

Favorite Recipes



Compiled By

YOUNG MARRIED COUPLES CLUB

of

ST. JOHN'S CATHOLIC CHURCH

of

DELHI, IOWA

1952



APPRECIATION

Thanks to the business men in the vicinity for the liberal advertisements and friends for the generous contribution of recipes. Without such fine cooperation, this recipe book would not have been possible.

*We dedicate this book
to our
faithful pastor and to all the members
of St. John's of Delhi*

THE KITCHEN PRAYER

Lord of all pots and pans and things
Since I've not time to be
A saint by doing lovely things or watching
late with Thee
Or dreaming in the dawn light or storming
Heaven's gates

Make me a saint by getting meals and
washing up the plates.
Although I must have Martha's hands, I have
a Mary mind
And when I black the boots and shoes,
Thy sandals Lord I find.
I think of how they trod the earth, what
time I scrub the floor
Accept this meditation Lord. I haven't time
for more.

Warm all the kitchen with Thy love, and
light it with Thy peace
Forgive me all my worrying and make my
grumbling cease.
Thou who didst love to give men food, in
room or by the sea
Accept this service that I do, I do it unto
Thee.

—KLARA MUNKRES.

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ABBREVIATIONS

C.	cup
T.	tablespoon
t.	teaspoon

WEIGHTS AND MEASURES

60 drops	1 t.	4 C. general purpose flour (sifted)	1 lb.
3 t.	1 T.	4½ C. flour	1 lb.
4 T.	¼ C.	1 T. cornstarch	2 T. flour
8 T.	½ C.	1 C. chopped nut meats	¼ lb.
16 T.	1 C.	16 marshmallows	¼ lb.
5½ T.	⅓ C.	7 coarsely crumbled salted crackers	1 C.
2 T.	1 liquid oz.	11 finely crumbled graham crackers	1 C.
2 C.	1 pt.	1½ T. vinegar and sweet milk	1 C. sour milk
4 C.	1 qt.	½ C. evaporated milk and ½ C. water	1 C. milk
4 qt.	1 gal.	No. 2 can commercial canned goods	2½ C.
8 qt.	1 peck	No. 2½ can commercial canned goods	3½ C.
A dash	⅛ t.	No. 10 can commercial canned goods	13 C.
4 oz.	¼ C.		
1 C. fat	½ lb.		
16 oz.	1 lb.		
2½ C. white sugar	1 lb.		
2½ C. brown sugar (firmly packed)	1 lb.		
3½ C. powdered sugar	1 lb.		

OVEN TEMPERATURES

Slow	250-350 degrees F.
Moderate	350-400 degrees F.
Quick or hot	400-450 degrees F.
Very hot	450-500 degrees F.

Breads

White Bread	Mrs. Donald Hoffman
Raisin Bread	Estelle Fangman
Cinnamon Bread	Estelle Fangman
Potato-Refrigerator Rolls	Mrs. Thos. Oehler
Penny Rolls	Mrs. LaVern Rahe
Parker House Rolls	Mrs. Joseph Kaiser
Parker House Rolls	Mrs. John Schulte
Basic Yeast Dough	Estelle Fangman
Butterscotch Rolls	Mrs. Allan Boffeli
Butterscotch Rolls	Mrs. Leo Quint
Cinnamon Rolls	Mrs. William Toomer
Kolaches	Mrs. Ed Harks
White Nut Bread	Mrs. Alfred Lahr
Date-Nut Bread	Mrs. Allan Boffeli
Banana Bread	Estelle Fangman
Banana-Nut Bread	Mona Schmidt
Molasses Brown Bread	Mary Durey
Orange-Nut Bread	Estelle Fangman
Short Cake	Mrs. LaVern Rahe
Muffins, Prune	Estelle Fangman
Muffins, Apple	Estelle Fangman
Doughnuts	Mrs. Thos. Oehler
	Mrs. James Oehler
	Mrs. Lawrence Schaeffer
Fried Cakes	Mrs. Lawrence Whiting
Raised Doughnuts	Mrs. Thos. Oehler
Old Fashioned Sour Dough Pancakes	Mary Durey
Potato Pancakes	Mona Schmidt
Waffles	Estelle Fangman
Sour Cream Waffles	Estelle Fangman

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Breads

WHITE BREAD

**3 3/4 T. sugar
1 1/2 C. milk
1 1/2 T. salt
1 cake yeast**

**1 1/2 C. lukewarm water
9 - 10 C. flour
3 3/4 T. melted shortening**

Scald milk; add sugar and salt. Cool to lukewarm. Dissolve yeast in water and add to cooled milk. Add half the flour and beat smooth. Add shortening and more flour. Knead dough until smooth and elastic.

Place dough in greased bowl and let rise until doubled in bulk. Shape into three loaves and let rise again.

Bake in hot oven (425°) 15 minutes; then reduce heat to 375° to finish baking.

—MRS. DONALD HOFFMAN

RAISIN BREAD

Scald 1 C. milk. Add 1 C. hot water. Pour this hot liquid over
2 T. brown sugar
2 t. salt
2 T. shortening

In a separate bowl dissolve 1 cake yeast in $1/4$ C. warm water.

Plump, by steaming, $1\frac{1}{2}$ C. raisins.

Add to the raisins the grated rind of 1 orange and 1 lemon.

When the first mixture is lukewarm combine with the dissolved yeast. Stir in 3 C. sifted flour. Beat the batter for 1 minute. Add the raisins to an additional $3\frac{1}{2}$ C. flour. Add the flour to the dough. Knead the dough well until it is smooth and elastic. Place the dough in a bowl and cover with a cloth. Let rise in a warm place till double in bulk, (about 1 hour). Knead it well and let it rise again, about $1\frac{1}{2}$ hours. Shape the dough lightly into loaves. Put in 2 5x10 inch pans and let rise till double in bulk. Bake the bread in a 450° oven 10 minutes. Then reduce the heat to 350° for about 30 minutes. The bread will shrink from the sides of the pan.

Remove from the pans at once and cool on a wire rack.

—ESTELLE FANGMAN

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CINNAMON BREAD

1 loaf. This is a sweet bread.	
$\frac{1}{4}$ C. melted shortening	1 beaten egg
$\frac{1}{4}$ C. sugar	$\frac{1}{4}$ C. lukewarm water
1 t. salt	3 $\frac{1}{2}$ C. sifted flour

Combine shortening, $\frac{1}{4}$ C. sugar, salt and egg. Add the yeast softened in the lukewarm water. Cool milk until lukewarm. Add to the mixture. Add the flour and knead lightly. Let rise in a greased bowl till doubled in bulk. Punch down. Roll the dough into a 6x15 inch rectangle. Brush lightly with melted butter.

Combine $\frac{1}{4}$ C. sugar with 1 $\frac{1}{2}$ t. cinnamon. Sprinkle the sugar, cinnamon mixture over the dough. Roll as for a jelly roll, keeping the roll firm. Place in a greased 5x10 inch loaf pan. Let rise until double in bulk. Bake in a moderate oven 350° for 45 minutes.

—ESTELLE FANGMAN

POTATO REFRIGERATOR ROLLS

1 cake yeast	1 C. mashed potatoes
$\frac{1}{2}$ C. lukewarm water	1 C. scalded milk
$\frac{2}{3}$ C. shortening	2 eggs
1 t. salt	6 to 8 C. flour
$\frac{1}{2}$ C. sugar	

Mash potatoes. Add shortening, sugar, salt and eggs. Cream well. Dissolve yeast in lukewarm water, add to lukewarm milk, then to potato mixture.

Add sifted flour and make a stiff dough. Toss onto floured board and knead well. Put into greased bowl and let rise until doubled in bulk, (about two hours.) Knead lightly. Shape into rolls or rub top with melted fat, cover tightly and place in refrigerator until ready to bake.

About 1 $\frac{1}{2}$ hours before baking time shape into rolls, cover and let rise until light. Bake at 400° for 15 to 25 minutes.

—MRS. THOS. OEHLER

PENNY ROLLS

2 C. warm water	$\frac{1}{2}$ or $\frac{3}{4}$ C. sugar
1 cake yeast (large)	2 t. salt
2 eggs beaten light	2 t. lard

Flour to make a soft dough. Let rise once or twice, then put in pans. Let rise and bake at 350°.

—MRS. LAVERN RAHE

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PARKER HOUSE ROLLS

Temperature 400°	4 C. sifted flour
Time 15 to 20 minutes	1 1/2 t. salt
1 C. milk	1 egg, beaten
1 cake compressed yeast	4 T. shortening
4 T. sugar	

Crumble the yeast into a mixing bowl and add the sugar. Add the lukewarm liquid to the yeast mixture. Mix the ingredients thoroughly, then add about half of the flour. Add the egg after half of the flour has been added. When it has risen to double in bulk, smooth the dough on a floured board until it is about $\frac{1}{2}$ inch thick. Cut with a small biscuit cutter into rounds. Let stand a few minutes, then crease with the dull side of a knife just a little at one side of the middle. Brush the smaller side with melted butter or margarine and fold over the wider side. Place far enough apart to prevent them from touching one another. Let rise until double in bulk. Bake on greased pan at 400° for 15 to 20 minutes.

—MRS. JOSEPH KAISER

PARKER HOUSE ROLLS

Scald 2 C. milk. Dissolve 1 cake compressed yeast and 3 T. sugar in $\frac{1}{3}$ C. milk. Combine dissolved yeast and sugar and 1 t. salt and remainder of milk and 3 T. shortening. Add 3 1/2 C. flour. Let rise 1 1/2 hour. Punch down. Let rise 45 minutes. Shape into rolls. Let rise 45 minutes and bake in 400° oven for 15 minutes.

—MRS. JOHN SCHULTE

BASIC YEAST DOUGH

1 cake yeast	1 egg yolk
1 t. sugar	1 C. milk
$\frac{1}{3}$ C. warm water	$\frac{1}{4}$ t. salt
$\frac{1}{3}$ C. sugar	3 C. sifted flour
$\frac{1}{3}$ C. butter or margarine	grated rind of 1 lemon
1 whole egg	

Crumble yeast into the water containing 1 teaspoon sugar. Let stand 20 minutes. Beat the butter with sugar until smooth and light. Beat in 1 whole egg and an additional yolk. Add the cup of lukewarm milk. Beat very smooth.

Add the salt to the flour and sift into the batter a little at a time. Also mix in the dissolved yeast and the lemon rind. Beat until the dough leaves the sides of the pan and no longer sticks to the spoon. Let rise in a warm place till double in bulk. Use for rolls, coffee cakes, cinnamon rolls, etc.

—ESTELLE FANGMAN

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BUTTERSCOTCH ROLLS

1 C. milk scalded

3 T. butter or shortening

2 T. sugar

1 t. salt

1 cake fresh yeast

1/4 C. lukewarm water

1 well beaten egg

3 1/2 C. flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast softened in lukewarm water, add egg. Gradually stir in flour to form a soft dough. Beat vigorously, cover and let rise in a warm place until doubled in bulk. Turn on a lightly floured board to oblong shape $\frac{1}{3}$ inch thick. Brush with 3 tablespoons melted butter, then sprinkle with a mixture of $\frac{1}{3}$ C. brown sugar and 2 teaspoons cinnamon. Roll and cut in 1 inch slices.

Combine 1 C. brown sugar, 2 or 3 T. butter. Heat slowly in a shallow pan. Place rolls, cut side down over mixture. Cover, let rise until doubled in bulk. Bake at 375° for 25 minutes. Remove from pan and cool, bottom side up.

—MRS. ALLEN BOFFELI

BUTTERSCOTCH ROLLS

Mix together

2 C. lukewarm milk

1/2 C. sugar

2 t. salt

Crumble into mixture

2 cakes compressed yeast

Stir until yeast is dissolved.

Stir in

2 eggs

1/2 C. soft shortening

Mix in first with spoon, then with hand

7 to 7 1/2 C. flour

Add flour in 2 additions, using the amount necessary to make it easy to handle. After second rising roll dough into oblong shape. Spread with 2 T. softened butter and sprinkle with $\frac{1}{2}$ C. sugar and 2 t. cinnamon. Roll up tightly, beginning at wide side. Seal well by pinching edges of roll together. Cut roll into 1 inch slices. Place cut slices in baking pan coated with

1/2 C. melted butter

1/2 C. Brown sugar

1/2 C. pecan halves

Bake in 375° oven for 25 to 30 minutes. When done turn upside down on a tray. Let pan stay over rolls a minute or so so that the butterscotch runs down over the rolls.

—BERNIECE QUINT

CINNAMON ROLLS

1 C. melted lard

4 1/2 C. lukewarm water

2 C. sugar

1 yeast cake

4 eggs

2 t. salt

15 C. flour

Stir all at night. In morning roll out, spread with butter, sugar and cinnamon. Sprinkle with nuts, roll up, cut off rolls. Let rise. Bake.

—MRS. WILLIAM TOOMER

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KOLATCHES (BASIC NO-KNEAD ROLL DOUGH)

1 C. water (lukewarm)	COMBINE:
ADD:	1 C. scalded milk
2 packages compressed yeast	1/2 C. shortening (melted)
STIR IN—2 eggs beaten	4 T. sugar
ADD 6 C. flour (sifted)	3 1/2 t. salt (level teaspoons)

Mix until dough is well blended. Place in greased bowl and grease top of dough and let rise.

Take the dough which is quite soft and put out on well floured board. Grease top side and pat out with hands just like if it was rolled to $\frac{1}{2}$ inch thickness. Then grease cooky cutter and cut out. Put on cooky sheet to rise. When raised, with 2 first fingers on both hands make indentation in center. Grease your finger occasionally. Fill indentation with a prune filling, cherry filling, dried apricot or pineapple filling. If the fruit sauce is running, thicken slightly with corn starch. Jam may also be used.

Bake the kolaches in a 400° oven for 20 minutes or until done. For a decorative touch sprinkle the top of the filling lightly with cocoanut before baking.

—MRS. ROSE HARKS

WHITE NUT BREAD

3 C. flour	3/4 C. nutmeats
4 t. baking powder	1 1/2 C. milk
1 t. salt	1 egg
3/4 C. sugar	2 T. melted butter

Sift flour once before measuring, sift baking powder, salt, sugar together. Add nuts to flour mixture. Add beaten egg to milk and combine thoroughly with flour. Add shortening. Pour into well greased pan and let stand 20 minutes. Bake 65 to 70 minutes.

—MRS. ALFRED LAHR

DATE NUT BREAD

1 C. brown sugar	1 t. salt
1 C. chopped dates	4 t. baking powder
1 C. nuts	2 C. sweet milk
2 C. graham flour	1 egg

Mix all dry ingredients. Beat egg and add to milk and mix with dry ingredients. Put in 2 pans and place in a warm oven for 15 minutes before baking. Bake in 375° oven.

—MRS. ALLAN BOFFELI

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BANANA NUT BREAD

$\frac{1}{4}$ C. shortening	$1\frac{1}{2}$ C. flour
$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ t. salt
1 well beaten egg	2 t. baking powder
1 C. bran	$\frac{1}{2}$ t. soda
2 T. water	1 t. vanilla
1 $\frac{1}{2}$ C. mashed bananas	$\frac{1}{2}$ C. chopped walnuts

Cream shortening and sugar; add egg, then bran; mix thoroughly. Combine water and banana; add alternately with sifted dry ingredients. Mix thoroughly; add vanilla and nuts. Bake in waxed lined 5x9 inch loaf pan in moderate oven, 350°, 1 hour.

—MONA SCHMIDT

BANANA BREAD

1 loaf 5x9 inches	Temperature 350°	Time 1 hour
2 C. flour—sifted	1 C. sugar	
$\frac{1}{2}$ t. baking powder	1 egg	
1 t. soda	2 T. sour milk	
$\frac{1}{2}$ t. salt	1 $\frac{1}{2}$ C. mashed bananas	
2 T. shortening	$\frac{1}{2}$ C. broken walnut meats	

Sift flour, baking powder, soda and salt together. Cream shortening, add sugar and beaten egg. Mix well. Mash bananas and rub through sieve. Add nuts to sifted dry ingredients and fold into creamed mixture gradually alternating with milk and bananas. Pour into pan lined with waxed paper and bake in a moderate oven.

—ESTELLE FANGMAN

MOLASSES BROWN BREAD

1 C. all bran	1 egg
$\frac{1}{2}$ C. raisins	1 C. flour
2 T. shortening	1 t. baking soda
$\frac{1}{2}$ C. molasses	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ C. boiling water	$\frac{1}{2}$ t. cinnamon (if desired)

Measure all bran, raisins, shortening and molasses into a mixing bowl. Add boiling water. Stir until the shortening is dissolved. Add eggs. Beat well.

Sift together, flour, soda, salt, cinnamon. Add to the all bran mixture. Stir only until combined. Pour into a medium sized loaf pan and bake in a preheated moderate oven 350° oven about 45 minutes. Serve hot.

—MARY DUREY

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ORANGE NUT BREAD

1 medium sized orange	1/4 t. salt
1 C. raisins or dates	1 t. baking powder
2 T. melted shortening	1/2 t. soda
1 t. vanilla	1 C. sugar
1 beaten egg	3/4 C. chopped nut meats
2 C. sifted flour	

Pour the juice from the orange into a 8 ounce measuring cup, add boiling water to fill the cup. Remove most of the white membrane from the orange rind. Force it through the food chopper with the raisins, using a coarse blade. Add the hot water orange juice mixture. Stir in the shortening, egg and vanilla. Add the flour sifted with the salt, soda and baking powder and sugar. Beat well. Stir in the nut meats. Bake in a wax paper lined 5x9 loaf pan in a 350° oven about 1 hour.

—ESTELLE FANGMAN

SHORTCAKE

1/3 C. sugar	2 C. flour
1/2 C. shortening (scant)	5 level teaspoons baking powder
1 egg	2/3 C. milk

Mix sugar, eggs and shortening. Add milk and dry ingredients alternately.

—MRS. LAVERN RAHE

PRUNE MUFFINS

Cream	Sift 1 3/4 C. bread flour
1/4 C. shortening	Resift with
1/2 C. brown sugar	1 t. salt
Beat in 1 egg	2 t. baking powder
Add these to the first mixture alternately with	
3/4 C. milk or prune juice	Add
Fold in	1/2 C. chopped nut meats, if you
3/4 C. chopped (very fine) stewed	like.
prunes.	

Pour the batter into greased and lightly floured muffin tins. Bake in a 400° oven for 25 minutes.

—ESTELLE FANGMAN

APPLE MUFFINS

1/2 C. sugar	1/2 t. salt
4 T. butter	1/4 t. nutmeg
1 beaten egg	1/4 t. cinnamon
2 1/4 C. pastry flour	1 C. milk
3 1/2 t. baking powder	1 C. chopped apples

Cream the sugar with the butter. Add the egg and beat until smooth. Sift the flour, resift with baking powder, salt, nutmeg and cinnamon. Add alternately to the batter with the milk. Fold in the chopped, and pared apples. Fill greased muffin tins, 1/2 full. Sprinkle the tops of the unbaked muffins with a mixture of

2 T. sugar	1/4 t. nutmeg
1/4 t. cinnamon	

Bake in a 425° oven for 25 minutes.

—ESTELLE FANGMAN

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DOUGHNUTS

2 eggs	1 t. salt
1 1/2 C. sour milk	1 scant t. soda
1/2 C. sweet cream	4 t. baking powder
2 t. vanilla	6 C. flour, or enough to make the
1 1/2 C. sugar	dough right to handle.

Beat the eggs with the milk and cream. Stir into the sifted dry ingredients and beat until smooth. Make as soft a dough as can be handled well. Handle lightly and roll only a few doughnuts at a time, if you want doughnuts that are not tough. Dredge in sugar if desired.

—MRS. LAWRENCE SCHAEFFER

FRIED CAKES

1 C. sweet cream	1/2 t. nutmeg
1 C. sour milk or buter milk	6 C. flour
1 1/4 C. sugar	5 level t. baking powder
4 eggs	1/2 t. soda, sifted with flour
2 T. vanilla	1 t. salt

DOUGHNUTS

Beat eggs until light, add sugar slowly, add vanilla. Sift dry ingredients 6 times. Add milk and cream to eggs and sugar, then flour, makes a very soft dough, but do not add more flour. Roll out and fry in deep fat until light brown.

Makes about six dozen.

