Blend in dry ingredients. Add:

- 1 cup chopped nuts
- 1 cup chopped dates
- ½ cup maraschino cherries

Roll 1 Tbs. dough in crushed corn flakes (3 cups,) put on greased cookie sheet, press flat and press in slice of cherry in center (about 1/6 cherry.) Bake in 375° oven for 12-15 minutes.

—Elsie Weddum

Oatmeal Cookies WITH DATE FILLING

- 1½ cups oatmeal
- 1½ cups flour
- ½ cup sugar
- ¾ cup shortening
- 1 tsp. baking powder
- ½ tsp. soda
- cold water

To mix cookies, place dry ingredients in bowl. Mix well with cold water to make dough stiff enough to roll. Cut with small cutter and bake in moderate oven.

FILLING

- ¾ cup chopped nuts
- ½ cup hot water
- ½ cup brown sugar
- juice of lemon
- 1 Tbs. corn starch

For filling cook dates in hot water, lemon juice, sugar for 5 minutes. Place filling on cookie and lay another on top. Makes 3 dozen.

—Mrs. Sena Mardesen

Pecan Crisp

- 1½ cup sifted flour
- 1 cup sugar
- ¾ tsp. salt
- ½ cup soft shortening
- 1 egg (separated)
- 3 Tbs. milk
- 1 tsp. vanilla
- 1 cup finely chopped pecans

Heat oven to 375°. Sift flour, sugar, salt into bowl. Mix thoroughly with fork, shortening, egg yolk, milk and vanilla. Form into balls size of small walnuts. Place on ungreased baking sheet. Press 1/16 inch thick with bottom of greased glass dipped in sugar. Brush with slightly beaten egg white. Sprinkle with pecans (or peanuts are good.) Bake 8-10 minutes. Do not over bake. Makes about 5 dozen.

—Mrs. Esther Jensen

Danish Cookies

(FILLED)

- 4 cups flour
- 1 lb. butter
- 3 Tbs. rich cream
- 3 Tbs. water

Blend flour and butter as for pie crust. Add cream and water. Put in refrigerator for about 30 minutes, then roll out to about ¼-inch thickness. Mark with small cookie cutter, dip in egg and sugar and bake until done at 350°.

FILLING

- 1 cup powdered sugar
- 1 egg
- ¼ cup butter
- flavoring (lemon is good)

Mix powdered sugar and butter, then add egg and flavoring. Put between 2 cookies. These are rich and very tasty.

—Ethel Mortensen

Chocolate Macaroons

- ½ cup butter
- 4 squares unsweetened chocolate (melted)
- 2 cups sugar
- 4 eggs (beat in one at a time)
- 2 tsp. vanilla
- 2 cups flour (sifted)
- 2 tsp. baking powder

Mix this together and chill. Then take amounts size of walnut or smaller and drop into powdered sugar. Coat all around with powdered sugar and place on greased cookie sheet. Bake 12-15 minutes in 375° oven. They will expand and cracks will form, exposing dark portion of the cookie, while the rest will be coated with powdered sugar. Makes 6 dozen.

—Grethe Christensen

White Mice

- 1 cup butter
- 2 cups flour
- 4 Tbs. powdered sugar
- 1 cup chopped pecans

Shape dough into oblong shapes. Place close together on cookie sheet. Can get whole batch on one cookie sheet. Bake 45 minutes at 250°. Remove from oven and roll in powdered sugar while hot.

—Mrs. Eldon Turner

Sugar Cookies

- 1 cup sugar
- 1 egg
- ½ cup butter
- ½ cup cream
- 1 small tsp. baking powder
- ½ tsp. soda
- 1 tsp. vanilla

Just flour enough to roll and cut cut with cookie cutter. Put sugar over top and bake at 400°.

—Mrs. George Petersen

Sand Tarts

- 1 cup plus 1 Tbs. oleo
- ¼ cup powdered sugar
- 1½ to 2 cups flour
- ¼ tsp. salt
- 1 Tbs. plus 1 tsp. cold water
- ½ tsp. vanilla

Chill dough. Form into small balls. Bake at 375° for 10 minutes. Reduce heat to 325° for 15-20 minutes.

FROSTING

- ¾ cup powdered sugar
- ¼ tsp. vanilla
- 2 Tbs. hot milk

These are nice for Easter with the frosting tinted in various pastel colors.

—Mrs. Eiwind Madsen

Golden Dreams

- 1 cup shortening
- 1½ cup sugar
- 6 egg yolks (beaten)
- 2¼ cups flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- ½ tsp. salt
- ½ tsp. flavoring

Cream shortening and add egg yolks, then add rest. Roll very small pieces. Top with a nut meat or candied cherry pieces. Bake in 325° oven for about 10 minutes.

—Elma Mortensen

O-So-Good Cookies

- 1 cup butter
- ¾ cup powdered sugar
- 1 tsp. vanilla
- 2 cups flour

Thoroughly cream butter, then add powdered sugar and vanilla. Mix until real creamy. Then add flour little by little. Form into tiny balls, flatten. Then make criss-crosses with a fork. Bake on a greased cookie sheet about 10 minutes in a moderate oven.

—Dorcas Randolph

Snickerdoodles

Mix together thoroughly:

1 cup soft shortening

1½ cups sugar

2 eggs

Sift together and stir in:

2¾ cups sifted flour

2 tsp. cream of tartar

1 tsp. soda

½ tsp. salt

Chill dough. Roll into balls size of small walnuts. Roll into mixture of 2 Tbs. sugar, 2 tsp. cinnamon. Place about 2 in. apart on ungreased baking sheet. Bake until brown but still soft. These cookies puff up at first, then flatten out with crinkled tops. Bake in 400° oven 8 to 10 minutes. About five dozen, 2 inch cookies.

—Annabell Madsen

—Shirley Jacobsen

—Anna Jacobsen

Cocoanut Cookies

1 cup shortening

2 eggs

2 cups brown sugar

2 cups flour

1 tsp. soda

1 tsp. baking powder

½ tsp. salt

1 tsp. vanilla

1 cup cocoanut

2 cups corn flakes

Roll in balls and flatten with finger. Bake 20 minutes in 350° oven.

—May Anderson

Mexican Wedding Cookie

1 cup butter

8 Tbs. powdered sugar

2 cups cake flour

¾ cup very fine nuts

2 tsp. vanilla

salt

Roll in balls. Do not flatten. Bake at 250° for 15-20 minutes.

—Mrs. Clinton Jensen

Easy Oatmeal Crisps

¾ cup sifted flour

½ tsp. salt

½ tsp. soda

½ cup shortening

½ cup granulated sugar

½ cup brown sugar

1 tsp. vanilla

1 egg

1½ cups quick oats

½ cup nuts

Sift together flour, salt and soda. Cream shortening and both sugars until very light; add vanilla and egg and beat well. Stir in dry ingredients. Drop by rounded teaspoon onto greased cookie sheet. Bake 10 to 12 minutes in 350° oven. Makes 4 dozen.

—Mrs. Adolph Lange

Rich Black Walnut Drops

½ cup melted butter

1 cup brown sugar

½ tsp. salt

3 eggs (beaten until thick)

2 cups cake flour

½ tsp. vanilla

¾ cup black walnuts

Mix in order given. Bake in moderate oven, 350°, 15 minutes.

—Patricia Meyer

Princess Gems

1 cup Crisco

½ cup butter or oleo

2 cups sugar

2½ cups sifted flour

2 tsp. powdered ammonium carbonate. (You buy this at drug store.)

1 cup shredded cocoanut

Mix as given. Form small balls ¾ inch in diameter. Bake at 325° until lightly brown - about 25 minutes. Roll in confectioners sugar while warm. Yield about nine dozen.

—Iola Young

Caramel Oatmeal Cookies

- 1 cup white sugar
- 1 cup brown sugar
- ½ cup lard
- ½ cup butter
- 2 eggs
- 3 cups oatmeal
- 2 cups flour
- 1 cup nuts
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. vanilla

Mix all together and roll in balls and flatten. Bake in 350° oven for 20 minutes. —May Anderson

Chocolate Marshmallow Drops

- 1¾ cups sifted flour
- ½ tsp. soda
- ½ tsp. salt
- ½ cup cocoa
- ½ cup soft butter
- 1 cup sugar
- 1 egg unbeaten
- 1 tsp. vanilla
- ½ cup milk

Sift dry ingredients together and add to the creamed mixture. Drop by tsp. on greased cookie sheet. Bake in moderate oven 8 min. Top with marshmallows cut in half, cut side down. Bake 2 min. or until marshmallows soften. When cool frost with chocolate frosting. Then dip into finely chopped cocoanut or top with pecan half. —Mrs. John Jave, Jr.

Chocolate - Topped Oatmeal Drops

- 1 cup soft butter or oleo
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 egg
- 1 tsp. vanilla
- 2 cups flour
- ½ tsp. salt
- 1 tsp. soda
- 1½ cups uncooked oatmeal
- 1 cup cocoanut
- 5 thin milk choc. bars

Beat butter creamy. Add sugar and beat fluffy. Beat in egg and vanilla. Sift together flour, salt, and soda. Add to creamed mixture a little at a time, beating well after each addition. Stir in oats and cocoanut. Shape dough into small balls. Place on ungreased cookie sheet flatten slightly. Bake 350° degrees for 12-15 minutes. A minute before removing from oven place a square of chocolate on top.

—Mrs. Merl Esbeck

Mothers Chocolate Cookies

- ½ cup sugar
- ½ cup butter
- ½ cup molasses
- 1 tsp. soda
- 1 egg
- 2 squares chocolate
- 1 tsp. vanilla
- flour to roll

Put 2 together with powdered sugar frosting. Bake in 350° oven for 10-15 minutes.

—Metha Larsen

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Chocolate Drop Cookies

- ½ cup butter
- 1 cup brown sugar
- 1 egg
- 1¾ cups flour
- ½ tsp. baking soda
- ½ cup milk
- 2 squares chocolate
- 1 cup walnuts
- 1 tsp. vanilla
- salt

Drop on greased cookie sheet. Bake 12-15 minutes at 375°, then frost. —Frieda Petersen

Oatmeal Cookies

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 1 cup coconut
- 2 eggs
- 1 cup salted peanuts (ground)
- 2 cups flour
- 2 cups quick oatmeal
- 1 tsp. baking powder
- 1 tsp. cream of tartar
- ½ tsp. salt
- 1 tsp. vanilla

Roll in small balls. Bake at 350°. —Mrs. Andrew N. Jensen

Lunch Box Cookies

- 2 cups sugar
- 1 cup butter
- ½ cup peanut butter
- 3 eggs
- ¼ cup milk
- 2 cups seedless raisins
- 1 cup flour
- ¾ tsp. salt
- ¾ tsp. soda
- ½ tsp. baking powder
- 2 tsp. cinnamon
- 2 tsp. vanilla
- 3½ cups oatmeal

Mix in order given. Drop from tsp. and flatten. Bake in moderate oven. —Mayme Jacobsen

Oatmeal Cookies

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 tsp. vanilla

SIFT TOGETHER:

- 1½ cup flour
- 1 tsp. salt
- 1 tsp. soda

Cream the first three and add to this mixture: 3 cups quick oatmeal. Any of the following are good added: 1 cup raisins, 1 cup coconut, 1 pkg. choc. chips, ½ cup nuts. Bake at 350° for 15 minutes on ungreased cookie sheet. —Verdel Hansen

Danish Oatmeal Cookies

- ½ lb. oleo or butter
- 1 cup sugar
- 2½ cups oatmeal
- 4 Tbs. flour
- 2 tsp. baking powder
- ½ cup chopped nuts
- 1 tsp. vanilla

Mix all ingredients thoroughly. Shape cookies by making small balls about the size of a walnut in your hand and drop on a buttered cookie sheet. Bake in moderate oven until light brown.

—Louise Christensen

Oatmeal Cookies

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp. vanilla
- 1½ cups flour
- 1 tsp. salt
- 2 tsp. cinnamon
- 1 Tbs. baking soda
- 1 tsp. nutmeg
- 4 cups oatmeal — (scant should be added)

Drop from spoon. Bake 350°.

—Irene Boose

Filled Cookies

- 2 cups flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. vanilla
- $\frac{2}{3}$ cup shortening
- 1 cup sugar
- 1 egg (beaten)

Blend all of this. Roll out small, thin cookies.

- 3 egg whites (beaten)
- $\frac{1}{4}$ cup white sugar
- 2 tsp. lemon juice

Beat until it stands in peaks and place tsp. on this on each. Bake in slow oven 300° 10-12 minutes. Make dent in cookies when cool.

FILLING

- 3 egg yolks
- 1 cup sugar
- $\frac{1}{4}$ cup lemon juice
- 1 tsp. lemon rind

Blend together and boil until thick. Remove from heat and add 3 Tbs. butter and put a little in the dent of cookies.

—Carol Christensen

Brown Eyed Susans

- 1 cup margarine
- 3 Tbs. sugar
- 1 tsp. almond extract
- 2 cups flour
- $\frac{1}{2}$ tsp. salt

Cream margarine. Add sugar, extract and flour and salt. Roll into small balls. Flatten with finger and bake 8-10 minutes, 350°.

FROSTING

- 1 cup sifted powdered sugar
- 2 Tbs. cocoa
- 2 Tbs. hot water
- $\frac{1}{2}$ tsp. vanilla

Combine sugar and cocoa. Add water and vanilla. Put $\frac{1}{2}$ tsp. frosting on each cookie with an almond or pecan nut in center.

—Mrs. Dale Frederiksen

Starlight Mint Surprise Cookies

Sift together:

- 3 cups sifted flour
- 1 tsp. soda
- $\frac{1}{2}$ tsp. salt

Cream:

- 1 cup butter
- 1 cup sugar
- $\frac{1}{2}$ cup firmly packed brown sugar

Blend in:

- 2 eggs, unbeaten
- 2 Tbs. water
- 1 tsp. vanilla (beat well)

Add: dry ingredients. Mix thoroughly. Cover and refrigerate at least 2 hours.

Open: 1 pkg. solid chocolate mint candy wafers. Enclose each wafer in about 1 Tbs. of chilled dough. On greased cookie sheet about 2 in. apart. Top each with a walnut half. Bake at 375° for 10-12 minutes.

—Annabella Madsen

Chocolate Bit Cookies

- 1 cup shortening
- $\frac{1}{2}$ cup white sugar
- 1 cup brown sugar
- 2 eggs
- $2\frac{1}{4}$ cups flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. vanilla
- $\frac{1}{2}$ cup cocoanut
- $\frac{1}{2}$ cup Rice Krispies
- $\frac{3}{4}$ cup chopped nuts
- 1 pkg. chocolate bits

Mix as for any cookie but if using electric mixer, add the chocolate chips last with spoon. Push onto baking sheet from dessert spoon and bake at 350° until light brown.

—Palma Petersen

Danish Vanilla Wreaths

- 1 cup sugar
- $\frac{3}{4}$ cup margarine
- 1 cup flour
- $\frac{1}{4}$ cup crushed walnuts or almonds
- 1 egg
- 1 tsp. vanilla

Mix as you would any other cookies, put through the cookie press using the star mold and shape in wreaths on your buttered cookie sheet. Bake in moderate oven until light brown.

—Louise Christensen

Meltaway Cookies

- 1 cup soft butter (beat until smooth)
- $\frac{1}{2}$ cup powdered sugar
- vanilla
- $2\frac{1}{2}$ cups sifted cake flour
- $\frac{1}{4}$ tsp. salt

Mix butter, sugar and vanilla and salt, stir in flour until smooth. Drop by spoon on ungreased tins. Bake in hot oven 400° for 8 minutes until set (be careful. They burn easy.) Sprinkle with powdered sugar.

—Mrs. Raymond Hemmingsen

Chocolate Puffs

- 2 beaten egg whites
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla
- 1 — 6 oz. pkg. choc. chips, melted
- $1\frac{1}{2}$ cup cocoanut
- $\frac{1}{2}$ cup nuts

Drop by tsp. on greased cookie sheet. Bake 300° for 25 minutes.

—Anna Fredericksen

Peanut Oatmeal Cookies

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 tsp. vanilla
- 2 cups flour (sifted)
- 1 tsp. baking powder
- 1 tsp. soda
- 1 cup oatmeal
- $\frac{1}{2}$ cup salted peanuts
- 1 cup corn flakes

Make into balls and flatten. Bake in 350° oven.

—Mrs. Bertha Barratt

Date Swirls

- $\frac{1}{2}$ lb. finely cut dates
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup chopped walnuts
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup butter

Cook first three for 5 minutes; remove from heat and add last three. Then add: 1 egg, $\frac{1}{2}$ tsp. soda, sifted with 2 cups flour, $\frac{1}{4}$ tsp. salt. Roll to $\frac{1}{4}$ inch thickness and spread with date mixture. Roll as for jelly roll. Wrap in waxed paper and chill overnight. Then slice and bake in a moderate oven until lightly brown.

— Gerthe Christensen

Butterballs

- 1 cup oleo or butter
- 5 Tbs. powdered sugar
- 1 tsp. vanilla
- 2 cups flour
- $\frac{1}{2}$ cup chopped nuts

Mix in order given. Roll into balls, bake on ungreased sheet at 350° for about 15 minutes. Do not let these cookies brown. Roll in powdered sugar while still hot.

—Mrs. Wendall Larsen

Thumb Print Cookies

- ½ cup butter
- ¼ cup brown sugar
- 1 egg yolk
- ½ tsp. vanilla
- 1 cup flour
- ¼ tsp. salt

Roll into 1 inch balls, dip into slightly beaten egg whites and roll in finely chopped nuts. Place about 1 inch apart on greased cookie sheet. Bake 5 minutes. Remove from oven. Press thumb on cookie. Bake 8 minutes in 375° oven. Cool. Put powdered sugar frosting on thumb print.

—Anna Frederiksen

Sea Foam Bars

Cream:

- ½ cup shortening
- ½ cup white sugar
- ½ cup brown sugar

Sift together:

- 2 cups sifted flour
- 2 tsp. baking powder
- salt
- 1 Tbs. soda

Add 2 egg yolks beaten with fork. Add 3 Tbs. milk. Mix together. Spread dough in greased 9x13 in. pan. Sprinkle with chocolate chips (small package.) Beat 2 egg whites until stiff, then gradually add ½ cup white sugar, ¼ cup brown sugar. Spread meringue over dough and chocolate chips. Top with ¾ cup ground peanuts. Bake at 350° for 30-35 minutes.

—Rose Marie Jensen

Rolled Out Cookies

- ½ cup butter
- ½ cup lard
- 1½ cups brown sugar
- Flour enough to roll out
- 1 egg
- 2 tsp. cream of tartar
- 1 tsp. soda dissolved in
- 2 Tbs. milk

Mix in order given and cool. Roll thin and cut with small cookie cutter. Bake in hot oven.

—Dagny Gude

Chocolate Chip Cookies

- 1 pkg. chocolate chips
- 1 cup shortening
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs well beaten
- 3 cups sifted flour
- 1 tsp. salt
- 1 tsp. soda
- 1 cup nuts
- 1 tsp. vanilla

—Irene Boose

Chewey Cookies

- ½ cup sugar
- ½ cup white syrup
- 1 cup crunchy peanut butter
- 2 cups Special K cereal

Bring sugar and syrup to a boil. Remove from fire and add peanut butter and last the Special K. Drop by spoonfuls on waxed paper.

—Sylvia Andersen

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Oatmeal Nut Bars

- ½ cup butter
- ¼ cup brown sugar
- 1 egg
- ¼ cup white sugar
- 1 tsp. vanilla
- ½ cup sifted flour
- ¼ tsp. salt
- ½ cup quick cooking oats
- ½ cup chopped nuts

Cream butter and sugars. Blend in egg and vanilla. Stir in remaining ingredients. Spread in greased 8x8x2 inch pan. Bake 350° for 20 min. Top with confectioner's sugar icing. —Kathy Leistad

Chocolate Drop Cookies

- ½ cup butter
- 1 cup brown sugar
- 1 pkg. choc. chips, melted
- 1 egg
- ½ cup sour milk
- 2 cups flour
- ¼ tsp. salt
- ½ tsp. baking powder
- ½ cup black walnut meat
- 1 tsp. vanilla

Mix in order given. Drop by tsp. on greased cookie sheet and bake in a moderate oven. Frost with chocolate powdered sugar frosting. —Mrs. John Jave, Jr.

Unbaked Cookies

Melt over low heat (Not Hot Water):

- ½ cup crunchy peanut butter
- 2 pkg. butterscotch chips

Stir until smooth. Pour over 5 cups corn flakes. Stir and drop by spoon on waxed paper.

—Margaret Jessen
—Niame Clausen
—Leila Mae Nelsen
—Dagney Petersen

Cocoanut Slices

- Sift together:
- 2 cups flour
 - ¼ tsp. salt

Cut in:

- ½ cup lard
- ½ cup oleo like for crust

Add:

- 1 cup sugar
- vanilla
- 1 cup cocoanut
- 1 egg (slightly beaten)

Knead with hands. Form into roll. Chill. Bake 10-12 minutes at 350°.

—Mrs. Darrell Fredericksen

Boiled Raisin Oatmeal Cookies

- 1 cup sugar
- 1 cup butter
- 2 eggs
- 5 Tbs. raisin juice
- 1 tsp. soda
- 1 tsp. vanilla
- 2 cups flour
- 2 cups rolled oats
- 1 cup raisins

Cream sugar and butter. Add vanilla, eggs and beat. Mix soda with flour. Then add flour, oat meal and juice to cream mixture. Drop on greased pan. Bake until golden brown. —Mae Lange

Danish Kringler

Beat the following ingredients:

- 1 cup butter
- 1 cup cream

Add 2 tsp. baking powder to above mixture. Add flour enough to roll. Sprinkle cream and good layer of sugar on top and bake at 350° until light brown.

—Connie Mikkelsen

Date No-Bake Cookies

- 1 cup chopped dates
- 1 egg beaten
- ½ cup sugar

Add egg to dates and sugar and stir with fork. Put over low heat and stir for 15 minutes. Add:

- 2 cups Rice Krispies
- ½ cup pecans, chopped
- 1 tsp. vanilla
- ¼ tsp. salt

Mix and roll into small balls and roll in cocoanut. This is a nice cookie for summertime for you do not have to heat the oven.

—Grethe Christensen

—Mrs. Harold Beck

Date Nut Bars

- 1 cup sifted flour
- ½ tsp. salt
- ½ tsp. baking powder
- ½ cup butter or oleo
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 11 oz. finely cut dates

1 cup coarsely chopped nuts

Sift together flour, baking powder and salt. Cream butter and sugar. Add eggs one at a time and beat until light and fluffy. Add vanilla. Gradually blend in dry ingredients beating well. Fold in dates and nuts. Spread evenly in a greased and floured pan about 7x11x1½. Bake in moderate oven (350°) about 30 minutes until firm when lightly touched. When cool sprinkle top with confectioner's sugar and cut into bars. About thirty.

—Mrs. Morton Nelsen

Crunchy Bars

- 3 cups flour
- 1¼ cups brown sugar
- ½ cup butter
- ½ cup Crisco
- ⅓ cup crunchy peanut butter
- 1 beaten egg yolk
- ½ tsp. salt
- 1 tsp. vanilla

Press in pan. Bake 25 to 30 minutes at 350°. Then spread with following. Mix 1 cup chocolate chips, ½ cup crunchy peanut butter and 1½ cups corn soya. Cut into bars when slightly cool. Remove when cool.

—Mariammae Farley Banfield

Butterscotch Squares

- ½ cup butter
 - 2 cups brown sugar
- Melt in saucepan and cool. Add:
- 2 eggs, beaten
 - 1½ cups flour
 - 1 tsp. baking powder
 - dash of salt
 - 1 tsp. vanilla

Pour into 9x12 pan. Bake at 350°. Cut into squares.

—Mrs. Arnold Westphalen

Kisses

- 4 egg whites (beaten stiff)
- 1 cup sugar beaten into whites
- 1 tsp. vanilla
- pinch of salt

Drop on greased cookie sheet. Bake 2½ hrs. at 200° until dry but not brown.

—Mrs. Wendell Larsen

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Lunch Box Dreams

- ⅓ cup shortening
- 1 cup brown sugar
- 2 eggs
- ⅓ cup hot coffee
- ½ cup raisins (if desired)
- 1½ cups sifted flour
- ½ tsp. cinnamon
- ½ tsp. soda
- ¼ tsp. salt
- 1 tsp. baking powder
- ½ tsp. vanilla

Cream sugar and shortening. Add beaten eggs. Sift dry ingredients and add alternately with hot coffee. Add vanilla and raisins. Spread in large greased and floured pan and bake 15 minutes at 375°. When nearly cold spread with frosting made of ¼ cup coffee. Add vanilla and raisins. and 1 cup powdered sugar and sprinkle with chopped nuts.

—Jackie Jensen

Rolled Sugar Cookies

- 1 cup sugar
- 1 cup shortening
- 1 cup sour cream
(mix in 1 tsp. baking soda)
- 1 egg
- ½ tsp. salt
- 1 tsp. flavoring

Flour enough to roll. Roll out and spread sugar on before cutting with cookie cutter. Bake in 350° oven until nice and brown.

—Mrs. Ed T. Esbeck

Jelly Roll

4 egg yolks, 1 egg. Beat and add 1 cup sugar. Beat more and add 1½ cups flour, 2 tsp. baking powder, pinch of salt. Last add ½ cup boiling water and flavoring.

—Mrs. Anders Hansen

Oatmeal Toll House Cookies

- ½ cup shortening
- ½ cup butter
- ¾ cup brown sugar
- ¾ cup white sugar
- 2 eggs
- 2 or 3 — 6 oz. pkgs. of chocolate chips
- 1½ cups flour
- 1 tsp. salt
- 1 tsp. soda
- 2 cups oatmeal
- ½ tsp. vanilla
- 1 cup nuts

Mix in given order. Drop on pan. Bake 350° for 18-20 minutes.

—Kathy Leistad

Ginger Cookies

- 1 cup sugar
- 1 cup molasses
- 1 cup shortening
- 1 cup sweet milk
- 1 Tbs. soda
- 1 Tbs. ginger
- 1 tsp. salt
- 4½ cups flour

Mix above ingredients in given order. Thoroughly chill dough. Roll thick and cut with large cookie cutter. Bake at 400° until golden brown.

—Mrs. Rev. Tebow

Peanut Butter Cookies

- 1 pkg. butterscotch chips
- 2 Tbs. butter or margarine
- 1 cup peanut butter
- 2½ cups cornflakes

Melt chips and butter over hot water. Then add peanut butter. Mix in cornflakes. Drop by spoon on wax paper until cool. Nuts may be added. —Mrs. Morton Nelson

Pineapple Bars

FILLING

- ¼ cup sugar
- 1½ Tbs. cornstarch
- 1 small can crushed pineapple
- 3 Tbs. apricot jam

CRUST

- 1½ cups sifted flour
- ½ tsp. soda
- ½ tsp. salt
- 1½ cups uncooked rolled oats
- 1 cup brown sugar, packed
- ¾ cup shortening

FILLING

Blend sugar and cornstarch. Stir into pineapple with jam. Cook over low heat until clear and thick. Cool.

CRUST

Sift together flour, soda and salt, mix with oats and brown sugar. Work in the shortening until mixture is crumbly. Pat half into 7x11 pan. Spread filling. Press rest of crumbly mix onto filling, pressing it in so the oats will not flake off and become dry. Bake in 375° oven 35 to 40 minutes. Cool and cut in squares.

—Mattie Reich

Kringler

- 2½ cups flour
 - 1 tsp. salt
 - 2 tsp. baking powder
 - 1 cup butter
- Mix above like pie crust.

Add:

- 2 egg yolks
- 1 cup sweet cream

Roll dough ¼ inch thick. Then spread over top the two egg whites which have been beaten stiff. Sprinkle a good layer of sugar over top. Cut in strips and form in kringler shapes on cookie sheets. Bake at 375° for 10-12 minutes.

—Leanne Larsen

—Clara Fredericksen

Date Bars

- 1 lb. or 2 cups dates (a few raisins may be added)
- 1½ cups sugar
- 1 extra large Tbs. flour
- 3 cups boiling or hot water

Bring this to a boil about 15 minutes. Turn fire low to let simmer for 1 hour. Stir often. Let cool.

- 1 cup butter
- pinch of salt
- 2 cups flour
- 1 cup brown sugar
- 2½ cups oatmeal (fine)
- ¼ tsp. soda in 2 Tbs. boiling water

Crumble or mix all of this very good. Grease pan with a little butter. Put ⅔ of crumbled batter in pan. Put filling in and cover with last ⅓ of crumble. Bake in moderate oven 325° for 45 minutes.

—Bonnie Jensen

Brownies

- 1 cup melted butter
- 2 cups light brown sugar
- 2 eggs
- 2 tsp. vanilla
- 1 cup milk
- 4 squares melted chocolate
- 1 tsp. soda
- 1 tsp. baking powder
- ¼ tsp. salt
- 3½ cups sifted flour
- 1 cup chopped nuts

Cream melted butter and sugar. Add eggs slightly beaten and vanilla. Stir in the cooled melted chocolate. Add sifted dry ingredients, (soda, salt, baking powder and flour) alternately with milk. Fold in nuts. Spread in two pans 10½x15½ greased. Bake in 350° oven 12-15 minutes. Remove from oven and while still hot frost with thin layer of cocoa frosting. Cut when cool.

—Mrs. Andrew Fredricksen

Date Bars

CRUST

- ¾ cup butter
- 1½ cups flour
- 1½ cups oatmeal
- 1 cup brown sugar
- ½ tsp. soda

Mix together as for pie crust. Cover bottom of large cake pan (about 10x12) with half of this mixture.

FILLING

- 1 lb. dates
- 1 cup water
- 1 cup sugar

Cut dates and boil with the water and sugar until thick. Cover filling with the remainder of the first mixture. Bake in moderate oven about 360° for 40 minutes or until brown.

—Mrs. Mervin Jorgensen

Frotsted Creams

- 1½ cups sugar
- 2 eggs
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- 1½ tsp. soda
- 1½ cups raisins cooked
- 1 cup shortening
- 3 cups flour
- ½ tsp. cloves
- ½ tsp. salt
- 1 cup liquid
- ½ cup nuts

Cook raisins in water until tender, save liquid. Cream sugar and shortening. Add eggs, beat well, sift flour. Measure, add to creamed mixture alternately with liquid from raisins. Add raisins and nuts, spread in 2 greased cookie sheets 8x10. Bake in 375° oven 25 minutes.

—Marge Hansen

Mrs. Clifford Nelson

—Margaret Lange

—Mrs. George Petersen

Anna Fries's Kringler

- 3 cups flour
- 2 tsp. baking powder
- ½ cup sugar
- 1 cup butter
- 1 tsp. salt

Mix above and add to dry mixture:

- 2 eggs
- ¾ cup cream beaten together

Chill overnight in refrigerator before shaping into kringler.

—Emma Hansen

Prune Shortcake

- ½ cups sugar
- ½ cup Crisco or other shortening
- ½ cup cream
- ½ tsp. salt
- 3 Tbs. baking powder
- flour enough to roll dough (about 2 cups)

Put a prune nut, cherry or other filling between 2 layers of dough. Put top on in cut strips, criss cross. Cool. Frost with powdered sugar icing.

—Mrs. George Petersen

Pepper Nuts

- 1½ cups brown sugar
- ¾ cup shortening
- 1 egg
- 1 tsp. soda dissolved in 1 Tbs. hot water
- 1 cup molasses
- ½ tsp. nutmeg
- ½ tsp. salt
- ½ tsp. cloves
- 1 tsp. cinnamon
- ½ tsp. ginger
- 4 cups flour

Bake in 300° oven approximately 20-30 minutes. —Lyria Jensen

Oat and Chocolate Bar

- ½ cup sifted flour
- ½ tsp. salt
- ¼ cups quick cooking oatmeal
- 1 cup brown sugar
- 1 tsp. vanilla
- ½ cup shortening
- 2 eggs
- 1 — 6 oz. pkg. chocolate chips

Mix flour, salt and oatmeal thoroughly. Cream sugar, shortening, vanilla and eggs until light and fluffy. Add flour and oats. Stir in chocolate chips. Turn into greased 9 inch square pan. Bake at 350° about 30 minutes. While warm, cut into one by three inch bars. —Mrs. Melvin Jorgensen

Chocolate Creams

- 1½ cups brown sugar (packed)
- ½ cup melted oleo or butter
- 1 egg
- ½ cup sweet milk
- 1½ cups unsifted flour
- ½ tsp. soda
- ⅓ cup hot water
- 3 Tbs. cocoa
- ½ cup nuts
- 1 tsp. vanilla
- ¼ tsp. salt

Mix sugar, melted butter and egg together. Add milk, salt and flour alternately. Mix cocoa with hot water; add soda and mix together with other ingredients. Add vanilla and nuts. Bake 15 minutes at 350° in a jelly roll pan. Frost with powdered sugar or fudge frosting.

FROSTING

- 2 cups powdered sugar
- 2 Tbs. cocoa
- 4 Tbs. soft butter
- 3 Tbs. hot coffee
- 2 Tbs. cream

—Viola Sanders
—Connie Rasmussen

Pecan Squares

- ½ cup butter
- 1 cup flour
- 2 Tbs. warm water
- ½ tsp. vanilla

Cream butter, add ½ cup flour and 1 Tbs. water, mix well, add rest of flour, water and vanilla. Spread on ungreased 9 inch square pan. Bake 15 minutes at 375°. Remove from oven.

SECOND LAYER

- 1 cup chopped pecans
- 1 cup chopped coconut
- 1½ cups brown sugar (packed)
- 2 Tbs. flour
- ½ tsp. soda
- ½ tsp. vanilla
- 2 eggs beaten

Mix in order. Bake 325° for 20 minutes. —Janice Hansen

Brownies

- 2 cups sugar
- 1 cup butter
- 4 eggs
- 3 squares chocolate (melted)
- 1 Tbs. vanilla
- 1½ cups flour
- 1 tsp. baking powder
- ½ cup black walnuts

Cream sugar and butter. Add eggs one at a time beating until smooth. Add vanilla and melted chocolate. Then dry ingredients, nut meats last. Bake in large jelly roll pan (greased and floured) 350° oven 25 to 30 minutes.

FROSTING

- 1¼ cups sugar
- 1 cup thin cream
- 3 Tbs. cocoa

Boil to soft ball; cool to lukewarm and add 1 Tbs. vanilla and 1 Tbs. butter. Beat until spreading consistency. —Martha Eskov

Kringler

- 3 cups flour
- 1 cup shortening
- ¼ tsp. salt
- 2½ tsp. baking powder
- 1 cup sweet cream

Mix as pie crust. Roll out ¼ inch thick. Spread very lightly with thin cream or slightly beaten egg white. Sprinkle with sugar as much as will stay there or if you wish you may dip in sugar after you have cut in ¼ inch strips and shaped like a pretzel. If you add 1 tsp. Kool Aid to each cup of sugar you will get color as well as flavor. Finely chopped nuts added to sugar is also good. Bake in 350° oven until light brown.