—MRS. L. F. WHITING

DOUGHNUTS

Put in bowl	1 C. sour milk
2 eggs and beat until light	1/2 t. salt
Add	1 t. vanilla or nutmeg
1 C. of sugar	4 1/2 C. of sifted flour to which
1 level t. of melted shortening	is added:
Add this to eggs and beat till	1 t. soda
smooth. Then add	2 t. baking powder

Add half of flour and beat until smooth, then add rest of flour. Use 1/2 C. extra flour for the patting or rolling. Cut and let raise for 1 hour and fry in hot fat.

—MRS. THOS OEHLER

DOUGHNUTS

2 eggs	Pinch salt
3/4 C. sugar	1/2 t. soda
2 T. melted lard	2 t. baking powder
1 C. sour milk	flavor

Mix as any cake dough and add enough flour to make a soft dough. Fry in deep fat.

—MRS. JIM OEHLER

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RAISED DOUGHNUTS

1 cake yeast	$\frac{1}{3}$ C. sugar
1 C. milk (scalded & cooled)	$\frac{1}{2}$ t. salt
3½ C. sifted flour	1 egg (beaten)
3 T. shortening	1 t. nutmeg

Dissolve yeast in lukewarm milk. Add 1½ C. flour and beat smooth. Cover and let rise in warm place until double in bulk. Combine sugar and shortening. Add salt, egg, and nutmeg. Stir into yeast sponge. Add remaining flour and beat thoroughly. Place in a well greased bowl and let rise until double in bulk. Roll on lightly floured surface ½ inch thick. Cut with doughnut cutter. Let rise 45 minutes. Fry in deep fat until done. Roll in sugar.

—MRS. THOS. OEHLER

OLD FASHIONED SOUR DOUGH PANCAKES

Sour Dough Starter;
Into a large crock pour
2 C. warm water

Add:
2 packages dry yeast
Stir until yeast is dissolved. Add:
½ C. sugar
1 C. flour

Let rise overnight in warm place if you want to use the next morning. For future use store in cool place. Always let rise in warm place overnight before using. Always save ½ C. sour dough as starter for your next batch. Build up starter by occasionally adding water, sugar and flour, as given in above recipe.

SOUR-DOUGH PANCAKES

Stir together:
2 C. sour dough
1 C. milk
½ C. sugar
3 eggs beaten

Sift together:
1¾ C. flour
2 t. soda
1 t. salt

Stir until batter is almost lump free, but don't over stir, makes it stringy. Now fry in the usual way. For smaller families, use ½ the recipe.

—MARY DUREY

POTATO PANCAKES

2 eggs, well beaten
2 C. milk
1 T. melted shortening
2 C. flour
1 t. salt

1 T. baking powder
1 t. sugar
2 C. grated raw potatoes
1 medium sized onion, grated

Combine eggs, milk, and shortening. Sift flour with salt, baking powder, and sugar; add and beat smooth. Add potato and onion and blend well. Bake on hot griddle. Makes 15 to 20 cakes. These are delicious served with hot spiced applesauce and baked eggs.

—MONA SCHMIDT

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WAFFLES

2 C. sifted flour (cake flour)

Resift with:

2 t. baking powder

1/2 t. salt

1 T. sugar

Beat well:

3 egg yolks

Add:

2 to 7 T. melted butter or mar-
arine

1 1/2 C. milk

Make a hole in the center of the dry ingredients. Pour in the liquid mixture. Combine with a few swift strokes. The batter should have a pebbled look, somewhat like a muffin batter.

Beat until stiff, but not dry, 3 egg whites. Fold them into the batter, until they are barely blended. Bake in a preheated waffle iron.

—ESTELLE FANGMAN

SOUR CREAM WAFFLES

1 C. pastry flour

2 t. baking powder

1 t. soda

1/8 t. salt

2 T. sugar

4 egg yolks

2 C. sour cream

1/3 C. melted butter

4 egg whites

Sift the pastry flour. Resift with baking powder, soda, salt and sugar. Beat the egg yolks till light. Blend well with the sour cream. Add the dry ingredients, beating with a wire whisk until very smooth. Add the melted butter. Beat the egg whites stiff. Fold into the batter gently. Pour onto a hot waffle iron. The waffles are very light and fragile so fill the iron fairly full. Serve with maple syrup or strawberry jam.

—ESTELLE FANGMAN

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Cakes

QUICK ANGEL FOOD CAKE

Preheat oven to 425°, put tube	1 C. sifted granulated sugar
pan in.	1 C. powdered sugar
1½ C. egg whites	1 C. sifted cake flour
¼ t. salt	1 t. vanilla or lemon flavoring
1 t. cream of tartar	

Beat egg whites with salt and cream of tartar. Fold in granulated sugar, 2 T. at a time. Sift powdered sugar and flour together 5 times and add 2 T. at a time, add flavoring. Pour into hot pan. BAKE EXACTLY 23 MINUTES AT 425°.

—MRS. ALLAN BOFFELI

ANGEL FOOD CAKE

1½ C. cake flour	1½ t. cream tartar
1½ C. egg whites	1¾ C. sugar
½ t. salt	¾ t. vanilla
3 T. water	

Place egg whites in large bowl, add salt, water, vanilla and cream of tartar. Whip until stiff but not dry. Then by hand fold in sugar slowly. Add sifted flour and fold in. Place in angel cake pan in cold oven set at 325°. Bake 1 hour.

—MRS. RALPH SWEANEY

—MRS. BILL PORTER

CHERRY ANGEL FOOD CAKE

1 C. plus 2 T. sifted cake flour	1¼ t. cream of tartar
½ C. sifted granulated sugar cane or beet sugar	¼ t. salt
3 T. sifted powdered cherry jello	1 C. sifted granulated sugar, cane or beet
1½ C. egg whites	1 t. vanilla

Sift flour with one half cup of sugar and the jello 4 times. Add salt to the egg whites and beat until foamy. Add the cream of tartar and whip until the egg whites stand up in peaks but are not too dry. Add the sugar slowly 1 tablespoon at a time. Add the flour one tablespoon at a time. Bake in ungreased tube pan in a slow oven, 325° for 1 hour.

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PEPPERMINT ANGEL FOOD CAKE

10 inch tube pan	hot oven, 375°	bake 35 minutes
Sift four times:		
1 C. plus 2 T. cake flour		
1/2 C. sugar		
Beat until foamy:		
1 1/4 C. egg whites, room temp.		
Sprinkle over foamy egg whites:		
1 1/4 t. cream of tartar		
1/4 t. salt		
Continue beating till egg whites		
hold moist and glossy and soft peaks.		
Add in 4 parts:		
1 C. sugar, beating 25 strokes after each.		
Add:		
1 t. vanilla		
1/2 t. peppermint extract		
4 drops green coloring		
Beat 10 more strokes.		

Fold into mixture in four parts; flour and sugar. Fold in 15 strokes after each. When four parts are folded in fold 25 times more. Pour into pan, tap pan on table top to eliminate air pockets and bake.

—MRS. ALFRED E. KAISER

SUNSHINE NUT CAKE

1 C. sugar	1 t. vanilla
4 T. water	1/4 t. almond flavoring
Boil together until it spins a thread. While still hot add	
6 stiffly beaten egg whites. Beat 10 minutes.	
Add 6 beaten egg yolks	
1 C. cake flour	
1/4 C. chopped nuts.	

Bake in angel food pan 1 hour.

—BERNICE STEFFEN

YELLOW CHIFFON CAKE

Heat oven to 325°, slow moderate.	Make a well and add:
In first bowl sift together;	
2 1/4 C. sifted cake flour, spoon lightly, don't pack	
1 1/2 C. sugar	1/2 C. Wesson oil
3 t. baking powder	5 unbeaten egg yolks, (medium)
1 t. salt	3/4 C. cold water
Beat with spoon until smooth.	
In large second bowl put	
1 C. egg whites (7 or 8)	
1/2 t. cream of tartar	

Beat into very stiff peaks, stiffer than for meringue. Do not under-beat. Pour egg yolk mixture gradually over beaten egg whites, gently folding with rubber scraper just until blended. Don't stir. Pour into ungreased angel cake pan and bake 55 minutes at 325° then increase to 350° for 10 to 15 minutes, or until top springs back when lightly touched.

—MRS. ART KLOSTERMAN

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CHIFFON WHITE CAKE

2 C. sifted cake flour	1 C. milk
1 1/4 C. sugar	1 t. vanilla
3 1/2 t. baking powder	1/4 t. lemon extract
1 t. salt	3 eggs whites, unbeaten
1/2 C. Spry	

Mix dry ingredients in bowl. Drop in Spry. No creaming needed. To flour mixture, add $\frac{2}{3}$ C. milk, then flavoring. Beat until smooth, about 100 strokes. Add egg whites and mix thoroughly. Add remaining milk and beat until blended. Bake in 2 layers at 350° for 30 to 35 minutes.

Note: When making this with an electric mixer I put everything except the milk and flour in the bowl and beat very well, add the flour and milk alternately and beat 2 minutes.

—MRS. JAMES OEHLER

SUNSHINE CAKE

7 egg whites	1/2 t. cream of tartar
5 egg yolks	1 C. flour
1 1/4 C. sugar	

Have all the ingredients ready. Measure and sift the flour several times. Do the same with the sugar. Separate the eggs, putting whites in one bowl and yolks in another. Beat yolks light and stiff. Beat whites until foamy. Add cream of tartar and beat very stiff. Sift and fold in the sugar and add the yolks and flavoring, now fold in the flour and pour in an angel cake pan and bake in a moderate oven 45 to 50 minutes.

—MRS. NATHAN MAIERS

SPONGE CAKE

5 eggs	1/4 t. salt
1/3 C. cold water	3/4 t. cream of tartar
1 1/2 C. sugar	1/2 t. baking powder
1 t. vanilla	1 1/2 C. cake flour

Sift flour before measuring, add baking powder and sift again. Beat egg yolks until light and foamy and add water and continue beating. Add sugar and beat several minutes. Add salt, vanilla and flour. Beat egg whites until light and foamy, then add cream of tartar and beat until stiff. Fold in egg whites. Bake in ungreased angel food cake pan. Bake in oven 350° for 1 hour.

—MRS. LAWRENCE SCHAFFER

SPONGE CAKE

Take a large coffee cup. Beat up 2 eggs in it and fill it up with sweet cream. Add a pinch of salt. In a mixing bowl put a scant cup of sugar, 2 t. of baking powder, add to 2 C. of flour and flavor. Makes 3 nice layers.

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WHITE CAKE

3 egg whites	1/2 t. salt
1 C. sugar	1 t. vanilla
1/2 C. butter or shortening	2 C. flour
1 C. milk	2 t. baking powder

Cream butter and sugar. Add milk and flavoring. Sift flour, baking powder and salt together. Add alternately the dry ingredients and the liquid and beat well. Last fold in well beaten egg whites and bake in 2 layers for 20 to 25 minutes at 375°.

—CATHERINE M. KING

SPECIAL WHITE CAKE

Bake 375°	25 to 30 minutes	Measure into mixing bowl
Measure into sifter		1/2 C. shortening
2 C. flour		Measure
2 1/2 t. baking powder		3/4 C. milk
3/4 t. salt		1 t. vanilla
1 C. sugar		Have ready:

3 egg whites, beaten until foamy. Add 1/4 C. sugar gradually, beating only until whites stand in soft peaks. Stir shortening to soften, sift dry ingredients into shortening. Add milk and vanilla slowly and mix. Beat well. Add meringue and fold in. Pour in 2 9-inch greased cake tins and bake.

—MRS. ALFRED E. KAISER

WHITE CAKE

2 C. sugar	3 1/4 C. flour, sifted
1 C. butter or lard	3 t. baking powder
6 egg whites	salt
1 C. milk	1/2 t. almond & 1 t. vanilla

Cream butter and sugar. Beat egg whites until stiff, then fold in creamed mixture. Add dry ingredients with milk. Pour in buttered tins and bake in moderate oven.

—MRS. LINUS HOEGER

SNOW-WHITE CAKE

Sift together:	2/3 C. milk
2 1/4 C. cake flour, sifted	Beat 2 minutes
3 1/4 t. baking powder	Add:
1 t. salt	1/3 C. milk
1 1/2 C. sugar	1/2 C. egg whites, unbeaten
Add:	1 t. vanilla
1/2 C. shortening	

Beat 2 minutes. Pour in 2 greased 8 inch layer pans. Bake in 350° oven for 35 minutes.

—MRS. RALPH SWEANEY

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WHIPPED CREAM CAKE

1 C. sugar	2 t. baking powder
½ C. egg whites	¼ t. salt
1 C. heavy cream	1 t. vanilla
1½ C. sifted cake flour	

Beat egg whites until stiff but not dry. Gradually fold in sugar. Whip cream and fold into egg white mixture. Sift dry ingredients together and fold into mixture. Add vanilla. Pour batter into 2 greased 8 inch layer cake pans. Bake in a 325° oven for 25 to 30 minutes. Cool and put layers together with filling. Cover tops and sides with seven minute frosting.

FILLING FOR WHIPPED CREAM CAKE

1 C. crushed pineapple, drained	½ C. brown sugar
4 unbeaten egg yolks	½ C. finely chopped nuts

Combine all ingredients in sauce pan. Cook on low heat until thick, stirring constantly. Cool and put between layers of cake. Nuts may be omitted.

—MRS. DONALD GOLDSMITH

WHIPPED CREAM CAKE

1½ C. whipping cream	2¼ C. cake flour
3 eggs	3 t. baking powder
Sift together:	Salt and vanilla
1½ C. sugar	

Beat eggs until light yellow. Add whipped cream. Fold in dry ingredients and bake 30 minutes at 350°. Ice with seven minutes frosting.

—MRS. JOSEPH KAISER

SOUR CREAM WHITE CAKE

½ C. cold water	1½ C. sugar
3 egg whites	2 C. flour
1 C. thick sour cream	2 t. baking powder
¼ t. salt	1 t. vanilla
½ t. soda	

Whip egg whites until stiff. Whip cream and fold into the egg whites. Add sifted flour and dry ingredients alternately with the cold water and flavoring. Bake 35 minutes. May be baked as a layer cake or as cup cakes.

—MINNIE SCHUSTER

PLAIN YELLOW CAKE

2 C. sifted cake flour	½ C. shortening
1½ C. sugar	1 C. milk
2½ t. baking powder	1½ t. vanilla
1 t. salt	2 eggs unbeaten

Sift flour and measure 2 cups and put in sifter and sugar, baking powder and salt and sift again. Put in shortening and $\frac{1}{3}$ of milk and vanilla. Beat for 2 minutes or 200 strokes. Next add rest of milk and 2 eggs and beat again for 2 minutes. Bake in oven 375° for 35 minutes.

—MRS. AL LAHR

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YELLOW LAYER CAKE

1 C. sugar	1 2/3 C. flour
1/3 C. butter	2 t. baking powder
2 eggs well beaten	1 t. vanilla
1/2 C. milk	

Cream butter, add sugar slowly and cream together. Add eggs and flour alternately with milk. Add vanilla. Bake in 2 8-inch layer pans, 25 minutes in 375° oven.

—MARY DUREY

CARAMEL CAKE

Cream together:	mixture: 1 egg
1 C. sugar	1 t. vanilla
2 T. cocoa	
1/2 t. salt	1 t. soda
1/2 C. shortening	1/2 C. sour milk

Mix together with the creamed
Add soda to flour. Add this and the sour milk to the creamed mixture.
Add the hot water last.

MRS. PAUL CONNOLY

EASY CHOCOLATE CAKE

Mix 1/2 C. cocoa	1 3/4 C. sugar
1/2 C. hot water	1/4 t. salt
2 t. soda in a bowl. Let	1 t. vanilla
stand while mixing the batter.	Add: 2 well beaten eggs
Cream together:	Add: 2 1/2 C. sifted cake flour
3/4 C. shortening	alternately with 3/4 C. sour milk

Blend in the chocolate mixture. Fold in the 2 stiffly beaten egg whites last. Bake in 350° oven 30 minutes for loaf or layer cake.

—MRS. AUGUST HARGRAFEN

EASY DEVIL FOOD CAKE

Beat 1/2 C. shortening	Then add 2 eggs and beat hard
1 1/2 C. sugar	
Have 1 1/2 C. flour, sifted, then add 1/3 C. cocoa, 1 t. soda, 1/2 t. salt	
Sift this into the first mixture alternately with 1 C. sour milk or 1 C. sweet milk with 1 T. vinegar. Add 1 t. vanilla.	
Bake in layers or loaf pan 35 to 45 minutes.	

MRS. JOE SCHULTZ

EASY MIXED DEVIL'S FOOD CAKE

Beat this all together and add 1 C. sour cream:

2 or 3 eggs	1 C. flour (heaping)
1 t. vanilla	3 T. cocoa (heaping)
1/4 t. salt	1 t. soda
1 C. sugar	

Sift sugar, flour, soda and cocoa together and add this to cream mixture. For spice cake leave out cocoa and add 2 T. molasses to cream mixture and 1/4 t. nutmeg, 1/4 t. cloves and 1 t. cinnamon to flour.

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DEVIL FOOD CAKE

2 C. sugar	2 C. flour
2 eggs	1/2 t. baking powder
1/2 C. cocoa. Add enough hot water for a thick paste	1 t. vanilla
1 C. sour milk	pinch salt
1 t. soda	1/2 C. melted shortening

Cream sugar and eggs. Add cocoa mixed with hot water to form a thick paste. Measure 1 C. sour milk and add 1 t. soda and beat and stir in. Then add flour, baking powder, salt, vanilla and beat with electric mixer for 2 minutes. Last add melted shortening and beat for 1 minute. Bake in large greased loaf pan at 350°.

—MRS. STACEY DABLER

RED DEVIL'S FOOD CAKE

2 C. sugar	2 t. soda
2 eggs	2 C. plus 2 T. flour
1 C. thick sour cream	3/4 t. salt
1 C. boiling water	1 t. vanilla
1/4 C. cocoa	

Pour boiling water over cocoa and soda and stir until dissolved. Cool. Sift flour once, measure, add salt and sift together 3 times. Beat eggs until thick and lemon colored. Add sugar gradually to the eggs, beating until light. Add cream and beat. Add flavoring. Add flour in 4 parts, beating after each addition. Add cocoa mixture gradually, beat well. Bake in 2 well greased 9-inch tins in a moderate oven (350°) for 35 minutes or until done. Frost with favorite frosting.

—MRS. L. F. WHITING

RED DEVIL'S FOOD CAKE

1 1/2 C. flour	1/2 C. sour milk
1 t. baking powder	1/2 C. boiling water
1/2 t. salt	2 squares chocolate melted
4 T. lard	1 t. soda
1 C. sugar	1 t. vanilla
2 eggs, well beaten	

Sift flour once. Add baking powder and salt and sift together 3 times. Cream lard thoroughly and add sugar gradually. Cream together until light and fluffy. Add eggs and beat vigorously. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add water or cocoa, mixing quickly. Add soda and stir until thick. Cool slightly and add to cake batter, mixing thoroughly. Add vanilla. Bake in a 350° oven 25 minutes.

—MRS. EMIL POTTEBAUM

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BLACK DEVIL'S FOOD CAKE

Grease and flour 2 9-inch layer pans of 13"x9" oblong pan.

Cream together until fluffy

$\frac{2}{3}$ C. soft shortening

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

Beat in thoroughly 3 eggs

Blend together in separate bowl

$\frac{2}{3}$ C. cocoa

$1\frac{1}{3}$ C. cold water

Sift together:

$2\frac{1}{4}$ C. sifted cake flour

$\frac{1}{3}$ t. baking powder

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

1 t. salt

Stir in alternately with cocoa-water mixture 1 t. vanilla

Pour into prepared pans. Bake until cake tests done in a 350° oven.

—MRS. LEO QUINT

CHOCOLATE ROLL

5 eggs

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

$\frac{1}{4}$ C. cocoa

$\frac{1}{4}$ C. flour

$\frac{1}{2}$ t. baking powder

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

$\frac{1}{4}$ t. vanilla

1 C. whipping cream

Beat yolks with sugar. Mix flour, baking powder, salt and cocoa. Add to yolks and vanilla. Fold in stiffly beaten egg whites. Bake at 350° for 10 to 15 minutes or less. Bake in long sheet pan lined with waxed paper. Have towel well floured with powdered sugar, turn it out on towel and roll with towel between. Whip cream, add a little vanilla. Unroll towel and spread whipped cream on roll and roll again. Put in refrigerator until ready to serve.

SAUCE

Melt 1 square chocolate over hot water. Then add, mixed together:

1 T. corn starch

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

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

1 C. water

Add melted chocolate, and 1 C. water and cook 5 minutes. Remove from fire, and add $\frac{1}{2}$ t. vanilla. Keep warm until ready to serve. Serves 8 or 9.

—MRS. STACEY DABLER

COLD WATER CHOCOLATE CAKE

Cream together thoroughly:

$\frac{1}{2}$ C. butter or other shortening

1 C. sugar

1 t. vanilla

$\frac{1}{2}$ t. vanilla

Combine:

$\frac{1}{2}$ C. cocoa in $\frac{1}{2}$ C. cold water

Add cocoa mixture to creamed mixture

Sift together:

$2\frac{1}{2}$ C. flour

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

Add dry ingredients to creamed mixture alternately with 1 C. cold water. Beat till just blended after each addition. Beat 3 minutes after final addition. If you use an electric mixer set at medium speed.

Beat 3 egg whites until stiff. Add gradually, $\frac{3}{4}$ C. sugar. Fold egg whites into batter, and put into 9-inch pan. Bake at 350° for 30 to 35 minutes.

—MRS. DONALD ZIMMERMAN

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SOUR CREAM CHOCOLATE CAKE

Beat 2 eggs

Add 1 C. sour cream, 1 t. vanilla

Sift together 1 C. flour

1 C. sugar

1 t. soda

pinch of salt

3 T. cocoa

Add flour mixture to cream mixture and beat.

—MRS. WILLIAM PORTER

MY FAVORITE MARVEL FUDGE CAKE

3 oz. chocolate, cut very fine

3/4 C. boiling water

1 3/4 C. sifted cake flour

1 1/2 C. sugar

3/4 t. salt

1/2 t. baking powder

3/4 t. soda

1/2 C. Spry

1/3 C. sour milk

1 t. vanilla

2 eggs, unbeaten

Put chocolate in mixing bowl. Pour boiling water gradually over chocolate and stir until melted. Cool. Sift dry ingredients together into chocolate mixture. Drop in Spry (no creaming needed). Beat 200 strokes (2 minutes by hand or mixer at low speed). Scrape bowl and spoon or beater. Add milk, vanilla, eggs, beat 200 strokes. Bake in Spry coated 12"x2" pan in moderate oven, 350°, 50 to 60 minutes.

—DARLENE HOEFER

CHOCOLATE CAKE

1/3 C. lard

1 C. sugar

1 egg

1 t. vanilla

4 T. cocoa

1 1/2 C. sifted cake flour

1/2 t. salt

1 t. soda

1 t. baking powder

1 C. boiling water

Cream lard and sugar until light and fluffy. Add eggs and vanilla. Sift flour, salt, baking powder, soda and cocoa together. Add alternately with hot water. Bake in 350° oven.

—MRS. D. J. KING—

CHOCOLATE CAKE

1 C. miracle whip salad dressing

1 C. white sugar

2 C. sifted flour

4 T. cocoa

2 t. soda

1 t. vanilla

1 C. water

Put all ingredients in mixing bowl and beat. Bake in shallow pan at 350° for 35 minutes.

—MRS. INEZ SCHULTZ

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Ph. 4532 Al & Norma Campbell

HOLE IN THE MIDDLE CAKE

1 C. sugar	1 egg
1½ C. flour	6 T. shortening
2 T. cocoa	1 C. sour milk
1 t. soda	vanilla

Sift dry ingredients together. Put in bowl, make hole in the middle of dry ingredients and put egg and rest of ingredients in before beating.

—MRS. JAMES OEHLER

CHOCOLATE CHIP CAKE

½ C. butter	4 egg whites
1⅓ C. sugar	1 C. milk
2½ C. cake flour	1 square grated chocolate
3 t. baking powder	1 t. vanilla

Cream butter and sugar. Add vanilla, milk, sifted flour and baking powder alternately. Add grated chocolate. Fold in stiffly beaten egg whites. Place in 2 layer pans or in a loaf tin. Bake 30 minutes in a 375° oven.

—MRS. JOHN HOEGER

GRAHAM CRACKER CAKE

2 T. butter or Crisco	2 t. baking powder
½ C. sugar	½ t. salt
2 eggs	1 C. cold water
30 graham crackers	

Cream shortening and sugar together. Add beaten eggs and mix well. Roll the crackers into fine crumbs and add the baking powder and salt. Add the water alternately with crackr crumbs to first mixture. Beat thoroughly. Pour into 2 greased 8-inch layer pans. Bake in a hot oven 400° 20 to 25 minutes. When cool spread whipped cream sweetened and flavored between layers and on top of cake.

—MRS. DONALD ZIMMERMAN

FRUIT CAKE

2 C. liquid, any fruit juice	1 C. dates
2 C. sugar	1 t. cloves
2 C. raisins	2 t. cinnamon
2 C. diced raw apples	1 t. nutmeg
1 C. shortening	¼ t. salt

Cook in kettle till apples are done. Cool. Stir in 3 C. flour, 2 t. soda sifted together. Then sift over the fruit. Bake in oven 350° 1½ hour. Mixed candied fruit may be added to this.

—MRS. THOS. OEHLER

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FRUIT CAKE

1 C. sugar	1/2 t. nutmeg
1/3 C. lard	1/8 t. cloves
1 C. white raisins	3/4 t. salt
1 C. chopped dates	1 C. water
1 t. cinnamon	

Boil 5 minutes. Cool. Then add 2 C. flour with 1 level t. soda sifted together. Add vanilla and nut meats. Bake slow for 1 1/2 hours.

—MRS. DONALD GOLDSMITH

APPLESAUCE CAKE

1/2 C. shortening	2 C. sifted cake flour
1 C. sugar	1 t. baking powder
2 eggs, beaten light	1/2 t. cinnamon
1/2 C. chopped nuts	1 t. vanilla
1 C. chopped raisins	1 C. unsweetened applesauce

Cream shortening and sugar together until fluffy. Add dry ingredients together 3 times and add alternately with applesauce to creamed mixture, beating thoroughly after each addition. Add vanilla. Pour into a greased loaf pan and bake in a moderate oven 350°, for 1 hour. Frost with caramel or brown sugar frosting.

—DOROTHY BEYER

APPLE CAKE

1 C. butter	2 t. cinnamon
1 C. brown sugar	1/4 t. nutmeg
1 C. white sugar	2 C. chopped raw apples
3 eggs	1 C. raisins
1 C. cold strong coffee with 2 t. soda dissolved in it.	1 C. nuts 3 C. flour

Put together in order given, dredging fruits in flour and adding last. Bake in moderate oven 1 hour or until done.

—MRS. DAISY WILSON

SPICE CAKE

1 C. sugar	1/2 t. cinnamon
1 1/2 C. flour	1/2 t. cloves
1 level t. soda	1/2 t. nutmeg
1 t. baking powder	1 C. sour cream
pinch of salt	2 eggs

Sift sugar, flour, soda, baking powder and salt into mixing bowl. Add spices, sour cream and unbeaten eggs. Beat for 3 minutes until batter is smooth. Pour into loaf pan, bake 350° for 30 to 40 minutes.

—MRS. LAWRENCE HEIMS

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SOUR CREAM SPICE CAKE

1 C. brown sugar	$\frac{1}{4}$ t. cream of tartar
1 C. sour cream (thick)	$\frac{1}{2}$ t. salt
1 egg, slightly beaten	$\frac{1}{2}$ C. chopped nuts
1½ C. flour	$\frac{1}{2}$ C. raisins
1 t. nutmeg	1 t. cinnamon
1 t. soda	

Combine sugar and sour cream; blend and add egg. Add sifted dry ingredients, nuts and raisins. Stir only until well blended. Bake at 350° 45 minutes.

—MRS. DONALD HOFFMAN

BANANA CUP CAKES

Cream thoroughly:	
1 C. sugar	1 t. vanilla
1 C. mashed bananas	$\frac{1}{2}$ t. soda dissolved in 1 T. warm water
$\frac{1}{2}$ C. vegetable shortening	1 t. baking powder
1 large egg, beaten	1½ C. (heaping) flour
$\frac{1}{4}$ t. salt	

Combine in order given, sift in dry ingredients last. Bake in moderate oven.

—MRS. LAWRENCE HEIMS

BANANA-NUT CAKE

Sift together into bowl:	1¼ C. mashed bananas (3)
2½ C. cake flour, sifted	1¼ t. double action baking powder
1½ C. sugar	1 t. salt
1¼ t. soda	Beat hard for 2 min. by clock.
Add:	Add $\frac{1}{2}$ C. unbeaten eggs
$\frac{2}{3}$ C. shortening	Beat 2 more minutes.
$\frac{1}{2}$ C. sour milk	Fold in $\frac{2}{3}$ C. chopped nuts.

Bake in 2 round layers. Temperature 350°. Bake 30 to 35 minutes for layers, about 45 for oblong pan.

—MRS. JOE SCHULTZ

HAWAIIAN CAKE

Bake 350°, 30 to 35 minutes	1 C. crushed pineapple with juice
2 C. flour	2½ t. baking powder
$\frac{1}{2}$ C. shortening	1 t. salt
1½ C. sugar	$\frac{1}{4}$ C. water
1 t. vanilla	3 egg whites

Cream shortening. Add sugar and cream well. Add vanilla, salt and crushed pineapple.

Sift flour and baking powder 3 times. Add it alternately with the water.

Beat egg whites stiff and fold into batter. Pour into pans and bake.

—MRS. ALFRED E. KAISER

SPECIAL OCCASION CAKE

2½ C. sifted flour	1 C. milk
3½ t. baking powder	2 eggs, unbeaten
½ C. shortening	¼ t. almond extract
½ t. salt	½ C. chopped maraschino cherries
1¼ C. sugar	½ C. chopped nuts

Sift flour once, measure, add baking powder and salt. Sift twice. Cream shortening, add sugar gradually, beat, add eggs, unbeaten, one at a time beating after each addition. Add dry ingredients alternately with the milk and flavoring. Beat. Add cherries and nuts and blend. Bake at 350°.

—MRS. JAMES OEHLER

CHERRY NUT CAKE

1½ C. sugar	2 t. baking powder
½ C. butter	½ C. nuts chopped
2 eggs, separated	2 C. flour
¾ C. milk	1 botte cherries & juice

Cream sugar and butter together. Add the egg yolks. Mix well. Add the milk alternately with sifted dry ingredients and juice. Fold in beaten egg whites. Add cherries and nuts and mix. Bake in moderate oven, 375°.

—JEANETTE TOOMER

MARASCHINO CHERRY CAKE

Sift together in bowl:	Add:
2¼ C. sifted cake flour	½ C. high grade shortening
1½ C. sugar	¼ C. maraschino cherry juice
1 t. salt	16 maraschino cherries, cut in eighths
3 t. double acting baking powder	½ C. milk

Beat 2 minutes. Add ⅓ to ½ C. unbeaten egg whites (4 large.) Beat 2 minutes. Fold in ½ C. chopped nuts. Bake 30 to 35 minutes in oven 350°.

—MRS. NATHAN MAIERS

PINK ENCHANTMENT CAKE

2 C. sifted cake flour	½ C. milk
1¼ C. sugar	¼ C. maraschino cherry juice
2½ t. baking powder	1 t. vanilla
1 t. salt	1½ t. almond extract
½ C. lard	3 egg whites unbeaten
½ C. almonds, cut fine	

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in lard. Add milk, cherry juice and flavoring. Beat. Add egg whites. Beat again. Add almond and blend. Bake in 2 deep 8-inch layer pans. 350° oven 25 to 35 minutes.

—MRS. LAWRENCE HEIMS

BOILED RAISIN CAKE

2 C. flour	1 C. raisins, measured before boiling
1 1/2 C. sugar	1 t. soda
1/2 C. butter	1 t. cinnamon
2 eggs	1 t. nutmeg
1 C. raisin juice	1/2 t. allspice
1/2 t. cloves	

Cream butter with sugar. Add beaten eggs. Sift dry ingredients. Alternate with raisin juice which must be cool.

—MINNIE SCHUSTER

ORANGE CAKE

1 1/2 C. brown or white sugar	1 orange
1/2 C. shortening	1 C. seeded raisins put through food chopper
3/4 C. sour milk	2 eggs
juice of 1 orange, 1/4 C.	2 C. flour
1 t. soda	
1/2 t. salt	

Add soda and salt to flour. Bake in loaf or layers. Nuts may be added.

—MRS. JOSEPH KAISER

ECONOMY CAKE

1 C. sugar	1 C. raisins
1/2 C. shortening	1 t. cinnamon (other seasoning if desired)
2 C. water	
little salt	

Boil together until sugar and shortening dissolve. Cool completely.
Add one egg (if desired) 1 t. baking powder
Add 2 C. flour (to make a cake 1 t. soda
batter)

Bake in 300° oven until tooth pick comes out clean.

—MRS. CALVIN LITTLE

BOILED RAISIN CAKE

1 C. sugar	1 C. seedless raisins
1 C. lard	1/2 t. cloves
2 eggs	1/4 t. cinnamon
1 t. baking powder	1/4 t. nutmeg
1 t. soda	2 C. flour

Boil raisins 20 minutes in 2 C. water. There should be one cup of juice when done. If not add enough water to make it. Mix as for any cake, using the raisin juice in which the soda has been dissolved for liquid. Add cooked raisins just before baking.

—MRS. EMIL POTTEBAUM

STRAWBERRY POP CAKE

$\frac{3}{4}$ C. butter	2 C. sugar
1 7-ounce bottle strawberry pop	2 t. baking powder
3 C. cake flour	1 C. nuts
$\frac{1}{2}$ t. salt	Fold in 5 beaten egg whites

Bake in 350° oven 30 to 40 minutes in 2 8-inch pans or 10"x14".

—MINNIE SCHUSTER

TOMATO SOUP CAKE

2 C. flour	1 t. cinnamon
1 C. sugar	$\frac{1}{2}$ t. cloves
$\frac{1}{2}$ C. shortening	1 C. raisins
1 t. baking powder	$\frac{1}{2}$ C. nut meats
$\frac{1}{2}$ t. soda	1 can Campbell's Tomato Soup

Mix together just like any other cake. Bake in moderate oven.

—MRS. J. K. BIERIE

PEACH MERINGUE CAKE

MERINGUE

3 egg whites	$\frac{1}{2}$ t. cream tartar
$\frac{1}{4}$ t. salt	$\frac{3}{4}$ C. sugar
	1 t. vanilla

Beat egg whites and salt until foamy. Add cream of tartar and beat until stiff and dry. Beat in sugar 2 tablespoons at a time until mixture stands in a very stiff peak.

CAKE

Sift 1 C. flour	$\frac{1}{2}$ t. salt
1 $\frac{1}{2}$ t. baking powder	$\frac{1}{2}$ C. sugar
Add:	$\frac{1}{4}$ C. shortening
3 egg yolks	1 t. vanilla
$\frac{1}{2}$ C. milk	

CAKE: Beat for 2 minutes. Pour batter in a 9"x9"x2" pan. Spread meringue on top forming little cups. Bake in 325° oven for 50 minutes.

Serve with $\frac{1}{2}$ peach on top with whipped cream and nuts.

—MRS. FRANK O'CONNELL

BROILER COCONUT CAKE

Prepare first:

1 T. butter melted in $\frac{1}{2}$ C. warm milk

Let this cool and prepare:

Add cooled milk and butter. Stir well. Bake in sheet tin or oblong pan in moderate oven for 25 minutes.

Melt:

3 T. butter

2 T. cream

Spread over cake while both are hot. Place under broiler until it carmelizes.

2 eggs, beaten

1 C. sugar

1 C. regular flour (not cake flour)

1 heaping t. baking powder

5 T. brown sugar

$\frac{1}{2}$ C. (or more) cocoanut

—MRS. INEZ SCHULTZ

JELLY ROLL

$\frac{3}{4}$ C. sugar
4 egg yolks
1 t. vanilla

$\frac{3}{4}$ C. cake flour, sifted
 $\frac{3}{4}$ t. baking powder

Beat egg yolks very light. Add sugar and beat. Add rest of ingredients and continue beating. Beat egg whites very stiff and fold into above mixture. Pour into 15x10 pan and bake 13 minutes at 375°. Invert on towel and roll as soon as you can put the jelly on the cake.

—MRS. JAMES OEHLER

Icings and Fillings

Angel Cake Filling	Mrs. Inez Schultz
Creamy Nut Filling	Mrs. Thomas Oehler
One Minute Frosting	Mrs. Calvin Little
Easy White Frosting	Mrs. Alfred Kaiser
Seven Minute Frosting	Estelle Fangman
Carmel Frosting	Mary Durey
Brown Sugar Frosting	Mrs. Rose Harks
Brown Suger Frosting	Mrs. Don Zimmerman
Chocolate Frosting	Mrs. Al Steffen
Glossy Chocolate Frosting	Mrs. August Hargrafen
Mocha Chocolate Frosting	Mrs. Kenneth Raders
Marvel Fudge Frosting	Darlene Hoefer

Icings and Fillings

ANGEL CAKE FILLING

1 C. cream, whipped	12 cut maraschino cherries, green
1 C. diced pineapple, well drained	$\frac{1}{2}$ C. coarsely chopped nutmeats, if desired
1 C. cocoanut	
$\frac{1}{2}$ lb. cut marshmallows	1 Angel Food Cake, tube or loaf
12 cut maraschino cherries, red	

Cut a slice 1 inch thick from the top of the cake carefully. Make a cavity in cake by cutting carefully down 1 inch from inner and outer edge and 1 inch from bottom. Remove carefully.

Fold sugar, to taste, into whipped cream. Divide cream into two parts, taking more than half for filling. Fold ingredients together. Fill cavity in cake. Replace top of cake. Spread with remaining cream. Chill in refrigerator 4 hours before serving.

—MRS. INEZ SCHULTZ

CREAMY NUT FILLING AND FROSTING

Into $2\frac{1}{2}$ T. cake flour, gradually blend $\frac{1}{2}$ C. milk. Cook to very thick paste (about 10 min.), stirring constantly. Cool to lukewarm. Meanwhile cream $\frac{1}{2}$ C. shortening (half butter) with $\frac{1}{2}$ C. granulated sugar, and $\frac{1}{4}$ t. salt. Add the lukewarm paste. Beat with rotary beater until fluffy. Fold in $\frac{1}{2}$ t. vanilla, $\frac{1}{2}$ C. coarsely chopped nuts. Use about $\frac{1}{3}$ of the mixture for filling. To remainder blend in 1 C. sifted confectioners sugar to make a more generous amount for top and sides of cake.

—MRS. THOMAS OEHLER

ONE MINUTE FROSTING

1 C. sugar	$\frac{1}{4}$ C. milk
$\frac{1}{4}$ C. butter	$\frac{1}{4}$ C. cocoa

Mix together and bring to rolling boil. Boil for 1 minute. Remove from fire, add 1 t. vanilla. Beat and spread.

—MRS. CALVIN LITTLE

EASY WHITE FROSTING

2 C. powdered sugar	4 T. milk
$\frac{1}{4}$ C. Spry	

Beat for five minutes or until fluffy. Add vanilla and spread.

—MRS. ALFRED KAISER

SEVEN MINUTE FROSTING

1 1/2 C. sugar	2 egg whites
1 1/2 t. light corn sirup	1/8 t. salt
1/3 C. cold water	1 t. vanilla

Place all the ingredients except vanilla in the top of a double boiler and mix thoroughly. Cook, beating constantly with a rotary or electric beater, until the mixture forms peaks—about seven minutes. Remove from the heat and continue to beat until the mixture is of spreading consistency.

—ESTELLE FANGMAN

CARAMEL FROSTING

2 C. brown sugar	1/2 C. butter
3 T. cream	1/2 t. vanilla
Cocoanut	

Blend sugar, butter, cream and one tablespoon corn sirup. Cook until quite thick. Beat well. Add vanilla, shredded cocoanut. If mixture is too thick, add a little hot water. Stir well.

—MRS. MARY DUREY

BROWN SUGAR FROSTING

Combine in a pan the following:

1 C. brown sugar, firmly packed	1 T. sirup
1/3 C. water, warm	1/2 t. salt

Boil until a firm ball forms in cold water or a good thread strings. Then add 2 well beaten egg whites. Add vanilla, then beat until it stands in peaks.