—Inger Marie Noelck

Brownies

- 1 cup sugar
- ½ cup butter
- 2 eggs
- 2 Tbs. milk

Cream this together. Then add:

- ½ cup flour
- ¼ tsp. baking powder
- 3 Tbs. cocoa
- 1 tsp. vanilla
- ½ cup nuts

Bake in 350° oven for 35 minutes.

—Anna Hansen

Crunchy Cookies

- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 cup cocoanut
- ½ tsp. soda
- ¼ cup shortening
- 2 cups flour
- 1 tsp. vanilla
- 3 cups Rice Krispies

—Nioma Clausen

Two-Tone Brownies

BUTTERSCOTCH BASE

- ½ cup sifted flour
- ¼ tsp. soda
- ½ cup brown sugar
- 1 cup rolled oats (uncooked)
- ½ cup melted butter or margarine

Stir flour, soda and salt in bowl. Stir in brown sugar and rolled oats (mix.) Stir in melted butter. Pat mixture into 7x11 pan. Bake in preheated oven 350° for 10 minutes.

CHOCOLATE LAYER

- 1 oz. bitter chocolate
- 4 Tbs. shortening
- ¾ cup granulated sugar
- 1 egg
- ½ tsp. vanilla
- ¼ cup milk
- ¾ cup sifted flour
- ¼ tsp. baking powder
- ¼ tsp. salt

Make this layer while other bakes. Melt chocolate and shortening in double boiler. Remove from heat. Stir in egg and sugar, mix well, add vanilla, milk. Sift flour, baking powder and salt. Stir into batter. Spread over other base and return to oven (350°) 20 to 25 minutes. When cool cut and take from pan.

—Jo Farley

Brownies

Melt over hot water: 4 squares chocolate (I use three), ⅔ cup Wesson oil

- 4 eggs
- 2 cups sugar
- 1½ cups flour
- ½ tsp. baking powder
- 1 tsp. salt
- 1 cup chopped nuts

Beat (real hard.) Bake 30 minutes in greased pan (275 - 300°.)

—Veratta Johannsen

Fruit Bars

- 1 ¼ cups oatmeal
- 1 ¼ cups flour
- 1 cup brown sugar
- 1 tsp. soda
- ¾ cup butter

Mix as for pie dough and press half in bottom of pan. Cover with a filling. Then add remaining mixture and bake in 350° oven until brown, about 25 minutes. You can use dates, prunes, raisins, pineapple or berries for the filling. Let filling thicken before putting on the mixture.

—Virginia Rasmussen

Cherry Strip

- 2 cups flour
- 4 tsp. baking powder
- ½ tsp. salt
- 4 Tbs. butter
- 1 egg
- ¾ cup cream

Sift together flour, baking powder and salt, blend in the butter with a pastry blender as for pie. Beat the egg and add to it the cream. Add these to the dry mixture. It will have much the same consistency as pie crust. Roll out enough dough to cover a 10x13 inch cake pan. Fill with cherry filling, cover top with strips of dough. Bake in 350° oven for about 20 minutes.

FILLING

1 quart of frozen cherries and 1 cup sugar brought to a rolling boil thicken with 2 level Tbs. corn starch stirred out in ½ cup water.

—Ethel Mortensen

Mocha Fudge Bars

- 2 squares unsweetened chocolate
- ½ cup butter
- 3 eggs separated
- 1 cup sugar
- ⅛ tsp. salt
- ½ cup sifted all-purpose flour
- 1 cup coarsely broken nuts

Combine chocolate (cut in small pieces) with butter and coffee in a heavy saucepan. Stir over very low heat; continue stirring until smooth. Cool and beat egg yolks. Add to chocolate mixture and sugar; beat well. Stir in salt and flour which have been sifted together. Blend in nuts. Fold in stiffly beaten egg whites. Spread evenly in well greased 13½x9½x¾" pan. Bake in moderate oven 375° for 15 minutes. Remove to cool on rack. Frost with Chocolate Fudge frosting. Cut 32 bars.

—JoAnn Christensen

Oatmeal Cookies

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 2 cups oatmeal
- 2 cups flour
- 1 tsp. soda
- ½ tsp. salt
- ½ tsp. cloves
- 1 tsp. cinnamon
- nuts
- 1 cup ground raisins
- 1 cup chopped dates

Boil 3 minutes in a little water. Cool. Add to mixture and drop on greased cookie sheet and bake.

—Annabella Nelson

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Date Cookies Bar

- 1½ cups brown sugar
- 1 cup shortening (part butter)
- 2 eggs
- 3 cups sifted flour
- 1 tsp. salt
- 1 tsp. vanilla
- 1 tsp. cream of tartar
- 1 cup oatmeal
- 1 tsp. soda
- 1 pkg. dates

Steam dates in a very small amount of water. Put a layer of cookie mixture in bottom of greased pan. Then dates, another layer of mixture. Bake. Frost with powdered sugar frosting.

—Annabelle Nelson

Brown Sugar Brownies

- 1½ cups brown sugar
- 1 cup shortening
- 4 eggs 2½ tsp. baking powder
- 2½ cups sifted flour
- ½ tsp. salt
- 1 cup chocolate chips
- 1 cup nuts

Spread into two 10x14 inch pans. Bake 35 minutes at 350°. When cool cut into bars. Dates can be used in place of chocolate chips.

—Marie Kaldahl

Butter Cookies

- 1 cup butter
- 1½ cups sugar

Cream this well then add:

- 3 egg yolks
- 1 tsp. soda
- 1 tsp. baking powder
- 2 cups flour

Roll in round ball, push down and mark, bake in 350° oven for 12-15 minutes.

Blue Ribbon Brownies

- 2 sq. unsweetened chocolate
- ⅓ cup shortening
- 1 cup sugar
- 2 eggs
- ¾ cup flour
- ½ tsp. baking powder
- ½ tsp. salt
- ½ cup broken nuts

Melte together over hot water, chocolate and shortening. Beat in the sugar and eggs. Sift dry ingredients, and stir in. Then mix in the nuts. Spread in greased 8 inch pan. Bake until top has dull crust 350° for 30-35 minutes.

—Barbara Larsen

Ginger Cream

- ¾ cup shortening
- 1 egg
- 4 tsp. dark molasses
- 1 cup sugar
- ½ tsp. salt
- 1 tsp. soda
- 1½ tsp. ginger (or less)
- 2½ cups flour

Mix and let stand over night, or several hours. Then form into tiny balls. Roll in sugar and bake about 10 minutes.

—Mrs. Henry N. Hansen

Spritz Cookies

- 1 cup sugar
- 1 cup butter
- 2 eggs
- 1 tsp. lemon juice
- 1 tsp. vanilla
- ¼ tsp. salt
- 3 cups sifted flour

Cream sugar and butter together. Add eggs, salt and flavoring. Bake in 375° oven until brown.

—Verdell Hansen

Sour Cream Spritz Cookies

- 1 cup oleo
- 1 cup sugar
- 2 egg yolks
- ½ cup thick sour cream
- ½ tsp. salt
- 1 tsp. nutmeg
- ½ tsp. baking powder
- 1 tsp. vanilla
- 4 cups sifted flour

Cream oleo and sugar well. Add beaten egg yolks and sour cream. Sift dry ingredients and add gradually. Mix well. Press out on ungreased cookie sheets. Bake at 400° for 10-12 minutes.

—Mrs. Eiwind Madsen

Chocolate Chip Peanut Cookies

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 1 tsp. baking powder
- 1 tsp. vanilla
- 2 eggs
- 2 cups flour
- 1 cup peanuts
- 1 pkg. chocolate chips

Mix all ingredients together. Bake 350° for about 10 minutes.

—Mrs. Clara Pedersen

Sugar Cookies

- 1 cup sugar
- 1 cup shortening
- ¼ tsp. cream of tartar
- 1 egg
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. soda
- 1½ cups flour
- ½ cup corn starch

Any kind of flavoring. Roll in ball and press flat.

—Nioma Clausen

Congo Squares

- ⅔ cup shortening
- 1 lb. box brown sugar
- 4 eggs
- 2¾ cups flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 pkg. chocolate chips
- ½ cup nut meats

Melt shortening over low heat and add brown sugar. Cool slightly and add 4 eggs beating after each one is added. Sift dry ingredients and add with chocolate chips and nut meats. Bake in Jelly roll pan 20-25 minutes in 350° oven.

—Anne Jorgensen

—Mrs. Ludvig Winther

Chocolate Spritz

- ¾ cup oleo
- 1 cup sugar
- 1 egg
- ¼ tsp. salt
- 2 squares melted chocolate
- 2 Tbs. milk
- ½ tsp. vanilla
- 2 cups sifted flour

Cream oleo and sugar. Add beaten egg, salt, chocolate, milk and vanilla. Gradually add flour. Use bar plates of cookie press and press out on ungreased cookie sheet. Bake 375° for 8-10 minutes.

—Mrs. Eiwind Madsen

Caramel No-Bake Cookies

- 1 pkg. caramel chips
- 1 tsp. peanut butter (heaping)

Melt in top of double boiler. When melted, combine with 3 cups Kellogg's K cereal. Drop by spoonful onto cookie sheet and let stand until firm.

—Mrs. Dale Nelson

Date and Raisin Bars

- 1 cup dates
- 1 cup raisins
- ½ cup sugar
- 1½ cups water

Boil and cool this.

- ¾ cup butter
- 1 cup brown sugar
- 1¼ cups oats
- 1½ cups flour
- ½ tsp. salt
- ½ tsp. soda

Grease pan and line with half of dough. Then add filling and cover with remainder of dough. Bake about ½ hour at 350°.

—Alvina Iversen

Brownies

- 2 sq. unsweetened chocolate
- ½ cup shortening
- 1 cup sugar
- 2 eggs
- ¾ cup sifted flour
- ½ tsp. baking powder
- ½ tsp. salt
- ½ cup broken nuts

Heat oven to 350°. Melt chocolate and shortening together over hot water. Remove from heat and beat in sugar and eggs. Sift together and beat in flour, baking powder and salt. Mix in nuts. Spread in well greased square pan 8x8x2. Bake until a light touch with the finger leaves slight imprint, 30 to 35 minutes. Cool slightly then cut into squares. Sixteen 2 inch squares.

—Carolyn Madsen

Pecan Bars

- ⅓ cup shortening
- 1 cup brown sugar
- 1 egg
- 1 tsp. baking powder
- 1 tsp. maple flavoring
- 2 cups all purpose flour
- ½ tsp. salt

Cream shortening and sugar. Add egg and flavoring (beat.) Sift dry ingredients and add to mixture. Spread into well greased pan 11x16.

TOPPING

- 1 egg
- ½ cup brown sugar
- 1 cup chopped pecans

Beat together and spread over top. Bake at 350° for 20 to 25 minutes. Cut in bars when cold.

—Metha Larsen

Filled Cookies

- 1 cup sugar
- ½ cup shortening
- ½ cup sour milk
- 1 tsp. baking powder
- ½ tsp. soda
- 1 tsp. vanilla
- 1 egg
- 2½ cups flour

Roll and cut with cookie cutter.

FILLING

- 1 cup dates (cut up)
- 1 cup raisins
- 1 cup water
- 1 Tbs. lemon juice
- ½ cup sugar

Boil together 3 minutes, thicken with 2 Tbs. corn starch and ¼ cup water. Cool. Add ½ cup nuts.

—Kathy Leistad

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Gold Rush Brownies

- 2 cups firmly packed crushed graham cracker crumbs
- 1 pkg. (6 oz.) semi sweet chocolate
- ½ cup coarsely chopped nut meats
- 1 can (1½) Eagle Brand Sweetened Condensed milk

Mix together graham cracker crumbs, chocolate pieces and nut meats. Blend in Eagle Brand milk. Pour into 8x8x2 sq. pan which has been greased and bottom lined with waxed paper and greased again. Bake in moderate oven 350° until top is golden brown about 40 minutes. Remove from pan immediately. Remove wax paper. Cool. Cut into 2 inch squares. —Elna Steen

Easy-to-Make Brownies

- 3 eggs
- 1 cup sugar
- ½ cup flour
- ½ tsp. baking powder
- ¼ tsp. salt
- 2 squares chocolate
- ½ cup butter
- 1 tsp. vanilla
- 1 cup nuts

Beat eggs well, add sugar gradually. Add chocolate and butter which have been melted together and cooled. Add vanilla. Fold in flour, salt and baking powder which have been sifted together. Bake in greased 9x12 pan for about 25 minutes at 350°.

—Grace Leistad

Brownies

- ½ cup butter softened
- 1½ cups brown sugar
- 1 tsp. vanilla
- 1 tsp. salt
- ½ cup milk, 1½ cups flour, alternate
- 1 cup nut meats
- 3 Tbs. cocoa
- ⅓ cup hot water

Mix and add last. Spread in a 10x16 in. pan. Bake 20 minutes at 325°. Ice with the following chocolate icing and cut in bars.

- 1 cup sugar
- ¼ cup milk
- 1 tsp. white syrup
- ¼ cup Crisco
- 1 sq. chocolate

Boil 1 minute (no longer) cool slightly and beat.

—Viola Andersen

Blonde Brownies

- 2⅓ cups flour
- 2½ tsp. baking powder
- ½ tsp. salt
- ⅓ cup shortening and butter mixed (melted)
- 1 lb. brown sugar
- 3 eggs
- 1 cup nuts
- 1 pkg. chocolate chips

Add sugar to melted shortening and butter. Beat eggs into this mixture thoroughly. Add dry ingredients and last of all the nuts and chips. This does not need to be frosted. Bake 375° for about 20-25 minutes or until nice and brown. —Mrs. Gerald Larson

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Raisin Squares

- 1 cup cooked raisins
- 1 cup raisin juice
- 1½ tsp. soda
- 2 eggs, well beaten
- 1½ cups sugar
- 1 cup shortening
- 2 tsp. cinnamon
- 1 tsp. vanilla
- 2¾ cups flour

Cream sugar and shortening. Add eggs. Sift dry ingredients, add to first mixture. Add raisins and raisin juice. Bake at 350° for 20 minutes. Frost while bars are still warm with this.

TOPPING

- 2 Tbs. Crisco
- 1 Tbs. hot water
- vanilla
- powdered sugar

—Vera Heiling

Dream Bars

- ½ cup butter
- ½ cup brown sugar
- 1 cup flour

Mix and put into greased pan. Bake at 375° for 10 minutes.

TOPPING

- 2 eggs
- 1 cup brown sugar
- 1 tsp. vanilla
- 2 Tbs. flour
- ½ tsp. baking powder
- ½ tsp. salt
- 1½ cups coconut
- 1 cup nuts

Beat eggs well. Add sugar and vanilla. Beat until light and fluffy. Sift flour, baking powder and salt three times and sift over nuts and coconut. Add to sugar and egg mixture and pour over previously baked crust. Bake 20 minutes in 350 degree oven.

—Jackie Jensen

—Annabelle Madsen

—Marge Hansen

—Lela Mae Rasmussen

Ginger Snaps

- 1 cup sugar
- ¾ cup shortening
- 1 egg
- ¼ cup molasses
- 2 cups flour
- ½ tsp. salt
- 1½ tsp. soda
- ½ tsp. ginger
- 1 tsp. cinnamon
- dash of nutmeg

Cream shortening and sugar, add egg. Add molasses, salt and spices. The flour. Roll in small balls and dip in sugar. Bake in 350° oven. Bake until brown and well cracked on top.

—Mrs. Allan Larsen

Dreams

- 36 blanched almonds
- 2 cups sifted flour
- 1 tsp. baking powder

Cream:

- 1 cup butter
- 2 tsp. vanilla

Add ¾ cup sugar creaming until fluffy after each addition. Mix well after each addition. Blend in dry ingredients in fourths. Shape in small balls 1 inch in diameter. Press almond in center of each cookie. Bake 325° 20-25 minutes.

—Elna K. Nelsen

Chow Mein Noodle Cookies

- 1 pkg. chocolate chips
- 1 pkg. butterscotch chips
- 1 can Planters peanuts
- 1 large can Chow Mein noodles

Melt chocolate chips and butterscotch chips in double boiler and pour over peanuts and noodles. Drop on wax paper until set.

—Annabelle Madsen

—Rose Marie Jensen

Chocolate Puffs

- 2 eggs whites
- ½ cup sugar
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 pkg. chocolate chips, melted
- 1½ cups cocoanut
- ½ cup chopped nuts

Beat egg whites until stiff. Add sugar gradually and continue beating until blended. Add salt and vanilla. Fold in melted chocolate, cocoanut and nuts. Drop by tsp. onto cookie sheet. Bake at 300° for 10-15 minutes. Makes about 3 dozen.

—Mrs. Darrell Soe

Walnut Kisses

- 1 cup sugar
- 3 stiffly beaten egg whites
- ½ cup chopped walnuts

Gradually add sugar to egg whites and continue beating until they stand in stiff peaks. Fold in nuts, (can use cocoanut in half and nuts in half.) Drop on paper lined cookie sheet and bake in 300° oven 25-30 minutes or until firm and slightly brown.

—Mrs. Elden Turner

Aunt Ida's Cookies

- ½ cup butter
- ½ cup lard
- 1½ cups sugar
- 2 cups flour
- 3 egg yolks
- 1 tsp. cream of tartar
- 1 tsp. soda
- 1 tsp. vanilla
- ½ tsp. salt

Mix in usual way. Roll in small balls about the size of small nuts. Bake on greased cookie sheet 350° until golden.

—Alice Hansen

Cocoanut Crisp Cookies

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening
- 2 eggs (beaten)
- ½ tsp. salt
- 1 tsp. soda
- 2 Tbs. shredded cocoanut
- 3 cups rolled oats
- 1½ cups flour
- 1 tsp. vanilla

Cream sugar and shortening and add eggs. Sift flour, salt and soda and add to mixture. Add oats, cocoanut and vanilla. Will be very small balls and press down on cookie sheet. Bake 12-15 minutes at 375°.

—Greta Kling

Pepper Nuts

Beat: 3 eggs, add 3½ cups medium brown sugar, sift and add 4 cups sifted flour, 1 tsp. baking powder, 2 Tbs. cinnamon, 1 Tbs. cloves. Dough will be stiff. Roll dough with hand to thickness of middle finger. Cut into ½ inch slices. Bake on greased cookie sheet in slow oven (300°) for 30 minutes. Cool on rack. Top each pepper nut with a dab of boiled icing and a red cinnamon candy.

—Mrs. Sidney C. Christensen

Peppers Nuts

- 1½ cups shortening
- 1½ cups sugar
- 3 eggs
- 1 cup milk
- 1 tsp. salt
- 1 tsp. cardamon
- 4 tsp. baking powder
- flour to make a stiff batter

Roll in narrow strips like a pencil, cut in small cubes and bake like cookies in 300° oven for approximately 30 minutes.

—Marie Kaldahl

Oatmeal Prizes

- 1 pkg. choc. chips (melted)
- 1 cup flour
- ½ tsp. soda
- ½ tsp. salt
- ½ cup shortening
- 1 cup sugar
- 1 egg
- 1 tsp. vanilla
- ½ tsp. almond
- 1 cup oatmeal
- 1 cup cocoanut

Mix well. Shape into balls. Flatten with fork. Bake on greased cookie sheet. Bake at 350° for 12 minutes. Makes about 5 dozen.

—Mrs. Clayton Ternquist

Kisses

- 4 egg whites
- ½ tsp. salt
- ½ cup sugar
- 3 cups cornflakes
- 1 cup chocolate chips
- 1 tsp. vanilla

Combine egg whites and salt and beat until foamy. Gradually add sugar. Beat until stiff. Fold in cornflakes, chocolate chips and vanilla. Drop from tsp. onto buttered cookie sheet. Bake at 350° for 15 minutes. To store, place in single layer and cover loosely.

—Elaine Greve

Pepper Nuts

- 1 cup sugar
- 1 cup lard
- 1 cup molasses
- 1 tsp. soda in ¼ cup boiling water
- pinch of salt
- 1 tsp. cloves
- 1 tsp. cinnamon
- 5 cups flour or more

This is a stiff dough. Roll in pencil forms and cut in small pieces. Bake in 350° oven.

—Mildred Weddum

Best Evers

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 Tbs. milk
- 2 cups flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 cup seeded raisins
- 1 cup dry shredded cocoanut
- 2 egg whites
- 2 tsp. vanilla
- 2 or 3 cups flaked or toasted breakfast food

Mix ingredients in order given and drop by spoonfuls on buttered sheet ½ inch apart. Bake in moderate oven 350° for 15 minutes.

Spritz Cookies

- 1 lb. butter
- 2 cups white sugar
- ¼ tsp. salt
- 1 tsp. baking powder
- 1 egg
- 4½ cups flour
- 1 tsp. vanilla

Cream butter, sugar, add egg, vanilla. Mix well. Add dry ingredients. Mix well. Put in cookie press. Bake 375° 10-15 minutes or until lightly brown.

—Janice Hansen

—Inger Marie Noelck

Finger Bars

- 4 cups oatmeal
- ¾ cup melted shortening
- ½ cup syrup
- 1 cup brown sugar
- 2 tsp. vanilla
- salt

TOPPING

Chocolate chips and ¾ cup peanut butter. Melt in double boiler.

—Edith Larsen

Nut Bars

- 1 cup brown sugar
- ½ cup butter
- 2 eggs
- 3 Tbs. cocoa
- 1 cup cake flour
- ½ tsp. baking powder
- ¼ cup milk
- 1 tsp. vanilla
- ¼ tsp. salt
- ½ cup walnut meats

FROSTING

- 1 cup sugar
- 1 Tbs. cocoa
- ½ cup cream

Boil to soft ball stage then add 1 Tbs. butter and 1 tsp. vanilla and beat until smooth.

—Mrs. Arnold Jacobs

Cocoanut Bars

- ½ cup butter
- ½ cup powdered sugar
- 1 cup sifted flour

Mix and pat into 9x9 inch well greased pan. Bake 10-12 minutes at 350°.

- 2 eggs (beaten)
- 1¼ cups brown sugar
- 2 Tbs. flour
- 1½ tsp. baking powder
- ¼ tsp. salt
- 1 tsp. vanilla

Beat and add:

- 1 cup cocoanut
- 1 cup nutmeats

Pour above mixture on partially baked crust. Bake 20 minutes longer at 350°. Sprinkle powdered sugar on top while still warm. Cut in squares.

—Mrs. Charles Hansen

Salted Peanut Bars

- 1 cup white sugar
- ½ cup butter or oleo
- 1 egg
- 1 cup sour milk
- 1 tsp. vanilla
- 1 tsp. soda
- 1½ cups flour
- 1 cup hulled and ground salted peanuts

Cream sugar and shortening. Add egg, beat. Add milk and vanilla. Put soda in flour. Add ½ of peanuts to batter. Put in greased cookie sheet. Bake at 350° for 20 minutes. Frost with powdered sugar frosting and sprinkle remaining peanuts on top.

—Mrs. Dale Nelson

—Brenda Mortensen

Chewey Fudge Bars

- 15 graham crackers (crushed)
- 1 can Borden's Eagle Brand condensed milk
- 1 (6 oz.) pkg. chocolate chips
- ¼ cup coarsely chopped nuts (pecans or English walnuts)

Place crushed graham crackers and other ingredients in a bowl and mix well. Then pour mixture into an 8 inch baking dish or pan. Bake in moderate oven for 30 minutes. Remove from oven and cool 5 or 10 minutes. Cut in squares and remove from pan. They will not look done until cool.

—Louise Christensen

No Bake Chocolate Cookies

- ½ cup milk
- ½ cup oleo
- 2 cups sugar
- 4 Tbs. cocoa
- ½ tsp. vanilla
- pinch of salt

Boil until it forms a soft ball.
Then add:

- 3 cups quick oatmeal, or
- 1½ cups oatmeal and 1½ cups
Rice Krispies

Drop with spoon on waxpaper.
Do not bake. —Erma Fischer

Chocolate- Cocoanut Drop Cookies

- ½ cup margarine
- 2 cups sugar
- ½ cup milk
- 1 tsp. vanilla

Boil this one minute and pour
over:

- 3 cups quick oatmeal
- 1 cup cocoanut
- 6 tsp. cocoa

Mix well and drop with tsp. on
waxpaper to cool.

—Mrs. Marton Nelson

Chocolate Chip Cookies

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup shortening
- 2 eggs

Beat until smooth. Add:

- 1 cup flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. vanilla

Then add 4 cups quick oatmeal
and 1 — 6 oz. pkg. choc. chips.
Drop by spoon on greased tins
and bake in 350° oven.

—Mrs. Raymond Hemmingsen

Chocolate Chip Bars

- 1 cup shortening
- ½ cup brown sugar
- 3 egg yolks
- 1 Tbs. cold water
- 1 tsp. vanilla
- 2 cups flour
- 1 tsp. soda
- ½ tsp. salt

Mix and spread on greased cookie
sheet, sprinkle with 1 package
chocolate chips. Beat 3 egg whites
with 1 cup brown sugar and
spread over chips. Sprinkle with
1 cup chopped salted peanuts.
Bake at 350° for 20-25 minutes.

—Mrs. Dale Nelson

—Veneta Sorensen

Heavenly Bars

Crumble together:

- 1 cup flour
- ½ cup butter

Bake 10 minutes at 375°.

Mix together:

- 2 beaten eggs
- 1¼ cup brown sugar
- 1 Tbs. flour
- 1 tsp. baking powder
- 2 Tbs. butter
- ½ cup nutmeats

Pour over flour and butter mix-
ture and bake for 15 minutes at
375°. Make powdered sugar frost-
ing and spread over bars while
they are still warm.

—Lela Mae Rasmussen

Favorite Chocolate Cake

- 2 cups unsweetened cocoa
- 1/2 cup soft shortening
- 1/2 cup sugar
- 2 eggs
- 1/2 cup white flour
- 1/2 cup milk
- 1/2 cup baking powder
- 1/2 tsp. salt
- 1/2 cup water
- 1 tsp. vanilla

Cream the first three ingredients and sift the flour. Then add all the dry ingredients together and slowly add them with the water to reach mixture. Add vanilla. Mix thoroughly and pour into 12x6 inch baking pan or large low cake pan. Bake 35 minutes. Remove from oven and cool about 15 minutes.

Recipe

- 1/2 cup of butter
- 1 cup brown sugar
- 1/2 cup milk
- 1/2 lb 2 cups unsifted sugar

Mix butter & sugar. Add 1 cup of brown sugar. Beat and stir over low heat 2 minutes. Add the milk and bring to a full boil stirring constantly. Cool to lukewarm and then gradually add the sugar and stir well until thick enough to spread on the cake.

—Mrs. Jean Wickander

Blitz Cake

Part 1:
Cream 1/2 cup sugar and 1/2 cup butter and 1 egg yolk, 1 Tbs. milk, 1/2 tsp. vanilla and 1 cup baking powder sifted with 1 cup flour.

Part 2:
Beat egg whites, add 1/2 cup sugar. Beat about 5 minutes. Spread on top of first part before baking. Bake in moderate oven.

—Mrs. Anita Hansen

Lemon Gold Cake

- 1/2 lb butter in a bowl
 - 1/2 cup sifted cake flour
 - 1/2 cup sugar
 - 1 Tbs. baking powder
 - 1 tsp. salt
- Make a well in the above and add in order:
- 1/2 cup Kraft oil or other vegetable oil
 - 1 egg yolk
 - 1/2 cup cold water
 - 2 lbs. brown juice or 1 cup lemon flavoring

Beat with spoon till very smooth. Beat separately the 1/2 egg whites with 1/2 tsp. cream of tartar until very stiff. Pour egg yolk mixture gradually over whipped whites. Carefully folding with rubber spatula until just blended. Pour into 12x6 inch pan. Bake 35 minutes. Cool 15 minutes. Turn out onto top upside down. When finished, invert pan on cake rack and leave till gold. Frost with your favorite icing.

—Mrs. Sidney C. Christensen

Delicious Date Cake

- 1 cup dates
- 1 cup milk
- 1 cup hot water
- 1 Tbs. shortening
- 1/2 cup flour
- 1 cup sugar
- 1 tsp. vanilla
- 1/2 cup hot water
- 1/2 tsp salt

Soak dates and cut in small pieces. Sprinkle with over them. Pour hot water over them. Let mixture cool. Cream shortening and sugar. Add eggs and stir. Add milk and vanilla. Beat. Then add date mixture and mix well. Add flour and salt. Bake in slow oven 45-50 minutes.

—Marie Nelson

CAKES

Favorite Chocolate Cake

OVEN TEMPERATURE 350°

$\frac{3}{8}$ cup soft shortening

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

3 eggs

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

$\frac{3}{8}$ cup cocoa

$\frac{1}{4}$ tsp. baking powder

$1\frac{1}{4}$ tsp. soda

1 tsp. salt

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

1 tsp. vanilla

Cream the first three ingredients until light and fluffy. Then sift all the dry ingredients together and alternately add them with the water to cream mixture. Add vanilla. Mix thoroughly and pour into 13x9 inch oblong pan or into two 9x1 $\frac{1}{2}$ inch layer pans. Bake layers about 35 minutes. Oblong about 40 minutes.

FROSTING

$\frac{1}{2}$ cup of butter

1 cup brown sugar

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

$1\frac{1}{4}$ to 2 cups confection sugar

Melt butter in saucepan. Add 1 cup of brown sugar. Boil and stir over low heat 2 minutes. Add the milk and bring to a full boil stirring constantly. Cool to luke-warm and then gradually add the sugar and stir well until thick enough to spread on the cake.

—Mrs. Joan Wekander

Blitz Cake

Part 1.

Cream: $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup butter; add 4 egg yolks, 5 Tbs. milk, flavoring and 1 tsp. baking powder sifted with 1 cup flour.

Part 2.

Beat egg whites, add $\frac{3}{4}$ cup sugar. Beat again. Spread on top of first part before baking. Bake in moderate oven.

—Mrs. Anders Hansen

Lemon Gold Cake

Sift together in a bowl:

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

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

1 Tbs. baking powder

1 tsp. salt

Make a well in the above and add in order:

$\frac{1}{2}$ cup Kraft oil (or other similar oil)

6 egg yolks

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

2 tsp. lemon juice or 1 tsp. lemon flavoring

Beat with spoon till very smooth. Beat separately the 6 egg whites with $\frac{1}{2}$ tsp. cream of tartar until very very stiff. Pour egg yolk mixture gradually over whipped whites. Carefully folding with rubber scraper until just blended. Do not stir. Pour into 3 ungreased 9 inch round layer pans. Bake in 325° oven for 25-30 minutes or until top springs back when touched. Invert pans on cake rack and leave till cold. Frost with your favorite icing.

—Mrs. Sidney C. Christensen

Delicious Date Cake

1 pkg. dates

1 tsp. soda

1 cup boiling water

1 Tbs. shortening

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

1 cup sugar

1 tsp. vanilla

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

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

Stone dates and cut in small pieces. Sprinkle soda over them. Pour hot water over them. Let mixture cool. Cream shortening and sugar. Add eggs and stir. Add nuts and vanilla. Beat. Then add date mixture and mix well. Add flour and salt. Bake in slow oven 45-50 minutes. —Marie Nielsen

Luxor Loaf (COMPANY CAKE)

- 1 cup granulated sugar
- 1 tsp. vanilla
- ½ cup of egg yolks
- ½ cup lukewarm water
- ¼ tsp. baking soda
- 1½ cup pastry flour
- 2 tsp. baking powder
- ½ tsp. salt

Sift sugar and pour vanilla on 2 Tbs. of measured sugar and set aside. Place egg yolks in large mixing bowl, add water and baking soda. Beat until very foamy. Add sugar a little at a time, beating in well; next the sugar to which flavoring has been added. Sift together flour, baking powder and salt. Fold carefully into the mixture. Pour into ungreased angel food pan. Bake at 350° for 40-45 minutes. Invert pan and let stand until cold. Remove from pan. Cut in 3 layers. Spread lemon or orange cream filling between layers. Frost top and sides with 7-minute frosting.

Spice Cake

- ½ cup Crisco
- 1 cup sugar
- 2 eggs
- 1 cup sour cream
- 1 tsp. soda
- 1 cup raisins
- ½ cup nuts
- 2½ cups flour
- 1 tsp. cinnamon
- ½ tsp. cloves

Bake in 350° oven for 30-40 minutes.

—Mrs. Anthony Christensen

Sour Cream Chocolate Cake

- 2 squares unsweetened chocolate
- 1½ cup boiling water
- ½ cup butter
- 1½ cups sugar
- 3 eggs
- 2 cups sifted cake flour
- 1 tsp. soda
- pinch of salt
- 1 tsp. vanilla
- 1 cup well thickened sour cream

Melt chocolate in boiling water and let cool. Cream butter and sugar together well. Sift together the flour, soda and salt and add to batter alternately with 1 cup sour cream. Add vanilla. Bake in 375° oven for 20-25 minutes.

—Mrs. Norman Leistad

Applesauce Cake

- 2½ cups unsweetened applesauce
- 2 cups sugar
- 1 cup raisins
- 1 cup shortening
- 4 tsp. soda (in applesauce)
- 2 tsp. cinnamon
- ½ tsp. allspice
- 1 tsp. nutmeg
- 4 cups flour
- ½ tsp. salt
- 1 or 2 cup nuts
- dates or other fruit if desired

Cream shortening and sugar. Add spices and applesauce alternately with flour. Stir smooth. Fold in raisins and fruit. Bake in moderate oven about 60 minutes.

—Greta Kling

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Red Devils Food Cake

- A.
 ½ cup shortening
 ⅛ tsp. salt
 1 cup sugar
- B.
 ½ cup cocoa
 ⅓ cup cold water
- C.
 2½ cups sifted cake flour
- D.
 1 cup cold water
- E.
 1 tsp. vanilla
 2 egg whites, beaten
 ¾ cup sugar
 1⅓ tsp. soda in 1 tsp. boiling water

Cream A very well. Then add B. Alternately add C and D. Beat egg whites and combine with the rest of E and add altogether. Beat 50 strokes. Bake in 375° oven.

—Dagny Gude

Orange Cake

- 1 cup sugar
 ½ cup butter
 2 eggs
 1 orange
 1 cup raisins
 2 cups flour
 1 tsp. soda
 ½ cup water

Mix as usual. Put orange and raisins through meat grinder.

ORANGE ICING

- 1 lb. powdered sugar
 juice of 1 lemon
 grated rind of 1 orange

RAISIN FILLING

- 1 cup sugar
 little water
 1 egg white
 1 cup raisins, dates, figs and/or nuts

Boil sugar and water until brittle when dropped in cold water. Stir into well beaten egg white. Add raisins. —Anna Jacobsen.

Strawberry Meringue Cake

CAKE

- ½ cup butter
 ½ cup sugar
 4 egg yolks
 ½ cup plus 2 Tbs. cake flour
 4 Tbs. milk
 1½ tsp. baking powder
 ¼ tsp. salt

Cream butter and sugar. Add beaten egg yolks. Add the ½ cup flour alternately. Then add baking powder and salt with 2 Tbs. flour. Pour into two 9x8 greased paper lined pans.