—MRS. DON ZIMMERMAN

BROWN SUGAR FROSTING

1 C. brown sugar	1 lump butter
6 T. cream	

Boil 1 minute, then beat until thick enough to spread.

—MRS. ROSE HARKS

CHOCOLATE FROSTING

Melt 2 squares chocolate	Remove from fire and add :
Scald 1/3 C. top milk or cream with	3 C. confectioners sugar all at once
3 T. butter	1/8 t. salt
	1 t. vanilla

Beat well, add melted chocolate. Beat until thick enough to spread. Thin with a few drops of cream if necessary.

—MRS. AL STEFFEN

GLOSSY CHOCOLATE FROSTING

2 T. butter
1 sq. chocolate
 $\frac{1}{4}$ t. salt

1 C. powdered sugar
1 t. vanilla
 $2\frac{1}{2}$ T. hot water

Melt butter and chocolate over hot water in sauce pan. Remove from heat. Add salt, sugar and vanilla. Stir to a crumb mixture. Add water and beat until stiff. It thickens as you beat.

—MRS. AUGUST HARGRAFEN

MOCHA CHOCOLATE FROSTING

6 T. cocoa
6 T. hot coffee
6 T. butter

1 t. vanilla
3 C. confectioners sugar

Combine cocoa and coffee; add butter and vanilla. Beat until smooth. Add sugar gradually until of spreading consistency.

—MRS. KENNETH RADERS

MARVEL FUDGE FROSTING

Mix in saucepan:

2 ounces chocolate, cut fine
 $1\frac{1}{2}$ C. sugar
7 T. milk

2 T. each Spry and butter
1 T. corn sirup
 $\frac{1}{4}$ t. salt

Bring to rolling boil, stirring constantly. Boil briskly 1 minute. Cool. Add 1 t. vanilla; beat until thick enough to spread. Add $\frac{1}{2}$ C. nut meats.

—DARLENE HOEFER

Cookies

Sugar Cookies	Mrs. Minnie Schuster
Sour Cream Cookies	Mrs. Joe Schultz
Filled Cookies	Mrs. Bernice Steffen
Frosted Creamy Cookies	Mrs. L. F. Whiting
Date Filled Cookies	Catherine King
Molasses Crinkles	Mrs. Daniel King
Oatmeal Cookies	Mrs. Don Hoffmann
Oatmeal Cookies	Mrs. Don Zimmerman
Overnight Oatmeal Cookies	Mrs. Alfred Lahr
Peanut Butter Cookies	Mrs. Geneva Harbach
Sour Cream Drops	Mrs. Mona Schmidt
Raisin Krispies	Mrs. Thomas Oehler
Pumpkin Cookies	Mrs. Allan Boffeli
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Chocolate Chip Cookies	Mrs. Arthur Hoefer
Brownies	Estelle Fangman
Carmel Brownies	Mrs. Dan Domeyer
Corn Flake Cookies	Mrs. Rose Harks

Cookies

SUGAR COOKIES

$\frac{3}{4}$ C. sugar
 $\frac{1}{2}$ C. shortening
2 eggs beaten
1 t. vanilla

2 C. sifted flour
1 t. cream of tartar
1 t. baking powder
 $\frac{1}{2}$ t. salt

Blend sugar with shortening, add eggs and vanilla. Sift and add dry ingredients. Chill until easy to handle. Roll to $\frac{1}{8}$ inch thickness on a lightly floured board. Bake in hot oven, 375° F. for 10 to 12 min. Makes 1 $\frac{1}{2}$ to 2 doz. cookies.

—MRS. MINNIE SCHUSTER

SOUR CREAM COOKIES

4 C. pastry flour
1 t. soda
1 t. baking powder
1 C. shortening
 $1\frac{3}{4}$ C. sugar

$\frac{1}{2}$ t. salt
1 C. thick sour cream
2 eggs
1 t. vanilla

Cream shortening, add sugar gradually and cream well. Add salt, vanilla and unbeaten eggs and beat well. Add sour cream with sifted dry ingredients. Chill one hour. Roll dough thin and cut with floured cooky cutter. Place on oiled cooky sheets and sprinkle with sugar. Bake until light brown.

—MRS. JOE SCHULTZ

FILLED COOKIES

1 C. sugar
 $\frac{1}{2}$ C. shortening
 $\frac{1}{2}$ C. sour milk
 $2\frac{1}{2}$ C. flour

1 egg—pinch of salt
1 t. baking powder
 $\frac{1}{2}$ t. soda
1 t. vanilla

Cream sugar and shortening, add unbeaten eggs. Then add flour and milk a little at a time.

FILLING:

$\frac{1}{2}$ C. sugar
1 C. raisins
 $\frac{1}{2}$ C. nuts

$\frac{1}{2}$ C. water
1 T. flour
pinch of salt
Boil until stiff.

Roll out cookies, put a spoonful of filling on each cooky and put another cooky on top. Pinch edges together and bake.

—MRS. BERNICE STEFFEN

FROSTED CREAMY COOKIES

1 C. sugar	1 t. each cinnamon and ginger
1 C. lard or vegetable shortening	1/2 t. cloves
1 C. sour milk	1 t. soda added with the egg yolks
1 C. molasses or sorghum	and 2 t. soda added to milk
2 egg yolks	Flour enough to roll

Cream shortening, add sugar, then molasses. Sift spices with two cups of flour and add alternately with milk; then add enough more flour to handle and roll. Cut with an oblong cooky cutter and frost when cool. Makes a large batch.

—MRS. L. F. WHITING

DATE FILLED COOKIES

1 C. brown sugar	1/2 t. cinnamon
1 C. white sugar	1 t. soda
1 C. butter or shortening	1/2 t. salt
3 eggs, well beaten	3 C. flour

Beat butter, sugar and whole eggs together. Use flour sufficient to make dough that will roll well. Divide dough into three parts and roll. Spread the following filling on, then fold over and chill for three hours. Cut and bake in moderate oven.

FILLING:

1 lb. dates	1/2 C. nut meats
1/2 C. sugar	1 C. water

Boil for 3 minutes, cool and spread on cooky dough.

—CATHERINE M. KING

MOLASSES CRINKLES

3/4 C. shortening	2 t. soda
1 C. brown sugar	1 t. cinnamon
1 egg, beaten	1 t. ginger
1/4 C. light molasses	1/2 t. cloves
2 1/4 C. flour	1/4 C. granulated sugar
1/4 t. salt	

Cream shortening and sugar. Add egg and molasses, beat well, add sifted dry ingredients and mix well. Chill thoroughly. Shape into balls the size of walnuts, and dip one side in granulated sugar. Place sugared side up on ungreased cooky sheet, 2 or 3 inches apart. Bake in moderate oven (350°) 15 minutes.

—MRS. DANIEL KING

OATMEAL COOKIES

1 egg	1 t. cinnamon
1 C. sugar	2½ C. rolled oats
1 C. melted shortening	2 C. flour
1 T. molasses	½ C. raisins
1 t. soda	¾ C. sour milk

Beat egg; add other ingredients and beat well. Bake on greased cooky sheet about 10 min. in a slow oven (325° F.).

—MRS. DONALD HOFFMAN

OATMEAL COOKIES

Add the following in order:

1 C. sugar	2 C. flour
1 C. butter (or half lard)	2 C. oatmeal
2 eggs	1 t. cinnamon
1 C. boiled raisins	1 t. vanilla
5 T. raisin water	1 t. soda and salt
	1 cup nutmeats

Mix thoroughly and drop by spoonfuls on greased cooky sheets and bake in a 350° to 375° F. oven.

—MRS. DONALD ZIMMERMAN

OVERNIGHT OATMEAL COOKIES

1 C. white sugar	1 t. soda
1 C. brown sugar	3½ C. flour
1 C. lard	1 t. vanilla
1 C. oatmeal	1 t. maple flavor
3 eggs	nutmeats if desired
1½ t. cream of tartar	

Mix together and form into rolls and let stand overnight. Next morning cut into slices and bake.

—MRS. ALFRED LAHR

PEANUT BUTTER COOKIES

1 C. brown sugar	2 or 3 C. flour
1 C. white sugar	1 t. soda, dissolved in ½ C. boiling
¾ C. peanut butter	water
¼ C. butter	¼ t. salt
2 eggs	

Cream butter and sugar, add peanut butter, eggs and salt, then flour, as much as needed. Mix well, shape in cookies with hands, press with fork each way and bake.

—MRS. GENEVA HARBACH

OLD FASHIONED SOUR CREAM DROPS

Mix together thoroughly:

$\frac{1}{2}$ C. soft shortening

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

2 eggs

Stir in:

1 C. thick sour cream

1 t. vanilla

Sift together and stir in:

$2\frac{3}{4}$ C. sifted flour

$\frac{1}{2}$ t. soda

$\frac{1}{2}$ t. baking powder

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

Chill at least 1 hour. Drop rounded teaspoonfuls about 2 inches apart on lightly greased baking sheet. Bake until browned, just until when touched lightly with finger almost no imprint remains. Bake in 425° oven for 8 to 10 minutes. This makes about five dozen $2\frac{1}{2}$ " cookies.

—MRS. LEO QUINT

CHOCOLATE DROP COOKIES

$\frac{1}{2}$ C. shortening

1 C. brown sugar

1 well beaten egg

1 t. vanilla

$1\frac{2}{3}$ C. cake flour

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

$\frac{1}{2}$ t. soda

$\frac{1}{2}$ C. milk, sweet or sour

2 oz. sq. chocolate, melted

$\frac{1}{2}$ C. broken walnut meats

Thoroughly cream sugar and shortening; add egg, vanilla and chocolate; blend well. Add sifted dry ingredients alternately with milk; add nuts. Drop from teaspoon 2 inches apart onto greased cooky sheets. Bake in moderate oven, 350° , 10 to 15 minutes. Makes $2\frac{1}{2}$ dozen cookies.

—MRS. MONA SCHMIDT

RAISIN KRISPIES

$2\frac{1}{2}$ C. sifted flour

$\frac{1}{2}$ t. baking powder

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

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

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

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

$\frac{1}{2}$ C. shortening

2 eggs

$\frac{1}{2}$ t. soda dissolved in 2 T. hot water

$\frac{3}{4}$ C. raisins slightly floured (use 3 T. original flour)

Blend flour, baking powder, salt, sugars and cinnamon with shortening as for pastry. Add eggs well beaten and soda dissolved in hot water, then fold in the raisins. Form into small balls. Place on greased cooky sheet and press down with floured fork. Bake in moderately hot oven (400°) for about 12 min.

—MRS. THOMAS OEHLER

PUMPKIN COOKIES

1 C. sugar

$\frac{1}{2}$ C. shortening

2 eggs

1 C. pumpkin

$1\frac{1}{4}$ C. flour

2 t. baking powder

1 t. vanilla

1 t. cinnamon

$\frac{1}{4}$ t. each ginger and nutmeg

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

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

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

Mix well. Drop by spoonful on a greased and floured cooky sheet. Bake in a 375° oven.

—MRS. ALLAN BOFFELI

PINEAPPLE COOKIES

1 C. butter	juice and pulp
1 C. brown sugar	3 1/2 C. bread flour
1 C. white sugar	1/2 t. baking powder
2 eggs - pinch of salt	1 C. nut meats
1 t. vanilla	1/2 t. soda dissolved in a little hot
1 small can crushed pineapple,	water

Mix butter, sugars, eggs. Sift dry ingredients, add alternately with liquid ingredients. Add nuts. Drop from teaspoon on greased cooky sheet. Bake at 350° for 15 minutes. May be iced with orange icing. Take juice and rind of one orange, add enough powdered sugar and butter to make right consistency to spread.

—MRS. INEZ SCHULTZ

DATE BARS

1 to 2 lbs. dates chopped	2 or 3 eggs, well beaten
1/2 C. sugar	1 t. vanilla
1 C. water	Sift together:
1 C. nuts	4 C. flour
Cook until thick; let cool.	1 t. soda
Dough:	1 t. baking powder
1 C. shortening; cream with	1/2 t. salt
2 C. brown sugar; add	

Mix well. Divide dough in half. Roll out, spread dates on dough and top with rest of dough. Bake, on long cooky sheet, at 375° for 10 or 15 minutes. Cut in 1 inch squares.

—MRS. STACEY DABLER

DATE ROLL COOKIES

1 C. shortening	1 t. soda
1 C. sugar, white	1 t. salt
1 C. brown sugar	1 t. vanilla
3 beaten eggs	1 T. water
4 C. sifted flour	

Cream shortening until light and fluffy, blending in the white and brown sugar. Add the eggs; sift together 3 times the flour, soda and salt. Mix the dry ingredients into shortening and sugar mixture. Add vanilla and cold water. Divide dough in two parts. Roll about one half inch thick, spread with cooled date filling. Roll like Jelly Roll and chill before baking. Slice about 1/4" thick. Bake for 10 or 12 minutes at 350° F.

DATE FILLING

1 lb. dates, chopped	1/2 C. water
1/4 C. sugar	

Cook until a smooth paste.

—MRS. JOE SCHULTZ

OATMEAL ICE BOX COOKIES

1 C. shortening	1 t. soda
1 C. granulated sugar	1 t. salt
1 C. brown sugar	1 t. vanilla
2 eggs	3 C. rolled oats
1½ C. sifted flour	

Cream shortening and sugar, add eggs and beat. Sift flour, soda and salt. Add the flour mixture, vanilla and oatmeal. Mix well. Shape into rolls about 2½" in diameter. Chill. Slice thin. Bake 10 to 12 min.

—MRS. DANIEL KING

RICE KRISPIE COOKIES

Mix together:	½ t. salt
1 C. brown sugar	1 t. soda
1 C. white sugar	½ t. cinnamon
1 C. shortening	1 t. baking powder
2 eggs	Add:
1 t. vanilla	2 C. Rice Krispies
2 T. milk	1 C. cocoanut
Sift together and add:	1 C. nuts
2 C. flour	

Bake at 375°

—MRS. INEZ SCHULTZ

BUTTERSCOTCH COOKIES

2 C. brown sugar	1 t. cream tartar
1 C. butter or lard	1 t. vanilla
2 eggs	3 to 4 C. flour
1 t. soda	

Cream lard and sugar and eggs, then add the other ingredients. Roll into a roll and leave in refrigerator over nite, slice and bake. Cocoanut or nutmeats can be added if desired.

—MRS. JOSEPH KAISER

—MRS. LINUS HOEGER

—MRS. JAMES OEHLER

APPLE SAUCE COOKIES

½ C. butter	⅓ t. salt
1 C. sugar	½ t. baking powder
1 egg	1 t. cinnamon
1 t. soda	1 t. nutmeg
1 C. unsweetened applesauce	1 C. raisins
2 C. flour	⅓ C. nut meats
1 t. cloves	

Cream butter and sugar, stir in egg, add soda to cold applesauce, and stir into cream mixture. Add dry ingredients, nuts and raisins. Drop by spoonfuls on cooky sheets and bake at 425° F..

—HELEN MAE SHEARN

APPLE SAUCE COOKIES

½ C. shortening	1 t. soda, 1 t. salt
1 C. sugar	1 t. cinnamon
1 egg, beaten	¼ t. cloves
1¼ C. applesauce	1 C. raisins
2½ C. flour	½ C. chopped nuts

Cream shortening, add sugar. Stir in egg and applesauce alternately with sifted dry ingredients. Stir in raisins and nuts and drop from a teaspoon onto greased cooky sheets. Bake in hot oven, (400°) for 15 minutes or until done. Leave space for these cookies to spread.

—MRS. ROBERT TOMER

CHOCOLATE CHIP COOKIES

1 C. butter	1 t. baking powder
¾ C. granulated sugar	1 t. soda
¾ C. brown sugar	1 t. vanilla
2 eggs	1 pkg. chocolate chips
2 T. hot water	½ C. nut meats
2½ C. flour	

Cream butter and sugar, add vanilla, beat in eggs, add hot water, sifted dry ingredients, chocolate chips and nut meats. Bake in moderate oven (375°) 15 minutes. Makes 3 dozen.

—MRS. ARTHUR HOEFER

BROWNIES

½ C. vegetable shortening	2 eggs
2 ounces chocolate	1 C. sugar
¾ C. sifted flour	1 t. vanilla
½ t. baking powder	1 C. chopped nuts
¾ t. salt	

Melt shortening and chocolate together over hot water. Cool slightly. Beat eggs, add sugar, vanilla and chocolate mixture. Add sifted dry ingredients and nut meats. Bake in a greased and floured 8 inch square pan at 350° F. for 30 minutes. Cool, cut in 16 squares.

—ESTELLE FANGMAN

CARMEL COOKIES

1 C. sifted flour	½ C. butter
½ t. baking powder	1 C. brown sugar
½ t. salt	1 egg slightly beaten
½ t. soda	1 t. vanilla

Sift flour once, measure, add baking powder, soda and salt and sift again. Melt shortening, add sugar and mix well. Cool. Add egg and vanilla. Add flour mixture, a small amount at a time, mixing well after each addition. To this mixture add either nuts, dates, chocolate chips, cocoanut or a combination of two or more. Spread in a greased 9x12x2" pan. Bake in moderate oven (350°) 20 to 25 min. Cool in pan and cut in bars.

—MRS. DANIEL DOMEYER

CORN FLAKE COOKIES

2 C. brown sugar
5 C. cornflakes
1 C. shortening
2 eggs
1 t. vanilla

2 C. flour
1 C. peanuts
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. soda

Cream the shortening and sugar. To this add the eggs, then mix well. Add flour, baking powder and soda, then stir in peanuts and corn flakes. Bake in 350° oven.

—MRS. ROSE HARKS

Pies

Hot Water Pie Crust	Mrs. Allan Boffeli
Never Fail Pie Crust	Helen Mae Shearn
Pastry	Estelle Fangman
Graham Cracker Crust	Estelle Fangman
Apple Crumb Pie	Berniece Quint
Red Hot Apple Pie	Mona Schmidt
Apple Pie	Estelle Fangman
Berry Pie	Estelle Fangman
Rhubard Sponge Pie	Elizabeth Miller
Strawberry Pie	Mrs. Emil Pottebaum
Peach Cream Pie	Mrs. Ralph Knipper
Raisin Cream Pie	Mrs. Joseph Kaiser
One Crust Raisin Pie	Mrs. LaVerne Sabers
Sour Cream Raisin Pie	Estelle Fangman
Pumpkin Pie	Mrs. Arthur Hoefer
Pumpkin Pie	Mrs. Stacey Dabler
Pecan Pie	Berniece Quint
Pecan Pie	Mrs. Ralph Sweeney
Pecan Nut Pie	Mrs. Inez Schultz
Lemon Pie	Mrs. Nathan Maiers
Butterscotch Date Pie	Mrs. Stacey Dabler
Angel Food Pie	Mrs. Linus Hoeger
Frozen Lemon Pie	Mrs. Art Klosterman
Wonderful Pie	Mrs. James Oehler
Chocolate Crumb Bavarian Pie	Mrs. John Hoeger
	Mrs. Inez Schultz
Graham Cracker Pie	Darlene Hoefer
Frozen Strawberry Pie	Mrs. Elmer Nefzger
Pumpkin Chiffon Pie	Anon.

Pies

HOT WATER PIE CRUST

1 C. lard	1 t. salt
$\frac{1}{2}$ C. boiling water	3 C. flour

Pour boiling water over lard and mix well. Add the salt sifted with the flour.

This makes sufficient pastry for 6 crusts.

—MRS. ALLAN BOFFELI

NEVER FAIL PIE CRUST

3 C. flour	1 large C. lard
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Beat 1 egg, 1 teaspoon vinegar, 1 teaspoon salt and 5 tablespoons water together.

Mix by the usual method.

—HELEN MAE SHEARN

PASTRY

$\frac{3}{4}$ C. lard	2 $\frac{1}{2}$ C. flour
6 or 7 T. water, milk or cream	1 t. salt

Sift flour and salt together, cut in the shortening until the mixture resembles small peas. Add the liquid, a tablespoon at a time, mixing the ingredients together lightly. Chilling the ingredients makes the procedure easier and also results in a better pie crust. This makes a nine inch double crust pie.

—ESTELLE FANGMAN

GRAHAM CRACKER CRUST

1 $\frac{1}{2}$ C. finely crushed graham cracker crumbs	
$\frac{1}{4}$ C. powdered sugar—or less—depending on the filling	
6 T. melted butter or margarine	
1 t. cinnamon (optional)	

Stir all together and reserve $\frac{1}{2}$ cup of the mixture to sprinkle on top of the pie. Pat the rest of the mixture firmly into a 9 inch pie pan. Chill the crust thoroughly or if you wish to use it immediately bake it in a 375° oven for 15 minutes.

—ESTELLE FANGMAN

APPLE CRUMB PIE

4 large apples	$\frac{1}{2}$ C. sugar
$\frac{1}{2}$ C. sugar	$\frac{3}{4}$ C. flour
1 t. cinnamon	$\frac{1}{3}$ C. butter

Arrange apples on bottom crust in a 9 inch pie pan. Sprinkle with the sugar and the cinnamon. Mix the remaining $\frac{1}{2}$ cup sugar with the flour. Sprinkle over the pie. Cut the butter in small chunks over this. Put on the top crust, bake in a 450° oven 10 minutes, then reduce the heat to 350° for about 40 minutes.

—BERNIECE QUINT

RED HOT APPLE PIE

6 medium sized apples	1 T. flour
3/4 C. sugar	1 t. lemon juice
1/2 C. water	1 T. butter
1 4-oz. pkg. red cinnamon candies	Pastry for a double crust pie

Prepare apples and slice. Combine sugar, water, and candy, cook until candies dissolve. Add the apples and simmer until the apples are red. Drain, reserving the syrup. Blend flour with $\frac{1}{2}$ cup of the cooled syrup. Add the lemon juice. Pour over the apples in a 8 inch pastry lined pie pan. Dot with butter. Adjust the top crust and bake in a 450° oven for ten minutes, then reduce the heat to 350° for 15 minutes.

—MONA SCHMIDT

APPLE PIE

8 tart apples	1 t. cinnamon
1 C. sugar	1/4 nutmeg
2 T. flour	2 T. butter
1/8 t. salt	1 recipe pastry

Pare apples, slice thin; add the sugar mixture with the flour, salt and spices; fill 9-inch pastry lined pie pan. Dot with butter. Adjust the top crust. Bake in a hot oven (450°) for 10 minutes, then in a moderate oven (350°) for 40 minutes. If the apples are not tart, add 1 tablespoon lemon juice.

VARIATION—Omit butter in the above recipe. Substitute brown sugar for white and pour 1 cup of sour cream over the pie filling before adjusting the top crust.—DELICIOUS!

—ESTELLE FANGMAN

BERRY PIE

(Strawberry, Blackberry, Raspberry)
Line a 9-inch pie pan with pastry
Prepare by picking over and hulling 4 C. fresh berries
Combine: $\frac{2}{3}$ to 1 C. sugar 4 T. flour
1/2 t. cinnamon or 1 T. lemon juice

Sprinkle these ingredients gently over the berries and mix lightly. Pour this into the pie shell. Dot with 1 tablespoon butter. Cover either with a top crust or a lattice crust. Bake for 10 minutes in a 450° oven, then for 30 minutes in a 350° oven.

If you prefer a more firm pie, add 2 teaspoons quick cooking tapioca to the pie filling, but leave stand 15 minutes before baking.

—ESTELLE FANGMAN

RHUBARB SPONGE PIE

2 egg yolks	2 egg whites, stiffly beaten
1 C. sugar	1 T. lemon juice
2 T. melted butter	2 C. fresh rhubarb, diced
2 T. flour	$\frac{1}{2}$ t. vanilla
1 C. milk	

Beat egg yolks in a bowl; add the flour and melted butter. Stir in the milk; add the sugar and the lemon juice. Mix well. Stir in the stiffly beaten egg whites and vanilla. Arrange the diced rhubarb in the bottom of an unbaked pie shell and pour the egg mixture over the top. Bake in a medium hot oven.

—ELIZABETH MILLER

STRAWBERRY PIE

1 quart berries—wash and hull—take out half the berries and cut them lengthwise. Place them in a baked pie shell. Sprinkle these berries with $\frac{1}{4}$ cup sugar. Crush the remaining berries and add 3 tablespoons corn starch, and 1 cup sugar. Mix well. Cook until thick and clear—stirring constantly. Remove from the fire and add a pinch of salt and 2 tablespoons butter. Stir well and let cool. Pour over the sliced berries that have been placed in the pie shell. Serve the pie spread with whipped cream or ice cream.

—MRS. EMIL POTTEBAUM

PEACH CREAM PIE

Combine:
3/4 C. sugar
2 T. flour
 $\frac{1}{4}$ t. salt

Beat in:
1 C. sour cream
1 slightly beaten egg
Add 2 C. sliced peaches
 $\frac{1}{2}$ t. vanilla

Pour this into a pastry lined pan. Bake in a 400° oven for 15 minutes then in a 350° oven for 30 minutes. Remove from the oven and top with: $\frac{1}{3}$ cup sugar; $\frac{1}{3}$ cup flour; $\frac{1}{4}$ cup soft butter; 1 teaspoon cinnamon.

Return to the oven for 10 minutes.

—MRS. RALPH KNIPPER

RAISIN CREAM PIE

Stew 1 cup raisins in a little water until tender. Mix 1 cup sugar, 1 tablespoon flour, 1 cup cream, if the cream is too heavy use part milk. Add to the raisins and cook 5 minutes. Then add the well beaten yolks of 2 eggs. Mix well. Pour the mixture into a baked pie shell and cover with a meringue made of the egg whites. Brown in the oven.

—MRS. JOSEPH KAISER

ONE CRUST RAISIN PIE

2 well beaten egg yolks	$\frac{1}{2}$ t. cinnamon
1 C. milk	$\frac{1}{4}$ t. cloves
$\frac{1}{2}$ C. sugar	2 T. vinegar

Combine the above ingredients and mix well. Add the egg whites which have been beaten stiff. Stir together lightly. Sprinkle a layer of flour the thickness of a knife blade in a pastry lined pie pan. Put in a layer of raisins and pour in the filling. Bake in the usual way.

MRS. LE VERNE SABERS

SOUR CREAM RAISIN PIE

2 slightly beaten eggs	$\frac{1}{2}$ t. nutmeg
$\frac{3}{4}$ C. sugar	$\frac{1}{4}$ t. cloves
$\frac{1}{4}$ t. salt	1 C. sour cream
1 t. cinnamon	1 C. raisins

Combine the ingredients, mixing well; pour in a 8 in. pastry lined pie pan. Bake in a 450° oven for 10 minutes, then in a 350° oven about 30 minutes or until the mixture doesn't adhere to a knife. Serve warm or cold.

—ESTELLE FANGMAN

PUMPKIN PIE

For 2 pies, mix well:

2 C. pumpkin, (quite thick)	2 t. cinnamon
1 C. cream	$\frac{1}{2}$ t. ginger
1 C. milk	$\frac{1}{2}$ t. allspice
$\frac{3}{4}$ C. sugar	$\frac{1}{2}$ t. salt

Bake in a rich crust.

—MRS. ARTHUR HOEFER

PUMPKIN PIE

$\frac{1}{2}$ t. salt	$\frac{1}{2}$ t. ginger
$\frac{3}{4}$ C. sugar	$\frac{1}{4}$ t. cloves
1 $\frac{3}{4}$ C. pumpkin	1 t. cinnamon
2 slightly beaten eggs	1 $\frac{1}{2}$ C. top milk or light cream

Mix ingredients in the order given. Pour into a 9 inch pastry lined pie tin. Bake in a 425° oven 15 minutes. Reduce the heat to 350° for 45 minutes longer or test by inserting a knife.

—MRS. STACEY DABLER

PECAN PIE

3 eggs	1 C. pecan halves
1 C. sugar (brown or granulated)	1 t. vanilla
1 C. light corn syrup	1/2 recipe plain pastry

Beat eggs and sugar until thick, add the corn syrup, nut meats and vanilla. Pour into a pastry lined pie pan. Nut meats may be sprinkled over the filling after pouring in crust if desired. Bake in a slow oven, 300° for 1 hour.

—BERNIECE QUINT

PECAN PIE

Cream together:

1 C. sugar
4 T. butter
1/2 t. salt
1 T. flour

Beat 3 eggs and add to creamed mixture with:

1 C. dark corn syrup
1 t. vanilla
1 C. pecan halves

Pour into unbaked pie shell and bake at 450° for 10 minutes, then reduce heat to 350° for 30 minutes longer.

—MRS. RALPH SWEANEY

PECAN NUT PIE

1 unbaked pie shell
1/4 C. butter or margarine
1/2 C. sugar
3 whole eggs

1 C. dark corn syrup
1 T. lemon juice
1 C. coarsely chopped pecans
1 t. vanilla

Line pie plate with crust, brush with slightly beaten egg. Cream butter and sugar, stir in eggs, syrup, lemon juice and vanilla. Fold in nuts and turn into crust. Bake in very hot oven (450°) 10 minutes, then reduce heat to 350° and continue to bake until filling is set, (about 30 minutes.) Coo. 1 May be served with whipped cream.

Black walnuts or hickory nuts may be substituted for the pecan nuts.

—MRS. INEZ SCHULTZ

LEMON PIE

For 2 pies:
4 egg yolks
1 C. sugar

Grated rind and juice of 1 lemon
2 T. corn starch dissolved in a cup
of cold water

Stir all together and mix well. Add 2 cups of boiling water. Stir until thickened.

—MRS. NATHAN MAIERS

BUTTERSCOTCH DATE PIE

1½ C. milk
1 C. dark brown sugar
2 T. flour

2 egg yolks
Large chunk butter

Combine milk, sugar, flour, well beaten yolks and cook until thick. Remove from fire and add butter and as many dates as desired. Pour in baked pie shell and top with meringue.

—MRS. STACY DABLER

ANGEL FOOD PIE

1 C. crushed pineapple
1 C. cold water
1 C. sugar

salt
3 T. cornstarch
3 egg whites

Boil this mixture together until thick. Remove from fire. Add vanilla and cool. Beat egg whites stiff; fold into pineapple. Put in baked shell and cover with whipped cream. Serve.

—MRS. LINUS HOEGER

WONDERFUL PIE

Melt 30 marshmallows over low flame. Cool. Add 2 squares chocolate. Beat 1 cup whipping cream and blend in above mixture. Put in graham cracker crust made of 15 graham crackers, crushed. 5 tablespoons melted butter. This will set in about 30 minutes.

NOTE: Drained crushed pineapple may be used in place of the chocolate.

—MRS. JAMES OEHLER

FROZEN LEMON PIE

3 egg yolks
½ C. sugar
1 T. grated lemon rind
3 egg whites

1 T. sugar
1 C. whipped cream
Juice of 1 lemon

Beat the egg yolks and combine with ½ cup sugar, lemon rind and lemon juice. Cook until thick, stirring constantly. Set aside. Beat 3 egg whites; add 1 tablespoon sugar; fold into above custard and then add whipped cream. Pile lightly into graham cracker crust. Sprinkle graham crackers over top. Chill or freeze several hours.

—MRS. ART KLOSTERMAN

CHOCOLATE CRUMB BAVARIAN PIE

$1\frac{1}{2}$ C. graham cracker crumbs, or
cookie crumbs. $\frac{1}{4}$ C. sugar
 $\frac{1}{4}$ C. soft butter

Blend in and press on bottom and sides of pie pan. Chill.

FILLING

Heat 1 C. milk to scalding $\frac{1}{2}$ C. sugar
Mix 3 slightly beaten egg yolks $\frac{1}{4}$ t. salt

Add milk gradually. Cook in top of double boiler until thin custard is formed. Remove from heat. Sprinkle 1 tablespoon unflavored gelatine on $\frac{1}{4}$ cup cold water and let stand 3 minutes. Add to hot custard and stir until dissolved. Cool until it begins to thicken.

Add 1 t. vanilla $1\frac{1}{2}$ C. whipped cream
3 stiffly beaten egg whites

Pour into crust and sprinkle with $\frac{1}{2}$ square of grated bitter chocolate, or $\frac{1}{3}$ cup crushed stick candy or leave plain.

—MRS. JOHN HOEGER

—MRS. INEZ SCHULTZ

GRAHAM CRACKER PIE

Crush 12 graham crackers ($1\frac{1}{2}$ C. Add $\frac{1}{3}$ C. granulated sugar
crumbs) $\frac{1}{2}$ C. melted shortening.

Mix well. Press firmly in greased 9-inch pan. Chill until set.

FILLING

5 T. flour $2\frac{1}{2}$ C. milk (scalded)
 $\frac{1}{2}$ C. sugar 2 slightly beaten eggs
 $\frac{1}{2}$ t. salt 1 t. vanilla

Mix flour, sugar, add salt. Slowly stir in milk. Cook in double boiler 15 minutes or until thick. Add a little of hot mixture to eggs, stir into remaining mixture. Continue cooking 3 minutes, add vanilla.

—DARLENE HOEFER

PUMPKIN CHIFFON PIE

3 egg yolks	$\frac{1}{4}$ t. cinnamon
$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ t. nutmeg
$1\frac{1}{4}$ C. pumpkin	$\frac{1}{4}$ t. ginger
1 C. milk	1 T. plain gelatin
$\frac{1}{2}$ t. salt	2 T. water

Beat sugar, egg yolks in double boiler. Add salt, pumpkin, milk. Cook. Beat in softened gelatin. Cool. Beat egg whites stiff. Add sugar. Fold in meringue.

—ANON.

Desserts

Seven Egg Custard	Mrs. Aleatha Miller
Ice Cream	Mrs. Lawrence Heims
	Mrs. Thomas Oehler
Orange Delicious	Estelle Fangman
Chocolate Topping for Ice Cream	Mrs. LaVerne Sabers
Peaches Under a Blanket	Estelle Fangman
Rice and Fruit Cream	Estelle Fangman
Rice-Strawberry Bavarian	Mrs. Ralph Sweeney
Vanilla Cream Pudding	Estelle Fangman
Pineapple Dessert	Mrs. Wm. Porter
	Mrs. Elmer Nefzger
Marshmallow Dessert	Mrs. Daniel Domeyer
	Mrs. Lawrence Heims
Peach Angel Cake Dessert	Mrs. Art Klosterman
Pineapple Dessert	Mrs. Don Zimmerman
Suet Pudding	Mrs. LaVern Rahe
Apple Crisp	Mrs. Wm. Toomer
Plum Pudding	Mona Schmidt
Apple Delight	Mrs. Vic Krapfl
Pudding with Sour Cream Sauce	Mrs. John Schulte
Christmas Pudding	Estelle Fangman

Desserts

SEVEN EGG CUSTARD

7 eggs well beaten
2/3 C. sugar
one quart of milk

a pinch of salt
Flavor to suit taste

—MRS. ALEATHA MILLER

ICE CREAM

Beat together:
5 eggs
1 1/2 C. sugar

Stir in:
3 C. scalded milk

Cook mixture till it thickens, stirring constantly. Remove from heat, cool.

Add:
1 t. vanilla
1/2 t. lemon or almond extract

Fold in:
2 1/2 C. heavy cream, whipped

Freeze until firm. Turn into chilled bowl and beat thoroughly. Return to freezer and freeze solid.

—MRS. LAWRENCE HEIMS

VANILLA ICE CREAM (CUSTARD)

2 C. of scalded milk
1 T. flour
1 C. sugar
1 egg or 2 egg yolks, beaten

1/8 t. salt
1 T. vanilla
1 quart thin cream or half milk
and half heavy cream

Mix flour, sugar and salt. Add egg slightly beaten and milk gradually; cook over hot water 10 minutes stirring constantly at first, should custard have curdled appearance, it will disappear in freezing. When cool add cream and flavoring, strain and freeze. This makes 2 quarts.

—MRS. THOS. OEHLER

ORANGE DELICIOUS

2 C. sugar
1 C. water
2 C. orange juice
2 T. lemon juice

1 C. thin cream (scalded)
2 beaten egg yolks
2 C. heavy cream
grated rind of 1 orange

Cook sugar and water together for 8 minutes. Add orange and lemon juices. Slowly add the thin cream to the egg yolks. Cook in a double boiler until thick. Cool and add to the first mixture. Add the heavy cream. Add the grated orange rind. Freeze in ice cream freezer. Makes 3 quarts.

—ESTELLE FANGMAN

CHOCOLATE TOPPING FOR ICE CREAM

1½ C. sugar
3 T. cocoa
1 T. butter
few grains salt

⅓ C. hot water
¾ C. cream
1 t. vanilla

Blend cocoa, salt, sugar and dissolve in the hot water. Add cream and cook the mixture 2 to 3 minutes. Cook longer if a thicker consistency is desired. Remove from fire, add butter and vanilla. This will keep in refrigerator.

—MRS. LAVERNE SABERS

PEACHES UNDER A RED BLANKET

Fill individual serving dishes ½ full of either fresh, sweetened or frozen peaches, still slightly frozen. Put a layer of either fresh or frozen raspberries over the peaches.

Decorate with a spoonful of whipped cream or serve with plain cream.

—ESTELLE FANGMAN

RICE AND FRUIT CREAM

Combine:

1 C. cooked rice
1 C. drained cooked dried apricots, part may be crushed

pineapple.

12 diced marshmallows
Whip until stiff:
½ C. heavy cream

Fold into the rice and fruit mixture. Place the cream in 5 individual serving dishes.

You may top it with shaved chocolate.

—ESTELLE FANGMAN

RICE STRAWBERRY BAVARIAN

1 C. cooked rice
1 T. gelatin (unflavored)
½ C. cold water
¼ t. salt

1 C. cream, whipped
1 t. vanilla
¼ C. sugar
½ C. mashed strawberries

Pour cold water into bowl and sprinkle gelatin on top of the water. Place bowl over boiling water and stir until gelatin has dissolved. Add to hot cooked rice, add sugar, salt and vanilla. Beat well and cool. When this mixture begins to thicken, fold in whipped cream and strawberries. Turn into a large dish or individual molds. When firm serve with sliced, sweetened strawberries.

—MRS. RALPH SWEANEY

VANILLA CREAM PUDDING

6 egg yolks	1 1/4 envelopes gelatin
1/2 C. sugar	1/4 C. cold water
1/2 C. cream	6 egg whites
1 C. top milk	1 T. vanilla
pinch of soda	

Beat 6 egg yolks with the sugar and the heavy cream, until light and smooth. Bring the cup of top milk to a boil with the pinch of soda added. Slowly add this to the egg mixture. Then slowly bring to a boil again, stirring constantly. Soak the gelatin in the cold water for 5 minutes. Dissolve over hot water and pour into the custard mixture mixing well. Stir occasionally while cooling. Beat the egg whites stiff and fold gently into the cooled custard until the yellow and the white are completely blended. Pour into a glass bowl. For several hours chill in the refrigerator. Then serve with strawberry or raspberry sauce. Makes 6 servings. Very good plain too.

—ESTELLE FANGMAN

PINEAPPLE DESSERT

Crush:

15 graham crackers and with them line a flat pan.

Mix:

1/2 C. butter	2 eggs
2 C. powdered sugar	

Beat 2 minutes and pour over the cracker crumbs.

Whil:

1/2 pint cream

Fold in:

1 large can of crushed pineapple	cherries
1/2 jar chopped red maraschino	12 finely cut marshmallows
	2 T. sugar

Pour this over the other mixture and then top with more graham cracker crumbs and chopped walnut meats. Chill in refrigerator overnite.

—MRS. ELMER NEFZGER

—MRS. WM. PORTER

MARSHMALLOW DESSERT

Using a double boiler, heat 36 marshmallows in a scant cup of milk until they can be stirred into a mush. Cool. Whip a pint of cream. Add it to a nine ounce can of crushed pineapple, (do not drain). Combine with marshmallow mixture.

Roll 15 graham crackers very fine. Put half in bottom of a shallow pan. Cover with cream mixture and spread remaining crumbs on top.

This makes a nice refrigerator pie when poured into a baked and cooled graham cracker pie crust. May be varied by adding 1 small bottle maraschino cherries and 1/4 C. chopped nuts.

—MRS. DANIEL DOMEYER

—MRS. LAWRENCE SCHAFFER

PEACH ANGEL CAKE DESSERT

2 T. (2 envelopes) unflavored gelatin	$\frac{1}{2}$ C. lemon juice
$\frac{1}{2}$ C. cold water	$1\frac{1}{2}$ t. grated lemon peel
6 beaten egg yolks	$\frac{3}{4}$ C. sugar
$\frac{3}{4}$ C. sugar	6 stiff beaten egg whites
$\frac{1}{4}$ t. salt	2 C. crushed fresh peaches
	1 angel cake

Soften gelatine in cold water. Combine egg yolks, $\frac{3}{4}$ C. sugar and salt. Stir in lemon juice. Cook over hot water until mixture coats the spoon, stirring constantly. Remove from heat. Add lemon peel and gelatine. Stir to dissolve gelatine. Gradually beat $\frac{3}{4}$ C. sugar into egg whites. Fold egg whites and peaches into custard. Break cake into bite-sized pieces. In 9 inch oiled angel cake pan alternate layers of cake and peach mixture.