MERINGUE

- 4 egg whites
 ¾ cup sugar
 1 tsp. vanilla
 ¾ cup chopped nuts

Beat whites until frothy. Gradually add sugar and beat to stiff peaks. Spread on unbaked cake and sprinkle with nuts. Bake in 325-350° oven for 20-25 minutes. Cool and remove from pans. Place one layer meringue side down. Spread with filling and top with other layer, meringue side up.

FILLING

- 1 cup whipped cream
 1½ Tbs. powdered sugar
 ¼ tsp. vanilla
 ½ cup crushed pineapple
 1 cup sliced strawberries

Whip cream. Drain fruit. Add rest. If fresh berries are used, sweeten them. —Jane Thompson

Bakers Icing

- 2 egg whites beaten and set aside
 ½ cup shortening
 ½ tsp. salt
 1½ cups powdered sugar

Cream shortening, salt. Add egg whites and powdered sugar.

—Annabelle Madsen

Raisin Spice Cake

- ¾ cup shortening
- ¾ cup sour milk
- 2½ cups sifted cake flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. allspice
- 1½ cups brown sugar (firmly packed)
- 3 eggs beaten
- 1 cup finely chopped nut meats
- 1 cup raisins cooked, drained and chopped

Stir in shortening just to soften. Sift in dry ingredients. Add sugar. Add milk and mix until all flour is dampened. Then add eggs and beat 1 minute. Add nuts and raisins. Put into 13x9x2-inch pan and bake in 350° oven for 50 minutes or until done. —Kay Pickrel

Chocolate Cake

- ½ cup margarine
- 1 cup sugar
- ½ cup sugar
- 2½ cups sifted cake flour
- 1 tsp. salt
- 1 cup cold water
- 1 tsp. vanilla
- 3 or 4 egg whites depending on size
- ¾ cup sugar
- 1 tsp. soda

Cream sugar and margarine very well. Add cocoa dissolved in enough cold water to make a paste. Add alternately cake flour, salt, cold water and vanilla. Beat egg whites gradually, add to these the ¾ cup sugar. Fold into batter. Add the soda dissolved in hot water. Fin well but don't over beat. Bake in 350° oven for 25-30 minutes

—Mrs. Robert M. Hansen

Banana Cake

WITH CRUMB NUT TOPPING

- ½ cup butter
- 1⅓ cup sugar
- 2 eggs, slightly beaten
- 2 cups sifted flour
- 1 tsp. soda
- ½ tsp. salt
- ½ tsp. nutmeg
- 1 tsp. vanilla
- ½ cup buttermilk
- 1 cup mashed ripe banana
- ½ cup crushed corn flakes
- 1 Tbs. soft butter
- ¼ cup sugar
- ¼ cup chopped nut meats

Cream butter and sugar together; add eggs and beat thoroughly. Sift together flour, soda, salt and nutmeg; stir into creamed mixture. Stir in buttermilk, mashed banana and vanilla. Spread in greased 11½x7¾x1½-inch pan. Sprinkle with topping: Combine crushed corn flakes, sugar, butter and nuts. Bake at 350° about 45 minutes.

—Mrs. Sidney Christensen

Christmas Nut Fruit Cake

- 1 cup walnuts
- 1 cup Brazil nuts
- 1½ cups sugar
- 1 pkg. dates (16 oz.)
- 4 eggs
- 8 oz. jar Maraschino cherries (cut in half)
- ½ tsp. salt
- 1⅓ cups flour
- 2 tsp. baking powder

Sift dry ingredients. Add nuts and dates whole. Beat eggs and add. Add cherry juice to dry ingredients. Mix the cherries with a little flour and combine. Put into greased loaf pans and bake 1 hour in 350° oven. Makes 2 loaves. —Marie Kaldahl

Cherry Cake

- ½ cup butter or margarine
- 1 cup sugar
- 2 eggs
- 3 Tbs. sour cream or milk
- 2 cups sifted all-purpose flour
- ½ tsp. salt
- 1 tsp. soda
- 2 tsp. cinnamon
- 1 cup canned red pitted cherries and juice

Cream together butter and sugar. Add eggs, one at a time beating after each. Add cream or milk. Sift together flour, salt, soda and cinnamon; add to first mixture. Add cherries and juice, stir until mixed. Pour in greased pans or loaf. Bake in moderate oven (350°). Cool. Good with 7-minute frosting. —Dagmar Nielsen

Loaf Spice Cake

- 1 cup raisins
- 2 cups water
- 1½ cups sugar
- ½ cup shortening
- ½ tsp. allspice
- ½ tsp. cloves
- 1 tsp. cinnamon

Boil together for 5 minutes and let cool.

Add:

- 1 egg
- 1 tsp. soda
- 1 tsp. salt
- 3 cups flour
- ½ cup nutmeats

Bake in 300° oven for 1½ hours in 10¼x3½x2½ loaf pan lined with aluminum foil. Other fruits and citron may be added for a fruit cake. —Doris Nissen

Prune Cake

- 1½ cups sugar
- ½ cup butter
- 3 egg yolks
- 1 cup prunes cooked and pitted
- 1 cup sour cream
- 1 tsp. soda dissolved in 1 Tbs. boiling water
- 2 cups flour

Cream together the sugar and butter. Add egg yolks and beat. Mix in the other ingredients. Add the beaten egg whites and fold in. —Ethel Kragelund

Mayonnaise Cake

- 2 cups sifted cake flour
- 1 cup sugar
- 4 Tbs. cocoa
- 1 cup hot water
- 1½ tsp. soda
- 1½ cups mayonnaise (salad dressing)
- 1 tsp. vanilla

Dissolve cocoa and soda in the hot water. Bake at 375° for 35 minutes. —Marie Kaldahl

Fruit Cake

- 1 cup sugar
- 4 eggs beaten
- 3 cups whole dates
- 1 — 8 oz. jar Maraschino cherries drained and put in whole
- 1 lb. walnuts, whole
- 1½ cups flour
- ½ tsp. salt
- ½ tsp. baking powder

Bake in 250° oven for 2 hours. —Jennie Christensen

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Rhubarb Upside-Down Cake

- 2 cups fresh rhubarb cut in pieces
- 2 Tbs. butter
- ½ cup sugar
- 1 tsp. quick-cooking tapioca
- ½ tsp. nutmeg
- ½ tsp. cinnamon
- 1½ cups sifted flour
- 1 tsp. soda
- 1 tsp. salt
- 1 egg
- ½ cup sugar
- ¼ cup butter, melted
- 1 cup buttermilk

Arrange rhubarb in bottom of 9 inch round pan. Dot with butter. Top with sugar which has been mixed with tapioca, nutmeg and cinnamon. Sift flour with soda and salt. Beat egg and gradually add sugar. Beat in melted butter and buttermilk. Add sifted dry ingredients, stirring just until thoroughly moistened. Pour batter over rhubarb. Bake at 350° for 25-30 minutes. Let stand 5 minutes, then loosen sides with a spatula and turn out on plate. Serve with whipped or plain cream. Makes 6 servings.

—Mrs. Anders Hansen

Pineapple Cake

- 1½ cups sugar
- ½ cup butter
- ½ tsp. nutmeg
- ½ tsp. cinnamon
- 2 eggs
- ½ cup sour milk
- 1 tsp. soda in ½ cup water
- 1 heaping Tbs. cocoa
- 1 small can crushed pineapple
- 1 tsp. baking powder
- ½ cup nuts
- 2 cups flour

Put in loaf pan and bake in moderate oven.

—Bertha Eskov

Quick Chocolate Cheese Cake

- 2 cups cinnamon graham cracker crumbs
- ½ cup butter, melted
- 1 envelope unflavored gelatin
- ¼ cup cold water
- 2 — 4 oz. pkgs. Chocolate pudding mix
- 2 cups milk
- 1 — 12 oz. carton cottage cheese, sieved
- 1 cup heavy cream, whipped

Mix cracker crumbs and butter together for crust. Chill. Soften gelatin in water. Dissolve over hot water. Cook chocolate pudding according to directions but use only the 2 cups of milk designated in this recipe. When pudding is thickened, stir in dissolved gelatin. Fold in sieved cottage cheese. When cooled, fold in whipped cream. Pour into crust and chill. Garnish with whipped cream and shaved chocolate.

TOPPING OR FILLING FOR CAKE

Beat 4 egg yolks, add ½ cup sugar and beat well. Add ¾ cup juice, (orange, apricot, etc.) Cook in double boiler until it coats the spoon. Turn on low heat and cut in 18 marshmallows. Cool. Add 1 cup whipped cream the day to be served. Served on agnel food cake or between layers. Keep refrigerated until served.

—Mrs. Edith Olson,
Sioux Falls, S. D.

Broiler Frosting

- Mix together:
- ¼ cup butter
 - ½ cup brown sugar firmly packed
 - 3 Tbs. Cream or Top Milk
 - ¾ cup cocoanut or nuts

Place under broiler 3 to 5 minutes.

—Annabelle Madsen

Quick Lemon Sally Lunn

- ½ cup sugar
- 2 cups sifted flour
- 3 tsp. baking powder
- 1 tsp. salt
- ½ cup shortening
- 2 eggs
- 1 cup milk
- ½ tsp. lemon extract
- lemon sugar topping

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs and beat well. Add flour mixture to creamed mixture alternately with milk and lemon extract. Put in 8 inch square pan and pour lemon sugar topping over batter. Bake in moderate oven for 30 minutes.

LEMON SUGAR TOPPING

- ½ cup sugar
- 1 Tbs. shredded lemon rind
- ⅛ tsp. nutmeg
- 1 Tbs. melted butter

Sprinkle over Sally Lunn batter.
—Mrs. Ludvig Winther

Apple Sause Cake

- ½ cup shortening
- 2 cups sugar
- 1 large egg
- 1½ cups thick unsweetened applesauce
- 2½ cups sifted flour
- ½ tsp. salt
- ½ tsp. cinnamon
- ½ tsp. cloves
- ½ tsp. allspice
- 1 cup chopped raisins
- ½ cup walnuts
- 1 tsp. soda
- ½ cup boiling water

Sift flour and dry spices several times. Bake in 350° oven for 45 minutes.
—Aasta Carlson

Boiled Frosting

- 2 cups sugar
- 1 cup water
- pinch of salt
- 1 tsp. vinegar
- 2 egg whites
- ¾ tsp. vanilla

Stir sugar, water, salt and vinegar in saucepan over medium heat until clear. Don't be tempted to stir any more if you aim for a smooth, shiny, un-sugary frosting. Cook this syrup until it reaches 240° on candy thermometer or until it spins a thread. While syrup cooks beat egg whites stiff enough to form peaks. Add syrup in thin stream beating constantly, continue until frosting keeps its shape. Add vanilla. One half of this recipe makes a nice covering for flat cake.

—Margaret Jessen

Never Fail Angel Cake

- 1 cup cake flour
- 1½ cups sifted confectioners sugar
- 1½ cups egg whites
- c tsp. salt
- 1½ tsp. cream of tartar
- 1 cup granulated sugar
- 1 tsp. vanilla

Sift flour with the confectioners sugar 3 times. Beat egg whites until foamy. Add salt and cream of tartar; beat until stiff but not dry. Add granulated sugar, 1 Tbs. at a time. Blend well. Add vanilla with last addition of sugar. Sift flour mixture over top, a little at a time; fold in lightly with a down-up-over motion. Bake in an ungreased angel cake pan. Bake in 325° oven for 65 minutes. Invert pan to cool. Frost with whipped cream.

—Nadjeschada Overgaard

Banana Dutch Coffee Cake

- 1½ cups sifted flour
- 2 tsp. baking powder
- ¾ tsp. salt
- ¼ cup sugar
- ½ cup shortening
- 1 egg beaten
- ½ cup milk
- 3 bananas

Sift first 4 ingredients into bowl. Cut in shortening. Combine egg and milk and add to flour mixture. Stir until blended. Pour into 8x8 greased pan and spread evenly. Cut bananas in thick slices and cover dough, overlapping the pieces.

TOPPING

- 3 Tbs. butter
- ½ cup sugar
- ½ cup flour
- 1 tsp. cinnamon
- ½ cup chopped nuts

Cream butter and sugar. Blend in rest. Sprinkle over bananas. Bake in 375° oven for 25-35 minutes.

—Anna Jacobsen

Banana Nut Cake

- 1½ cup brown sugar
- ¾ cup shortening
- 1 tsp. vanilla
- 2 eggs
- 2 cups sifted cake flour
- ½ tsp. baking soda
- ½ tsp. salt
- ¾ cup chopped walnuts
- ¼ cup buttermilk or sour milk
- 1 cup mashed banana pulp

Cream sugar and shortening. Blend in flavoring. Beat each egg into mixture. Fold in sifted dry ingredients and nut meats alternately with milk and banana pulp. Bake in 350° oven.

—Helen Roenfeld

White Cake

- 2 cups sifted cake flour
- 2 tsp. baking powder
- ½ tsp. salt
- ½ cup shortening
- 1½ cups sugar
- 1 tsp. vanilla
- ¾ cup cold water
- 4 egg whites

Sift flour, baking powder and salt together. Cream shortening with sugar and add vanilla. Add sifted dry ingredients alternately with water. Beat egg whites until stiff and fold into batter. Bake in 350° oven for 30-35 minutes.

—Alice Hansen

Mocha Nut Cake

- 1 cup sugar
- ½ cup butter
- 2 eggs
- 2 cups flour
- 2 rounding tsp. baking powder
- 1 cup cold coffee
- 1 cup nut meats (black walnuts are best)

Cream sugar and butter. Add eggs. Then add rest of ingredients. Bake in moderate oven for ½ hour or until done.

—Mrs. Bertha Barratt

Spice Apple Cake

- ½ cup shortening
- 1 cup sugar
- 1 egg
- ½ cup strong cold coffee
- ½ tsp. cinnamon
- 1½ cups flour
- 1 small tsp. soda
- ½ tsp. cloves
- ½ cup raisins
- 1 cup diced raw apples
- ½ cup nuts

Bake in 350° oven for about 20 minutes.

—Christine Jepsen

Chocolate Cake

1 cup sugar
 ½ cup shortening
 1 egg
 1 cup buttermilk or sour milk
 1½ cup flour
 1 tsp. soda
 2 Tbs. cocoa
 ⅛ tsp. salt
 vanilla

Cream sugar and shortening. Add egg. Then add flour, soda, cocoa and salt which has been sifted together. Add vanilla. Bake in 350° oven for 30-35 minutes.

—Mrs. Viggo Nielsen

Spice Cake

2 cups sugar
 ½ cup butter
 ½ cup Crisco
 2 cups water
 1 cup nut meats
 2 tsp. cinnamon
 ½ tsp. allspice
 ½ tsp. cloves
 1 tsp. salt
 1½ cup raisins

Mix above in kettle and boil on top of stove for 1½ minutes. Cool completely. Add 4 cups flour and 2 tsp. soda. Mix and bake.

—Neoma Steen

White Cake

1½ cup sugar
 ½ cup butter or Crisco
 1 cup water
 2 tsp. baking powder
 1 tsp. vanilla
 1 tsp. lemon
 salt
 ½ cup flour
 5 egg whites

Bake in 350° oven for 30-35 minutes.

—Janet Andersen

—Mrs. Milo Andersen

Chocolate Angel Cake

1 cup sifted cake flour
 1½ cups sifted confectioners
 sugar
 ¼ cup cocoa
 1 tsp. powdered instant coffee
 1½ cups egg whites (about 10
 eggs)
 ½ tsp. salt
 1½ tsp. cream of tartar
 1 cup granulated sugar
 Bake at 350° — 35 - 40 min.

Sift flour, confectioners sugar, cocoa and coffee together 3 times. Beat egg whites and salt in your largest mixing bowl with a rotary beater until frothy. Then sprinkle in cream of tartar and beat again until egg whites hold stiff peaks when you lift with beater but are still glossy and moist looking. Sprinkle in the granulated sugar, 4 Tbs. at a time, over entire surface of the mixture. After each addition use your rubber spatula or mixing spoon and fold gently in the sugar. Use a few strokes as possible but make them effective. Sift in ¼ cup of flour mixture at a time over entire surface of batter and fold gently. Do not over mix. Pour into ungreased tube pan slowly. After baking, invert pan over over wire rack or bottle and suspend until completely cold.

—Martha Eskov

4-Minute Frosting

Place over boiling water and beat:

1 cup sugar
 1 egg white
 4 or 5 Tbs. water
 1½ tsp. light syrup
 pinch of salt, vanilla

Beat constantly 4 minutes.

—Mabel Madsen

Mother's Best Fudge Cake

3 squares chocolate
 ½ cup milk
 1 egg beaten
 ⅔ cup sugar
 ½ cup shortening
 1 cup sugar
 1 tsp. vanilla
 2 eggs
 2 cups cake flour
 1 tsp. soda
 ¼ tsp. salt
 ⅔ cup milk

Cook chocolate, milk, egg and sugar over low heat. Let cool. Then mix shortening, sugar, vanilla and 2 eggs. Add chocolate mixture. Sift together dry ingredients and add them with milk. Top with ice cream.
 —Anna Jorgensen

One Egg Chocolate Cake

1 egg beaten
 1 cup sugar
 ⅓ cup shortening
 1 tsp. vanilla
 3 Tbs. cocoa
 ½ cup boiling water
 milk
 1 tsp. soda
 1½ cups flour

Beat egg, sugar and shortening until creamy. Add vanilla. Put cocoa in boiling water and add enough milk to make 1 cup. Add to creamed mixture. Sift flour and soda together. Add after cocoa mixture. Put in a 9x9 or 11x7½ pan and bake at 350° for 35 minutes. This is a nice cake for a small family.

—Jeannine Esbeck

Angel Food Cake

1½ cups egg whites
 1 cup plus 2 Tbs. flour
 1¾ cups sugar
 1½ tsp. cream of tartar
 ¼ tsp. salt
 1 tsp. flavoring

Separate about 12 eggs. Store yolks for future use. Sift and measure flour. Measure sugar and add ¼ of it to the flour. Set the remainder aside. Beat the egg whites until foamy, then beat in cream of tartar and salt. Continue beating until until it will stand in fine peaks. Sprinkle a little sugar at a time over the egg whites, folding it in. Continue until 1½ cups sugar has been added. Fold in flavoring. Sift a small amount of the sugar-flour mixture over the egg whites. Gently cut and fold in. Continue until all has been added. Put in ungreased 10 inch tube pan. Cut through batter with a knife a few times to release any large air bubbles. Bake in 375° oven for about ½ hour or until done. Invert pan and cool.

—Fay Klein

White Cake

2½ cups cake flour
 ½ cup butter
 1½ cups sugar
 ½ cup milk
 ¾ cup water
 3 egg whites
 2 tsp. baking powder
 1 tsp. vanilla

Mix flour, sugar and butter just like pie crust. Add milk, water and vanilla. Beat egg whites and add baking powder to egg whites and fold in last.
 —Viola Sander

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Yellow Angel Cake

- 5 eggs
- ½ cup cold water
- 1½ cups sugar
- 1½ cups flour
- 1 tps. vanilla
- ¼ tsp. salt
- ¾ tsp. cream of tartar
- 1 tsp. baking powder

Beat egg yolks well. Beat ½ cup water into eggs and add sugar and beat the mixture again. Add flour, baking powder and salt sifted together. Add vanilla. Beat the egg whites stiff, adding cream of tartar to whites when foamy. Fold whites into batter and pour into 13x9x2 inch pan. Bake in 350° oven until done.

BUTTER-CREAM FROSTING

- 2½ cups sifted powdered sugar
- ¼ cup soft butter

Add 2 Tbs. of cream or other liquid until right consistency for spreading. Beat well. Put ¾ cup ground salted peanuts over the top. —Rose Marie Jensen

Prune Cake

- 1½ cups sugar
- ½ cup butter
- 3 eggs
- 1 cup sour cream
- 1 tsp. soda
- 1 cup pitted prunes
- 2 cups cake flour
- 1 tsp. vanilla

Cream sugar and butter. Add eggs and cream again. Add prunes, then cream and soda and vanilla. Then add flour. Bake in 375° oven for 25 minutes.

—Jennie Christensen

Chocolate Cake

- ½ cup butter
- ¼ tsp. salt
- 1¾ cups sugar
- ½ cup cocoa
- 1 cup cold water
- 2 cups cake flour
- 1 tps. soda
- 1 tps. hot water
- 3 egg whites

Cream butter, salt and vanilla. Add sugar gradually. Add cocoa and 2 Tbs. cold water. Add flour and rest of cold water gradually. Add soda dissolved in hot water. Fold in stiffly beaten egg whites. Bake in 350° oven.

— Mrs. Albert Eskov
—Viola Sanders

Chocolate Sour Cream Cake

- 4 eggs
- 2 cups sour cream
- 2½ cups cake flour
- 2 cups sugar
- ½ tsp. cinnamon
- ½ tsp. salt
- 6 Tbs. cocoa
- 2 tsp. baking soda

Beat eggs and sour cream together. Sift together the other ingredients 3 times and slowly add to the eggs and cream. Bake in 350° oven. Done when you can't dent with finger. —Neoma Steen

HELPFUL HINT

Add 2 Tbs. sugar and 2 Tbs. mazola oil to all cake mixes.

—Veneta Sorensen

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Fluffy White Frosting

- 3 egg whites
- $\frac{3}{4}$ cup light corn syrup
- $\frac{1}{4}$ tsp. cream of tartar
- 1 cup sugar
- 3 Tbs. water
- $\frac{1}{4}$ tsp. salt

Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat. Add $1\frac{1}{2}$ tsp. vanilla, continue beating until thick enough to spread.

—Palma Petersen

Christmas Cake

- $1\frac{1}{2}$ cups raisins
- $1\frac{1}{2}$ cups dates
- 2 cups white sugar
- 2 cups water
- 3 tsp. lard or Spry

Boil the above until raisins are done. Let cool.

- 3 cups flour
- 1 egg
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. salt
- 1 tsp. cloves

Stir in the above good and bake slow.

—Aasta Carlson

Angel Food Cake

- $1\frac{1}{2}$ cup egg whites
- 1 cup sugar
- $1\frac{1}{2}$ tsp. cream of tartar
- $\frac{1}{2}$ tsp. salt
- 1 cup powdered sugar
- 1 cup cake flour
- 1 tsp. flavoring

Beat egg white and salt until foamy. Then add cream of tartar and beat until stiff and moist. Add sugar gradually. Then add sifted flour and powdered sugar which has been sifted 4 times. Put in pan and bake in 425° oven for 23 minutes

—Mrs. Albert Eskov

Raw Apple Cake

- $\frac{1}{4}$ cup shortening
- 1 cup sugar
- 1 egg
- 1 cup flour
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- $\frac{1}{4}$ tsp. salt
- $1\frac{1}{2}$ cups raw ground apple
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{2}$ cup raisins

Cream shortening and sugar. Add egg and sifted ingredients. Add apples, nuts and raisins. Bake in buttered cake pan, oven 350° for 50-60 minutes.

—No Name

Sour Cream Cake

A.

- $1\frac{1}{2}$ cup thick sour cream
- 1 cup sugar
- 3 eggs

B.

- $2\frac{1}{2}$ cups flour
- 1 tsp. baking soda
- 1 tsp. cardamon

C.

- $\frac{1}{2}$ cup raisins if desired

Beat A. until thick and lemon color. Sift B. and add to A. Lastly add C. Bake in loaf pan for about 40 minutes.

—Nadjeschda Overgaard

Brown Sugar Frosting

- 1 cup brown sugar
- 5 Tbs. butter
- $\frac{1}{4}$ cup milk
- 1 tsp. vanilla
- 1 to 2 cups powdered sugar
- $\frac{1}{2}$ cup nut meats (optional)

Bring brown sugar and butter to a boil. Add milk, cook 3 minutes. Cool to lukewarm, add vanilla and powdered sugar. Beat until light and spread.

—Mrs. Wendell Larsen

Spiced Raisin & Currant Cake

- 1 1/4 cup brown sugar
- 1/2 cup butter
- 2 small eggs or 1 large
- 1 1/2 cup sour milk
- 1 cup chopped raisins or currants
- 1 tsp. soda in little hot water
- 1 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 1/2 cups flour
- 1/4 cup nut meats

Mix in order given. Bake in 325° oven for about 40 minutes.

—Maria Madsen

Jelly Roll or Yellow Angel Food

- 3 eggs separated
- 1 cup sugar
- 1 1/2 cups sifted cake flour
- 1 tsp. baking powder
- 3/4 cup water
- 1 tsp. vanilla

Beat yolks and water until light and foamy. Add sugar, beat until sugar is dissolved and batter is light in color. Add flour, baking powder and vanilla. Last add beaten egg whites. Bake at 300° for 20-25 min. in layer or jelly roll pan.

—Mabel Madsen

White Cake

- 1 1/2 cups sugar
- 1/2 cup butter
- 3 Tbs. hot water
- flavoring
- 2 1/2 cups flour
- 2 tsp. baking powder
- 1 cup cold water
- 4 egg whites

Beat together sugar, butter and hot water. Mix flour and baking powder and vanilla. Last add nately with cold water to the first mixture. Add flavoring and 4 beaten egg whites. Bake in moderate oven.

—Helen Roenfeld

Pumpkin Cake

- 1 3/4 cups cake flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. cinnamon
- 1/4 tsp. cloves
- salt
- 1/2 cup Crisco
- 1 cup sugar
- 1 egg beaten
- 1 1/2 cups pumpkin

Cream together the Crisco and sugar. Sift dry ingredients. Add beaten egg and the pumpkin to the creamed mixture. Add dry ingredients. Bake in moderate oven until done. Very good served with whipped cream.

—Mrs. Eivind Madsen

Cream Cake

- 1/2 cup butter
- 1/4 tsp. salt
- 1 1/2 cups sugar
- 2 1/2 tsp. baking powder
- 3 egg yolks, beaten light
- 1 cup lukewarm water
- 1 1/2 cups sifted cake flour
- 1 tsp. vanilla

Cream butter, sugar and egg yolks and beat. Sift flour, baking powder, salt. Add slowly with water to mixture. Add vanilla. Then last add the stiffly beaten egg whites. Bake in layers or loaf. A loaf bake about 45-50 minutes in a 350° oven.

—Marie Nielsen

3-Minute Frosting

- 1 cup sugar
- pinch of salt
- 1/2 tsp. cream of tartar
- 2 unbeaten egg whites
- 1 tsp. vanilla

Put in top of double boiler stir out good with fork. Put over boiling water and beat 2 minutes at medium speed, then 1 minute at high speed with electric beater. Take off fire and put on cake.

—Bonnie Jensen

Peanut Butter Cupcakes

- ½ cup shortening
- 1½ cups brown sugar
- ½ cup peanut butter
- ¾ cup milk
- 1½ cups cake flour
- 2 eggs, beaten well
- 1 tsp. vanilla
- 2 tsp. baking powder
- ½ tsp. salt

Cream shortening and sugar. Add peanut butter and cream well. Add eggs and dry ingredients and beat well. Bake in paper cups for 30 minutes. Frost with chocolate frosting. —Mrs. Ludvig Winther

Marshmallow Cake

- 2 cups sugar
- 2 cups flour sifted
- ¾ cup milk
- ¼ cup cream
- 1 tsp. vanilla
- 2 tsp. almond extract
- 2 tsp. baking powder
- 6 egg whites

Heat milk and cream to boiling point. Sift sugar and flour 3 times. Add milk and cream and beat. Add flavoring. Let cool. Beat egg whites, when half stiff, add baking powder. Fold into above mixture. Bake in 350° oven for about 40 minutes.

—Annabelle Madsen

Brown Sugar Frosting

- ½ cup butter
- 1 cup brown sugar

Let boil 2 minutes. Add ¼ cup milk. Bring to boil. Let cool. Add powdered sugar to spread.

—Mrs. Melvin Jorgensen

Creamy Nut Filling – Frosting

Into 2½ Tbs. flour blend ½ cup milk. Cook to a thick paste about 5 minutes, stirring constantly. Cool to luke warm. Cream ½ cup white vegetable shortening and ½ cup granulated sugar. Add ¼ tsp. salt and add the paste. Beat until fluffy with electric mixer. Fold in ½ tsp. vanilla and ½ cup nut meats. Use one third of the frosting for the filling then blend in 1 cup powdered sugar to the rest. Top cake. (This looks almost like seven minute icing but isn't nearly as sweet.)

—Mrs. Sidney Christensen

Brown Sugar Icing

- 2 egg whites
- pinch of salt
- 5 Tbs. water
- 1½ cups firmly packed brown sugar
- 1 tsp. vanilla

Beat in double boiler about seven minutes. Should make firm peaks. Add vanilla last.

—Martha Petersen

Frosting

- 2½ Tbs. flour
- ½ cup milk

Cook until thick. Cool until lukewarm.

Cream:

- ½ cup sugar
- ½ cup shortening
- 1 egg white - unbeaten

Blend into flour and milk mixture. Add 1 lb. powdered sugar. Can be stored in refrigerator. One square chocolate may be added for chocolate frosting.

—No Name

Banana Frosting

- ½ cup mashed banana (one large banana)
- ½ tsp. lemon juice
- ¼ cup butter
- 1 lb. powdered sugar

Mix bananas and lemon juice. Cream butter. One cup of the powdered sugar. Add bananas, lemon juice and enough powdered sugar to spread.

—Anna Nelson

Fudge Frosting

- 2 sqs. chocolate cut up
- 1½ cups sugar
- 7 Tbs. milk
- 2 Tbs. Crisco
- 2 Tbs. butter
- 1 Tbs. syrup
- ¼ tsp. salt

Bring to boil and boil 1 minute, stirring constantly. Remove from heat and cool to lukewarm. Add 1 tsp. vanilla and beat until thick.

—Leta Madsen

Fudge Frosting

- 2 sq. unsweetened chocolate (cocoa may be used)
- 1 cup sugar
- 2 Tbs. flour
- pinch of salt
- ½ cup milk
- 2 Tbs. butter
- vanilla

Cook until forms soft ball in cold water. Add butter and vanilla after its boiled.

—Mrs. Lars Larsen

Uncooked Frosting

Warm a large bowl. Put in 1 cup white or brown sugar, 1 unbeaten egg white, ¼ tsp. cream of tartar and 1 tsp. vanilla. Pour in ½ cup boiling water. Beat until it peaks good. If any frosting is left store in refrigerator. Cover tightly, when you want to use it, just beat up again.

—Mrs. William Cook

Chocolate Sauce

½ cup water heat to boiling. Add 3 squares of chocolate. Stir. Add ½ cup sugar and ¼ tsp. salt. Cook until smooth. Add 1 tsp. vanilla. —Mrs. Ed T. Esbeck

Chocolate Frosting

- ¼ cup butter
- ¼ cup chocolate
- ¼ cup milk

Put all in saucepan. Boil 1 min. Cool and beat until creamy.

—Mrs. Clayton Turnquist

—Veneta Sorensen

Frosting

- 1 cup sugar
- 1 Tbs. cocoa

Add cream enough to mix. Let come to a boil add a little butter and beat until ready to spread.

—Anna Hansen

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Nutmeg Sauce

- 1 cup boiling water
- 1 Tbs. butter
- $\frac{3}{4}$ cup brown sugar
- 1½ Tbs. flour
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{4}$ tsp. nutmeg

Boil water, butter and $\frac{1}{2}$ sugar. Mix rest and boil until clear. Add nutmeg last. This is very good served on apple sauce cake.

—Virginia Rasmussen

Fluffy Frosting

- 1¼ cups powdered sugar
- $\frac{1}{4}$ cup cake flour
- $\frac{1}{4}$ cup oleo or Crisco
- 1 egg white
- 1 tsp. vanilla

Beat with electric mixer, the more you beat the fluffier it gets. You can add 3 Tbs. cocoa and take away 3 Tbs. powdered sugar.

—Alice Winther

Chocolate Ice Cream Syrup

- $\frac{1}{2}$ cup Carnation milk
- $\frac{2}{4}$ cups water
- $\frac{3}{4}$ cup sugar
- 2 sqs. bitter sweet chocolate
- 2 Tbs. butter
- $\frac{1}{2}$ tsp. vanilla

Cook water and sugar to the soft ball stage. Add chocolate squares, stirring quickly. Slowly add the milk, mix well. Add butter and vanilla. Pour into jar. Keep in refrigerator.

—Janice Hansen

Chocolate Chip Icing

(good for cakes, bars and cookies)

Put one pkg. Choc. chips in double boiler. Add 2 level Tbs. butter and melt. Then add flavoring and 2 Tbs. powdered sugar. Beat well. This icing should be spread while slightly warm. The cake or cookies may be slightly warm too.

—Una Farley

Wonderful Icing

- 2 Tbs. Crisco
- 1 egg white unbeaten
- 1 tsp. vanilla
- 1 Tbs. cream or milk
- dash of salt
- 2 or 2½ cups powdered sugar

Cream Crisco and add part of sugar. Add unbeaten egg white and the cream. Add remainder of sugar, flavoring and salt. Beat well.

—Una Farley

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Salad

- 2 eggs, beaten well
- 7 marshmallows
- 1 banana
- No. 3 can crushed pineapple (undrained)

Cook and chill above mixture.

Toronyan

- 1/2 cup sugar
- 1 Tbs. flour (slightly crumbed)
- 1 egg
- 1 Tbs. butter
- 1 cup pineapple juice

Cook the mixture until thick. Chill and add 1 cup cream, whipped. Spread topping on jelly. Top each serving with sliced American cheese. —Mrs. Rowing Stiles, Iowa

Red Top

- 1 pkg. strawberry jello
- 1 pt. hot water
- 1 pkg. cream cheese
- 1/2 marshmallows
- 1 cup whipped cream
- 1/2 cup salad dressing
- 1 small can pineapple
- 1/2 cup chopped celery
- 1/2 cup sliced cheese
- 1/2 cup hot sauce

Prepare strawberry jello, then cream cheese. Add marshmallows to hot liquid, jello. Cook. Add pineapple, celery, cheese, milk, whipped cream and salad dressing. Put in glass pan and chill. When set put strawberry jello on top and let set. Serve in squares or slices. Top with dressing. —Mrs. Lloyd Nelson —Viveta Sorensen

Three-Layer Party Salad

First Layer: Beat 1 egg, then jello in 1 cup hot water. Add 1 cup cold water. Pour into a 1 1/2 quart hot pan or 1 1/2 quart of equivalent capacity. Chill.

Second Layer: Beat 1 egg, then jello in 1 cup hot water in the top of a double boiler. Add 1/2 cup miniature marshmallows cut in pieces. Remove from heat. Add 1 cup drained pineapple juice and one 2 oz. pkg. cream cheese. Beat until well blended and stir in 1 can (1 1/2 x 4 oz.) crushed pineapple. Cool slightly. Fold in 1 cup whipped cream and 1 cup mayonnaise. Chill and pour over first layer.