Chill until firm.

Unmold and serve with whipped cream or ice cream as desired.

—MRS. ART KLOSTERMANN

PINEAPPLE DESSERT

1 C. powdered sugar	1 can No. 1 crushed pineapple
$\frac{1}{2}$ C. butter	2 eggs
1 pound graham crackers	1 C. whipping cream

Crush crackers, fine and place in a 9x12 inch pan, $\frac{1}{2}$ inch thick. Mix powdered sugar and butter well, then add 2 eggs well beaten. Pour this mixture over cracker crumbs. Whip cream and then add well drained pineapple and pour over egg, butter and sugar mixture. Sprinkle top with cracker crumbs. Let stand in refrigerator to chill.

—MRS. DONALD ZIMMERMAN

SUET PUDDING

$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ C. raisins
$\frac{1}{2}$ C. molasses	$\frac{1}{2}$ t. cinnamon, cloves
$\frac{1}{2}$ C. sweet milk	$\frac{1}{2}$ t. soda dissolved in milk
$\frac{1}{2}$ C. suet or lard	1 $\frac{1}{2}$ C. flour

Blend as given in order. Steam for 3 hours.

—MRS. LAVERN RAHE

APPLE CRISP

1 C. flour	$\frac{1}{2}$ C. butter
1 C. sugar	

Slice apples into deep dish or pan. Sprinkle sugar and a little cinnamon over them. Mix flour and sugar, add butter, and cut thru the sugar and flour mixture until crumbly. Spread over the top of apples and bake until apples are done and top is a golden brown.

Peaches can also be used.

—MRS. WM. TOOMER

PLUM PUDDING

2 C. chopped suet	3 C. flour
1 C. chopped apple	1/2 t. salt
2 C. seedless raisins	1 t. soda
1 C. currants	2 t. cinnamon
1 C. light molasses	1/2 t. cloves
1 C. cold water	1/2 t. allspice

Combine suet, fruits, molasses and water. Add sifted dry ingredients and mix thoroughly. Fill greased molds $\frac{2}{3}$ full; cover tightly and steam 3 hours on rack in container, using small amount of boiling water. Serve hot with Lemon Sauce or Hard Sauce.

—MONA SCHMIDT

APPLE DELIGHT

6 to 8 apples, sliced	3/4 C. flour
1/2 C. sugar	1/2 C. butter
1 t. cinnamon	

Slice apples and place in a greased pie tin. Mix together the sugar, cinnamon, flour and butter until crumbly. Press closely over the apples. Bake about 45-60 minutes or until well browned. A sliced peach may be added.

—MRS. VIC KRAPFL

PUDDING WITH SOUR CREAM SAUCE

1/2 C. sugar	2 C. flour
3 T. butter	3 t. baking powder
1 egg	1/4 t. salt
1 C. milk	

Cream butter and sugar. Add egg and beat well. Add milk and dry ingredients alternately. Turn the batter into a baking dish. Sprinkle with 2 C. of brown sugar and 2 C. of sour cream. Bake in a moderate oven.

—MRS. JOHN SCHULTE

CHRISTMAS DESSERT

(12 or more servings)	
Crush—1/2 pound graham crackers	Chop fine—1 C. nut meats (walnuts are excellent)
Cut into pieces—1 pound dates	
Quarter—1/2 pound marshmallows	3/4 C. chopped maraschino cherries Whip 1 C. cream. Add 1 t. vanilla

Combine all the ingredients and mix till all is moistened. Pat into a 8" x 11" pan, and chill for at least 12 hours. Cut in squares to serve with more whipped cream and cherries or some appropriate Christmas decoration. This dessert will keep for several days, in fact, it improves.

—ESTELLE FANGMAN

Salads and Salad Dressings

Twenty-four Hour Salad	Mrs. Ralph Knipper
Twenty-four Hour Salad	Mrs. LaVern Rahe
	Mrs. Lawrence Heims
Twenty-four Hour Salad	Mrs. Paul Connolly
Silver Salad	Mrs. Daniel Domeyer
Philadelphia Salad	Mrs. Bill Porter
Waldorf Salad	Mrs. John Pieffer
Winter Salad	Mrs. John Pieffer
Molded Cranberry Salad	Mrs. Art Klosterman
Cranberry Salad	Anonymous
Cranberry Salad	Mrs. Lawrence Heims
	Mrs. James Oehler
Frozen Fruit Salad	Mrs. Inez Schultz
Grapefruit Date Salad	Mrs. James Berie
Strawberry Salad	Anonymous
Cabbage Pineapple Salad	Mrs. Daniel King
Salmon Salad	Mrs. Allan Boffeli
Golden Salad Dressing	Mrs. Daniel King
French Dressing	Mrs. Daniel King
French Dressing	Mrs. Allan Boffeli
Tally Ho Dressing	Estelle Fangman
Potato Salad Dressing	Mrs. LaVern Sabers

Salads and Salad Dressing

TWENTY-FOUR HOUR SALAD

1 can cherries or white grapes	4 apples
1 can sliced pineapple	1 lb. marshmallows, cut fine
DRESSING	
1 C. pineapple juice	4 egg yolks, beaten well

Cook in double boiler until thick. Cool, then add 1 C. cream whipped. Mix the dressing with the fruit mixture. Chill 24 hours.

—MRS. RALPH KNIPPER

TWENTY-FOUR HOUR SALAD

Fruit mixture:	$\frac{1}{2}$ lb. marshmallows
1 large can pineapple	1 C. pecans, cut up
Mix above ingredients.	
Cook the following, just until the eggs are cooked:	
$\frac{1}{4}$ C. pineapple juice	4 T. sugar
$\frac{1}{4}$ C. lemon juice	2 or 3 T. flour
3 egg yolks	

Pour this dressing while hot over the fruit mixture, and let cool. Then add whipped cream, about 1 C. of cream which makes about $2\frac{1}{2}$ C. of whipped cream. Let stand in refrigerator 24 hours.

—MRS. LAVERN RAHE
—MRS. LAWRENCE HEIMS

TWENTY-FOUR SALAD

2 C. white cherries, halved and pitted	2 C. quartered marshmallows
2 C. of cut up orange sections	$\frac{1}{4}$ lb. almond meats, blanched and chopped

Combine well drained fruits. Add the marshmallows.

DRESSING

2 eggs	Juice of one lemon
2 T. sugar	1 C. heavy cream whipped
$\frac{1}{4}$ C. light cream	

Beat eggs until light. gradually add sugar, light cream and lemon juice. Mix. Cook in double boiler until smooth and thick, stirring constantly. Cool and fold in whipped cream. Pour over fruit and mix lightly. Chill for 24 hours. Serves 12.

—MRS. PAUL CONNOLY

SILVER SALAD

1 can white cherries or 4 C. white grapes	$\frac{1}{2}$ lb. marshmallows, quartered Nuts may be added
1 can sliced pineapple, diced	1 pt. whipping cream

FRUIT DRESSING

1 T. sugar	$\frac{1}{2}$ t. salt
2 t. flour	

Stir in 1 C. pineapple juice. Add 2 well beaten eggs. Cook in double boiler until thick, stirring constantly. Add 2 t. butter. Cool. Add half of dressing to whipped cream. Spread a layer of dressing in dish, then a layer of fruit mixture. Continue this till both are used. Let stand several hours or overnight.

—MRS. DANIEL DOMEYER

PHILADELPHIA SALAD

1 1/2 C. pineapple juice	1 C. Miracle Whip salad dressing
15 marshmallows	$\frac{1}{2}$ C. crushed pineapple, drained
1 pkg. lemon jello	1 C. whipped cream
1 pkg. Philadelphia cream cheese	1 pkg. raspberry or cherry jello

Heat pineapple juice until hot, add marshmallows and cook until dissolved. Remove from heat and add lemon jello. Cool, and add cream cheese, broken in small pieces, salad dressing and pineapple. Pour in glass 8x12 pan. Put in refigerator until firm. Add red jello by spoonfuls over the top. Jello is made with 2 C. hot water. Serve on lettuce.

—MRS. BILL PORTER

WALDORF SALAD

2 C. diced apples	$\frac{1}{4}$ C. chopped nuts
1 C. diced celery	1 C. of cubed pineapple
$\frac{1}{2}$ C. salad dressing (whipped cream may be added to the dressing)	

Mix apples, celery and nuts. Add salad dressing. Serve in lettuce cups.

MRS. JOHN PIEFFER

WINTER SALAD

2 T. plain gelatin	1 C. diced celery
$\frac{1}{2}$ C. water	1 C. diced apples
2 C. cranberries	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ C. sugar	

Soak gelatin in the $\frac{1}{2}$ C. water for 5 minutes. Cook cranberries in $2\frac{1}{2}$ C. of water until tender. Add sugar and cook for 5 more minutes, stirring occasionally. Add salt and strain. Add soft gelatin and stir until dissolved. When mixture begins to thicken, add celery and apples. Pour into shallow pan; chill. When firm cut into pieces. Serve on lettuce and garnish with salad dressing.

—MRS. JOHN PIEFFER

MOLDED CRANBERRY SALAD

1 qt. (4 C.) cranberries	3 C. water
2 small oranges or 1 large one, ground finely	2 pkgs. raspberry flavored gelatin
1 C. sugar	2 apples, diced fine (1½ C.)

Combine cranberries, orange rind and juice, sugar and water. Cook 2 to 5 min. or until all berries pop. Add gelatine, stir until dissolved. Cool. Add diced apples. Chill in oiled ring mold, small molds or oblong pan. Unmold on lettuce.

—MRS. ART KLOSTERMAN

CRANBERRY SALAD

1 C. ground raw cranberries	1 C. pineapple juice
1 C. ground unpeeled apples	½ C. seeded grapes, halved
1 C. sugar and 1 pkg. jello	¼ C. broken nutmeats
1 C. hot water	

Combine cranberries, apples and sugar. Dissolve jello in hot water, add juice. Chill. When partially set, add fruit. Pour into individual molds. Chill until firm. Unmold on pineapple slice on lettuce leaf.

—ANONYMOUS

CRANBERRY SALAD

1 lb. cranberries, ground or chopped	1 C. sugar
1 C. crushed pineapple, drained well	1 C. whipped cream
1 lb. marshmallows	Lemon juice

Whip the cream, add the sugar and other ingredients. Nuts may be added.

—MRS. LAWRENCE HEIMS

—MRS. JAMES OEHLER

FROZEN FRUIT SALAD

1 C. mayonnaise	½ C. pineapple juice
½ pkg. lime jello	4 slices diced pineapple
2 C. hot water	2 oranges, peeled and diced
4 T. powdered sugar	½ C. each, grapes, Maraschino
1 C. whipped cream	minted cherry halves
1½ T. gelatine	

Dissolve jello in 1 cup hot water. Turn into mold or refrigerator tray and chill until firm. Pour pineapple juice over gelatine and dissolve in 1 C. hot water and cool. Fold mayonnaise into sweetened whipped cream. Combine gelatine with fruits and fold into mayonnaise and cream. Then turn mayonnaise and fruit mixture on top of set jello. Chill until firm. Place on salad greens. Garnish with mayonnaise.

—MRS. INEZ SCHULTZ

GRAPEFRUIT DATE SALAD

1 C. diced grapefruit
1½ C. chopped dates
1 C. diced pineapple

1 C. Brazil nuts
Whipped cream and mayonnaise

Drain fruit very dry. Mix, chill and serve on lettuce leaf.

—MRS. JAMES BIERIE

STRAWBERRY SALAD

15 marshmallows

2 T. strawberry juice

Dissolve in double boiler and cool. Stir in 3 oz. cream cheese. Mash with fork.

½ C. mayonnaise
1 C. whipped cream
Blend and freeze.

1 C. crushed strawberries
1 C. crushed pineapple

—ANONYMOUS—

CABBAGE PINEAPPLE SALAD

4 C. finely shredded cabbage
12 marshmallows, cut fine

1 #2 can diced pineapple, well drained
Golden salad dressing

Combine cabbage, marshmallows and pineapple. Toss with salad dressing, enough to make salad moist.

—MRS. DANIEL KING

SALMON SALAD

1 large can salmon, flaked
4 chopped hard cooked eggs
¼ C. pickle relish

⅔ C. mayonnaise
Salt and pepper to taste
Lettuce and stuffed olives

Combine salmon and eggs, relish and mayonnaise. Arrange on individual beds of lettuce and top with an olive.

For a more filling salad, 2 C. cooked macaroni may be added.

—MRS. ALLAN BOFFELI

GOLDEN SALAD DRESSING

2 eggs, well beaten
½ C. pineapple juice
¼ C. lemon juice

⅓ C. sugar
Pinch of salt
1 t. flour

Cook in a double boiler until thick. When serving add ½ C. heavy whipped cream.

—MRS. DANIEL KING

FRENCH DRESSING

1/2 C. sugar	1/3 C. catsup
1/2 t. salt	Juice of 1/2 onion
1/8 t. ground cloves	1 T. Worcestershire sauce
Juice of 1 lemon	1 C. Mazola

Beat until well mixed.

—MRS. DANIEL KING

FRENCH DRESSING

1 can Campbell's tomato soup	1 t. dry mustard
1 1/2 C. Wesson oil	2 T. grated onion
1 1/2 t. salt	3/4 C. vinegar
1/4 t. paprika	3/4 C. sugar

Mix dry ingredients, add vinegar, soup, onion and oil. Beat until well blended.

—MRS. ALLAN BOFFELI

TALLY HO DRESSING

For green salads, does not separate.	1 C. salad oil
1/3 C. catsup	1 t. celery seed
1 C. sugar	1/3 C. vinegar
1 t. salt	1 medium onion, grated

Beat all the ingredients together, except vinegar and celery seed, for 20 minutes. Add the celery seed and vinegar and beat 5 min. longer. A little garlic salt or grated horseradish may be added. Store in a covered jar in the refrigerator.

—ESTELLE FANGMAN

POTATO SALAD DRESSING

2 eggs, well beaten	1/3 C. vinegar
1 T. flour	1/3 C. water
1 C. sugar	Dash of salt and pepper

Boil until thick; when cold mix with cream and mustard.

—MRS. LAVERNE SABERS

Candy

Divinity Candy	Mrs. Frank O'Connell
Divinity Fudge	Mrs. Lawrence Shaeffer
Candy	Mrs. Al Steffen
Seafoam Candy	Mrs. August Hargrafen
Boston Cream Candy	Mrs. Emil Pottebaum
Chocolate Fudge	Mrs. Linus Hoeger
Fudge	Mrs. LaVerne Sabers
Fudge Candy	Mrs. Eldon Beyer
	Mrs. LaVern Rahe
	Mrs. Frank O'Connell
Caramels	Mrs. Allan Boffeli
Peanut Butter Marshmallow Candy	Mrs. James Oehler
Caramel Sirup for Popcorn Balls	Mrs Allan Boffeli
Popcorn Balls	Mrs. LaVerne Rahe
Popcorn Balls	Mrs. Vic Krapfl

Candy

DIVINITY CANDY

2½ C. sugar

¾ C. white sirup

Boil until the thread stage.

¼ C. hot water

Pour ½ of this sirup over 2 beaten egg whites, add flavoring and beat well. Put the remainder of the sirup back on the stove and cook to the hard ball stage. Add slowly to the above mixture until you have used it all. Add nuts and pour into a buttered pan.

—MRS. FRANK O'CONNELL

DIVINITY FUDGE

2 C. white sugar

½ C. water

⅓ C. white sirup

Boil until it spins a good thread when tried in cold water and pour slowly over 2 egg whites, beaten stiff. Beat until thick. Add ½ C. nutmeats and 1 t. vanilla.

—MRS. LAWRENCE SCHAEFFER

CANDY

3 C. sugar

¾ C. corn sirup

¾ C. water

2 egg whites

1 C. chopped nuts

Cook sugar sirup and water together, boiling until mixture spins a thread from a spoon. Add this to the well beaten egg whites and beat. Add nuts and flavoring, turn out when beaten real stiff.

—MRS. AL STEFFEN

SEAFOAM CANDY

3 C. sugar

½ C. light corn sirup

⅔ C. water

2 egg whites with ⅓ t. salt

2 t. vanilla

1 C. nutmeats

Boil sugar, sirup and water together until it will form a hard ball when dropped in water. Beat egg whites for 3 min. at high speed on mixer. Pour sirup mixture slowly into beaten whites. Continue to beat until mixture passes glossy stage. Add nuts and vanilla and continue to beat until mixture forms a peak when raised. Pour in buttered dish.

—MRS. AUGUST HARGRAFEN

BOSTON CREAM CANDY

1 1/2 pts. cream
6 C. white sugar
1/2 pt. white sirup

1 lb. nuts
1 t. vanilla

Cook until it forms a soft ball in water, then beat and add nuts. (Cook quite long).

—MRS. EMIL POTTEBAUM

CHOCOLATE FUDGE

2 C. sugar
1 T. butter
1 C. cream

2 sq. chocolate
1 C. nutmeats

Boil sugar, butter, cream and chocolate together. Stir vigorously. When creamy remove and beat until cool; add nuts.

—MRS. LINUS HOEGER

FUDGE

1 C. milk
2 1/2 C. sugar
3 T. cocoa

1 t. vanilla
2 T. butter

Mix all together and stir until creamy. Cook until soft ball stage. Stir until at room temperature. Then pour in a well buttered pan. (Nut meats may be added).

—MRS. LAVERNE SABERS

FUDGE CANDY

4 C. sugar
1 tall can evaporated milk

1/4 lb. butter

Boil in large kettle to soft ball stage, stirring almost constantly. Remove from heat, and stir in:

2 pkgs. chocolate chips
1 pt. marshmallow creme

2 t. vanilla
1 C. nutmeats

Work fast and pour immediately on 2 buttered trays. Makes a large batch.

—MRS. ELDON BEYER

—MRS. FRANK O'CONNELL

—MRS. LAVERNE RAHE

CARAMELS

1 lb. sugar (2 C.)
1 lb. corn sirup (1 3/4 C.)

1/4 lb. butter (1/2 C.)
1 pt. cream (2 C.)

Put corn sirup, sugar, butter and half the cream in large saucepan and stir until this mass boils thoroughly. Then stir in gradually, so as not to stop the boiling, the rest of the cream. Let mixture boil until it reaches 250° or a fairly firm hard ball. Stir every 3 or 4 minutes. Then stir in 1 t. vanilla and pour into buttered pans and cut when partly cool. Chewy and very good.

—MRS. ALLAN BOFFELI

PEANUT BUTTER MARSHMALLOW CANDY

2 C. sugar	$\frac{2}{3}$ C. milk
Cook to soft ball stage; take from fire and add:	
1 C. marshmallow creme	1 t. vanilla
1 C. peanut butter	

Mix well, put in buttered pan.

—MRS. JAMES OEHLER

CARAMEL SIRUP FOR POPCORN BALLS

1 1/2 C. brown sugar	$\frac{1}{2}$ C. milk
1 C. white sugar	1 T. butter
3 T. corn sirup	

Cook until it forms a firm ball in cold water. Pour over popped corn and shape into balls.

—MRS. ALLAN BOFFELI

POPCORN BALLS

$\frac{1}{2}$ C. water	Add:
1 C. sugar	2 T. Karo
1 t. vinegar	1 T. butter
Boil 5 minutes.	$\frac{1}{2}$ t. salt

Boil this until it threads and pour over popped corn, shaping into balls.

—MRS. LAVERN RAHE

POPCORN BALLS

Corn, popped, 3 qts.
White sugar, 1 C.
Brown sugar, $\frac{1}{2}$ C.

Corn sirup, $\frac{3}{8}$ C.
Water $\frac{1}{2}$ C.

Put corn in slow oven to keep warm while cooking sirup. Cook white sugar, brown sugar, sirup and water and stir until sugar is dissolved. Cook to 240° or until it forms a soft ball when dropped into a little cold water. Mix sirup with popcorn and let cool. When cool enough to handle, butter hands and shape into balls.

—MRS. VIC KRAPFL

PEANUT BUTTER MARSHMALLOW CANDY

2 C. sugar	$\frac{2}{3}$ C. milk
Cook to soft ball stage; take from fire and add:	
1 C. marshmallow creme	1 t. vanilla
1 C. peanut butter	

Mix well, put in buttered pan.

—MRS. JAMES OEHLER

CARAMEL SIRUP FOR POPCORN BALLS

1 $\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ C. milk
1 C. white sugar	1 T. butter
3 T. corn syrup	

Cook until it forms a firm ball in cold water. Pour over popped corn and shape into balls.

—MRS. ALLAN BOFFELI

POPCORN BALLS

$\frac{1}{2}$ C. water	Add:
1 C. sugar	2 T. Karo
1 t. vinegar	1 T. butter
Boil 5 minutes.	$\frac{1}{2}$ t. salt

Boil this until it threads and pour over popped corn, shaping into balls.

—MRS. LAVERN RAHE

POPCORN BALLS

Corn, popped, 3 qts.
White sugar, 1 C.
Brown sugar, $\frac{1}{2}$ C.

Corn syrup, $\frac{3}{8}$ C.
Water $\frac{1}{2}$ C.

Put corn in slow oven to keep warm while cooking syrup. Cook white sugar, brown sugar, syrup and water and stir until sugar is dissolved. Cook to 240° or until it forms a soft ball when dropped into a little cold water. Mix syrup with popcorn and let cool. When cool enough to handle, butter hands and shape into balls.

—MRS. VIC KRAPFL

Meats and Casseroles

Ham Baked in Milk	Dorothy Beyer
Barbecued Spare Ribs	Mrs. Dan Domeyer
Spareribs, Sauerkraut and Potatoes	Mrs. Leo Quint
Steak and Potatoes in Gravy	Dorothy Beyer
Meat Loaf	Mrs. John Schulte
Hamburger Pie	Mary Durey
Meat Balls	Mrs. Henry Schulte
Barbecued Hamburger	Mrs. Ken Raders
Stuffed Hamburger Rounds	Mrs. Bill Porter
Spaghetti and Meat Balls	Mrs. Ken Raders
Chicken Pie Creole	Mrs. James Bierie
Sausage and Sweet Potato Casserole	Mrs. Henry Schulte
Pork Chops Creole	Mrs. John Hoeger
Baked Pork Chops and Rice	Mrs. Stacey Dabler
Escalloped Potatoes and Pork Chops	Mrs. Don Loeffelholz
Baked Rice and Meat	Mrs. John Peiffer
Meat Loaf	Mrs. John Peiffer
Carrot Dressing	Mrs. Paul Connolly
Spanish Rice	Mrs. Don Loeffelholz
Salmon and Noodle Casserole	Mrs. John Hoeger
Salmon Loaf	Mrs. John Peiffer
Baked Macaroni	Estelle Fangman
Creamed Macaroni and Eggs	Mrs. John Schulte
Golden Dumplings	Mrs. Daisy Wilson
Chop Suey	Mrs. John Kasel

Meats and Casseroles

HAM BAKED IN MILK

1 slice ham (2" thick)
1 t. dry mustard

4 T. brown sugar
milk

Mix mustard and brown sugar together and spread over ham. Place in casserole, or baking pan and add enough milk to barely cover ham. Bake in slow oven (300°) 1 hour. (Thinner cuts of ham may be substituted, using proportionately less sugar mixture.) Serve with candied sweet potatoes and green salad.

—DOROTHY BEYER

BARBECUED SPARE RIBS

2 - 3 pounds ribs cut in pieces
1 lemon
1 large onion
1 C. catsup
 $\frac{1}{3}$ C. Worcestershire sauce

1 t. chili powder
1 t. salt
2 dashes Tabasco sauce
2 C. water

Place ribs in shallow pan, meaty side up. On each piece put a slice of unpeeled lemon and a thin slice of onion. Roast in hot oven 30 minutes.

Combine remaining ingredients and heat to boiling. Pour over ribs. Continue baking in moderate oven about 1 hour.

—MRS. DANIEL DOMEYER

SPARERIBS, SAUERKRAUT AND POTATOES

(Pressure Cooker)

2 lbs. spareribs
1 T. fat
1 t. salt
 $\frac{1}{8}$ t. pepper

1 quart sauerkraut
5 or 6 medium sized potatoes,
whole
 $\frac{2}{3}$ C. water

Brown spareribs in hot fat in pressure pan. Add salt and pepper. Put sauerkraut in bottom of pan and place ribs and potatoes over kraut. Add water and cover pan. Set control at 15 and cook 20 minutes after control jiggles.

—MRS. LEO QUINT

STEAK AND POTATOES IN GRAVY

Serves four.

Cut 1 pound round steak into four servings. Season with salt and pepper. Dredge in $\frac{1}{2}$ C. flour. Brown in 2 T. fat in heavy skillet. Add 4 medium potatoes, peeled and thinly sliced. 2 C. milk, 2 t. Heinz 57 beef-steak sauce, 1 t. salt, dash of pepper.

Cover tightly and simmer 30 minutes.

—DOROTHY BEYER—

MEAT LOAF

1½ lbs. ground beef
½ lb. ground pork
2 eggs

½ C. sweet milk
1 onion, chopped fine

Mix ingredients and form into loaf. Mix one small can tomato soup with ½ C. water and 3 T. bacon drippings. Pour over loaf and bake 1½ hours, basting frequently.

—MRS. JOHN SCHULTE

HAMBURGER PIE

¾ C. diced bacon
2½ T. bacon fat
¾ C. sliced onion
2¼ lbs. hamburger
1 T. salt

½ t. pepper
5 T. flour
2¾ C. water
1 t. dry mustard
⅓ C. catsup

Fry bacon, drain. Fry onions in bacon fat, add hamburger, cooked bacon, salt, pepper. Cook until meat is browned. Add flour and blend. Add water, mustard, catsup and bring to a brisk boil, stirring constantly. Turn meat mixture into pie dish. Cover with baking powder biscuit dough and bake in hot oven, 450°, until crust is browned.

—MARY DUREY

MEAT BALLS

1 lb. of ground beef
1 small onion
1 T. flour
½ C. raw rice
1 egg

1 t. salt
⅛ t. pepper
1 C. of rich tomato juice
2 T. butter

Mix all ingredients together except the tomato juice and butter. Form into small balls. Place in a skillet or heavy pan, about half full of hot water. Cover tightly and let simmer for an hour. Add tomato juice and butter and place in oven for half an hour. Serve hot.

—MRS. HENRY SCHULTE

BARBECUED HAMBURGER

Brown 1 lb. hamburger, stirring with a fork until partially cooked. Spoon off excess fat. Add:

¾ C. catsup
1 t. salt
1 onion (cut fine)

1 T. vinegar
1 t. sugar
1 T. prepared mustard

Simmer on low heat 30 minutes. This may be prepared in advance and reheated. Serve between warm buns.

—MRS. KEN RADERS

STUFFED HAMBURGER ROUNDS

2 1/2 C. bread crumbs	2 t. salt
2 C. grated cheddar cheese	1/4 t. pepper
1 C. chopped green pepper	1 can condensed tomato soup
1/2 C. finely chopped onions	1 egg
1 T. Worcester sauce	2 lbs. hamburger

Combine bread crumbs, cheese, green pepper, onions, sauce, salt, pepper and 1/2 of soup. Mix lightly but thoroughly. Add remaining soup and egg to hamburger. Mix. Pat meat mixture out evenly into a rectangle on waxed paper to 1/4 inch thick. Spread stuffing on meat and roll. Slice and bake in baking dish at 325° for 40-45 minutes.

—MRS. BILL PORTER

SPAGHETTI AND MEAT BALLS

1 onion, chopped	1 bay leaf
2 T. fat	3/4 lb. ground beef
2 1/2 C. tomatoes	1/4 lb. ground pork
2 6-oz. cans tomato paste	1 C. fine bread or cracker crumbs
2 C. water	1/2 C. milk
1 t. salt	2 beaten eggs
1/2 t. pepper	salt and pepper
1 T. sugar	1 8-oz. pkg. long spaghetti, cooked

Brown onion in hot fat. Add tomatoes, tomato paste, water and seasonings. Cook slowly one hour. Combine remaining ingredients and mix thoroughly. Form in small balls, brown in hot fat. Add to sauce and cook over low heat 15 minutes. Serves 6.

—MRS. KEN RADERS

CHICKEN PIE CREOLE

2 T. butter	1 C. light cream
4 T. flour	salt and pepper
3 C. chicken	1/2 C. chicken broth

CRUST:

2 C. sifted flour	2 T. butter
4 t. baking powder	1 egg, well beaten
1 t. salt	3/4 to 1 C. milk

Blend together melted butter and flour. Add cream and chicken broth. Stir in chicken.

—MRS. JAMES BIERIE

SAUSAGE AND SWEET POTATO CASSEROLE

1 lb. sausage	1/2 C. milk
4 medium sweet potatoes	salt and pepper
1 T. butter	buttered bread crumbs

Brown sausage in frying pan. Cook sweet potatoes, mash and season with butter, salt and pepper. Add warmed milk. Place sausage in a casserole and top with the mashed potatoes and buttered crumbs. Bake in a 350° oven for 15 minutes. Makes four or five servings.

—MRS. HENRY SCHULTE

PORK CHOPS CREOLE

4 pork chops	1 can tomato soup
1 onion diced	1 T. sugar
1 C. sliced carrots	1 C. thin cream
6 medium potatoes	1 t. salt

Brown pork chops and cover with diced onion, then with sliced carrots, and arrange potatoes around dish. Season with salt and cover with tomato soup and cook slowly for one hour. During the last 15 minutes add sugar and cream.

—MRS. JOHN HOEGER

BAKED PORK CHOPS AND RICE

6 pork chops in baking dish, salt and pepper. Add 2 T. uncooked rice for each chop, sprinkle over top. Add:

1 can tomato soup	1 C. cold water
1 chopped onion	

Bake in 350° oven. Keep adding water until chops and rice are done so rice will be moist.

—MRS. STACEY DABLER

ESCALLOPED POTATOES AND PORK CHOPS

1 t. salt	2 T. butter
pepper	2 T. flour
6 pork chops	2½ C. milk
6 medium potatoes, sliced	
1 T. onion, chopped	

Season pork chops and brown. Melt butter, add flour and blend well. Add milk slowly. Cook until thick, stirring constantly.

Alternately place potatoes, onions, cream sauce and pork chops in a greased casserole. Cover and bake 1½ hours at 350° until tender. Uncover the last 15 minutes to brown. Serves 6.

—MRS. DON LOEFFELHOLZ

BAKED RICE AND MEAT

2 C. of cold cook meat (chicken, beef, veal or pork)
2 C. of liquid if you have it from meat or water

1 C. canned tomatoes	1 T. of Worcestershire sauce
salt and pepper to taste	2 medium sized onions
½ C. uncooked rice	1 T. of chopped green pepper
2 T. of fat	

Cut meat into cubes. Add stock liquid, tomatoes and 1 onion, cut fine, add Worcestershire sauce and seasoning. Cook all together for 10 minutes. Melt fat in frying pan. Add onion and uncooked rice. Allow both to brown slightly and add to other mixture. Turn all into buttered casserole and bake in moderate oven, 350°, for 40 minutes.

—MRS. JOHN PEIFFER

MEAT LOAF

1 pound ground meat	1 T. chopped green pepper
1 egg, well beaten	2 T. chopped onion
1/4 C. catsup	1 t. Worcestershire sauce
1 t. salt	2/3 C. water
1/2 t. black pepper	2/3 C. cracker or bread crumbs

Combine ingredients in order given. Pack in loaf pan. You can use all beef, or mixed with pork, as you wish. Bake in moderate oven, 375°, 1 hour. May be served hot or cold.

—MRS. JOHN PEIFFER

CARROT DRESSING

2 C. grated or ground raw carrot	2 eggs
2 C. dry bread crumbs	1 onion, grated
1 t. sage	about 3 C. rich gravy or meat juice
salt and pepper to taste	(especially good with chicken broth or gravy)
1 t. sugar	

Mix altogether and bake in greased pan in a moderate oven for 1 1/2 hours or until carrots are done.

—MRS. PAUL CONNOLLY

SPANISH RICE

3 slices bacon	1 t. salt
1 onion, chopped	1/4 t. white pepper
3 C. cooked rice	2 C. tomatoes
3 T. green pepper, chopped	

Cook bacon and onion until brown. Add rice, salt, pepper, tomatoes, green pepper. Mix well. Place in casserole, cover with buttered crumbs and brown in oven at 350° for 30 minutes. Serves 4 to 6.

—MRS. DON LOEFFELHOLZ

SALMON AND NOODLE CASSEROLE

1 16-oz. can of salmon	1 C. cream or 1 can evaporated milk
2 T. chopped onion	2 C. cooked noodles (about 1 2/3 C. raw)
4 T. butter	1 C. cooked peas or whole kernel corn
3 T. flour	
2 T. horseradish	
1 1/2 t. salt	
1/4 t. pepper	

Drain and flake salmon. Measure salmon liquid and add enough water to make 1 C. Cook onion in butter until tender, but not browned. Remove from heat. Blend in flour and seasonings. Gradually add milk or cream mixing until smooth. Add water. Mix well. Cook over low heat stirring until thickened and smooth. Arrange alternate layers of noodles, salmon, peas or corn in greased 1 1/2 quart casserole. Bake in hot oven (40° F.) 25 to 30 minutes, or until top bubbles and is lightly browned.

—MRS. JOHN HOEGER

SALMON LOAF

1 C. flaked salmon	1 t. onion juice
1 C. bread crumbs	2 egg yolks beaten
$\frac{1}{2}$ C. milk	1 t. lemon juice
1 t. salt	2 egg whites, stiffly beaten
1 T. butter	

Combine ingredients in order given, folding in stiffly beaten egg whites. Place mixture in a loaf pan. Bake in moderate oven 1 hour.

—MRS. JOHN PEIFFER

BAKED MACARONI CASSEROLE

1 6-oz. package macaroni	1 C. diced American cheese
1 C. soft bread crumbs	$\frac{1}{3}$ C. chopped green pepper
2 beaten eggs	1 t. minced onion
2 C. canned tomatoes	$\frac{1}{4}$ C. melted butter

Cook macaroni in boiling salted water. Drain. Add the remaining ingredients. Mix lightly, season to taste. Pour into a greased 2 quart casserole. Bake in a 325° oven for 45 minutes.

—ESTELLE FANGMAN

CREAMED MACARONI AND EGGS

1 C. macaroni	$\frac{1}{4}$ t. pepper
3 T. butter	1 C. milk
3 T. flour	2 hard cooked eggs
1 t. salt	

Cook macaroni in general manner. Melt butter, blend in flour and seasoning. Add milk. Cook until it thickens. Put in baking dish, slice eggs on top. Bake in moderate oven for 20 minutes.

Variation—Alternate layers of tomatoes and macaroni.

—MRS. JOHN SCHULTE

GOLDEN DUMPLINGS FOR CHICKEN SOUP

1 C. flour	$\frac{1}{3}$ C. milk
$\frac{1}{4}$ t. salt	2 egg yolks
2 t. baking powder	1 T. melted fat

Drop by spoonfuls into the broth. Cook with cover off.

—MRS. DAISY WILSON

CHOP SUEY

One pound round steak or sirloin—diced. Brown in about 3 T. bacon grease or lard. Add onions sliced in strips, there should be about $\frac{1}{2}$ C. Add 3 or 4 C. diced celery. Add about 2 T. Soy Sauce and the water drained from one can of bean sprouts. Cook about 45 minutes. Add one can bean sprouts.

Cook for about ten minutes. Serve on cooked rice. Serves 6.

—MRS. JOHN KASEL

Soups and Vegetables

Quick Vegetable Soup	Mrs. Leo Quint
Potato Soup	Darlene Hoefer
Sweet Sour Beans	Mrs. Leo Quint
Baked Beans	Mrs. Leo Quint
Escalloped Corn	Mrs. John Schulte
Russian Baked Beans	Estelle Fangman
Escalloped Corn	Mrs. August Hargrafen
Candied Sweet Potatoes	Dorothy Beyer

Soups and Vegetables

QUICK VEGETABLE SOUP

(Pressure Cooker)

3 T. bacon fat
4 C. hot water
½ C. diced carrots
¼ C. diced onion
½ C. sliced celery

1 C. canned tomatoes
½ C. chopped cabbage
1 T. chopped parsley
1 t. salt
⅛ t. pepper

Place ingredients in pressure pan. Cover. set control at 15 and cook for 3 minutes after control jiggles. Remove from heat for 5 minutes, then finish reducing pressure by running a very small stream of water over the pan.

—MRS. LEO QUINT

POTATO SOUP

2 C. diced raw potatoes
1 qt. boiling water
1 pt. milk
1 onion
4 T. butter

1 T. flour
1 t. salt
pepper
2 T. chopped parsley

Cook the potatoes in the boiling water until soft, drain off and keep 1 pint of the potato water. Dice the potatoes. Heat the milk in a double boiler with the onion. Cook the parsley in the fat, add flour, stir until well blended. Combine with the milk and potatoes. Stir until smooth. Cook for 2 or 3 minutes. Add salt and pepper. Remove the onion before serving if desired.

—DARLENE HOEFER

SWEET-SOUR BEANS

Brown until crisp 2 strips bacon. Cook in bacon fat until yellow 1 C. minced onion.

Stir in 1 T. flour
Add and bring to boil:
¾ C. vegetable liquid
¼ C. vinegar
2 T. sugar

1 t. salt
¼ t. pepper
Stir in 2 C. cooked green or wax beans

—MRS. LEO QUINT

ESCALLOPED CORN

1 can cream style corn
1 C. grated cheese

1 C. cracker crumbs
some butter

Pour over this beaten egg, salt and pepper to taste, mixed with one pint of milk. Bake ½ hour.

—MRS. JOHN SCHULTE

BAKED BEANS

(Pressure Cooker)

2 C. dried Navy beans or great northern beans

3 T. brown sugar

3 slices bacon or salt pork

1 t. dry mustard

2 T. chopped onion

2 C. hot water

1/8 t. pepper

1 t. salt

4 T. molasses or syrup

Soak beans over night. Drain. Brown meat in pressure pan until brown. Add chopped onion and stir. Add beans, salt, pepper, molasses, sugar, mustard and water. Stir. Cover pan and set control at 15. Cook 30 minutes.

—MRS. LEO QUINT

RUSSIAN BAKED BEANS

Soak 2 C. navy beans in cold water 2 hours or longer. Wash thoroughly and put on to boil in cold water containing 1 t. soda. Boil 5 min.

Strain them and wash them again. Boil in fresh water for 15 minutes. Pour them into a baking dish covering them with the juice from the last boiling. Add 3 T. black molasses or 1/2 C. brown sugar. Season with salt and pepper. Slice salt pork or bacon thick and lay the strips on top.

Cover the dish and bake in a 325° oven 3 hours. Remove the cover to brown lightly at the end of the baking time.

—ESTELLE FANGMAN

ESCALLOPED CORN

1 can corn

2 t. sugar

1 C. milk

pepper

2 T. flour

1 C. bread or cracker crumbs

1 t. salt

white sauce

2 T. butter

Mix flour and milk together to form a paste. Add salt and pepper. Heat, add butter, then the corn and sugar. Pour the corn mixture in a greased baking dish and cover with crumbs.

Bake in 325° oven for 20-30 minutes.

—MRS. AUGUST HARGRAFEN

CANDIED SWEET POTATOES

6 sweet potatoes

1 C. brown sugar

salt and pepper

1/4 C. water

butter

Boil the potatoes without paring them, and when tender drain and strip off skins. Make a syrup by boiling together the sugar and water. Cut each potato in thick slices, dip each piece into the sirup and lay in a greased baking dish. Season with salt and pepper and generous bits of butter. When all of the potato is in the dish, pour over it any sirup that remains and bake in a quick oven (400° to 450°) until the potatoes are brown and shiny (1/2 hour or so). A large can of canned potatoes may be substituted for raw ones.