Third Layer: Beat 1 egg, then jello in 1 cup hot water. Add 1 cup cold water. Pour over pineapple. Chill. Can be adapted to different color schemes by changing the top and bottom layers. —Mrs. Mary Pedersen —Mr. John Carhart

SALADS

Cabbage Salad

- 5 cups shredded cabbage
- 1/2 green and 1/2 red pepper, chopped
- 1 cup eggs
- 1/2 cup water
- 2 onions, sliced
- 1/2 cup salad oil
- 1 cup vinegar
- 1/4 tsp. salt

Mix and let stand overnight or at least 6 hrs. in refrigerator. —Mrs. M. Kautzman

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Salad

- 2 pkgs. lemon jello
- 8 quartered marshmallows
- 3 bananas
- No. 2 can crushed pineapple
(drained)

Combine and chill above mixture.

TOPPING

- ½ cup sugar
- 1 Tbs. flour (slightly rounded)
- 1 egg
- 1 Tbs. butter
- 1 cup pineapple juice

Cook like custard until thick. Chill and add 1 cup cream, whipped. Spread topping on jello. Top each serving with grated American cheese.

—Irene Rossing
Harlan, Iowa

Red Top Salad

- 1 pkg. strawberry jello
- 1 pt. hot water
- 1 pkg. lemon jello
- 10 marshmallows
- 1 cup whipped cream
- ¼ cup salad dressing
- 1 small can pineapple
- ½ cup chopped celery
- ½ cup grated cheese
- ½ cup nut meats

Prepare strawberry jello, then lemon jello. Add marshmallows to hot lemon jello. Cool. Add pineapple, celery, cheese, nuts, whipped cream and salad dressing. Put in cake pan and chill. When set put strawberry jello on top and let set. Serve in squares on lettuce. Top with dressing.

—Mrs. Lloyd Nelsen
—Veneta Sorensen

Three-Layer Party Salad

First Layer: Dissolve 2 pkgs. lime jello in 2 cups hot water. Add 2 cups cold water. Pour into a 14x 10x2 inch pan or two pans of equivalent capacity. Chill.

Second Layer: Dissolve 1 pkg. lemon jello in 1 cup hot water in the top of a double boiler. Add ½ cup miniature marshmallows cut in pieces. Remove from heat. Add 1 cup drained pineapple juice and one 8 oz. pkg. cream cheese. Beat until well blended and stir in 1 can (1 lb. 4 oz.) crushed pineapple. Cool slightly. Fold in 1 cup whipped cream and 1 cup mayonnaise. Chill and pour over lime layer.

Third Layer: Dissolve 2 pkgs. cherry or orange jello in 2 cups hot water. Add 2 cups cold water. Chill and pour over pineapple layer. Serves 24. Can be adapted to different color schemes by changing the top and bottom layers.

—Mrs. Hans Peitersen
—Mrs. Jens Carlson

Cabbage Salad

- 5 cups shredded cabbage
- ½ green and ½ red pepper
chopped
- 1 cup sugar
- ½ cup water
- 1 onion minced
- ½ cup salad oil
- 1 cup vinegar
- ¼ tsp. salt

Mix and let stand overnight or at least 6 hrs. in refrigerator.

—Mrs. Ed Rasmussen

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Frozen Waldorf Salad

- 2 eggs
- ½ cup sugar
- ½ Tbs. salt
- ½ cup pineapple juice
- ½ cup lemon juice
- ½ cup finely chopped celery
- ½ cup shredded pineapple
- 1 cup whipping cream
- 2 apples, chopped very fine

Beat eggs slightly. Add sugar, salt and fruit juices. Cook over hot water until thick. Cool. Fold in fruit and whipped cream. Pour into refrigerator tray and freeze. Cut in squares and serve on lettuce. Serves 6. —Marie Nielsen

Layer Salad

Set following:

- 2 pkgs. lemon jello
- 3 sliced bananas
- 10 cut marshmallows
- 1 small can drained crushed pineapple (save juice)

Cook dressing as follows:
juice and water to make 1 cup
½ cup sugar
3 Tbs. flour
1 egg beaten
2 Tbs. butter

Cook until thick, then cool. Fold in 1 cup whipping cream and pour over set jello. Grate Velveeta cheese over top. Serves 12 to 15.

—Joan Levine

—Mrs. Melvin Jorgensen

Pineapple - Tomato Salad

Put lettuce leaf on plate, then a slice of pineapple, then a slice of tomato, a paper thin slice of onion, a second slice of tomato and top with mayonnaise.

—Carrie Mortensen

Cherry Pineapple Salad

- 3 pkgs. black cherry gelatin
- 2½ cups boiling water
- 1 can (30 oz.) small pineapple pieces
- 1 can (30 oz.) Bing cherries, pitted
- ½ cup lemon juice
- ½ cup whipping cream
- ½ cup mayonnaise
- 2 pkgs. (3 oz. size) cream cheese dash of salt
- ½ cup coarsely broken nuts

Dissolve gelatin in boiling water. Drain pineapple and cherries, saving liquid. Should be 3 cups. Mix pineapple, cherries and lemon juice with gelatin. Divide in half. Chill one half until partly set. Fold in pineapple. Spread evenly in 9x13x2 pan. Chill until firm. Whip cream, mayonnaise, cream cheese and salt together until light and fluffy. Spread evenly over firm gelatin. Chill until firm. Chill remaining gelatin until partly set. Fold in cherries and nuts and spread over cheese layer. Chill until firm. Cut in squares. Place on lettuce, garnish with whipped cream and nut halves.

—Mrs. Maynard Jensen

Fruit Fluff Salad

- 1 lb. marshmallows (cut in fourths)
- No. 303 can fruit cocktail
- 9 oz. can pineapple tidbits and juice
- 1 cup salad dressing
- 1 cup heavy cream, whipped
- maraschino cherry halves

Combine marshmallows with fruit and juice. Let stand for 2 hours. Add salad dressing and whipped cream. Place in refrigerator trays or salad mold. Freeze until firm. Garnish with cherry halves.

—Mildred Weddum

Frozen Fruit Salad

- 16 marshmallows
- 1 cup crushed pineapple
- 4 bananas, sliced
- 1 cup seedless green grapes
- 1 cup dates, cut up
- ½ cup salad dressing
- 1 cup cream whipped
- 6 marshmallows, quartered

Heat the 16 marshmallows and the crushed pineapple until marshmallows are dissolved. Cool until slightly thickened. Add salad dressing and cream. Add the fruit and the 6 quartered marshmallows. Pour into refrigerator trays and freeze without stirring until ready to serve. Slice and serve on lettuce.

—Mrs. Adolph Lange

Apricot Nectar Salad

- 2 pkgs. lemon jello
- 3 cups apricot nectar
- 1 med. size can crushed pineapple and juice
- diced celery
- nuts

Heat part of the nectar to dissolve the jello.

—Joanne Potts

Jello Salad

- 1 lime jello
- 1 lemon jello
- 1 No. 2 can crushed pineapple
- 1 box cottage cheese
- 1 cup Borden's Eagle cond. milk
- 1 cup nuts
- 1 tsp. horseradish

Chill.

—Gladys Coon

Fruit Salad

- 1 grapefruit
- 2 large seedless oranges
- 4 slices pineapple
- 1 bunch seedless white grapes
- 6 maraschino cherries
- ½ cup mayonnaise
- lettuce

Peel grapefruit and remove sections. Cut sections into even pieces. Peel oranges and cut into even pieces. Dice pineapple, grapes and cherries. Combine fruit and chill thoroughly. Some prefer the addition of a little sugar when ready to serve. Mix with mayonnaise. Arrange carefully on lettuce leaves. Serves 4.

—LaVonne Frederiksen

Apricot Salad

- 2 pkgs. orange jello
- 2 cups water
- 1 large can apricots
- 2 Tbs. lemon juice
- 12 marshmallows cut up
- 1 med. size can pineapple

Drain the apricots and pineapple and mix the juice. Put 1 cup into the jello. When jello mixture is cool add the drained fruit and marshmallows and pour into an oblong pan and let congeal.

- 1 egg beaten
- 1 cup apricot-pineapple juice
- 2 Tbs. flour
- 2 Tbs. butter
- 1 cup cream whipped

Combine juice, egg, flour and butter and cook until it thickens, stirring constantly. Cool. Fold in whipped cream and spread over jello. Garnish with grated cheese.

—Iola Young

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Daisy's Salad.

- 1 cup whipping cream
- 3 Tbs. powdered jello (any flavor)

Bananas, pineapple, berries or any fruit you might like. As soon as the cream begins to whip, add jello, whip until stiff. A little fruit juice may also be added. Place in refrigerator until serving time.

—Mrs. Daisy Christensen

Best Ever Salad

- 1 pkg. lemon jello
- 9 marshmallows
- 1 pkg. Phil. cream cheese
- 1 pt. boiling water
- 1 can crushed pineapple
- ½ cup black walnuts, chopped
- ½ pt. whipped cream

Dissolve jello, marshmallows and cream cheese in boiling water. Let stand until they dissolve. Add pineapple, walnuts and cream. Mix altogether and set in refrigerator.

—Juanita Nissen

Orange Salad

- 1 pkg. orange jello
- 1 cup hot water
- 1 can orange concentrate (not frozen)
- 1 small can crushed pineapple (undrained)
- 1 can mandarin oranges

Dissolve jello in hot water, add orange concentrate and pineapple. Let congeal and add mandarin oranges.

—Mrs. James Nelson

Christmas Salad

- 2 pkgs. lime jello
- 2 pkgs. red jello
- 1 pkg. lemon jello
- 1 tsp. salt
- ½ cup celery
- ½ cup nuts
- 1 No. 2 can crushed pineapple, drained
- ½ pt. whipped cream
- ½ lb. marshmallows

Make the 2 pkgs. red jello. Let set until firm. Make lemon jello and let cool until lukewarm. Mix in all other ingredients into lemon jello. Pour over red jello. Let set until solid. Then make 2 green jello and pour over lemon mixture. Serves 15.

—Mrs. Lee Schiltz
Harvey, Ill.

Pimento Salad

- 1 pkg. lemon jello
- 1½ cups boiling water
- 3 Tbs. vinegar
- ¾ cup chopped celery
- ¾ cup chopped cabbage
- 1 pimento, chopped
- ½ tsp. salt
- ½ tsp. dry mustard
- 1 tsp. chopped onion

Mold in large or individual molds.

—Mrs. Donald A. Gibson

Cherry Coke Salad

- 2 pkgs. cherry jello
- 1 No. 2½ can Bing cherries
- 1 small can crushed pineapple
- 1 king-size Coke

Drain cherry juice and heat to boiling. Dissolve jello with juice. Add cherries and pineapple. Add Coke and chill.

—Betty Jones

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Pineapple Cottage Cheese Salad

- 1 pkg. orange jello
- 1 pkg. lime jello
- 2 cups boiling water

Dissolve jello in water. When cool, add the following:

- 1 medium size can crushed pineapple and juice
- $\frac{3}{4}$ cup salad dressing
- 1 box cottage cheese
- 1 large can Carnation milk nuts

—Iola Young

Frozen Strawberry Salad

- 3 Tbs. strawberry juice
- 20 marshmallows
- 1 small can crushed pineapple, drained
- 1 qt. strawberries, drained
- 1 pt. cottage cheese
- 1 cup cream, whipped

Heat the 3 Tbs. strawberry juice and add the marshmallows. Fold together until marshmallows are melted. Cool. Add pineapple, strawberries and cottage cheese. Fold in whipped cream. Put in cup cake papers and freeze.

—Iola Young

Orange Salad

- 3 pkgs. orange jello
- 1 small can frozen orange juice
- 1 large can fruit cocktail
- 1 can mandarin oranges (may be omitted)

Dissolve jello in 4 cups boiling water. Add frozen juice. When cool add fruit cocktail and mandarin oranges. Do not use juice from the mandarin oranges. This is a tart and very refreshing salad.

—Clara Johnson
Dayton, Iowa

Cranberry Salad

- $\frac{1}{2}$ lb. cranberries
- 1 cup diced celery or carrots
- 3 apples
- 2 oranges
- 2 cups sugar
- 2 pkgs. cherry jello
- 3 cups boiling water
- $\frac{1}{2}$ cup nutmeats

Grind cranberries, celery or carrots, unpeeled oranges and apples. Add sugar, mix well. Let stand. Dissolve jello in warm water. Chill until practically set. Add cranberry mixture and nutmeats. Chill until firm. Cut into squares.

—Martha Eskov

Lime Jello Salad

- 1 pkg. lime jello
- $1\frac{1}{2}$ cups boiling water
- juice from crushed pineapple
- $\frac{1}{2}$ cup whipped cream
- 2 Tbs. salad dressing

Dissolve jello in water and let set until cool. Add pineapple juice. When partly set, whip. Then add whipped cream and salad dressing. Add 1 small can crushed pineapple, 1 cup grated cheese, pinch of salt and nutmeats if desired.

—Mildred Weddum

Ambrosia Salad

- 1 cup dairy sour cream
- 1 cup cocoanut
- 1 cup mandarin oranges
- 1 cup pineapple chunks
- 1 cup miniature marshmallows

Combine sour cream and cocoanut. Drain oranges and pineapple well and fold into mixture. Add marshmallows. Pour into 8-inch mold and refrigerate overnight. No salad dressing is needed for this. Serve on salad greens. Serves 6.

—Iola Young
—Betty Jones
—Betty Sanders

Shrimp and Vegetable Salad

- 1 pkg. lemon jello
- $\frac{3}{4}$ cup boiling water
- 1 can condensed tomato soup
- 1 $\frac{1}{2}$ Tbs. vinegar
- 1 cup celery, chopped
- $\frac{1}{2}$ cup cubed cucumbers
- $\frac{1}{2}$ tsp. salt
- 2 cups canned shrimp

Pour boiling water over lemon jello and stir until dissolved. Add tomato soup, lemon juice and salt. Chill until slightly thickened. Fold in shrimp, celery and cucumber. Chill until firm and serve with mayonnaise. Serves eight.

—Mrs. Martin Boose

Cranberry Salad

- 1 lb. cranberries
- $\frac{1}{4}$ lb. marshmallows
- 1 small can crushed pineapple (undrained)
- 1 cup sugar
- 1 pkg. cherry jello
- 1 cup boiling water
- $\frac{1}{2}$ cup whipped cream

Put cranberries and marshmallows through food grinder. Add sugar and pineapple and let stand at least 2 hours. Dissolve jello in boiling water and let cool. Combine with cranberry mixture. Fold in whipped cream and pour into mold.

—Iola Young

Two Tone Salad Mold

1 pkg. black raspberry jello. Chill and add fruit cocktail and marshmallows (bite size). Chill until set. 2nd layer: 1 pkg. lemon jello. Add cabbage, walnuts and juice of 1 lemon.

—Anna Nelson

Philadelphia Cream Salad

- 1 pkg. orange jello
- 2 cups boiling water
- $\frac{1}{2}$ lb. marshmallows
- $\frac{1}{2}$ cup salad dressing
- 2 small pkgs. Phil. cream cheese
- 1 small can crushed pineapple
- $\frac{1}{2}$ cup whipped cream
- 1 pkg. lime jello

Dissolve orange jello in water. Dissolve marshmallows in jello. Cool. Then add salad dressing, cream cheese and pineapple. Let set and fold in the whipped cream. Put in pyrex cake pan. Add lime jello dissolved in 2 cups water to the above mixture when the jello is ready to set. Serve on lettuce.

—Helen Roenfeld

Lime Fluff Salad

- 1 pkg. lime jello
- 1 carton cottage cheese
- 1 small can crushed pineapple
- 12 marshmallows (cut in eighths)
- $\frac{1}{2}$ cup whipping cream
- $\frac{1}{2}$ cup nuts

Dissolve jello in $\frac{1}{2}$ cup pineapple juice and boil together 2 minutes. Cool until slightly thickened, add cream, marshmallows and all other ingredients. Serves 8.

—Joan Levine

Lime Vegetable Salad

- 3 pkgs. lime jello
- 1 cup diced celery
- 1 cup fruit cocktail
- $\frac{1}{2}$ cup grated carrots

Dissolve jello according to directions. Add rest of ingredients when cool.

—Mrs. P. K. Pedersen

Lime and Pineapple Salad

- 2 pkgs. lime flavored jello
- 2 cups boiling water
- 1¾ cups cold water
- dash of salt
- 2 Tbs. lemon juice
- 1 small can crushed pineapple
- 1 cup seedless grapes
- ½ cup coarsely broken nuts
- 1 cup shredded American cheese
- pineapple dressing

Dissolve jello in boiling water. Add cold water, lemon juice and salt. Chill until partly set. Drain pineapple, saving juice to use in pineapple dressing. Fold pineapple, grapes and nuts into jello mixture. Spread into cold-water-rinsed 11¾ by 7½ by 1¾ inch pan. Make diagonal lines across top with cheese. Cut into squares. Serve on lettuce if desired. Makes 12 to 15 servings.

PINEAPPLE DRESSING

- ½ cup sugar
- ½ tsp. salt
- 2 Tbs. flour
- 1 egg, well beaten
- 1 cup pineapple juice
- 2 Tbs. butter
- ½ cup cream, whipped

Sift sugar, salt and flour into small saucepan. Stir in egg and fruit juice, mixing well. Cook over low heat until thickened, stirring constantly. Remove from heat, add butter and let cool. Fold in whipped cream and chill.

—Mrs. Frank Berst
Cushing, Nebr.

Lime and Lemon Salad

- 1 pkg. lime jello
- 1½ cups hot water
- 1 small can crushed pineapple

Dissolve jello in water and add pineapple and juice and pour in pan to cool and harden.

- 1 pkg. lemon jello
- 1½ cups hot water
- 1 cup cream, whipped
- 1 pkg. Phil. cream cheese or cottage cheese

Dissolve the jello in water. When partly set, whip and add the whipped cream and cream cheese. Pour this over the first mixture and put in refrigerator until ready for use. Serve either with or without lettuce.

—Mrs. Emery Hoegh

Cranberry Salad

- 1 pkg. lemon jello
- 2 pkgs. cherry jello
- 5 cups hot water
- 2 cans jellied cranberry sauce
- 1 small can undrained crushed pineapple
- 2 apples, diced
- 1 cup chopped celery
- white grapes
- marshmallows
- nuts

Dissolve jello in hot water, add jellied cranberry sauce. Let cool. Add pineapple and juice. Chill until practically set. Fold in apple, celery, etc.

—Verdell Hansen

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Lime Gelatine Salad

- 2 pkgs. lime gelatin
- 4 cups hot water
- 6 boiled eggs
- small jar olives
- ½ cup walnuts, coarsely chopped
- lettuce leaf
- salad dressing
- paprika

Dissolve gelatin according to directions. Cool until syrupy. Add the chopped eggs, sliced olives and walnuts. Serve on shredded lettuce or in lettuce cups. Top each serving with salad dressing and sprinkle with paprika. To vary this salad a small carton of cottage cheese or some diced American cheese may be added.

—Mrs. Andrew N. Jensen

Frozen Pineapple Salad

- 1 small can crushed pineapple
- 12 marshmallows
- ¾ cup salad dressing
- ½ cup grated cheese
- ½ cup nutmeats
- 1 cup cream, whipped

Cut up marshmallows and soak in the pineapple and juice for 2 hours. Combine salad dressing, cheese and nutmeats and add to pineapple and marshmallows. Fold in whipped cream and freeze.

—Iola Young

Salad

- 1 pt. cream, whipped
- 1 large can pineapple, diced
- 1 lb. cut marshmallows
- 1 cup chopped nutmeats
- 1 cup seedless grapes
- juice of ½ lemon
- pulp of 2 oranges

Mix in order given. Let set 12 hours or more before serving.

—Mattie Reich

Pineapple Lime Salad

- 2 pkgs. lime jello
- 3½ cups hot water
- ½ cup pineapple juice
- 1 pkg. cream cheese
- 1 can crushed pineapple
- 1 cup whipping cream

When jello begins to set, whip until fluffy. Break cream cheese in small pieces and beat in. Fold in pineapple and whipped cream. Pour into pan or mold.

—Mrs. Dale Frederiksen

Fruit Salad

- 6 apples
- 6 bananas
- 2 oranges
- 1 cup chopped nuts
- 1 small can pineapple chunks
- 1 cup cream, whipped
- small amount of sugar

Dice all the fruit. Whip cream stiff, flavor with pineapple juice, sweeten to taste. Mix fruit into cream. Cover top with more whipped cream. Sprinkle with crushed nuts.

—Mrs. Anders Hansen

24 Hour Salad

Dressing:

- 2 egg whites
- 4 Tbs. vinegar
- 2 Tbs. butter
- 4 Tbs. sugar

Cook the above and mix with 1 cup cream.

- 2 cups white grapes
- 2 cups pineapple chunks
- 2 oranges, cut up
- 2 cups marshmallows

Maraschino cherries if desired. Prepare this the day before. Serve on lettuce.

—Erma Westphalen

French Dressing

- 1/3 cup vinegar
- 1/4 cup catsup
- 1 tsp. salt
- 1/2 cup sugar
- 1/2 cup salad oil

Combine ingredients and shake well. Onion and garlic may be grated into this also. If too thick, add more vinegar.

—Mrs. Dale Nelson

French Dressing

- 1/2 cup sugar
- 1/3 cup catsup
- 1/4 cup vinegar
- 1 cup salad oil
- 1/2 tsp. salt
- 1 medium onion, chopped

Mix in order given. Let stand awhile before using to let flavor mix. Makes 1 pint. Keep in refrigerator.

—Janice Hansen

French Dressing

- 1/2 cup sugar
- 1 tsp. dry mustard
- 1 tsp. celery seed
- 1 tsp. paprika
- 1 Tbs. Worcestershire sauce
- 2 Tbs. vinegar
- 1 can tomato soup
- 1 cup salad oil, Wesson or Mazola
- 1 onion, grated
- 1 tsp. salt

Put in jar and shake well. Keep in refrigerator. Shake before using.

French Dressing

- 1/2 cup Mazola oil
- 1/2 cup sugar
- 1/4 cup vinegar
- 1/2 tsp. salt
- 1/2 tsp. paprika
- 1/2 cup catsup
- 1 tsp. grated onion

Combine above ingredients in jar and shake well.

—Irene Rossing
Harlan, Iowa

Tomato French Dressing

- 1 can tomato soup or catsup
- 3/4 cup vinegar
- 3/4 cup salad oil
- 1/3 cup sugar
- 1/2 tsp. dry mustard
- salt and pepper to taste

Put all in jar and shake vigorously. Especially good on tossed vegetable salad.

—Mrs. Clayton Ternquist
Zahl, N. D.

Potato Salad Dressing

- 1 cup cream, sweet or sour
- 3/4 cup sugar
- pinch of salt and pepper
- 1 tsp. mustard
- 2 eggs
- 1/2 cup vinegar

Mix and cook 10 minutes. Store in refrigerator until needed.

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Alfred Hedegaard, Representative, Atlantic, Iowa

Cooked Oil Dressing

- 2 eggs
- 4 Tbs. sugar
- $\frac{1}{4}$ cup salad oil
- 2 cups water
- 2 tsp. dry mustard
- 2 tsp. salt
- $\frac{1}{2}$ cup vinegar
- $\frac{1}{2}$ cup cornstarch

Put eggs, sugar, seasoning, vinegar and oil in a mixing bowl but do not stir. Make a paste by mixing the cornstarch with one cup of water, then slowly add the remaining water and cook over a slow fire, stirring constantly until it boils and "clears up." Immediately add hot starch mixture to the ingredients in the mixing bowl and beat with a rotary beater or an electric mixer until smooth and thick. This recipe makes 1 quart of dressing.

—Louise Christensen

Sour Cream Salad Dressing

Yolks from angel food (12) beaten until light.

- 1 cup sugar
- 1 heaping Tbs. flour
- 1 tsp. salt
- 1 tsp. mustard
- dash of cheyenne
- 1 cup sour cream
- 1 cup vinegar
- $\frac{1}{2}$ cup water
- butter the size of a walnut

Beat the egg yolks until light. Beat in the sugar and flour. Moisten the salt, mustard and cheyenne with water so there are no lumps and add to the eggs. Stir egg mixture into hot vinegar, sour cream and water. Cook until thick. Makes 1 quart.

—Alice Hansen

Tastee Salad Dressing

- 1 can Campbell's tomato soup
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp. salt and pepper
- 1 tsp. paprika
- 1 tsp. paprika
- 1 tsp. prepared mustard
- 1 Tbs. Worcestershire sauce
- $\frac{3}{4}$ cup vinegar
- $\frac{1}{2}$ cup salad oil
- 1 tsp. finely minced onion
- 1 clove garlic

Blend together all ingredients. Then put in quart jar and shake ingredients thoroughly. Store in refrigerator. When chilled, remove the garlic. Very good on tossed and vegetable salads.

—Mrs. D. D. Randolph

Salad Dressing

1.
 - $\frac{1}{2}$ cup sugar
 - $\frac{1}{2}$ cup water
 - $\frac{1}{2}$ cup vinegar
 - 2 eggs, beaten
2.
 - 1 Tbs. flour
 - 1 tsp. mustard
 - dash of celery seed
 - dash of salt

Make thickening of part 2 and add to part 1 and cook until thick. Makes $1\frac{1}{2}$ cups.

—Elaine Greve

Mayonnaise

- 4 egg yolks
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup vinegar
- pinch of salt
- pinch of mustard

Boil the above.

—Mrs. Lars Larsen

Salad Dressing

- 3 eggs beaten
- 1½ cups sugar
- 2 large Tbs. flour
- 1 tsp. salt and pepper mixed
- 1 small tsp. mustard
- 1 cup vinegar
- 1 cup water
- 1 Tbs. butter

Put eggs, sugar, flour, salt and peppers and mustard in saucepan and stir very well. Add vinegar, water and butter. Boil until thick, stirring constantly, as this will stick and scorch very easily. Put in small jars or covered bowls. Keep in refrigerator. This will keep for a long time. For a topping on salads, add 2 Tbs. of this mixture to a cup of whipped cream.

—Bonnie Jensen

Thousand Island Dressing

- 1 cup mayonnaise
- ¼ tsp. salt
- 1 hard cooked egg (chop white and grate yolk)
- 1 Tbs. chopped olives
- 1 Tbs. green pepper (optional)
- 1 cup chili sauce
- 1 Tbs. chopped pickle

Mix well and serve on lettuce wedges.

—Mrs. Will Hansen

Salad Dressing

- 4 egg yolks, beaten
- 2 Tbs. flour
- ½ cup sugar
- ½ tsp. salt
- ¾ tsp. mustard
- ½ cup vinegar
- ¾ cup water
- 2 Tbs. butter

Boil together until thickened. Keeps well in refrigerator.

—Elsie Weddum

Salad Dressing

Put in large mixing bowl:

- 2 tsp. mustard
- 2 tsp. salt
- 2 tsp. celery seed
- 1 pt. Mazola or Wesson oil
- 2 tsp. paprika
- ¾ cup sugar

Mix the above well. Add ½ cup vinegar. Mix with electric mixer the salad oil, stopping 3 times, until dressing is thick and well mixed. Add 3 Tbs. grated onion. If oil separates after storing in refrigerator, beat before using.

—Mrs. Sena Mardesen

Tomato Salad Dressing

- 1 can tomato soup
- ¾ cup sugar
- ½ cup vinegar
- 1½ cups salad oil
- 1 tsp. salt
- 1 tsp. paprika
- 1 tsp. cloves
- 1 whole onion

Place all ingredients in quart jar and shake well. Delicious on shredded cabbage or lettuce.

—Mrs. Clarence Hansen

Honey Dressing

- ¾ cup sugar
- 1 tsp. dry mustard
- 1 tsp. paprika
- 1 tsp. celery seed
- ½ cup honey
- 5 Tbs. vinegar or lemon juice
- 1 Tbs. grated onion
- 1 cup salad oil

Mix dry ingredients. Add honey and vinegar or lemon juice. Lastly add oil and beat vigorously.

—Anna Nelson

Crown Puffs

- 1 cup yellow corn
- 1/2 cup oil
- 1/2 cup butter
- 4 eggs
- 1 cup flour

Melt butter in water. Add the flour and oil and mix well. Remove the water and mix again. Remove from heat. Add the 4 eggs, one at a time and beat well with a spoon or a pressed cake. Beat until in a hot oven 400° for 15 minutes. Turn out on to 250° and bake about 20 minutes. Make 7 dozen crown puffs.

CREAM FILLING for CROWN PUFFS

- 1/2 cup cream
- 1/2 cup sugar
- 1/4 cup oil
- 2 cups milk, whipped
- 1/2 cup vanilla
- 1/2 cup flour
- 2 Tbs. salt

Mix ingredients and mix well. Gradually add the cream milk. Cook to double boiler until thick. Stirry add small amount of the hot mixture to egg yolks, stir remaining hot mixture. Cook 5 minutes. Cool, add sugar and vanilla. —Vivian Hanson

Strawberry Jello Dessert

- 2 cups water
- 1 cup sugar
- 2 1/2 Tbs. Jello
- 2 boxes strawberry jello
- 1 cup milk
- 2 cups cream, whipped
- 1/2 lb. marshmallows
- 1 cup nuts
- 2 cups frozen strawberries

Put 2 cups water in cold hot water. Put one box marshmallows into hot water and microwave in a hot oven 1200 watt oven.

Apple Dumplings

Put in a bowl one cup each of flour, one cup of sugar and 200 gms of fat of water and bring to boiling point. Boil while you prepare the following:

- 1 cup flour
- 1 cup baking powder
- 1/2 cup shortening
- 1 egg, beaten
- 1/2 cup oil

Add milk to make a soft dough to roll to about 1/8 inch or 1/4 inch thick. Cut into about 4 inch squares and poke into through it horizontally and diagonally for juice to penetrate. In each corner make a small pocket and about center of square, 1 cup sugar, 1/2 cup of cinnamon and small bit of butter. Roll dough up around the corners and finish. Put in a hot oven 400° and bake 15 minutes. Serve with cream or whipped cream. —Vivian Hanson

Babouche Cake

- 1 cup sugar
- 1/2 cup butter or margarine
- 2 eggs separated
- 1 cup hot water
- 1 cup crushed pineapple
- 1/2 cup oil
- 2 Tbs. salt
- 2 boxes red jello, any flavor

Cream butter and sugar, beat egg whites separately. Mix and beat into stiffly beaten egg whites. Add pineapple, water and milk. Put a layer of white gelatin candies in the bottom of pan, spread mixture on top. Then another layer of gelatin candies on top. Bake 2 boxes of jello candies, when it begins to pull apart on top of crackers and dish three times or with whipped cream. —Garnet Mathison

DESSERTS

Cream Puffs

- 1 cup boiling water
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ cup butter
- 4 eggs
- 1 cup flour

Melt butter in water. Add the flour all at once, boil until it leaves the sides of pan clear. Remove from heat. Add the 4 eggs, one at a time and beat well after each. Drop on a greased baking sheet. Bake in a hot oven 425° for 20 minutes. Decrease heat to 325° until done. About 30 minutes. Makes 1 dozen cream puffs.

CREAM FILLING for CREAM PUFFS

- $\frac{1}{4}$ cup cornstarch
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- 2 cups milk, scalded
- 3 slightly beaten egg yolks
- $\frac{1}{2}$ tsp. vanilla
- 2 Tbs. butter

Mix cornstarch, sugar and salt. Gradually add the scalded milk. Cook in double boiler until thick. Slowly add small amount of the hot mixture to egg yolks; stir remaining hot mixture. Cook 5 minutes. Cool; add butter and vanilla. —Verdell Hansen

Strawberry Jello Dessert

- 3 cups water
 - 1 cup sugar
- Boil these. Add:
- 2 boxes strawberry jello
- Cool. Add:
- 2 cups cream, whipped
 - $\frac{1}{2}$ lb. marshmallows
 - 1 cup nuts
 - 2 cups frozen strawberries

Pour this over an angel food cake that has been broken into bite size bits and arranged in a loaf pan. Chill and serve.

Apple Dumplings

Put in a deep pan (at least 4 inches deep) 1 cup sugar and fill pan $\frac{1}{3}$ full of water and bring to boiling point. Set aside while preparing the following:

- 2 cups flour
- 2 tsp. baking powder
- $\frac{1}{3}$ cup shortening
- 1 tsp. sugar
- $\frac{1}{2}$ tsp. salt

Add milk to make a soft dough to roll to about $\frac{1}{4}$ inch or $\frac{1}{2}$ inch thick. Cut into about 4 inch squares and make slits through it lengthwise and crosswise for juice to penetrate in and cook apples. Lay enough peeled and sliced apples on square, 1 tsp. sugar, dash of cinnamon and small bit of butter. Fold dough up around the apples and fasten. Put them into the hot syrup and bake at 350° 1 hour or until nicely brown. Can be served with milk or cream or just with the hot liquid around the apples.

Bakeless Cake

- 1 cup sugar
- $\frac{1}{4}$ cup butter or margerine
- 2 eggs separated
- 1 cup nut meats
- 1 cup crushed pineapple drained
- 3 Tbs. milk
- 2 boxes red jello, any flavor

Cream butter and sugar, beat egg yolks slightly. Mix and fold into stiffly beaten egg whites. Add pineapple, nuts and milk. Put a layer of whole graham crackers in the bottom of pan. Spread mixture on them. Place another layer of graham crackers on top. Take 2 boxes of jello, dissolve, when it begins to jell pour on top of crackers and chill. Serve plain or with whipped cream.

—Carrie Mathisen

Snow Pudding

- 3 Tbs. cornstarch
- 3 Tbs. cold water
- ¼ tsp. salt
- ½ cup sugar
- 2 cups boiling water
- 3 egg whites (stiffly beaten)

Mix cornstarch and cold water. Add to this the salt and sugar and stir into boiling water. Cook in double boiler, stirring constantly until thick. Beat in egg whites. Flavor with vanilla. Pour into bowl or molds.

YELLOW SAUCE

- 3 egg yolks
- ¼ tsp. salt
- 2 Tbs. milk
- ½ cup sugar
- 1 cup hot milk
- 1 tsp. lemon flavor

Beat egg yolks with milk; add sugar and salt. Stir into hot milk. Cook in double boiler until slightly thick. Remove from stove and cool. Add flavoring. Pour over snow pudding just before serving.

—Mrs. Wendell Larsen

Snow Balls

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 cup crushed pineapple drained
- 1 cup chopped nuts
- 1 pint cream (whipped)
- Vanilla wafers

Cream butter and sugar, add beaten egg yolks, pineapple and nuts. Blend well. Fold in stiffly beaten egg whites. Spread above mixture on cookies ½ inch thick using 3 cookies for each ball. Let stand in refrigerator 24 hours. 2 or 3 hours before serving coat with whipped cream and roll in cocoanut.

—Mattie Reich

—Mrs. Daisy Christensen

Do Floppy

Line a pan (8x10) or near that size with vanilla wafers or Graham cracker crumbs.