—DOROTHY BEYER

Canning and Preserves

Uncooked Jelly	Mrs. James Oehler
Strawberry Preserves	Mrs. James Bierie
Sun Cooked Strawberries	Mrs. H. C. Harbach
Rhubarb Jell	Mrs. Daisy Wilson
Canned Apples for Pies	Mrs. August Hargraten
Sweet Pickled Fruit	Estelle Fangman
Canned Green Beans	Mrs. Emil Pottebaum
Vegetable Soup	Mrs. Henry Schulte
Bread and Butter Pickles	Mrs. LaVern Sabers
Bread and Butter Pickles	Mrs. James Oehler
12 Day Pickles	Mrs. Ralph Knipper
5 Day Pickles	Mrs. Lawrence Schaeffer
Pickles	Bernice Steffen
Sweet Pickles	Mrs. Arthur Hoefer
Easy Sweet Pickles	Mrs. James Oehler
Chicago Hot	Mrs. Henry Schulte
Relish	
End of the Garden Relish	Elizabeth Miller

Canning and Preserves

UNCOOKED JELLY

1 gallon grapes (picked from stem) 1 C. water

Cook until soft and drain through a bag. For each cup juice, 1½ C. sugar. Put juice on stove and get hot, but do not boil. Add sugar gradually and stir until dissolved. Put in glasses. This can also be used for currants.

—MRS. JAMES OEHLER

STRAWBERRY PRESERVES

Carefully stem one quart of choice strawberries. Wash and drain. Place in a long flat pan so as not to pile the berries up. Let heat slowly and simmer in their juice for a few minutes. Do not cook up. Drain all the juice off. Then pour three cups sugar over berries and let cook rapidly for four or five minutes.

Seal when cold.

I double this recipe. Do not try to make too much at a time, as it makes the berries too mushy. I use the juice from the berries to make the jell.

—MRS. JAMES BIERIE

SUN COOKED STRAWBERRIES

Wash and stem berries and drain.

Add equal amount of sugar. Let stand over night. In the morning cook three minutes. Put in shallow pans for three days, stir three times daily.

—MRS. H. C. HARBACH

RHUBARB JELL

3 C. rhubarb (chopped fine) 3 C. sugar, let stand over night

Boil hard for four minutes. Then add one package of raspberry jello. Pour into jar and cool.

This jell is for immediate use.

—MRS. DAISY WILSON

CANNED APPLES FOR WINTER PIES

Slice apples in quart jars, as if making a pie. Pack solidly as they shrink.

Add ½ C. sugar to each quart, no water added.

Process 20 minutes in hot water bath. Use one piece lids.

—MRS. AUGUST HARGRAFEN

SWEET PICKLED CRAB APPLES OR PEACHES

SYRUP

8 C. sugar
3 C. vinegar
2 C. water

1 3-inch stick cinnamon
1 T. whole clove
2 blades of mace

Cook syrup for five minutes.

Wash crabapples and remove the blossom end. Drop the apples (about 7 pounds) into the syrup and cook them slowly until they are tender and transparent. Pack in hot sterilized jars, cover with hot syrup and seal.

For the peaches—peel 7 pounds small freestone peaches. Drop them into the hot syrup and cook only till tender, but put the spices in a cheese cloth bag. If you like you may remove the heads from some of the whole cloves and insert them in the peaches. 1 or 2 in each peach. The heads of the cloves are responsible for the darkening that may occur in pickling peaches.

—ESTELLE FANGMAN

CANNED GREEN BEANS

1 qt. water
2 T. salt

2 T. sugar
1/4 C. vinegar

Pour over beans and cook until tender, then seal.

—MRS. EMIL POTTEBAUM

VEGETABLE SOUP

Cut up 12 stocks of celery
6 large carrots
8 ears of corn

1 large head cauliflower
1 peck ripe tomatoes
6 onions

Cook in it's own juice 20 to 30 minutes. Salt to taste and seal tight.

—MRS. HENRY SCHULTE

BREAD AND BUTTER PICKLES

3 gallons sliced pickles
6 large onions (sliced fine)
1 gallon water
1 C. salt

1 quart vinegar
7 C. sugar
1 box mustard seed
2 T. tumeric

Pour water and salt on sliced pickles and let stand 3 hours. Then squeeze out well with hands. Boil vinegar, sugar, mustard seed, and tumeric. Then add pickles, onions, and boil five minutes. Place in jars and seal at once.

—MRS. LAVERNE SABERS

BREAD AND BUTTER PICKLES

12 cucumbers	1/2 t. black pepper
6 onions (medium)	1 t. corn starch (I omit this)
2 C. sugar	2 t. celery seed
1 t. ginger	2 t. mustard seed
1 t. tumeric powder	2 C. vinegar

Wash, and slice cucumbers and onions. Let stand in salt water 2 hours. Bring sugar, spice, and vinegar to a boil and boil 1 minute. Add cucumbers, and onions. Heat thoroughly (do not boil) and pack in sterile jars, seal while hot. This makes 3 pints.

—MRS. JAMES OEHLER

12 DAY PICKLES

Wash, and put in a crock for 3 days, in a brine of 2 quarts of water to 1 C. of salt.

Fourth day—soak in clear water, changing it every day for three days.

Seventh day—boil pickles in a solution of 1 T. of powdered alum, 1 C. vinegar, 3 C. water, cover well and simmer well for 3 hours. Let stand until the next day. Then pour off.

Ninth day—2 pounds sugar, 1 quart vinegar, and mixed spices

Pour this over pickles while boiling hot.

Tenth day—pour this juice off. Add 1 pound additional sugar and heat to the boiling point.

Eleventh day—take juice off once more and add 1 pound sugar. Boil, put pickles in sterilized jars and pour the hot syrup over them. Seal.

—MRS. RALPH KNIPPER

FIVE DAY PICKLES

To 1 gallon of pickles—1/4 C. salt in hot water, pour over pickles to cover. Make new brine every three days.

Fourth day—cut pickles before putting in alum water. 1 T. alum in hot water (enough to cover).

Fifth day—1 1/2 C. sugar to 1 C. vinegar. Add spices and dill if you like. Boil and pour over pickles. Let stand till next morning. Then heat vinegar and pack pickles in jars and pour hot vinegar over and seal.

—MRS. LAWRENCE SCHAEFFER

PICKLE RECIPE

Wash pickles and soak in salt brine to carry an egg, for 1 week. Drain and pour boiling water over 1 day. Dissolve a tablespoon of alum in 1 gallon water and pour this over 1 day. Then boiling water again for 1 day.

Make a syrup of 1 C. vinegar, 1/2 C. water, and 1/2 C. sugar, for four days.

Heat this syrup and pour over pickles, each day adding 1/2 C. sugar. Then the last day seal while hot.

—BERNICE STEFFEN

EASY SWEET PICKLES

Soak unwashed cucumbers in brine made of 1 gallon cold water to 1 C. salt. Take out of the brine on the evening of the fifth day. Soak over night in fresh water, the next morning split each pickle, simmer until the edges are clear in 1 gallon boiling water to 2 t. powdered alum. Drain, pack in jars and cover with syrup made of equal amounts of vinegar and sugar. Each day for three days drain vinegar and sugar, into pan, reheat and pour over pickles. On 3rd day put 1 t. pickling spices in each jar, pour syrup on, and seal.

—MRS. JAMES OEHLER

SWEET PICKLES

In a salt water solution, heavy enough to carry an egg, soak whole cucumbers for three days. Drain and put in plain water for three days. Drain again and cut pickles in 1 inch lengths. 1 quart pickles use 1 tea-spoon powdered alum, $\frac{1}{3}$ C. vinegar and $\frac{2}{3}$ C. water. Heat and pour on pickles and let stand $1\frac{1}{2}$ days in a warm place. Drain this off and put pickles in jars and cover with syrup of 1 quart vinegar, three pounds sugar and pickling spices. Let syrup come to a boil and pour over pickles. Let cool and boil syrup again and put on pickles and seal.

—MRS. ARTHUR HOFFER

CHICAGO HOT

1 peck of ripe tomatoes	2 C. sugar
2 C. chopped celery	6 C. vinegar
2 C. chopped onions	1/2 C. salt
1 C. white mustard seed	4 large green peppers

Chop tomatoes and drain over night. Then mix with the other ingredients. Do not cook. Be sure vinegar covers. Keep in an open jar in a cool place, good with meat and potatoes.

—MRS. HENRY SCHULTE

RELISH

END OF THE GARDEN RELISH

4 C. onions	6 green and 6 ripe peppers
4 C. cabbage	1 C. of carrots
4 C. green tomatoes	

Grind or chop.

Add $\frac{1}{2}$ C. salt. Let stand overnight. Next morning, drain dry and heat to boiling point.

6 C. of sugar 1 t. tumeric powder
 1 T. celery seed 4 C. vinegar
 2 T. mustard seed 2 C. of water
 Put all together and boil 5 minutes. Seal while hot.

Put all together and boil 5 minutes. Seal while hot.

—ELIZABETH MILLER

Good Things for Special Occasions

Tomato Juice Cocktail	Estelle Fangman
Lemonade	Ann Berns
Roast Turkey	Clara Latimer
Stuffing	Estelle Fangman
Chicken Tetrazzini	Estelle Fangman
Cranberry Relish	Mrs. Howard Evans
Stewed Oranges	Mrs. John Kasel
Candle Salad	Clara Latimer
Meringues	Estelle Fangman
Apricot Icebox Cake	Mrs. Howard Evans
Pumpkin Pie	Mrs. Howard Evans
Cream Cheese Crescents	Estelle Fangman

Good Things for Special Occasions

TOMATO JUICE COCKTAIL

1 pt. plain tomato juice	$\frac{1}{4}$ t. Worcestershire sauce
$\frac{1}{2}$ t. minced onion	$\frac{1}{2}$ t. sugar
1 t. chopped celery	$\frac{1}{2}$ t. salt
2 T. lemon juice	$\frac{1}{4}$ t. horseradish

Combine ingredients and chill 1 hour. Strain and serve in glasses.
Serves 4 to 5.

—ESTELLE FANGMAN

LEMONADE

2 C. sugar	juice of 2 oranges
2 $\frac{1}{2}$ C. water	grated rind of 1 orange
juice of 6 lemons	1 C. mint leaves

Cook sugar and water 5 minutes. Cool. Add fruit juices and rind. Pour over the mint leaves. Cover and let stand for an hour. Strain into a jar and keep in the refrigerator. Use $\frac{1}{3}$ C. of sirup for each glass, fill the glass with crushed ice and water. Makes 10 to 12 glasses.

—ANN BERNs

ROAST TURKEY

Clean and wash the turkey. Rub inside with salt and pepper. Loosen the skin from the breast with your fingers. Stuff the neck cavity spreading over the entire breast. This provides the full shape and keeps the breast meat juicy. Fasten the opening with metal pins or skewers. Finish the stuffing as if it were a chicken. Rub the outside with butter. Place the turkey in a pan, breast side down, on a rack. Leave it this way for the first 3 quarters of the cooking time. Roast in a 300° to 325° oven.

6-10 pounds—20-25 minutes per pound.

10-16 pounds—18-20 minutes per pound.

18-25 pounds—15-18 minutes per pound.

Baste at 30 minute intervals with hot water and melted fat. If the legs and breast brown too much at first cover them with a cloth dipped in melted fat. Baste over the cloth. Turn over for the last part of the cooking time to brown breast and top side nicely.

—CLARA LATIMER

STUFFING

4 C. dry bread crumbs	$\frac{3}{4}$ t. sage
3 T. chopped onion	$\frac{1}{4}$ t. poultry seasoning
$\frac{1}{4}$ C. chopped celery—if desired	$\frac{1}{3}$ C. melted butter
1 t. salt	Hot water or stock to moisten
$\frac{1}{4}$ t. pepper	

Combine bread, onion and seasonings; add butter and stock to moisten. Mix gently. Allow one cup stuffing for each pound of poultry.

Chopped cooked giblets may be added and the liquid in which they were cooked used as stock.

—ESTELLE FANGMAN

"CHICKEN TETRAZZINI"

6 servings.

1 stewed chicken. Cut the meat from the bones and shred.

Cook $\frac{1}{2}$ lb. long spaghetti, drain.

Pour into a pan or a large casserole and butter lightly.

Make a sauce of 3 T. butter, 2 T. flour, 2 C. chicken broth, $\frac{1}{4}$ C. finely shredded green pepper.

Salt and pepper to taste. Remove from the stove.

Add 1 C. heavy cream heated, and 2 T. sherry

Add the shredded chicken. Pour the chicken and sauce mixture over the buttered spaghetti. Sprinkle the dish with unblanched almonds.

Bake in a 375° oven until the dish is lightly browned.

—ESTELLE FANGMAN

CRANBERRY RELISH

(to serve with poultry)

Wash and pick over 1 lb. cranberries. Grind them with 1 medium or 2 small oranges through a food chopper. Stir in 2 C. sugar.

Let stand in the refrigerator 3 days and then use as a relish.

—MRS. HOWARD EVANS

STEWED ORANGES

Wash and cut in halves, 3 naval oranges. Put them in a sauce pan and cover them with boiling water. Cook them for 1 hour. Drain them well and discard the water.

Cook for 5 minutes:

1 C. sugar

1 $\frac{1}{4}$ C. water

3 T. lemon juice

Place the oranges in this sirup. Cook them gently about 1 hour. Place them in a jar. Pour the sirup over them. Keep them in a cool place until you are ready to use them. They make a nice garnish for roast duck or for baked ham. Dress them up by putting a maraschino cherry in the center.

—MRS. JOHN KASEL

"CANDLE SALAD" for Christmas

Arrange on a lettuce leaf—1 slice pineapple. In the hole in the pineapple place a half banana. On the tip of the banana place a red cherry. Put a little mayonnaise on the pineapple, sprinkle with nut meats and take a strip of green pepper and form a loop to look like a handle for the candle.

—CLARA LATIMER

MERINGUES

6 tarts

SIFT:

1 C. sugar

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

IN A CUP COMBINE:

PLACE IN A BOWL:

1 t. vanilla

3 egg whites

1 t. vinegar

$\frac{1}{2}$ t. baking powder

1 t. water

Whip the egg whites until they are stiff. Add the sifted sugar slowly $\frac{1}{2}$ teaspoon at a time alternately with a few drops of the liquid. Beat constantly. When all the ingredients have been added continue beating for a few minutes. With a moistened spoon and a knife, form the tarts on a cooky sheet covered with brown paper. Bake in a 275° oven for 1 hour. They will be pale brown and crisp. When ready to serve fill with sweetened fresh fruit and top with whipped cream.

For Valentines Day form the tarts in the shape of hearts and serve with frozen strawberries.

—ESTELLE FANGMAN

APRICOT ICEBOX CAKE

$\frac{2}{3}$ C. butter	1 T. vanilla
2 C. powdered sugar	1 envelope gelatine
4 egg yolks	$\frac{1}{4}$ C. cold water
1 $\frac{1}{2}$ C. cooked strained, dried apricots	2 C. heavy cream
2 C. rolled vanilla wafers	soft butter
1 t. lemon extract	additional vanilla wafers
	broken pecans

Cream $\frac{2}{3}$ C. butter with 2 C. powdered sugar and 4 beaten egg yolks. Stir in 1 $\frac{1}{2}$ C. strained apricots, 2 C. rolled vanilla wafer crumbs, 1 t. lemon extract and 1 T. vanilla. Cook this mixture in a double boiler until it thickens, stirring constantly until it is smooth. Soak 1 envelope gelatine in $\frac{1}{4}$ C. cold water for 5 minutes. Then dissolve over hot water until clear. Stir in the mixture and cool. When thoroughly cool beat in 2 C. heavy cream until stiff. Fold into the apricot mixture until well blended. Grease a pan or a large mold with butter. Line it with crushed or broken vanilla wafers and about $\frac{1}{2}$ to 1 C. broken pecan meats. Set it in the refrigerator for 24 hours.

Unmold or cut in serving pieces from the pan. Serve with 1 C. cream beaten stiff, sweetened with $\frac{1}{4}$ C. sugar and sprinkle with more pecan meats.

—MRS. HOWARD EVANS

PUMPKIN PIE

1 unbaked 9" pie shell	2 C. strained pumpkin
1 C. sugar	1 $\frac{1}{2}$ T. molasses
1 T. flour	1 $\frac{1}{2}$ T. melted butter
$\frac{1}{2}$ t. salt	3 eggs
1 t. ginger	1 $\frac{3}{4}$ C. milk
$\frac{3}{4}$ t. cinnamon	2 T. brandy (optional)
$\frac{1}{8}$ t. nutmeg	

Mix 1 C. sugar, 1 T. flour, $\frac{1}{2}$ t. salt, 1 t. ginger, $\frac{3}{4}$ t. cinnamon and $\frac{1}{8}$ t. nutmeg in a large mixing bowl. Add 2 C. strained pumpkin, 1 $\frac{1}{2}$ T. melted butter and blend well.

Slightly beat 3 eggs. Add 1 $\frac{3}{4}$ C. milk to the eggs, add the brandy. Pour the whole mixture into the unbaked pie shell and bake in a 425° oven for 40 minutes until an inserted knife comes out clean.

—MRS. HOWARD EVANS

CREAM CHEESE CRESCENTS

1 T. sugar	2 C. sifted pastry flour
$\frac{1}{2}$ lb. cream cheese	apricot, strawberry or raspberry jam
$\frac{1}{2}$ lb. butter or margarine	powdered sugar
2 beaten egg yolks	

Work 1 T. sugar with $\frac{1}{2}$ lb. cream cheese, $\frac{1}{2}$ lb. butter, 2 beaten egg yolks, and 2 C. of sifted and measured flour. Place in the refrigerator for 24 hours.

Remove the dough from the refrigerator. Roll thin and cut in 3 inch squares. Cut each square into 2 triangles. Fill each triangle with jam. Roll the triangle away from you, toward the point into the shape of a horseshoe. Place on a greased and floured cooky tin and bake in a 325° oven until golden brown. Cool on a rack and sprinkle with powdered sugar.

Serve fresh with coffee.

—ESTELLE FANGMAN

Household Hints

To keep silverware from tarnishing, keep a piece of alum in the drawer. Be sure to keep anything made of rubber out of your silver drawer.

Coat the label on medicine bottles with clear nail polish. Then spilled medicine won't smear it.

Ammonia sprinkled on a cloth is a fine way to clean mirrors and windows.

To fasten a meat grinder securely, place a piece of sandpaper with the rough side to the table before tightening the screw.

To remove white stains from furniture rub it with a thin paste of olive oil and salt.

To treat new iron skillets and pans, grease them well and place them in a 450° oven for a half hour. Scour them well with fine steel wool.

If a juicy pie should run over in your oven, sprinkle the sticky mass in the bottom of the oven with salt to prevent smoking. When the oven has cooled, clean the oven with ammonia.

To remove tar from clothing, rub the stain with unsalted fat.

Do not press a garment with a stain in it until it has been removed. Heat will set the stain and make it impossible to remove.

An electric fan will speed the drying of small garments.

When frying chicken, put the hearts and livers on a toothpick so they won't get lost.

Use a vegetable parer to shave chocolate finely.

Crushed peanut brittle added to whipped cream makes a delicious topping for cake.

To add a glaze to cookies, brush with cream or an egg yolk or white diluted with water before baking.

If you wish to shorten the baking time for potatoes, boil in salted water for 10 minutes and then put them in the oven.

To preserve the color of green vegetables, do not cover while cooking.

If boiled frosting won't stiffen, beat confectioners sugar into it until it reaches the right consistency.

To absorb excess salt in anything cooking in a liquid, drop in slices of raw potatoes and remove before serving.

If a white sauce is too thin stir into the warm sauce a well beaten egg yolk.

To keep starchy food, such as rice, macaroni, etc. from boiling over add a tiny amount of butter to the boiling water.

To keep parsley fresh, keep it in a covered jar in the refrigerator.

To blanch almonds, pour boiling water over the shelled almonds. Let them stand until the brown skin is loosened, then peel it off.

Rinsing a pan in cold water before scalding milk prevents it from sticking.

To keep bread fresh, cover the cut end with a bowl cover.

To pack boxes of cookies for mailing, choose a sturdy box. For overseas choose metal or a wooden box. Arrange layers of cookies neatly in rows over crushed paper napkins. Sprinkle ready to eat sugar coated cereal or unbuttered popcorn into the little spaces to prevent the cookies from jiggling. Top with waxed paper and more crushed napkins as a cushion. Tape box shut. Wrap in heavy brown paper and tie securely and label properly.

For more efficient operation of your refrigerator or deep freeze—once or twice a year pull the plug from the electric outlet, and with a stiff narrow brush or a brush attachment of your vacuum cleaner brush the dust from the condenser. But do not do anything but dust it.

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