Beat in bowl: ½ cup butter or margarine, 1 cup sifted powdered sugar.

Add: 3 egg yolks and beat.

Beat 3 egg whites until stiff and fold into above mixture. Pour into crumb lined pan. Put a layer of crumbs over the mixture. Chopped cherries and nut meats may be added to these crumbs. Beat in bowl: 1 cup sifted powdered sugar, ½ cup cocoa, 3 Tbs. hot water.

Add: 3 egg yolks and beat.

Beat 3 egg whites until stiff and fold into above mixture. Pour over the other mixture and put a layer of crumbs over this. Refrigerate (not freeze) at least 1 hour. Serve with whipped cream.

—Mrs. Sidney C. Christensen

Apple Nut Torte

- 2 eggs (well beaten)
- 1½ cups sugar
- 4 tsp. baking powder
- 1 cup flour
- ½ tsp. salt
- 3 cups apples (peeled and diced)
- ½ cup nuts

Beat whites stiff; add yolks and beat a little more. Sift flour, baking powder and salt together. Add apples and nuts. Add sugar to eggs and mix all the ingredients together very lightly. Mixture is dry and crumbly. Grease pan 8½x13½". Spread mixture in pan and over this sprinkle ¾ cup brown sugar. Bake at 375° 35-45 minutes until apples are done. Serve with whipped cream or ice cream.

—Mrs. George Petersen

Crusty Cherry Pudding

- 1 No. 2 can (2½ cups) red sour cherries
- ¾ cup cherry liquid
- ¼ tsp. red food coloring
- ½ cup flour
- 1¼ cups sugar
- 1 Tbs. lemon juice
- ⅛ tsp. almond extract
- 1½ cups flour
- 1 tsp. salt
- ½ tsp. soda
- 1 cup brown sugar
- 1 cup quick oatmeal
- ¾ cup butter

Combine ½ cup flour and 1¼ cup sugar in saucepan. Add colored cherry liquid. Cook, stirring constantly until mixture thickens and comes to a boil. Add lemon juice and almond extract. Cool. Sift flour, salt and soda; add brown sugar and oatmeal. Cut in butter. Press half oatmeal mixture into a 9 inch square pan. Spread with cherry mixture and top with remaining crumbs. Bake 30 minutes at 375°. Serve warm or cold with whipped cream.

—Alice Simonsen

Oatmeal – Brown Sugar Crust Dessert

Mix:

- 1½ cups flour
- 1½ cups oatmeal (quick)
- 1 cup brown sugar
- ½ tsp. soda
- ¾ cup butter or shortening (melted)

Line 9x13 inch pan with oatmeal mixture; fill with a cherry filling that has been sweetened and thickened and top with remaining oatmeal mixture. Bake 30 min. in 350° oven.

—Elsie Weddum

Apple Dapple

(A nutritious dessert for the family)

- ½ cup flour
- 1 tsp. baking powder
- ½ cup sugar
- 1 tsp. cinnamon
- 4 cups diced apples

Combine:

- 1 slightly beaten egg
- 1 Tbs. lemon juice
- 1 tsp. almond extract
- ½ cup almonds
- ½ cup raisins

Add dry ingredients to apples. Mix well with egg mixture. Turn into greased pan.

Combine:

- ½ cup flour
- ¼ cup sugar
- ¼ cup brown sugar
- 1 tsp. cinnamon
- ¼ tsp. salt
- 1 tsp. lemon

Cut in ¼ cup butter. Sprinkle over apples. Bake in 350° oven 30 minutes.

—Mayme Jacobsen

Lemon Ice Box Pudding

(SERVES 12)

- 4 eggs
- ¼ tsp. salt
- 1¼ cups sugar
- 2 lemons
- 1½ cup cream

Beat eggs; add salt, sugar and lemon juice. Cook until thick in double boiler. Set aside to cool. Then cool whip cream and fold into custard. Cover bottom of pan with crushed or ground vanilla wafers. Put in custard cream mixture. Cover with cookie crumbs and let stand in refrigerator overnight. Cut in squares and top with whipped cream.

—Mrs. Viggo Rasmussen

Cherry - Pineapple Dessert

- 2½ cups cherries
- 2½ cups pineapple
- 1½ cups sugar
- ¼ cup minute tapioca
- a little salt
- a little butter

Cook above mixture until clear.

CRUST

- ¾ cup margerine or butter
- 1 cup brown sugar

Cream above together and add:

- 1 cup branflakes
- 1 cup quick oatmeal
- 2 cups flour
- ¼ tsp. salt
- ½ level tsp. soda
- 1½ tsp. vanilla

Leave some of the crust mixture to spread over top of filling. Bake 30 minutes at 350° or until brown. Serve with ice cream or whipped cream on top.

—V. Rasmussen
—Jessie Vithen

Lemon Dessert

- ½ cup milk
- ½ cup sugar
- 2 egg yolks
- dash of salt

Cook until partially thickened in double boiler, stirring constantly with flat egg beater. Remove from stove and beat in ½ box lemon jello at once. Set aside to cool. Fold in 1 cup cream (whipped) and 2 stiffly beaten egg whites. Crush 18 graham crackers; mix in ½ cup sugar and ¼ cup melted butter. Make crust of it using ½ of crumbs. Pour in mixture and top with remaining crumbs. Put in refrigerator over night. Cut in squares and top with whipped cream.

—Mrs. George Petersen

Cherry - Pineapple Dessert

- 1 No. 2 can red pie cherries or about 1½ cups fresh or frozen cherries
- 1 No. 2 can crushed pineapple (drained well)

Thicken this juice with:

- ¼ cup corn starch
- 1 cup sugar
- ¼ tsp. salt
- 1 tsp. red color (if desired)

Make crust of following:

Sift:

- 2 cups flour
- ½ tsp. salt
- 1 cup brown sugar
- 1 tsp. soda

Add:

- 1 cup quick oatmeal
- ¾ cup butter
- 1 cup wheaties

Mix to crumble texture and pat half in 9x13 in. pan. Put on layer of cherry-pineapple mixture (combined fruit and juice.) Top with remaining crumbs. Bake at 350° about 20 minutes until golden brown. Cut in squares and serve warm or cold with topping of whipped cream and maraschino cherries or ice cream.

—Elna Steen

Graham Cracker Delight

- 1 cup sugar
- 2 eggs
- ¼ lb. butter or oleo

Boil on low heat until thick, stirring constantly. Remove, add 1 cup pineapple and ½ cup nuts. Place graham crackers in a dish (oblong or square.) Put filling on top then another layer of graham crackers. Add 2 pkgs. jello when slightly congealed. Serve with or without whipped cream.

—Mrs. Clarence Klein

Rhubarb Rolls

- 2 cups flour
- 3 tsp. baking powder
- ¼ tsp. salt
- 3 cups finely cut rhubarb
- ½ cup butter
- ¾ cup milk
- 1 cup sugar
- ½ tsp. cinnamon (optional)

Mix flour, baking powder and salt. Cut in butter; add milk and mix lightly. Roll on floured board in rectangle about 12 inches long. Mix rhubarb, sugar and cinnamon. Spread on dough. Roll tightly like jelly roll. Cut into 10 one inch sections. Place cut side down in 9x13 pan. Pour over syrup. Bake at 350° about 40 minutes or until nicely browned. Serve with whipped cream or ice cream.

SYRUP

- 1 cup hot water
- 3 Tbs. butter
- 2 cups sugar

Stir well and pour over roll before serving.

—Mrs. Kathrine Peitersen
Oakville, Washington

Hard Meringue Shells - (10 - 16)

6 egg whites — Beat until foamy. Add and continue beating ¾ tsp. cream of tartar, ¼ tsp. salt and 1 tsp. vanilla. Add gradually ¼ cup at a time while beating 1½ cups sugar. Beat until sugar is dissolved and meringue is stiff. Spoon meringue onto heavy white paper forming hollow center. Bake at 200° for approximately 1 hour or longer. Turn off heat and let meringue cool in oven. Good meringues are puffy in appearance and have a smooth crystalline crisp crust tender all the way through.

—Martha Eskov

Apricot Pudding

- 5 eggs separated
- 4 Tbs. sugar plus ¼ cup
- 2 cups milk
- ¼ cup cold water
- 1 envelope gelatin
- juice of 1 lemon
- a little sherry or rum, if desired
- enough cooked and mashed apricots to line bottom of 7x12 in. pan (prunes may be used)

Mix egg yolks and the 4 Tbs. sugar. Add the milk. Cook in top of double boiler until thickens. Add the gelatin which has been dissolved in the water, lemon juice and sherry or rum; and mix well. Let cool until it begins to thicken. Beat egg whites until foamy; add the ¼ cup sugar and beat until stiff. Fold into egg mixture. Line pan with the apricots. Put pudding mixture on top. Chill. Serve topped with whipped cream.

—Mrs. A. P. Juhl
Fresno, Calif.

Cocoanut Crunch Torte

- 1 cup graham cracker crumbs
- ½ cup chopped moist shredded cocoanut
- ½ cup chopped Calif. walnuts
- 4 egg whites
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 cup sugar
- 1 pint butter brickle ice cream

Combine graham cracker crumbs, cocoanut and nuts. Beat egg whites with salt and vanilla until foamy; gradually add sugar and beat into stiff peaks. Fold graham cracker mixture into egg white mixture. Spread in well greased 9 inch pie plate or 10x6x1½ inch baking pan. Bake in 350° oven 30 minutes. Cool. Cut in wedges and top with ice cream.

—Alice Simonsen

Strawberry Dessert

- 1 box frozen strawberries
(drained)
- ½ pint whipping cream
(whipped and sweetened)
- 1 pkg. strawberry jello
- 1 pkg. vanilla pudding
- 16 graham crackers (crushed)
- 4 Tbs. butter
- 4 Tbs. sugar

Drain strawberries for several hours. Prepare jello according to directions on package, using juice from strawberries as part of liquid. Cool until slightly set and then whip. Make a crust of the graham crackers, sugar and butter. Pack in bottom of a greased baking dish (about 7x11 in size.) Bake at 400° for 10 minutes. Watch closely because this scorches quickly. Cool. Prepare vanilla pudding according to directions on package. Cool. Whip pudding and mix thoroughly with whipped jello. When the crumb crust is cool, add the whipped gelatin pudding mixture and let it congeal. Fold in drained strawberries into sweetened whipped cream and spread over the gelatin-pudding mixture.

—No Name

Frozen Dessert Roll

- 11 egg yolks
- 2 cups sugar

Beat well and add 1 cup boiling water. Sift together: 2 cups flour and 2 tsp. baking powder. Add dry ingredients to egg yolks. Then add ½ cup melted butter. Bake in 2 large cookie sheets which have been greased and floured. Roll up like jelly roll. When cool, whip 1 large cup cream. Sweeten to taste with cocoa and sugar which have been mixed together. Add to roll and freeze.

—Annabelle Nelson

Rhubarb Upside Down Cake

- 3 cups cut rhubarb
- 10 marshmallows (cut up)
- ¾ cup sugar
- ½ cup butter
- 1 cup butter
- 2 beaten eggs
- 1¾ cups flour
- 3 tsp. baking powder
- dash of salt
- ½ cup milk

Grease a baking dish (about 8x12.) Arrange the rhubarb, marshmallows and the ¾ cup sugar in the bottom of pan. Cream the butter and the other cup of sugar. Add the eggs and mix well. Sift the dry ingredients and add alternately with the milk. Pour over rhubarb mixture and bake at 350° for 1 hour. Cool a few minutes and then turn onto plate and serve with whipped cream.

—Mrs. Clinton Jensen

Apricot Dessert

- 1 lb. pkg. ice cream wafers
- 1 cup powdered sugar
- ¾ cup butter
- 2 eggs
- 1 cup pecans
- 1½ can (quart size) peeled
apricots (drained)
- 1 pint cream

Roll wafers, pink and white separately if desired, and line a 9x15 in. cake pan with pink wafers. Cream butter and sugar and add 1 egg and beat well. Add second egg and beat very well. Spread this mixture over layer of wafers, add layer of chopped pecans; next drained cut apricots. Whip cream but add no sugar. Spread on top of apricots. Next the white crumbs and allow to sit in refrigerator for 24 hours.

—Mrs. Hilmar Nielsen

Pink Company Dessert

- 20 graham crackers (crushed fine)
- 4 Tbs. melted butter
- 1 pkg. strawberry jello
- ½ cup hot water
- ¼ cup lemon juice
- ¼ cup sugar
- 1 tall can Carnation (chill for whipping)
- 1 can crushed pineapple

Mix cracker crumbs with butter and line a well greased baking dish (saving ¼ for topping.) Dissolve jello in hot water; add lemon juice and ¼ cup sugar. Let stand while whipping milk to stiff froth. Add jello and continue beating a few minutes. Stir in pineapple and pour over cracker crumbs. Top with remaining crumbs. Chill about 4 hours. May be topped with whipped cream.

—Mrs. James Nelson

Pineapple Torte

(SERVES 9)

- 32 vanilla wafers or 16 graham crackers (crushed)
- 1 cup sugar
- ½ cup butter or oleo
- 1 cup whipping cream
- 2 eggs
- ½ tsp. vanilla
- 1 cup crushed pineapple (drained)

Crush half of the wafers or crackers. Line bottom of 9 in. square pan. Beat with electric beater: sugar, butter, eggs and vanilla until smooth and creamy. Pour over crumbs. Next layer: Drained pineapple. Next layer: Whipped cream. Over top put the other half of crumbs. Put in refrigerator overnight. Top with whipped cream and cherries.

—J. Esbeck

Pineapple Sugar Wafer Torte

- 50 (2 small pkgs.) cream filled sugar wafers
- ½ cup butter
- 1 cup powdered sugar
- 2 eggs
- 1 tsp. vanilla
- 1 No. 1 flat crushed pineapple
- ½ cup whipping cream (optional)

Crush sugar wafers with rolling pin. Cream butter and sugar thoroughly. Add eggs one at a time and beat well after each addition. Add vanilla and stir in crumbs. Spread half of mixture in bottom of 9 in. pie plate or square baking dish, 9 inch size. Drain pineapple well and arrange over top of mixture in pan. Cover with remaining mixture. Chill over night in refrigerator. Cut to make 8 servings and, if desired, garnish with whipped cream and pineapple tid-bits or fresh fruit.

—Elna Steen

Bread Pudding

- ½ cup milk
- 1 egg
- ½ cup corn syrup (light or dark)
- ½ cup melted butter
- 2 cups bread crumbs
- ½ tsp. soda
- ½ cup sugar
- ¼ cup flour
- ½ cup raisins (optional)
- ½ cup nuts (optional)
- ½ tsp. cinnamon
- ½ tsp. cloves
- pinch of salt

Melt butter in casserole; add milk, beaten egg and syrup. Mix dry ingredients; stir into first mixture and add raisins and nuts last. Set in pan of water. Bake in 350° oven 30 minutes.

—Mildred Christensen

Eskimo Dessert

1 Tbs. unflavored gelatin soaked in $\frac{1}{2}$ cup cold water. Cook in double boiler until a little thick:

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup milk
- 2 egg yolks
- dash of salt

Stir the gelatin into the hot custard; let cool and add:

- $\frac{1}{2}$ cup crushed pineapple (drained)
- $\frac{1}{2}$ cup nuts
- 1 tsp. vanilla
- 1 cup cream (whipped stiff)
- 2 egg whites (beaten)

Fold the cream and egg whites into mixture. Roll 12 graham crackers (or part vanilla wafers.) Mix with $\frac{1}{2}$ cup brown sugar, 2 Tbs. butter. Line pan with half the crumbs in a large pan. Pour over it the custard mixture. Put on rest of crumbs. Set in refrigerator over night. Cut and serve with whipped cream. Top with red cherry or nuts.

—Mrs. George Petersen

Date Pudding

(SERVES 8)

Mix and put in baking dish:

- 1 tsp. baking powder
- 1 cup flour
- 1 cup sugar
- 1 cup dates (cut up)
- 1 cup English walnuts (coarsely broken)
- $\frac{1}{2}$ cup milk

Mixture for top:

- 1 cup brown sugar
- 1 cup hot water
- 1 Tbs. butter

Mix together and pour over top. Bake in slow oven. Will be chewy. Serve cold with whipped cream.

—Mrs. Eldon Turner

Fruit Medley Bavarian

(8 SERVINGS)

- 1 pkg. cherry flavored gelatin
- 1 cup boiling water
- 1 can (20 oz.) fruit cocktail
- $\frac{1}{4}$ cup sugar
- 1 cup cream (whipped)
- 12 graham crackers (crushed)

Dissolve gelatin in boiling water. Drain juice from fruit cocktail; adding water to make $\frac{3}{4}$ cup. Add liquid and sugar to gelatin, stirring until sugar is dissolved. Chill until mixture is partially congealed. Beat until fluffy; fold whipped cream and drained fruit into gelatin reserving enough fruit for garnish. Line bottom of 10x6x1 $\frac{3}{4}$ " pan with $\frac{2}{3}$ of the crumbs. Pour in gelatin mixture. Outline serving squares with crumbs and place small spoonfull of drained fruit in center of each square. Chill until firm.

—Mrs. Jens Carlson

Cherry Torte

- 1 cup cake flour
- 5 Tbs. powdered sugar
- $\frac{1}{2}$ cup butter

Mix like pie crust and line bottom of cake pan with mixture. Bake 15 minutes at 350°. In the meantime mix:

- 2 beaten eggs
- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ cup flour
- $\frac{3}{4}$ tsp. baking powder
- $\frac{3}{4}$ cup nut meats
- 1 tsp. vanilla
- 1 can sour pitted cherries (drained)

Put this mixture over the already baked and bake another 30 minutes at 350°. Serve with whipped cream or ice cream.

—Mrs. Emery Hoegh

Angel Food Pineapple Dessert

- 1 large angel food cake
- 1½ cups sugar
- 1½ tsp. lemon rind
- ¼ cup cold water
- ½ cup crushed pineapple
- 1 cup chopped nuts
- 6 eggs
- ¾ cup lemon juice (rind may be added if desired)
- 1 envelope gelatin
- 1 cup whipping cream

Make custard by beating egg yolks until blended and adding ¾ cup sugar, lemon juice and rind. Cook over low heat until custard coats the spoon. Add gelatin soaked in cold water and stir until gelatin is dissolved. Cool slightly and fold in meringue made of egg whites, beaten stiff, and adding remaining sugar. Then add whipped cream, fruits and nuts. Break cake in pieces and put in greased pan. Pour over cake and chill in refrigerator until firm.

—Sharon Hjuler

Cherry Delight

- 40 marshmallows
- 1½ cups whipped cream
- 1½ cups milk

Melt marshmallows with milk in double boiler. Cool. Add whipped cream. Then fix:

- 1½ cups crushed graham crackers
- 3 Tbs. sugar
- ½ cup melted butter

Put part of graham crackers in bottom of pan; then marshmallow mixture (½). Thicken cherries or use 1 can cherry pie mix next, then rest of the marshmallow mixture and top with the last of the graham cracker mixture. Serve with whipped cream.

—Mrs. Albert Eskov

Broken Glass Torte

(SERVES 12-16)

- 1 pkg. each of 3 different jellos
- 1½ cup boiling water for each pkg.
- 1 env. plain unflavored gelatin
- ¼ cup cold water
- 1 cup hot pineapple juice
- 2 cups heavy cream (whipped)
- ½ cup sugar
- 1 tsp. vanilla

CRUST

- 2 dozen crushed graham crackers
- ½ cup soft butter
- ½ cup sugar

Dissolve each of your three pkgs. of gelatin dessert (one of each color) in 1½ cups boiling water and chill in separate cake pans until firm. Cut into cubes about ½ inch square. Soften unflavored gelatin in cold water, dissolve in hot pineapple juice, cool until slightly thickened and then fold into whipped cream into which you've beaten the sugar and vanilla. Blend the colored gelatin cubes carefully into the pineapple, whipped cream mixture. Turn into a spring form pan or angel cake pan lined with ⅓ of the graham cracker mixture. Top with remaining crumbs. Chill 6 to 12 hours, or until firm. Slice as you would an angel cake. The cut slices give the broken glass effect.

—Neomi Steen

Peach Ice Box Cake

Line pan with vanilla wafers. Mix 1½ cups powdered sugar, ½ cup butter. Add 2 eggs, one at a time and beat. Add 1 tsp. vanilla. Spread on wafers. Line sliced peaches on top of custard and top with whipped cream. Beat if it is made the day before.

—No Name

Scandinavian Fruit Soup

- 1 cup dried prunes
- 1 cup dried apricots
- 1 cup white raisins
- 2 cups Jonathan apples (sliced thin)
- 1 — 2-inch stick cinnamon
- 1 box frozen raspberries
- ½ cup sugar
- dash salt
- ¼ lemon, sliced thin
- ½ orange, sliced thin
- ½ cup tapioca

Add enough water to prunes, apricots and raisins to cover; bring to boil. Turn heat as low as possible; cover and let simmer 30 minutes. Add apples, cinnamon, sugar, salt, lemon, orange, tapioca and 1 cup of juice drained from raspberries, or other fruit juice.) Let simmer, uncovered, until apples and tapioca are cooked. Add raspberries and bring to a boil. Avoid stirring. Add more sugar if desired. Serve warm or cold with whipped cream and decorated with almonds.

—Alice Simonsen

Frozen Dessert

- 14 graham crackers (rolled)
- 3 Tbs. butter
- ¼ cup powdered sugar

Melt butter, add crumbs and sugar. Put ¾ of crumb mixture into cake pan. Cool. Beat 2 eggs, add 2 cups powdered sugar and 1 bar soft margarine. Mix until smooth. Pour over crumbs. Next layer you may add box of frozen strawberries (juice and all) or 1 can crushed pineapple (juice and all.) Last layer is: 1 cup cream (whipped and flavored and sweetened.) Top with remaining crumbs and freeze. Very pretty and easy.

—Mrs. Willis Hansen

48-Hour Refrigerator Dessert

- 1 cup milk
- 20 marshmallows
- 1 cup whipping cream
- small package cream filled chocolate cookies
- 1 tsp. vanilla
- pinch of salt
- 20 graham crackers

Put milk and marshmallows into double boiler and stir until melted. Chill in refrigerator for 2 hours or more, whipping the mixture 2 or 3 times with a hand rotary beater. Whip the cream and add to the above mixture. Add vanilla and salt. Grind or roll the crackers and cookies and mix together. Spread cracker mixture in bottom of pan, add a layer of marshmallow cream mixture, then another layer of crackers, the rest of the marshmallows and top with crackers. Return to refrigerator. This dessert grows firmer with age and is at the peak of perfection if prepared 2 days in advance.

—Vera Heilig

Graham Cracker Pudding

- 1 cup milk
- 1 can crushed pineapple
- ½ cup maraschino cherries
- 24 marshmallows
- 10 graham crackers
- 1 cup whipped cream

Heat milk. Add marshmallows and remain on stove until melted; then just bring to a boil. Remove and let stand until cool; then add pineapple, cherries, graham cracker crumbs and last add whipped cream. Let cool until it sets.

—Janet Andersen

—Mrs. Milo Andersen

Dessert Delight

(SERVES 6-8)

- 1 pkg. vanilla or ice cream wafers (crushed)
- ¼ lb. butter
- 1 egg
- 1¼ cups powdered sugar
- 1 No. 2 can chunk or tidbits pineapple (other canned fruit if preferred)
- ½ cup chopped nuts
- ½ pint whipping cream

Line bottom of oblong cake tin with wafers. Cream butter and powdered sugar. Separate egg, adding beaten yolk to creamed mixture. Beat egg white stiff and fold into mixture; then spread over wafers in tin. Next spread with chopped nuts, thoroughly drained fruit and top with whipped cream. Crush several wafers and sprinkle over whipped cream. Place in refrigerator overnight or for several hours.

—Mrs. Melvin Jorgensen

Walnut Chocolate Dessert

- 2 cups powdered sugar
- 2 squares chocolate
- ½ cup butter
- ½ cup nuts
- 1 quart ice cream
- 3 egg yolks (beaten)
- 3 egg whites (beaten)
- 1 tsp. vanilla
- 1 pkg. vanilla wafers

Cream sugar and butter. Add egg yolks, melted chocolate, vanilla and nuts. Fold in egg whites. Roll vanilla wafers and add some melted butter. Fold in about ¾ in bottom of pan. Add top mixture; cover with ice cream, then rest of crumbs. Place cover on pan and put in deep freeze.

—Mrs. Harold Beck

Baked Chocolate Pudding

- 1 cup cake flour
- ¼ tsp. salt
- ¾ cup sugar
- 2 tsp. baking powder
- 1½ Tbs. cocoa
- ½ cup sweet milk
- 2 Tbs. melted butter
- 1 tsp. vanilla
- ½ cup nut meats

Mix in the order given and place in 9 inch square pan and cover with:

- ½ cup sugar
- ½ cup brown sugar
- 2½ Tbs. cocoa

Mix together and sprinkle on top of the batter. Pour 1 cup cold water over this and bake 30 minutes in a moderate oven. Serve with whipped cream.

—No Name

Rhubarb Crunch

Mix the following as for pie crust (leave it in crumbs):

- 1 cup sifted flour
- ¾ cup uncooked oatmeal
- ½ cup melted butter
- 1 cup brown sugar (firmly packed)
- 1 tsp. cinnamon

Press ½ of crumb mixture into 9 inch square pan (greased). Put in 4 cups diced rhubarb and cover with the following mixture:

- 1 cup sugar
- 2 Tbs. cornstarch
- 1 cup water
- 1 tsp. vanilla

Combine and cook until clear. Pour over rhubarb and top with remaining crumbs. Bake at 350° for 1 hour. Cut into squares. Serve warm, plain or with whipped cream.

—Neomi Steen

Strawberry Chiffon Squares

- 1 pkg. strawberry jello
- 1 cup boiling water
- 1 tsp. lemon juice
- 1 - 10 oz. pkg. frozen straw-berries
- 1 - 3 oz. pkg. strawberry chiffon pie filling
- 8 - 10 slices angel food cake whipped cream (optional)

Dissolve gelatin in boiling water. Add lemon juice and frozen berries. Break apart and stir until thawed. Let mixture stand until it begins to set. Make strawberry chiffon pie filling according to package directions. Line bottom of 9 inch square pan with cake slices $\frac{1}{2}$ inch thick (homemade or $\frac{1}{2}$ to 7 oz. bakers cake.) Put spoonful of gelatin on each cake slice. Cover with $\frac{1}{2}$ pie filling. Add 6 to 8 large spoonfuls gelatin. Add remaining filling. Top with gelatin spooned over in marbled effect. Chill. Cut in squares and serve plain or with whipped cream. —Mrs. Albert Andersen
—Mrs. Bill Cook

Apple Crunch

- 6 large apples
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{2}$ cup white sugar
- 1 cup flour
- $\frac{1}{2}$ cup butter
- 1 cup brown sugar

Spread sliced apples in a buttered baking dish. Cover with white sugar and sprinkle with cinnamon. Mix flour and brown sugar. Cut in butter until mixture resembles coarse meal. Spread over apples. Bake slowly for one hour at 325°. Serve with ice cream, whipped cream or sauce.

—Ruth Hansen

Danish Apple Dessert

- 2 cups dry bread crumbs
- 1 stick butter
- $\frac{1}{2}$ cup brown sugar
- 2 cups apple sauce (sweetened)
- $\frac{1}{2}$ pint whipping cream

Whip cream, add a little sugar and vanilla. Place butter in a skillet. Melt, add brown sugar and bread crumbs. Mix well. Let cool. When cool, spread 1 cup crumbs in large bowl. Spread 1 cup applesauce over crumbs. Next $\frac{1}{2}$ of the whipped cream; then last of the crumbs, another cup of applesauce and last the balance of the cream. Chill. Serve spooned into sherbet glasses or sauce dishes.

—Margaret Christensen
519 S. 9th St.
Council Bluffs, Iowa

Marshmallow - Pineapple Dessert

In double boiler, put 1 cup milk and 24 marshmallows. When marshmallows are dissolved take off and cool. Add 1 small can pineapple (juice also) and 1 cup of whipped cream. Line a 9 inch square pan with crushed graham cracker crumbs and use some for topping. —Mrs. William Cook

Marshmallow Dessert

Melt $\frac{1}{2}$ lb. marshmallows in $\frac{3}{4}$ cup milk over hot water. Cool. Whip 1 cup cream and fold in. Grate 1 square Baker's chocolate and add. Pour into graham cracker crust and let stand several hours until set. Serve with whipped cream. —Shirlyn Reich

Red Raspberry Dessert

Prepare graham cracker crust:

- 1 individual wrapped pkg. (crushed)
- 2 Tbs. brown sugar
- 2 Tbs. butter

Put $\frac{1}{2}$ of mixture into large pan to cover bottom.

- 1 cup milk
- 10 oz. pkg. marshmallows

Heat until blended: Then cool. Add 1 cup whipped cream. Pour $\frac{1}{2}$ of this mixture over graham cracker crust. Next pour raspberry layer made as follows:

- 1 pkg. red raspberry jello
- 1 pkg. frozen raspberries
- $1\frac{1}{2}$ cups hot water

Stir until raspberries are soft and jello begins to set. Top with other half of white mixture, sprinkle with rest of graham cracker crumbs. —Margaret Jessen

Best Ever Date Pudding

- 1 cup sugar
- $\frac{1}{2}$ cup milk
- 1 cup flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1 cup chopped dates
- 1 cup chopped nut meats

Mix above ingredients and pour batter in pan (10x10") and cover with the following mixture.

- 1 cup brown sugar
- 1 Tbs. butter
- 2 cups boiling water

Bake in moderate oven (350°) for 30 minutes. This is very good served warm with milk or cold with whipped cream.

—Emma Hansen

Lime Jello Dessert

- 1 large can evaporated milk
- 2 pkgs. lime jello
- 3 cups hot water
- $\frac{1}{2}$ cup melted butter
- $\frac{1}{4}$ cup orange or lemon juice
- 1 cup sugar
- 2 cups chocolate wafer crumbs

Chill evap. milk until icy cold and beat up stiff. Dissolve jello in 3 cups hot water and add sugar and lemon juice. When stiff beat vigorously and fold in whipped evap. milk. Mix crumbs and butter and press into 9x14 inch pan. Over the top pour the gelatin and chill.

—Bertha Andersen

Marshmallow Dessert

- $1\frac{1}{2}$ cups milk
- 40 marshmallows
- 1 small can crushed pineapple (drained)
- $1\frac{1}{2}$ cups whipped cream

Melt marshmallows with milk in double boiler. Cool. Add pineapple and whipped cream. Pour over crushed graham crackers. Place in refrigerator.

—Mrs. Albert Eskov

Pineapple Pudding

- $\frac{1}{2}$ pkg. gelatine
- $\frac{3}{4}$ cup pineapple juice
- 1 cup boiling water

Let stand until cool and add.

- $\frac{3}{4}$ cup sugar
- 1 cup finely chopped pineapple
- 10 or 12 marshmallows (cut fine)
- 1 pint whipped cream
- $\frac{1}{2}$ cup nut meats

Mix all together. Chill until ready to serve. —Marie Nielsen

Graham Cracker Dessert

Roll 18 graham crackers and mix with $\frac{1}{2}$ cup melted butter. When mixed, save 1 cup of this and line the rest in the bottom of a shallow pan. Cook the following until thick: $\frac{3}{4}$ cup sugar; 4 Tbs. cornstarch; 1 cup water. Cool. Then add small can of pineapple or fruit cocktail. Pour this into 2 stiffly beaten egg whites and pour over the graham crackers in pan. Cover with the remaining cup of crumbs. Serve in squares and top with whipped cream after it has stood in the refrigerator for several hours.

—Mrs. P. K. Pedersen

Apple Torte

- $\frac{1}{2}$ cup flour
- 3 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 2 eggs (beaten)
- $1\frac{1}{2}$ cups sugar
- 3 tsp. vanilla
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 2 cups apples (diced)
- 1 cup walnuts or pecans

Mix together and put in a well greased pan. Bake 41 minutes in a 350° oven.

—Mrs. Carsten C. Kloth

Dessert

(10-12 SERVINGS)

Beat up 3 egg whites; add 1 cup sugar and 1 tsp. vanilla. Add 12 soda crackers (rolled fine) and $\frac{1}{2}$ cup nut meats. Bake in greased pan 30 to 35 minutes in 325° oven. Take out and let cool; spread with any kind of fruit or custard. Serve with whipped cream.

—Clara Frederiksen

Pineapple Dessert

- 24 graham crackers
- $\frac{1}{4}$ cup melted butter

Combine and line bottom of pan with mixture. Cook the following in double boiler until thick:

- 4 egg yolks
- $\frac{1}{2}$ cup sugar
- 1 small can shredded pineapple

When thick remove from stove and add $\frac{1}{2}$ package of lemon jello at once. Beat:

- 4 egg whites
- 3 Tbs. sugar

Fold into custard when cool and pour into pan. Cover with remaining cracker crumbs. Let cool until set. Serve plain or with whipped cream. —Mrs. Carsten C. Kloth

Blueberry Dessert

- 16 graham crackers, rolled fine
- $\frac{1}{2}$ cup melted butter
- $\frac{1}{2}$ cup sugar

Spread in pan. Cream together: 1 lge. pkg. Philadelphia cream cheese, $\frac{1}{2}$ cup sugar, 2 eggs, 1 tsp. vanilla. Pour over crackers and bake in a 375° oven 30 minutes. Cool. Put one can of blueberries over, then put in refrigerator. Top with 1 cup cream.

—Anna Jorgensen

Prune Dessert

Beat 2 egg yolks until light and creamy. Beat in 1 cup powdered sugar, 1 tsp. vanilla, 2 Tbs. lemon juice and a dash of salt. Fold in 1 cup sieved cooked prunes, 2 stiffly beaten egg whites and 1 cup whipped cream. Freeze until firm. —Grethe Christensen

Strawberry Jello Dessert

Dissolve 2 pkgs. strawberry jello in 3 cups of hot water. Let stand and cool. Add 2 cups or 1½ pt. of fresh or frozen strawberries (juice and all) or you can use 2 boxes of boughten frozen berries. Put in refrigerator and let stand until it starts to set. Add 1 cup of cream (whipped) and ½ angel food cake (pulled into very small pieces.) Stir well into the jello, but do not whip. Put in refrigerator and let stand until firm.

—Bonnie Jensen
—Verdell Hansen
—Irene Boose
—Lyria Jensen

Raisin Pudding

1 cup flour
½ cup sugar
2 tsp. baking powder
½ cup milk
dash of salt

Pour above mixture into pan; and on top put the following:

1 cup raisins or prunes
1 cup water
1 cup brown sugar
1 Tbs. butter

Bake in 350° oven 35 minutes or until firm. —Aasta Carlson

Two Day Dessert

1 No. 2 can crushed pineapple mixed in 1 pkg. of lime jello. (No water.) Add 1 pkg. of miniature marshmallows. Let stand overnight outside the refrigerator. In the morning add ½ pint whipping cream and ½ pkg. butter mint candy (Brach or Vernall) crushed fine. Better if made a day or two ahead of serving time.

—Mrs. Gene Sanders

Chocolate Marshmallow Dessert

(SERVES 10)

1 lb. marshmallows
1 cup hot coffee
1½ squares bitter chocolate
1 pint whipped cream
1 cup nut meats
graham crackers

Pour hot coffee over marshmallows and beat until marshmallows are dissolved. Then add chocolate (chipped) and cool to slightly congealed. Fold in whipped cream and nuts. Pour in crumb-lined pan and sprinkle crumbs on top.

—Jane Thompson

Candy Bar Dessert

Scald ½ cup milk; add 30 marshmallows and melt. Cool until lukewarm. Add 1 tsp. vanilla. Fold in 1 cup cream, whipped and 1 shredded 21c Hershey almond bar. Put mixture on graham cracker crumbs. Top with more crumbs. Serve with whipped cream. Makes enough for 18 inch square pan. —Kathy Leistad

—Margie Hansen

Lemon Dessert

Cook in double boiler until thick:

8 egg yolks
2 small cans crushed pineapple
1 cup sugar

Stir in 1 pkg. lemon jello and cool completely. Add 8 stiffly beaten egg whites and 1 cup sugar. Pour into 9x13 inch pan with a layer of crushed graham crackers on bottom and top. Chill before serving.

—Mrs. Dale Frederiksen

Peach Crumble

Arrange — 8 sliced peaches (fresh, canned or frozen) in a buttered baking dish (8x8x2.) Sprinkle 1 tsp. lemon juice over top of peaches. Blend:

- 1 cup sifted flour
- $\frac{1}{8}$ tsp. salt
- 1 cup brown sugar

Cut in $\frac{1}{4}$ cup butter until consistency of coarse meal. Sprinkle crumb mixture over the top of the peaches. Bake in moderate oven (375°) for 30 minutes. Serve with ice cream or topped with whipped cream.

—Mrs. Melvin Jorgensen

Apple Pudding

Slice 6 cooking apples in a buttered 8x4 baking dish. Add $\frac{1}{4}$ cup water, $\frac{1}{2}$ cup sugar. Sprinkle cinnamon over apples. Take 1 pkg. white Jiffy cake mix or $\frac{1}{2}$ regular size (use dry.) Sprinkle over top of apple slices. Slice $\frac{1}{2}$ cube of butter and lay slices on top of cake mix. Bake $1\frac{1}{2}$ hours at 350° Just before removing, brown in hotter oven for a few minutes. Serve hot or cold.

—Mrs. Ed Hoegh

Jello Dessert

- 1 pkg. strawberry jello
- $\frac{1}{4}$ cups hot water
- 1 pint ice cream
- $\frac{1}{2}$ cups fresh or frozen strawberries

Dissolve jello in hot water. Add ice cream by spoonfulls, stirring until melted. Chill until thickened but not set. Fold in strawberries. Chill until firm. Can be used as a pie filling or put in glass dish and cut in squares.

—Dagney Petersen

Frozen Lemon Pie

- juice of 2 lemons
- 2 egg yolks
- $\frac{1}{2}$ cup sugar
- 1 slice of lemon
- 1 cup milk or cream (whip)
- 2 egg whites, beaten stiff

Cook in double boiler until thick. Remove from heat and discard peel. Beat whites and 1 Tbs. sugar. Fold in whipped milk and whites. Put crumbs in tray. Pour mixture and sprinkle top with crumbs. Freeze 3 or 4 hours. Does not need to be stirred.

—Mrs. Melvin Jorgensen

Red Cherry Dessert

- 1 cup flour
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ tsp. salt
- 2 tsp. baking powder

Cut in shortening the size of a big walnut. Add 1 egg and $\frac{3}{4}$ cup milk. Pour over batter:

- 1 can pie cherries (2 cups)
- $\frac{3}{4}$ cup sugar

Mixed together

Bake in moderate oven. Cherries will be on top when done.

—Mrs. Bertha Barratt

Cherry Dessert

Crush 30 soda crackers. Mix with $\frac{1}{4}$ cup butter. Spread in 9x9 in. pan. Make meringue of 4 egg whites and 1 cup sugar. Add sugar to egg whites very slowly and beat until forms a peak. Spread over crumbs and bake 10 minutes in 350° oven. Cool for 1 hour. Add 1 can of pie cherries that have been sweetened and thickened. Cool. Then pour over the baked cracker and meringue and serve with whipped cream.

—Mrs. Hilmer Nielsen

Strawberry Crunch

(SERVES 9)

- 1 — 1 lb. pkg. frozen rhubarb
- 1 — 10 oz. pkg. frozen strawberries or raspberries
- ½ cup sugar
- 3 Tbs. cornstarch
- 4 cups flaked corn cereal
- 1½ cups sifted flour
- 1 cup firmly packed brown sugar
- 1 tsp. cinnamon
- ½ cup butter or margerine (melted)

Thaw and drain fruit. Cut rhubarb in small pieces if necessary. Measure juice, add water if necessary to make 1 cup. Combine sugar and cornstarch in saucepan; blend in liquid. Cook, stirring constantly until thickened and clear. Remove from heat, cover. Crush corn cereal into fine crumbs. Mix with flour, brown sugar, cinnamon and butter. Press ⅔ of crumb mixture firmly in bottom of 9 inch square pan. Cover with fruits and thickened juice. Sprinkle with remaining crumb mixture. Bake in slow oven (325°) about 35 minutes. Cool slightly. Cut into squares. Serve warm or cold with whipped cream if desired.

—Annabelle Madsen

Ruby Red Baked Apples

(GOOD WITH PORK CHOPS OR ROAST)

Ten good baking apples. Core apples but do not peel. Cut apples in half and place cut side down in baking pan. Make syrup of 1 cup sugar and 1 cup water; bring to boil and add ½ cup cinnamon drops. Pour over apples and bake until tender (about ½ hour.) Cool in pan. Apples will absorb syrup.

—Mayme Jacobsen

Apple Dumplings

- 2 cups sugar
- 2 cups water
- ¼ tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ cup butter
- Apples
- 2 cups flour
- 1 tsp. salt
- 2 tsp. baking powder
- ¾ cup shortening
- ½ cup milk

Make syrup of sugar, water, cinnamon and nutmeg. Add butter. Pare and core apples, cut up and fill bottom of 9x13 inch pan. Sift flour, salt and baking powder; cut in shortening. Add milk all at once and stir until moist. Roll ¼ inch thick and spread with more cut up apples. Roll as a jelly roll. Cut into 12 slices. Place on top of cut up apples in pan and pour syrup over. Bake 350° 35 minutes or until brown.

—Mrs. Elden Turner

Gingerbread

- 2¼ cups sifted flour
- 1½ tsp. soda
- ½ tsp. salt
- 1 tsp. cinnamon
- 1 tsp. ginger
- ¼ tsp. allspice
- ¼ tsp. cloves
- ⅓ cup shortening
- 1 cup molasses
- ¾ cup boiling water

Sift flour, soda, Cinnamon, ginger, allspice and cloves in a bowl and make a well. Melt shortening in boiling water and then add the molasses. Stir. Pour molasses mixture into the well and beat vigorously. Pour into a greased 8x8x2 inch pan and bake 35-40 minutes in a 350° oven. Serve warm with a topping.

—Judy Brewer

Hershey Bar Dessert

- 3 cups milk (scalded)
- ½ cup sugar
- 2 eggs
- 18 marshmallows
- ½ cup milk
- 2 pkgs. gelatin
- 1 large size almond Hershey
- 1 cup cream (whipped)

Scald milk. Add sugar and 2 egg yolks (beaten well.) Cook about 3 minutes. Add marshmallows and stir until they melt. Soak gelatin in the ½ cup cool milk. Add to cooked mixture and cool until partially congealed. Add ground up candy bar and fold in whipped cream. Fold in beaten egg whites. Pour into mold. —Iola Young

Hen Fruit

Pineapple Dessert

- 7 eggs
- ½ cup sugar
- ½ cup water
- 1 small can pineapple
- 1 pkg. lemon or orange jello
- 28 graham crackers

Separate eggs. Bring to a boil the egg yolks, sugar, water, jello and pineapple until it coats a spoon as for custard. Beat egg whites until stiff; fold into cooked mixture and pour into pan in which you have half of graham cracker crumbs. Put rest of crumbs on top. I like to make it at least 12 hours before serving.

—Inger Marie Noelck

Strawberry Dessert

(SERVES 12)

Roll fine 45 to 50 vanilla wafers; add 4 Tbs. melted butter. Save ¾ cup. Press remainder in bottom of pyrex cake dish.

In double boiler melt: ½ lb. marshmallows in ½ cup milk. Cool. Add to 1 cup cream (whipped.) Dissolve 1 pkg. strawberry jello in 1 cup hot water. Add a 10 oz. pkg. of frozen strawberries. Pour half marshmallow mixture over crumbs. Spoon on jello mixture. Top with crumbs. Refrigerate.

—Mrs. Clarence Hansen

Angel Food

Chocolate Dessert

(SERVES 10-12)

- 1 large angel food cake
- 2 pkgs. chocolate chips
- 4 beaten egg yolks
- 4 beaten egg whites
- 1 pint cream (whipped)

Break up the angel food cake in 9x12 inch pan. Melt chocolate chips in double boiler. Add the beaten egg yolks, egg whites and cream. Pour this mixture over the cake, gently working it into corners and well in between pieces of cake. Place in refrigerator over night. Serve with whipped cream and crushed nuts.

—Mrs. Nis Christensen

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Raspberry Delight

Melt $\frac{1}{2}$ lb. marshmallows in $\frac{1}{2}$ cup milk in double boiler. Let cool and add 1 cup whipped cream. Cook until thick and let cool: $1\frac{1}{2}$ cup frozen red raspberries, $\frac{1}{4}$ cup sugar, 1 Tbs. lemon juice and 2 Tbs. cornstarch. Make graham cracker or vanilla wafer pie crust. Use 15 graham crackers, rolled; $\frac{1}{4}$ cup butter. Press in pie pan and chill. Fill pie shell with layer of cream; then add berry mixture; layer of cream; layer of berry mixture and then cream. Top with crumbs and top with whipped cream.

—Mrs. P. K. Pedersen

Apple - Date Crisp

2 medium apples (pared and cut fine)

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

$\frac{1}{2}$ cup dates (cut up)

2 heaping Tbs. flour

1 tsp. baking powder

$\frac{1}{4}$ tsp. salt

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

1 tsp. vanilla

Sift flour, baking powder and salt. Take 1 egg, beat white; add yolk and beat little more. Add rest of the ingredients and mix lightly. Put in greased 8 inch square pan and bake in 350° oven about 25 minutes or until brown. Serve with whipped cream or ice cream.

—Mrs. George Petersen

Danish Apple Cake

4 cups bread crumbs

1 quart apple sauce (mushy)

3 Tbs. butter

Dry enough bread in the oven to make the 4 cups of crumbs, and roll with rolling pin between papers. Butter baking dish. Line with crumbs $\frac{1}{4}$ to $\frac{1}{2}$ inch thick. Add layer of apple sauce, dot with butter. Continue to alternate layers. Have crumbs as top layer. Bake 45 minutes in a slow oven (325°). Turn out of dish and ice with whipped cream.

—Mrs. Wendell Larsen

Rhubarb Crunch

2 cups diced rhubarb

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

2 Tbs. flour

Arrange rhubarb in baking dish and sprinkle with sugar and flour. Mix the following as for pie crust (leave it in crumbs.)

$\frac{1}{4}$ cup brown sugar

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

$\frac{1}{4}$ cup oatmeal (quick cooking)

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

Sprinkle over rhubarb. Bake 40 minutes in 300° oven. Serve warm.

—Mrs. William Cook

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Foxy Dessert

Soften 1 Tbs. gelatin in $\frac{1}{4}$ cup cold water. Add the following ingredients to 1 cup scalded milk and cook until it coats the spoon:

- 1 tsp. vanilla
- 3 egg yolks
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ tsp. salt

Fold in 3 beaten egg whites and 1 cup cream and pour into a crumb crush made of $1\frac{1}{4}$ cups chocolate wafer crumbs and $\frac{1}{2}$ cup melted butter. Place in refrigerator.

—Inger Marie Noelck

Apple Crisp

Mix together:

- $\frac{3}{4}$ cup oatmeal
- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup melted butter
- $\frac{1}{4}$ tsp. baking powder

FILLING

- 1 cup sugar
- 1 Tbs. flour
- Apples

Bake at 350° for 35-45 minutes.

—Joanne Potts

Good treatment for a double crust apple pie. Shortly before the baking is complete, brush the top crust with lightly beaten egg white. Then sprinkle with sugar and return to the oven.

Fruit Cocktail Dessert

Beat 1 egg, add 1 cup sugar, 1 cup flour, 1 tsp. soda and $\frac{1}{2}$ tsp. salt. Then add 1 No. 2 $\frac{1}{2}$ can fruit cocktail, drained. Put into pan. Sprinkle $\frac{1}{2}$ cup brown sugar on top; then add $\frac{1}{2}$ cup nuts on top of that and bake in 350° oven 30-35 minutes.

—Mrs. P. K. Pedersen

—Nioma Clausen

—Viola Andersen

—Alice Winther

Apple - Pecan Crisp

- 4 cups apples (sliced)
- 1 tsp. cinnamon
- $\frac{1}{4}$ lb. butter or oleo
- $\frac{1}{2}$ cup water
- 1 cup sugar
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup chopped pecans

Butter casserole; add apples, sprinkle cinnamon and add water. Blend together sugar, flour and shortening until crumbly. Add pecans. Spread over apple mixture. Bake 35 minutes at 400°. Serve warm with ice cream or whipped cream.

Hints

A cracked egg can still be boiled if you rub the cracked spot with moistened salt before placing the egg into boiling water.

To sour milk, place 1 $\frac{1}{2}$ Tbs. lemon juice in cup before adding milk.

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Meat Loaf Dinner - Pressure Cooker Style

- 1 lb. ground beef
- 1/2 cup milk
- 1/2 cup onion
- 1 egg
- 1 1/2 slices of bread, softened
in water
- 1 stalk celery, cut fine
- 1 small onion, minced

As soon before time to cook, mix above and form into 2 small loaves. Wrap in wax paper. Put into pressure cooker, about 2 lbs. Do not necessarily know the amount of water added. Place 2 or 3 cups water about pressure, 2 or 3 cups, if large and steam and 1 cup water around the loaves. Cook for 45 minutes.

— Mrs. Clara Hansen

Scalloped Oysters

Choose enough crackers to make 2 cups of cracker crumbs, crush them in one batch before use. The oysters 1/2 lb. fresh oysters with a dash. You will need 1 pint of oysters. Drain them and save the liquid. Drain a small amount, spread a layer of the crumbs on the bottom. Cover with half of the oysters. Now a second layer of crackers. Then the rest of the oysters. Continue oyster liquid and cracker crumbs with an oyster to make 1 cup full. Pour over oysters. Top with last of crumbs. Bake in 350° oven for 45 minutes.

Mrs. R. C. Thompson

Spaghetti, Italiano

- 1 lb. ground beef
- 1 1/2 cups sliced onion
- 1 1/2 cups sliced celery

Mix the above ingredients and add the following:

- 1 qt. or 2 1/2 cups of tomato
- 1 -- 2 lb. cans tomato juice
- 2 cups water
- 1/2 cup onion
- 1 cup Worcestershire sauce
- 1 Tsp. salt
- 1 sliced onion, minced
- 1 Tsp. salt
- 1/2 cup onion
- 1/2 cup onion

Simmer 1 hour or so, adding water as necessary. Serve on cooked spaghetti and sprinkle with Parmesan cheese.

— Mrs. Clara Hansen

CASSEROLES

- 1 lb. ground beef
- 1 Tsp. salt
- 1 stalk celery
- 1 large onion
- 2 or 3 potatoes
- 2 cups dried vegetables
- 1 Tsp. salt
- 1/2 cup water or tomato juice

Melt beef in skillet, brown beef. Arrange vegetables in layers on top of meat. Add celery in small pieces. Slice onions and dice potatoes and cabbage and the cabbage last. Sprinkle with water. Add liquid and cover tightly and simmer until vegetables are done, about 1 1/2 hour.

— Mrs. R. C. Thompson
— Margaret Jensen

Place a small pan with cold water before putting in the milk. As this milk is gradually warming in the bottom.

Meat Loaf Dinner - Pressure Cooker Style

- 1 lb. ground beef
- 1½ tsp. salt
- ¼ tsp. pepper
- 1 egg
- 2½ slices of bread, softened
in water
- 1 stalk celery, cut fine
- 1 small onion, minced

An hour before time to cook, mix above and form into 2 small loaves. Wrap in wax paper. This sets loaves and keeps them firm. In the pressure pan, place 2 Tbs. fat and carefully brown the unwrapped meat loaves. Place 4 or 5 medium sized potatoes, 3 or 4 carrots, (if large cut crosswise) and 1 cup water around the loaves. Cover. Set control at 10 and cook 15 minutes after control jiggles. Allow pressure to go down normally. Garnish on platter with onion rings and green and red peppers if desired.

— Mrs. Glynn Hansen

Scalloped Oysters

Crumble enough crackers to make 2 cups of medium coarse crumbs. Pour ½ cup melted butter over the crumbs. Toss together lightly with a fork. You will need 1 pint of oysters. Drain them and save the liquid. Butter a small casserole, spread a third of the crumbs on the bottom. Cover with half of the oysters. Now a second layer of crackers. Then the rest of the oysters. Combine oyster liquid and enough extra rich milk or cream to make 1 cup full. Pour over oysters. Top with last of crumbs. Bake in 350° oven for 40 minutes.

Mrs. R. C. Rasmussen

Spaghetti Italiano

- 2 lbs. ground beef
- 1½ cups chopped onion
- 1½ cups chopped celery

Brown the above ingredients and add the following:

- 1 qt. or a 2½ can of tomatoes
- 2 — 6 oz. cans tomato paste
- 2 cups water
- ¼ tsp. oregano
- 1 tsp. Worcestershire sauce
- 1 Tbs. sugar
- 2 cloves garlic minced
- 2 tsp. salt
- ½ tsp. pepper
- ¼ cup parsley (fresh or flake)

Simmer 1 hour or so, adding water as is necessary. Serve on cooked spaghetti and sprinkle with Parmesan cheese.

—Mrs. Gene Sanders

Skillet Supper

- 1 lb. ground beef
- 2 Tbs. lard
- 3 stalks celery
- 2 large onions
- 2 or 3 potatoes
- 2 cups diced cabbage
- 2 tsp. salt
- ½ cup water or tomato juice

Melt lard in skillet, brown beef. Arrange vegetables in layers on top of meat. Cut celery in small pieces. Slice onions and dice potatoes and cabbage. Add the cabbage last. Sprinkle salt over all. Add liquid and cover tightly and simmer until vegetables are done, about ½ hour.

—Mrs. R. C. Rasmussen

—Margaret Jessen

Rinse a sauce pan with cold water before putting in the milk. As this aids in preventing sticking to the bottom.

Chinese Veal

- 1 lb. cubed veal
- 2 Tbs. fat
- 2 medium onions (about 1 cupful) minced

Blend together in pan and simmer until brown. Add the following:

- $\frac{1}{2}$ cup uncooked rice
- 2 cans Campbells condensed chicken rice soup
- 4 Tbs. soy sauce
- 1 cup water
- 1 cup cut up celery

Bake in a covered baking dish 40 to 60 minutes in a 425° oven. Uncover and add 1 pkg. frozen peas. Cover and bake about 20 minutes more. Sprinkle with salted almonds (optional) and serve. Serves 8-10. Excellent for a buffet supper.

—Mrs. A. P. Juhl

58 East Lincoln Ave.
Fresno 6, California

“Substitution Rice” or Casserole

Combine 2 cups quick brown or white rice, 1 tsp. salt and 3 cups boiling water. Bring to boil, lower heat and cover tightly. Cook until almost done (about 15 minutes.) Add 1 pkg. frozen mixed vegetables, 1 lb. hamburger (more or less), which has been browned with $\frac{1}{4}$ cup diced onion and $\frac{1}{4}$ cup chopped celery. Cook about 20 minutes longer. Tomato juice, catsup and or gravy may be added as desired. Salt to taste. This may be cooked ahead of time and reheated in casserole. Canned or left over vegetables may be used in place of frozen vegetables and other meat in place of hamburger. This makes a good hot dish.

—Mrs. Kathrine Peitersen
Oakville, Wash.

American Piece- A-Pie

Soften: 1 cake compressed or 1 pkg. dry yeast in $\frac{1}{4}$ cup lukewarm water in large bowl.

Add:

- 1 unbeaten egg
- $\frac{1}{4}$ cup tomato sauce ($\frac{1}{4}$ of 8 oz. can)
- 1 Tbs. sugar
- 3 Tbs. melted shortening
- 1 tsp. salt
- $\frac{1}{2}$ tsp. chili powder

Blend thoroughly and gradually add 2 or 2 $\frac{1}{4}$ cups sifted flour. Blend well again. Knead on lightly floured board until smooth and satiny. 2 or 3 minutes. Place in a greased bowl and cover. Let raise in warm place or over bowl of warm water until light and doubled in size, about 1 hour. Meanwhile prepare the hamburger topping.

HAMBURGER TOPPING FOR THE ABOVE

Saute: $\frac{1}{2}$ lb. ground beef and $\frac{1}{4}$ cup chopped onion in skillet until partially cooked but not brown.

Add:

- $\frac{3}{4}$ cup tomato sauce (remainder of can)
- $\frac{1}{2}$ tsp. chili powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{8}$ tsp. pepper

Pat or roll out dough on greased 15x11 inch baking sheet with within $\frac{1}{2}$ inch of edge. Brush with 2 Tbs. melted butter or margarine. Spread with hamburger topping. Sprinkle with 2 cups shredded American cheese. Bake at 425° for 15 to 18 minutes. Serve hot. Serves 6.

—Mrs. Sidney C. Christensen

If lemons are allowed to stand in hot water for five minutes before they are squeezed, they will yield more juice.

Hamburger In Casserole

- 1 or 1½ lbs. hamburger
- 1 can tomato soup
- salt and pepper
- 5 or 6 medium sized potatoes sliced
- 1 large onion sliced

Place a layer of sliced potatoes in bottom of 2 qt. casserole. Sprinkle with salt and pepper. Add a layer of hamburger and again sprinkle with salt and pepper. Add another layer of each. Place onion slices on top and season. Over all pour the can of tomato soup which may be diluted with a little water. Place lid on and bake in 350° oven until potatoes are done. About 1 hour.

—Mrs. Thorvald Hansen

One Dish Meal

- 1 small pkg. noodles or macaroni (cooked)
- 1 can mushroom or celery soup
- ½ to 1 can milk (canned)
- 1 can tuna fish
- 4 boiled and sliced eggs
- 1 small can peas or string beans (drained)

Drain cooked noodles. Put crushed corn flakes on bottom of buttered casserole. Put layer of noodles, tuna, eggs and peas. Pour heated soup over all ingredients. Cover top with more corn flake crumbs. Bake in 350° oven for 20 to 30 minutes or until browned on top.

—Una Farley

Top for Meat Loaf

- ¼ cup catsup
- 3 Tbs. brown sugar
- ½ tsp. dry mustard

—Joan Levine

Spaghetti and Meat Balls

- 1 lb. hamburger
- ¾ tsp. salt
- pepper
- ½ cup fine dry bread crumbs
- 2 Tbs. grated Parmesan cheese
- ¾ tsp. monosodium glutamate
- 1 egg

Combine all ingredients and shape into balls.

SAUCE

- 3 Tbs. butter
- 1 minced garlic clove
- 1 medium onion chopped
- ¼ cup diced green pepper
- 1 — 1 lb. can tomatoes
- 1 — 6 oz. can tomato paste
- ½ cup water
- 1 tsp. salt
- pepper
- ¼ tsp. sage
- ⅛ tsp. oregano
- ⅛ tsp. thyme

Brown meat balls in hot butter, add garlic, onion and green pepper and cook until tender but not brown. Add remaining ingredients and simmer uncovered about 30 minutes. Pour over a 1 lb. pkg. of cooked spaghetti. Serves 6.

—Alice Simonsen

Dark Red Kidney Bean Casserole Dish

Put 10 or 12 medium sized meat balls in a small greased roaster. Cover with about 2 qts. of peeled and sliced potatoes. Add salt and pepper to taste. Then cover with a can of dark red kidney beans. Then pour tomato soup over all to almost cover. Bake in a moderate oven for 1 to 1½ hours or until tender.

—Mrs. Olga Pedersen

Spanish Rice

- 2½ cups cooked rice
- 2 cups canned tomatoes
- 1 small onion chopped
- 2 tsp. butter or margarine
- ¼ cup chopped green pepper
- ¼ cup chopped celery
- ½ tsp. salt
- ½ cup grated sharp cheese
- dash of pepper

Heat the butter in skillet and saute the celery, onion and green pepper for 5 minutes. Add the rice and tomatoes, salt and pepper and bring to the boiling point, simmer gently for 5 minutes. Add the cheese and serve at once.

—Janet Madsen

Green Beans Deluxe

- 1 can mushroom soup
- ¾ lb. cheddar cheese
- 2 cans French cut green beans (drained)
- 1 small can mushrooms
- 1 can water chestnuts
- ¼ tsp. pepper
- ¼ tsp. tabasco
- 2 tsp. soy sauce
- 1 medium onion (minced)

Mix all and bake in 350° oven for 1 hour. Top with crumbs or potato chips.

—Jane Thompson

Baked Eggs and Bacon Rings

Fry slightly 6 slices of bacon. Line inside of 6 muffin tin cups with the bacon slices. Break an egg into each muffin cup. Season with salt and pepper. Top each egg with ¼ tsp. butter. Bake at 325° for 20 minutes.

—Helene Christensen

Golden Cheese - Rice Casserole

- ½ lb. American cheese (shredded)
- 2½ cups shredded raw carrots
- 2 cups cooked rice
- 2 eggs (beaten)
- ¼ cup milk
- 2 Tbs. grated onion
- 1 Tbs. soft butter
- 1 tsp. salt

Combine all ingredients and place in buttered 1½ qt. casserole. Cover and bake in 325° oven for 45- to 60 minutes or until well set. When I cook the rice I use some milk and a fair amount of cream.

—Mrs. Gerald Larson

A Good Supper Dish

Combine in sauce pan:

- 1 can mushroom soup
- ½ cup milk
- 1 cup flaked salmon
- ½ cup peas drained
- 1 or 2 Tbs. chopped pimento
- 1 or 2 Tbs. chopped ripe olives

Heat and serve over hot biscuits or light toast.

—Mayme Jacobsen

Hot Dish

- 2 lbs. hamburger
- ½ cup chopped onion
- 2 or 3 cans (cups and a little water)
- 8 oz. tomato sauce
- 1 Tbs. Worcestershire sauce
- 1 — 303 can whole corn, juice and all
- 1 tsp. salt
- ½ tsp. pepper
- 1 tsp. garlic salt
- 2 cups uncooked macaroni

—Reta Larsen

Oyster Dressing

Melt $\frac{1}{2}$ lb. butter or shortening in skillet. Cook 3 chopped onions, 3 cups chopped celery in it until golden brown. Then add 1 cup of chopped mushrooms, 2 cups chopped oysters. Cook 1 minute only. Remove from fire. Combine 8 cups of soft bread crumbs with $1\frac{1}{2}$ cups of stock made from boiling the giblets and neck with the following:

some onion and celery
1 sprig thyme
half of clove or garlic
1 tsp. salt
1 tsp. black pepper
 $\frac{1}{2}$ tsp. poultry seasoning
 $\frac{1}{4}$ tsp. thyme
 $\frac{1}{4}$ tsp. sage
 $\frac{1}{4}$ tsp. oregan (optional)
3 Tbs. chopped parsley

Then add 2 beaten eggs. juice of one lemon. Mix well and fill bird but don't pack.

—Mrs. Sena Mardesen

Liver Postej

1 lb. pork liver
 $\frac{1}{4}$ lb. fat
2 eggs
1 onion
2 Tbs. flour
2 Tbs. butter
2 cups milk
 $\frac{3}{4}$ tsp. pepper
1 Tbs. salt
 $\frac{1}{2}$ tsp. allspice
 $\frac{1}{4}$ tsp. cloves

Put liver, fat and onion through meat grinder about 5 times. Melt butter, add flour, then milk; cook. Add cream sauce to liver, add eggs and spices. Beat well. Bake in loaf pan set in pan of shallow water and bake $1\frac{1}{4}$ hours at 350° . Cool. Serve as a sandwich spread.

—Mrs. Hans Steen

Spaghetti and Meat Balls

$1\frac{1}{2}$ lbs. ground beef
 $\frac{1}{2}$ cup bread crumbs
1 onion
1 egg beaten
1 Tbs. salt
 $\frac{1}{2}$ tsp. pepper
1 tsp. sage

Mix together, then form into balls the size of walnuts. Brown them and add to sauce and cook for 2 to 3 hours.

SAUCE

1 onion
1 garlic
1 Tbs. chili powder
1 can tomato paste
3 cans water

Brown onion and garlic in grease. Mix water and tomato paste together and add to onion and garlic. Salt to your taste. Boil 5 minutes. Put meat balls in sauce and simmer. Serve with spaghetti.

—Linda Lou Larsen

Eggs and Vegetable Au-Gratin

1 can cream of celery soup
1 cup milk or water
 $\frac{1}{2}$ cup grated cheese
salt and pepper
6 hard boiled eggs
2 cups cooked vegetables (peas, asparagus, green beans, corn)
 $\frac{1}{2}$ cup buttered crumbs

Combine cream of celery soup, milk or water and cheese. Sprinkle bottom of buttered baking dish with half of crumbs. Cut hard boiled eggs into slices. Arrange alternate layers of vegetables and sliced eggs. Season and pour sauce over all. Sprinkle top with remaining crumbs. Bake for 20 to 25 minutes in 375° oven.

—Mrs. Glynn Hansen

New England Baked Beans

- 2 cups Navy beans
- ¼ to ½ lb. salt pork
- 2 tsp. salt
- ½ tsp. dry mustard
- 1 Tbs. brown sugar
- ¼ cup dark molasses
- 1 small onion (optional)
- 1 cup boiling water

Wash beans and cover with water and soak overnight. You can drain off this excess water and cover them with fresh water if you wish, but I add just enough extra water to cover them, then let them bubble along until the skins start to burst. Drain beans. Grease baking pot with the salt pork and place the small onion in the baking pot. Dice the pork and brown slightly. Mix with the beans. Place in bean pot. Mix salt, mustard, sugar and molasses with one cup boiling water. Pour over the beans. Cover and bake slowly at 225° to 250° for 6 to 8 hours or until tender. Add extra water during baking if beans become too dry. Uncover the last ½ hour to reduce the amount of liquid and also to brown the beans. Makes 8 to 10 generous servings.

—Mrs. Anders Hansen

Tomato Soup

- 60 large tomatoes
- 1 dozen onions
- 4 bunches of celery or 1 Tbs. celery seed

Cook and strain. Add:

- ½ cup sugar
- 1 cup flour
- ¼ to ½ cup salt or to taste

Blend with 1 lb. butter and cook with above until flour seems done. Seal hot.

—Mrs. Viggo Rasmussen

Savory Meat Balls

- 2 lbs. ground lean beef
- ½ to 1 cup minced onion
- 2 tsp. salt
- ¼ tsp. pepper
- ½ tsp. nutmeg
- 2 eggs beaten
- ¾ cup flour
- ¼ tsp. salt
- pinch of pepper
- ¼ cup fat for browning
- 1 cup bouillon or water
- 1 bay leaf

Combine first 6 ingredients and shape mixture into balls. Mix flour with ¼ tsp. salt and pinch of pepper. Roll meat balls in flour and brown on all sides in hot fat. Add bouillon or water and bay leaf. Cover and simmer gently 20 to 30 minutes. Remove meat balls. Thicken drippings with 3 Tbs. flour. Stir in 1½ cups water or bouillon. Cook until thickened. Serve gravy over meat balls.

—Mrs. Clarence Hansen

Scalloped Ham and Potatoes

Arrange layers of thinly sliced raw potatoes and baked ham in baking dish. Season with salt and pepper and onion. Dot top with butter. Pour hot milk over. Bake at 350°.

—Mrs. Lars Larsen

Easiest Chicken

Wash 1 frying chicken and cut in pieces and pat dry. Arrange in baking dish. Pour 1 can undiluted cream of mushroom soup over chicken and spread evenly. Bake chicken uncovered at 375° for 45 minutes or 1 hour or until browned and tender.

—Mrs. Ed T. Esbeck

Meat Loaf

Mix:

- ¼ cup vinegar
- ¾ cup brown sugar
- 1 tsp. prepared mustard
- 1 — 8 oz. can tomato paste

Save ¼ cup of the above to spoon over meat when in pan.

- 2 lbs. hamburger
- 1 egg
- small onion
- 1½ tsp. salt
- ¼ tsp. pepper

Mix above mixture. Cover with the ¼ cup you saved. Bake at 350° for 45 minutes. Serves 8 to 10.

Macaroni and Hamburger

- 4 cups cooked macaroni
- 2 cups hamburger (browned in skillet)
- salt and pepper
- 1 small onion
- 1½ cups tomatoes

Mix all in baking dish and bake in 350° oven for 30 minutes.

—Mrs. Lars Larsen

One Dish Meal

- 1½ lbs. hamburger
- 1 can cream style corn
- ¾ cup catsup
- 2 eggs
- ¾ cup milk
- 12 crackers

Brown hamburger, season with salt and pepper. Put in casserole and pour catsup on top. Mix corn, eggs, milk and crackers and put on top of hamburger. Bake in 375° oven for 45 minutes.

—Anna Leistad

Seafood Casserole

- 1 can crab, tuna and shrimp
- 1 cup mayonnaise
- 2 cups cooked rice
- 1 cup celery
- ¼ cup onion
- 1 small green pepper
- 3 Tbs. butter
- 3 Tbs. flour
- 1½ cups milk

Saute the celery, onion and green pepper. Make white sauce of butter, flour and milk. Cool white sauce. Add mayonnaise and remaining ingredients. Top with bread crumbs. Bake 45 minutes in 300° oven. Serves 8.

—Clara Fredericksen

Ship Wreck

Layer the following in a greased casserole:

- 1 to 1½ lbs. ground beef (browned and seasoned)
- sliced onion
- sliced raw potatoes
- ½ can kidney beans
- ¼ cup uncooked rice

Top with 1 can tomato soup and enough water to cover ingredients. Bake covered in 350° oven for 1 hour.

—Mrs. Chris L. Christensen

Hamburger Filling or Maid Rites

Fry 1 lb. hamburger and 1 large onion until brown. Drain off grease. Put in double boiler with ¾ cup catsup, 1 tsp. salt, 1 Tbs. vinegar, 1 tsp. sugar and 1 tsp. mustard. Boil 30 minutes. Serve between slices of toast or buns.

—Mrs. Melvin Jorgensen

—Leanne Larsen

—Mrs. Raynold Jensen

Escalloped Chicken

1 qt. coarsely cubed stewed chicken (cook chicken in salt water)

GRAVY

4 Tbs. flour
4 Tbs. chicken fat
1 qt. broth free from fat

DRESSING

1½ qt. bread crumbs cut in
½ in. squares
¾ cup melted butter
¼ cup cream
¾ tsp. pepper
1¼ tsp. powdered sage
¾ tsp. salt
2 Tbs. chopped onion

Put 1½ inch layer of chicken in flat pan, cover with dry dressing. Pour gravy made of broth evenly over the bread dressing. Bake in oven until dressing is slightly brown, about 35 minutes..

—Elizabeth Larsen

Salmon Tomato Loaf

2 cups salmon
1½ cups cooked tomatoes
1 Tbs. butter
1¾ cups cracker crumbs
1 egg
salt and pepper to taste

Bake at 425° for 20 minutes.

—Ruth Hansen

Salmon Loaf

1 can salmon (minced)
1 Tbs. melted butter
3 eggs (beaten)
juice of ½ lemon
½ cup sweet milk
1 cup cracker crumbs
pinch of salt

Pack into small loaf pan and bake ½ hour or until firm in 350° oven.

—Mrs. Emery Hoegh

Tuna Macaroni Casserole

1 — 7 oz. pkg. elbow macaroni or noodles
1 egg beaten with fork
¾ cup milk, add to egg
¾ tsp. salt
¾ tsp. mustard
minced onion
1½ cups grated cheese
1 — 7 oz. can tuna fish

Mix tuna, onion and cheese together. Add other ingredients and mix. Put in buttered casserole and bake 1 hour in 325° oven.

Corn Pudding

Cook the following until thick:

1 Tbs. butter
1 Tbs. flour
1 tsp. sugar
1½ cups rich milk
2 eggs slightly beaten

Pour the above mixture over 1 pt. cooked, drained corn, 1 Tbs. finely chopped onion, 1 Tbs. pimento. Bake in a greased casserole about 1 hour in a 350° oven.

—Mrs. Jens Carlson

Festive Sweet Potato Balls

Season mashed sweet potatoes with butter, salt, pepper and a little orange juice. Form into small balls. Put a marshmallow in center of each. Roll in crushed corn flakes. Place in pan. Wrap and freeze. To serve, heat in same pan without thawing, in slow oven 325° for about 45 minutes or until heated through. So handy on holidays because they may be made ahead of time.

Scalloped Potatoes

- 6 med. potatoes
- 3 Tbs. butter
- 2 Tbs. flour
- 3 cups milk
- 1 tsp. salt
- ¼ tsp. pepper
- 2 Tbs. chopped onion

Pare potatoes and slice thin. Make white sauce of rest of ingredients. Grease casserole. Put in some white sauce, then potatoes and remaining white sauce. Cover and bake in 375° oven for about 1 hour. Uncover and continue baking until top forms brown crust. Grated cheese may be added to white sauce if desired. Serves 6.

—Mrs. Roger Hansen

Orange Sweet Potatoes

- 6 medium sweet potatoes
- 1 cup orange juice
- 1 Tbs. corn starch
- ½ cup brown sugar
- 2 Tbs. orange rind
- 3 Tbs. melted butter
- ½ cup granulated sugar

Combine ingredients in a sauce pan and cook until thick. Arrange potatoes in baking dish and pour over sauce. Bake in 350° oven for 20 minutes. Then uncover and bake 15 minutes longer.

—Mrs. Carl Bonnesen

Chiliburgers

- 16 lbs. hamburger
- 4 large onions
- 8 tsp. chili powder
- 12 Tbs. prepared mustard
- 4 cups catsup (2 bottles)
- 7 cans tomato soup
- salt and pepper

—Martha Petersen

Porcupine Meat Balls

- ½ lb. hamburger
- ½ lb. sausage
- ½ cup uncooked rice
- ½ cup milk
- 1 tsp. chili powder
- onion
- celery
- green pepper
- tomato juice
- 1 egg

Combine all ingredients, salt and pepper to taste. Form into balls and put in greased roaster. Cover with tomato juice. Bake 1½ to 2 hours at 350°.

—Annabelle Madsen

Meat Loaf

- 1 lb. ground beef
- ½ lb. ground pork
- 2 eggs beaten
- 1 cup cracker crumbs
- 1 onion cut fine
- 1 green pepper cut fine
- 3 or 4 Tbs. catsup
- 1 Tbs. horseradish
- 1 tsp. salt
- a little pepper

Use enough milk or canned tomatoes to make a very moist mixture. Mix well and put into a greased loaf pan. Bake 1 hour at 375°. —Mrs. Thorvald Hansen

Maid Rites

- 1 cup water
- 1 large onion (ground)
- 1 tsp. chili powder
- ½ cup catsup

Boil this 10 minutes. Then add 2 lbs. ground beef, 1 Tbs. prepared mustard, salt and pepper to taste. Boil 10 minutes together.

—Veneta Sorensen

Barbecued Ribs

Cut ribs into serving pieces. Place in shallow pan. Salt and pepper. Place a slice of lemon on each serving. Sprinkle chopped onion over the servings. Bake uncovered at 450° for 45 minutes. Pour off the grease.

SAUCE

- ¼ cup vinegar
- ¼ cup brown sugar
- ¼ cup Worcestershire sauce
- 1 cup catsup
- 2 cups water
- 1 tsp. chili powder
- tabasco sauce

Simmer to blend. Turn oven to 350°. Pour sauce over the meat. Bake 1½ hours longer.

—Mrs. Leon Hoegh

Bar B Que Sauce

- ½ cup honey
- ⅔ cup soy sauce
- ⅓ cup catsup
- 1 tsp. salt
- 1 tsp. dry mustard
- 1 tsp. paprika
- ½ tsp. tabasco
- 1 clove garlic (crushed)
- 1 cup orange juice
- 1 cup wine vinegar

—Annabelle Nelson

Corn Beef Casserole

- 1 can chilled cubed corned beef
- ½ lb. grated cheddar cheese
- 8 oz. pkg. cooked noodles
- a little grated onion
- 1 small can peas (drained)
- 4 cups white sauce
- salt and pepper

Top with buttered crumbs. Bake 45 minutes in 350° oven. Serves 12.

—Elma Mortensen
Omaha, Nebr.

Pork Balls

- 1 lb. hamburger
- ½ lb. pork sausage
- 1 small onion
- ½ cup uncooked rice
- 1 egg
- 1 can tomato soup, dilute with
- 1 can water

Mix well the hamburger, sausage, onion, rice and egg. Season to taste and make into balls. Put in roaster and add diluted tomato soup. Bake at 325° for 2 hours. You can use varying amounts of hamburger or sausage or may be used with all of either.

—Mrs. Leon Hoegh

Porcupines

- 1½ lbs. ground beef
- ½ cup uncooked rice
- 1 tsp. salt
- ½ tsp. pepper
- 1 Tbs. chopped onion

Form into small meat balls. Pour over them the following sauce:

- 1 can tomato soup
- ½ cup water or a little more
- ¼ cup catsup

Bake about 1 hour at 350°. Cover for the first 20 minutes.

—Mrs. Emery Hoegh

Ham Puffs

- 2 cups ground ham
- ¼ cup margarine
- 5 Tbs. flour
- 1½ cups milk
- 3 egg yolks, put in milk
- 3 beaten egg whites, fold in last

Bake in casserole for ¾ hour. Bake at 325° to 350°.

—Mrs. Ludvig Winther

Chili

- 1 lb. hamburger
- 1 small onion (chopped)
- 1 can hot chili beans
- 1 qt. tomato juice
- ½ clove garlic
- salt and pepper to taste
- 1 tsp. chili powder or to taste

Cook hamburger and onion in skillet until browned. Put beans and tomato juice and seasonings in sauce pan. Add hamburger and heat. Let simmer 1½ to 2 hours. Makes 4 to 6 servings.

—Jeanene Esbeck

Corn Fritters

- 1 cup flour
- 1½ tsp. baking powder
- 2 Tbs. sugar
- 1¼ tsp. salt
- 1 Tbs. shortening
- 1 egg (beaten)
- ½ cup milk
- 2 cups canned wh. kernel corn

Sift flour, baking powder, sugar and salt. Cut in shortening. Combine egg and milk and add to the flour mixture. Add corn and mix. Drop by Tbs. into deep hot fat and fry about 4 minutes or until brown. Drain on absorbant paper.

—Mrs. Howard Esbeck

Baked Lima Beans

- 1½ cups lima beans
- ½ cup minced celery
- 2 Tbs. flour
- 1½ cups tomatoes
- 2 Tbs. sugar
- dash of salt and pepper
- cloves but use sparingly

Mix all together and put 4 slices of bacon on top. Bake in 375° oven for 45 minutes.

—Greda Wittrup

Sale Barn Maid Rites

(Portions for 1 pound hamburger)

- 1 lb. hamburger
- 1 small onion
- 1 cup Campbell's tomato soup
- ¼ cup catsup

Heat a ⅓ cup shortening in skillet, lightly simmer onion. Then add hamburger, season with salt and pepper, brown lightly. Then add catsup and tomato soup. Cook slowly and thoroughly. If too juicy, add about ⅓ cup quick oatmeal and simmer several minutes more. Serve hot between hamburger buns.

—Mrs. D. D. Randolph

Broiled Stuffed Frankfurters

Split franks lengthwise, but not through. Brush insides with mustard. Stuff with long strips of cheese. Add diced onions, pickles or relish. Wrap the franks with bacon. Secure bacon with toothpicks. Broil.

—Mrs. Melvin Jorgensen

Scalloped Corn

- 1 can corn (cream style)
- ¼ lb. butter
- 1 pt. milk
- 2 cups cracker crumbs
- salt
- dash of pepper

Grease casserole. Put ¼ cup cracker crumbs in bottom of dish. Put ½ can corn in. Dot with butter. Add salt and pepper. Sprinkle 1 cup cracker crumbs over this and ½ of milk. Put remainder of corn in and the rest of the crumbs on top. Bake at 350° for 50-60 minutes. Serve while warm.

—Jean Niklasen

Handy Hot Dish

- 2 lbs. hamburger or 3 cups chicken or turkey
- 1 small onion minced
- 1 cup uncooked rice
- 2 cans cream of chicken soup
- 3 soup cans water
- 1 tsp. salt
- dash of tabasco sauce
- 3 Tbs. minced pimento
- potato chips crushed

Brown beef. Combine rest in 8x12 or 3 qt. casserole. Bake at 350° for 1½ to 2 hours. Stir several times. Toward end, add crumbs. Serve with sauce made with 1 cup cream of mushroom soup and 1 small can mushrooms and juice. Beat this. Serves 8.

—Jane Thompson

Scalloped Corn Supreme

- 1 No. 2 can (2½ cups) cream style corn
- 1 cup milk
- 1 well beaten egg
- 1 cup cracker crumbs
- ¼ cup minced onion
- 3 Tbs. chopped pimento
- ¾ tsp. salt
- dash of pepper
- 2 tsp. butter
- ½ cup cracker crumbs

Heat corn and milk. Gradually stir in egg. Add 1 cup crumbs, onion, pimento and seasonings. Mix well. Pour into greased pan. Melt butter and pour over ½ cup crumbs. Sprinkle crumbs over corn. Bake in 350° oven for 20 minutes. Garnish with pimento strips. Makes 6 servings.

—Judith Nelson

Baked Chicken Supreme

Stew chicken and pick meat from bones. Grind skin or discard as you prefer. Make gravy from the following:

- 1 qt. chicken broth (not fat)
- 4 Tbs. flour
- 4 Tbs. chicken fat

Make dressing from the following:

- 1½ qts. bread (cubed)
- 1¼ lbs. melted butter
- salt and pepper to taste
- 1½ tsp. sage
- 2 Tbs. chopped onion (if desired)
- 2 Tbs. chopped celery (if desired)

Put chicken in baking dish and cover with dry dressing and pour the gravy over all. Bake until done and nicely browned.

—Mrs. Clinton Jensen

Huntington Chicken

Cook 1 chicken in water with approximately 2 stalks of celery and 1 onion and some salt. Cook 1 pkg. of tiny noodles in part of broth. Place chicken and noodles in shallow baking dish and add the following: 1 small can pimento, 1 small can mushrooms, 1 cup cheese, grated. Thicken 2 cups chicken stock with 4 Tbs. flour. Over the above add 1 cup cream. Cover with bread crumbs and bake 45 minutes to 1 hour in 350° oven. One 6 lb. chicken and 1 lb. noodles serves 20.

—Mildred Weddum

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SALEM HOMES

Beef Stew with Vegetables

- 1½ lbs. stew meat
- 2 Tbs. butter or bacon fat
- 1 tsp. salt
- dash of pepper
- 1 large onion, sliced ½ in. thick
- 1 bunch carrots
- 4 medium potatoes
- chopped parsley

Purchase stew meat from shank, neck or flank of beef. Wipe each piece with a damp cloth. Cut in 2 inch cubes. Roll in flour and brown in butter or fat until richly browned on all sides. Sprinkle with salt and pepper. Add enough hot water to cover the meat, then cover kettle tightly and simmer gently until meat is perfectly tender, about 1½ to 2 hours. Half an hour before serving time, add onion slices, carrots split lengthwise in quarters and the diced potatoes. Continue cooking until vegetables are tender. Remove meat and vegetables to serving dish, sprinkling them with chopped parsley if desired and keep hot. Thicken liquid to desired consistency using 2 Tbs. flour blended to a smooth paste with ¼ cup cold water. Pour gravy over meat. Makes five generous servings.

—Mildred Chirstensen

Baked Wieners

You'll enjoy baked wieners smothered in onions and sauce.

- 1 lb. wieners
- 1 can tomato soup
- ½ cup sliced onions

Combine foods in buttered casserole dish. Cover and bake at 375° for 1 hour.

—Mrs. Chris L. Christensen

Sunny Lenten Casserole

- 2 Tbs. butter
- 2 Tbs. flour
- 1¾ cups milk
- ½ tsp. salt
- ¼ tsp. pepper
- ¼ tsp. dry mustard
- 1 tsp. finely chopped onion
- 1 cup sharp cheddar or any cheese
- 2 boxes frozen broccoli spears (cooked)
- 6 deviled eggs
- buttered bread crumbs

To make cheese sauce, melt butter and blend in flour slowly. Add milk stirring constantly and cook until mixture thickens. Add seasonings and cheese. Stir until cheese melts. To assemble casserole, arrange cooked broccoli in 8x8 inch baking dish. Place deviled egg halves on top of broccoli. Then pour cheese sauce over all. Top with bread crumbs. Bake at 350° about 20 minutes or until warm and brown done on top. Makes 6 servings.

—Mrs. Viggo Nielsen

Hamburger Casserole

- 2 lbs. hamburger
- 1½ cups onion
- 1½ cups celery

Brown the above and add the following:

- 2 or 3 cans (8 oz.) tomatoes
- 1 can whole kernel corn and juice
- 1 tsp. Worcestershire sauce
- 1 Tbs. salt
- ½ tsp. pepper
- 1 tsp. garlic, if desired
- 2 cups cooked macaroni

—Agnes Jacobsen

Dressing

Cook the neck, gizzard, liver and heart in water to cover, until real tender. Remove from broth and pull or chop in small pieces. Do not grind. Put back in broth and add 1 can of mushroom soup. Heat this and keep hot to pour over the following:

- 1 loaf of bread, toasted
- 3 cups chopped celery
- 1 small onion
- 2 eggs beaten
- salt and pepper
- sprinkle of sage

Pour the hot broth, soup and chopped meat over this mixture and mix very well with fork. Put in fowl and roast. If more dressing than can go in the fowl, wrap in aluminum foil and put beside fowl to roast.

—Bonnie Jensen

Escalloped Chicken

DRESSING

- 6-8 cups cubed bread
- 2 stalks celery (chopped)
- 1 medium size onion (minced)
- ½ cup rich broth
- 2 eggs beaten
- ¼ tsp. salt
- pepper to taste
- ½ tsp. sage
- ½ - 2 cups milk. This varies according to dryness of bread

Cube meat from 1 chicken. Place in bottom of baking dish. Cover with dressing. Make gravy from 1 qt. broth and 4 Tbs. flour. Cook for a few minutes. Pour over chicken and dressing. Bake at 350° for 1 hour. Pan size about 9x12x 2.

—Iola Young

Hot Chicken Sandwiches or Buns

Grind or chop fine 1 cooked chicken; about ½ lb. Velveeta or American cheese; 1 onion (chopped fine); 1 cup celery. Moisten with a little of the chicken broth and mayonnaise. Add a little lemon juice and season to taste. Spread this mixture on hamburger buns. Wrap in foil and heat in oven for 20-30 minutes. If making for a large group they can be placed on cookie sheets and just cover with foil. They are very good. Can also be made ahead of time and be kept in the refrigerator or even in freezer for a long time.

—Clara Johnson
Dayton, Iowa

Boiled Fish

- 3 or 4 lbs. fish
- 1 qt. water
- 1 cup vinegar
- little lemon juice (optional)
- 2 whole peppers
- few bay leaves
- whole cloves
- ½ tsp. salt

Boil the above very slowly for 15 to 20 minutes. For dressing take 1 pt. thin cream and the yolks of 4 eggs beaten together. Cook in double boiler until thick, then remove from fire and add enough of the liquid in which fish was boiled to make nice gravy. Place fish on platter. Pour dressing over and garnish with parsley. This is good without the sauce too. Just dot with butter.

—Mrs. Anders Hansen

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Cheese Souffle

- 2 Tbs. butter
- 2 Tbs. flour
- ¼ cup grated cheddar cheese
- 3 eggs
- ½ cup scalded milk
- ½ tsp. salt

Melt butter. Add flour. Add scalded milk gradually. Stir until thick. Add salt and cheese. Remove from heat. Add beaten egg yolks. Cool mixture and fold in beaten egg whites. Pour into ungreased baking dish. Bake 20 minutes in 325° oven. Serve at once.

—Clara Frederiksen

Zippy Bean Casserole

- 2 — 1 lb. cans pork and beans
- 1 — 1 lb. can kidney beans
- 1 pkg. onion soup mix
- ½ cup catsup
- 1 Tbs. prepared mustard
- 2 Tbs. vinegar
- pkg. of 10 franks cut up

Mix all and put in casserole. Top with bacon and cheese. Bake in 400° oven for 30 minutes. Serves 8.

—Jane Thompson

Sea Food Cocktail Sauce

For a nippy sauce to serve with shrimp or raw oysters, combine 1 cup catsup or chili sauce, 2 Tbs. lemon juice, ½ tsp. salt, 1 Tbs. horseradish, ¼ tsp. tabasco and 1 tsp. grated onion. Serve cold.

—Mrs. Emery Carlsen

Easy Cheese Dish

Grease a flat baking pan or your electric fry pan. Butter about 4 slices of bread and put slices of cheese on them. Place in pan. Beat 5 eggs and ½ tsp. salt and approximately ¾ cup of milk. Pour over the bread and bake in oven until slightly brown and puffy. If you use the electric skillet, be sure to put the cover on and bake at moderate degree.

—Mrs. Wilmer Farley

German Fowl Dressing

- 1 lb. ground beef
- 1 cup dry bread cubes
- 1 tsp. salt
- ½ tsp. pepper
- 1 Tbs. flour
- 2 eggs
- ½ cup chopped apple
- ½ cup prunes
- 1 med. onion, chopped fine

Mix all ingredients and stuff bird.

—Mrs. Wendell Larsen

Tuna - Noodle Casserole

- 1 can tuna
- 2 cups noodles (cooked)
- 1 can cream celery or mushroom soup
- ½ cup milk
- ½ cup tomato juice
- 1 cup potato chips (crushed)

Grease baking dish and crumble potato chips and butter on top.

—Mrs. Clara Pedersen

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Krispie Chicken

Set oven temperature at 350°. Line shallow baking pan about 15x10 inches with aluminum foil.

- 1 — 2½ or 3 lb. frying chicken (cut up)
- 3 or 4 cups Rice Krispies (crushed fine)
- ½ to ¾ cup butter or margarine (melted)
- 1 tsp. salt
- ½ Tbs. pepper

Dip chicken pieces in seasoned butter. Then roll in Rice Krispie crumbs until well coated. Place skin side up in shallow baking pan with the foil. Bake at 350° for 1 hour. Do not cover pan or turn chicken while cooking.

—Annabelle Madsen

Dried Beef or Tuna Casserole

- 1 — 7 oz. pkg. noodles (cooked)
- dried beef or tuna
- 4 Tbs. butter
- 2 Tbs. flour
- 1 can mushroom soup
- 1 cup milk
- 2 eggs beaten separately

Bake in 350° oven for 25 minutes.

—Grace Leistad

Scalloped Tuna and Noodles

Mix tuna, salt and pepper with drained, hot boiled noodles. Place in a baking dish. Cover with white sauce made from the following: 1 cup milk, 2 Tbs. flour, 2 Tbs. butter, salt and pepper. Sprinkle top with cracker crumbs. Bake in 350° oven for 20 minutes. Salmon can also be used.

—Mrs. Lars Larsen

Chow Mein

- 1 lb. hamburger
- 1 onion
- full stalk of celery
- ¼ cup soy sauce
- 1 can cream chicken soup
- 1 can mushroom soup
- 1 can water
- 1 can bean sprouts

Brown the hamburger, onion and celery then add the soy sauce. No salt. Then add the rest of the ingredients and bake for 1 hour in a covered dish. Moderate oven. When done pour over Chow Mein noodles.

—Barbara Larsen

Turkey Dressing

- 2 cups chopped onions
- 2½ cups diced celery
- ½ cup butter
- 12 slices of bread
- ¾ tsp. nutmeg (optional)
- ½ tsp. salt
- ½ tsp. pepper
- ½ tsp. poultry seasoning
- 1 egg

Fry onions and celery in butter. Toast bread until dry. Soak bread in water, remove from water and put in pieces into bowl. Add other ingredients and slightly beaten egg.

—Annabelle Madsen

Delicious Baked Potatoes

Bake your potatoes. When they are done, split the potatoes lengthwise. Dig out the potato and mash. Then refill the potato skins with the mashed potatoes. Put a criss-cross of velveeta cheese across the top of the mashed potato. Put back in oven just long enough for cheese to melt. Serve hot.

—Joan Levine

Chicken Noodle Casserole

- 1 — 4½ lb. chicken
- 4 slices toast (cut in small cubes)
- 2 cups cooked celery
- 1 can mushroom soup

Method: Cook chicken and take from bone. Boil 1 pkg. (16 oz.) noodles in chicken broth. Thicken remaining broth and stir all ingredients together. Bake 30 minutes at 350°. Potato chips may be used on top of chicken casserole. —Mrs. Roland Petersen

Cold Roast Casserole

- 1 small pkg. macaroni (cooked)
- 1 cup diced celery
- 1 or 2 cups cold diced roast pork
- 1 can mushroom soup
- any left over gravy
- ½ soup can milk

Mix all ingredients together and pour in buttered baking dish and bake at 325°. Chicken may be substituted —Alice Hansen

Spring Casserole

- 12 small potatoes (new if possible)
- 12 small carrots
- 2 cups fresh or frozen peas
- ½ lb. Kraft Velveeta cheese
- 2 cups medium cream sauce
- parsley

Arrange vegetables in layers in casserole. Pour cheese sauce over all and bake at 350° until thoroughly heated (when bubbly and brown) about 20 minutes. Garnish with parsley. Can be prepared in advance.

—Mrs. Gerald Larson

Barbecued Ribs and Beans

Brown spare ribs in large heavy skillet. When browned, drain off all extra fat and add the following ingredients. Cover and simmer in oven for an hour.

- 1 small can tomato sauce
 - 1 Tbs. Worcestershire sauce
 - 1 small onion (diced)
 - ¼ tsp. garlic salt
 - 2 Tbs. brown sugar
 - 1 large can pork and beans
- Alice Hansen

Dried Beef Casserole

Tear ¼ lb. dried beef into bits. Fry in 2 Tbs. melted butter until lightly browned. Add ½ cup diced cheese to 2 cups hot medium white sauce. Before cheese melts, pour sauce over one 8 oz. pkg. cooked macaroni. Add frizzled beef and 2 Tbs. chopped parsley. Pour into 2 qt. oiled casserole. Top with ½ cup paprika. Bake in 350° oven for 20-30 minutes. Serves 6 to 8. —Mrs. Will Hansen

Basta Fazoul

(ONE DISH MEAL)

- 2 cups dry lima beans cooked
- 2 cups strained tomatoes
- ½ lb. spaghetti
- ½ tsp. pepper
- 1 Tbs. chopped onion
- 6 Tbs. bacon fat
- 1 tsp. salt

Cook spaghetti in salt water and drain. Cook onion in bacon fat. Mix all together.

Kother Dill Pickles

- 10 to 12 small cucumbers
- 1 lb. powdered sugar
- 1 cup apple
- 1 head salt
- 1 quart of vinegar
- 1 quart
- 1 quart water
- 1 cup lemon

Wash cucumbers. Lay them in cold water for an hour or so. Pick or hot sterilized jar. To each quart add the above quantity of sugar, salt, cucumber vinegar and water. Boil in water. Fill jars. These are good for and now.

—Pearl Day

Cassia Bud Pickles

1 gal. cucumbers. Wash, slice and put in brack. Boil 1 qt. salt in 1 gal. water. Cool. Pour over pickles and let stand 1 week. Drain and pour with 1-2 qt. water. Let stand 24 hours. Drain and cover with following:

- 1 cup vinegar
- 2 cups sugar
- 1 cup celery seed
- 1 qt. cassia buds

Next morning drain liquid from pickles. Heat to boiling, adding 1 cup sugar. Repeat process each morning until 3 cups of sugar are in the syrup. Let syrup cool.

Put in jars, cover and seal.

—Mrs. Winkler

PICKLES

and

RELISHES

Cranberry Relish

- 1 lb. cranberries
- 4 red and green
- 1 orange
- 2 cups sugar
- salt if preferred

Wash cranberries, apples and oranges. Do not put salt through food grinder. Boil in water until well softened. Add sugar with food, and cook.

—Mrs. Day

9-Day Pickles

Use small green pickles. Add to brack. Brack is made by adding 1 qt. salt to 1 gal. cold water. Drain well. Leave in brack 3 days. Then pour off and wash fresh cold water 3 days in succession. Then bring fresh water to boil. 2 lbs. sugar and 1 qt. vinegar added to a quart of water. Boil and add pickles. Cool quickly. Pickles are preserved by putting into jars over them or cutting up in water. Then pour lightly in jar and add brack. Boil hot, each day for 9 days.

SYRUP

- 1 qt. vinegar
- 1 qt. water
- 1 cup sugar
- whole spices had in cucumber

When the syrup is poured off each day, add to dry brack.

—Mrs. Clark Mortenson

Dill Pickles

Boil together 1 lb. salt and 1 cup vinegar. Pack cucumbers in a half gal. jar with one or two green leaves and some grain dill or 1 lb. dill seed. Pour boiling mixture over the cucumbers. Then fill up the jar with boiling water and seal.

—Mrs. Mary Carlson

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Kosher Dill Pickles

20 to 25 4-inch cucumbers
 1/8 tsp. powdered alum
 1 clove garlic
 2 heads dill
 1 quart of vinegar
 1 cup salt
 3 quarts water
 grape leaves

Wash cucumbers. Let stand in cold water for an hour or so. Pack in hot sterilized jars. To each quart add the above amount of alum, dill. Combine vinegar salt and water. Heat to boiling. Fill jars. Place grape leaf in each jar and seal.

—Pastor Eugene Wekander

Cranberry Relish

1 lb. cranberries
 4 tart red apples
 1 orange
 2 cups sugar
 nuts if preferred

Wash cranberries, apples and oranges. Do not pare. Put through food grinder. Add sugar and stir until well mixed. Chill and serve with fowl, veal or pork.

—Mrs. Emery Carlsen

Dill Pickles

Boil together 4 Tbs. salt and 1 cup vinegar. Pack cucumbers in a half gal. jar with one or two grape leaves and some green dill or 1 Tbs. dill seed. Pour boiling mixture over the cucumbers. Then fill up the jar with boiling water and seal.

Mrs. Emery Carlsen

Cassia Bud Pickles

2 gal. cucumbers. Wash, slice and put in crock. Boil 1 pt. salt in 1 gal. water. Cool. Pour over pickles and let stand 1 week. Drain and cover with boiling water. Let stand 24 hours. Drain and cover with following:

Boil 6 cups vinegar, 5 cups sugar, 1 oz. celery seed and 1 oz. cassia buds. Next morning drain liquid from pickles. Heat to boiling, adding 1 cup sugar. Repeat process each morning until 8 cups of sugar are in the syrup. Let syrup cool a minute before pouring on pickles. Put the pickles in jar, cover it with syrup and seal jars.

—Elsie Weddum

9-Day Pickles

Wash small green pickles. Add to brine. Brine is made by adding 1 cup salt to 1 gal. cold water. Dissolve well. Leave in brine 3 days. Then pour off and add fresh cold water 2 days in succession. Then bring fresh water to which 1 tsp. or 2 of alum has been added, to a hard boil. Add cukes and boil hard for 30 minutes. Cool quickly (and this is important) by running cold water over them or adding ice to water. Then pack tightly in jars and add syrup, boiling hot, each day for 4 days.

SYRUP

1 qt. vinegar
 1 pt. water
 1 cup sugar
 whole spices tied in cheesecloth

When the syrup is poured off each day, add 1/2 cup sugar.

—Mrs. Chris Mortensen

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Uncooked Relish

- 1 pint sweet green peppers (chopped fine)
- 1 pint sweet red peppers (chopped fine)
- 1 qt. cabbage (chopped fine)
- 4 Tbs. mustard seed
- 5 Tbs. salt
- 2 tsp. celery seed
- 4 cups sugar
- 1 qt. vinegar
- 2 or 3 hot peppers
- 1 pint chopped onions

Mix all ingredients, cover and let stand overnight. In morning pack into sterilized jars and seal. The colors stay pretty in this.

—Mrs. Emery Carlsen

Glazed Pickles

Make a salt brine of one part salt to 8 parts water. Soak whole medium sized cucumbers in this brine for 3 days, changing the water each day. Cut cucumbers in moderately thin slices and soak 3 days in solution of 1 cup vinegar, 4 cups water and 1 tsp. alum. Make enough syrup of 2 cups vinegar, 2 cups sugar and 2 Tbs. mixed pickling spices. Pour over pickles and let stand 1 day. Drain off syrup. Add 2 cups sugar to this syrup and bring to boil. Pour over pickles. Next day repeat procedure exactly. That means adding another 2 cups sugar. The following day, drain syrup and bring to boil. Pack pickles in jars, fill jars with hot syrup and seal. Less sugar may be used.

—Elna Johansen

Cranberry - Orange Relish

- 1 large orange
- $\frac{3}{4}$ cup honey
- 4 cups cranberries

Put rind and pulp of orange and cranberries through medium blade of food chopper. Mix in the honey and chill in refrigerator for several hours.

—Mayme Jacobsen

Corn Relish

- 12 ears of corn
- 2 large onions (chopped)
- 2 green peppers (chopped)
- 1 red pepper (chopped)
- 2 cups chopped cabbage
- 2 Tbs. salt
- $\frac{1}{4}$ tsp. pepper
- 1 Tbs. mustard
- 1 cup sugar
- 2 cups vinegar

Cut corn from cob. Do not scrape. Mix all ingredients and boil slowly 1 hour. Pack into pint jars and seal.

—Mrs. Emery Carlsen

Beet Relish

- 3 cups sugar
- 2 cups vinegar
- 2 cups water
- 2 Tbs. mixed spices
- little salt

Let come to a boil. Put pickles in and heat. Pour in jars and seal.

—Virginia Rasmussen

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Piccalilli

- 1 peck green tomatoes
- 6 onions
- 6 green peppers
- 2 doz. cucumbers
- 1 cup horseradish
- 1 Tbs. cloves
- 1 Tbs. cinnamon
- 1 Tbs. mustard
- 1 tsp. pepper
- 1 tsp. celery seed
- 1 Tbs. tumeric
- 3 cups sugar
- 2 qts. vinegar

Chop all vegetables fine. Add $\frac{1}{2}$ cup salt. Let stand several hours. Add remaining ingredients and cook slowly 1 hour. Pack and seal.

—Mrs. Emery Carlsen

Green Tomato Relish

- 24 medium green tomatoes ground in coarse grinder stand 3 hrs. Drain well
- 2 sweet red peppers (ground)
- 8 medium onions (ground)
- 3 green peppers (ground)
- 4 cups sugar
- 4 Tbs. salt
- 3 cups vinegar
- 3 Tbs. mustard seed
- 3 Tbs. celery seed

Combine all ingredients. Bring to a rolling boil for 2 minutes. Seal in pint jars. Yields 7 pints.

—Mrs. Emery Carlsen

Ripe Cucumber Pickles

Peel and salt over night. Mix: 2 cups wh. vinegar, 1 cup water, $1\frac{1}{2}$ cups sugar, pickling spices in cloth bag. Add pickles and onions. Cook until clear and shiny.

—Mrs. Lars Larsen

Sweet Pepper Relish

- 1 bunch celery
- 12 green sweet peppers
- 16 red sweet peppers
- 12 onions

Grind through coarse grinder, pour boiling water over the ground vegetables and let stand 5 minutes. Drain and add:

- 1 tsp. mustard seed
- 1 tsp. celery seed
- 3 cups vinegar
- 2 cups sugar
- 4 tsp. salt

Let all this come to a boil. Boil 20 minutes and seal in sterilized jars.

—Mrs. Emery Carlsen

Pickles

- 2 cups vinegar
- 1 cup water
- pickling spices

Let pickles (small green or sliced) stand overnight with salt sprinkled over them. Then put pickles in vinegar water and spices and bring to a boil. Put 1 cup sugar in quart jar. Add enough hot vinegar to sugar to dissolve. Put in pickles and cover with the hot vinegar and seal.

—Mrs. Ed Hoegh

Sweet Dill Pickles

Fill jars half full of sliced cucumbers. 1 whole onion, add dill and fill with more cucumbers. Bring to a boil:

- 1 scant cup salt
- 1 cup sugar
- 1 cup water
- 1 qt. vinegar

Pour over cucumbers boiling hot and seal.

—Carrie Mathisen

Bread and Butter Pickles

2 large onions
add $\frac{1}{2}$ cup salt. Let stand 3 hrs.
4 qts. sliced cucumbers

Make syrup:

5 cups sugar
 $1\frac{1}{2}$ tsp. tumeric
 $\frac{1}{2}$ tsp. cloves
1 cup water
1 tsp. celery seed
4 cups vinegar

Heat syrup. Drain pickles and add to syrup. Bring to boiling point and can. —Mrs. Will Hansen

Lime Pickles

Step 1 — 1 gal. water, 1 cup lime. Slice pickles $\frac{1}{4}$ inch thick. Leave in brine 24 hours.

Step 2 — Drain, wash well. Soak in cold water 3 hours. Drain.

Step 3 — 2 quarts white vinegar, 9 cups sugar, 1 tsp. salt, 1 tsp. mixed pickle spices, 1 tsp. cloves. Soak in syrup over night.

Step 4 — Cook until clear. (35 min.) Pack in jars.

—Mrs. Mildred Weddum

—Inger Marie Noelck

—Mrs. Anders Hansen

—Elna Nelsen

Bread and Butter Pickles

2 qts. sliced cucumbers
2 cups sliced onions
 $\frac{1}{4}$ cup salt
2 cups white vinegar
 $1\frac{1}{2}$ cups sugar
2 tsp. celery seed
 $1\frac{1}{2}$ tsp. tumeric

Salt pickles 4 hours or more. Drain and cool all together until clear. —Aasta Carlson

Crystal Pickles

Soak in salt water 2 cups salt to 1 gal. of water for 3 days. Let stand in clear water 3 days, changing water every day. Split, cut or slice the pickles. Cook in $\frac{1}{2}$ vinegar and $\frac{1}{2}$ water and a chunk of alum size of walnut until tender. Cook in this solution and let stand 3 days.

SYRUP

6 cups sugar (don't pull all sugar in first day. Add rest 2nd day,) 2 cups vinegar, few sticks cinnamon, 2 tsp. mustard seed, 1 tsp. whole allspice. Heat this syrup. Put over them every day for 3 days. Last day bring pickles to a boil and put in jars and seal.

—Mrs. Lloyd D. Nelsen

Sweet Cucumber Pickles

To 1 gal. cukes, add 1 cup salt and water to cover. Let stand a week. Drain and cover with boiling water to which 1 Tbs. powdered alum has been added. Let stand 24 hours. Drain. Split cukes in halves or cut in chunks and cover with boiling water. Let stand 24 hours. Drain. Cover with boiling syrup made with 1 oz. celery seed, $\frac{1}{2}$ oz. stick cinnamon, $\frac{1}{2}$ oz. whole cloves, 5 cups sugar and 1 pt. dark vinegar. Let stand 24 hours. For the next 3 days when reheating the syrup, add 1 cup sugar each day. For the next 4 days, drain syrup and heat to boiling and pour over cukes. On the 4th day, put cukes in jars and cover with hot syrup. Seal. This recipe may be doubled, tripled, etc. if you like.

—Mrs. Kermit Goll
Blair, Nebr.

12-Day Pickles

Brine for 1 gal. pickles: 1 cup salt, 1 gal. water.

Leave in brine one week. On 7th day drain, wash, pour boiling water over them. On 8th day split every pickle. Pour over boiling water which 1 Tbs. alum has been added. 9th day re-boil alum water and pour over pickles. 10th day make pickling brine of 5 cups sugar, 5 cups vinegar, 1 Tbs. mixed spices, 3 Tbs. cassia buds. 11th day reheat the vinegar and sugar and pour over pickles. 12th day, fill jars with pickles. Reheat brine, pour over and seal.

—Karen Richards

Apple Mint Relish

(Gives zip to cold sliced meats)

2½ cups canned apple slices
 ½ cup sugar
 ½ cup raisins
 2 Tbs. lemon juice
 ¼ tsp. mint extract or fresh
 mint to taste
 green food coloring
 ½ cup toasted slivered almonds
 or coarse cut walnuts

Combine apples and sugar. Bring to boiling point and simmer 5 minutes or until apples are transparent. Add raisins, lemon juice and mint. Tint to pleasing green. Cool and add nuts.

—Mayme Jacobsen

Sweet Pickles

Soak small, green cucumbers in salt brine for 14 days (1 qt. salt to 1 gal. water.) Then wash in cold water. Soak cucumbers for 24 hours in a solution of 2 Tbs. alum to one gal. water, either hot or cold. Wash in cold water. Put cucumbers in jars and pour over pickle syrup made of: 1 qt. vinegar, 2 qts. sugar, 2 sticks cinnamon. 1 tsp. mace, 1 tsp. cloves (whole, tied in cloth.) Repeat heating the syrup for 4 days. Seal after the 4th heating of syrup.

—Mrs. Sidney Christensen

—Neoma Steen

Ripe Cucumber Pickles

Pare and seed large cucumbers. Slice each crosswise and lengthwise into 8 pickles. Let stand 12 hours in weak salt water. Drain and boil 10 minutes in equal parts of vinegar and water. Let stand in solution for 24 hours. Drain again and place in syrup made of 2½ cups vinegar, ½ cup water and 3½ cups sugar. Boil together 20 minutes or until clear. Put in jars and seal.

—Elna Johansen

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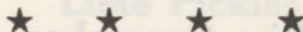
Virginia Slices

Slice paper thin 1 gal. pickles. Soak 1 week in 1 gal. water and 1 cup coarse salt. Stir each day. Next drain and rinse and boil hard 10 minutes in water with 1 Tbs. alum. Drain and rinse. Boil 10 minutes in water with 1 Tbs. ginger. Drain and rinse.

Mix: 6 cups sugar, 4 cups vinegar, 2 cups water, 2 boxes mixed spices (1½ oz. boxes), 1 Tbs. salt, 1 Tbs. celery seed.

Let come to a boil. Add spices and pickles. Boil 20 minutes and seal.

—Mattie Reich



Elk Horn as a community has many reasons for being thankful to God. This is a rich agricultural area, producing abundant crops of corn and forage. It is a community of progressive people, interested in their community. It is a community in which the church has played a central role in its development. Not only in the preaching and teaching ministry but also in concern and service to those who are in need. Prominent in our community are the Elm Children's Home and the Salem Old People's Home and Invalid Home. So the blessings of God have come not only in abundant supply from God but in opportunities to serve our fellow men.

Elk Horn at one time was a community of Danish emigrants. A visitor today would not be aware of this background in our language or way of life. It would be evident in the names of many

of our residents. In spite of the names ending in "sen" today we are Americans! But there are certain "good things" which we contribute to our American culture from our Danish heritage.

Among these "good things" is tasty food prepared from the recipes brought from Denmark by our parents and grandparents. Elk Horn women are good cooks! Many of their recipes are not commonly found in cook books. With a willingness to share their culinary secrets, this cook book has been prepared. Not all recipes are different or unusual. But all the recipes have stood the test of the most demanding judges, the families of our community. Among many of them have the added distinction of having crossed the Atlantic to take their place among the favorite foods of our community!

We believe that God is pleased when we use the raw materials He provides not only to nourish our bodies but also to bring joy and satisfaction in the "eating." May your life be more abundant through the use of this recipe book and may you remember to thank God for His blessings and provisions! and do not try to live by bread alone, but "by every word that proceedeth out of the mouth of God."

—Pastor Eugene Wekander

Cherry Divinity

- 2 eggs sugar
- 1/2 cup white pine syrup
- 1/4 cup hot water
- 2 egg whites
- 1/4 cup. 1/2 tsp. cherry jelly
- 1/2 cup. jelly

Combine sugar, syrup and water in heavy sauce pan and mix well. Bring to boil over medium heat. Continue boiling to 240 degrees of crank scale. Meanwhile, beat egg whites until meringue will stand to stiff peaks. Add jelly and hot water stiff. When syrup has reached 240 pour in a fine stream over egg white meringue, beat rapidly for three lead times or more. Add color and drop by spoonfuls on waxed paper. *Recipe by Mrs. John Tindler*

Chocolate Covered Cherries

- 1/2 cup white sugar
- 2/3 cup oil or butter
- 1 lb. powdered sugar

Put in mixture and cook three minutes. Then pour into waxed paper and make into good sized drops. Mix with very powdered. Put into small hot tin of wax. Put in slowly at medium heat well. Heat chocolate and pour in double boiler. Drop after you become to cool with drops on wax paper. *Recipe by Mrs. John Tindler*

Dropped Divinity

- 4 cups sugar
- 1/2 cup hot water
- 1/4 cup oil
- 1/4 cup water
- 2 egg whites
- 1 tsp. vanilla
- powdered sugar and nuts

Mix sugar, water, syrup and water, put into 2 quart sauce pan. Bring to boil water. Put syrup over lowest egg whites. Let it cook for 10 minutes. While you are cooking, beat the whites until stiff. Add oil and vanilla and continue to beat until thick. Add powdered sugar to dry mixture. Drop by spoonfuls on waxed paper. *Recipe by Mrs. John Tindler*

Butter Crunch

Combine 1 egg white, 1/2 cup sugar, 1/4 cup butter, 1/4 cup nuts and 1/4 cup milk. Beat until stiff. Add 1/2 cup powdered sugar. Drop on waxed paper. *Recipe by Mrs. John Tindler*

CANDY

Chocolate Fudge

- 4 cups sugar
- 1/2 lb. butter
- 1 cup powdered milk

Combine 4 cups sugar, 1/2 lb. butter, 1 cup powdered milk and 1 cup chocolate chips. Heat and beat 1 cup vanilla and pour in powdered milk. *Recipe by Mrs. John Tindler*

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Harold Street
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The Yogurt

Waring Avenue
Atlantic, Iowa

Cherry Divinity

- 3 cups sugar
- $\frac{3}{4}$ cup white corn syrup
- $\frac{3}{4}$ cup hot water
- 2 egg whites
- $\frac{1}{2}$ pkg. ($3\frac{1}{2}$ Tbs.) cherry jello
- $\frac{1}{2}$ cup nuts

Combine sugar, syrup and water in heavy sauce pan and mix well. Bring to boil over medium heat. Continue boiling to 248 degrees or crack stage. Meanwhile, beat egg white until mixture will stand in stiff peaks. Add jello and beat until stiff. When syrup has reached 248 pour in a fine stream over egg white mixture until it holds its shape and loses its gloss. Add nuts and drop by spoonfuls on waxed paper. Makes 58 pieces.

—Mrs. Gene Sanders

Dropped Divinity

- 3 cups sugar
- $\frac{1}{2}$ cup dark corn syrup
- pinch of salt
- $\frac{1}{2}$ cup water
- 2 egg whites
- 1 tsp. vanilla
- candied fruits and nuts

Mix sugar, corn syrup and water. Boil until it cracks when tested in cold water. Pour slowly over beaten egg whites. Let remainder of syrup cook slowly while you are beating. Electric mixer works wonderfully. Add salt and vanilla and continue to beat until glaze appearance changes to dry appearance. Drop by spoonfuls or pour into buttered pans. You may add candied fruits or nut meats. You may tint with food coloring.

—Virginia Rasmussen

Chocolate Covered Cherries

- $\frac{1}{3}$ cup white syrup
- $\frac{1}{3}$ cup oleo or butter
- 1 lb. powdered sugar

5 or 6 squares semi-sweet chocolate, 2 Tbs. paraffine wax, 1 small jar marashino cherries. Cream syrup and sugar. Add powdered sugar. Mix until well blended. Roll into small ball size of walnuts. Put $\frac{1}{2}$ cherry in center. Chill well. Melt chocolate and wax in double boiler. Drop filler into chocolate to coat well. Drain on wax paper.

—Janice Hansen

Butter Crunch

Combine — 1 cup sugar, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ cup water, $\frac{1}{2}$ cup butter. Heat to boiling and cook to light crack stage (285°). Add $\frac{1}{2}$ cup walnuts. Pour on greased cookie sheet. Cool. Spread on chocolate (Hershey bars will do.) Turn over and spread chocolate on other side. Break in pieces.

—Greta King

Chocolate Fudge

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

Cook until soft ball stage. Take from heat and add 1 pkg. chocolate chips. 1 pkg. marshmallows. Beat and add 1 tsp. vanilla, nuts and pour in buttered pan.

—Marie Kaldahl

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The Vogue

Wearing Apparel
Atlantic, Iowa

Double Chocolate Fudge

- One 6 oz. pkg. semi sweet chocolate pieces
- One 4 oz. German sweet choc. bars broken in pieces
- 2½ cups tiny marshmallows
- ½ tsp. vanilla
- 2 cups sugar
- ¼ cup butter
- One 6 oz. can or ¾ cup evaporated milk
- ½ tsp. salt

Combine choc. pieces, sweet choc., marshmallows and vanilla in large mixing bowl. Combine sugar, butter, milk and salt in a 2 quart saucepan. Stir over low heat until sugar is dissolved. Bring to boiling point. Cook over heat to 234 degrees, stirring occasionally. Pour cooked mixture over ingredients in mixing bowl. Stir until blended. Pour in buttered pan.

Maple Nut Candy

- 3 cups sugar
- 1 cup cream
- 1 Tbs. butter
- 1 cup nuts (if desired)
- ½ tsp. vanilla
- 6 drops maple flavor

Put 2 cups of the sugar and the cream in a pan over low heat. Bring to a boil. Melt and brown the other cup of sugar in a heavy pan. Add the boiling sugar and cream and the butter. Boil to soft ball stage, add flavor. Cool, beat as fudge. Pour in buttered pan. Cut in squares.

—Inga Marie Noelk

Five-Minute Fudge

- ¾ cup Carnation milk
- 1½ cups sugar
- ½ tsp. salt
- 1½ cups diced marshmallows, 16
- 1½ cups chocolate chips or 1 large and 1 small Hershey bar
- 1 tsp. vanilla
- ½ cup chopped nuts

Mix milk, sugar and salt in saucepan over low heat. Heat to boiling point, cook 5 minutes, stirring constantly. Remove from heat. Add marshmallows, choc. chips, vanilla and nuts. Stir 1 to 2 minutes until marshmallows melt. Pour into butter pan. Cool. For peanut clusters, add 1 cup peanuts, salted, in place of nuts. Drop by tsp.

—Mrs. Wendell Larsen
—Mrs. Mervin Jorgensen

Cereal Candy

- 5 cups corn flakes
- 3 cups Rice Krispies
- ½ lb. salted peanuts
- ½ lb. coconut
- 1 cup sugar
- 1 cup thin cream
- 1 cup white or dark corn syrup
- 1 tsp. vanilla

Mix the cereal, coconut and peanuts together in a large bowl. Boil to the hard boil stage the sugar, cream, syrup and then add vanilla. Pour mixture over the first ingredients. Mix and flatten out in a large greased pan. Cool and cut.

—Bertha Andersen

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Million Dollar Fudge

Heat in double boiler until melted:

- 2 pkgs. chocolate chips
- 1 pint marshmallow whipped or 18 marshmallows
- 1 lb. Hershey candy

Cook for exactly 6 minutes after coming to a full rolling boil. This scorches very easily. Use a heavy kettle and stir constantly.

- 1 large can Carnation milk
- 4½ cups sugar

Add to chocolate mixture. Add 2 tsp. vanilla, 2 Tbs. butter, 1 cup nutmeats. Spread in a large pan at least 11x15. —Iola Young

Butterscotch Candy

- 2 cups sugar
- ½ cup butter
- 1 cup syrup

Boil together until it forms a hard ball when dropped in cold water. Remove from heat. Add 1 tsp. vanilla. Pour in buttered pan. Break when cold.

—Inger Marie Noelck

Homemade Ice Cream

(FREEZER)

4 eggs — beat until very light colored; gradually add 2½ cups sugar. Mix together: 6 cups milk, 4 cups light cream, 2 Tbs. vanilla, ½ tsp. salt. Add to above mixture and mix well. Chill until needed.

—Barbara Jacobsen

Fudge

- 4½ cups sugar
- 1½ cups or 1 large can evap. milk
- ½ lb. butter

Bring this to a rolling boil for 5 minutes. Stir so it won't scorch. Take off heat, then add 20 marshmallows, 1 large pkg. semi-sweet chocolate bits, 2 squares semi-sweet Baker's chocolate. Stir this until all is dissolved and add 1 tsp. vanilla and 1 cup chopped nuts. Put in pan. Cut and store in refrigerator.

—Bonnie Jensen

Chocolate Quickie Clusters

Combine and melt over hot water in double boiler:

- 2 cups semi-sweet choc. chips
- 2 Tbs. water
- 6 Tbs. corn syrup

Remove from heat and add 2 cups English walnuts and ½ cup coconut. Drop by teaspoon on waxed paper. Variations: salted peanuts, cut up dates, raisins.

—Mrs. Charles Hansen

Freezer Ice Cream

(VANILLA - MAKES 1 GAL.)

- 4 whole eggs (well beaten)
- 1¾ cup sugar
- milk to fill freezer can ¾ full
- 2 Tbs. vanilla
- 3 to 4 cups cream (depending how rich desired)

Mix all ingredients well.

—Mrs. Dale Nelson

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Date and Nut Cream Candy

- 3 cups sugar
- 1 tsp. vanilla
- 1 cup milk
- 1 box dates

Boil sugar and milk together until soft ball forms when dropped into cold water. Have dates cut in small pieces. Put into sugar and stir until dates are melted. Remove from fire. Add vanilla and beat until nearly thick. Add nuts. Pour into pan. When cool cut into squares. —Anna Hansen

Peanut Brittle

- 2 cups sugar
- 1 cup white syrup
- ½ cup water
- 2 cups peanuts
- 1 tsp. butter
- 2 tsp. soda

Boil together to soft ball stage. Add 2 cups peanuts and 1 tsp. butter. Cook until a golden brown. Remove from fire. Add 2 tsp. soda and spread at once on well buttered pan.

—Anna Hansen

Hints

A little cinnamon added to chocolate cake gives cake a delicious flavor.

A wet knife will cut through a meringue without pulling or tearing.

Divinity

- 2½ cups sugar
- ½ cup white syrup
- ½ cup nut meats
- ½ cup water
- 2 egg whites

Boil sugar, syrup and water to soft ball stage (240.) Pour half over beaten egg whites and beat. Boil other half until hard ball stage and pour over above mixture and beat until it begins to hold its shape. Add nut meats or cherries if desired. Drop on wax paper. —Martha Eskov

Fudge

- 2½ squares unsweetened choc.
- 1 cup milk
- 2½ cups sugar
- ¼ tsp. salt
- 2 Tbs. corn syrup, light
- 2½ Tbs. butter
- 1 tsp. vanilla

Add choc. to milk and place over low heat until melted. Add sugar, salt and syrup. Cook until soft ball stage, 236 degrees. Add butter and vanilla. Cool to lukewarm and beat until creamy. Pour into greased pan.

—Mrs. Ed Rasmussen

Before measuring molasses or corn syrup, grease the measuring cup or spoon and the heavy syrup will not stick.

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Fresh Flavor Strawberry Jam

Place fruit in wash jar for one hour to get rid of wax. Wash 4 cups quick frozen sliced strawberries. (Three 12 oz. or four 10 oz. cans.) Combine drained berries with 1 The lemon juice and 4 cups (2% fat) apricot spread in a large saucepan or kettle. Stir for 5 minutes. Bring to a full rolling boil and let boil exactly 1 minute. Remove immediately. Jarred from heat. Do not stir in lemon juice. Seal fruit portion. Store in glass jars with metal caps. Stir for 2 minutes to cool. Do not present. Cooling Jars. Seal the jars which have been washed. Cover at once with washed paraffin sheets. Use with bread.

—Mrs. Andrew Hansen

Rhubarb and Prune Jam

1 cup rhubarb (sliced)
1 lb. prunes (sliced)
1/2 cup water
1/2 cup sugar

Cook until thick and put in jars. (about 16 jars). Very good. Bring for preservation.

—Mrs. Dan Lindal Nelson

Recipe For Life

To make one little yellow grain
Requires the sun and the rain
The learned wisdom of the
and God.

Apricot Preserves

4 cups dried apricots
1 1/2 cups 1 and crushed pineapple (strained)
1 small bottle preserves
shortly before
10 to 15 sliced apricot halves
1 cup sugar (about)
1 cup pineapple juice (if not enough juice add water)

Combine apricots and pineapple. Measure and mix with equal amounts of sugar. Add liquid and cook slowly, stirring frequently until the mixture is thick. Add pineapple and kernels. Cook for 10 minutes. Jarred from heat. Seal with sterilized jars and caps. Makes 1 1/2 pint glasses.

—Mrs. Raymond Henningsen

Mock Strawberry Jam Rhubarb Spread

1 cup rhubarb (sliced)
1 cup strawberries (sliced)
1/2 cup water
1/2 cup sugar

Cook until thick and put in jars. (about 16 jars). Very good. Bring for preservation.

—Miss Webb

Grape Jam

Mix 1 heaping cup grapes to 1 cup sugar. Heat to boil. Run through colander. Pack into sterilized jars. Bring to full rolling boil.

—Mrs. Lary Larson

This page sponsored by

CARL HONNESEN, Mayor

Phone 204-423

Elk Horn, Iowa

JAMS and JELLIES

Fresh Flavor Strawberry Jam

Place paraffin in small pan over low heat to melt. Thaw 4 cups quick frozen sliced strawberries. (Three 12 oz. or four 10 oz. boxes.) Combine thawed berries with 2 Tbs. lemon juice and 5 cups (2¼ lbs.) crystal sugar in a large saucepan or kettle, at least 6 quarts. Mix well. Place over high heat, bring to a full rolling boil and boil hard exactly 1 minute, stirring constantly. Remove from heat. At once stir in ½ bottle Certo fruit pectin. Skim off foam with metal spoon. Stir and skim for 5 minutes to cool slightly, to prevent floating fruit. Ladle into glasses which have been scalded. Cover at once with melted paraffin about ⅛ inch thick.

—Mrs. Anders Hansen

Rhubarb and Prune Jam

7 cups rhubarb (cooked until tender)

2 lbs. prunes (cooked and pitted. Mash well)

5½ cups sugar

Cook until thick and seal in jars. Makes about 5½ pints. Very good filling for prune strip.

—Mrs. Dale (Linda) Nelson

Recipe For Life

To make one little yellow grain
Requires the sun and the rain
The hoarded riches of the sod
And God.

Apricot Preserves

8 cups diced apricots

1 No. 2 can crushed pineapple (drained)

1 small bottle maraschino cherries (chopped)

10 to 12 blanched apricot kernels

8 cups sugar (about)

1 cup pineapple juice (if not enough juice add water)

Combine apricots and pineapple. Measure and mix with equal amounts of sugar. Add liquid. Cook very slowly, stirring frequently until the mixture is thick. Add cherries and kernels. Pour into hot sterilized jars and seal at once. Makes 7½ pint glasses.

—Mrs. Raymond Hemmingsen

Mock Strawberry Jam Rhubarb Spread

5 cups cut rhubarb

4 cups sugar

Stir over low heat until sugar dissolves. Boil 10 minutes. Add 1 pkg. strawberry jello. Stir until dissolved. Put in sterilized glasses. Cover with paraffin.

—Mattie Reich

Grape Jam

Mix 1 heaping cup grapes to 1 cup sugar. Boil 20 min. Run through colander. Reheat before putting in jars.

—Mrs. Lars Larsen

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Elk Horn, Iowa

Uncooked Strawberry Jam

- 1½ qts. ripe berries
- 6 cups sugar
- 2 Tbs. lemon juice
- 1 bottle liquid pectin

Wash, hull and crush berries. Add sugar and lemon juice until sugar is completely dissolved, about 3 minutes. Stir in pectin quickly but thoroughly. Ladle quickly into glasses or freezer containers and cover at once with lids. Let stand 24 hours, then store in freezer or if it will be used in 2 or 3 weeks it can be kept in the refrigerator. This is just as successful with raspberries and perhaps with others.

—Mrs. Gerald Larson

Rhubarb Marmalade with Orange Slices

- 6 cups rhubarb, diced
- 5 cups sugar
- 1 lb. candy orange slices,
chopped

Combine ingredients together. When mixture has reached the boiling point, simmer 30 minutes. Pour into sterilized jars and seal with ½ inch hot paraffin. Makes 6 glasses. —Mrs. Emery Hoegh

Apple Sauce

Quarter apples and cook with peeling. Cook only long enough until they are soft but will go through foley food mill. Add sugar, a bit of cinnamon and a touch of lemon if desired. Put in containers and freeze. Tastes so much fresher than canned sauce.

Cherry and Peach Jam

- 1 lb. ripe sour cherries
- 1 lb. ripe peaches
- 4 cups sugar
- 1 — 2½ oz. box powdered
pectin

Use fresh, frozen or canned cherries. Chop cherries fine. Chop or grind peaches fine. Combine fruits and measure 3 cups into large saucepan. Measure sugar and set aside. Add pectin and mix well. Place over hottest fire. Bring to rolling boil. Add sugar. Boil 1 minute, stirring constantly.

Measure of Life

I can give without love,
But I cannot love without giving.

Danish Filled Dumplings

- 2 1/2 cups milk
- 1 Tbl. salt
- 1 cup fat
- 1/4 cup sugar
- 2 eggs
- 1 cup flour
- 1/2 cup baking powder

Combine milk, salt and fat and boil in a small sauce pan. Stir until thickened. Add 1/4 cup sugar and 1/2 cup flour. Beat until smooth. Add 2 eggs, one at a time, beating the batter until well mixed. Pour into cup flour to which 1/2 cup baking powder is added. Knead thoroughly. Roll out to 1/4 inch thick.

Roll out to 1/4 inch thick. Cut into squares. Fill with filling. Seal edges. Fry in hot oil. Drain on paper. —Mrs. Kellen Jensen, Greenville, Mich.

Cracker Jacks

- 1 cup white sugar
- 1 Tbl. water
- 1 cup butter
- 1 cup corn oil
- 1/2 cup milk
- 2 qt. popcorn (popped)

Mix sugar, water, corn oil and butter in a heavy boiler. Place on stove. Do not stir. Cook until a crust is visible. Turn down fire and stir now and then. Sprinkle with oil.

—Elizabeth Nelson

Party Snack

- 1/2 cup butter
- 1 Tbl. Worcestershire sauce
- 1/2 cup, your favorite brand of anchovy or tuna fish
- 2 cups wheat flour
- 2 eggs (beaten)
- 1/2 cup milk

Mix first three in one bowl. Beat the rest in another. Mix together and knead with flour. Roll out. Cut into small squares. Fry in hot oil. Drain on paper. —Mrs. Jensen

MISCELLANEOUS

- 1 Tbl. sugar
- 1 Tbl. butter
- 1 Tbl. vinegar
- 1 pinch salt

Mix first three in one bowl. Beat the rest in another. Mix together and knead with flour. Roll out. Cut into small squares. Fry in hot oil. Drain on paper. —Mrs. Jensen

Pie Crust

- 2 cups flour
- 1 big egg beat
- 1 Tbl. salt
- 1 beaten egg
- 1 Tbl. vinegar
- 1/2 or 2/3 Tbl. water

Mix first four in one bowl and water. Add rest of ingredients. —Mrs. Jensen

Danish Baked Dumplings

- 2½ cups milk
- 2 Tbs. shortening
- 1 tsp. salt
- 1¾ cups flour
- 3 eggs
- ½ cup flour
- ½ tsp. baking powder

Bring milk, shortening and salt to boil in a wide bottom pan like skillet. Sift 1¾ cups flour into milk all at once and stir and turn until it starts to brown on bottom of kettle. Put in bowl and let cool a little before putting in eggs. Add egg, one at a time, cutting the batter until well mixed. Now add ½ cup flour to which ½ tsp. baking powder is mixed thoroughly. It is ready to cook. If you want soup to be clear, cook dumplings in clear water and add dumplings to soup as you need. Have water just below boiling point when you start and add dumplings by teaspoons. They will sink to the bottom. When they come up to the top, they are done. If they should be softer than you like, add a little more flour —Mrs. Esther Jensen
Greenville, Mich.

Cracker Jacks

- 1 cup white sugar
- 3 Tbs. water
- 1 tsp. butter
- 1 tsp. cream of tartar
- ½ tsp. soda
- 2 qts. popcorn (popped)

Mix sugar, water, cream of tartar and butter in a heavy skillet. Place on stove. Do not stir. Cook until a spot in middle turns brown. Stir in soda. Remove from fire and pour over corn. Peanuts may be added.

—Annabelle Nelson

Party Snack

- ⅓ cup butter
- 1 Tbs. Worcestershire sauce
- 1½ tsp. your favorite brand of seasoning or savor salt
- 2 cups Wheat Chex
- 2 cups Rice Chex
- ½ cup nuts

Heat oven to very slow (250°.) Melt butter in shallow pan over low heat. Stir in Worcestershire sauce and seasoned salt. Add Wheat Chex. Rice Chex and nuts. Mix gently until all pieces are covered with butter. Heat in oven on rack slightly above center for 1 hour, stirring every 15 minutes. Spread out to cool.

—Neoma Steen

Pop Corn Balls

- ½ lb. popcorn
- 1 cup sugar
- 1 cup syrup
- 3 Tbs. butter
- 1 Tbs. vinegar
- 1 pinch soda

Pop corn, cook sugar, syrup, butter and vinegar. Let stand to cool a minute, then stir in soda. Pour slowly over popcorn. Shape into balls. Keep hands cool by dipping into water while gently forming balls. —Mrs. Clarence Jensen

Pie Crust

- 3 cups flour
- 1 big cup lard
- 1 tsp. salt
- 1 beaten egg
- 1 Tbs. vinegar
- 5 or 6 Tbs. water

Blend lard into flour until crumbly. Add rest of ingredients.

—Viola Sander

—Mildred Weddum

—Marie Kaldahl

Fudge

(MAKES 2 POUNDS)

- $\frac{3}{8}$ cup (small can) Carnation milk
- $1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ tsp. salt

Heat in sauce pan to boiling and cook for 5 minutes, stirring constantly. Add $1\frac{1}{2}$ cups diced marshmallows, 16, $1\frac{1}{2}$ cups choc. or caramel chips, 1 tsp. vanilla, $\frac{1}{2}$ cup chopped nuts. Stir until marshmallows melt. Pour into buttered pan.

—Mrs. P. K. Pedersen

Chocolate Chip Pie

Heat 24 marshmallows in $\frac{1}{2}$ cup milk until melted. Cool. Add 1 cup cream (whipped), $\frac{1}{2}$ tsp. vanilla and 2 squares bitter chocolate, grated. Pour into graham cracker crust and chill several hours.

CRUST

- 12-14 graham crackers
- 4 tsp. melted butter
- 4 tsp. sugar

—Juanita Nissen

Chili Sauce for Canning

- 6 $\frac{1}{4}$ lbs. tomatoes — peeled and coarsely ground
- $\frac{3}{8}$ cup onion
- green peppers
- 2 tsp. ginger
- 1 tsp. ground mustard
- 5 tsp. salt
- $1\frac{1}{2}$ cups sugar
- $\frac{3}{4}$ tsp. tobasco sauce
- 2 cups vinegar
- 1 tsp. cinnamon
- 1 tsp. nutmeg

Cook until thick, at least 2 hours. It will burn easily. 4 pint yield.

Party Punch

- 1 pkg. cherry Kool-Aid
- 1 pkg. strawberry Kool-Aid
- 2 cups sugar
- 3 qts. water
- 1 can frozen orange juice
- 1 can frozen lemonade
- 1 — 7 oz. can crushed pineapple or 1 can pineapple juice
- 1 qt. ginger ale
- crushed ice

Mix all ingredients except ginger ale and ice about 6 hours before serving. Add ice and ginger ale just before serving.

—Mrs. Wendell Larsen

Dumplings

- 1 cup water
- 1 stick butter or oleo
- 1 cup flour
- 3 eggs

Bring water to a boil, add butter or oleo. Stir until butter dissolves. Add the flour. Stir until thick, about 3 minutes. Cool. Add eggs one at a time. Beat well. Drop into soup with a spoon. Do not boil. Remove from heat as soon as all dumplings are in soup.

—Mrs. Wendell Larsen

Tuna Burgers

- 1 — 7 oz. can tuna
- 1 cup chopped celery
- $\frac{1}{2}$ cup diced cheese
- 1 small onion
- $\frac{1}{4}$ cup mayonnaise
- salt and pepper to taste

Mix the above ingredients together. Split and butter 6 hamburger buns. Fill with the mixture and heat in wax paper in 350° oven for 15 minutes.

—Enid Boose

Best Ever Pop Corn Balls

Have ready a crock or deep dish full of popped corn. Put 1 large pkg. of marshmallows and $\frac{1}{4}$ cup butter in top of double boiler. Melt all and pour over popped corn. This mixture can be colored with vegetable coloring if desired. Butter a knife and a cup and form the balls in the cup and press down with the knife. Delicious. Use plastic cone for Christmas trees. Use heart mold for Valentine, etc. These balls freeze very well in foil.

—Una Farley

Danish Dumplings

- 1 cup butter
- 2 cups boiling water
- 4 eggs
- 2 cups flour
- 1 tsp. salt

Put butter, boiling water and salt in pan. Add flour, stirring until it slips from pan. Let cool. Add eggs one at a time. Drop by spoonfuls in water and let them come to the top of water.

—Marie Nielsen

Shrimp Dip

- 1 Tbs. Miracle Whip
- 1 Tbs. Worcestershire sauce
- 1 small onion, grated
- salt to taste

—Mrs. Lillian Gibson

Hot Syrup for Pancakes

2 cups sugar. Add 1 cup boiling water and 1 tsp. maple flavoring or to taste. Stir and serve.

—Irene Boose

Punch

- 6 pkgs. Kool-Aid (whichever color is desired)
- $2\frac{1}{2}$ lbs. sugar
- 3 large pitcherfuls ice water
- 2 tall cans orange juice
- 2 tall cans pineapple juice
- 1 can lemon juice
- 2 qt. bottles gingerale added just before serving

Serves about 75. Makes one large canner full.

—Mrs. Arnold Westphalen

Pop Corn Balls

- 1 cup syrup
- $\frac{1}{2}$ cup sugar
- 1 Tbs. butter
- $\frac{1}{2}$ tsp. vinegar

Soil to spin a thread. 12 large cups of popcorn. Pour syrup over corn. Stir well. Form with hands. Makes one dozen balls.

—Martha Petersen

Pop Corn Balls

- 1 large pkg. marshmallows (14 oz.)
- 3 Tbs. butter
- 2 Tbs. water

Few drops of food coloring. Melt in double boiler over hot water. Pour over 8 to 10 quarts of popped corn.

—Mrs. Wendell Larsen

Sugar Pop Corn

- 1 cup sugar
- 4 Tbs. water
- 1 Tbs. butter

Boil until it threads. Pour gradually over 3 quarts popped corn. Stir.

—Mrs. Lars Larsen

—Bonnie M. Jensen

Clay

- 1 cup flour
1 cup salt
1 Tbs. powdered alum

Put coloring in water.

—Annabelle Madsen
—Erma Fischer

Popsicles

- $\frac{1}{3}$ cup sugar
 $\frac{1}{3}$ pkg. Kool-Aid
 $\frac{1}{3}$ pkg. Jello (2 heaping Tbs.)
 $\frac{3}{4}$ cup cold water
 $\frac{3}{4}$ cup boiling water

This will fill 6 ice cups.

—Neoma Steen

Clear Iced Tea

Put desired amount of tea in a clear glass jar. Add cold tap water and set in hot summer sun about 6 or 7 hours and dilute as desired.

—Mrs. Geo. Wilson
Sioux City, Iowa

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